



WINTER

(thanks to Mrs. Pollack's 2nd grade class, 1949)

All our world is a
fairyland
Snowflakes lazily
falling
Icicles sparkling
everywhere



Crystal covered
branches gleaming in a wintry gray
light
Iced ruby berries glistening like
jewels
Crunchy blades of grass
What a beautiful winter world!

FAVORITE SEEDS

Yes, winter is here, but spring is coming soon by counting the seed catalogs! We asked our members to tell us about their favorite seeds and here are their responses.

Paula Boone

Paula Boone's favorite seeds to plant in 2008 were pole beans. The **Smeraldo** pole bean from *Park Seed* are 9 inches long & 3/4 inch wide and ultra thin and very tasty!! From *Territorial Seed* my favorite was **Ura** and **Kentucky Blue**, both pole beans. The **Ura** beans are 9 inches long and round in shape and fabulous tasting. Pole beans bear until a killing frost. Also, from *Territorial Seed*, the tomato- **Momotaro**. *Olds Seed* are available at *Jones Greenhouse* on

SR421 & at the old location just north of SR32 at Gadston. I was very impressed with their **Seafresh** lettuce and **Best Ever** beets. I plant their **Honey Select** corn also. I saved seed from the pole beans and my favorite bush beans that were planted biodynamic/organic and will have some for sale at the plant auction to benefit the IOGA. (The IOGA plant auction is Sat. April 18)

Jane Gareri

I get seeds all over!- *Big Lots, Bennett's Greenhouse* in Lafayette, *Cox's Plant Farm* at Clayton. For varieties I can't get locally -*Tomato Growers' Supply, Totally Tomatoes, Johnny's, and Territorial seed Co.* All have excellent service and *Territorial* has super info on culture, diseases, insects, and harvest of each type of veggie they sell. Mixed results w/ *Fedco Seeds*. They took a long time to ship and some varieties weren't what they were supposed to be but I might try them again b/c of the no shipping charge deal they offer- over -\$30 I think, but don't hold me to it. *Burpees* I DO NOT recommend and will not use again. I got a Long Keeper type tomato (they really do keep- even into Dec.) called **Red October** from them one year and every single one rotted. So I emailed TWICE w/ no reply. They are way too expensive to put up w/ non- customer service like that!

Favorite varieties- **Copra** yellow onions- start seed in Jan. under lights. These onions keep in the garage until the next crop comes in. **Jet Star** tomatoes for my restaurant customers- produce well, tasty, firm, and uniform in size for salads or sandwiches. **Orient Express** Cukes-

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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.

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mild, sweet, long ones like you see at the grocery wrapped in plastic. Violet podded stringless pole beans - easy to pick- purple beans against green vines, turn green when cooked. **Ambrosia** sweet corn- the name says it all. **Winter Density** and **Little Gem** short Romaine type lettuce- slow to bolt and super cold hardy- as in they can freeze solid and still come back a few times. Succession plant all season for lettuce until Dec. **Red Beauty** peppers produce well. **Bloomsdale** spinach- tasty and will overwinter and come back early in spring when fall planted. **Green Zebra** tomatoes are the tastiest ever in my opinion but don't produce well for restaurant sales. We like **Kennebec** potatoes, but not fingerlings. We grew them on request for a restaurant and they said they weren't worth the trouble of cleaning all those tiny taters and we said they weren't worth the trouble of digging them either!

We save lettuce seed that is open pollinated and experiment w/ volunteer tomatoes.

Beulah Cobb

I have three parts to my garden.

- A. Berries, asparagus, rhubarb, dill cilantro, and ground cherries which I expect to come up every year and they do.
- B. My old faithfuls and favorites. I save tomato, pepper, and celery seeds that I start early and set out later about the time I plant peas and beans, cucumbers, and cabbages, all tried and true varieties.
- C. I love to read the catalogs and look for new varieties to try. I often buy too many seed varieties and they don't all get planted. But it is so much fun.

I make sure the soil is ready before I till and plant. Soil moisture is crucial for good plants.

Greg Buck

Purchase seeds at *Cit E Scapes* (near Downtown Indianapolis on South Meridian Street), and *Baker Creek Heirloom Seeds*. Satisfied with both seed distributors. *Cit E Scapes* offers organically raised seeds, and has quality product at a reasonable price. The lack of peas last year forced me to resort to *Baker Creek Heirloom Seeds*, which I also found very satisfactory.

Have had good luck with snow peas, micro greens, lettuce, broccoli and dill from *Cit E Scapes*, and snap peas from *Baker Creek Heirloom Seeds*.

Marie Harnish

Some of my favorites are **Crisp Mint** lettuce from Seed Savers Exchange, leaks-**Blue Solaize**, peas-**Amish Snap**, and onion plants from Johnny's - **Copra**, **Walla Walla**, and **Red Burgermaster**. The **Copra** last well into Feb. of the next year.

Kathy Ambler

We purchase seeds from *Seeds of India, Y.H. Evergreen, Johnny's, Baker Creek Heirloom Seeds, Park Seed Co., and Jung Seed Co.* We are satisfied with all.

We really like the Indian varieties of eggplant we grow, especially **Chu-Chu**. For early tomatoes we favor **First Lady**. For okra we like **Orient Rocket**. I think our favorite all-around lettuce variety is **Black-Seeded Simpson**. For sweet peppers, we go with **Giant Marconi**.

We saved **Totakura** (vegetable amaranth) seeds this year but usually we do not save seeds.

Rosemary Erwin

More than anywhere else I've ordered seeds from *Park Seed Co.*

We especially like the pole bean **Kentucky Blue**.

Amanda Fredericks

I purchase most of my seeds from *Botanical Interests* which sells organic and nonorganic seeds. I buy them either at Whole Foods or online at : www.botanicalinterests.com. I am very pleased with the quality of the seeds and yields. The seed packet also has lovely artwork on the front and is chock full of information for growing the variety on both the back of the seed packet and inside the seed packet.

I also have ordered from *Seeds of Change*. While the strawberry crowns I have bought from them have done incredibly well, I have not been pleased with the seeds that I have purchased from them. The crops from these seeds did not produce well.

Maria Smietana

Even though they are not organic, I use *Jung Seeds* and their subsidiary, *Totally Tomatoes*, out of Wisconsin. *Jung's* is a 4th generation family business that has been selling seeds for over 101 years. With rare exceptions, I have found the quality of their seeds and plants to be top notch, and their online ordering system is really accurate and user-friendly. Their pricing is incredibly reasonable.

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Since I start the tomato seeds in a basement growing room by the thousands, I have been able to observe germination patterns closely. I find that some tomato varieties have inherently lousy germination rates, while others give me 90-100% germination. Whether this is due to seed genetics or just that some varieties are less happy under the particular light, temp, and moisture conditions of my basement is hard to say. I'm willing to put up with this variation because some of the lousiest germinators end up being the most tasty and productive varieties once they get out in the field. I simply start more seeds of the finickier varieties to compensate for poor germination rates.

Among tomatoes, I have had my best luck with **Health Kick**, **Big Beef**, **Sweet Million**, and **Sun Sugar**. **Sun Sugar**, a bright-golden large-size cherry tomato with a super sweet flavor, is my favorite tomato of all.

Goliath Snow Pea and Jung's **Tricolor** Bush Bean are my favorite legumes. They grow super well in my soil, and my CSA and farmer's market customers go nuts over both.

As a commercial producer, I don't save seeds from year to year. Too much time and labor, plus too potentially risky from a quality control standpoint.

Jo Betty Ingram

I ordered seeds from 3 different sources this past spring: *Seed Savers Exchange*, *Turtle Tree Seeds*, and *Baker Creek Heirloom Seeds*. I wanted to support the efforts being made by these companies. I usually order seeds from *Burpee Seeds* and I've always had good results with their seeds, not to mention the plethora of information garnered from their catalogs.

The germination was pretty good but there were exceptions. It may not have been the seed as much as the rough spring weather. Remember the cold and windy days in April and May along with the floods in June.

Anyway, I will give them another try this year I think, along with my old standard *Burpee Seeds*. I get carried away when the seed catalogs arrive!

Marcella Larch

Purchase most seeds from *Landreth Seeds*, some from a local hardware carrying *Livingston Seeds*, some from *American Native Seed* and *JF New*. Very satisfied.

Favorites are **Freckles Lettuce**, **Cinammon Basil**, **Ragged Jack** kale, **Italian Parsley** and all the **Gomphrena** flower seed.

Saving seeds varies from year to year, but usually save **Holy Basil**, **Butternut Squash**, **Hyacinth Beans**, **Butterfly Weed**, **Blue Eyed Grass**, and **garlic bulbs**.

Marilyn Spurgeon

I do not have a real loyalty to any one company but do try to order organic seeds. I use *Seeds of Change*, *Harris Seeds*, *Territorial Seed Co.*, *R. H. Shumway*, and any that catch my attention when the catalog arrives.

Last year the Sugar Snap seeds were mixed with another variety. When I phoned them they said they had other complaints and credited my account for the amount of the seed price. I trust I can find the real thing this year. And that was *Territorial Seed Company*.

I am really fond of **Bodacious** sweet corn. Very sweet--does well for me. I usually plant **Silver Queen** also. Beans are usually all pole--not so much bending over--and mostly **Royalty Purple** or some purple variety. I seldom have bean bugs with purple varieties.

I do save tomato seeds and end up with interesting plants!

Florrie Sears

Uses *Burpee Seeds*.

Ron and Claudia Clark

We have purchased seeds from *Morgan County Seeds* the last few years. Their motto is "Top quality seeds at affordable prices." Their delivery time is slow. We did have some germination problems this year which may or may not be the seeds. We are not dissatisfied, but may try some other companies this year.

We save seeds for the **Evergreen** tomato, the **Pineapple** tomato, a yellow tomato, and a cherry tomato. We also save seed from a banana pepper that Claudia acquired at a garden stand several years ago.

IOGA PLANT AUCTION

Plan to bring an item to the IOGA Plant Auction at our Sat. April 18 meeting if you can. Items may be plants, seeds,, books, bullfrog tadpoles (Rosie), or whatever.

Why Buy Organic Seeds?

Reprinted with permission from High Mowing Organic Seeds (www.highmowingseeds.com)

Organic Seed is Better for the Environment

The importance of organic seed is often overshadowed by the importance of organic food; since food goes directly into our bodies, the methods by which it was produced feel more pertinent than the methods by which seed is produced. But whether or not seed crops are grown organically does have a significant impact on the environment and health of the surrounding communities.

Most crops grown for seed take longer to mature than food crops – the plant must go through its entire life cycle before seeds are mature, and even then there is often a period of curing or drying before seeds are ready to harvest. This lengthy process results in a greater window of time during which any number of pests and diseases can destroy the seed crop. In conventional seed production, pesticides and fungicides are applied, often at much higher levels than are allowable for food crops. As the Organic Seed Growers and Trade Association asks: “Is it fair for those of us in organic agriculture to want our own farms and environments to be as free of toxins as possible, but expect seed production communities to carry a heavy toxic load so that we can plant cheap conventional seed?”

Organic Seed is Better Suited to Organic Growing Conditions

In the last 50 years the majority of breeding work and development of new varieties has been done with conventional farming practices in mind. What does this mean for organic growers? It means that most varieties we plant have not been developed to thrive in the conditions under which we grow them.

For example, in a conventional system, plants receive infusions of fertilizer delivered directly to the roots and are sprayed with a range of chemicals

to protect from pests and diseases. While some conventional breeding programs do consider flavor, more often selections are based on traits like how fast it grows and how well it ships.

In organic farming systems, on the other hand, nutrients come from complex fertilizers such as compost, so plants need vigorous roots to seek out dispersed nutrients in the soil. Organic growers use less and milder applications for pest and disease protection, so plants are required to provide more of their own defense. And, in organic variety selection programs, flavor and appearance consistently top the list of traits to evaluate.

In recent years, more research has gone towards developing and evaluating varieties for organic farmers. High quality organic seed comes from varieties that have proven themselves under organic conditions.

Organic Seed Supports Organic Research

As more people use organic seed, the increased demand encourages more companies and universities to devote resources to research and development of organic varieties, and allows continued improvement of current organic varieties. When you buy organic seed, not only are you getting a “safe seed” and one that is grown in organic conditions like your own farm or garden, but you are supporting the future of organics.

High Mowing Organic Seeds is committed to providing the highest quality, 100% organic seed to growers. When you buy organic seed, you have the assurance that the seed was grown without synthetic chemicals and you are supporting farms and companies that are committed to organic agriculture with your purchase. We know that there are much better ways to improve agriculture than genetic engineering and increasing chemical inputs, and we choose to focus on “true progress” that leads to greater health for soils, farms and communities.

Grow a Victory Garden this Year!

[From *Park Seed Co.*]

During the second World War, gardeners on both sides of the Atlantic combated food shortages and showed their patriotism by growing vegetable gardens. No matter the size of their yard, these "victory" gardens helped people eat well despite rationing and, just as important, gave them a sense of self-reliance and satisfaction at having participated in the war effort. Well, now the "war" may be against spiraling food prices, mass-produced or chemically-treated produce, or even energy concerns with transporting food across the country. Whatever your battle, a victory garden conquers all!

The Fruits of Victory



Write for Free Book to
National War Garden Commission
Washington, D. C.
Charles Loring Pack, Director P. B. 1914 20th Street

Park Seed Co. has a **Garden for Victory Seed Collection** of 6 seed packets containing some of the most popular and easy-to-grow vegetables. If you've never picked up a trowel before, you can be successful with this collection! And if you're a seasoned pro, you'll love these delicious selections!

Thank You! Thank You!

Many thanks to long-time IOGA treasurer Maria Smietana for doing a terrific job! We all really appreciate her efforts. It's been a time-consuming job and she has always been thorough and dedicated to keep our records in good shape. We wish her well as she spends more time with her farm business. Ron Clark has volunteered to take over the treasurer's duties.

UPCOMING MEETINGS

Mark your calendar

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

- April 18, 2009
(Plant Auction)
- July 18, 2009
- October 17, 2009
- January 17, 2010



Ask us...!

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Treasurer's Report 3rd & 4th Quarters 2008

Opening Balance July 1, 2008 **\$1093.85**

Income

Membership Dues	\$ 82.00
Donations	\$ 3.00
Whole Foods Bag Program	\$530.40
Bank Interest—June-Nov	\$ 1.90

Total **\$617.30**

Expenses

Fall Newsletter	\$154.61
Conservation Day 2009 Booth Fee	\$150.00
Bank Service Charges-Jun-Oct	\$ 80.00
Correction to Q1 Treas. Report	\$ 10.00

Total **\$394.61**

Closing Balance December 30, 2008 **\$1316.54**

Respectfully submitted by Maria Smietana, Treasurer

October IOGA Meeting

The October meeting was held in Bloomington. After a tour of Worm's Way, with special emphasis on composting and hydroponic growing, we drove less than 5 minutes to Oliver Winery, where we sat at picnic tables overlooking a lake and ate many wonderful foods, including a great persimmon pudding brought by Jo Betty Ingram using her own persimmons! It was a cool but sunny day, and a great day for being outside. Sixteen people attended.

Treasurer Maria Smietana announced that IOGA received over \$500 from Whole Foods thanks to being selected as one of the charities they support. Maria also announced she will sign IOGA up to do Christmas gift wrap at a local bookstore. All tips collected go to IOGA. Over \$200 was collected two years ago when we did this. Maria further announced that she is retiring from doing the treasurer's job and would appreciate someone's being willing to take it over.

Paula Boone announced that Bobbie Mattasits will do a presentation at the January meeting of her two week trip last summer to organic farms in Europe.

The IOGA board approved a donation of \$150 to the Ind. Conservation Alliance so we can be represented at the Conservation Day in January. Lynn Jenkins will attend that meeting as well as an at-large meeting on Oct. 24. This is an opportunity for groups interested in conservation to speak to state legislators and in the past, members have found it a very positive experience. The board also approved IOGA's having a booth at the IMA on Dec. 2 when Alice Waters will speak on her Edible Schoolyard Program.

During the Q&A, we learned that several members had some great garden news from last summer—Marilyn Spurgeon had luck with **Bodacious** sweet corn—really sweet! She also suggested getting seeds for **Edamame** (soy) beans at Georgetown Grocery in the bins for bulk foods. She had good luck with **Royal Purple** pole beans—few if any bean beetles! Paula Boone reports she had great luck with **Smeraldo** pole beans, 9 inches long, ¾ inches wide. Another is the **Ura** pole bean from *Territorial Seed Co.* It is round in shape. And, another good green bean is a **French/Filet** bush bean.

Rosie Oaks brought some seeds to share for a **Black Cherry** indeterminate tomato.



Above IOGA members (left-to-right) Lynn Jenkins, Paula Boone, and Kathy Krueger at the IOGA October meeting held at Worm's Way and Oliver Winery in Bloomington. Below members (left-to-right) Maria Smietana, , Rosie Bishop, Rosie Oaks, and Lynn Sullivan.



FARMBloomington Restaurant

The *FARMBloomington* restaurant in Bloomington, Indiana opened last January and uses almost all locally grown food plus uses food from their own garden. They compost everything from the restaurant except the meat. Their carryout containers are not only recyclable but even edible! (made from sugar cane and potato starch) They are located ½ block east of the courthouse on Kirkwood.

Choosing a Seed Company

Steve Solomon in his book, "*Gardening When it Counts, Growing Food in Hard Times*" says in his chapter on seeds that a seed business should

- 1) provide seeds that have a high likelihood of germinating,
- 2) provide varieties that are adapted to thrive in the buyer's climate,
- 3) provide varieties that are suitable to a self-sufficient homestead lifestyle (instead of selling varieties that suit the needs of industrial agriculture), and
- 4) describe the performance and qualities of the varieties sold honestly and accurately.

Germination

Mr. Solomon says that seed companies should have in-house minimum germination levels significantly higher than the standard set out in the seed law and should perform germination tests twice a year on all lots of seeds in their warehouses. And, seed companies should have a large market gardener and farmer trade as well as home-garden customers and sell the same seedlots to both.

Variety Trials

Mr. Solomon says that seed companies should actually conduct grow trials to verify that the varieties grown are suitable. And, the supplier's trials grounds should be located in roughly the same climatic as one's own garden. Mr. Solomon also believes that seed companies should grow small samples of all the seed lots purchased to validate that the seeds are the correct variety.

Some Recommendations

Mr. Solomon's recommendations for Moderate climates, such as the middle American states (Indiana), include the following seed companies:

- 1) *Stokes Seeds,*
- 2) *Johnny's Selected Seeds,*
- 3) *Harris Seeds, and*
- 4) *Southern Exposure Seed Exchange*

Some of these companies are located in more northern states, but Mr. Solomon states varieties that grow well in the cooler climates should also do well in the moderate climates. Mr. Solomon goes into much more detail about seeds in his book and puts some qualifiers on the varieties sold by each company. We recommend that you read his book if you are interested.

Steve Soloman is the founder, but not present owner, of *Territorial Seed Company*

Persimmon Pudding

1 cup pulp
2 Tbsp melted butter
2 eggs
1 cup sugar
½ cup milk
½ cup sour milk
1 cup flour
1 tsp baking powder
1 tsp baking soda
1 tsp cinnamon

Bake at 350 degrees for 30 minutes in an 8 x 8 x 2 baking dish or for 20 minutes in a 12 x 8 x 2 baking dish.

Remove from oven and pour topping over pudding and bake another 5 minutes.

Topping:

½ cup brown sugar
½ cup hot water
2 Tbsp butter
Boil to dissolve sugar.

This recipe came from my Grandmother, Grace West. She made the best persimmon puddings!

Jo Betty Ingram

How to Pick Persimmons

as told by Jo Betty Ingram:

Don't pick them! Let them fall and they will be very soft

They fall beginning early October and they fall one at a time so be on the lookout (some people put tarps under the trees as the persimmons tend to be hard to find in the grass)

Don't shake the tree! The hard ones that fall down are not ripe and will not ripen off the tree.



A Seed is a Promise

By Rosie Bishop

One of my major joys in gardening is the wondrous privilege of collecting and saving seeds! Abundant sources are produced by pumpkins, squash, basil, dill, tomatoes, peppers, cucumbers as well as fennel, marigolds, zinnias, celosia, cleome--many more perennials and self-seeding annuals. I store them in stacked cottage cheese containers in an unheated porch and share them as broadly as I can. Lettuce as it goes to seed produces a pretty little yellow flower on an attractive tall plant. At the IOGA plant auction in April we can exchange seeds with members who don't need full packages (how many cucumber plants does one couple need?) that they order or that they have saved. We live near Edgewood Feed and Seed where I buy bulk seeds, especially snow peas (our second-favorite food crop next to homegrown tomatoes), chard and beans (I seldom grow them since a devastating bean beetle uprising). Recently Edgewood has carried organic seeds. Buying local has been "in" for a long time. From time to time I purchase Kay Grimm's Kids in Bloom seeds. I confess to occasional impulse buying, swayed by the celebration of spring signs and colorful seed packages.



About Collecting: I have tried various involved, often yucky and moldy, methods for tomato seeds, but now I simply dry them on paper, as I do peppers. Watching for an especially delicious, fully ripe specimen, I plopp some of the seeds onto newspaper as I prepare a meal, spread them apart in groups of 2 or 3 for ease of planting, mark the names in grease pencil and place them on the uncooled back porch to dry overnight. Next day I fold the paper, staple and label the outside with variety name and date. Tearing them off, paper and all, allows ease of handling.

Germination: I use an electric warming mat but for many years placed them in warm, dark areas near a floor register or above the refrigerator until sprouting begins. After a swift scrape on the back steps (scarification) I soak hard-coated seeds of pumpkins, snow peas, squash and sunflowers overnight, often watching them germinate in plastic containers with moist newspaper, loosely covered (especially

marigolds). It is a rare thrill to see the tender little seedlings emerge from tightly protected coats. We have a shop-light grow-area in the basement and a bright south window in the kitchen. I have played with the idea of using "second use" tea to enhance germination and have tried instant tea, as well as spent tea leaves dug into the soil. My success with germination has been rewarding, tea party or no.

Upstarts and Early Sprouters: It is fun to note how I enjoy relocating start-up tomatoes and clumps of lettuce. Gardening for me is really play and transplanting ranks along with seed saving as awesome and wondrous. Einstein and I agree: "Either everything is sacred or nothing is." Little micro-climates under clear plastic or in wall-o-water (a bit tricky to fill) for early spring can extend the season for a bit, and is fun but those that wait until late April or May planted directly into warm soil soon catch up. I have sometimes made cloche's for outdoor plantings to protect from winds, sun and gourmet critters by removing the bottoms of milk cartons or 2 liter bottles.

Water: Water barrels at four locations allow for some upper-body work and unchlorinated drinks for early seedlings. I celebrate lightning storms because the jolts enable plants to use the nitrogen in the soil. Recent studies show that up to half of all usable nitrogen in the soil is fixed or made usable by the energy of lightning.

Recycling Problem

Why can't you find places to recycle plastic above #2? Seems the lower cost of oil and the recession have created less demand for recycled plastic. The result? The price for recycled plastic has dropped from 16 cents to 1/2 cent per pound! No wonder recycling has slowed down!!

Another Winter Market!!

IOGA's Maria Smietana is now going to a new winter market! Saturdays from 9 AM to 12:30 PM at 2442 N. Central Ave. in Indy! Check it out!

www.indywinterfarmersmarket.org

You're invited to...

**The 5th Annual
CONSERVATION DAY
at the Indiana Statehouse**

Tuesday, January 27, 2009

Sponsored by the Indiana Conservation Alliance*

Indiana's 2009 State Legislative Session is just around the corner. This year will be a budget-making session and we need your help to focus our legislators' attention on conservation!

The Alliance has chosen 3 top priorities for this year:

- \$4 million for land protection through the Indiana Heritage Trust
- \$2 million for soil and water conservation programs
- Passage of a Renewable Electricity Standard (RES) which increases our use of wind, solar and other types of renewable energy

Conservation Day is an incredible opportunity to show our elected officials that Hoosiers care about protecting our precious natural resources and preserving our environment. Not only is there a chance to engage legislators in matters that mean the most to us, but we'll also have the chance to learn more about conservation organizations throughout the state. Remember, the more people that attend Conservation Day, the bigger the impact.

Register at: nature.org/indiana ('events') or call 317-951-8818

* The Indiana Conservation Alliance is a statewide network of over 30 nonprofit organizations, including IOGA, providing a unified voice for the protection and wise use of natural resources to enhance our quality of life.

How do I join IOGA? (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:

I O G A
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

(We do NOT share this information, but use it only for notices and newsletters to our members.)

IOGA
Meeting
Sat. Jan. 17

Winter Meeting at Zionsville Library
250 North 5th Street, Zionsville, IN
317-873-3149

- 11:00—11:30 Gardening Q&A
- 11:30—12:00 Great Pitch-in Lunch
(bring food to share plus table service)
- 12:00—12:15 Business Meeting
- 12:15— Bobbie's Presentation

Topic: IOGA member Bobbie Mattisits will give a power point presentation on her trip to Switzerland, featuring raw milk, cheese making, biodynamic and organic farming and gardening. Q&A on her trip will follow her presentation.

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).

Bring at least one of your favorite dishes filled with food to share and your plate, fork, and favorite drink.

Everyone welcome! In case of bad weather, call Paula Boone 317-758-4789 or cell phone (last choice) 317-453-9773 to see if meeting is still on. 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



Annual Dues
Due in January!

Join us!
IOGA Meeting
Sat. Jan. 17