Seattle Tilth inspires and educates people to safeguard our natural resources while building an equitable and sustainable local food system.
About Seattle Tilth

Learn, grow & eat with us!

Find out more at seattletilth.org.

Garden Education
We have been teaching people of all ages to grow food organically for 37 years. Read this booklet to learn about our upcoming classes for adults, kids camps and school tours.

Farm Education
Learn to farm with us! Homeless and underserved youth learn job and leadership skills through Seattle Youth Garden Works, an urban agriculture youth employment program. Immigrants, refugees and low-income individuals develop small farming businesses through Seattle Tilth Farm Works.

Environmental Education
Gain expertise in composting and recycling… then teach others! Join Master Composter training in Seattle and Master Recycler Composter training in South King County and Eastside. Or participate in our wetlands restoration work at Rainier Beach Urban Farm.

Cooking & Nutrition
We bring people together to cook and share meals in their own neighborhoods – at schools, community centers and churches. Find out about Community Kitchens Northwest on our website.

Seattle Tilth Produce
Seattle Tilth grew 44,000 pounds of food in 2014 and is growing more this year. We distribute it to the community through our CSA, farmers markets, food banks, subsidized Good Food Bags, restaurants and grocery stores. Consider joining our CSA!

Volunteering
Our volunteer program attracts 1,500 annually and dedicated volunteers and interns play an essential role in helping Seattle Tilth accomplish our mission. Consider volunteering in our gardens, farms, events, classes, office and in the community!

Membership
Members receive discounts on classes, invitation to members-only events, our bi-monthly print newsletter and a vote for Seattle Tilth’s Board of Directors. Look for member pricing on each class.

Garden Hotline
Ask us your garden questions! The Garden Hotline offers individualized solutions to your garden problems.
(206) 633-0224 // help@gardenhotline.org

Donate
Consider making a charitable contribution to help us offer our educational programs to people with limited financial resources.

For more details and registration, visit seattletilth.org. Advance payment and registration required.
Put Your Garden to Bed
• Saturday, Oct. 10; 10 a.m.-noon, GSC
• Saturday, Oct. 24; 10 a.m.-noon, BGP
Prepare your garden for next year by improving your soil over the winter. Soil building is an important component of organic gardening and the fall and winter are perfect times to add organic matter that will feed your plants throughout the year. We will discuss key components of the final harvest, how to test your soil, what cover crops to plant and different techniques for mulching. Leave with the knowledge and skills you need to protect your soil so it is ready to go next spring!
$36 INDIVIDUAL, $25 SEATTLE TILTH MEMBERS, $54 HOUSEHOLD PRICE FOR TWO ADULTS

The Soil Food Web: Field Study
• Saturday, Oct. 10; 2-5 p.m., GSC
Have you ever wondered how plants eat? Underground, there is an incredible ecosystem of micro and macrofauna that helps to create healthy garden soil. Bacteria, fungi and a host of others are busy in the depths of your garden breaking down organic matter, shuttling water and nutrients to make them available for your plants. In this hands-on workshop, we will discuss basic soil science and the cast of characters that create the soil food web. Learn how to encourage the diversity of your soil ecosystem — the key to successful organic gardening, restoring soil health and growing healthy plants.
$45 INDIVIDUAL, $35 SEATTLE TILTH MEMBERS, $68 HOUSEHOLD PRICE FOR TWO ADULTS

Composting 101
• Saturday, Oct. 24; 2-4 p.m., BGP
• Saturday, Nov. 7; 10 a.m.-noon, GSC
This outdoor, hands-on class will show you how to create rich compost using food, livestock and yard waste. Compost is fundamental to organic vegetable gardening and will improve and enliven any type of garden soil. Compost can be expensive to purchase — and many of us have all the materials we need at home or in our neighborhoods to create it for free! Learn what systems would work best for you and how to find additional free sources of compostable material in the community.
$36 INDIVIDUAL, $25 SEATTLE TILTH MEMBERS, $54 HOUSEHOLD PRICE FOR TWO ADULTS

Become a Seattle Tilth member and receive discounts on classes today!
Urban Livestock

Taking care of animals and keeping them healthy requires knowledge and preparation. Take a class and gain a solid foundation. You will love the fresh, delicious, home-grown products and caring for your new friends!

Raise City Goats

- Saturday, Sept. 19; 10 a.m.-noon,
  Private Residence-Madrona

Be a goat-herder in the city. Learn what it takes to keep miniature goats for milk or fiber. This class will introduce you to the basics of keeping mini-goats, including city regulations, miniature breeds, yard and shelter requirements, feeding, breeding, milking and keeping your herd healthy.

Jennie Grant, author of City Goats and founder of the Goat Justice League, will show you around her goat yard, so that you can see the “kids” in action! Participants will leave the class with the basic information needed to decide if being an urban goat-herder is right for you.

$36 INDIVIDUAL, $25 SEATTLE TILTH MEMBERS, $54 HOUSEHOLD PRICE FOR TWO ADULTS

All About Chickens

- Saturday, Sept. 19; 2-5 p.m., GSC

Interested in tending a flock of your own? Imagine fresh eggs daily from your own backyard, a coop enlivening your landscape and chickens providing endless entertainment. In Seattle Tilth’s premiere chicken class, you will learn how to care for both chicks and mature hens. Learn about raising chicks, what makes a chicken tick and how to keep a flock safe and healthy. We will discuss what to feed them, compare breeds, learn tricks to blend a flock, have a chance to handle chickens and see a chicken coop and supplies. Learn about coop requirements and the tasks involved in cleaning and caring for your girls.

$45 INDIVIDUAL, $35 SEATTLE TILTH MEMBERS, $68 HOUSEHOLD PRICE FOR TWO ADULTS

Mobile Classroom

We will bring our garden curriculum to you! Fulfill science requirements and choose from these dynamic lessons:

GRADES PRE K–5
- Soil in a Box
- Worms on Wheels
- Use it or Lose it
- Mighty Arthropods

GRADES 6–12
- Save our Watershed

For more information email register@seattletilth.org.

For more details and registration, visit seattletilth.org.
**Kitchen**

Discover the full potential of your garden by learning new techniques to prepare and preserve your harvest.

**Basic Canning 101**
- Thursday, Sept. 17; 6:30-8:30 p.m., GSC
- Thursday, Oct. 15; 6:30-8:30 p.m., GSC

Learn everything you need to know to safely can fresh food at home. This class provides an introduction to water bath canning, including food safety, necessary equipment and expert tips. Learn the best types of food to preserve through canning and get a chance to experience the process in class. You’ll leave with the skills you need to can jams, tomatoes, chutneys, quick pickles and more. Enjoy the taste of your summer harvest all winter long!

$45 INDIVIDUAL, $35 SEATTLE TILTH MEMBERS, $68 HOUSEHOLD PRICE FOR TWO ADULTS

**Make Homemade Pickles**
- Thursday, Sept. 24; 6:30-8:30 p.m., GSC
- Thursday, Oct. 15; 6:30-8:30 p.m., GSC

Preserve the harvest and add excitement to your table with homemade pickles! Learn how to make pickles beyond your garden variety cucumber dills. This class will cover the basics of food safety with different pickling methods. You will learn how to make easy refrigerator pickles and preserve pickles for long term storage through canning. We will also discuss chutneys, relishes and the difference between vinegar and fermented pickles. You’ll have an opportunity to taste different styles of pickles and make your own jar to take home. Cost of class includes supplies.

$45 INDIVIDUAL, $35 SEATTLE TILTH MEMBERS, $68 HOUSEHOLD PRICE FOR TWO ADULTS

**Intro to Fermentation**
- Thursday, Oct. 22; 6:30-8:30 p.m., BGP

What’s the big deal about fermentation? Come learn about how fermented foods can help you absorb more nutrients, support your immune system and add excitement and homemade flair to your everyday meals. You’ll learn the basics of food microbiology and meet a few of the critters that can transform your raw produce into pro-biotic superfoods. We will survey the spectrum of fermented foods including veggies, dairy, beverages and vinegars. You’ll have an opportunity to see, smell and taste some of these foods and we’ll make sauerkraut together in class that you can take home to watch it ferment.

$45 INDIVIDUAL, $35 SEATTLE TILTH MEMBERS, $68 HOUSEHOLD PRICE FOR TWO ADULTS

**Kids & Youth**

Visit Our Gardens & Farms!

Bring your school and youth groups on an engaging educational tour.

- Visit once for a unique field trip or several times to build upon agricultural and environmental concepts.
- GRADES PRE-K THROUGH 12, AGES 2–18, $5.50 PER CHILD OR ADULT, $90 MINIMUM.

Choose from two locations:

**NORTH SEATTLE**
Good Shepherd Center (GSC)  
4649 Sunnyside Ave N, Seattle, 98103

**SOUTH SEATTLE**
Rainier Beach Urban Farm & Wetlands (RBUFW)  
5513 S Cloverdale St., Seattle, 98118

seattletilth.org

*Rainier Valley schools and daycares may qualify for subsidized programs.
For more details and registration, visit seattletilth.org. Advance payment and registration required.
Registration Form 2015

DATE _____ / _____ / ______  YOU CAN ALSO REGISTER ONLINE AT SEATTLETILTH.ORG.

NAME ____________________________

EMAIL ADDRESS ________________________________

HOME PHONE (_____) __________________ WORK/CELL PHONE (_____) ______________

STREET ADDRESS ____________________________

CITY __________________ STATE ________ ZIP __________

☐ YES! SEND ME ENEWS TO RECEIVE UPDATES ON SPECIAL EVENTS, CLASSES, HOT TOPICS AND MORE.

FOR KIDS CAMPS

CHILD’S NAME ___________________________ ☐ MALE ☐ FEMALE

CHILD’S DATE OF BIRTH _______ / _______ / _______  CHILD’S AGE _______

CLASS TITLE ____________________________ DATE(S) __________________

TUTION $ ________ $ ________ $ ________ $ ________ $ ________ $ ________

BECOME A MEMBER OF SEATTLE TILTH:
Benefits include discounts on classes and events, bi-monthly newsletter, and a vote for the Board of Directors.

Circle one: $35 Individual   $60 Household   $20 Limited Income  Circle One: New  Renewing $___________________

DONATE: Add $10 to your class fee to support Seattle Tilth’s education scholarship program: $_________________

CHINOOK BOOK: To redeem your coupon, attach it to this form or include the mobile code: __________________________ $ – ________________

PAYMENT TYPE: ☐ Cash ☐ Check ☐ Visa ☐ Master Card

TOTAL AMOUNT (CASH, CHECK OR CHARGE) $_________________

CREDIT CARD INFORMATION:

Name as it appears on card __________________________

Credit card # __________________________ Exp. (MM/YY) __________

Signature __________________________ 3-digit CVN # __________________

SEATTLE TILTH CANCELLATION & PHOTO POLICY:
To change or cancel your registration, please notify by phone (206) 633-0451 ext. 128 or email register@seattletilth.org 14 days prior to the class start date. Your full class fee can be applied to an alternate class OR your tuition can be refunded with a $20 deduction from your registration fee. Requests for changes or cancellations received less than 14 days from the class start will not receive a refund and cannot be transferred to another class.

By registering for classes, you grant to Seattle Tilth, and its successors and assigns, the right to use and publish your photograph, video or voice recordings, or likeness/appearance, with or without your name, on a perpetual basis in any medium or format, for the promotional and educational purposes of Seattle Tilth and the artist who recorded or created the foregoing on behalf of Seattle Tilth. You hereby release Seattle Tilth from all claims and demands that you may have, including without limitation those based on copyright, libel, slander, violation of privacy or publicity or similar rights, arising out of or in connection with the exercise of the rights authorized hereunder. If you would like to opt-out of the photo policy or have any other questions, please email register@seattletilth.org.
Seattle Tilth’s Upcoming Events

Harvest Fair
Saturday, September 12

Gala Auction
Saturday, September 26

Visit us at our gardens & farms!

- community learning garden
- educational farm
- volunteer opportunity
- classes for adults
- children’s garden programs
- summer youth camp

-seattletilth.org-

Seattle Tilth Farm Works
17601 SE Lake Moneysmith Rd, Auburn

Seattle Youth Garden Works
At the Center for Urban Horticulture
3501 NE 41st St, Seattle

Seattle Tilth’s Office, Good Shepherd Center Garden
SEATTLE YOUTH GARDEN WORKS

McAuliffe Park
21 Acres Farm

Bradner Gardens Park (BGP)
1730 Bradner Place S, Seattle

Good Shepherd Center (GSC)
4649 Sunnyside Ave N, Seattle

Rainier Beach Urban Farm & Wetlands (RBUFW)
5513 S Cloverdale St, Seattle

Rainier Beach Learning Garden (RBLG)
4800 S Henderson, Seattle

Seattle Tilth Farm Works
17601 SE Lake Moneysmith Rd, Auburn

Seattle Youth Garden Works
At the Center for Urban Horticulture
3501 NE 41st St, Seattle

JOIN US!