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Organic Growers School



Providing Organic Education Since 1993

Registration is NOW Open

2nd Annual

HARVEST CONFERENCE



Savor the abundance

September 12th, 2015

Pre Conference Workshops September 11th

Who Should Come? Growers, Homesteaders, Urban Farmers, Foodies, Gardeners of all stripes, and those interested in self-reliance.

Friday, September 11th: Pre Conference Workshops, both half day & whole day options. Held in VARIOUS LOCATIONS. [Info here.](#)

Saturday, September 12th: Choose from over 20 classes that focus on fall growing, harvesting, canning, growing, gardening, cooking and more.

[Register Here](#)

Harvest Conference Schedule

Pre-Conference Workshops September 11th, 2015 (at various locations)							
8am-9am	Myco-Magic: Mushrooms for Food, Medicine, & Remediation with Tradd Cotter						
10am-4pm	Restoring Digestive Health: Nourishing Herbs, Foods, & Ferments for Vitality with Lindsay Wilson						
9am-1pm	AM Bee School	Beginning Beekeeping with Jon Christie		2pm-4pm	PM Bee School	Healing from the Hive with Ceara Foley	
9am-1pm	PM Plant School	Wild Food Forage with Marc Williams		2pm-4pm	PM Plant School	Building with Bamboo with Will Hooker	
Harvest Conference September 12th, 2015 at AB Tech, Main Campus, Asheville							
	Fall & Winter Growing	Home Cooking	Fermentation & Preservation	Self Reliance	Homestead Skills	Herbal Medicine	Backyard Wonders
9:00-10:30am	Extend the Growing Season Randy Pflieger	Five Essential Staples Danae Smith-McCall	Pickle Your Harvest Janette Lunko-Connors	Root Cellars Rob Bowling	Backyard Chickens for Eggs & Meat Diane Palmer-Cody	Wild Pharmacy June Elin Drakley	Organic Orcharding Andrew Goodheart Bryan
11am-12:30pm	Growing Great Garlic Christopher Fielden	Make your Own Pet Food Katie King	Discover Sourdough Jennifer Leppert	Save Your Own Seed Chris Smith	Small-Scale Forestry Shawn Stewart	Appalachian Folk Medicine Byron Ballard	Grow Food Where People Live Chuck Marsh
Lunch & Chats	Lunch vendors available						
	Community Conversation		Community Conversation		Community Conversation		
2:00-3:30pm	Year-Round Growing Pat Batte	Nourishing Bone Broth Kelli Elizabeth Kuhn	The Well-Stocked Pantry Kelsey Wilkinson	Self-sufficiency? You can do it! Chris Hope	Pollinator Gardens Ruth Gonzalez	Medicinal Plant Walk Alyssa Antaresa	Down & Dirty Soil Building Secrets Ea Murphy
4:00-5:30pm	Cover Cropping for Home Gardens Laura Lengnick	Ethical Meats Meredith Leigh	DIY Food Dehydration Druig Starkey	Tiny Houses Jeremy Stauffer & Kevin Ward	Residential Permaculture Will Hooker	Home-Made Immune Boosters Melissa Fryar	Grow Berries Now! Walter Harst

Friday Pre-Conference Workshops- September 11th

Join us on Friday the 11th for full or half-day of workshops on topics ranging from mushroom identification to building with bamboo.



Myco Magic: Mushrooms for Food, Medicine, and Remediation with Tradd Cotter
9 AM- 5PM, Warren Wilson College

Restoring Digestive Health: Nourishing Herbs, Foods, & Ferments for Vitality with Lindsay Wilson
10 AM- 4 PM, Warren Wilson College

[Get workshop details here!](#)



Welcome Nicole!



The OGS team is excited to introduce Nicole DelCogliano, our new Farmer Programs Associate.

We were able to bring Nicole on board at the OGS in April of 2015, thanks to funding from [The Community Foundation of WNC](#), to support OGS with the creation and implementation of a comprehensive, regionally-informed farmer training curriculum in Western NC called [Farm Pathways: Access to Land, Livelihood, & Learning](#).

[Read more about Nicole!](#)

Training Farmers in WNC

OGS announces the creation of a comprehensive, farmer-inspired, nationally-informed farmer training curriculum tailored to maximize economic possibilities for WNC farmers. [Farm Pathways— Access to Land, Livelihood, and Learning](#) will not only cover all facets of whole-farm business planning from fiscal management and marketing to sustainable production, but will pull together the best practices and training components of regional organizations into a one-stop “school-and-field” educational program, to be rolled out in 2016.

OGS has been serving the Southern Appalachian community with organic growing education since 1993 and offering targeted farmer programming, through the Collaborative Regional Alliance for Farmer Training (CRAFT), since 2008.



Farming today takes courage and perseverance, dedication and time, but few who start will succeed without help.

The success of beginning farmers and the WNC region are intertwined.

Read more [here](#) and [here](#).

Upcoming Events

CRAFT

Farm Dreams?
Explore Your Vision

www.organicgrowersschool.org

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

<http://www.organicgrowersschool.org>

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