



Pre-Conference Workshops



September 5th, 2014 at Warren Wilson College Garden & Pavillion

9am-4pm	Speaking of Nature: Place-Based Creative Writing with Janisse Ray. Full-day Workshop					
Half-Day AM	Magic Drinks: Super Natural Sodas & Fermented Brews with Marc Williams 9am-12:30pm			Wild Mushrooms: A Magical Mystery Tour with Alan Muskat 9am-Noon		
Lunch	Lunch Available at the Warren Wilson College Cafeteria or Cow Pie Café (Vegan Restaurant), both on Campus					
Half Day PM	Wild Abundance: Reliance on the Foods Around Us with Natalie Bogwalker 2-5:30pm			Wild Mushrooms: A Magical Mystery Tour with Alan Muskat 2-5:00pm		



Harvest Conference



September 6th, 2014 at AB Tech, Main Campus, Asheville

	Fall & Winter Growing	Home Cooking	Fermentation & Preservation	Self Reliance	Homestead Skills	Wild Ideas
9:00-10:30am	Fall & Winter Vegetables Varieties & Techniques with Patryk Battle	Decoding Meats Sourcing & Using Local, Grass-fed, & GMO-free with Meredith McKissick	Pickle Your Harvest with Janelle Lucido-Conate	Backyard Composting Made Easy with Brian Rosa	Pollinator Habitat Providing for our Friends this Fall & Winter with Diane Almond	Learn Your Trees & Know Your Woods with CoreyPine Shane
11am-12:30pm	Alliums Growing Garlic & Perennial Onions with Ira Wallace	Traditional Diets Increased Vitality through Healthy Food with Andi Locke Mears	Fermented Flatbreads with Diana McCall	Regional Resiliency Food Security for Changing Times with Chuck Marsh	Winter Chicken Care A Month-to-Month Guide with Patricia Foreman	Biochar-Making Cook Stove with Chris Farmer
Lunch & Chats	Lunch vendors available in the dining hall on campus.					
	Conversation with Transition Asheville		Conversation with Organic Feed Suppliers		Booksigning with Authors	
2:00-3:30pm	Gardens that Give Top 10 Essential Perennials with Keri Evjy	Mixing It Up Herbal Tonics in the Kitchen with Patricia Kyritsi Howell	Make Mead Like a Viking with Jereme Zimmerman	Seed Underground A Growing Revolution to Save Seed with Janisse Ray	The Best Berry Is the One You Grow Yourself with Walter Harrill	Appalachian Heritage Foods with Slow Food Asheville & Shona Jason-Miller
4:00-5:30pm	Grow Year Round Easy & Affordable Systems for Season Extension with Randal Pflieger	World-Class Delicacies Salsas, Chutneys, & Dressings with Nanette Davidson	Creative Abundance Top 10 uses for Excess Fruit with June Ellen Bradley	Backyard Medicine Grow, Harvest, Prepare, & Use Your Own with Chip Hope	Rediscover Maize The Mother Corn with Kelley Wilkinson	Wild Food The Cure for our Eden Disorder with Alan Muskat
Break	Dinner: Visit an Asheville Restaurant or Bring Your Own and Picnic on Campus.					
8:00-9:30pm	Keynote Address with Janisse Ray A Field Guide to Hope					