The Spring Conference is organized annually by Organic Growers School Inc, a 501c3 non-profit organization. Your registration fees go directly to OGS and its educational programming. Please direct correspondence to:

OGS Board of Directors
PO Box 17804
Asheville, NC 28816

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Amah Mitchell, Anne Knoflicek, Bre O’Connor, Chris Smith, Dylan Ryals-Hamilton, Elizabeth Ayers, Franny Tacy, Kelly Gaskill, Mark Dempsey, Meredith Leigh, Nancy Lee Adamson, Nicole DelCogliano, Pearson King, Phylis Stiles, Richard Freundberger, Rod Bowling, Shane Maxson, Shawn Swartz

2017 Conference Speakers
Thanks to our 100+ speakers who have shared their time and expertise this weekend. Please see a complete list of Speaker Bios on pages 13–17.

Special thanks to Rodrigo Nunez for being our cover model.

Thanks to our host, the University of North Carolina Asheville, and the 100+ dedicated volunteers!

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Brew & Chew
FREE Saturday Social
6:00–8:00 p.m.
Lipinsky Auditorium

Kick back and relax with your fellow farmers and gardeners over brews, snacks, live music, and a raffle. Your name badge entitles you to a complimentary Hi-Wire beer or Buchi Kombucha.

****Raffle Prizes to be awarded at the Brew & Chew!****
- Free enrollment in Online Herbal Medicine Making Course from Chestnut School of Herbal Medicine.
- Five yards of Danny’s Dumpster compost, DELIVERED!
- Custom Birch wood imagery glasswork by Amanda Taylor.
- Two-hour photography session including full printing rights and one framed farm-y photo print by Amelia Fletcher.
- Free registration to OGS’s Organic Gardening Series.

$5 per raffle ticket or $20 for 5 tickets
Raffle tickets will be available for sale all day on Saturday at the OGS table in the exhibit hall and again from 6:00–7:00 p.m. at the Brew & Chew in the Lipinsky lobby. The drawing will be at 7:30 p.m. at the Brew & Chew social. Winners need not be present to win. Remember, this event is FREE! Come join us!

****Organic Educator of the Year****
The “Organic Educator of the Year” will be announced at the Brew & Chew to honor one among us who has gone above and beyond for our organic and sustainable farming community.

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Pick Up Your Boxed Lunch
If you pre-ordered a boxed lunch when registering for the conference, it will be available for pick-up at 12:30 p.m. at the Food Court area on the quad. Sweet Monkey Cafe and Gypsy Queen will also be providing delicious, local food options.

Annual Seed Exchange
Dozens of varieties of heirloom and heritage seeds are available for barter or for free. Growing these varieties helps to preserve their genetic diversity and ensure their survival. The seed exchange is generously organized by Lee Barnes. Please bring containers or ziplock bags.

Farmer Educator Meetup
You’re invited to a networking event, especially for folks involved in farmer support, training, and education. OGS will share successes and challenges, what we are learning about farmer education nationally, and how we are responding regionally. Sunday, 12:45–1:30 p.m. at The Glass House.
Keynote Speakers

Matthew and Althea Raiford—Topic: Farming as Life-Long Learning. Saturday and Sunday, 1:45 p.m., Humanities Lecture Hall.

Gabe Brown—Topic: Holistic Regeneration of Our Land. Saturday, 1:45 p.m., the Justice Center.

Weekend Schedule

7:30–all day
Registration

9:00–10:30
Session 1

10:30–11:00
Break

11:00–12:30
Session 2

12:30–2:30
Lunch

1:45–2:15
Keynote

2:30–4:00
Session 3

4:00–4:30
Break

4:30–6:00
Session 4

Attention Conference Attendees!

UNCA has revised its parking policy for events. Every vehicle must display a parking permit on the dashboard. OGS will also facilitate this process by making permits available at Check-In. The fee is $5.00 (goes to UNCA) for the permit and is valid all weekend. Tickets will be issued, by Campus Police, to vehicles not in compliance.

Chat with our Sustainability Coach

Brandon Greenstein, the OGS Sustainability Coach, will be at the OGS Booth (in the Exhibit Tent) over lunch (from 12:30 to 2:00pm) on Saturday and Sunday to answer questions, chat, and discuss your projects.

Visit the Trade Show

For a complete list of exhibitors, go to page 19.
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## Sunday Schedule

As class sizes are limited, we have provided many options for each time slot. If the class you desire is full, please move on to your next choice. Arrive early if a class is a “must-see” for you.

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<td>Biohacking with Fungi William Padilla-Brown Karpen 038</td>
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**Additional Notes:**
- **Workshops:** $10 fee per registration, requires additional registration.
- **Earth Skills:** Desire is full, please move on to your next choice. Arrive early if a class is a “must-see” for you.
- **Farmers:** Additional options for each time slot.
- **Mushrooms:** Seed to Seed: Completing the Garden Cycle, Angie Lavezzo, Chris Smith, Carmichael 230.
- **Livestock:** Intro to Organic Pastured Pigs Alice Percy Karpen 035.
- **Mushrooms:** Mushroom Cultivation in the Southeast, Tradd Cotter Karpen 038.
- **Permaculture:** Permaculture: How to Get Started, Natalie Bogwalker Carmichael 132.
- **Pollinators:** Meet the Other Bees Jill Sidebottom Karpen 243.
- **Poultry:** Poultry Housing for Backyard and Pasture, Brant Bullock Karpen 241.
- **Soils:** 5 Keys to Building Healthy Soil Gabe Brown R-Robinson 125.
- **Sustainable Forestry:** Coppice and Silvopasture Osker Brown Carmichael 133.
- **Sustainable Living:** Humanure Composting Ned Ryan Doyle Carmichael 102.
- **And More!** Supplying Dried Botanicals to the Commercial Market Jennifer Gerrity, Carmichael 231.
Year-long, farmer-led training and support program designed to help aspiring, new, and expanding farmers plan successful and sustainable farm businesses.

180+ Hours of Training including a mixture of farmer-led classroom sessions, on-farm tours, and an extensive farmer network.

OrganicGrowersSchool.org
Class and Workshop Descriptions

Community Food

Community Nuttery Tom Celona—Walnuts and Hickories provide rich nutrition, build soil and prevent erosion. Why do we think of these trees as pests? Learn to process these delicious, nutritious nuts and about efforts to create a community nut processing facility in Asheville.

Diversity and Community Resilience Jovan Sage—In the same way that biodiversity is important to our organic agriculture, human diversity is invaluable to cross-pollinate, preserve culture, encourage creativity and build up our community resilience, creating a respectful world where we all thrive.

Growing Food in Public Spaces Tom Celona—Asheville has a long and evolving history with public food infrastructure. This class will discuss some of the struggles and successes of the last several years, including species selection.

Growing Organic Communities Food Access Expert Panel—Join a panel discussion on the successes and failures in building community food programs in Western NC. The panel will recount the many lessons learned about establishing sustainable communities and accessing healthy foods.

Growing Our Youngest Gardeners Susannah Fotopulos—Understand how to implement a meaningful garden-based program for children as young as four, explore hands-on edible education lessons, design an outdoor children’s space and take home a sample lesson from our toolkit you can put to work right away.

Wild Foods: Sustainable, Local, and Natural Alan Muskat—Work with nature, not against it. For long-term sustainability, minimal inputs, and naturally adapted varieties, nothing beats wild foods. Learn about foods common to WNC, food security, and marketing this “produce from Providence” as a green industry.

Crafting Flavor Profiles Matthew Raiford—Chef, farmer, and owner of The Farmer and The Larder, Matthew brings us culinary delights and wisdom from coastal Georgia. Learn to create flavor profiles using local and organic ingredients with a focus on readily available spring fare.

Indian Cooking: Tricks and Techniques Sunil Patel—The class provides an overview of Indian cuisine, eating styles, and basic tools, techniques, and resources. Embark on your delicious, creative cooking and eating adventures.

Powerhouse Breakfasts Patryk Battle—In a breakfast rut? Crashing before lunch? Learn a variety of nutrient-dense breakfasts that will carry you to lunch and beyond. Also, explore breakfast recipes to celebrate special times.

Sustainable Seafood Clark Barlowe—Learn about sustainable seafood with Chef Clark Barlowe. Chef Clark will speak about sustainable species, both wild and farmed. He will provide a cooking demonstration with samples involving some of the less-utilized parts of the fish, as well as relevant literature.

Cooking

Fire Building Rachel Shopper—Practice the fine art of fire building! Collect and prepare fire materials, learn the benefits and uses of different fire structures, and light and tend your own fire.

Knots, Ropes, and Strings Camper bob Jarrell—Learn to tie and utilize several knots useful to farm and forest. Includes a discussion of types, purposes and applications, as well as demonstrations and hands-on practice of the Bowline, Sheet Bend, Truckers Hitch, Clove Hitch, Figure Eight, and others.

Wild Nuts Osker Brown—Wild nuts formed the basis of human diets around the northern hemisphere for 50,000 years. The Southern Appalachians host a variety of highly nutritious nut species, including acorns, hazelnuts, hickories and walnuts. Join Osker for a lesson on regional nut processing.

Year-Round Moss Gardens Mosin’ Annie—Mosses need no fertilizers, pesticides, or herbicides. They are immune to freezing, adaptable to shade and sun, and offer year-round green. This WNC native and expert on moss gardening shares ideas for landscapes, including lawns, green roofs and living walls, and offers planting techniques and maintenance methods.

Farmers: Beginning

Creative Farmland Access Suzanna Denison, Chris Link, Holly Rippon-Butler—Do you have the skills, tools, and abilities to farm, but not the land? Learn about creative ways to access farmland, including business partnerships, work trade, incubator farms, leases, and standard sale.

Discover Industrial Hemp Eric Walker—In 2015, North Carolina legally processed industrial hemp for the first time in 50 years. Discover history, industry, and legislation. Gain a greater understanding of production and distribution. Avoid common pitfalls.

High Tunnels for Homesteaders Christina Newhouse—High tunnels are greenhouses for year-round fruit and vegetable production that are popular with growers of all scales. Explore different types of tunnels to extend your crop season, appropriate types of plants, irrigation issues, and how to apply to funding programs.

Intro to Biodynamics Holly Whitesides—Biodynamic farming is a method of organic production that involves tracking the lunar and planetary cycles and using natural preparations to increase nutrition and fertility. Learn basic production, preparation application, and certification details.

Principles of Biological Systems Dan Kittredge—Efficient and ecologically sensitive production happen as we learn about what plants need to flourish. Create those conditions by exploring practices and strategies to maintain air, water, life, minerals and food in the soil.

Specialization and Scale: How to Create Profit from the Farm Althea Raiford, Matthew Raiford—Gain hard-earned wisdom from the sibling farmers from Georgia. Learn to specialize within the farm, become proficient at some things and do them on a larger scale, incorporate value-added products, don’t grow everything, etc.

EARTH SKILLS

Power Building Clark Barlowe—Practice the fine art of fire building! Collect and prepare fire materials, learn the benefits and uses of different fire structures, and light and tend your own fire.

Knots, Ropes, and Strings Camper bob Jarrell—Learn to tie and utilize several knots useful to farm and forest. Includes a discussion of types, purposes and applications, as well as demonstrations and hands-on practice of the Bowline, Sheet Bend, Truckers Hitch, Clove Hitch, Figure Eight, and others.

Wild Nuts Osker Brown—Wild nuts formed the basis of human diets around the northern hemisphere for 50,000 years. The Southern Appalachians host a variety of highly nutritious nut species, including acorns, hazelnuts, hickories and walnuts. Join Osker for a lesson on regional nut processing.

Year-Round Moss Gardens Mosin’ Annie—Mosses need no fertilizers, pesticides, or herbicides. They are immune to freezing, adaptable to shade and sun, and offer year-round green. This WNC native and expert on moss gardening shares ideas for landscapes, including lawns, green roofs and living walls, and offers planting techniques and maintenance methods.
A Quick Look at Slow Flowers Jane Henderson—
You’ve heard of slow food. How might slow flowers enhance your farm plan? Growing flowers could likely diversify farm production and boost income. Identify crops with potential for farmer’s market, CSA, restaurant and special event sales.

Creative Farmland Access Suzanne Denison, Holly Rippon-Butler, Chris Link—Do you have the skills, tools and abilities to farm, but not the land? Learn about creative ways to access farmland, including business partnerships, work trade, incubator farms, leases and standard sale.

Flower Power: Making Beautiful Connections Eatherley Schultz—Alternatives for flower growers with designers and the floral industry. How to create communication, product availability, designers/retailers needs, promoting seasonal and local flowers and alternative products and forging a path into the booming wedding/event industry.

Practical Plant Pathology Vanessa Campbell—
Vanessa will share her experience with diseases on her cut-flower and vegetable farm and strategies for managing them. Please bring your questions and strategic solutions to share.

Selecting Vegetable Varieties Jeanine Davis, Richard Boylan—Variety selection is one of the most important factors for producing a successful crop. Information from recent university research, participatory breeding projects and grower surveys on a wide variety of WNC grown vegetables will be presented.

Spring and Summer Hoophouses Pam Dawling—Hoophouses are helpful for crops that struggle outdoors because of temperature or bugs. We will discuss seed, cover crop, flower varieties, cooling, managing soil-borne diseases, and other uses, such as seed drying and storage.

Growing Epic Tomatoes Craig LeHoullier—
Tomatoes are often the centerpiece of gardens. From history and choosing varieties to growing tips and harvesting, we will immerse ourselves in the love apple. We will also discuss seed saving, recipes, and preserving techniques.

Seed to Seed: Completing the Garden Cycle Angie Lavezzo, Chris Smith—We’ll walk you through the seed-to-seed cycle for squash, tomatoes, beans and basil. Discover the skills and confidence to grow the crop and save the seed this year. Practical advice, tips and demos for the home gardener and seed saver.

Successful Straw Bale Gardening Craig LeHoullier—
The straw bale is a great addition to the gardener’s toolbelt. Learn about bale selection, preparation, and best crops for success, as well as the best seasonal care approaches.

The Good, The Bad, and The Bugly Patryk Battle—Plant diversity is our best means of resolving insect pest problems. It requires a dynamic balance of plant-eating and predaceous insects. Learn how some insects disrupt this balance and the array of effective, organically approved tools for control.

Adaptogens: Herbs for Stressful Times Corey Pine Shane—Adaptogens are gentle tonic herbs that help us respond and adapt to stress and tone our nervous system. Experience a sampling of adaptogen herbs and how to incorporate them into your food, as well as in extracts.

All About Holy Basil Noelle Fuller—
Noelle will discuss results from two years of research including varieties best suited for the southeast, highest yields, most desirable composition of essential oils, as well as practical information about growing (spacing, harvesting, yield averages, days to flower, and germination).

Gardening For Your Healthcare Deanna Riggan—Deanna will discuss growing your own medicine cabinet with a focus on food as medicine, growing your own herbs for medicine-making, treating your home like an inner garden, and the importance of creating a meditation space. Positive mental health starts at home.

Homeopathy for Chronic Illness Kimberly Woods—Homeopathic medicine stimulates the body’s own healing response and is a popular alternative to western medicine in Europe. Kimberly will discuss case studies on treating cancer, autism, bipolar disorder, depression, and Lyme disease.

Introduction to the Five Elements Patricia Kyritsi Howell—The Five Elements of Traditional Chinese Medicine describe the essential rhythm that permeates all life, affecting body, mind, and spirit. Learn to recognize the Elemental patterns and how to align with them to maintain a calm spirit, vibrant health, and a sense of purpose.

Invasive Plant Medicine Josh Fox—While we can’t ignore the uncontrolled spread of invasive plants, we can tap into their useful plant medicine. Learn how Kudzu, Burdock, Honeysuckle, and others have been used for thousands of years and see the blessing underneath the invasion.

Mixing It Up: Tonics in the Kitchen Patricia Kyritsi Howell—Combine seasonal produce, medicinal herbs, and wild foods to create delicious herbal tonics to improve immunity, build vitality, calm the nervous system, and nourish the senses. Inspired by traditional recipes, learn simple techniques for using food as medicine.
LIVESTOCK

Animal Integration Gabe Brown—Learn to use livestock as a tool for improving production and soil. We’ll discuss breed selection, birth dates, species diversity, and how to keep your animals thriving on the pasture throughout the year.

Dairy Goats for Homesteads Chris Owen—Learn how to care for and manage dairy goats. We will discuss basics on fencing, shelter, feeding, and maintaining these amazing animals, as well as safe milk handling and simple cheesemaking.

Intro to Organic Pastured Pigs Alice Percy—Just getting into pigs? Thinking about expanding from a couple pigs to a couple dozen? Learn how to effectively and economically house, fence, and feed a happy pig. Happy pigs taste better!

Strategies for Pastured Livestock Miguel Castillo—Miguel will discuss how to reduce off-farm inputs, increase grazing days, prevent weed infestation, and use alternative sources of nutrients for pasture-based livestock systems.

PERMACULTURE

An Appalachian Milpa Lifeway: Community-Scale Carbon Farming Zev Friedman—Milpa describes an ancient farming lifeway that integrates corn, beans, squash, sunflowers and other annuals, tree crops, fungi, and animals, cycled via forest farming and addition of biochar. Zev will focus on his community’s aspirational mimicry of Milpa culture and will include tidbits from his recent visit to Mexico.

Building Climate-Resilient Edible Landscapes Chuck Marsh—Explore permaculture and dryland approaches to growing integrated, climate-resilient home food systems, including informed plant selection and placement, simple earthworks, soil building, rainwater harvesting, and neohorticultural plant growing methodologies.

Permaculture 101: A Toolkit Patricia Allison—Using the common-sense principles of permaculture design, we can learn to see consequences before we act, avoiding mistakes and saving time, energy, and money. This class explores the basics of this essential design.

MUSHROOMS

Biohacking with Fungi William Padilla-Brown—Biohacking, or DIY Biology, is used to enhance our health, nutrient uptake, and cognition. Using fungi for these explorations is becoming more popular. Learn where to source quality adaptogenic and nootropic fungi, mushrooms, scrotilia, and lichen.

Fungi and Resilience William Padilla-Brown—Fungi are present in all living systems and learning to team with them increases resilience. Applications range from waste-water management to textile production. Cultivate an understanding of fungi and propagate mycelium to take home.

Medicinal Mushrooms Matto Ryall—Discover how fungi help heal the body based on medical research and traditional uses. Explore physiological responses in the body, successful treatments for chronic diseases, and ways to make potent extracts and medicine.

Mushroom Cultivation in the Southeast Tradd Cotter—Hot weather deters many mushroom growers from fruiting in summer. Learn cultivation strategies, low-tech solutions, native plant by-products for high-yield alternatives, and varieties: shiitake, oyster, king stropharia, paddy straw, giant milk, and almond portabella.

The Business of Mushrooms Amy Fox, Tradd Cotter—We will discuss design strategies for developing a mushroom cultivation operation to fit your economical and physical limitations, as well as business planning, insurance requirements, farm design, and marketing.

What’s that Mushroom? Michael Hopping—What are they? How do they live? What are the major groups? Learn basic ID information about local species of wild mushrooms. Michael will focus on species and identification pitfalls.

Propagating Plants for Permaculture Frank Salzano, Natalie Bogwalker—Do you want to develop your plant geekiness? Are you ready to save some money on transplants? Propagation is the answer! You’ll go home with several plants that you propagate in class, including elderberry and hazelnut.

Re-inhabiting the Land: A Sense of Place Alexander Meander—Explore concepts that re-establish us in the wild web of ecology, such as bioregional permaculture, deep ecology, ecoforestry, and rewilding. Includes practical knowledge of working with forest succession and bioregional flora. This class is recommended for potential and current landowners.

POLLINATORS

Creating Monarch Habitats Kim Bailey—Invite monarchs to lunch by growing milkweed and providing a succession of nectar plants throughout the season! Take an in-depth look at monarch natural history, migration, and habitat needs. Discuss pollinator plant propagation, techniques for rearing caterpillars indoors, and explore related citizen-science projects.

Enhancing Farm Diversity to Support Pollinators Nancy Lee Adamson—Floral diversity on farms supports pollinators and many other insects that benefit our farms, gardens, and watersheds. Learn about our smaller farm heroes: the most common types of bees, wasps, flies, beetles, and other wildlife that help ensure healthy harvests.

Growing Native Plants from Seed Pat Sommers—Discuss seed morphology, pollination and the importance of species plants in a highly hybridized world. You’ll plant two six-packs with a variety of native seeds while learning germination requirements and the what, how and why of growing them.

Meet the Other Bees Jill Sidebottom—Native bees were the New World’s pollinator work horses long before honey bees arrived from Europe. Discover their rich diversity in western NC, and learn to recognize the most common groups and increase their numbers in your garden or farm.

Integrating Pollinators into the Garden Angie Lavezzo—Join Angie to learn about the benefits of attracting pollinators to your vegetable gardens: boost natural pest control, increase yields, and improve overall beauty.
POULTRY

Birds of Another Feather Sam Humphrey
This class will focus on poultry other than chickens: turkeys, ducks, geese, quail, and guineas. The discussion will include how to properly rear them in comparison to chickens.

Developing a Poultry Business Philip Renshaw—Explore the Meat Handler Registration and Inspection Guidelines and the North Carolina Poultry Exemption Operation Requirements for on-farm slaughter and processing, labeling, and marketing of products.

Need-to-Know Chick Care Meagan Roberts
Meagan will discuss best practices in caring for chicks including housing, husbandry, feed, biosecurity, and disease prevention.

Poultry Housing for Backyard and Pasture Brant Bullock—Learn the basics of creating housing for a small flock of poultry, whether a permanent structure or a mobile coop on pasture. We’ll discuss size, materials, perches, nest boxes, and best grass types for foraging chickens.

Raising Turkeys: From Poults to Processing Tim Burke—An overview of all things turkey: hatching, brooding, raising on pasture, processing, nutritional requirements by stages of growth, and how to avoid and treat disease.

SUSTAINABLE FORESTRY

Coppice and Silvopasture Osler Brown—
Presentation of initial trials of tree crops, coppice agroforestry, and animal integration at our site in Madison County, NC.

Mycoforestry Trad Cotter—
Mushrooms and other beneficial fungi are happiest in forest settings where farm production is minimal. Class includes a detailed discussion of sustainable tree harvesting methods, use of forest by-products, erosion control, snags for wildlife, and purposeful mushroom gardening beds.

Why Every Farm Should Have a Sugaring Operation Michael Farrell—Discover the benefits and economics of sugaring and marketing for maple, birch, and walnut sap. Explore community-based sugaring models: buying sap, boiling it on shares, or leasing others’ trees for tapping. Make plans to buy your first evaporator or expand your production and sales.

Wild-Simulated Ginseng Production Jim Hamilton—Join Jim for a close look at this valuable native plant. The class includes discussion of site selection, companion plants, site preparation, planting, production issues, and market trends of Panax ginseng.

SUSTAINABLE LIVING

Amending the Soil Basics Mike Weeks—Join a discussion of the basic amendments added to organic gardens and small farms. Discover what your soil needs, the benefits of each amendment, and how to maximize bio-availability.

Five Keys to Building Healthy Soils Gabe Brown—Discover production methods and implementation techniques for healthy soils to increase yields and decrease chemical and machinery costs. Minimize soil disturbance, keep soil covered and living roots in the soil, maximize diversity, and use animal integration.

Soils 101: Applying Soil Basics to the Farm Holli Milner—Soil is complex, but with some basic knowledge of how soil works, you can farm better. Learn how the many properties of soil interact and how you can manage for both healthy soil and healthy plants.

Wake Up Your Soil With WEEDS Vail Dixon—
Have you ever wondered what you can do to work with nature instead of fighting weeds? Did you know that what you feed the soil can actually prevent weeds from germinating? Learn why weeds grow and how to feed your soil to help the plants you want to grow thrive. Learn how to support the biology to work for you.

SOILS

Atomizing Waste Oil Burners Dan Hettinger—
Babington-style oil atomizers can cleanly burn a wide range of waste oils with minimal processing. See how this technology can be used for reliable, clean and safe combustion and how to capture this intense heat for use in a wide range of applications.

DIY Farm Hacks Althea Raiford—An organic farmer, electrician, and military veteran, Althea will show you how to use free stuff to make farming and homesteading affordable and creative. Compost with what you already have, build from pallets, work with small spaces.

Home-Scale Seed and Nut Oil Pressing Chris Smith—The benefits of pressing your own oil include freshness, quality, purity, and autonomy. Discussion of experiments in home oil production with a hand-cranked press. Discover the best equipment, varieties of nuts and seeds, uses, storage, and more.

Humanure Composting Ned Ryan Doyle—
Humanure composting offers a proven, safe, sanitary, and effective way to conserve water, protect the environment and return valuable nutrients to the soils. Join Ned for a discussion on collection and processing methods, options for emergency sanitation, and applications of fully composted materials.

Powering Your Homestead with Solar Matthew Bennett—Whether you want to offset electricity with clean energy or have back-up power when the utility grid goes down, this class will help you save with solar. Learn about product selection, system sizing, interconnection options, financing, and incentives.

Rainwater Harvesting Benjamin Portwood—
We’ll talk about the whys and the hows of harvesting rainwater from your home or your land and how to best use it for your plants, and even in your house if you’re brave enough to try!

AND MORE...

Home Orchards and Fruits Andrew Goodheart Brown—Growing fruit organically in WNC can be a challenge. Discover how to design for success. Make good decisions prior to starting your home orchard or learn about caring for established plants.

Introduction to Homestead Dreams Brandon Greenstein—Taking the time to plan can help manifest your desires. Discover your values, skills, resources, as you chart a path to move forward with your vision. Enhance your confidence, hone your focus, boost your creativity, and generate inspiration for the lifestyle you imagine.

Supping Dried Botanicals to the Commercial Market Jennifer Gerrity—Discover the requirements for cultivating medicinal and aromatic crops for commercial sale, including post-harvest handling, drying, packing, labeling, record keeping, as well as regulatory and quality compliance. We will discuss woodland botanicals (ginseng, goldenseal, black and blue cohosh, and bloodroot) and their market potential.

Tools of the Trade: All About Hand Tools Joel Dufour—Learn the proper uses and applications for many common (and uncommon!) gardening hand tools. Learn how to identify high-quality tools, and maintain them properly for long life.
CRAFT is a farmer-led training for apprentices and aspiring farmers in sustainable agriculture in Western North Carolina. Become a member today! OrganicGrowersSchool.org/organicfarming/craft

Free Online Database of WNC Farms
OrganicGrowersSchool.org

A free resource that connects sustainable farmers and farm apprentices. Farms in the program focus on Southern Appalachia, follow sustainable & organic practices, and integrate education into apprenticeships.

OPTIONAL WORKSHOPS

Beekeeping Basics Diane Almond, Sarah Eshan McKinney—Learn what’s involved in the magic of honeybees: time, money, equipment and management options, and issues for enjoying and sustaining healthy hives. Diane and Sarah will have beekeeping equipment on site for demos.

Equipment Repair & Maintenance Chris Link—Diagnose and repair common problems with two- and four-stroke engines. Avoid costly repairs by learning about maintenance, fluids, and settings. Chris will have a two-wheeled tractor on site for demos.

Introducing REAL Chickens Jim Adkins—Standard-bred poultry are heritage birds that are hearty and long-lived with genetics designed for vitality. Determine what breed is best for you, talk to breeders and learn about resources to acquire these old-timey, timeless and important breeds.

Introduction to Home Gardening Diana McCall—Gardening basics from seed to table include site planning, bed preparation, growing from seeds and starts, making compost, building soil fertility and proper harvest. Also, learn how to encourage species diversity in your home yard.

Kudzu Baskets Nancy Basket—Make two small baskets, one free form and one coiled, while learning everything else kudzu can do! Bale, eat, wear, write, and get well with the whole plant.

On-Farm Composting Brian Rosa—Compost improves soil while managing organic residuals. Increase income from selling surplus compost and/or increased production supported by compost-improved soil. Learn the basics of how to compost, methods, and utilization.

Tiny Homes and Small-Scale Design Jeramy Stauffer—The tiny and portable house movement has swept the country. It advocates simple living, a small ecological footprint, and design that meets all human needs. Learn technical approaches, design concepts, rules and regulations, construction issues, infrastructure and homesteading tips.

Whole Hog Butchery and Charcuterie Meredith Leigh—Learn pork butchery from nose to tail and the basics of curing meats via salt, smoke and fermentation. Meredith Leigh, author of The Ethical Meat Handbook, will lead a lively discussion on sustainable farming, mindful slaughter and good cookery.

Yard Garden Workshop Mark Hare, Buzz Durham—Intensive garden practices in Haiti are directly transferable to USA gardens. Learn to use readily available materials and resources on hand. Using these methods, we’ll build tire and raised bed gardens. Learn to build soil using biochar.
A Free Listing of Organically & Sustainably Grown Food in the Western North Carolina Region

Find local farms that are vetted for active engagement in their communities and use of sustainable practices.

www.OrganicGrowersSchool.org
Speaker Bios

**Alan Muskat** of No Taste Like Home is a leader in the mushroom and wild foods movements and has been taking people “out to eat” for over 20 years. Alan says, “Wild foods are a way of feeling at home in the world: that we are continually provided for and never alone.”

**Alexander Meander** is a feral homesteader and advocate of wild nature. He and his partner, Stacey, dwell at Ardea Homestead Sanctuary—sixty acres of forest and field in Cleveland County, NC. Alex is (mostly) self-taught on a wide range of topics that include human biology and ecological stewardship.

**Alice Percy** coordinates the Organic Growers Supply division at Fedco Seeds in Clinton, ME, with ten years of experience raising certified organic pastured hogs at Treble Ridge Farm in Whitefield, ME.

**Althea Raiford** of Gilliard Farm is a farmer, electrician, teacher, and retired US military veteran. She draws continuous inspiration from the hard work and relentless spirit of those that came before her. Her passion to reclaim Gilliard Farms comes from her love and appreciation for her family’s legacy and her family’s future.

**Amy Fox**, RN-BSN, is the owner of Fox Farm & Forage LLC which supplies a variety of gourmet mushrooms and foraged goods to local farmers markets, specialty grocers, distributors, and fine restaurants in the Triangle area of central NC.

**Andrew Goodheart Brown** of Barefoot Permaculture is a 40-year resident of WNC and a passionate home orchardist who manages more than 46 ecologically grown varieties. He’s also an international consultant in small-scale sustainable agriculture projects, an endangered species observer, a field biologist, naturalist, permaculturist, gourmet natural food cook, educator, gardener, and beekeeper.

**Angie Lavezzo** has been gardening for more than 20 years and a saving seeds for 10—the magic of a sprouting seed is still Angie’s favorite thing. Her job as General Manager for Sow True Seed gives her a perfect outlet for her passion and a good balance to her home life where she is a farmer, beekeeper, maker of things, and an avid reader.

**Benjamin Portwood** of EYG Landscapes has been working with perennial agriculture, edible landscaping, and rainwater harvesting since graduating from Montsant Permaculture Institute in 2007. He is passionate about many permaculture practices, especially rainwater harvesting.

**Brandon Greenstein**, the Home Grower Programs Director for OGS, is developing new services for home growers. His background is in renewable systems, earth works, energy, water, homesteading, and permaculture. He offers consulting, design, and technical services for the creation of low-impact and energy-conserving systems through his company, Integrated Ecological Solutions.

**Brant Bullock**, his wife, and two kids operate the King Family Farm in Piney Flats, TN, where they breed and raise poultry, swine, and beef. Frustrated with the direction of industrial farming, they made it their mission to engage in traditional and sustainable farming methods.

**Brian Rosa** of BE New Organic World, LLC and Vermicycle Organics has more than 25 years of experience in waste reduction and the composting industry. Over the last decade, Brian has delivered organic waste solutions to urban and agricultural clients across the globe. He recently retired from NCDENR as the Organics Recycling Specialist.

**Camperbob Jarrell** of Goat Wagon Studio has been tying and untying knots since way back in the last century. From field to forest to stone carver’s studio, he has learned a thing or two and is happy to share the practical knowledge he has gleaned from successful (and unsuccessful) knot tying adventures.

**Chris Link** manages operations at the Southern Appalachian Highlands Conservancy Community Farm where he’s growing the infrastructure and Beginning Farmer Incubator Program. He holds a degree in planning and landscape architecture from Clemson University.

**Chris Owen** and her family started working with dairy goats as a 4-H project and turned their passion into a successful artisan goat dairy—Spinning Spider Creamery. Their herd has become well known for its national champion, Saanens. Raising goats with an eye toward conformation, productivity, and health is the foundation of both their family business and family lifestyle.

**Chris Smith** of Sow True Seed is an enthusiastic grower and permaculturalist from a green-thumbed family. He has immersed himself in the world of seed and Southern growing. On his urban homestead, Chris is experimenting with landraces, selective seed saving, crop trials, grow outs, and edible seed oils.

**Christina Newhouse** of Smoky Mountain High Tunnel Initiative lives on a four-acre farm in Murphy, NC, alongside numerous animals and lots of green things. In 2014, she started a microgreen farm business called MIGHTY Greens Microgreens. Her goal is to foster small-farm viability that caters to a local market and brings innovative techniques to our area.

**Chuck Marsh** is a pioneering permaculture teacher, designer, community organizer, and horticulturist. He founded Useful Plants Nursery and is a senior partner at Living Systems Design. He works locally with Grow Food Where People Live and internationally with the Jamaican Sustainable Farm Enterprise Program.

**Clark Barlowe** of Heirloom Restaurant began his culinary career in his hometown—Lenoir, NC—where his family can be traced back seven generations and where he finds constant inspiration for traditional Southern cooking techniques and ingredients.
Corey Pine Shane, RH (AHG) is Director of the Blue Ridge School of Herbal Medicine and has taught herbal medicine across the US and Europe. He has spent over 20 years helping clients by artfully blending Chinese and Western herbal traditions with a focus on local plants.

Craig LeHoullier, author of Epic Tomatoes and Growing Vegetables in Straw Bales, specializes in heirloom tomatoes. He is a tomato nut with a huge collection of tomatoes, peppers, and eggplant. He also is the guy who named the Cherokee Purple!

Dan Hettinger, as manager of the Living Web Farms Biochar facility, is committed to implementing appropriate projects that close waste streams and maximize on-farm efficiency.

Deanna Riggan, owner of Momma Dee’s Remedies: Gardening for your Healthcare, offers classes for kids, teenagers and adults on her homestead in Enka-Candler. She graduated from Warren Wilson College in 2011 (where she was on the garden and herb crew) and apprenticed on farms around the world.

Diana McCall of Black Mountain Parks and Recreation manages the Dr. John Wilson Community Garden, home to nearly 70 gardening families, over 100 fruit and nut trees, mushroom logs, a native-species trail, and a biodynamic donation garden. Her work includes creating school garden programs, expanding community gardens, and partnering with institutions to educate her community on how to grow, access, and prepare healthy food.

Diane Almond of Bee City USA and BeeHab has kept bees for 16 years. As Master Beekeeper and Master Gardener, she’s led workshops across the state and is dedicated to the proclamation on her honey label, “We Are ALL Keepers of the Bees.”

Eatherley Schultz has a background in organic farming, horticulture, and landscape and floral design. She has worked on many vegetable and flower farms, partnered with nonprofit agriculture groups, owned a landscape design company, and managed a 250-acre medicinal herb farm. She currently owns Floressence Flowers.

Eric Walker was born and raised in central Tennessee on a tobacco and cattle farm. He has an extension and research appointment with the University of Tennessee and University of Kentucky in tobacco and specialty crop production, including industrial hemp.

Frank Salzano of Wild Abundance School for Permaculture and Homesteading has spent his life extensively practicing and studying temperate-climate permaculture and agroforestry. He is particularly interested in nut- and fruit-bearing tree crops, perennial plant propagation, and ethnobotany for the homestead. He has created a small-scale germplasm with a diversity of chestnuts, hazelnuts, and pawpaws.

Gabe Brown of Brown’s Ranch is a cover-cropping and soil-building pioneer who speaks globally about the advantages of healthy soil and land regeneration. A North Dakota farmer with over 5,000 acres in production, Gabe teaches techniques that, when applied in concert, can achieve similar success anywhere. The results of increased production, profit, and quality of life are the very definition of sustainability.

Holli Milner studied biology at Georgia Southern University and has written extensively on how agricultural practices affect soil microbial communities and health through pesticides, herbicides, fertilizers, and crop-rotation cycling.

Holly Rippon-Butler is the Land Access Program Director at the National Young Farmers Coalition. She also farms with her parents on their third-generation dairy and beef farm in Upstate New York.

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**Earth Day Film**

**Saturday, April 22 • 5:30 p.m.**

Lenoir-Rhyne University—Montford Campus

As many irreplaceable seeds near extinction, SEED reveals the harrowing and heartening story of passionate seed keepers as they wage a David-and-Goliath battle against chemical seed companies, defending a 12,000-year food legacy.

By donation at the door, no advance sales.
**Holly Whitesides** farms in Zionville, NC, at Against the Grain, a 35-acre diversified and direct-market farm that is certified biodynamic and organic. In addition to vegetables, the farm produces animal-welfare-approved chicken, turkey, pork, beef and goat.

**Ira Wallace**, author of *Vegetable Gardening in the Southeast*, is a Master Gardener and a worker-owner of Southern Exposure Seed Exchange. She serves on the boards of Organic Seed Alliance, Virginia Association for Biological Farming, and Organic Seed Growers Association, who are the lead plaintiffs in a lawsuit against Monsanto.

**Jane Henderson** of Commonwealth Farms has designed with local, seasonal floral materials for over 30 years. She grows cut flowers on 1.5+ acres in Concord, NC. Inspired by the daily gifts of Nature, she uses various strategies of season extension in order to provide unique floral designs 356 days a year.

**Jeanine Davis**, Ph.D., is a researcher and extension specialist with NC State University where she runs a program for organic agriculture and alternative crops (e.g., hops, truffles, stevia, herbs). She is the lead author of *Growing and Marketing Ginseng, Goldenseal and other Woodland Medicinals* and co-owner of Our Tiny Farm.

**Jennifer Gerrity** is the Executive Director of Operations of Mountain Rose Herbs and has been with the company since 2004. She assures the overall inner workings by overseeing the staff and production with a special interest in procuring high quality organic herbs, spices, and teas for customers.

**Jeramy Stauffer**, owner of the small-scale living company Nanostead, has been building green homes in Western NC for twelve years. Along with his wife and two children, he lives on a small farm in the Shelton Laurel Community in Madison County where they raise sheep and have a large garden.

**Jill Sidebottom** has worked for 28 years with the North Carolina Cooperative Extension Service, currently in Mills River. She knows all about the pests and diseases of NC's Christmas trees and forests and plenty about the beneficial pollinators native to our region.

**Jim Adkins** has been a catalyst in local and regional food movements for more than 35 years, driven by his passion for heritage breed poultry. He is the founder of the Sustainable Poultry Network which is committed to breeding, growing, and marketing poultry that can naturally reproduce and be genetically maintained.

**Jim Hamilton** of NC Cooperative Extension is the County Extension Director for Watauga County and has worked with ginseng for the last five years. He conducts or coordinates a wide variety of workshops and classes on wild ginseng harvesting and propagation.

**Joel Dufour** of Earth Tools was raised in Southern Indiana where his family ran a small-engine business and an organic vegetable farm. He has been using, maintaining, and selling high-quality garden tools for over 35 years.

**Josh Fox** is a licensed acupuncturist and herbal clinician at Fox Herbs & Acupuncture, incorporating Chinese medicine and Western herbal studies into his practice. He is a core faculty member of the Blue Ridge School of Herbal Medicine and Daoist Traditions College of Chinese Medical Arts.

**Jovan Sage** is a food and social justice activist, and community and political organizer, as well as a pickler, fermentator, jam-maker, and herbalist. Her background in diversity and sustainability includes work as a food retail professional, a Network Engagement Director for Slow Food USA, and consultant with local, national and international non-profit organizations on sustainable food and agriculture.
Kim Bailey has worked as an environmental educator for more than 20 years. She first visited the monarch overwintering sanctuaries in Mexico in 2002 and has since co-led several trips to the area. She now grows milkweed, wildflowers, fruits, and vegetables at Milkweed Meadows Farm, her family’s farm in Fruitland, NC.

Kimberly Woods of Homeopathy a Revolutionary Medicine has completed master programs with two world renown European homeopaths. For 25 years, she has helped thousands of individuals suffering from severe physical problems to psychological illnesses.

Mark Dempsey is the Farm Services Coordinator at Carolina Farm Stewardship Association, helping farmers implement conservation practices and transition to organic production. His background is in soil microbiology, weed science, and cover-crop research.

Mark Hare of Haiti Network and PCUSA is the son of a Presbyterian minister. He started his international service with the Peace Corps in the Dominican Republic. He became an agronomist in Nicaragua in 1998 and went on to Haiti and the Dominican Republic in 2004. He serves with the Farmer’s Movement of Papaye in Haiti.

Mateo Ryall has been learning about plants, mushrooms, trees, and nature for the past 20 years with some of the country’s top herbalists. He has taught mushroom identification and medicinal uses classes in WNC. He owns the organic nursery and permaculture design business Herb and Roots and offer internships at the nursery where students learn plant propagation, botanical and mushroom identification, herbalsim, medical mycology and permaculture.

Matthew Bennett had 22 years of solar experience and joined Sundance Power Systems in 2014. Previously, he founded Dovetail Solar & Wind and became a NABCEP Certified PV Installer in 2003. He enjoys hiking, paddling, playing Ultimate and working on his homestead in Madison County.

Matthew Raiford is the executive chef and owner at The Farmer and The Larder which was featured in Garden & Gun as one of the South’s most exciting new restaurants. A classically trained French chef, Matthew served as the program coordinator and associate professor of Culinary Arts at the College of Coastal Georgia. Raiford is a farmer at Gilliard Farms where he is the sixth generation to farm on the land that has been in his family since 1874.

Meagan Roberts is owner of Upper Yadkin Heritage Poultry in Happy Valley, NC. With her husband and children, she raises rare and endangered breeds of heritage chickens on pasture. She also teaches Sustainable Agriculture in Morganton, NC.

Meredith Leigh has, over the past 13 years, worked as a farmer, butcher, chef, teacher, executive director, shop owner, co-op founder, and writer, all in pursuit of sustainable food. She is a single mom, raising two boys, and is the author of The Ethical Meat Handbook.

Michael Farrell is the Director of Cornell University’s Maple Research & Education Center in Lake Placid, NY. There, he taps approximately 6,000 maples, 700 birch trees, and several dozen black walnut and butternut trees every year.

Michael Hopping is an amateur mycologist and an identifier for the Asheville Mushroom Club for three years. Along with Alan and Arleen Bessette, he is working on Mushrooms of the Carolinas to be published by UNC Press.

Miguel S. Castillo, originally from Loja, Ecuador, joined NC State University in 2013 as an Assistant Professor of Grassland Agro-Ecosystems in the Soil and Crop Sciences.

Mike Weeks has been serving WNC farmers and gardeners for 13 years. He is the manager and owner of Fifth Season Gardening and is passionate about bringing knowledge to beginning and advanced gardeners in a language that is easy to comprehend.

Mossin’ Annie (Annie Martin) is a moss rescuer, farmer, researcher, landscape contractor, artist, educator, field guide, and author of The Magical World of Moss Gardening. She is a WNC native and nationally-recognized expert on moss gardening.

Nancy Basket learned to make her first pine needle basket in 1980. For the past 15 years, she has shared her basketry and storytelling at Primitive Skills gatherings, Powwow, and through the National Indian Education Association.

Nancy Lee Adamson is a bee biologist who supports conservation on farms through USDA-NRCS East National Technology Support Center and is a Pollinator Conservation Specialist with the Xerces Society.

Natalie Bogwalker practices and shares skills she considers vital to humanity’s future. She is the founder and director of Wild Abundance, a school focused on skills empowering adults and teens in using permaculture, primitive skills, organic gardening, wild foods and medicine, and farmsteading. Natalie also coordinates the Wild Abundance Firefly Gathering.

Ned Ryan Doyle was an original Mother Earth News EcoVillage Research Center staffer and a workshop leader at Midwest Renewable Energy Fair for Humanure Composting. He has been a sustainable living advocate to 35 years. He was the former coordinator of the Southern Energy & Environment Expo and producer/host of Our Southern Community radio.

Noelle Fuller is a master’s student at the University of Georgia, with an interest in medicinal herbs, plant science, and nutrition. Her graduate research involves comparing the plant yield and the amount and composition of essential oils between holy basil varieties.

Osker Brown manages Glorious Forest, where he is working to develop wild staple foods, silvopasture, and coppice systems in rural Madison County.
Pam Dawling is the author of the book *Sustainable Market Farming: Intensive Vegetable Production on a Few Acres*. She also writes for *Growing for Market* magazine and manages the growing crew at Twin Oaks Community in central Virginia.

Pat Sommers owns Natural Selections Nursery where she grows Southern Appalachian native perennials from seed and spore. She also serves on the Asheville Botanical Garden's Board of Directors and helps maintain the gardens there.

Patricia Allison began teaching permaculture design courses in 1994 and from there put down roots at Earthaven Ecovillage, a permaculture-based intentional community near Black Mountain, NC. The focus of her teaching is the cultural underpinnings of sustainability, focusing on changing our everyday decisions to create a joyful and abundant future.

Patricia Kyritsi Howell, RH (AHG), a practicing herbalist with more than 22 years of clinical experience, is the director of the BotanoLogos School of Herbal Medicine in the north Georgia mountains. Her book, *Medicinal Plants of the Southern Appalachians*, is an essential reference for regional herbalists.

Patryk Battle, director of Living Web Farms, has worked for 40 years in all aspects of our food system to create socially and environmentally just and regenerative systems. He loves to cook and eat but often misses lunch! He is considered an expert on organic pest solutions.

Philip Renshaw is the Food Compliance Officer for North Carolina Department of Agriculture, Meat and Poultry Inspeccion Division. He is an expert on meat inspection laws and poultry products laws.

Phyllis Stiles, founder and director of Bee City USA, was named US Pollinator Advocate for 2015 by The North American Pollinator Protection Campaign. She has served non-profits in fields ranging from natural resource and farmland protection to civic leadership development.

Rachel Shopper has lived and traveled extensively and studied permaculture design in Nicaragua and Asheville. She is an instructor at Muddy Sneakers and Forest Floor Wilderness. Rachel's passion is connecting people with the natural world and all its wonders, and with themselves on a deeper level.

Richard Boylan works as an Area Extension Agent in the Watauga and New River Headwaters region to grow opportunities for diversified and sustainable agriculture. He also grows garlic and other crops in Watauga County at his Otus Branch Farm.

Sam Humphrey is very passionate about sustainable agriculture and pasture-raised poultry. Most recently, he was raising about 8,000 laying hens on about 200 acres of pasture. A graduate of Warren Wilson College in environmental science with a concentration in sustainable agriculture, he brings his passion to the classroom.

Sarah Eshan McKinney is the owner and beekeeper at Old World Honey, the beekeeper at Echo View Farm, and the president of Wild Mountain Bees. She is also a storyteller and instructor of all things magical: bees, queens and bee supplies!

Sunil Patel—farmer, permaculturalist, and food thought-leader—has studied natural farming methods throughout the U.S. including 4-season biodynamic vegetables, managing a grass-fed dairy, making artisanal raw milk cheese, natural building, and helping maintain permaculture sites. Originally from Pittsburgh, PA, he now lives in Asheville where he's launched Patchwork Urban Farms.

Susannah Fotopulos is the founder and director of Plant the Seed, a not-for-profit program that creates outdoor classrooms in community and school gardens to educate and empower under-resourced young people.

Susanna Denison is the land access coordinator for WNC Farm Link, a partnership facilitating successful relationships between farmers looking for land to farm, and landowners aspiring to keep their farm and forest land in agriculture.

Tim Burke has been a farmer, a father, a builder, a cook, and a lover of all animals. Currently, he's a turkey farmer, a renovation contractor and owner of Idle Acres Farm in Nebo, NC.

Tim Spira shared his passion for plants with students, colleagues, and the general public for more than 30 years, including 9 years as a faculty member at Georgia Southern University and 22 years at Clemson University. He has authored two wildflower books.

Tom Celona has been planting and maintaining perennial food installations in Asheville for five years through the Buncombe County Fruit and Nut Club. The club operates exclusively under volunteer effort and without grants. He is an owner of Nutty Buddy Nurseries and the Nutty Buddy Collective.

Tradd Cotter is a microbiologist, professional mycologist, and organic gardener who has been studying native fungi in the Southeast for more than 22 years. In 1996 he founded Mushroom Mountain, which explores applications for mushrooms in various industries and currently maintains over 200 species of fungi for food production, mycoremediation, and alternatives to pesticides.

Vail Dixon is a regenerative farmer and holistic grazing mentor. Founder of Simple Soil Solutions, she specializes in repairing damaged soil biologically. Her farm is a regional training center for regenerative farming that integrates holistic management, permaculture, and biological farming.

Vanessa Campbell of Full Sun Farm has been growing vegetables, cut flowers, and strawberries in the Asheville area since 1996. She has been a board member of the Organic Growers School since 2010. She uses natural growing methods and sells her bounty at two farmers markets and through a small CSA.

William Padilla-Brown is a multi-disciplinary social scientist. He directs a non-profit in New Cumberland called Community Compassion and operates MycoSymbiotics LLC, a mycological research and mushroom production business.

Zev Friedman of Living Systems Design is a leading permaculture designer, researcher, teacher, and writer in western North Carolina. He grew up in a patch of kudzu in Sylva, NC, and received his B.S. in human ecology from University of North Carolina Asheville. Zev specializes in hands-on, in-depth education in permaculture and earthskills.
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Backcountry Recording is excited to make its first appearance at the OGS Spring Conference. They will offer audio recordings for most classes, including Gabe Brown’s pre-conference workshop. Take these wonderful recordings home to share with your friends, or listen to them again in your car, home, or office (and garden, too!).

Order forms will be distributed at Registration and at Backcountry Recording’s table located in the exhibitors’ hall. Recordings are available in USB drives or CD and can be purchased individually or in full sets for a great discount.

Place your order by Saturday at 6:30 p.m., and you will be able to pick up your USB drive at the end of the conference on Sunday. Backcountry staff will be at their table all weekend to answer any questions.

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| 8. Blue Ridge School of Herbal Medicine | 25. Grass to Greens                    | 44. Sacred Harvest      |
| 11. Carolina Farm Credit            | 28. High Mowing Seeds                   | 47. Southern Exposure Seed Exchange |
| 15. Earth Tools                     | 32. Living Web Farm                     | 51. Useful Plants Nursery|
| 16. edible Asheville                | 33. Mushroom Mountain                   | 52. Villagers           |
| 18. Program (EnergyCAP)             | 35. NC Ginseng & Goldenseal            |                   |
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I am a:  
- □ Beginning Gardener  
- □ Intermediate Gardener  
- □ Advanced Gardener  
- □ NC Ext. Master Gardener  
- □ Farmer  
- □ Prospective Farmer  
- □ Homesteader  
- □ Other (please describe):  

How did you hear about the conference?  
- □ Internet  
- □ Email  
- □ Poster  
- □ Friend  
- □ NC Cooperative Extension  
- □ I've attended before  
- □ Radio (station):  
- □ Article/ad (publication title):  
- □ Other:  

**Evaluation Form—24th Annual Spring Conference**

**CLASSES YOU ATTENDED**

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What topics would you like to see covered next year?  
What is the most valuable thing you learned?  

Was the conference and campus easy to navigate?  
Will you change something in your life because of what you learned?  

Overall, what worked? What needs improvement?  
Would moving the conference to the 3rd week of March affect your attendance? If yes, why?