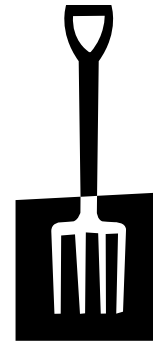


way to grow

news for urban gardeners

AUGUST/SEPTEMBER 2009 | VOLUME 32 | NUMBER 4



LEARN. GROW. EAT.
seattle
tilth



Celebrate Urban Garden Bounty at Our Harvest Fair Sept. 12

Has your garden been bountiful this year? Celebrate the harvest and learn great ways to cook and preserve it at Seattle Tilth's Harvest Fair, the well-loved festival of urban farming and local food. This year's event will be Saturday, Sept. 12, 10 a.m. to 5 p.m. at Meridian Park adjacent to the Tilth teaching gardens in Wallingford.

New this year are hands-on clinics where you can learn how to use your own produce to make special foods from diverse cultures, like kimchi, chutney and salsas. The learning and creativity continue as we answer the questions, "What should I do with my harvest?" and "How do I reap what I have sown?"

You can also learn how to extend the benefits of harvest season by preserving foods in various ways; how to expand your urban mini-farm with chickens, goats or bees; and what to do in the garden as fall takes hold.

Returning this year:

- Organic Farmers Market – Meet the produce pros and support local farmers by bringing boxes and buying in bulk during the height of the harvest.
- Community Village – Learn something new from these non-profits doing valuable work in the sustainability realm.
- Live Music – Enjoy an eclectic lineup of both innovative and traditional music, from old-timey to swingin' cabaret.
- Fresh Eats and Local Goods – Food vendors make magic with fresh, local and organic ingredients, and local product vendors offer sustainable goods including books, plants, crafts and clothes.
- Seattle Tilth Workshops and Classes – Learn about food and yard waste compost in a free demonstration, or take a class from Tilth instructors on turning your lawn into a veggie

Continued on page 8

After taking the Comprehensive Organic Gardener class, Susan Tseng has become a key Tilth volunteer at the Pickering Barn.

Issaquah Garden Roots Spreading

Katie Pencke

Demonstration Garden Coordinator

If you've never been to the Pickering Barn in Issaquah, you're in for a treat. The heart of the site is the fully restored hay barn with its adjoining dairy barn. They were built between 1878 and 1906 by William Pickering, Washington's fifth territorial governor. The barns and surrounding area are the only remnants of what was once a 410-acre farm. The site is adjacent to a large natural area, and in addition to the fledgling Tilth garden, the Pickering Barn hosts weddings, summer camps, events and the Issaquah Farmer's Market.

Seattle Tilth is in the midst of our second season teaching and working at this historic location. This partnership with the City of Issaquah is a unique opportunity for us to work with communities east of Lake Washington. We have contracted with Nicole Kistler

Continued on page 2

Issaquah Garden Program Takes Root

Continued from page 1

Designs to facilitate a public design process for the garden, which so far has included a presentation to City of Issaquah stakeholders about Seattle Tilth, two public open houses, a Family Garden Day, and a thorough site assessment. This year's design work will culminate with two design classes in the fall that will produce more public input, as well as give homeowners some design principles they can take back to their own sites.

In the meantime, we are hosting weekly work parties to create a food garden demonstration and manage the existing plantings. This teaching garden is also the site of adult and children's garden programs.

It will take time and persistence to build a volunteer base in Issaquah, and to become known as the "go-to source" for food gardening information, the way we are

known in Seattle. The public open houses have been a great introduction of Tilth to the community.

Many people have worked at the Pickering Barn over the years to create a demonstration of sustainable landscape management. It includes drought tolerant plantings, swales, extensive native plantings, green roofs, an outdoor classroom and a 10,000-gallon cistern for rainwater harvesting. In addition to all the great features at the Pickering Barn, Issaquah is home to a handful of community gardens, the newest of which is the Issaquah Flatlands Community Garden.

Please come out to the Barn and join us for upcoming garden classes for kids and adults, events and volunteer opportunities with Tilth in Issaquah. See you there!



Lynne Jordan and J.J. Jacobi

Welcome New Board Members

Lynne Jordan and J.J. Jacobi are recent additions to our Board of Directors.

Lynne joined the board of Seattle Tilth in February after completing the Comprehensive Organic Gardener program in the fall of 2008 and volunteering in the demonstration garden over the winter. She has been working in the environmental non-profit sector for 10 years and is currently campaign director at EarthShare Washington. She has a master's degree in Environmental Studies from Evergreen State College. Lynne and her fiancé Dennis are enjoying a successful first-time container garden at their condo in Fremont.

J.J.'s first experience with Seattle Tilth was in a COG class years ago at Bradner Gardens

Park. "I was smitten with Tilth and I've been volunteering ever since," she says. She has served on the Intern Garden Crew, become a Master Composter/Soil Builder program and helped with seasonal events. "I bring to the Board my experience with all things technology, as well as my passion for the organization and the love of beautiful, tasty plants. Seattle Tilth has so many wonderful people involved and such a wonderful spirit -- it's a treat and honor to be a part of that."

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Lisa Taylor *Children's Program Manager*
Carey Thorton *Garden Educator*

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Fax (206) 633-0450
The Garden Hotline (206) 633-0224
Master Composters/Soil Builders (206) 633-0097

Web site www.seattletilth.org

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Seattle, Washington 98103

WAY TO GROW

Bill Thorness *Editor*
Sarah Kulfan *Design/Production*
Printed by EcoGraphics, Kirkland, Wash.

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.

Printed with soy-based ink on Harbor 100, a 100% post-consumer recycled paper made in a Green-e certified green manufacturing process at Grays Harbor Paper, Hoquiam, Wash.

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.

Growing: From Feisty to Sustainable

*Erin Randall, Board President and
Andrea Platt Dwyer, Executive Director*

Thirty years ago, Seattle Tilth was a feisty, upstart organization. Sustainable agriculture—uniting plants, animals, and humans in an integrated whole—was in its infancy, but gaining ground in scope and stature. Today, Seattle Tilth is an established organization, well known and respected as a source of information on sustainable agriculture, particularly in an urban setting. This shift, moving from the broader concepts of sustainable agriculture to a narrower focus on growing food in the city, evolved gradually.

While the organization is healthy and stable, we also need to think beyond the present. Seattle Tilth's current board of directors wants to ensure a healthy future for the organization, and therefore has launched an effort to develop a three-to-five-year strategic plan.

Strategic planning is fundamentally a decision-making process, based on asking simple but critical questions, analyzing possible answers and choosing among them. These questions are both lofty and practical. What is our purpose? What do we do to fulfill that purpose?

The process we intend to use to develop our strategic plan will encompass the entire spectrum of issues we face.

Our efforts to develop this plan will be guided by Kate Cox. Kate is a project coordinator at The Collins Group, a consulting firm that works exclusively with nonprofits.

Garden Party

Justine Dell'Aringa, Board Vice President

I recently hosted a garden party at my home to benefit Seattle Tilth, and it was an organic gardening extravaganza! Thirty-eight people came together to learn about growing their own food, meet fellow urban farmers, and support Seattle Tilth. I've been involved with Seattle Tilth for 10 years now, and I was honored to have the opportunity to bring together members of the Tilth community and help raise money to support an organization that has been instrumental in my growth as an organic gardener.

She is finishing her second year in the University of Washington's Master's of Public Administration program, with an emphasis in nonprofit management.

There are five phases to the process, which will be completed by early November. Phase one is to define the context, goals and process for planning. During the second phase, we will gather all types of information regarding our community and the emerging needs, issues and opportunities to pursue. Through face-to-face interviews, focus groups and surveys, we will learn how the community currently views Seattle Tilth, and the hopes, aspirations and concerns for the organization.

A draft strategic plan will be created during the third phase. This plan will define the added benefits the organization wants to bring to the community, the unique niche and role the organization sees itself playing and the organization's primary programmatic strategies to achieve its aims. In phase four we will determine the organizational strategies to achieve the strategic vision and the alignment of resources needed to implement the strategies, as well as identify the measures of success.

In phase five, after the high-level strategic plan has been finalized and approved by the board, a more detailed implementation plan covering the first 12 months will be put together. At this point, we will also develop a communications strategy and assess fundraising opportunities in relation to the new plan to ensure strong stakeholder understanding and commitment.

As people arrived they were greeted by lively old-time music played by long-time volunteers Charlie Beck and Charmaine Slaven. Amy Ockerlander taught a class about growing edibles organically in containers and answered garden questions throughout the evening. Following the class, the party really got going when my husband John Hurd and Tilth volunteer Patty O'Hara hand-crafted 20 fresh pizzas and baked them in our new cob oven that John built and was excited to use. I enjoyed sharing my Tilth-inspired garden with everyone. As I walked around meeting new friends and connecting with old ones, it was inspiring

We will use the plan to set specific objectives for achievement, which in turn will provide a basis for measuring performance, serve as a channel of communication among the many people who care about Seattle Tilth, and allow us to continue developing a team which is focused on the organization's future.

This is an exciting body of work ahead of us, and we thank Kate for preparing to lead us in this endeavor. We also thank in advance the board, staff, and our community members for participating in the process in the months ahead. All in Good Tilth!



Amy Ockerlander teaches a mini-workshop on container gardening at the Garden Party. Seattle Tilth aprons like this one will be on sale at the Harvest Fair!

to hear how many people are growing their own food organically, and keeping chickens, ducks, bees or goats here in Seattle!

I am happy to see Tilth's mission alive and strong in the community and I'm energized by the important steps we're all taking together to build a truly local food system. Many thanks to everyone who came out that night; together we raised \$870 to support Seattle Tilth as it continues leading the way for organic gardeners in our region. If you're interested in attending or hosting a future house party, let us know—it's a great way to get more involved, meet interesting folks and support Seattle Tilth!

Volunteer Spotlight: Evans School Yields Talented Interns



Mary McNair and Craig Sewald



Kate Cox

Jessica Heiman, Children's Garden Educator

This year has brought the highest demand for garden education that Seattle Tilth has ever experienced. Keeping up has been a welcome challenge. We have been seeking interns from many different places, including The Evans School of Public Affairs at the University of Washington, which is one of the top graduate schools in its field. Our search yielded support for the entire organization and brought three extremely talented students to join us in furthering the work of Seattle Tilth.

Mary McNair started as the Children's Garden administrative intern this spring. Mary brings experience working with non-profits as well as two years with the Peace Corps in West Africa. She joined Seattle Tilth in order to learn from a non-profit that focuses on issues she cares about. Mary's help has allowed us to streamline some administrative systems and be more accessible to our volunteers and families. With her repertoire of skills, she has helped with volunteer organization during the Edible Plant Sale, developing surveys to gather information from members and volunteers, grant writing, and promoting upcoming classes and events.

Craig Sewald is another Evans School student who is making a big impact. The busy father of two is currently collaborating with our executive director and garden educators to design and implement standardized, organization-wide volunteer management policies and procedures. Craig has spent time learning about our programs and researching other organizations' volunteer coordination efforts. During the summer, he has been strategizing on ways we can improve our volunteer coordination. I can attest that his research in the Children's Garden was especially fun; he is a real natural with the kids! Craig will also help us to reach our goal of extending Seattle Tilth program services to underserved areas of Seattle.

Kate Cox contacted Seattle Tilth to offer assistance in her area of expertise. As a second-year student finishing her Master's of Public Administration with an emphasis in nonprofit management, she drafted a proposal for a strategic plan which was presented to and accepted by the executive committee. She is employed as a project coordinator for the Collins Group, a consulting firm that works exclusively with nonprofits, and brings valuable experience and knowledge to the organization. She considers herself a novice gardener, but she is learning a lot about growing food in containers this summer, and in fact, got involved with Tilth after attending a container gardening class.

We will all benefit from the efforts of these special volunteers.



Bradner Gardens Park Turns 10, Celebrates Unique Collaboration

Katie Pencke, Garden Coordinator

Bradner Gardens Park in south-central Seattle just turned 10 years old and provides one of Seattle Tilth's most unique collaborations. Bradner is the site of one of Seattle Tilth's teaching gardens, where we offer a full selection of classes and volunteer opportunities for hands-on gardening.

A committed group of people called the Bradner Leads are the most active part of the partnership. It is a community group that meets monthly to manage the demonstrations and the hardworking landscape at Bradner Gardens Park.

The Bradner Leads include Jim Dutkiewicz, the current compost coordinator, who works with a different team of volunteers each month to maintain the park's two hot composting stations. Nannette Martin stewards the restoration of the nearby 25-acre Coleman Park. Joyce Moty serves as the P-Patch lead, and has taken stewardship of the natural areas in the park. Cheryl Petterson stewards the gorgeous 7,500-square-foot ornamental border of urban-sized plants, and the park's drip irrigation systems. Liz Cross became a lead through her work as the former compost coordinator, and continues to provide valuable support for the systems that make Bradner work. I serve as coordinator of Tilth's programs at Bradner. Two new leads

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One Straw Reinspires

Natural farming is not just for growing crops, it is for the cultivation and perfection of human beings. – Masanobu Fukuoka, "The One-Straw Revolution"

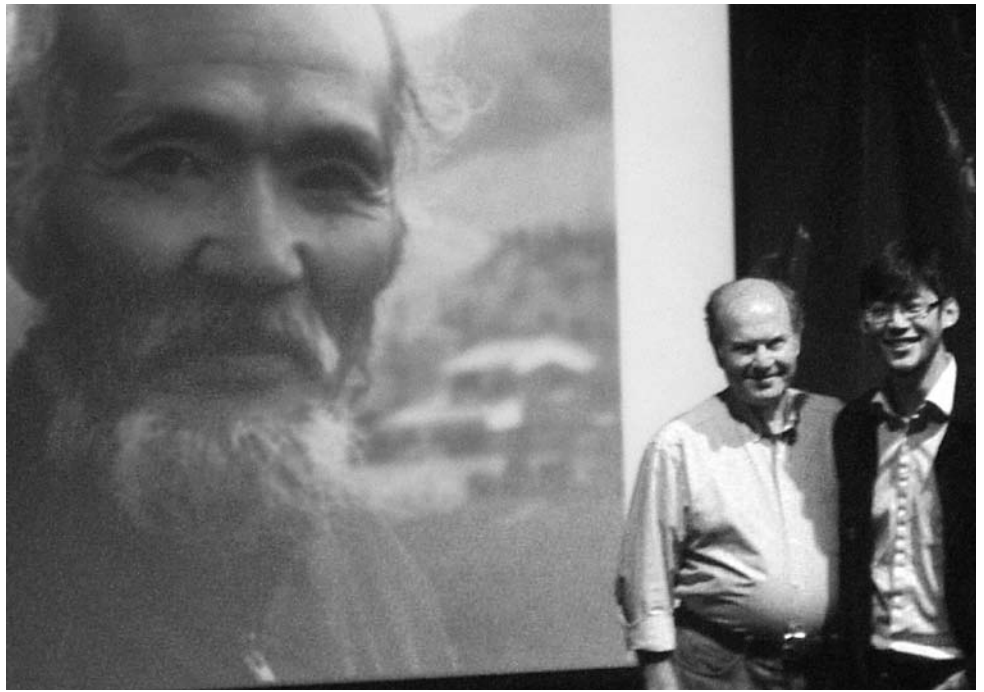
A pivotal Japanese book on sustainable gardening was revisited with one of its translators on June 23 in a presentation co-sponsored by Seattle Tilth and the InterIm Development Association.

Translator Larry Korn gave a presentation about Masanobu Fukuoka's "The One-Straw Revolution" (New York Review Books, 2009), which is back in print after more than 25 years.

"The One-Straw Revolution" outlines a "do-nothing" technique that utilizes common-sense and sustainable practices which all but eliminate the use of pesticides, fertilizer, tillage and the effort associated with them. This book about growing food has been changing the lives of readers since it was first published in 1978. It is a call to arms, a manifesto and a radical rethinking of the global systems we rely on to feed us. At the same time, it is the memoir of someone whose spiritual beliefs underpin and inform every aspect of his innovative farming system.

Korn's stories of working on Fukuoka's farm as a part of the "back to the land" movement in the 1970's were charming and inspired the audience to have quite a lively discussion during the question and answer period. He pointed out how permaculture and Fukuoka's thinking might end up with very similar results but approach a situation from entirely different perspectives: permaculture is highly analytical, while Fukuoka's approach is more intuitively led. About 85 people attended the event and Korn signed copies of the book long after the presentation was over.

Our co-sponsor, InterIm Community Development Association, is an organization that promotes, advocates for and revitalizes the Chinatown/International District and other Asian and Pacific Islander communities in the Puget Sound area. The nonprofit InterIm CDA builds and renovates affordable and mixed-use development housing projects, leads neighborhood planning initiatives and manages the Danny Woo International District Community Garden.



Larry Korn and Jon Chen stand in front of an image of Masanobu Fukuoka at Korn's recent presentation.

MC/SBs Spread Knowledge Citywide

Graham Golbuff, MC/SB Volunteer Coordinator

Even with August's unofficial distinction of being "vacation month" or a time of rest before autumn for many Seattleites, the Master Composter/Soil Builders are greeting the dog days with enthusiasm by continuing their summer blitz of education and outreach efforts. After two months of teaching composting clinics at P-Patches, managing organic wastes at Zoo Tunes concerts and hosting informational tables at neighborhood festivals like the Fremont Fair, the MC/SBs now have an exciting array of outreach opportunities in southeast Seattle on the horizon.

Individuals and neighborhoods in southeast Seattle have been historically underserved by Seattle Tilth and the MC/SBs, which is why we're now focusing there. Kicking off the month, the Master Composter/Soil Builders will be teaching two free hands-on workshops on "Composting for Apartment Dwellers" and "Speedy Yard Waste Composting" at the Umoja Festival in Judkins Park on Aug. 1 and 2. The following weekend we'll travel to the Duwamish River Festival in South Park, allowing us to practice our Spanish, and share valuable soil-building information with residents that perhaps need it more than anywhere else in Seattle, as soils in that neighborhood historically have had industrial usage.

Rounding out the month, we'll be at the Central Area Community Festival alongside partners in Seattle Public Utilities' "Environmental Justice Network in Action" (EJNA) program and the Environmental Coalition of South Seattle, at a site on the Rainier Valley Sustainable Garden Tour, and at the Othello Park Festival with the Urban Land Army. At each of these events we'll be reaching out to the diverse ethnic populations of Southeast Seattle and demonstrating real-world and uniquely urban composting systems in those neighborhoods. Finally, we are working with P-Patch staff to identify and offer educational services to their Cultivating Communities gardens in Seattle Housing Authority's Rainier Vista and New Holly neighborhoods, such as the Rockery and Youth and Family gardens in New Holly, or Rainier Vista's Dakota Garden. We hope to start those projects toward the end of August.

Thanks to all the Master Composter/Soil Builders for all their hard work thus far in 2009! And to those who aren't MC/SBs, come by and say hi or see us in action this year.

The Sophisticated Peasant

Um, Belated Guests, but, er, No Parsnips

etables, and some are just attractive weeds (aka “wildflowers”).

There are foxgloves and feverfew, mustard and kale, potatoes and tomatoes, lots of black-and-white arugula, even a few roses and some volunteer nasturtiums. All of these are familiar. The new blossom added to the mix this year is cilantro, and it’s there—going to seed all over the garden—because last year I learned to my amazement that when cilantro goes to seed it produces coriander! How magical is that?

And here, of course, I’m exposing my innocence again for I’m sure most of you already knew that coriander comes from cilantro, and you have known it for all of your horticultural lives. Happily I’ve reached the age where an occasional exposure of innocence, with its suggestion of youthful inexperience, is sort of refreshing. There are strict limits to my willingness to appear inexperienced, however. I still decline invitations to play “Guitar Hero” in the presence of an audience, and you will never, ever, ever find me in a karaoke bar.

Don’t you find seeds eternally fascinating? I certainly do. This year I’m growing my first crop of carrots from saved seed. As even those innocents among you know, the carrot is a biennial beast and its fat root has to escape the harvest and sit in the ground for another fall and winter before it sends out a flower spike the following spring. That happened in my garden by accident last year which produced last summer’s new blossom: blooming carrots. They are umbelated, but you already knew that.

I have to imagine that the parsnip is a relative of the carrot, and that brings me to the expression “Fine words will butter no parsnips.” Now I may be one of a small and dwindling number of people living around Seattle who actually heard that expression used in common speech during their childhood. I heard it again recently and experienced a moment of Proustian recall: a flood of sensory images conjuring scenes from half a century past, the phrase

being another of those strange things the grownups used to say to each other. At the time it seemed to me to be just more adult nonsense.

It certainly is an odd expression although it does tell us a simple truth, as aphorisms will. Note for example, “If it has tires or testicles, you’re going to have trouble with it.” How true that is. But why parsnips and why butter? It’s not as if parsnips need butter to taste good. They are delicious roasted in olive oil, but you can also boil a few with your potatoes and then mash them all together. It gives the potatoes a lovely, subtle, nutty flavor.

I’m supposing that at some time the buttering of parsnips was considered essential and this gave rise to the idea that, well, you could talk all the fine words you like but if your actions don’t make a difference you’re not delivering the goods or walking your talk, and you’re certainly not buttering the parsnips.

I have no parsnips growing in my garden this year. It is an omission I feel acutely. Perhaps when the early peas are finished and pulled up I can sow some parsnip seed in their space. It will be belated (given another year’s growth it may well be umbelated), but you knew that.

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

Garden to Table: For Tomato Bounty, Battle Late Blight

Willi Galloway

It is almost tomato time! At our house, we’ll soon be eating tomatoes sliced on buttered toast for breakfast, cherry tomatoes for our mid-morning snack and tomatoes drizzled with balsamic vinegar at dinner. Unfortunately, here in the Pacific Northwest, late blight (*Phytophthora infestans*)—a soil borne fungal disease—often strikes just as tomatoes begin to ripen. There’s nothing worse than watching your plants succumb to this destructive disease, so I’ve developed a strategy that often delays—and even eliminates—late blight problems in my garden:

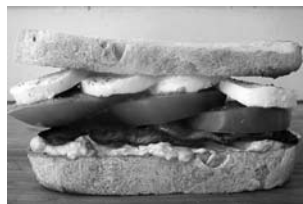
Keep leaves dry. Late blight spores germinates on wet leaves, so I space my plants four feet apart and corral them in big, sturdy cages. This encourages robust airflow between and through the plants, which keeps their foliage super dry and late blight at bay.

Make a barrier. After planting, I place a three-inch layer of straw or grass mulch around the base of my plants to prevent fungal spores from splashing up onto my plants during watering.

Selective pruning. Late blight usually starts on the lower leaves of a tomato plant and spreads upwards. I prune off the bottom eight inches of foliage when the plants reach knee high and snip off suckers—the little sprouts that appear at the crotches between branches and the main stem. This pruning strategy keeps the plants branching structure open and foliage up off the ground.

Keep watch. Late blight manifests first as little light green or brown water-soaked spots on leaves. Regularly monitor your plants and remove any suspicious leaves as soon as you notice them. Bag the leaves and throw them away in the trash bin—not your compost pile.

With this plan, and a little luck, your tomatoes should stay disease-free.



The Best Tomato Sandwich Ever

Preheat your oven to 400 degrees F. Line a rimmed baking sheet with aluminum foil and place four slices of bacon on the sheet. Bake until crispy, about 8 to 10 minutes. Remove from the oven and drain the bacon on a double layer of paper towels. Meanwhile, lightly toast two slices of sourdough bread. Drizzle each slice with extra virgin olive oil.

In a small bowl, mash an avocado with 2 tablespoons crème fraiche and a bit of kosher salt. Spread the avocado liberally on one slice of the bread. Layer the bacon slices over the avocado. Cut a large tomato into ½ inch thick slices and place three or four of them on the bacon. Top the tomato with slices of fresh mozzarella. Sprinkle on a good dose of salt and ground pepper. Place the second slice of bread—olive oil side down—over the cheese. Slice the sandwich in half. Devour immediately.

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

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Bradner Gardens Park Turns 10, Celebrates Unique Collaboration *Continued from page 4*

are Matt Maria, who will steward the food bank garden and donation program, and Neil Heiman, who will steward the Bradner Children's Garden.

Visit Bradner and you will be inspired by the passive solar classroom building and its 5.6 Kw grid-tied solar panel system. The classroom also harvests water into a 1,000 gallon cistern, whose overflow then recharges groundwater in an infiltration basin. Water in the infiltration basin can be re-circulated

by the pump run by the 30-foot-tall windmill that was brought to the site from a farm in the Midwest. The award-winning mosaic in the bathroom has to be seen to be believed.

In addition to the interactive landscape, there are free and fee-for-service classes offered at the park, a May plant sale, a summer concert (Aug. 22, 6:30-8:30 p.m.) and a cider pressing for the whole family (Oct. 31, 2-4 p.m.).

Want to get involved and help Bradner shine in its second decade? Come to monthly park-wide volunteer work parties hosted by the Bradner Leads. E-mail Joyce Moty, jmoty@earthlink.net, to be added to the Bradner Gardens e-mail list and receive notices and reminders about free classes, events and volunteer work parties. Check the Seattle Tilth Website for garden classes and volunteer opportunities we are offering at Bradner.

How Much to Water While Establishing Ornamentals?

Q: I have an ornamental garden with mixed trees, shrubs and perennials. It was mulched with wood chips when we planted it two years ago. I have been watering once a week all summer; how much longer do I need to keep watering?

A: Your landscape is relatively young, so it is important that you water it regularly for the summer. Given that August tends to be one of our drier months, check your plants for dryness at least until our fall rains arrive. Sometimes this can mean additional watering through September. You mentioned that you have a variety of plant types in your landscape. Your trees and shrubs, once you get through the hot part of August, will not continue to need weekly watering as they prepare for winter dormancy. You might want to

keep an eye on perennials, particularly fall bloomers, to make sure they are getting adequate water, either from the sky or your watering system. Their root systems are not as deep as those of the trees and shrubs and they are still in their prime growing season.

Woody plants taper off growth in mid-summer and need water to maintain turgidity of their leaves and allow for photosynthesis, but they are not devoting resources to building new leaves. An exception, of course, would be if we have an extended drought into the fall; then, supplemental water might be necessary.

Once your landscape matures, you will need to keep an eye on shrubs and perennials through the summer, but the trees should be able to fend for themselves. One way to mitigate the amount of water you need to apply

Hot Questions for


the
Garden Hotline
Your Garden. Our Expertise.

help@gardenhotline.org | 206.633.0224

would be to re-mulch the beds. You can get more wood chips from local arborists. If you have deciduous trees in the landscape, allow those leaves to fall into the beds. Not only will adding mulch save water but it will prevent germination of the pesky fall annual weed crops that love our Northwest gardens! For more information about watering the garden and for details about fall vegetable gardening, please call the Garden Hotline.

- Laura Matter,

Lead Environmental Educator

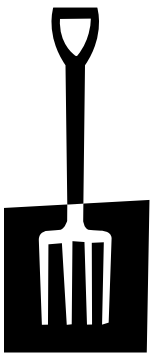
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Many Adult, Children Classes In Late Summer at Tilth

Seattle Tilth's classes are held either at the Good Shepherd Center (GSC), 4649 Sunnyside Ave. N., in north Seattle, at Bradner Gardens Park (BGP), 1733 Bradner Place S., in south Seattle, or at Pickering Barn (PBI), 1730 10th Ave. N.W., Issaquah. Lower price listings are exclusively for Seattle Tilth members, higher prices for the general public. Advance registration and payment are required. Class details and registration forms are found on our Web site, www.seattletilth.org, or can be gained by calling the Tilth office at (206) 633-0451, ext. 101.

Adult Classes:

- Fall Salad Gardening, Aug. 15, 10 a.m.-noon, \$25/\$35, GSC
- Fall Salad Gardening, Aug. 26, 6-8 p.m., \$25/\$35, PBI
- Composting for Apartment Dwellers, Sept. 9, 6-8 p.m., \$25/\$35, PBI
- Choosing the Right Home Compost System, Sept. 20, 10 a.m.-noon, \$25/\$35, GSC
- Comprehensive Organic Gardener Program, Sept. 23-Oct. 14, \$235/\$275, GSC, BGP
- City Goats 101, Sept. 26, 10 a.m.-12:30 p.m., \$30/\$40, GSC
- Putting the Garden to Bed, Oct. 10, 9-11 a.m., \$25/\$35, PBI
- Putting the Garden to Bed, Oct. 17, 10 a.m.-noon, \$25/\$35, BGP
- City Chickens 101, Oct. 24, 10 a.m.-12:30 p.m., \$30/\$40, GSC
- Putting the Garden to Bed, Nov. 7, 10 a.m.-noon, \$25/\$35, GSC
- City Chickens 101, Nov. 21, 10 a.m.-12:30 p.m., \$30/\$40, GSC

Children's Classes:

- Plant and Dance (ages 2-5), Aug. 5, 10 a.m.-noon, \$20/\$30, PBI
- Slimy Creatures (ages 3-5), Aug. 17-18, 10 a.m.-noon, \$40/\$50, GSC
- Tools and Ladybugs (ages 6-10), Aug. 17-21, 1-4 p.m., \$150/\$190, GSC
- Fly Like a Beetle (ages 2-5), Aug. 19, 10 a.m.-noon, \$20/\$30, PBI

- Wiggle Squiggle, Giggle (ages 1-2), Aug. 19, 10-11:30, \$20/\$30, GSC
- Flower Mania (ages 3-5), Aug. 20-21, 10 a.m.-noon, \$40/\$50, GSC
- Ready, Set, Garden (ages 5-6), Aug. 24-28, 10 a.m.-noon, \$175/\$225, GSC
- Ladybug Picnic (ages 3-5), Aug. 31-Sept. 1, 10 a.m.-noon, \$40/\$50, GSC
- Don't Squish That Bug (ages 1-2), Sept. 2, 10-11:30 a.m., \$20/\$30, GSC
- Cool Tools (ages 3-5), Sept. 3-4, 10 a.m.-noon, \$40/\$50, GSC
- Ladybug Picnic (ages 2-5), Sept. 14, 10-11:30 a.m., \$20/\$30, GSC
- Ladybug Picnic (ages 2-5), Sept. 16, 10 a.m.-noon, \$20/\$30, PBI
- Fabulous Flowers (ages 2-5), Sept. 21, 10-11:30 a.m., \$20/\$30, GSC
- Slimy Creatures (ages 2-5), Sept. 28, 10-11:30 a.m., \$20/\$30, GSC
- Tools are Cool (ages 2-5), Oct. 5, 10-11:30 a.m., \$20/\$30, GSC
- Slimy Creatures (ages 2-5), Oct. 7, 10 a.m.-noon, \$20/\$30, PBI
- Harvest Hoopla (ages 2-5), Oct. 12, 10-11:30 a.m., \$20/\$30, GSC

Blues for Food Coming Sept. 5, Benefits Food Banks, P-Patch Trust

The third annual Blues for Food Fest will be held at Magnuson Park on Saturday, Sept. 5, 11 a.m.-7 p.m. Five bands will be playing in this Labor Day Weekend fundraiser for P-Patch Trust. Solid Ground's Lettuce Link program will be on hand to accept produce donations, which will go to food banks. There will also be a homemade pie auction with pies made by P-Patchers, and children's events in the Magnuson children's garden. More information is available at www.ppatchtrust.org.

Celebrate Urban Garden Bounty at Our Harvest Fair Sept. 12

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garden or on winter gardening. Pre-registration and a small fee are required. See our Website for details.

- Family Fun – Step out with a little square dancing, join the Kids Parade, or try face painting, making herb crowns, or other arts and crafts.
- Urban Livestock Display – You don't have to trek out to the state fair to see livestock. Meet some chickens, goats and bees, and the people who keep these wonderful creatures in their urban homes.

Join the fun by signing on as a volunteer for the festival. Along with a number of planning tasks, many hands are needed to set up and run the festival, and then take it all down and clean up the park after the event. To volunteer, click on the "Get Involved" tab at www.seattletilth.org.

Seattle Tilth's Harvest Fair: Celebrate Local Food!

Saturday, Sept. 12, 10 a.m.-5 p.m.
Meridian Park at the Good Shepherd
Center
4649 Sunnyside Ave. N., Seattle

Take a workshop!

Lawns to Lettuce, 10:30-11:30 a.m.,
\$12/\$18
Winter Gardening, 12:30-1:30 p.m.,
\$12/\$18