

Registration Form

2018 SPRING CONFERENCE

Instructions for filling out this form start on the 3rd page of this document. Please submit your payment by **check** only—payable to Organic Growers School. Mail your check and completed form to PO Box 17804 • Asheville, NC 28816.

1—CONTACT INFORMATION

Participant Name: _____

Email: _____ Phone: _____

Address: _____

Payer's Contact Information—If Different from Participant

Payer's Name: _____

Email: _____ Phone: _____

Address: _____

2—CONFERENCE REGISTRATION • Saturday and Sunday, March 10–11, 2018 • 9:00–5:30 • UNC Asheville

\$129—Saturday and Sunday

\$55—I would like to add a Friday pre-conference workshop to my Saturday and Sunday registration

\$74—Saturday ONLY

\$55—I would like to add a Friday pre-conference workshop to my Saturday ONLY registration

\$64—Sunday ONLY

\$55—I would like to add a Friday pre-conference workshop to my Sunday ONLY registration

\$70—Friday Pre-conference Workshop ONLY

3—ENTER YOUR SUBTOTAL: \$ _____

4—PRE-CONFERENCE WORKSHOPS • Friday, March 9, 2018 • 9:30–4:30 • Locations vary *(see pricing above)*

If you are registering for a Friday workshop, please indicate your choice:

Karen Washington • Food for All: Growing Our Community as We Grow Our Food

The Sherrill Center and Kimmell Arena, Asheville, NC 28804

Dan Kittredge • Human Health = Soil Health

Mountain Horticultural Crops Research and Extension Center, 455 Research Drive, Mills River, NC 28759

Beth and Shawn Dougherty • The Independent Farmstead: Smart, Savvy, Scalable Land Stewardship

Living Web Farms' Biochar Facility, 220 Grandview Lane, Hendersonville, NC 28791

5—TRACK ESTIMATES • Please help us estimate classroom size by indicating the tracks you are most likely to attend. This is for sampling purposes only and is neither a reservation nor an obligation. Thank you for your assistance!

9:00–10:30

11:00–12:30

2:00–3:30

4:00–5:30

Saturday: _____

Sunday: _____

6—\$10 HALF-DAY WORKSHOPS • Saturday and Sunday • AM: 9:00–12:30 • PM: 2:00–5:30 • UNC Asheville

To attend a Half-Day workshop, you must be registered for the same day that it occurs, e.g., for a Saturday Half-Day, you must also be registered for Saturday. Each workshop is an extra \$10. **Sunday workshops are a REPEAT of Saturday.**

\$10—Saturday AM *circle one:*

- Fermenting at Home
- Beekeeping Basics
- Increasing Farm Profits
- Tree Identification

\$10—Saturday PM *circle one:*

- Building Soil Health
- Growing & Making Your Own Plant Medicine
- Equipment Repair & Maintenance
- Growing Fruit & Nut Trees **SOLD OUT**

\$10—Sunday AM *circle one:*

- Fermenting at Home
- Beekeeping Basics
- Increasing Farm Profits
- Tree Identification **SOLD OUT**

\$10—Sunday PM *circle one:*

- Building Soil Health
- Growing & Making Your Own Plant Medicine
- Equipment Repair & Maintenance
- Growing Fruit & Nut Trees **SOLD OUT**

7—PRE-ORDER LUNCH • Skip the lines and enjoy a locally sourced and prepared lunch box from Rosetta’s Kitchen or Sweet Monkey Cafe & Bakery. Each lunch box is \$13 and includes a side, dessert, and drink of your choice.

\$13—Saturday Lunch *circle one:*

- Cluck Madame
- BKT
- Salad Plate
- Veggie Burger

\$13—Sunday Lunch *circle one:*

- Cluck Madame
- BKT
- Salad Plate
- Veggie Burger

8—DONATE TO OGS • Organic Growers School is a 501(c)(3) nonprofit. Our registration fees don't cover our expenses. Please consider adding a tax-deductible gift to your registration. Your support is greatly appreciated.

\$25 \$50 \$100 \$250 Specific amount, \$ _____

9—ENTER YOUR TOTAL (please include SUBTOTAL from previous page): \$ _____

Registration for the 2018 Spring Conference is non-refundable. The event will be held rain, snow, or shine. The only exception is if you register for a half-day workshop, are notified that it’s full, and choose not to attend. If you are unable to attend for any other reason, we are happy to send you documentation so that your registration fee can be recorded as a tax-deductible contribution to Organic Growers School. If you have any questions, please email Sprout Morgan at registration@organicgrowersschool.org. By signing below, I understand and accept the terms of this registration:

Signature: _____ Date: _____

Instructions for Completing this Form

1—CONTACT INFORMATION

In this section, you will provide the participant's contact information. If the payer is different than that participant, please also fill out the payer information just below the participant information.

2—CONFERENCE REGISTRATION

In this section, you will select your preferred registration.

Options

- \$59—Saturday ONLY
- \$104—Saturday ONLY + Pre-conference Workshop
- \$49—Sunday ONLY
- \$94—Sunday ONLY + Pre-conference Workshop
- \$99—Saturday and Sunday
- \$154—Saturday and Sunday + Pre-conference Workshop
- \$70—Pre-conference Workshop ONLY

Details

- Saturday—Sunday, March 10–11, 2018
- UNCA, 1 University Heights, Asheville, NC 28804
- 9:00–5:30 both days

Included with Conference Registration

- 150+ classes in 17 learning tracks
- Eligibility for \$10 half-day workshops
- Trade show
- Seed exchange
- Silent auction
- Saturday evening social

3—PRE-CONFERENCE WORKSHOPS

If you've selected a pre-conference workshop option in Section 2: Conference Registration, in this section you'll select the workshop you'd like to attend.

Karen Washington

Food for All: Growing Our Community as We Grow Our Food

DESCRIPTION: The current food system seems to have been designed for disconnection, marginalization, and fragmentation. Not only are we separated from the land, but also from each other, from our food traditions, and from making decisions that affect our communities. Join Karen for this lively and interactive conversation about food and social justice, inclusion, diversity, activism, land reform, waste management, ending hunger and poverty, and building community. Plan to become connected

across social boundaries and expect to leave with passion, inspiration, and action. Bring your stories and Karen will bring hers. Sharing is where it starts.

DETAILS

- The Sherrill Center and Kimmell Arena
Asheville, NC 28804
- Friday, March 9, 2018, 9:30–4:30
- \$55 with conference registration, \$70 without

Dan Kittredge

Human Health = Soil Health

DESCRIPTION: Thriving and diverse gut flora as the key to health is becoming widely known. Science is discovering the vast similarities between the gut and root microbial communities. Their capacity for symbiosis and harmony or depletion and disease is based how we approach them. When the soil is full of life-supporting probiotics, the food grown there is your ally in gut health, nutrient absorption, and immune resilience. When the soil is not healthy, it leads to chronic disease and degeneration. To invest in our collective health, we need to rebuild the soil.

DETAILS

- Mountain Horticultural Crops Research and Extension Center, 455 Research Drive, Mills River, NC 28759
- Friday, March 9, 2018, 9:30–4:30
- \$55 with conference registration, \$70 without

Beth and Shawn Dougherty

The Independent Farmstead: Smart, Savvy, Scalable Land Stewardship

DESCRIPTION: In our lifetimes, we've seen significant decline in the home-grown American food community. How did farm families in the past provide nearly all their food needs directly from the farm? And how can we get there again? This full-day workshop, with Independent Farmstead authors Beth & Shawn Dougherty, is designed for the forage-based, family-scale, food producer hoping to create a secure, productive food system on small acreage.

DETAILS

- Living Web Farms Biochar Facility, 220 Grandview Lane, Hendersonville, NC 28791
- Friday, March 9, 2018, 9:30 to 4:30
- \$55 with conference registration, \$70 without

4—ENTER SUBTOTAL

In this section, enter your subtotal from section 2—CONFERENCE REGISTRATION. You will add this number to section 9—ENTER YOUR TOTAL on the last page of the registration form.

5—TRACK ESTIMATES

In this section, please indicate the track you are most likely to attend for each 90-minute session. This helps us estimate classroom size. Please note that this is for sampling purposes only and is neither a reservation nor an obligation. Please visit <https://organicgrowersschool.org/conferences/spring/schedule/> to see the most up-to-date schedule which is organized by the following tracks...

1. Community Food
2. Cooking
3. Earth Skills
4. Farmers: Beginning
5. Farmers: Experienced
6. Gardening
7. Herbs
8. Homesteading
9. Livestock
10. Mushrooms
11. Permaculture
12. Pollinators
13. Poultry
14. Soils
15. Sustainable Forestry
16. Sustainable Living
17. Thinking Big

6—\$10 HALF-DAY WORKSHOP REGISTRATION

In this section—if you are registering for Saturday and/or Sunday classes—you may add Half-Day Workshops to your registration for \$10 each. Please note, Sunday workshops are a repeat of Saturday. Many of the regular 90-minute classes are also repeated on Sunday so that you may attend these workshops without missing any of your favorite classes.

Equipment Repair & Maintenance

Chris Link

Save time and money by doing your own repairs. Diagnose and repair common problems with 2 and 4-stroke engines. Avoid costly repairs by learning maintenance, proper fluids, and appropriate settings. A two-wheeled tractor will be on site for demos.

Fermenting at Home

Meg Chamberlain

These living foods are rich in vital elements that aid gut

health, brain development, mood, and overall well-being. Expect start-to-finish instructions including hands-on demo, list of equipment and materials, detailed techniques, handouts, questions, and troubleshooting. You'll soon be fermenting!

Beekeeping Basics

Diane Almond & Sarah McKinney

Learn what's involved with the magic of honeybees—time, money, equipment, and management options and issues to enjoy and sustain healthy hives. Class will be taught through powerpoint, beekeeping equipment, and handouts.

Growing Fruit & Nut Trees

James Geoffery Steen

Plant and maintain your own fruit and nut trees, whether in the backyard or on the farm. Covers: varieties of edible bushes, vines, and trees from A to Z; pruning and training young fruit trees; and grafting apples to take home.

Tree Identification in the Southern Blue Ridge

Rob Messick

Learn about families, genera, and species of regional trees and practical tips to aid in identification. The details of leaves, twigs, bark, seeds, and smells will help you develop a deeper relationship with the wide range of our rooted neighbors.

Increasing Farm Profits

Ellen Polishuk

The goal is to keep more money in our pockets! Get excited about record keeping, finding your actual costs, and analyzing your farms numbers. Make data driven decisions and implement new strategies with big financial impact. Group exercises, brainstorming, handouts.

Building Soil Health

Russell Hedrick

Step-by-step, A-Z explanation to implement a no-till system on your farm or homestead. Assess your resource concerns, conduct testing that mimics nature, discover soil baselines, use biological organic additives, and create a solid plan with best practices for your specific systems.

Growing & Making Your Own Plant Medicine

Chip Hope

Learn about do-it-yourself propagation, growing, harvesting, processing, and use of over a dozen important plants. Grow these useful plants in your own home and garden and improve your health and your family's health... Right here, right now!

7— PRE-ORDER LUNCH

In this section, please let us know if you'd like to pre-order lunch. Skip the lines and enjoy a locally sourced and prepared lunch box from Rosetta's Kitchen or Sweet Monkey Cafe & Bakery (same menu both days). Lunch is \$13 per day and includes a side, dessert, and drink.

Non-Vegetarian Options from Sweet Monkey

- **Cluck Madame**—Parmesan roasted chicken breast on homemade garlic rosemary cheese bread with bacon pesto aioli, baby kale and tomatoes. Roasted potato salad in a lemon Creole mustard dressing and a snickerdoodle cookie. (Sweet Monkey)
- **BKT**—Applewood smoked bacon, baby kale and tomatoes on homemade wheat and mayo. With roasted potato salad in a lemon Creole mustard dressing and a snickerdoodle cookie. (Sweet Monkey)

Vegetarian Options from Rosetta's

- **Salad Plate**—Organic spring mix with carrots, tomato, onion, cucumber, avocado and smoky tofu. Choice of dressing.
- **Veggie Burger**—House-made veggie burger served with organic carrot and celery sticks on home made bun, veganise, lettuce, tomato, and onion.

8—DONATE TO ORGANIC GROWERS SCHOOL

In this optional section, you may select or enter an amount to donate to Organic Growers School, a 501(c)(3) nonprofit. Our registration fees don't cover our expenses, and your tax-deductible gift helps us to educate, inspire, and support farmers, gardeners, and homesteaders to grow, eat, and live organically. 2018 is our 25th anniversary. Please considering donating \$25 for our 25th. Your support is greatly appreciated.

9—ENTER YOUR TOTAL

In this section, please enter your total from the following sections:

- 3—ENTER YOUR SUBTOTAL
- 6—\$10 HALF-DAY WORKSHOP REGISTRATION
- 7—PRE-ORDER LUNCH
- 8—DONATE TO ORGANIC GROWERS SCHOOL

FINAL STEP—SIGN AND SUBMIT

Please submit your payment by **check** only—made payable to Organic Growers School. Mail your check and completed form to:

OGS Spring Conference Registration
PO Box 17804
Asheville, NC 28816