

[View as Web Page](#) [Subscribe](#) [Unsubscribe](#)



Providing Organic Education Since 1993

## Harvest Conference, Savor the Abundance *Same Great Education, Another Great Time of Year*

### PRESS RELEASE

August, 2014

#### MEDIA INQUIRIES, CONTACT:

Lee Warren

(828) 772-5846

lee@organicgrowersschool.org



For Immediate Release

[Press Release as a .pdf](#)

[Press Release as a .doc](#)

**Asheville, NC.** ORGANIC GROWERS SCHOOL is offering the 1st annual Harvest Conference for backyard and urban growers & homesteaders on Saturday, September 6th, 2014 at AB Tech, Main Campus in Asheville, NC. This long-awaited fall event features all the popularity of the 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.



The conference features Janisse Ray, award-winning writer, naturalist, and activist is author of five books of literary nonfiction, including *Ecology of a Cracker Childhood*, and *The Seed Underground*, as keynote and special guest speaker.

Registration is \$40 for an entire day of classes on topics such as fall & winter growing, fermentation, preservation, self-reliance, homestead skills and wild ideas, as well as evening keynote address. Organic Growers School is well-known to offer down-to-earth advice on growing and sustainable living, while remaining affordable and accessible.

A day of Pre-Conference workshops take place at Warren Wilson College on September 5<sup>th</sup> with half and full day workshops:

- **Speaking of Nature: Place-Based Creative Writing** with Janisse Ray 9:00 AM - 4:00 PM,
- **Magic Drinks: Super Natural Sodas & Fermented Brews** with Marc Williams 9:00 AM - 12:30 PM,
- **Wild Abundance: Reliance on the Foods Around Us** with Natalie Bogwalker 2:00 PM - 5:30 PM
- **Wild Mushrooms: A Magical Mystery Tour** with Alan Muskat 9:00 AM - 12:00 PM. Class offered again from 2:00 PM - 5:00 PM.

## Details:

**Name:** Harvest Conference, Savor the Abundance  
**Date:** September 6, 2014  
**Location:** AB Tech, Main Campus, Asheville, NC 28801  
**Cost:** \$40 until 9/5, \$45 on-site  
**Pre-Event:** Pre-conference workshops on Friday, Sept. 5, 2014  
**Pre-Event Location:** Warren Wilson College  
**Pre-Event Cost:** \$40-70. Discounts for 2 half-day workshops. No on-site registration.  
**Keynote Address:** A Field Guide to Hope with Janisse Ray, Saturday, September 6, 2014 at Ferguson Auditorium, AB Tech Campus, Asheville. 8pm.  
**Register:** Online [here](#).  
**Follow:** [Facebook Event](#).



## Schedule:

The schedule of workshops is designed with the backyard grower, homesteader, and home-scale farmer in mind. [Full Schedule is available](#).

### Fall & Winter Growing Track

*Fall & Winter Vegetables—Varieties & Techniques* with Patryk Battle  
*Gardens that Give—Top Ten Essential Perennials* with Keri Evjy  
*Alliums—Growing Garlic & Perennial Onions* with Ira Wallace  
*Grow Year Round—Easy & Affordable Systems for Season Extension* with Randal Pflieger

### Home Cooking Track

*World-Class Delicacies—Salsas, Chutneys, & Dressings* with Nanette Davidson  
*Mixing It Up—Herbal Tonics in the Kitchen* with Patricia Kyritsi Howell  
*Traditional Diets—Increased Vitality through Healthy Food* with Andi Locke-Mears  
*Decoding Meats—Sourcing & Using Local, Grassfed, & GMO-free* with Meredith Leigh

### Fermentation & Preservation Track

*Pickle Your Harvest* with Janelle Lucido-Conate  
*Fermented Flatbreads* with Diana McCall  
*Creative Abundance—Top 10 uses for Excess Fruit* with June Ellen Bradley  
*Make Mead Like a Viking* with Jereme Zimmerman

### Self-Reliance Track

*Seed Underground—A Growing Revolution to Save Seed* with Janisse Ray  
*Backyard Medicine—Grow, Harvest, Prepare, & Use Your Own* with Chip Hope  
*Regional Resiliency—Food Security for Changing Times* with Chuck Marsh  
*Backyard Composting Made Easy* with Brian Rosa

### Homestead Skills Track

*Pollinator Habitat—Providing for our Friends this Fall & Winter* with Diane Almond  
*Winter Chicken Care—A Month-to-Month Guide* with Patricia Foreman  
*The Best Berry—Is the One You Grow Yourself* with Walter Harrill  
*Rediscovering Maize—The Mother Corn* with Kelly Wilkinson

### Wild Ideas Track

*Walk in the Forest—Learn Your Trees and Know Your Woods* with CoreyPine Shane  
*Appalachian Heritage Foods* with Slow Food Asheville & Shona Jason-Miller  
*Wild Food—The Cure for our Eden Disorder* with Alan Muskat  
*Biochar-Making Cook Stove* with Chris Farmer

Workshop Title	Speaker	Time	Cost
Fall & Winter Vegetables—Varieties & Techniques	Patryk Battle	9:00 AM - 12:00 PM	\$40
Gardens that Give—Top Ten Essential Perennials	Keri Evjy	1:00 PM - 3:00 PM	\$40
Alliums—Growing Garlic & Perennial Onions	Ira Wallace	3:30 PM - 5:30 PM	\$40
Grow Year Round—Easy & Affordable Systems for Season Extension	Randal Pflieger	9:00 AM - 12:00 PM	\$40
World-Class Delicacies—Salsas, Chutneys, & Dressings	Nanette Davidson	1:00 PM - 3:00 PM	\$40
Mixing It Up—Herbal Tonics in the Kitchen	Patricia Kyritsi Howell	3:30 PM - 5:30 PM	\$40
Traditional Diets—Increased Vitality through Healthy Food	Andi Locke-Mears	9:00 AM - 12:00 PM	\$40
Decoding Meats—Sourcing & Using Local, Grassfed, & GMO-free	Meredith Leigh	1:00 PM - 3:00 PM	\$40
Pickle Your Harvest	Janelle Lucido-Conate	9:00 AM - 12:00 PM	\$40
Fermented Flatbreads	Diana McCall	1:00 PM - 3:00 PM	\$40
Creative Abundance—Top 10 uses for Excess Fruit	June Ellen Bradley	3:30 PM - 5:30 PM	\$40
Make Mead Like a Viking	Jereme Zimmerman	9:00 AM - 12:00 PM	\$40
Seed Underground—A Growing Revolution to Save Seed	Janisse Ray	1:00 PM - 3:00 PM	\$40
Backyard Medicine—Grow, Harvest, Prepare, & Use Your Own	Chip Hope	3:30 PM - 5:30 PM	\$40
Regional Resiliency—Food Security for Changing Times	Chuck Marsh	9:00 AM - 12:00 PM	\$40
Backyard Composting Made Easy	Brian Rosa	1:00 PM - 3:00 PM	\$40
Pollinator Habitat—Providing for our Friends this Fall & Winter	Diane Almond	9:00 AM - 12:00 PM	\$40
Winter Chicken Care—A Month-to-Month Guide	Patricia Foreman	1:00 PM - 3:00 PM	\$40
The Best Berry—Is the One You Grow Yourself	Walter Harrill	3:30 PM - 5:30 PM	\$40
Rediscovering Maize—The Mother Corn	Kelly Wilkinson	9:00 AM - 12:00 PM	\$40
Walk in the Forest—Learn Your Trees and Know Your Woods	CoreyPine Shane	1:00 PM - 3:00 PM	\$40
Appalachian Heritage Foods	Slow Food Asheville & Shona Jason-Miller	3:30 PM - 5:30 PM	\$40
Wild Food—The Cure for our Eden Disorder	Alan Muskat	9:00 AM - 12:00 PM	\$40
Biochar-Making Cook Stove	Chris Farmer	1:00 PM - 3:00 PM	\$40

## Pre-Conference Workshop Details:

Also offered at this year's fall event are half-day and full-day Pre-Conference workshops, featuring:

### Half Day Workshops:

**Wild Mushrooms: A Magical Mystery Tour** with Alan Muskat  
 9:00 AM - 12:00 PM. Class offered again from 2:00 PM - 5:00 PM.  
 Join America's troubadour of the toadstool on a quest for the edible and incredible wild mushroom. On this woodland shopping spree, you'll begin to learn how to safely identify, appreciate, and maybe even eat nature's "extreme cuisine." Can mushrooms really prevent and cure cancer? Aren't most mushrooms only edible ONCE? Enjoy a lesson in "find dining" as Asheville's stand-up *mycomedian* separates fungal fact from fiction. The walk will be short and easy; all ages welcome. Alan's introductory e-book is



included and all equipment is provided. For a taste of the wild life, *forage ahead* and gain some basic training in high-class survival. Register [here](#).

### Wild Abundance: Reliance on the Foods Around Us

With Natalie Bogwalker 2:00 PM - 5:30 PM

The Southern Appalachians are the most bio-diverse area in the continental US. Wild plant communities thrive around us. Learn to identify, harvest, prepare, and preserve wild foods and reclaim the hunter and gatherer within. Deepen your love affair with the natural world through berry-delicious delicacies, wild plant salads & pestos, winter stews from harvested ingredients, and much more. Join Natalie as she shares skills that are not only vital to humanity's future but extremely empowering and joyful. Workshop includes lecture, slide show, hands-on, and plant walk. Register [here](#).



### Magic Drinks: Super Natural Sodas & Fermented Brews with Marc Williams

9:00 AM - 12:30 PM

Explore the nourishing super tonics from around the world and learn to make them easily at home for refreshment and health. We'll cover Kombucha, Jun, Water Kefir, Beet Kvass and natural sodas. These probiotic rich and nutrient dense super foods make delicious drinks that bridge the worlds of food and medicine. Half day workshop will include hands-on, lecture, plant walk, and tasting craft beverages. Register [here](#).

## Full Day Workshop:

### Speaking of Nature: Place-Based Creative Writing with Janisse Ray

9:00 AM - 4:00 PM

Only by telling our stories will we create a new era of the human. One in which we all lead sustainable and meaningful lives. If you are a lover of food and nature, a farmer with a literary bent, in the likes of Gene Logsdon or David Kline, or if you want to acquire more skills to spiff up your garden blog, this is the workshop for you. Join Janisse Ray, author of *Ecology of a Cracker Childhood* and *Seed Underground*, to explore ideas of nature, place, community, and sustainability. In a satisfying blend of journaling, writing prompts, nature-as-muse experiences, and thought-provoking exercises, we will investigate our personal relationships to the land and enrich the body of literature with our love of the natural world. Register [here](#).



## Harvest Conference Keynote Address:



Organic Growers School is thrilled to be welcoming author, activist, and farmer Janisse Ray as the Keynote Speaker.

*Janisse Ray's Keynote Address Saturday, September 6th, 2014, 8:00pm AB Tech, Main Campus, Ferguson Auditorium.*

*The event is Free for Harvest Conference Attendees or \$5-15 sliding scale. Folks MUST get there early - first come, first serve - seats will fill.*

## A Field Guide to Hope:

More and more it seems that looming threats are underlying our days. Being up against the giants of climate change, corporate rule, and genetic modification affects everything we do. Yet across the

country, and without fanfare, folks are reclaiming biodiversity, local food, and community. Janisse offers stories of big movements and little, individuals and towns, to remind us why we're doing this important work and inspire us that we're not alone. When we hear real-life stories, whether of success or failure, they are a powerful and profound guide to help us gather strength and carry on renewed. Join us for this artful convergence of life, truth, and community as we remember together how to give thanks.

## Registration:

Registration for the 1st Annual Harvest Conference is [open now](#). This keynote address is open to the public, although free for Harvest Conference attendees. Otherwise it's \$5-15 sliding scale.

## About Janisse Ray:

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. [Extended bio for Janisse Ray.](#)



## About Organic Growers School



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 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.

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: \$40 for Saturday Registration until 9/5. \$45 onsite. Pre-Conference Workshops are from \$40-70 until 9/3. Register online at [www.organicgrowersschool.org](http://www.organicgrowersschool.org), register by phone at (828) 564-1179, or request a mailed registration form: [jenn@organicgrowersschool.org](mailto:jenn@organicgrowersschool.org).

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

###



Organic Growers School • PO Box 17804 • Asheville, NC 28816

<http://www.organicgrowersschool.org>

[Subscribe](#) • [Unsubscribe](#) • [Preferences](#) • [Send to a Friend](#) • [Report Spam](#)

Powered by [MyNewsletterBuilder](#)