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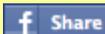


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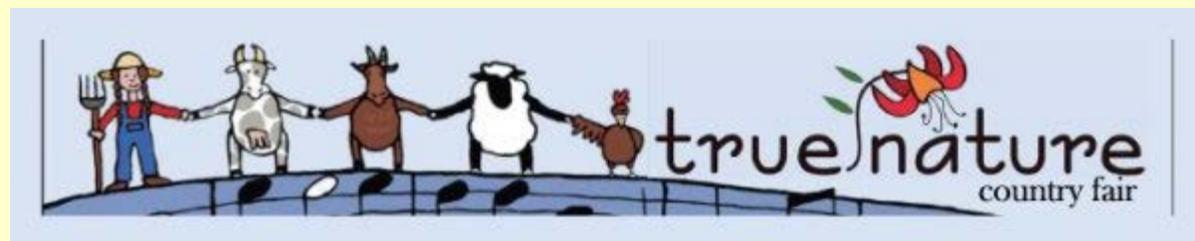


Supporting Sustainable Agriculture
in the Southern Appalachians through
Educational Programs and Outreach



...e-news

Featured Event: True Nature Country Fair! Scroll Down for Details!



Gardener's Corner

Ask Ruth: Organic Horticultural Oil for Fruit Trees



Dear Ruth,

I missed the first spraying (dormant oil) for my fruit trees. When should I spray them and what do I use? Do I trust any spray labeled "organic"? I have dwarf apple, peach, pear, plum, and nectarine trees and I live in Pitt County in Eastern NC. Thanks in advance for any advice on this matter.

~Gayle Morgan, Pitt County

Dear Gayle,

Talking about fruit trees is like opening a can of worms – it is a huge and complicated subject. Generally fruit trees are considered a higher maintenance adventure than other gardening endeavors, but the rewards are oh-so-sweet. Each fruit has its own special needs, and organic approaches to orcharding evolve every year.

Horticultural oils are used to smother insects and their eggs and to suppress overwintering diseases. Opinions

Farmer's Corner

Ask Tom: Outwardly Calm



Tom –

I would like to be more like you, you know, be a cool farmer, helpful, concerned and engaged yet never ruffled. How do you manage to stay composed when everything seems to be flying apart all the time?

Thanks,
– Pete Dixon

Thanks for your question. I am honored to be consulted on this topic by someone that I often point to as a creative grower who is managing to make a living on the land. I thought at first that you were kidding by asking me since I wasn't feeling very "composed" at the time. You raise an important topic so I will attempt an answer.

August is tough.

Your question arrived about a month ago but I

vary about exactly when to spray dormant oil, and suggestions ranged from midwinter to late winter/early spring before the buds have begun to swell. Other recommendations were much more specific such as: when green tip is ¼ to ½ inch long (the buds are open at the tip and green is beginning to show).



Photo by Ruth Gonzalez

[...READ MORE: READ this month's FULL "Ask Ruth" ARTICLE](#) with lots of tips for planting and caring for fruit trees and links to past OGS Spring Conference classes on fruit trees [HERE](#).

Ruth Gonzalez is a former market farmer, gardener, local food advocate, and founder of the Tailgate Market Fan Club where she blogs at Tailgate Market Fan Club. In her job at Reems Creek Nursery, Ruth offers advice on all sorts of gardening questions and benefits daily from the wisdom of local gardeners.

Ask Ruth © 2010 Ruth Gonzalez & Organic Growers School

**Gardeners:
Got a question for Ruth?**
[Email it to us](#)

FEATURED EVENT:
True Nature Country Fair

September 29, Highland Lake Cove



September 29, 2012
Highland Lake Cove, Flat Rock, NC
just 25 minutes south of Asheville

10am-6pm
Adults - \$10 • Children under 12 - \$3
Entry fee includes all classes and demonstrations
See farm animals, take classes, watch demonstrations
Enjoy the One Bowl Dinner
Listen to live music
Compete in our Old Time Music Contest

find mid-August to be one of my most challenging times of the year. With about two months until frost, it becomes completely clear that some of my ambitious plans made next to the wood stove in January are not going to materialize. The actual income for the year is coming into focus with only a few trips to the tailgate market left. Late blight has arrived. Days are shorter and the production is slowing down but it is still irritatingly hot during the middle of the day. Keeping enthusiasm high in August is a challenge.

Work harder.

My biggest trap as a new grower was the thought "If I just worker a little harder, then everything will get done." I have decided that only so much is possible to change entirely by force of will. . .

[...READ MORE: READ This Month's FULL "Ask Tom" ARTICLE HERE.](#)

**Commercial Farmers:
Got a Question for Tom?**
[Email it to us.](#)

OGS Community Conversation



Who's canning or preserving summer harvests? What are you putting up for winter?

- ▣ **Teresa Earley Luckman:** Roasted tomato soup going into the freezer. :)
- ▣ **Christa Aldinger:** Peach salsa!
-
- ▣ **Patrick Clow:** Put up some yellow brandywines, cherokee purples and black prince. Also some roma / sungold marinara.
- ▣ **Jessica Pierson:** Raw pack tomatoes and pickles. More importantly it's been raining outside.
- ▣ **Kimberly Kirstein:** Drying tomatoes, canning salsa, and freezing corn
-
- ▣ **Trina Krieger:** Dried Peaches, just vacuum sealed and put away.
-
- ▣ **Sarah Miller:** Trying to make lacto-fermented garlic chili sauce today! Lots of jam, tomatoes canned and dried, dried peppers, frozen peppers, blueberries and peaches in the freezer, spaghetti sauce and salsa.
- ▣ **Cait Pomeroy:** Dried tomatoes, freezing tomato sauce, freezing green beans, freezing squash, making pesto.
- ▣ **Mary Ann Caroline:** chili sauce, zucchini relish, tomatoes, salsa, fresh tomato sauce..not

Play and learn in our Sprouts program
Walk and learn in nature
Get out on the lake

<http://truenaturecountryfair.org/>

Sustainable Living Events: Coming Up!



true nature country fair
a celebration of life in connection with the earth
September 29, 2012
Highland Lake Cove
www.truenaturecountryfair.org

TED^x Katuah
x = independently organized TED event

September 30, 2012
The amphitheater at Highland Lake Cove
www.tedxkatuah.com



TED^x Katuah
x = independently organized TED event
September 30, 2012
The amphitheater at Highland Lake Cove
**EARTH:
Our home**
www.tedxkatuah.com

Organic Broccoli Workshop



September 19
11 am - 3 pm
Mountain Research Station
Waynesville, NC

Come see organic broccoli varieties in action, learn about organic broccoli production, and help pick the best varieties in the trial. A delicious lunch is included.

Directions, details, and to RSVP:

Contact Emily Bernstein
NC Alternative Crops and
Organics Emily_Bernstein@ncsu.edu or 828-684-3562.

all today but over the past few weeks!!

Deb Thomas: We did 12 pints of Bens beans . New recipe to me. Cooling now. Can't wait to c what this is all about.

Win Curtis: beans, okra, peaches, cherries, zucchini, pears, zucchini pickles.....

Cynthia Wright: I've done dill pickles, jam, tomatoes and green beans. :)

-

Chestnut Ridge Farm: Doing some great chutneys and sauces. Asian plum sauce and pear chutney are for today. Also made and froze lots of eggplant and tomato ratatouille. I will be giving a jar of cranberry chutney to each of my turkey customers this fall (ssshhhh! its a surprise!)



Flour Sack Mama: Canned tomatoes, salsa and tomato sauce. Need to pressure can some green pole beans.



[Join the conversation on Facebook!](#)

Businesses! Reach Organic Consumers and Growers



Gain exposure to OGS's community of organic gardeners, farmers, and consumers: connect with the Organic Growers School to discuss marketing opportunities for your business.

- Want to expose your business to foodies, farmers, and conscious consumers in the southeast? Advertise in the Organic Growers School E-newsletter! [Email us for more information.](#)
- Want to partner with OGS year-round and gain year-round exposure for your business? [Learn more about the Organic Growers School Growth Partner Program.](#)

Contact Beth Trigg at 828-776-1973 for more information!

Help OGS by Recycling!

Recycle Your Ink Cartridges



Most of us have these recyclable items sitting around our homes collecting dust and now you can recycle them and support OGS at the same time. [Click here to find out more!](#)

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CRAFT Tour: Mountain Harvest Organics



For our sixth CRAFT tour this season, we were hosted by Carl Evans, Julie Mansfield, and their farm crew at [Mountain Harvest Organics](#) in beautiful Spring Creek. Carl and Julie treated us to a non-stop farm tour with a uniquely insightful look into sustainable forestry and timber framing that even a sudden deluge could not deter.

We can't thank the Mountain Harvest Organics group enough for sharing their farm, expertise, and awesome pizza oven with us!

The tour started out with a brief introduction Mountain Harvest Organic farm, tag-teamed between Julie and Carl. They came to the

land in 1998 still working full time computer jobs. After spending time cleaning and reclaiming the land they were able to switch to farming full time in 2000, and started a CSA. In 2001, they expanded to tailgate markets. Now they are able to grow 5 acres of produce, fruits, and flowers, raise pastured pigs and poultry, and manage 80 acres of timber. They market their farm products at two tailgate markets and to a 68 family

CSA with two share sizes. . . [READ MORE: READ ALL ABOUT MOUNTAIN HARVEST ORGANICS, THEIR SUSTAINABLE FORESTRY AND TIMBERFRAME PROJECTS, AND OUR LATEST CRAFT TOUR HERE!](#)

Join CRAFT!

CRAFT (Collaborative Regional Alliance for Farmer Training) is a program of the Organic Growers School.



Collaborative Regional Alliance for Farmer Training

A year-round farmer training collaborative, CRAFT offers farmers and their interns networking and learning opportunities.

Membership is rolling, so join anytime! [For more information or to join, click here.](#)

Membership is open to beginning and experienced farmers, apprentices and farm workers, and anyone else who has a strong desire and drive to begin farming.

Training is done mainly through a series of on-farm tours held by experienced growers in the region. In addition to the tours, members receive a comprehensive CRAFT handbook, rich with regional information on all aspects of farming and much of the information is farmer generated, containing invaluable knowledge gained from many years of farming in the southeast Appalachians.

CRAFT also offers a series of winter workshops, both for beginning farmers and for experienced farmer members. These workshops are held as "roundtables" and are places for members to come together to discuss such issues as production planning, record keeping, labor issues, etc. For CRAFT members just getting into farming, roundtables focus on business planning, loans, gaining access to land and capital, etc.

CRAFT membership fees are \$20 - \$30/year and give members access to a wealth of summer tours and winter workshops.

To learn more about CRAFT and to join: [CLICK HERE](#) or contact Cameron Farlow, OGS Farmer Programs Assistant at or email Cameron at: cameron@organicgrowersschool.org.

Stay in Touch!



[Find us on Facebook!](#) Keep up with hot topics in organic gardening and farming by clicking "like" on the OGS Facebook page.



[Follow us on Twitter!](#) Keep up with hot topics in organic gardening and farming in the twitterverse.



[Donate!](#) Make an instant tax-deductible contribution online or mail a check to: Organic Growers School, 788 Mount Hebron Road Old Fort, NC 28762.

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