

FIELD NOTES

KITSAP'S LOCAL AGRICULTURE, COMMUNITY, AND SEASONAL NEWS

HELLO FRIENDS!

We're excited to share with you the very first issue of our new quarterly newsletter, *Field Notes*. Each season, we'll bring you stories from Kitsap's agricultural community, introduce you to local farmers, and share ways you can get involved in supporting the people and land that keep our local food system thriving.

Since the early 2000s, the Kitsap Community & Agricultural Alliance (KCAA) has been dedicated to supporting farmers, building community, and strengthening the local food system of the Kitsap Peninsula. Over the years, we've hosted educational workshops for new and beginning farmers, partnered with like-minded nonprofits, collaborated with local government, and worked alongside farmers and farm groups to ensure that agriculture in Kitsap remains strong for generations to come.

Today, KCAA continues this work through education, resources, and public awareness, while also celebrating the history and heritage of farming in our community. We are a volunteer-run organization, guided by a board and supported by more than 460 farm and individual members.

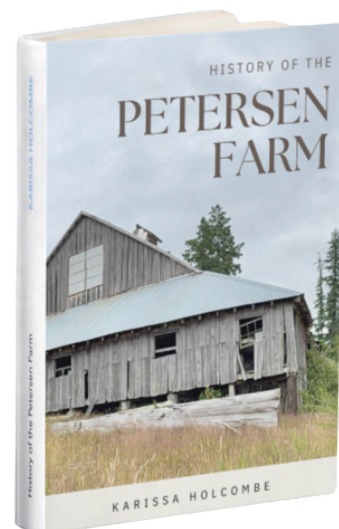
In this first issue, you'll find highlights of what makes KCAA unique, updates on changes happening right now in Kitsap's agricultural community, and opportunities for you to get involved!

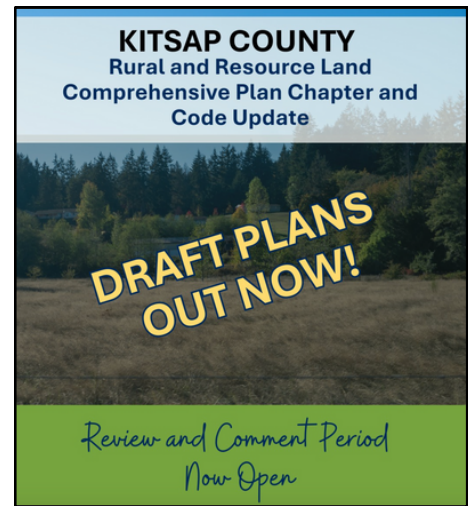
BARNES OF KITSAP

As Kitsap's oldest agricultural nonprofit, it's both an honor and a privilege to share the stories of the farms that shaped our community — and the barns and farmers who built them! While few historic barns remain to tell the story of our humble beginnings, we're committed to finding them, connecting with their stewards, and preserving their legacies for generations to come.

Our first feature, *History of the Petersen Farm*, explores the 140-year story of one of Kitsap's most iconic farms. You can purchase your own copy [here](#), or read the digital version for free [here](#). All proceeds from book sales go directly toward the costs of producing our next feature.

And if you know of a historic barn in Kitsap County that has a story to tell — let us know! Email Karissa at karissa@kitsapag.org.





'YEAR OF THE RURAL' UPDATES:

BY BOB GEBALLE AND SCOTT HALL

On September 23, the Kitsap County Planning Commission held a public hearing on the draft Agriculture section of the Comprehensive Plan. The meeting drew a strong turnout—especially from the equine community, which raised concerns about late-added language in the draft.

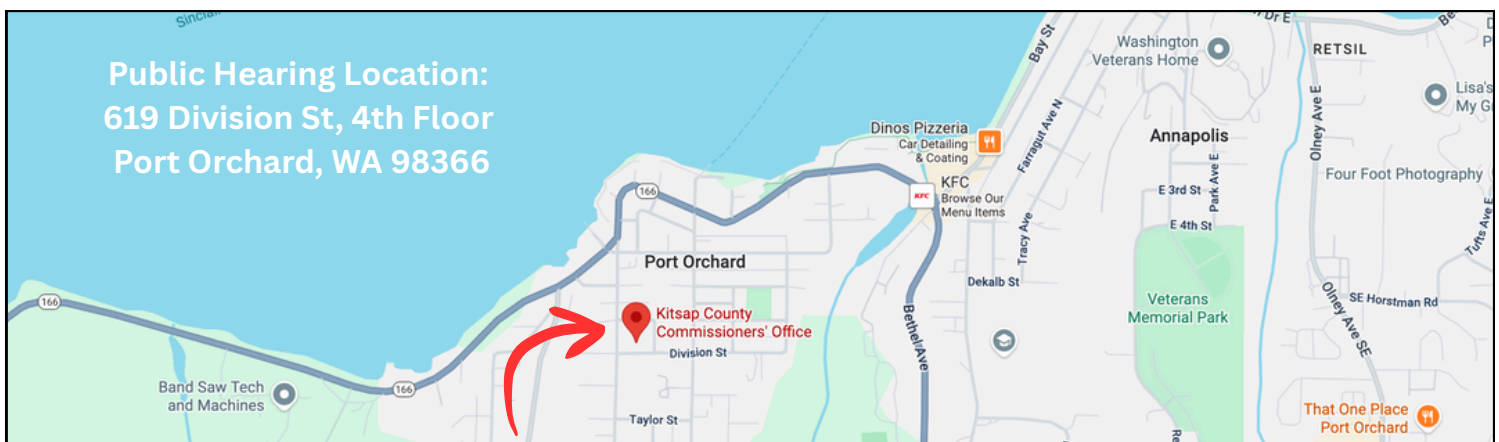
KCAA Board Member Scott Hall spoke on behalf of our organization, urging the County to finally establish an **Agriculture Advisory Council**—a long-promised and much-needed step toward protecting and supporting local agriculture.

KCAA emphasized two key points:

- Kitsap County still lacks a system to safeguard farmland for long-term agricultural use.
- The County must fulfill its commitment to establish a well-supported, representative Agricultural Advisory Council, with dedicated staff and a clearly defined role in advising the County on code revisions and land use policies.

This is a critical moment for Kitsap's agricultural community. You can read the KCAA's full comments on the proposed drafts at [here](#).

The final opportunity for public input during the Year of the Rural will be on November 10th at the Commissioners' Hearing Room in Port Orchard at 5:30pm. You may attend the hearing in person to speak, or you can submit your comments online prior to that date [here](#). Please note that the online comment box limits the length of submissions, so it is recommended to submit your comments online first, and then follow up with any attachments via email to Heather Cleveland at hcleveland@kitsap.gov.





A LETTER FROM THE BOARD PRESIDENT

BOB GEBALLE

Hello and welcome to the first edition of the KCAA's 's quarterly newsletter! We hope this keeps you informed about who we are, what we are doing, and more broadly, some of what is going on the county that has an impact on agriculture. That is a heavy lift, but we will do our best!

The KCAA has been in existence for nearly 3 decades, and in that time we have found various ways to support our local agriculture industry; we have lobbied county government for more support of local farms,

raised funds to support organizations such as Kitsap Fresh and local 4-H chapters, sponsored classes and educational events for new and beginning farmers, and hosted candidate forums to foster interaction between County Commissioner candidates and the constituents they serve.

This year, we are expanding our services to offer fiscal sponsorship under our 501(c)(3) umbrella, enabling local agriculture-focused individuals and groups seeking grants to benefit from our nonprofit status.

We hope you find our newsletter informative, entertaining, and inspiring. Kitsap County has a rich agricultural history and a productive future. Join us to plant the field ahead!

Best wishes and bountiful harvests –

Bob Geballe

KCAA SUPPORTS LOCAL 4-H, FFA WITH DONATION TO KITSAP JUNIOR LIVESTOCK AUCTION

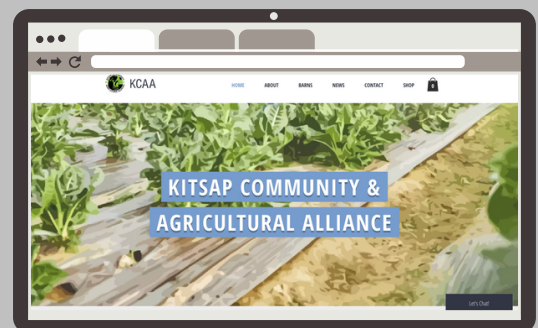


This year, the KCAA proudly contributed their annual donation toward each entry at the 2025 Kitsap Fair & Stampede's [Junior Livestock Auction](#).

The Junior Livestock Auction is held annually in conjunction with the Kitsap Fair & Stampede, and provides youth ages 8–18 the opportunity to raise, present, and sell their livestock.

KCAA is proud to support these hardworking young farmers each year!

Explore our Website



- Stay Connected
- Become a Member
 - Join our Board
- News & Upcoming Events
- Make a Donation

www.KitsapAg.org



KCAA HIGHLIGHTS: 2024-2025

www.KitsapAg.org

KITSAP FRESH

This year, we made our 2nd donation to Kitsap Fresh in as many years - supporting their ongoing mission as a local food hub that connects farmers with the community.



FARM TOUR

We're proud to support the Kitsap Farm Tour for the 3rd year in a row. This time - as a fiscal sponsor! It's always a fantastic event that showcases Kitsap's vibrant agricultural community.



FISCAL SPONSORSHIP



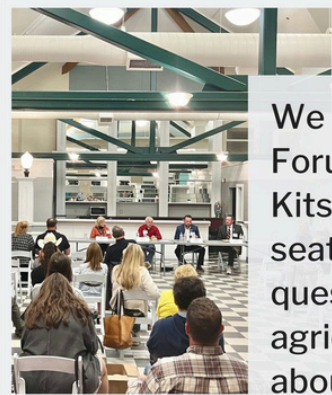
We are proud to serve as the fiscal sponsor for Roots Farm in Poulsbo, supporting their mission of education and community outreach.



RUSSELL FAMILY FOUNDATION GRANT

We were one of the beneficiaries of a Food For Climate Solutions Grant from the Russell Family Foundation. With support from WSU Regional Small Farms, we offered classes for new and beginning farmers on topics like weed management, season extension, pollination & soil health.

COMMISSIONERS FORUM



We hosted a Candidate Forum for the two open Kitsap County Commissioner seats. Candidates answered questions from the agricultural community about their views on local farming and food systems..

YEAR OF THE RURAL OUTREACH

We partnered with Kitsap County DCD to host 3 public meetings, giving farmers a voice in the Comprehensive Plan update. The outreach helped shape early policy recommendations for the Year of the Rural.



Savor the Season



Kitsap Winter Harvest Stew

Servings: 4–6

Prep time: 15 min | Cook time: 1 hour

Instructions:

1. Brown the meat: In a large pot or Dutch oven, heat olive oil/butter over medium-high heat. Add the meat, season with salt and pepper, and brown on all sides. Remove and set aside.
2. Sauté aromatics: Add onion and garlic to the pot. Cook 3–4 minutes until softened and fragrant.
3. Add vegetables: Stir in root vegetables, squash, and mushrooms (if using). Cook 5 minutes.
4. Combine everything: Return the meat to the pot. Add broth, thyme, rosemary, and apples (if using). Bring to a boil, then reduce to a simmer.
5. Simmer: Cover and cook 45–60 minutes, stirring occasionally, until meat is tender and vegetables are cooked through.
6. Add cabbage: Stir in shredded cabbage 10 minutes before serving. Adjust salt and pepper to taste.
7. Serve: Garnish with parsley and enjoy with fresh bread or rolls.

Ingredients:

- 1 lb local Kitsap beef or stew meat (or chicken for a lighter version)
- 2 tbsp olive oil or butter
- 1 large onion, chopped
- 3 cloves garlic, minced
- 3–4 medium root vegetables (carrots, parsnips, or potatoes), peeled and chopped
- 2 cups local winter squash (butternut or acorn), cubed
- 2 cups local cabbage, shredded
- 4 cups low-sodium vegetable or beef broth
- 1 tsp fresh thyme (or ½ tsp dried)
- 1 tsp fresh rosemary, chopped
- Salt and pepper, to taste
- Optional: 1–2 cups mushrooms, sliced
- Optional garnish: chopped fresh parsley

Sweet Twist: add 1 cup local apples, peeled and chopped (adds natural sweetness)