

Seattle Tilth

ORGANIC GARDENING • URBAN ECOLOGY • COMPOSTING • RECYCLING VOL 31 NO 6 • DEC 2008/JAN 2009



More than 200 Seattle Tilth supporters tasted and toasted - and a few even twirled - at our fundraising event Nov. 12. See article on p. 5.

Apartment Composting to Garden Detectives: Grow with Our 2009 Adult, Children Programs

You're never too young or too old to garden, and Seattle Tilth will offer a cornucopia of programs for gardeners of all ages in 2009.

Our adult programs focus on hands-on learning about organic, urban food

production. Classes range from "Food Composting for Apartment Dwellers" to "Fall Salad Gardening," and we hope to offer a home-scale permaculture design series, which will complement our replanting and renovation efforts in the original Tilth teaching garden at the Good Shepherd Center.

Due to ever-increasing demand, we've expanded our Comprehensive Organic Gardener program for 2009 to accommodate more students. The next 7-session series starts the last week of February, and registrations are being accepted now.

Our demonstration gardens will host early- and late-season volunteer garden

Continued on page 3

Winter Tips from Our Garden Guide

Be a lazy janitor. Channel your inner Janus. These are lessons from Seattle Tilth's *Maritime Northwest Garden Guide* for December and January.

If that advice has you puzzled, consider these messages from the month-by-month overviews:

"...most any gardening tome will tell you that garden hygiene and cleanliness are paramount in the control of pests and diseases," wrote MNGG principal co-author Carl Elliott. It's important, he agreed, to clean up debris of plants that are susceptible to fungal diseases (tomatoes, peppers, cucumber, squash, eggplant, potatoes and bush beans) and not keep them in your home compost bin.

But don't get too tidy. Spent flowers and seed pods can be left on many plants, for plant health and local wildlife. "Setting seed is vital to plants' hardening off process for winter," says the Guide. "Besides, redheaded finches, chickadees and bush tits will nibble on seeds..."

By January, "the foliage has died back revealing the true shape of your garden," providing "the perfect conditions for imagining and planting." Therefore, be like Janus, the "Roman deity with two faces who presided over the threshold of endeavors," wrote co-author Rob Peterson. "As Janus, looking forward and looking back, you can use both foresight and hindsight to plan your garden."

For more sage gardening wisdom—or for a gift that will delight a gardener friend—pick up a copy of the Maritime Northwest Garden Guide at the Tilth office, most bookstores and PCC Natural Markets. You can also order it using the form on p. 7.

Support Seattle Tilth

Recently, members received a letter from Seattle Tilth concerning our financial needs. Please consider a year-end gift to Tilth to help us meet our goals in 2009. Donations may be sent using the form on page 7. Gifts are tax-deductible to the extent allowed by law. **Thank you!**

Jeanne Anderson to Serve as Interim ED

Veteran non-profit leader Jeanne Anderson has picked up the spade as interim executive director (ED) for Seattle Tilth while a search to replace former ED Karen Luetjen is being completed. Anderson began her work in November.

She comes to Seattle Tilth from the Foundation for Early Learning, where she had been executive director for eight years. Prior to that, she served as interim ED for many non-profit organizations in the region. "My focus is really on organizational development," she says, and one of her duties at Seattle Tilth will be to produce an organizational assessment. "It's sort of like an internal audit," she explains, "and one of the tools that helps us see what is needed to make the organizational stronger."

She also notes how important it is for an interim ED to bridge the gap between permanent leaders so "the organization is in good shape for the new person."

When she's not at work, Anderson and her husband Russ Hanbey spend time with an extended family that includes three grown children and two grandchildren. Hanbey is "the gardener in the family," she says, and his focus has been on native plants. The couple and their children have also been active in wilderness restoration efforts in the Cascades, and once ran a youth conservation crew in Alaska's Denali National Park. They now split their time between Seattle and Tucson.

Anderson said she's been impressed by the reaction of friends and colleagues when she tells them she's working temporarily at Seattle Tilth. "They say 'I love that organization,'" she says. "I've worked with a lot of non-profits, but never have I gotten that reaction before, and I've heard it over and over again. It feels good to be with an organization that is so loved and respected, and has so many dedicated members and volunteers."

Join us on January 28 for Seattle Tilth's Annual Meeting, Reunion Dinner

Renew gardening friendships over a potluck dinner and help Seattle Tilth celebrate another year at the organization's Reunion and Annual Meeting. It will be held Wednesday, Jan. 28, starting at 6:30 p.m. in the chapel on the fourth floor of the Good Shepherd Center.

Transitions

The Natural Soil Building Program saw a staff change recently. Michael Schut, who had been leading the NSB as Environmental Programs Manager since spring of 2008, accepted a new position as the staff officer for Economic and Environmental Affairs for the Episcopal Church. He ended his Tilth tenure on Oct. 31. To ensure continuity, former NSB Program Manager Colleen Quinn has returned to provide interim leadership while a new staff member is sought. Good luck Mike, and welcome back Colleen!

Tilth in the News

Seattle Tilth staff keep going on record with the media about the benefits of organic gardening, conserving natural resources and supporting local food systems. Recently, Hotline Educator Emily Bishton was interviewed by a writer from *Cooking Light* magazine for an article on home composting. It appeared in their November issue and is available on their Web site, www.cookinglight.com. Also, MC/SB Volunteer Coordinator Graham Golbluff was interviewed by KJR Radio on Tilth's involvement with the Habitat for Humanity Home Improvement Outlet workshop series.

Finally, Issaquah Garden Coordinator Sarah Cassidy gave Ciscoe Morris a laughter-filled tour of our Issaquah site for his KING-5 TV show, which is archived on www.king5.com.

Seattle Tilth Association is a non-profit organization and an urban chapter within Tilth's regional network.

Our Mission Statement

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.

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Monday–Friday, 10 am–5 pm or by appointment
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206-632-1999 Executive Director
206-633-0224 The Garden Hotline
206-633-0097 Master Composters/Soil Builders
206-633-5045 Volunteer Line

Web site www.seattletilth.org

E-mail Send to firstname.lastname@seattletilth.org

Address

Seattle Tilth Association, 4649 Sunnyside Avenue North, Room 120, Seattle, Washington 98103

Seattle Tilth Newsletter

Bill Thorness *Editor*
Sarah Kulfan *Design/Production*

The Seattle Tilth Newsletter is published by the Seattle Tilth Association. Readers are encouraged to submit articles, ideas for articles, original artwork, and other commentary. All material should be mailed c/o The Newsletter to the address above or e-mailed to tilth@seattletilth.org. Submissions will be printed as space allows. Seattle Tilth reserves the right to edit for interest, length, and style.

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

Interested in serving on the Tilth Board of Directors?

Call (206) 632-1999 for more details.

Autumnal Beginnings

Craig Skipton, President, Board of Directors

While we generally think of spring as a time to start anew, fall has its opportunities too. We clean up the garden, set the light up in the chicken coop to keep the eggs coming, mulch our beds as we think of increased soil nutrients and long-term soil health, and crack open the first seed catalog as soon as it arrives in the mail. At the end of the summer harvest, the beginning of bare ground speaks to the opportunities to come.

For Seattle Tilth during this autumn in particular, the opportunity is palpable. We are in the midst of the search process for a new executive director after our director of five years, Karen Luetjen, stepped down.

We have received and are currently reviewing applications from many qualified candidates. We have hired an exceptional interim director, Jeanne Anderson, who is helping to create a strong bridge from our past to our future. And our board, staff, members and volunteers have stepped up admirably to fill gaps, solve problems and think of ideas for the future.

Our search for an executive director is centering on finding the right person to take the organization toward the 60th anniversary—someone who can see the importance of the foundational work that has been done the past 30 years and build upon that to further achieve our mission.

The structure is in place, and we are looking to find that individual who has the skills, experience and passion to lead.

No small task, for sure, but we are very excited by the initial response of our announcement of the job opening. I'm reminded of a packet of seeds, not completely full, but containing just the right amount that are ready to be planted and spring into action.

If you or someone you know fits our ED job description (see it at www.seattletilth.org/about/employment), pass your information along to me at craigskipton@google.com for consideration.

In good Tilth! –Craig

2009 Adult & Children Programs

Continued from page 1

crews and a garden intern program. These programs can accommodate everyone who is interested, and registration has begun for the 2009 early-season crew. We will also facilitate involvement in other urban food production projects through volunteer work parties at sites like Marra Farm, Danny Woo Garden, Longfellow Creek Garden and the UW Farm.

Seattle Tilth's adult garden programs are offered at our three teaching gardens in the Wallingford and Mt. Baker neighborhoods of Seattle, and at the historic Pickering Barn in Issaquah.

In 2009 we will also be looking for ways to bring our organic education into new communities in the greater Seattle area.

To meet this goal, we are looking forward to growing relationships with organizations such as Seattle Youth Garden Works, Black Dollar Days Task Force, Seattle Central Community College and others. These new alliances will add to our long-term partnerships with P-Patch, Seattle Parks Department, Lettuce Link and, more recently, the City of Issaquah.

Just for kids

Children's programming will again bring thousands of young people in touch

with soil, seeds and wiggly worms in 2009. Programs range from school field trips to week-long summer day camps, and are held in our festive, fenced Children's Garden tucked up against the southwest corner of the Good Shepherd Center.

School field trips, known as Earth Steward Tours, are offered for classrooms from preschool through middle school. Teachers make reservations to bring their classrooms in both spring and fall.

Educators can also get in-service training on schoolyard gardening in our "Let's Get Growing: Planting Your Garden Classroom" workshop.

Children of all ages and their parents can experience Seattle Tilth's gardens in individual classes and day camps. It begins in the spring with a Monday morning class for parents and children aged 2-5 years, but the activity takes off with our summer series of Garden Adventure Day Camps.

Summer is a great time to be outside learning about garden ecology, eating plants, making crafts, singing songs, playing games and running through the sprinklers. Classes include Peawee classes for parents and toddlers, Garden Detective camps for 5-6 year olds, preschool

classes for parents and children, week-long camps for school-aged children and the Junior Counselor program for youth aged 10-14 years.

At harvest time, one-day sessions for parents and children aged 2-5 years will be held in Issaquah in our new Children's Harvests at the Pickering Barn series.

The Children's Garden is also a great place of discovery for adults, and the educator team trains many volunteer naturalists each year to help with tours and camps. This year there will also be a formal Children's Garden teaching internship program.

Registration for some programs has begun. More information is available at our Web site, www.seattletilth.org, or by calling (206) 633-5045.



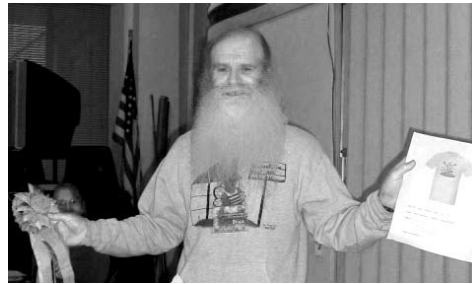
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Spreading the Compost, Refilling the Bins: Another Great Year for MC/SB Starts Now

Graham Golbluff, MC/SB Volunteer Coordinator



In the two photos above, MC/SBs J.J. Jacobi and Bruce MacLean celebrate winning awards in the home compost contest at the volunteer appreciation event. Part of the prize was a biodegradable ribbon! The photo below shows a bit of compost being mixed at the Cedar Grove facility in Everett. Photos by Emily Bishton.

Eight to one in 2008. That's been the record of the Master Composter/Soil Builder program in our banner year just ending.

Collectively, the program has reached more than 8,000 Seattle residents in roughly 1,000 hours of volunteer time this year. That translates to one hour of volunteer effort helping eight Seattleites obtain the knowledge and tools they need to develop or revamp composting practices in their homes, businesses and schools.

This, of course, translates to substantial amounts of organic waste being diverted from landfills and helps curb climate change by mitigating methane release, slowing the rate at which landfills fill up and prolonging their lifespans. Best of all, it produces a terrific commodity for organic gardeners like you!

New volunteers have contributed substantial amounts of time to educating Seattle residents about composting,

waste reduction and natural resource conservation. Some of them have already put in 50 hours and show no signs of slowing down.

To congratulate the Master Composter/Soil Builders for all their excellent work, Seattle Tilth hosted an MC/SB Volunteer Appreciation Event in early October. MC/SBs from 2008 to as far back as 1996 participated, socializing, snacking and enjoying a presentation on soil biology from WSU Puyallup Extension Soil Scientist and Small Farms Educator Doug Collins, who is also a former MC/SB volunteer and Garden Hotline educator.

Attendees also participated in both a "home compost contest" and a design charette. For many, the highlight of the day was touring Cedar Grove Organics' commercial composting facility in Everett, an activity the MC/SBs have not partaken in since

2004. The Natural Soil Building program and I would like to thank those volunteers for spending the day with us and hope they thoroughly enjoyed the event.

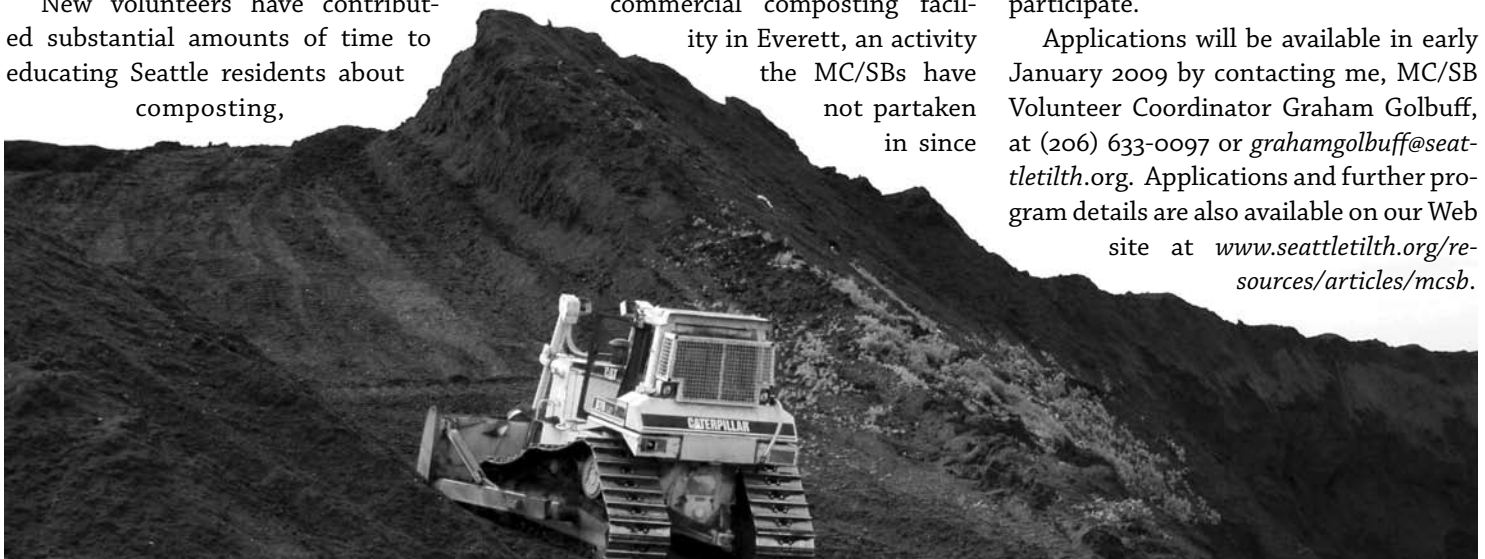
Join us in 2009!

So, does helping Seattleites build healthy soil sound appealing to you, too? That's just one of the many perks MC/SB volunteers experience every day. With many outreach shifts, volunteers are recipients of freebies like locally sourced meals or admission to great ticketed events like the Seattle Green Festival or Woodland Park ZooTunes concerts.

MC/SB volunteers also interact with residents of all walks of life through their outreach pursuits, and experience the diversity of this city first-hand. Finally, MC/SB volunteers share a strong sense of community that is generated simply by uniting people with common passions to work together towards shared goals. This last point has been most poignant to me, as I've seen the groundwork laid for what have become many meaningful friendships and connections over the years.

If this article seems like a big promotion for the 2009 MC/SB training, well, it is! Seattle Tilth and the Natural Soil Building Program want you to help green our communities next year. Any Seattle city resident can participate in the program. Our annual training will take place in March 2009, on Wednesday evenings and Saturdays. A \$150 refundable deposit pending successful completion of 40 outreach hours by March 2010 is required to participate.

Applications will be available in early January 2009 by contacting me, MC/SB Volunteer Coordinator Graham Golbluff, at (206) 633-0097 or grahamgolbluff@seattletilth.org. Applications and further program details are also available on our Web site at www.seattletilth.org/resources/articles/mcsb.



Tasting Fundraiser Celebrates Harvest Season

Will Middlebrooks lives and works at Jubilee Farm in the Snoqualmie Valley, one of the many local farms that generously donated produce for Seattle Tilth's "Taste, Toast and Twirl" fundraising event on Nov. 12. Will was one of several farmers who joined the celebration that rainy night, wading through waist-high flood waters on the farm to get there. That dedication and enthusiasm for Seattle Tilth was in evidence throughout the successful event.

From appetizers to desserts, wine to coffee, local growers, brewers, vintners and culinary artisans joined together to support Tilth and celebrate our abundant local harvest. The evening was made even more special by live music that filled the festive SoDo event space created by Herban Feast. More than 200 supporters were in attendance.

Additional funds were raised through a raffle of gift certificates and a brief live auction, and City Council President Richard Conlin spoke about the value of local food and farming.

Seattle Tilth is so grateful for the extraordinary efforts of Jubilee farmers and all our local producers, and we send best wishes to all the farms and residents in flooded areas. We also send sincere appreciation to sponsors, suppliers, staff and volunteers who helped make our tasting event a rousing success. Thank you!

Sponsors:

Chris Tanghe and James Lechner at **Élevage**, who provides guidance to businesses, wine enthusiasts, collectors and anyone who has an interest in learning more about wine.

B.J. Duft and his team at **Herban Feast**, who offer exceptional catering with fresh seasonal ingredients and a wonderful event venue.

Supporters:

Featured local wineries: Andrew Will Winery, Domanico Cellars, Elsom Cellars,

Fall Line Winery, JM Cellars, K Vintners, O'Shea Scarborough Winery, Syncline Wine Cellars.

Featured beverage producers: Dry Soda, Red Barn Ciders, Pike Brewing Company.

Local farms supplying fresh local ingredients: Dog Mountain Farm, Fall City Farm, Full Circle Farm, Jubilee Farm, Ox-bow Farm, and Tiny's Organics.

Sweets provided by: Cafe Besalu, Cupcake Royale, Dahlia Bakery, Flying Apron Bakery, Little Rae's Bakery, Macrina Bak-

ery, Poppy Restaurant, The Sugar Shack, Theo Chocolates, Three Girls Bakery.

Other delectable goodies from: Beecher's Cheese, Chefshop.com, Essential Baking Company, Golden Glen Creamery, Java Bean Coffee, Preston Hill Bakery, River Valley Cheese, Tall Grass Bakery, Wild Salmon Seafood.

Raffle items donated by: Elevage, Patagonia, Poppy Restaurant, Rain City Yoga, Serafina, Spring Hill Restaurant and Sutra Restaurant.

Music by: Charlie Beck, Joe Fulton, John Hurd and Charmaine Slaven from The Tall Boys, and Ben Lang, David Cahn and Jessica Logan from Trio A Propos.

Poster design by Thea Roe and Homebrewed Creative, with printing by Girlie Press.

Volunteers: Chris Abajian Carla Boon, Susannah Davis, Debra Fifer, Lavender Fulton, Rena Georger, Theresa Hastert, Lynne Jordan, Dan Kennedy, Rebeccah Maskin, Christine Mineart, Erin Ramsden, Ellen Stoecker, Nancy Tate, James Whitaker, Catherine Young,

Event organizing committee:

Lead: Renee Dodds

Team: Liza Burke, Justine Dell'Aringa, Nancy Evans, Patty O'Hara, Jonathan Rivin, Olga Shargorodskaya, Lesa Sullivan, Liza Turley

Fundraising speakers: Craig Skipton, Renee Dodds, Lisa Taylor



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Naked Gardener: Serfs Up

People who experience some life-changing event which places them in a statistically-

interesting group are often quoted as saying that they never expected to become a statistic. I never expected to know what they mean. This summer I was unwillingly removed from gainful employment when, in the unfeeling words of officialdom, my "position was eliminated." And so I entered the ranks of the unemployed and became statistically interesting and it's quite true: I never expected that.

So in my now suddenly-abundant free time the matter of household economies became a subject of close attention and discussion. Money being very short, what could we do to reduce expenses? Clearly there would be no jaunts to Rio for the nightlife, nor excursions to Monte Carlo for the gambling, but since we've never done either of those things anyway, these weren't expenses we could eliminate. Buy our clothes from Goodwill? I already do that. Grow our own food? We already do some of that, and this summer we've done more. Preserve more of it? Yes, and that's been fun. I have sauces and relishes and jams in the cupboard, fruit in

the freezer, shell beans dried, and green beans preserved in salt. It's not nearly enough to live off, but it's a help. Being omnivores, what we chiefly lack is animal protein or, to put it less delicately, flesh. So the squirrel became interesting to me in a new way.

The squirrel was fat, there can be no doubt about that. But the squirrel apparently held the view that it was not yet fat enough, and in pursuit of further corpulence, and a better insurance against the deprivations of the coming winter, it was feasting on the sunflower seeds I had set out in the birdfeeder (for the birds). I enjoy seeing the Oregon Juncos and Nuthatches that feed there. I did not enjoy seeing the squirrel there, although I did admire the athletic way it circumvented the alleged squirrel-proof design of the feeder (I should say "defeated" rather than "circumvented" because this squirrel was clearly not hindered in any way and probably enjoyed the exercise).

One thing I do like to see squirrels do is chase each other up and down the trunk of the maple tree. It's my firm belief that they do this for fun. Animal fun is something we don't know much about, and probably never will. You see birds in a strong wind executing aerial maneuvers that seem purposeless except for the sheer exhilarating excitement of it. But like I say, the fun animals may have doing these things is a matter of speculation and not open to proof.

When I chased the squirrel away from the bird feeder I took a close look at it and thought "There's some meat on that sucker." Back in the warm kitchen I searched for rodent recipes in *The Joy of Cooking* and found good instructions on skinning, preparing and cooking, but nothing about catching and killing. That's where things stand right now. I don't suppose they will change, because I'm not a hunter and that furry thief is probably safe from me. My wife and I will drift further and further towards a vegetarian diet, which won't do us any harm, and meat will be a treat once in a while.

And you know, those sunflower seeds out there are probably pretty tasty. If we decided that the birds could spare a few I

could toast them (the seeds, not the birds) and then fry up some garlic, toss those both with the brown rice left over from Tuesday's dinner, and serve that with some of those collard greens from the garden, which I would braise and sprinkle with vinegar. Hmmm. How about some of that rhubarb and apple relish on the side? And a glass of the cider we and our neighbors pressed from neighborhood apples. Now **that's** what I call Sophisticated Peasant Style.

And so, somehow, we prosper in adversity and life is good in spite of all. One small note to anyone expecting a Christmas present from me this year—I hope you like green tomato chutney.

Classifieds

Cynthia Creasey, real estate agent specializing in gardens that come with houses in Seattle. Call (206) 276-8292, Lake & Co. Real Estate.

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Hot Questions from The Garden Hotline

Contact the Hotline at (206) 633-0224 or help@gardenhotline.org.

When and how should I prune my fruit trees? I thought you were supposed to prune fruit trees in the winter, but I have been told that that does not apply to plums and cherries.

A general rule of thumb is to prune fruit trees in the winter, stimulating growth and invigorating the tree. Your goal will be to increase fruit production and improve branch structure and strength.

However, winter pruning is not always a good idea. Though removing dead wood can be done at any time, winter pruning of live wood can promote an excess of water sprouts (sprouts appearing on branches) and suckers (sprouts appearing at the base of the tree). Many fruit trees are actually very good candidates for summer pruning. Pruning in the summer does not promote excessive growth, and it gives you a chance to remove vegetation that might be blocking sunlight from immature fruit.

Do not top your trees. Topping does not keep the size of a tree in check. The stubs sprout multiple branches, creating a dense, upper canopy. These branches are not attached securely and can break in windstorms or when laden with fruit.

Apple, peach and pear trees: You can prune apples, peaches and pears when the trees are dormant (November through March). The most common style is open-centered pruning (versus pruning to a central leader). If a tree is too tall, cut out a few of the highest, innermost branches, following a branch down to a major limb and making a cut outside the branch collar. Clearing out the center improves air circulation as well as prevents shading of the lower limbs. Leave three to five, evenly-spaced main scaffolds with wide crotches. Don't leave stubs or make flush cuts. Thin out one-third of the

water sprouts back to a main branch, cut another third of them by one-third, and leave the rest alone. Heading cuts can encourage fruiting spurs (leave four buds) and strengthen branches. Remove branches that hang down and have become unproductive.

Apples and pears tolerate moderate pruning

and bear fruit on spurs on second-year wood. Peaches can take more vigorous pruning and bear fruit on first-year wood.

Plum and cherry trees: Pruning cuts made during the wet, winter season can cause the spread of bacterial and fungal diseases, especially silver-leaf disease on plums. Plums are routinely pruned in late February/early March.

It is best to prune cherries in the spring. Pruning during the summer can open up cherry trees to insect infestations, such as the cherry bark tortrix.

So, turn your back on the plums and cherries this winter, and carefully prune the others when they're dormant. If you still have itchy pruning fingers, cut out last summer's flowering canes in your tangled raspberry patch. You can remove one-third of the old canes of your blueberry bushes as well. --Falaah Jones

Resources:

- Plant Amnesty, www.plantamnesty.org, (206) 783-9813
- "Growing Fruit" by Harry Baker (ISBN 1840001534, Mitchell Beasley, 2004)

Contact the Garden Hotline at help@gardenhotline.org or (206) 633-0224, or visit our Web site, www.gardenhotline.org.





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Heartwarming Actions Help Tilth Grow

Liza Burke, Outreach & Development Coordinator

Seattle Tilth is very fortunate to have deep community support, as demonstrated by some exceptional recent efforts by people committed to our work. We are grateful for the essential financial support to help us meet our goals.

Creative Giving

Hard-working Demonstration Garden volunteer Demola Davies wowed us in November by hosting a fundraising dinner party to support Seattle Tilth! As she made plans to move to the East Coast, she wanted to show her appreciation for the friends and organizations “who have made a difference in my life, and the lives of many others.” Funds raised by Demola’s partygoers in November will benefit several causes, including Seattle Tilth. We love it! Bon voyage and thank you, Demola.

In Memory of Charles Armstrong

Charles Armstrong was a lifelong organic gardener and longtime Seattle Tilth member who passed away in October at the age of 87. As stated in his obituary, “Charles

was farming organically before ‘organic’ was cool.” He raised goats and chickens, selling eggs and growing produce during the depression—in Beverly Hills! He actively worked to conserve the environment during his years in Seattle, lobbying for open space in West Seattle, preserving farmland and promoting farmers markets. His family suggested that loved ones make a donation to Seattle Tilth instead of sending flowers. We are honored by this thoughtful gesture and touched by the stories of Charles’ life.

Membership Renewals and Recent Donations

We sent a letter to the Seattle Tilth community at the beginning of October asking you to renew your membership or make a donation to support the work of Seattle Tilth. Within five weeks, 91 members renewed their annual memberships, including some members we had not heard from in years! Membership in Seattle Tilth gives you discounts on classes, workshops, programs and events, this newsletter, and invitations to special events.

We received donations from 41 people and would love to hear from many more in the coming weeks.

Financial contributions are tax-deductible to the extent allowed by law and are essential to the health of our organization. Please consider renewing your membership AND making a donation to help us humbly become the organic gardening capital of the world!



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*May your lights shine brightly through the Winter Solstice, and
may the new year bring great abundance!*