Backyard Beekeeping
Mary McNair, Intern

As one of the most commonly seen insects helping your plants pollinate and grow fruits and vegetables, bees are more than just common visitors to your yard. In addition, bees bring the benefit of fresh honey. While many of us get our honey from grocery stores or our local farmers markets, others have started to raise bees in their backyards to benefit their garden and enjoy the sweet reward of honey.

After being told by a friend, "They’re so cool, Matt, you should do it," City Chickens Coop Tour hosts Matthew West and Shaney Clemmons got their own hives in April 2008. Their first harvest this fall yielded 50 pounds of honey.

As our community expresses more interest in beekeeping, Seattle Tilth is pursuing classes and hands-on educational opportunities. “We want to expand the urban livestock program we have had for many years, which includes chickens and goats,” says Laura Niemi, Tilth’s garden program manager.

On Jan. 9 and 23, Tilth will offer its first Backyard Beekeeping 101 classes. Beekeeping expert Corky Luster will cover the basics of beekeeping, which includes regulations, equipment, parts of the hive, location of the apiary, feeding and treating bees and seasonal management. The class corresponds with the proper time of year to order bees for starting your own hive in the spring. With enough interest, we hope to offer a follow-up course which will discuss building bee boxes and other details to help you get your apiary established.

Those already keeping bees are busy this fall with clean up and maintenance of their hives, as honey bees will not produce honey in our Northwest winters. Fall is a great time for beginners to purchase and build apiaries for the spring, learn about the necessary equipment and apply for beekeeping permits.

Continued on page 2

New Partnership Growing at Rainier Beach Learning Garden
Maia Eisen, Tilth Volunteer

“Garden is a metaphor for community,” says Maren Neldam, Seattle Tilth garden educator for the new Rainier Beach Learning Garden.

This program is Seattle Tilth’s first major venture in the Rainier Valley, and it opens the door to work with neighborhoods, and especially children, we’ve not previously served. It is also a story of partnerships and community building.

The seeds for the new garden were planted two years ago when the South Shore School community (then called The New School) moved temporarily to another site during construction of their new building at 4800 S. Henderson Street. They found a mature garden and greenhouse there. The school’s long-time partner, The New School Foundation, provided support for a garden education program. Assistant Principal Tonie Talbert says the garden work provides some students “that quieting of the mind” they need to be successful in the classroom.

As Foundation supporter Heide Felton, a big proponent of garden-based education, and school leaders continue to see the value of garden education, the new garden will provide students with a Gardening Education Lab to learn about the science of growing food. The Education Lab will be a place for teachers to come and learn how to incorporate gardening into the classroom.

One of the six Rainier Beach raised beds gets its final load of soil.

Continued on page 3
Transitions

Five new staff members have recently joined Seattle Tilth. Joining our Garden Hotline are Marty Wingate, Sue Hartman and Sheri Hinshaw. Working to start our new Southeast Seattle gardening education programs with the South Shore School in Rainier Beach are Sharon Lerman and Maren Neldam.

Marty is a well-known voice in the Seattle gardening world. She has published several books and has been a regular writer for the Seattle P-I. In addition, she gives public presentations regularly and is part of the weekly radio gardening panel on KUOW 94.9 FM. While her garden tours have taken her around the world, Marty is “happy to be here because Tilth brings together so many of my interests.”

Sue has been volunteering with Tilth since 2006, after taking the Master Composter/Soil Builder program. She has been active with the Comprehensive Organic Gardening program, in the demonstration gardens and with composting and gardening classes as a volunteer, intern and teaching assistant.

Sheri comes to us with a diverse background. Starting out at Microsoft, she switched paths in 2005 to work at a nursery and eventually own her own garden design company, Hedgerow Designs. “I realized that life is too short to sit in an office all day and not be happy,” she says. “I am passionate about plants and Seattle Tilth is a perfect fit.” Sheri will serve as the project coordinator at the South Shore School garden. She recently earned her Masters in Public Health at the University of California, Berkeley and has been active with Seattle Youth Garden Works and other garden education and food system reform programs for the past 10 years.

Maren currently works at the South Shore School and will serve as the garden educator for this new program. She worked with organic farms for five years, and has served as an educator in the Children’s Garden. Maren is “excited to continue my work with the South Shore community and to take part in developing the Rainier Beach Learning Garden.”

Backyard Beekeeping Continued from page 1

More advanced beekeepers, like Tilth supporter Paul R. Detmer, will have harvested their honey using an electric-motor extractor and a hot electric knife and will allow the extracted “cappings” (wax tops carved from the frames) to drain for several weeks to extract more honey. Paul has been harvesting honey as a hobby in his backyard since 1981.

Bees are being kept in Seattle with great success and can be seen in community gardens such as the Interbay, Queen Anne and University P-Patches. While it is easy to maintain bees in your yard, the state of Washington and the city of Seattle both have regulations for the numbers of apiaries and swarms that are allowed on your property, so check local regulations and plan ahead before you begin.

For more information and to ask questions about bees, visit the websites of the Northwest District Beekeepers Association at www.nwdba.org or the Puget Sound Beekeepers Association at www.pugetsoundbees.org.
New Tilth Projects Ride Wave of Natural Gardening Trend

Andrea Platt Dwyer, Executive Director

What motivates you to garden organically? Is it access to fresh, healthy food, concern for the environment, or simply part of your overall way of life? Whatever your reasons, you are not alone. According to the National Gardening Association (NGA), households that use only all-natural fertilizer, insect and weed controls increased from an estimated 5 million in 2004 to 12 million in 2008. NGA estimates that this number could rise to 17 million in the near future.

This is great news for Seattle Tilth. Thirty-one years of unwavering commitment to the spread of safe and healthy organic gardening practices has put us at the forefront of this movement. We recognize and value the efforts of those who brought us to this point, and are determined to build on those efforts by expanding our reach and impact.

One of the ways that we intend to foster this growth is through the development of partnerships and collaborations. We are in the early stages of two such arrangements: the Rainier Beach Learning Garden at South Shore School and the Community Farm and Good Food Project. Both projects provide Seattle Tilth with the opportunity to work in the Rainier Valley, an area of the city where we have long hoped to have a stronger presence.

In the newly built Rainier Beach Learning Garden (see p. 1), Seattle Tilth will provide organic gardening lessons for students attending South Shore School and its community. For garden activities, we will both draw from our existing curriculum, such as Teaching Peace through Gardening, and from new lessons that we’re developing to support classroom learning objectives. Community volunteers were instrumental in installing the garden, and we will continue to rely on their support for maintenance and expansion. Currently, we are seeking funds that will allow us to develop the remainder of the quarter-acre site in 2010.

The Community Farm and Good Food Project involves multiple agencies with a shared commitment to the development of a community-wide, sustainable food system that better addresses the needs of low-income and underserved communities. This exciting project, which we launched in September, is being funded with a three-year grant from the USDA. In addition to Seattle Tilth, participating organizations include Solid Ground, the Healthy and Active Rainier Valley Coalition (HARVC), Clean Greens Farm and Market, Delridge Neighborhood Association, and the University of Washington. Coalition partners will establish at least one acre of new community gardens to be farmed by low-income people and provide 40,000 to 60,000 pounds of fresh, healthy fruits and vegetables to neighborhood food banks. Through classes at community centers and senior centers, and workshops for teachers, we will educate local residents about nutrition and the benefits of organic gardening.

Please join us in supporting these new programs.

New Partnership Growing at Rainier Beach Learning Garden Continued from page 1

Attendees of the Kids Company after-school program help build the garden.

explains, “once kids put seeds in the soil and see them grow, they see themselves as capable.”

A proposal from Seattle Tilth led to creating two positions for a school at the new site, funded in part by the Foundation and supervised by Tilth. Program Manager Sharon Lerman was hired to expand Tilth’s programming in South Seattle, and Neldam will serve as garden educator. The program will initially serve South Shore School Pre-K-8, theater-school program Kids Company, and the teen program at Rainier Beach Community Center.

In late August, staff, parents, kids, and other community members worked together shoveling soil, hauling pavers, pushing wheelbarrows, building a retaining wall and creating raised garden beds. Cris Fernandez, co-chair of the South Shore School PTA, applauded the community effort, observing that “working together, you learn a lot about each other.”

For this new garden, Seattle Parks Department agreed to lease a quarter acre of Rainier Beach Playfield. This site is adjacent to South Shore’s new building, the community center and South Lake High School, with Dunlap Elementary and Rainier Beach High School close by. “It’s a perfect location for a project that will continue to grow and that will bring together students and the larger community in building a healthy Rainier Beach,” says Lerman.

The organic landscape company In Harmony donated design work and construction guidance, and helped coordinate acquisition of materials. Phase I of the project, six raised beds in a sunflower shape, occupies only a small part of the quarter acre. Plants for fall and winter gardening were either contributed by donors or purchased with a gift certificate donated by Molbak’s. Phase II is slated for 2010.

At the new learning garden, teachers will integrate the garden into math and science lessons. Children will go home with seeds, recipes and enthusiasm from their garden visits. Through their kids, families will get a taste of healthier ways of eating and living.

Partnership with Seattle Tilth, says Nancy Hopkins, New School Foundation office manager, makes the program more sustainable for the long term. “It feels like the stars have aligned and all the players have risen up to take their roles.”
Harvest Time Celebrated at the 22nd Tilth Harvest Fair

Teachers Share Skills

This year, we were fortunate to have excellent guest teachers share their skills with us at the Harvest Fair. Master Canner/Food Preserver Jessica Dalley from the Seattle Free School provided a class on home canning and food preservation, which included pressure canning. Kathy Hattori from Earthues taught about natural dyes from the garden. Master Composter/Soil Builder volunteers Lori Conzatti, Val Costa and Brandon Lanich talked dirt to the masses at the “compost open house.” Attendees learned all about organic fertilizers from Debbie Natelson of Hendrikus Organics. PCC Cooks showed great tricks for cooking with fresh ingredients, and Nikola Davidson from EarthSystems NW shared info about cisterns.

Our community has a tremendous wealth of knowledge and experience to share, and there is no end to the education we can gain from each other. Thank you to everyone who participated.

Thank you Volunteers!

More than 100 volunteers rallied to make the Harvest Fair possible, and Seattle Tilth thanks you all. Special thanks to these Super Volunteers who helped coordinate the event: Emily Cangie, farmer coordinator; Pete Covell, sound technician; Rebeccah Maskin, speakers coordinator; Stephanie Moore, volunteer coordinator; Elizabeth Mullaly, program designer; Jenn Purnell, Community Village coordinator; and Gabe Strand, music coordinator. Thanks also to everyone who brought their chickens and goats.

Sponsors

Many thanks to our wonderful sponsors. Their support is essential to the success of this community event. Please support these businesses that support us:


   We are thrilled to have fantastic media partners: KUOW 94.9 FM and EcoMetro.

   Tilth also thanks our special Fair Friends for your support: Big Al’s Brewery, Ballard Market, Cafe Flora, Canlis, Cedar Grove Composting, Columbia Gorge Organics, Field Roast Grain Meat Co., Little Rae’s Bakery, Maland Presentations, Mighty-O Donuts, Serafina, Sodo Pizza, Sol Colibri Organic Coffee, Tall Grass Bakery, Tilth Restaurant, Trader Joe’s and Woodland Park Zoo.

Thank You Sponsors

[Image of sponsors' logos]
From Pickles to Soil, the Bokashi Way

*Sue Hartman, Garden Hotline*

Last April, a company specializing in a food waste composting method called “Bokashicycle” approached Seattle Public Utilities to take a close look at their product. Carl Woestwin and David McDonald of SPU agreed to run backyard trials at their homes and asked the Natural Soil Building Program at Seattle Tilth to participate as well. Graham Golbuff, Master Composter/Soil Builder volunteer coordinator, agreed to take on the composting challenge, and recruited a few of his MC/SB grads (including me) to assist him with this project. This set the stage for three different trials in three different locations to evaluate Bokashi as a way to compost food waste at home.

Bokashi is a method of fermenting organic waste that was developed in Japan. Food scraps are collected in a bucket, sprinkled with a special powder, covered and left to sit for one to two weeks inside the home. This method is an anaerobic process. The powder that Bokashicycle markets is made of wheat bran, molasses and microorganisms. When added to organic waste, the microbes begin to grow, causing the material to ferment. Liquid is drained off and the pickled food scraps are buried in soil. The food scraps can be buried in a soil-filled container or in a trench in the yard.

This method is used in Australia, New Zealand, Korea and Japan, as well as various places in the U.S. You can find numerous Bokashi-related websites, blogs and YouTube videos, some that including recipes for making the Bokashi powder. There are many claims made about the method and how the microorganisms can do miraculous things. Our job was simply to determine if this method could be useful to the average Seattleite for composting.

It would be a stretch to call this a controlled study. Though all three trials followed the same schedule of collection and burial, they varied in the amounts of food collected and storage locations. We also did not bury food without having put it through the Bokashi process as a control plot. The Hotline staff collected food scraps from lunch, which did not amount to even half of that generated by a two-person family in a week at the other two test sites. Having much less food to process, we did see the food disappear the fastest in our test plot. Our trial site, a part of the incredibly fertile Tilth garden, also is home to some of the largest worms known to humankind, which may have contributed to the speedy decomposition.

Bokashicycle supplied all of the equipment, including two very nice five-gallon buckets (they call them “cyclettes”) with spouts for draining off the Bokashi water, a high-tech twist-off lid and a red plastic yin/yang design. There is a special ceramic plate that is placed inside the bucket over the food scraps to ensure no air reaches the food scraps. The plate is much nicer than the thrift-store dinnerware that is found in my home, sorry to say.

Proponents of this method claim that there is no bad smell as long as enough powder is added. We did see an explicit stink; however it was no bad smell as long as enough powder was added. We did see an explicit stink; however it was no bad smell as long as enough powder was added. We did see an explicit stink; however it was no bad smell as long as enough powder was added. We did see an explicit stink; however it was no bad smell as long as enough powder was added. We did see an explicit stink; however it was no bad smell as long as enough powder was added.

Volunteer Spotlight: Youth Time!

*Jessica Heiman, Children’s Garden Educator*

Seattle Tilth is very proud of the diversity in our beloved volunteers. This time we want to put the spotlight on some of our younger contributors who helped in the Children’s Garden this summer. Even with a multitude of responsibilities and activities, the following folks found time to support Tilth in a major way.

**Mourya Mamadala** is a junior at Roosevelt High School and spent the summer working in the Children’s Garden. Mourya participated in the Teens In Public Service (TIPS) program, which places teens in a position of volunteer service and provides a paycheck. Though he admitted to feeling nervous at times, Mourya showed confidence and grace as he taught the kids gardening skills, played our favorite summer games and watched after the kids’ well being. He worked as hard as you would expect of a much older employee and was someone we could truly rely upon.

**Andreas Anton-Batz** is finishing his double major in Community Environment and Planning and Anthropology at U.W. After spending the last semester in South Africa he returned to Seattle and began a Children’s Garden teaching internship last summer. Andreas’s easy-going attitude and joy of life made for an incredibly fun time in the garden. He is a very talented musician who filled the garden with ukulele serenades. Andreas is a natural teacher with whom the children felt a strong connection.

**Ariel Dreyfus** is finishing her degree at Evergreen University in Olympia. As someone with much experience working with children and having a great interest in urban food production, a Children’s Garden teaching internship was an enrichment opportunity for her. Ariel quickly demonstrated her ability to teach and care for young children and, perhaps most importantly, have a great time doing it. She brought many skills with her but exhibited a strong desire to learn and always perform better.

This final story is somewhat of a Children’s Garden legend. **Louisa Fish-Sadin** first came to Tilth at age five in a parent/child class. Over the years she kept coming back, participating in summer camps, becoming a junior counselor and then a volunteer. As a sophomore at St. Olaf College in Minnesota, she volunteered in the Children’s Garden during summer vacation for the second year in a row. Louisa is a natural when working with kids and she is certainly comfortable in the garden! Her lifelong dedication is a great example while teaching the next generation of gardeners.

We are so happy to have had these volunteers working in the garden this summer and value their many contributions to the program.
The Sophisticated Peasant

The Wrong Cabbages

As the harvesting frenzy subsides (just how many quarts of canned tomatoes does a household need, after all?) and the gardening season eases decidedly to its fruitful close, we might reflect on the last six or seven months of garden husbandry. What dreams fulfilled? What new paths explored? What triumphs? What tragedies? And what about those cabbages?

Oh dear, yes. I have this year grown the wrong cabbages. “What?” I hear you exclaim. “The wrong cabbages? Whose cabbages are they?” They are my cabbages, alas, and that’s the problem: they are wrong, just wrong.

I’ve not a big fan of cabbage, mostly because I ate far too much of it (boiled, over-cooked and watery) in my childhood. But I do enjoy coleslaw, and a friend has been making and sharing kimchi, which I also enjoy, so last spring I bought some seed to grow my own. I should have paid more attention to what I was buying. I visualized a tidy row of tight, grapefruit-sized heads. What I got instead were über-cabbages: huge, pointy, cabbage-monsters with thick stalks and monumental leaves, each plant taking up at least four square feet of garden and overwhelming the less aggressive plants alongside. These, poor things, wanted nothing more than to be companions. They sought an equal relationship based upon mutual respect, civility and reasonable behavior, whereas über-cabbages are only interested in power. And territory. And domination. It’s the old story.

I know, I know—it’s all a matter of being smart enough to read the seed-packet, but that was apparently beyond me last spring.

Still, any reflections on the growing season should include some triumphs too, and the traffic circle next to our house has become to me a triumph twice over.

Firstly, it’s there only because my wife agitated for it. She saw and heard that much of the passing traffic blithely ignored the posted speed limit, and her concern for the welfare of our local schoolchildren and others led her to bust her lovely butt wrangling the local transportation officials into “implementing traffic calming measures.” It took some time. It took petitions and meetings and surveys and questionnaires. It took a couple of years, but in the end the circle was built, and shortly thereafter it was planted with a variety of woody perennials.

We have watered those plants, kept them alive, pruned, weeded and made some additions of our own. Which brings me to the second traffic circle triumph: a vigorous six-foot high hollyhocks with the most gorgeous blossoms of a rich, deep burgundy color. I take some pride in that hollyhocks, as I grew it from seed last year, nurset it through a winter’s journey in a pot sunk in my sandy loam, and transplanted it to the circle this spring. I planted a few of them out there but this was the one that took off and bloomed. No doubt the others will catch up next year.

I love hollyhocks and I’ve noticed that they seem to thrive in adverse circumstances: some of the best and most beautiful specimens can be found growing in urban alleyways and at the edges of otherwise barren parking lots. I admire that combination of tender beauty and toughness. Seems like a good example to follow. Can plants show us the way to live? If so, let us follow the hollyhock. Beware the über-cabbage!

Ian Taylor welcomes comments & feedback: e-mail crookedcucumber@earthlink.net.

Winter Squash: From Vining to Roasting

Willi Galloway

At this time of year, piles of butternut, acorn and delicata squash crowd the booths at our local markets, but you don’t need a garden the size of a farm to grow your own winter squash. With a little creative thinking, it is easy to fit several winter squash plants into a small urban vegetable garden.

If left to sprawl, a single winter squash vine can take up 20 square feet or more, but when trained up a trellis the vine’s space requirements drop significantly. In my own West Seattle backyard, I grow 10 squash plants in under 30 square feet by training the vines onto a sturdy, freestanding cedar trellis and up my fence.

To convert a south- or west-facing fence into growing space, simply staple panels of concrete reinforcing wire to the fence’s horizontal and vertical fence posts with sturdy half-inch staples. Mesh with four-inch square holes works best and 4-foot by 6-foot panels are sold at hardware stores for about five dollars.

Make the best use of the fence trellis by planting peas along it in spring. As the pea vines begin to fade in early June, pull them out and replace them with squash seedlings (be sure to grow varieties with a vining habit). Space the seedlings about three feet apart and train them up the trellis as they grow. The vines will quickly disguise the fence and you’ll be left with plenty of room in your garden to plant other crops.

Spicy Roasted Delicata Squash

Delicata squash grow particularly well on trellises, often producing 10 or more squash per plant. These small squash have an edible skin and a sweet flesh. For a quick weeknight side dish, slice the squash in half lengthwise and scoop out the seeds. Then, slice the squash into half-inch thick half moons. Toss the slices with olive oil, 1 teaspoon smoked paprika, ½ teaspoon each cumin and coriander, and salt and pepper to taste. Spread the slices out in a single layer on a rimmed baking sheet and roast in a preheated 375 degree F oven for 20 minutes, flipping the slices over halfway through. Pull them out of the oven when they are fork tender and caramelized in spots.

Willi Galloway is a former member of Tilth’s Board of Directors. She writes about vegetable gardening and seasonal cooking on her website, www.DigginFood.com.
From Pickles to Soil, the Bokashi Way Continued from page 5

used. Bokashicycle representatives say you need to keep the bucket indoors. All of us involved must have a different sense of smell, because we all noticed various degrees of smells you don't want to spend much time around. One of the participant's family members insisted that the cyclette be moved outside because of the stink. I was usually working in the garden on our designated burial zone. When the lid was off) until one day when I returned the cyclette to the Hotline office and was not-so-warmly greeted with "you smell like Bokashi!"

There are fans of the Bokashi method, to be sure. However, our group determined that it was not a very practical solution for the Seattleite who is finding it a challenge to put their food scraps into a container other than the garbage can. For those who appreciate the finer art of waste disposal, the food digester/green cone system is easier to use and works as well as Bokashi, maybe a little more slowly. And there are no extra supplies required to make or buy – just add your food scraps and forget about them until it is time to harvest that nice, rich compost!

Caring for Perennial Vegetables

Q: What special care do the perennial vegetables in my garden need this fall?

A: Annual summer crops can be swept away from the garden and cover crops planted, but those crops that yield a harvest each year without replanting need a different approach.

- Artichokes—Cut the main stalk down after it dies back, and apply a compost mulch to help keep winter weeds at bay.
- Asparagus—Leave the stalks until they've turned completely brown; this gives the plant every opportunity to store energy in the roots for next year's growth. Once the stalks are brown, cut them down and mulch with a couple of inches of shredded leaves. Do the same with poor man's asparagus (also known as Good King Henry), the new stalks of which are cooked as asparagus (after the leaves are stripped); the fresh leaves, harvested spring through early summer, are used like spinach.
- Jerusalem artichoke—Store the tubers right where they are, in the ground. After the stems have died, cut them back to about a foot, so that you know where to dig for tubers during fall and winter.
- Sorrel—Mature leaves can be cooked. Divide clumps of sorrel for more plants or to keep this spreader in check. Mulch, and keep an eye out for winter weeds.
- Horseradish—Harvest horseradish throughout fall and winter by digging at the outer edges of the roots and cutting off as much as you need. Or, lift the entire plant in late fall, harvest the largest root and replant the smaller pieces; this will also help keep the plant from taking too much space.
- Ramps—Wild onions, or ramps, can be dug and harvested in fall, but don't take them all, because you want this perennial onion to keep making more bulbs for next year. Mulch with leaf mold, which mimics the plant's native habitat, the North American hardwood forests.
- Walking onion—Also called the Egyptian onion, it forms a topknot of bulblets; if not eaten early in the season, the stem eventually will bend down to the soil and root. Once it is rooted, snip the leaf connection between the new and old set. The older bulbs that haven't been harvested can be left to send up a new shoot next year.
- Rhubarb—Clean up the foliage as it dies back after the first cold snap; lay a compost mulch.

Hot Questions for the Garden Hotline

help@gardenhotline.org | 206.833.0224

- the plant's native habitat, the North American hardwood forests.
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Livestock Nesting in Urban Niche

The City Chickens Coop Tour on July 11 introduced about 500 people to creatures from various walks of life, including *apis mellifera* (honey bees), *gallus domesticus* (chickens), mini goats, and ducks, living in homes in all quadrants of the city. Thank you to all the generous tour hosts and also to the guests for a unique peek into the private life of Seattle’s urban livestock.

Lee Reid builds fantastic coops including this saloon. Photo by Stephanie Huston

Continue Garden Learning This Fall with Tilth

Seattle Tilth’s upcoming classes listed are below. Classes are held either at the Good Shepherd Center (GSC), 4649 Sunnyside Ave. N., in north Seattle, at Bradner Gardens Park (BGP), 1733 Bradner Place S., in south Seattle, or at Pickering Barn (PBI), 1730 10th Ave. N.W., Issaquah. Lower price listings are exclusively for Seattle Tilth members, higher prices for the general public. Advance registration and payment are required.

Class details and registration forms are found on our web site, www.seattletilth.org, or can be gained by calling the Tilth office at (206) 633-0451, ext. 101.

**Adult classes:**

Garden Hotline at Issaquah Farmers Market, Oct. 10, 9 a.m. – 2 p.m., Drop-in, PBI
Putting the Garden to Bed, Oct. 10, 9-11 a.m., $25/$35, PBI
Garden Educators Workshop, Oct 16, 9 a.m. - 5 p.m., $50 (before Oct. 9 $40), GSC

Putting the Garden to Bed, Oct. 17, 10 a.m.- Noon, $25/$35, BGP
Harvest the Rain, Oct. 17, 1-3 p.m., $25/$35, GSC
Be Cistern Savvy!, Oct. 22, 6:30–8 p.m., $18/$25, BGP
City Chickens 101, Oct. 24, 10 a.m.-12:30 p.m., $30/$40, GSC
Putting the Garden to Bed, Nov. 7, 10 a.m.- Noon, $25/$35, GSC
City Chickens 101, Nov. 21, 10 a.m.-12:30 p.m., $30/$40, GSC

**Children’s classes and tours:**

Earth Steward Garden Tours, Tuesday-Friday through Nov. 6, 10 a.m. or 1 p.m., $5 per child / $85 minimum.
Harvest Hoopla (ages 2-5), Oct. 12, 10-11:30 a.m., $20/$30, GSC
Slimy Creatures (ages 2-5), Oct. 7, 10 a.m.- Noon, $20/$30 , PBI

Water Harvesting Classes

Before the rainy season begins, you can prepare your yard to utilize all of that falling water. We are offering two new classes this fall to help you learn how to take advantage of the rain through a variety of methods.

**Harvest the Rain**
Good Shepherd Center, Room 140 (Senior Center), Oct. 17, 1-3 p.m.

An introduction to capturing and storing rainfall for use in your garden, including swales, rain gardens, cisterns, rain barrels, mulching techniques and green roofs.

**Be Cistern Savvy!**
Bradner Gardens Park (1733 Bradner Place S., Seattle), Oct. 22, 6:30-8 p.m.

All you need to know about collecting rain water with residential cisterns.

Taste Local Harvest at the SLASH Festival

A new event sponsored by Edible Seattle and Herban Feast Catering will put local food front-and-center for an afternoon of tasting on Oct. 11. Called Seattle’s Land and Sea Harvest (SLASH) Festival, it will run from noon to 5 p.m. at Herban Feast’s SODO event space.

Featuring nearly 20 local producers, the event will have farm-fresh produce, fish, cheese, drinks and other delicacies.

Tickets are $50, and the proceeds benefit FareStart and Food Lifeline. Find details at www.ediblesseattle.net.