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Providing Organic Education Since 1993

Check Out All of the Great Classes at the First Annual Harvest Conference

1ST ANNUAL HARVEST CONFERENCE
savor the abundance

FRIDAY & SATURDAY, SEPTEMBER 5-6

FEATURING HALF & FULL DAY WORKSHOPS WITH

- Marc WILLIAMS**
Magic Drinks: Super Natural Sodas & Fermented Brews
- Natalie BOGWALKER**
Wild Abundance: Reliance on the Foods Around Us
- Alan MUSKAT**
Wild Mushrooms: A Magical Mystery Tour
- Janisse RAY**
Speaking of Nature: Place-Based Creative Writing

Twenty-Four Classes in Four Tracks, All in One Place

WRAPPING UP YOUR GROWING SEASON, MAKING THE BOUNTY LAST, AND SO MUCH MORE!

For over twenty years, the Organic Growers School has brought you the Spring Conference, with classes on how to plan & start the growing season right. Well, we're here now to talk about closing out the summer and transitioning to fall and winter, enjoying your harvest on into those colder months, and thinking about some of the big ideas surrounding your organic lifestyle now that cooler weather has given you a chance to catch your breath! Below are the classes we're offering this September. [Click here to read the full descriptions.](#)

Fall & Winter Growing Track

Featuring the following classes:

- Fall & Winter Vegetables—Varieties & Techniques
- Gardens that Give—Top Ten Essential Perennials
- Alliums—Growing Garlic & Perennial Onions
- Grow Year Round—Easy & Affordable Systems for Season Extension



Home Cooking

Track

Featuring the following classes:

- World-Class Delicacies—Salsas, Chutneys, & Dressings
- Mixing It Up—Herbal Tonics in the Kitchen
- Traditional Diets—Increased Vitality through Healthy Food
- Decoding Meats—Sourcing & Using Local, Grassfed, & GMO-free



Fermentation & Preservation Track

Featuring the following classes:

- Pickle Your Harvest
- Fermented Flatbreads
- Creative Abundance—Top 10 uses for Excess Fruit
- Make Mead Like a Viking

Self-Reliance Track

Featuring the following classes:

- Seed Underground—A Growing Revolution to Save Seed
- Backyard Medicine—Grow, Harvest, Prepare, & Use Your Own
- Regional Resiliency—Food Security for Changing Times
- Backyard Composting Made Easy

Homestead Skills Track

Featuring the following classes:

- Pollinator Habitat—Providing for our Friends this Fall & Winter
- Winter Chicken Care—A Month-to-Month Guide
- The Best Berry—Is the One You Grow Yourself
- Rediscovering Maize—The Mother Corn

Wild Ideas Track

Featuring the following classes:

- Walk in the Forest—Learn Your Trees and Know Your Woods
- Appalachian Heritage Foods
- Wild Food—The Cure for our Eden Disorder
- Biochar-Making Cook Stove





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Register Today for the Harvest Conference for \$40

EXPECT TO SEE HIGHER COSTS
THE DAY OF THE EVENT

Are you holding off buying your tickets to the Harvest Conference in favor of registering at the



door? Register in advance and save yourself time in line Saturday morning and save yourself money, too!

Saturday tickets are \$40 until 9/5!
[Click here to register today!](#)

www.organicgrowersschool.org

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