



ORGANIC GROWERS SCHOOL

Spring Conference The Southeast's Sustainable Living Convergence

**Saturday & Sunday,
March 8 & 9, 2014**

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

TABLE OF CONTENTS

Map of Campus 2
 Class Locations 3
 Saturday March 8 Class Schedule..... 4
 Sunday March 9 Class Schedule..... 5
 Class Descriptions..... 6-11
 Children's Program 11
 Thanks to our Sponsors..... 12-14
 Half Day Hands on Workshops 15-16
 About Campus & Silent Auction 16
 Organizers & Volunteers & Vendor Talk 17
 Speaker Bios.....18-20
 Conference Evaluation..... 21-22
 Exhibitors..... 23

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	Trade Show closes
4:00-5:30	Session 4



WELCOME to the 21st 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, follow signs, or ask someone wearing a green nametag lanyard.

KEY LOCATIONS on CAMPUS: HighSmith Student Union Building (HU) houses:

- OGS Headquarters (3rd floor)
- Registration (2nd floor)
- Trade Show (1st floor)
- Seed & Plant Exchange (1st floor)
- Silent Auction (1st floor)
- Coffee (1st floor)
- Brown Dining Hall (next door to Highsmith Union) houses Lunch.

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!

NAME TAGS are very important because they show us that you are a paid registrant and we're glad to have you. **AMBER** tags get you in on Saturday, March 8 while **CREAM** tags get you in on Sunday, March 9. 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.

NEED HELP? Come to the OGS Headquarters in the HU Building, or look for staff and volunteers wearing green nametag lanyards. For folks with limited mobility, there are campus shuttles available. Use the map on page 2 to find shuttle stops and plan your day. If you have particular or extreme limitations and need more help, call 828.582.5039

SHUTTLE SERVICE: We are providing shuttle services throughout the weekend for those who find walking between classes difficult. Please note the three main shuttle stops on the map. The shuttle will visit each stop every 10 minutes. If you need to request a ride, call 828.251.6710 and speak with Campus Police.

CLASS SYMBOLS:

When browsing the class descriptions, you'll notice that a few of the classes have symbols attached to them. The circle denotes a class that has been designed for beginners while the diamond indicates classes that are intended for advanced growers.





- Buildings used for OGS
 - 7 Brown Hall (BIC)
 - 6 Highsmith Union (HE)
 - 9 Karpen Hall (KA)
 - 10 Lipinsky Hall (LI)
 - 17 Rhodes/Robinson Hall (RR)
 - 18 Sherrill Center/Kimble Arena (SH)
 - 21 Zeis Hall (ZE)
 - 7 Humanities Lecture Hall
- Buildings NOT used by OGS

- OGS Green Spaces
 - 36 Camp Courtyard
 - 37 Glenbrook Greenway
 - 38 Greenwood Fields
 - 39 Karpen Garden
 - 40 Labyrinth
 - 41 Miller Place
 - 42 Permaculture Garden
 - 43 Reed Place
 - 44 Rippon Garden
 - 45 Student Environmental Center Garden
 - 46 Susie Park
 - 47 Tennent Park
 - 48 University Quadrangle

- OGS Parking Lots

P1	F13	P21
P2	F14	P22
P3	F15	P23
P4	F16	P24
NO OGS	F17	P25
PERMITS	F18	P26
OTS	F19	P27
S-12		P28
		P29
- SHUTTLE SERVICE
- BUS & LOUISIANA BUS-STOP
- POOL
- PARKING
- EXHIBITORS
- SPONSORS
- VENDORS
- SPONSORS ONLY



A: DIGGING IN	HIGHSMITH UNION ALUMNI HALL
B: GARDENING	LIPINSKY AUDITORIUM
C: SOILS	KARPEN 038
D: LIVESTOCK	KARPEN 016
E: ALTERNATIVE ENERGY	ZEIS 014
F: COMMERCIAL FARMERS I	KARPEN 034
G: COMMERCIAL FARMERS II	KARPEN 035
H: PRIMITIVE SKILLS	RHODES/ROBINSON 127
I: POLLINATORS	HIGHSMITH UNION 223-224
J: PERMACULTURE	HUMANITIES LECTURE HALL
K: HERBS	HIGHSMITH UNION 221-222
L: SUSTAINABLE FORESTRY	RHODES/ROBINSON 106
M: HOMESTEADING	ZEIS 123
N: COOKING	SHERRILL CENTER 351
O: ALL ABOUT POULTRY	RHODES/ROBINSON 125

SATURDAY WORKSHOPS

P-AM: FAMACHA CERTIFICATION FOR SMALL RUMINANT PRODUCERS	KARPEN 005
P-PM: RAISING & SHEARING SHEEP FOR FIBER PRODUCTION	KARPEN 005
Q-AM: CATCH A FIRE	MEET ON THE QUAD BY THE FLAG
Q-PM: THE ART OF MAKING MISO	RHODES/ROBINSON 131
R-AM: DROP SPINDLE SPINNING	KARPEN 206
R-PM: BASKET MAKING	KARPEN 206
S-AM: INTRO TO NATURAL DYES	RHODES/ROBINSON 131
S-PM: DO-IT-YOURSELF DRYSTONE MASONRY	QUAD
T-AM: SPOON CARVING	RHODES/ROBINSON 132
T-PM: SOAP MAKING	RHODES/ROBINSON 132
U-AM: PRIMITIVE POTTERY TECHNIQUE	MULLEN PARK
U-PM: PRIMITIVE POTTERY TECHNIQUE	MULLEN PARK

SUNDAY WORKSHOPS

P-AM: NO CLASS OFFERED	
P-PM: RAISING & SHEARING SHEEP FOR FIBER PRODUCTION	KARPEN 005
Q-AM: CATCH A FIRE	MEET ON THE QUAD BY THE FLAG
Q-PM: NO CLASS OFFERED	
R-AM: DROP SPINDLE SPINNING	KARPEN 206
R-PM: WILLOW WORK GARDEN TRELIS	KARPEN 206
S-AM: INTRO TO NATURAL DYES	RHODES/ROBINSON 131
S-PM: DO-IT-YOURSELF DRYSTONE MASONRY	QUAD
T-AM: NO CLASS OFFERED	
T-PM: SOAP MAKING	RHODES/ROBINSON 132
U-AM: NO CLASS OFFERED	
U-PM: NO CLASS OFFERED	

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

SAT 9 am to 10:30 session 1	1A: Anyone Can Garden, Anywhere <i>HU ALUMNI HALL</i>	1B: Start First Vegetable Garden <i>LIPINSKY AUD.</i>	1C: Soils 101 <i>KARPEN 038</i>	1D: Dairy Goats for Homestead & Beyond <i>KARPEN 016</i>	Don't Forget the Half-Day Workshops! <i>Please refer to Workshop descriptions on page 15 & 16</i>
	1E: Micro-Hydro Electricity <i>ZEIS 014</i>	1F: Organic Control of... Stink Bug <i>KARPEN 034</i>	1G: Growing Garlic & Perennial Onions <i>KARPEN 035</i>	1H: Kudzu Cuisine, Craft, and Cultivation <i>R. ROBINSON 127</i>	
	1I: Create a Pollinator Paradise <i>HU 223-224.</i>	1J: Innovative Horticultural Strategies <i>HUMANITIES LECTURE HALL</i>	1K: Backyard Weeds <i>HU 221-222</i>	1L: Landowner's Sustainable Forestry <i>R. ROBINSON 106</i>	
	1M: Homesteading: Our Story <i>ZEIS 123</i>	1N: Easy Kimchi at Home <i>SHERRILL CNTR 351</i>	1O: Basic Chick Care <i>R. ROBINSON 125</i>	class descriptions are on Pages 6-11	

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

SAT 11 am to 12:30 session 2	2A: Organic Cleaning for the Home <i>HU ALUMNI HALL</i>	2B: Growing Fruits and Nuts in Home Garden <i>LIPINSKY AUD.</i>	2C: Grow Healthy Soils with Cover Crops <i>KARPEN 038</i>	2D: Grazing Manage. for Livestock Systems <i>KARPEN 016</i>	AM workshops run from 9 AM to 12:30 PM with a 1/2 hr. break at 10:30 AM. P-AM: FAMACHA Certification for Small Ruminant Producers Q-AM: Catch a Fire R-AM: Drop Spindle Spinning S-AM: Intro to Natural Dyes T-AM: Spoon Carving U-AM: Primitive Pottery Technique
	2E: Greenhouse Heating <i>ZEIS 014</i>	2F: Season Extension w/ High Tunnels <i>KARPEN 034</i>	2G: Applying Biodynamics On Farm <i>KARPEN 035</i>	2H: Intro to Bird Language <i>R. ROBINSON 127</i>	
	2I: Farming for Bees and Other Beneficial Insects <i>HU 223-224</i>	2J: Permaculture: A Toolkit for...Lives <i>HUMANITIES LECTURE HALL</i>	2K: Herbal Medicine Cabinet <i>HU 221-222</i>	2L: Growing & Marketing Ginseng, Goldenseal... <i>R. ROBINSON 106</i>	
	2M: Woodland Growing: <i>ZEIS 123</i>	2N: Wonderful Winter Salads <i>SHERRILL CNTR 351</i>	2O: Basic Poultry Husbandry & Manage. <i>R. ROBINSON 125</i>	class descriptions are on Pages 6-11	

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

SAT 2 pm to 3:30 session 3	3A: Genetically Engineered Foods <i>HU ALUMNI HALL</i>	3B: Year-Round Gardening <i>LIPINSKY AUD.</i>	3C: Vermicomposting for Fun and Profit <i>KARPEN 038</i>	3D: Meat Rabbit Production <i>KARPEN 016</i>	PM workshops run from 2 PM to 5:30 PM with a 1/2 hr. break at 3:30 PM. P-PM: Raising & Shearing Sheep for Fiber Production Q-PM: The Art of Making Miso R-PM: Basket Making S-PM: Do-It-Yourself Drystone Masonry T-PM: Soap Making U-PM: Primitive Pottery Technique
	3E: Solar Electricity (Photovoltaics) <i>ZEIS 014</i>	3F: Organic Baby Ginger Production <i>HUMANITIES LECTURE HALL</i>	3G: Commercial Organic Lettuce Production <i>KARPEN 035</i>	3H: Foraging <i>R. ROBINSON 127</i>	
	3I: Meet the Bees <i>HU 223-224</i>	3J: Urban Permaculture in Action: An Intro. <i>HU 223-224</i>	3K: Appalachian Herbs in Chinese Medicine <i>HU 221-222</i>	3L: Keeping Your Forest Healthy <i>R. ROBINSON 106</i>	
	3M: Home & Farm Mycoremediation Waste <i>ZEIS 123</i>	3N: 30 Minute Mozzarella <i>SHERRILL CNTR 351</i>	3O: Breeding Poultry 101 <i>R. ROBINSON 125</i>	class descriptions are on Pages 6-11	

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

SAT 4 pm to 5:30 session 4	4A: Rebuilding the Foodshed <i>HU ALUMNI HALL</i>	4B: Perennial Plants for Health <i>LIPINSKY AUD.</i>	4C: Charisma of Cardboard <i>KARPEN 038</i>	4D: Pastured Swine Production Techniques <i>KARPEN 016</i>	class descriptions are on Pages 6-11
	4E: Greening Your Home <i>ZEIS 014</i>	4F: Tools & Tips for Maximizing Soil <i>KARPEN 034</i>	4G: Keys to Organic Broccoli Production <i>KARPEN 035</i>	4H: Paleo Nutrition <i>R. ROBINSON 127</i>	
	4I: Your Role in the Pollinator Crisis <i>HU 223-224</i>	4J: Home Orchards <i>HUMANITIES LECTURE HALL</i>	4K: Herbal Elixirs, Wines, & Vinegars <i>HU 221-222</i>	4L: Wild Nuts <i>R. ROBINSON 106</i>	
	4M: Exotic Invasives: Harvest for Use As Means of Control <i>ZEIS 123</i>	4N: It's a Wrap! <i>SHERRILL CNTR 351</i>	4O: Choosing the Breed For Your Farm <i>R. ROBINSON 125</i>		

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

SUN 9 am to 10:30 session 1	1A: Anyone Can Garden, Anywhere <i>HU ALUMNI HALL</i>	1B: Start First Vegetable Garden <i>LIPINSKY AUD.</i>	1C: Soils 101 <i>KARPEN 038</i>	1D: Dairy Goats for Homestead & Beyond <i>KARPEN 016</i>	Don't Forget the Half-Day Workshops! <i>Please refer to Workshop descriptions on page 15 & 16</i>
	1E: Ram Pump Tech. <i>ZEIS 014</i>	1F: Organic Control of... Stink Bug <i>KARPEN 034</i>	1G: Growing Garlic & Perennial Onions <i>KARPEN 035</i>	1H: Kudzu Cuisine, Craft, and Cultivation <i>R. ROBINSON 127</i>	
	1I: How to Stay Away from Chemicals in Garden <i>HU 223-224</i>	1J: Innovative Horticultural Strategies <i>HUMANITIES LECTURE HALL</i>	1K: Backyard Weeds <i>HU 221-222</i>	1L: Landowner's Sustainable Forestry <i>R. ROBINSON 106</i>	
	1M: Homesteading: Our Story <i>ZEIS 123</i>	1N: Easy Kimchi at Home <i>SHERRILL CNTR 351</i>	1O: Gardening with Chickens <i>R. ROBINSON 125</i>	class descriptions are on Pages 6-11	

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

SUN 11 am to 12:30 session 2	2A: Organic Cleaning for the Home <i>HU ALUMNI HALL</i>	2B: Growing Fruits and Nuts in Home Garden <i>LIPINSKY AUD.</i>	2C: Grow Healthy Soils with Cover Crops <i>KARPEN 038</i>	2D: Grazing Manage. for Livestock Systems <i>KARPEN 016</i>	AM workshops run from 9 AM to 12:30 PM with a 1/2 hr. break at 10:30 AM. P-AM: NO CLASS OFFERED Q-AM: Catch a Fire R-AM: Drop Spindle Spinning S-AM: Intro to Natural Dyes T-AM: NO CLASS OFFERED U-AM: NO CLASS OFFERED
	2E: Farm-Scale Energy Production <i>ZEIS 014</i>	2F: High Tunnel Design & Performance <i>KARPEN 034</i>	2G: Applying Biodynamics On Farm <i>KARPEN 035</i>	2H: Intro to Bird Language <i>R. ROBINSON 127</i>	
	2I: Farming for Bees and Other Beneficial Insects <i>HU 223-224</i>	2J: Real Life Forest Gardening & Farming <i>HUMANITIES LECTURE HALL</i>	2K: Herbal Medicine Cabinet <i>HU 221-222</i>	2L: Growing & Marketing Ginseng, Goldenseal... <i>R. ROBINSON 106</i>	
	2M: Woodland Growing: <i>ZEIS 123</i>	2N: Easy, Delicious Appetizers <i>SHERRILL CNTR 351</i>	2O: The Art of Incubation <i>R. ROBINSON 125</i>	class descriptions are on Pages 6-11	

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

SUN 2 pm to 3:30 session 3	3A: Genetically Engineered Foods <i>HU ALUMNI HALL</i>	3B: Year-Round Gardening <i>LIPINSKY AUD.</i>	3C: Vermicomposting for Fun and Profit <i>KARPEN 038</i>	3D: Meat Rabbit Production <i>KARPEN 016</i>	PM workshops run from 2 PM to 5:30 PM with a 1/2 hr. break at 3:30 PM. P-PM: Raising & Shearing Sheep for Fiber Production Q-PM: NO CLASS OFFERED R-PM: Willow Work Garden Tre FULL S-PM: Do-It-Yourself Drystone Masonry T-PM: Soap Making FULL U-PM: NO CLASS OFFERED
	3E: Solar Hot Water Heating <i>ZEIS 014</i>	3F: Organic Baby Ginger Production <i>KARPEN 034</i>	3G: Commercial Organic Lettuce Production <i>KARPEN 035</i>	3H: Foraging <i>R. ROBINSON 127</i>	
	3I: HALF-DAY WORKSHOP 2-5:30pm: Treatment-Free Beekeeping for BEEginner <i>HU 223-224</i>	3J: Home Orchards <i>HUMANITIES LECTURE HALL</i>	3K: Appalachian Herbs in Chinese Medicine <i>HU 221-222</i>	3L: Keeping Your Forest Healthy <i>R. ROBINSON 106</i>	
	3M: Exotic Invasives: Harvest for Use <i>ZEIS 123</i>	3N: 30 Minute Mozzarella <i>SHERRILL CNTR 351</i>	3O: Cooking Heritage Poultry <i>R. ROBINSON 125</i>	class descriptions are on Pages 6-11	

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

SUN 4 pm to 5:30 session 4	4A: Rebuilding the Foodshed <i>HU ALUMNI HALL</i>	4B: Perennial Plants for Health <i>LIPINSKY AUD.</i>	4C: Charisma of Cardboard <i>KARPEN 038</i>	4D: Pastured Swine Production Techniques <i>KARPEN 016</i>	class descriptions are on Pages 6-11
	4E: Blue Ridge Biofuels Canola Project <i>ZEIS 014</i>	4F: On-Farm Composting <i>KARPEN 034</i>	4G: Keys to Organic Broccoli Production <i>KARPEN 035</i>	4H: Paleo Nutrition <i>R. ROBINSON 127</i>	
	4I: HALF-DAY WORKSHOP 2-5:30pm: Treatment-Free Beekeeping for BEEginner <i>HU 223-224</i>	4J: Medicinal Polycultures in Permaculture System <i>HUMANITIES LECTURE HALL</i>	4K: Herbal Elixirs, Wines, & Vinegars <i>HU 221-222</i>	4L: Wild Nuts <i>R. ROBINSON 106</i>	
	4M: Keeping Dairy Cow <i>ZEIS 123</i>	4N: It's a Wrap! FULL <i>SHERRILL CNTR 351</i>	4O: Developing Poultry Business <i>R. ROBINSON 125</i>		

TRACK A: DIGGING IN

1A: Anyone Can Garden, Anywhere

Joel Tippens, Fair Share Urban Growers

Henry Kissinger once said, "Who controls the food supply controls the people." Are you ready to gain control of yourself and your family but not sure where to start? Joel will cover the basics of getting started building your own food supply. Urban dwellers and owners of small spaces will benefit from this class, as we will cover unlikely and unique options for getting things going.

2A: Plain and Simple: Organic Cleaning for the Home

Amanda Prior & Loren Carty, GreenBee Cleaning

Organic living is about more than just what you put in your body. It's also about your environment. In this session, you'll learn about some of the potential hazards of common cleaning products and how to replace them with natural alternatives that are safe for you, your family, and everyone living downstream.

3A: Genetically Engineered Foods: Myth and Truth

Samm Simpson, GMO Educator & Debi Athos, Organicfest

Governments, Corporations, Scientists and Farmers who use GE seeds say GMOs are safe, use less pesticide and are the only way to feed the world. Organic Farmers, Argentinian mothers, independent scientists, a growing body of physicians and veterinarians say GMOS can destroy organic crops, reduce biodiversity, kill the soil and cause diseases ranging from allergies, gastro intestinal disorders, cancer, infertility and death. This session will open the discourse.

4A: Rebuilding the Foodshed

Philip Ackerman-Leist, Green Mountain College

In this session, the author of Rebuilding the Foodshed, Philip Ackerman-Leist, will share successes and challenges of creating community-based food systems in different regions of the US, based upon extensive travel and interviews.

TRACK B: GARDENING

Presented by:



1B: Starting Your First Vegetable Garden

Craig Mauney, NC Cooperative Extension

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

2B: Growing Fruits and Nuts in Your Home Garden

Chuck Marsh & Debbie Lienhart, Useful Plants Nursery

This session will cover primary considerations and strategies for locating, selecting, planting, and maintaining productive trees and shrubs at home. We'll also look at ways to transition from ornamentals to edibles and grow the most food in limited spaces.

3B: Shifting Gears to Year-Round Gardening, Jeff Ashton, Author

In this workshop we will attempt to answer the question, "How can I garden effectively the whole year round?"

4B: Perennial Plants for Health

Chip Hope, Western Piedmont Community College

Did you know that incorporating perennial plantings into your annual vegetable garden opens to you a vast array of vegetable, fruit, and herb crops to benefit your health as well as the health of your garden? From attracting beneficial insects, to restoring soil structure, and from extending your harvest to offering medicinal properties, perennial plants can become your garden's champions. Chip will introduce staple perennial crops for food and fun.

TRACK C: SOILS

1C: Soils 101, Laura Lengnick, Warren Wilson College

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

2C: Grow Healthy Soils with Cover Crops

Laura Lengnick, Warren Wilson College

This workshop will show you how to manage cover crops to grow healthy soils that resist erosion, supply nutrients to crops, suppress weeds, improve soil water availability and break pest cycles on your farm.

3C: Vermicomposting for Fun and Profit

Brian Rosa, NCDENR

Learn how worms can convert your household, farm or municipal waste into a value added soil enhancer. How set up your own small, medium or large scale vermi system, harvest the castings and/or worms for profit. Discussion will include permitting issues, equipment, vermi-casting benefits, uses and marketing techniques.

4C: The Charisma of Cardboard, Jeff Ashton, Author

Tired of wasting your back? There is an easier way to establish new garden spaces, cultivate soil fertility, eradicate weeds, and mulch cheaply. This workshop will show you how to control your gardening destiny with cardboard.

TRACK D: LIVESTOCK

1D: Dairy Goats for the Homestead and Beyond

Chris Owen, Spinning Spider Creamery

Learn how to care for and manage dairy goats. Chris will cover the basics on fencing, shelter, feeding, and maintaining these amazing animals, along with safe milk handling and simple cheesemaking.

2D: Grazing Management for Forage-Livestock Systems

Dr. Miguel Castillo, NC State University

Grazing management is a powerful tool that strongly influences pasture and animal performance. The effect of choice of forages, animals to do the grazing, and how close and how frequent should the pasture be grazed will be discussed.

3D: Meat Rabbit Production, Walter Harrill, Imladris Farm

We'll include the basics and answer hard questions about keeping backyard rabbits or even going to a larger scale. This class will cover breed selection, breeding, nutrition, housing, regulations and harvesting of meat rabbits.

4D: Pastured Swine Production Techniques

Lee Menius, Wild Turkey Farm

This session will deal with the challenges associated with producing pigs on pasture. Topics include pasture management, feed considerations, managing excess nutrients and erosion, fencing and creating a product that fits your local niche meat market.

TRACK E: ALTERNATIVE ENERGY

1E: Micro-Hydro Electricity, Bob & Pat Momich, Arrowwood Farm

Learn how to harness falling water and produce renewable energy. This clean electricity can be produced at a affordable price with minimal environmental impact.

2E: Greenhouse Heating, Alex Pellet, Clemson University

In this session we will discuss a variety of greenhouse heating methods and design based on geography, use, and accessibility.

3E: Solar Electricity (Photovoltaics) Chris Wilson, Solarnomics

Photovoltaic energy systems have become much more efficient and affordable over the past few years. Learn how this technology works and how much energy you can save!

4E: Greening Your Home, Marcus Renner, Building Performance Specialist

In this session, you will learn to improve your home's comfort and save energy with weatherization and conservation techniques.

SUNDAY CHANGE TO TRACK E: ALTERNATIVE ENERGY

1E: Ram Pump Technology, Bob & Pat Momich, Arrowwood Farm

This simple, time-tested technology pumps water from streams without consuming fuel or electricity. The pollution free pump is quiet and requires minimal maintenance. The pump detailed in this class was designed for low flow, high drop applications, although the principles apply to all systems.

2E: Farm-Scale Energy Production

David Thornton, Clemson University

During this session we will discuss the production and use of biofuels and their application on -farm, including oil seed crops, cooking oil use for biodiesel, sugar crops for ethanol, and energy crops for gasification.

3E: Solar Hot Water Heating

Grayson Newell, Sundance Power Systems

This session will cover the basics of design and functionality regarding residential and light commercial solar water heating systems.

4E: Blue Ridge Biofuels Canola Project

Katie Estridge & Eric Schneider, Blue Ridge Biofuels

In this session, we will present information on Blue Ridge Biofuels' Canola Project, including growing canola, refining the oil, cooking with it, and then converting it to fuel.

TRACK F: COMMERCIAL FARMERS 1

1F: Organic Control of the Brown Marmorated Stink Bug

Jim Walgenbach, MHCREC

This session will include a summary of the biology of BMSB, including an overview of management strategies in organic systems. The last 30 minutes will focus on attributes of insecticides used in organic production systems.

2F: Season Extension with High Tunnels

Sanjun Gu, NC A&T University & Ben McCann, Goldfinch Gardens

This session focuses on types and advantages of high tunnels, vegetable and small fruit crops that can be grown successfully and profitably in high tunnels, and management of high tunnel crops. we will also discuss using moveable high tunnels.

3F: Organic Baby Ginger Production

Susan Anderson, East Branch Ginger LLC

Baby ginger is a fantastic niche crop for fall farmers' markets, CSA shares, restaurants, and wholesale outlets. Learn how to grow this unique crop to include pre-sprouting, feeding, hilling, harvesting, marketing and more.

4F: Tools & Tips for Maximizing Soil Organic Matter

Pat Battle, Living Web Farms

Cover crops, enhanced soil life and reduced tillage equal great soil fertility/ quality. Achieve this synergy. compost, worms, compost tea, inoculants biochar or a combination thereof. Maximizing life is the ultimate best practice.

SUNDAY CHANGE TO TRACK F: COMMERCIAL FARMERS 1

1F: Organic Control of the Brown Marmorated Stink Bug

Jim Walgenbach, MHCREC

This session will include a summary of the biology of BMSB, including an overview of management strategies in organic systems. The last 30 minutes will focus on attributes of insecticides used in organic production systems.

2F: High Tunnel Design & Performance, Steve Moore, Elon University

This session will cover high tunnel design principles and the associated thermal and plant performances fro various microclimate management strategies. Snow and wind loads will be reviewed as well as crop sequencing.

3F: Organic Baby Ginger Production

Susan Anderson, East Branch Ginger LLC


Baby ginger is a fantastic niche crop for fall farmers' markets, CSA shares, restaurants, and wholesale outlets. Learn how to grow this unique crop to include pre-sprouting, feeding, hilling, harvesting, marketing and more.

4F: On-Farm Composting


Mark Langner, USCC

In this session we will review the basic requirements for making good, finished compost. We will then explore suitable methods for farm-scale composting, and some of the regulatory issues you may face.


TRACK G: COMMERCIAL FARMERS II

1G: Growing Great Garlic and Perennial Onions 
River Oneida, Southern Exposure Seed Exchange


Learn about growing heirloom garlic and perennial onion varieties from planting to cultivation and harvesting. This class will cover soil preparation, weed control, disease prevention, harvesting, curing, and storage requirements for adding these culinary essentials to your farm.

2G: Applying Biodynamics On Your Farm 
Amy Hamilton, NC Biodynamic Farming Initiative

Join Amy for a concise overview and exploration of the philosophy and guidelines of Biodynamic agriculture followed by practical applications of this fascinating and effective approach to farming.


3G: Commercial Organic Lettuce Production 
Tom Elmore, Thatchmore Farm

Lettuce grows well in our climate and is popular with retail and wholesale customers. In this session, a certified organic grower will describe his system for head lettuce and salad mix production including varieties, cultural approach, pest management, and marketing.

4G: Keys to Successful Organic Broccoli Production 
Margaret Bloomquist, MHCREC & Richard Boylan, NC Cooperative Extension

The market for organic broccoli is growing, but what does it take to grow and market it successfully? Learn about fertility, insect management, disease prevention, post-harvest handling and other production issues, as well as varieties best adapted to the southeastern region.

TRACK H: PRIMITIVE SKILLS

1H: Wrangling the Tangle: Kudzu Cuisine, Craft, and Cultivation, 
Justin Holt


In this session we will make cordage from kudzu and discuss the plant from a permaculture perspective, looking at how to harness the vigorous vine for food, fiber, medicine, and more.

2H: Intro to Bird Language 
Luke Cannon & Clint Corley, Forest Floor Wilderness Programs

Come learn how amazing our avian neighbors are. This class will include how to understand and interpret various songs, calls, and behaviors of birds, as well as awesome facts about bird natural history and physiology.


3H: Foraging, 
Matt Hansen

Explore the UNCA campus nibbling some common seasonal edibles while discussing “unconventional” survival food and its procurement.


4H: Paleo Nutrition, 
Kaleb Wallace, Mad Scientist

This lecture will be a merger of the ancient art of eating and the new science of nutrition.

TRACK I: POLLINATORS

1I: Create a Pollinator Paradise 
Debbie Roos, NC Cooperative Extension

Learn about the plants that provide season-long beauty and habitat for pollinators, and how to design the garden for maximum pollinator benefit. Take a virtual tour of Extension’s popular demonstration pollinator garden in Pittsboro, NC.

2I: Farming for Bees and Other Beneficial Insects 
Dr. Nancy Adamson, The Xerces Society

This session will highlight the importance of native bees in fruit and vegetable pollination. Learn about common bees pollinating crops and ways to support bees and other beneficial insects by providing habitat and protection from pesticides.


3I: Meet the Bees, *Dr. Jill Sidebottom, NC Cooperative Extension*

Learn about the diversity of bees in WNC, how to recognize bees other than honey bees, and how to provide nesting sites. Participants will have access to pinned specimens and microscopes.

4I: Your Role in the Pollinator Crisis, *Marielle Angell*

From honeybees to Monarch butterflies, pollinators are declining worldwide. Learn about their primary threats and efforts to curb their impact. Walk away understanding the scope of the issue and how to be a pollinator advocate.


SUNDAY CHANGES TO TRACK I: POLLINATORS

1I:How to Stay Away from Chemicals in the Garden 
Dr. CJ McGrath, Running Bear Farm, and Ryan Eckhardt, LEED-AP

Garden practices have a significant impact on beneficial pollinators. From the plants we grow to the garden products we use, every action influences nature’s balance. Learn about pollinator-friendly pest management tools that conserve ecological health.

2I: Farming for Bees and Other Beneficial Insects 
Dr. Nancy Adamson, The Xerces Society

This program highlights the importance of native bees in fruit and vegetable pollination. Learn about common bees pollinating crops and ways to support bees and other beneficial insects by providing habitat and protection from pesticides.


3I & 4I: HALF-DAY WORKSHOP 2pm-5:30pm 
Treatment-Free Beekeeping for BEEginners, *Karen Hansen*

Explore treatment-free beekeeping, honeybee basics, equipment, tools, costs, what natural beekeeping really means, and the joys and challenges of keeping bees in today’s world. Session tailored for BEEginners with no or very little experience.

TRACK J: PERMACULTURE

1J: Innovative Horticultural Strategies for a New Permaculture Century, *Chuck Marsh, Living Systems Design*

Chuck Marsh covers the how to’s of five methods for building abundance into a climate and resource limited future. Growing living fences, keeping woody plants forever young, wicking gardens, hugelkulture, and deep bed soil building.

2J: Permaculture: A Toolkit for Designing Our Homes, Gardens, and Lives, *Patricia Allison* 

Using the common-sense principles of Permaculture design, we can learn to see the consequences before we act, avoiding mistakes and saving time, energy, and money.

3J: Urban Permaculture in Action: An Introduction 
Zev Friedman, Living Systems Design

Bringing fresh practical insights for veterans and a growing edge of permaculture thinking for newcomers, Zev has spun a yarn out of photographs, a short video documentary, and real living examples of how our deepening urban community is growing a post-petroleum culture by deed and seed. You’ll leave with tangible next steps for getting involved in your own life, and a sense of purpose and connection to go home with.

4J: Home Orchards: Creating a Garden of Eden *Andrew Goodheart Brown, Barefoot Gardens*

Why be enslaved to a delinquent landscape, when you can be growing perennial fruits organically? Well planned and established fruit trees can feed your delight, connection, and taste buds for many years to come.

SUNDAY CHANGES to TRACK J: PERMACULTURE

1J: Innovative Horticultural Strategies for a New Permaculture Century, *Chuck Marsh, Living Systems Design*

Chuck Marsh covers the how to’s of five methods for building abundance into a climate and resource limited future. Growing living fences, keeping woody plants forever young, wicking gardens, hugelkulture, and deep bed soil building.

2J: Real Life Forest Gardening & Farming *Zev Friedman, Living Systems Design*

We live in a region where the land wants to be forested. Come learn practical techniques to work with rather than against nature by growing food, medicine, timber and fiber as part of natural forest cycles.


3J: Home Orchards: Creating a Garden of Eden *Andrew Goodheart Brown, Barefoot Gardens*

Why be enslaved to a delinquent landscape, when you can be growing perennial fruits organically? Well planned and established fruit trees can feed your delight, connection, and taste buds for many years to come.


4J: Medicinal Polycultures in the Permaculture System, *Keri Evjy*

This session will introduce you to plant polycultures, and teach you about a variety of medicinal plant “guilds” within permaculture systems. Many of the herbs we will discuss contribute to holistic, preventative healthcare for the whole family.

TRACK K: HERBS  Presented by: 

1K: Backyard Weeds 
Juliet Blankespoor, Chestnut School of Herbal Medicine

Don’t miss out on the full bounty of your garden by overlooking it’s useful “weeds”. We will cover common medicinal and edible backyard weeds, including chickweed, dandelion, violet, cleaves, and others.

2K: The Herbal Medicine Cabinet 
Janet Kent, Medicine County Herbs

Learn to create your own herbal medicine cabinet. Learn to cultivate and wildcraft herbal remedies for everything from cuts and burns to coughs and colds. Explore the limitless living pharmacy, some of which is right outside your door.


3K: Using Appalachian Herbs in Traditional Chinese Medicine *Joe Hollis, Mountain Gardens*

Many Appalachian herbs have closely related Chinese species: ginseng, solomon’s seal, black cohosh, wild yam, and more. We will discuss how the Chinese herbs are grown and used, and how to use our native herbs according to traditional chinese medicine.

4K: Herbal Elixirs, Wines, and Vinegars *Jeannie Dunn, Red Moon Herbs*

Jeannie Dunn will discuss nutritional benefits, harvesting, handling, and preparing medicinal elixirs for personal and professional manufacturing.


TRACK L: SUSTAINABLE FORESTRY

1L: A Landowner’s Experience in Sustainable Forestry 
Janet Peterson and Jeff Hambley, Cloud 9 Farm

In this session, Janet and Jeff will share how to work with a forester, participate in the Present Use Value tax program, saw milling, writing grants/cost shares, agri-tourism and finding a bee tree.

2L: Growing & Marketing Ginseng, Goldenseal, and Other Woodland Medicinals, *Jeanine Davis, NC Specialty Crops Program*

Learn how to grow, propagate, and sell a variety of precious, native woodland medicinal herbs from a researcher, horticulturist, and educator with over 25 years of experience working with these plants in western NC.

3L: Keeping your Forest Healthy 
Kesi Stoneking, Haywood Community College

Learn how to identify, prevent, and control some of the major insect pests, noxious plants, and diseases of North Carolina forests.

4L: Wild Nuts, *Osker Brown, Glorious Forest*

We live in a forest that drops high quality staple foods on us every autumn. Learn harvesting and processing techniques for hazelnuts, acorns, hickories, and walnuts. We will also discuss management for these plants to improve harvests.

TRACK M: HOMESTEADING

1M: Homesteading: Our Story 
Rod Bowling and Cindy Trisler, Mudluscious Pottery & Gardens

Upcycled garbage bread?! Polyester double knit rugs?! Homesteading successfully requires making the best of the resources you have; it’s a frame of mind that will take you on a unique journey. Hear about our adventure, which includes honey bees, hoop house, root cellar, shiitake logs, homemade wine, sauerkraut, pastured chickens and more.

CLASS DESCRIPTIONS AND TRACK NAMES

2M: Woodland Growing: Wasabi and 'Wild Mountain Vegetables'

Joe Hollis, Mountain Gardens

"Sansai" (wild mountain vegetables) are a group of woodland plants whose spring shoots are eagerly awaited delicacies in Japan. Most have Southern Appalachian analogs: ramps, fiddleheads, bamboo, and many more. Learn about their culture and how to enrich your woodland and your diet with these plants.

3M: Simple Home & Farm Mycoremediation of Waste

Tradd Cotter, Mushroom Mountain

Mushrooms can recycle, break down and convert many common wastes such as paper, cardboard, dried plant matter, livestock manures, and much more into edible mushrooms while providing a well needed soil conditioner to keep life perpetuating in a closed loop system. Come hear how to set this up on your homestead!

4M: Exotic Invasives...Harvest for Use as One Means

of Control, Marc Williams, Plants & Healers International

Many exotic invasive plants are famous for a multitude of functions including food, medicine and crafts in their places of origin. We will cover how harvesting for use can be one method of control.

SUNDAY CHANGE to TRACK M: HOMESTEADING

1M: Homesteading: Our Story

Rod Bowling & Cindy Trisler, Mudluscious Pottery & Gardens

Homesteading successfully requires making the best of the resources you have; it's a frame of mind that will take you on a unique journey. Hear about our adventure, which includes honey bees, hoop house, root cellar, shiitake logs, homemade wine, sauerkraut, pastured chickens and more.

2M: Woodland Growing: Wasabi and 'Wild Mountain Vegetables'

Joe Hollis, Mountain Gardens

"Sansai" (wild mountain vegetables) are a group of woodland plants whose spring shoots are eagerly awaited delicacies in Japan. Most have Southern Appalachian analogs: ramps, fiddleheads, bamboo, and many more. Learn about their culture and how to enrich your woodland and your diet with these plants.

3M: Exotic Invasives...Harvest for Use as One Means

of Control, Marc Williams, Plants & Healers International

Many exotic invasive plants are famous for a multitude of functions including food, medicine and crafts in their places of origin. We will cover how harvesting for use can be one method of control.

4M: Keeping a Family Dairy Cow

Lee Warren, Organic Growers School

Make a dairy cow a central component to your homestead farm. It's smart, efficient, abundant, and nutritious. Learn the basics of handling, fencing, feeding, breeding, milking, calving, and health as well as milk, milk products, and storage.

TRACK N: COOKING

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

1N: Easy Kimchi at Home, Steven Michael Goff, King James Public House

Pickling using the kimchi method is one of the easiest and healthiest ways to preserve the season's bounty. We will cover the kimchi method and create a dish with it.

2N: Wonderful Winter Salads (SATURDAY ONLY)

Jason LaFrance, Laughing Seed Café

Salads aren't just for summer fun. Learn how to turn your winter veggies into beautiful tasty side salads or entrees that are sure to entertain your family and friends.

3N: 30-Minute Mozzarella Dawn Matthews, The Thankful Goat

Do you love mozzarella? How would you like to make ooey, gooey, delicious cheese in your own kitchen with just 3 easy to find ingredients? Come, learn how, and eat the results.

4N: It's a Wrap!

Diana Schmitt-McCall, Black Mountain Community Garden Manager

Improve every meal, including snacks and leftovers, with a basic knowledge of how to make flatbreads. Every culture has them--and nearly all are gluten free! Learn to make socca, dosas, crepes, and tortillas.

SUNDAY CHANGE to TRACK N: COOKING

2N: Easy, Delicious Appetizers, Laura Fine, Laura Fine Desserts

When friends or family come for a visit go beyond cheese and crackers and serve up hors d'oeuvres that are easy, different and delectable. We'll make and sample several recipes.

SATURDAY TRACK O: ALL ABOUT POULTRY

1O: Basic Chick Care, Pat Foreman

Chicks, ducklings, goslings or poults need very specific care for a successful beginning. We will address these three questions: 1] What do we do before the chicks arrive or hatch? 2] What is most important in the first week of life? 3] What do we do as they grow into adult birds? This session is necessary for all beginners.

2O: Basic Poultry Husbandry & Management

Meagan Roberts, Western Piedmont Community College

This session will cover the pro-active management of poultry as part of a sustainable farming system, with emphasis on pastured production for niche markets. You will learn the essentials of housing, nutrition, socialization, basic veterinary care and bio-security.

3O: Breeding Poultry 101, Pat Weaver

Interested in breeding your own poultry so can stop depending on hatcheries and "outside resources" to provide you with chicks? Come and learn about sustainable breeds of poultry, and the basics of building your own flock through breeding.

4O: Choosing the Breed For Your Farm

Jim Adkins, Sustainable Poultry Specialist

There are so many different kinds of chickens! Come to this session to learn which one is best for your situation, considering climate, personality, whether you are raising poultry with children, whether you are raising poultry for egg or meat production, and more.

SUNDAY CHANGE to TRACK O: ALL ABOUT POULTRY

1O: Gardening with Chickens, Pat Foreman

In this session you will learn the basics of gardening with chickens. Learn how your poultry can enhance the soil, till, control insects, and more!

2O: The Art of Incubation, Pat Weaver

Come and learn about natural and artificial incubation. Learn the journey of hatching your own little birds on farm.

3O: Cooking Heritage Poultry

Todd Morse, Intended Way Farm

In this session, you will learn to cook heirloom breeds of poultry, and find that the methods are totally different than cooking the modern day, industrialized bird.

4O: Developing Your Poultry Business, John Patrick

In the session you will learn the necessary skills to develop your customer base so that you can sell your poultry products. We will cover regulations governing poultry farmers and their products, as well as strategies to market your sustainable poultry products locally.

Raising sustainable poultry to be productive and profitable.

Sustainable Poultry School

March 17-21, 2014
Morganton, NC

This comprehensive, week long course is for anyone interested in raising, breeding, hatching, marketing, cooking, exhibiting and preserving standard bred poultry. The breeder, farmer, consumer, chef and fancier would all benefit greatly from this forty plus hours of education. The week will include the nation's top poultry specialists, live bird demonstrations and visits to local, sustainable model farms.

Discover what the school has to offer at
www.sustainablepoultrynetwork.com



WESTERN PIEDMONT
COMMUNITY COLLEGE

10th Annual Children's Program

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

8:45 AM: Registration and Drop-off

9:00-9:15 AM: Welcome & Introductions

9:15 - 11:00 class rotation block

Group will split and rotate between:

- Yoga** - A morning's sun salutations and more!
- Butter Making Pt. 1** - Students will begin the process of butter making!
- Flow Forms Pt. 1** - Groups will begin crafting bio-dynamic flow forms!

11:00-11:15 snack time

11:15 - 12:30 activity time

Groups will join for program themed games like 'Frost Tag,' a variation on the classic freeze tag.

12:30-2:00 LUNCH WITH PARENTS

2:00 - 3:45: class rotation block

Group will split and rotate between:

- Ninja Skills** - Building inner-strength and awareness!
- Butter Making Pt. 2** - Groups will finish the process and enjoy!
- Flow Forms Pt. 2** - Students will see their forms in action!

3:45 - 4:00 Snack Time

4:00 - 5:30 nature walk

Groups will join together for a guided hike around the beautiful UNCA campus.

5:30 parent pick-up

*We go with nature's flow at the OGS children's program, as such, schedule and course listing are tentative and subject to change. Please keep in mind that this program is run largely by the energy of volunteers. Please adhere to the listed times for arriving with and picking up your children at each time during the day so we can get started smoothly and allow all our hard-working helpers to return to their families as quickly as possible at the end.



Discover timeless beauty at America's largest home...
BILTMORE.COM

Discover timeless beauty at America's largest home®, century-old gardens, and 8,000-acre Blue Ridge Mountain backyard.

BILTMORE

*Proud sponsor of the 21st annual
Organic Growers School Spring Conference*

A FUN-FILLED, HANDS-ON SUSTAINABLE LIFESTYLE EVENT

MOTHER EARTH NEWS FAIR

WESTERN NORTH CAROLINA AGRICULTURAL CENTER • ASHEVILLE, N.C.

APRIL 12-13, 2014

— A FEW OF OUR KEYNOTES —

EXPERIENCE MORE THAN 150 HANDS-ON WORKSHOPS!
RENEWABLE ENERGY • SMALL SCALE AGRICULTURE • DIY • GARDENING • GREEN BUILDING
ECO-FRIENDLY MARKETPLACE • CHILDREN'S ACTIVITIES

For more information and a complete list of workshops visit:
www.MotherEarthNewsFair.com

Earth Tools
Walk-Behind Tractors & Compatible Implements
(502) 484-3988

Hand Picked & Professional Garden Tools

BCS
Grillo

www.earthtoolsbcs.com

NOT YOUR GARDEN VARIETY GARDENING STORE

FIFTH SEASON

Organic Soils, Fertilizer, Plants & Pest Control

ASHEVILLE
45 BANKS AVENUE • 828.253.4112
WWW.FIFTHSEASONGARDENING.COM

HYDROPONICS • HOME GROWN • ORGANIC GARDENING
WHERE DOING IT YOURSELF IS ALWAYS IN SEASON

gaia HERBS | plant intelligence.

Purity. Integrity. Potency.
Visit us at GaiaHerbs.com

HIGH MOWING Organic Seeds

100% organic seeds from an independently-owned, three-based seed company with a commitment to quality, customer service and healthy communities.

Request a free catalog: 802.472.6174 or www.highmowingseeds.com

BANNER GREENHOUSES

- Certified Organic Plug Producer
- Vegetable starts
- Rooted Liners

2238 South Creek Road
Habo, NC 28761
Tel: 828-659-3335
Fax: 828-659-3944
Email: bannergh@bannergreenhouses.com
Website: Bannergreenhouses.com

Committed to making the gardening experience successful by providing a large assortment of sizes and varieties.

USDA ORGANIC

JOIN THE LOCAL FUEL ECONOMY!

Biodiesel: homegrown fuel powering farms, local fleets, and keeping homes warm across WNC. Now offering tank installations!

www.BlueRidgeBiofuels.com (828) **BLUE RIDGE biofuels**
Facebook.com/BlueRidgeBiofuels 253-1034

Food matters here.
Continue your education at America's greenest college.

- Undergraduate Sustainable Agriculture & Food Production degree
- Online Masters of Science in Sustainable Food Systems

Green Mountain College
Learn more: greenmtn.edu | Poulney, Vermont | 1-800-776-6675

Nature's NOG is approved for an organic system plan in a Certified USDA National Organic Program Operation.

NATURE'S NOG
Natural Organic Growth
All Natural Plant Growth Enhancer
Enhances Root Development & Plant Absorption!

Contact Us:
Phone: 864-888-7205
864-903-0948
E-mail: davidsem@mindspring.com

Like us on Facebook
www.facebook.com/naturesnog

Traceable natural products you can trust.

BLUE RIDGE NATURALLY

A quality assurance program for WNC natural products.
Consumers, manufacturers and growers email seal@blueridgenaturally.org for more info or visit blueridgenaturally.org

Blue Ridge Naturally is a program of the NC Natural Products Association. Become a supporter at nc-naturalproducts.org

Countryside Organics
Quality Organics Since 1997

1-888-699-7088
email info@countrysideorganics.com

Reems Creek Nursery & Landscaping

Organic Gardening Supplies, Fruits & Edibles, Veggie Starts, Organic & Heirloom Seeds, Herbs, Native Plants, & More!
~ Just ten minutes north of downtown Asheville ~

70 Monticello Road Weaverville, NC
1/26/ Exit 18 828-645-3937 www.reemscreek.com

Southern Exposure Seed Exchange

Request your Free Catalog & place your seed order online:
SouthernExposure.com

Celebrate our gardening heritage with flavorful, regional heirlooms and the stories of how they came to be. Explore our 700+ varieties of vegetables, flowers, herbs, grains, & cover crops, spring and potatoes & sweet potato slips, and fall heirloom garlic & perennial onions.

heirloom · non-GMO · organic



Firestorm
Cafe & Books



SMOKY MOUNTAIN
Living

Thyme in the Garden
GIFTS FOR THE GARDEN AND HOME

MOUNTAIN Xpress
www.mountainx.com

true nature
Country Fair
Saturday, October 4, 2014

 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.

Organic Growers School

FARMER PROGRAMS

CRAFT

Hands-on, on-farm training

By Farmers, For Farmers

apprentice link

Online farm apprentice & mentor matching services

The Will to Teach Meets the Want to Learn

www.organicgrowersschool.org

SATURDAY 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 Certification for Small Ruminant Producers *Dr. Jean-Marie Lunginbuhl, NC State University*
COST: \$15.00 (includes FAMACHA card and certification) CLASS LIMIT= 20
This workshop will expose attendees to an integrated approach to gastrointestinal parasite control for small ruminants. Topics include the biology of the barber pole worm, the FAMACHA hands-on use of the FAMACHA card, the correct dosing, understanding parasite drug resistance versus host resistance, susceptibility or resilience to gastrointestinal parasites, management tips to reduce gastrointestinal parasite loads in animals and on pastures, and non-chemical approaches to treating small ruminants. **KARPEN 005**

Saturday only

P-PM: Raising & Shearing Sheep for Fiber Production *Meagan Roberts, Western Piedmont Community College*
COST= \$5 CLASS LIMIT= 20 KARPEN 005
Local fiber and cloth is significant in Western North Carolina and natural fiber from sheep is a great way for farmers to join the movement. Students will learn about breed selection, housing, care and nutrition with a focus on high-quality wool production. This workshop is hands-on and will involve handling sheep, shearing and evaluating animal fiber.

Q-AM: Catch a Fire *Christina Gordon, Animal Phat*
COST= \$5 CLASS LIMIT= 12 QUAD BY THE FLAGPOLE
Make fire by friction using two pieces of wood, a bow, pressure block, and your own body mechanics. Learn what materials work and why, where to find them and more. A limited number of bow-drill fire kits are available to take home for a small fee.

Q-PM: The Art of Making Miso (SATURDAY ONLY) *Liat Batshira, Fermentation Wizard*
COST= \$5 CLASS LIMIT= 16 RHODES ROBINSON 131
You will learn how to ferment beans & grain into miso! We will talk about the tradition and science of miso making. Participants will get hands-on experience and take home a mini batch of the miso we make in class. Also, we will taste multiple homemade samples of Miso and discuss health benefits of Miso & ways of eating it other than in soup.

FULL

R-AM: Drop Spindle Spinning *Miranda Heidler, Wild Bergamot Hand Crafts*
COST= \$5 CLASS LIMIT= 12 KARPEN 206
Come experience a basic hand tool used to spin animal or plant fibers into yarn or cordage. Drop spindles have been used all over the world by traditional people.

R-PM: Basket Making, *Louise Langsner, Country Workshops*
COST= \$12 CLASS LIMIT= 12 KARPEN 206
An introduction to weaving with willow. Weave a simple frame basket and learn basic weaving techniques using farm-grown, unpeeled willow. Willow cultivation, harvest, storage, and preparation will be discussed. Participants will need a sharp carving knife and good pruning shears. Cuttings for propagation will be available at a nominal charge.

S-AM: Intro to Natural Dyes *Lindsey Warf*
COST= \$5 CLASS LIMIT= 12 RHODES ROBINSON 131
Learn the art of natural dyeing with native plants. This class will provide you the skills to harvest plants and how to prepare, mordant, and dye fibers for amazing colors. Students can take home samples.

S-PM: Do-It-Yourself Drystone Masonry *Joe Dinwiddie, Dinwiddie Stone & Garden*
COST= \$5 CLASS LIMIT= 25 QUAD
The workshop is tailored towards homeowners wanting to construct their own drystone masonry landscape projects. We will cover safety issues, tool selection, use, stone types, math formulas for figuring your own project's materials, and drystone building methodology.

T-AM: Spoon Carving, *Barron Brown*
COST= \$5 CLASS LIMIT= 12 RHODES/ROBINSON 132
Carve a wooden spoon from a piece of Western North Carolina wood. Gouges and wood glue are provided. If you have a sharp knife bring it. Ages 10 years and up.

Saturday only

T-PM: Soap Making, *Beth Herdman, Dancing Woods Farm*
COST= \$10 CLASS LIMIT = 12 RHODES/ROBINSON 132
In this hands-on workshop, students will the learn basics of cold process soap making. Students will take home soap similar to the kind made in class.

U-AM: Primitive Pottery Technique, *Denton Bragg*
COST= \$5 CLASS LIMIT= 25 MULLEN PARK
Our indigenous ancestors created enduring, beautiful, and utilitarian ceramic vessels, utensils, fetishes, and adornments out of native clay. In this class, we will be hand building pinch pots, medallions, and other small objects with an on-going pit firing. Participants may take their projects home to fire on their own time.

Saturday only

U-PM: Primitive Pottery Technique, *Denton Bragg*
COST= \$5 CLASS LIMIT= 25 MULLEN PARK
Our indigenous ancestors created enduring, beautiful, and utilitarian ceramic vessels, utensils, fetishes, and adornments out of native clay. In this class, we will be hand building pinch pots, medallions, and other small objects with an on-going pit firing. Participants may take their projects home to fire on their own time.

Saturday only

Visit Our Food Vendors • Visit Our Food Vendors • Visit Our Food Vendors
Greenlight Cafe • Gypsy Queen Cuisine • Homegrown
Rosettas Kitchen • Sweet Monkey Bakery • West End Bakery

Please note that half day workshops required pre-registration.

SUNDAY CHANGES TO HALF-DAY HANDS-ON WORKSHOPS

MORNING WORKSHOP	9:00 AM - 12:30 PM 1/2 HOUR BREAK AT 10:30
P-AM: There is no class offered on Sunday	
The Sunday 1/2 Day Workshop schedule is the same as the Saturday 1/2 day workshop schedule, unless otherwise noted.	
T-AM: There is no class offered on Sunday	
U-AM: There is no class offered on Sunday	

AFTERNOON WORKSHOP	2:00 PM - 5:30 PM 1/2 HOUR BREAK AT 3:30
Q-PM: There is no class offered on Sunday	
R-PM: Willow Work- Garden Trellis <i>Louise Langsner, Country Workshops</i> COST= \$12 CLASS LIMIT= 12 KARPEN 206 An introduction to weaving with willow. We will weave a garden trellis and learn basic weaving techniques, using farm-grown, unpeeled willow. Willow cultivation, harvest, storage, and preparation will be discussed. Participants will need a sharp carving knife and good pruning shears. Cuttings for propagation will be available at a nominal cost.	
U-PM: There is no class offered on Sunday	

FULL

SILENT AUCTION

Visit the Silent Auction and bid on the amazing items donated by our friends and sponsors. The Silent Auction will open at 7:30am daily in Highsmith Student Union. The auction will close at 2:00 on Sunday, and winners will be posted at the communications corner, where you can stop by starting at 4:00 to pick up your items and pay. **All proceeds benefit the ongoing work of OGS.**

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.

Thank You for STANDING UP & DIGGING IN!

Organic Growers School is the region's #1 resource for education about HOW to produce food with respect for the earth, people, and communities.

To protect and ensure clean food for our future, make a donation to the work of OGS. Our children will thank you for it.

Stop by the OGS table outside the exhibit hall to make your contribution, or visit www.organicgrowersschool.org and donate online.



Organizers & 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:

- Ruth Gonzalez, *Reems Creek Nursery & Landscaping*
- Joan Engelhardt, *Black Mountain Tailgate Market*
- Rod Bowling, *Mudluscious Pottery & Gardens*
- Vannessa Campbell, *Full Sun Farm*
- Jeanine Davis, *North Carolina State University Cooperative Extension*
- Tom Elmore, *Thatchmore Farm*
- Debbie Lienthart, *Useful Plants Nursery*
- Ben McCann, *Goldfinch Gardens*

2014 Organic Growers School Conference Track Leaders:

- Jennifer Beck, *NC Cooperative Extension*
- Bart Renner, *NC Cooperative Extension*
- Jenn Cloke, *Organic Growers School*
- Meredith Leigh McKissick, *Organic Growers School*
- Jessica Hocz, *Mountain Valleys RC&D*
- Meghan Baker, *NC Cooperative Extension*
- Laura Fine, *NC Master Gardeners Association*
- Shawn Swartz, *Warren Wilson College*
- Jim Adkins, *International Center for Poultry*
- Kaleb Wallace
- Jeremy DeLisle, *NC Cooperative Extension*
- Zev Friedman, *Living Systems Design*

2014 OGS Conference Presenters:

Thanks to our 95+ presenters who have shared their time and expertise this weekend. Please see a complete list of the 2014 Speakers' Bios on pages 18-20.

Thanks to our host, UNCA!

OGS Staff:

- Meredith Leigh McKissick, Conference Coordinator
- Jenn Cloke, Assistant Conference Coordinator
- Karen Vizzina, Registrar
- Jodi Ford, Graphic Design

Special Thanks to all of our sponsors and to our wonderful volunteers!

Vendor Talks

1:00-1:30 Karpen 016
Financing Options for Your Farmland Purchase

Bruce Arrington, Commercial Ag Loan Officer at Carolina Farm Credit, ACA

Bruce 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.

OGS 2014 Speaker Bios

Farmer and professor **Philip Ackerman-Leist** teaches at Green Mountain College in Poultney, Vermont, where he established the college farm and is the Director of the Farm & Food Project. He directs the Masters in Sustainable Food Systems (MSFS) online graduate program and is author of "Rebuilding the Foodshed."

Nancy Lee Adamson, PhD, is a pollinator conservation specialist. Nancy supports pollinator and other beneficial insect habitat conservation and creation for the Xerces Society for Invertebrate Conservation and the USDA Natural Resources Conservation Service in Greensboro, NC. She studied native bees important in pollinating fruit and vegetable crops and meadow restoration in the mid-Atlantic.

Jim Adkins from the Sustainable Poultry Network. This network exists to equip farmers, chefs and food stewards to grow and market sustainable flocks of poultry; through Standard Bred genetics, pastured production and exceptional welfare.

Patricia Allison began teaching Permaculture Design Courses in 1994. In 1996, she put down roots at Earthaven Ecovillage, a Permaculture-based intentional community near Black Mountain, NC. The focus of her teaching is the cultural underpinnings of sustainability, and stresses that changing our everyday decisions about economic, social, spiritual, political and family life is the only path to creating a joyful and abundant future.

Jeff Ashton has been gardening organically, with varying degrees of success, for about 35 years. Since 1994, he has been tending his home garden in the Reems Creek valley, north of Asheville.

Liat Batshira has been fermenting food as a means of preservation, flavor enhancement, and for health benefits for 7 years. She has specializes in miso and vegetable ferments and has been the Fermentation Chef at a local restaurant.

Jennifer Bedrosian is the Chef Teacher at The Edible Schoolyard Greensboro. She has a degree in elementary education and many years experience working with food, cooking, and wellness. She currently leads cooking and food education programs for kids and families of all ages in Greensboro, NC.

Juliet Blankespoor is the director and primary instructor at the Chestnut School of Herbal Medicine, which she founded in 2007. She has been sharing her passion for plants through teaching herbal medicine and botany for over twenty years. She also teaches human anatomy and physiology, plant propagation, wild foods, tree identification, and bioregional roots herbalism. Juliet shares her plant obsession through her herbal articles and botanical photography in her Blog Castanea.

Margaret Bloomquist has studied and practiced sustainable agriculture for ten years. Roots in soil science and resource cycling have brought her around the world observing diverse agricultural and medicinal plant practices. She now calls the Southern Appalachians home, where she works with Jeanine Davis's team on research and extension efforts for Alternative Crops and Organics.

Rod Bowling and Cindy Trisler own Mudluscious Pottery & Gardens, a 20-acre homestead in Madison County nurtured by Rod Bowling and Cindy Trisler. Cindy went 'back to the land' in 1970 and hasn't left. Rod grew his first urban garden in 1974. Together they raise vegetables, fruits, shiitake and chickens for themselves and their e-market customers.

Denton Bragg has pursued indigenous and primitive human living skills for most of his adult life. He recently 'retired' from teaching primitive bow/arrow making after some 20 years with Rivercane Rendezvous. One of his recent interests has been collecting raw clay, 'building' using prehistoric methods and firing in various campfire and pit fire conditions.

Osker Brown manages Glorious Forest Farm, where the intention is to re-establish responsible humans as the keystone species. Most of this work focuses on native staple foods, but the end goal is to meet all human needs through deep interactions with the forest.

Luke Cannon is an avid naturalist and long time pursuer and teacher of our astounding natural world. His passions for exploring and appreciating the magical ecological intricacies of our living planet have inspired his studies of plants, birds, insects, lichens, fungi and more. Luke offers monthly public Woods walks in the greater Asheville area.

Loren Carty and Amanda Prior have been making green cleaning products for quite a few years. They run an environmentally friendly cleaning company in Asheville and we strive to create healthy spaces and clean air.

Dr. Miguel Castillo is originally from Loja, Ecuador, S.A. He graduated with a B.S. in Agricultural Science and Production from Zamorano Pan-American School of Agriculture in Honduras, C.A., and M.S. and Ph.D. degrees in Agronomy from the University of Florida, USA. His overall area of study is focused in the dynamics in the soil-plant-animal continuum that determine productivity and sustainability in forage-livestock agro-ecosystems.

Jeanine Davis is a NC State University horticulturist located on a research station near Asheville. She helps farmers diversify into organic agriculture and new crops, with current research efforts focused on medicinal herbs, hops, truffles, and broccoli. She also runs a very small farm with her husband in Etowah.

Joe Dinwiddie has been building drystone landscapes since 1997. He holds a Dry Stone Walling Association Certification and leads artist residencies & workshops for all ages.

Jeannie Dunn is the owner of Red Moon Herbs, a 20+ year manufacturer of freshly-picked and processed herbal extracts from local, prolific plants in peak season. As an herbalist and NC native, Jeannie has been wildcrafting and making herbal extracts professionally for a decade. She studied at the NC School of Natural Healing and One World Healing Arts, but her herbal roots go much further back, to the back-to-basics lifestyle infused in her as a child.

Keri Evjy describes herself as a community revivalist, ecological designer, herbalist, educator, and songcatcher who demystifies holistic life design practices and empowers all ages to be pro-active agents of social and ecological change. Through earth based connection, Keri catalyzes a healing relationship of people and planet through collaboration, demonstration and education.

Laura Fine is a graduate of the Culinary Institute of America and worked on private yachts and in several restaurants. She currently focuses on catering, wedding cakes and special occasion desserts.

Tom Elmore is co-owner and operator of Thatchmore Farm in Leicester NC. He has grown certified organic lettuce for 25 years and serves on the Boards of the Organic Growers School and the NC Greenhouse Vegetable Growers Association.

Robert Goode has been a falconer since 2004. He has had several birds and helps remove birds from the airport.

Amy Hamilton is a farmer, mother, and herbalist growing on a 24 acre COG biodynamic farm in Lake Lure, NC. Operating Appalachian Seeds Farm and a founding member of the NC Biodynamic Farming Initiative based at Sacred Mountain Sanctuary she endeavors to empower regional farmers in implementing biodynamic practices on their farms.

Christina Gordon is the founder of Animal Phat. She has worked as a Farmer, Braintanner, Educator and Maker since 2003. Christina sits on the B.O.D. for Earthskills Rendezvous', Inc. and has taught numerous skills for schools, festivals, parks, museums, camping events and private classes throughout the United States.

After years of study and practice of Biodynamic farming, gardening, and animal husbandry, **Josh Hale** began teaching these techniques to people in the area. Now, he would like to give such skills to the next generation in a fun and informative way with this miniature flow-form workshop.

Karen Hansen is a Certified Beekeeper who has been raising bees without treatments for over five years. She is a mentor, activist, and teacher at the annual Center for Honeybee Research Bee School. She finds great joy sharing both her insights and questions regarding the keeping of honeybees.

Miranda Heidler is a bonafide acorn-eating, roadkill butchering Madison county dweller. From a young age she was drawn to creating things with her hands and has since gained a reputation for her mastery of many ancient skills from naalbinden to reed-sleighting, and teaches all things fiber-y at earthskills events all over the southeast.

Beth Herdman has lived and played in Madison County for the past 28 years and has been making soap about 20 of those years. Soap making was a project inspired by a sensitivity to commercial soaps. She experimented with a few batches, and what started as a small home venture turned into a blooming business. All of Dancing Woods soaps are made from only the finest ingredients, with organic and/or wild-crafted herbs.

Joe Hollis has been developing a botanic garden of useful plants (a permacultural 'Paradise Garden') on 3 acres in Yancey Cty. NC, for over 40 years. Specialties include native and oriental medicinal herbs, perennial food plants and useful weeds. Mountain Gardens also incorporates a herb shop, apothecary, nursery and seed business. www.mountaingardensherbs.com.

Kudzu's hairy green tendrils have had a hold of **Justin Holt** since he helped convert a kudzu patch into a productive urban microfarm during a permaculture apprenticeship 4 years ago. Since then he's been refining the process of extracting kudzu root starch and exploring various other uses of the plant.

Chip Hope started the Sustainable Agriculture program at Western Piedmont Community College. He earned his Master's degree from Clemson University, focusing on IPM and heirloom plants. For years he has grown and sold open pollinated vegetables, culinary and medicinal herbs, and edible landscape plants. He is passionate about growing food and medicine.

Louise Langsner grows and weaves willow on her farm in Madison County. She has been making baskets with natural materials since 1974. She and her husband offer week-long classes in basketry, chair-making, bowl carving, and other woodcraft at their school for traditional woodworking, Country Workshops.

Laura Lengnick is a soil scientist with 30 years of experience researching, consulting and teaching about soil health and sustainability. She has advocated for sustainable and organic farming as a federal policy-maker, community activist, professor and farmer to move sustainability values into action on the farm and in our food system. Laura's most recent research explores agricultural resilience to climate change.

Dawn Leonard has been practicing yoga since 2005 and teaching since 2010 at Guilford College, in Greensboro. This is her third year of sharing yoga with the children at OGS. After birthing her first child last July (at home), she has a new appreciation for the youthful body and mind.

Justin Leonard is the garden manager at the Edible Schoolyard in Greensboro. He believes in the transformative power of play in both children's and adult's lives. He is a Permaculture designer, returned Peace Corps volunteer, and a new dad.

Dr. Jean-Marie "JM" Luginbuhl, Professor of Crop Science and Animal Science at NC State University, has been leading the Meat Goat and Forage Systems Research and Extension Program since 1995. He is responsible for conducting research with meat goats and provides statewide leadership in the development of the expanding meat goat industry through training, technology transfer and educational programs designed for cooperative extension agents, farmers and agribusiness professionals.

Dawn Mathews is a homesteading, homeschooling, artist and author who owns The Thankful Goat, a goat milk soap and bath products business. She is an avid cook and enjoys being a wwoof-USA farmer, teaching homesteading skills, milking, and cheese/soap making. Dawn teaches workshops and lives in Granite Falls, NC.

Lee & Domisty Menius own and operate Wild Turkey Farms LLC in China Grove NC where they raise and market pasture raised pork, beef, lamb, and poultry. Wild Turkey Farms has been direct marketing for 16 years and raising outdoor pigs for 12 years. Lee worked with CEFS' NC Choices program for 4 years helping to develop pasture hog guidelines for NRCS and NCSU.

Lily Midgett-Nicholson is an educator for the Edible Schoolyard at the Children's Museum in Greensboro, NC and is an advocate for learning through play. Her professional experiences range from teaching in a classroom to teaching waist deep in a glacial stream. She looks forward to meeting fellow outdoor enthusiasts and sharing knowledge, enthusiasm, and time together.

Craig Mauney has worked as an Extension agent for Cooperative Extension for over 20 years. He is presently the Extension Area agent specializing in commercial vegetable production in Henderson, Haywood, and Buncombe Counties.

Steve Moore is a research and teaching faculty in AgroEcology at Elon University. Previously he was the farm manager at CEFS NCSU and prior to that ran his families general farm in PA for 30 years. He has grown in, researched, and presented widely on protected production/high tunnels for 20 years.

Grayson Newell has worked in the renewable energy industry for 12 years. He is a licensed H1 mechanical contractor and has a NABCEP Solar Heating Installer certification as well as NABCEP PV Installer certification. He has experience with both commercial and residential installations and also teaches NABCEP certified courses at AB Tech.

During his 28 years farming, **River Oneida** has been the manager of the garlic and perennial onion program at Southern Exposure Seed Exchange, the Twin Oaks Community Garden and Twin Oaks Seeds.

Chris Owen and her family started working with dairy goats as a 4-H project and grew their passion into a successful artisan goat dairy, Spinning Spider Creamery. Their herd has become well known for its national champion Saanens. Raising goats with an eye toward conformation, productivity and health is the foundation of both their business and their family lifestyle.

Janet Peterson and Jeff Hambley manage Cloud 9 Farm- 200 acres of inherited, forest land in Fairview, NC. Janet's goal since 1994; improve property and diversify income, keeping PUV tax status through cost-share grants, harvesting trees and saw-milling for farm use and sale, vacation rentals, livestock, blueberries and beehive products.

Marcus Renner hands on experience with new and existing construction gave him the knowledge to teach and train others about sustainable building. After a decade in the new construction field Marcus realized that our existing homes can be changed to be efficient, healthy and comfortable.

Meagan Roberts is instructor of Sustainable Agriculture and Horticulture Technology at Western Piedmont Community College. While her teaching responsibilities are diverse, her focus is sustainable crop and livestock production and managing the livestock on the WPCC farm. Her agricultural expertise includes small fruit and vegetable production as well as sustainable livestock production.

Debbie Roos is an Agriculture Agent for the Chatham County Center of North Carolina Cooperative Extension where she is responsible for programming in the areas of commercial vegetable production, organic production, pollinator conservation, alternative agricultural enterprises, forestry, and beekeeping.

Jill Sidebottom has been the mountain conifer (think Christmas trees) integrated pest management specialist with Cooperative Extension in western NC since 1988. She has studied native bees since 2012 to learn how they utilize ground covers in tree fields.

Kesi Stoneking is a graduate of Warren Wilson College, and has degrees in Forestry from NC State University, and the Swedish University of Agricultural Sciences. She currently teaches Forest Management Technology at Haywood Community College in Clyde, NC.

Joel Tippens is the founding director of Fair Share Urban Growers. A gardener since childhood, he may have finally decided what he wants to be when he grows up-- an urban farmer. The mission of Fair Share is to grow good in da' hood; empowering low-income households to move beyond charity toward increased self-reliance. Is there anything more significant in this life than good friends and neighbors turning compost together?

Jim Walgenbach is Professor of Entomology and Extension Entomologist at NC State University's Mountain Horticultural Crops Research & Extension Center in Mills River. Has conducted an applied research and extension program on management of arthropods in fruit and vegetable systems in western NC.

Lindsey Warf grew up in the grandmother mountains of Appalachia. She is a fiber artist and gardener of vegetable, medicinal, and dye plants. Currently, she is homesteading in Madison County, NC where she is establishing perennial herb gardens and experimenting with natural dyes and wearable art.

Lee Walker Warren has been homesteading and farming for more than 15 years. She is the Executive Director of the Organic Growers School, which has been providing organic education to Southern Appalachia since 1993. She is the co-founder of Village Terraces CoHousing Community, a collaborative, off-grid neighborhood at Earthaven Ecovillage, and the manager of Imani Farm, a pasture-based cooperative farm focused on pastured egg production. Lee is also an herbalist, writer, teacher, and food activist, with an avid interest in rural wisdom, sustainable economics, and women's issues.

Marc Williams has taught hundreds of folks about plants, people and their interface. His training includes a B.A. in Environmental Studies/Sustainable Agriculture and a M.A. in Appalachian Studies/Sustainable Development. Marc has spent over 15 years working at various restaurants, farms, and travels throughout 24 countries in North/Central America and Europe.

21st 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 baskets provided in each classroom
- OR you can hand your evaluation in to any classroom moderator at day's end.

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, 2014 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 8 Session #1: 9-10:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 8 Session #2: 11:00 - 12:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 8 Session #3: 2:00- 3:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Saturday March 8 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 9 Session #1: 9-10:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 9 Session #2: 11:00 - 12:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 9 Session #3: 2:00- 3:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

Sunday March 9 Session #4: 4:00-5:30

Session #/letter: _____ Session Name: _____

Session Rating: Poor Fair Good Excellent Outstanding

Comments: _____

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

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 was the most valuable thing you learned this weekend?

Will you change something in your life or think about something differently because of what you learned this year at OGS?

Any other comments?

Exhibitors

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

- A-B Tech BioNetwork Lab
- Appalachian Seeds Farm & Nursery
- ASAP
- BackHome Magazine
- Bahama Baby Lotion
- Banner Greenhouses
- Black Seed organics
- Blue Ridge Biofuels
- Blue Ridge Naturally NCNPA
- Carolina Farm Credit
- Chestnut School of Herbal Medicine
- Earth Tools
- Firestorm Café and Books
- Green Mountain College
- Greenbee Cleaning Co.
- High Mowing Organic Seeds
- Mother Earth News Fair
- Natures NOG
- NC Ginseng & Goldenseal Co.
- New Sprout Organic Farms
- Perdue AgriRecycle
- Red Moon Herbs
- Reedy Fork Organic Farm
- Reems Creek Nursery & Landscaping
- river island apothecary
- Seven Springs Farm
- Southern Expsoure Seed Exchange
- Southern SARE
- Sow True Seed
- Stuppy Inc
- The Biltmore Company
- Touchstone Essentials
- Toxic Free NC
- Useful Plants Nursery
- Villagers
- Western Piedmont Community College
- Wood-Mizer LLC

Be sure to stop by the OGS table in Highsmith Union for information about our year-round educational opportunities!

And, if you want to make sure OGS remains a voice for organic agriculture in our community, make a donation today when you drop by. *Thanks for your support!*

CRAFT

COLLABORATIVE REGIONAL ALLIANCE FOR FARMER TRAINING



CRAFT is a coordinated effort to bring established farmers, farm apprentices, and students of agriculture together for a comprehensive training program in the art and science of sustainable agriculture, straight from the hearts, mouths, and fields of seasoned local farmers. CRAFT is designed as a program to mentor and teach the next generation of farmers while also building a stronger network for current farmers here in the Southern Appalachians. We now have two regional chapters based in Western NC and the Chattanooga area that you can join!



"Great presentation and lots of passion."



"Innovative farmers, well prepared, beautiful farms."



"Really love the combination of tour with potluck and the relaxed feel and how open the farmers were with us being in their space and to answering questions."



Join today and learn to farm, mentor future farmers, or improve your farming skills!



www.organicgrowersschool.org

We're here to help you grow.

At Carolina Farm Credit, we understand agriculture. For more than 95 years we've been a dependable source of credit to agriculture.

Visit our website at carolinafarmcredit.com to apply for a loan or find a service center near you!

Financing For:

- Farms & Land
- Operating Expenses
- Buildings & Equipment
- Homes & Construction



**CAROLINA
FARM CREDIT**
Country Mortgages

Loans for land, homes & living.
800-521-9952
carolinafarmcredit.com



NMLS #410620

Ag, Home & Land Loans / Appraisals / Financial Planning / Crop & Life Insurance / Leasing

Organic
Growers
School

2014 EVENTS

Get Growing!

ORGANIC GARDENING SERIES

Dates: April 1, 6, 28 (First 3 Tuesdays)
Time: 7-9PM
Location: PubliCafe, 46 Wall Street,
Asheville, NC
Cost: \$15/class or \$40/series

A three-part series on all aspects of growing: planning, planting, production, and pests. Taught by Brian Gonzalez - Gardener, local food blogger, and author of Organic Growers School's Ask Ruth Gardening Column.

GMO OMG

Film & Panel Discussion

Date: April 28, Earth Day
Time: Doors at 6:30. Film starts at 7-15
Location: Asheville Community Theatre,
35 E Walnut St, Asheville, NC 28801
Cost: \$12 in advance or \$15 at the door

Director and concerned father Jeremy Seibert (of Asheville) is in search of answers to complex questions of "who controls the future of food?" Followed by Q&A with the Director and panel discussion with local organic experts.

Farm Dreams

Explore Your Vision

Date: May 17
Time: 10AM-3:30PM
Location: To be determined
Cost: \$75

Are you dreaming of starting your own farm? Join us to explore the practicalities of your farm dreams. We'll cover relevant information about sustainable farming, resources, skills, training, support networks, and prioritization as you move toward your farming goals.

ANNUAL HARVEST CONFERENCE

FOR ORGANIC GROWERS

Date: September 6
Time: All Day
Location: To be determined
Cost: \$40

A long-awaited fall event. The Harvest Conference features the popularity of the Spring Conference with a focus on the fall growing season, harvesting, curing, growing, packing and more...all organically, of course.

www.organicgrowersschool.org