WELCOME to the 17th Annual OGS Spring Conference! After an amazing history of growth we have moved to our new location! We hope you will enjoy the UNCA campus, and find classes much closer together, giving you plenty of time to take advantage of all conference opportunities! Please review the map on pages 2-3 to find your bearings.

KEY LOCATIONS on CAMPUS:
HighSmith Student Union
• OGS Headquarters,
• Registration (until 9:00 am)
• Catered Lunch Buffet
• Trade Show Exhibitors
• Seed & Plant Exchange
• Silent Auction
• Food Vendors: Lipinsky Lobby

CLASSES are open to all who have registered, with the exception of half day hands on workshops and cooking classes, which required pre-registration and extra fees. If you are particularly interested in a class, GET THERE EARLY as sometimes we have more to share than we have seats. In half day workshops and cooking classes there will be ticket takers and a roll call. NO crashers, please!

COFFEE is for sale from Beans and Berries in the HU Building. Kudos to those who brought their own mug—you’ll be receiving a small discount for keeping the earth in mind!

NEED HELP? Come to the OGS Headquarters in the Highsmith Union Building, or look for staff and volunteers wearing green arm bands.

RINGERS OFF! Please turn off your cell phone out of courtesy and respect for those around you.

NAME TAGS are very important because they show us that you are a paid registrant and we’re glad to have you. BLUE tags get you in on Saturday, March 6, while YELLOW tags get you in on Sunday, March 7. Make sure you’re flashing the right color, or you may get stopped! TICKETS that you purchased for lunch, half day hands on workshops, or cooking classes are tucked into the back of your name tag holder. Have these out and ready at the door for our volunteer door monitors and lunch volunteers. If you are missing some tickets that you think you should have, please visit OGS Headquarters in the HU Building.

Schedule
7:30-8:30 Registration in the Highsmith Union Bldg.
7:30-9:00 Trade Show open. Visit Exhibits, Seed & Plant Exchange, and Silent Auction
9:00-10:30 Session 1
10:30-11:00 Break • Visit Exhibits, Seed & Plant Exchange, and Silent Auction
11:00-12:30 Session 2
12:30-2:00 Lunch • Visit Exhibits, Seed & Plant Exchange, Silent Auction and Vendor Talks
2:00-3:30 Session 3
3:30-4:00 Break • Visit Exhibits, Seed & Plant Exchange and Silent Auction
4:00-5:30 Session 4
6:00-8:00 SALON REVIVAL. Stop by the OGS Booth in Highsmith Union for more information
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<td>KARPEN 038</td>
<td>1B: Starting Your First Vegetable Garden</td>
<td>LIPINSKY AUDITORIUM</td>
<td>1C: Soil Ecology</td>
<td>ROBINSON 125</td>
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<td>1E: Improving Home Performance</td>
<td>KARPEN 038</td>
<td>1F: Update on the State of Food Safety</td>
<td>ZEIS 014</td>
<td>1G: Disease Prevention</td>
<td>KARPEN 038</td>
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<tr>
<td>1I: Making Chutneys, Relishes, and Jam</td>
<td>OWN CONFERENCE CENTER</td>
<td>1J: Sculpting and Writing</td>
<td>KARPEN 038</td>
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<td>1K: Hawthorn Ecology &amp; Performance Center</td>
<td>OWN CONFERENCE CENTER</td>
<td>2A: Vegetable Fermentation</td>
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<td>2F: Energy Options for the Farm</td>
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<td>2G: Taming the Weeds in Organic Vegetables</td>
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<td>3B: Beautiful and Useful Plants</td>
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<td>2H: Growing Blackberry Harvest and Storage</td>
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<td>3C: Competitive Landscape</td>
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<td>2J: Market Garden Management for Private Forest Landowners</td>
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<td>3E: Small-Scale Wind Harvest and Storage</td>
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<td>2N: Seasonal Cooking with Karen Laurel</td>
<td>ROBINSON 228</td>
<td>3F: Cash Crops &amp; Botanicals</td>
<td>KARPEN 038</td>
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<td>2P: Eating Edible &amp; Medicinal “Weeds”</td>
<td>ROBINSON 228</td>
<td>3G: Forest Management for Perigord Truffles</td>
<td>KARPEN 038</td>
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<td>2Q: Building with Stone in the Landscape</td>
<td>ROBINSON 228</td>
<td>3H: The Joys and Challenges of Everything Intern</td>
<td>KARPEN 038</td>
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<td>3A: Cutting Production: Snapdragons</td>
<td>ROBINSON 038</td>
<td>3I: Soil Enhancement for the Family</td>
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<td>3B: Endless Summer: Growing Year ‘Round</td>
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<td>3C: Growing Your Soil Fertility with Cover Crops</td>
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<td>3N: Feeding the Family</td>
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<td>3F: Integrated Disease and Living Environment</td>
<td>ROBINSON 125</td>
<td>3O: Make Your Own Medicinal Herbs</td>
<td>KARPEN LAUREL FORUM</td>
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<td>3G: Forest Management for Private Forest Landowners</td>
<td>ROBINSON 125</td>
<td>3P: Making Maple Syrup in the South</td>
<td>KARPEN 016</td>
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<td>3H: The Joys and Challenges of Everything Intern</td>
<td>ROBINSON 125</td>
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<td>3R: Feeding the Family</td>
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<td>3K: Raising Backyard Meat Goat Production</td>
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<td>3T: Chainsaw Training Workshop FULL</td>
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<td>3L: Native Non-Timber Forest Products &amp; Botanicals</td>
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<td>4A: Down to Earth Biodynamics</td>
<td>ROBINSON 038</td>
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<td>3R: Feeding the Family</td>
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<td>4G: Perigord Truffles</td>
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<td>3S: The ABCs of Organic Botanicals</td>
<td>KARPEN 038</td>
<td>4H: Exploring Muscadine Wine Grape Production</td>
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<td>4N: Fast Food for Farmers</td>
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Even the healthiest home garden will encounter insects, diseases, and pests. We will also cover tips for preserving surplus harvest. The focus is on plants with year-round landscape value that also provide food. We will provide food. We will cover colors, and varieties for different seasons. You will also learn tricks to supply your family with the best tasting eggs and meat you and imagine.

4A: Down to Earth Biodynamics
Gaelin Corazone, Green Toe Ground Farm
This will cover the principles of the popular cut flower Snapdragon. We will cover colors, and varieties for different seasons. You will also learn tricks to supply your family with the best tasting eggs and meat you and imagine.

4B: Pest Management Options for the Home Garden
Andrew Branin, NC Farm Transition Network
This session will provide an overview and interactive discussion of land access issues, including land searches, leases and agreements, ownership issues, and how to approach intra and inter family land and business transfers.

B: GARDENING
1B: Starting Your First Vegetable Garden
Elizabeth Ayers, NC Cooperative Extension
This session will cover the principles of the popular cut flower Snapdragon. We will cover colors, and varieties for different seasons. You will also learn tricks to supply your family with the best tasting eggs and meat you and imagine.

2B: Endless Summer: Growing Year ‘Round
David Huffman, Carmen's Greenhouse
This session will cover strategies and techniques for the prevention and control of various pests and diseases. This session includes a formal presentation and an interactive discussion about integrating methods to control disease on your farm.

3B: Beautiful and Delicious: Designing a Productive Edible Landscape
Nan Chase, Gardener, Writer
This session will cover strategies and techniques for the prevention and control of various pests and diseases. This session includes a formal presentation and an interactive discussion about integrating methods to control disease on your farm.

3C: Growing Your Soil Fertility with Cover Crops
Julie Grossman, NCSU
This session will cover strategies and techniques for the prevention and control of various pests and diseases. This session includes a formal presentation and an interactive discussion about integrating methods to control disease on your farm.

3D: Introduction to Bio-Chemistry
Patrik Batling, Sparkling Earth Farm and Jon Nilsson, East Coast Compost
This session will cover strategies and techniques for the prevention and control of various pests and diseases. This session includes a formal presentation and an interactive discussion about integrating methods to control disease on your farm.

3E: Small-Scale Wind Energy for Farms, Homes, & Businesses
Ole Sorensen, Solar Dynamics
This session will cover strategies and techniques for the prevention and control of various pests and diseases. This session includes a formal presentation and an interactive discussion about integrating methods to control disease on your farm.

3F: Meat Goat Production & Marketing for WNC
Jason Rogers, Carolina Goat Farms
This session will cover strategies and techniques for the prevention and control of various pests and diseases. This session includes a formal presentation and an interactive discussion about integrating methods to control disease on your farm.

4A: Down to Earth Biodynamics
Gaelin Corazone, Green Toe Ground Farm
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4B: Pest Management Options for the Home Garden
Andrew Branin, NC Farm Transition Network
This session will provide an overview and interactive discussion of land access issues, including land searches, leases and agreements, ownership issues, and how to approach intra and inter family land and business transfers.

A: Farming Together: Developing Agreement in Farm Transfer
Andrew Branin, NC Farm Transition Network
This session will cover strategies and techniques for the prevention and control of various pests and diseases. This session includes a formal presentation and an interactive discussion about integrating methods to control disease on your farm.
Dehydration is an easy and effective way to preserve food, and dry flowers and herbs. This class will cover principles, design, and methods to construct an efficient and affordable solar food dehydrator, plus drying safety, food prep, and other relevant drying info.

**TRACK J: PERMACULTURE**

1.2: Sheltering and Weeding: The Fine Art of Biotechnique Chuck Marsh, Useful Plants Nursery

This session will be an exploration of useful plants and how we can grow them. Understanding the magic of soil, grow your own garden furniture, make a willow "igloo," create a living fence, and more! This class will help you cultivate the adventures gardeners as we grow ourselves back home.

2.2: Humane—“It’s a hot topic!”

Bill Whipple, Barklips Microcosm

The difference between pollution and "the solution" is personal responsibility. Learn to construct and manage a no-cost compost toilet system that will transform your footprint into a step toward an abundant future.

3.3: Soil Enhancement Strategies, Permaculture Style

Andrew Goodheart Brown, Barefoot Gardens

Folowing, and market on the production of soil, learn valuable, low-tech soil building and fertility strategies for enhancing and boosting garden, orchard, vineyard yield and sustainability.

**SUNDAY CHANGE TO SESSION 3J:** Weeds: Good, Bad, and *Invasive Exotics*

Joe Hollis, Forest Gardens

This session will include a philosophy of weeds, uses (edible, medicinal, etc) of common weeds, strategies for co-existing with weeds, weeds to avoid or exterminate, and a discussion of "invasive exotics."

4.3: Urban Orchards, Creating an Edible Garden of Eden*

Andrew Goodheart Brown, Barefoot Gardens

Who be enslaved on a delphinium landscape, when you can be growing perennial foods organically? Well planned and established fruit trees can feed your diet, connection, and taste buds for many years to come.

* Back by popular demand!

**TRACK K: HERBS**

1K: Green Cleaning Solutions

Mary Morgaine Thoms, Herbalist

Learn simple recipes incorporating herbs for both deep and light housecleaning. The how’s and why’s of conscious cleaning choices will also be addressed.

SUNDAY CHANGE TO SESSION 1K: Organically Grown Healthcare

Mary Morgaine Thoms, Herbalist

In this session we will discuss five simple steps for an organically grown healthcare routine.

2K: Growing and Marketing Woodland Botanicals

Robert Eldus, NC Ginseng & Gold Medalist Co.

In this session we will look at the needed requirements for ideal production of woodland botanicals, and discuss developing a business plan to help foster a viable business. We will discuss how to find medicinal plants and find your niche, add value to products, advertise, and network effectively.

3K: Herbal Companions for the Childbearing Year

Arlit Bowins, CNHC, NMBE

In this class, we will explore several of the key herbal treatments that help us adapt to the changing childbearing year with increased health, vitality, vibrancy, and overall wellness.

**SUNDAY CHANGE TO SESSION 3K:** Using Organic Herbs According to Chinese Medicine

Whitney Williams, Source for Well Being

This session will focus on the body, mind and spiritual benefits and uses of organic herbs according to Chinese Medicine. We will also explore how the other herbal therapies, the herb as a diaphoretic medication.

4K: Propagating Medicinal Herbs

Juliet Blankenship, Chestnut School of Herbal Medicine

Learn how to grow healthy herb plants with as little as a的眼神 herb plants from seed, explore vegetation propagation from to cuttings to divisions. This class will be technical yet hands on and totally graspable. Seeds will be disseminated.

**TRACK L: SUSTAINABLE FORESTRY**

1L: Making Maple Syrup in the South

Richard Sanders, Maple Creek Farm

This session will cover the production of Maple Syrup at Maple Creek Farm in Yancey County including forest health, sap collection, processing maple syrup, and the marketing of Maple Syrup.

2L: Forest Management for Non-Industrial Private Forest Landowners

Blair Bishop, forest Land Management and Mapping

This class will cover forest management planning, cost share, timber sales, improvement and non commercial treatments, silviculture, and timber sales.

3L: Native Non-Timber Forest Products & Botanicals

Robin Sigs, MoonBranch Botanicals

In this session we will explore easy and "low tech" ways that a land or woodland owner can assess available production sites for native iron timber forest products and forest botanials by simply "reading the woods".

4L: Organic Christmas Tree Production

Julie Stickston, WNCRC

This session will explore producing Fraser fir Christmas trees organically in Western NC. We will cover how trees are grown and sold, common production practices and pests, and organic methods people are experimenting with.

**TRACK M: SUSTAINABLE LANDSCAPING**

1M: Hawthorn Ecology & Utility: Often a Case of Unrefined Culture

Ron Lance, Balsam Mountain Preserve

This session will focus on the historical and contemporary utility of hawthorns (genus Crataegus)? These plants have roots teasing the fields of botany, horticulture, agriculture, and conservation interests, and this session will summarize their problems and potential.

2M: Roses are Plants, Too

Paul Zimmerman, Paul Emmerman Roses

This session will present a common sense guide to growing Garden Roses without chemicals. Garden roses are easier than you think: they are nothing more than flowering shrubs and should be used in the garden as.

3M: Wrangling Raindrops: The Benefits of Natural Irrigation Using Rain Gardens

Carri Cone, NC Cooperative Extension

Rain gardens are a refreshing alternative to conventional storm water management that slow, cool, and treat runoff before it enters streams. Learn how to install rain gardens and other methods to harness free water in your landscape.

4M: Using Native Grasses and Wildflowers to Restore Habitat Symbiosis: Native Nursery and Liz Martin, Growing Native Nursery

By cultivating native plants that have coexisted with animals and insects we can return biodiversity. We will discuss interspecific relationships and ways that you can support these while enhancing the aesthetic appeal of your landscape.
Weekend Workshops

SATURDAY HALF-DAY HANDS-ON WORKSHOPS

9:00 AM - 2:00 PM
1/2 HOUR BREAK AT 10:30

Q-AM: Make Your Own Fresh Pasta ZEIS 124
Michael Gentos, Swannanoa School of Culinary Arts CLASS LIMIT= 25
Participants will learn pasta production by hand with a simple machine. Drying techniques and toppings are to be covered as well. Gluten-free and vegan options will also be provided.

Q-AM: Goat Cheese Making ZEIS 124
Chris Owens, Spinning Spider Creamery CLASS LIMIT= 25
In this workshop, the owner of a licensed artisan goat dairy that produces fresh and aged cheeses will demonstrate how to make a variety of simple cheeses in your home kitchen. We’ll also touch on milking and herd management, raw vs. pasteurized milk cheeses, and what it takes to become licensed to sell cheese.

Q-AM: Using Edible & Medicinal “Weeds” KARPEN 034
Corinna Wood, Red Moon Herbs CLASS LIMIT=30
Some of our most potent herbal allies are frequently overlooked as “weeds.” This workshop will be a perfect opportunity to explore about how to harvest and use these plants as food and medicine. “Weeds” will never look the same again! SATURDAY ONLY

Q-AM: Building with Stone in the Landscape ZEIS 018
Corinna Wood, Red Moon Herbs CLASS LIMIT = 30
Stones in the garden bring beauty and harmony to the landscape in any season. Here is a chance to be inspired and gather practical information using dry-stack techniques from a local artisan, author, and stone mason. SATURDAY ONLY

R-AM: Do-It-Yourself Seed and Germination Equipment ROBINSON 217
Pat Battle, Sparkling Earth Farm, and Gred Gross CLASS LIMIT= 25
This workshop will teach you to build low-cost, energy efficient seed production tools and infrastructure. In the workshop we will construct a cost effective greenhouse and heated seedling grow chamber. We will also go over a DIY vacuum seeder, and a thermostatically controlled grow table for seedlings. Participants will learn how to use movable insulation to maximize energy efficiency. SATURDAY ONLY

R-AM: Wild Baskets, Steven Ayers CLASS LIMIT= 10
Participants in this workshop will learn to identify, harvest, and use materials from the garden and woods to make a simple ribbed basket.

S-AM: The ABCs of Organic Certification ZEIS 126
Jim Riddle, National Organic Expert CLASS LIMIT=30
For those who already understand the USDA-NOP organic standards and certification process, learn how to complete an Organic System Plan and find out what kind of records you need to maintain throughout your certification.

S-AM: Natural Beekeeping for BEginners ZEIS 128
Come explore honeybee basics, hive equipment & tools, start-up costs, what “organic” beekeeping really means, good stewardship practices, and touch elements. Real life examples of weed challenges and innovative solutions from working farms will be presented. (See description on previous page.)

SUNDAY HALF-DAY HANDS-ON WORKSHOPS

9:00 AM - 2:00 PM
1/2 HOUR BREAK AT 10:30

Q-AM: Make Your Own Fresh Pasta (See description previous page)

Q-PM: Goat Cheese Making ZEIS 124 (See description previous page)

P-AM: The ABCs of Organic Certification II KARPEN 034
Jim Riddle, National Organic Expert CLASS LIMIT=30
For those who already understand the USDA-NOP organic standards and certification process, learn how to complete an Organic System Plan and find out what kind of records you need to maintain throughout your certification.

Q-PM: Wild Baskets, Steven Ayers CLASS LIMIT= 10
Participants in this workshop will learn to identify, harvest, and use materials from the garden and woods to make a single ribbed basket.

R-AM: Going Green: How to Make your Landscape More Sustainable ROBB 820
Darin Dull, Snow Creek Landscaping CLASS LIMIT=25 (Intended for Homeowner Audience)
Learn about sustainable landscaping including site analysis, slope issues, storm water, erosion control, and native plantings. A short walk will highlight sustainable landscaping elements. SATURDAY ONLY

R-AM: The ABCs of Organic Certification ZEIS 126
For those who already understand the USDA-NOP organic standards and certification process, learn how to complete an Organic System Plan and find out what kind of records you need to maintain throughout your certification.

R-AM: Going Green: How to Make your Landscape More Sustainable ROBB 820
Darin Dull, Snow Creek Landscaping CLASS LIMIT=25 (Intended for Homeowner Audience)
Learn about sustainable landscaping including site analysis, slope issues, storm water, erosion control, and native plantings. A short walk will highlight sustainable landscaping elements. SATURDAY ONLY

S-AM: Natural Beekeeping for BEginners ZEIS 128 (See description on previous page)

SUNDAY MARCH 7TH
ON FARM WORKSHOP at Flying Cloud Farm • Fairview NC 1-5 PM
$25/person • SPACE STILL AVAILABLE
Integrated Weed Management for Organic Crops
Mark Schonbeck, Virginia Association for Biological Farming, and Anne Louise Perkinson, Flying Cloud Farm
Learn how to put basic organic weed management principles into practice, and how to combine preventative and control tactics into a successful integrated strategy. In addition to an in-depth exploration of principles and practices, real life examples of weed challenges and innovative solutions from working farms will be presented.

Sunday Workshop: Hands On and On the Farm

SUNDAY MARCH 7TH
ON FARM WORKSHOP at Flying Cloud Farm • Fairview NC 1-5 PM
$25/person • SPACE STILL AVAILABLE
Integrated Weed Management for Organic Crops
Mark Schonbeck, Virginia Association for Biological Farming, and Anne Louise Perkinson, Flying Cloud Farm
Learn how to put basic organic weed management principles into practice, and how to combine preventative and control tactics into a successful integrated strategy. In addition to an in-depth exploration of principles and practices, real life examples of weed challenges and innovative solutions from working farms will be presented.
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**Seed & Plant Exchange**: Seed saving and plant exchanges are key steps to preserving genetic diversity and protecting regionally adapted varieties. The popular seed and plant exchange table is located in the Highsmith Union Building. Thanks to Doug Jones and Lee Barnes for coordinating the Exchange, and for providing a great bank of seeds for OGS attendees. Please remember that this is an EXCHANGE not a straight-up giveaway, so thanks to all who brought seeds labeled and packaged for trade.

**Communication Corner**: Check out the Communications Corner located in the Highsmith Union Building near the entrance to the Exhibitor Hall. This is the place to post notices about job vacancies, seeking employment, equipment or supplies to buy or sell, and upcoming special events. (There is paper and markers for your use.) Also note the free literature table close by, where you can pick up an assortment of publications, and flyers at no charge.

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**Organic Growers School**

**ABOUT CAMPUS**

- **Seed & Plant Exchange**: Seed saving and plant exchanges are key steps to preserving genetic diversity and protecting regionally adapted varieties. The popular seed and plant exchange table is located in the Highsmith Union Building. Thanks to Doug Jones and Lee Barnes for coordinating the Exchange, and for providing a great bank of seeds for OGS attendees. Please remember that this is an EXCHANGE not a straight-up giveaway, so thanks to all who brought seeds labeled and packaged for trade.

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**Vendor Talks**

12:30-1:00 SATURDAY & SUNDAY Karpen 016

*Analytical Testing Services for Medicinal Herbs*

Sarah Schober, AB Tech Natural Products Laboratory

The BioNetwork Natural Products Laboratory (NPL) offers analytical testing services for medicinal herbs. Our services help customers meet current good manufacturing practices (cGMP) and Food and Drug Administration (FDA) regulations for dietary supplements. Q&A to follow a brief overview.

12:00-12:30 SATURDAY ONLY Karpen 006

*Nature’s N.O.G (Natural Organic Growth)*

Jim Riddle, National Organic Expert

The National Organic Action Plan is a shared vision for an organic future in the U.S, moving organic from the margins to the mainstream. Hear from national organic expert Jim Riddle about this grassroots effort to expand and improve organics in our country.

1:00-1:30 SATURDAY & SUNDAY Karpen 033

*Financing Options for your Farmland Purchase*

Bruce Arrington, Carolina Farm Credit

In this session, Bruce will discuss financing options when you are purchasing farm land. Topics covered include down payment requirements, credit factors, credit reports, and time for Q&A.

**The 2010 Organic Growers School Presents the**

6th Annual Children’s Program

- The Children’s Program will be based out of the Zell Street Building throughout the day.
- Lost someone! Come to OGS Headquarters in the HU Building.
- Please note that no child’s registration will be accepted without an accompanying adult registration.

**3:30 PM Closing Circle**

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**6th Annual Children’s Program**

- **MORNING SESSION**
  - 9:00 AM Welcome & Introductions
  - 9:30 AM CHILDREN’S YOGA-EXPLORE YOGA BASICS
    Children will be introduced to the joy of yoga and meditation. Lisa Juedemann
  - 10:00 AM INSECTS- THE SMALL MAJORITY
    Children will look at different kinds of insects and learn about how they live and grow, plus how they are connected to us. Tim Prigger, Bug Camp
  - 10:30 AM NATURE’S PAINTS
    Create a masterpiece using red clay paint, black walnut dye and other natural pigments. Nicole Accordino, Vance Elementary Garden
  - 11:00 AM Snack. Story & Music hour with Carolyn Fryberger & Laura Edmonds
  - 12:00-2:00 PM LUNCH WITH PARENTS

- **AFTERNOON SESSION**
  - 2:00 PM NATURE HUNT
    Explore the UNCA campus and see what you can find. Elise Fuller and Sarah Bush
  - 2:30 PM **MAKE A TERRARIUM**
    so you can take a little bit of your nature walk home with you. Lissa Juedemann
  - 3:00 PM **CHILDREN’S YOGA-EXPLORE YOGA BASICS**
    Children will learn all about yoga and practice their moves. Lissa Juedemann
  - 3:30 PM **MEET THE GOATS**
    Learn all about goats and try your hand at milking. Cynthia Sharpe, Oak Room Farm
  - 3:45 PM FOLLOW YOUR FOOD FROM SEED TO STOMACH
    Cynthia Sharpe, Oak Room Farm
  - 4:00 PM **FOLLOW YOUR FOOD FROM SEED TO STOMACH**
    Discover how to turn ordinary items from the grocery store into food-producing plants. Sarah Bush, Editable Revolution
  - 5:00 PM Closing Circle

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**Volunteers**

- **Parents please pick up your children**
- **Please note**: The OGS Children’s Program is ENTIRELY led by heroic volunteer efforts. Due to problems with late pick ups in the past, we will be charging $1/minute for each minute past 5:45 PM that a child is left in the hands of OGS volunteers. Thanks for your consideration of our time and efforts!
Exhibitors

Be sure to check out our Trade Show Exhibitors, located in Alumni Hall within the Highsmith Union Building!

Sow True Seed
Terra Summer
The Green Path
Useful Plants Nursery
Wannamaker Seeds
Western Piedmont Community College

Silent Auction

Check out the Silent Auction, located in the Highsmith Union Building (HU), and put in your bid for items before 2 pm on Sunday March 7. Check back by the Auction after lunch on Sunday to see if you were the last bidder on your items. If so, please pay at the OGS Headquarters in the HU Building and redeem your purchases there. Thanks for your support!

Special thanks to all the silent auction donors. Visit the Silent Auction and bid on great items donated by the businesses listed below. All auction proceeds benefit Organic Growers School educational programs.

SILENT AUCTION DONORS
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- Hendersonville Community Co-op
- NC Ginseng & Goldenseal Co.
- Neptunes Harvest Fertilizer
- New World Publishing
- Ogden Publications
- Organic Valley
- Patagonia
- Reems Creek Nursery & Landscaping
- Smoky Mountain Native Plants Association
- The Organic Mechanic
- Yellow Banana Cheese

Organizers and Volunteers

Thanks to all the dedicated folks who make the school happen!

The Organic Growers School Spring Conference is organized annually by the Organic Growers School INC, a 501(c)3 non profit organization. Your registration fee goes directly to funding this and other OGS educational programming. Please direct any correspondence to OGS Board of Directors
455 Research Dr. Mills River, NC 28759

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2010 Organic Growers School Conference Track Leaders:
Melinda Roberts, NC Cooperative Extension
Linda Blue, NC Cooperative Extension
Meredith Leigh McKissick, Organic Growers School
Phillip Sanders, NC Cooperative Extension
Amy Hamilton, NC Cooperative Extension
Sue Colucci, NC Cooperative Extension
Jeanine Davis, NC Cooperative Extension
Alyssa Rudolph, The Patchwork Underground
Diana McCall, Swannanoa School of Culinary Arts
Shawn Swartz, Warren Wilson College
Amanda Stone, NC Cooperative Extension
Marc Williams, Swannanoa School of Culinary Arts

2010 OGS Conference Presenters: Thanks to our 85+ presenters who have shared their time and expertise this weekend. Please see a complete list of the 2010 Speakers’ Bios on pages 18-20.

Thanks to our host, UNCA! Special shout-outs go to Bill Haggard, Ed Katz, Dr. Sally Wasley and all the faculty in the Food for Thought Academic Cluster, Ann Martin, Holly Beveridge, and Rick Brophy.

Special thanks to Greenlife Grocery for providing the Catered Lunch Buffet and to Foothills Family Farms for providing food donations.

OGS Staff:
Meredith Leigh McKissick, Conference Coordinator
Tara Starnes, Assistant Conference Coordinator
Karen Vizzina, Registrar
Jodi Ford, Graphic Design

Special Thanks to all of our sponsors, and to our wonderful volunteers!
part of his life.

and lives off of the electrical grid, making fermentation an important 23 years and has gardened in several locations around North Carolina. of home gardening as well as teaching and coordinating the Extension Horticulture in Buncombe County. Her responsibilities include all areas which offers all-outdoor, hands-on-herb courses.

and primary instructor of the Chestnut School of Herbal Medicine, Herb Nursery specializing in medicinal and native plants and is director about medicinal herbs and botany for over 17 years. She owns Chestnut her ability to guide clients in efficient use of marketing funds.

and a leading expert in creating partnerships through cooperative is president of 12Twelve Collaborative Marketing Solutions Cooperative Extension Agent for five years.

Elizabeth Ayers is a native of Madison County, NC. She holds both a BS in Agriculture and an MS in Plant and Environmental Science from Clemson University. She has worked as a Madison County Cooperative Extension Agent for five years.

Steven Ayres has worked in arborita, nature preserves and estate gardens for the past 32 years. He has been making baskets from materials gleaned from these areas for 25 years.

Marilyn Ball is president of 12Twelve Collaborative Marketing Solutions and leading expert in creating partnerships through cooperative marketing strategies. With 18 years experience in tourism, economic development, and hospitality industries, Marilyn’s experience supports her ability to guide clients in efficient use of marketing funds. Julia Blankespoor has been sharing her love of plants by teaching about medicinal herbs and botany for over 17 years. She owns Chestnut Herb Nursery specializing in native and heirloom plants. She is director and primary instructor of the Chestnut School of Herbal Medicine, which offers all-outdoor, hands-on herb courses.

Linda Blue is an Agricultural Extension Agent specializing in Urban Horticulture in Buncombe County. She is responsible for all areas of home gardening as well as teaching and coordinating the Extension urban gardening volunteers. She has been with Extension for 23 years and has gardened in several locations around North Carolina.

Andy Bosley made his first batch of sauerkraut six years ago and his beard and ferments are now well established. He lives off of the electrical grid, making fermentation an important part of his life.

Avril Bowens is a Certified Professional Midwife, attending women and families in their homes, providing compassionate, holistic care for new and expectant mothers. She is passionate about fermentation for the natural world and embraces all the medicines which can be found within it. She has focused on using herbs for the past 12 years.

Richard Boylan works in the realm of organic farming as a market grower, an Extension Agent, and a Permaculture Designer, presently in the New River Headwaters region of Western North Carolina. Lucy Bradley works as the NC State Urban Horticulture Specialist. She helps control weeds and manage the urban gardens staff and created Pest a non-profit organic market garden for at-risk youth in Phoenix, AZ. Dr. Boylan served on the board of the American Community Gardening Association and the board of Mountain Gardeners of Asheville.

Andrew Branam is the executive director of the NC Farm Transition Network, a non-profit collaboration that develops and delivers educational programs and print and online resources to help farmers, landowners, and their professional advisors with decisions that keep land in agriculture for the next generation.

Andrew Goodheart Brown is a biological, wilderness forester, whale- watching enthusiast, and one of the best storytellers you will ever hear, all when he’s not teaching Permaculture. He has taught at Earthaven, The Farm in Summerton, TN, and other locations around the planet. He practices urban Permaculture at his home in an east Asheville neighborhood.

Van Burnette began growing hops in 2009 using organic methods and it utilizing a very unique trellis system that works well for small hops production.

Vanessa Campbell has been farming with her husband in Big Sandy Mud. They have a potager garden and raised turkeys from 2004 until 2007. They have farmed for the last 6 years and now grow vegetables and berries for sale at local tailgate markets, and through a CSA. They have been successful in their sales over the last 6 years.

Nan Chase is a garden writer, author of Eat Your Yard!, and a governor of Daniel Boone Native Gardens in Boone, NC. She specializes in edible landscape design and enjoys canning her own fruits and berries and making preserves. She moved to an old farm house and gardens in their 1980’s.

Joan Chesick and Green Goddess Farm have been selling honey and juice products at the West Asheville Tailgate Market for 6 years.

Gerry Cohn is the Southeast Pool Coordinator with CROPP Cooperative Organic Agriculture and is a Certified Organic Farmer and cooperative in North America. He serves as the primary liaison between the coop, which is headquartered in LaGrange, GA, and the 9 family farmers who are members of the Southern Appalachian Farming Cooperative Extension. Scottsboro, Alabama, providing assistance in production, animal health, economic, and quality issues.

Robert Eidus is the president of the NC Ginseng & Goldenseal Co. and founder of the Southern Appalachian Farming Cooperative for Growing Medicinal Plants, both located at Eagle Feather Organic Farm, a United Plant Savers “Native Botanical Garden.” A weekly show has been run on URTV called “Plant News & Plants and their Friends.”

Tom Elmore is co-owner and operator of Thatthrowmore Farm in Leicester NC, outside Asheville. They raise certified organic fruit and vegetables at their farm in the Hillsborough area of North Carolina for wholesale CSA, and wholesale through Carolina Organic Growers, a farmer-owned marketing cooperative.

Cara Foley’s passion has always been connecting to the cycles of life. Cara serves as president of the NC Natural Products Association Board, is a certified herbalist and beekeeper, steward of SoilWorth Botanical Sensations, and is founder and herbalist of Herbs Guild. She is director of the Appalachian School of Holistic Herbalism.

Tim Forrest has degrees in Entomology from the University of Florida and has been teaching in the Biology Department at UNCA since 1996.

Richard Freudenberger is the publisher of Backyard Bohemian magazine and is the co-founder/CEO of Mother Earth News. He has been growing hops for the last eight years, developing solar, wind, hydroelectric and biofuel projects, along with high mileage vehicles.

Carolyn Fyrburn came around to eating tomatoes in 2003 when she grew her first garden; she finally started liking beets in 2007. She now is a lover of adventurous cooking, gardening, and good stories. She writes for many publications and gives workshops on local food.

Elise Fuller has a BS from Appalachian State University in French Education and as well as 10 hours in the higher sciences from the College of Charleston. She is the mother of two girls, ages 8 and 3. She and her family live on a 10 acre farm where they raise chickens and rabbits.

Elizabeth Gibbs is co-owner of Firefly Farm along with her partner Scott Paquin. They have hosted interns for several years. For over the last five years they have offered cooking classes and currently run a catering business in Yancey county using local products. She takes time to hike, watch birds, read, and write letters.

Gard Grass grew up in the farm country of Ohio, admiring Amish homesteads. He moved to Celo Community in Yancey Co, NC in the 80’s. He is a current high school teacher, but has also spent years as a builder, gardener, musician, and problem solver. He holds a BS from UNCA in Environmental Science.

Julie Grossman is a faculty member in the soil science department at NC State University where she management of cropping systems. She teaches courses in Agroecology and Critical Issues in Soil Science and Soil Fertility.

Debbie Hamrick is the Specialty Crops Director for the North Carolina Farm Bureau. She is responsible for up and coming agricultural enterpises and rural entrepreneurship. She actively advocates for and educates producers on the benefits of local, small scale, sustainable agriculture. She currently serves on the NC Fresh Produce Task Force.

Dennis Hillton retired with over 34 years of service in the timber, fire, and wildlife sector within the US Forest Service. He was a chainsaw trainer for 25 years, and was chainsaw-coordinator for the Eastern USA for 6 years. He has maintained his own logging and post harvest business for 35 years.

David Huffman grew up in the cut flower industry, and has held jobs from grower to wholesaler. His specialty is growing lilies and snapdragons, but now grows other cut annuals.

Joe Hollis has been developing a botanical garden of useful plants (a Permaculture “Paradise Garden”) on 3 acres in Yancey Co., NC for 35 years. His specialties include native and oriental medicinal herbs, perennial food plants, and useful “weeds.” Mountain Gardens also incorporates an herb shop, apothecary, nursery, and seed business.

Frank Hyman studied horticulture at NC State and was an organic farmer in the mid-80’s. He also had the pleasure of being an Integrated Pest Management scout for Clemson University Extension. Frank lectures on a wide array of horticultural topics and his writing can be found in Horticulture magazine.

David Kendall is the program manager for mushroom production in Madison County. He is an agent for the NC Cooperative Extension.

Ron Lance is Naturalist and Land Manager for Balsam Mountain Trust. He has a BS in Environmental Science, and a master’s degree in Natural Interpretation, forestry, and horticulture, following a degree in Wildlife Management. Hawthorns have been a specialty for over 20 years.

Mary Lane is a professional chef and graduate of the California Culinary Academy, Nam Singh’s Academy of 5 Element Nutrition & Cooking with Chinese Herbs, Eliot Cowan’s Plant Spirit Medicine, and Clayton College of Nutrition. She teaches, provides personal consultations, and is author of Divine Nourishment: A Woman’s Sacred Journey with Food.

Loulou Langner moved to Madison County, NC in 1974 and has been harvesting local honey and bees from her garden since then. She has taught beekeeping techniques from the peasant farmers of Europe and her old-timey neighbors. She is a partner in a local honey business and loves to garden and attend her school of traditional woodworking.

Anna & Paul Littman love to grow plants. They believe that fresh, local foods are the best. They are owners of Firefly Farm and sell products in a CSA, at tailgate markets, to restaurants and to wholesale buyers.

Zoe Martin hails from California where she developed an appreciation for natural landscapes and wildlife. She holds degrees in art and botany from the University of Maine and botany and plant horticulture from the University of Massachusetts. She has taken several courses in restoration ecology and has a special interest in the highest callings in her life.

Kevin Meorhead is a Professor of Environmental Studies at UCH. He is a co-founder of a research project that is growing medicinal plants for use in restoring ecological balance as one of the highest callings in his life.

Chris Owen operates and spins Original Spider Creamery with the help of her three sons and her husband, Jeff. Award-winning Spider Spinning Cheeses are known regionally for their complexity and full flavor. Chris’ cheeses range from fresh and bloomy cheddar to aged raw milk specialties such as Blue and Gouda.

Dianne-Palmer Quay is a suburban homesteader with a large garden, small orchard, chickens, rabbits, dairy goats, and wool sheep. She and her family raise layers and broilers in portable pens and process the birds at home.
Scott Paquin and his partner, Elizabeth Gibbs, raise organic vegetables, fruit, laying hens, and grass-fed beef at Ferry Farm in Yancey County, NC. Scott has studied and practiced low input, sustainable pasture management for several years and has seen great results.

Annie Perkinsin, with her husband Isaiah, grows vegetables, flowers, and berries in Fairview through a 120 member CSA, 4 weekly tailgate markets, and a roadside on-farm stand.

Jim Riddle was founding chair of the International Organic Inspectors Association (IOIA), and co-author of the IFAD/IOIA International Organic Inspection Manual. He works as the University of Minnesota’s Organic Outreach Coordinator, is former chair of the USDA’s National Organic Standards Board, and is a leading voice for organic agriculture.

Debra Roberts is a deliciously happy beekeeper living outside Weaverville, NC. She is a Journeyman Beekeeper working on her Master Level (of Bee-NO Program as she calls it). As a passionate advocate of natural beekeeping practices, she has a particular love of educating people new to the world of honeybees.

Jason Rogers is owner/operator of Carolina Goat Farms, LLC in Mebane, NC. He and his family strive to keep their goats as close to nature as possible. Their motto is “where quality meat goats butt heads.”

Isaac Savage is president and founder Home Energy Partners, an Asheville-based building performance contracting company. HEP is also a RESNET Rater Training Provider and BPI Training Affiliate. Isaac serves as Vice President of the NNEGCE board and is a widely published author and lecturer on Building Science and related topics.

Mark Schoneck has done sustainable agriculture research, consulting, and newsletter writing for 23 years. He has experience in organic vegetables, cover crops, weed management, and sustainable soil management. He helps maintain a homestead garden for a community of 15 people.

Doug Sharkey holds a master’s degree in Sustainable Development from Appalachian State University and is one of the founders of Grass to Greens; a backyard garden installation company in Asheville. He is a natural builder, gardener, old-time musician, and appropriate technology enthusiast.

Cynthia Sharpe and husband Dwain Swing operate OakMoon Farm & Creamery in Bakersville NC. OakMoon Creamery produces rustic mold-ripened aged raw milk goat cheeses and other goat milk specialities.

Jill Sidelbottom is originally from Illinois and received a BS from the University of Illinois in ornamental horticulture. Jill received a masters from the Florida Institute of Traditional Chinese Medicine. She is the Director of the Southeast Wise Women and of Red Moon Herbs, an herbal medicine company focused on making medicines from fresh, local plants.

Corrina Wood is a gifted teacher and a powerful visionary. She has opened the hearts of thousands to the wisdom of plants and their own bodies. She is the Director of the Southeast Wise Women and of Red Moon Herbs, an herbal medicine company focused on making medicines from fresh, local plants.

Marc Williams studies plants for food, medicine, and beauty. He has studies a bachelor’s degree in Environmental Studies from Warren Wilson College, and a PhD in philosophy of science from the University of Minnesota. He received a master’s degree in Appalachian Studies from Appalachian State University in May.

Monica Williams graduated from UGA in 1997 with a B.S in Horticulture. She has since pursued and acquired considerable knowledge and experience in the realms of organic gardening, farming, homesteading, season extension, and permaculture. She is an organic gardening and permaculture consultant, designer, practitioner, and teacher.

Whitney Williams is an NC Licensed Acupuncturist and Board Certified Diplomat in Acupuncture. Williams has a BS from Virginia Tech and a Diploma in Traditional Chinese Medicine, Master Level, from the Florida Institute of Traditional Chinese Medicine.

Paul Zimmerman is the owner of Paul Zimmerman Roses, a company dedicated to making the rose grower in all of us. He was introduced to, and taught about roses and rose horticulture by among others, Dr. Thomas Cairns, the past president of the American Rose Society.

Mary Morgaine Thomes has been dedicated since 1993 to walking the green path. She holds a BA in sustainable living, journalism and creative expression and puts these skills to work through her business Earth Dancers. www.marymorgaine.com.

Fred Treadway has been growing mushrooms commercially for 5 years in Madison County. He grows shiitake and oyster mushrooms both indoors and outside.

Martha Vining is a culinary arts instructor and food writer who has taught at the University of Wisconsin and at John C Campbell Folk School. A B. Tech. of “pickle school,” she has preserved everything from strawberry jam to pickled pine cones.

George Teague is a 5th generation farmer from Guilford County. He began producing certified organic milk for Organic Valley in 2007, where he also represents the 6 NC organic dairy farmers on cooperative matters and operates an on-farm feed mill. George farms with his wife Cherry, son Taylor, Daughter Hayley, and nephew Ben.

Mary Morgaine Thomes has been dedicated since 1993 to walking the green path. She holds a BA in sustainable living, journalism and creative expression and puts these skills to work through her business Earth Dancers. www.marymorgaine.com.
SESSIONS AND WORKSHOPS YOU ATTENDED:

Sunday March 7 Session #1: 9-10:30
Session #/letter:___ Session Name:________________________________________________________________________
Session Rating:  Poor  Fair  Good  Excellent  Outstanding
Comments:_________________________________________________________________________________________________

Sunday March 7 Session #2: 11:00 - 12:30
Session #/letter:___ Session Name:________________________________________________________________________
Session Rating:  Poor  Fair  Good  Excellent  Outstanding
Comments:_________________________________________________________________________________________________

Sunday March 7 Session #3: 2:00- 3:30
Session #/letter:___ Session Name:________________________________________________________________________
Session Rating:  Poor  Fair  Good  Excellent  Outstanding
Comments:_________________________________________________________________________________________________

Sunday March 7 Session #4: 4:00-5:30
Session #/letter:___ Session Name:________________________________________________________________________
Session Rating:  Poor  Fair  Good  Excellent  Outstanding
Comments:_________________________________________________________________________________________________

FUTURE TOPICS
What are some topics you would like to see covered next year?

OVERALL
What do you think about how the school was laid out and the campus utilized?

What do you think of the Salons? What are some topics you would like to see discussed at future Salon events?

Any comments on exhibitors and food vendors?

What are the strengths of the school?

What needs improvement?

Any other comments?

THANK YOU FOR COMING!
Are you going to the......

It’s a gathering of intellectual, social, political and cultural activists under one roof to entertain and to increase knowledge through conversation. The Organic Growers School, local green businesses and area non-profits are joining to make this stimulating night happen, and it’s FREE!!!!

Salon Revival?

Saturday • March 6th • 6pm-8pm

Topics to be discussed:

Making Organic Accessible: Healthy Food for ALL Citizens
Location: The Dripolator Coffee Bar • 190 Broadway in Pioneer Bldg.
Facilitated by OGS and The Bountiful Cities Project.

Food Safety & Agricultural Policy: How To Be an Effective Advocate for Change.
Location: Firestorm Coffeehouse • 48 Commerce St. next to Thirsty Monk
Facilitated by OGS and The Carolina Farm Stewardship Association

Nourishing Tomorrow’s Leaders: Addressing Childhood Obesity through Farm to School Programs.
Location: Nest Organics • 51 North Lexington Ave.
Facilitated by OGS and ASAP’s Growing Minds.

Stop by the OGS Display in the exhibitor hall at Highsmith Union for more info about the Salon Topics.