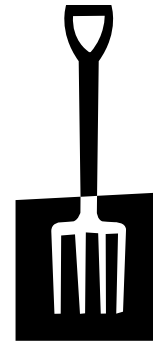


way to grow

news for urban gardeners

DECEMBER 2009/JANUARY 2010 | VOLUME 32 | NUMBER 6



LEARN. GROW. EAT.
**seattle
tilth**



This chard is one of 30 illustrations by Susie Thorness in the new book "Edible Heirlooms: Heritage Vegetables for the Maritime Garden," by Tilth editor Bill Thorness.

Grow a Historic Garden With Edible Heirlooms

Bill Thorness, Editor

Last summer, I stood in the center of my garden contemplating the origin of the species growing at my feet. I was surrounded by heirlooms, from the first yellow flowers of the Brandywine tomato to the Alderman peas towering overhead and the Chioggia beets digging their way into the soil. It was like a very diverse family reunion, with folks from the old country blending with immigrant elders and long-lost cousins.

Since my first Seattle garden, I've been attracted to heirloom vegetables. I was inspired by the idea of an old variety being kept alive from year to year, as seed is passed from one generation to the next. Twenty years ago, Seattle Tilth had a close connection with then-Port Townsend based Abundant Life Seed Foundation, from whose catalog many unique varieties sprouted in my garden. That organization and Tilth educators inspired me.

I'm still growing some of those varieties—producing the same plant with the same-sized fruit in the same number of days as they did for Thomas Jefferson, or Native Americans, or settlers, or perhaps even my ancestors.

What kind of trellis did Jefferson erect to hold up his Alderman—also known as Tall Telephone—pea vines? Our third president and fervent horticulturalist held a pea contest every year with his neighbors to see who could cultivate the first ripe peas. There's no record of him ever winning the contest, but he often held the celebratory dinner, at the center of which

Continued on page 2

Urban Homestead to Charm the Masses at Garden Show

Katie Pencke

Demonstration Garden Coordinator

Seattle Tilth is partnering with the design/build firm Northwest Bloom to create a display garden for the Northwest Flower and Garden Show, which will run Feb. 3-7. We will also have a booth close to the garden, in the retail display area. The show delivers the people—60,000-80,000 attendees over the course of five days—so this truly will be an extraordinary opportunity for us to spread the word about organic gardening and our educational programs.

Continued on page 3

Invest in Organic Gardening Education

This year is winding down, but at Seattle Tilth we are busy preparing for a big year ahead. With decisive leadership and a talented team, we are expanding our educational programs to increase the impact we have on the region—efforts you have been reading about all year in this newsletter. We are committed to teaching more people to grow their own food and restore health to natural systems.

With your financial help, we can offer our programs to people who want them but have limited financial resources. If you have not already done so, donate online (seattletilth.org/support) or use the enclosed envelope to make a year-end gift.

Thank you for your contributions, and best wishes for healthy growth in 2010!

Volunteer Spotlight

Jessica Heiman

Children's Garden Educator

Norm Lee has been a treasured volunteer for Seattle Tilth due to his steady demeanor during the hustle and bustle of events as well as his participation in diverse aspects of our organization. He has led on-site volunteer coordination at our Edible Plant Sale and Harvest Fair, directing the involvement of hundreds of people who come to help out.

This October, Norm organized our second annual volunteer appreciation cider pressing, an event intended to refuel volunteer morale at the end of the season. He has worked as a member of the garden crew, caring for the teaching gardens both in Wallingford and Bradner Gardens during the past three years.

Norm is deeply committed to this work and inspired by a dear person in his life. He is leveraging his experience at Seattle Tilth to work with Sustainable Edmonds and the Edmonds Backyard Wildlife Habitat group to form that city's first community garden.

Laura Earls has been around Tilth gardens and events for more than 13 years. This spring she became a regular asset on our Garden Intern Crew and worked almost daily over

the summer while her son participated as a Junior Counselor in the Children's Garden. Laura believes these opportunities for both her and her son offer a way to "learn values through the action of doing."

Laura and her husband Dan, owners of Paradise Environmental Plumbing, contributed their expert skills to a major plumbing effort in our Wallingford demonstration garden. They located an underground pipe and hooked it up to a downspout off the south annex of the Good Shepherd Center. The system now directs roof water to a dry stream bed along the brick path that empties into our newly installed rain garden. This project fulfilled a dream of Tilth founders who built the stream bed to channel rain water to an infiltration basin.

Laura is inspired by her time at Tilth to do similar work in Pierce County where she lives, as she knows "we all have a responsibility to contribute in creating a better world."



Volunteer Norm Lee

Grow a Historic Garden *Continued from page 1*

was a dish of peas. Jefferson had a vegetable garden one thousand feet long, and he introduced many varieties that are in today's heirloom collections. He also famously called himself, at the age of 68, "still a beginning gardener."

The stories that come with these treasured seeds—a variety whose seeds were used as voting tokens by ancient peoples, a cultivar that was so popular it paid off the family mortgage—spur the imagination.

Below are three cool-season heirloom veggies good for early spring sprouting, when soil has warmed to 45-50 degrees. Give them a try—perhaps you'll be starting your own heirloom tradition.

Fordhook Giant chard: Grown in American gardens since 1750, it produces large, crinkled, dark green leaves with broad, white ribs and stems and juicy, celery-like stalks. Heavy production and great flavor.

Green Deer Tongue lettuce: The thick, spearhead-shaped leaves of this variety,

which obviously reminded early growers of a deer's tongue, form a spiraling rosette of succulent, olive-green leaves growing to eight inches. It has been a favorite of the Amish people, who introduced their own varieties.

Dwarf Grey Sugar pea: A snow pea growing on a bushy plant under three feet tall, this has been a standard home garden pea since Revolutionary times. It is one of the earliest producing peas, offering sweet, two-to three-inch pods in less than two months.

Bill Thorness' new book, Edible Heirlooms: Heritage Vegetables for the Maritime Garden, was released in October from Seattle's Skipstone Press. He will be signing books 11 a.m.-1 p.m. on Saturday, Dec. 12 at Santoro's Books, 7405 Greenwood Ave. N. in Seattle.

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WAY TO GROW

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Way To Grow is the bi-monthly newsletter of Seattle Tilth. Readers are encouraged to submit article ideas and photos c/o the editor at the address above or to tilth@seattletilth.org. Tilth reserves the right to edit submissions for interest, length and style, and print them as space allows.

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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.

Scanning the Environment

Andrea Platt Dwyer, Executive Director

In June, Seattle Tilth launched a strategic planning process. An essential first step in this process was a scan of the environment in which we currently operate. To conduct this environmental assessment, we gathered, analyzed and interpreted stakeholder's perceptions about and ideas for Seattle Tilth. To ensure widespread participation, our consultant conducted four focus groups and 20 one-on-one interviews over 10 weeks. Based on the results of these efforts, we have begun to focus on the most important strategic issues and questions facing the organization today. The following seven issues and themes, all of which have strategic significance, were given the most weight by those participating in the environmental assessment:

1. Seattle Tilth has overcome many hurdles. The organization has many strengths, a strong staff and volunteer base, and is admired and respected for its history and expertise in urban organic gardening.
2. Seattle Tilth must decide whether it wants to expand its audience and outreach beyond north Seattle and Seattle in general to become better known as a regional resource.
3. Future growth must be managed and deliberate, with a focus on maintaining quality, adding to the current excellent mix of classes and events, and serving a broader diversity of people, versus rapid growth.
4. There is considerable community interest in Seattle Tilth serving low-income families and individuals, but in order to do this effectively the organization will need to develop a plan to become better known in the broader community.
5. Seattle Tilth must play a more prominent leadership role in building relationships and strengthening the local organic gardening and access to food justice movements.

6. Seattle Tilth must work to expand its membership, donor base and the amount of funds it raises philanthropically.
7. Seattle Tilth must continue to assess its staffing capacities on an ongoing basis relative to the priorities and requirements of fulfilling its strategic plan.

The board and staff have thoroughly reviewed the information gathered through the environmental assessment, and have engaged in numerous meetings and discussions with the goal of developing a shared vision for our future.

I'd like to extend my gratitude to all of those who took the time to share their thoughts with us, and I'd like to invite you to contact me if you have questions or comments that would help us in this process. Our next step is to develop strategic priorities and plans for 2010-2012, which I look forward to sharing with you.

You can reach me at (206) 633-0451, ext. 104, or andreadwyer@seattletilth.org.

Urban Homestead to Charm the Masses at Garden Show *Continued from page 1*

We are no stranger to the show, having created display gardens with the design/build firm Exterioscapes for three years, 2003-2005. Recognition for our gardens included winning the People's Choice and Pacific Horticulture awards for the show garden in 2005.

Cyle Eldred, display garden and features coordinator for the event, says it was this recognition, along with what he calls Seattle Tilth's "exceptional value in educating the public about natural ways to grow vegetables and plants with wonderful programs for children and the community," which led him to approach us this year and ask us to get involved. Cyle believes that "for every person who stops spraying chemicals and starts spreading mulch, our community and world become a better place. One of the best ways to educate people is through face-to-face contact coupled with beautiful visual demonstrations." That's a mighty fine endorsement and a great reason for us to be involved!

The title of our display garden will be "Celebrating a Family's Garden; Working Together on an Urban Homestead." We intend to show how a Pacific Northwest family can use innovative methods to live sustainably on their "urban homestead" in the city.

Our garden will showcase recycled materials and demonstrate how to work in harmony with natural systems to maximize both function and beauty. We want to inspire people by demonstrating techniques for growing organic food and composting in small spaces, integrating native plants, and harvesting rainwater. Our homestead will demonstrate how a family can learn to enjoy the earth's bounty together, practice principles of permaculture, tend to animals and edibles and learn to become environmental stewards.

The Tilth booth will feature a variety of demonstrations for attendees to learn about growing edible plants organically. We'll have edibles being grown in large pots and containers, an heirloom vegetable seedling demonstration and an active worm bin where worms are busy composting food waste.

Tilth garden experts and authors will be on hand to answer questions and talk about their favorite resources for Maritime Northwest gardens. We'll be selling items for urban vege-

table gardening, including seed kits, worm bins, worms, the Maritime Northwest Garden Guide, favorite tools, and books about gardening, raising chickens and keeping worms. Our class schedule will be available, and people can register for our adult and children's classes and join Seattle Tilth to support us and receive discounts on classes.

We look forward to seeing you at the 2010 Northwest Flower and Garden Show!

Join Our Board

Interested in helping Seattle Tilth achieve new levels of success? Consider joining our Board of Directors. While we welcome any member with enthusiasm for our mission, we're especially interested in people with financial skills or a passion for fundraising. For more information, contact Andrea Dwyer at (206) 633-0451, ext. 104 or andreadwyer@seattletilth.org.



Tilth's Lisa Taylor leads teachers in an experiential learning session in the Children's Garden during a sold-out Garden Educators Workshop.

School Gardens are Sprouting Around Puget Sound

Lisa Taylor

Children's Program Manager

Garden educators from around the Puget Sound gathered at the Good Shepherd Center on Oct. 16 to learn about the garden-based educational model used by Urban Sprouts in San Francisco (www.urbansprouts.org). Seattle Tilth and the Puget Sound Garden Collective hosted Abby Jaramillo, their executive

director, in a day-long, hands-on Garden Educator's Workshop. This sold-out workshop brought together 65 educators with a passion for gardening with children. Many teams of teachers attend the workshop to gather ideas for their school garden programs.

Abby introduced us to the Urban Sprouts model and Social Cognitive Theory. This provided us with the tools to design gardening programs and to measure outcomes. The

Urban Sprouts program model, created by Dr. Michelle Ratcliffe, demonstrates the links between individual behavior and changes that school gardens inspire and the larger impacts on families, schools and communities. Through interactive activities, workshop participants learned about the model by engaging in all of its detail.

With a mix of small group work inside and bigger, rainier outdoor garden stations we worked through the components of the model as both student and teacher/leader. Teams then could apply the model principles to their own programs. Participants also learned techniques from Tilth Children's Garden educators during tours of our gardens. An informal networking time gave participants a chance to learn from each other. There is amazing work being done in the region with school gardens.

In response to the overwhelming interest in the workshop, Tilth will ramp up our adult training programs and involve more teachers, parents and community volunteers in educator workshops. Plans are underway for Seattle Tilth to offer a comprehensive, three-part Garden Educator Training that will cover the basics of school-year organic gardening, teaching techniques for outdoor education and how to connect school curriculum to gardening activities. These day long sessions will be offered select Saturdays in 2010, and teachers will be able to apply for continuing education credits. Yeehaw!

Expanding Partnerships with Southeast Seattle Schools, Community Centers

Sharon Lerman

South Seattle Program Manager

Bursting with kale, pac choi, chicory and escarole, the Rainier Beach Learning Garden (RBLG), tucked behind South Shore School and the Rainier Beach Community Center (RBCC) at Rainier and Henderson, is making its way through the ever-cooling fall.

Garden coordinator Maren Neldam has been planting cover crops, exploring worms, harvesting salad and going on plant part scavenger hunts with 200 students at South Shore PreK-8, and has been cooking and harvesting with teens from the RBCC.

The new Learning Garden, installed in August 2009 with the help of many dedicated volunteers and community partners, provides an opportunity for South Shore students to

experience the natural world up close and first hand. In a community with more concrete than green space, the garden creates a dynamic, living classroom for teaching ecology and sustainability, and supports education across the curriculum with hands-on learning in science, math, health, literature, social studies, art and environmental stewardship.

Up the street in Columbia City, the childcare program at the Rainier Beach Community Center harvested tomatoes and strawberries from their garden for smoothies. Seattle Tilth staff have been teaching weekly "Grow it, Eat it" gardening and cooking classes at the center, allowing kids to participate in the cycle of growing food and eating it. Kale quesadillas, anyone?

Community participation has been a central focus in the development of the RBLG, and the thrilling recent announcement that the RBLG was awarded a Small and Simple Grant from the Department of Neighborhoods Matching Fund will allow even more community members to become involved. The grant will be used to expand the garden space and incorporate uses that serve the school as well as the wider Rainier Beach community.

Through a community design process that will begin in January 2010, we look forward to working with all interested neighbors and community members in Rainier Beach to create a garden that is truly a community-wide asset.

2010 Programs Unveiled: Early Spring Plant Sale, More Diverse Edibles

Laura Niemi
Garden Program Manager

Serving a mix of new gardeners brought in by the booming grow-your-own trend and experienced growers who've tried many of our classes, we are unveiling our class lineup for next year. It was created with ideas from many members and class participants, and

- "Seed Saving" will focus on how to save seed from favorite vegetable varieties, how to keep your seed from crossing with other varieties and how to harvest and store your seeds.

We have some new classes designed for those interested in multi-functional edible plants, branching out beyond the usual fruit and veggie crops and integrating live-



A new Tilth class "Season Extension – Cloches, Cold Frames and More" will teach various methods used to extend the growing season.

includes some new class topics as well as the return of popular favorites.

Sustainability trends and environmental awareness have brought many new people to Tilth who are interested in growing their own food.

- We're bringing back our "Lawn to Lettuce" class to provide a hands-on experience for people who want to dig up their sod and plant a garden or use an easier, slower method by layering organic materials in a sheet mulch.
- With our temperate maritime climate, many gardeners are interested in growing food throughout the year, so "Season Extension – Cloches, Cold Frames and More" will teach various methods used to extend the growing season by keeping the soil and air warm enough to promote plant growth.

stock and other food sources into their urban homestead.

- "Growing Perennial Edibles" will present various types of berries, fruits and other perennial food producing plants that thrive in our climate and show how to integrate them into the urban landscape.
- "Mushroom Cultivation" will cover the different mushroom varieties that grow in our area and demonstrate the various backyard propagation methods using logs and stumps or wood chips and sawdust.
- "Beekeeping 101" will give an overview of what is required to keep bees on an urban site and help you decide if beekeeping is right for you.

Teaming Up

A big focus for Seattle Tilth in 2010 is to create new partnerships that will introduce us to new communities. We're teaming up with Seattle Parks and Recreation to offer classes in Beacon Hill and Rainier Valley on growing food in gardens and in containers. These classes will start in the winter and will take place in community centers, utilizing on-site gardens so we can offer hands-on learning opportunities.

A series for kids and parents, called "Little Green Thumbs," will create great gardening fun at four community centers.

Seattle Tilth is also partnering with Community Harvest of Southwest Seattle to bring programming to residents of West Seattle and White Center.

Early Spring Plant Sale

One of our most exciting new endeavors for 2010 is our first-ever Early Spring Edible Plant Sale, to be held Saturday, March 20, 9 a.m.–2 p.m. at Hangar 30 at Magnuson Park. This sale will give gardeners a jump on the growing season with an amazing selection of plants that Seattle Tilth is known for, including rare and heirloom varieties of vegetables that perform well in the cool season. We will also be selling perennial edibles such as cane fruit, unusual fruiting shrubs and trees from One Green World in Oregon. We will continue holding our well-loved Edible Plant Sale in early May.

Check our website for a list of the varieties we will be offering, and be sure to join us on the first day of spring for the best selection of edible fruits, veggies and herbs around!



Happy Holidays from everyone at Seattle Tilth!

The Sophisticated Peasant

Yule Eat Again

The Winter Solstice for 2009 falls on December 21, says the ephemeris, and we gardeners note the date with perhaps more interest than our citified neighbors, whose minds are filled with pre-Christmas anxieties and post-Christmas sales. We feel the turning of the year more acutely. We watch the hours of light grow slightly longer with each passing day. We thrill with the certainty that those small daily increments are leading us inevitably to our springtime—and planting again.

In the meantime the winter garden lies dormant, a spent force, a burnt ember, and—depending on how much garden clean-up you did or did not achieve—a wasteland. A landscape of blackened stumps and slimy

dead things. There lies the rotting giant inedible zucchini, startling evidence of neglect, horrible to behold, and declared by at least one neighbor as unfit for genteel suburbia. “It should be captured,” he says, “and released into the wild at a safe distance, in a location where it can do no harm.”

But there are the winter gardening successes, too: Brussels sprouts, cabbages, carrots, kale and collards are all out there, and every couple of days I stroll among them and invite some to join me in the kitchen. We spend a pleasant hour communing there, and then we become One. Or Two, if you count my wife, who shares these meals. And I always, always count my wife.

There is also a peculiarly tough, feral lettuce that grows all over the garden right through the winter. Each year several of these plants go to seed and they look so outrageous that I cannot bring myself to uproot them. They grow a central stem to about three feet in height and put out many candelabra-like side branches, each of them covered with cornflower-blue blossoms. Quite the garden conversation piece. I suppose I should be

embarrassed that I cannot answer the inevitable question—“What IS that?”—when visitors stop by, but I cannot identify the breed or parentage of my dog, either, so I guess I’m comfortable just not knowing where some things come from.

I do know where apples come from. Two blocks from my house there are neighbors whose apple trees supplied the juice for five gallons of hard cider now fermenting in my hot-water heater closet. They do say that hard cider is best if kept until the following summer, but some of this batch will be needed to lubricate the Yule wassailing.

It’s good to acknowledge the sources of our nourishment in ceremonial fashion once in a while, especially on solstices, equinoxes and the cross-quarter days between them. And even if seasonal singing to trees has fallen out of fashion in most of the world, perhaps we can bring it back into fashion. After all, as gardeners attuned to the natural cycles, isn’t there a sophisticated peasant inside each of us?

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

Garden to Table: Growing Winter Greens

Willi Galloway

Harvesting homegrown greens in the middle of the winter, when fresh tomatoes and peppers are a distant memory, is a special treat. In our climate, arugula, mache (also known as corn salad), collards, kale, and chard all overwinter well, especially if a hoop house protects them. Hoop houses are simple, inexpensive greenhouses and they can be covered with a row cover fabric, such as Remay, clear plastic, or shade cloth, making them a versatile season extension tool in the garden. Here’s how to build one:

Pound 18-inch long rebar stakes 8 to 10 inches into the ground in each corner of your vegetable bed and every 24 to 36 inches along the sides. For example, a 4-foot long bed will have three sets of stakes, one set on either end of the bed and one in the middle.

To make the hoops, cut ½-inch flexible plastic tubing (found in the plumbing supply section of a hardware store) into three 6-foot

long sections with a hack saw. To install each hoop, just slide one end of the tubing over a rebar stake, arch the tubing crosswise over the bed, and then slip the other end of the tubing onto the stake on the opposite side of the bed. (A 6-foot length of tubing will make an approximately 2.5-foot-tall arch when placed over a 30-inch wide bed. If you want taller or shorter hoops, simply adjust the length of the tubing accordingly.)

In winter, I like to cover my hoop houses with heavy row cover fabric. It keeps the temperatures inside the house up to 8 degrees warmer and lets light and water in. Use a 72-inch wide piece of row cover material. Cut the fabric to the length of the bed plus 4 feet. Cutting extra material allows you to create a “tent” that completely encloses the frame, including the ends.

Drape the fabric over the frame. Secure all of the edges by pinning them into place with landscape fabric pins or rolling the extra

material around bricks. You can also clip a large binder clip in the middle of each arch to hold the fabric in place. In late spring, after you’ve harvested the greens, you can replace the row cover fabric with plastic to create a hot house for warm season crops like peppers and eggplants.

Willi Galloway is a former member of Tiltth’s Board of Directors. She writes about vegetable gardening and seasonal cooking on her website, www.DigginFood.com.



A hoop house will protect your winter greens so you can harvest year round.

Membership and Donations

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Order the Maritime Northwest Garden Guide

For an indispensable regional guide to year-round gardening, enclose \$19.50 (includes tax and postage) per copy.

Please send me _____ copies x \$19.50 = \$ _____

Total \$ _____

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

Start the Year with Our Classes: the Birds and the Bees

We aren't resting on our laurels (or sheet-mulched beds) in January, and you can shake off the wet and gloomy weather with a Seattle Tilth class. Visit our website to get more details and register for a class. And don't forget to get your discounted member price!

Backyard Beekeeping 101

Learn the basics of backyard beekeeping and decide if it is right for you.

Jan. 9, 10:30 a.m.–noon, Youngstown Cultural Arts Center, West Seattle

Jan. 23; 2-3:30 p.m., Good Shepherd Center, Wallingford

Starting with Baby Chicks

A comprehensive introductory course for those interested in keeping chickens, starting with baby chicks. Learn the most important considerations in caring for baby chicks, including chicken physiology, behavior, health, nutrition, housing and city regulations.

Jan. 9, 1:30–4 p.m., Youngstown Cultural Arts Center, West Seattle

City Chickens 101

A comprehensive introductory course for those interested in keeping chickens and who want to start with adult birds. Learn the most important considerations in caring for a small flock of hens in limited space, including chicken physiology, behavior, health, nutrition, housing and city regulations.

Jan. 23, 10 a.m.–12:30 p.m., Good Shepherd Center, Wallingford

Winter Seed Starting

Q: I want to start seeds for next year's garden, and get organized this winter. What equipment do I need? Will a sunny, southern window give sufficient light?

A: At the least, you will need sterile planting medium, clean containers, water and viable seeds. People often have good luck starting seeds in a warm space with good light.

In the germination phase, it may be necessary to supply some bottom heat by putting your seed flat on top of the refrigerator or other warm appliance. A 40-watt incandescent bulb positioned just under a metal shelf makes a good heat source for a seed tray placed on the shelf. Do not use an electric blanket or household heating pad.

After germination, your seedlings may require an additional light source.

To ensure success, invest in a grow light, heated mats or cables, and a controller.

A full-spectrum fluorescent tube that contains both cool and warm light will cost about \$20, and can be found at most garden centers. You can achieve the same effect by using one cool white and one warm white bulb for as little as \$4 each at your local hardware store. Cool light stimulates vegetative growth and flowering; if a plant gets too much cool light, it will become tall and spindly. Warm light regulates plant growth, so it is ideal for growing strong, sturdy seedlings.

Heat cables, designed to be buried in flats of sand or gravel that are placed under your seedling flats, are usually less expensive than heat mats. Both typically raise the temperature of your flats 10 to 20 degrees Fahrenheit above room temperature, and a thermostat control-

Hot Questions for



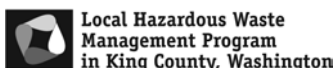
help@gardenhotline.org | 206.633.0224

mer might be necessary to keep the temperature an ideal 78°F. The mats are usually sized to hold one or multiple nursery flats; a single mat usually is sufficient.

After germination, most seedlings do well if they are grown at cooler temperatures, so you should remove the heat source. Tomatoes, especially, will become very leggy if kept on heat.

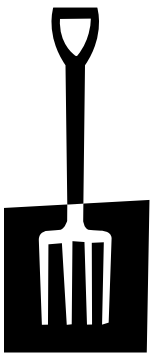
For more information, a great book is "The New Seed-Starters Handbook" by Nancy Bubel. – Falaah Jones

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Shop Green: Holiday Gifts from Tilth

Want to go green with holiday gifts? Consider these gardening-focused ideas:

Membership (\$35 individual, \$60 family or \$20 limited income) - 2 for 1 through December '09 if purchased online

Books: *Maritime Northwest Garden Guide* (\$14.95) *Teaching Peace Through Gardening* (\$10) *Worms Eat My Garbage* (\$12.95) and *Chickens in Your Backyard* (\$12.95)

Gift certificate (\$35, \$50 or \$100) – redeemable for any class for adults, kids or families in 2010 or any merchandise

Seattle Tilth Apron (\$20) – black with adjustable strings, big pockets and the Seattle Tilth garden fork logo; great for kitchen or garden

The Worm Factory (\$95) – worm bin made of stacking trays

Gifts can be purchased online at seattletilth.org, by mail or at the Tilth office.

Welcome Spring With Our New Early Spring Edible Plant Sale

Join us on the first day of spring for Seattle Tilth's first Early Spring Edible Plant Sale, to be held Saturday, March 20, 9 a.m.-2 p.m. at Hangar 30 in Magnuson Park.

We'll showcase rare and heirloom vegetables to plant in our cool, early-spring climate, and perennial edibles such as cane fruit, unusual fruiting shrubs and trees.

This new sale does not take the place of our well-loved Edible Plant Sale, which will be held, as always, the first weekend of May.



Tilth staff member Carrie Niskanen models the Seattle Tilth apron.

Year-end Special: Two-for-One Membership

Do you have a friend who wants to be more eco-friendly or has expressed interest in learning to garden? Considering giving a membership to Seattle Tilth as a gift this year. Our year-end membership special through Dec. 31 allows you to buy one membership and receive a second membership you can give to a friend. This applies for both new and renewing members. The offer is only available through our website; go to www.seattletilth.org/get-involved/membership.

Membership is a great gift because it offers people an experience to enrich their lives. We like to think of membership as a gateway—maybe a garden arbor trellised with kiwis—that leads to a wide variety of opportunities including classes, events, community and the organic gardening and food justice movement.

Members receive discounts on classes and events, this bi-monthly newsletter, our bi-weekly E-news, and a vote for the Board of Directors.

Annual Meeting Update

Commitments such as the Flower & Garden Show and our new early spring plant sale have spurred a decision to move Seattle Tilth's annual meeting a bit further into the year. Normally held in January, it has been scheduled for February 17. Please watch for particulars in the next issue.

Hit the Country for a Tilth Holiday Hootenanny

Join our Tilth farming friends and old-time string band The Tallboys in Duvall on Thursday, Dec. 17 for a Holiday Hootenanny to benefit Sno-Valley Tilth.

The dance party will be 7-10 p.m., and there will be a no-host bar and lasagna available for purchase. Tickets are \$15 for the public, \$12 for Tilth members. It is hosted by the farmers of Oxbow Farm: Luke Woodward, former Seattle Tilth board member, and Sarah Cassidy, Seattle Tilth's Issaquah educator.

Buy tickets at www.brownpapertickets.com/event/89051 or in person at the Grange Café on Main Street in Duvall.