

AGENDA

San Juan County Conservation Land Bank Commission

**Members of the public may participate in person at San Juan County Parks
and Fair Office, 846 Argyle Ave, Friday Harbor, WA 98250
or join virtually by [CLICKING HERE](#).**

June 17, 2022

- | | |
|---------|--|
| 8:30 am | Convene |
| 8:30 | General Public Comments |
| 8:40 | Approve May 20, 2022 Meeting Minutes |
| 8:45 | Chair and Commissioners Reports |
| 8:55 | County Council Update – Christine Minney |
| 9:00 | Director’s Report <ul style="list-style-type: none">○ Acquisitions Update<ul style="list-style-type: none">▪ Orcas<ul style="list-style-type: none">- Glenwood Inn (McPeake)- Entrance Mountain Potential Resale▪ San Juan<ul style="list-style-type: none">- Hauschka Cady Mountain○ Conservation Area Fund Cash Projections |
| 10:00 | Break |
| 10:10 | Stewardship Report <ul style="list-style-type: none">○ Turtleback Management Plan - summary of public comments○ Coffelt Farm lease process update |
| 10:45 | Outreach and Volunteer Report |
| 10:55 | Future Agenda Item Placeholders <ul style="list-style-type: none">○ Resiliency to climate change○ Non-traditional uses of Land Bank properties |
| 11:00 | Adjourn |

The Land Bank Commission May Add or Delete Agenda Items and Projects for Discussion. The Agenda Order is Subject to Change. You are invited to call the Land Bank office at 360-378-4402 for more details prior to the meeting. SJC Code 2.116.070 “All meetings and actions of advisory bodies and their subcommittees shall be open to the public, even where such meetings are not within the purview of the Open Public Meetings Act, Chapter 42.30 RCW, except where the meeting is properly closed for executive session, as provided in RCW 42.30.110”

STEWARDSHIP & OUTREACH REPORT

JUNE 2022

OVERVIEW

It's the time of year when vegetation management dominates the daily schedule, and yet the uptick in user activity can also lead stewards to feel like their monthly dispatch reads a bit too much like the local Sheriff's Log. For example, a stolen vehicle was abandoned in Turtleback's south parking area, and then a trio of paragliders caused Peter to run up the mountain and end their eye-catching antics. A string of sign damage and theft occurred across several Lopez preserves and later turned out to be part of a broader wave of dereliction that also affected the Village. A group of campers in a RV were discovered at Mount Grant and upon discussion they shared that they'd received permission from the neighbors. After the neighbors were contacted, it seemed possible that the campers were confused after returning to the site late at night.

All the while, mowing to maintain trails and parking lots and noxious weed control continued (Photo 1). Land Bank staff look forward to welcoming Andrew Jansen as the new Orcas Field Assistant on July 18th. He is well-suited for the position as a current member of the Island Conservation Corps (ICC) and has training and field experience in riparian restoration, noxious weed eradication and forest health.

OUTREACH

Staff: Tanja Williamson

The Summer Farmers Market Series kicked off this month and the Land Bank was represented across all districts (Photo 2). Tanja hosted on Lopez; Peter hosted on Orcas; and Jacob hosted on San Juan Island. Staff will return to the Lopez and Orcas markets on July 2nd, and to SJI on July 9th. Then, all three islands will be represented again on August 2nd. Are you interested in joining in the adventure of fielding questions and meeting community?

The annual report is off to the printer! Tanja generated the Summer e-newsletter (for the second quarter) and this will be posted prior to the LBC meeting. Tanja also invites suggestions from the

Commission for any material they'd like to see in the fall newsletter. Also, the [Beauties and Beasties](#) article for the 2022 Springtide Issue, which is a visitor's guide that's published through The Journal, is now available online and in print. And last but not least, Tanja would like to give a shout out to Aaron who did some heavy lifting to set-up the hybrid Teams meetings. Oh, just when we were getting Zoom all figured out...

SALISH SEEDS NURSERY

Staff: Eliza Habegger, Margo Thorp

More weeding, more seeding, and more volunteers. The new crop of Master Gardeners has reinvigorated the nursery's "Third Thursdays" work parties. Wild seed collection has also begun, and staff and volunteers throughout the County are lending a hand. With deer-munching down, and plant productivity up, it's a fabulous year to collect fresh "foundation" seed from the wild. These seeds will be used to start more plants and seed production in the nursery. Eliza is also beginning to explore how to work with private individuals that are interested in native seed production on their own land.

DISTRICT 1

Staff: Doug McCutchen, Charlie Behnke, Jacob Wagner, Shauna Barrows

Beaverton Marsh: ICC member Susan Ridl has chosen to design an eBird-based community bird inventory and monitoring project. Her project will be tested with a small group of birders at the beginning of summer and then it's expected to be shared with the public later this fall, following the Preserve's opening of public access. Preliminary trail construction (Phase 1) has begun and a WDFW biologist recently surveyed the Preserve to look for raptor nests and assess potential impacts from public access. He was pleased with the alignments and the accommodations made for wildlife. A Request for Qualifications (RFQ) was sent to six engineering firms to solicit assistance with boardwalk design in the wetland's challenging soils. A Request for Proposals (RFP) for cultural resource assessment was also distributed to six cultural and archaeological resource consultants. The RFQ and RFP submittals will be reviewed

next month. Brook Brouwer with WSU Extension gave a public tour of the agricultural pasture trials and will continue with forage sampling efforts later in June.

Cady Mountain: ICC member Julia Jaquery is helping to map and ground-truth vegetation communities on the Preserve. Her work will inform the management plan process. The golden paintbrush plots were monitored, and many of the plants look outstanding this year (Photo 3).

Deadman Bay: Erin toured the shoreline area with a small group of managers to discuss recreational impacts on resources and coincidentally had the opportunity to inform multiple hikers about the leash law.

False Bay Creek: Cattle are rotating through the lush pastures. Byron Rot with SJC Environmental Stewardship and the ICC continue to maintain riparian restoration areas. Kathleen Foley of SJPT reported western bluebirds in the nest box. Surprising, the occupants appear to be a single mother with two chicks. The male is presumed to have died.

Frazer Homestead: The perimeter trails are being maintained and staff made an initial sweep for tansy ragwort. The weed population seems to have decreased. Cattle are expected onsite later in the season.

King Sisters: The perimeter trail here continues to be maintained by a volunteer neighbor. Cows are out grazing, and a portion of the fields may be hayed this year.

Limekiln: New signs were installed at two areas where trails lead into the Preserve from the State Park (Photo 4).

Mount Grant: Planning for the Landscape Scale Restoration (LSR) grant continues, as does the effort to switch the SJI site from Mt Grant to the still-pending acquisition on Cady Mountain. Group coordination – there are numerous partners participating in the LSR grant, such as the Samish Indian Nation, DNR, and the ICC -- has coalesced and there are now dates set in October to begin implementation. The CLB will also be co-hosting a forestry field trip on Wednesday, June 15th. Other partners involved include staff from the WSU North Sound Extension as well as the SJI Conservation District. The trip's focus will be on health and diversity within the islands' grassland-savanna-woodland complexes.

Westside: The Westside Volunteer Naturalist Program is re-booting after a two-year COVID-induced hiatus. This program involves several marine research and education groups that help to provide trained naturalists during the summer. These volunteers also help to interpret the Preserve's natural history and provide information on the Land Bank. Shauna is leading a volunteer weed pull.

Zylstra Lake: Streams are still flowing into the upper lake, and temperature monitors were deployed once again. These tidbits will record the temperature of the lake. One was placed approx. two feet off the bottom, and another was placed approx. three feet below the water's surface. This research is being conducted by Dept. of Environmental Stewardship and UW Friday Harbor Labs to learn more about (with hopes to improve) water quality. All these late spring rains have delayed haying. However, it will likely begin mid-to-late June. The Greenes (lessees) would like to collaborate on a public educational opportunity and share knowledge about haying and agriculture. However, timing for this event is still up in the air.

DISTRICT 2

Staff: Peter Guillozet, Mary Gropp

Coffelt Farm: The farm lease application deadline was June 1st. Proposals will now be reviewed by a committee comprised of staff and commissioners, and a final recommendation will be made at the LBC's July meeting. The Pickett Spring Electric contract was executed, and acquisition of materials is underway. Perennial Consulting, LLC is also now under contract to complete a wetland delineation and a plant inventory.

Crescent Beach: A neighbor to the Preserve, Scott McKay, called and reported an uptick in driftwood collection. The CLB's rules (and signage) prohibit this activity, but it's been tough to catch folks in the act.

Judd Cove: In addition to regular maintenance, 'tis the season for mystery boats to appear on the beaches. And Peter is looking into one now...

Entrance Mountain: Rain Shadow Consulting staff and a subconsultant initiated their multi-preserve forest assessment with an orientation on this steep preserve. Modeled on the 2021 forest

assessment for Turtleback Mountain, their fieldwork will cover roughly 346 acres of forestland across six Orcas preserves and help to determine priority areas for forest health treatments.

North Shore/Glenwood: This is the first entry about the ongoing acquisition of Glenwood Inn, which is currently being referred to as the North Shore property. Peter's been busy planning. He's drafted an impressive number of documents (communications plan, outreach letter, interim signage) and supported the SJPT in their application for \$3.5 million in grant funds. If awarded, this money will support their effort to obtain a conservation easement, and remove multiple, decrepit buildings along the shoreline.

President Channel: Over Memorial Day weekend, Erin spotted a family fishing from the bluff of this preserve. Fishing and other extractive activities are not allowed.

Turtleback Mountain: A volunteer trail crew from Oregon lent a hand with maintenance of the Lost Oak trail (Photos 6-8). Peter and Erin led numerous naturalist walks, to show off the birds and wildflowers, as well as a tour of the recently completed forest management demonstration projects. These were also opportunities to answer community questions about the draft Stewardship and Management Plan (SMP) and discuss recent and future management actions. The public comment period for the SMP has closed and responses to the 13 comments are currently being drafted. A summary of comments and staff responses will be posted shortly, as will a final (draft) SMP for review by the Commission.

And as expected, Mary Gropp is doing a terrific job pulling weeds, mowing, weed whacking, maintaining trails, and interacting with preserve users in her part-time, seasonal position. She's also begun collecting seed from wild plant populations during this stellar wildflower season.

DISTRICT 3

Staff: Amanda Wedow, Sara De Roy

Blakely Island: Erin joined SJPT to monitor the conservation easement on their Crowley Preserve. Numerous wildflowers were observed, including one called naked broomrape (*Orobanche uniflora*) that is parasitic on sedum (Photos 9-10).

Spencer Spit: Staff from Spencer Spit State Park helped to clean up the old building site (Photos 11-12).

FB Spit: Staff replaced a sign that was stolen from the parking lot and installed some new 'private property' signs at beach boundary. The trail was mowed. The Island marble butterfly plots were monitored, and more plants were found in bloom than at the first visit.

Tombolo: Seven whimbrels were observed on the Tombolo shoreline! These large shorebirds have a long de-curved bill and striped head. They were likely stopping over on their migration route to snack on invertebrates in the intertidal, and they definitely delighted birders for a few days before they moved on (Photo 13). Staff also removed Meadow knapweed.

Watmough: Amanda and Sara continue to clean and clear up the new addition. The pumphouse is in poor condition. It had a shredded tarp for a roof and was without doors or windows. Sara removed the tarp (and as many micro-plastic tarp pieces as possible). The well head inside also needs repair. The next steps for the pumphouse are unknown at this time because the future use of the well is also unknown. An old mower and miscellaneous household garbage were taken to the dump, with help from County Parks staff. Now that the house is mostly emptied out, photos and measurements were taken and shared in order to receive a price estimate on removing the lead paint. The grant application to the Salmon Recovery Funding Board was cleared by the local chapter, and after a few more tweaks, it will be submitted to the State along with a grant application to the Aquatic Lands Enhancement Account.

Photos



Photo 1. Charlie wears a smile while removing *Euphorbia lathyris*, an invasive weed at Mount Ben Preserve.

FIND US AT THE FARMERS MARKET THIS SUMMER!

We'll be at the market June, July and August.
Stop by and hear the latest with your Conservation Land Bank.



Photo 2. The CLB is at the Farmer's Market this summer. Interested in supporting staff the booth? Contact Tanja! Or just come by and say, Hi.



Photo 3. Golden paintbrush (*Castilleja levisecta*) plant on Cady Mountain, SJI.



Photo 4. A new wayfinding sign installed at Limekiln Preserve, SJI.



Photo 5. It is always feels lucky to witness the brittle prickly pear cactus in bloom, Westside Preserve, SJI



Photo 6. A 'Botany Washington' tour of Turtleback Mountain's flora



Photo 7. Erin 'handles' a trail-blocking tree on Orcas



Photo 8. Oregon trail crew working it on Turtleback Mountain



Photos 9-10. Wildflowers on Blakely Island, naked broomrape (left) and harsh paintbrush (right)



Photo 11. The CLB Spencer Spit Clean-up crew...



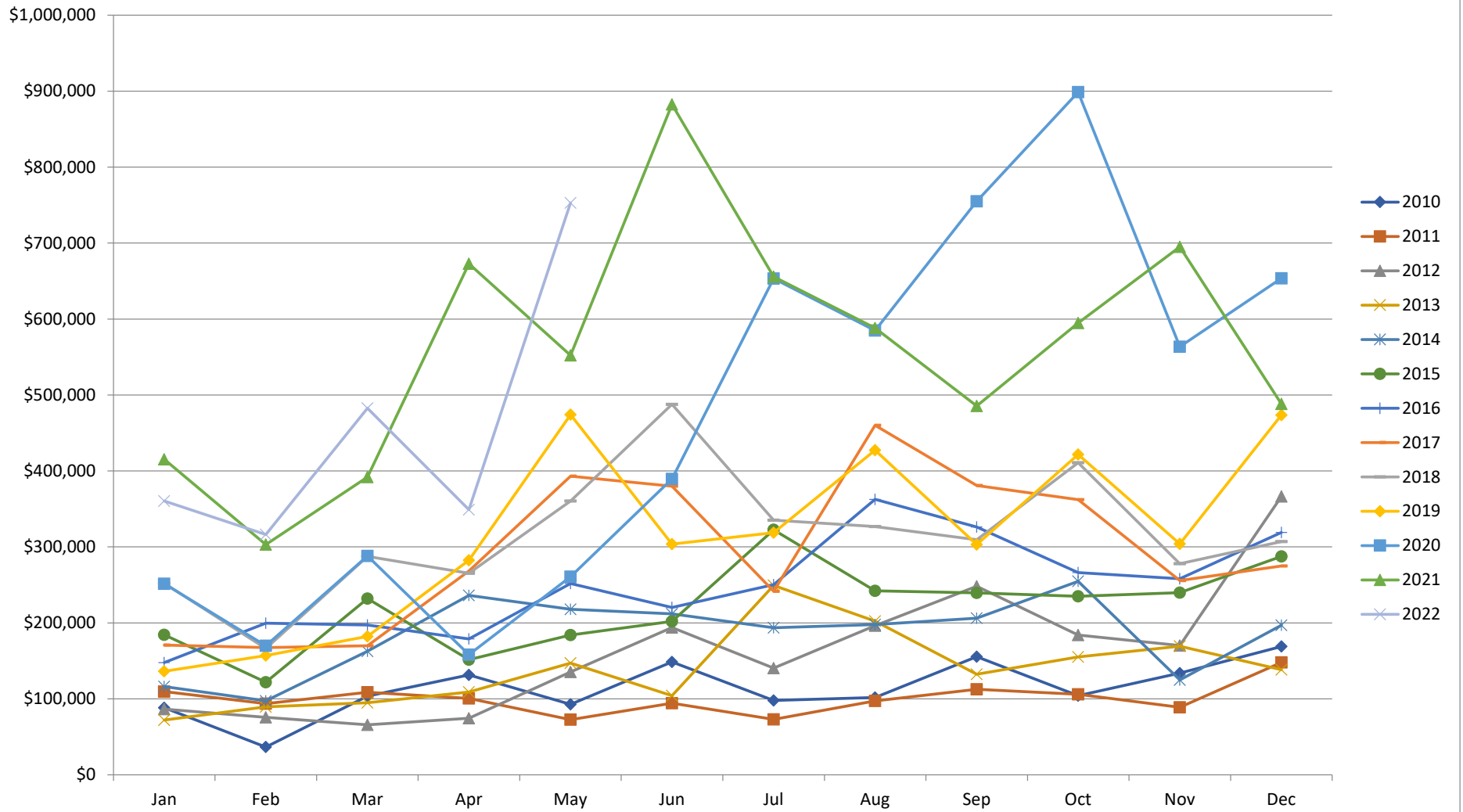
Photo 12. The State Parks Spencer Spit clean-up crew! Many hands make light work 😊



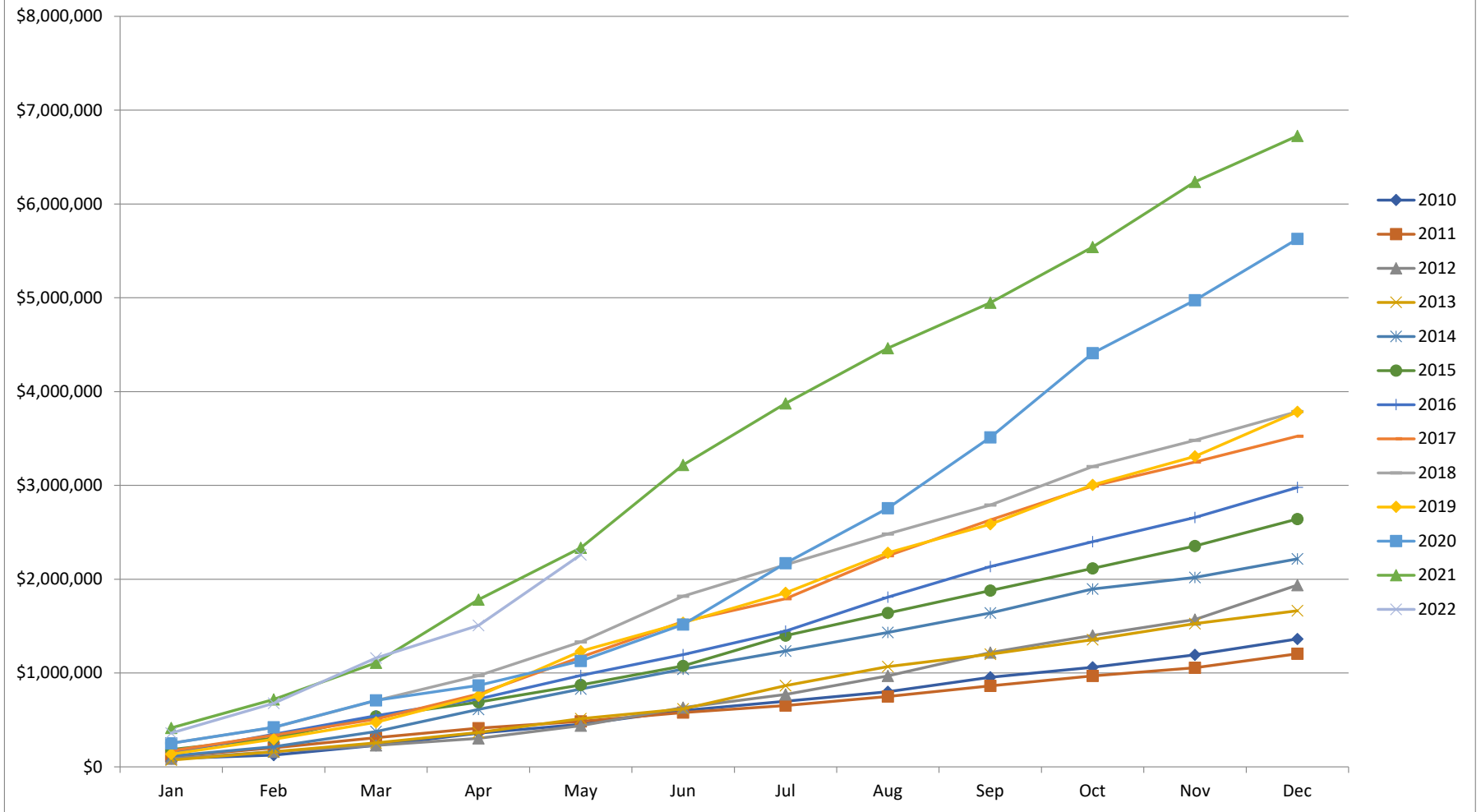
Photo 13. Picture of a whimbrel from The Cornell Lab website.

1021.00.318 - Revenues													
Acct_Year	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	
2010	\$88,143	\$36,539	\$103,506	\$131,590	\$92,665	\$148,524	\$97,972	\$101,730	\$155,569	\$104,191	\$134,046	\$168,904	\$1,363,380
2011	\$109,729	\$93,636	\$108,558	\$100,689	\$72,611	\$94,346	\$72,907	\$97,424	\$112,529	\$105,975	\$88,901	\$147,914	\$1,205,218
2012	\$86,547	\$75,746	\$65,834	\$74,531	\$135,260	\$193,882	\$140,610	\$196,444	\$248,152	\$183,896	\$170,092	\$366,337	\$1,937,333
2013	\$72,106	\$89,629	\$94,943	\$109,020	\$146,974	\$104,286	\$249,312	\$202,351	\$132,516	\$155,258	\$169,306	\$138,279	\$1,663,979
2014	\$116,307	\$97,403	\$162,759	\$236,076	\$218,046	\$211,937	\$193,491	\$197,924	\$206,334	\$254,695	\$125,044	\$196,812	\$2,216,829
2015	\$184,186	\$121,920	\$232,019	\$151,641	\$184,037	\$201,867	\$322,494	\$242,119	\$239,381	\$234,885	\$239,857	\$287,602	\$2,642,008
2016	\$147,780	\$199,709	\$197,208	\$178,799	\$251,916	\$220,177	\$250,453	\$362,646	\$326,094	\$266,216	\$258,039	\$319,005	\$2,978,044
2017	\$170,789	\$167,494	\$169,775	\$268,280	\$393,220	\$379,832	\$241,755	\$460,110	\$380,894	\$362,103	\$255,636	\$274,865	\$3,524,752
2018	\$252,155	\$166,287	\$287,448	\$265,414	\$360,538	\$487,738	\$335,172	\$326,847	\$309,460	\$410,876	\$277,932	\$307,045	\$3,786,910
2019	\$136,263	\$156,907	\$182,195	\$282,295	\$474,060	\$303,744	\$318,828	\$427,381	\$303,198	\$421,696	\$304,131	\$473,533	\$3,784,232
2020	\$251,391	\$169,933	\$288,018	\$158,176	\$260,943	\$389,402	\$653,337	\$584,765	\$755,057	\$898,677	\$563,691	\$653,695	\$5,627,084
2021	\$415,281	\$303,073	\$391,898	\$672,670	\$552,318	\$882,523	\$655,661	\$588,043	\$485,643	\$594,848	\$694,893	\$488,162	\$6,725,012
2022	\$360,392	\$316,292	\$482,637	\$349,007	\$752,805								\$2,261,132
Budget 2022	\$3,960,000												
2010	6.47%	2.68%	7.59%	9.65%	6.80%	10.89%	7.19%	7.46%	11.41%	7.64%	9.83%	12.39%	
2011	9.10%	7.77%	9.01%	8.35%	6.02%	7.83%	6.05%	8.08%	9.34%	8.79%	7.38%	12.27%	
2012	4.47%	3.91%	3.40%	3.85%	6.98%	10.01%	7.26%	10.14%	12.81%	9.49%	8.78%	18.91%	
2013	4.33%	5.39%	5.71%	6.55%	8.83%	6.27%	14.98%	12.16%	7.96%	9.33%	10.17%	8.31%	
2014	5.25%	4.39%	7.34%	10.65%	9.84%	9.56%	8.73%	8.93%	9.31%	11.49%	5.64%	8.88%	
2015	6.97%	4.61%	8.78%	5.74%	6.97%	7.64%	12.21%	9.16%	9.06%	8.89%	9.08%	10.89%	
2016	4.96%	6.71%	6.62%	6.00%	8.46%	7.39%	8.41%	12.18%	10.95%	8.94%	8.66%	10.71%	
2017	4.85%	4.75%	4.82%	7.61%	11.16%	10.78%	6.86%	13.05%	10.81%	10.27%	7.25%	7.80%	
2018	6.66%	4.39%	7.59%	7.01%	9.52%	12.88%	8.85%	8.63%	8.17%	10.85%	7.34%	8.11%	
2019	3.60%	4.15%	4.81%	7.46%	12.53%	8.03%	8.43%	11.29%	8.01%	11.14%	8.04%	12.51%	
2020	4.47%	3.02%	5.12%	2.81%	4.64%	6.92%	11.61%	10.39%	13.42%	15.97%	10.02%	11.62%	
2021	6.18%	4.51%	5.83%	10.00%	8.21%	13.12%	9.75%	8.74%	7.22%	8.85%	10.33%	7.26%	
2022	9.10%	7.99%	12.19%	8.81%	19.01%								
Cumulative	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	
2010	\$88,143	\$124,682	\$228,188	\$359,778	\$452,443	\$600,967	\$698,939	\$800,669	\$956,238	\$1,060,429	\$1,194,476	\$1,363,380	
2011	\$109,729	\$203,365	\$311,923	\$412,613	\$485,224	\$579,570	\$652,476	\$749,900	\$862,429	\$968,404	\$1,057,304	\$1,205,218	
2012	\$86,547	\$162,293	\$228,127	\$302,659	\$437,919	\$631,801	\$772,411	\$968,855	\$1,217,008	\$1,400,904	\$1,570,995	\$1,937,333	
2013	\$72,106	\$161,734	\$256,678	\$365,698	\$512,672	\$616,957	\$866,269	\$1,068,620	\$1,201,136	\$1,356,394	\$1,525,700	\$1,663,979	
2014	\$116,307	\$213,711	\$376,470	\$612,546	\$830,592	\$1,042,530	\$1,236,020	\$1,433,945	\$1,640,278	\$1,894,973	\$2,020,017	\$2,216,829	
2015	\$184,186	\$306,105	\$538,125	\$689,766	\$873,803	\$1,075,669	\$1,398,164	\$1,640,283	\$1,879,664	\$2,114,549	\$2,354,406	\$2,642,008	
2016	\$147,780	\$347,489	\$544,696	\$723,496	\$975,412	\$1,195,589	\$1,446,043	\$1,808,689	\$2,134,784	\$2,401,000	\$2,659,039	\$2,978,044	
2017	\$170,789	\$338,283	\$508,057	\$776,338	\$1,169,558	\$1,549,390	\$1,791,144	\$2,251,254	\$2,632,147	\$2,994,251	\$3,249,887	\$3,524,752	
2018	\$252,155	\$418,441	\$705,890	\$971,304	\$1,331,842	\$1,819,580	\$2,154,751	\$2,481,598	\$2,791,057	\$3,201,933	\$3,479,865	\$3,786,910	
2019	\$136,263	\$293,170	\$475,365	\$757,660	\$1,231,720	\$1,535,464	\$1,854,293	\$2,281,674	\$2,584,872	\$3,006,568	\$3,310,699	\$3,784,232	
2020	\$251,391	\$421,324	\$709,342	\$867,518	\$1,128,461	\$1,517,863	\$2,171,200	\$2,755,964	\$3,511,021	\$4,409,698	\$4,973,389	\$5,627,084	
2021	\$415,281	\$718,353	\$1,110,251	\$1,782,921	\$2,335,239	\$3,217,761	\$3,873,422	\$4,461,465	\$4,947,109	\$5,541,957	\$6,236,850	\$6,725,012	
2022	\$360,392	\$676,684	\$1,159,321	\$1,508,327	\$2,261,132								
Cumulative %	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	
2010	6.47%	9.15%	16.74%	26.39%	33.19%	44.08%	51.27%	58.73%	70.14%	77.78%	87.61%	100.00%	
2011	9.10%	16.87%	25.88%	34.24%	40.26%	48.09%	54.14%	62.22%	71.56%	80.35%	87.73%	100.00%	
2012	4.47%	8.38%	11.78%	15.62%	22.60%	32.61%	39.87%	50.01%	62.82%	72.31%	81.09%	100.00%	
2013	4.33%	9.72%	15.43%	21.98%	30.81%	37.08%	52.06%	64.22%	72.18%	81.52%	91.69%	100.00%	
2014	5.25%	9.64%	16.98%	27.63%	37.47%	47.03%	55.76%	64.68%	73.99%	85.48%	91.12%	100.00%	
2015	6.97%	11.59%	20.37%	26.11%	33.07%	40.71%	52.92%	62.08%	71.15%	80.04%	89.11%	100.00%	
2016	4.96%	11.67%	18.29%	24.29%	32.75%	40.15%	48.56%	60.73%	71.68%	80.62%	89.29%	100.00%	
2017	4.85%	9.60%	14.41%	22.03%	33.18%	43.96%	50.82%	63.87%	74.68%	84.95%	92.20%	100.00%	
2018	6.66%	11.05%	18.64%	25.65%	35.17%	48.05%	56.90%	65.53%	73.70%	84.55%	91.89%	100.00%	
2019	3.60%	7.75%	12.56%	20.02%	32.55%	40.58%	49.00%	60.29%	68.31%	79.45%	87.49%	100.00%	
2020	4.47%	7.49%	12.61%	15.42%	20.05%	26.97%	38.58%	48.98%	62.40%	78.37%	88.38%	100.00%	
2021	6.18%	10.68%	16.51%	26.51%	34.72%	47.85%	57.60%	66.34%	73.56%	82.41%	92.74%	100.00%	
2022	9.10%	17.09%	29.28%	38.09%	57.10%								
Avg % Recvd	5.61%	10.30%	16.68%	23.82%	32.15%	41.43%	50.62%	60.64%	70.51%	80.65%	89.20%	100.00%	
Projections													
Min	\$3,958,399	\$4,010,287	\$4,479,417	\$4,405,739	\$5,616,289								
Max	\$10,008,654	\$9,037,596	\$9,845,333	\$9,783,639	\$11,275,161								
Average	\$6,426,202	\$6,571,134	\$6,949,295	\$6,331,259	\$7,032,475								
Budget Amt	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	\$3,960,000	
YE Budget Proj(%)	162.28%	165.94%	175.49%	159.88%	177.59%								

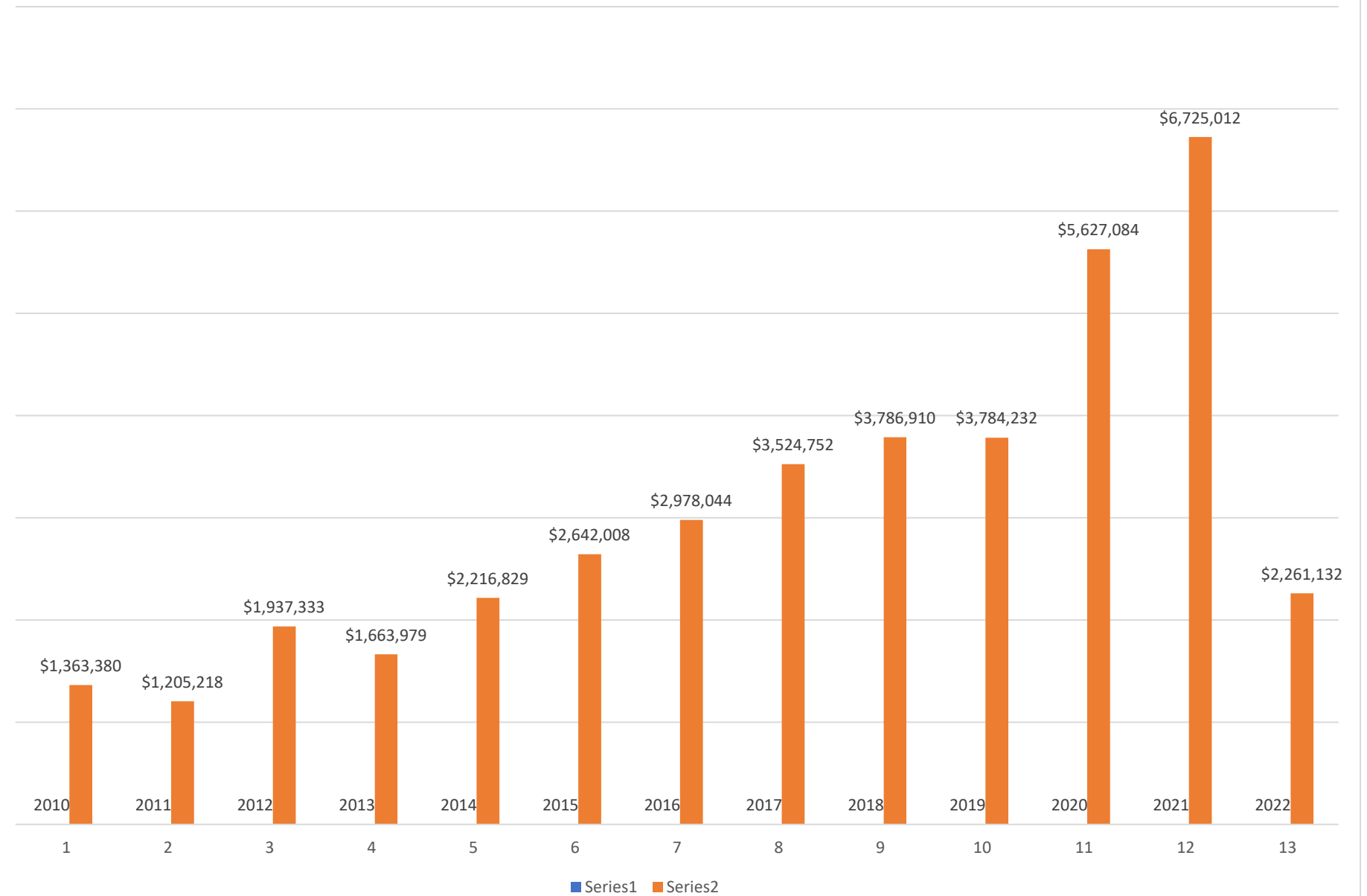
REET by Month



REET by Year



REET by Year Column



Lease Proposal Application

Response to:

*Coffelt Farm Preserve Agricultural Lease Request for
Proposal*

From:

Lum Farm LLC

Submitted May 27, 2022

**Coffelt Farm Preserve Agricultural Lease Request for Proposal
ATTACHMENT H - PROPOSAL TEMPLATE FORM**

Applicant Name Amy and Eric Lum

Farm or Organization Name Lum Farm LLC

Mailing Address PO Box 28, Orcas, WA 98280

Phone (360) 376-4454 **E-mail** lumfarm@gmail.com

Relevant licenses or certifications

- Dairy Licenses - Milk Producer, Cheese Plant, Dairy Technician (Eric, Amy, Crystal)
- Chicken Processing License
- Egg Handler/Dealer License
- WA State Business License
- Licensed Bonded General Contractor (Eric)
- IGFC Membership
- Washington State Sheep Producers Association Membership
- WA State Artisan Cheese Producers Membership
- Certified Sheep Shearer (Amy, Damian)
- Food Handlers Permits (Amy, Crystal, Damian)

Professional references (name, phone, and email)

Jim Weringa, IGFC manager
(360) 982-8695, manager@igfcmeats.com
Dr. Blake Guard, Guardian Veterinary Hospital
(360) 622-1075, drblakeguard@guardianvethospital.com
Angie Shepard, San Juan Islands Conservation District
Mobile: (360) 622-5143, Office: (360) 378-6621 Ext 10, angie@sjicd.org

Personal reference (name, phone, and email)

Renee Wilgress
(360) 393-2156, utterhm4@msn.com
Darryl Duke
(206) 617-0105, darryl.duke@gmail.com
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Do you identify as and/or do you or your organization provide support to beginning farmer/ranchers (with less than 10 years of experience)?

We are not a beginning farm or ranch, but we are committed to supporting those who are. We are a registered farm in the Farmer-to-Farmer Mentor Program to provide services to starting farmers. We offer consultations, and we are willing to help beginning farmers.

1. VISION AND GOALS

- a. Briefly describe your vision and goals for the Coffelt Farm Preserve Agricultural Lease Area (ALA). What will the farm operation produce, when and how will you begin, and an overview of 1-, 3-, 5- year plus plan and goals.

Vision: Operate a diverse farm providing food and agricultural products to the local community. Set an example for sustainable agriculture that our customers, community, and county can be proud of. Humanely raise happy, healthy animals and share our experience with others.

Goals and 5-year plan: Lum Farm plans to raise sheep, cattle, goats, pigs, and chickens, as well as producing hay and compost. We will continue with the farming operations currently implemented on the ALA. Over the next 5 years we plan to increase value-added dairy production and agritourism and educational events.

In the next year we plan to increase cheese production by 20% and begin ice cream production. We plan to maintain slow growth for the next 5 years, reaching a 30% increase in production by 2027. This increase will be done with respect to the land and current carrying capacity. Other farm production may change slightly to adjust for the increase in goats. We will continue to offer farm tours and consulting, and we plan to implement more farm events to generate interest, educate the public, and increase profits. For more details, see attached FARM MANAGEMENT PLAN, section I, subsection D (page 26).

- b. Describe how your operation will be compatible with and/or enhance the agricultural and natural resources on the property including soils, forage, surface waters and wildlife habitats.

We created our farming plans to respect the land to enhance soil, forage quality and production. We use regenerative farming practices when possible. Currently, we manage livestock using rotational grazing practices to stimulate forage growth and provide natural fertilization of pastures. The goats naturally trim blackberries and bushes along fence lines and the increased forage production provides more wildlife habitat areas. We will work with the Land Bank to protect the riparian habitat areas and the streams on the

ALA property. For more details see FARM MANAGEMENT PLAN, section II, subsection A (page 26).

- c. Describe how your operation will fit with the size and configuration of the farm and how you will utilize existing farm infrastructure, equipment, and housing.

Over the past 3 years, our operation has been able to fit within the size and configuration of the existing farmstead, using most, if not all, of the land and structures for their intended optimal uses. We will continue to do so moving forward. The farm manager house will be used as our primary housing. The dairy barn will be used for the goat dairy, housing goats during milking season, kidding during the winter and spring, and hay storage as needed. The dairy parlor will continue to be used for milking, with cheese and ice cream production in the milk plant. Other structures will be used for livestock shelter and hay storage as best fit our operations. We will use rotational grazing practices for pasture areas, with haying following. The farm stand will continue to serve as our farm store with meat storage in freezers. The chicken processing area will be used for broiler harvests seasonally, while the slaughter site will be used for cattle wintering and IGFC slaughters. We will use the market garden, orchards and greenhouse for limited fruit and vegetable production. Further details explained in FARM MANAGEMENT PLAN, section II, subsection A (page 26).

- d. Describe how your operation will maintain, and/or enhance soil health. Lessee will develop a Soil Nutrient Management Strategy in collaboration with the Land Bank, how do you foresee the Land Bank contributing financially or otherwise to these efforts?

To improve soil health, we plan to build on the work that has already begun to restore nutrient deficient soils on site, including using livestock and poultry rotations and compost spreading to enhance forage production and provide additional nutrients to the soil. Compost and manure made on the farm will be applied as needed to areas with lower quality forage and soil fertility. We strive to use as few non-farm fertilizers as possible, instead using natural practices to improve land areas. Lum Farm will continue implementing these and other nutrient management strategies. No major contributions from the Land Bank are being requested at this time. However, financial support would likely be necessary to cover the costs of programs if the Land Bank were to require them, including soil testing, ongoing monitoring, or other advancements in soil health which incur new costs.

- e. Do you foresee your farming/ranching practices working towards climate resiliency? If so, please explain?

Yes, our products and practices take climate change and resilience into account at nearly every turn. Our operation generates very little to no waste – natural resources including water, nutrients and production byproducts are always conserved or repurposed. Diverse farming practices help the outputs of one product complement the production of another, as often as is possible. These integrative practices rely on fewer external or imported sources, reducing the overall carbon footprint of the farm. Composting, using chickens and livestock to fertilize crop fields, producing our own hay, and other regenerative practices, enhance forage and soil health, sequester carbon, and create flexibility and resilience for the farm. Our diverse product line provides resilience against natural, economic, and other disasters that could otherwise force a farm producing a singular crop or product to go out of business. Examples of this include value-added products such as cheese and ice cream, which are less sensitive to the impacts of climate change.

- f. Describe benefits your operation will provide to the community and/or your concrete plans to collaborate with others on the property. Examples: Food equity (efforts to provide healthful, affordable, and culturally significant foods), agricultural education and research, farmer to farmer collaborations, employment opportunities, maintaining agricultural resources, youth engagement, etc.

Lum Farm is proud to already be providing tremendous benefit to San Juan County residents by participating in many important local food programs, including SNAP, One Canoe, the Island Grown Food Access Card, and the Orcas Food Bank. All these programs help provide local and low-income residents with healthy, fresh food that is sustainably grown.

We support other farms and businesses through the Farmer-to-Farmer Mentor Program, consulting services, IGFC coordination, and by featuring other local businesses in the farm store and at public events.

In addition, we have created mutually beneficial partnerships with a growing number of other local island farmers, supporting their businesses and local economic development in general. In the past 2 years, we have sold produce from Morningstar Farm, Alala Farm, and other local growers. We have hosted a pop-up location for Matt's Fresh Fish (Friday Harbor), Seabird Bakeshop (Orcas Island), and been the pickup site for Fabled Flora's flower CSA. We are always on the look-out for additional partnerships such as these.

Lastly, we engage in several public education and awareness programs by providing tours, school programs, field trips, internship and employment opportunities, workshops, and even research presentations. Community partners on these activities include WSU Extension, the San Juan Islands Conservation District, Farm Tours of the San Juans, the San Juan Islands Ag Guild, and more. Specific to youth education, we support local youth through 4-H livestock projects and have partnered with the following youth education programs: Island Schools (Salmonberry, the Montessori School, Kaleidoscope and Forest School, Children's House, Orcas Christian School); the Winter Christmas tree sale brought in proceeds for the Community Resource Center, Salmonberry, Kaleidoscope, Children's House and the Montessori School; Compass Health; San Juan Islands Farm Tour; Brook Meinhardt's Art Camp; Farmer's Market; working/educational opportunities for island teens (we had nearly a dozen different teens come to the farm last summer). For more partners, see BUSINESS PLAN, section IV, Appendix A (page 18).

2. EXPERIENCE AND QUALIFICATIONS

- a. Describe how your relevant hands-on commercial farming/ranching background and farm business management experience has prepared you for this lease opportunity.

We have over 20 years of farming experience on Orcas Island, including 3 years on the Coffelt Farm Preserve. Originally, we started with sheep and poultry, growing to include cattle, goats, and pigs. When our livestock herds grew large enough, Eric started producing hay. Prior to expanding Lum Farm, Eric successfully owned and managed a mechanical and general contracting business, which merged into Lum Farm LLC in 2019.

Amy is a partner of Bossy's Feltworks and brings business management experience to farm operations. Both Amy and Eric have extensive knowledge of business management and livestock health and management, with years of hands-on farming experience. Additionally, Lum Farm employs an extremely knowledgeable management team with experience in food production, web design, and marketing. These skills, combined with Amy and Eric's understanding of agriculture and land use, provide Lum Farm with the skills needed to succeed at farming on Orcas. For further detail, see BUSINESS PLAN, section II, subsection A (page 13).

- b. Describe any relevant education, training, certifications, or mechanical aptitude you have.

Eric has a Bachelor of Science in Small Business Management with a minor in Agricultural and Energy Technology from University of Vermont. He has owned a mechanical business, a general contracting business, and worked as an engineer on

Alaskan fish tenders. He is a certified dairy technician, a licensed, bonded general contractor, and has attended many WSU extension workshops and trainings. He served on the IGFC board, and currently coordinates all IGFC slaughters for the island. Amy has worked as a vet assistant and has a background in animal health. She is a certified dairy technician, holds a food handlers permit, and is a certified sheep shearer.

- c. Describe any experience owning or leasing farmland and managing a farm operation (including financial management). If applicable, identify the lessor(s) of such farmland.

Our family owns a 48-acre parcel of land on Orcas Island, purchased over 50 years ago, which we farmed for 20 years and is now rented. We have lease agreements with several other landowners on the island which we use as supplemental pasture and hay fields for our livestock, including the Fowlers Pond Preserve. On these leased lands, we use our livestock and haying practices to manage forage and increase soil health with no cost to landowners. We have extensive business management experience as well. Both Amy and Eric owned companies other than Lum Farm before deciding to expand farm operations. Eric owned and managed Lum Volvo and Tractor Services, a mechanical and general contracting business, before terminating it and transferring all customers to Lum Farm LLC in 2019. Amy is a partial owner and manager for Bossy's Feltworks, her wool and felting business. Amy and Eric managed Lum Farm as a part-time business, marketing primarily through the local Farmers Market and restaurants, before expanding to be the focus on the farm in the past 5 years. During this time, they have successfully expanded farm operations. While both Amy and Eric can manage all parts of the business, and have for many years, as the farm grew, they hired a bookkeeper and an accountant, who help with financial tracking, taxes, and account management. Outsourcing these jobs allows Amy and Eric to spend more time working on and planning daily operations.

3. BUSINESS PLAN

See attached Business Plan for details.

At a minimum:

- a. Describe the management structure you are proposing (i.e., LLC, Sole Proprietorship, Cooperative, non-profit), including the role of each person involved. Describe your experience managing the specified business/organization and/or the structure and history of the entity.

BUSINESS PLAN, section I (page 12)

- b. Provide a general five-year income and expense projection for your proposed farm operations.

BUSINESS PLAN, section II, subsection C (page 15)

- c. Affirm that your business/organization would be able to meet the \$2,358 monthly lease rate plus an estimated \$700+/month in utility fees and agreed maintenance expenses.

Lum Farm is able to afford the lease and utilities at this monthly rate (\$2350). We believe that our approach to managing farm operations at Coffelt Preserve brings tremendous value to the land, the Land Bank, and the local community, in all the ways described above. We feel it is appropriate to seek reimbursement at a reasonable rate of pay for services we may render that provide direct benefit to capital infrastructure, ecological resources, or other county-wide goals (e.g., education, economic development) and request that eligible activities and rates be discussed as part of a lease signing.

- d. What revenue sources do you anticipate your operation relying on beyond farm product sales? Sales of non-farm items, grants, donations, education fees, agrotourism, subleasing, etc. Outside day jobs.

BUSINESS PLAN, section II, subsection C (page 15)

- e. Describe the avenues through which you anticipate distributing your crops/farm goods to the market or the community.

BUSINESS PLAN, section II, subsection B, number 3 (page 15)

- f. The outlined term of lease is for five years with the conditional option to renew for another five years. If your plan would require or benefit from a different term, please explain.

In order to effectively establish and manage our operation, we would benefit from a 10-year lease term. With a 10-year lease term we would be able to invest in more capital improvements, including a more efficient dairy milking system and egg washing station, and see a return on these investments. Farming is not easily moved from one property to another, and it takes time to adjust to changes. With a 10-year lease we can better establish and maintain our livestock herds without needing to prepare to possibly move after only a few years, which would require adjustments in production. There is a greater incentive to use best forage and soil quality management as well, as we will be benefiting from the land for a longer period. Planning for sustainable and restorative cycles for soil,

pasture and animal management happens throughout the seasons and over the course of many years. A short-term lease does not benefit the farmer or the land.

4. LESSEE FARM MANAGEMENT PLAN

See attached Farm Management Plan for details.

Provide a plan that addresses the following:

- a. Describe the farm operation in detail. Include estimated livestock species and numbers, crop types and acreages, and other farm activities (e.g., value-added production, classes/workshops, training, tours, etc.). For livestock, please refer to the attached SJICD Farm Plan (Attachment E). The maximum production limits would ensure that the farm is not pushed beyond carrying capacities. The minimum production standard would ensure that the farmland is able to support the defined goals both ecologically and economically.

FARM MANAGEMENT PLAN, section I, subsections A, B, C, & D (page 22))

- b. Describe specific agricultural practices that would be implemented. Examples: nutrient management, composting, haying, tilling, rotational grazing, crop rotation, cover cropping, perennial crops, integrated pest management, certification goals.

FARM MANAGEMENT PLAN, section II, subsection A (page 26)

- c. Describe in detail the farm assets you own, lease, or would have a right to use in your farming operations at Coffelt Farm.

FARM MANAGEMENT PLAN, section II, subsection D, number 1 (page 27)

- d. Who will occupy the residence? What are your anticipated need for farm employees, and/or volunteers and how that need will be filled? How they will be housed if needed?

Residence: FARM MANAGEMENT PLAN, section II, subsection A (page 26)

Employees: FARM MANAGEMENT PLAN, section II, subsection B (page 27)

- e. Describe your operations water requirements for livestock, irrigation, and/or processing. What practices will be employed to conserve water?

FARM MANAGEMENT PLAN, section II, subsection C (page 27)

- f. In order to operate Coffelt Farm in accordance with your plans, do you anticipate the need for capital improvements? At this point, what modifications and/or additional infrastructure improvements would you propose to implement at your expense? Note: lease is based on existing infrastructure and limits imposed by Conservation Easement.

FARM MANAGEMENT PLAN, section II, subsection D, number 2 (page 28)

- g. Are you willing and able to coordinate with IGFC Mobile Slaughter Unit and Members for use of the mobile slaughter site with the ALA?

FARM MANAGEMENT PLAN, section II, subsection E (page 28)

5. PERSONAL FINANCIAL STATEMENT

For each person who will have a financial interest in the operation of the farm, other than wage earning employees, please provide a personal financial statement on the form shown below (and available for download at <https://ohiose.com/wp-content/uploads/2020/04/SBA-Personal-Fiancial-Statement.pdf>).

In addition, submit a credit report for each person. To order a free annual credit report: www.annualcreditreport.com or call 1-877-322-8228.

All Private Personal Information will remain confidential.

Private financial information can be provided prior to final lease signing if necessary.

Lum Farm LLC

BUSINESS PLAN

Amy and Eric Lum

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I. Executive Summary

Lum Farm LLC is dedicated to raising healthy, happy animals while improving the quality of the pastures and soils. We produce high quality food and forage to sell to our local markets and are committed to land stewardship and sharing knowledge with our community through education, engagement, and best management practices.

Lum Farm LLC began 24 years ago as a small family farm and has grown to include a large, diversified flock of sheep, goats, cattle, hogs, and poultry, as well as a market garden and orchard. Currently the largest farm on Orcas Island, Lum Farm produces quality meats, value added products including goat cheese, wool items, and tanned sheep and goatskins. The farm provides produce and fruit during summer and fall months. Additionally, we strive to provide educational experiences for customers and other farmers within the area, showcasing agriculture in San Juan County. Currently, the farm raises sheep for meat and fiber, goats for meat and dairy, beef cattle, pigs, layer hens and broiler chickens. The milk from the goats is used to produce cheese on site and is sold in the farm store, to restaurants, and at local grocery stores.

We plan to increase value added dairy production by at least 20% in 2022 with an additional 30% over the next 5 years. We will need to hire at least 2 more employees and we will seek grant funding (value added grants) to expand dairy infrastructure and upgrade the milking facilities. Funding will come from value added producer and agricultural grants. Our vertical integration allows the farm to produce and sell our products while maintaining a strong connection to customers and local businesses.

II. Company Overview

Eric and Amy Lum incorporated Lum Farm into an LLC in 2015 with both listed as governors for the company. The farm has continually expanded since establishment. In 2019, Lum Farm applied and was granted an interim lease at Coffelt Farm Preserve. Leasing the Coffelt Farm Preserve property allowed the farm to expand operations to include a WSDA certified dairy, broiler chickens, and eggs. As an already established business with a customer base and extensive experience with agriculture on Orcas Island, Lum Farm LLC has successfully navigated the unique challenges of farming on an island.

Longer term goals for the farm include slowly increasing production and profitability with respect to the land and creating more educational and community events. Current production includes sheep for wool and meat, goats for dairy and meat, beef cattle, pigs, laying hens for egg sales, broiler chickens, hay, and compost (see attached FARM MANAGEMENT PLAN, section I, subsection D). Lum Farm LLC seeks to increase dairy and value-added dairy product production while continuing to meet market demand for local meats and eggs.

Amy and Eric are both dedicated to sharing their knowledge of agriculture with others. In the past, Amy has taught summer camps at Salmonberry School including Farm, Sheep, and Chicken Camps. Both Amy and Eric have been 4-H leaders for Orcas Island 4-H, Amy has served on the San Juan County Leaders Council and Eric on the Livestock Market Animal Auction Committee. In the past 3 years while farming on the Coffelt Farm Preserve the farm has hosted multiple educational events and opportunities. In 2020-2021 Lum Farm coordinated with Salmonberry School to create “Farm Days” where the 5th – 6th grade students would come to the farm and participate in daily farm activities to learn more about agriculture. In the next 5 years Lum Farm will hold similar educational activities. Currently, we are offering farm tours privately, to school groups, and other programs. We are collaborating with the ROAD Scholars, WSU Extension service, and local preschools and elementary classes to offer farm tours and educational activities. Additionally, we do consulting work with other farmers to help support new and beginning farms and people interested in agriculture. We plan to increase youth engagement in agriculture through internship and employment opportunities.

A. Management Team

Eric and Amy Lum each hold 50% ownership of the company and serve as governors for Lum Farm LLC. Both Amy and Eric manage daily farm operations, employee hiring and training, community outreach and agricultural education. Eric Lum specializes in mechanics, field management (including nutrient and grazing maintenance), haying, and meat processing. Eric holds a Bachelor of Science in Small Business Management from University of Vermont and has been farming on Orcas Island for over 20 years. He grew up on Orcas, which expands his knowledge of the land and types of markets available to the farm. Lum Farm is a member of the Islands Grown Farmers Cooperative and Eric coordinates slaughter days for the mobile slaughter unit. Eric also owned Lum Volvo and Tractor Service, a mechanical and general contracting business. In 2020, Eric terminated Lum Volvo and transitioned all customers to Lum Farm. Amy specializes in business promotion, animal health, cheesemaking, customer relations. Amy has a background in animal health care, is part of a local sheep shearing company, and processes and sells the wool. She is also a business partner in Bossy’s Feltworks, which sells their products online and in the farm store. Bossy’s Feltworks purchases a portion of wool from Lum Farm each year. Amy served as the president for the San Juan County 4-H Leaders Council and has taught camps and programs for children through 4-H and the local schools.

Mandy Troxel serves as the marketing specialist, web designer, farm store manager, and general operations worker. Since joining in 2019, she has increased farm store sales, expanded social media and online presence, created a streamlined purchasing system, and brought organization to the farm business. Daily contributions include managing the store email account, social media outreach, office management, order fulfillment, and daily farm operations.

Crystal Mossman is the dairy specialist. She is responsible for cheese and ice cream production, as well as recipe creation and approval from WSDA. She is a certified dairy technician, manages sales and distribution of value-added dairy products, and helps with milking and daily operations.

B. Advertising and Market Penetration

All our markets are local. Main advertising strategies are through social media, local guides, and personal connections to reach restaurants and stores. Mandy does graphic design and branding, and we have an established brand and visuals. On-farm signage attracts tourists to the farm.

1. Products

Products include meats, eggs, cheese, ice cream, sheepskins and goatskins, wool, limited fruits and vegetables, hay, compost, and merchandise. Meats are sold in the farm store and to restaurants. Restaurants buy wholesale and choose their cuts. We partner with the food bank to sell pork, beef, and lamb. Eggs are sold in the farm store, wholesale to restaurants, and on a monthly subscription basis. Cheese is sold in the farm store, to restaurants, and to the local grocery stores. Ice cream will be sold in the farm store, with the option to expand to grocery stores and restaurants. Sheepskins, goatskins, and merchandise products are sold in the farm store. New products we offer include farm consulting and agritourism.

2. Advertising

The Lum Farm brand is focused on locally produced food using regenerative agricultural practices. Livestock is fed organically when possible. The beef and lamb are grass fed and finished, and all our animals are pastured or fed locally harvested hay. We use multi species rotational grazing. We rotate sheep, then cattle, followed by a cutting of hay, and then goats and chickens for both the health of the animals and the forage. Pastures are enhanced with compost and manure produced on the farm. Customers are able to see the animals in the field when they come to the store. Additionally, offering the petting farm and farm tours allows customers to connect with the farm and local agriculture.

Lum Farm is the largest producer on the island of USDA certified meats, the only licensed producer of dairy products, and the largest poultry producer on the island. We excel in public outreach and offer more than just meats and cheeses. As a locally focused producer, the farm educates and shares the experience of farming on Orcas Island and works to connect people with their food. Lum Farm prioritizes the health and wellbeing of the animals and the land, and sharing that story is part of the farm's success. It appeals to customers looking for local food and tourists looking for activities on the island.

We have an exceptional marketing manager who has updated our website and social media presence, increasing customer engagement. On the website, lists of services and online ordering increase sales and customer interest. Daily social media posts engage a wider audience and keep the farm relevant. Social media allows customers to feel connected to the farm and its daily activities and generates interest. Restaurant sales provide revenue as well as marketing. Additionally, we advertise in the Orcas Island Chamber of Commerce, Islands Grown San Juan, the Eat Local First directory, and other online local farm and food directories. Hosting events at the farm will create market opportunities for different groups. Concerts, educational workshops, youth development programs, senior center programming, and school groups increase farm visibility and generate revenue.

3. Distribution and Logistics

All livestock will be raised on the Coffelt Farm Preserve and other properties we lease. Island Grown Farmers Cooperative (IGFC), the USDA mobile slaughter unit, comes to the farm to harvest the livestock. We pick it up from the processing facility in Burlington. This involves making ferry reservations ahead of time and coordinating pick up times. Meat is frozen upon pickup and must be kept frozen during transport and storage in freezers on the farm. We use large, insulated fish totes during transportation, and often pick up restaurant's orders at the same time. All meat is stored in freezers on the farm, and we arrange pick up times with customers and restaurants pre-ordering large orders. All cheese products are processed in the cheese plant in the dairy barn, and aged cheeses are kept in temperature-controlled refrigerators in the aging room. Wholesale buyers have the option to pick up from the farm store or we will deliver.

C. Financial Plan

We generate revenues through product sales, tourism, consulting, and contracting work. Beef, pork, lamb, and goat is sold by cuts, frozen in the farm store or wholesale to restaurants. When supply is high enough, Island Market also buys whole lambs. Cheeses are sold in the farm store and wholesale to restaurants and stores. Eggs are sold in the farm store, by subscription, and wholesale to restaurants and stores (when supply allows). Broiler chickens are pre-sold before harvest dates to meet WSDA requirements. Wool is sold in the farm store, wholesale to Bossy's Feltworks and Salish Sea Yarn Co., and is sent out to be processed into socks, yarn, and rugs. Sheepskins and goatskins are sold in the farm store after being salted and sent to Bucks County Fur Products for processing. The farm store offers additional merchandise including Lum Farm T-shirts, sweatshirts, mugs, cards, stickers, magnets, and other souvenir products.

Revenues from non-product sales include tours, consulting, events/partnership events, and grants. These revenues are all part of Lum Farm, increasing income beyond meat and animal

product sales. Lum Farm LLC has non-farm related jobs that supplement income, including fencing, mowing, and general contracting work. This is supplemental income and will not relate to operations at Coffelt Farm Preserve.

The farm will apply for regenerative agriculture and value-added producer grants for financing. These grants will be used to upgrade dairy infrastructure and milking systems and support daily operations costs. We have received grants from WSDA and San Juan County agricultural organizations in the past 2 years, and we will reapply and source new grant funding opportunities. The farm has a line of credit that will be used to finance larger investments, if necessary, and paid off within the following year.

The largest costs the farm faces include payroll expenses, feed and fuel costs, rent and utilities, and costs of goods sold. Producing our own hay and maintaining grass fed practices aids in reducing external feed costs, but the dairy goats, pigs and chickens require grain. Grain costs have been increasing and have risen 20% from January to May 2022. Our projections assume that grain costs will continue to rise over the next 5 years. Weather events, including recent droughts, and increases in inputs, including fuel and fertilizer, are causing price increases currently. We predict that in the next 5 years there will continue to be weather events and increased cost of fuel and fertilizer leading to continued higher feed prices. If feed costs decrease significantly in the future, our revenues will increase and allow for more flexibility in our practices. If prices rise higher than projected, we will reevaluate feeding practices and find ways to cut back on purchased feed or adjust our herds to account for increased costs. The farm is constantly adjusting practices depending on availability and cost of inputs, and we strive to find the best balance between costs and keeping the animals healthy. Producing as many inputs as possible on the farm will help manage external price changes. Haying provides the farm with feed for winter. Buying hay from local sources or having it shipped from Eastern Washington becomes very expensive. Eric has extensive knowledge on producing high quality, nutrient dense forage and hay. Surplus hay is sold for additional revenue, but in the case of drought or extreme weather leading to lower yields we will sell less. We produce dry hay in small square bales and large round bales, and bale and wrap large bales of haylage, providing more flexibility depending on weather and rainfall. Rotational grazing improves soil quality, and we use manure created from our livestock to make compost, which is used to fertilize field areas needing more nutrients.

Payroll expenses contribute significantly to overall costs. Employees are paid on an hourly wage. This wage depends on skill level, job duties, and length of employment. We aim to pay employees a fair wage, but we cannot offer large salaries due to our expenses. The core management team works year-round, full time, and we plan to hire additional workers in the summer months. In the next 5 years we would like to offer internship opportunities to bring in

additional summer help. Currently, our team is highly skilled and able to work in multiple job positions. This allows for greater flexibility in additional workers, and we can operate with fewer employees if necessary. As we expand value-added dairy productions the farm will need to hire at least one other employee to help with the cheese or take over some daily operations tasks and allow Crystal to focus solely on dairy tasks. We would like to investigate more internship or educational work programs, offering more seasonal positions benefiting both interested farmers and Lum Farm.

III. Market Overview

A. Industry Size

Lum Farm sells in local markets. San Juan County has a strong demand for local and sustainable products. According to the 2020 Census Report, the population is approximately 5,547 with a per capita income of \$46,169 per year. A local food survey done by WSU School of Economic Sciences asked San Juan County residents about their food preferences and how important various types of local food sources are. In the results, when asked how important eggs and dairy from local producers having was, 21% responded somewhat important, 25% important, and 21% very and extremely important. For meats, 32% responded somewhat important, 20% important, 12% very important, and 13% extremely important. On Orcas, there is higher demand for locally raised foods than a single farm can produce. It benefits all of us to have multiple farms growing and marketing their preferred products. Our one farm is not enough to meet demand for locally grown and processed meats. There are currently no other licensed dairies on Orcas Island, though there is certainly a market for it. We set our prices to reflect the cost of production, and do not undercut or competitively price our products.

B. Customer Base

Orcas Island is a tourist destination, so a portion of the customer base is tourist driven. We sell directly to tourists from our farm store, as well as indirectly through grocery stores and restaurants. Restaurant sales are heavily driven by tourist activity in the summers, and people on vacation are more willing to spend money. During summer months, sales increase substantially. Items including farm tours, a portion of restaurant sales, gift store sales (mugs, t-shirts, sweatshirts, postcards, stickers, magnets, etc.), and part of meat and cheese sales all increase in demand during the summer months when there are more visitors on Orcas. While demand slows during winter and early spring, the farm plans to increase other opportunities to increase revenue. Local customers buy regularly throughout the year, while tourists and people with vacation homes in San Juan County buy mainly during spring and summer months. We also partner with the Food Bank to provide lower income residents with local food. The Food Bank has received many grants to support local producers and bring in more local food, and they will continue to

apply for these grants in the future. The Islands Grown Food Access Program is piloting a debit card program for use on proteins. We were the second highest source of proteins for purchases, following the San Juan Islands Food Hub.

IV. Appendices

Appendix A: Current Farm Partners

Relationship	Business
Partners	Orcas Island Food Bank, WSU Extension, Pied Piper Music Program through the Orcas Island Chamber Music Festival, Salmonberry School, Kaleidoscope, Orcas Public Schools, ROAD Scholars, Orcas Senior Center
Restaurants	Kingfish Inn, Ship Bay, Island Hoppin Brewery, The Barnacle, Mijitas, Roots, Monti, Orcas Island Winery, Buck Bay Shellfish, Hogstone, Pasta Underground, Chimayo, Seabird Bakeshop
Stores Featuring Lum Farm Products	Orcas Village Store, Orcas Food Coop, Island Market, Salish Sea Yarn Co
Farm Store Featured Products	Girl Meets Dirt, Matt's Fresh Fish, Fabled Flora, Brownfield Orchard, Seabird Bakeshop, other local producers

Appendix B: Employee Overview

Job Title	Description	Number of positions
Company Owners	Main management personnel, responsible for planning, hiring, managing daily and seasonal operations	2: Amy and Eric Lum

Marketing Specialist and Office Manager	Manage social media profiles, update website, customer service, fill orders, manage inventory, manage farm store and sales, daily milking, and animal care	1: Mandy Troxel
Dairy Specialist and Manager	Licensed dairy technician, operates cheese and ice cream production, creates recipes, works with WSDA for certifications and approval, manages other employees working in the dairy	1: Crystal Mossman
Farmworkers	<p>Daily operations jobs including animal care and feeding, pasture fencing, equipment operations, move feed, clean barns, harvest fruit and produce, work in the farm store as cashiers</p> <p>Type of work varies depending on the season</p>	<p>1 full time year-round, 2-3 part time year-round, up to 5 during peak operations</p> <p>As the value-added dairy operation increases, we will hire additional milkers and cheese producers to work with Crystal in the dairy. During the summer and fall, we plan to hire a farmworker with mechanic experience to help Eric with equipment maintenance and repair during and after the haying season.</p>
Outsourced Positions		
Accountant	Manage taxes and financial records	1

Bookkeeper	Manage finances, work with suppliers for payments	1
Business Consultants	Work with managers to run business and maximize profits	1

Appendix D: Sources

Census profile: Orcas island school district, WA. Census Reporter. (n.d.). Retrieved May 5, 2022, from <https://censusreporter.org/profiles/97000US5306300-orcas-island-school-district-wa/>

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Lum Farm LLC

FARM MANAGEMENT PLAN

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I. Operations Plan

We plan to continue the farming practices we already employ at Coffelt Farm Preserve. We have expanded farm operations very carefully, factoring in the many changes that happened in 2020 with COVID-19. Below is a list of our activities for the current year and what we expect for the upcoming years. The activity on the farm is not limited to these activities, and we may add other items to our production schedule.

A. Current Operations

Sheep –

We currently have a flock of 70 breeding ewes and 3 rams. We expect to raise about 100 lambs for meat and 10 replacement ewes per year. All our lamb is grass fed and grass finished. We are adding a small number of dairy sheep for cheese making. Wool is shorn for resale to Bossy's Feltworks and for value added farm products such as yarn and socks. Lamb and sheepskins are for sale in the farm store. The sheep are a key part of rotational grazing management of pastures to increase soil quality and carbon sequestration, as well as provide manure for compost. Over the next 5 years we plan to maintain current sheep production levels and strategy.

Goats –

We currently manage a herd of 30 dairy and meat does and two bucks, with a kid crop of 60-75. In the next 5 years we plan to increase the number of dairy does by about 5 per year as value added dairy products increase. We use the milk for cheese and ice cream, which is produced on site and sold in local markets and restaurants as well as the farm store. Goat meat and goatskins are for sale in the farm store. Our goats are grass fed, with supplemental grain to support milk production and kid growth. Goats are used for grazing and brush clearing of fence lines around the farm for ecological benefit, soil, and land improvement.

Cattle –

Currently, we own a herd of 25 mixed age cattle. We raise heritage Dexter, Angus, Buelinga and Hereford cattle. The beef is sold in the farm store and wholesale to restaurants. Rotational grazing management and manure are a part of the soil improvement strategy. It takes up to 30 months for our cattle to grow to their desired potential as 100% grass fed beef. We have cattle in all ages and stages so as to provide a consistent supply of island raised beef for our customers. Cattle production will remain consistent over the next 5 years.

Poultry –

Coffelt Farm RFP Response: Lum Farm LLC

We raise, process, and sell 600 broilers per year. These birds are raised in mobile pens that are moved twice daily to spread manure over the pastures. Broiler chickens are raised in 100 bird groups from May through October. We currently have about 300 laying hens and sell eggs to subscription customers (nearly 50 island households), in the farm store and to restaurants. When production is high enough, we sell eggs in the co-op as well.

Swine –

We raise about 30 hogs per year. Pork is for sale at the farm store, in local restaurants and for custom orders. We raise our hogs in small groups, rotating them to areas when we can for weed management and fertility. We expect to raise a similar number over the next 5 years depending on demand and available infrastructure.

Dairy –

We currently operate a dairy on site, producing goat and sheep milk cheeses and ice cream. We sell our dairy products in the Farm Store and wholesale to local stores and restaurants. We are WSDA licensed and inspected. We make chevre, gouda, feta, tomme, aged chevre, and cheese curds. We also make cajeta and ice cream. Currently, milk is processed using a 15-gallon vat pasteurizer, or raw milk cheeses are aged for at least 60 days. We recently updated the milking parlor to include a 6-headgate cascading milking stanchion, and plan to upgrade to an inline milking system.

Hay –

Our farm plan is to harvest enough hay from the Coffelt Farm Preserve and additional hay lease fields to feed our livestock for the year and sell the surplus. This is one of the ways to effectively manage the pastures and maintain healthy grazing land. We manage haying around the grazing schedule for the greatest health benefits of the fields.

Garden –

We currently grow garlic and very limited produce due to water restrictions. Depending upon the water availability, we would like to add more vegetables to our offerings at the farm store.

Compost –

We manage compost to keep animal areas clean and spread it on the fields and gardens for soil and crop improvements. It is piled, turned, and rotated through the bays of the composting structure to get a finished product. We then reapply to garden and field areas requiring additional nutrients and the surplus is sold for additional revenue.

Farm Store –

The farm store serves as our sales outlet for farm products, as well as an office space for managing inventory and sales. It is open Thursday-Saturday from 2-6pm during late fall and winter, with expanded hours during late spring and summer. We also offer online ordering and contactless pickup 7 days a week. We have an order form on our website with our inventory listed and receive multiple orders a day from locals and visitors. We anticipate this online ordering system to continue successfully for the farm. We have a full-time farmstand manager who also works at marketing products and events via social media and press releases, and through our mailing list of over 500 people.

Tours and Consulting –

We have started offering farm tours and consulting in the last year. These have been successful, and we plan to continue to grow these. This spring, in addition to the general farm tour option, we have a “petting zoo” farm walk with a small selection of animals near the farm stand for customers to visit, as well as goat kid tours with different activities in the goat barn. We will continue to offer farm tours, changing seasonally, to share what we do on the farm with others. Our consulting is offered to farmers and local businesses interested in our management practices or wanting advice on different aspects of farming. These consults are custom made for each person. We want to share our experience farming on Orcas with others and help them run local businesses successfully as well. We are hoping to offer pop-ups and events on the farm, supporting other local businesses and creating more space for public visits. In the fall of 2021, we were part of the San Juan Farm Tours event and had other businesses showcase their products at the farmstand. This was extremely successful and brought in many visitors. We would like to have more events like this, as well as possible concerts, cheese tasting nights, and similar opportunities with Land Bank approval.

B. Daily Operations

Daily operations consist of animal care, including health checks, feeding, milking, cleaning, cheesemaking, and farm store sales and order fulfillment. Additionally, tasks such as moving hay and feed, cleaning waterers, egg washing, and planning occur. Daily operations vary significantly depending on the season.

The IGFC mobile slaughter unit comes approximately once each month throughout the year to process goats, cattle, hogs, and sheep for meat. The meat must be picked up from the processing facility in Burlington. These trips are usually combined with trips to pick up feed from Conway Feed. This involves getting ferry reservations ahead of time and planning out the day to account for Eric being off farm.

C. Seasonal Operations

Summer –

During the summer months, the cattle, sheep, goats, and broiler chickens are part of a rotational grazing system. Broilers must be moved twice a day, while other livestock are moved every few days depending on available pastures. Electro net fencing is used and must be set up and taken down every time animals are moved. Haying begins as early as May and continues through October depending on weather. Farm tours are offered year-round but have a significant increase in demand during the summer months. Broiler chickens are harvested every other week from the beginning of May through October and are picked up in the farm store for the following two days. Due to WSDA regulations, all poultry processed on site must be sold within 48 hours of harvest time, so most of the broilers are presold to ensure all chickens are purchased within the required time. During the summer, the farm store operates with increased hours and more products are offered. We collaborate with other local producers to offer additional fresh produce, flowers, and fish to customers.

Fall –

Vegetable harvest continues and fruit harvest begins in August, continuing through November. Haying continues through September and then must be stacked in barns. We process most meats in the fall to stock freezers for winter. We clean all barns and do necessary repairs before moving animals back inside. Chicken coops are cleaned and moved to higher ground. Cattle are moved to sacrifice areas for wintering. Sheep and goats are brought closer to the barns and moved off pasture. Starting in August and September we begin breeding livestock. Fall season includes harvesting and preparing for winter. In the late fall the does are dried off and milking ends. We still sell aged cheeses as inventory allows, but no new dairy products are processed.

Winter –

During winter, operations are focused on animal care and management. Daily operations are more time intensive as all animals need to be fed and watered and barns cleaned daily. Equipment is maintained and repaired. We make plans for the upcoming year during the winter. The farm store operates year-round, but we have shorter hours. Restaurant sales also decrease during the winter as demand is lower.

Spring –

January through April is the kidding and lambing season. Sheep are shorn before lambing, and barns are cleaned and reorganized to make room for all the babies. As kidding begins, we start milking and build back to full capacity by June. All new lambs and kids must be recorded, ear

tagged, and vaccinated twice. Kids also need to be disbudded when their horn buds start to grow. Starting in mid to late spring animals are gradually moved to pastures as weather allows. Farm tours, dairy processing, store sales, restaurant sales, gardening, and farm events increase. We also schedule and purchase all chick orders in the spring.

D. Annual Goals

We plan to increase cheese and ice cream production by 20% in 2022. This will increase revenues and cover the dairy operating costs. Over the next 5 years we plan to increase production by 30% once the dairy has been upgraded. By year 5, we hope to be operating at full capacity, covering operating costs and returning a profit.

We will increase agritourism and farm outreach events. In the next year we are partnering with the Pied Piper music program and Brooke Meinhardt's art classes to offer events for elementary aged children at the farm. We will receive a portion of the class fees to cover costs. The farm hopes to host a concert series each summer. These will provide additional marketing for the farm. We plan to offer more tours and guided events. In the spring and summer, we offer a petting farm near the farm store, attracting more visitors and increasing interest in full farm tours. In the next year we will create more farm tour options, and over the next 5 years we will increase the number of farm tours given. We partner with the Conservation District and WSU Extension to provide educational workshops and research opportunities. Currently, the farm hosts several no till and fertility test plots for WSU Extension research. We plan to host at least one event each year. In the next 1-2 years we will have a cheese tasting event, increasing cheese sales, and creating additional marketing.

II. Coffelt Farm Preserve Land Use

A. Land and Infrastructure Use

On the preserve, we will use fields for rotational grazing and haying, barns and structures for animal shelters and hay storage, and the compost facility for compost management. Livestock are managed using regenerative agricultural practices that fit the field and pasture needs. It is in the best interest of the farmer to improve soils, but it is time consuming and expensive. We are managing the soil using on-farm composting and livestock rotations, using organic and sustainable methods. All livestock are on rotational grazing production during the spring and summer. We move them often, preventing overgrazing and allowing animal manure to naturally fertilize pastures. During the late fall and winter livestock are kept in sacrifice areas and fed dry hay and haylage. This prevents damage to the fields as they become wet, allowing grass to overwinter and start without damage.

We produce our own dry hay and haylage. Field crops are grown using mainly no till practices, with as few artificial inputs as possible. We use compost produced with manure and biomass from farm activities in nutrient sparse areas and add native forages to fields needing reseeding. We use cover crops to improve soil quality as well. Current cover crops include kale and field peas, which can also be harvested and sold in the farm store. Each field area is treated based on its individual quality and management needs. We use as many organic and regenerative practices as possible. While we own more livestock than the current carrying capacity for Coffelt Farm Preserve allows, we have other land leases for supplemental forage and space. Our goal while at Coffelt Farm Preserve is to increase soil quality and nutrient content, increasing forage and carrying capacity of the land.

The dairy barn will continue to be used for a goat dairy, with cheese, cajeta, and ice cream production in the milk plant. We use mainly goat milk; however certain products also include sheep milk. The market garden and orchards will produce limited fruits and vegetables, with increased production if water rights are obtained. We will live in the farm manager residence and continue to use the farm store for product sales and storage.

B. Employee Requirements

We currently operate with 2 full time employees and 3 part time in addition to ourselves. Additional workers are hired seasonally, and this summer we anticipate having 4 full time employees and 4 part time besides ourselves. We hire locals as much as possible to reduce the need for farmworker housing. We are looking into internship programs for seasonal workers, giving us the option to increase education. If the need for farmworker housing arises, we will work with the employee to find accommodation. See BUSINESS PLAN section II, subsection C and Appendix B for further details.

C. Water Requirements

Current water requirements include water for livestock, dairy and value-added product production, egg cleaning, and minimal drip irrigation. Additional water is used for chicken harvests and IGFC processing. We conserve water as much as possible, but it is fairly fixed in use. Drip irrigation, automatic waters, and rainwater catchment are used, when possible, to reduce water use.

D. Assets and Capital Improvements

1. Assets

Livestock including poultry, sheep, hogs, goats, cattle

Tractors, haying equipment for both dry hay and haylage, portable chicken tractors, trucks, golf cart, ATV gator, electric livestock and poultry fencing, excavators, stock trailers, livestock

handling equipment, medical supplies, dairy equipment including milking equipment, cheesemaking supplies, vat pasteurizer and ice cream maker, refrigerators and freezers, additional leased land for livestock grazing

2. Capital Improvements

Capital improvements we would seek to add include a cheese aging room, an inline milking system, an insulated egg washing station, and a walk-in fridge and freezer. We would use value added grants to help fund these changes. The aging room and milking system will make the dairy and cheese processes more efficient and provide the option for increased production. Increased efficiency and production will allow for increased revenues and create returns of scale and additional profits for the business.

E. IGFC Coordination

This job is unrelated to farm activities on the ALA. If the lessee of the ALA does not process livestock or does not wish to coordinate harvest dates, the Land Bank would need to hire someone to perform this function. Eric has been coordinating all island IGFC harvests for the past 2 years and is able to continue to do so. However, this activity is outside the scope of the lease, and should be paid for by the Land Bank.

Land Bank receives approval to purchase additional Cady Mountain property

Posted May 23, 2022 at 8:58 am by [Jeff Arnim](#) [sanjuanupdate.com](#)



Last Tuesday the San Juan County Council approved a resolution that allows the County's Conservation Land Bank to proceed with the \$800,000 purchase of a 40-acre property adjacent to the Land Bank's existing Cady Mountain Preserve.

A staff report to the County Council explains that the property had been a Land Bank conservation priority for years.

"It adjoins the Land Bank's existing Cady Mountain Preserve and hosts a portion of the summit of the mountain," the report says. "It has rare Garry oak and rocky bald ecological communities. With forthcoming ability for the public to access the Preserve from Three Corner Lake Road, this property will likely become a natural destination for hikers. There are stellar views of Turtleback and south across the Strait of Juan de Fuca to the Olympic Mountains."

The property was listed for sale several years ago for \$2 million, but did not sell. Last summer the owners decided that they wanted to sell the property to the Land Bank instead, and were willing to provide owner financing.

The Land Bank will pay \$200,000 when the purchase closes, with the remaining \$600,000 payable over four years.

Minimizing tourism impacts

By [Heather Spaulding](#) • May 20, 2022 1:30 am [sanjuanjournal.com](#)

There is a delicate balance between the economic benefits of island visitors and the impacts of increased crowds. The San Juan County Environmental Stewardship Department has been working on A Sustainable Tourism Management Plan to address that fine line and held several community meetings from April 28 through May 19 via Zoom to gain local feedback.

“We really want the plan to protect nature and cultural heritage,” Kendra Smith, Executive director of the San Juan County Environmental Stewardship Department, told attendees at the April 28 meeting. “We know there is a lot of commonality amongst the community as we have talked to a lot of residents.”

The plan has been in the works for several years. It would outline the shared community vision, goals, and implementation measures to drive sustainable tourism in the islands.

Part of phase one was surveying county residents and businesses by Doug Whittaker, Dan Shelby, and Bo Shelby of Confluence Research and Consulting, who have been contracted by the county. Once the survey was complete, Wittaker, Dan and Bo compiled a report of the survey in 2019. In it, they found very few residents think the islands “can handle more tourists” (6%), and 94% report the islands are at capacity (52%) or over capacity (42%) during the peak summer months. Similarly, few businesses (20%) say the islands can handle more tourists, and 79% report the islands are at (54%) or over (25%) capacity.

“I have a heartsick feeling the horses are already out of the barn,” Steve Ulvi, an attendee of the May 10 meeting said. He added that it will take strong statements by the county to really make a difference. Other attendees echoed his concern and called for some kind of limit on tourism. Suggestions included limits on ferry service and caps on the amount of lodging. The Washington State Ferry Service is part of the state transportation system, however, meaning prioritizing locals is legally not feasible.

After incorporating feedback from the April 28 meeting, the goals of the plan include: Protect, conserve and interconnect natural resources and open space for ecological and recreational benefits; adapt infrastructure to accommodate seasonal variation in use; expand access to bike trails and lanes, public transit and other mobility methods to ensure transportation is accessible and affordable for all; support a year-round thriving and diverse community with well-balanced investment and strategic promotion of island activities; expand

local control and ownership of tourist activities; build resilience to climate change by reducing carbon footprint and preserve community well being through ensuring equity and maintaining the rural lifestyle.

Increasing public land may be one way to achieve some of the goals. Confluence Research and Consulting's survey report found that compared to other counties in Washington, San Juan County has a scarcity of public lands (16% vs. 57% percent statewide). This includes San Juan Island National Historical Park (2,000 acres), Moran State Park (5,000 acres), scattered county parks, and recent acquisitions by Land Bank and other land trusts. This scarcity concentrates use and impacts, creates management challenges, and may limit the quality or amount of tourism that relies on this resource base.

Surveys indicate residents, businesses, and visitors recognize the scarcity of public lands, and 61% (residents) to 90% (visitors) support acquiring more. There is slightly more support for acquiring beaches and shorelands than mountain and forested areas.

Other suggestions included encouraging more activities during the shoulder season. May 10 meeting attendee Alison Longely suggested that gardening presentations and workshops could be scheduled in early spring, while food harvesting and preservation events could happen in the fall. This strategy could be a win-win economically and environmentally. Stretching tourism out throughout the year could create stable long-term jobs and could reduce impacts on wildlife. However, there is no guarantee encouraging visitors during the shoulder season would decrease visitors during the summer.

Encouraging good behavior around wildlife, such as giving whales space when boating, or more recently, photographing foxes without disturbing them, could be taught through fliers or signs as well as being modeled by locals.

"Often if people see everyone else is keeping their dogs on leashes, for example, they will leash their dog as well," Whittaker said.

Whittaker explained to attendees that in his experience the most effective tourist management plans contained strong goals, policies and strategies. In order to achieve those, community members need to ask themselves what they are attempting to achieve.

"[the county] has done some of these things, but could do more. You could be pioneers," Whittaker said.

Once the public meetings wrap up, all of the comments will be integrated into the draft plan, which is expected to reach its final form and be scheduled for public hearings in the spring of next year, according to the stewardship department's website. To learn more and to become involved, visit <https://www.sanjuanico.com/839/Environmental-Stewardship>

Restoring the noble oak

By [Heather Spaulding](#) • May 21, 2022 1:30 am [sanjuanjournal.com](#)



For thousands of years, Garry oaks, *Quercus garryana*, dug their roots deep into craggy rocks and hilltops promoting a rich and diverse habitat. The savannahs where oaks thrive have dwindled to a fraction of what they once were. April 27 the Washington State University Extension Agency held an online presentation about the importance of oaks historically, and how citizens can become involved.

“Oaks provide structure, allowing understory plants to flourish, adding a biodiversity of wildflowers, which provide habitat for pollinators, birds, mammals, reptiles and on and on,” Doug McCutchen, Land Steward of the San Juan County Conservation Landbank said. Explorers and settlers alike were amazed at the rich ecosystem. McCutchen quoted Douglas James, of the

Hudson Bay company who is recorded as saying in 1843 “the growth of the indigenous vegetation is more luxurious than anywhere else.”

According to San Juan County Conservation District forest health manager Kai Hoffman-Krull, Garry Oak ecosystems were highly cultivated and highly managed by the Native Americans who lived on the islands.

Small low density controlled fires not only helped keep the fast-growing Douglas Firs from crowding out oaks but enhanced the soil through the charcoal left behind. Jet black carbon-rich soil can still be found on Sandy Point, on Waldron Island, as a result of fires, for example. Sandy Point is an area where one would expect to find nutrient-poor sandy loam, according to Hoffman-Krull.

That potent soil feeds camas bulbs which were a staple in the local tribes’ diet.

Forest fires of the past, according to Hoffman-Krull, were not the high-temperature all-consuming fires of today, in part because forests, in general, were more diverse, and trees of varying ages. Due to clear-cuts and other human activity, a significant portion of woodland is second growth, smaller trees of the same species growing densely together. Ironically, fire prevention efforts have played a contributing role. According to Hoffman-Krull, approximately 85,000 acres in San Juan County are considered to be in moderate or severe fire danger.

“Imagine if we decided we didn’t like tides so we did away with them,” McCutchen said, noting what effects that would have on intertidal zones. “Removing fire has a similar impact.”

Without fire to keep them in check, Douglas Firs have outcompeted Garry oaks, taking over savannas and blocking the sunlight oaks need.

“We have one of the oldest known Garry oaks in the world, on little old San Juan Island,” McCutchen said. The trees usually live approximately 350 years. When this old *Quercus garryana* was discovered, it was deep in the midst of the firs, stressed and struggling. With the help of oak restoration volunteers, the noble tree is regaining its health.

Endangered species associated with savannas and oaks are returning as well. Golden paintbrush is responding well to restoration efforts, according to McCutchen, and the San Juan Preservation’s Western Bluebird reintroduction project is also doing well.

“Six different Land bank preservation sites have active Garry oak restoration,” McCutchen said.

“Indigenous knowledge could bridge the missing puzzle,” he said.

Hoffman-Krull added that a bold move might be co-managing public lands with the tribes. He cited the Treaty of Point Elliot from 1855 and the Bolt decision of 1974 to back up the idea.

“The treaty of Pt. Elliot allowed tribes to continue gathering roots, berries, and other activities on open and unclaimed lands,” Hoffman-Krull said. The Bolt decision is known for its language regarding fishing, however, it also reaffirmed tribal rights in regard to natural resources.

“How radical would it be if the Garry oak public lands were co-managed with the tribes?” Hoffman-Krull asked.

Meanwhile, the Islands Conservation Corps is stepping in to assist with restoration projects as well. The ICC offers an Ecological Restoration Certificate in the San Juan Islands in partnership with Huxley College of the Environment at Western Washington University, according to the district’s website. The program combines academic coursework and hands-on implementation of the fundamentals of ecological restoration, preparing the next generation of ecologists for the Pacific Northwest land management workforce. The program is delivered via a series of quarterly online courses plus paid, field-based practicums in the San Juan Islands, integrating hands-on restoration activities, online activities, and in-person learning.

Bernard Cowen, one of the ICC crewmembers has been working on an oak census, which would map Garry oaks through the county, engaging private property owners and providing restoration workers with additional data.

The San Juan County Polaris map does have a Garry oak layer to it, however, it is missing large chunks, according to Cowen. It is his hope that a census could be used to fill out what is currently uncharted.

“It will focus on publicly managed lands,” Cowen explained. “It can be shared with ICC crews, and they can compare and continue data collection which will improve research and explore spatial distribution between oaks.”

Cowen does hope locals will have access to the program and have the ability to add if they come across an oak that hasn’t previously been recorded.

To illustrate the difference between the past and present, McCutchen and historian Boyd Pratt replicated historical photos of Mount Dallas and Turtleback Mountain, and Kellett Bluff among others.

“Mount Dallas was half bald,” he said, showing the slide. The hill behind the University of Washington’s Marine Labs was similarly bare. Today, these locations are covered with Douglas Fir and other tall evergreens.

With climate change becoming a quickly approaching reality, *Quercus garryana* would be adaptable to the longer warmer summers expected in the county.

“Oaks are adaptable to drought and long summers which we anticipate the future for the San Juan Islands,” Hoffman-Krull said, explaining their taproots and thick bark makes them incredibly resilient.

For those wanting to learn more, the Washington State University Extension Agency has scheduled a field presentation on Mount Grant on June 15 from 3-6 p.m.

To register visit: https://forestry.wsu.edu/nps/events/sji_field_tour/.



StoryWalks® Open Memorial Day at John O. Linde Community Park and the Family Park at the Fairgrounds in Friday Harbor

May 29, 2022 1:30 am sanjuanjournal.com



Contributed photo

Submitted by The San Juan Island Library.

The San Juan Island Library, in partnership with Island Rec, is offering two Story Walks® that will be open to the public Memorial Day through Labor Day.

A StoryWalk® is a creative way for people to enjoy literacy and the outdoors at the same time. Laminated pages from picture books are attached to signs that are placed along popular walking paths for children and adults to see and interact with as they explore the outdoor spaces. Suggested activities that go along with the story are featured on each sign to promote healthy movement and exercise.

The StoryWalk® Project was created by Anne Ferguson of Montpelier, VT and developed in collaboration with the Kellogg-Hubbard Library. StoryWalks® have been installed in 50 states and more than 13 countries, including Canada, Malaysia, England, and South Korea. San Juan Island Library's first community StoryWalk® installation was in partnership with the Land Bank in October 2021.

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“We are delighted to collaborate with Island Rec this year to bring our second StoryWalk® project to Friday Harbor,” said Melina Lagios, San Juan Island Library Youth Services Manager. “Linde Park and the Family Park at the Fairgrounds are popular destinations for our local families. Children of all ages, especially preschoolers, love following along with the stories and finding the next sign and activity, which is a fantastic way to help build their early literacy skills while being on the move and physically active.”

At John O. Linde Community Park enjoy the story of Galápagos Girl/Galapagueña and learn how Valentina helps protect her fragile island's wildlife and natural beauty. The story is inspired by the real-life childhood of Valentina Cruz and is both educational and inspirational for all ages. The text is presented in English and Spanish.

Way Down Deep in the Deep Blue Sea is the book selection for the StoryWalk® at the Family Park at the Fairgrounds. This sing-song rhyming story features different ocean animals and is wonderful for families with toddlers and preschoolers.

Both StoryWalks® were made possible through grant funding from the Women's Fund of SJICF. Enjoy the StoryWalks®, step-by-step and page-by-page! For more information about programs and services for families, please visit www.sjlib.org and www.islandrec.org.