



FALL CLASS SCHEDULE

TWO BOOK REVIEWS

HOW TO GROW MORE VEGETABLES

WHAT'S NEW IN THE 6TH EDITION?

Here are six good reasons you should update to the latest edition from John Jeavons and Ecology Action:

- Completely updated master growing charts, with the latest data for good yields.
- Revised and updated garden plans – how to make your plots even more productive!
- The latest advice and thinking on organic fertilizers and amendments.
- More detailed information on sustainable soil fertility.
- Lots of new reference materials!
- And handiest of all, an INDEX! Now you can look topics up quickly!

PASSING FARMS; ENDURING VALUES; California's Santa Clara Valley

by Yvonne Jacobson

This second edition of Yvonne's worthwhile book, released in 2001, details the history of local land use from 1777 to the present, from the time the Jesuits first planted orchards, to the agricultural heyday of the area, when it was known as "The Valley of Heart's Delight," to the present, when we think of it as "Silicon Valley." As a daughter of the famous Olsen Cherry family of Sunnyvale, Jacobson presents us with an account both very personal, detailing the experiences of her own family and friends (also farmers), and also broad in scope, showing the causes behind the changes that have overtaken the Valley. If you love looking at old photos, you'll find the pictures alone are worth the price of the book, showing farming men and women in their everyday lives – picking fruit and vegetables, getting married, canning, protesting high taxes. This book is for anyone who wants an intimate sense of what has gone before, here in the Valley. With a forward by Wallace Stegner.

NEW STORE ITEMS!

BLUEBERRIES. Your favorites will be in the store by October and November.

EARTH FLAGS! Let everyone know we're all on flagship Earth together.



MAC'S FIELD GUIDE To Good Garden and Bad Garden Bugs of California – a two-sided, laminated aid.

ANACONDA HOSE, stretches and automatically coils back up. Comes in 3 lengths.

ANNIE'S ANNUALS is once again delivering 4" annual and perennial plants, many rare and unusual, and many CA natives.



POSTERS. Colorful wildflowers from the California Native Plant Society. Also from Growing Community and Going Organic Time to decorate your walls.



GET YOUR NEWS ON-LINE

Visit our beautiful website and subscribe to our electronic newsletter.

ANNUAL TOMATO TASTING

SUN., AUGUST 25, 2002 12:30-3 pm

SHARE YOUR TOMATOES WITH FELLOW TOMATO-LOVERS!

Bring your tomatoes to share

with others who hold your same passion, and we'll do the rest. Open pollinated and heirlooms are especially appreciated. Delight in the crisp, sweet burst of a cherry tomato popping in your mouth, or the mellow bite of a Brandywine slice. Discover tomato varieties you love that you didn't know existed. Learn the secrets of your fellow tomato-gardeners. Last year we tasted over 50 varieties.





FALL CLASSES 2002

Please register and prepay in advance by mail or in person.

Seniors and low-income persons may request a \$3 discount on classes. Some classes do extend beyond the scheduled time.

HARVESTING AND PUTTING UP THE BOUNTY

10:30-12:00, \$17

Learn fun things to do with your fall harvest; roasting peppers, drying peppers and making paprika. You will also learn the best ways to save basil and put up tomatoes. Class will cover seed saving. *Jody Main - local organic garden and natural food writer, teacher and consultant. Author: Potted Plant Organic Care, Sprouts Are Good, The Children's Garden. Managed Restaurant Garden at Flea Street Cafe, Menlo Park; for many years catered natural foods to a Palo Alto-based software company; creates recipes and demonstrates cooking at Country Sun Natural Foods, Palo Alto.*

Jody Main

Saturday, August 24

STARTING YOUR FALL VEGETABLE GARDEN

10:30-12:00, \$17

A diverse, bountiful and nutritious Fall/Winter vegetable garden is an easily attainable dream with a little planning and preparation. In this class we will discuss what crops are best suited to production during the short, cool, wet days we call winter. Sowing and transplanting schedules, strategies to ensure an extended harvest and soil fertility issues will all be covered. *Christof Bernau has been growing vegetables, cut flowers and perennials organically for ten years and is a Garden Manager/Instructor in the Apprenticeship in Ecological Horticulture at The UCSC Farm and Garden.*

Christof Bernau

Saturday, Sept. 7

*BETTER PLANT HEALTH (AND FOOD!) WITH COMPOST CROPS!

10:30-12:00, \$17

Discover the key to sustainability and increase the fertility of your garden. Learn to improve and maintain the health of your soil by growing your own fertilizer. Learn how to make the most of the "off" season by growing material for your compost pile and food for yourself. *Bi-sek is an apprentice at Ecology Action in Willits.*

Bi-sek Hsiao

Saturday, Sept. 14

*GROWING GRAINS FOR YOUR BODY AND SOUL

2:00-3:30+, \$17

Grains have been grown since the dawn of civilization, and you can take part in this rich history by growing them in your garden. Discover the key to sustainability, and learn how to "grow soil" using the GROW BIOINTENSIVE method. Improve the fertility of your garden by growing grains for food and straw for compost. Sample some home-baked bread made with whole grains grown in the Ecology Action Research Garden.

Bi-sek Hsiao

Saturday, Sept. 14



*INTRODUCTION TO GROW BIOINTENSIVE

10:30-12:00, \$17

How do you get sustainably high yields of vegetable, grain and other food crops, while building the fertility of your soil? Learn the principles of the Ecology Action method of Biointensive gardening, including the double-digging of raised beds, composting and soil-building, intensive planting, companion planting, carbon-farming (the use of compost crops), calorie farming, and the use of open-pollinated seeds. We emphasize a whole-system approach that allows soil fertility to be built in a relatively short period, so that fertilizer inputs (other than compost) become unnecessary, or almost so, thereby making the garden and farm sustainable. *Timothy is an apprentice at Ecology Action in Willits.*

Timothy Hunter

Saturday, Sept. 21

*DOUBLE-DIGGING and GARDEN BED PREPARATION

2:00-4:00+, \$19

Loosening the soil 24 inches deep to build soil structure is easy if you know how! Plants grow better, the garden needs less water, and weeds come out more easily. Double-digging is the first step in a GROW BIOINTENSIVE garden. This class includes a hands-on demonstration at a nearby garden.

Timothy Hunter

Saturday, Sept. 21

* A GROW BIOINTENSIVE Class. This class is part of Common Ground's series in GROW BIOINTENSIVE agriculture.

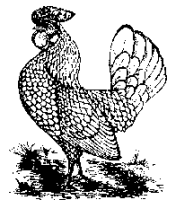
CHICKENS! CHICKENS! CHICKENS!

10:30-12:00+, \$17

Chickens are amazing creatures with a great deal of sensitivity and empathy for human beings. Most people are not aware of chickens' many human qualities. Chicken experts Karl and Zobin lay out the path for the aspiring chicken-herd. *Karl and Zobin are whacky and wonderful longtime, experienced chicken-raisers.*

Karl Franzen/ Zobin Stafford

Saturday, Sept. 28



*SEED PROPAGATION

10:30-12:00+, \$17

Learn about GROW BIOINTENSIVE seed propagation techniques that can help you have a more productive and efficiently managed garden. We will learn about soil mix, using flats, transplanting, watering, and planting by the phases of the moon. We'll also have some hands-on practice for pricking out seedlings. *Sara is an apprentice at Ecology Action in Willits.*

Sara Fishkin

Saturday, October 5

*COMPOSTING

1:30-3:30+, \$19

Learn the easiest and most effective way to compost! Composting is the basis for growing the healthiest, most nutritious, pest- and disease-resistant plants. We will walk to a nearby site and learn by building our own compost pile. Bring a five-gallon bucket of "green material" (grass clippings, weeds, and/or non-meat kitchen-scrap).

Sara Fishkin

Saturday, October 5

WORM COMPOSTING

10:30-12:00, \$17

"Everything you always wanted to know about worms . . . but were afraid to ask." Come join us and learn all about this tidy and very efficient way to turn all your kitchen scraps into botanical gold. *Alane O'Rielly Weber, "the worm lady of San Mateo," has been nurturing her compost worms for 14 years and teaching vermicomposting for the County of San Mateo for the last 5 years.*

Alane O'Rielly

Saturday, October 12

*COMPLETE DIET MINI-FARMING

10:30-12:30+, \$19

Does your desire for better nutrition have you wondering if you could live off your land? This class will show you how to plan a garden or mini-farm that will produce healthy, nutritious food and be highly productive as well as truly sustainable, in the smallest space possible. *John is known internationally as a leading researcher, teacher, and consultant of small-scale food production using the GROW BIOINTENSIVE method. He is the Executive Director of Ecology Action and author of the book, How to Grow More Vegetables, which is in its new sixth edition, and has sold over 560,000 copies worldwide.*

John Jeavons

Saturday, October 19

*GROW BIOINTENSIVE ECONOMIC MINI-FARMING

2:00-4:00+, \$19

Learn the concepts, techniques and crops which can lead to successful economic mini-farming – beginning right in your own backyard. Recommended reading: *Backyard Homestead* (available at the store) and Ecology Action's Self-Teaching Mini-Series Booklets #18 and #26 (also available at the store).

John Jeavons

Saturday, October 19

YOUR WATER-SENSITIVE GARDEN

10:30-12:00, \$17

Would you like a garden full of blooming flowers and visits from birds, while conserving one of our most precious resources, water? I will show you all of the tricks that I have learned in the bazillion years that I have been in the business. I will show you an approach that is simple and inexpensive. I'll show you some designs and dazzle you with lists of un-thirsty plants. Then we will delve into the realm of irrigation with its mysterious and exotic ways to keep those un-thirsty plants thriving. For less than a 20-dollar bill and a couple hours of your time I can show the art of landscaping for the next drought. *Frank is an Associate Professor of Horticulture at Foothill College, president of the California Landscape Contractors Association, an Arborist, and a member of the Association of Professional Landscape Designers. He has been running The Village Gardener for 16 years.*

Frank Niccoli

Saturday, October 26

HOLIDAY COOKING WITH YOUR FALL AND WINTER HARVESTS

10:30-12:00, \$19

Learn what to grow, how to harvest and how to prepare easy holiday dishes from your garden. Class will focus on roasting winter vegetables, cooking with greens, winter squashes and herbs. Sample several dishes from Jody's garden including: Roasted Winter Vegetables with sage, Baked Apples and Butternut Squash, Stuffed Kabocha, and Garlic Sautéed Greens. Recipes included. *(See Aug. 24 bio.)*

Jody Main

Saturday, Nov. 2



ABOUT COMMON GROUND

Common Ground Organic Garden Supply and Education Center is a non-profit project of Ecology Action, an organization dedicated to GROW BIOINTENSIVE food-raising. Biointensive gardening/mini-farming, researched and developed by Ecology Action over a twenty-seven-year period, allows you to grow all your food while maintaining and improving the fertility of the earth. Compared to commercial agriculture, GROW BIOINTENSIVE gardening/mini-farming uses as little as 1/8 the water, 1/2 or less the purchased fertilizer, and 1/100 the energy per pound of food produced. With only hand tools and the skills and the knowledge of GROW BIOINTENSIVE food-raising, you can produce two to six times more food from your garden. This method is being taught and used in over 100 countries worldwide.

We offer gardening classes throughout the year and have an extensive reference library on Biointensive and organic gardening and related subjects. We offer many organic and open-pollinated vegetable, flower, herb and compost (cover) crop seeds for sale in bulk or packaged. We also stock organic fertilizers, fine gardening tools, books, natural pest control products, organically grown vegetable and herb seedlings and perennials.

Please visit Common Ground Organic Garden Supply and Education Center Tuesday through Friday from 10:00 a.m. to 5:30 p.m. and Saturday and Sunday from 10:00 a.m. to 5:00 p.m. The store is closed Mondays throughout the year.

Patricia Becker, Severin Marthe, Judith Jacoby, Hamilton Rott, Dawn Sabre and Don Larson

FALL 2002 SATURDAY CLASS CALENDAR

- Aug. 24 **Harvest and Putting Up the Bounty** with Jody Main
- Sept. 7 **Starting Your Fall Vegetable Garden** with Christof Bernau
- Sept. 14 ***Better Plant Health and Food With Compost Crops!** with Bi-sek Hsiao
- Sept. 14 ***Growing Grains For Your Body and Soul** with Bi-sek Hsiao
- Sept. 21 ***Introduction to GROW BIOINTENSIVE** with Timothy Hunter
- Sept. 21 ***Double-Digging and Garden Bed Preparation** with Timothy Hunter
- Sept. 28 **Chickens! Chickens! Chickens!** with Karl Franzen and Zobin Stafford
- Oct. 5 ***Seed Propagation** with Sara Fishkin
- Oct. 5 ***Composting** with Sara Fishkin
- Oct. 12 **Worm Composting** with Alane O'Rielly
- Oct. 19 ***Complete Diet Mini-Farming** with John Jeavons
- Oct. 19 ***GROW BIOINTENSIVE Economic Mini-Farming** with John Jeavons
- Oct. 26 **Your Water-Sensitive Garden** with Frank Niccoli
- Nov. 2 **Holiday Cooking With Your Fall and Winter Harvests** with Jody Main



design and layout by
Glenda Jones

*** A GROW BIOINTENSIVE Class**

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Please recycle.