



# Hoosier Organic Gardener

July 2013

Indiana Organic Gardeners Association

## IN THIS ISSUE

**Use Cut Grass  
with Your  
Compost Bin**

**April IOGA  
Meeting**

**Mole Madness**

## IOGA MISSION:

To educate ourselves and others in reasons for and methods of environmentally friendly gardening; and to encourage the reduction of chemical dependency in gardens, lawns and farms.

## Growth

Growth has multiple meanings in the garden. This time of year, after welcome Spring rains and Summer warmth, all those seeds and plants are sopping up the nutritious soils we have prepared for them and are growing for the sky as they dig their roots deep. Indiana is fortunate to have a decent growing season, providing conditions for a wide variety of plants to mature before the frost and snow arrives. We benefit with a wealth of fresh greens, fruits, vegetables, herbs, and flowers to nourish and delight us.

The garden provides another form of growth, as well. And that is a growth of our personal knowledge, curiosity, and amazement. With each year, I have found that as long as I am observant, I learn more than I knew the year before.

This year, I have learned that weeds thrive in the weather conditions we had this year. But I have also learned that if I let last year's garlic go to seed, I will have a gazillion baby garlic plants come up in the spring. I have used these fresh little bulbs in salad dressings and sautéed greens – all without planning or planting, or having to wait for the bulbs to mature and dry in late summer.



Ladybug Nymph

I have also observed the life cycle of our good friend the ladybug. This Spring, we noticed hundreds of little specs on the side of our garage and in the adjacent columnal apple trees. Upon closer inspection, some specs looked like odd little black and orange alligators walking around, and some were fixed on the garage siding and tree leaves in a cocoon form. A little checking on the internet revealed that we in fact had a ladybug nursery, right in our own back yard! At that very time, our cherry tree was under assault by aphids, a mere fifteen feet away. As you may know, aphids are ladybug's favorite food! Coincidence...or nature's wisdom? With age does come wisdom and Mother Nature's been at this awhile. I just hope to continue to be observant and learn some valuable lessons along the way.

I also hope that we can share our lessons with each other. Please join IOGA at our next meeting, Saturday, July 20 as we meet and celebrate our collective knowledge and good food skills! Please see the last page of our newsletter for details.

Happy and Healthy Gardening!

-Lynne



Lynne Sullivan  
IOGA President

# Use Cut Grass in Your Compost Bin

by Doug Rohde

The main value for a lawn to me is to obtain cut grass to mix in my compost bin. I save leaves in one bin to mix during late fall through winter with my household/veggie cuttings/coffee grounds/egg shells, etc. In the spring and summer I use the C/N charts only for information as I already know that sawdust or any other of the high carbon materials require more of my grass clippings to break down. I also save some compost to mix into my grass clippings and/or sprinkle in soil from my garden as both have microorganisms that will go to work right away. Layering is good when you first begin a pile but you need to have all the ingredients available right away and in 4 or 5 days you must turn the compost to aerate anyhow so the layering ends up mixed in and the layers no longer exist. If you use grass clippings [your own and assuming you haven't put non-organic lawn fertilizer on your lawn or used lawn care], you have the basics of very good natural nitrogen to which you need to add a lot of leaves and household compostable material [I even use the dryer lint].



A couple of bags of grass clippings will generate a lot of nitrogen and heat so you need enough carbon to offset the grass. I don't bag my grass every week or only maybe one or two bags. Of course you can put the extra grass clippings around your veggie plants and the worms will be attracted to it plus the grass clippings keep the soil a bit more moist. Last summer I did more bagging and put the extra grass in the garden.

I don't look at my household veggie/coffee grounds/etc. any different. I just mix them in with my leaves and they break down quickly [when the temperature is warm]. When they go in with grass clippings they break down even faster. I shred my fall leaves with the lawn mower and bag them. I usually dump the bags in a long line, re-mow the leaves to get another cut, and then place them in my wire compost bin. I probably save 5 or 6 large plastic lawn bags to be added as necessary to the household compost.

If you fertilize your grass, make sure you get a fertilizer without many chemicals in it. For example use only Scotts Natural Lawn Food organic fertilizer and put it on only in October. Lawn service will inundate you with multiple applications and unless you have a real weed/lawn problem don't sign up with them. Normally I don't put any chemicals on my lawn. I do use organic corn gluten which is good for your lawn. I get it at [Habig Garden Shop](#) on 86th street, across from the Nora shopping center by the Monon trail.

*Doug Rohde is an IOGA member living in Fishers, Indiana.*

(Editors' Note: Corn Gluten is basically an all Nitrogen fertilizer that is also a natural pre-emergent herbicide that can be used to suppress crab grass. Habig Garden Center currently sells a 30 lb bag of corn gluten for \$39.99. [Kern, Kirtley & Herr](#) sells *Bradfield* Luscious Lawn Corn Gluten (9-0-0) for \$39.99 a 40 lb bag. Kern, Kirtley & Herr is located at 5780 S 200 E, Lebanon, Indiana (6 miles south of Lebanon). [Lowes](#) sells Scotts Natural Lawn Food (11-2-2) organic fertilizer, OMRI Listed, for \$21.97 a 29.1 lb bag.)

# April IOGA Meeting

Following the delicious pitch-in luncheon. IOGA member Janet Glover told us about the large quantity of organic seeds she had brought to the meeting. The seeds were given to her by a friend who had run the New Moon Organic Farm in North Carolina. The friend lost her husband and then the farm three years ago; so Janet wanted us to take lots of these seeds and plant them as a legacy to her friend.

Introductions followed, with members telling where they were from and what was already coming up in their gardens this year. Several members mentioned that lettuce, garlic, kale, spinach, and broccoli had appeared, in some cases having overwintered. Beth and David Englert had asparagus, fava beans, and about 3,000 garlic plants (out of about 5,000 planted). John and Elaine Englert are building blueberry houses around their blueberry bushes. Debbie Voelpel has bok choy and radishes along with the above mentioned in her raised beds.



Some of the Deserts that IOGA Members Brought to the Pitch-In Lunch. Yum!

Some other members are seeing beets, cabbages, potatoes, and onions that had been planted last fall. John Englert has found a great whole wheat bread recipe. He brought a loaf of it for our pitch-in today. Brooke Shafer, a new member, has planted peach trees in her garden.

Janet and Rod Glover have, in addition to plants, animals such as rabbits, chickens, turkeys, and bees, at their farm, Peaceful Grounds. Pictures of their farm were featured in our newsletter a few years ago. Rod described a home energy system that they have installed, for which they received a tax credit this year. The 246 watt panels, which are fairly simple to install, are 23" long and 25" wide.

Lynn Jenkins planted spinach in the fall, but the chipmunks got it. She planted again in the spring with success since she used red pepper spray to repel the little critters. Others said that ammonia is also a good repellent. Lynne Sullivan remarked that snakes will deter almost all rodents.

Judi Donahue said she plants peas every two weeks, but they all seem to ripen at the same time. Another member said she has rhubarb coming up as well as parsley from last year, though it was noted that since parsley is a biennial, second year plants will not be as good and will soon go to seed. Another member noted that she is seeing mugwort (*Artemisia*), an herb that can become quite invasive.

The Question and General Information (Q&A) period followed introductions. One person wanted to know what to do with the established grass when creating a raised bed. Debbie said she just spades it under before creating the bed. Another member asked about the timing for transplanting spring flowering bulbs, which should be done in the fall in order to let the nutrients in the leaves go down into the bulbs.

Lynne announced that our IOGA shopping bags were available for \$5.00 each. She said our program in which current members can mentor new members is underway. Those wishing to be a mentor should let Lynne or one of the other officers know. We have partnered with Nature's Crossroads Organic Seeds, located in the Morgan/Monroe area. The seeds can be ordered on line,

*Continued on page 4*

*Continued from page 3*

with 10% of the purchase price going to a designated organization, of which IOGA is one. Lynn Jenkins puts our information on Facebook. We were urged to check it out, as this is a great way to share our know-how.

The last class of the four-part gardening series that we had partnered with Fall Creek Gardens was on April 16. All of the classes were well received and well attended. Lynne recently spoke to the Delaware County Master Gardeners, a large group eager to learn more about organic gardening. Lynn Jenkins said that a Carmel Sustainable Group recently ran the movie, "A Chemical Reaction," which gets the word out about the dark side of striving for a perfect lawn. David said that we will have a booth at Earth Day, which is on April 27 from 11-4. Several members have volunteered to help that day.

Another member who belongs to the Beekeepers Association told us that growing certain plants can attract beneficial bees. Many tomatoes are pollinated by bumblebees. Lynne saw a recent PBS

program about the secret communication of plants, for it is now known that plants really do communicate with each other. Some members like to go mushroom hunting, the success of which can vary from year to year. Rod Glover said morels are often found around old apple trees. Lynne said that Laura Karr has chickens for sale. Those interested in starting a flock may take one of Laura's cards from the side table.



Some Tomato Plants that Were Auctioned at the IOGA Plant and Garden Auction/



Some of the Plants and Organic Eggs that Were Auctioned at the IOGA Plant and Garden Auction/

The auction, led by Ron and Claudia, followed the regular meeting. The following plants were auctioned off: Eleven kinds of tomatoes, herbs, cool season vegetables, an Altum herb planter & gift certificate, wildflowers, perennials, a strawbale potato garden, bat guano, worm castings, a garden hat, organic eggs, organic fertilizer, Rosie Bishop's bullfrog tadpoles, and more.

Along with the auctioned items were many seed packets generously donated by Debbie Voelpel. These packets were spread on one of the tables along with the organic seeds brought by Janet Glover. People were allowed to help themselves.

The auction netted \$774.23. Attendance was 38 members (four new) and four visitors.

*- Margaret Smith, Secretary*

# Pictures from the IOGA Plant & Garden Auction



Above: Kathy Krueger  
With Her Prize Tomato  
Plant



Above: Rebecca  
McGuckin



Left: Debbie Voelpel  
With Prize Gardening  
Hat & Plant

Below: Ron and Claudia  
Clark Conduct the IOGA  
Plant & Garden Auction



# Maple Pecan Gooney Bars Recipe

IOGA member Tony Branam brought the most delicious desert to the April IOGA meeting. We just had to get the recipe from him to share.

Tony says that recipe is from the *The Old Farmer's Almanac*. He also added that he uses organic, unrefined ingredients when he can (sugar, flour, etc.) and pure maple syrup.

The recipe for the Maple Pecan Gooney Bars is the following:



IOGA Member Tony Branam Brought These Maple Pecan Gooney Bars to the April IOGA Meeting

## Crust:

*1/2 cup old-fashioned rolled oats*  
*1/3 cup sugar*  
*1/2 teaspoon salt*  
*1-3/4 cups all-purpose flour*  
*3/4 cup (1-1/2 sticks) cold, unsalted butter, cut into 1/4-inch pieces*  
*1 tablespoon cold water*

Butter a 13x9-inch baking pan and set aside. Combine the oats, sugar, and salt in a food processor and pulse eight to ten times to chop the oats well. Add the flour and pulse several times to mix. Scatter the butter pieces over the dry mixture. Pulse until the mixture resembles a fine meal. Sprinkle the water over the mixture and pulse again, just until the ingredients start to form coarse, clumpy crumbs. (The crumbs should pack easily when pressed between your fingers.) Spread the mixture evenly in the prepared pan, pressing it with

your fingertips to form a level layer on the bottom with a lip extending about 1/4 inch up the sides of the pan. Refrigerate the crust for 15 minutes. Preheat the oven to 350°F. Bake the crust on the center oven rack for 20 minutes. Cool on a rack.

## Filling:

*1/2 cup pure maple syrup*  
*1/2 cup packed light-brown sugar*  
*1/3 cup heavy cream*  
*3 tablespoons unsalted butter*  
*1 teaspoon vanilla extract*  
*1/8 teaspoon salt*  
*2 cups coarsely chopped pecans*

While the crust cools, make the filling. Combine the maple syrup, brown sugar, cream, and butter in a medium saucepan. Bring to a full boil and boil for 30 seconds. Remove the pan from the heat and stir in the vanilla, salt, and pecans. Pour the filling over the cooled crust, spreading it evenly with a spoon. Bake on the center oven rack for 15 minutes. The filling should boil as it bakes. Transfer the pan to a rack and cool completely. Cover and refrigerate for a couple of hours, or overnight, before slicing. Slice cold, in small portions (these are sweet and rich), and serve at room temperature.

Makes 24 to 35 bars.

---

## LETTERS: Babydoll Sheep



The Babydoll is true to his name. He is going to be great with our campers. We named him Frank for the wonderful Frank who donated him to Anderson Woods. Frank called earlier this month and surprised me in telling us he is coming down at the end of this month and bringing a ewe he is loaning us for two years so we can get some babies from her and our Frank. What a wonderful gesture on his part. Organic people are great in so many ways.

*Mary (and David) Colby*  
*Anderson Woods*

# Editors' Corner

## Planting Asparagus

This spring we decided to start a new asparagus bed. We already had a couple of asparagus beds, but one was over 40 year old and both were becoming shaded and hence less productive. The new bed will be in a sunny location. The 40 year old bed will become a raspberry patch.

We began preparing the soil last year for the new bed by rototilling in 3" of commercial compost that we purchased from [Greencycle](#). And, this year we incorporated an additional 3" of compost.

We purchased 50 Jersey Knight F1 all-male hybrid asparagus crowns from [Morgan County Seeds](#). This is enough plants to fill three 24' rows with each crown spaced 18" apart (see photo). We dug three trenches 12" wide (two hoe widths) and approximately 6" deep. We spaced the trenches 5' apart.



**12" Wide Trench with Asparagus Crowns**

We placed a small amount of Fertrell Super N 4-2-4 organic fertilizer in trench along with the crowns and covered the crowns up with 2-3" of dirt. Every 2-3 weeks we added an additional 1-2" of dirt (and a little additional organic fertilizer) until the trench was slightly rounded.

We have been told that next year we can pick asparagus from the bed for two weeks, four weeks the following year, and six weeks the next year at which time the bed should be up to full production.

**Warning:** We had deer and rabbits take down a few asparagus shoots. Eventually we put up a 2' rabbit fence around the bed.

---

## Growing Broccoli

We have never had much luck growing Broccoli. This year we finally succeeded. Last year Paula Boone told us that she grows a hybrid variety of broccoli called *Packman* which has large central heads and vigorous side-shoot production once the central head has been removed.

So we thought we would give it a try. We purchased the seed from Park Seed Co. and started them inside March 16. We planted 18 plants outside April 6. We harvested our first broccoli head June 6. Below is a photo of our first head. Most of our other plants produced similar heads. We also got many secondary side shoots. We had no significant problem with cabbage worms (one worm).

According to Park Seed Co. the best thing about the Packman Hybrid is its ability to withstand heat.



Our First Packman Hybrid Variety Broccoli Head

# Mole Madness

by Paul Matzek

We have always had some moles around, and pocket gophers. We try to live with nature as much as possible, and have shared sweet potatoes with moles and voles in the past. This year the moles went over the limit.

In mid April, I planted two fourteen ft. rows of sweet corn. A little early perhaps, but I figured, why not take a chance, Columbus did. But then so did Custer. I waited the appropriate time, and when no plants emerged, I dug into the furrow to look for sprouting corn seed. There were none. There was, however, a parallel universe of mole tunnels about three inches perfectly below each row. The following morning the holes I had dug into the tunnels were plugged.



I pulled out the old rear-tine tiller, and after I promised it a one-way trip to the scrap heap, it agreed to start, and we tilled the corn bed deeply, destroying the mole metropolis. I felt that should be enough to make even a determined Oklahoman move somewhere else. I planted more corn, coated with red pepper and sprinkled red pepper down the furrow before I covered it, and waited. Success! One plant came up. Again I found tunnels and again, the next morning the holes I dug were plugged.

The peas I planted between the two corn rows were up, so I couldn't till again, so I broke out the big guns. Several years ago we had purchased a Mole Chaser. About the size of a large flashlight, it takes four D cells and emits a short buzz and vibration about every ten seconds. Jammed into the soil, it had worked several years ago to keep the moles out of the garden beds and is supposed to protect about 100 square feet. I waited. More Success! The six seeds closest to the Mole Chaser came up. More holes, more plugs.

After pondering this for several days, it seemed to me that once the seeds sprouted, the moles didn't bother them. So I soaked corn seed until it sprouted, some with a root an inch long and a stalk starting to grow. Then after soaking the furrow, I poked a hole in the mud and gently inserted a sprouted seed into the hole, then squeezed the mud around it. A little dirt on top and more water and I was done. I had soaked enough seed for four 14' rows. I waited. In about two days, beautiful nubile corn plants began to emerge and we now have a full crop of corn growing.

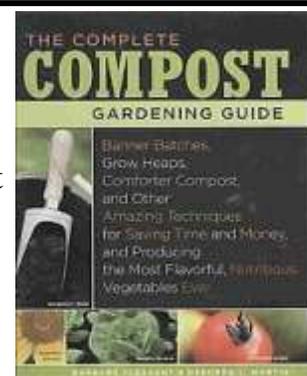
Guess moles don't like hominy.

*Paul and Annie Matzek are IOGA members living in Elizabeth, Indiana.*

## Recommended Compost Book

Make sure you get a copy of a new book I discovered on composting as it's great. *The Complete Compost Gardening Guide* by Barbara Pleasant and Deborah Martin. About \$20.00. The authors share a lot of other information too.

-Doug Rohde



## A Look at the Past: IOGA, April, 1982

From the *Hoosier Organic Farmer*, publication of the Indiana Organic Growers Association (IOGA), April, 1982.

[Editors' note: IOGA formally changed its name from "Growers" to "Gardeners" in 2002 to better represent the nature of the organization]

### Spring Meeting (1982)

Mark your calendar and plan to attend the IOGA spring meeting in beautiful southern Indiana. It will be held on Saturday, April 24, beginning at 11:00 am EST, on the farm of Martha Swartz located just east of Vevay (Southeastern Indiana). Among other topics, the agenda includes discussion of IOGA participation in **Rodale's Cornucopia Project, marketing of produce and implementing certification**. The meeting will also **include a tour of Martha's vineyard (southern Indiana, of course), orchard and animal operation**. A pitch-in lunch will start around noon, so bring your favorite dish to share and eating utensils.

Martha and her three teens homestead some 25 acres. They raise enough meat and vegetables for year-round supply, plus selling in-season both on local markets and in Cincinnati. An orchard of 65 trees was planted in 1981 and a grape vineyard of 75 vines was added this spring. Martha sustains the family financially by teaching in a Cincinnati suburb and participating in a **commercial vegetable partnership during 'off-season' summer months**. Her success is a good example of intelligence coupled with patient hard work.

Only two things that  
money can't buy, and  
that's true love and  
**home-grown tomatoes...**

from a song, "Homegrown Tomatoes"  
by Guy Clark

## Favorite Tools

My two favorite tools (below) are my spade and my fork, made by Bulldog Tools in England. Along side is my re-bar, red painted, compost "air-rater". I use the "air-rater" to plunge down into various places in my compost bin to create air holes, which the composting ingredients need for faster breaking down. The red paint keeps the "hands on part" free of rust and I can find it quickly with the red top

-Doug Rohde

(Editors' Note: If any IOGA member has any favorite or vintage garden tools that they use, please send a picture(s) of them with description/story to us to include in the newsletter. Thanks)



**Doug Rohde's Favorite Tools. Spade and Fork Made by Bulldog Tools in England. Re-bar, Red Painted, Compost "Air-Rater".**



Dave Englert (right) and His Father John Englert (left) Stand in Front of **Beth and Dave Englert's Just Completed Blueberry Enclosure for Their** Growing Blueberry Orchard. The Enclosure is Covered with Chicken Wire to Keep the Birds Out.

## Directions to the IOGA Meeting July 20 at the Chase Near Eastside Legacy Center

Directions from the North (on I-65 S): At exit 111, take ramp right for I-65 S / I-70 W toward Michigan St. / Ohio St. / Fletcher Ave. Go 0.5 miles and take ramp right toward New York St. / Michigan St. Before you get to Michigan St. turn right (west) onto E North St, and then immediately turn right (north) onto Fulton St. Go 0.2 miles and turn right (east) onto E St Clair St. Go 0.5 miles and turn right (south) onto N Oriental St. Arrive at 727 N Oriental St. on the left. Turn left into drive and then immediately right into the parking lot.

Directions from the East (on I-70 W): At exit 83A, take ramp left for I-70 West / I-65 South toward Ohio St / Fletcher Ave / Michigan St. Go 1.0 miles and take ramp right toward New York St. / Michigan St. Before you get to Michigan St. turn right (west) onto E North St, and then immediately turn right (north) onto Fulton St. Go 0.2 miles and turn right (east) onto E St Clair St. Go 0.5 miles and turn right (south) onto N Oriental St. Arrive at 727 N Oriental St. on the left. Turn left into drive and then immediately right into the parking lot.

Directions from the South & West (on I-65 N / I-70 E): At exit 111, take ramp right and follow signs for Washington St. (0.2 mile). Turn right (east) onto US-40 / E Washington St. and go 0.5 miles to N Arsenal Ave. Turn left (north) onto N Arsenal Ave. and go 0.5 miles to E Michigan St. Turn left (west) onto E Michigan St. and go 0.1 miles to N Oriental St. Turn right (north) onto N Oriental St. and go 0.1 miles to N Oriental St. Turn left (north) onto N Oriental St. Arrive at 727 N Oriental St. on the right. Turn right into drive and then immediately right into the parking lot.

## \$ Treasurer's Report \$

2nd Quarter 2013

**Opening Balance April 1, 2013     \$ 3165.45**

**Income**

Membership Dues	\$ 200.00
Donations	\$ 10.00
Plant & Garden Auction	\$ 774.73
IOGA T-Shirt/Bags Sales	\$ 10.00
<u>Room Deposit Refund</u>	<u>\$ 50.00</u>
<b>Total</b>	<b>\$ 1044.73</b>

**Expenses**

<u>Liability Insurance</u>	<u>\$ 200.00</u>
<b>Total</b>	<b>\$ 200.00</b>

**Closing Balance June 30, 2013     \$ 4010.18**

*Respectfully submitted by Ron Clark, Treasurer*

## Ask us...!



President – Lynne Sullivan  
(317) 574-1921

[sagaemoo@yahoo.com](mailto:sagaemoo@yahoo.com)

VP/Programs – Beth Englert  
(317) 459-5030

[BethEnglert82@gmail.com](mailto:BethEnglert82@gmail.com)

Secretary – Margaret Smith  
(317) 283-3146

[margaret.smith803@gmail.com](mailto:margaret.smith803@gmail.com)

Treasurer – Ron Clark  
(317) 769-6566

[ronaldrayc@gmail.com](mailto:ronaldrayc@gmail.com)

Editors – Claudia and Ron Clark  
(317) 769-6566

[ronaldrayc@gmail.com](mailto:ronaldrayc@gmail.com)

## UPCOMING MEETINGS

### Mark your calendar

IOGA generally meets quarterly on the third Saturday of the month. Mark your calendar for upcoming meetings.

- July 20, 2013
- October 19, 2013
- January 18, 2014
- April 19, 2014  
(Plant Auction)



## New IOGA Members

- Tamara Schockley, Indianapolis, IN 46219
- Connie Stern, Indianapolis, IN 46220
- Brooke Schafer, Fishers, IN 46038
- Erin Jones, Pendleton, IN 46064



## How do I join IOGA?

Dues are \$10.00 per individual member, and \$12.00 for a dual membership (same address, one newsletter).

To join, please send your annual dues to:

Please include ALL of the following information:

I prefer my newsletter to be  emailed  mailed.



IOGA  
7282 E 550 S  
Whitestown, IN 46075

- Full Name
- 2nd Name (if dual membership)
- Address
- Phone Number
- Email Address

IOGA  
Meeting  
Sat. July 20  
10:00 am

Chase Near Eastside Legacy Center  
727 N. Oriental St.

Indianapolis, Indiana 46202 ([Map](#))

10:00 Arrive  
10:15—11:00 Introductions & Gardening Q&A  
11:00—11:45 Great Pitch-in Lunch  
11:45—12:00 Business Meeting  
12:00—12:30 Speaker Laura Henderson  
12:30— 1:00 Greenhouse Tour  
1:00— 2:00 Garden Tour

Meeting: [Laura Henderson](#), founder of [Growing Places Indy](#), will lead IOGA through one of the many non-profit's gardens, as well as their year-round greenhouse located in the newly built [Chase Near Eastside Legacy Center](#). She will discuss how Growing Places Indy cultivates the culture of urban agriculture and healthy lifestyle through their mantra of **“Grow Well, Eat Well, Live Well, Be Well”**. **Growing Places Indy is teaching** the community responsible growing techniques, how to succeed as a local grower, and how to be a leader in the local food community. IOGA members will have the opportunity to hear how a passionate, organic gardener took her concern about food sustainability and created a resource for the community to learn, eat, and be inspired to change our food culture forever.

Pitch-in lunch: Bring a favorite dish filled with food ("home-made" and/or "organic" appreciated) to share and your plate, fork, and drink.

Directions: The Legacy Center is located on the historic Arsenal Technical HS campus. For directions from **your home to the Legacy Center, click the word “Map” above, then “Directions” in the upper left part of the web page, enter your home address, and click “Go”**. (See page 10 for non computer directions.)

Everyone welcome! Questions, or if lost, call Beth Englert cell phone (317) 459-5030.

Remember to car pool, if possible.

Join us and bring a friend!

Hoosier Organic Gardener  
Claudia and Ron Clark, editors  
7282 E 550 S  
Whitestown, IN 46075



Join us!  
IOGA Meeting  
Sat. July 20