5th Annual Get Growing, Organic Gardening Series

All 4 Tuesdays in April 2016: April 5, 12, 19, 26

An exciting four-part series on all aspects of Growing: planning, planting, production, and pests. Improve your established garden or start growing for the first time.
Get Growing with Our Organic Gardening Series! :: Organic Growers School

Dr. John Wilson Community Garden

Get Growing CLASS 1: Tuesday, April 5, 2016 from 7:00 PM – 9:00 PM
Why you should consider growing organically; important site, size, and design considerations for your garden; growing the soil & nutrient basics; garden seasons; and useful tools will be discussed. Q & A session.

Get Growing CLASS 2: Tuesday, April 12, 2016 from 7:00 PM – 9:00 PM
Techniques for starting seeds and transplants; dealing with common problems; how much to plant; composting & vermicomposting; converting your lawn to garden; an edible yard; and maximizing your garden space. Q & A session.

Get Growing CLASS 3: Tuesday, April 19, 2016 from 7:00 PM – 9:00 PM
The virtues of mulch; water and fertilization considerations; compost tea; cover cropping and n-p-k; organic disease and insect control; and tips for Fall gardening. Q & A session.

(NEW in 2016) Get Growing CLASS 4: Tuesday, April 26, 2016 from 6:30 PM – 8:30 PM
FIELD TRIP
A hands-on, education tour of the Dr. John Wilson Community Garden, which features a variety of garden methods: French Intensive, square foot, hugelkultur, no-till and more. This garden-based class will also be an opportunity to review topics from the first three classroom sessions, see these techniques in practice, as well as build your confidence through experiential learning. The garden is located at 99 White Pine Dr. in Black Mountain and the last class will meet there.

TAUGHT BY:
Diana Schmitt McCall
Garden Manager at Dr. John Wilson Community Garden
Eat Smart Black Mountain, a program of Black Mountain Parks and Recreation

Diana manages the Dr. John Wilson Community Garden which is home to nearly 70 gardening families, over 100 fruit and nut trees, mushroom logs, a native species trail and a biodynamic donation garden which produces 4000 pounds of produce annually for distribution in Black Mountain. Her work also includes school garden programs, expanding community gardens in the town, and partnering with numerous agencies and institutions to educate her community on how to grow, access and prepare healthy food for themselves and their families.

Classes will take place at Fifth Season Asheville Market,
4 South Tunnel Road, Asheville, NC 28805
Enjoy class, have a beer, and browse gardening supplies!

LEARN MORE!

Last Chance for Farm Dreams!

Organic Certification & Production Workshop

Friday, April 22nd from 8:45 a.m. – 3 p.m.
Registration fee is $20 and includes lunch.
Come learn the basics of the US National Organic Program and organic production methods. Topics include:

- organic regulation & the certification process,
- organic nutrient and pest management,
- overlap with GAP certification,
- and certifying agents available in western NC

Register Here!

www.organicgrowersschool.org