



Providing Organic Education Since 1993

Harvest Conference News Local & Regional Instructors

Press Release July-August 2014

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For Immediate Release:

Asheville, NC. ORGANIC GROWERS SCHOOL announces the 1st annual Harvest Conference for home growers, backyard enthusiasts, & homesteaders on Saturday, September 6th, 2014 at AB Tech, Main Campus in Asheville, NC. The conference features Janisse Ray, award-winning writer, naturalist, and activist, author of five books of literary nonfiction, including *Ecology of a Cracker Childhood*, and *The Seed Underground*, as keynote and special guest speaker. Half-day and full-day pre-Conference workshops take place on September 5th at Warren Wilson College.

The long-awaited [Harvest Conference](#), is a fall event featuring all the popularity of the Organic Growers School's Spring Conference with a focus on season extension, home cooking, fermentation, preservation, fall & winter growing, self-reliance, homestead skills, seed saving, composting, herbal medicine, and wild ideas.

Organic Growers School is well-known to offer down-to-earth advice on growing and sustainable living, while remaining affordable and accessible.

Regional food & sustainable agriculture celebrities include Janisse Ray, author, Ira Wallace author and co-owner of Southern Exposure Seed Exchange, Chip Hope, professor of the Sustainable Ag program at Western Piedmont Community College, Pat Foreman, author & chicken expert, and Patricia Kyritsi Howell, herbalist. Local Asheville favorites include Alan Muskat, Marc Williams, Natalie Bogwalker, Chuck Marsh, Diane Almond, Meredith McKissick, Pat Battle and more. These instructors will teach over 25 classes on Friday & Saturday, September 5th and 6th. For the Full schedule, click [here](#).

Now in its twenty-first year, The Organic Growers School has offered a spring event which has grown from a small gathering of 100 growing enthusiasts in

More Information

[Press Release as .pdf](#)

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Details

Name: Harvest Conference, Savor the Abundance
Date: September 6, 2014
Location: AB Tech, Main Campus, Asheville, NC 28801
Discounted Cost: Early Bird price of \$35 until 8/1 \$40 After
Pre-Event: Pre-conference workshops on Friday, Sept. 5, 2014
Pre-Event Location: Warren Wilson College
Pre-Event Cost: \$35-65 by 8/1 or \$40-70 after.
Keynote Address: A Field Guide to Hope with Janisse Ray, Saturday, September 6, 2014 at Ferguson Auditorium, AB Tech Campus, Asheville.
Register: Online [here](#).
Follow: [Facebook Event](#).
Website: [here](#).

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Pre-Conference Workshops					
September 5th, 2014 at Warren Wilson College Garden & Pavilion					
Speaking of Nature: Place-Based Creative Writing with Janisse Ray, Full-Day Workshop					
9:00am - 12:00pm	Single-Strain Beer Tasting Series & Fermented Beers with Matt Johnson	Wild Mushrooms: A Visual History Tour with Alan Muskat			
12:00pm - 2:00pm	Wild Mushrooms: A Visual History Tour with Alan Muskat	Wild Mushrooms: A Visual History Tour with Alan Muskat			
Harvest Conference					
September 5th, 2014 at All Tech, Main Campus, Asheville					
Fall & Winter Growing	Home Cooking	Fermentation & Preservation	Self-Reliance	Horticulture	Wild Edibles
8:00am - 10:00am Vegetables & Tubers with Nancy Sledge	8:00am - 10:00am Cooking Home Grown & Store-Bought Herbs with Amy Linder Shires	8:00am - 10:00am Pickles: Your Harvest with Janisse Ray	8:00am - 10:00am Savory Composting Made Easy with Chris Hays	8:00am - 10:00am Publication Update: Preparing for the Future with Jan & Mike	8:00am - 10:00am Walk in the Forest: Learn Your Trees & Know Your Woods with Compagna Strong
10:00am - 12:00pm Alliums: Growing Garlics & Parsnips: Growing through the Winter with Jan & Mike	10:00am - 12:00pm Traditional Dishes: Increased Health through Healthy Food with Amy Linder Shires	10:00am - 12:00pm Fermented Pickles with Dana McCall	10:00am - 12:00pm Regional Resilience: Food Security for Changing Times with Chris Hays	10:00am - 12:00pm Chicken Care: A Month-to-Month Guide with Patricia Foreman	10:00am - 12:00pm Brewer's Baking: Cakes, Breads with Chris Farmer
12:00pm - 1:00pm Lunch & Clinic	12:00pm - 1:00pm Competition with Traditional Recipes	12:00pm - 1:00pm Competition with Organic Food Samples	12:00pm - 1:00pm Competition with Authors		
1:00pm - 2:00pm Gardens that Grow: Top 10 Essential Herbs for the Kitchen with Jan & Mike	1:00pm - 2:00pm Mowing & the Herbal Tonic: A Herbal Tonic with Amy Linder Shires	1:00pm - 2:00pm Culinary Abundance: Top 10 Herbs for the Kitchen with Amy Linder Shires	1:00pm - 2:00pm Seed Longevity & Storage: A Storage Revolution for Home Seed with Janisse Ray	1:00pm - 2:00pm Radicalized Meats: The World's Most Delicious & Cheap Meat with Chris Hays	1:00pm - 2:00pm Apprenticeship: Heritage Foods: From Farm to Table with Amy Linder Shires
2:00pm - 3:00pm Great Year Round Herbs & Medicinal Plants with Janisse Ray	2:00pm - 3:00pm World-Class Dishes: Salads, Soups, & Dressings with Amy Linder Shires	2:00pm - 3:00pm Organic Meats: Made with Love with Dana McCall	2:00pm - 3:00pm Backyard Medicine: Great Herbs, Plants, & More with Janisse Ray	2:00pm - 3:00pm The Best Berries in the City: Top 10 Berries with Janisse Ray	2:00pm - 3:00pm Wild Food: The Cure for our Sick Planet with Amy Linder Shires
Notes: Visit our website for more information on food events occurring for participants on campus.					
8:00am - 9:00am Raymote Address with Janisse Ray A Fall Feast to Inspire					

1994 to a regionally recognized spring event conference drawing over 1700 attendees, exhibitors and speakers from 18 different states and Canada. One of the largest conferences of

its type in the region, The Organic Growers School has served to reinforce Western North Carolina's role as a regional leader in organic farming. The Harvest Conference is the long-awaited and much-requested fall event.

The trade show showcases a wide array of exhibitors and products: local farms, gardening suppliers, and cottage industries that specialize in organic products, books and resources for organic growers and Permaculture practitioners, and several non-profit organizations with information on related topics. A full list of exhibitors is on the Organic Growers School website and is updated regularly.

Featured Speakers



Janisse Ray, award-winning writer, naturalist, and activist is author of five books of literary nonfiction, including *Ecology of a Cracker Childhood*, a memoir about growing up on a junkyard in the ruined longleaf pine ecosystem of the Southeast. Her latest book, on open-pollinated seeds, is *The Seed Underground*, published in 2012. Janisse holds an MFA from the University of Montana, and in

2007 was awarded an honorary doctorate from Unity College in Maine. She is a Woodrow Wilson Visiting Fellow and a visiting professor, scholar-in-residence, and writer-in-residence at colleges across the country. Janisse lectures widely on nature, community, agriculture, wildness, sustainability and the politics of wholeness. She is an organic gardener, seedsaver, and slow-food cook.

Alan Muskat, philosopher, stand-up mycomedian, and epicure of the obscure, has been going "out to eat" for nearly twenty years. He founded the first forage-to-table program and wild foods market in the US. Author of *Wild Mushrooms: A Taste of Enchantment*, he has popped up on The Travel Channel's *Bizarre Foods*, The History Channel, PBS, CBS, and in *The New Yorker*, *Southern Living*, and *Country*



Living. For close to two decades, Alan has sold hundreds of pounds of wild foods a year to over fifty restaurants and hotels, including The Biltmore Estate, Lantern, and The Grove Park Inn. He's taught thousands and hasn't lost a customer yet.



Marc Williams is an ethnobotanist, teacher, naturalist, herbalist, and culinary creative. He is the Executive Director of Plants and Healers International and Board of Directors' member of the Appalachian Institute for Mountain Studies. He has taught hundreds of people about the marvelous world of plants and has recently worked with over 50 organizations to help improve our global ecological crisis. Marc's

training includes a BA in Environmental Studies from Warren Wilson College and an MA in Appalachian Studies focused on Sustainable Development from Appalachian State University. Marc's passion is teaching people to employ botanicals for food, medicine, and beauty.

Natalie Bogwalker is the founder and director of the Wild Abundance, the Living Skills School, and the Firefly Gathering. She lives in a lively, growing homestead nestled deep in community in the Southern Appalachians and spends her time harvesting of the wild, practicing permaculture design, building, gardening, planting, putting up food, growing, teaching, scheming about how to introduce more people to earth-based living, and worshiping the beauty around her. Natalie holds a B.A. in ecological agriculture, lectures nationally, consults and is writing a book entitled: Preparation and Preservation, a guide to the Wild Abundance of Southern Appalachia and beyond.



Workshop Speakers

(in alphabetical order by first name)

Andi Locke Mears is a certified as a Holistic Health Practitioner and Nutrition Consultant and in Whole



Health Education and Colon Hydrotherapy. She consults and teaches internationally on the subjects of German New Medicine and nourishing traditional diets. Andi has been in private practice since 1993 and in 2006, she founded and ran CALM HealthWorks, a holistic wellness center. She graduated from the University of Maine with a M.A. in Peace and Humane Studies.

Teaching: Traditional Diets—Increased Vitality through Healthy Food



Brian Rosa serves as the Organics Recycling Coordinator for NCDENR, DEAO. He brings more than 25 years of experience in the organic waste reduction industry. As well as working for the NCDENR, he own and operates an organic waste reduction consulting and compost/vermi-composting equipment sales company and also provides volunteer technical assistance to third world countries through the “Farmer to Farmer”

program.

Teaching: Backyard Compost Made Easy



Chip Hope started the Sustainable Agriculture program at Western Piedmont Community College. Chip is an Instructor in the Sustainable Agriculture and Horticulture programs. He earned his Master’s degree in Plant and Environmental Science from Clemson University. For many years he owned Appalachian Seeds Farm and Nursery and is well known for his work with heirloom tomatoes, and is passionate about growing food and

medicine and sharing his experience with others.

Teaching: Backyard Medicine—Grow, Harvest, Prepare, & Use Your Own



Chris Farmer is the owner of SunWorks Electric and designer and builder of his regionally famous, highly-efficient micro house. Chris has lived at Earthaven Ecovillage, a 320 acre, residential village since 1998. There he has cleared a 5-acre farm field, designed and built passive solar homes, off-grid energy and water system, held leadership positions, raised turkeys & vegetables, and co-founded the Forestry Cooperative.

His newest excitement is dabbling in small-scale biochar production and wood gasification.

Teaching: Biochar-Making Cook Stove



Chuck Marsh is a permaculture elder, teacher, designer, consultant and nurseryman with a lifetime of experience working with the communities, people, plants, soils, water and climate of Western North Carolina. He’s passionate about the cultivation of abundance for present and future generations of humans and for the regeneration of natural systems on our garden planet. Marsh is the founder of Useful Plants

Nursery, and senior partner of Living Systems Design.

Teaching: Regional Resiliency—Food Security for Changing Times



CoreyPine Shane is writer, teacher, director of the Blue Ridge School of Herbal Medicine, and a professional member of the American Herbalists Guild. He has spent 20 years helping clients by artfully blending Chinese and Western herbal traditions with a focus on local plants. As a seasoned wildcrafter he has extensive knowledge of plant ID and medicine making. CoreyPine believes that laughter is an essential part of medicine, thus he is a

part of the “Wise Guy” school of healing.

Teaching: Learn Your Trees & Know Your Woods



Diane Almond has been keeping bees (12 -15 hives), selling award-winning honey, and developing gardens on her 8-acre farm in Fletcher, NC since 2000. A Master Gardener and Master Beekeeper, she lectures throughout NC, teaches a Natural Approach to Beekeeping at the NC Arboretum, mentors the Bee Crew at Warren Wilson College and serves as Habitat Director for Bee City USA. Diane is establishing BeeHab, a not-

for-profit project to educate about pollinators and to help folks establish pollinator habitat.

Teaching: Pollinator Habitat—Providing for our Friends this Fall & Winter



Diana McCall has managed the Dr. John Wilson Community Garden since 2007, helping to grow food for donation, educate the public and expand annual and perennial gardening throughout the town of Black Mountain. She is versed in permaculture, biointensive and biodynamic techniques. Known by many as "The Goddess in the Kitchen," she has been teaching classes and nourishing folks with food in Western North Carolina

since 1999.

Teaching: Fermented Flatbreads



Janelle Lucido-Conate is a self-taught cook, fermenter, and garden enthusiast. She believes that if it tastes great it will get eaten again and again. Janelle has been fermenting for 8 years. During a one year trade group, when she fermented 16 quarts of veggies for 5 families monthly, she gained a sense of mastery in her ferments. She has countless fun and delicious ferments that even kids love! She regularly converts haters,

skeptics, and junk foodies to loving ferments.

Teaching: Pickle Your Harvest



Kelley Wilkinson has been farming for 35 years. She is a homesteader, artist, farmer and innkeeper in both Mexico and North Carolina. She grows nearly all her own food on her organic 285-acre mountain property near Asheville. Once an organic market grower, Kelley loves teaching, and shares her farm with interns and vacation guests. Kelley has spent much of the last decade in a small rural village in central Mexico, restoring a 450-

year-old hacienda and working with the local villagers.

Teaching: Rediscover Maize—The Mother Corn



Keri Evjy describes herself as a community revitalist, ecological designer, herbalist, educator, and songcatcher who demystifies holistic life design practices and empowers all ages to be pro-active agents of social and ecological change. Through earth based connection, Keri catalyzes a healing relationship of people and planet through collaboration, demonstration and education.

Teaching: Gardens that Give—Top 10 Essential Perennials



Ira Wallace, author of *The Timber Press Guide to Vegetable Gardening in the Southeast*, is a Master Gardener and a worker/owner of Southern Exposure Seed Exchange. She serves on the boards of Organic Seed Alliance, Virginia Assoc. for Biological Farming (VABF) and the Organic Seed Growers Assoc., the lead plaintiffs in a lawsuit against Monsanto. Wallace was one of nine cooperators with the Southern SARE-sponsored

Saving Our Seeds Project. She co-organizes the Heritage Harvest Festival at Monticello and speaks throughout the Southeast.

Teaching: Alliums—Growing Great Garlic & Perennial Onions



June Ellen Bradley is an herbalist, naturalist, artist, educator and chef, at Beneficial Food's commercial kitchen, where she creates culinary delectables for the Deli. She teaches primitive skills, including cooking, teaching how to make a variety of meals in a Cherokee oven, ground oven feasts, wood stove and cobb oven cooking skills. She also offers hands on classes in edible and medicinal plants for camps and college

curriculum. She is a member of the NC boards of both the AHG and UpS.

Teaching: Creative Abundance—Top 10 uses for Excess Fruit



Meredith McKissick has been the Program Coordinator for the Organic Growers School (OGS) Spring Conference since 2006 and was the Director and then the Executive Director of OGS for more than 10 years. She is the co-founder and co-owner of Foothills Farm & Butchery, established in 2005, which provides meat raised on a rotational forage based system that benefits the environment, the animals and their customers.

Teaching: Decoding Meats—Sourcing & Using Local, Grass-fed, & GMO-free

Nanette Davidson has been teaching adults and



children to have fun in the kitchen for the past sixteen years. She is resident artist for cooking at the John C Campbell Folk School where she designed and launched their extensive cooking curriculum in 1999. She teaches classes in wood fired brick oven cookery, international flatbreads, world vegetarian cookery, jam making, canning, and preserving, traditional Appalachian foods

and fermenting.

Teaching: World-Class Delicacies—Salsas, Chutneys, & Dressings



Patricia Foreman is a sustainable ag writer, an avid poultry and local foods advocate, sought-after speaker and author of *City Chicks; Chicken Tractor; Day Range Poultry, Backyard Market Gardening*; and others. She is the course director and developer of the popular “Backyard Chicken Keeper Certification” program. Pat has kept poultry for over 25 years, and has experience ranging from backyard homestead flocks to owning and

operating a small-scale farm with free range, organic layers, broilers and turkeys.

Teaching: Winter Chicken Care—A Month-to-Month Guide



Patricia Kyritsi Howell, author of *Medicinal Plants of the Southern Appalachians*, is a practicing herbalist, avid forager and accomplished chef. She is the director of BotanoLogos, an herb school that emphasizes the edible and medicinal plants of the Southern Appalachians, and teaches around the country & internationally.

Teaching: Mixing It Up—Herbal Tonics in the Kitchen



Patryk Battle developed intensive cover cropping systems at Sparkling Earth Farm, Highland Lake Inn, and Mountain Air Community Organic Garden. In his current role as director of Living Web Farms, part of his job description is to refine and share this experience. His thoughts on the subject have been shared previously in both local and national publications, on local public radio and national public television, and at numerous

local and national conferences.

Teaching: Fall & Winter Vegetables—Varieties & Techniques



Randal Pflieger is the Program Director for Grass to Greens, an edible landscaping social enterprise affiliated with Bountiful Cities. He has worked as a gardener, landscaper, carpenter, and community organizer throughout the Americas. In latitudes ranging from Asheville to Ecuador, Randal has managed forests and community gardens through the principles of

permaculture, aquaculture, poultry, rain water catchment, cob building, and dry stack stonewalls as well as season extension using cold frames, row covers, hoophouses, and greenhouses.

Teaching: Grow Year Round—Easy & Affordable Systems for Season Extension



Shona Jason-Miller is the chair of Slow Food Asheville, a non-profit that advocates for good, clean, and fair food. She is also the WNC representative for the Arc of Taste with Slow Food USA and member of the Heritage Food Committee. Shona is co-creator and archivist for the Appalachian Food Storybank and a chef with a MA from the University of Gastronomical Science in Italy and an AA from the New England Culinary Institute.

Teaching: Appalachian Heritage Foods



Walter Harrill, along with his family, runs Imladris Farm a seventh-generation family-owned farm practicing sustainable agriculture. Their products are nostalgically produced using historically accurate methods to provide their customers with the enjoyment of a quality, handmade product. Walter was the heir to his grandfather's 50 year-old commercial orchard, and has spent the last 15 years learning to grow and market

small fruit. Returning for his sixth OGS teaching engagement, he looks forward to your always challenging questions!

Teaching: The Best Berry—Is the One You Grow Yourself

The major sponsors of the 21st Annual Organic Growers School are Carolina Farm Credit, Sow True Seeds, Mountain Xpress, Countryside Organics and Mountain Rose Herbs with additional sponsorship support from Katuah Market, Chelsea Green Gaia Herbs, Reedy Fork Farm, WNCW, Iwana, The American Herbalists Guild, Celtic Sea Salt, Nature's Path, and WNCW.

The Organic Growers School is organized annually by the Organic Growers School INC, a 501(c)3 non-profit organization.

A full-day of workshops for beginning to advanced growers plus a trade show, seed exchange, keynote address, and pre-conference events. Cost: \$35 for Saturday Registration until 8/1. \$40 after. Pre-Conference Workshops are from \$35-65 until 8/1 and \$40-70 after. Register online at www.organicgrowersschool.org, register by phone at (828) 564-1179, or request a mailed registration form: jenn@organicgrowersschool.org.

All other inquiries: Contact Executive Director, Lee Warren at lee@organicgrowersschool.org or call (828) 772-5846.

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<http://www.organicgrowersschool.org>

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