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Providing Organic Education Since 1993

What We're Loving This Week



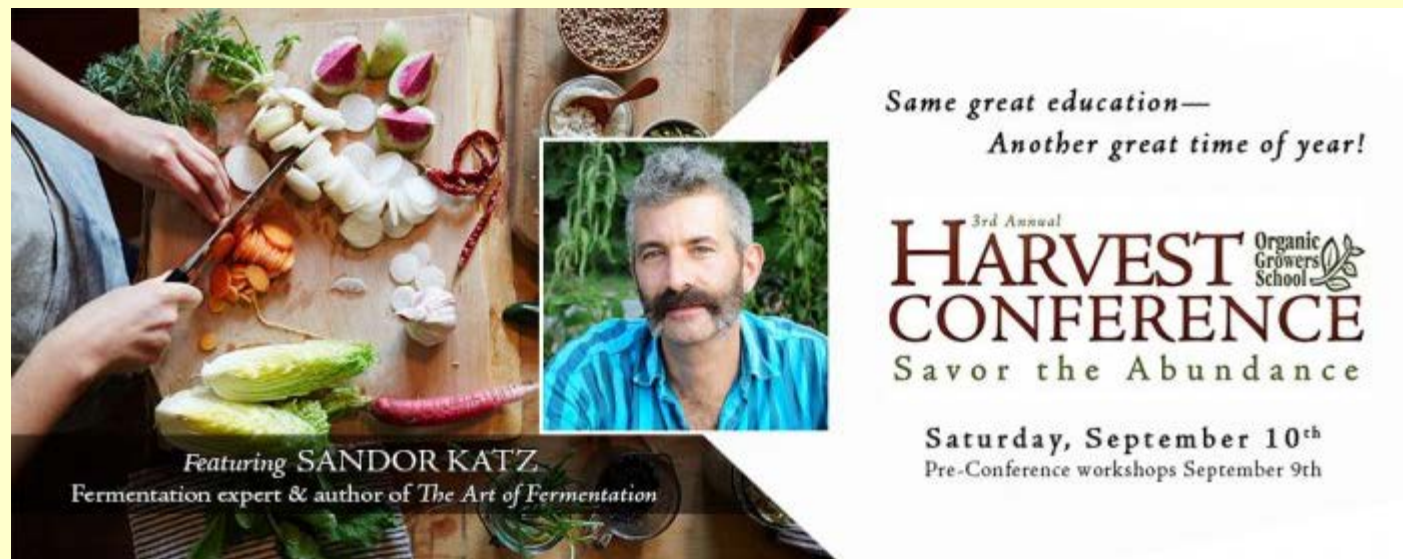
1. What do you know about WNC's [emerging cheese scene](#)?
2. Food writer and fermentation expert [Sandor Katz](#) will be teaching a full-day [fermentation workshop](#) at the Harvest Conference.
3. We're nearing the peak of the growing season and summer heat. Take a look at some [strategies](#) for organic disease control and [a guide](#) to what's plaguing your plants.
4. We are so proud of our [Farm Beginnings](#) graduates who are [re-building their family farm](#)! We are

[accepting applications](#) for this training program until August 31st.

5. We just launched a re-imagined version of [Apprentice Link](#), a tool to help apprentices find farm work and to aid farmers in finding those interested in learning the sustainable farm trade.

Harvest Conference Early Registration Pricing Ends Tomorrow!

Main Conference September 10th | Pre-Conference Workshops, September 9th



Same great education—
Another great time of year!

3rd Annual
HARVEST Organic Growers School
CONFERENCE
Savor the Abundance

Saturday, September 10th
Pre-Conference workshops September 9th

Featuring **SANDOR KATZ**
Fermentation expert & author of *The Art of Fermentation*

Choose from 26 Workshop classes in 7 tracks, much like the Spring Conference format.

Organic Growers School presents the Harvest Conference, a fall event featuring all the popularity of the Spring Conference with a focus on the **Fall & Winter Growing, Home Cooking, Fermentation, Preservation, Homestead Skills, Self-Reliance, Backyard Wonders** and more...all organically of course.

[Register Here!](#)

(Early registration pricing ends on August 5th)

We pride ourselves on bringing you practical advice on growing and sustainable living, while remaining affordable and accessible.

When: September 9th & 10th, 2016

Where: AB TECH MAIN CAMPUS, ASHEVILLE

Who: Backyard & Urban Growers, Homesteaders & Gardeners of all stripes, and those interested in self-reliance.

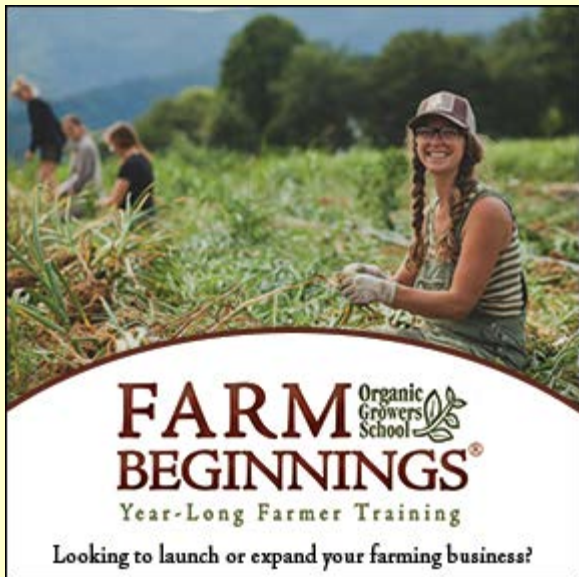
Cost: \$40 (before August 5th), \$45 after

Friday Pre-Conference Workshops include [The Art of Fermentation with Sandor Katz](#), [Grow Your Way Home with Chuck Marsh](#), and [Herbal Apothecary Skills with Melissa Fryar](#).

Find more details about workshops [HERE!](#)

Accepting Applications for
Farm Beginnings Until August 31st.

Upcoming Workshops at
Living Web Farms



- Designed for new & prospective farmers
- 180+ hours of farmer-led programs
- Mix of classroom sessions, on-farm tours, & networking
- Goals: design, plan, & start a profitable farm business.

[Learn More](#)



- 8/20: Small Grains Production
- 8/25: Ferment Everything!
- 9/3: Build a Smokehouse
- 9/13: Biomass Cookstoves
- 9/20: Welding Skillshare

www.livingwebfarms.org

[Click Here](#)

To find out more about the exciting workshops being offered at Living Web this month!

2016 GROWTH PARTNERS



www.organicgrowersschool.org

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<http://www.organicgrowersschool.org>

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