



Port Washington

Living Local

Encouraging the transition to a stronger, more resilient community.

Volume 1, Issue 1

September 1, 2011

September Happenings

- **9/3** Made in Milwaukee Festival 2011—9am-11pm at Cathedral Square Park
- **9/13 & 9/20** Pickling class at the Urban Ecology Ctr. From 6-8:30pm
- **9/15** Preserving Wild Edibles at the UEC from 6-8:30pm

Resources

- Transition Milwaukee - transitionmilwaukee.org
- Ozaukee Community Awareness Forum - www.ocaf-wi.org
- Port Fish Ltd. - www.portfish.org
- Treasures of Oz - www.treasuresofoz.org
- Farm Fresh Atlas - www.farmfreshatlas.org
- Urban Ecology Center - urbanecologycenter.org
- Riveredge Nature Center riveredgenaturecenter.org
- Schlitiz Audubon Nat. Ctr. www.sanc.org
- Growing Power, Inc. - www.growingpower.org
- Sweet Water Organics - sweetwater-organic.com

Living Local on the Lakefront

Welcome to the very first edition of *Port Washington Living Local*, which is very generously sponsored by Port Fish Ltd. (www.portfish.org).

Let's start with introductions: I am Mary Boyle, Port Washington resident and local blogger for the *Port Washington Community Voice* (pwcommunityvoice.com) - and now the editor of *Port Washington Living Local*. I've got some other things going on, as well, but we'll stick to what's important.

Recently, Pat and Amy

Wilborn of Port Fish Ltd. approached me about writing a newsletter with the goal of bringing attention to local food. I had already known Amy and Pat through the Ozaukee Community Awareness Forum (www.ocaf-wi.org), a local group whose mission is to enhance awareness, share information and create an open forum for the discussion of current issues that concern the citizens of Ozaukee County), and had worked with them at the annual Sustainability Fair back in June. I had also recently met with them in a group

brought together by Steve Sandlin of Afterglow Farms to discuss the possibility of bringing Transition to Port (Transition being a world-wide movement toward living a more sustainable lifestyle).

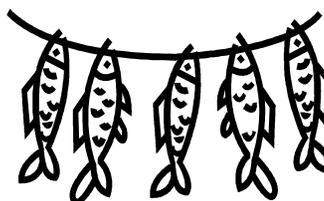
As we discussed the possibilities, it was impossible to ignore the similar themes running through all of these different groups—we wanted to do something that went beyond just local food; something that could be an umbrella for all of our common interests. This was how *Port Washington*

Port Fish Ltd. Expanding Operations

Port Residents, Pat and Amy Wilborn, are serious about local food. So serious that they started their own aquaponics operation in their own home—a small test model as a trial run to what they hope will someday be a large scale operation creating a local

food source right here in Port Washington.

This past January, the Wilborns brought even more local food to Port Washington with the introduction of an indoor Winter Farmer's Market, which was held at the First



Congregational Church on Webster St.

The Winter Farmer's will once again be held this

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year with an array of local foods from Port Fish and other area farms.

If you can't wait for the Farmer's Market, a database of local farms and CSAs has been added to the Port Fish website—www.portfish.org. This is a very exciting new resource which will connect local food producers directly to the consumer.

In the meantime, Port Fish is ready to expand to their 3rd model—a larger scale operation which will be built in the town of Port Washington, as it is too large to fit in their home. If successful, the Wilborns hope to build a full-scale operation in downtown Port Washington, utilizing Lake Michigan as a water source for the operation.

All in all, I would say the Wilborns are doing an excellent job of upholding their mission "To raise awareness of issues and concerns regarding our current and future food supply; to educate local communities about sustainable and healthy alternatives to food production and supply; to engage communities in actively exploring alternatives; to serve as an "agitator" for change in food-related systems. "

Volunteers will be needed for this next phase of construction—anyone who is interested in learning more about aquaponics or local food or who would like to participate in the Winter Farmer's Market is encouraged to contact Pat Wilborn at wilborn@execpc.com or (262) 284-1970.

Living Local on the Lakefront (Cont. from pg. 1)

Living Local was born.

So what does it mean to live local? It means re-connecting our community; sharing our collective knowledge and skills; re-building and supporting our local economy to develop a stronger, healthier, more resilient community.

It means knowing where your food comes from and learning to grow your own. It means learning to live with less so everyone can



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have enough. It means learning to live more harmoniously with nature. It means becoming more self-reliant. It means getting to know, help and learn from your neighbors. It means owning your community.

This, of course, is a tall order. It won't happen overnight. This is why we will *transition* to a better way of living. We will take small steps, together, because "you can't help someone get up a hill

without getting closer to the top yourself." Or so said H. Norman Schwartzkopf.

Published monthly, PWLL will highlight the where, what, why, when and how of living locally. Find it around town or, better yet, save some paper and ask for it to be delivered right into your email box! Just contact me at: pwlivinglocal@gmail.com and ask to be added to the mailing list.

You can also contact me there to ask questions, submit tips, events or articles—or just to say hello.

I look forward to hearing from you!