

Presented by South Whidbey Tilth and Deer Lagoon Grange #846

2010 Organic Food Growing Course

Tuesdays, 6:30–8:00 p.m.

February 9–March 31

(except March 2)

Deer Lagoon Grange, 5142 Bayview Road, Langley

**Full Course: \$90; Single Class: \$15
(Tilth and Grange Members: Half Price)**

Learn from local farmers some of the best and most productive techniques for growing fresh food for yourself and your family.



FEB. 9: Garden sites, rotations and preparation *Instructor Anza Muenchow, this class will help you plan your garden in a most efficient way. Where and what to plant, special needs of particular crops, how to avoid problems by planning your crop rotations and more. Anza's is co-owner of Maha Farm on Glendale Road in Clinton, she is a current Tilth board member.*

FEB. 16: Understanding soil, preparation and amendments *Instructor Marc Wilson, this class will include soil types, what to expect from your soil type, how to amend your soil, what does adding compost do to soil, and much more. Marc is the co-owner of Maha Farm on Glendale Road.*

FEB. 20: Saturday Pruning Workshop *Instructor Gary Ingram, this will be a hands on class located at the home and farm of Gary Ingram and Pam Nodus, 440 Peters Road in Greenbank. Come and learn from Gary's many years as an arborist and work with him as he prunes his apple, pear, peach, cherry, plum, fig trees and more. Gary was certified by the International Society of Arboriculture as an arborist in 2003 and has nearly 20 years as a professional landscaper. Class begins 10 a.m. and will last 2 to 3 hours. Dress warmly.*

FEB. 23: Know which vegetables and when to plant *Instructor Anza Muenchow, this extensive class will help you choose what and when to plant for the best production in your food garden. All the popular varieties and several uncommon crops will be examined for nutrition, production and ease of harvest. Hoop houses and other season extension techniques will be discussed.*

MARCH 9: Seeds: propagation, ordering, varieties, saving seed *Instructors Molly Petersons and Anza Muenchow, this class will focus on seed selection for the Whidbey garden including all the best producing varieties. We will also have trays and seeds for you to plant during the class to take home and germinate yourselves. Bring an extra lab fee of \$5 to \$10 if you want to take home fully seeded tray for later transplanting. Molly Petersons' CSA farm is called Molly's Island Garden which she manages with her partner, John Petersons.*

MARCH 16: Compost, mulch, weeds and irrigation *Instructor Anza Muenchow. Get the most from your garden the organic way. Give the plants what they want. Learn about making and using compost, managing water needs and using mulches. Weed management strategies will also be discussed.*

MARCH 23: Know your insects: beneficial or pest *Instructor Gary Ingram. We love our fruits and vegetables, but so do the pests. Learn how to identify garden insects (good and bad) and to manage our most common pests organically in your food garden. Gary will have pictures and many suggestions for managing your worst pests.*

Includes: Beekeeping Basics *Instructor Todd Peterson is editor/writer for the BirdNote radio series and 88.5 FM (www.birdnote.org) and has a farm in Maxwelton Valley where he raises bees.*

MARCH 31: Perennial food crops, berries and assorted herbaceous veggies *Instructor Eric Conn. Plant now for years of harvests! We will look at different perennial vegetables, berries, and fruits. Varieties, planting considerations, and ongoing care will be discussed, as well as unusual crops for our climate. Eric Conn from Wise Earth Solutions will share his vast knowledge from growing perennial crops. His current farm is in Maxwelton Valley.*

For information www.southwhidbeytilth.org or 360-579-2892