



supporting *Sustainable Agriculture*
in the southern Appalachians
through *Educational programs and Outreach*

15th Annual Organic Growers School Spring Conference, March 8, 2008

Blue Ridge Community College, Flat Rock, NC

Getting ready to kick off the 2008 growing season?

Registration for the **15th Annual Organic Growers School** is now officially open!

This year's tracks will include: Beginning Gardening, Back by Popular Demand, Nurturing Healthy Soils, Fruit Production, Commercial Grower, Sustainable Energy Options, Livestock, Homesteading, Pest Management, Sustainable Landscaping, Herbs, Urban Growing, Cooking, Sustainable Forestry and new hands-on, half-day workshops.

Here is a sampling of some of the [69 classes](#) we offering this year: Growing Heirloom Tomatoes, Introduction to Organic Beekeeping, Drought-proofing Your Garden, Soil Science 101, On Farm Composting, Minimal Tillage, Beneficial Insects, Solar and Wind Energy Systems, Transitioning to Organic Production, Food Safety Issues, Pastured Lamb Production, Backyard Egg Production, Herb Kitchen Gardens, Stonescaping for Your Yard, Landscaping with Native Plants, Passive Solar Greenhouse Design, Tailgate Marketing, Sustainable Forestry, Home Orchardng, Organic Inputs that Work, Local Food Traditions, Wild Foraged Foods, and Food Preservation.

Half day hands-on workshops this year will include: Honey for Medicinal Use, Mushroom Production, Draft Horses, Fruit Tree Grafting, Dry Stack Stone, Native Plants, Food Preservation, Goat Cheese Making, and Organic Home Brewing.

Early Bird Registration ends February 28, 2008 at 5PM, **so register now and save!**

For more information, or to register, visit our website: www.organicgrowersschool.org

Businesses interested in participating in the school as a food vendor, exhibitor, or sponsor, should contact Organic Growers School Coordinator Meredith Leigh McKissick at meredith@organicgrowersschool.org, or call (828) 450-7996.

4th Annual Children's Program



The Organic Growers School is proud to offer its 4th annual program for kids.

The OGS Children's Program seeks to convey the importance of agriculture and the environment by guiding kids through numerous, hands-on activities that involve plants, animals, insects, and food. This supervised, full-day event is open to children ages 7-12 years old, with a registration limit of 30 children. Cost is \$30.

Click [here](#) for more information about the Children's Program.

Many Thanks to our Sponsors!

This year's sponsors include: Blue Ridge Community College, Carolina Farm Credit, Greenlife Grocery, Earth Fare, and The Beattie Foundation with additional sponsorship support from New Life Journal, Foothills Family Farms, Braswell Foods, Carolina Farm Stewardship Association, The Organic Shopper Magazine, Fifth Season Gardening Co., Highland Lake Inn, Mountain Air, Mountain Xpress, NCCCS BioNetwork BioBusiness Center at ABTech, The Sustainable Farming Program at Central Carolina Community College, the NC Specialty Crops Program, French Broad Food Co-op, and Senn, Senn, and Senn LLC.

Additional support is provided by individuals and businesses who are Friends of the Organic Growers School: BackHome Magazine, Permaculture at Earthaven EcoVillage Hendersonville Community Co-op, Reems Creek Valley Nursery, West End Bakery, Smokey Mountain Native Plants Association, and Yellow Branch Cheese.

The Organic Growers School is organized annually by the Organic Growers School INC, a 501(c)(3) non-profit organization. For more information about the Organic Growers School, please contact Dan Leroy, OGS coordinator at dan@organicgrowersschool.org, or (828) 450-2026.

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