

Green Village Speaker Series Schedule

Thursday, August 13

11:00 a.m.–12:00 p.m.

Sort it Out! Recycling Trivia

A fun trivia game about what really belongs in the recycle bin. Pizza boxes? Plastic bags? That mysterious yogurt lid? Play along and settle the great “is this recyclable?” debate once and for all.

Katie Fleming, Tanja Williamson, Youth Conservation Corps & Carolyn Moulton

12:30–1:30 p.m.

Sheep: Black, Brown, White, and Ewe

He’s Baaack! Historian Boyd C. Pratt will (Sheepishly) explore with Ewe this major island crop in the light of all its manifestations and Ramifications: ram islands, sheep wars, and wool smuggling. Discover the maniFold aspects of sheep raising in the San Juan Islands, from the HBC’s 1853 Belle View Sheep Farm to the present.

Boyd C. Pratt, Local Historian

2:00–3:00 p.m.

Cetaceans of the Salish Sea

Come learn about the different whales, dolphin, and porpoise species we have here in the Salish Sea! The Whale Museum’s Education Director, Tracie Merrill, will give an overview of our local cetacean species, including whale calls. You’ll also have the opportunity to touch and look at very cool specimens (whale teeth, baleen, skulls, vertebrae, etc.)

Tracie Merrill, The Whale Museum

3:30–4:30 p.m.

Actualización de la ordenanza sobre áreas críticas y otras oportunidades de participación pública/Critical Areas Ordinance update and other public participation opportunities

Venga a informarse sobre las oportunidades de participación ciudadana en el condado, sobre el nuevo Programa de Mentoría para Jóvenes Latinas de Friends, y a conocer a la abogada y directora legal de la organización/ Come and learn about opportunities for public participation in the county, about Friends’ new Latina Youth Mentorship Program, and meet Friends’ legal director and staff attorney.

Friends of the San Juans

Friday, August 14

11:00 a.m.–12:00 p.m.

Growing Community at Overmarsh Farm Commons

Join Roger Ellison, President of the San Juan Island Grange, and Amanda Zee, Overmarsh Farm Commons Manager, for an introduction to Overmarsh Farm Commons—a collaborative project creating opportunities for local food production, land stewardship, and agricultural education. Learn about the vision behind the project, its growth over the past two seasons, and how the farm is helping cultivate a more resilient and equitable local food system. Hear directly from a panel of Overmarsh participants as they share their experiences, challenges, and successes, then enjoy a sampling of fresh foods grown at Overmarsh Farm Commons.

Roger Ellison, San Juan Island Grange & Amanda Zee, Overmarsh Farm Commons

12:30–1:30 p.m.

The Wild Origins of Island Orchards: from qáyexw to Jonagold

Join Kwiaht botanist Madrona Murphy to explore how Coast Salish cultivation of qáyexw (Pacific crabapple) and other wild fruits led to the widespread planting of orchards and berries in the San Juans, how we all benefit from this fruitful legacy, and how you can help ensure the old trees continue to feed our communities.

Madrona Murphy, Kwiaht

2:00–3:00 p.m.

The Future of Affordable Farming in San Juan County

Who will be farming the San Juan Islands in the future? Half of San Juan County's farm operators are age 65 or older, and the cost of a working island farm now far exceeds what farm income can support. Using the latest USDA Census data, Jay Kimball will explore what island farms actually earn, why the next generation can't afford to buy in, and some innovative pathways already taking root in the islands. Lauren Bigelow (San Juan Islands Agricultural Guild and ARC) will share how the Ag Guild and partner organizations are taking steps to develop community-based solutions.

Jay Kimball (Earthrise) & Lauren Bigelow (San Juan Islands Agricultural Guild & ARC)

3:30–4:30 p.m.

Cooking Demo: Lamb Albóndigas: A Taste of Local Flavor

Join the chefs from Cove Dining as they prepare flavorful lamb albóndigas, showcasing locally raised lamb in a hearty, delicious dish. Learn simple techniques and serving ideas while discovering a fresh way to enjoy one of the islands' signature ingredients.

Kayleen Meeker & Chris Shotwell, Cove Dining

Saturday, August 15

11:00 a.m.–12:00 p.m.

What Lies Beneath: Marine Wonders of Local Waters

The MRC helps to protect and restore the valuable resources of our marine waters. Come for an interactive talk about what lies beneath and learn how you can help be a better steward.

Marine Resources Committee

12:30–1:30 p.m.

Fling It and Forget It: Making Seed Balls for Spring

Join Kat Rose of the SJI Grange to make seed balls by hand — compact little bundles of soil, clay, and flower seeds harvested right from Kat's prolific flower garden. Many seeds need a cold, wet winter before they'll sprout, so we'll roll these up to scatter in autumn and wait for the spring show. Come get your hands dirty!

Kat Rose, San Juan Island Grange

2:00–3:00 p.m.

Living with Wildlife: From Rescue to Release!

Meet the wild patients (and people) of Salish Wildlife Rescue! Join us as we discuss common causes for intake, success stories, and ways to make a difference living with the wild neighbors in our own backyard!

Hadley Beahan & Audrey Resnicow, Salish Wildlife Rescue

3:30–4:30 p.m.

Farm-to-Table Cooking Demo: Local + Seasonal

Experience the difference of local, fresh, and in-season ingredients. Lori Ann will educate, demonstrate, and offer samples of simple, nutritious dishes made from the bountiful produce of local farms.

Lori Ann David, Aurora Farm

Sunday, August 16

11:00 a.m.–12:00 p.m.

Pollinator Bingo

Join San Juan County Master Gardeners for a fun game of bingo. Listen to the hints and fun facts describing the pollinators, mark your card, first player with five in a row wins!

Christine Coray, San Juan County Master Gardeners

12:30–1:30 p.m.

Shared Survival: How Salmon Sustain a Sea of Species

Join Park staff and discover how salmon hold an entire ecosystem together in this engaging, family-friendly presentation. Through interactive demonstrations (challenge yourself to see how you stack up to a salmon!), we will explore the intricate web of life where 137 different species – from majestic bald eagles and ancient trees down to the tiniest river insects – rely on this incredible fish. Join us to find out how protecting this vital keystone species safeguards the future of the entire Pacific Northwest.

Emily Herman, Hilary Clark & Kathy Jacobson, Washington State Parks

2:00–3:00 p.m.

Seeds for the Future: An Introduction to Seed Saving

Saving seeds is our past and future. Locally adapted seeds strengthen food resilience and connect gardeners and farmers to generations of agricultural knowledge. Join Taja Wicks of The Orcas Island Seed Library and Local Seeds Coalition for a hands-on introduction to why seed saving matters, how to get started, and an opportunity to process and prepare seeds to take home.

Taja Wicks, Local Seeds Coalition

3:30–4:30 p.m.

Use Your Noodle! A Kitchen Innovation Challenge

Be part of the action as Kate Stone of Katrina's Secret Kitchen hosts a lively cooking game show featuring surprise ingredients, audience participation, and creative culinary problem-solving. Learn fun, practical ways to reduce food waste, stretch your ingredients, and think outside the recipe.

Kate Stone, Tanja Williamson, and Special Guests