Huzzah! Our 4-H enrollment has returned to pre-pandemic levels, which means we are incredibly busy re-establishing our regular programming and events. In April our 4-H'ers will be perfecting their public presentations and practicing with volunteer judges to hone their skills before the County and State Fairs.

Why Do 4-Hers Make Public Presentations? Public Presentations tie into the theme of ‘mastery.’ 4-H emphasizes “4 Essential Elements” for youth development: a sense of belonging, mastery, independence, and generosity.

In combination, these essential elements help youth to grow into competent, caring, and contributing adults. When it comes to the element of “mastery” in particular, all youth want to be good at something (adults do too!). Mastery is building knowledge, skills, and attitudes and then demonstrating the competent use of the knowledge and skills. Youth need to feel and believe that they are capable, and experience success at solving problems and meeting challenges to develop their self-confidence.
Practicing and offering 4-H public presentations give youth an ideal opportunity to stretch and grow in the “mastery” of the activities. Settings that promote mastery such as 4-H Club meetings, County Fair, and State Fair, encourage youth to take risks, seek out challenges, and focus on self-improvement rather than comparing themselves to their peers. We hope that members of the public will join us in the 4-H building during the County Fair: August 9-11th to participate in these public presentations. A schedule will be posted the week of the Fair, and by engaging with this work you help the next generation of citizens develop and thrive. Thank you for supporting our Youth in Jefferson County!

Feel free to mine our social media: https://www.facebook.com/JCWA4H and instagram @jeffersoncountywa4h

Regional Small Farms: MeatUp

In late March, the WSU Mobile Meat Classroom offered Red Meat Butchery Workshops for local producers and processors at the Sequim High School. Twelve meat producers and two regional processors attended the workshop to learn from WSU Meat Science Specialist, Paul Kuber, and WSDA Livestock Education Specialist, Sarah Lemon.

WA MeatUp is a partnership between WSU and WSDA and is meant to foster collaboration and develop entrepreneurship skills for those producing niche meat products in Washington State. “We’re hoping to inspire change, build resilience, foster viable farm and food businesses, and promote a scaled processing and distribution system for all regions of our state.” MeatUp partnered with the Sequim High School’s Ag Sciences CTE (Career and Technical Education) program lead, Bill McFarlen.

Interactive butchery sessions included discussion about consumer trends, production efficiencies, product quality, customer communications, value added, and pricing.
The Noxious Weed Control Board has been hard at work as the weeds really start to show their colors. Around Port Townsend, the poison hemlock stands out – dark green amongst the still dormant neighbors. Local Washington Conservation Corps members have tackled nearly 10-acres of poison hemlock at Fort Worden, as well as hand-pulled 4 acres of it on Port Townsend trails.

Out on the County Roads, wild chervil (*Anthriscus sylvestris*), a relatively new invader to our area, is a priority for the Weed Board. Clallam County found it’s first wild chervil site after have eradicated the plant in 2016, so it is critical we stop its spread any further. Although it is not toxic to livestock, it quickly creates a monoculture and does not provide forage for animals. While it looks a bit like poison hemlock or Queen Anne’s lace, it is distinguished by an all green, hairy, and ribbed stem.
Help steward our community rain gardens! Since 2014, the Jefferson County Marine Resources Committee and WSU Extension have worked with many local organizations and community volunteers to install 19 rain gardens across Port Townsend, Quilcene, and Port Hadlock. These gardens are superheroes of green infrastructure, filtering harmful contaminants from stormwater runoff before they reach our beloved Salish Sea.

Rain gardens are low maintenance and only require a handful of days each year to remove weeds, water, and mulch. Are you interested in working with your community to maintain one of your neighborhood's beautiful green infrastructure solutions? Please join us in a Rain Garden Mentor training program at the end of May. It will be comprised of an online training that you can do at your own pace along with 2.5 hour session in the field from 10 am–12:30 on May 23th. Upon completion you will get a certification. For more information contact Bridget Gregg at bridget.gregg@wsu.edu. To sign up, go to the eventbrite site here.
For students who scroll rapidly through their phones, investing in an apple tree project that will take years to come to fruition is a lesson in patience. On March 25, Master Gardener Doug Van Allen, Gleaning Coordinator Seth Rolland, and apple orchardist, Jim Moore were joined by professional grafter Tim Kubica (and his daughter Yemma) to lead an apple grafting workshop with 7th graders from Blue Heron Middle school in Port Townsend. Blue Heron teachers Leslie Shively and Roger Mills also participated in the project.

Students started by tasting apples and rating them based on flavor, texture, and appearance to choose a variety that they would like to graft onto a rootstock. Students were then taught how to use a grafting tool to make the right kinds of cuts on the scion and the rootstock. Blue Heron students will then witness the growth of their newly grafted trees over the following weeks and months, and even take their projects home to plant. The process of grafting allowed them to create a unique apple tree that will bear fruit with the characteristics they desire.

In addition to the technical skills that they gained, the students also learned about the importance of patience and perseverance. This hands-on activity allowed them to not only gain a deeper understanding of the science behind grafting but also provided them with the skills to cultivate their very own apple trees.
Goosefoot Farm turns the farming model on its head. They grow food to give away. With only an acre and a half of land, leased for free from FinnRiver, Goosefoot was able to grow and give away 16,000 pounds of fresh produce last year.

Goosefoot Farm is able to do this through grants, donations, and lots of volunteer work. Goosefoot started in 2019, just before the pandemic hit. With Covid-19 related relief funding, and administrative support from Roots of Resilience, they were able to keep growing produce over the next few years.

Initially they distributed food exclusively to the Tri-Area Food Bank, but in 2020 they started adding a free CSA program, which is a weekly box of an assortment of seasonal produce. Goosefoot provides produce for the Jefferson County Anti-Racist Fund CSA as well as for oncology patients through Jefferson Healthcare. Alexa Macaulay says that people have been very appreciative, “if they can’t afford to buy nutritious food, having a curated box helps them to feel really cared for and connected to the land and the area.” Goosefoot also donates to the Recovery Café’s weekly drop-in meal program.

Goosefoot farmers and volunteers grow a range of veggies and flowers so that shared boxes are changing every week. The core group of people--Alexa MacAulay, Sam Scheidt and Lex Helbling—find the work to be challenging and at times stressful. They have to manage pests, clay-heavy soils, and funding streams. But as Alexa said, “Knowing that we’re a group of people trying to address an issue in our community and finding a way to do it feels really good. It’s very stressful to raise your own funds, but it’s nice to know that it’s ours and we know what to do with it. It’s like a dream come true and I feel very proud to be a part of it. There is hope that we can try to solve the issues that we see in our community.”

In the year ahead, Goosefoot hopes to expand to offer produce to the Quilcene food bank, which serves twice as many people as the Tri-Area Food Bank. They are planning to partner with the YMCA food box program as well.

The group aspires to have an advisory board. Once the growing season kicks off, they will have volunteer opportunities every Monday. Reach out to goosefootfarm.wa@gmail.com.
We are so happy for Monica Montgomery to find a new home as Conservation Project Manager with Great Peninsula Conservancy. But we are also very sorry to see her go!

For the past four years, Monica has ably served as the coordinator for WSU Extension’s Water Programs. This included coordinating many programs such as the Beach Naturalist trainings, Stream Stewards trainings, and Shore Stewards. She coordinated with the Marine Resource Council, developing programs such as Digging for Dinner and Searching for Seaweed, among many others.

Monica says her favorite part of her position was seeing people’s curiosity and engagement through these programs, “It was a ton of fun to get families together on the beach to connect with and learn about our surroundings.” A big part of her work was connecting with partner organizations to amplify and extend their reach. One such example was partnering with a local youth STEM program that builds Remotely Operated Vehicles, or ROVs, as well as Washington Department of Fish and Wildlife, to remove derelict crab pots. Such a project offers wonderful hands-on, applied learning for young people, which may shape their career paths in marine conservation.

Monica shared, “I was continually heartened by individuals who volunteer their time for stewarding the environment. It's not easy work. It's easy to focus on the negatives when it comes to the state of our environment and world, but there are solutions and people actively working to find them.”

Monica says she is is excited for someone with fresh eyes and new energy to support and improve upon these efforts going forward. She hopes that the new coordinator will bring a “holistic approach to marine conservation work that honors tribal connections to the places we seek to protect, recognizes past and present environmental injustices, and centers and builds community.” Well said. We’ll miss you, Monica!
COMING UP!

Please consult our online calendar for more upcoming events.

First Tuesday of each Month: “Ask a Master Gardener“ clinics at PT Library

April 13 Growing Potatoes

April 13th Paws & Claws Cat Show, at the 4-H Building at the Jefferson County Fairgrounds. 10am-4pm

April 27 Digging for Dinner

May 11 12-12:30 Garden Know-How: Straw-bale Gardening

May 18 See 4-Hers in Rhodedendron Parade

June 8 Limiting Apple Damage

High School Juniors and Seniors! The Jefferson County Marine Resources Committee is looking for student representation on the MRC. If interested, please email Jeff.Co.MRC@gmail.com
THANK YOU, 
SU TIPTON!

We want to offer a huge THANK YOU to Su Tipton for stepping in to help shore up our finances and other processes while we were in transition. Su worked with Extension for eight years, from 2015 through 2022, and holds a wealth of institutional knowledge about WSU Extension, Jefferson County. More than that, Su holds a deep caring and commitment to Extension and all of its programs. As she shared with us recently, she has been able to enjoy the benefits of many programs and offerings through Extension, both personally and professionally. We all benefitted enormously from Su’s patient training and sharing.

Stop those hitchikers!

DID YOU KNOW?

The Spotted Lanternfly is an invasive insect that feeds from the sap of all kinds of plants, including apples, cherries, grapes, plums, grapes and more, and can result in the death of the plant.

The Lanternfly originates in Asia, but has made its way to the eastern United States. One possible form of transport is for them to affix to trains. Adult flies really love to feed on the Tree of Heaven (Ailanthus altissima), which is a Class C Noxious Weed in Washington State. Avoid planting these trees! And if you see this very recognizable Lanternfly, please report it right away to https://invasivespecies.wa.gov/.
Director
Jefferson County Director: Amit Sharma, amit.sharma1@wsu.edu

Program Coordinators
4-H & Youth Empowerment Coordinator: Anji Scalf, anji.scalf@wsu.edu
Master Gardener Coordinator: Bridget Gregg, bridget.gregg@wsu.edu
Noxious Weeds: Sophie DeGroot, sdegroot@co.jefferson.wa.us
Regional Small Farms Coordinator: Kellie Henwood, kellie.henwood@wsu.edu
Water Programs Coordinator: (search is underway!)
Water Quality and Natural Resources: Bob Simmons, simmons@wsu.edu

Administrative Staff
Financial and Business Operations Coordinator: Owen Rowe, owen.rowe@wsu.edu
Administrative Clerk: Kay Gaul, karen.gaul@wsu.edu

Welcome Owen Rowe!
We are happy to welcome Owen Rowe as the new Financial and Business Operations Coordinator for WSU Extension, Jefferson County. Owen joins the admin team at our county Extension office in Port Hadlock, and will help manage grants and budgets for our many programs.