



IN THIS ISSUE

Fall Brussels
Sprouts

Worm
Composting

“A Chemical
Reaction” ...
The Movie

I O G A 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.

Message from Our President ...

Spring.

It is a one-syllable word that packs much promise.

As a verb, spring can mean jump or leap.

As a noun, it can mean a small stream of water flowing naturally from the earth; a source, origin or beginning; a time of growth and renewal; an elastic device, such as a coil of wire, that regains its original shape after being compressed or extended; or a usually rapid return to normal shape after removal of stress; recoil.

As an adjective, it can be used to describe growth during the season of spring, such as spring crops.

All these definitions are fit to describe our current state. It seems such an abrupt transition from a gray world of snow and ice and chilly fingertips, to a period where green things burst forth from the ground in a universal expression of gratitude. Water, too, seems to ooze up from the soil (unfortunately for some, too much oozing and gushing from the recent flooding). With this water comes nutrients and new life (insert frog chorus here).

In many ways, I feel I'm beginning to regain my normal shape, both physically and mentally, after being stressed and compressed by an extended season with limited access to sunshine, fresh air, and greenness. Spring is a time when our minds awaken with thoughts and dreams of healthy, luscious gardens, pollination, and birdsong. It's a time to reacquaint ourselves with the soil and share our gratitude for life with each other.

I sincerely hope that you will join us for our annual celebration of Spring at our April 16th meeting and Plant and Garden Auction at the Zionsville Public Library. On that day, we'll gather to share food, friendship, plans, and garden items as we spring toward a new year of growth.

Happy and Healthy Gardening!

Lynne



Lynne Sullivan



Lynn Jenkins

The crisp cold air and frost-laden lawns signal to most gardeners an end to the growing season. Mother Nature has put a stop to most of her growth. Yet for a lucky few, the harvest continues.

Many plants, such as peas and lettuce, prefer cool temps, but even they are lost with frost. A few hardy sentinels stand tall in the vegetable garden after heavy frosts make a limp mess of most crops. Brussels sprouts stand tallest.

It is a wonder that this unusual vegetable, *Brassica oleracea*, is not favored by more gardeners. In late fall it offers crispy texture and earthy flavor which are only memories left by summer favorites such as green beans or zucchini. When cooked fresh and just crisp, not mush as was once the practice, Brussels sprouts add a distinctive flavor to beef and pork, as well as

a hearty balance to lighter vegetarian dishes. Furthermore, their miniature cabbage shape lends them to the continued popular trend of baby vegetables.

What's more, this late in the season, the tiny heads have been "sweetened" by frost. That is they are no longer bitter as they might be if harvested in the heat of summer. The cold tempers their coarse flavor.

Perhaps one reason for their scarcity in gardens is their unique growing season. Brussels sprouts produce best when daytime temperatures average about 65 degrees or less. They neither go out with the early rush of cool crops: lettuces, broccoli, cabbages, and greens. Nor do they follow with the mid-May rush of planting warm weather tomatoes, melons, squash, beans, and corn.

They grow best when planted in mid summer for late fall harvesting. So in early June when garden activities are already at a peak, a few moments must be stolen to start Brussels sprout seeds in pots. Six weeks later, the 5 to 7-inch transplants can be set in the main garden where their 3 month growing season will bring them up to early fall when their sprouts begin to mature.

Garden centers rarely carry fresh transplants in July when it's time to put them in the garden here in Indiana. The seedlings available in May will develop much too quickly and will be well past their peak when the first frosts arrive to bring out their nutty flavor.

Seeds, which are viable for four years, could be sown directly in the garden in June, but with spacing about two feet apart, it will be a real battle with weeds for survival. Safer to start the seeds in pots and set out seedlings in July.

Soil with lots of compost or organic matter will help this long-growing crop thrive, but an occasional dose of all purpose (organic) fertilizer will also be appreciated. go easy since excess nitrogen can cause discolored, loose sprouts. Brussels sprouts prefer slightly acidic soil, pH6, so soil testing is a good idea

Because of their shallow root systems, mulching with several layers of newspapers is helpful for water retention and weed control. As the season progresses and stalks get heavy with sprouts, staking may be needed for the 2 1/2 feet tall plants.



Brussels Sprouts on Stalks

Lynn Jenkins is a long-time IOGA member and publisher of the [Indiana Living Green](http://www.indianalivinggreen.com) magazine.

The January 15, 2011 meeting was held at the Greenwood Public Library. After a delicious potluck lunch, President Lynne Sullivan started the meeting at 12:15 PM. She told the group about two upcoming sales- 1) hats and shirts with our logo on them (100% of proceeds go to IOGA) and 2) organic seedlings from two different farmers-all plants guaranteed. Then everyone present introduced themselves and told a little about their gardening interests and how long they had been members of IOGA. Introductions were followed by

...
QUESTION & ANSWER (Q & A):

Of the organic seedlings for sale, *Early Girl* and *Health Kick* were highly recommended, and *Sweet Million Cherry* was recommended for pots.

Claudia Clark advised putting seed trays on top of an electric blanket (on low heat) to speed germination of green peppers and tomatoes. A member mentioned having trouble germinating tomatillo seeds, but once started, they would come up like weeds. An excess of nitrogen can cause these plants to produce too much vine.

Asparagus should be planted about a foot deep in well-tilled soil with good drainage and lots of mulch, including sawdust and wood ash. It is best not to pick asparagus for two years. Then the plants should be left at the end of the season.

Rosie Bishop will put an article in the newsletter about pecans. Garlic should be left out in the air as moisture can cause rot. It should be planted in mid-November. Potatoes can be planted with mulch and cardboard and without hills, but the vines should be kept off the ground.

The idea of a “lasagna garden” was mentioned, in which organic kitchen waste is thrown directly on the garden along with layers of grass and leaves. Some have had good luck with this easy system of direct composting. (Editors Note: Use only grass that has not been treated chemically.) Rock dust for gardening can be purchased at Nature’s Crossroads and Worm’s Way.

New IOGA member Lindsay Wall would like for someone to mentor her, as she needs to get life back in her soil. It was suggested that she start out small and go to the IOGA web page for more ideas. Lindsay said she would help with the IOGA website as she has expertise in that area.

BUSINESS MEETING:

The current Board Members were introduced - Lynne Sullivan, President; Paula Boone, VP/ Programs; Margaret Smith, Secretary (new); Ron Clark, Treasurer; plus Claudia and Ron Clark, Newsletter Editors. David Englert was introduced in the new position of Volunteer Coordinator. We had to shut down the web site Forum and will now use Facebook to share questions and provide information.

The Sierra Club is planning to show a film, “A Chemical Reaction,” in Columbus, Indiana. This

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Some of the IOGA Members and Guests at the January IOGA Meeting

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film is about a community in Canada in which children were being made ill by the chemicals people were using in their yards. The Sierra Club has asked us to donate \$50-\$100. This would mean we would be listed as a co-sponsor, which would be a good way for us to get publicity. After the meeting the IOGA Board members decided to give \$50 and thus be a co-sponsor.

UPCOMING MEETINGS AND EVENTS:

Paula Boone said that the Plant Auction would be at the IOGA meeting on April 16, at the Zionsville Library. Seedlings, perennials, flowers-just about anything related to gardening-can be donated for the sale.

The July 16 IOGA meeting will be at Claudia and Ron Clark's house where Laura Karr will give a presentation on agrochemicals, chickens, and herbs.

The October 15 IOGA meeting will be at the Cooley Family Farm east of Lafayette, Indiana.

(Editor's Note: The July IOGA meeting has been changed and will now be a tour of Trader's Point Creamery south of Zionsville. The October IOGA meeting has been changed and is set to be at Jeff Evard's LIFE farm in Morgan county.) The Cogel's organic garden was suggested for a future meeting. Members should let Paula know if they have ideas for future meetings.

Conservation Day will take place at the Statehouse on Feb. 1, starting at 9 AM. Of the five priorities,



Renee Sweany's Demonstrates Her Worm Composter ("Resort")

giving money to the Heritage Program and keeping phosphorus out of fertilizers are the ones that we can strongly support. Those who sign up ahead of the event (available on line) can participate in the lunch as well. **(Editor's Note: This event was canceled due to the ice storm. A less formal get together with our legislators at the state house was rescheduled for March 29)**

The members present voted not to participate in the Flower & Patio Show this year because it involves too much effort and because we are already volunteering at Earth Day April 23 and Orchard in Bloom April 30 to May 1. There will be an organic farm conference in Ohio on Feb. 19-20. People can go to OEFFA.org to learn more about it.

PROGRAM:

After the business meeting Lynne Sullivan introduced Renee Sweany of GreenPieceIndy who gave a most interesting presentation about Vermiculture-building a "worm hotel." She brought her worm resorts for us to see, which consisted of a series of trays with layers of organic kitchen scraps, dryer lint, crumpled newspaper, and the worms, all kept nice and moist. She started out with 1,000 worms (purchased from Worm's Way), but they quickly multiplied. Excess worms can be given to someone who wants to create a worm hotel of their own.

The worms move up through the trays; so what is left in the bottom tray is compost to be used on plants and garden. The liquid "worm tea" can be drained from a spigot on the bottom tray and used as liquid organic fertilizer on plants. The worm hotel, which has a woody, earthy odor, can be kept outside in the summer and then stored in the garage during the winter. A thousand worms will eat about one pound of scraps per week; so scraps above that amount should just be put on the compost heap or the garden.

Renee also gave out a paper with more information for those who want to start their own worm hotel. After the meeting everyone was invited to come up and get a closer look at the worms in their cozy home.

— Margaret Smith, Secretary

Apple cores, banana peels, and coffee grounds may be garbage to you. But to certain species of worms, they're a veritable feast. Vermicomposting, or worm composting, isn't a new concept. Yet, as people become increasingly conscious about the waste they generate, some are putting worms to work and receiving in return nutrient-rich compost for their gardens and flowerbeds.

"It fascinated me to know that I could take my kitchen scraps and turn them into a very rich soil amendment," says Jennifer Molica, a mail order assistant manager with Worm's Way in Bloomington. Molica maintains the store's in-house vermicomposting bins. "At home, I compost outdoors in the warmer months, but in the winter months, scraps would just get thrown in the garbage. Using a worm composting system allows one to compost yearround."



Renee Sweany's kitchen waste is ready for worm composting.

Composting kits make it easy

Renee Sweany, co-founder of Green Piece Indy, a twice-weekly e-mail containing tips for green living, started worm composting about three years ago. "After researching many possibilities for creating a worm habitat, I decided to invest in a Wormtopia kit," Sweany says. "At the time, I wasn't much of a do-it-yourself person, so building my own bin from tubs seemed like a lot of work, with too much room for error." The Wormtopia, which sells for \$135 at Worm's Way, serves as a multi-level housing unit for worms and includes one pound of red worms, bedding materials, and a book, *Worms Eat My Garbage*, by Mary Appelhof.

"You place your worms and kitchen scraps in the bottom tray, then spread a thick layer of coco coir (shredded coconut husks, which serve as worm bedding) on top," says Molica. "Once the worms have eaten through the layer of food and bedding, they migrate to the next level to seek out new food. You repeat the process on each level, until the worms make their way to the top level."

Worm selection

Of course, success hinges greatly upon using the right type of worms (red worms or, in warmer climates, African night crawlers work best) and adding the right type of food waste to the bin. Molica recommends coffee grounds, tea bags, and fruit and vegetable scraps, the exceptions being highly acidic varieties, such as citrus fruit. Avoid adding woody or thorny produce stems as well.



Put worms to work on kitchen scraps.

Chopping up scraps with a food processor before depositing them makes the process run even smoother. Animal products, including eggs, meat, and dairy, should never be placed in the bin, as worms cannot digest these materials. It's also imperative to store the bin in a location that keeps a consistent temperature between 60 and 75 degrees.

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Worm composters can be placed in the garden for ready access to castings or worm team

“Once you see a dark brown to black, rich dirt-like substance — vermicompost, a.k.a. worm castings — you can harvest the castings on that particular level,” Molica says.

Gather the castings, taking special care to separate the stray worms from the compost, and move the emptied tray to the top. Be sure not to discard the moisture — commonly known as “worm tea” — that flows through the compost bin. “It is just as nutrient-rich as compost and is much more readily available,” Sweany says. “This spring I had an ailing zucchini plant that tripled in size after I added worm tea.”

Because worms typically do not eat produce scraps as quickly as we humans discard them, burying the scraps beneath layers of newspaper, shredded office paper, or finely shredded coco coir is important to keeping gnats and odors at bay.

“To harvest good quality castings usually takes a couple of months,” Molica says. “Red worms are efficient eaters, but they do pace themselves.”

Sweany says it took her worms a little more than a year to produce enough compost for an 18 square-foot garden. “If you want to have some great compost for a garden next year, get a vermicomposter going right now,” she recommends.

Storing unit

Most people keep their bins in their basements,” Molica says. “They shouldn’t be kept outside because of the elements and invasion of other insects, such as centipedes or millipedes, which could harm the worms.” During her first year of vermicomposting, Sweany kept her worms inside her home, but later moved them to her unheated garage to free up space. “They simply went dormant,” she says. “Then they woke up in the spring with quite an appetite!”

Worm byproducts

Once composting begins, minimal maintenance is required, although checking the bottom level of the bin from time to time is recommended.

RESOURCES:

- * [The City Farmers Worm Composting](#)
- * [Cornell University’s Worm composting Basics](#)
- * [The Worm Woman, Mary Appelhof](#)
- * [Indy Tilth’s Composting Resources](#)
- * [Worms Eat My Garbage by Mary Appelhof](#)
- * [Worm’s Way](#)

About the author Meghan McCormick

Freelance writer Meghan McCormick pens [Green Piece Indy](#), a twice-weekly e-mail with tips for living a greener lifestyle in Indianapolis. A former Indianapolis Monthly assistant editor, she has also written for INtake Weekly and The Indianapolis Star.

Indiana University Health is providing a \$150,000 grant to the Indianapolis Parks Foundation to develop an organic farm on the east side of Indianapolis to provide Gleaners Food Bank with produce.

The farm will be located on eight acres of land north of East 21st Street just east of the I-70/I-465 interchange. The land was previously used for storage and staging during highway construction and was given to the Indianapolis Parks Foundation by the State.

The goal of the grant is to create a long-term, sustainable working farm with education programs and outreach related to health and nutrition.

The farm will produce fresh, nutritious food for the Gleaners Food Bank while championing the message of healthy choices to fight against diabetes and obesity.

The first produce from the farm should be available this fall.

Ask us...!

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Treasurer – Ron Clark
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ronaldrayc@gmail.com

Editors – Claudia and Ron Clark
317-769-6566
ronaldrayc@gmail.com



April 29 – May 1, 2011

Holliday Park
6363 Spring Mill Road

Orchard In Bloom Show Hours

Friday, April 29.....9 am – 5 pm

Saturday, April 30..... 9 am – 5 pm

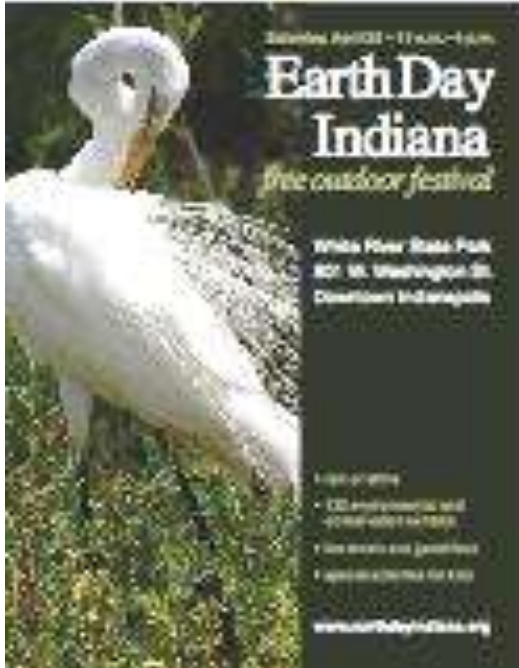
Sunday, May 1.....12 pm – 5 pm

www.orchardinbloom.org

Visit the IOGA Booth



Volunteer coordinator David Englert would like to add your name to a list of possible volunteers for the IOGA booth at Earth Day – April 23rd, Orchard in Bloom – April 29 – May 1st and other events going forward. If interested in helping at either of these two events or future volunteer opportunities, please e-mail David at david.englert@cbre.com to express an interest .



free outdoor festival

Saturday April 23 • 11 a.m. to 4 p.m.

Fun, Exhibits, Food, Children's Activities, Live Music

**Celebration Plaza
at White River State Park**

801 W. Washington St., Indianapolis

www.earthdayindiana.org

Visit the IOGA Booth

For those who ordered seedlings during our Seedling Sale, your seedlings will be available for pick-up from 11:00 - 2:00 on April 16 during our meeting at the Zionsville Public Library. If you are unable to pick-up your seedlings at this time, contact Lynne Sullivan at sagaemoo@yahoo.com so you can make other arrangements.



Rosie Bishop's Late Ripening Tomatoes

Here is a photo taken on January 6, 2011 of Rosie Bishop's tomatoes that she saved as green tomatoes last fall. Rosie says, "these are small tomatoes, between cherry and Roma size. Photo taken this AM -- and yes, two are a bit wrinkled but edible. Yes! picked in January, but grown in August. What is better than a homegrown Hoosier tomato? 'But, how does it taste?' folks ask. To my January taste buds, delicious! We often say, 'No amount of planning will ever replace dumb luck.' And I guess that is how I would explain the extended season these tomatoes have brought. Wrapped in newspaper in a box in our basement, we used the larger, juicy cousins of these little ones in November and December. I had forgotten these, opened the box and found this surprise New Years gift."

Can anyone beat January 6 for late ripening tomatoes?

Earth Day will be April 23, 2011 at White River State Park. It is a great way to meet many people who are interested in organics and gardening. Lots of people, and lots of fun exhibits make this a great way to build some enthusiasm for sustainable living, meet some really interesting people, and have some fun. Come do a shift or spend the day - David Englert will be looking for volunteers to give some time from 11AM to about 4 PM. The weather is a challenge, but we will be in a tent so rain is not a big issue.

-Ann Leatherman

IOGA helped sponsor the movie *A Chemical Reaction* that was put on by the Sierra Club in Columbus, Indiana on March 2. Your editors went to Columbus to see this documentary about Paul Tukey's advocacy for alternatives to chemical lawn care, after he got seriously ill with acute pesticide sensitivity from his own lawn care business. The film highlights the tiny town of Hudson, Quebec, and their legal battle with chemical producing companies (Spraytech and *Chemlawn v. Hudson*, Quebec Supreme Court Case in Canada in 2001). Hudson enacted a ban on the use of chemical pesticides (includes herbicides) for cosmetic use and following a favorable ruling by the Supreme Court of Canada, a ban in some form has now spread to other Canadian towns and to the entire provinces of Quebec, Ontario, Nova Scotia, New Brunswick, and Prince Edwards Island. See the trailer at pfzmedia.com. Also see ChemicalReactonMovie.com and SafeLawns.org. **(Editor's Note: Cosmetic use does not include uses in agriculture or for golf courses.)**

The fact that numerous towns and providences in Canada have banned many pesticides following the Supreme Court ruling validating the laws of Hudson is very impressive. Local governments in Canada and several providences can and do ban many chemicals that are still used in the U.S. by both homeowners and lawn care companies. The chief culprit discussed in the movie is the herbicide *2,4-Dichlorophenoxyacetic acid* (2,4-D). This chemical is now no longer legal for cosmetic use in many parts of Canada, but is used in *Weed-B-Gone* and other lawn care formulations in the U.S. 2,4-D is a neurotoxin and can cause headaches, rashes, possibly cancer, Parkinsons, and leukemia. Of particular importance is that it strongly affects children and pets who play in the grass, roll in the grass, and may even eat the grass. One wonders if schools, football fields and parks are using 2,4-D to maintain their green grass.

The Wisconsin Dept. of Health (2010) states that 2,4-D is a popular weed killer used to control weeds like dandelions, clover, and thistles. Nearly 60% sold in the U.S. is used on agricultural crops.

The rest is used on range and pasture land, lawns and turf, forests and in surface water. In the home it can be found in common weed-and-feed products used on lawns. It can contaminate air during and shortly after its application. It can be carried along by rainwater. People are exposed to it when they or their pets play or walk on treated grass. During application, people can inhale mist or dust and it can be carried indoors on shoes where it breaks down slowly and can contaminate indoor air.

The Wisconsin study further found that harmful health effects include rash, burning in throat and chest, stiffness of arms and legs, lack of coordination, drowsiness, loss of appetite, vomiting, liver and kidney function changes, stupor and coma at very high levels. After several years of exposure, studies have found exposure increases the risk of lymphoma cancer, increasing risk of certain birth defects with high-level exposure during pregnancy, and kidney and liver damage.

Another study by the cooperative extension services of Cornell, Michigan State, Oregon, and UC Davis universities found 2,4-D slightly toxic to wildfowl, highly toxic to fish, and severe impairment in brood production of honeybees when bees were fed moderate doses.

Bottom line: Don't use chemicals unless you must, and always read the labels to see which chemicals you are using. Tell your kids and grandkids about this in an effort to raise awareness.

The Supreme Court of Canada in *Spraytech and Chemlawn v. Hudson, Quebec* affirmed the right of municipalities to restrict the use of pesticides on both public and private property. The majority of Supreme Court judges grounded the validity of the Hudson bylaw in international law and policy, invoking a novel "precautionary principle". They ruled that local governments could take protective health measures without definitive scientific proof of harm. This ground breaking ruling may have far reaching effect within Canada in other areas besides pesticide use.

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In the United States local governments will find it difficult to pass restrictions on chemical use on lawns and public places. First, a majority of states have passed laws that forbid local governments from passing environmental laws that are more restrictive than those of the state. And the Supreme Court of the United States is unlikely to invoke the “precautionary principle” when such cases come before it.

Footnote: Following all the negative publicity that originated with the Supreme Court Case (Spraytech and ChemLawn v. Hudson, Quebec), the parent company of *ChemLawn*, known as *ServiceMaster*, changed the name of *ChemLawn* to *TruGreen*. That would be very humorous if it weren't so sad.

The July meeting of IOGA will be at the Traders Point Creamery south of Zionsville. This beautiful organic farm is a family owned artisan dairy farm. The brown Swiss cows are 100% grass fed and the creamery produces milk, award winning yogurt in many flavors, cheese and cottage cheese. We will have a behind-the-scenes tour of the property, including the organic gardens. The creamery is the site of farm markets throughout the year, and IOGA member Maria Smietana is the Farmer's Market Manager. The creamery also has a restaurant on site that serves excellent organic food.

The October meeting of IOGA is set to be in Morgan county at Jeff Evard's LIFE farm. The farm produces certified organic produce. We will have a farm tour.

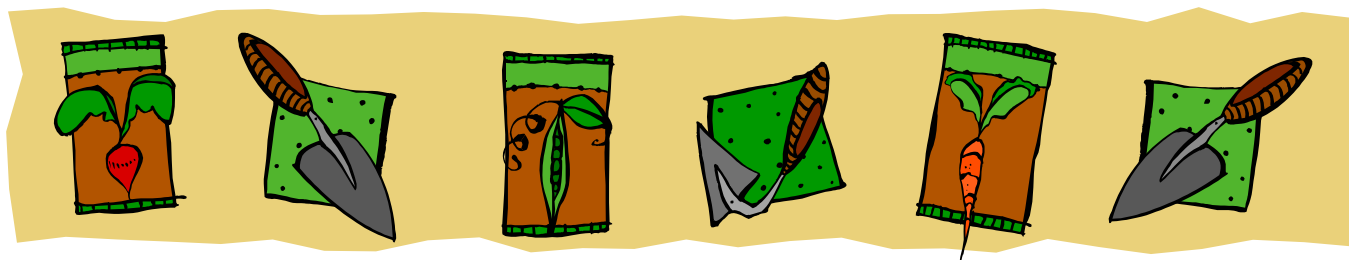
Editors' Corner



Tomato Tasting at our Home for the Indianapolis Hiking Club

Last August about 30 members of the Indianapolis Hiking Club came to our home for a country hike of 5-6 miles followed by a tomato tasting event. The tomatoes shown in the photo above came from our garden with some additions from IOGA members Mary Ann & Bob Layman and Tony & Ann Uliana. There were 16 varieties, mostly heirloom tomatoes.

In addition to the tomatoes, we served blackberry cobbler with ice cream. The blackberries were from our fence row and of course were organic. The event was a big hit and we are planning on repeating it again next August.



IOGA Plant Auction

Plan to bring an item to the IOGA Plant and Garden Auction at our Saturday April 16 meeting if you can. Items may be plants, seeds, books, or whatever.

Treasurer's Report

1st Quarter 2011

Opening Balance January 1, 2011 \$1093.42

Income

Donations	\$ 15.00
Membership Dues	\$ 730.00
Plant Seedling Sales	\$ 38.75
T Shirt & Hat Sales	\$ 50.00
Total	\$ 833.75

Expenses

Newsletter	\$ 15.58
Hosting Gratuity	\$ 50.00
Orchard In Bloom Booth	\$ 108.00
Z'GreenFest Booth	\$ 15.00
<i>A Chemical Reaction</i> Movie	\$ 50.00
GreenPieceIndy Ads	\$ 50.00
Business Entity Report	\$ 7.14
Misc. Stamps	\$ 26.40
<u>Room Deposit</u>	<u>\$ 110.00</u>
Total	\$ 432.12

Closing Balance March 31, 2011 \$1495.05

Respectfully submitted by Ron Clark, Treasurer

Arlene R. Bow, Greenwood, IN 46143

Barb Jessie, Terre Haute, IN 47803

Sharon Patterson, Indianapolis, IN 46205

Pam Peak, Franklin, IN 46131

Michelle Santarossa, Indianapolis, IN 46250

Lindsey Wall, Indianapolis, IN 46217

Judith Donahue, Fishers, IN 46038

Suzanne & Ed Krowiak, Carmel, IN 46032

Victoria Wessler, Lebanon, IN 46052

Joan Watson, Indianapolis, IN 46214

Mark your calendar

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

April 16, 2011
(Plant Auction)
July 16, 2011
October 15, 2011
January 21, 2012



(Annual dues are due in January!)

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:

IOGA
7282 E 550 S
Whitestown, IN 46075

Please include ALL of the following information:

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

I prefer my newsletter to be ___ emailed ___ mailed.

**IOGA
Meeting
Sat. April 16
10:30 am**

Annual Plant Auction at Zionsville Library 250 North 5th Street, Zionsville, IN

317-873-3149

- | | |
|-------------|--|
| 10:30 | Arrive with Auction Items |
| 11:00—11:30 | Great Pitch-in Lunch
(bring food to share plus table service) |
| 11:30—12:00 | Introductions & Gardening Q&A |
| 12:00—12:15 | Business Meeting |
| 12:15 | Auction Begins |

Plants, books, and garden items will be available for auction. Your donations are appreciated. Please label plants with name and culture. Proceeds will be used to fund future IOGA programs. Each year the IOGA plant and garden auction is attended by recently converted organic gardeners who are looking for plants and ideas, as well as those who have more experience and have lots of plants, tips and techniques to share.

For the pitch-in lunch, bring a favorite dish filled with food to share and your plate, fork, and drink.

From I-465 take the Michigan Rd./421 exit. At the exit, go north to SR334. Turn left to Zionsville and follow SR334 into Zionsville until it becomes Oak Street. Go west on Oak Street until you come to 5th Street.

Turn right onto 5th Street. Park on the 5th Street side of the library (lower level). Or,

From I-65 take SR334/Zionsville exit. Go east on SR334 through Zionsville and watch for 5th Street. Turn left onto 5th Street. Park on the 5th Street side of the library (lower level).

Everyone welcome! 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



**Bring an item to
the IOGA Auction
Sat. April 16**