

JULY-SEPTEMBER
Registration opens June 1

- Chicken End of Life Issues
- Custom Classes
- Fall Planting for Your Winter Garden
- Intro to Building Garden Structures
- Intro to Cooking and Eating In Season
- Intro to Food Preservation
- Let it Rot: Keys to Effective Composting
- Permaculture in YOUR Garden (and Life!)
- Putting Your Garden to Bed for the Winter
- Seed-Saving Basics
- Walking Tours (One Focus Area Per Session)
- WORKSHOP: Building Garden Structures (One Project Per Session)
- WORKSHOP: Cooking and Eating In Season (One Recipe Per Session)
- WORKSHOP: Preserving the Harvest (One Technique Per Session)

Intro to Building Garden Structures

Have you been thinking about building in your garden? This class will cover best practices for outdoor construction and introduce some of the options available for creative and functional garden structures: raised beds, compost bins, season extenders, terracing, chicken coops, goat pens, and more. (**Note:** For more hands-on experience check out our Workshop on this topic. We do recommend taking the intro class first, and often offer them together.)

(August-September, 1.5 hrs., \$10)

WORKSHOP: Building Garden Structures (One Project Per Session)

These occasional sessions will focus on building one structure that meets a specific garden need. During the workshop, instructors will review tools and techniques for garden construction, and then participants will be guided through building their own structure. Materials and a limited selection of tools will be provided; participants are encouraged to bring their own tools, if available.

(August-September, 2.5 hrs., \$40-\$100 depending on the project)

Let it Rot: Keys to Effective Composting

Leave it alone long enough, and it will surely decompose. But will it nourish your plants like you want it to? This class, which provides tips for several composting approaches (including pile and sheet/lasagna methods), will cover how and why compost works, and how to make it work for you.

(July-September, 1.5 hrs., \$10)

Intro to Cooking and Eating In Season

At some point, most gardeners find themselves thinking: “Well, I grew it—now what?!” This classroom session focuses on what to do with the produce you’ve grown, and where to get complementary seasonal ingredients that don’t come from your garden. Recipes and resource guides for what’s in season provided. (**Note:** For more hands-on experience check out our Workshop on this topic. We do recommend taking the intro class first, and often offer them together.)

(September, 1.5 hrs., \$10)

WORKSHOP: Cooking and Eating In Season (One Recipe Per Session)

This workshop takes place in the kitchen. Each class will include demonstration, taste-testing, and hands-on practice. Emphasis is placed on creative use of especially bountiful producers (like zucchini)!

(September, 2.5 hrs., \$40)

Walking Tours (One Focus Area Per Session)

On each of our walking tours, we explore a neighborhood and/or a community garden. Participants can expect to become familiar with different techniques being utilized in the field, compare and contrast methods, and visit with diverse Portland gardeners.

(July-August, 1-3 hrs., \$10-\$30)

Intro to Food Preservation

Even the smallest garden spaces can yield an unmanageable amount of fresh produce during the height of the harvest. In this class, we will present the most common and effective methods of preserving food, the tools of the trade, and the best ways to preserve overabundant crops for later use. (**Note:** For more hands-on experience check out our Workshop on this topic. We do recommend taking the intro class first, and often offer them together.)

(July-September, 1.5 hrs., \$10)

WORKSHOP: Preserving the Harvest (One Technique Per Session)

Each session of this hands-on workshop teaches a specific method of food preservation, and gives participants a chance to practice it.

(July-September, 2.5 hrs., \$40)

Fall Planting for Your Winter Garden

It's not too late to sow an edible garden that will bear through winter and/or set you up for an early spring harvest! In this class, we will cover cold-hardy veggie varieties and how to prepare your garden space to be fruitful through winter.

(July-September, 1.5 hrs., \$10)

Seed-Saving Basics

Sometimes it's good to leave your plants to go through their whole life cycle in the garden—it means you can harvest seeds and use them to continue on next year! In this class, we'll examine the different sorts of seeds produced by garden plants and how to harvest and store them.

(August-September, 1.5 hrs., \$10)

Putting Your Garden to Bed for the Winter

Want to get a head start on your spring garden, but not excited about maintaining it throughout the rainy season? In this class, we will discuss strategies—like cover cropping and sheet mulching—for tucking your garden in for a long winter's nap, and having it be rarin' to go when you wake it up in the spring.

(September, 1.5 hrs., \$10)

Chicken End of Life Issues

It is common, when fall hits and the light starts to wane, for egg production to slow and for chicken-keepers to find themselves asking hard questions about their older birds. In this class, we discuss the egg-production cycle and humane options for birds whose production is diminishing. We recognize that this can be a sensitive topic for many chicken-keepers, and we offer this class primarily for keepers who consider their birds both pets and potential sources of food. Please note: Those who consider their chickens ONLY as pets may not find this class appropriate.

(September, 1.5 hrs., \$10)

Permaculture in YOUR Garden (and Life!)

Permaculture is a design philosophy that is commonly applied to gardening, but which can also be applied to larger systems: businesses, educational endeavors, and other life work. In this class, we cover the personalities behind and basic principles of permaculture, introduce resources for learning more in the Portland area, and discuss how permaculture can be applied across disciplines. Folks who have earned or are pursuing the Permaculture Design Certificate or have done self-study in permaculture are welcome; this is a very basic class, but there will be time for all participants to share their experiences with and thoughts about p'culture.

(July-September, 1.5 hrs., \$10)

Custom Classes

If you want to suggest a specific gardening topic and can help us gather a group of five or more folks to attend a class on it, we will likely be able to create one to meet your needs! This is a great option for neighborhood associations, community gardeners, church groups, and businesses interested in learning more about a specific gardening topic. Please get in touch with us at classes@IndependenceGardensPDX.com if you are interested in this option.

(July-September, Length/cost based on topic & approach)