



ORGANIC GROWERS SCHOOL

Spring Conference

The Southeast's Sustainable Living Convergence

**Saturday & Sunday,
March 3 & 4, 2012**

University of North Carolina at Asheville (UNCA)
Asheville, NC

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Schedule

7:30-8:30	Registration in Highsmith Union
8:00-9:00	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
4:00	Trade Show closes



WELCOME to the 19th Annual OGS Spring Conference!

We're excited to welcome you back to the UNCA campus for another round of learning and networking! Please review the map on pages 2-3 to find your bearings.

KEY LOCATIONS on CAMPUS:

HighSmith Student Union Building (HU) houses:

- OGS Headquarters
- Registration
- Lunch Vendors
- Trade Show Exhibitors
- Seed & Plant Exchange
- Silent Auction

CLASSES are in various buildings around campus, most of which surround the University QUAD. Use the map on pages 2-3 to navigate, follow signs, or ask someone wearing a green arm band. **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. **SALMON** tags get you in on Saturday, March 3, while **TURQUOISE** tags get you in on Sunday, March 4. Make sure you're flashing the right color, or you may get stopped! **TICKETS** that you purchased for 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. If you are missing some tickets that you think you should have, please visit OGS Headquarters in the HU Building.

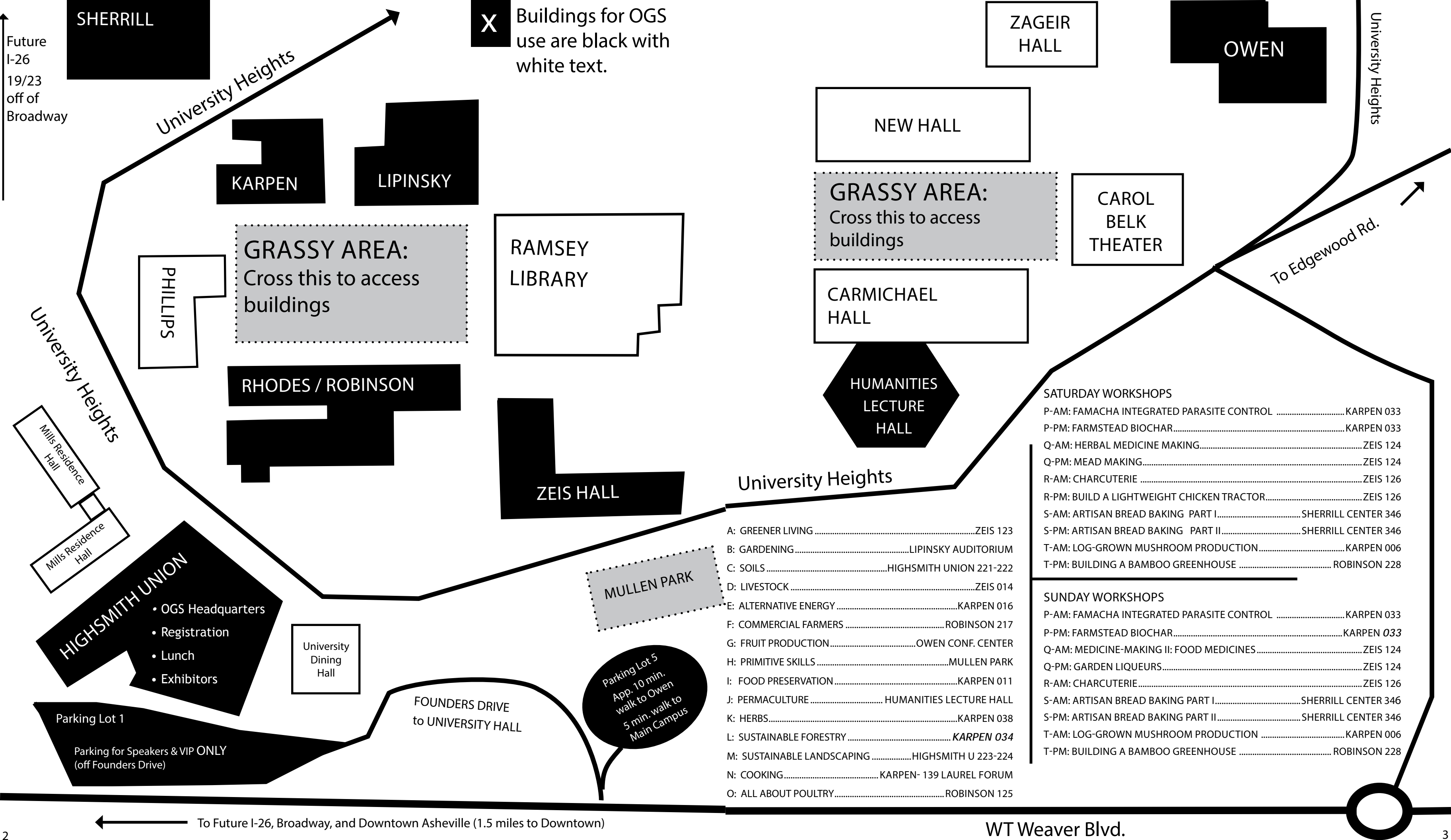
CLASSES are open to all who have registered, with the exception of half day hands on workshops and cooking classes, which required pre-registration and extra fees. If you are particularly interested in a class, **GET THERE EARLY**, as sometimes we have more to share than we have seats. In half day workshops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

COFFEE Coffee is for sale all day in the Highsmith Union Building.

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

RECYCLE: Please help us keep waste and cost down by recycling your name tag before you leave. There are collection boxes in every classroom, and in the HU and Karpen Buildings.





SHERRILL

X Buildings for OGS use are black with white text.

ZAGEIR HALL

OWEN

KARPEN

LIPINSKY

NEW HALL

GRASSY AREA:
Cross this to access buildings

RAMSEY LIBRARY

GRASSY AREA:
Cross this to access buildings

CAROL BELK THEATER

PHILLIPS

RHODES / ROBINSON

CARMICHAEL HALL

HUMANITIES LECTURE HALL

University Heights

Mills Residence Hall

Mills Residence Hall

HIGHSMITH UNION

- OGS Headquarters
- Registration
- Lunch
- Exhibitors

University Dining Hall

ZEIS HALL

University Heights

MULLEN PARK

Parking Lot 5
App. 10 min. walk to Owen
5 min. walk to Main Campus

Parking Lot 1
Parking for Speakers & VIP ONLY
(off Founders Drive)

FOUNDERS DRIVE to UNIVERSITY HALL

To Future I-26, Broadway, and Downtown Asheville (1.5 miles to Downtown)

WT Weaver Blvd.

University Heights

To Edgewood Rd.

7:30 - 8:30 REGISTRATION • Visit Exhibits and Seed Exchange

SAT 9 am to 10:30 session 1	1A: Recycling: ZEIS 123	1B: Diversifying Veg. Garden with Herbs LIPINSKY AUD.	1C: Animal Waste.... HU 221-222	1D: Advanced Beekeeping ZEIS 014
	1E: Water Powers Our World: Microhydro & Ram Pumps KARPEN 016	1F: Maximizing Farm Efficiency ROBINSON 217	1G: Irrigation Options for Fruit OWEN CONF. CENTER	1H: Kudzu Basketry MULLEN PARK
	1I: Pickling in Home Kitchen KARPEN 011	1J: Permaculture & Human Nutrition HUMANITIES LECTURE	1K: Spice Up Health! KARPEN 038	1L: Sustainable Farm Woodlands KARPEN 034
	1M: Organic Landscape Care HU 223-224	1N: Home Baking Starters KARPEN 139	1O: Poultry Housing ROBINSON 125	<i>class descriptions on Pages 6-10</i>

10:30 - 11:00 Morning Break • Visit Exhibits and Seed Exchange

SAT 11 am to 12:30 session 2	2A: Starting First Veg. Garden ZEIS 123	2B: The Backyard Mountain Orchard LIPINSKY AUD.	2C: Soil Enhancement HU 221-222	2D: Getting Started w/ Hogs ZEIS 014
	2E: Small-Scale, Homegrown Wind KARPEN 016	2F: Putting Tech. to Work on Your Farm ROBINSON 217	2G: Organic Small Fruit Production OWEN CONF. CENTER	2H: 10 Things to Do w/ Deer Leg Bone MULLEN PARK
	2I: Preserving Wild Foods KARPEN 011	2J: Real Life Forest Gardening and Farming HUMANITIES LECTURE	2K: Herbal Tooth Care KARPEN 038	2L: Value-Added Firewood... Crafts KARPEN 034
	2M: Effortless Edibles in Landscape HU 223-224	2N: Homestead Cheese Making KARPEN 139	2O: Heritage Poultry 101 ROBINSON 125	<i>class descriptions on Pages 6-10</i>

12:30 - 2:00 Lunch Break • Visit Exhibits and Seed Exchange

SAT 2 pm to 3:30 session 3	3A: Green Renovations ZEIS 123	3B: Growing Garlic! LIPINSKY AUD.	3C: Healthy Soils Save Money HU 221-222	3D: The Family Milk Cow ZEIS 014
	3E: Bringing Solar Energy to your Farm Operation KARPEN 016	3F: Resilience Farming: Managing Climate Risk.. ROBINSON 217	3G: Small Fruits: Pest and Diseases.... OWEN CONF. CENTER	3H: Friction Fire MULLEN PARK
	3I: Enjoying Tomatoes Year-Round KARPEN 011	3J: Myco-Forestry for Food, Medicine... HUMANITIES LECTURE	3K: Appalachian Wild Medicinal Plants KARPEN 038	3L: Sustainable Harvesting Forest Resource KARPEN 034
	3M: Using Native Plants to Support Sustainable Landscape HU 223-224	3N: Everyday Indian Cooking KARPEN 139	3O: Basic Poultry Health Management ROBINSON 125	<i>class descriptions on Pages 6-10</i>

3:30 - 4:00 Afternoon Break • Visit Exhibits and Seed Exchange

SAT 4 pm to 5:30 session 4	4A: BioFuels 101 ZEIS 123	4B: Small-Scale Grass Management... LIPINSKY AUD.	4C: Soils 101 HU 221-222	4D: Adventures in Whole Animal Cookery ZEIS 014
	4E: Energy Grasses for N.C. KARPEN 016	4F: Profit Potential ROBINSON 217	4G: Heirloom Apple Varieties.... OWEN CONF. CENTER	4H: Tracking 101 MULLEN PARK
	4I: Preserving Harvest with Lacto-Fermentation KARPEN 011	4J: Farm-Scale Permaculture HUMANITIES LECTURE	4K: Herbs for Children KARPEN 038	4L: Small-Scale Timber Harvesting.... KARPEN 034
	4M: Control of Exotic & Invasive Plants HU 223-224	4N: Feeding Family Right KARPEN 139	4O: Feeding Poultry Flock ROBINSON 125	<i>class descriptions on Pages 6-10</i>

4 pm -5:30: Dandelions, Blacksnakes, Honeybees and Crows-- Stories, Songs and Lore Celebrating Gardens and Country Living HighSmith Union 3rd floor Pinnacle (near OGS Headquarters)

Don't Forget the Half-Day Workshops!

Workshop descriptions & Room #'s on pages 15 & 16

AM workshops run from 9 AM to 12:30 PM with a half-hour break at 10:30 AM.

P-AM: FAMACHA Integrated Parasite Control for Small Ruminants

Q-AM: Herbal Medicine Making: Tinctures, Salves, and... **FULL**

R-AM: Charcuterie **FULL**

S-AM: Artisan Bread Baking Methods: FULL DAY WORKSHOP **FULL**

T-AM: Log-Grown Mushroom Production **FULL**

PM workshops run from 2 PM to 5:30 PM with a half-hour break at 3:30 PM.

P-PM: Farmstead BioChar

Q-PM: Mead Making

R-PM: Build a Lightweight Chicken Tractor

S-PM: Artisan Bread Baking Methods: FULL DAY WORKSHOP Part II **FULL**

T-PM: Building A Bamboo Greenhouse **FULL**

7:30 - 8:30 REGISTRATION • Visit Exhibits and Seed Exchange

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Q-AM: Medicine-Making II: Food Medicines and Medicinal Foods

R-AM: Charcuterie **FULL**

S-AM: Artisan Bread Baking Methods: FULL DAY WORKSHOP **FULL**

T-AM: Log-Grown Mushroom Production **FULL**

PM workshops run from 2 PM to 5:30 PM with a half-hour break at 3:30 PM.

P-PM: Farmstead BioChar

Q-PM: Garden Liqueurs

R-PM: There will be no Sunday R-PM

S-PM: Artisan Bread Baking Methods: FULL DAY WORKSHOP **FULL**

T-PM: Building A Bamboo Greenhouse **FULL**

TRACK A: GREENER LIVING**1A: Recycling: Test Your Knowledge***Janice Sitton, NC Composting Council*

In this class, attendees will learn what happens to recycled materials after they leave the curb, why only some plastics can be recycled, and the environmental impacts of using virgin versus recycled materials.

2A: Starting your First Vegetable Garden*Elizabeth Ayers, NC Cooperative Extension*

This session will cover things you need to know when starting your first vegetable garden. Elizabeth will discuss site selection, soil preparation, what to plant when, and how to grow some of your favorite vegetables.

3A: Green Renovations*Matt Siegel, WNC Green Building Council*

Homes are renovated every 10 years or less. If you renovate, do it right! In this session we'll cover the fundamentals of green renovation and go over energy, water, materials, and indoor air quality considerations.

4A: BioFuels 101 *Woodrow Eaton, Blue Ridge Biofuels*

Come learn how you can lower your carbon footprint by switching to biofuels to heat your home and run your car, and why such a choice is important in today's economy.

TRACK B: GARDENING**1B: Diversifying the Vegetable Garden with Herbs***Juliet Blankespoor, Chestnut School of Herbal Medicine*

Learn more about incorporating medicinal and culinary herbs into your vegetable garden. We will explore the therapeutic uses of some easy to grow herbs, as well as the various benefits to the garden overall.

2B: The Backyard Mountain Orchard*Chuck Marsh & Debbie Lienhart, Useful Plants Nursery*

Does establishing a successful organic orchard sometimes seem overwhelming? In this session, Chuck and Debbie will lay a road map for successful backyard organic fruit culture, and offer recommendations on locally-adapted varieties that will pair and perform well for mountain growers.

3B: Growing Great Garlic! *Christopher Fielden, Red Wing Farm*

Growing garlic in your garden is easy and gratifying. This class covers all the basics of growing garlic, including choosing varieties, preparing beds, planting, mulching, overwintering, harvesting and curing, and saving your own seed garlic.

4B: Small-Scale Grass Management Using the Austrian Scythe*Larry Cooper, Gulland Forge BroadForks*

Learn how to choose the right scythe and use it in conjunction with companion hand tools for management of grass on the homestead. We'll discuss mowing technique, sharpening, grain and hay harvesting, and various uses for your scythe-cut grasses.

TRACK C: SOILS**1C: Animal Waste: Matching Sources to Nutrient Needs***Dr. Deanna Osmond, NC State University*

The nutrient content of animal manures varies based on species, age, and storage. In this session we will discuss nutrient content and how these materials can be successfully used to grow crops.

2C: Soil Enhancement Using Compost, Vermi-Compost, and Compost Tea *Bob Kornegay, Foothills Connect*

This session will cover the basics of how to create compost, vermicompost and compost tea and how to utilize and apply them to enhance your soils.

3C: Healthy Soils Save Money*Ray Archuleta, USDA NRCS*

Healthy soils save money by reducing costly inputs like fertilizer, pesticides, and fuel. Learn how some farmers have eliminated fertilizers, reduced pesticides, and reduced their fuel bill by 70% with an understanding of soil health.

4C: Soils 101*Laura Lengnick, Warren Wilson College*

This session will introduce the nature and properties of soil as a natural resource. Soil's physical, chemical, and biological properties essential for understanding how to create and maintain a healthy soil will be presented.

TRACK D: LIVESTOCK**1D: Advanced Beekeeping: Natural Hive Maintenance***Cindy Jordan, Jordan Blackley Farm*

This course will focus on chemical free honeybee management throughout the seasons. It will cover natural beekeeping interventions including nutrition, genetics, and pest management. The session is designed for those who are already keeping bees or have a basic understanding of beekeeping skills and terminology.

2D: Getting Started with Hogs*Art Duckworth, Apple Orchard Farm*

This beginner's session will focus on how to purchase and raise pigs, common health considerations, production facilities, feed options, processing, regulatory parameters, and resources for further information.

3D: The Family Milk Cow *Tal Galton, Arthur Morgan School*

Have you ever dreamed of having a family milk cow? It seems like a giant step for a small farm, but it may be simpler than you think. At the Arthur Morgan School, we spent years dreaming of and preparing to integrate a milk cow into our operation. We finally made the leap last year, and it has been a huge benefit to our community. Tal will share the details of how we made it work.

4D: Adventures in Whole-Animal Cooking*Karen Fowler, The Chop Shop Butchery*

Join Asheville chef and butcher Karen Fowler in exploring primal cuts from locally available beef, pork, and lamb. Learn the locations and characteristics of underutilized cuts of meat and how to creatively and deliciously incorporate them into your everyday kitchen routine.

TRACK E: ALTERNATIVE ENERGY**1E: Water Powers Our World: Microhydro & Ram Pumps***Bob & Pat Momich*

If you have flowing water, you may be able to generate electricity with a microhydro system. Come to this session to learn about this and the use of ram pumps to move water vertically with no electricity or batteries.

2E: Small-Scale, Homegrown Wind*Mike Uchal & Sebastian Brundage, Appalachian State University*

In this session, we will help you identify opportunities for small-scale wind energy production on your property. We will also discuss turbine technology and installation.

3E: Bringing Solar Energy to your Farm Operation*Erika Schneider & Evan Becka, Sundance Power Systems*

Learn how solar energy can fit into your organic farm operations. This session will offer an overview of solar hot water and solar electric power generation, addressing appropriate applications and the environmental and economic benefits of each.

4E: Energy Grasses for North Carolina*Irene Palmer, NC State University*

This session will include a brief introduction to grasses well-suited for use as bioenergy crops in NC, and an overview of the management and conversion of these crops into useful forms of fuel.

TRACK F: COMMERCIAL FARMERS**1F: Maximizing Farm Efficiency***Scott Paquin, Firefly Farm & Jeremy DeLisle, NC Cooperative**Extention*

Come explore options to help increase farm efficiency, sustainability and profitability. We'll discuss how all products and markets, from fruits and vegetables, to CSAs and tailgate markets, to livestock, intertwine to make up one sustainable system.

2F: Putting Technology to Work on the Farm*Ben McCann & Cedar Johnson, Goldfinch Gardens*

In this session, we will demonstrate the different software programs that help us meet our farm production and marketing goals, including spreadsheets for crop planning, sales projections, accounting and record keeping, QuickBooks for invoicing, email, and our website farm store.

3F: Resilience Farming: Managing Climate Risk on your Farm*Laura Lengnick, Warren Wilson College*

This session presents best practices for managing climate variability (flooding, drought, hot/cold snaps) on your farm. Prepare for the changes ahead on our warming planet and use these practices as the opportunity arises. You'll be glad you did!

4F: Profit Potential:*Tammara Cole-Talley, NC Cooperative Extension*

What will it cost for your new idea to get going, how much must it contribute back to the farm above operating costs, and how do we know when we are making a profit? Come find out!

TRACK G: FRUIT PRODUCTION**1G: Irrigation Options for Fruit***Henry Johnson, Johnson & Co. Irrigation*

Topics in this session will include commercial and garden scale drip irrigation systems and components, as well as determining proper water amounts and addressing water quality issues.

2G: Organic Small Fruit Production*Sue Colucci, NC Cooperative Extension*

Small fruits are delicious and fun additions to your garden or farm. Come learn about organic production and management of strawberries, blueberries, caneberries and other small fruits.

3G: Small Fruits: Pest and Diseases Issues and Control*Ginger Kowal, NC State University*

In this session, we will cover identification, life cycles and organic management of insect pests and diseases of small fruit crops.

4G: Heirloom Apple Varieties and How to Grow Them*Ron & Suzanne Joyner, Big Horse Creek Farm*

Come learn about the diversity of heirloom apples varieties that we can grow here in the Southern Appalachians. This session will also include useful information on apple cultivation.

TRACK H: PRIMITIVE SKILLS**1H: Kudzu Basketry** *Emily Jernigan, Living Earth School*

Learn to use one of our bioregion's most abundant invasive plants to make simple and beautiful baskets.

2H: 10 Things to Do With a Deer Leg Bone*Alice Craig, Living Earth School*

Learn how to break down and process a deer leg bone into many useful tools.

3H: Friction Fire*Matt Hansen*

Learn to make fire with materials found in the forest. Hand drill fire and bow drill fire will be covered.

4H: Tracking 101 *Clint Corley, Forest Floor Wilderness Programs*

Learn basic skills in identifying animal tracks and signs. Come dressed for a short hike, and be prepared to get dirty!

TRACK I: FOOD PRESERVATION**1I: Pickling in your Home Kitchen** *Anne Lancaster*

Learn how to safely make shelf-stable pickles, relishes, and other acidified foods - with attention to taste and texture! We will discuss canning procedures, choosing your vegetables and vinegars, the importance of pH, and how to avoid common problems.

2I: Preserving Wild Foods (SATURDAY, MARCH 3rd)*Natalie Bogwalker, Living Earth School*

In this session, we will explore efficient, fun, practical and delicious ways to preserve some of Appalachia's most available wild and feral foods.

SUNDAY CHANGE to 2I: Images and Musings About Domestication *Jeff Ashton, Author*

How did we make that long journey from hunter-gatherers to stewards of the land? The goal of this visual presentation is to provide attendees with food for thought about the origins of what they grow and nurture.

3I: Enjoying Tomatoes Year-Round *Franklin Sides, Barbara Trombadore, and Rich Shumacher*

Learn tricks for growing a great tomato crop, understand the safety concerns for canning tomatoes, and get a look at the different kinds of food products you can put up for your family. Take home recipes for making your own sauce and salsa.

4I: Preserving your Harvest with Lacto-Fermentation
Zac Phillips, Cultured Foods
 Learn to utilize those extra vegetables to create a food that is nutritious, full of probiotics, and tasty to boot! We will cover basic how-to, cultural significance, and nutrition information.

TRACK J: PERMACULTURE (SATURDAY MARCH 3rd)

1J: Permaculture and Human Nutrition
Chuck Marsh, Useful Plants Nursery
 As food security issues deepen, vegetables are not enough. This workshop will explore what foods we need to thrive in our local foodsheds, and how permaculture can produce a nutritionally complete food supply in our community.

2J: Real Life Forest Gardening and Farming
Zev Friedman, Living Systems Design
 Forest is the default ecosystem of our region. Come learn practical techniques to work with nature, by learning how to grow food, medicine, timber, and fiber as part of natural forest cycles.

3J: Myco-Forestry for Food, Medicine, and Ecosystem Health
Tradd Cotter, Mushroom Mountain
 Mushrooms turn death into life and toxins into safe food. Most plants can't live without their fungal allies. Come learn how to work with the mushrooms for human and ecological benefit using permaculture techniques.

4J: Farm-Scale Permaculture
Shawn Jadrnicek, Clemson University
 Not sure if permaculture can make money? Come see details of how Shawn is transforming the Clemson University Organic Farm--integrating animals, plants, fungi, aquaculture, and buildings-- to quickly pay for itself.

SUNDAY CHANGES to TRACK J: PERMACULTURE

1J: A Toolkit for Designing Our Gardens, Homes, and Lives
Patricia Allison, Permaculturalist
 Using the common-sense principles of permaculture design, we can learn to see consequences before we act, avoid mistakes, and save money, time, and energy.

2J: Real Life Forest Gardening and Farming
Zev Friedman, Living Systems Design
 Forest is the default ecosystem of our region. Come learn practical techniques to work with nature, by learning how to grow food, medicine, timber, and fiber as part of natural forest cycles.

3J: The Humanure Revival
Bill Whipple, Barkslips Micro-Nursery
 Only through complete death and decay does life eternal spring forth. These powerful forces connect us with earthly joy. Witness the sermon, "Humanure or Human Error" with the (Ir)reverend Bill Whipple presiding. All are welcome.

4J: Secrets of the Soil: Boosting Fertility
Andrew Goodheart Brown, Goodheart Permaculture
 Permaculture feeds soil by gently orchestrating the web of plants, animals, fungi, and minerals in a managed ecosystem. Come learn practical wisdom for improving your soil fertility in the short and long term.

TRACK K: HERBS

1K: Spice Up Your Health!
Mary Morgaine Thames, Earth Dancers
 In this session, we will discover the story of spices, their health-giving properties and how to grow them successfully in Appalachia. Spices will be available to smell, touch and taste. We will also explore some of our wild mountain spices.

2K: Herbal Tooth Care
Dallin Credible, Herbalist
 This class will introduce you to traditional and native techniques of toothcare, including what herbal actions are necessary for a healthy mouth, and how to prevent and take care of common problems. You will also learn to make your own herbal tooth powder.

3K: Ten Appalachian Wild Medicinal Plants
Dave Meesters & Janet Kent, Medicine County Herbs
 From the woods & meadows to your medicine cabinet, learn the medicinal uses of ten common wild plants from our incredibly rich bioregion, as well as identification, wild crafting and medicine-making tips.

4K: Herbs for Children
Juliet Blankespoor, Chestnut School of Herbal Medicine
 In this session, we will discuss some of the primary herbs used in treating common children's illnesses, including safety, palatability, dosage, and delivery. Some information will also be applicable to adults, especially those with exceptionally discerning palettes.

TRACK L: SUSTAINABLE FORESTRY

1L: Sustainable Management Strategies for Farm Woodlands
Brian Schneider, NC Forest Service
 This presentation will introduce the audience to forest inventory and management planning techniques with an emphasis on low-impact harvesting and effective marketing strategies for farm woodland products.

2L: Value-Added Firewood: Crafts from your Wood Pile
Doug Elliott, Naturalist
 Doug will cover how to use the shaving horse, drawknife, froe, maul, and hewing axe to make tool handles, kitchen utensils, shingles, splint baskets, herbal teas and remedies from trees that are on the way to the woodshed.

3L: Sustainable Harvesting of Forest Resources
David Cozzo, RTCAR
 The first half of this workshop will focus on sustainable harvesting of forest resources for the medicinal, floral, and edible markets. The second half will involve the environmental services of river cane and its cultural applications.

4L: Small-Scale Timber Harvesting and Processing
Shawn Swartz, Warren Wilson College
 This session will review small-scale timber harvesting equipment and techniques for your farm, woodlot, and forest. Topics will include harvesting, skidding, forwarding, milling, drying, molding and shaping, and firewood processing. Economic considerations will be evaluated.

TRACK M: SUSTAINABLE LANDSCAPING

1M: Organic Landscape Care
Renee Fortner, Warren Wilson College
 When one thinks of organic growing, food crops are probably what comes to mind. Come learn how the same principles can be applied to ornamental landscapes as well. From turf grass to fruit trees, this class will cover a lot of ground.

2M: Effortless Edibles in the Landscape
Sheila Dunn, NC Extension Master Gardener
 Imagine your landscape overflowing with fruits, nuts and perennial veggies. From blueberry hedges to kiwi vine covered decks, learn about the easiest and tastiest varieties of edible ground covers, shrubs, trees and vines.

3M: Function Before Form: Using Native Plants to Support a Sustainable Landscape
Rob Dull, Snow Creek Landscape Architecture
 We will explore the applications that native plants can fulfill in site development, erosion control, storm water management, and long-term maintenance. We will demonstrate how using native plant species can help solve difficult site issues and reduce long-term maintenance.

4M: Control of Exotic & Invasive Plants
David Smith, Givens Estates
 This talk will define what an Invasive Exotic Plant is and how to identify them, some of which are still being sold in the Green Industry. We will also discuss control options and what impacts they have.

SUNDAY CHANGE to TRACK M: SUSTAINABLE LANDSCAPING

1M: Control of Exotic & Invasive Plants
David Smith, Givens Estates
 This talk will define what an Invasive Exotic Plant is and how to identify them, some of which are still being sold in the Green Industry. We will also discuss control options and what impacts they have

2M: Function Before Form: Using Native Plants to Support a Sustainable Landscape
Rob Dull, Snow Creek Landscape Architecture
 We will explore the applications that native plants can fulfill in site development, erosion control, storm water management, and long-term maintenance. We will demonstrate how using native plant species can help solve difficult site issues and reduce long-term maintenance.

3M: Effortless Edibles in the Landscape
Sheila Dunn, NC Extension Master Gardener
 Imagine your landscape overflowing with fruits, nuts and perennial veggies. From blueberry hedges to kiwi vine covered decks, learn about the easiest and tastiest varieties of edible ground covers, shrubs, trees and vines.

4M: Organic Landscape Care
Renee Fortner, Warren Wilson College
 When one thinks of organic growing, food crops are probably what comes to mind. Come learn how the same principles can be applied to ornamental landscapes as well. From turfgrass to fruit trees, this class will cover a lot of ground.

TRACK N: COOKING

(Note: There is an additional \$5 fee per Cooking Class due at Registration)

1N: Home Baking with Starters and Pre-Ferments
FULL (SATURDAY, MARCH 3rd) Class Limit=25
Jennifer Drake Thomas, Montford Walk-In Bakery
 This class will center on making breads in your home kitchen using starters and preferments to enhance taste, texture and nutrition. This class is suitable for intermediate or adventurous beginning bakers.

SUNDAY CHANGE to 1N: Artisan Bread at Home
FULL Steve Bardwell, Wake Robin Farm Breads Class Limit=25
 Learn to bake European, artisan-style hearth breads at home. No special equipment, no kneading, no exotic ingredients, and no baking experience needed.

2N: Homestead Cheese Making
FULL Michael Gentry, Everyone Cooks Class Limit=25
 Discover the joys of easy-to-prepare homestead cheeses: Mozzarella, ricotta & mascarpone. Explore the many varieties of milk that are locally available and learn the wise uses of whey!! This class teaches easy take home skills.

3N: Everyday Indian Cooking
FULL Meherwan Irani, Chai Pani Class Limit=25
 So what do Indians actually eat at home everyday? Do they really eat the same food that's served in restaurants here? Meherwan Irani from Chai Pani demonstrates the Thali - India's macrobiotically & ayurvedically balanced everyday meal.

4N: Feeding the Family Right
Sat: FULL Rosetta Star, Rosettas Kitchen Class Limit=25
 This session will cover how to prepare cost-effective and wholesome staples from scratch. We'll discuss cooking beans, grains, quick breads, gravies and sauces, and how to successfully integrate your CSA share into your meals.

SATURDAY TRACK O: ALL ABOUT POULTRY

1O: Poultry Housing
Gary Sikes, Bountiful Harvest Farm
 Thinking about the perfect housing for your small poultry flock? From mobile coops to larger, stationary structures, Gary will cover size and engineering considerations as well as perch and nest options. Discussion of forages will also be included.

Class Descriptions and Track Names

20: Heritage Poultry 101

Jim Adkins, International Center for Poultry

What is heritage poultry? If you purchase chicks from a hatchery are they true to breed? Why does a conventional hatchery sell Rhode Island Reds that all look different? Come and learn how to truly identify heritage poultry breeds and learn their different temperaments and personalities.

30: Basic Poultry Health Management *Pat Foreman, Author*

In this session, you will learn the basics of poultry health management that encourages proactive care to keep your flock healthy. You will learn about considerations for housing, air quality, feed, water, and special challenges that you may face with your flock. The principles learned in this session will apply to any size flock of birds.

40: Feeding Your Poultry Flock

Jonathan Bostic, East of Eden Farm

In this session you will be introduced to the basics of poultry feed and we will address the natural versus organic feed questions. Learn all the details about GMO feed, the impact of soy, and how the feeding of your birds impacts their growth, meat quality (if applicable), and their ultimate value.

SUNDAY CHANGE to TRACK O: ALL ABOUT POULTRY

10: Gardening with Chickens *Harvey Ussery, Author*

In this session you will learn innovative ways to garden with your chickens. Learn how your poultry can enhance the soil, discuss tiller chickens, insect control, shredder composter chickens, and other work of the flock.

20: Basic Chick Care

Jennifer Bettencourt, From the Hart Farm

Chicks, ducklings, goslings or poults need very specific care for a successful beginning. We will address proper preparation, learn the most important factors during the first week of life, and best management for healthy adult birds.

30: Integrating Poultry into the Farm

Harvey Ussery, Author, & Pat Foreman, Author

In this session you will learn from two of the top poultry educators of today. Learn how to efficiently integrate your poultry into the rest of your farm operation and make money doing it.

40: The Art of Incubation

Jim Adkins, International Center for Poultry

You don't have to depend on large commercial hatcheries to source baby chicks. Come and learn about natural and artificial incubation, and you can start raising your own chicks on the farm.

SPECIAL SESSION: SATURDAY & SUNDAY

4:00-5:30 HighSmith Union 3rd floor Pinnacle (near OGS Headquarters)

Dandelions, Blacksnakes, Honeybees and Crows-- Stories, Songs and Lore Celebrating Gardens and Country Living

Doug Elliott, Naturalist

Whether we're chasing bee swarms, carousing with crows, extolling the virtues of dandelions, telling wild snake tales, or pondering the culture in agriculture, there's a lot to learn, and the learning can be hair-raisingly hilarious! Reds that all look different? Come and learn how to truly identify heritage poultry breeds and learn their different temperaments and personalities.

Exhibitors

Be sure to check out our Trade Show Exhibitors, located in Alumni Hall within the HU Building! Appalachia School of Holistic Herbalism

Appalachian Seeds Farm and Nursery

Arctic Inc

Arthur Morgan School

B&R BioFuels

BackHome Magazine

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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 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.

Communications Corner: Check out the Communications Corner located in the Highsmith Union Building. 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.

Vendor Talks

1:00-1:30 Karpen 034 (Saturday & Sunday)

Humate and Seaweed: The Advantage

Dr. T.L Senn, Natures NOG

Humic acid substances blended with seaweed extracts offer many advantages over either used alone. Both materials are natural products of nature. Humates are formed from plant and animal remains. Seaweeds supply many plant growth substances not found in humates.

1:00-1:30 Karpen 033 (Saturday only)

Financing Options for your Farmland Purchase

David Lee, Carolina Farm Credit

David Lee, Commercial Ag Loan Officer at Carolina Farm Credit, ACA will talk about financing options available for farmland, and the information that you would be required to present to a lender to get a farm loan.

1:30-2:00 Karpen 033 (Saturday & Sunday)

Analytical Testing Services for Medicinal Herbs

Marie Knight, BioNetwork BioBusiness Center & Laboratory

The Center offers analytical testing services for medicinal herbs, as well as product formulation and manufacturing assistance. Our testing services can determine the potency of certain constituents in a plant sample, which may give growers of medicinal and functional herbs an edge in selling herbal crops. Other services help producers of plant based value-added products meet current good manufacturing practices (cGMP) and Food and Drug Administration (FDA) regulations for dietary supplements. Q&A to follow a brief overview.

1:00-1:30 Karpen 038 (SATURDAY ONLY)

The Organic Growers School is GROWING! (Focus Group)

Come and help us imagine how the Organic Growers School can expand our work providing education to organic farmers, gardeners, and consumers. The Organic Growers School is engaged in a strategic planning process to determine how we can do more to support local growers and eaters. We need your ideas to help us create a plan for the future! Join us for a focus group and help us build a thriving local and organic food system.

The 2012 Organic Growers School Presents the

8th Annual Children's Program

- The Children's Program will be based out of the Karpen Building during 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.



8:30 AM Registration and drop off
9:00 AM Welcome & Introductions

MORNING SESSION: 9:30am - 11 am

KIDS STRETCH YOGA: In this class we will learn how to move our bodies to help us grow strong and focus our minds to be better learners by breathing deeply. *Dawn Leonard*

MAKING PAPER: Learn how you can recycle at home! Turn trash into treasure and make awesome handmade papers for crafts and letters with *Stephanie Kompathoum*

KIDS KITCHEN: Learn how to create fun and healthy snacks to share with friends and family. *Caroline Dominguez, The Gourmet Grasshopper*

11:00 am THE CATCH OF FALCONRY
Fly deep into the exciting world of falcons, birds of prey, with an expert Falconer. *Robert Goode*

12:00-2:00 PM LUNCH WITH PARENTS

2:00 PM NATURE HUNT
Using all our senses we will walk through the woods in search of natural treasures. *Hunter Soper and Justin Leonard*

3:00 PM Snack

AFTERNOON SESSION: 3:30 PM - 5:30 PM

MEET THE GOATS: Learn all about goats and try your hand at milking. *Cynthia Sharpe & Dwain Swing, Oak Moon Farm*

ANIMAL GAMES & ANIMAL ART: Learn to think like an animal in the forest with games and art projects that teach about animal behaviors! *Jenny Kimmel & Hunter Soper*

HEAT AND SOIL: Join us as we use heat to change plants and eggs into our own creative foods! *Katrina Siladi, Greensboro Edible Schoolyard*

5:00 PM CLOSING CIRCLE

5:30 PM PARENTS PLEASE PICK UP YOUR CHILDREN**

**The Organic Growers School Children's Program is led almost entirely by the heroic efforts of volunteers. Please be considerate and pick up your children on time. Not only does this allow our volunteers to get back to their families, but also avoids your child feeling hurt when he or she is the only one left at the end of the day. The Children's Program Coordinator is given permission on behalf of OGS to charge late parents for extra time. Thank you!!!



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The Organic Growers School is **GROWING!** we need your ideas!

Come help us imagine how the Organic Growers School can expand our work and be entered to **win free admission to next year's Conference!**

- Join us for a strategic planning focus group with OGS staff and Board from 1:00-1:30 Saturday in Karpen 038
- Give your input to a volunteer at the OGS table outside the exhibitor hall
- Look for the planning questions on your evaluation form and let us know how YOU would like to see Organic Growers School grow!

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MORNING WORKSHOP 9:00 AM - 12:30 PM
1/2 HOUR BREAK AT 10:30

P-AM: FAMACHA Integrated Parasite Control for Small Ruminants KARPEN 033
Jean-Marie Luginbuhl, NC State University CLASS LIMIT = 25

This workshop will cover problems farmers face in controlling small ruminant parasites. We'll cover biology of pests, review de-wormers, gain understanding of parasite drug resistance versus animal resistance, and how to integrate smart-drenching, FAMACHA, and pasture management for more effective parasite control. We'll also present research concerning non-chemical approaches to treating small ruminants. Note: Participants wishing to be FAMACHA certified during the session will need to pay an extra \$12.00 on site to the instructor.

AFTERNOON WORKSHOP 2:00 PM - 5:30 PM
1/2 HOUR BREAK AT 3:30

P-PM: Farmstead BioChar KARPEN 033
Walter Harrill, Imladris Farm CLASS LIMIT= 25

Biochar, or Terra Preta, is an ancient technique, recently rediscovered, that uses crop residues to improve the soil, while sequestering carbon in a stable, effective way. Come explore small scale production and use. We'll discuss several practical DIY kilns and produce a batch on site.

Q-AM: Herbal Medicine Making: Tinctures, Salves, and Teas
Rae Swersey, Herbalist ZEIS 124 CLASS LIMIT= 25

In this workshop, we will discuss the various ways to make medicine from herbs. We will go through the process of making medicinal strength teas, how to make your own tinctures, medicinal oils, salves and discuss when/how/where these are appropriate to use. Workshop participants can expect to leave with the resources and confidence to get started.

FULL

Q-PM: Mead Making ZEIS 124 CLASS LIMIT= 25
Ceara Foley, Appalachia School of Holistic Herbalism

Learn how to make meads, metheglins, and melomels! Discover the ancient alchemy of honey and herbs as well as the medicinal benefits of honey and many easy to grow herbs traditionally used in meads. Reclaim the sacred art of brewing this delicious "elixir of the gods" that heals and empowers rather than sedating like conventional beers.

R-AM: Charcuterie ZEIS 126 CLASS LIMIT= 25
Tyler Cook, Chop Shop Butchery

This workshop will cover basic whole animal butchering and an intro to charcuterie. We will break down a whole pig and cure some of the traditional cuts into Pancetta, Cappelicola, guanciale and of course, sausage! Everyone should leave with something to take home.

FULL

R:PM: Build a Lightweight Chicken Tractor ZEIS 126
Gred Gross CLASS LIMIT= 25

Chicken tractors are a great way to get your birds on fresh green, but many of them are too heavy to move easily. A modular design is a solution that works better for the birds and the farmer. We'll review designs and build an easily moveable 8x12 tractor.

S-AM and S-PM: Artisan Bread Baking Methods: FULL DAY WORKSHOP Parts I & II SHERRILL CENTER 346
Pat Battle, Mills River Farm CLASS LIMIT=12

Gain the skills and knowledge required to make artisan bread. Learn the science of bread, ingredients, tools and techniques including kneading, shaping, proofing, and baking. The scope of the class includes the use of whole grain and specialty flours. We will not be able to cover gluten-free methods in this session. Using a mobile clay oven, we will learn firing, oven prep, peel handling and the use of steam while we bake some of the doughs prepared in the class. There will be discussion about how to build your own earthen oven and how to create a similar effect in your home oven. NOTE: This workshop costs \$10 and counts as two Half-Day workshops.

FULL

T-AM: Log-Grown Mushroom Production KARPEN 006 CLASS LIMIT= 25
Rodney Webb

You can produce delicious specialty mushrooms in your woodlands! In this workshop, Rodney will offer suggestions for start-up production of shiitake and oyster mushrooms, and you'll have the chance to inoculate your own mushroom log to help you get started. The workshop will also offer discussion on several other mushroom varieties that can be successfully grown in our region.

FULL

T-PM: Building A Bamboo Greenhouse ROBINSON 228
Joe Baumgarten, John C. Campbell Folk School CLASS LIMIT= 25

Join us in the assembly of a low-cost greenhouse, which will provide easy access to your raised beds. This natural structure can be assembled with minimal tools, and reused year after year. Structure design provides a light, sturdy enclosure which can be transported to a variety of locations throughout your garden.

FULL

Please note: Half-day hands-on workshops required Pre-Registration and an extra \$5 registration fee per workshop.

SUNDAY HALF-DAY HANDS-ON WORKSHOPS

MORNING WORKSHOP 9:00 AM - 12:30 PM
1/2 HOUR BREAK AT 10:30

AFTERNOON WORKSHOP 2:00 PM - 5:30 PM
1/2 HOUR BREAK AT 3:30

P-AM: FAMACHA Integrated Parasite Control for Small Ruminants *KARPEN 033*
(See description on previous page.)

P-PM: Farmstead BioChar *KARPEN 033*
(See description on previous page.)

Q-AM: Medicine-Making II: Food Medicines and Medicinal Foods *ZEIS 124*
Naomi Ullian, Herbalist CLASS LIMIT=25
This workshop will introduce participants to tonic herbs and medicinal foods for daily nutrition. Students will have the chance to prepare or taste a variety of recipes, including a medicinal broth, medicinal honeys, herbal chocolates, and medicine balls. Discussion will include histories, lore, identification, cultivation, and classic uses of the herbs and foods presented.

Q-PM: Garden Liqueurs *ZEIS 124*
Mary Ann Ferrin CLASS LIMIT=25
In this workshop, participants will learn how to create small batches of fruit liqueurs from their home garden. Mary Ann will also demonstrate the easy recipe for Sourwood honey liqueurs with three different alcohol bases using simple kitchen equipment.

R-AM: Charcuterie *ZEIS 126*
Brian Birmingham, Greenlife Grocery **FULL** LIMIT=25
(See description on previous page.)

R:PM: There will be no Sunday R:PM workshop

S-AM and S-PM: Artisan Bread Baking Methods: FULL DAY WORKSHOP Parts I & II *SHERRILL CENTER 346*
CLASS LIMIT=1 **FULL**
(See description on previous page.)

T-AM: Log-Grown Mushroom Production
KARPEN 006 (See description on previous **FULL**)

T-PM: Building A Bamboo Greenhouse **FULL**
ROBINSON 228
(See description on previous page.)

Silent Auction

Visit the Silent Auction and bid on great items donated by the businesses listed below. All auction proceeds benefit Organic Growers School educational programs. Thank you to our Silent Auction Donors.

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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 501c3 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

Organic Growers School Board of Directors:

- Tom Elmore, Thatchmore Farm
- Jeanine Davis, North Carolina State University Cooperative Extension
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2012 Organic Growers School Conference Track Leaders:

- Melinda Roberts, NC Cooperative Extension
- Jennifer Beck, NC Cooperative Extension
- Meredith Leigh McKissick, Organic Growers School
- Jessica Hocz, Mountain Valleys RC&D
- Sue Colucci, NC Cooperative Extension
- Naomi Ullian, Herbalist
- Laura Fine, NC Master Gardeners Association
- Shawn Swartz, Warren Wilson College
- Karen McSwain, Carolina Farm Stewardship Association
- Jim Adkins, International Center for Poultry
- Katrina Tobin
- Jeremy DeLisle, NC Cooperative Extension
- Alyssa Sacora, The Patchwork Underground
- Zev Friedman, Living Systems Design

2012 OGS Conference Presenters: Thanks to our 95+ presenters who have shared their time and expertise this weekend. Please see a complete list of the 2011 Speakers' Bios on pages 18-20.

Thanks to our host, UNCA!

OGS Staff:

- Meredith Leigh McKissick, Conference Coordinator
- Tara Melendez, Assistant Conference Coordinator
- Karen Vizzina, Registrar
- Jodi Ford, Graphic Design

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OGS 2012 Speaker Bios

Ray Archuleta is a Conservation Agronomist at the NRCS East National Technology Center, in Greensboro, North Carolina. Ray teaches soil quality and the principles of agro-ecology throughout the country. He has 23 years of work experience with the Natural Resources Conservation Service. He has worked for NRCS in New Mexico, Missouri, Oregon, and now lives in North Carolina.

Jeff Ashton has been fascinated by all things gardening, for most of his life.

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

Pat Battle is an accomplished professional baker, whose experience includes croissant, Danish and sourdough bread production in San Francisco, California and co-ownership of The Lucky Goose Bakery, an early participant in Asheville's successful neo-traditional baking revolution. Since closing Lucky Goose in 1995, Patrick has focused his baking energies on sharing his knowledge through classes and workshops.

Joe Baumgartner worked with at-risk youth for 16 years in wilderness and residential programs. The changing economy, a love of working in the outdoors and his desire to work in a creative environment evolved into a position as gardener and work-study coordinator for the John C. Campbell Folk School in Brasstown, NC.

Evan Becka has been with Sundance Power Systems since 2003. He has extensive experience designing and installing solar electric and solar thermal systems.

Brian Birmingham has been in the meat industry for 10 years now and has worked with major retailers and custom processing facilities. He did an apprenticeship at an old style meat market where he learned about our region's culture in regards to charcuterie. Brian is excited to bring back that culture of meat preservation to WNC.

Juliet Blankespoor has been sharing her love of plants by teaching about medicinal herbs and botany for over 18 years. She owns the Chestnut Herb Nursery, specializing in medicinal and native plants and is the director and primary instructor of the Chestnut School of Herbal Medicine.

Tyler Cook is the resident charcutier at the Chop Shop Butchery in Asheville, NC. With over a decade of experience and study, he considers himself a historical re-constructionist of traditional foodways, breaking down and processing animals in the eastern European tradition of the local community butcher.

Clint Corley is the founder and director of Forest Floor Wilderness Programs. His focus is on deep nature-connection mentoring for both children and adults.

David Cozzo is an ethnobotanist specializing in the relationship of the Cherokee to their botanical world. He is an Area Specialized Agent for Cooperative Extension based at the Eastern Band of the Cherokee Indians Extension Center and is the Project Director for the Revitalization of Traditional Cherokee Artisan Resources.

Alice Craig has been learning, practicing, and teaching primitive skills for 15 years. She is currently working towards living off the grid. Living sustainably is what she strives for.

Dallin Credible is an exuberant D.I.Yer dedicated to wildness through gathering, scavenging, and hunting, medicine making and sharin whatchugot. He is a graduate of the Chestnut School of Herbal Medicine and apprentice to Juliet Blankespoor. Born of the Wasatch Mountains of Utah, he lives with deer friends in Appalachia, practicing life skills.

Jeremy DeLisle is an Area Agriculture Agent working in Mitchell and Yancey counties specializing in fruit and vegetable production. He enjoys helping farmers find unique solutions to the challenges associated with their individual farming operations. The development of a local food system is an area in which he enjoys working most.

Art Duckworth has been an active all natural beef, pork, and produce farmer for over 40 years, is a NC certified beekeeper, former Farm Bureau board member, Lincoln County FFA Alumni, Gaston County Cooperative Extension Advisory Council member, Ed.: AA Science, BSBM, MBA and PhD, CPEA (ret.).

Rob Dull is a NC Registered Landscape Architect, and Principal at Snow Creek Landscape Architecture, PLLC in WNC. A graduate of NCSU, Rob is a Registered Landscape Contractor, Certified Plant Professional, and Certified Permaculture Designer. Rob's focus in sustainable design includes low-impact development, on-site stormwater management, and native plant community restoration.

Sheila Dunn retired from the corporate world and became a Master Gardener in 2008. Inspired by the "eat local" movement, she devotes most of her time to landscaping with edibles. Sheila is also an avid mushroomer and beekeeper.

Mary Ann Ferrin is a retired special education teacher who operates a small fruit farm in western Rutherford County. Mary Ann makes liqueurs with local fruit and sourwood honey. The liqueurs are used in cooking and as gifts to friends and relatives.

Christopher Fielden is a gardener who lives and works with his partner Beth Trigg at Red Wing Farm, their homestead in the Swannanoa Valley, where they operate a small market garden and raise dairy goats, ducks and chickens. Red Wing Farm grows heirloom, open-pollinated vegetable varieties using ecologically-responsible practices.

Ceara Foley is director of the Southeast's oldest herbal studies school, Appalachia School of Holistic Herbalism www.HerbsHeal.com. There she teaches many aspects of herbalism including medicine making and beekeeping. Ceara is land steward of Soulflower Botanical Sanctuary, co-founder of local AHG and UPS chapters, former president of NC Natural Products Association and a homeschooling mother.

Pat Foreman has kept poultry for over 20 years, and has experience ranging from backyard homestead flocks to owning and operating a small-scale farm with free range, organic layers, broilers and turkeys. The commercial operation included keeping breeder flocks, incubating eggs, pasturing poultry and finished processing.

Renee Fortner is the Assistant Supervisor of Landscaping at Warren Wilson College. Guided by a strong commitment to environmental stewardship, she leads her crew in the maintenance of a 63-acre campus that includes edible landscapes. Renee's passion is studying native plant species and finding new ways to use them in the garden.

Karen Fowler is originally from North Florida, and moved to Asheville in 2001. She has 18 years of food service experience, and has spent the last 5 years practicing the art of butchery. Karen is the head butcher at the Chop Shop Butchery in Asheville, NC.

Tal Galton is entering his tenth year as manager of Arthur Morgan School's farm and garden. He raises poultry and ruminants while cultivating a garden that feeds the school's 40 bodies. He has taught countless students and interns everything from shiitake cultivation to turkey slaughtering. His two boys have grown up on farm-fresh milk.

Robert Goode has been a falconer for 7 years and has had the chance to fly and trap several birds. He enjoys working with birds of prey.

Gred Gross has had many jobs in his life, and has been blessed to live in community for 30 years. He is a tinker(er), teacher, and factotum totally dedicated to sustainable and local food and action.

Henry Johnson graduated from WCU in 1972 and worked as a design engineer in water and sewer until 1976. He is President of Johnson & Company Irrigation Sales, Inc., specializing in design, sale of materials and service of irrigation systems for agricultural, commercial, industrial and institutional clients.

Cindy Jordan received her Journeyman Beekeeper certification in 2010 and is working toward the NC Master Beekeeper certification. She manages her bees without the use of chemical treatments. Her beeyard, located on Jordan Blackley Farm, is a Certified Naturally Grown apiary. Cindy is expanding her business to offer hive set-up and educational opportunities to beginners.

Ben McCann and Cedar Johnson have been farming on and off since 2000. They have operated Goldfinch Gardens in Celso since 2009. Cedar grew up in Celso, where farming and the back to the land ethic was everywhere. Ben grew up in Chicago and surprised and delighted his family with his choice to become a farmer.

Dave Meesters & Janet Kent run Medicine County Herbs, a medicinal plant nursery and herbal apothecary, at their handbuilt homestead in the far reaches of Madison County. They see plant medicine as an antidote to our ailing health care system and a means of reconnecting with nature.

Jenny Kimmel is the Assistant Director of the Gardening Program at Greensboro Montessori School where she teaches students how to plant, water, harvest, and cook! She and her brother, Worth, also run Pine Trough Branch Farm on their family land in Rockingham County, NC.

Bob Kornegay Project Mgr.- Mother Earth News Eco-Village (Etowah, NC); Site Mgr. K&K Holistic Health Facility (Wolf Laurel, NC); Owner, Spring Mt. Edible Landscaping (Etowah, NC); Instructor, Gesundheit Inst. (Hillsboro, WV); Site Mgr. Global Eco-Village Network (Summertown, TN); Proj. Mgr. Sustainable Agriculture/Permaculture/Vermiculture Project, Foothills Connect (Rutherfordton, NC).

Stefanie Kompathoum loves plants, and connecting people with nature! Papermaking is a fun way to use plant fiber, and recycling paper is even better - taking trash and making treasure! Stefanie has been exploring handmade paper and sharing that journey with people of all ages since 1999.

Ginger Kowal is an entomologist and ecologist with a Masters in ecology from the University of Calgary. She currently works in the entomology lab at the Mountain Horticultural Crops Research and Extension Center.

Anne Lancaster is a graduate of UNCA who enjoys gardening and food preservation. She was certified at a Better Process Control School and produced several varieties of pickles at Laurey's in Asheville, where she worked for 6 years. Anne likes the combination of art and science required for a good pickle recipe.

Debbie Lienhart is the Nursery Manager and co-owner of Useful Plants Nursery. A life-long gardener, she lives at Earthaven Ecovillage with her husband, cats, and orchards.

Laura Lengnick is a soil scientist with 25 years of experience researching, consulting and teaching about sustainable agriculture systems. On sabbatical from Warren Wilson College, Laura leads research investigating best practices for adapting U.S. agriculture to climate change as a member of the USDA National Climate Assessment Lead Author Team.

Jean-Marie Luginbuhl, Professor, NCSU Crop Science & Animal Science has been leading the Meat Goat Research and Extension Program since 1995. His research program emphasis includes developing sustainable forage/browse based feeding systems, controlling invasive vegetation in pastures, and exploring non pharmaceutical approaches to treating meat goats with traditional anthelmintics.

Bob & Pat Momich have attempted to gain a measure of control over their lives. On their farm in Madison County, their water comes from a spring, they grow most of their food, and with the addition of microhydro and solar, they are making much of their own electricity.

Dr. Deanna Osmond has worked at NC State University for the past 20 years, mostly in the Soil Science Department. Trained in agronomy, soil science, and anthropology, she has integrated extension and research to work at the interface of nutrient management and water quality in an effort to protect the environment while ensuring productivity.

Scott Paquin is owner and manager of Firefly Farm, growing mixed vegetables, fruit, and 100% grass-fed Devon beef in Yancey County. He continues to diversify his farm and lower his annual costs. His healthy farm lifestyle is occasionally punctuated with a jelly-filled doughnut or two.

Irene Palmer was born and raised in Mills River, NC. She attended Centre College, a small liberal arts school in Kentucky, where she obtained her BA in Environmental Studies with minors in History and International Relations. Currently she is pursuing her MS in Horticultural Science at NC State.

Brian Schneider is the Management Forester at DuPont State Forest, 10,450 ac. of forestland managed by the North Carolina Forest Service (NCFS). Brian previously worked as a Service Forester for NCFS in Asheville, and as a Field Forester for a private consulting firm in Vermont.

Erika Schneider has served as Outreach Coordinator for Sundance Power Systems since 2006. She maintains supportive relationships with government agencies, educational institutions and non-profits that are working on community-based energy initiatives.

Rich Shumacher grew up in a dairy farm family of eight, for whom his mother and sister did a lot of canning. In 1970, when he returned to college after military service, he took a home economics canning class to learn the basics, and to meet girls. He has been canning ever since.

Franklin Sides was head gardener at The Mother Earth News magazine's Eco Village in the 80's. He currently co-manages a garden project near Asheville NC called The Lord's Acre that grows food for those in need, provides garden and food-skills education and builds community through service.

Gary Sikes is the owner of Bountiful Harvest Farm in Anson County, NC. He is a breeder and grower of heritage poultry and serves as president of the Carolina Heritage Poultry Coalition.

Janice Sitton has worked in the field of resource recovery for over eight years. She served as the Zero Waste Event Specialist for the City of San Jose, CA, as vice-president for the North California Recycling Association, and is a current member of the US and NC Composting Councils.

David Smith is the Grounds Director with Givens Estates, a retirement community located on over 200 acres in Asheville, North Carolina. He is responsible for overseeing all aspects of landscape management for the campus including 120 acres of natural areas which are managed for invasive exotic plant control.

Rosetta Star is the owner of Rosettas Kitchen and a mother of four. She shares her knowledge of cooking and passion for whole foods and kitchen love with everyone she meets.

Shawn Swartz is the Forest Manager of Warren Wilson College. He is a Registered Forester in the state of North Carolina and holds a degree in Forest Management from Haywood Community College. He enjoys hiking, traditional woodworking, and spending time with his family.

Rae Swersey believes in providing holistic, empowering, nurturing and inclusive health care. Her framework puts wellness into the hands of the person receiving care. She gives workshops on anti-oppressive healthcare, transgender 101 for herbalists, Medicine Making and more! Rae was certified by NAIMH and the Chestnut School.

Tammara Cole-Talley is an Area Small Farm Management Agent with North Carolina Cooperative Extension. She specializes in the managerial side of agriculture including finances, labor, taxes and farm planning. Tammara grew up on a small farm in Western North Carolina and continues to farm with her husband and family.

Mary Morgaine Thames graduated from Fairhaven College in 1996 with a BA in journalism, sustainable living and creative expression and continued on to study plants and Yoga on four continents. Through Earth Dancers she teaches that without the health and vitality of our own body/mind/spirit, we are unable to serve the world to our highest potential. www.marymorgaine.com

Barbara Trombadore is a native of Asheville, NC. Both sets of her grandparents were avid gardeners, and she learned the craft of canning from her maternal grandmother. Today, there is literally nothing she won't can, from fruits to vegetables to meats, using both water bath and pressure canning methods. Barbara uses her skills from almost 30 years of canning to preserve a diversity of homegrown goodness.

Mike Uchal has been teaching wind energy courses at Appalachian State University for the past three years. he is also the Technical Director of the Beech Mountain Small Wind Research and Demonstration Site. Prior to teaching at ASU, Mike worked for a wind energy company focusing on installing small to medium scale wind turbines throughout the Northeast.

Naomi Ullian studied clinical herbal medicine and nutrition at the Northeast School of Botanical Medicine and at the North American Institute of Medical Herbalism. She has been growing food and making medicine for the past 7 years and currently sees clients in clinical practice in Asheville, NC.

Harvey Ussery writes for Backyard Poultry, Countryside, and Mother Earth News; maintains an informative website on homesteading topics (www.themodernhomestead.us); and is the author of *The Small-Scale Poultry Flock* (Chelsea Green, 2011). He and his wife Ellen produce much of their food on three acres in northern Virginia.

Bill Whipple grows pears and fruit trees. He spends inordinate amounts of time trying to figure out how to get other people to do the same through his "University of Diversity" at Barksnip.com.

19th Annual Organic Growers School EVALUATION

Please drop your evaluation form into one of two collection boxes:

- OGS Headquarters in the Highsmith Union Building
- In the lobby of the Karpen Building
- OR you can hand your evaluation in to any classroom moderator at day's end.

At the same time, please recycle your name tag holder and lanyard when you turn in your evaluation. Thanks for helping us keep waste and costs down!

Need some more time to complete your evaluation?

Mail it in by April 1, 2012 to: Organic Growers School • 788 Mt. Hebron Rd. • Old Fort, NC 28762

ABOUT YOU:

Name (optional): _____

Phone (optional): _____ Email (optional): _____

I am a: _____ Farmer _____ Advanced Gardener
 _____ Prospective Farmer _____ Intermediate Gardener
 _____ Homesteader _____ Beginning Gardener
 _____ NC Ext. Master Gardener
 _____ Other (please describe) _____

How did you hear about the school?

_____ I've attended in the past _____ Radio: (station) _____
 _____ NC Cooperative Extension _____ A Friend Told Me
 _____ Saw a Poster _____ Other _____
 _____ Newspaper Article or Ad, which? _____

SESSIONS AND WORKSHOPS YOU ATTENDED:

Saturday March 3 Session #1: 9-10:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 3 Session #2: 11:00 - 12:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 3 Session #3: 2:00- 3:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 3 Session #4: 4:00-5:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

SESSIONS AND WORKSHOPS YOU ATTENDED:

Sunday March 4 Session #1: 9-10:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 4 Session #2: 11:00 - 12:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 4 Session #3: 2:00- 3:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 4 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 are the strengths of the school? What needs improvement?

What three words best describe the Organic Growers School?

What needs to be done to help advance organic food in your community?


Any other comments?

Apprentice Link

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Your support of the Organic Growers School helps local farms and farmers!



The annual Organic Growers School Spring Conference is just one way that OGS is helping transform agriculture and support local food and farms. OGS provides technical organic production education and other support to growers, building the local food movement from the grassroots level.

The Farmer Programs of the Organic Growers School support farmers all year round. You can help with your tax-deductible donation to the Organic Growers School and support:

- The CRAFT Farmer Training Program
- Apprentice Link
- Other support for local, organic, and sustainable farmers

Your support means OGS can do more to help farmers.

Contribute at the OGS table in the registration area or online at organicgrowersschool.org!