It's Spring Conference Time! :: Organic Growers School | MyNewsletterBuilder

The Spring Conference is Just Around the Corner!

Online registration closes Wednesday, March 5th at 5pm!

Registration will be available at the event, but you can save yourself all that time waiting in line when you could be checking out the TRADE SHOW, visiting the SEED EXCHANGE, perusing the SILENT AUCTION, or just enjoying a cup of hot coffee and chatting it up with other GROWERS LIKE YOU!

Plus all the hardworking folks at registration headquarters will love you for it!

So register online now!

Are You a Twitter User?

Tweet about Us!

We at the Organic Growers School are always trying to expand our web presence, so this year, we're introducing a whole army of volunteer bloggers to be our social media eyes and ears on the ground. Also new this year, we're asking conference attendees to tweet about us in real time!

Use hashtag #OGSspringConf

Pre-Conference Workshops

Pollinator & Poultry Workshops on Friday, March 7th

Don't miss out on two great classes offered Friday before the conference:
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this weekend!

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Grassroots Partners
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Banner Greenhouses

Find out how to protect and manage habitat for these vital insects on the farm and in home and community gardens. This full day training will provide you with the latest science-based approaches and local resources for attracting and conserving beneficial insects.

Click here to register for Xerces Society’s Pollinator Short Course!

In this intensive workshop, we will cover everything you need to know to raise your own poultry flock! You will learn how to properly identify heritage poultry breeds, how to secure and purchase baby chicks, brooding principles, basic husbandry and disease control, feeding, and processing. We will have a hands-on processing demo. New this year, we will include a cooking demonstration for heritage poultry. All this will be done on a small farm and will include live breeds of standard-bred poultry.

Click here to register for Beyond the Backyard!

Reems Creek Nursery

70 Monticello Road
Weaverville, NC 28787
www.reemscreek.com
828-645-3937
Check Out Some of the Exciting Classes Offered this Weekend!

Everything from Non-Toxic Housekeeping to Sustainable Rabbit Rearing

Digging In Track
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.

Soils Track
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.

Commercial Farmers I Track
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.

Alternative Energy Track
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.

Commercial Farmers II Track:
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.

Primitive Skills Track
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.

Pollinator Track
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.

Permaculture Track
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.

Cooking Track:
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.

Gardening Track
Perennial Plants for Health
Chip Hope, Western Piedmont Community College
From attracting beneficial insects to restoring soil balance, 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.

Livestock Track
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.

Register Now!
Register online until 5pm on Wednesday, March 5th!