Organic Growers School Presents
Our FALL CLASS SERIES
for GARDENERS & HOMESTEADERS
of All Shapes and Sizes!

CALENDAR of FALL CLASSES

Saturday October 19: Permaculture-Based Site Design for the Homestead with Chuck Marsh Class Conducted at Farm Location

Saturday, October 26: OGS Conference Encores – Series 1 at UNCA, Room 125, Rhodes/Robinson CLASSES: Unusual Workhorse Cover Crops for Gardeners, Growing Great Garlic, Introduction to Raising Chickens in the City, Appalachian Wild Medicinal Plants

Sunday, October 27: Poultry for the Homestead with Jim Adkins Class Conducted at Farm Location

Saturday, November 2: OGS Conference Encores – Series 2 at UNCA, Room 125, Rhodes/Robinson CLASSES: Urban Permaculture In Action, Herbs For Mental Health, Soil Nutrient Management for the Garden and Small Farm, Introduction to Backyard Fungal Farming

Saturday, November 9: OGS Conference Encores – Series 3 at UNCA, Room 014, Zeis CLASSES: Homesteading 101, Herbs for the Immune System, Planning Your First Vegetable Garden, Intro to Bird Language

Register ONLINE
Permaculture-Based Site Design for the Homestead

with Chuck Marsh, Living Systems Design

SATURDAY, October 19, 2013
9:30 am - 3:30 pm
On-farm workshop near Swannanoa, Asheville NC 28805

About the Teacher - CHUCK MARSH:
Chuck Marsh’s classes are always super-popular at the OGS Spring Conference, and this day-long fall workshop is sure to leave you with lots of meaty information and techniques for assessing your own...
Chuck is full of enthusiasm and has an encyclopedic knowledge of useful plants, edible landscapes, permaculture, and site design. Along with being a permaculture trainer and designer, landscape artist, Earthaven Ecovillage cofounder and site-planner, and partner in Living Systems Design; Chuck is the founder of Useful Plants Nursery, a permaculture-based nursery specializing in edible and medicinal plants. He has thirty years’ experience designing and managing gardens, landscapes, and other outdoor projects in the Southeast and consults and teaches nationally and internationally. See www.organicgrowersschool.org for more information.

REGISTER ONLINE
or email meredith@organicgrowersschool.org,
or call 828-668-2127.

Poultry for the Homestead

with Jim Adkins, Sustainable Poultry Network

SUNDAY, October 27, 2013
1:00 pm - 5:00 pm
On-farm Workshop near Swannanoa, Asheville NC 28805

Want chickens? Other poultry? Get started! Pick the perfect birds for your family’s flock - learn about poultry breed selection and how to choose the best heritage breeds for eggs and meat...AND MUCH MORE!
About the Teacher – JIM ADKINS:
Jim started raising and exhibiting poultry as a young man in 4-H. For the past thirty years, he has raised over fifty breeds and varieties of standard bred poultry (that includes chickens, ducks, geese and turkeys). Jim teaches workshops - and judges standard bred poultry - across the United States and abroad. Jim established the International Center for Poultry in 1992, founded the Sustainable Poultry Network, and serves as a sustainable poultry specialist. He lives in McDowell County, NC.

**Sign up now for this Sunday, Oct. 27 half-day workshop. Every year this workshop is an OGS Spring Conference sell-out with a waiting list. See www.organicgrowersschool.org for more information.**

Register ONLINE
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OGS Conference Encores

Three Part Series

Held on Three CONSECUTIVE SATURDAYS

October 26th, November 2nd, & November 9th

Get Inspired! These classes have been especially chosen for their pertinence to the fall season, their popularity at the Organic Growers School Spring Conference, or to help you lay the groundwork for your 2014 garden. Classes include permaculture topics, gardening and homesteading, herbs, animals, garden building, and more. Check out each class description and choose your favorites. Attend one class, attend for the entire day, or attend the entire series – Your choice!

CLASS SERIES 1

Saturday, OCTOBER 26 in Room 125, Rhodes/Robinson, at UNCA

9am-10:30am Session 1:

Unusual Workhorse Cover Crops for Gardeners Pat Battle, Living Web Farms

Still can’t find the perfect cover crop for your small space? Pat Battle will introduce you to some covers you’ve never tried, including fava beans, lablab, and more. Learn the unique benefits of these workhorse plants, including food uses, soil enhancements, and pest management.

11am-12:30pm Session 2:

Growing Great Garlic Anne Grier, Gaining Ground Farm

Fall is the time to plant your garlic! Growing garlic in your garden can be easy and gratifying. This class covers all the basics of growing great garlic, including choosing varieties, preparing beds, planting, mulching, overwintering, harvesting and drying, and saving your own seed garlic.

2pm-3:30pm Session 3:

Introduction to Raising Chickens in the City Cathy Williams, Asheville City Chickens

Join Cathy for a discussion of sustainable, humane chicken rearing in an urban setting. She’ll cover breeds, city laws, coop design, and feed considerations for a happy, healthy small flock. Participants will receive a list of local resources and suppliers.

4pm-5:30pm Session 4:

Appalachian Wild Medicinal Plants Dave Meesters, Medicine County Herbs

Learn the medicinal uses of seven common wild plants from our incredibly rich bioregion, as well as identification, wildcrafting, and medicine-making tips.

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CLASS SERIES 2

Saturday, NOVEMBER 2 in Room 125, Rhodes/Robinson, at UNCA
9am-10:30am Session 1:
**Urban Permaculture in Action: An Introduction To Backyard Micro-Farming**  
Zev Friedman, Living Systems Design
Bringing fresh practical techniques for veterans and a strong infusion of permaculture thinking for newcomers, Zev has spun a yarn out of photographs, a short video documentary, and real living examples of how our urban culture is growing a post-petroleum economy by seed and deed. 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.

11am-12:30pm Session 2:
**Herbs for Mental Health**  
Janet Kent, Medicine County Herbs
This class provides an introduction to herbal approaches for supporting mental health. We will cover specific herbs for conditions with special emphasis on cultivation and self-care.

2pm-3:30 pm Session 3:
**Soil Nutrient Management for the Garden and Small Farm**  
Franklin Sides, The Lord’s Acre
Come learn to preserve and cycle nutrients on the farm and in the garden, gain an understanding of nutrient forms, and learn about proper quantity, placement, and timing. Learn why composting and cover crops are such an important part of the yearly cycle.

4pm-5:30pm Session 4:
**Introduction to Backyard Fungal Farming**  
Rodney Webb, Salamander Springs Farm
Harness the power of decaying plants to produce food in the form of mushrooms! Inoculation methods, harvesting, pest management, storage and drying will be covered, with a primary emphasis on shiitake and oyster mushrooms.

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CLASS SERIES 3

Saturday, NOVEMBER 9 in Room 014, Zeis, at UNCA

9am-10:30pm Session 1:
**Homesteading 101**  
Bob & Pat Momich, Arrowwood Farm
Over thirty years ago, we decided to live simply and assume some control over our food, water, and power. In this session we will share how we achieved our goal and how you can do it too.

11am-12:30pm Session 2:
**Herbs for The Immune System**  
Juliet Blankespoor, Chestnut School of Herbal Medicine
Learn about tonic herbs, prepared as teas, syrups, and soup, which support us in staying healthy. We will also cover immunostimulating and anti-microbial herbs, and how they help in overcoming infection.

2:00pm-3:30pm Session 3:
**Planning for 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.
**Intro to Bird Language**  
*Clint Corley & Luke Cannon, Forest Floor Wilderness Programs*

Come learn how amazing our avian neighbors are. 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.

Register [ONLINE](https://www.mynewsletterbuilder.com/email/newsletter/1411881753), or email meredith@organicgrowersschool.org, or call 828-668-2127.

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**To Register for Any OGS Class You've Seen Here**

- **Permaculture-Base Site Design Registration**  
  $75. Registration includes lunch.

- **Poultry for the Homestead Registration**  
  $40. Registration does not include lunch.

- **Conference Encores Registration**  
  You may register for one class only, or register for the entire day –You choose!  
  - Advance registration: $15 per class, $50 entire day  
  - At the Door: $18 per class, $60 entire day  
  Does not include lunch; however, campus dining hall will be open with meals available for purchase.

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