

The Scratch Pad



Volume 1, Issue 1

Seattle Farm Co-op

September 2010

How Seattle Farm Co-op Got Started

By: Amy Stevenson, Founder

Welcome to the Co-op and our first newsletter. Why are we here? We all have our reasons, some may be different and some the same. One common denominator is that we are all growing or raising a portion of our food and working to build a community. Whether it is to help reduce the carbon footprint of our meals; to help our children understand about how food is grown or to have healthier tastier food we are all contributing to a more resilient community and greener world.

I got my first chicks 2.5 years ago. I was frustrated that I had to drive outside of the city to obtain affordable feed and supplies that I needed for my small growing urban farm. I was frustrated that I didn't really know any other chicken owners or folks trying to grow a portion of their own food in the city. I was new to the Seattle food movement, I knew about Seattle Tilth and their great classes, but they were always full and while they offer knowledge, they didn't offer any supplies. I was shocked when a Google search of "feed store" in Seattle brought up nothing. So I decided to open a feed store. I wanted a place where people would sit on the front porch, drink lemonade and talk about the weather, their families,

continued on page 2

Approved!! New Urban Farm & Community Garden Legislation!!

By: Charmaine Slaven, Founder

This August, the Seattle City Council approved Council Bill 116907 that will help strengthen our city's food security, and support Seattle's residents in their efforts to increase urban agriculture. Much of our focus is on the new chicken allowances, with an increase from three to eight chickens allowed on residential lots, plus additional birds for larger lots associated with community gardens & larger urban farms. This is great news, as having eight productive hens dramatically increases a family's ability to supply it's own eggs, and the occasional stewing hen. However, roosters didn't fare so well, as keeping roosters is now officially prohibited, with a grandfather-clause to allow for existing roosters. A boundary of ten feet from neighboring primary residential structures has also been set, allowing existing coops to be grandfathered in if built prior to the code change. Additional changes include creating clear definitions of key agricultural terms; expanding opportunities for community gardens and urban farms in all zones; allowing rooftop greenhouses a 15 foot exception to height limits; add farmers' markets to the definition of a "multipurpose retail sales" use; and, allow existing urban horse farms greater than ten acres to operate as a permitted use in single-family zones. To read the whole text of the approved bill, follow this link:

<http://clerk.ci.seattle.wa.us/~public/CBOR1.htm> and enter Council Bill No. 116907 for more info on the city's Urban Agriculture visit <http://www.seattle.gov/urbanagriculture/>.

New Website

Please check out our new website for current updates on inventory, prices, warehouse hours, and events.

www.seattlefarmcoop.com

INSIDE THIS ISSUE

- 1 How the Seattle Farm Co-op Got Started
- 1 Approved!! New Urban Farm & Community Garden Legislation!!
- 1 New Website
- 2 Words of Wisdom
- 2 Meet the Steering Committee
- 3 Contact SFC and Connect with Members
- 3 Events Calendar

continued from page 1

their town, and their crops. I wanted a place to come to for advice and support, for mentors and a bag of affordable feed. I wanted a place to exchange the extra jars of pickles we canned for some jars of salsa or honey or a bar of soap.

A note to the Chicken Lovers meet-up group got me in contact with Charmaine Slaven who jumped up and offered to help with a farm Co-op. She has been an invaluable, energetic and strong partner in this adventure. Our first meeting was Feb 11, 2009 at the Green Lake Library. We had 35 individuals show up. We started off as a buying group, trying to bring in affordable, sustainably grown feed. Now 1.5 years later we are over 700 members with a growing inventory of sustainably grown and milled feeds and urban farming products. Most importantly, we are a community of people with a common goal. We are building connections between small urban farmers and small rural farmers. We are building connections with our state leaders, and with other groups who believe in sustainable living. We are building a community that will have the knowledge and the know-how to support each other in times of great need. The Co-op has a board of 6 hard working volunteers who are spending innumerable hours trying to help this venture succeed. You can read their bios in this newsletter. They are the glue that is holding this venture together, but this community can not be built without you. Thank you to all of you who have helped to build this community and welcome to the Co-op. Now grab a glass of lemonade (or kombucha tea) and tell me how does your garden grow?

Words of Wisdom

By: Sarah Moore, SFC Member

Contact: antwatcher@comcast.net

As urban farmers juggling city life with farm chores, we are rewriting what it means to farm. I hope to collect our wisdom into something we and other Seattle farmers can use to hone our skills, both as farmers and neighbors.

My first words of wisdom are from my own experience with city goats kidding. When Gloria started kidding, we ran out to "help", towels, hot water, iodine and cameras at hand.

Gloria gave birth without complication, but what was that thing hanging out her back end? No book adequately describes the afterbirth. Nowhere does it say "look for a large, red, glowing, veined, pulsating, expanding membranous balloon".

Expecting something smaller and less alive looking, I thought she was prolapsing. I was getting ready to call my vet when

my son said "is it ok for her to eat it?" The whole bag had passed, and from her total lack of distress it was clearly normal.

The kids' droppings for the first 24 hours were also shocking. A few books hinted that they might be yellowish or pasty. No, they were gluey, stick-to-everything neon cheddar orange.

What got this newbie through was feeling prepared. If you have animals, you need a vet on call and a well-stocked first aid kit. They will reassure you in times of doubt and kick into action when things become a problem. Situations can happen very quickly and knowing you are prepared can get you through.

I'd like to hear your wisdom! How do you overwinter your garden and your animals? Tips for getting eggs year round, storing veggies, dealing with the rain or growing winter crops, send them my way.

Meet the Steering Committee

LACIA LYNNE BAILEY

Contact: lacia@seattlefarmcoop.com

Lacia Lynne grew up on a farm near the OR/CA border with all kinds of livestock, orchard, apiary, etc. Too many University degrees has made her skeptical of those with mostly book-learning, sound bites, and the nonsense that gets repeated over and over again as Truth on the Web. She likes to think things through, valuing inquisitiveness and whole picture living. Leaving the software industry over a decade ago, she now combines her engineering and science background, with a life-long passion for plants and puzzles, into horticulture and permaculture both for clients and at her Ravenna Ridge SPOT Farm, where her dairy goats are a central feature.

MAYA BEAL

Contact: maya@seattlefarmcoop.com

Maya lives in Southeast Seattle and shares her home with her boyfriend, two cats, one dog, three chickens and thousands of honeybees. Actual numbers of animals are known to vary! She also has a large garden and enjoys the challenge of squeezing every ounce of self-sufficiency she can out of a small urban lot. Preserving and extending the harvest is also of great interest to her and she is constantly expanding her knowledge of food preservation methods (including canning, fermenting, drying, etc). To pay the feed bills Maya works for a small urban planning research firm that focuses on the relationships between urban form,

CALENDAR OF EVENTS

BUILD A CHICKEN FEEDER OR WATERER

DATE: OCTOBER 9, 2010

PLACE: SFC WAREHOUSE

TIME: 2-6 PM

Come make a Chicken feeder or waterer for your coop! Drop in class come anytime from 2-6pm Create your own system. Plus normal feed pick ups!

SEATTLE FARM CO-OP HARVEST PARTY

DATE: OCTOBER 17, 2010

PLACE: SFC WAREHOUSE

TIME: 4 -11 PM

The Harvest Exchange starts at 4 pm, potluck and dancing to follow. Confirmed guests include the Seattle Subversive Square Dance Society. Bring your dancing shoes and be prepared to meet fellow urban farmers.

GOAT CLASSES

DATE: OCTOBER 3RD AND 24TH, 2010

PLACE: INFO SENT WITH SIGN UP

TIME: 9 AM - NOON AND 5 – 7 PM (RESPECTIVELY)

Hands-on workshops on milking, hoof trimming, "Get a Goat?", and more. Please contact

lacia@seattlefarmcoop.com for more information.

YOGURT MAKING CLASS

DATE: NOVEMBER 13, 2010

PLACE: INFO SENT WITH SIGN UP

TIME: 10 AM - 2 PM

Make your own delicious, nutritious yogurt in reusable glass jars. Save money without the packaging! \$12 or barter.

Please contact roxken@hotmail.com for more information.

Contact SFC and Connect with Members

Email: info@seattlefarmcoop.com

Web Site: www.seattlefarmcoop.com

Snail Mail: Seattle Farm Co-op
PO Box 8430
Seattle, WA 98124-5606

Warehouse: 3250 Airport Way S, Seattle, WA

Yahoo Group Forum:
<http://groups.yahoo.com/group/seattlefarmcoop/>

Meet the Steering Committee (cont.)

climate change and public health. She also operates a side business as a personal chef, catering in-home dinner parties and other events with a focus on local and seasonal foods.

AMIE BROADSWORD

Contact: amie@seattlefarmcoop.com

Amie lives on a developing urban farm in Seattle's Mt. Baker neighborhood. The sloping lot is established with fruit trees, herbs, flowers, perennials, and a vegetable garden. She keeps chickens and redworms, plus a farm kitty for holding the rodent population at bay. Amie is a professional civil engineer with expertise in drainage systems, specifically low impact and water sensitive designs that integrate with soil and plant communities. Amie is fascinated with mycology and is an active member of the Puget Sound Mycological Society. She loves foraging for edible and medicinal mushrooms and is learning to utilize mycelium to improve the health of her garden and the stormwater treatment systems she designs. Amie is dedicated to helping build a solid organization based on the key principles of cooperatives that will serve and strengthen our urban farming community.

JAMES WHITAKER

Contact: james@seattlefarmcoop.com

James came to the first organizing meeting for the co-op after hearing about it on KUOW. He had just completed a permaculture design course and the design team he was a part of had planned an organization called Urban Grange. He wanted to see if his team could incorporate some of the structure and ideas from that organization into the new Co-op. James wants to focus on the possibility of the Co-op providing tools and capabilities to neighbors and neighborhoods that would be difficult or impractical to pursue as individuals. He dreams about not just a tool share for the more expensive power equipment we occasionally all need but also of a shared inspected kitchen and bulk purchase of materials to benefit the market and home gardener as well as in-city livestock supplies. He is a great believer in getting closer to our food supply and growing some of our own. In the kitchen, he likes to work as close to the origin of his food as possible and has even grown and harvested his own seed for mustard. He looks forward with anticipation to the benefit our co-op can bring to our community of like-minded individuals in and around Seattle.

continued from page 3

Meet the Steering Committee (cont.)

AMY STEVENSON

Contact: amy@seattlefarmcoop.com

Amy is one of the founders of the Seattle Farm Co-op. She was born and raised in Phoenix, Arizona and has lived and worked in over 6 western states and in Canada. She has a master's degree in Wildlife Toxicology and has worked as a toxicologist for over 5 years. She currently spends her time raising two energetic boys (Liam and Lochlan), keeps track of the financial books for her husband's (Matt) business (CORE GIS LLC), and cares for 7 chickens, one cat, a goldfish and two frogs. In her spare time she is attempting to learn good farming skills such as growing and preserving food, making soap, knitting, sewing, and volunteers her time on the steering committee of Seattle Farm Co-op.



Seattle Farm Co-op
PO Box 84306
Seattle, WA 98124-5606

ADDRESS CORRECTION REQUESTED

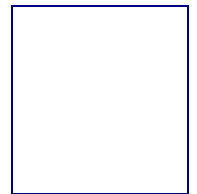
CHARMAINE SLAVEN

Contact: charmaine@seattlefarmcoop.com



Charmaine grew up farming on 5 acres in Montana's Bitterroot Valley, raising a variety of poultry, sheep, goats, rabbits, cattle, & horses. She was in the 4-H program, and worked annually preparing animals for showing in the county fair. As she reached her teens, wanderlust struck, and she found herself on the west coast.

After attempting numerous careers (office manager for DNR, Tattoo Artist, Veterinary Assistant) and achieving an Associate of Science degree from Shoreline Community College, she decided to pursue her passion of playing music. She's a full-time musician, most well known for playing guitar and flatfoot dancing in the local old-time band, The Tallboys, and in a duet with her partner, Squirrel Butter. She helped found the co-op with Amy Stevenson, and would very much like this project to succeed, as she feels passionately that all humans should be involved in producing some percentage of what they eat. She is well researched in many aspects of animal husbandry & veterinary science, and does her best to keep up on questions presented on the listserv and in-person at the warehouse.



SFC Member
Street Number and Name
City, State ZIP