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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.

Let It Be

I think The Beatles were on to something with this classic hit. I have found it to be more than a timeless song, but a wonderful garden mantra.

A couple years ago, chipmunks found that my herb garden was the perfect place to set up home, digging holes amongst my basil and generally wrecking havoc among the plants. A small battle ensued. I initially figured that if I filled in their holes, they would get the hint and move on. But a new hole would simply re-appear in its place. When I upped the ante and positioned large rocks over the holes, a new hole would just appear in a different location, causing even more damage to the garden.

As the season wore on and plants were wilting, we bought some live traps. We did catch a few of the cute little critters, but I'm convinced that they found their way back to our garden estuary after taking a brief road trip in the back of our Subaru to the nearby park. That's when the rat snake came to visit.

I think that the snake's mere presence sent the chipmunks and all the other little furry creatures in our yard packing. The stealthy snake stayed only a few days, but we have not seen any chipmunks since. (This is where you might be hearing the crooning vocals of Paul McCartney...*Let it Be...Let it Be...Let it Beeeeeee.*)

This past Spring, I was saddened to find a nasty aphid infestation on the new growth of our young espaliered cherry tree. Naturally, I was concerned about the effect of this attack on the sweet delicacies beginning to form. Before I had time to fully contemplate retaliation, we noticed a bevy of ladybugs happily munching on the aphid explosion a couple days later. The cherries were saved!

Later this Summer, I noticed that my mother-in-law's robust tomato plant appeared to be shrinking. Closer inspection revealed a dozen or so tomato hornworms devouring the leaves. Even closer inspection found that the hornworms were infested with parasitic wasp larvae. The wasps lay their eggs on the hornworms, which feed the wasp larvae and ultimately kill the hornworm. The tomato plant survived to provide a bounty of tomatoes! I didn't even have to pick off the hornworms. The hornworms that didn't perish probably survived to become lovely Sphinx moths.

While most gardeners know that you cannot totally leave your garden untended, sometimes just letting nature take its course can resolve seemingly difficult situations. By gardening naturally and allowing a variety of life to exist around us allows nature to do what it is designed to do – maintain balance.

I am grateful for the beetles – the six-legged kind and the two-legged. And let's not forget to be grateful for the snakes and wasps!

Happy and Healthy Holidays! -Lynne



Lynne Sullivan
IOGA President

Genetically modified organisms (GMOs) have been in our food supply since 1996, yet many people are unaware of what GMOs are or why they're dangerous to all of us and to the environment. Here are some of the facts about GMOs, along with a list of resources where you can learn more.

1. GMOs are created by inserting genes from one species into the DNA of another completely different species. This is not traditional plant breeding, which involves cross-pollination, and it's not natural breeding that takes place in nature. This is actual manipulation of the DNA, such as inserting fish DNA into strawberry DNA, and it's something that would never take place in nature!
2. Since GMO foods were introduced into our food supply, the incidence of chronic illnesses has increased, and food allergies have skyrocketed, according to the Institute for Responsible Technology. However, powerful biotech influence in Washington has prevented any real, long-term research into the health effects of GMOs. So far, the FDA and USDA have allowed the corporations to use their own superficial, faulty research and have ignored pleas from the scientific community for independent, third party research on GMOs.
3. Many countries worldwide have severe restrictions or outright bans on GMO crops and foods, but in the U.S., there is little oversight over the introduction of GMO crops, and there is no mandatory labeling of GMO foods. Polls consistently show that 87% to 93% of U.S. citizens want GMO labeling, but the government has ignored these demands. "Right to Know" campaigns are taking place all over the country, and the push for GMO labeling is gaining momentum.
4. GMO crops and the herbicides used with them are harmful to soil organisms, insects, birds, animals, and humans. Increasing herbicide use is polluting water sources. Also, the GMO plants themselves present a threat to genetic diversity through their ability to cross pollinate with non-GMO plants. This is a direct threat to maintaining the purity of organic certified seeds.
5. Biotech corporations try to make the claim that GMOs will increase crop yields and will feed a hungry world, but these claims have been disproved. The 2009 report by the *Union of Concerned Scientists* made it clear that GMO crops did not increase yields, nor did they offer any advantages. In fact, yields decreased in some cases.
6. As GMOawareness.org says, the ethics are bad: "It's highly irresponsible and short-sighted to put genes from an animal, bacteria, or virus into a plant, or vice versa. Putting genes from one species into another violates the laws of nature, with unpredictable and potentially disastrous results."
7. GMOs affect the future of all life on earth. GMOawareness.org says it very well: "The biotech industry's vision of the future is deeply disturbing and saddening. On the other hand, farming systems such as agroecology, organic farming, and permaculture provide us with sane visions of the future that work with nature, produce the healthiest food, and care for the environment."



As organic gardeners, we need to be informed and aware of what we're planting in our gardens. Organic and open-pollinated heirloom varieties are safe and GMO-free, and there are many ethical seed companies that don't sell GM seeds. Check this link for information on the Safe Seeds Pledge, which was created by *High Mowing Organic Seeds*: highmowingseeds.com/the-safe-seed-pledge.html. And for a list of seed companies that have taken the Safe Seeds Pledge, go to this link: councilforresponsiblegenetics.org/ViewPage.aspx?pageId=261. The Safe Seeds Pledge is your assurance that you're buying GMO-free seeds for your garden!

Links with further information: responsibletechnology.org, seedsofdeception.com, and organicconsumers.org/gelink.cfm

Article Resources: responsibletechnology.org, GMOawareness.org, and PeelTheOrange.com.

Clarence and Beulah Cobb's Garden Report

IOGA Founding members, Clarence and Beulah Cobb, sent this handwritten report

Last week I overheard Clarence say "This was our worst garden, ever." Maybe he was referring to his beautiful big lima bean bushes – that had lots of blossoms and no beans. Ditto for spring peas and fall peas. Then again maybe he was talking about our failed tomato crop.

I'm blaming the weather for most of these problems. In the spring planting time-frame, we had rain, flooding rains that kept us from being able to till and prepare the soil. So all planting was delayed. After the rains finally quit we had hot weather through July, which was not good either. Hot and no rain.

We had a brief period of lettuce and radishes. The cucumbers were good until the heat and dry weather actually just dried them up. Zucchini's were ok. We had no spinach.

A further problem was that our outdoor water source developed a problem that we had trouble finding someone to fix. So we could not water in the hot weather.

In March before the growing season began, we put up an elaborate post and fence for our tomatoes to climb on. And I planted tomato seeds that were ready to set out May 15 when the flooding rains started, so the planting was delayed. Finally a day came that was dry enough to set out tomato plants. Then...the next morning, someone/thing had eaten them off at the ground. Luckily I had extra plants in the greenhouse. We replaced them and covered them somewhat. A week later, once again, all the tomato plants were eaten off. Panic time.

In the meantime my garden was dry enough to till and I went out checking things and discovered that baby tomato plants were coming up everywhere and nothing was eaten off! Problem was – these were all yellow pear tomatoes and I wanted BIG tomatoes. I went to the store to look for seed and finally found one kind. (It was late for buying tomato seeds.) I planted these seeds in the ground and the varmints left them alone! By this time the weather turned hot and dry and the tomatoes were very slow coming. At the end of the season I had 10 quarts of tomato juice and 10 pints of tomato sauce. A fraction of our usual crop.

Lesson learned: Next year April 20, 2012, I will plant tomato seeds of my first choice in the ground, and skip the greenhouse.

Clarence's garlic was perfect as usual. And I planted some winter squash seeds – cushaw – big green and white squash with a skinny neck and big body. These did amazingly well and I made "pumpkin" pies with the pulp that were the best ever!! I got enough ground cherries for 3 pies. My cilantro and dill were totally indifferent to the weather and kept me well supplied. So good and bad, it was a frustrating summer in our garden.



Cushaw Squash

Philosophical comments:

I recently read a bit that a Dr. Weil wrote: He said, "*I spend several hours every day in my garden, and I see the results of it; it provides beauty; it gives me food; there is physical activity involved; I'm outdoors. That makes me happy.*"

I think I often have unrealistic expectations of my garden. Not every plant has the same needs, as far as nutrients, water, heat, temperature and sunlight are concerned. I know that well and still I expect more from my plants than they can conveniently give me.

I have less and less energy as the years and seasons go by and I need to appreciate whatever is growing and producing food for my table. I should accept it as a gift and enjoy what is growing. I am trying to make this my new philosophy!

Happy gardening.

Beulah Cobb

IOGA members Jess Trimble and Adam Clevenger live in downtown Indianapolis. Last summer their small garden had an amazing number of veggies growing. They had four raised beds, 3 feet by 12 feet and 10-12 inches deep.

Between the beds they had 2.5 feet of space. (They would have preferred three feet but lacked the area in the yard.)

Between the raised beds they applied thick mulch to keep the weeds from being a

problem. They used about three inches of mulch in the beds and believe the mulch retained the moisture better during the hot dry summer. Their front yard was very attractive, with yarrow, lavender, and numerous perennials. Their back yard had annuals and giant sunflowers that beautified the yard.



Jess Trimble & Adam Clevenger



Front Yard

The most amazing thing about their garden was an ingenious system (used by Jess's parents) where the crops are planted vertically, even cantaloupes! They had stakes at the corners and along the edges of two raised beds. The first fence laid horizontally about eight inches above the bed. The fence was the typical garden fence with holes about 2x2 inches. Above the first fence were two more layers of fencing about 8-12 inches apart so there were actually four areas where plants could grow upward. They use string at the top to further provide structure for the cucumbers. They tried little round lemon cucumbers and like them a lot. They bought their plants from Nature's Crossroads at the IOGA plant & garden auction.

Jess and Adam only planted three cantaloupe plants and by early August had already harvested five large cantaloupes. The cantaloupes lay on the fence at the different levels and were easy to pick and there was no problem of possibly stepping on vines.



Cantaloupes Growing Between the Different Levels of Fencing

They grew honeydew melons and they were doing well but none had been harvested when your editors visited. Their tomatoes also grow vertically up through the fencing, minimizing garden area and making picking easier. In the shade of the tomatoes they had peppers growing.

To keep the plants within the fenced areas, they do prune the plants and also remove suckers from the tomatoes. Training the plants is important for this fence system.



Tomato Plants Growing Vertically Through the Various Levels of Fencing



Rain Barrel

The gardens without the fencing had really nice broccoli, squash and herbs. They also had lettuce and garlic. They got their garlic bulbs free from Craig's List! It is amazing how much food they produce with such a limited area.

Jess and Adam had so many vegetables that they had extra to give away. They are very pleased with both the raised beds and growing vertically. They got inspiration and instruction on making raised beds from thisoldhouse.com/toh/video/0,,20263013,00.html.

Their garden is a real inspiration! Gardening in an urban area has definitely not limited their enthusiasm or the amount of vegetables they can grow!



Swiss Chard Growing in a Large Tub (Crushed Pottery in the Bottom)



Part of Jess & Adam's Backyard Garden

at Jeff Evard's LIFE Farm

The October 15, 2011 meeting of the Indiana Organic Gardeners' Association took place at Jeff Evard's *LIFE Organic Farm* near Martinsville in Morgan County. After a delicious pitch-in luncheon, President Lynne Sullivan started the meeting at noon. First, all present introduced themselves and told where they were from, how long they had been members, and what they had done with their gardens this year

Question & Answers (Q & A):

Next was the informative Q&A period. Claudia Clark tried to grow Brussels sprouts from seed, and while she got plants, she got no mature Brussels sprouts. Karen Crane also grew the plants but without any better luck. Jeff Evard, our host, grows Brussels sprouts successfully. The plants should be seeded in May and then planted in July. They won't head up until about October 1, as they won't develop heads in hot, dry weather. All of the leaves should be cut off except the tops to encourage heading. The plants will continue to grow into December.



I O G A Members and Quests Listening to the Q & A Discussions

Another member asked about Hugelkulture in which vegetables are grown on a big pile of debris with earth on top that break down over time. The rounded mounds will last about seven years. IOGA member John Walker will make a presentation about it to our group next year. John teaches classes on organic gardening at the Johnson County Library. More can be learned about this type of gardening at his classes.

Lynne reminded us to post our gardening tips on our Facebook page, which has had about 570 followers. Facebook is a good way for us to stay connected. Some

have had trouble getting on to the page, but it will show up on your wall if you check it often enough.

Another member had tried kaolin, that scratches insect pests to death. (kaolin is a layered silicate mineral with the chemical composition $Al_2Si_2O_5(OH)_4$) It can be sprayed on the plants. Some members have seen stinkbugs, which are resistant to about all organic treatments. Lynne saw lots of them in Virginia.

Bt (*Bacillus thuringiensis*) kills many bugs, not just Japanese beetles. The bacillus product will last for years. Earlier someone had asked about controlling squash borers. Planting onions and/or radishes nearby did not seem to help much.

Claudia asked if anyone had problems with tomatoes not turning red. Karen said she had substituted green tomatoes for zucchini in the bread she brought to the meeting, with delicious results. Maria said she has had luck ripening green tomatoes in the Fall by putting them in a box or sack with ripe apples and crumpled newspapers and then keeping them in a cool place. Lynne said she scalds tomatoes to remove the skins. Then she puts them on a cookie sheet and stores them in the freezer. Marilyn Spurgeon said you could freeze them with the skins on. When the tomatoes thaw, the skins slide off.

Business Meeting:

Lynne then started the business meeting. We are a member of the Indiana Conservation Alliance (INCA) and have traditionally given them \$150/year. This group works more on the political side of things, and offers a good way to learn how Indiana government works. Lynn Jenkins has been our representative to this group but must now step down. They have a Sustaining Natural Resources meeting on November 10 and a Conservation Day in January that our representative attends. If we don't have someone in that role, we won't participate. [Editor's note: Jane and Charlie Gareri are going to represent IOGA in place of Lynn.]

Lynne reminded us that IOGA T-shirts are available for \$15 and hats for \$10. For those wishing to join our group, the membership fee is \$10 for an individual membership and \$12 for a dual membership. Old members need to pay dues in January. We did participate in the Indy Veg Fest on September 17 and got two new members as a result, who came today.

Paula told us about the January 21, 2012 meeting of IOGA, which will be at the Greenwood Public Library. Careful directions will be provided since there are two libraries in Greenwood. Our speaker will be Laura Karr, a trained toxicologist/entomologist, who specializes in raising chickens.

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A delicious honey French dressing recipe was provided for those wanting to make it at home.

Election of officers was next. Paula, who has done a great job planning the programs in her role as vice-president, is stepping down after four years. The following slate of officers was approved:

President: Lynne Sullivan

Vice-President: Beth Schaefer Englert

Treasurer: Ron Clark

Secretary: Margaret Smith

Farm Tour:

At the conclusion of the business meeting Jeff Evard was introduced to tell us about himself and his organic farm. It was noted that the seedlings for IOGA's seedling sale were from his farm. Lynne said her eggplants from Jeff were the best she had ever had. Jeff said he was a Purdue graduate, having majored in chemistry. He worked on golf courses spraying chemicals until he had a moment of crisis and knew he wanted to get off the chemical bandwagon. He then spent some time in Portland, Oregon.

His forte is growing organic seedlings that don't require a lot of chemical input to do well.

He thinks we have forgotten to grow the right plants for where we live. A laissez faire management is best. He pointed out that kale will grow all year round. It needs a full year before it goes to seed. His farm is a viable sustainable enterprise where they grow produce for over 200 families. It includes greenhouses covered with plastic.



Jeff Evard of LIFE Farm

Jeff plans to attend a Sustainable Small Farm Conference at Purdue. The Dean of Agriculture is interested in translating a chemical system into a more managed organic system, and is developing a curriculum

to teach this concept. He said we will have to feed twice as many people in forty years. Purdue wants to know why some people can make an organic system work and others can't seem to.

Jeff has 140 acres in organic vegetable production. There is another farm in Sheridan, and there will be a farm in Cincinnati too. There are ten acres at this site if you take out the ten acres of woods, which comprise a sustainable timber harvest. The covered greenhouses, two of which he keeps at 45 degrees with propane heaters, take up nearly an acre of the land. The northern exposure is minimized in the greenhouses.

One member asked if he waters. He does water in the greenhouses, but otherwise watering is limited, relying mostly on rainfall. Someone asked if he does a farmers' market. He does have a booth at the *Bloomington Farmers' Market* and the *Traders Point Creamery Green Market*. He does more retail sales, since the wholesale market doesn't make much money.

Next we were led on a tour of the farm, which started with our seeing the mushroom cultivation area. The mushrooms grow on oak, sawdust, and millet blocks, which are soaked three times over an eight-week period. He grows portabellas and some other types, and he also harvests wild mushrooms. He uses a Bt product to fight fungus gnats and other pests.

Jeff does companion plantings, and he doesn't worry too much about weeds. Many "weeds" are in the Compositae family (commonly referred to as the aster, daisy, or sunflower family) and thus attract beneficial insects. He has a transplanting machine that transplants seedlings into mulch. It can plant about 20,000 seedlings a day. He tries to plant just before it rains.

The glaciers ended before reaching this area in the state, so he needs to add organic matter and calcium to the soil. The pH in a nearby field measured 4.9, and in the field beyond it was 6.8. Calcium is the limiting factor in crop yield, and a basic soil test will show the calcium level. He sends soil samples to the [A&L Great Lakes Lab](#). The plants take out the nutrients, which must be replaced. He applies chicken manure, which is about 10% calcium.

Jeff burns to get rid of the annual grasses. The fire residue is beneficial too. We saw fields covered with plastic mulch, which must be removed within a year, since he is certified organic.

The wavelength of light from an unhealthy plant is different from that of a healthy plant. Glasses with special yellow glass lenses enable one to see the lighter green of an unhealthy plant.

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As happens every fall, fall has become my favorite time of year. Yes, there are some rainy, yucky days, but interleaved with them are glorious, warm T-shirt days, made especially for gathering leaves and remaining grass for the garden. Being temporarily retired this fall, I have had time to gather all that bounty and to build three sizeable compost piles enriched with by-products from our chickens and the cow patties I furtively gather from the pasture that bounds our place on two sides. Thank goodness Herefords can't talk. I have also covered our new garden plot with 6-8 inches of leaves to till in.



This spring, I fenced the new plot, ("The compound") and with the help of an electric fencer connected during sweet corn picking time, had our first raccoon-free year. The strands of wire to the top of the six foot posts seemed to convince the deer to browse elsewhere and the sweet potatoes grew unmolested too.

But the fall garden is now our joy. The terraced hillside beds designated for fall crops now abound with lettuce, spinach and radishes and beets. I had erroneously assumed that fall wasn't the time for cabbage moths to lay eggs, and neglected the burgeoning cabbage plants until the huge leaves became crinolines and lace, but the plants seem to be as determined to produce heads as the worms are to destroy them, so with some periodic squishing of the little green varmints, maybe the cabbages will win.

Our first two plantings of carrots this year germinated so poorly we gave up on them, so in late August we planted again, and laid a soaker hose connected to our rain barrel on the rows. Since the pressure is low, the hose just seeped a constant supply of moisture to the seeds and they sprang forth in profusion. Some are now finger size. I would like to see if, in the spring, they will grow some more or just go to seed, but Annie has a weakness for fresh carrots, so I doubt many of them will survive that long. I ate one today - Su-weet. A good covering of leaves or straw will keep them fresh and diggable all winter.

We will soon be picking peas. Hah! Annie doesn't like peas so I get them all to myself. What a way to start into winter. And multiplier onions will be available all winter long. I am astounded at how well these crops grow in these cool days with mornings bordering on frost, and how good the produce tastes.

A second planting of spinach, between the cabbages, now showing secondary leaves, will overwinter and produce those first crisp greens of spring, when spring again becomes my favorite time of year.

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

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Jeff's favorite plant is Music garlic. He grows about 1,000 pounds of garlic in fields that are first mulched with straw. He won't plant garlic in the same field for about four years in order to keep the insect pests on the run. He does not add worms, but he has lots of praying mantis. His five dogs keep larger critters away.

At one point Jeff picked up a handful of the soil, and we could see that it was nice and loose - just the type of soil that every gardener wants.

At the end of the meeting and tour on this perfect October day, everyone agreed that it had been a most enjoyable and informative event.

- Margaret Smith, Secretary



Jeff Evard Discusses Aspects of his Farm with IOGA Members and Guests

LETTERS:



I wanted to say that I really enjoyed the October newsletter. The "Beyond Organic Gardening" article was great. I will check out "The Ideal Soil." And I will test my soil, too. I liked all the notes from the July meet & greet and Q&A. I did want to clarify one portion of the article. New IOGA members Rafael Vega & Lindsay Grossheim were the couple you were referring to that live in downtown Indianapolis. Not a big deal, but just wanted to clarify.

The Soil articles were very informative and scary. I am now conscious of the soil situation I'm in. I also liked the part about the rain fall. We had many storms just miss us! Our garden was pretty dry, but we did the best we could.

I am sorry we missed the October meeting. I really wanted to go to that one. My work was busy that weekend and I couldn't find time to get away. Lindsay and I hope to make it to the next meeting, though. Thanks all for putting together the newsletter!

Rafael Vega

Here is the recipe for the dish I brought last Saturday (October IOGA meeting). I am glad that everybody liked it. The food at these pitch-ins is always so delicious.

Rice/Squash/Tomato Casserole

In a large casserole place layers of the following in this order-

Rice - I use instant brown rice, about 3/4 C. Sliced up winter squash (yellow) - I leave the peel on-just scrub it well-use any amount you like. Sliced tomatoes - as much as you like. Grated cheddar cheese - about 1/2 C. or more. Various spices - Italian or curry, garlic salt, pepper, a little sprinkle of sugar.

I put in two sets of these layers. Then on the very top I arrange another layer of sliced tomatoes. It looks pretty this way. Also, the tomatoes don't stick to the lid the way the cheese would.

Then cover the casserole and bake at 350 for at least one hour (longer for a larger casserole)

I have made it in the microwave, but I think it is better if baked in the oven. Leftovers are delicious when heated up in the microwave.

Hope this all makes sense. Let me know if you have any questions. This is one of those recipes that you really don't have to do much measuring.

Margaret Smith

P.S. I tried Karen Crane's recipe idea for using green tomatoes instead of zucchini for zucchini bread, and it is delicious - just like hers I think.

Sweet potatoes were the best crop in my organic garden this year. I hadn't even thought about planting sweet potatoes, but Lowe's had a few very cheap plants one day and I decided to give it a try. They are runners!!! They take over your garden but they don't harm anything (that I know of).

Digging sweet potatoes with a pitch fork is probably better than with a shovel because they grow in bunches and go pretty deep. Each plant I pulled had an average of 5-10 big size sweet potatoes :). I have given away sweet potatoes to several of my friends this fall and will for sure have another crop next year. They are tons of fun. No insect or worm attacked them. I only had one long row, so approximately 15 plants and that is more than plenty!

The other things in my garden were: corn, okra, potatoes, tomatoes, zucchini, green beans, watermelon, carrots, lettuce, Swiss chard, parsley, basil and cilantro. But none of those compared to the fun of sweet potatoes :)

Hope you give sweet potatoes a try next year.

Lina Drew



Lina's Large & Misshapen Sweet Potatoes



Mark your calendar

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

January 21, 2012
April 21, 2012
(Plant Auction)
July 21, 2012
October 20, 2012



Ask us...!

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Congratulation to IOGA members Beth Schaefer and David Englert on their marriage October 8, 2011.

Free Organic Gardening Classes at the Johnson County Public Library - Trafalgar Branch

424 Tower Street
Trafalgar, IN 46181 ([Map](#))
(317) 878-9560

Presenter: IOGA member John Walker

Gardening: Sow and Grow Organic (Organic Gardening Part 1)

Date: Thursday, February 16 from 6:00 - 8:00 PM

Description: From seed to harvest and things in between, learn how to get yourself, your soil, and your plants off to a healthy start. Get in touch with the soil. Know its needs and structure. Handle it with care and you will harvest loads of healthy veggies! This is the first of a two-class series

[Class Registration](#)

Earth Friendly Gardening: Go Organic! (Organic Gardening Part 2)

Date: Thursday, April 26, from 6:00 - 8:00 PM

Description: Get the real dirt on organic gardening. If you find the smell of rich earth invigorating, wait and see how your plants will like it. As we will learn, organic gardening is not merely a different method of growing fruits, vegetables, and flowers; it is a philosophical approach to our stewardship of our planet. If we create a healthier environment, it will reward us with healthier plants and food so that we may be better

[Class Registration](#)

Classes are free and open to the public.

Treasurer's Report

4rd Quarter 2011

Opening Balance Oct. 1, 2011	\$ 2119.58
Income	
Membership Dues	\$ 66.00
<u>T Shirt & Hat Sales</u>	<u>\$ 45.00</u>
Total	\$ 111.00
Expenses	
Hosting Gratuity	\$ 50.00
Conservation Day 2012	\$ 150.00
<u>Earth Day 2012</u>	<u>\$ 43.00</u>
Total	\$ 243.00
Closing Balance Dec. 31, 2011	\$ 1987.58

Respectfully submitted by Ron Clark, Treasurer

Tony Branam & Michelle Watson,
Franklin, IN 46131

Larry & Brenda Johnson,
Connersville, IN 47331

Krista Larson & Laura Snellenberger,
Centerpoint, IN 47840

Lori Varas, Zionsville, IN 46077



Annual Dues Are Due in January.
Please Send Check to Address Below.
Note Any Changed Information. Thanks

CONSERVATION DAY at the Indiana Statehouse Tuesday, January 24, 2012

Sponsored by the Indiana
Conservation Alliance (INCA)*

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. Carpool with co-workers, friends and family or take a brisk walk to the statehouse, and help make a difference!

Schedule of Events

10:00 am – 11:00 am Registration

11:15 am – 11:30 pm Presentation and Awards
Ceremony

11:30 pm – 1:30 pm. Legislative Reception

Refreshments for Conservation Day registrants and legislators.

To register (free) and for more info:
www.nature.org/indiana ('Events')

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

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