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MEMBER NEWS



CULTIVATING RELATIONSHIPS THROUGH COMMUNITY

Spring into Gardening!

Oregon Tilth's Urban Agriculture Classes are [here!](#) It's time to plan your garden and sow seeds indoors to grow a bountiful garden.

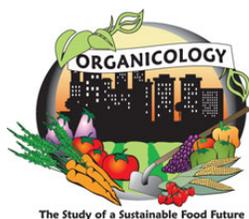
We have a few choices this season with ranging topics, levels and locations including:

- Urban Growth Bounty Classes in partnership with the City of Portland.
[Toolshed Series](#): Plan Sow Plant and Grow!
- Sow your Seeds
- [Tilth Cornucopia Series](#)
- Garden Fresh Greens Year Round
- Growing Tomatoes and Other Summer Fruits from Seed



And for all of you seeking a dynamic and very hands-on multi-session series in Organic Vegetable Gardening, look no further. Spend your March at our demonstration gardens at Luscher Farm Learning the ins and outs of organic vegetable gardening with the [Comprehensive Organic Gardener Program](#).

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



Organicology Registration extended through the end of January! Register today!

With intensive training sessions, workshops, world class keynote speakers, amazing entertainment and much celebration and networking, Organicology is a conference of its own class. We strive to bring you the newest research and education tracks, while offering ample time to celebrate and network. We look forward to seeing you there! [Check it out!](#)

NOP seeks comments on "made with" claims

Bob's Red Mill donates \$5 million to OSU

Greenbank Farm Training Center

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!](#)



Read NOP's draft guidance on "made with" claims. Comments due by March 14th. NOP states:

- Non-organic ingredients in the remaining 30 percent must be on the National List. Synthetic substances used to manufacture 605 items must be on the National List if they are present in the final product.
- A "made with" statement must include specified organic ingredients or food groups, not simply total percentage: and an organic percentage statement without the "made with" label claim is allowable.

[NOP seeks comment on "made with" claims](#)

The gift will create a whole grains research and outreach center on the Corvallis campus. Bob Moore is the company's namesake and CEO. Moore: "We've been working with the university for several years, with an interest in research in whole grain foods in the diet. And the value of them, for the obesity problems, not only with adults, but with children." The gift establishes a childhood obesity fund and sponsors the work of graduate students researching the benefits of whole grains. It also endows the center's director and an additional professor. The Moore family gift is the second largest donation ever received by Oregon State's College of Health and Human Services.

[Read Bob's Red Mill donation](#)

Living Culture is a television series that showcases cuisine and agriculture in Oregon's Willamette Valley. Their mission is to generate interest in local foods through inspiring and positive media. Episodes in 2011 will focus on small farms, seasonal cooking, and cooperative urban gardening.

The video on the page highlights the urban chicken movement taking place in Salem, OR.

Browse to <http://tilth.org/partners/living-culture> to view the video.

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