

Tilth Alliance's

Classes & Camps

Veggie Gardening · Permaculture · Kitchen Classes · Teacher Trainings

January-March 2018



tilth

ALLIANCE
WHERE GOOD FOOD GROWS

tilthalliance.org



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.

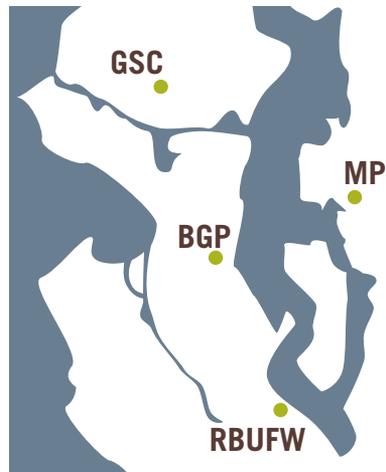
Class Locations

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



Veggie Gardening



Grow Your Own Plant Starts

Sat., Jan. 20; 10 a.m.-noon (GSC)

Tue., Feb. 20; 6:30-8:30 p.m. (BGP)

Members \$35, Non-members \$45, Household \$70

Save money, grow varieties you can't find in stores and be more self-sufficient by growing your own plant starts!

Botany for Gardeners

Sat., Feb. 24; 10 a.m.-noon (GSC)

Members \$35, Non-members \$45, Household \$70

Optimize your garden by learning the science behind how plants grow! Learn the structure of plants and how they function to provide a better environment for them to grow and produce.

Container Gardening 101

Sat., Mar. 3; 1-3 p.m. (BGP)

Members \$35, Non-members \$45, Household \$70

Be creative with container gardening and you can grow greens, herbs, blueberries, and even asparagus. Container gardening is great for beginners, apartment dwellers and anyone with challenging soil.

Fundamentals of Organic Gardening

Thu., Mar. 8; 6:30-8:30 p.m. & Sat., Mar. 10; 10 a.m.-1 p.m. (GSC)

Members \$75, Non-members \$95, Household \$160

At this 2-part class, learn how to start your own organic garden so you can eat fresh, healthy food year round.

Comprehensive Organic Gardening **INTENSIVE**

Tue., Mar. 20-Sat., Apr. 7 (BGP)

Members \$295 Non-members \$335

Learn everything you need to know to create a bountiful urban garden in this complete introduction to the dynamic world of organic gardening.

The Year-Round Gardener **INTENSIVE** **NEW!**

Saturdays, Feb.-Sep.; 10 a.m.-4 p.m. (BGP)

Members \$585, Non-members \$625

This unique, 48-hour, yearlong course follows the seasons as participants come together each month to learn in the garden with Tilth Alliance educator Carey Thornton.

Permaculture & Sustainable Landscapes



Intro to Permaculture

Sat., Feb. 3; 10 a.m.-1 p.m. (GSC)

Members \$45, Non-members \$55, Household \$90

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.

Grow Fruit in Urban Spaces

Sat., Feb. 3; 2-4 p.m. (GSC)

Members \$35, Non-members \$45, Household \$70

Think you need an orchard or a big backyard to grow fruit? This class will show you how to use spaces of any size to grow tasty berries and fruits on bushes, vines and trees.

Composting 101

Sat., Mar. 3; 10 a.m.-noon (BGP)

Members \$35, Non-members \$45, Household \$70

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.

Outsmart Pests

Sun., Mar. 25; 1-3 p.m. (BGP)

Members \$35, Non-members \$45, Household \$70

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.

Kitchen Classes



Intro to Fermentation

Thu., Feb. 1; 6:30-8:30 p.m. (BGP)

Members \$45, Non-members \$55, Household \$90

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!

Make Herbal Infusions

Sat., Feb. 24; 1-3 p.m. (GSC)

Members \$45, Non-members \$55, Household \$90

Turn herbs from your garden into culinary and medicinal infusions. Herbs like mint, fennel, lavender and chamomile are easy to grow and can be made into healthful and delicious homemade products. Learn how to grow, harvest and utilize garden herbs in your kitchen pantry and medicine cabinet. Plus, you'll leave with a small sample to test and enjoy!

Urban Livestock



All About Chickens

Sat., Feb. 10; 10 a.m.-1 p.m. (GSC)

Sat., Mar. 31; 10 a.m.-1 p.m. (GSC)

Members \$45, Non-members \$55, Household \$90

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.

In this class, we will discuss:

- Choosing breeds
- Starting with chicks
- Caring for adult birds: what to feed them and how to keep them safe and healthy
- Coop requirements and other necessary supplies
- Managing your flock and ongoing maintenance

Go home equipped with the basic information you need to decide if keeping chickens is right for you and ready to get started.

Kids & Youth



Toddlers, kids and teens love hands-on learning at our gardens and farms! Together we taste fresh vegetables straight from the garden or farm, tend and harvest crops, collect seeds, make compost, learn about worms, insects and pollinators and explore our natural environment in hands-on science based learning.

Take a Farm Tour

Plan a field trip for your school, classroom or group for fun, hands-on, science-based learning! Youth engage all of their senses as they learn about worms and insect life cycles, tend the garden and taste seasonal herbs, veggies and berries.

Look Forward to Summer Camps

At Tilth Alliance's summer camps, kids 1-15 years old spend summer days outdoors being "urban farmers" — discovering where our food comes from and learning about the natural world. Summer camp is also a time to have fun adventures exploring our gardens and farm, making art, singing song and playing games — all with urban farm flair!

Learn more and schedule a field trip or mobile classroom!

Email register@tilthalliance.org

About Tilth Alliance

We're building a culture where healthy, nutritious and locally grown food is front and center because everyone deserves to eat well every day. Dig in — get involved!



Ask Us Gardening Questions

The Garden Hotline offers individualized solutions to your garden problems. Contact at (206) 633-0224 or help@gardenhotline.org.

Volunteer

Gain skills while giving back to the community when you join 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 Washington's farms, produce and products. Visit us at farmguide.tilthalliance.org, download the mobile app and pick up a printed guide.

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 and register online!
tilthalliance.org

Questions?

(206) 633-0451

register@tilthalliance.org

