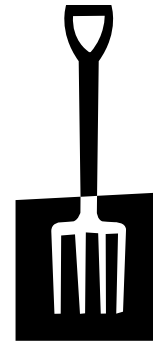


way to grow

news for urban gardeners

AUGUST/SEPTEMBER 2010 | VOLUME 33 | NUMBER 4



LEARN. GROW. EAT.
seattle
tilth



Cultivation of the Seattle Youth Garden Works farm at UW has resumed with students from the Seattle Teen Employment Preparedness program (for information on that program, see article, p.3).

Try These Easy Techniques for Preserving the Harvest

Amy Ockerlander, Environmental Educator

If you have been growing food for a while, then you probably have experienced times where the abundance of the garden has become a little overwhelming. For instance, have you ever found yourself, despite your best efforts, falling behind in eating your pole bean harvest? Beans in the fridge, beans on the vine, beans again for dinner last night....That's where food preservation comes in!

But if you think preservation involves a complicated process of jars, water and a hot stove, don't worry--it's more than canning.

This year, consider freezing or drying the harvest. These processes are easy, not very time-consuming and actually preserve food with most of its nutrients intact.

We all know that frozen food tastes fresher than canned, but it may come as

a delightful surprise to taste your first attempts at home-dried foods. Dried peaches and apples are like candy, dried persimmons have a taste like honey-pumpkin and believe me, there is nothing like eating a dried tomato in January—you can actually taste the sunshine!

Getting Started: Obviously, the best time to preserve the harvest is when it is in season and in abundance. But do not attempt to preserve foods that are starting to spoil. Freezing or drying will not improve things; it would be better to compost it! Below are some tips on freezing, drying and dehydrating your produce.

Freezing: Rinse berries, peel and slice fruit, then place it on sheets of parchment paper in the freezer. Once frozen, it can be bagged and then used a handful at a time.

Continued on page 3

Seattle Youth Garden Works Revived!

Justine Dell'Aringa, Board President

The board and staff at Seattle Tilth and the Friends of Seattle Youth Garden Works (the former Advisory Board of SYGW) are bursting with excitement, and very pleased to announce that the beloved Seattle Youth Garden Works program is making a comeback as a program of Seattle Tilth.

Earlier this year, the Friends of SYGW announced it was suspending operations due to financial difficulty. I was personally shocked and saddened to hear this, as I know were many members of the community. Losing this wonderful program that nurtures and empowers the youth in our city felt like a huge loss.

SYGW is a remarkable program that empowers homeless and at-risk youth in Seattle by teaching them practical job skills training through garden education and employment. For the last 15 years, SYGW has nurtured youth ages 14-21 through one-on-one mentorships in urban garden settings, helping them stabilize their housing and educational situations, secure employment after SYGW graduation, and achieve and maintain healthier lifestyles. For many years I have purchased fresh, locally grown veggies from these youth at the University District Farmers Market, and giant, beautiful tomato starts from them at the Seattle Tilth Edible Plant Sale, and I've always been im-

Continued on page 2

Celebrate at Seattle Tilth's Harvest Fair, Sept. 11

See article, p.5.

Internship Opens Doors

Jessica Heiman,
Children's Garden Educator

Graduating from college brings excitement for and fear of the future. For Jonathan Teng, who just finished his last quarter at the UW with an architecture degree, an administrative internship with Seattle Tilth this spring put him in a unique position to see a path at this crossroads of life.

Jonathan brought handy skills with him to Seattle Tilth and took on many important projects during his internship, such as being the co-volunteer coordinator of our May plant sale and designing the Coop Tour map.

In return, the mission of Seattle Tilth has had a big impact on him. When his brother recently put in a garden, Jonathan provided information and encouragement on organic, sustainable practices. Jonathan says he is thinking more about where his food comes from and how to apply the "ingrained values" of Seattle Tilth to architecture and building design. His work with us also provided the necessary balance to obtain a prestigious summer internship with the Seattle-based Northwest Institute for Architecture and Urban Studies in Italy (NIAUSI).

Jonathan is spending the summer in the tiny vertical town of Civita di Bagnoregio, 60 miles north of Rome, working to inventory, organize and digitize 30 years of program history for NIAUSI.



Jonathan's architecture degree made him a worthy candidate but his internship with Seattle Tilth and our focus on local food systems set him apart. Civita is remote; everything arrives in the steep hill town by a foot bridge, and that includes food. Many residents keep a small plot to grow their own food. A market happens once a week in this olive and grape-growing region where a connection to one's food is a must.

The board of NIAUSI told Jonathan that it was important for interns to have an appreciation for their surroundings in order to have the complete experience, and Jonathan's internship with Seattle Tilth offered that very thing. His experience with us proved to be a stepping stone in finding his way down the road to this rewarding start of his career.

Seattle Youth Garden Works Revived! *Continued from page 1*

pressed with their knowledge of their product and pride in the program.

Thankfully, the Friends of SYGW is a group of talented volunteers committed to saving this program, and after much thoughtful consideration, the Friends of SYGW and the Seattle Tilth Board of Directors agreed to join forces. Needless to say, we are very excited to bring this wonderful program back to the community. We would like to extend a huge welcome to the Seattle Youth Garden Works community, as well as a huge thank you to those of you who have pledged your support to foster the transition.

There is still work to do. Seattle Tilth and Friends of SYGW are developing a sustainable program. Together we are committed to maintaining the integrity of

the original program and to serving homeless and underserved youth through garden-based job skills training.

While we won't see the SYGW participants return to the farmers market this year, we're working hard to make that happen in 2011, and we need your support. We are actively seeking funds to revive this program.

If you haven't made a donation this year, please consider making a donation to help kick-start this valuable program. Donations can be sent to Seattle Tilth using the form on p. 7 or on our website; please note "SYGW" to properly direct the funds.

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WAY TO GROW

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Tilth \ˈtɪlθ\ n [ME, fr. OE, fr. *tilian* to till] (bef. 12c) 1 : quality of cultivated soil
2 : cultivation of wisdom and the spirit

Seattle Tilth inspires and educates people to garden organically, conserve natural resources, and support local food systems in order to cultivate a healthy urban environment and community.

Progress Report on Strategic Plan, Developing Our Next Steps

Andrea Dwyer, Executive Director

For the past few months, stories have regularly appeared in the local news profiling different groups and individuals who have discovered the joys of urban gardening and raising livestock in the city. I'm alternately pleased and intrigued by this.

I'm pleased because more and more people are embracing the tenets that Seattle Tilth has been preaching for the past 32 years. But I'm intrigued because it's not clear yet whether this new-found interest has real staying power.

Either way, I view this trend as an opportunity for Seattle Tilth. We're nearing the end of our short-term strategic plan that we developed in 2009. The goals in that plan included these four items:

1. strengthening infrastructure,
2. adding much needed staff resources,
3. developing program evaluation tools, and
4. determining an appropriate advocacy role.

We've made progress in each of these areas. We've strengthened our infrastructure with the implementation of a Salesforce database. To build staff, we hired a new development director and an events coordinator. To measure program success, we're piloting a new evaluation tool developed by students from the U.W. Evans School of Public Affairs. To study our role in advocacy, the board has established an advocacy committee.

To build on these achievements, we are in the process of developing a new plan, one that will capture our vision and strategy for the future, backed up with business metrics that are SMART (specific, measurable, achievable, relevant and timed). Once completed, we will review this plan with our closest friends, supporters and partners, as well as respected community leaders. Through this shared conversation, we will seek to leverage our leadership role in urban agriculture, and spark another stage of organizational growth and mission fulfillment, growth that will allow us to extend our reach and bring our goal of a sustainable, healthy community for all closer to fruition.

Easy Techniques for Preserving the Harvest *Cont. from page 1*

Blend herbs and zesty garden greens into pesto, freeze it by the spoonful on trays and then bag it. This works best if you skip the cheese and use less oil to make a thicker pesto. Once thawed for a meal, add cheese and more oil to taste.

Most vegetables store longer and stay fresher if they are briefly blanched before freezing. Onions and peppers are the exception. Like fruit, freeze individual pieces on sheets and place them in bags once frozen.

Drying: Herbs are a great place to start. Simply lay cut stems out in a single layer on the counter (I like to use cooling racks for this) peeling leaves away from the thicker stems as they dry. Store in jars away from light and heat.

Dehydrating: Vegetables and fruits have a high-moisture content and will require a source of heat to successfully dehydrate.

Using a solar dehydrator during the height of summer is an earth-friendly way to dry your food and there are plenty of do-it-yourself plans online to make one.

The speediest, most consistent results will come from a purchased, electric food dehydrator. Some things to look for when deciding what type of model to choose: a fan to distribute heat evenly, temperature control, timer and rack placement. Fortunately, very little power is required to run a dehydrator and the convenience of loading the racks, turning it on and walking away is fantastic.

We have recently added new classes on food preservation topics such as canning, pickling and fermentation. See page 8 for details.

EarthShare Washington Helps Seattle Tilth Connect to Workplace Giving

Kate Cox, Development Director

Did you know that Seattle Tilth is a member of EarthShare Washington? Actually, we are one of the newest organizations to join ESW. ESW is part of the national EarthShare organization, which raises money on behalf of environmentally focused nonprofits through workplace giving campaigns. ESW helps Seattle Tilth share its mission with employees interested in supporting environmental issues.

Does your workplace have a giving campaign? Many corporate and government workplaces, such as Boeing, Microsoft, REI, City of Seattle, King County and the State of Washington, have formalized programs where employees can contribute money and volunteer hours to their favorite nonprofits. Often, employers host their annual giving campaigns in the fall. Employees can check with their payroll offices or with ESW to determine if they have the option to contribute to EarthShare Washington.

What is the advantage of workplace giving? It is good for you and for Seattle Tilth. Workplace giving is convenient. Once a year you can decide which issues are most important to you and then designate a portion of each paycheck to your favorite charity. Donations through workplace giving enable us to spend less time and money fundraising and more time working to grow a healthier environment and community.

How you can educate your co-workers about Seattle Tilth and EarthShare Washington? ESW will work with your company/organization to provide speakers, interactive events and other employee engagement opportunities. If you would like Seattle Tilth to give a presentation at your workplace, please let us or ESW know and we can arrange it. For more information visit ESW's website at www.esw.org.





Cameron Preston and Becca Shin practice new composting skills during the recent training for a new class of Master Composter/Soil Builders. Photo by Tara Austen Weaver.

Seasonal Soil Building Starts With Your Leaves

Tara Austen Weaver, MC/SB Volunteer

Every autumn, residents across Seattle give away a valuable resource that could be helping their gardens. They rake and bag their fallen leaves, hauling paper sacks and plastic yard waste containers full of them to the curb for weekly removal. Clever gardeners know those leaves could be put to work, enriching soil and mulching garden beds.

Dried autumn leaves provide the essential carbon (often referred to as the “brown”) needed for composting. When added to an equal amount of “green” material, such as grass clippings, they make a perfect balance to create rich, dark compost that bolsters soil fertility. Yet both untreated leaves and grass are often set out for yard waste pickup, when they could be serving a purpose in the garden.

For dedicated soil builders, these organic materials are highly sought after items. I know one woman who shows up on her neighbor’s doorstep each autumn, rake in hand, and offers free leaf removal if she can keep the leaves for use in her garden. Other gardeners have been known to help themselves to bags of raked leaves or collected grass clippings that others have put out for pickup.

Making a batch of leaf mold is another way to use seasonal resources. To do this, collect leaves in a round yard waste composter or a cylindrical wire cage made from a length of fencing and leave them to sit until broken down. Some people run their leaves through a chipper or go over them with a lawnmower to cut the leaves into smaller pieces, others simply use the leaves whole. The trick is making sure the pile doesn’t dry out. By spring the leaves will have broken down and can be worked into your garden beds. Experiments

What to Plant Now for Fall, Winter Harvest

Laura Matter,
Manager, NSB Program

In August, sow fall vegetables like broccoli raab, spinach, Swiss chard and cilantro.

Late August or early September sowings will be ready for harvest from mid-fall through the winter, and include corn salad, arugula, mustard greens, spinach and lettuce.

Late September’s plantings will overwinter and grow ready to harvest early next spring. Plan for the future with carrots, arugula, mustard, snow peas, fava beans, radishes, beets, spinach and lettuce.

Sow cover crops, including barley, rye, crimson clover and favas, in areas that you don’t need for winter production.

See our *Maritime Northwest Garden Guide* for more month-by-month planting suggestions.

at Seattle’s Interbay P-Patch showed increases in soil fertility after they began adding leaf mold to the soil.

An easy beginner method of using your fallen leaves is to simply mound them up over garden beds being readied for winter for use as a mulch. The leaves will break down and prevent loss of soil from heavy winter rains. They will also insulate and protect plants from frost. Your soil will benefit from the protection the leaves provide, and the organic matter returned via their decomposition.

However you use them, consider keeping your leaves this year. Why give up such a valuable resource? Fallen leaves are natural, useful and free—and an important part of soil building.

Tara Austen Weaver is a writer and photographer. Check out her work at <http://teaandcookies.blogspot.com>.



The Harvest Fair brings together urban farmers from around the region. Photo by Joan Swearingen

Celebrate Seattle's Year of Urban Agriculture at the Harvest Fair

Elaine Boyd, Community Events Coordinator

Gather 'round, all you urban farmers, to celebrate the Year of Urban Agriculture at Seattle Tilth's Harvest Fair! This annual community festivity will be held on Saturday, Sept. 11, 10 a.m. to 5 p.m. at Wallingford's Meridian Park. Come learn about organic gardening and environmental conservation, meet local farmers and educators, eat delicious homegrown healthy harvest treats, enjoy live music and family activities, and have fun!

This year's fair will feature free lectures and demonstrations on the hottest topics in urban agriculture like raising livestock, keeping bees, preserving the harvest and making the best meals from your fresh, local produce.

Meridian Park will be filled with farmers vending the best of their annual bounty including organic fruits and vegetables, local honey, handcrafted cheeses, yogurt, jams

and baskets. You'll also have a chance to browse sustainable goods and enjoy fresh eats from local vendors. Who can resist such goodies like Patty Pan's famous vegetarian tamales, lunch from Herban Feast or local, organic ice cream from Parfait?

Listen to some live music and lounge in the grassy shade with your friends and family. Learn about local issues from the community booths. Bring your kids to meet some real, live goats and chickens at our urban farm display, coordinated by our friends from the Urban Farm Coop. Then herd the kids into the Children's Garden to make festive garden crafts.

This year we will be hosting a raffle, with great prizes for the novice to experienced urban gardener, and even a few things for those who just prefer to savor the annual harvest. Tickets will be on sale at the entrance gates. All the proceeds of the raffle will go to support the mission and work of Seattle Tilth.

We want to thank Mayor Mike McGinn and the Seattle City Council for recognizing 2010 as the Year of Urban Agriculture, as well as everyone participating in cultivating a healthy local food system. No doubt, there's more work to be done, but the harvest begs a celebration. For this day, let's all celebrate the year's bounty together at the Harvest Fair!

Preparing Youth for Future Green Economy

Sharon Lerman, South Seattle Program Manager

With the climate changing and the economy unpredictable, today's youth face a very different employment picture than did their parents or grandparents. Green jobs provide employment opportunities that restore and preserve environmental quality. By the time today's teenagers enter the job market, green is no longer going to be a niche; it's going to be the economy. This summer, Seattle Tilth is hoping to make that step into the green economy easier for some of those teens by exposing them to the green jobs sector early.

At three sites around the city, Seattle Tilth is working with 50 youth this summer to bring the green economy to life through composting, growing food and learning about urban ecosystems.

In the University District, we are working with 10 youth to re-activate the Seattle Youth Garden Works farm at the UW Botanic Gardens. These youth are learning all about growing food, from bed building to mulching to beneficial insects. And with a program focus on food justice, they'll decide as a group how to distribute the produce they grow this summer in the way that best meets the food access needs of their communities.

In Rainier Beach, we are teaching a group of 30 middle-school students about urban ecology, compost and wetlands ecosystems. In partnership with Creatives4Community and Seattle's Parks Department, these students are participating in service projects that relate to food, farming and ecological restoration. Students are also starting fall crops in the greenhouses at the Atlantic City Nursery to distribute to the community.

And in the international district, our Master Composter/Soil Builder program is partnering with the International District Housing Alliance's Wilderness Inner-city Leadership Development program to train 10 youth as Master Composter/Soil Builders.

While we doubt that all of these students will choose careers in composting and urban farming, we know that engaging them in the process of growing food and making compost will give them an "in" to the green sector that they may not otherwise have had a chance to explore. And in the meantime, they'll be growing and eating some tasty zucchini.

The Sophisticated Peasant

A Reason to Grow

Ian Taylor

The Summer of 2010 appears (at the time of this writing) to be over. It began in early July with a savage burst of heat which ended after just four days. This incendiary blast was, mind you, our reward for endless weeks of cold spring during which time we and our vegetable seedlings could only hang about in various states of anticipation, or disappointment, or apathy.

In April, and May, and again in June, I saw young sugar snap peas idling as if with folded arms and heavy eyelids, leaning against each other, waiting for a reason to grow. I saw bored and irritable young cabbage plants, tapping their cruciferous toes with impatience. A local gardener stepping out into the garden could feel the weary weight of the prevailing mood: vegetable cynicism. The carrot seeds dozed in the cold loam, refusing to germinate.

And most anguished of all, over there sit the tropicals, shivering pitifully in the unseasonal weather. Poor, trembling tomato and pepper plants, and those sad, sad squashes.

Everything bucked up when the temperature rose, but now it's fallen again, and I don't know—how much disappointment can a vegetable take? I've read that all those growing things that we like to eat are much better if they grow fast. It's not like making a béchamel sauce, where you have to take your time. Those plants that grow fast grow best, and this year nothing in my garden grew fast, except for the raspberries and the weeds.

And I do have to say, that burst of heat came at exactly the right time to ripen the raspberries. For all our fears concerning the invasive Spotted Wing *Drosophila* (*Drosophila suzukii*), we have an undamaged bumper crop. Here, let me help myself to a slice of raspberry pie by way of confirmation. Mmmm.

We can thank the garden god, Priapus, for the blessings of the fruits of the garden, if we care to thank anyone. Priapus is not much discussed these days because he's likely to offend our current ideas of decency (Google him), but I have a soft spot for the old goat. The Greeks and the Romans gave so much to our (Western/European) culture—the latter even brought vineyards and winemaking to southern Britain, by Priapus!—that I'm inclined to set aside my current cultural influences and embrace the gods of the ancients, when they seem to have something to offer.

So the growing season rolls along and I expect things will not turn out to be as drastic as they seem right now. The garlic is ready for harvest, there are Romaine lettuces fattening out, and there is always a chance of a few ripe tomatoes before October.

Your garden might have fared better than mine. Almost certainly you put more effort into yours than I did, and you may have been rewarded with early and bounteous crops. I know some folks did because I've been reading all about it in the local press. There's an urban farming resurgence going on around us, folks, and peasants way more sophisticated than I am are setting new standards for production of produce-in-the-city.

We should all be thrilled. I once asserted that Tilth's main responsibility was to endure: to keep the faith, preserve the practices and teach the coming generations of gardeners the Way to Grow. If we can arrange not only to Be Here Now, but also to Be There Then, we will continue to do good work, teaching and demonstrating to new generations of liberated home gardeners: all those friends we have yet to make in this earthy community of ours.

Ian Taylor welcomes comments and feedback at crookedcucumber@earthlink.net.

Garden to Table: Bulbing Fennel

Graham Golbuff, MC/SB Volunteer Coordinator, and Christine Mineart

Not quite a classic "hot weather crop" like tomatoes or peppers that need the late summer kiss of heat to fully reach their potential, fennel is a tasty edible to harvest and devour this time of year, when temperatures are high but before the dog days have fully arrived.

Fennel is a cousin to celery and dill; the seeds and leaves add a nice burst of flavor to a number of dishes, but kitchen gardeners are particularly fond of the bulbing variety (also known as Florence fennel or finocchio). The modified leaves of this tasty veggie add a huge, hearty crunch to salads, pastas and risottos. Or, fennel bulbs can be the centerpiece of your entrée, as in this panade (a strained, savory soup with chunks of bread) described below.



Quick Braised Fennel Panade

3 fennel bulbs, foliage cut away

Olive oil

½ cup white wine

½ cup vegetable broth

¼ loaf crusty bread

Assorted fresh and dried herbs

Salt and pepper

Piquant white cheese that melts well (Gruyere or Jarlsberg are good choices)

1. Preheat the oven to 375°F. On the stove, heat the olive oil in a large skillet over medium heat. In another pot, bring the wine and vegetable broth to low heat.
2. Cut the fennel bulbs into pieces slightly larger than bite size. They will fall apart naturally when sliced, but the more the bulbs can stay together, the bigger the payoff in the completed dish.

3. Cook the fennel in the oil for about 5 minutes on each side (flip once), until browned. Salt each side of the fennel.
4. Transfer fennel to a baking dish. Add the herbs to the broth/wine mixture and pour over the fennel. Put into the oven to braise for 20-30 minutes.
5. When the fennel is cooked to a desired consistency, remove the dish from the oven and drain the braising liquid into a bowl. Set the oven to broil.
6. Cut the bread into pieces about equal in size to the cooked fennel, add them to the baking dish and toss the bread and fennel together.
7. Pour enough of the braising liquid over the dish so the bread cubes become saturated but not overly soggy. Grate a layer of cheese over the mixture and garnish with the leftover herbs -- fronds from the fennel work great!
8. Place under the broiler until the entire dish is lightly browned. Remove from the oven and serve within minutes.

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Mail to Seattle Tilth, 4649 Sunnyside Ave N,
Room 120, Seattle, Washington 98103

Tomato Spots and Native Hedges for Feeding Birds

Laura Matter, Manager, Natural Soil Building Program

Q: Last year's tomatoes were sunken, blackened and rotten on the bottom end. What caused that problem, and how can I avoid it this year?

A: The problem you describe is blossom end rot. It is a physiological problem that most commonly affects tomatoes, peppers, eggplant, squash and melons. It can be caused by a lack of available calcium in the soil, but most commonly it is caused by irregular watering.

Annually amending the soil with limestone, preferably in the autumn, can help ensure adequate calcium presence. Sending a soil sample away for testing can give you a more precise idea of how much lime your garden requires, and will tell you whether it is also magnesium deficient. Dolomite lime supplies both calcium and magnesium, while agricultural lime supplies calcium only.

Your tomatoes will only be able to access soil calcium if they receive adequate and consistent watering through the summer. Make sure that your watering method is getting moisture into the root zone to encourage a healthy root system; if you water deeply, you shouldn't have to water daily

except during an extreme heat wave. Pick a watering regime for your tomatoes and stick to it. If you want to encourage fruit set or fruit ripening by reducing watering, do this as a gradual taper-off instead of cold-turkey deprivation.

If you do have blossom end rot, don't despair. Keep to a regular watering regime, and later fruiting may be free of the symptoms. The unaffected parts of fruit with minor rot can be eaten, and usually taste just fine.

Q: Both birds and neighborhood children love the Himalayan blackberry hedge on the edge of my yard, but I can't stand the thought of the birds spreading blackberry seeds all around the nearby natural areas. Do you have suggestions for bird-attracting and child friendly native plants that I could replace this hedge with?

A: There certainly is a plethora of native plants that would fit your qualifications.

A diversified hedgerow planting would lengthen the season of interest and utility for birds, children and you. Consider mixing delicious thimbleberry (*Rubus parviflo-*

Hot Questions for



the Garden Hotline

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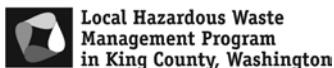
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rus) and black-capped raspberry (*Rubus leucodermis*), taller serviceberry (*Amelanchier alnifolia*) and evergreen salal (*Gaultheria shallon*).

Of more interest to birds than children are evergreen tall Oregon grape (*Mahonia aquifolium*) and deciduous red-flowering currant (*Ribes sanguineum*). If you want taller shrubs, use evergreen California wax myrtle (*Myrica californica*) or deciduous blue elderberry (*Sambucus caerulea*).

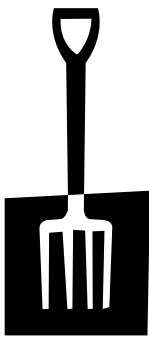
See <http://wnps.org/landscaping/nurserylist.html> for a list of Washington suppliers of native plants and seeds.

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AUGUST/SEPTEMBER 2010

COG, Educator Series, Much More in Late Summer Classes

Late summer holds a variety of Seattle Tilth classes, including everything you need to start your winter garden. We also offer another Comprehensive Organic Gardener series, garden educator workshops and beginning classes on keeping chickens and goats.

Classes are held either at:

- Good Shepherd Center, 4649 Sunnyside Ave. N., in north Seattle (listed as GSC)
- Bradner Gardens Park, 1733 Bradner Place S., in southeast Seattle (BGP)
- St. James Annex, 9421 18th Ave. S.W., at the southern border of West Seattle (SJA)
- Pickering Barn, 1730 10th Ave. N.W., Issaquah (PBI)
- Other locations as noted

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 under the Learn tab, or can be gained by calling the Tilth office at (206) 633-0451, ext. 101.

Container Gardening, Tuesdays, Aug. 3-24, 6:30-7:30 p.m., \$60, Jefferson Community Center

Grow Good Food, Wednesdays, Aug. 4-25, 6-7 p.m., \$60, Rainier Beach Community Center

Container Gardening, Fridays, Aug. 6-27, 7-8 p.m., \$35, Van Asselt Community Center

Urban Hedgerows: Building a Multi-Functional Border, Aug. 7, 10 a.m.-noon, \$25/\$35, BGP

Container Salad Gardening, Aug. 12, noon-1 p.m., \$5, Freeway Park

Fall and Winter Gardening, Aug. 12, 6-7 p.m., \$15/\$18, SJA

Fall and Winter Gardening, Aug. 14, 9-10 a.m., \$15/\$18, GSC

Fall and Winter Gardening, Aug. 14, 11 a.m.-noon, \$15/\$18, GSC

Composting for Apartment Dwellers, Aug. 19, noon-1 p.m., \$5, Freeway Park

Fall and Winter Gardening, Aug. 22, 11 a.m.-noon, \$15/\$18, BGP

Fall & Winter Container Herb Gardening, Aug. 26, noon-1 p.m., \$5, Freeway Park

Basic Canning 101, Aug. 28, 10 a.m.-noon, \$40/\$45, GSC

Pickling and Fermentation, Aug. 28, 2-4 p.m., \$40/\$45, GSC

Fall & Winter Veggie Gardening in Containers, Sept. 9, 5:30-7:30 p.m., \$5, Cascade Playground

Fall & Winter Container Herb Gardening, Sept. 10, noon-1 p.m., \$5, Victor Steinbrueck Park

Lawns to Lettuce, Sept. 11, 10-11 a.m., \$15/\$18, location TBD in the Wallingford neighborhood

Fall and Winter Gardening, Sept. 11, noon-1 p.m., \$15/\$18, GSC

Fall and Winter Gardening, Sept. 11, 2-3 p.m., \$15/\$18, GSC

Comprehensive Organic Gardener Program, Sept. 15-Oct. 6, Wednesdays, 7-9 p.m. at GSC and Saturdays 10 a.m.-3 p.m. at GSC or, Sundays, 10 a.m.-3 p.m. at BGP, \$235/\$275

Fall & Winter Container Herb Gardening, Sept. 16, 5:30-7:30 p.m., \$5, Cascade Playground

Composting for Apartment Dwellers, Sept. 17, noon-1 p.m., \$5, Victor Steinbrueck Park

City Goats 101, Sept. 18, 1:30-3:30 p.m., \$30/\$40, GSC

City Chickens 101, Sept. 18, 10 a.m.-12:30 p.m., \$30/\$40, GSC

Edible Perennial Veggies, Sept. 18, 10-11 a.m. \$15/\$18, BGP

Basic Canning 101, Sept. 21, 6-8 p.m., \$40/\$45, GSC

Composting For Apartment Dwellers, Sept. 23, 5:30-7:30 p.m., \$5, Cascade Playground

Perennial Edible Shrubs and Trees, Sept. 25, 10 a.m.-noon, \$25/\$35, BGP

Fall Garden Educators Workshop Series, Part 1: Intro to Organic Schoolyard Gardening, Sept. 23, 8:30 a.m.-4 p.m., Part 2: The Garden Classroom, Sept. 30, 8:30 a.m.-4 p.m., Part 3: Curriculum Working Group, Oct. 20; 8:30 a.m.-4 p.m., \$120 for all three workshops or \$40 per workshop, GSC

Pickling and Fermentation, Sept. 30, 6-8 p.m., \$40/\$45, GSC

Join in the Northwest Permaculture Convergence

In September, the Northwest Permaculture Convergence will host a weekend of regional presenters, and opportunities to present your own work.

A summit meeting of the Cascadia region's Transition Towns initiatives will be part of the event. Also look for Seattle's SCALLOPS (Sustainable Communities ALL Over Puget Sound) to be a presence.

The convergence takes place at South Seattle Community College on Sept. 17-19.

Cost is \$85 until Sept. 15 or \$100 at the door. For more information, visit www.nwpermaculture.org.