Farm-to-Table Dinner to Benefit OGS

Saturday, March 12th at 5:30 PM

Join us for an exclusive reception and organic, farm-to-table dinner in an elegant setting on the UNC Asheville campus.

Celebrate local food and farmers as we extend the joy and connection of the conference day. All proceeds benefit the important work of Organic Growers School.

Expect four delicious courses of expertly curated local foods: colorful samplers showcasing the best in local charcuterie, cheeses, and pickles, unique presentation and mouth watering main dishes for all palettes, plus delectable dessert.

The forthcoming menu is in the works, and promises to showcase spring’s freshness, and WNC’s bounty.

Tickets to the Dine with Pierre & OGS can be purchased on a sliding scale from $75 to $125 per diner. Please be generous as the funds serve to spread support and education for organic growing in our region. If you wish to give additional donations to OGS, there is an option in the registration process.

LEARN MORE!

Special Host, Bill Whipple, aka Pierre Geaux, will MC the dinner with all the finesse of a French food snob.

Pierre is a passionado for what the French call “Terroir” or local flavor. Recently released from detention at Guantanamo Bay for telling US customs that he was a “Terroirist”, he found American cuisine there to be lacking in what he would say as, “Les choses interessant”. Despite this misunderstanding, Pierre is on a mission to teach Americans something about cuisine, and he encourages us to eat something “interesting” by exploring the local flavors of small farms. Pierre will be addressing the dinner audience with profound, esoteric, arrogant, and amusing insights related to food,
New Spring Conference Track: Voices From the Field

Our newest track will showcase experts leading in their fields nationally & abroad!

Read the descriptions HERE!

The Rooftop Growing Guide
with Annie Novak

High Tunnel Introduction from A to Z
with Christina Newhouse

Tools of the Trade
with Joel Defour

Passive Solar Greenhouse Design
Shannon & Terry Carroll

Food Labels for the Conscientious Consumer
with Callie Casteel

Edible Campus Walking Tour
with Melissa Acker

ABC’s of Your 1st Veggie Garden
with Alison Arnold
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