

# The Living Garden



## Contact:

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## The Living Garden

**What you will learn in a nutshell:** If you want to learn how to garden, preserve food and herbs, connect with the earth, are thinking of gardening/farming as a way of life, and have a specific interest in growing and using herbs, this is a great experience. Learning includes but is not limited to the following - How to order, organize, harvest, process and store seeds. How to grow, harvest and preserve healthy, nutritious food as well as culinary and medicinal herbs. This will include where, when and how to prepare a garden bed. How to make compost and care for it. Creating and using compost tea inexpensively. How to start plants from cuttings. How to plant seeds in trays and pots as well as direct planting in ground. How to transplant seedlings from pots to the garden. How to care for the plants once they are in the ground. General care of the garden throughout the spring, summer and winter months. How to harvest and preserve food and herbs for later use. Additionally, we will discuss caring for bees, small farm animals and any other topic the group is interested in. We will discuss many aspects of the foods and herbs that you will learn to grow and preserve. Expect to have fun and unexpected events such as a cheese making class pop up from time to time. You will study hard, and learn more than you can imagine! (Many details are listed by month below. I encourage you to email if you have questions about this class.) [class@herbaltransitions.com](mailto:class@herbaltransitions.com)

**How you will learn:** Lecture as well as hands-on experience for the new gardener to intermediate level gardener. This class revolves around easy to understand principles and gives you the necessary hands-on activities to teach you to garden food and herbs and learn to preserve and use them. Although much of our time is spent in discussion or watching demonstrations, you will get a chance to get some hands on interaction with the plants.

**Where you will learn:** Wise Acres Farm – A farm in Pleasant Hill Oregon, devoted to teaching planetary citizens to be more self sufficient in a sustainable manner. It is 18 minutes from South Eugene and 25 minutes from North Eugene.

**Who will be teaching:** Classes are largely taught by Dr. Sharol Tilgner. Her bio is here. [Dr. Tilgner's bio](#)

**Investment to learn:** \$425 - \$525 (See discount schedule immediately below. Early payment has additional discounts!) sliding scale fee includes a whole winter to fall of class time, hands-on time in food and herb garden, preserving of vegetables and herbs as well as tasting what is in the garden and getting to take extra herb, fruit and veg home. You will also get to take home any extra veggie and herb starts. When we weed we dig up lots of valuable plants that you can take home with you. This includes vegetable babies, herb babies and berry canes.

**Discounts:** Receive a 15% discount if you register before December 15th, 2012. Receive a 10% discount if you register one month in advance. Refunds available up until two weeks prior to the class starting. There is a 20% surcharge on all refunds up until one month prior to the class when it changes to a 25% surcharge on all refunds. Remember there is a sliding scale for people who need it. Additionally, if you register as a group of 3 or more you can get a discount of 20% at any time. No other discounts can be taken with this 20% discount, but the sliding scale can still be used. For instance if three people are registering as a group for \$450 on the sliding scale, they would each get \$90 off the fee and pay only \$360 each for the entire 9 months of classes.

**Registration: To print out a registration form, click here: [The Living Garden Registration Form](#)**

**When you will learn:** Specific scheduled Sundays as listed below. Additional dates will be decided on a weekly basis for hands-on activities in the food and herb gardens. Each week dates and a schedule of activities will be emailed or called in to you. (If you don't have email.) The dates will depend largely on mother nature and the weather as well as a variety of other farm factors. No matter the weather we will meet on the specified Sundays. Only the additional dates will change each week. Although we suggest you start this class in February, it is possible to join the class at any time. By coming to many of the unscheduled weekly dates you can make up some of the information lost to you. Sharol will also send emails to the class to notify them of things they should be thinking about as far as timing of plantings etc. You may also email her with questions if you can't wait for class.

[The scheduled Sunday dates are below.](#)

**February** 12th, 26th

**March** 11th, 25th

**April** 8th, 22nd

**May** 13th, 27th

**June** 10th, 24th

**July** 8th, 22nd

**August** - 5th - 2nd date as desired by class

**September** 5th - 2nd date as desired by class - perhaps 23rd?

We will have a harvest potluck in August or September, the date and time to be decided by the class. Families welcome. Harvest time will include making jam, drying of fruit and freezing of veggies as well as veggie fermentation and grape fermentation.

On regularly scheduled days we will meet at 9:00 AM each day and the class will break around 12:30 for lunch. Bring a sack lunch. Tea or other beverages will be provided. The class will end at 4:00 PM. Some days we may end earlier or go a bit late, but we will try to stick to the schedule. We will try to maintain the schedule dates and with the use of the greenhouse and being able to do things in the greenhouse environment, it will help us stay on schedule. Regarding the weekly schedule that will be sent to you by email, you decide when you want to join us at the farm for our scheduled activities. We will offer many of them. If you can't make one you can come to another.

Due to mother nature dictating when we plant and transplant etc. we may not always be able to use scheduled days for hands-on experience with seeding,



transplanting, thinning, weeding etc. However, since we will have additional days available for people to join us, you should be able to get hands-on experience at everything if you make it a priority.

We will meet at the first of the year to discuss general gardening techniques and go through seed catalogs and learn how to make decisions on the best seeds to order for your needs. You will go home with knowledge on how and where to order seeds and make plans for where those seeds will be planted and grow into your future vegetables and medicinal herbs. After this first class all other classes will be a mix of verbal instruction/lecture and hands-on experience. There will also be specific additional days available that students can come join in the daily activities and learn first hand with the Wise Acres folks in the food or medicinal herb garden or orchard/vineyard to learn more about recognizing the various weeds and plants and how to grow the desirable plants into nutritious and health promoting vegetables and herbs.

Each week in March - October you will be sent an email telling you what days special events are taking place at the farm. Please tell us days and times of the day you are available and we will try our best to include those days and times. Realize we have to work around mother nature which is largely the weather as well as the dates when plants are simply ready for us to complete a particular activity.

#### **General activities:**

**The Soil:** Soil, composting, compost tea, biodynamic preps.

**Preparing the Garden areas:** What you need to do to have your garden beds ready to go. Consideration of crop rotation, cover crops, or beds lying fallow.

**Planting your seeds:** When to plant the different seeds and how to plant them in trays for transplanting. Will discuss direct seed planting and plant seeds in the garden. Taking care of your planted seeds.

**Potting up:** Moving seedlings into larger pots.

**Transplanting vegetables into the garden & Direct Seeding:** We will transplant plants and direct seed outside. Discuss care of the newly transplanted and seeded garden.

**Caring for your garden through the spring:** Hands-on caring for the transplants and seedlings coming up. Thinning, transplanting seeds as needed, weeding, feeding, watering methods, pest control and beneficial insects.

**Caring for your garden through the summer:** Timing of replanting of direct seed crops, methods to keep weeds down, preventing sunburn and dehydration of plants. Thinking about cover crops for fall and winter time. An introduction to seed collection and collection of seeds throughout summer/fall.

**Caring for your garden through the fall and winter:** Fall plantings, plants that do well in the fall or will winter over, extending the season with use of cloches, cover crops, seed collecting, greenhouse growing, planning for next year.

**Collecting and Preserving:** All through the year we will be collecting and preserving various veggies and herbs so you may learn various techniques of preservation used by home-makers and herbalists.



**Specific topics and activities that will be covered are listed below:** Not all topics are listed, and mother nature will dictate changes in the schedule, but it gives you a rough idea of what will take place.

General January activities: (We will not have class in January)

**Sow Indoors/Greenhouse:** Direct sow in greenhouse ground or trays for later transplantation.

Beet family: beets

Carrot family: carrots

Mustard family: radish

Onion family: Leeks/onions, chives

Pea family: for greenhouse growing – shelling peas, snow peas, snap peas

broccoli raab and artichoke, lettuce, arugula, swiss chard, endive (frisee), pac choi

#### **February 12th: 9:00 AM – 4:00 PM**

**Planning your garden:** Considerations for the location of your garden. Size of garden and other specifics. How to get the soil ready to go. When to plant seeds and put transplants out. Bring questions about your specific site to class. Bring photos of possible sites. The photos should include surrounding bushes, trees and buildings as well as the actual area you will be planting in. We will visit student's gardens at some point in the year. This gives everyone new ideas on how to grow their own garden.

**Plant & or Seed selection:** Seed and plant company selection and consideration of collecting own seeds in future. Ordering of seeds. Organizing and preserving seeds you purchase or grow.



#### **February 26th: 9:00 AM – 4:00 PM**

Collection of herb roots and preserving them

We will set up logs for growing mushrooms now or in March

**Sow Indoors/Greenhouse:**

Aster family: lettuce, endive:frisee

Beet family: spinach, swiss chard

Carrot family: celery, celeriac, fennel, parsley

Mustard family: arugula, radishes

Pea family: snow peas, shelling peas, snap peas

Pea family: shelling peas, snap peas, fenugreek

Solanaceae or Nightshade family: tomatoes, sweet peppers, hot peppers, eggplants.

#### **General March Activities you may be involved with at scheduled times or additional dates:**

Food and herb garden, orchard activities

Care of trees and berries – organic sprays – compost tea

Transplanting of leeks, onions

Planting of new trees/vines/bushes in orchard

General small yard pond care

Tools of the trade - what to use and how to use them

Poplar bud picking

Biodynamic sprays and compost sprays as needed

Last chance to dig up any roots needed for teas or other preps  
 Clean out bird boxes if not already cleaned  
 Fly catcher set up  
 Set up hops and trellis  
 Planting of many seeds in trays  
 Spread minerals/Kelp if not done earlier  
 Compost making  
 Add any new bed edgings, new beds, lay pathways  
 Set up new irrigation if not already up (not farm irrigation - small garden irrigation)  
 Have codling traps ready to go  
 Make new mason bee blocks if needed  
 Care for bees - You may watch from afar if you wish  
 New vines planted  
 Slug control  
 Set up pea supports  
 Look for tent caterpillars



**March 11th 9:00 AM – 4:00 PM**

**Sow Outdoors:**

Beet Family: spinach, swiss chard  
 Carrot family chervil, fennel  
 Flax family: flax  
 Mustard family: arugula, radishes  
 Pea family: snow peas, shelling peas, snap peas

**Sow Indoors:**

Mint family: summer savory  
 Mustard family: radishes, bok choy or joi choy, broccoli, cabbage, cauliflower, kohlrabi, kale  
 Pea family: shelling peas, snap peas, fenugreek  
 Flowers: Zinnias and Chinese asters

**March 25th 9:00 AM – 4:00 PM**

**Sow Outdoors:**

Nightshade: potatoes in ground now or April  
 Hardy annual flowers can be sown outside now such as alyssum, calendula, California poppy, forget-me-nots, sweet peas.

**Sow Indoors:** Any items from early in month not sown

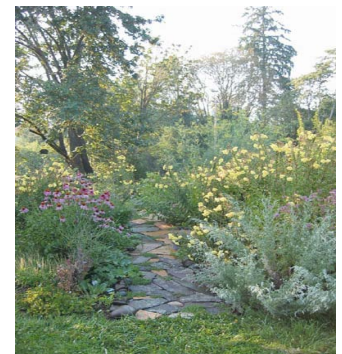


**General April Activities you may be involved with at scheduled times or additional dates:**

Greenhouse activities  
 Weeding in herb beds and garden as well as orchard, berries (You learn to identify plants and you get to take many extra plant babies home!)  
 Creek clean up - not part of class but we do it each year  
 Care of trees – organic/biodynamic sprays – compost tea  
 Planting of seeds in trays and garden  
 Transplanting  
 Compost making  
 Garden bed activities  
 Collect nettles for beer, tea, food  
 Slug control  
 Repot seedlings into 4 inch pots  
 Weeding party  
 Label herb Signs  
 Lay down fabric mulch  
 Check out timing of ashing of insects  
 Cleaning pond  
 Weed whacking - We will not weed whack, but will demonstrate how a weed whacker works and different heads for them and care of the weed whacker.  
 Ant control  
 Apple maggot traps out at petal fall if needed (Flies black and white striped with white spot on back.)

**April 8th 9:00 AM – 4:00 PM**

Aster family: lettuce, put summer savory out  
 Beet family: beets, orach, spinach, swiss chard, quinoa  
 Carrot caraway, carrots, chervil, cilantro, dill, fennel, parsnip, parsley  
 Mint family: basil  
 Mustard family: radishes, bok choy or joi choy, broccoli, cauliflower, kohlrabi  
 Onion family: Set onion family plants out which were started in greenhouse  
 Squash family: Usually end of April but will try to get it sown in pots to be transplanted out this day as it is a good day astrologically and the only Sunday we could do it. Cucumbers, melons, summer and winter squash varieties



**April 22nd: 9:00 AM – 4:00 PM**

Mustard family: cabbage,  
 Pea family scarlet runner beans

**General May Activities you may be involved with at scheduled times or additional dates:**

#### Greenhouse activities

Bathing goats and clipping hoofs (You may watch if you wish to learn about goat care.)  
Weeding in herb beds and garden as well as orchard, berries  
Care of trees – organic sprays – compost tea  
Planting of some seeds in garden  
Transplanting  
Compost making  
Pick valerian flowers for biodynamic prep  
Apply biodynamic compost preps when appropriate  
Biodynamic sprays and compost sprays as needed  
Set up bean/pea supports  
Ashing of insects if needed  
Thin fruit on trees  
All irrigation working to garden, orchard and herb beds  
Collect calendula flowers, rose petals, plantain leaves, comfrey leaves  
Make calendula succus  
Beneficial nematodes in garden if needed  
Coddling moth traps out  
Put out yellow sticky paper for cuke beetles if necessary  
Food collection

#### **May 13th: 9:00 AM – 4:00 PM**

##### **Sow Outdoors**

Aster family: lettuce, burdock, Mexican sunflower, sunflower  
Beet family: beets, orach, new Zealand spinach, swiss chard, quinoa  
Carrot family: caraway, carrots, cilantro, dill, fennel, parsnip  
Grass family: corn  
Mint family: summer savory, perilla  
Mustard family: radishes, bok choy or joi choy, broccoli, cabbage  
Pea family: beans - fresh eating and shelling

#### **May 27th: 9:00 AM – 4:00 PM**

Any seeds still needing to be sown and see above May general activities.

#### **General June Activities you may be involved with at scheduled times or additional dates:**

Greenhouse activities  
Weeding in herb beds and garden as well as orchard, berries  
Biodynamic sprays and compost sprays as needed  
Planting of some seeds in garden  
Compost making  
Make herbal oil for salve  
Make hypericum oil, beer, tincture as needed  
Make root beer or other soda from herbs  
Seed collecting as needed  
Food collection as needed  
Garlic harvest/braiding if soft neck  
Collect herb flowers and herb leaves etc as needed

#### **June 10th 9:00 AM – 4:00 PM**

Aster family: lettuce  
Carrot family: cilantro, dill  
Onion family: green onion  
Pea family: beans  
Squash family: cucumber, summer squash

#### **June 24th 9:00 AM – 4:00 PM**

Beet family: beets, swiss chard  
Carrot family: carrot, finnochio  
Onion family: green onion  
Mustard family: brussel sprouts, cauliflower, cabbage, turnips, kale (sow now or first 1/2 of July for winter veggies)

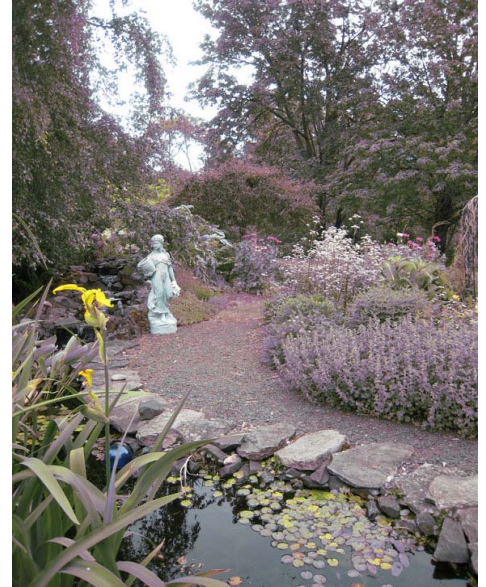
#### **General July Activities you may be involved with at scheduled times or additional dates:**

July is a slower time for the garden care and the farm's focus is on maintenance of various farm equipment, website etc. We have only one scheduled date and there will be few added dates for hands-on activities until August. May make blueberry jam and if so, will invite you to join us. May also make it in August.

#### **July 8th & 22nd**

July is time for fall and winter veggie planting  
Aster family: lettuce, frisee  
Beet family: beets, spinach, swiss chard  
Carrot family: carrots, finnochio, parsley,  
Mustard family: radishes, bok choy or joi choy, broccoli, brussel sprouts  
Onion family: green onion  
Pea family: snow peas, snap peas, some bush peas

#### **General August Activities you may be involved with at scheduled times or additional dates:**



Greenhouse activities  
Weeding in herb beds and garden  
Compost making  
Seed collecting as needed  
Making jam, preserving foods (freezing, canning, drying)  
Food collection  
Wine making with berries/grapes as available  
Fermentation of veggies  
Apple cider, Pear cider some years  
Collect herb flowers and herb leaves etc as needed  
Harvest hops  
Harvest blackberries and elderberries now-Sept for wine etc.  
Huckleberry collection

#### **August classes**

August is time for harvesting as is the month of September. In these two months, you will receive a weekly email telling you of things that will be harvested, when and what type of preparations will be taking place. There will be many chances to learn. The class will also decide on a day to have a harvest potluck in August or September. We will share the bounty from our gardens with each other and our friends and families.

#### **General September Activities you may be involved with at scheduled times or additional dates:**

Greenhouse activities  
Weeding in herb beds and garden  
Compost making  
Seed collecting as needed  
Making jam, preserving foods (freezing, canning, drying) - demonstrations available of all.  
Food collection  
Collecting hazelnuts  
Plant garlic toward end of month or Oct  
Fermentation of veggies  
Gardeners Potluck at the farm: Bring your family!

#### **September classes**

September is time for harvesting and preserving. If we have not yet covered all the necessary things you need to learn about these processes we will cover it here. This is a catch up time if needed.

#### **October**

In October there may be grape harvesting. Some years recently the grapes have not ripened enough and it depends on the weather.

#### **Lodging:**

Camping on the farm: \$15/night per each person. Please enquire about longer stays if interested.  
Private cabin with a single bed and loft bed available for \$35 per night for three or more nights or \$45 per night for one night. Includes use of outdoor kitchen and bathroom with hot shower.  
Motel 15 minutes away  
Many motels/hotels 20 minutes away - [click here for details](#)

**Fee:** The whole summer of learning \$425 - \$525 sliding scale fee. Includes class time, time in food and medicinal herb garden, preserving of vegetables and herbs as well as tasting veggies/fruit and getting to take extra herb, fruit and veg home. You will also get to take home any extra veggie and herb starts. When we weed, we dig up lots of valuable plants that you can take home with you. This includes vegetable babies, herb babies and berry canes.

**Discounts:** Receive a 15% discount if you register two months in advance. Receive a 10% discount if you register one month in advance. Refunds available up until two weeks prior to the class starting. There is a 20% surcharge on all refunds up until one month prior to the class when it changes to a 25% surcharge on all refunds.

**Registration: To print out a registration form, click here:** [The Living Garden Registration Form](#)

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