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MEMBER NEWS



CULTIVATING RELATIONSHIPS THROUGH COMMUNITY

Welcome Fall Garden Crew!

Volunteer Garden Crew Update - Our fall garden crew season started on August 3rd where everyone learned the story of our organic demonstration garden while getting to know one another. We cleared some beds and even planted carrot seeds! The highlight of the day was harvesting around 45 pounds of food for the Tualatin School House Pantry, just down the road from Luscher Farm. Cheers to our Volunteers!



Invite a Friend

Do you know someone who is interested in food systems that are healthy for people as well as the environment? Invite them to [become a supporting member](#) of Oregon Tilth! Members of Oregon Tilth receive the bi-monthly In Good Tilth Magazine, discounts to events and classes and more!

Become a Fan!



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Hey! You need to start sportin some cool Tilth Gear! Check out our [Store!](#)

Plate & Pitchfork Dinners –



Thanks for a great dinner and all who supported us at Viridian Farms where we raised \$1800 on August 13 to support our organic education program. There are still a few spots left for August 21 at [Champoeg Farm](#). The OEC will again be the main benefactor for this local and sustainably focused dinner.

As a **beneficiary**, Plate and Pitchfork supports the work of the OEC by:

- Funding our class scholarship programs
- Supporting our Food Bank donations
- Keeping our demonstration garden growing

Thank you to Plate & Pitchfork for their continued support and promotion through the years. You have helped us grow and nourish the community!

Garden News

This month, we continued to harvest shallots, garlic, onions, parsley, basil, Swiss chard, bush beans and cabbage and of course our heirloom zucchini and tomatoes. Late summer in the garden is a time for enjoying all of your work and relishing in the bounty. But, it is also a time to plant your fall and winter gardens and yes, plant seeds. The nights will be getting cooler, days shorter and before we know it, we'll be enjoying our cool season crops once again.

Upcoming Classes - Join us!

Sept. 17. (10 am – 3 pm)
[Tilth Plant Sale & Open House](#). Free event in celebration of Organically Grown in Oregon Week.

Sept. 28 - Oct. 19,
Comprehensive Organic

We started an assortment of veggie seeds on August 9. Here is a sampling: Lacinato Kale, Purple Peacock Broccoli, Champion Collards, Red Express Cabbage, Purple Cape Cauliflower and much more. **Save the Date** - You can purchase organic veggie starts and support the OEC on **September 17** at our **Plant Sale & Open House** at Luscher Farm in the Tilth Gardens!



Photo by Shawn Linehan



Gardener Program. Multi-session program in organic vegetable gardening. To register, [Click Here!](#)

Don't forget to check out these other tilth-worthy [events](#)...



<p>Organic Practices Lower Levels of Drug-Resistant Bacteria</p>	<p>Number of U.S. Farmers Markets up 17% in 2011</p>	<p>Oregon Tilth Launches Certification Program to NSF/ANSI 305</p>
		
<p>Antibiotic use in conventional animal food production in the United States has created public health concern because it has been shown to contribute to the development of antibiotic-resistant bacteria that can potentially spread to humans. A new study, led by Dr. Amy R. Sapkota of the University of Maryland School of Public Health, provides data demonstrating that poultry farms that have transitioned from conventional to organic practices and ceased using antibiotics have significantly lower levels of drug-resistant enterococci bacteria.</p> <p>Read more on organic practices lowering drug-resistant bacteria levels...</p>	<p>According to the Agriculture Department, farmers markets are up 17 percent over the last year. Farmers markets have sprouted up across several states since 2010. Alaska and Texas are at the top of the growth with 46 and 38 percent growth, respectively.</p> <p>Read more on Farmers Markets Numbers...</p>	<p>Oregon Tilth Certified Organic, an international leader in organic certification, is now offering certification to the NSF/ANSI-305 Standard for Personal Care products. Companies with greater than 70% Organic content may apply and once certified include the "Contains Organic Ingredients..." statement and apply the NSF "Contains Organic Ingredients" logo to their labels.</p> <p>Read more on NSF/ANSI 305...</p>

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