



2nd Annual Harvest Conference Features Local Wisdom

Press Release
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Details

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For Immediate Release:

Asheville, NC. Organic Growers School (OGS) announces the 2nd Annual Harvest Conference for home growers, urban farmers, backyard enthusiasts, and homesteaders on Saturday, September 12th, 2015 at AB Tech Main Campus in Asheville, NC.



This Fall event featuring all the popularity of the OGS Spring Conference, offers more than 25 workshops in 7 tracks with a focus on Fall & Winter Growing, Home Cooking, Fermentation & Preservation, Homestead Skills, Self-Reliance, Herbal Medicine, and Backyard Wonders. All organically, of course!

Half-day and full-day Pre-Conference Workshops

- Restoring Digestive Health with Lindsay Wilson
- Myco Magic: Mushrooms for Food, Medicine, and Remediation with Tradd Cotter
- A Wild Food Forage with Marc Williams
- Building with Bamboo with Will Hooker
- Healing from the Hive with Ceara Foley
- Basic Beekeeping & Beyond with Jon Christie

Regional food and sustainable agriculture professionals will be teaching at the event including Randal Pflieger, Diana Schmitt-McCall, Janelle Lucido-Conate,



Date: September 12th, 2015
Who: Backyard & Urban Growers, Homesteaders & Gardeners of all stripes, and those interested in self-reliance.
Where: AB Tech Main Campus in Downtown Asheville.
Pre-Conference Workshops: Both half day & whole day options, on September 11th, held in VARIOUS LOCATIONS.
Cost: The 2nd Annual Harvest Conference is \$50. Pre-Conference workshops range from \$45 to \$125.

Same great
education—Another
great time of year!

For Pre Conference Workshop descriptions click [HERE](#).
For Conference class descriptions click [HERE](#).
For instructor bios click [HERE](#).

Pre Conference Workshops

Friday, 9/11/2015

Rod Bowling, Christopher Fielden, Kristi King, Jennifer Lapidus, Chris Smith, Shawn Schwartz, Byron Ballard, Ryan Milt, Andrew Goodheart Brown, Chuck Marsh, Marissa Percoco, Chip Hope, Ruth Gonzalez, Melissa Fryar, Ea Murphy, Doug Sharkey, Jeremy Stauffer, Kevin Ward, Will Hooker, June Ellen Bradley, Walter Harrill, Pat Battle, Laura Lengnick, Kelli Elizabeth Kuhn, and Meredith Leigh.

Western NC is seeing a resurgence of interest in home growing, food preservation, and even keeping backyard chickens. "Highlighting and honoring our local wisdom is part of what makes our region so desirable," says Lee Warren, Executive Director of Organic Growers School. She add, "The food heritage of the Southern Appalachians, combined with the wealth of hands-on, practical, and accessible food and farming experience, both in and around Asheville, provides a rich atmosphere in which to learn to get inspired, and network with other who care about similar things."

Teachers and classes listed by "class tracks" are as follows:

FALL & WINTER GROWING TRACK



Extend the Growing Season
with Randal Pflieger

Growing Great Garlic
with Christopher Fielden



Year-Round Growing
with Pat Battle

Cover Cropping for Home Gardens
with Laura Lengnick



Lindsay Wilson
Restoring Digestive Health

10am- 4pm at Warren Wilson College, Lower Ransom Fellowship Hall, \$75

Join herbalist, foodie, naturalist, and traditional food ways maven, Lindsay Wilson, to explore ways to heal the gut and take charge of your digestion. This day-long workshop is the perfect tonic for the modern, world weary stomach. Come and learn how to nourish yourself with: herbs, foods, and ferments.



Tradd Cotter
Myco Magic: Mushrooms for Food, Medicine, & Remediation

9am- 5pm at Warren Wilson College Pavillion, \$125

This all-encompassing, full-day workshop covers growing, medicine, and remediation. Whether you have a rooftop, patio, yard, or farm, these techniques of cultivation, medicine making, and remediation can be used. We'll explore successful

FERMENTATION & PRESERVATION TRACK



Pickle Your Harvest
with Janelle Lucido-Conate

Discover Sourdough
with Jennifer Lapidus



strategies that can be customized to your situation.



DIY Food Dehydration

with Doug Sharkey



Mead Making

with Marissa Percoco



Will Hooker

Building with Bamboo

2pm-5pm at Warren Wilson College, Garden Cabin, \$45 or \$80 for 2 half-day classes.

Join Will Hooker, who has been building with bamboo for more than 25 years, including ephemeral bamboo structures around the state and around the world. View a powerpoint of possibilities, discuss demonstrations of tools and techniques, and then create your own. Thanks to innovative designs and techniques including joinery, preservation, and tools, building with bamboo is quickly becoming a viable and exciting "modern" building option.

HOME COOKING TRACK



Nourishing Bone Broth

with Kelli Elizabeth Kuhn



5 Essential Staples

with Diana Schmitt-McCall



Make Your Own Pet Food

with Kristi King



Ethical Meat

with Meredith Leigh



Marc Williams

A Wild Food Forage

9 am- 1 pm at Warren Wilson

SELF-RELIANCE TRACK

Root Cellars: Design, Construction, and Use

with Rod Bowling



Save Your Own Seed

with Chris Smith



College, Garden Cabin, \$45 or \$80 for 2 half-day classes.

Join herbalist, foodie, naturalist, and traditional food ways maven, Lindsay Wilson, to explore ways to heal the gut and take charge of your digestion. This day-long workshop is the perfect tonic for the modern, world weary stomach. Come and learn how to nourish yourself with: herbs, foods, and ferments.



Self-Sufficiency? You Can Do It!

with Chip Hope



Tiny Houses

with Jeramy Stauffer & Kevin Ward



HOMESTEAD SKILLS TRACK



Backyard Chickens for Eggs & Meat

with Dianne Palmer-Quay

Jon Christie Basic Beekeeping & Beyond

9 am- 1pm at *Appalachia School of Holistic Herbalism*, \$45 or \$80 for two half days.

Small-Scale Forestry

with Shawn Shwartz



Learn the basics of equipment, terminology, cost and set up for a backyard apiary. You will get an overview of month by month hive management from starting out your new colony in the spring to preparing them for their best chances of winter survival all specifically geared for our mountain region. We will also discuss feeding, swarming, and organic management of pest and disease issues. Prepare for your spring hive over the winter.



Pollinator Gardens

with Ruth Gonzalez



Residential Permaculture

with Will Hooker

HERBAL MEDICINE TRACK



Wild Medicine
with June Ellen Bradley

Appalachian Folk Medicine
with Byron Ballard



Homemade Immune Boosters
with Melissa Fryar



Cultivating Wild Medicinals
with Ryan Milt



Ceara Foley
Healing From the Hive

2 pm- 5 pm, Appalachia School of Holistic Herbalism, \$45 or \$80 for two half days.

Recent studies verify the potency of these hive products and compliance is always higher with honey! .From the ancient Chinese art of making herbal honey pills, to the modern day resurgence of metheglin (herbal honey wine), create and sample remedies people would fake an ailment to receive. Find out how to utilize these healing agents as well as what you can do to reciprocate and support the health of the honeybee.

BACKYARD WONDERS



Organic Orchardng
with Andrew Goodheart Brown

Down & Dirty Soil Building Secrets
with Ea Murphy



Grow Food Where People Live
with Chuck Marsh

Grow Berries Now!
with Walter Harrill

Schedule

For the complete Harvest Conference Schedule click [HERE!](#)

Harvest Conference											
Wednesday, September 15th											
Time	Topic	Speaker	Topic	Speaker	Topic	Speaker	Topic	Speaker	Topic	Speaker	Topic
9:00	Registration		9:00	Registration		9:00	Registration		9:00	Registration	
10:00	Breakfast		10:00	Breakfast		10:00	Breakfast		10:00	Breakfast	
11:00	Keynote: The Future of Food	Andrew Goodheart Brown	11:00	Keynote: The Future of Food	Andrew Goodheart Brown	11:00	Keynote: The Future of Food	Andrew Goodheart Brown	11:00	Keynote: The Future of Food	Andrew Goodheart Brown
12:00	Lunch		12:00	Lunch		12:00	Lunch		12:00	Lunch	
1:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	1:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	1:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	1:00	Workshop: Growing Food in Small Spaces	Chuck Marsh
2:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	2:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	2:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	2:00	Workshop: Growing Food in Small Spaces	Chuck Marsh
3:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	3:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	3:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	3:00	Workshop: Growing Food in Small Spaces	Chuck Marsh
4:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	4:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	4:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	4:00	Workshop: Growing Food in Small Spaces	Chuck Marsh
5:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	5:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	5:00	Workshop: Growing Food in Small Spaces	Chuck Marsh	5:00	Workshop: Growing Food in Small Spaces	Chuck Marsh

Local Wisdom



Full Instructor Bios [HERE](#).
Full Class Descriptions [HERE](#).

Organic Growers School (OGS) is well-known for offering down-to-earth advice on growing and sustainable living, while remaining affordable and accessible.

Organic Growers School sees home growers as central, dynamic, and vital partners in the sustainable food movement. "We also see a strong need in the home and community growing populations for support, skill and confidence building, and social motivation," says Sam Ruark, the Home Grower Program Developer for OGS.

The OGS Strategic plan emphasized the following goal: To increase the number of people who are successfully growing food on a home and community scale.

The Harvest Conference is an opportunity for folks to learn and to regain important food growing skill and wisdom. In time, there will be a region of inspired, educated, and confident food growers who are helping to end our over-reliance on industrialized food systems and create a thriving food community.

Now in its 22nd year, Organic Growers School has offered a Spring event which has grown from a small gathering of 100 enthusiasts in 1994 to a regionally recognized conference drawing over 2000 attendees, exhibitors, and speakers from 18 different states and Canada. One of the largest conferences of its type in the region, the OGS Spring Conference has served to reinforce Western North Carolina's role as a regional leader in organic farming. The Harvest Conference has been a long-awaited and much-requested Fall event.

The exhibitor hall at the Harvest Conference will showcase a wide array of vendors and products: local farms, gardening suppliers, and cottage industries that specialize in organic products, books and resources for organic growers, as well as non-profit organization with information on related topics.

The major sponsors of the event are French Broad Food Coop, Carolina Farm Credit, Mountain Rose Herbs, Mountain Xpress, IWANNA, WNC Woman, Ashevilleville, and the Laurel of Asheville.



The Organic Growers School is a 501(c)3 non-profit organization.

Registration is online at www.organicgrowersschool.org or contact ella@organicgrowersschool.org.

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





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

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