



**Saturday & Sunday
March 6 & 7, 2010**

University of North Carolina at Asheville (UNCA)
Asheville, NC

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Schedule

7:30-8:30	Registration in the Highsmith Union Bldg.
7:30-9:00	Trade Show open. Visit Exhibits, Seed & Plant Exchange, and Silent Auction
9:00-10:30	Session 1
10:30-11:00	Break • Visit Exhibits, Seed & Plant Exchange, and Silent Auction
11:00-12:30	Session 2
12:30-2:00	Lunch • Visit Exhibits, Seed & Plant Exchange, Silent Auction and Vendor Talks
2:00-3:30	Session 3
3:30-4:00	Break • Visit Exhibits, Seed & Plant Exchange and Silent Auction
4:00-5:30	Session 4
6:00-8:00	SALON REVIVAL. Stop by the OGS Booth in Highsmith Union for more information



WELCOME to the 17th Annual OGS Spring Conference! After an amazing history of growth we have moved to our new location! We hope you will enjoy the UNCA campus, and find classes much closer together, giving you plenty of time to take advantage of all conference opportunities! Please review the map on pages 2-3 to find your bearings.

KEY LOCATIONS on CAMPUS:

HighSmith Student Union

Building (HU) houses

- OGS Headquarters,
- Registration (until 9:00 am)
- Catered Lunch Buffet
- Trade Show Exhibitors
- Seed & Plant Exchange
- Silent Auction
- Food Vendors: Lipinsky Lobby

CLASSES are in various buildings around campus, most of which surround the University QUAD. Use the map on pages 2-3 to navigate, follow signs, or ask someone wearing a green arm band.

RINGERS OFF! Please turn off your cell phone out of courtesy and respect for those around you.



NAME TAGS are very important because they show us that you are a paid registrant and we're glad to have you. **BLUE** tags get you in on Saturday, March 6, while **YELLOW** tags get you in on Sunday, March 7. Make sure you're flashing the right color, or you may get stopped! **TICKETS** that you purchased for lunch, half day hands on workshops, or cooking classes are tucked into the back of your name tag holder. Have these out and ready at the door for our volunteer door monitors and lunch volunteers. If you are missing some tickets that you think you should have, please visit OGS Headquarters in the HU Building.

CLASSES are open to all who have registered, with the exception of half day hands on workshops and cooking classes, which required pre-registration and extra fees. If you are particularly interested in a class, **GET THERE EARLY** as sometimes we have more to share than we have seats. In half day workshops and cooking classes there will be ticket takers and a roll call. **NO crashers**, please!

COFFEE is for sale from Beans and Berries in the HU Building. Kudos to those who brought their own mug—you'll be receiving a small discount for keeping the earth in mind!

NEED HELP? Come to the OGS Headquarters in the Highsmith Union Building, or look for staff and volunteers wearing green arm bands.

17TH ANNUAL ORGANIC GROWERS SCHOOL • CLASS SCHEDULE SATURDAY MARCH 6, 2010

7:30 - 8:30 REGISTRATION • Visit Exhibits and Seed Exchange				
SAT 9 am to 10:30 session 1	1A: Farming Together KARPEN 038	1B: Starting Your First Vegetable Garden LIPINSKY AUDITORIUM	1C: Soil Ecology 101 ROBINSON 125	1D: Raising Backyard Poultry HIGHSMITH UNION 221-222
	1E: Improving Home Performance KARPEN 038	1F: Update on the State of Food Safety ZEIS 014	1G: Disease Prevention KARPEN 038	1H: Shiitake Mushrooms and Beyond HIGHSMITH UNION 223-224
	1I: Making Chutneys, Relishes, and Jams OWEN CONFERENCE CENTER	1J: Sculpting and Weaving Plants HUMANITIES LECTURE HALL	1K: Green Cleaning Solutions KARPEN 011	1L: Making Maple Syrup in the South KARPEN 033
	1M: Hawthorn Ecology & Utility ROBINSON 228	1N: Ayurvedic Cooking Foundations KARPEN LAUREL FORUM	Please refer to class descriptions on Pages 6-9	

10:30 - 11:00 Morning Break • Visit Exhibits and Seed Exchange

SAT 11 am to 12:30 session 2	2A: Growing Communities Through Gardens KARPEN 038	2B: Endless Summer: Growing Year 'Round LIPINSKY AUDITORIUM	2C: Vermi-composting ROBINSON 125	2D: Sustainable Pasture Management HIGHSMITH UNION 221-222
	2E: Energy Options for the Farm KARPEN 006	2F: Organic Farming- What to Expect Your First Year ZEIS 014	2G: Taming the Weeds in Organic Vegetables KARPEN 016	2H: Growing Black Perigord Truffles HIGHSMITH UNION 223-224
	2I: Growing for Winter Harvest and Storage OWEN CONFERENCE CENTER	2J: Humaure- "It's a hot topic!" HUMANITIES LECTURE HALL	2K: Growing and Marketing Woodland Botanicals KARPEN 011	2L: Forest Management for Private Forest Landowners KARPEN 033
	2M: Roses are Plants, Too ROBINSON 228	2N: Seasonal Cooking and Living KARPEN LAUREL FORUM	Please refer to class descriptions on Pages 6-9	

12:30 - 2:00 Lunch Break • Visit Exhibits, Seed Exchange and Vendor Talks

SAT 2 pm to 3:30 session 3	3A: Cut Flower Production: Snapdragons KARPEN 038	3B: Beautiful and Delicious LIPINSKY AUDITORIUM	3C: Growing Your Soil Fertility with Cover Crops ROBINSON 125	3D: Organic Dairy for the Future HIGHSMITH UNION 221-222
	3E: Small-Scale Wind Energy for Farms, Homes, & Businesses KARPEN 006	3F: Cash Crops & Cover Crops ZEIS 014	3G: Integrated Disease Management in Organic Vegetable KARPEN 016	3H: The Joys and Challenges of Growing Hops HIGHSMITH UNION 223-224
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	3M: Wrangling Raindrops ROBINSON 228	3N: Feeding the Family Right KARPEN LAUREL FORUM CLASS IS FULL	Please refer to class descriptions on Pages 6-9	

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SAT 4 pm to 5:30 session 4	4A: Down to Earth Biodynamics KARPEN 038	4B: Pest Management Options for the Home Garden LIPINSKY AUD.	4C: Introduction to Bio-Char ROBINSON 125	4D: Meat Goat Production & Marketing HIGHSMITH UNION 221-222
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Workshops!**

Workshop locations
can be found on the
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Descriptions &
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AM workshops run
from 9 AM to 12:30 PM
with a half-hour break
at 10:30 AM.

O-AM: Make Your Own
Fresh Pasta
P-AM: Using Edible &
Medicinal "Weeds"
Q-AM: Building with Stone in
the Landscape

R-AM: Do-It-Yourself Seed
and Germination
Equipment FULL
S-AM: The ABCs of Organic
Cert. CANCELED
T-AM: Chainsaw Training
Workshop FULL

PM workshops run
from 2 PM to 5:30 PM
with a half-hour break
at 3:30 PM.

O-PM: Goat Cheese Making
FULL
P-PM: Raising Heritage
Poultry
Q-PM: Wild Baskets FULL
R-PM: Sustainable
Landscaping:
CANCELED
S-PM: Herbal Medicine
Making
T-PM: Natural Beekeeping
for BEEginners FULL

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Q-AM: Wild Baskets FULL
R-AM: Going Green:
CANCELED

S-AM: Natural Beekeeping
for BEEginners

PM workshops run
from 2 PM to 5:30 PM
with a half-hour break
at 3:30 PM.

O-PM: Goat Cheese Making
FULL

P-PM: Raising Heritage
Poultry CANCELED

Q-PM: Plant Walk!

R-PM: Herbal Medicine
Making

Class Sessions and Track Names

TRACK A: WHATS HOT

1A: Farming Together: Developing Agreement in Farm Transfer *Andrew Branan, NC Farm Transition Network*

This session will provide an overview and interactive discussion of land access issues, including land searches, leases and agreements, ownership issues, and how to approach intra and inter family land and business transfers.

2A: Growing Communities Through Gardens

Lucy Bradley, NC State University

This session will cover the ins and outs of community gardening. Whether you are considering starting a garden yourself or joining a garden near you, we will explore options, steps and resources to ensure your success.

3A: Cut Flower Production: Snapdragons

David Huffman, Carmen's Greenhouse

This session will cover production of a popular cut flower: Snapdragons. We will cover colors, and varieties for different seasons. You will also learn tricks of the trade on growing beautiful snaps!

4A: Down to Earth Biodynamics

Gaelan Corozine, Green Toe Ground Farm

This session will be a get-your-hands-dirty exploration of the basic concepts of biodynamics from people who work with it daily. Come join us for a lively discussion on livestock, composting, and ethics!

TRACK B: GARDENING

1B: Starting Your First Vegetable Garden

Elizabeth Ayers, NC Cooperative Extension

This session will cover things you need to know when planning your first vegetable garden. We'll talk about site selection, soil preparation, what to plant when, and how to grow some of your favorite vegetables.

2B: Endless Summer: Growing Year 'Round

Monica Williams, Gardener

The first frost does not have to be the last waltz of your growing season! Keep the garden dance going by learning a new rhythm and some simple season extension techniques.

3B: Beautiful and Delicious: Designing a Productive Edible Landscape

Nan Chase, Gardener, Writer

This class will provide information for all levels of gardeners to plan an edible landscape. The focus is on plants with year-round landscape value that also provide food. We will also cover tips for preserving surplus harvest.

4B: Pest Management Options for the Home Garden

Linda Blue, NC Cooperative Extension

Even the healthiest home garden will encounter insects, diseases, and weeds. In this session, we will talk about some strategies for preventing and controlling problems in the home garden.

TRACK C: SOILS

1C: Soil Ecology 101

Kevin Moorhead, University of North Carolina-Asheville

This session will focus on the amazing diversity of organisms in soils, their influence on important biological processes such as decomposition, and how plants benefit from other organisms in the soil.

2C: Vermi-composting: On-Farm and Backyard How-To

Brian Rosa, NCDENR

This session will cover the basics on vermi-composting: what it is, how to make it, benefits, challenges, and more. Emphasis will be on best uses of the end product for soil enhancement, including soil blends, compost, and vermi-teas.

3C: Growing Your Soil Fertility with Cover Crops

Julie Grossman, NCSU

How can cover crops help you achieve your soil fertility goals? This workshop will explain how cover crops contribute "new" soil nitrogen, and will provide management techniques you can use on your land.

4C: Introduction to Bio-Char

Patryk Battle, Sparkling Earth Farm and Jon Nilsson, East Coast Compost

This session will introduce you to the origins and promise of bio-char. Discuss history, modern potential, farm production possibilities, feedstock sources, and application strategies. Use this session to empower you to join the grassroots bio-char movement, a major piece of the greenhouse gas solution, while also building your soil's fertility.

TRACK D: LIVESTOCK

1D: Raising Backyard Poultry*

Dianne Palmer-Quay, Suburban Homesteader

Learn how easy and fun it is to keep a small flock of poultry in your backyard to supply your family with the best tasting eggs and meat you and imagine.

*Back by popular demand!

2D: Sustainable Pasture Management

Scott Paquin, Firefly Farm

No matter what kind of livestock you raise, the soil and the grass are your number one priority for keeping your herd(s) healthy, and your product high quality. Come to this session to learn about diversifying forages, building and sustaining healthy soils, and managing grass to optimize growth and nutrition.

3D: Organic Dairy for the Future

George & Cherry Teague, Reedy Fork Farm and Gerry Cohn, Organic Valley

The opportunity and need for sustainable dairy farms in the Southeast is no secret. Hear one NC farm family's story about their transition from conventional to organic, the impact on their family, and their success marketing with Organic Valley cooperative.

4D: Meat Goat Production & Marketing for WNC

Jason Rogers, Carolina Goat Farms

The market for goat meat in WNC is promising, especially with attention to ethnic populations and specialty products. In this session, you will learn about meat goat breeds, production practices, and marketing techniques.

Class Sessions and Track Names

TRACK E: APPROPRIATE TECHNOLOGY

1E: Improving Home Performance in Comfort, Health, Safety & Efficiency

Isaac Savage, Home Energy Partners

Learn how to make your home safer, healthier, more comfortable, and more efficient! From insulation to windows, to geo-thermal heating and cooling equipment, this class will illustrate the most common home performance problems and remedies.

2E: Energy Options for the Farm

Ned Ryan Doyle, SEE Expo (Saturday speaker)

Richard Freudenberger, BackHome Magazine (Sunday speaker)

Renewable energy is a new crop in U.S Agriculture today. Find out how farmers are harnessing and profiting from alternative energy sources such as hydro, wind, solar, geothermal, bioenergy, and biofuels. Find out the latest on farm-energy policies and programs.

3E: Small-Scale Wind Energy for Farms, Homes, & Businesses

Ole Sorensen, Solar Dynamics

Wind can be an organic fuel for your energy needs. Do you have a resource? What types of wind turbines are available? How much do they cost? Who can install one? Are there incentives? Brent will cover these issues and more.

4E: Biomass Gasification

James Nowack

Watch biomass gasifiers convert and refine solid fuels into gas suitable for furnaces and internal combustion engines. Learn gasification history from 1600's to present. Discuss today's practical applications and impacts on global warming.

TRACK F: COMMERCIAL FARMERS

1F: Update on the State of Food Safety

Debbie Hamrick, NC Farm Bureau Federation

This session will be a discussion of pending national food safety legislation and explore how to impact the rulemaking process. Join us in discovering how potential regulations could be practically implemented on small farms. The regulations are coming: how can they work for us?

2F: Organic Farming- What to Expect Your First Year

Anna & Paul Littman, True Leaf Farm

Many people dream of having their own working farm, but only a handful actually make it happen. This session explores Anna and Paul Littman's experiences of turning their dream into a reality.

SUNDAY CHANGE TO SESSION 2F: Farmer Panel:

Everything Intern

Tom Elmore, Thatchmore Farm, Megan McGowan,

Elizabeth Gibbs, Firefly Farm, and Vanessa Campbell, Full Sun Farm

Join local farmers and former interns to discuss "everything intern": how to find them, treat them, and keep them. Topics include housing, insurance considerations, compensation, and whatever else comes up! Be prepared to participate!

3F: Cash Crops & Cover Crops: Rotation Options for Southern Mountain Farms

Richard Boylan, NC Cooperative Extension

How can mountain farms best include cover crops into their rotations? This class will explore rotation plans that help small farms keep up harvests despite unpredictable weather patterns and short growing seasons.

4F: Extending the Season

Annie Louise Perkinson, Flying Cloud Farm

Hear from a direct market farmer about creative ways to start the season earlier, end the season later, and grow what customers will buy in the traditional "off-season" for CSA/tailgate market growers.

SUNDAY CHANGE TO SESSION 4F: Marketing: Constructing & Sustaining your Irresistible Image

Marilyn Ball, 12Twelve Collaborative Solutions

This session explores innovative ways of marketing your farm by telling your story and branding yourself. Come interact with other farmers to construct a comprehensive marketing package including brand, backstory, and talking points.

TRACK G: PEST MANAGEMENT

1G: Disease Prevention: The Key to Organic Poultry Health Management

Jim Adkins, International Center for Poultry

In this session you will learn the basics of poultry management that encourages proactive care to keep your flock(s) healthy. We will cover chick care, housing, feed and water, special challenges that you may face with your flock, and the 10 commandments of keeping a disease free flock of poultry.

2G: Taming the Weeds in Organic Vegetables

Mark Schonbeck, Virginia Association for Biological Farming

This basic class outlines a knowledge-based and ecological approach to weed management that utilizes planning, vigorous cash crops, strategic crop rotation, and timely control tactics to minimize weed pressure on organic vegetables.

SUNDAY CHANGE TO SESSION 2G: Bugs Among Us

Frank Hyman, Horticulturalist

In this class, Frank will use slides, handouts and Q&A to share what he knows about beneficial insects, insect pests and Integrated Pest Management (IPM) for organic growers.

3G: Integrated Disease Management in Organic Vegetable Systems

Dr. Frank Louws, NC State University

Organic production of vegetables requires a systems approach to manage soilborne and above ground diseases. This session includes a formal presentation and an interactive discussion about integrating methods to control disease on your farm.

4G: Sharpening Your Pest Management Skills in Cut Flower Production

Craig Adkins, NC Cooperative Extension

In this session, Craig will cover strategies and techniques for the prevention and control of disease, insect, and mite related problems in cut flower production.

Class Sessions and Track Names

TRACK H: NEW & ALTERNATIVE CROPS

1H: Shiitake Mushrooms and Beyond

David Kendall & Fred Treadway, NC Mountain Mushroom Cooperative

Shiitake, oyster, and many other mushrooms can be grown for fun or profit. Come to this session to learn how to grow and sell these tasty fungi.

2H: Growing Black Perigord Truffles in WNC

Gavan Garland, Garland Truffles

Learn how to grow truffles from someone who grew up in the industry. Gavan will teach you all you need to know to start your own truffle orchard, including how to train a dog to find them!

3H: The Joys and Challenges of Growing Hops

Van Burnette, Hop'n Blueberry Farm

This local hop grower will share his experience with small scale organic hop production including site selection, bed preparation, trellis construction, pruning, weeding, disease & pest control, harvesting, drying, post-harvest tasks, and marketing.

4H: Exploring Muscadine Wine Grape Production

Chuck Blethen, Jewel of the Blue Ridge Marketing

Chuck will share his passion and experience in growing American wine grapes in WNC, and how they differ from vinifera. He'll also share his experience with finding, propagating, and growing mountain muscadines.

TRACK I: FOOD PRESERVATION

1I: Making Chutneys, Relishes, and Jams

Martha Vining

This session will explore the ingredients, and equipment needed for the production of chutneys, relishes and jams using organic produce. Aspects of sanitation, pH levels, and storage will be illustrated in a cooking demo. Students with some canning experience are preferred.

2I: Growing for Winter Harvest and Storage: Eating Fresh Food Year Round

Louise Langsner, Gardener

This class will discuss choosing crops and varieties for winter harvest and storage, planting schedules and strategies for summer seed starting, when and how to harvest, and simple techniques for harvest extension and storage solutions.

3I: Vegetable Fermentation*

Andy Bosley, Yellowroot Farm

Come learn the basics of vegetable fermentation. This course will be for first-timers or amateur fermenters. We will briefly touch on topics of food safety and legalities for those interested in commercial production.

* Back by Popular Demand!

4I: How to Build & Use a Solar Food Dehydrator*

Doug Sharkey

Dehydration is an easy and effective way to preserve food, and dry flowers and herbs. This class will cover principles, design, and materials needed to construct an efficient and affordable solar food dehydrator, plus drying techniques, food prep, and other relevant drying info.

* Back by Popular Demand!

TRACK J: PERMACULTURE

1J: Sculpting and Weaving Plants: the Fine Art of Biotechture

Chuck Marsh, Useful Plants Nursery

This session will be an exploration of useful plants and how we can grow them in little known ways. Learn to grow fruit trees as shrubs, grow your own garden furniture, make a willow "igloo", create a living fence, and more! This class will help you cultivate the adventurous gardener within as we grow ourselves back home.

2J: Humaure- "It's a hot topic!"

Bill Whipple, Barkslip's MicroNursery

The difference between pollution and "the solution" is personal responsibility. Learn to construct and manage a no-cost compost toilet system that will transform your footprint into a step toward an abundant future.

3J: Soil Enhancement Strategies, Permaculture Style

Andrew Goodheart Brown, Barefoot Gardens

Following a brief intro to understanding the magic of soil, learn valuable, low-tech soil building and fertility strategies for enhancing and boosting garden, orchard and site resiliency and sustainable productivity.

SUNDAY CHANGE TO SESSION 3J: Weeds: Good, Bad, and "Invasive Exotics"

Joe Hollis, Mountain Gardens

This session will include a philosophy of weeds, uses (edible, medicinal, etc) of common weeds, strategies for co-existing with weeds, weeds to avoid or exterminate, and a discussion of "invasive exotics."

4J: Urban Orchards, Creating an Edible Garden of Eden*

Andrew Goodheart Brown, Barefoot Gardens

Why be enslaved to a delinquent landscape, when you can be growing perennial fruits organically? Well planned and established fruit trees can feed your delight, connection, and taste buds for many years to come.

* Back by popular demand!

TRACK K: HERBS

1K: Green Cleaning Solutions

Mary Morgaine Thames, Herbalist

Learn simple recipes incorporating herbs for both deep and light housecleaning. The how's and why's of conscious cleaning choices will also be addressed.

SUNDAY CHANGE TO SESSION 1K: Organically Grown Healthcare

Mary Morgaine Thames, Herbalist

Preventative medicine is the key to healthy longevity. In this session we will discuss five simple steps for an organically grown healthcare routine.

2K: Growing and Marketing Woodland Botanicals

Robert Eidus, NC Ginseng & Goldenseal Co.

In this session we will look at the needed requirements for ideal production of woodland botanicals, and discuss developing a business plan to help foster a viable business. Learn ways to market your medicinal plants and find your niche, add value to products, advertise, and network effectively.

3K: Herbal Companions for the Childbearing Year

Avril Bowens, CPM, HBCE

In this class, we will explore several of the key nourishing herbs that help us adapt to the changes the childbearing year brings with increased health, vitality, vibrancy, and overall wellness.

Class Sessions and Track Names

SUNDAY CHANGE TO SESSION 3K: Using Organic Herbs

According to Chinese Medicine

Whitney Williams, Source for Well Being

This session will focus on the body, mind and spiritual benefits and uses of organic herbs according to Chinese Medicine. We will also explore how the organic herbs work in the body as preventative medicine.

4K: Propagating Medicinal Herbs

Juliet Blankespoor, Chestnut School of Herbal Medicine

Learn the skills necessary to successfully propagate medicinal herbs from seed, explore vegetative propagation from cuttings to divisions. This class will be technical yet hands on and totally graspable. Seeds will be disseminated.

TRACK L: SUSTAINABLE FORESTRY

1L: Making Maple Syrup in the South

Richard Sanders, Maple Creek Farm

This session will focus on the production of Maple Syrup at Maple Creek Farm in Yancey County including forest health, sap collection, processing maple syrup using a wood fired continuous flow evaporator, packing, and marketing.

2L: Forest Management for Non-Industrial Private Forest

Landowners

Blair Bishop, Forest Land Management and Mapping

This session will cover forest management planning, cost share, timber stand improvement and non commercial treatments, silviculture, and timber sales.

3L: Native Non-Timber Forest Products & Botanicals

Robin Suggs, MoonBranch Botanicals

In this session we will explore easy and "low tech" ways that a land or woodlot owner can assess available production sites for native non-timber forest products and forest botanicals by simply "reading the woods".

4L: Organic Christmas Tree Production

Jill Sidebottom, MHCREC

This session will explore producing Fraser fir Christmas trees organically in Western NC. We will cover how trees are grown and sold, common production practices and pests, and organic methods people are experimenting with.

TRACK M: SUSTAINABLE LANDSCAPING

1M: Hawthorn Ecology & Utility: Often a Case of Unrefined Culture

Ron Lance, Balsam Mountain Preserve

Interested in the historic and contemporary utility of hawthorns (genus *Crataegus*)? These plants have roots teasing the fields of botany, horticulture, agroforestry and herbal interests, and this session will summarize their problems and potential.

2M: Roses are Plants, Too

Paul Zimmerman, Paul Zimmerman Roses

This session will present a common sense guide to growing Garden Roses without chemicals. Garden roses are easier than you think: they are nothing more than flowering shrubs and should be used in the garden as such.

3M: Wrangling Raindrops: The Benefits of Natural Irrigation Using Rain Gardens

Carter Cone, NC Cooperative Extension

Rain gardens are a refreshing alternative to conventional storm water management that slow, cool, and treat runoff before it enters streams. Learn how to install rain gardens and other methods to harness free water in your landscape.

4M: Using Native Grasses and Wildflowers to Restore Habitat

Sadie Adams, Growing Native Nursery and Liz Martin,

Growing Native Nursery

By cultivating native plants that have coevolved with animals and insects we can maintain biodiversity. We will discuss interspecific relationships and ways that you can support them while enhancing the aesthetic appeal of your landscape.

TRACK N: COOKING

1N: Ayurvedic Cooking Foundations

John Joseph Immel, Joyful Belly

Learn how to think Ayurvedically, select foods for your constitution, and learn the eight healing qualities of nature that you can use to identify and treat imbalances.

2N: Seasonal Cooking and Living

Marc Williams, Swannanoa School of Culinary Arts

This session serves as an introduction to seasonal cooking for optimum health and well-being. You will learn an easy dish that will align you with the spring season and be cleansing to your system.

SUNDAY CHANGE TO SESSION 2N: Cooking with Chinese Medicinal Herbs

Joe Hollis, Mountain Gardens

In this class, Joe, a grower and herbalist, and Mary, a professional chef educated in the art of cooking with Chinese herbs, will share the benefits of growing and cooking Chinese tonic herbs.

3N: Feeding the Family Right*

Rosetta Star, Rosettas Kitchen

This session will cover how to cook delicious meals using the simple wholesome staples that have sustained human families for ages. Rosetta will include tips for cooking with the seasons, and a holistic view of nourishment. *Back by popular demand!

4N: Fast Food for Farmers

Elizabeth Gibbs, Firefly Farm

Working hard growing food? You still need to nourish your body, your family, and your workers! Here are a few tips on how to prepare for meals as well as delicious and quick meal ideas and a few nutritious bites that are worth making ahead of time.

SATURDAY HALF-DAY HANDS-ON WORKSHOPS

MORNING WORKSHOP	9:00 AM - 12:30 PM 1/2 HOUR BREAK AT 10:30	AFTERNOON WORKSHOP	2:00 PM - 5:30 PM 1/2 HOUR BREAK AT 3:30
<p>O-AM: Make Your Own Fresh Pasta ZEIS 124 <i>Michael Genty, Swannanoa School of Culinary Arts</i> CLASS LIMIT= 25</p> <p>Participants will learn pasta production by hand and with a simple machine. Drying techniques and toppings are to be covered as well. Gluten-free and vegan options will also be provided.</p>		<p>O-PM: Goat Cheese Making ZEIS 124 <i>Chris Owen, Spinning Spider Creamery</i> CLASS LIMIT= 25 FULL</p> <p>In this workshop, the owner of a licensed artisan goat dairy that produces fine fresh and aged cheeses will demonstrate how to make a variety of simple cheeses in your home kitchen. We'll also touch on milking and herd management, raw vs. pasteurized milk cheeses, and what it takes to become licensed to sell cheese.</p>	
<p>P-AM: Using Edible & Medicinal "Weeds" KARPEN 034 <i>Corinna Wood, Red Moon Herbs</i> CLASS LIMIT=30</p> <p>Some of our most potent herbal allies are frequently overlooked as "weeds"—you're probably pulling them out of your lawn & garden! You will see wild plants in a whole new light as we explore the campus in a plant walk. You will learn how to identify, harvest and prepare those plants as food and medicine. "Weeds" will never look the same again! SATURDAY ONLY</p>		<p>P-PM: Raising Heritage Poultry KARPEN 034 <i>Jim Adkins, International Center for Poultry</i> CLASS LIMIT=50</p> <p>The market for historical breeds of poultry is growing rapidly. Come to this workshop to learn about opportunities in heritage poultry for egg and meat production. Learn about sustainable breeding, marketing, breed preservation, identification, and selection. Jim will also cover how to create an environment for maximum, natural production. This workshop will include a live bird demonstration to help you learn to correctly identify true heritage poultry.</p>	
<p>Q-AM: Building with Stone in the Landscape ZEIS 018 <i>David Reed, Stonemason</i> CLASS LIMIT= 30</p> <p>Stones in the garden bring beauty and harmony to the landscape in any season. Here is a chance to be inspired and gather practical information using dry-stack techniques from a local artisan, author, and stone mason. SATURDAY ONLY</p>		<p>Q-PM: Wild Baskets ZEIS 128 <i>Steven Ayers</i> CLASS LIMIT= 10 FULL</p> <p>Participants in this workshop will learn to identify, harvest, and use materials from the garden and woods to make a single ribbed basket. Attendees should bring hand pruners or craft scissors if possible.</p>	
<p>R-AM: Do-It-Yourself Seed and Germination Equipment ROBINSON 217 <i>Pat Battle, Sparking Earth Farm, and Gred Gross</i> CLASS LIMIT=25 FULL</p> <p>This workshop will teach you to build low-cost, energy efficient seed production tools and infrastructure. In the workshop we will construct a cost effective greenhouse and compost-heated seedling grow chamber. We will also go over a DIY vacuum seeder, and a thermostatically controlled grow table for seedlings. Finally, we will learn how to use movable insulation to maximize energy efficiency. SATURDAY ONLY</p>		<p>R-PM: Sustainable Landscaping; More than Just Marketing <i>Rob Dull, Snow Creek Landscaping</i> CLASS LIMIT= 25 (Homeowner Audience)</p> <p>This workshop will approach to sustainable landscaping from a long term maintenance including irrigation, slope issues, storm water, erosion control, and native plantings. A short walk will highlight sustainable landscaping elements. SATURDAY ONLY</p>	
<p>S-AM: The ABCs of Organic Certification <i>Jim Riddle, National Organic Expert</i> CLASS LIMIT=30</p> <p>Thinking about organic? Where to start? This workshop will cover the National Organic Requirements and certification process. We will explore a certifier and regional resources, and interactive exercises to familiarize you with the NOP.</p>		<p>S-PM: Herbal Medicine Making ZEIS 126 <i>Ceara Foley, Appalachia School of Holistic Herbalism</i> CLASS LIMIT = 25</p> <p>Making one's own medicines from the healing gifts of nature is our birthright! Reclaim this inexpensive, empowering art and ensure the quality of your herbal remedies. We will cover alcohol, vinegar, glycerin, and oil extracts as well as syrups, salves, and poultices. Each student will bring home a new creation and a new passion.</p>	
<p>T-AM: Chainsaw Training Workshop ZEIS 128 <i>Dennis Helton, US Forest Service Retired</i> CLASS LIMIT=10 FULL</p> <p>In this workshop we will discuss chainsaw safety features, personal protective equipment, along with simple maintenance. Proper saw handling and safe cutting techniques will be discussed and demonstrated. SATURDAY ONLY</p>		<p>T-PM: Natural Beekeeping for BEEginners ZEIS 018 <i>Debra Roberts, Beekeeper & Joan Chesick, Green Goddess Farm</i> CLASS LIMIT=25 FULL</p> <p>Come explore honeybee basics, hive equipment & tools, start-up costs, what "organic" beekeeping really means, good stewardship practices, and touch on hobbyist income opportunities. Session tailored for BEEginners with no / very little experience.</p>	

SUNDAY HALF-DAY HANDS-ON WORKSHOPS

MORNING WORKSHOP	9:00 AM - 12:30 PM 1/2 HOUR BREAK AT 10:30	AFTERNOON WORKSHOP	2:00 PM - 5:30 PM 1/2 HOUR BREAK AT 3:30
<p>O-AM: Make Your Own Fresh Pasta ZEIS 124 (See description previous page.)</p>		<p>O-PM: Goat Cheese Making ZEIS 124 FULL (See description on previous page.)</p>	
<p>P-AM: The ABCs of Organic Certification II KARPEN 034 <i>Jim Riddle, National Organic Expert</i> CLASS LIMIT=30</p> <p>For those who already understand the USDA-NOP organic standards and certification process, learn how to complete an Organic System Plan and find out what kind of records you need to maintain throughout your certification.</p>		CANCELED	
<p>Q-AM: Wild Baskets, <i>Steven Ayers</i> CLASS LIMIT= 10 <i>Zeis 128</i></p> <p>Participants in this workshop will learn to identify, harvest, and use materials from the garden and woods to make a single ribbed basket. Attendees should bring hand pruners or craft scissors if possible. FULL</p>		<p>Q-PM: Plant Walk! <i>Zeis 018</i> <i>Marc Williams, Swannanoa School of Culinary Arts</i> CLASS LIMIT = 25</p> <p>We will walk around the UNCA campus identifying key early season edibles and medicinal plants. A special focus will be placed on securing local food before crops are ready and the potential for alternative agricultural enterprises.</p>	
<p>R-AM: Going Green: How to Make your Landscape More Sustainable <i>Rob Dull, Snow Creek Landscaping</i> CLASS LIMIT= 25 (Homeowner Audience)</p> <p>This workshop will approach to sustainable landscaping from a long term maintenance including irrigation, slope issues, storm water, erosion control, and native plantings. A walk through campus will highlight various landscape elements. CANCELED</p>		<p>R-PM: Herbal Medicine Making <i>Zeis 126</i> (See description on previous page.)</p>	
<p>S-AM: Natural Beekeeping for BEEginners <i>Zeis 018</i> (See description on previous page.)</p>			

Sunday Workshop: Hands On and On the Farm


SUNDAY MARCH 7TH

ON FARM WORKSHOP at Flying Cloud Farm • Fairview NC 1-5 PM
\$25/person • SPACE STILL AVAILABLE

Integrated Weed Management for Organic Crops
Mark Schonbeck, Virginia Association for Biological Farming, and Annie Louise Perkinson, Flying Cloud Farm

Learn how to put basic organic weed management principles into practice, and how to combine preventative and control tactics into a successful integrated strategy. In addition to an in-depth exploration of principles and practices, real life examples of weed challenges and innovative solutions from working farms will be presented.

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Organic Growers School ABOUT CAMPUS

Seed & Plant Exchange: Seed saving and plant exchanges are key steps to preserving genetic diversity and protecting regionally adapted varieties. The popular seed and plant exchange table is located in the Highsmith Union Building. Thanks to Doug Jones and Lee Barnes for coordinating the Exchange, and for providing a great bank of seeds for OGS attendees. Please remember that this is an EXCHANGE not a straight-up giveaway, so thanks to all who brought seeds labeled and packaged for trade.

Communication Corner: Check out the Communications Corner located in the Highsmith Union Building near the entrance to the Exhibitor Hall. This is the place to post notices about job vacancies, seeking employment, equipment or supplies to buy or sell, and upcoming special events. (There is paper and markers for your use.) Also note the free literature table close by, where you can pick up an assortment of publications, and flyers at no charge.

Vendor Talks

12:30-1:00 SATURDAY AND SUNDAY Karpén 016
Analytical Testing Services for Medicinal Herbs
Sarah Schober, AB Tech Natural Products Laboratory

The BioNetwork Natural Products Laboratory (NPL) offers analytical testing services for medicinal herbs. Our services help customers meet current good manufacturing practices (cGMP) and Food and Drug Administration (FDA) regulations for dietary supplements. Q&A to follow a brief overview.

12:30-1:00 SATURDAY ONLY Karpén 006
National Organic Action Plan
Jim Riddle, National Organic Expert

The National Organic Action Plan is a shared vision for an organic future in the U.S., moving organic from the margins to the mainstream. Hear from national organic expert Jim Riddle about this grassroots effort to expand and improve organics in our country.

1:00-1:30 SATURDAY AND SUNDAY Karpén 033
Financing Options for your Farmland Purchase
Bruce Arrington, Carolina Farm Credit

Bruce will discuss financing options when you are purchasing farm land. Topics covered include down payment requirements, credit factors, credit reports, and time for Q&A.

1:00-1:30 SATURDAY & SUNDAY Karpén 016
Nature's N.O.G: The Original Plant Stimulant
Dr. T.L. Senn, Natures N.O.G./Senn, Senn, & Senn, LLC

Mother Nature reveals her organic secrets 'reluctantly'. Natures N.O.G (Natural Organic Growth) is the result of fifty-five + years of research. Both plants and people benefit from the organic way.

1:30-2:00 SATURDAY & SUNDAY Karpén 033
Saving Heirloom Seeds
Ira Wallace, Southern Exposure Seed Exchange

Ira will provide an overview of home garden seed saving, including wet and dry seed saving. You'll also learn about Southern Exposure Seed Exchange, the Seed Savers Exchange, and the movement to preserve the genetic diversity represented in heirlooms.

- The 2010 Organic Growers School Presents the
- **6th Annual Children's Program**
- The Childrens Program will be based out of the Zeiss Building Lobby throughout the day.
- Lost someone? Come to OGS Headquarters in the HU Building.
- Please note that no child's registration will be accepted without an accompanying adult registration



8:30 AM Registration and drop off
9:00 AM Welcome & Introductions

MORNING SESSION

9:30 AM
CHILDREN'S YOGA-EXPLORE YOGA BASICS

Children will be introduced to the joy of yoga and meditation. *Lissa Juedemann*

INSECTS- THE SMALL MAJORITY

Children will look at different kinds of insects and learn about how they live and grow, plus how they are connected to us. *Tim Forrest, Bug Camp*

NATURE'S PAINTS

Create a masterpiece using red clay paint, black walnut dyes, and other natural pigments.
Nicole Accordino, Vance Elementary Garden

11:00 am Snack. Story & Music hour
with Carolyn Fryberger & Laura Edmonds

12:00-2:00 PM LUNCH WITH PARENTS

2:00 PM NATURE HUNT

Explore the UNCA campus and see what you can find.
Elise Fuller and Sarah Bush

3:00 PM Snack

AFTERNOON SESSION

3:30 PM

MAKE A TERRARIUM

so you can take a little bit of your nature walk home
Elise Fuller, Fuller Family Farm

MEET THE GOATS

Learn all about goats and try your hand at milking
Cynthia Sharpe, Oak Moon Farm

FOLLOW YOUR FOOD FROM SEED TO STOMACH

Discover how to turn ordinary items from the grocery store into food-producing plants. *Sarah Bush, Edible Revolution*

5:00 PM Closing Circle

5:30 PM Parents please pick up your children**

**Please note: The OGS Children's Program is ENTIRELY led by heroic volunteer efforts. Due to problems with late pickups in the past, we will be charging \$1/minute for each minute past 5:45 PM that a child is left in the hands of OGS volunteers. Thanks for your consideration of our time and efforts!

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Exhibitors

Be sure to check out our Trade Show Exhibitors, located in Alumni Hall within the Highsmith Union Building!

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 Terra Summer
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Silent Auction

Check out the Silent Auction, located in the Highsmith Union Building (HU), and put in your bid for items before 2 pm on Sunday March 7. Check back by the Auction after lunch on Sunday to see if you were the last bidder on your items. If so, please pay at the OGS Headquarters in the HU Building and redeem your purchases there. Thanks for your support! Special thanks to all the silent auction donors. Visit the Silent Auction and bid on great items donated by the businesses listed below. All auction proceeds benefit Organic Growers School educational programs.

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Thanks to all the dedicated folks who make the school happen!

The Organic Growers School Spring Conference is organized annually by the Organic Growers School INC, a 501c3 non profit organization. Your registration fee goes directly to funding this and other OGS educational programming. Please direct any correspondence to OGS Board of Directors
 455 Research Dr. Mills River, NC 28759

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Melinda Roberts, NC Cooperative Extension
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 Meredith Leigh McKissick, Organic Growers School
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 Alyssa Rudolph, The Patchwork Underground
 Diana McCall, Swannanoa School of Culinary Arts
 Shawn Swartz, Warren Wilson College
 Amanda Stone, NC Cooperative Extension
 Marc Williams, Swannanoa School of Culinary Arts

2010 OGS Conference Presenters: Thanks to our 85+ presenters who have shared their time and expertise this weekend. Please see a complete list of the 2010 Speakers' Bios on pages 18-20.

Thanks to our host, UNCA! Special shout-outs go to Bill Haggard, Ed Katz, Dr. Sally Wasileski and all the faculty in the Food for Thought Academic Cluster, Ann Martin, Holly Beveridge, and Rick Brophy.

Special thanks to Greenlife Grocery for providing the Catered Lunch Buffet and to Foothills Family Farms for providing food donations.

OGS Staff:

Meredith Leigh McKissick, Conference Coordinator
 Tara Starnes, Assistant Conference Coordinator
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OGS 2010 Speaker Bios

Nicole Accordino loves to garden, cook, and learn with children.

Sadie Adams was born and raised in western North Carolina. Born to a family of naturalists, she has a natural appreciate for the outdoors. She has worked as a plant teacher at Turtle Island Preserve, a hike leader with The Nature Conservancy and as a native plant landscaper.

Craig Adkins is an area specialized agent in Commercial Horticulture with the NC Cooperative Extension Service. He provides leadership, educational opportunities, and assistance to nursery growers, greenhouse operators, and landscapes in the foothills of NC. He provides technical assistance on IPM, marketing, operations management, alternative enterprises, production systems, and post harvest handling.

Jim Adkins is a nationally-recognized heritage poultry expert who has raised more than 50 breeds of chickens, ducks, geese, and turkey over the last 30 years. He is passionate about poultry and enjoys teaching people both nationally and internationally about poultry care, production, and breeding. In 1994, he founded the International Center for Poultry www.centerforpoultry.org

Elizabeth Ayers is a native of Madison County, NC. She holds both a BS in Agriculture Education and an MS in Plant and Environmental Science from Clemson University. She has worked as a Madison County Cooperative Extension Agent for five years.

Steven Ayres has worked in arboreta, nature preserves and estate gardens for the past 32 years. He has been making baskets from materials gleaned from these areas for 25 years.

Marilyn Ball is president of 12Twelve Collaborative Marketing Solutions and a leading expert in creating partnerships through cooperative marketing strategies. With 18 years experience in tourism, economic development, and hospitality industries, Marilyn’s experience supports her ability to guide clients in efficient use of marketing funds.

Juliet Blankespoor has been sharing her love of plants by teaching about medicinal herbs and botany for over 17 years. She owns Chestnut Herb Nursery specializing in medicinal and native plants and is director and primary instructor of the Chestnut School of Herbal Medicine, which offers all-outdoor, hands-on-herb courses.

Linda Blue is an Agricultural Extension Agent specializing in Urban Horticulture in Buncombe County. Her responsibilities include all areas of home gardening as well as teaching and coordinating the Extension Master Gardener volunteer program. She has been with Extension for 23 years and has gardened in several locations around North Carolina.

Andy Bosley made his first batch of sauerkraut six years ago and his been an avid fermenter ever since. He co-manages Yellowroot Farm and lives off of the electrical grid, making fermentation an important part of his life.

Avril Bowens is a Certified Professional Midwife, attending women and families in their homes, providing compassionate, holistic care for the childbearing years. She has a passion for the natural world and embraces all the medicines which can be found within it. She has focused on using herbs for the past 12 years.

Richard Boylan works in the realm of organic farming as a market-grower, an Extension Agent, and a Permaculture Designer, presently in the New River Headwaters region of Western North Carolina.

Lucy Bradley works as the NC State Urban Horticulture Specialist. She helped start and manage many community gardens and also directed an organic market garden for at-risk youth in Phoenix, AZ. Dr. Bradley served on the board of the American Community Gardening Association and is a founding partner of NC Community Gardening Partners.

Andrew Branan is the executive director of the NC Farm Transition Network, a non profit collaboration that develops and delivers educational programs and print and online resources to help farmers, landowners, and their professional advisor with decisions that keep land in agriculture for the next generation.

Andrew Goodheart Brown is a biologist, wilderness forester, whale-watcher, and one of the best story-tellers you will ever hear, even when he’s not teaching Permaculture. He has taught at Earthhaven, The Farm in Summertown, TN, and other locations around the planet. He practices urban Permaculture at his home in an east Asheville neighborhood.

Van Burnette began growing hops in 2009 using organic methods and it utilizing a very unique trellis system that works well for small hops production.

Vanessa Campbell has been farming with her husband in Big Sandy Mush since 1997. They grow about 5 acres of vegetables, flowers, and berries for sale at local tailgate markets, and through a CSA. They have been hosting interns on their farm every year since 1998.

Nan Chase is a garden writer, author of Eat Your Yard!, and a governor of Daniel Boone Native Gardens in Boone, NC. She specializes in edible landscape design and enjoys canning her own fruits and berries and making garden wines. She lives in Asheville, NC.

Joan Chesick and Green Goddess Farm have been selling honey and hive products at the West Asheville Tailgate Market for 6 years.

Gerry Cohn is the Southeast Region Pool Coordinator with CROPP Cooperative/Organic Valley, the largest organic farmer-owned cooperative in North America. He serves as the primary liaison between the coop, which is headquartered in LaFarge, WI, and the 9 farmer members in the Southeast, providing assistance in production, animal health, economic, and quality issues.

Robert Eidus is the president of the NC Ginseng & Goldenseal Co. and founder of the Southern Appalachian School for Growing Medicinal Plants, both located at Eagle Feather Organic Farm, a United Plant Savers “Native Botanical Sanctuary”. Robert has a weekly show on URTV called “Plant News & Plants and their Friends.”

Tom Elmore is co-owner and operator of Thatchmore Farm in Leicester NC, outside Asheville. They raise certified organic fruit and vegetables available at North and West Asheville Tailgate Markets, through a subscription CSA, and wholesale through Carolina Organic Growers, a farmer-owned marketing cooperative.

Ceara Foley’s passion has always been connecting to the cycles of life. Ceara serves as president of the NC Natural Products Association Board, is a certified herbalist and beekeeper, steward of Soulflower Botanical Sanctuary, and founder of NC Plant Savers and NC Herbalists Guild. She is director of the Appalachia School of Holistic Herbalism.

Tim Forrest has degrees in Entomology from the University of Florida and has been teaching in the Biology Department at UNCA since 1996.

Richard Freudenberger is the publisher of BackHome Magazine and directed the Research Department of Mother Earth News for eight years, developing solar, wind, hydroelectric and biofuels projects, along with high-mileage vehicles.

Carolyn Fryberger came around to eating tomatoes in 2003 when she grew her first garden; she finally started liking beets in 2007. She is now a lover of adventurous cooking, gardening, and good stories. She works for the Town of Black Mountain, promoting health and wellness.

Elise Fuller has a B.S from Appalachian State University in French and Education as well as 30 hours in the higher sciences from the College of Charleston. She is the mother of two girls, ages 8 and 3. She and her family live on a 10 acre farm where they raise chickens and rabbits.

Elizabeth Gibbs is co-owner of Firefly Farm along with her partner Scott Paquin. They have hosted interns for several years. For over 10 years, Elizabeth has taught cooking classes and currently runs a catering business in Yancey County using local products. She takes time to prepare healthy, tasty meals from her farm year-round.

Gred Gross grew up in the farm country of Ohio, admiring Amish homesteads. He moved to Celo Community in Yancey Co, NC in the 80’s. He is currently a high school teacher, but has also spent years as a builder, gardener, musician, and problem solver. He holds a BS from UNCA in Environmental Science.

Julie Grossman is a faculty member in the soil science department at NCSU, specializing in soil fertility and management of organic cropping systems. She teaches courses in Agroecology and Critical Issues in Sustainable Agriculture Systems.

Debbie Hamrick is the Specialty Crops Director for the North Carolina Farm Bureau. She is responsible for up and coming agricultural enterprises and rural entrepreneurship. She actively advocates for and promotes the interests of farmer members, specialty crops, and agriculture. She currently serves on the NC Fresh Produce Safety Task Force.

Dennis Helton retired with over 34 years of service in the timber, fire, and wildlife sector within the US Forest Service. He was a chainsaw trainer for 25 years, and was chainsaw coordinator for the Eastern US for the last 6 years. He also maintained his own logging and tree removal business for 35 years.

David Huffman grew up in the cut flower industry, and has held jobs from grower to wholesaler. His specialty is growing lilies and snapdragons, but he grows other cuts as a hobby.

Joe Hollis has been developing a botanical garden of useful plants (a Permaculture “Paradise Garden”) on 3 acres in Yancey Co., NC for 35 years. His specialties include native and oriental medicinal herbs, perennial food plants, and useful “weeds”. Mountain Gardens also incorporates an herb shop, apothecary, nursery, and seed business.

Frank Hyman studied horticulture at NCSU and was organic farmer in the mid-80’s. Prior to that he worked as an Integrated Pest Management scout for Clemson University Extension. Frank lectures on a wide array of horticulture topics and his writing can be found in Horticulture, Backyard Poultry, and Carolina Gardener magazines.

David Kendall is the program manager for mushroom production in Madison County. He is an agent for the NC Cooperative Extension.

Ron Lance is Naturalist and Land Manager for Balsam Mountain Trust. He has worked for 35 years in the fields of education, natural history interpretation, forestry, and horticulture, following a degree in Wildlife Management. Hawthorns have been a specialty for over 20 years.

Mary Lane is a professional chef and graduate of the California Culinary Academy, Nam Singh’s Academy of 5 Element Nutrition & Cooking with Chinese Herbs, Eliot Cowan’s Plant Spirit Medicine, and Clayton College of Nutrition. She teaches, provides personal consultations, and is author of Divine Nourishment: A Woman’s Sacred Journey with Food.

Louise Langsner moved to Madison County, NC in 1974 and has been harvesting year-round from her garden ever since. She learned storage techniques from the peasant farmers of Europe and her old-timey neighbors. She cooks from her garden for family, friends, and students attending her school of traditional woodworking.

Anna & Paul Littman love to grow plants. They believe that fresh, local food is key to making a strong community. They sell produce through a CSA, at tailgate markets, to restaurants and to wholesale buyers.

Liz Martin hails from California where she developed an appreciation for natural landscapes and wilderness. She holds degrees in art and biology. She considers propagating plants for use in restoring ecological balance as one of the highest callings in her life.

Kevin Moorhead is a Professor of Environmental Studies at UNC-Asheville. He holds graduate degrees in soil science from the University of Florida and Ohio State University.

Chris Owen owns and operates Spinning Spider Creamery with the help of her three sons and her husband, Jeff. Award-winning Spinning Spider Cheeses are known regionally for their complexity and full flavor. Chris’ cheeses range from fresh and bloomy chevre to aged raw milk specialties such as Blue and Gouda.

Dianne Palmer-Quay is a suburban homesteader with a large garden, small orchard, chickens, rabbits, dairy goats, and wool sheep. She and her family raise layers and broilers in portable pens and process the birds at home.

Scott Paquin and his partner, Elizabeth Gibbs, raise organic vegetables, fruit, laying hens, and grass-fed beef at Firefly Farm in Yancey County, NC. Scott has studied and practiced low input, sustainable pasture management for several years and has seen great results.

Annie Perkinson, with her husband Isaiah, grows vegetables, flowers, and berries in Fairview through a 120 member CSA, 4 weekly tailgate markets, and a roadside on-farm stand.

Jim Riddle was founding chair of the International Organic Inspectors Association, (IOIA), and co-author of the IFOAM/IOIA International Organic Inspection Manual. He works as the University of Minnesota's Organic Outreach Coordinator, is former chair of the USDA's National Organic Standards Board, and is a leading voice for organic agriculture.

Debra Roberts is a deliriously happy beekeeper living outside Weaverville, NC. She is a Journeyman Beekeeper working on her Master Level (of Bee-hD Program as she calls it). As a passionate advocate of natural beekeeping practices, she has a particular love of educating people new to the world of honeybees.

Jason Rogers is owner/operator of Carolina Goat Farms, LLC in Mebane, NC. He and his family strive to keep their goats as close to nature as possible. Their motto is "where quality meat goats butt heads."

Isaac Savage is president and founder Home Energy Partners, an Asheville-based building performance contracting company. HEP is also a RESNET Rater Training Provider and BPI Training Affiliate. Isaac serves as Vice President of the WNCGBC board and is a widely published author and lecturer on Building Science and related topics.

Mark Schonbeck has done sustainable agriculture research, consulting, and newsletter writing for 23 years. He has experience in organic vegetables, cover crops, weed management, and sustainable soil management. He helps maintain a homestead garden for a community of 15 people.

Doug Sharkey holds a master's degree in Sustainable Development from Appalachian State University and is one of the founders of Grass to Greens, a backyard garden installation company in Asheville. He is a natural builder, gardener, old-time musician, and appropriate technology enthusiast.

Cynthia Sharpe and husband Dwain Swing operate OakMoon Farm & Creamery in Bakersville NC. OakMoon Creamery produces rustic mold-ripened aged raw milk goat cheeses and other goats milk specialties.

Jill Sidebottom is originally from Illinois and received a BS from the University of Illinois in ornamental horticulture. Jill received a masters and PhD from NCSU in plant pathology, studying soil-borne diseases of tobacco and peanuts. Jill has worked with NC Cooperative Extension in Christmas trees since 1988.

Ole Sorensen is owner/operator of Solar Dynamics, INC. in Asheville, NC. Solar Dynamics offers a local source for renewable energy technology, including solar, micro hydro, and wind.

George Teague is a 5th generation farmer from Guilford County. He began producing certified organic milk for Organic Valley in 2007, where he also represents the 6 NC organic dairy farmers on cooperative matters and operates an on-farm feed mill. George farms with his wife Cherry, son Taylor, Daughter Hayley, and nephew Ben.

Mary Morgaine Thames has been dedicated since 1993 to walking the green path. She holds a BA in sustainable living, journalism and creative expression and puts these skills to work through her business Earth Dancers. www.marymorgaine.com.

Fred Treadway has been growing mushrooms commercially for 5 years in Madison County. He grows shiitake and oyster mushrooms both indoors and outside.

Martha Vining is a culinary arts instructor and food writer who has taught food preservation classes at John C Campbell Folk School, and A-B Tech. A graduate of "pickle school," she has preserved everything from strawberry jam to pickled pine cones.

Marc Williams studies plants for food, medicine, and beauty. Experiences include a bachelor's degree in Environmental Studies from Warren Wilson College, over a decade at many restaurants and farms and travels throughout 22 countries. He will receive a master's degree in Appalachian Studies from Appalachian State University in May.

Monica Williams graduated from UGA in 1997 with a B.S in Horticulture. She has since pursued and acquired considerable knowledge and experience in the realms of organic gardening, farming, homesteading, season extension, and Permaculture. She is an organic gardening and Permaculture consultant, designer, practitioner, and teacher.

Whitney Williams is a NC Licensed Acupuncturist and Board Certified Diplomate in Acupuncture. Williams has a BS from Virginia Tech and a Diploma in Traditional Chinese Medicine, Masters Level, from the Florida Institute of Traditional Chinese Medicine.

Corinna Wood is a gifted teacher and a powerful visionary. She has opened the hearts of thousands to the wisdom of plants and their own bodies. She is the Director of the Southeast Wise Women and of Red Moon Herbs, an herbal medicine company focused on making medicines from fresh, local plants.

Paul Zimmerman is the owner of Paul Zimmerman Roses, a company dedicated to "budding the rose grower in all of us." He was introduced to, and taught about roses and rose horticulture by among others, Dr. Thomas Cairns, the past president of the American Rose Society.

17th Annual Organic Growers School EVALUATION

Please drop your evaluation form into one of two collection boxes:

- OGS Headquarters in the Highsmith Union Building
- In the lobby of the Karpen Building
- OR you can hand your evaluation in to any classroom moderator at day's end.

At the same time, please recycle your name tag holder and lanyard when you turn in your evaluation. Thanks for helping us keep waste and costs down!

Need some more time to complete your evaluation?

Mail it in by May 1, 2010 to: Organic Growers School • 788 Mt. Hebron Rd. • Old Fort, NC 28762

ABOUT YOU:

Name (optional): _____

Phone (optional): _____ Email (optional): _____

I am a: _____ Farmer _____ Advanced Gardner
_____ Prospective Farmer _____ Intermediate Gardner
_____ Homesteader _____ Beginning Gardner
_____ NC Ext. Master Gardner
_____ Other (please describe) _____

How did you hear about the school?

_____ I've attended in the past _____ Radio: (station) _____
_____ NC Cooperative Extension _____ A Friend Told Me
_____ Saw a Poster _____ Other _____
_____ Newspaper Article or Ad, which? _____

SESSIONS AND WORKSHOPS YOU ATTENDED:

Saturday March 21 Session #1: 9-10:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 21 Session #2: 11:00 - 12:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 21 Session #3: 2:00- 3:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 21 Session #4: 4:00-5:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

17th Annual Organic Growers School EVALUATION continued from page 21

SESSIONS AND WORKSHOPS YOU ATTENDED:

Sunday March 7 Session #1: 9-10:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 7 Session #2: 11:00 - 12:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 7 Session #3: 2:00- 3:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 7 Session #4: 4:00-5:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

FUTURE TOPICS

What are some topics you would like to see covered next year?

OVERALL

What do you think about how the school was laid out and the campus utilized?

What do you think of the Salons? What are some topics you would like to see discussed at future Salon events?

Any comments on exhibitors and food vendors?

What are the strengths of the school ?

What needs improvement?

Any other comments?



true nature country fair
a celebration of life in connection with the earth

Saturday & Sunday, Sept. 25 & 26
Barnardsville, NC

Old Time Music Contest
Saturday, Sept. 25

Registration: 12 pm
Competition: Begins 12:30 pm

The competition is open to everyone and categories include Junior Banjo and Fiddle, Senior Banjo and Fiddle, and Old Time Bands. There will be prizes in each category, followed by a concert by the winners after the final judging.

For details, go to organicgrowersschool.org or contact Joe Hallock at 828.242.6247 or joe@organicgrowersschool.org

An event of the Organic Growers School.



Looking for Farm Work? Farm Workers?

perfect match



★ **Sick of screening intern applications? Not sure how to find workers?**

OR

★ **Are you looking for farm work?**

NC Apprentice Link
online intern matching & farms database

www.organicgrowersschool.org

Organic Growers School

CRAFT
WNC



Community driven farmer training where farms are the classrooms and farmers are the teachers.

JOIN FOR 2010!
membership info & materials available online
www.organicgrowersschool.org

Established farmers and students of farming join together for season-long hands on training through farm tours, work exchanges, social events, and more.

Are you
going to the.....

Salon

Revival?

It's a gathering
of intellectual, social, political
and cultural activists under one roof to
entertain and to increase knowledge through
conversation. The Organic Growers School,
local green businesses and area non-profits
are joining to make this stimulating night
happen, and it's **FREE!!!!**

Saturday • March 6th • 6pm-8pm

Topics to be discussed:

Making Organic Accessible: Healthy Food for ALL Citizens

Location: The Dripolator Coffee Bar • 190 Broadway in Pioneer Bldg.

Facilitated by OGS and The Bountiful Cities Project.

Food Safety & Agricultural Policy: How To Be an Effective Advocate for Change.

Location: Firestorm Coffeehouse • 48 Commerce St. next to Thirsty Monk

Facilitated by OGS and The Carolina Farm Stewardship Association

Nourishing Tomorrow's Leaders: Addressing Childhood Obesity through Farm to School Programs.

Location: Nest Organics • 51 North Lexington Ave.

Facilitated by OGS and ASAP's Growing Minds.

Stop by the OGS Display
in the exhibitor hall at
Highsmith Union for more
info about the Salon Topics

