



IN THIS ISSUE

**Beyond
Organic
Gardening**

**Lead
Contamination
in Soil**

**How to Get Rid
of Groundhogs**

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.

Message from Our President ...

Can you believe that Summer is drawing to a close? I know I can't. It seems like only yesterday did I press those little seeds into the soil thinking how long it would be before I would enjoy the fresh flavors of the first squash, tomato, cucumber or bean.

The days passed as I weeded and watered the little plants while encouraging them to grow strong and healthy. I watched patiently as the blossoms developed and the pollinators surveyed their options. "Hey look over here! Don't miss this one!", I'd think to myself, or maybe even whisper aloud when I didn't think anyone was around. I didn't want an opportunity for a succulent squash to be overlooked.

Seemingly overnight, blossoms turned into a beautiful bounty that are filling bag after bag of my very own fresh, organic produce. The richness of flavors and satisfaction of knowing exactly where my food came from remind me why this is my favorite time of year.

Some newcomers in my garden this year are the Black Beauty Eggplant, Honey Rock Melon, Spaghetti Squash, and several varieties of tomatoes that I purchased from *Nature's Crossroads* during IOGA's Seedling Sale this past Spring. A new venture that we offered this year, the Seedling Sale provides the opportunity for IOGA members to order from a list of seedlings that local, organic farmers grow and make available through distribution by IOGA.

Nature's Crossroads is the seed company side of *LIFE Certified Organic Farm*, both founded and owned by Jeff Evard and Art Sherwood. The two companies work together to provide a full line of organic seeds and have started a new seed saving program in Indiana. *LIFE Farm* grows a variety of produce for their Community Supported Agriculture (CSA) and Farmer's Markets. Located in Martinsville, Indiana, *LIFE Farm* is the destination of IOGA's October 16 meeting (see last page of newsletter for details).

I hope you are able to join us for our meeting and tour of the farm lead by Jeff Evard. Jeff has degrees in horticulture and agronomy from Purdue and is knowledgeable about the trials and triumphs of life as an organic farmer in Indiana. For more information about *LIFE Farm* and *Nature's Crossroads*, go to: <http://lifefarmcsa.com/> and <http://www.naturescrossroads.com/>.

Happy and Healthy Gardening! — Lynne



Lynne Sullivan

Beyond Organic Gardening

By Paul Matzek

Have you ever considered where those all-important minerals in your vegetables come from?

They don't magically form as the crops grow. The minerals come from the soil. If they're not in your soil, they won't be in your food. The traditional N-P-K elements we have been schooled to incorporate in our gardens are only a piece of the story. Our modern industrial farming method replaces nitrogen (N), phosphorus (P) and potassium (K) used by crops, but does nothing to replace the other important minerals sapped from the soil each year. Organic growers composting their yard and garden waste are replacing some of the minerals taken up by their plants, but are not providing minerals missing from their soil. Those who import organic materials may be replacing more of the minerals, but they have no idea what they are replacing. A detailed soil test is required to find out what nutrients your soil is lacking.



Paul Matzek

The following paraphrase and quoted statements are from *The Ideal Soil: A handbook for the New Agriculture* (see footnote for the source). By the '50s and '60s chemical companies had taken over the agricultural schools by funding new buildings and research and paying for professional chairs. The holistic researchers were forced out. As Rodale was starting the organic gardening movement, William Albrecht was proving the validity and value of mineral balanced agriculture. "...William A. Albrecht, PhD, and his crew of researchers at the University of Missouri agricultural station were responsible for developing the mineral basis of the New Agriculture: the concept of balancing the alkaline nutrients in the soil based on the soil's capacity to hold them." Because of the takeover of the USA's agricultural schools by chemical companies, Albrecht was forced into retirement and his work was buried and almost lost. "J.I. Rodale worked with Wm Albrecht and Louis Bromfield at Bromfield's Malabar Farm in Ohio during the late 1940s. Bromfield was working to restore worn-out farmland by applying Albrecht's mineral balancing principals as well as the organic ideas of the English agriculturist Sir Albert Howard." "Rodale was a purist and his version of organic had no room for input that wasn't 100% natural. Rodale went on to found *Organic Farming and Gardening* magazine, today's *Organic Gardening* magazine, and for the first ten years almost all he wrote about was organic matter; mulch and compost were all anyone needed, he seemed to think. Only later, starting in the 1960s, did he begin to acknowledge the role of minerals and recommend them, particularly rock phosphate, greensand, and dolomite lime; but ordinary garden lime, Calcium, was seen merely as a pH adjuster, instead of being recognized as *the single nutrient needed in most quantity in the soil that it actually is.*" (Italics are mine.)

The Ideal Soil describes the science behind soil minerals and the interaction and chemical reactions between plant roots, minerals and soil organisms. The author is somewhat repetitious in his rants against big chemical companies, but the soil chemistry presented and methodology used to balance soil minerals and provide plants the major and minor nutrients needed is well worth wading through the opinion. Certain minerals in correct proportion also improve the texture and "tilth" of soil. Some knowledge of chemistry is needed for an understanding of the logic and processes. For those who don't wish to get into it that deeply, but are interested in pursuing this avenue of growing food with even more nutrition, I will share spreadsheets that greatly simplify figuring out what soil amendments and quantities are need to balance your soil (e-mail address, pmatzek@gmail.com).

The Ideal Soil is available as an e-book at www.soilminerals.com for \$29.95 or a spiral bound hard copy for \$34.95 plus S&H.

See also <http://agricultureociety.com/green-living/gardening-tips-targeting-the-ideal-soil/>

July IOGA Meeting at the Traders Point Creamery

The July 16, 2011 IOGA meeting was held at the Traders Point Creamery south of Zionsville.

After a delicious pitch-in lunch and introductions, gardening Q&A began. We discussed growing brussels sprouts, blue berries, and golden cherry tomatoes (yellow pear tomato seeds from *Johnny's Seeds* produce a nice tomato that does not split).

One member said her acorn squash is growing quite well on deer fencing panels.

Don Nelson uses a pitchfork and chops up his compost twice a week. Having it well aerated keeps the compost heap from smelling bad. We were reminded never to put dog waste on a compost heap.

New IOGA members Katie Bogan & Derek Glass are living in downtown Indianapolis. They are growing sugar baby watermelon, which is doing quite well. Their tomato plants seem to have lots of flowers but few tomatoes. Problem might be no pollinators or too much nitrogen. The plants don't look diseased, but the blossoms just seem to dry up.

Someone has had a pest problem with eggplant - lots of small holes in the leaves. Probably flea beetles. The eggplant at Traders Point garden had the same problem.

Another member is growing a bumblebee garden with plants such as *Monarda* that attract butterflies.

John Walker said that after thirty years he is allowing his garden to go fallow this year. He recommended reading *Organic Gardening, the Natural No-Dig Way* by Charles Dowding, an English gardener who just tosses organic matter on the garden without turning it over.

Paula Boone said her favorite basil is *San Remo* from Burpee. You can microwave basil (wrapped in a paper towel) for 30 seconds or put it in olive oil to preserve it. You can also dry basil by putting it

in a dehydrator or by putting it in a paper bag and hanging it upside down in a dry place.

Lynne Sullivan commented that she had great butternut squash that grew out of her compost heap from seeds thrown there. Ron Clark has 75 okra plants this summer. Paul Matzek has luck putting down newspaper to keep out disease. Paula Boone said that boiling *scouring rush* (*Equisetum*) in water for twenty minutes and then spraying the liquid on plants is effective in combating disease. Another member said that lining the garden with marigolds and chives would repel rabbits. Spreading dog hair and human hair around will do the same.



Some IOGA Members and Guests Conversing Following Pitch-in Lunch at the Traders Point Creamery

Maria Smietana has had to restart about everything in her garden. She is growing two new plants this year, turnips (only the green tops) and collard greens. Collard greens can be prepared like mustard greens and will come back the following year.

Squash Vine Borers can be a real problem. One day the plants look good, and the next day they are just wilted and dead. Ron Clark passed a dead Squash Vine Borer moth in a jar around so that we could see what one looked like. Planting squash a little later in the season may be a solution. Yellow bowls of liquid can be placed around the plants might work since the borers are attracted to yellow. Lynne Sullivan said a stinkbug invasion might be coming which could be bad since there seems to be no treatment for it.

Continued on page 4

Continued from page 3

Ann Leatherman told about the Sunday morning Farmers' Market at first Congregational Church. People can bring extra produce from their gardens and others taking the produce leave a donation. Proceeds and any leftover produce go to *Second Helpings* community kitchen.

Another member is growing rutabaga. It grows slowly but is delicious roasted in the oven. Amy Adrian asked if it is better to put in raised beds when starting a garden. John suggested thinking of the soil as a pot. First dig out the original soil, put the plant in, and then put potting soil around it.

Traders Point Creamery - Introduction

After all had a chance to talk about their gardens, Lynne Sullivan introduced our speaker, Jane Kunz, the co-owner of Traders Point Creamery, who told us about its history.

They inherited the farm from her grandparents. It was a dairy farm, and they wanted to keep it organic. They found out in 2003 that they were the only organic dairy in Indiana -- so they wanted to encourage others to go organic. They started a year-round farmers' market that has been quite popular. It is on Friday evenings during the summer and on Saturday mornings in the red barn during winter. They have added a restaurant and have the facilities for weddings and celebrations.



Jane Kutz Co-owner of Traders Point Creamery

They have won awards for their cheese, yogurt, and ice cream. The milk is from 100% grass-fed cows. Their products are sold widely, and new markets are being added all the time. Their cheese maker is located in Zionsville. They have had demonstration gardening for four years now. They use the produce in the restaurant.

Jane's husband, Peter Kunz, a doctor and co-owner of the farm, told us about the health aspects of what they are doing. Their cows are in a natural habitat

and fed strictly on grass, which provides the best balance of nutrients in the milk. Peter on the Traders Point Creamery website states, "*We have discovered just how important grazing animals are to human health. When animals are raised on pasture and eat the rich greens, they acquire nutrients that are important to human health: omega-3, fatty acids, conjugated linoleic acids (CLA), beta-carotene and vitamins A and D. When people eat products such as: milk, meat and eggs from grass fed animals, research suggests that the risk of diabetes, obesity, cardiovascular disease and cancer is reduced.*"

Their milk is bottled in glass, not plastic. He noted that kids on standard diets are going through puberty earlier, which is not good. (Their milk is certified organic -- so you don't have to worry about consuming products containing growth hormones or pesticides.)

To protect their farm from pollution, since it is surrounded by urban areas, they have planted trees all around as a buffer. There have been legal proceedings to protect their farm as a historic district, and they were successful in preventing a highway interchange from being put in close to their farm.

Traders Point Creamery - Tour

Following the introduction, IOGA member Maria Smietana, manager of the Green Market at the Traders Point Creamery, gave a tour of the Traders Point Creamery farm and organic garden. First we saw the gardens, where some of the produce for the restaurant is grown. They spot water the plants as needed since there is no irrigation system. The garden is heavily mulched with straw. There is a beautiful wildflower garden close to one of the barns.

The three restored barns have been moved to the farm from other locations. The winter Farmers' Market is from 9 am until noon on Saturday, November. through April in the large red barn. The dairy itself is behind glass. The path from cow to glass bottle takes place in a very small space. Without chemical intervention excellent cleanliness practices must be used. They are making an effort to recycle the bottles, but the bottles must actually be brought back to Traders' Point.

Continued on page 5

Continued from page 4

We got to see cows and pigs close-up, including a day-old calf. The cows are Brown Swiss cows, which are quite docile. They don't de-horn the cows because it is unnecessary. Cows in large herds are de-horned so that they don't hurt each other.



One Day Old Calf at the Traders Point Creamery



Maria Smietana Giving the Tour of the Traders Point Creamery Organic Garden

The cows spend all of their time in pastures and thus consume a varied diet, which makes richer milk. The cows are moved to different pastures every few days. Each day throughout the year 60 to 90 cows are milked. What is missing from the farm is a lagoon for animal waste, which is often seen on "factory" farms.

Our day at Traders Point Creamery was fun and educational, but very hot!

— Margaret Smith, Secretary



Traders Point Creamery Whole Organic, 100% Grassfed, Non-Homogenized Milk in Glass Bottle



Farm Tour of the Traders Point Creamery

Election of IOGA Officers



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

President: Lynne Sullivan*
Vice President/Program Director: Beth Schaefer
Secretary: Margaret Smith*
Treasurer: Ron Clark*

* incumbent

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

Ask us...!

President – Lynne Sullivan
317-574-1921
sagaemoo@yahoo.com

VP/Programs – Paula Boone
317-758-4789
boone@logical123.net

Secretary – Margaret Smith
(317) 283-3146
margaret.smith803@gmail.com

Treasurer – Ron Clark
317-769-6566
ronaldrayc@gmail.com

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



Some of the Cows at the Traders Point Creamery



IOGA Members and Guests Look Over the Organic Garden at the Traders Point Creamery

IUPUI Study Finds High Lead Levels in Indianapolis Garden Soil

FREE TEST FOR SOIL LEAD CONTAMINATION FOR MARION COUNTY RESIDENTS

The **Center for Urban Health at Indiana University-Purdue University Indianapolis (IUPUI)** has begun a **Safe Urban Gardening Initiative** to test garden soils and provide guidelines for individual gardens in the Indianapolis area. Their research has found elevated levels of lead in soils in a bulls-eye pattern, with the lead levels being highest in the downtown core and decreasing outward to nearly normal levels by the I-465 loop. This high lead level in the soil is particularly harmful to children, both to their brain and neurological systems. The lead in the soil is the legacy of over 100 years of home and industrial uses of lead (leaded gasoline, lead-based paints in homes built before the 1950s, and lead smelters).

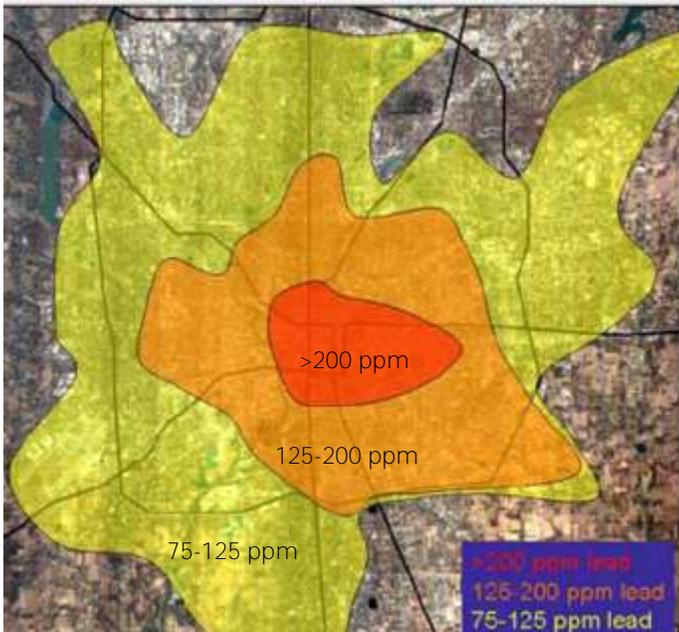


Figure 1. Results of the IUPUI Study — Map of Indianapolis Showing Levels of Lead Contamination

Lead occurs naturally in soil at a concentration of 10 parts per million. Lead in gasoline was phased out 30 years ago, but what's called "legacy lead" remains and contaminates the top five inches of soil in heavy traffic areas. In figure 1, lead levels in the bulls-eye center are greater than 200 ppm; lead levels in the inner donut area are between 125-200 ppm; and lead levels in the outer donut area are between 75-125 ppm. For gardens, Gabriel Filippeli, the Dept. of Earth Sciences at IUPUI, cautions that any lead level over 200 parts per million should be of concern. For safe gardening in areas with high lead levels, raised beds with ten to twelve inches of clean dirt topped by mulch to prevent dust from blowing into the garden should be used.

Soil testing is free for Marion County residents. Soil samples can be collected in Ziploc bags and sent to Gabriel Filippeli. To get the instructions for sending in the soil samples see <http://indytilth.org/Links/Safe%20Urban%20Gardening%20Initiative.pdf> or contact Gabriel Filippeli at gfilippe@iupui.edu or 317-274-3795.

Growing Food in Lead Contaminated Soil

Purdue University Extension:

Food crops grown in lead-contaminated soils seldom contain elevated lead content and are relatively safe for human consumption. The amount of lead available to plants in the soil (the amount of lead not bound in soil clays and organic matter) is usually very small and is mostly bound up in the roots. Only about 3 percent of the lead a plant takes in makes its way to the aboveground vegetation.

However, root crops (such as carrots and potatoes) and leafy vegetables (such as lettuce and spinach) should not be grown on lead-contaminated soil because these plants tend to accumulate lead more than others.

The main lead exposure risk from food crops is not from the inside, but from the outside of the food. Dust from contaminated soil that accumulates on

the exterior of fruits and vegetables usually will contain more lead than the plant itself. So, it is a good idea to wash all garden produce before use, even if it is organically grown without chemical pesticides or fertilizers.

University of Minnesota Extension:

To minimize absorption of lead by plants, take the following control measures:

- 1) Maintain soil pH levels above 6.5. Lead is relatively unavailable to plants when the soil pH is above this level. If needed, add lime according to soil test recommendation. Lead is also less available when soil phosphorus tests are high. For information about obtaining a routine soil test, contact your local Extension office.
- 2). Add organic matter to your soil. In soils with high lead levels, adding one-third by volume organic matter will significantly reduce lead availability. Organic compounds bind lead and make it less available to the plant. When adding organic matter, the pH should also be maintained above 6.5. Good sources of organic matter include composted leaves, neutral (non-acid) peat, and well-rotted manure. Avoid leaf mulch obtained along highways or city streets as it may contain higher than normal lead levels.
- 3) Locate your garden as far away from busy streets or highways and older buildings as possible.
- 4) Because of the possibility of bare soil exposure to children through hand to mouth activity, soils with lead levels exceeding 100 ppm should not be used for gardening. If soil exposure to children is not a concern, then plants can be safely eaten from soils with soil lead levels up to 300 ppm.

**Purdue Extension Home & Environment
HENV-101-W**

Protecting Your Family from Lead in the Home,
Purdue University Department of Agronomy
<http://www.extension.purdue.edu/extmedia/HENV/HENV-101-W.pdf>

University of Minnesota Extension WW-02543
Lead in the Home Garden and Urban Soil Environment
<http://www.extension.umn.edu/distribution/horticulture/DG2543.html>

LETTERS:



Dear IOGA,
Greetings. I would like to submit this \$50 check to the IOGA in memory of **Peter Toth**, my Uncle Pete, who recently passed away at the age of 85 in South Bend, IN. He was an avid gardener all of this adult life and I know he was “organic” before organic became popular.

Sincerely yours,
Marcia Toth
(an amateur gardener in Fla.)

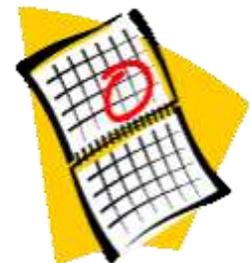


UPCOMING MEETINGS

Mark your calendar

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

- October 15, 2011
- January 21, 2012
- April 21, 2012
(Plant Auction)
- July 20, 2012



How to Rid Your Garden of Groundhogs

By Denise Verhasselt

Now you would think that someone, who lives right in town, on a fairly high-traffic road, would not have problems with invasive animals. Or at least I wouldn't have thought so. But every year, it never fails, groundhogs come to compliment my garden, the only one on the block, by feasting on my hard labor.

Over the years I have tried many tactics starting with vinyl snow fencing. It was high enough that they couldn't get over it, flimsy enough that they couldn't climb it (groundhogs are actually good climbers) and with it draped over the ground a bit and staked down, they would not be able to crawl or dig under. Little did I know that they would eat right through the plastic.

Next, I visited the local farm store and purchased some of the poison food that farmers use to kill rats in their barns. I placed the poison around the shed where their burrow was. After a few days had gone by I noticed the poison had been eaten but I never found or smelled a carcass. I had no groundhog activity for a few days so I figured that maybe they went off somewhere to die. A few days later they returned with a vengeance. I saw a groundhog uproot a 5-foot tomato plant and try to drag the entire plant, cage and all, under my shed!



Groundhog — “Cute?”

Okay, it was time to invade their territory. I knew that the hole to their burrow was between my neighbors and my sheds. I located the exit hole some feet away in my flowerbed (groundhogs always have an exit to their burrow). My son graciously supplied CO2 cartridges. I put a large rock over the exit hole and my son threw the cartridge down the burrow hole and then stopped it up with a large rock. That took care of the problem the rest of the season.

The next spring I excitedly planted with no hesitation. When the harvest ripened, I was ready to pick, and so was a host of new groundhogs! The burrow hole was now under the shed and unreachable. I went out and spent around \$100 on metal fencing and fence posts. I installed the fence all around the garden and staked it down. It was a fight all summer. They still found ways to dig under the fencing, destroying my landscaping and my crops. I purchased a live trap and was able to catch a few groundhogs, along with some vicious raccoons, squirrels, a pair of robins and a few rabbits. I finally gave up for the rest of the summer as I watched them feast on a variety of vegetables.

This spring I started my garden again. There were no groundhogs in sight until one evening at the local park they shot off fireworks for the Forth of July. The next day groundhogs showed up eating their way through the garden. I decided to incorporate my fencing with new landscaping. I put up the fencing again, but lined the garden with cement block pavers. In other words, I landscaped my garden with decorative 8 x 12 cement pavers, placing them all around the garden like you would to create a walkway. I then placed the fence slightly overlapping the cement. I lined the inside of the fencing with, landscaping timbers to block the fence from being pushed in. The ground hogs cannot eat through a metal fence, they cannot climb it for it is too flimsy, they cannot dig under it because of the cement and they cannot push under it because it is blocked with wood. In addition, I placed several aluminum pie plates hanging on the fence posts with string to deter their interest. I read that ammonia smell keeps them away so I soaked a rag in ammonia and dropped it in the burrow hole using a long wood broom handle.

I went several weeks with no groundhog activity. Just recently my neighbor spotted a small ground hog under the shed. The other day I saw him grazing in my lawn. I guess I didn't get rid of the groundhogs completely, but at least they are not in my garden.

Denise Verhasselt is a new IOGA member. She lives in Richmond, IN

Editors' Corner

How Dry Was Your Garden?

*How dry I am, how dry I am
Nobody knows how dry I am...
Hoow dryyy I aaaaaam!*

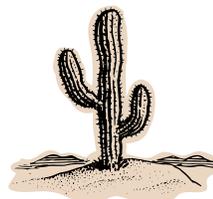


Our gardens were VERY dry!

Our gardens are across the road from our house and are too far to water by hose. This summer we got lots of exercise carrying many large jugs and milk bottles of water to our gardens to help them survive. We of course couldn't water everything, and our results have been mixed. We have far fewer tomatoes, and somewhat less squash and cucumbers. The Swiss Chard is good, and the Kale is fair. The Beets are very small. Our early season Green Beans were fine, but those planted later did not begin bearing until August 23. And the cracks in the soil in the garden are amazing. Just like miniature canyons! Definitely not a good summer for growing vegetables.

We have a very accurate rain gauge, and it was interesting to compare rainfall at our garden this year with the past three years. We do not keep track of temperature, and of course this year we had day after day of heat over 90 degrees, so that made our drought worse.

	<u>2011</u>	<u>2010</u>	<u>2009</u>	<u>2008</u>
May	5.20"	4.29"	5.90"	6.68"
June	5.85"	9.82"	4.00"	9.18"
July	.59"	4.71"	1.86"	4.92"
August	1.84"	.51"	3.35"	3.35"
September	-----	.40"	1.07"	2.25"



There is clearly a huge difference between prior years and this year. July was the big difference, though 2009 was also below other years. This July the rain storms throughout Indiana were spotty with some parts of Indiana getting more rain than others. We watched several storms on the radar go north of us and south of us. We remember last year we had baskets of extra food to give to the local food pantry. This year we didn't even have enough for ourselves and our kids and to freeze for winter. We have empathy for those where lives depend on the gardens. Fortunately, we have other ways to get food besides our garden. We hope the rest of you have had more rainfall than we did.

Deer Eat Tomatoes!



Last year we sent lots of tomatoes to a food bank and had lots to share with friends and family. This year by the middle of August we had far fewer tomatoes and almost none to share with anyone. Since we had little rain in July and the first part of August, we assumed drought was the issue. But then in early August we had NO ripe tomatoes in the garden for several days in a row. With 64 plants, obviously something was wrong. We continued to blame the drought until we took a walk around our field and saw a deer standing on the edge of the tomato patch with her fawn. Since it had finally rained a few days before, we could clearly see her hoof prints methodically going up and down each and every row of the tomatoes! We couldn't believe it! Months and months of work and now no tomatoes at all. But we hadn't thought deer ate tomatoes and never suspected a problem. The internet had lots of deer and tomato stories and those hoof prints in our garden added to the internet stories. The drought might still have been the problem, but we immediately put up a 6' wire fence around the tomatoes to keep the deer away.

So much for the cute deer. Deer do eat tomatoes!

\$ Treasurer's Report \$

3rd Quarter 2011

Opening Balance July 1, 2011	\$1850.45
Income	
Donations	\$ 50.00
Membership Dues	\$ 54.00
Plant Seedling Sales	\$ 115.13
T Shirt & Hat Sales	\$ 50.00
Total	\$ 269.13
Expenses	
	\$ 0.00
Total	\$ 0.00
Closing Balance Sept. 31, 2011	\$ 2119.58

Respectfully submitted by Ron Clark, Treasurer

Bobbie's Books



Heirlooms, Letters from a Peach Farmer, by David Mas Masumoto, Great Valley Books, 2007.

Lovely book. The author dispenses his earthly wisdom and humor on the "other California", a place where family homesteads endure despite the looming threat of development. The author grows organic peaches & grapes on his family farm in Del Rey, California.

After reading one of his other books, my friend Sara emailed him to ask if she could order some of his organic peaches. He responded & told her they don't ship for sale...too difficult to deliver top quality peaches over long distances. However, he would love to ship some to her at no charge. (Sara, an advocate for locally produced nutrient-dense foods, was closing in on her last few months of life...cancer.) Sara received (& shared with me) the most delicious & beautiful organic peaches a few months before her death.

Bobbie Mattasits

New IOGA Members

Rachel Covington, Indianapolis, IN

Lina Drew, Liberty, IN 47353

Denise Verhasselt, Richmond, IN 47374

Katie Bogan/Derek Glass, Indianapolis, In 46202



How do I join IOGA?



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

To join, please send your annual dues to:

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

I prefer my newsletter to be emailed mailed.

IOGA
Meeting
Sat. Oct. 15
11:00 am

Meeting at the LIFE Organic Farm

4805 Kukman Rd., Martinsville, Indiana 46151

11:00 Arrive
11:15—12:00 Great Pitch-in Lunch
(bring food to share plus table service & chairs)
12:00— 1:00 Introductions & Gardening Q&A
1:00— 1:20 Business Meeting & Election of Officers
1:20— Farm Introduction & Tour

The October 15 meeting of IOGA will be in Morgan county at Jeff Evard's LIFE Certified Organic Farm www.lifefarmcsa.com. The farm is comprised of approximately 14 acres of cultivated land which includes six greenhouses, two hoop houses, and several farm fields. We will have a tour of the farm.

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

From I-465 West in Indianapolis take I-70 West about 13.5 miles to Exit 51, SR-39. Turn LEFT (South) onto SR-39. Go 2.5 miles to Monrovia and turn RIGHT at MAIN ST on SR-39/IN-42 (at a run-down gas station). Head west on SR-42 3.3 miles to HALL RD. Look for a-green sign to Hall (large prairie garden). Turn LEFT (South) onto HALL RD and proceed 1.5 miles to YALE RD/CR 900 N. Turn RIGHT onto YALE RD and continue 1.2 miles to HERBEMONT RD. Turn LEFT (South) onto HERBEMONT RD. Continue 4.7 miles on HERBEMONT RD through a stop sign at SR-142 to HANCOCK RIDGE RD. Veer RIGHT (West) onto HANCOCK RIDGE RD and go 0.4 miles to WAKELAND RD/CR 800 W. Turn RIGHT and then a quick LEFT onto CASH RD (sign may be down). Greenhouses are about 0.6 miles down CASH RD on the right. Turn RIGHT on KUKMAN RD - just past yellow farmhouse. Farm is first drive on right. Please park on KUKMAN RD. **It's a lane and has no traffic. Just take one side of the road.**

Everyone welcome! Questions, call Paula Boone 317-758-4789 or cell phone (if lost) 317-453-9773.

Remember to car pool, if possible.

Join us and bring a friend!

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



Join us!
IOGA Meeting
Sat. Oct. 15