



FRIDAY HARBOR GRANGER



In Essentials, Unity; In Non-Essentials, Liberty; In all things, Charity

JUNE 2015 Quarterly



Thanks to Kathleen Commins for the following information.

The Open Source Seed Initiative

OSSI was created by a group of plant breeders, farmers, seed companies, and sustainability advocates who want to free the seed!

Today, only a handful of companies account for most of the world's commercial breeding and seed sales. Increasingly, patenting is used to enhance the power and control of these companies over the seeds and the farmers that feed the world.

Patented seeds cannot be saved, replanted, or shared by farmers and gardeners. And because there is no research exemption for patented material, plant breeders at universities and small seed companies cannot use patented seed to create the new crop varieties that should be the foundation of a just and sustainable agriculture.

Inspired by the free and open source software movement that has provided alternatives to proprietary software, OSSI was created to **FREE THE SEED** - to make sure that the genes in at least some seeds can never be locked away from use by intellectual property rights.

The Open Source Seed Initiative Pledge, asks breeders and stewards of crop varieties to pledge to make their seeds available without restrictions on use, and to ask recipients of those seeds to make the same commitment.

OSSI is working to create a pool of open source varieties, to connect farmers and gardeners to suppliers of open source seed, and to inform and educate citizens about seed issues.

Two small seed companies that specialize in selling to organic farmers: [High Mowing Organic Seeds](#) in Hardwick, VT and [Wild Garden Seed](#) in Philomath, OR have added some open source seeds to their catalogs.



COMING EVENTS

June 9, 2015
Don Easterbrook
Geology of the San Juans
7:00 PM
Mullis Center

June 16, 2015
Friday Harbor Grange
Meeting
Potluck 5:30 PM
Meeting 6:00 PM

June 24-27, 2015
Washington State Grange
Convention
Ellensburg

August 12 - 16
San Juan County Fair



www.SayingsAbout.com

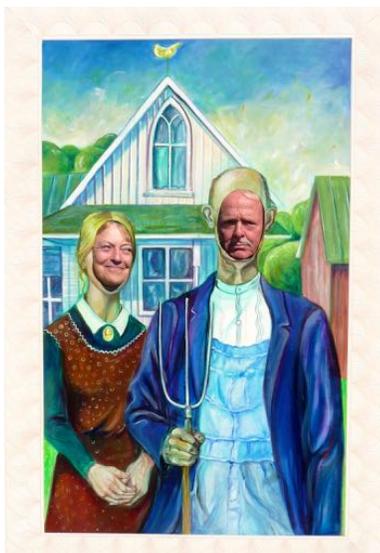
Strawberry Fields for Heifer



The theme of the 2015 County Fair is "Strawberry Fields For Heifer". Pat Penwell and Minnie Knych will be superintendents of the Food Preservation booth at the 2015 San Juan County Fair.

We're looking for volunteers and ideas to make this a great booth. In addition to our popular jam and jelly tasting, there will be several new and exciting additions to the booth this year.

First of all the Beer, Wine and Soft Drink category has been added to the Food Preservation booth. Do you know any home brewers who would like to enter? We have some great judges from local vineyards and breweries and they will be offering prizes for best of show in that class.



We plan to feature our popular "American Gothic photo stand painted by Sue Carnes. In addition we'll have a smaller photo opportunity with a farm theme for the kids.



The other new addition at the fair will be a

display of fruits and vegetables from the San Juan Islands. If you would like to contribute something home grown or homemade to the display, please contact Frank Penwell at 378-6473.



Join in the fun and help us create a great educational booth about food preservation!



FREE SEEDS FOR YOUR GARDEN

From: <http://www.houselogic.com/home-advice/gardens/free-vegetable-seeds/>

Want free seeds for your vegetable garden? Look no farther than your kitchen.

Free seeds and starter plants for your vegetable garden happily live in your refrigerator and pantry. Plant a potato and you'll harvest a bagful; plant a single horseradish root, and you'll grow a field of the eye-watering spice.

Theoretically, every fruit or vegetable seed in your kitchen can germinate and deliver baby produce. But some store-bought veggies are hybrids and produce offspring that look nothing like their parents. Others are irradiated to prevent insect infestation, or sprayed with anti-sprouting chemicals to prevent spoilage, which wrecks their ability to go forth and multiply.

Your best bet is to shop for produce in an organic market. Seeds (and tuberous roots) from chemical-free produce yield plants that sprout readily and look like their folks.

Here's a look at some kitchen leftovers you can plant this spring.

Celery: The next time you chop celery, save the crown (the bottom), place it in a shallow bowl of water until the center leaves turn green and sprout, then transplant it into your garden. Or, just plant the crown straight from crisper into garden, keeping the top of the crown at soil level. Not only is celery a yummy vegetable, it attracts beneficial insects that keep unwanted bugs at bay.

Garlic: Separate cloves and plant the largest ones pointy-side up, under about 2 inches of rich, well-drained soil. Plant garlic around roses to reduce black spot and sooty mold.

Poppies: For a brilliant floral display, shake poppy seeds directly from the container onto well-drained soil. Lightly press into the ground and cover with a dusting of soil. Thin seedlings to about 10 inches apart.

Horseradish: In the fall, plant the tuberous horseradish roots horizontally under 2 inches of soil that's been well-worked with compost. The plant is invasive and spreads quickly, so plant at the end of garden rows or in areas where they have room to wander. Harvest with a pitchfork in late fall.

Ginger: Select a plump ginger rhizome with many small, growing buds. Plant just under rich soil in a spot with filtered sunlight and wind protection. Avoid planting in low-lying areas, or in spots with poor drainage.

Sesame: These seeds grow into flowering plants that are resistant to heat, drought, and pests. Press seeds 1 inch into well-draining soil. Water lightly for 3-5 days after planting, then as needed. Be sure not to overwater, because sesame plants do not like to sit in wet soil. Harvest in about 150 days after seed pods open and seeds are thoroughly dry.

Beans and peas: It's easy-peasy to plant any dried bean or pea. Just push the seed under 1-2 inches of loose, rich soil in a location that gets at least 6 hours of sun each day. If your soil is hard clay, grow beans and peas in a container.

Potatoes: If you've ever kept a potato too long in a bowl, you've seen the plants begin to sprout. Place the potato in a 10-inch-deep hole, and cover with rich soil. As the plant grows, continue to mound soil around its stem. Harvest potatoes in late fall.

Tomatoes: If you love heirloom tomatoes, cut them in half to scrape out their seeds. "Ferment" seeds in a glass jar with about a cup of water for 2-4 days. When a foamy mold appears, rinse and dry seeds on a paper plate. Start tomato plants indoors in containers, then transplant to a garden spot with full sun.





CRUISING THROUGH GEOLOGIC TIME IN THE SAN JUAN ISLANDS

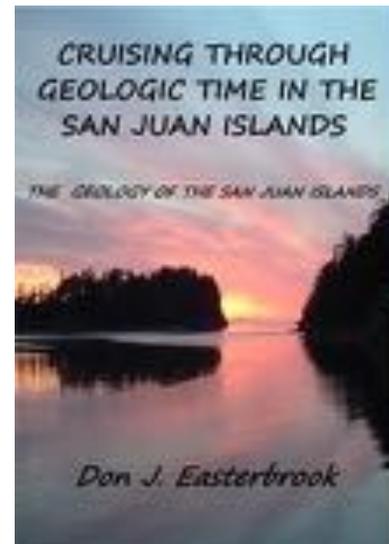
GEOLOGY OF THE SAN JUAN ISLANDS



Date: Tuesday, June 9, 2015

**Time: 7:00 PM at the Mullis
Senior Center**

**Don Easterbrook,
Emeritus Professor
of Geology at
Western Washington
University**



Dr. Easterbrook's research has included many years of work in the North Cascades, Puget Lowland, San Juan Islands, Columbia Plateau, Rocky Mts., New Zealand, Argentina and various other parts of the world. For more than five decades, he has studied the geology of the San Juan Islands and has just completed a comprehensive study of the islands using newly developed laser, sonar, and satellite imagery that has revealed many new aspects of the geology of the islands.

This is the most comprehensive book on the geology of the San Juan Islands in the past nine decades. Although written primarily for non-geologists, it also contains much new, previously unpublished geologic material of interest to geologists. The book includes geologic descriptions of the geology of all of the islands with more than 400 photos, maps, and laser, sonar, and satellite images. cross-indexed so the geology of any specific island can be easily found. An appendix of seafloor images is also included.

Coffee/Tea and Dessert provided



Junior Grange is off to a good start with the first project planned by Jr. Grange leader, Regina Penwell.

The catapults were a big hit with the kids who will be experimenting to build bigger and better examples of catapults and trebuchets.



The room grew silent when the Jr. Granges started building their own catapult model.



Parents even joined in the fun!

Junior Grange is a leadership program for children ages 5 - 14.

- Builds Character and Self Confidence
- Provides Leadership Opportunities
- Develops Respect, Responsibility and Cooperation
- Teaches Parliamentary Procedures
- Entertains and Elevates the Members
- Provides Social Interaction
- Encourages Honor, Patriotism, Truth and Morality
- Develops Creativity, Initiative and Talents
- Encourages a Desire to Help Others
- Benefits the Community and Emphasizes Family

RECIPES FROM MARIE SKUFFEEDA

HEARTY SHEPHERD'S PIE (SERVES 6)

This is a quick and hearty meal in a skillet. Enjoy!



INGREDIENTS

- 1 ½ lbs. Ground Beef
- 2 Cups French's French Fried Onions
- 1 Can Tomato Soup
- ½ Cup Water
- 2 Tsp. Italian Seasoning
- ¼ Tsp. Salt
- ¼ Tsp. Pepper
- 1 Pkg. Frozen Mixed Vegetables –Thawed
- 3 Cups HOT Mashed Potatoes
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DIRECTIONS

1. Preheat Oven to 375
2. Cook meat in a large, oven proof skillet. Drain.
3. Stir in 1 Cup French Fried Onions and whole can of Tomato Soup, water and seasonings
4. Spoon thawed vegetables over beef mixture.
5. Top with Mashed Potatoes
6. Bake 20 minutes.
7. Sprinkle with remaining Onions
8. Bake 2 minutes more until golden brown.

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