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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.

Soil and Roots

Do you remember a time when the fresh produce you bought at the grocery store looked and tasted good? I do. But something has happened over the last couple of decades. Most of the grocery store produce available now has been selected by corporations to a few varieties that ship well and have a long shelf life, and is then colored and/or waxed to look attractive and fresh. Much of our “fresh” food actually is shipped from other countries, including China! What has happened to our food system? The answer to that fundamental question probably lies within a complex relationship between economics and politics, transportation and profit.



Lynne Sullivan
IOGA President

I recently saw a Walmart commercial that claims to have set up a mock farmer’s market where unsuspecting shoppers exclaimed their surprise to learn that it was actually Walmart produce. That commercial triggered several reactions for me, but one was “Wow! Have consumers really lost their taste for what fresh produce should look and taste like?” Another thought was “Wow! Walmart must be really concerned that it is losing its market share to the popularity of local farmer’s markets.” I would argue that it is just not possible to provide the same freshness, variety, and healthfulness of what is grown in our own Indiana soil.

Now, I am not anti-grocery store. My point here is that we deserve better. We can’t afford NOT to have better. Our very health and well-being is at stake. Can you think of anything more important? Fortunately, we have choices. There is a growing movement to take control of the food you eat by growing your own. Even if you live in an apartment, or in an urban area where personal land may be limited, community groups are coming together to organize community gardens and share the bounty with others.

We can and should make our own food choices. If you don’t like the looks of what is being offered at your grocery store, tell the produce manager. They should be interested to know. Ask questions about where your food comes from. And ask them if they can incorporate local organic foods into their offerings.

There are so many ways to make a difference in your own life and the health of the environment on which we all depend. The choices you make are the basis of a grass-roots movement, or as I prefer the “soil and roots” movement in which we can all play a role.

IOGA is dedicating our next two meetings to learning about soil and its importance in healthy food and gardening. Will you join us? See the last page of the newsletter for details.

Happy and Healthy Gardening!

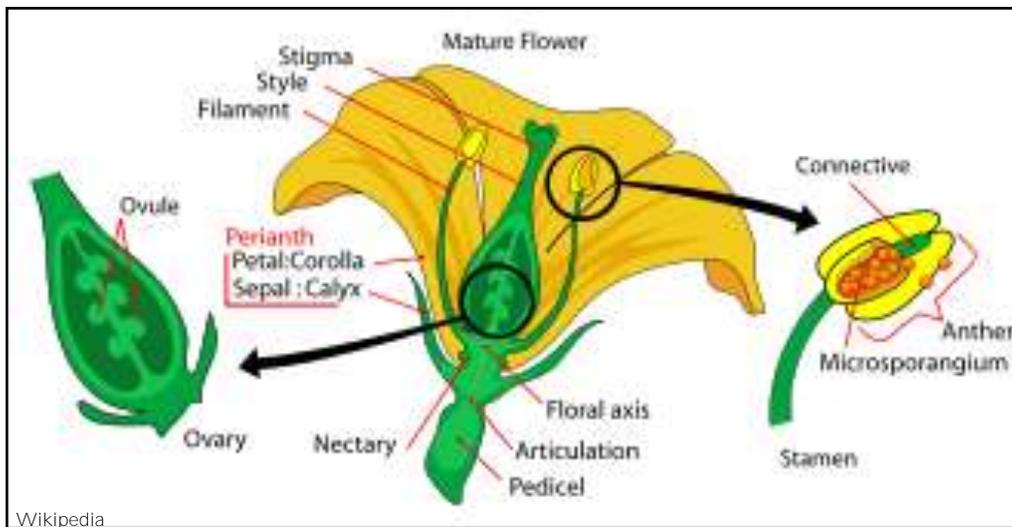
Lynne

Introduction to Pollinators

by Doug Rohde

Declines in the health and population of pollinators pose what could be a significant threat to biodiversity, to global food webs, and to human health. At least 80% of our world's crop species require pollination to set seed. An estimated one out of every three bites of food comes to us through the work of animal/insect pollinators.

Pollination is the transfer of pollen from a stamen to an ovule. A pollinator is an agent that pollinates flowers. Pollination normally occurs when a pollinator (bee, wasp, etc.) enters a flower to find nectar or pollen. Pollen from another plant brushes off the pollinator's body into the stigma. As the pollinator leaves the flower, it brushes against the anthers, picking up pollen on its body and carrying it to another flower. Fertilization occurs after a pollen grain on the stigma grows a pollen tube. The tube grows down to the ovary. There it fertilizes an egg cell and the ovary matures into a fruit or seed pod and the egg cell becomes a seed.



Main Parts of a Mature Flower

The type of pollinator being attracted depends upon characteristics such as the overall flower size, the depth and width of the corolla, the color [including patterns called nectar guides that are visible only in ultraviolet light], the scent, amount of nectar, composition of nectar, etc. For example, birds visit red flowers with long narrow tubes and lots of nectar, but are not strongly attracted to wide flowers with little nectar and copious pollen, which are more attractive to beetles.

Honeybees, bumblebees, bluebottle flies, orchard mason bees, leafcutter bees are cultured and sold for managed pollination. Other species of bees differ in various details of their behavior and pollen-gathering habits, and it should be remembered that honeybees are not native to the Western Hemisphere. All pollination of native plants in the Americas has been historically performed by various native bees.

Many insects besides honeybees accomplish pollination. Prominent examples are predatory wasps. There are numerous solitary wasps that specialize in gathering pollen for feeding their larvae. Syrphid flies, such as hoverflies and drone flies, are important non selective pollinators. Butterflies and moths also pollinate plants to various degrees. They are not major pollinators of food crops but various moths are important pollinators of other commercial crops such as tobacco. Pollination by certain moths is critical for some wildflowers that are mutually adapted to specialist pollinators. Orchids are dependant on a particular hawk moth and yucca plants are dependent on yucca moths for pollination.

Continued on Next Page

Beetles of species that specialize in eating pollen, nectar or flowers themselves, are important cross-pollinators of some plants. Various midges and thrips are comparatively minor opportunist pollinators. Ants also pollinate some kinds of flowers, but for the most part they are parasites, robbing nectar without conveying useful amounts of pollen to a stigma. Whole groups of plants produce flowers on sticky peduncles or with sticky corolla tubes that only permit access to the flying pollinators, whether bird, bat or insect.

Bats are important pollinators of some tropical flowers. Birds (particularly hummingbirds, honeyeaters and sunbirds) also accomplish much pollination, especially of deep-throated flowers. Other vertebrates, such as monkeys, lemurs, possums, rodents and lizards have been recorded pollinating some plants.

Humans can be pollinators, as many gardeners have discovered that they must pollinate garden vegetables, whether because of pollinator decline (as has been occurring in parts of the U.S. since the mid-20th century) or simply to keep a strain genetically pure. This can involve using a small brush or cotton swab to move pollen, or to simply tap or shake tomato blossoms to release the pollen for the self pollinating flowers. Tomato blossoms are self-fertile, but have the pollen inside the anther, and the flower requires shaking to release the pollen through pores. This can be done by wind, by humans or by a sonicating bee (one that vibrates its wing muscles while perched on the flower) such a bumblebee. Sonicating bees are extremely efficient pollinators of tomatoes, and colonies of bumblebees are quickly replacing humans as the primary pollinators for greenhouse tomatoes.

Today pollinators are considered to be in a state of decline. Some species, such as Franklin's bumblebee (*Bombus franklini*), have been red-listed by the International Union for Conservation of Nature (IUCN) and are in danger of extinction.

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

(Editors' Note: Organic gardeners contribute to the survival of pollinators by their avoidance of toxic chemicals)

Farm to Fork Market at Historic Normandy Farm



Maria Smietana

IOGA member Maria Smietana is manager of the new *Farm to Fork Market* www.farmtoforkmarket.org, Indiana's ONLY chemical free farmers' market where all vendors produce what they sell. This market was started by Maria in May and is doing very well, with great vendors selling a wide variety of organic and naturally grown produce and other products. Enjoy great Mexican food, good music, unusual crops like edamame (soy beans) and even organic (of course!) apples and peaches. The market is open Friday afternoon and evening from 4:00 to 7:00 though October and will be open during the winter months on Saturdays from 9:00 to 12:30. During good weather, the market is outside the large former dairy barn, but if the weather isn't good, the market will be inside the barn. The market is immediately west of I-465 at 79th Street at the corner of 79th and Marsh Road, south of Zionsville in the Trader's Point area.



Farm to Fork Market

July IOGA Meeting

The July 20 IOGA meeting was held at the new Chase Near Eastside Legacy Center on the historic Arsenal Technical High School campus. The Legacy Center was built as part of the community outreach during the 2010 Super Bowl activities.

After a delicious pitch-in lunch and introductions, we discussed the successes of our gardens and some of the problems too. Lots of interesting conversation! Everyone reported having good gardens this year, with the rain making a big difference from last year's drought. There were lots of comments on good tomato crops. One problem shared by several people was that zucchini and pumpkin plants were collapsing, and it was not from the zucchini vine borer. There was no apparent reason that this was happening so it was puzzling. One new problem was that crows were eating cucumber and zucchini! They would first peck a large (1"x1") hole and then totally eat out the white part leaving only the green outer skin.

Doug Rhode has noticed very few honey bees in his garden and he knows someone who had seven hives previously but now is down to two hives. There was a discussion of how commercial sprays have a long life and may be impacting the number of honey bees. Doug also mentioned that the pollinator for tomatoes is the bumble bee.

Green manure crops of clover (which adds nitrogen to the soil) and buckwheat were recommended. Green beans can be grown right in the clover since the beans are taller than the clover. Since beans do need nitrogen, this is a good idea.

A question was asked about what crops can be planted now for fall. Beets and pumpkins were recommended. Lynne Sullivan reminded the group about storing extra seeds in the freezer since previously frozen seeds do well when planted. Paul Maztek gave a demonstration using mason ladders to hold up light weight row covers

One person had great luck with Packman Broccoli. It had nice four inch heads for a first picking but then continued to have side heads well into July. Picking every two days produced a huge crop for a long season. The only problem was more than halfway through the season worms started appearing. Spraying with BT (Bacillus thuringiensis) took care of that and the harvest

continued! The Gonzoles variety of cabbage produced great smaller heads of cabbage early in the season and then around the base smaller heads (like Brussels sprouts) appeared!

During the business meeting, Lynne Sullivan asked if anyone wanted to volunteer to be officers in IOGA, since the two year terms of the current officers will end January 1, 2014, and elections are in Oct. 2013. No one volunteered and Lynne then announced that she would agree to another term as president (great news for IOGA!), and that Ron Clark agreed to continue as treasurer, that Margaret Smith agreed to continue as secretary, and that Ron and Claudia Clark would continue as editors of the newsletter. The nominating committee composed of Claudia Clark, David Englert, and Karen Nelson will meet to develop a slate of officers for the October meeting. The IOGA website cannot be readily updated now and plans will move forward to get a new site developed. David Englert announced that the VegFest on September 7 is a great event and if anyone wants to volunteer to represent IOGA they should contact David.



Growing Places Indy's Slow Food Garden at
the Chase Near Eastside Legacy Center

Laura Henderson, founder and director of Growing Places Indy, along with her husband and farm manager, Tyler, then explained the philosophy of this non-profit organization and led us on greenhouse and garden tours. The mission of the group is to encourage healthy communities and to give first hand gardening experience with the theme "Grow Well, Eat Well, Live Well." There are three urban microfarms and a fourth site will open this fall. The largest microfarm is in the White River Gardens across from the Indiana State Museum. There is also an Indy Winter Farm Market, a short season, 10 week CSA (Community Supported

Agriculture), a weekly farm stand, a summer apprentice program, workshops, and educational programs. Their gardens are “beyond organic,” though not certified. They grow the seedlings, produce their own compost, are chemical free, and believe the secret to avoiding insect damage is to have good soil. They use compost, compost tea, worm castings, blood meal, bone meal, alfalfa meal, horse and chicken manure, and green cover cropping. They are financially supported by grants but they sell a lot of produce to local restaurants and that money covers the costs of their operations along with sales from the weekly farm market. The farm market accepts food stamps and often will give special deals to food stamp recipients so they get their food at reduced prices. The idea is to encourage healthy living and healthy eating. Their plants, in this writer’s view, looked fake – NO

insect damage!!! It was very impressive! And there was a huge variety of fruits and vegetables – over sixty varieties. They use green cover crops extensively. The beds are always growing something, either another vegetable or a green cover crop, both in the attached greenhouse and in the 2500 sq. ft. raised bed garden outside the main building.

Yoga and riding bikes for all farm errands and for delivering produce are another part of their regular activities. They are interested in the food system and the culture that promotes wellness. Food culture shapes the broader culture. Volunteers are always encouraged and more information can be found on their website. Laura and Tyler have created an impressive organization that clearly is impacting many lives and the city of Indianapolis.



Left Laura (left) and Tyler (right) Henderson Discuss **Growing Places Indy’s Raised Bed Garden** with IOGA Members and Guests

Below Growing Microgreens in the 1000 Sq. Ft. Greenhouse



Growing Places Indy’s 2500 Sq. Ft. Raised Bed Garden

Editors' Corner

Where Are They All Coming From!

Squash Bugs! In the past we have recommended as a partial solution to squash bugs to place boards next to squash and pumpkin plants. The squash bugs tend to hide and carry on under the boards. All one has to do is once or twice a day go around, turn the boards over, and squish the squash bugs. You can place them in a bottle of soapy water, but that seems too inefficient and not as much fun. The squash bugs adhere to the undersides of the boards and are rather slow to react so they are easy to eliminate. This worked so well for us this year that we personally caught 571 squash bugs (as of the end of August), with about 90 percent of bugs being found under the boards. (This was accomplished using boards on 14 hills of squash and 6 hills of pumpkins.)



Two Boards Next to Zucchini Plants

As the season progresses there are more places under leaves, stems, and fruit for the squash bugs to hide so one must still be vigilant and check the plants for golden colored eggs under but sometimes on top of the leaves. However, we believe that the lately departed squash bugs leave a lingering scent under the boards which keep attracting newly arriving squash bugs -- so even late in the season squash bugs are still found under the boards. But 571 squash bugs! Where are they all coming from!

Rain Gauge

In a previous newsletter we mentioned a very accurate rain gauge that we acquired. We purchased the official CoCoRaHS (Community Collaborative Rain, Hail, & Snow Network) 4" rain gauge. The CoCoRaHS rain gauge has the following characteristics:

1. Heavy duty clear butyrate plastic gauge
2. Measures a full 11 inches of precipitation
3. Inner measuring tube has a capacity of 1 inch and is graduated to one hundredth of an inch
4. Rainfall exceeding 1.00 inch flows into the outer cylinder
5. Funnel and measuring tube are removed for collecting sleet and snow
6. Melted snowfall is emptied into the measuring tube to measure the moisture content of snow/sleet
7. Opening diameter is 4 inches, rain gauge height is 14 inches.

We attached the rain gauge to a 5 foot long 4"x4" post. The CoCoRaHS rain gauge can currently be purchased at www.weatheryourway.com/cocorahs/rgcoco.htm for \$28 plus \$8.25 shipping.



CoCoRaHS Rain Gauge

Better Row Cover Supports

by Paul Matzek

When it comes to row cover supports, wires are wimps. When a little rain weights the fabric, they squirm sideways and sag. A little snow and they have a complete breakdown.

Flexible PVC pipe has a stiffer character, but can be hard to push into the ground—a totally uncooperative character. Slipping it over metal rods is easier but you have to get the rods in addition to the pipe, then keep track of those wayward little buggers.

Both of these options form a round top tunnel, and in dry times I agonize over the raindrops that might roll down to the side instead of penetrating to the thirsty plants below.

If only there was a support made with two wires spaced about 8 inches apart with cross pieces fastening them together. You could shape it with a flat top and it wouldn't fall over. I tried cutting such a support out of concrete reinforcement mesh, but all those cut ends snagged and tore holes in the row cover.

I have since found the answer, the mason ladder (see photo). They are placed in the mortar joints of concrete block walls to reinforce them. But, cut to the appropriate length and bent to a U shape with about 18 inch legs, they make great supports. Because of the flat top, rain falls right through and they are very, very stable. I make the top section 4 ft wide because that is how wide our beds are, and cut the sides so there are wires to push into the ground without a crosspiece getting in the way.

I found mason ladders at [Home Depot](#) some time ago for \$2.59, but they aren't there anymore. They can be found at block and brick masonry suppliers.

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

(Editors' Note: [Menards](#) on their website indicates that their stores have 10 ft long, 9 gauge, masonry ladders for \$2.44 each.)



Mason Ladder



Mason Ladder Cut and Bent to Proper Shape



Mason Ladders Covered with a 7 ft Wide Row Cover

Traitor Boycott



Among the largest bank-rollers of the campaign to defeat GMO (Genetically Modified Organism) labeling in California last year were huge multinational food and beverage companies whose subsidiaries sell some of consumers' favorite organic and "natural" brands. The Organic Consumers Association (OCA) is calling for boycott by consumers of the following organic and "natural" traitor brands:

- Alexia (Con Agra)
- Bear Naked (Kellogg's)
- Ben & Jerry's (Unilever)
- Boca Burgers (Kraft)
- Cascadian Farm (General Mills)
- Dogoba (Hershey's)
- Gardenburger (Kellogg's)
- Honest Tea (Coca-Cola)
- Horizon Organic (Dean Food)
- Hunt's Organic & Natural Brands (Con-Agra)
- Kashi (Kellogg's)
- Larabar (General Mills)
- Lightlife (Con-Agra)
- Morningstar Farms (Kellogg's)
- Muir Glen (General Mills)
- Naked Juice (Pepsico)
- Odwalla (Coca-Cola)
- O Organics (Safeway)
- Orville Redenbacher's Organic (Con-Agra)
- R.W Knudsen (Smucker's)
- Silk (Dean Foods)
- Tostito's Organic (Pepsico/Frito-Lay)
- Tropicana Organic (Pepsico)
- White Wave (Dean Foods)

LETTERS:



The garden (Valentine Hill Farm) has been much better than last year thanks to the hard work of our farm manager. The spring cabbages were plagued by slugs, and once the rabbits went into breeding season, they managed to get under the fencing and ate the broccoli and all the bush bean seedlings down to nubs. We did find that they don't seem to care for pole bean varieties, so I think it will be pole beans at our farm from now on.

Maria Smietana

Election of IOGA Officers

New IOGA officers will be elected at the October meeting. The nominating committee announces the following slate:

President:	Lynne Sullivan*
Vice President/Program Director:	Karen Nelson
Secretary:	Margaret Smith*
Treasurer:	Ron Clark*

* incumbent

According to the IOGA by-laws, the membership present (at the October meeting) shall elect the officers (by simple majority) from the nominees selected by the nominating committee or from the floor. Elected officers will take office at the January meeting. The officers shall hold office for two consecutive years.

Green Power

Remember to purchase "green power" through your Indiana electric power provider. Duke Energy, Indianapolis Power & Light (IPL), and many Indiana REMC's (Rural Electric Membership Cooperatives) all have programs where they purchase electric power generated by solar, wind, and/or landfill/digester gas for their customers upon request. The customer pays a small premium of a few or fractional cents per KWH (Kilowatt-Hour) of energy used. Contact your power provider for details.



Green Power

In Memorium



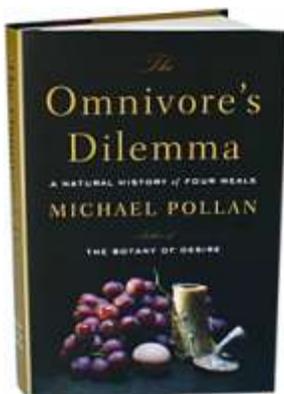
Long time IOGA member Virginia Blume 87, passed away July 31, 2013 in Indianapolis, Indiana. She had been a member of IOGA since 1981. She served as IOGA president from 1995-96. She will be missed.

Virginia Blume

Book Review:

The Omnivores Dilemma A Natural History of Four Meals By Michael Pollan, 2007

The Omnivores Dilemma, by Michael Pollan, is a thoughtfully written book that looks at the bewildering array of food choices that Americans must make in deciding what to eat. It focuses on the three principal food chains that sustain us—the industrial, the organic, and the hunter/gatherer. To study these food chains Pollan spends "hands-on" time at a large farm in Iowa (industrial—lots of corn and fertilizer) as well as an alternative farm (organic—grass fed cattle).



The first part of the book is an expose of that Indiana "wonder" crop, corn. Since the 1970s the government has encouraged farmers to grow as much corn as possible, subsidized by the federal government. As a result corn is used to fatten up farm animals quickly. It also ends up in all sorts of foods, most disastrously, as the ubiquitous sweetener, high fructose corn syrup (HFCS), which Pollan thinks is the prime culprit in the nation's obesity epidemic.

The author doesn't really make suggestions addressing our "national eating disorder, but this informative book has profound political, economic, psychological, and moral implications for all of us. It is a recommended read for anyone interested in food—and doesn't that include all of us!

- Margaret Smith

Favorite Tools:

My favorite tool for the past 15 years is the Broadfork! I have completely stopped rototilling my garden beds as this works much better than a shovel and keeps the soil layers intact. It is easy on the back and knees as well. I can loosen up small areas or big areas in a very short amount of time. This is not for digging up sod, but already established garden beds.

There are several versions with varying number of tines. I have one from Johnny's, but others are available. Or if you are handy have a local metal smith make you one.

- Marie Harnish



Broadfork



Broadfork in Use

See: <http://www.johnnyseeds.com/c-469-broadforks.aspx>

(Editors' Note: If you have a favorite or vintage tool you would like to show the members, please send description/story/photos to the editors' email address, ronaldrayc@gmail.com)



A Garlic Dream

by David Englert

Shortly after Beth and I married each other a few months ago we had a discussion involving dreams and goals. We both decided at the time too many good ideas go unacted upon in life. It was at that point in time we decided whatever the next idea both of us had in terms of starting businesses we were just going to do it. Don't think about who the end consumer would be, how the work would get done, how to incorporate or simply get caught up in the details.....but just DO IT. So when I started leveling soil on a neighbor's grandfather's old garden, I had no idea who would eventually be buying my garlic, no idea what to order, no idea of a name for our company or the fact Urban Sprout would support both my passion for growing edibles and Beth's design abilities. She sells baby items including bibs, burp clothes, and onesies under the Urban Sprout name.



David & Beth Englert with Some of Their Harvest

The old, fertile garden needed work. It was encumbered by overgrown weeds and trees. I had no end demand for garlic sales so I was simply moving forward with a lot of hard work simply on a promise I made to my wife and myself.....just DO IT. We weeded, cleared, spread, leveled, tilled, tilled and tilled again until the picture of our urban farm became more clear. We planted close to 4,000 cloves of garlic in late Fall and crossed our fingers. I had a few nights of worry in mid-winter after our garlic got off to a good start in late Fall/early Winter. The January month hit and with it came some unusually rainy days followed by some bone chilling cold nights. This definitely defeated the hopes of some of the ambitious, sleeping garlic.



Englert Garlic Farm

Alas Spring was here and the by-hand weed picking began.....a lot of hand picking. Closely sowed rows 7 cloves wide by 100 deep had myself and wife on all fours plucking weeds. True love can be felt by the tireless work of your companion. I tried mulching with straw and that helped a bit but nothing can replace the persistence of a determined farmer. The land had vining weeds that to this day are still going strong. Now that harvest time has come and gone I am really excited about putting the soil to rest, planting a thick cover crop to try and further drown out the weeds.

Sales of garlic have been encouraging. Farmer's market consumers, specialty food retailers and local chefs have given complimentary feedback. My first entrepreneurial dollar in life has occurred. And there will be more of that to come.

David and Beth Englert are IOGA members living in the Broad Ripple area of Indianapolis

Treasurer's Report

3rd Quarter 2013

Opening Balance July 1, 2013 \$ 4010.18

Income

Membership Dues \$ 30.00

Total \$ 30.00

Expenses

Newsletter (Stamps) \$ 27.60

Hosting Gratuity \$ 100.00

Total \$ 127.60

Closing Balance Sept. 30, 2013 \$ 3912.58

Respectfully submitted by Ron Clark, Treasurer

Ask us...!

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UPCOMING MEETINGS

Mark your calendar

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

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



New IOGA Members

Laura Kizzee, Carmel, IN 46032
Heather Stinson, Indianapolis, IN 46219
Diane Mullins, Clinton, IN 46842



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. Oct. 19
10:45 am**

Franklin Road Branch, Indianapolis Public Library
5550 S. Franklin Road
Indianapolis, IN 46239 ([Map](#))
317-275-4380

10:45 Arrive
11:00—11:45 Great Pitch-in Lunch
11:45—12:00 Business Meeting & Elections
12:00—12:30 Gardening Q&A
12:30— Soil Speakers and Discussion

Meeting: There will be a two-person panel to discuss the very important topic of soil health.

IOGA member Tony Branam, of the USDA's Natural Resources Conservation Service, will provide information and demonstrations regarding soil structure, stability, and infiltration in order to promote good soil health.

IOGA member Charlie Gareri (Don't Farm Naked - Plant Cover Crops) will present the benefits of using cover crops (aka Green Manure) on your gardens to enrich your soil and suppress weeds. He will discuss how to get started planting, caring for, and organically killing the cover crop to plant your garden. October is a great time to plant your cover crops!

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: Take exit 96 on I-74 to south Post Rd. Go 0.6 miles south on Post Rd. and bear right (southwest) onto Northwestern Ave. Follow Northwestern Ave. another 0.6 miles and turn left (south) onto Franklin Rd. Go 1.1 miles south on Franklin Rd. to the library on the right (west side).

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. Oct. 19**