Register for Classes
To register for classes with Tilth Alliance and browse full class descriptions, please visit our website at tilthalliance.org or call us at (206) 633-0451. Advance payment and registration required.

Apply for Scholarships for Classes or Camps!
Tilth Alliance strives to educate everyone, regardless of their financial means. Find a link to the scholarship application on any class registration page on our website.

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

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

McAuliffe Park (MP)
10824 NE 116th St, Kirkland

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

Contact Us
4649 Sunnyside Ave N Ste 100, Seattle WA 98103
www.tilthalliance.org
(206) 633-0451
info@tilthalliance.org
register@tilthalliance.org
Eating fresh veggies and herbs that you grow yourself is a thrill! Learn how to get the best results using organic methods — healthy for you and the environment.

**Comprehensive Organic Gardening**  
**INTENSIVE**  
Ready to dig deeper into organic gardening? Learn everything you need to know to create a bountiful urban garden in this complete introduction to the dynamic world of organic gardening. This intensive and fun program, totaling 23 hours of instruction, emphasizes experiential, hands-on learning over the course of four weeknight lectures and three weekend hands-on sessions.  
Mar. 20-Apr. 10, BGP  
Sep. 11-Oct. 2, GSC  
Members: $295, Individuals: $335

**Container Gardening 101**  
Not sure you have enough space for a garden? You don’t need a yard to grow your own food! Be creative with container gardening and you can grow greens, herbs, blueberries, and even eggplant or hot peppers. Container gardening is great for beginners, apartment dwellers and anyone with challenging soil.  
Sat., Mar. 3; 1-3 p.m., BGP  
Tue., Apr. 2; 6-8 p.m., MP  
Tue., May 15; 6:30-8:30, GSC  
Members: $35, Individuals: $45

**Fundamentals of Organic Gardening**  
Learn how to start your organic garden, and continue caring for your crops, so you can eat fresh, healthy food year round. This two-part, five-hour introduction to fundamental organic gardening topics includes a weeknight “show and tell” lecture-based class with group activities, followed by an outdoor, hands-on class with a garden tour on the weekend.  
Thu. & Sat., Mar. 8 & 10, GSC  
Thu. & Sat., Apr. 12 & 14, BGP  
Thu. & Sat., Apr. 26 & 28, GSC  
Thu. & Sat., May 17 & 19, MP  
Thu. & Sat., June 7 & 9, GSC  
Members: $75, Individuals: $95

**Getting Started with Seed Saving**  
Save your own seeds to use next year and to share with other gardeners! Register for this two-part class to learn the interesting details of plant reproduction, when to be concerned about cross-pollination, and how to process and store your seeds.  
Tue., Apr. 17 & Sat., Oct. 6, GSC  
Members: $65, Individuals: $85

**Grow Great Tomatoes**  
Get ready to grow tasty and nutritious tomatoes, peppers and other heat-loving crops! Fresh tomatoes and peppers are some of the most delicious vegetables, but they can be tricky to grow in our cool summers. This class will teach you how to get a successful harvest from these warm weather crops whether we are having a typical moderate northwest summer or an atypical warm summer at 90 degrees.  
Sat., Apr. 21; 10 a.m.-noon, BGP  
Sat., May 12; 10 a.m.-noon, GSC  
Members: $35, Individuals: $45

**Grow Your Own Plant Starts**  
Get a head start on spring and summer by starting your organic veggie garden indoors now! Save money, grow varieties you can’t find in stores and be more self-sufficient by growing your own plant starts. Growing seedlings is a skill that any gardener can master with a little hands-on practice.  
Tue., Feb. 20; 6:30-8:30 p.m., GSC  
Members: $35, Individuals: $45

**Put Your Garden to Bed**  
Protect your garden beds over the winter and prepare for next year by improving your soil. 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.  
Sat., Sep. 16; 10 a.m.-noon, BGP  
Sat., Oct. 13; 10 a.m.-noon, GSC  
Members: $35, Individuals: $45

**Start Your Fall & Winter Garden**  
Mid-summer is the perfect time to start planning your fall and winter garden so that you can keep eating fresh vegetables all year. For fall and winter harvests, it’s important to get seeds and starts in the garden early enough to allow them growth while the sun is still shining. A little planning and effort now will pay off deliciously during the dark days of winter!  
Thu., July 12; 6:30-8:30 p.m., GSC  
Tue., July 31; 6:30-8:30 p.m., RBUFW  
Sat., Aug. 18; 10 a.m.-noon, MP  
Members: $35, Individuals: $45

Register online at tilthalliance.org
Permaculture & Sustainable Landscapes

Create multi-functional, productive and healthy outdoor spaces.

Composting 101

Learn how to create rich compost using food scraps, livestock manure and yard waste at this hands-on, outdoor class. Compost is fundamental to organic vegetable gardening and will improve and enliven any type of garden soil. Making compost at home can also save you money and reduce the carbon footprint of your garden.

Sat., Mar. 3; 10 a.m.-noon, BGP
Sat., Oct. 6; 10 a.m.-noon, BGP
Members: $35, Individuals: $45

Drip Irrigation for the Home Gardener

Learn how easy it is to water your garden with resource-efficient drip irrigation! Even though our Pacific Northwest maritime climate is known for rain, during the dry summer we still need to water food crops, thirsty ornamentals and container gardens.

Thu., Apr. 19; 6-8 p.m., GSC
Tue., May 22; 6:30-8:30 p.m., BGP
Members: $35, Individuals: $45

Intro to Permaculture

Go beyond organic gardening by learning the basics of permaculture to create a more holistic and sustainable garden. Learn how to use “systems thinking” to create efficient and abundant gardens that integrate human needs with the natural ecosystem.

Sat., July 7; 10 a.m.-1 p.m., MP
Members: $35, Individuals: $45

Outsmart Pests

Growing a healthy garden includes dealing with unplanned visitors, like insect plant pests. Don’t get overwhelmed by the extra activity in the garden this year! Come learn how to use organic practices to manage garden pests. Discover the art and science of attracting beneficial insects to pollinate your crops and reduce insects that damage your plants.

Sun., Mar. 25; 1-3 p.m., BGP
Sat., June 2; 1-3 p.m., GSC
Members: $35, Individuals: $45

Plant Propagation

Grow beyond gardening basics and learn how to create new plants from seeds, cuttings and divisions in this hands-on workshop. Become familiar with the way plants reproduce themselves and how you can create a robust, vibrant garden through plant propagation.

Sat., May 19; 10 a.m.-noon, RBUFW
Members: $35, Individuals: $45

Secrets of Companion Planting

Did you know that some plants grow better together? Improve the health and productivity of your garden by choosing plants that work together as companions, rather than compete for resources. This class provides an introduction to the many ways that you can combine plants to maximize your harvest and make the most of your space.

Thu., May 10; 6-8 p.m., BGP
Sat., June 2; 10 a.m.-noon, GSC
Members: $35, Individuals: $45

Urban Weeds & Wild Foods Part 1: Identify and Harvest

Why fight weeds when you can eat them! Learn how to identify and gather some of our city’s most common and delicious edible weeds and wild foods.

Sat., Apr. 21; 10 a.m.-noon, RBUFW
Sat., Oct. 27; 10 a.m.-noon, RBUFW
Members: $35, Individuals: $45

Apply online: tilthalliance.org
Kitchen Classes

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

**Basic Canning 101**

Enjoy your summer harvest all winter long! Learn what you need to know to start safely canning fresh food at home. You’ll leave with the skills you need to can jams, tomatoes, chutneys, quick pickles and more.

*Sat., June 9; 10 a.m.-noon, RBUFW*
*Thu., July 19; 6:30-8:30 p.m., RBUFW*
*Sat., Aug. 18; 10 a.m.-noon, RBUFW*

Members: $45, Individuals: $55

**Intro to Fermentation**

Create delicious, healthy probiotic foods and extend your garden’s bounty with fermentation. Fermented foods can help you absorb more nutrients, support your immune system and add homemade flair to your everyday meals. Find out how easy it is to make your meals more delicious, nutritious and unique with homemade fermented foods!

*Sat., July 14; 10 a.m.-noon, RBUFW*
*Thu., Sep. 13; 6:30-8:30 p.m., RBUFW*

Members: $45, Individuals: $55

**Make Homemade Pickles**

Preserve the harvest and add excitement to your table with homemade pickles! Join us for this class to learn how to make pickles beyond your garden variety cucumber dills.

*Sat., June 9; 2-4 p.m., RBUFW*
*Sat., July 14; 2-4 p.m., RBUFW*

Members: $45, Individuals: $55

**Pressure Canning**

Simple water bath canning is great for fruits and pickles, but do you long to take your preservation efforts further? Learn what you need to know to start safely canning low acid foods like vegetables, beans, soups, meat and fish.

*Sat., Aug. 18; 1-4 p.m., RBUFW*

Members: $45, Individuals: $55

**Urban Weeds & Wild Foods Part 2: Preparing for Your Table**

Cook up and savor our city’s most delicious edible weeds! Weeds are common and free for the picking. Many ordinary weeds and wild foods hide huge amounts of nutrition in their tasty little leaves. Come learn how to prepare common weeds for your table in this hands-on cooking class.

*Sat., Apr. 21; 2-4 p.m., RBUFW*
*Sat., Oct. 27; 1-3 p.m., RBUFW*

Members: $45, Individuals: $55

Register online at tilthalliance.org
Urban Livestock

Eating fresh veggies and herbs that you grow yourself is a thrill! Learn how to get the best results using organic methods — healthy for you and the environment.

All About Chickens

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. Experience the wonders of caring for a flock in a limited space and decide if chickens are right for you.

Sat., Feb. 17; 1-4 p.m., GSC
Members: $35, Individuals: $45

Sat., Mar. 31; 10 a.m.-1 p.m., GSC
Members: $35, Individuals: $45

Backyard Beekeeping 101

Raise your own bees to pollinate your garden and produce delicious honey! Honey bees are essential pollinators for your garden. Their honey is a delicious and valuable product you can harvest at home to share with your family and friends.

Sat., Feb. 17; 10 a.m.-noon, GSC
Members: $35, Individuals: $45

Backyard Beekeeping 201: Start Your Hive

You’ve decided to raise honey bees and start planning for your new hive — what’s next? Get started with confidence by taking this valuable follow-up course to Backyard Beekeeping 101.

Sat., Mar. 17; 10 a.m.-noon, GSC
Members: $35, Individuals: $45

Raise City Goats

Learn what it takes to keep miniature goats for milk or as pets. Jennie Grant, author of City Goats and founder of the Goat Justice League, will show you around her goat yard so you can see the gregarious “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.

Sat., June 2; 10 a.m.-noon, Madrona
Members: $35, Individuals: $45

Teacher Trainings

Get inspired and prepared to launch a dynamic and engaging garden program for your school, church, child-care facility or community center, or learn new techniques to apply to an established program. Treat yourself to a learning opportunity!

Garden Educator Workshop: Summer Intensive

Immerse yourself in outdoor teaching techniques and schoolyard gardening! Spend the week exploring Tilth Alliance’s Children’s Garden with our garden education experts, while learning how to grow an effective and robust schoolyard garden program. This workshop is designed for teachers, parents and community members — anyone who is interested in children’s and youth gardening, preschool through high school. We highly encourage teams of three or more people form a school or garden project to attend this workshop to strengthen your garden program. Teachers receive clock hours, which are included in the cost of the workshop.

Mon.-Fri., July 16-20; 9 a.m.-3 p.m.
Members: $375, Individuals: $425
Summer Farm and Garden Camps

Kids explore the world of insects, soil and plants while learning to tend a garden and grow food! Sign up for multiple camps and build upon the learning and fun.

1-2 Year Olds
Share the fun and excitement of gardening with your toddler! In these hands-on, interactive camps, we explore the garden the way the little ones do best: looking for bugs, planting seeds, digging with real tools and tasting delicious plants and vegetables. Parents garden and learn with their children, guided by Tilth Alliance staff. Snack included.

Fun with Flowers — June 20, GSC
Pollinator Party — Aug. 1, GSC
Growing Yoga — Aug. 29, GSC

One child + adult: $25, Members: $20

3-5 Year Olds
Explore the garden in these 2-day camps for parents and preschoolers. Enjoy time together outdoors while learning about insects, plants and flowers. Parents can also learn about child-friendly herbs and veggies, and how to grow an organic garden with the whole family. Includes hands-on gardening, an art project, stories, our famous sun tea and yummy snacks!

Fantastic Farmers — June 21-22, GSC
Fantastic Farmers — June 5-6, RBUFW
BFF: Bug Friends Forever — July 30-31, GSC
BFF: Bug Friends Forever — Aug. 2-3, RBUFW
Roots & Shoots — Aug. 27-28, GSC
Roots & Shoots — Aug. 30-31, RBUFW

One child + adult: $50, Members: $40

6-10 Year Olds
These weeklong day camps are a great way to have summer fun while learning about the garden. Spend five days developing garden skills, exploring plans and discovering animals that live in the garden. Learn about insects, vegetables, soil and worms, while playing games, making art, reading stories, singing songs and running through the sprinklers. Campers bring their own snack and lunch. Children are entering grades 1-4 in fall 2018.

Garden Science Field Camp — June 25-29, GSC
Creative G’ART-ening — July 9-13, GSC
Grow a Farm Stand — July 23-27, RBUFW
Delicious Dishes — Aug. 6-10, RBUFW
Innovation Station — Aug. 20-24, GSC

Members: $275, Individuals: $300

Junior Counselors
If your teens or preteens love gardening and working with younger children, this is for them! Junior counselors help set-up and clean-up garden activities, assist camp staff, lead small group activities and learn more about organic gardening. Weeklong placements offer all the fun of summer camp with the opportunity to develop leadership skills. Leadership training and orientation provided.

Garden Science Field Camp — June 25-29, GSC
Creative G’ART-ening — July 9-13, GSC
Grow a Farm Stand — July 23-27, RBUFW
Delicious Dishes — Aug. 6-10, RBUFW
Innovation Station — Aug. 20-24, GSC

Members: $275, Individuals: $300

Register online at tilthalliance.org
Learn Gardening
Learn how to grow food with Tilth Alliance! From adult classes to kids camps and school tours, we teach people of all ages how to grow food using healthy, organic practices.

Environment
Gain expertise in composting and recycling — then teach others! Join volunteer and outreach training programs in Seattle and King County, or participate in environmental restoration projects.

Cooking & Nutrition
People cook and share meals using nourishing locally grown ingredients in community dinners, youth cooking clubs and senior meal programs.

Farming
With Farm Walks, workshops and an annual conference, we offer farmer-to-farmer education around Washington State. Tilth Alliance’s farm business incubator helps people get started farming and FarmLink connects people seeking farmland with landowners.

Get involved!
Ask the Garden Hotline
Ask us your garden questions! The Garden Hotline offers individualized solutions to your garden problems. Call (206) 633-0224 or email help@gardenhotline.org

Volunteer
Gain skills while giving back to the community when you join over 1,200 other volunteers in our gardens, farms, events, classes, camps and office!

Find Local Farms, Markets and Products
Discover what’s in season and where to get it with our guide to local farms, produce and products, the Farm Guide. Visit farmguide.tilthalliance.org, download the mobile app or pick up a printed copy.

Support
All gifts are welcome and appreciated! Members receive discounts on classes, invitations to exclusive member events and a vote for our board of directors.

Learn more online: tilthalliance.org