



**36<sup>th</sup> Annual OEFFA Conference Workshop Schedule**  
Sustainable Agriculture: Renewing Ohio's Heart and Soil  
February 14-15, 2015 – Granville, Ohio

**SATURDAY, FEBRUARY 14**

**Session I: 9:30 – 11:30 A.M.**

Pg.	Track	Workshop Title (Presenter)
3	SC	<b>Greenhouse Organic Crop Production</b> (M. Anderson, G. Rodriguez)
4	VC	<b>Weed Management: Set Yourself Up for Success!</b> (T. Schriver)
5	SL	<b>Pastured Poultry Production: A Multi-Species Stacked Production Model</b> (B. Baker, J. Gabis)
8	PA	<b>Pasture for Profit I: Setting Goals and Evaluating Your Resources</b> (B. Hendershot, J. McCutcheon)
9	PP	<b>The Effects of Fracking on Ohio's Watersheds, Soils, and Ecosystem Services</b> (T. Auch, J. Weatherington-Rice)
10	BS	<b>Doing Business Differently: An Introduction to Open-Book Management</b> (A. Atkinson)
15	SF	<b>Managing for Plant Health</b> (J. Kempf)

**Session II: 1:45 – 3:45 P.M.**

Pg.	Track	Workshop Title (Presenter)
5	FC	<b>Advanced Cover Crop Concepts</b> (A. Clark, A. Sundermeier)
5	SL	<b>Breeding Poultry 101</b> (J. Adkins)
7	UA	<b>Urban Market Gardening: From Planning and Planting to Sales Success</b> (I. Foster, E. Sussman)
8	PA	<b>Pasture for Profit II: Forage Selection and Animal Nutrition</b> (B. Hendershot, J. McCutcheon)
13	LW	<b>Don't Just Eat Local—Heal Local!</b> (D. Combs)
14	HM	<b>Sustainable Woodlot Management</b> (P. Woyar, D. Apsley)
14	GL	<b>Permaculture: Fitting It Into the Context of Your Life</b> (D. Knapke)
16	PO	<b>Tamales and the Staple Food Revolution</b> (M. Ajamian, B. Jaeger)

**Session I A: 9:30 – 10:25 A.M.**

Pg.	Track	Workshop Title (Presenter)
4	FC	<b>Marketing Opportunities for Your Entire Organic Rotation</b> (C. Fernholz)
6	LL	<b>The Basics of Raising Bison</b> (K. Swope)
7	UA	<b>Building Coalitions to Support Local and Regional Food Systems</b> (M. Taggart)
8	BA	<b>So You Think You Want to Grow Vegetables?</b> (B. Jackle)
11	MA	<b>Examining Three Specialty Crops</b> (R. Stewart)
12	CM	<b>The Donation Station: A Local Food Solution to Food Insecurity</b> (M. Nally)
12	LW	<b>A Conversation with Nature: Lessons in Resilience from the Natural World</b> (S. Grant Billman)
13	HM	<b>Simple Cheese Making</b> (J. Seabrook)
14	GL	<b>Using the Hugelkultur Method to Increase Productivity</b> (D. Schooner)
16	PO	<b>Can We Get Funding for That?</b> (S. Williams)

**Session II A: 1:45 – 2:40 P.M.**

Pg.	Track	Workshop Title (Presenter)
3	SC	<b>The Small Organic Apple Orchard: Getting Started</b> (D. Kretschmann, T. Gebhart)
4	VC	<b>Tools and Equipment for Scaling Up Vegetable Production</b> (J. and D. Trethewey)
6	LL	<b>Raising Healthy Organic Dairy Calves and Heifers</b> (G. Jodarski)
8	BA	<b>Eat Locally Grown Food Year-Round II: Preserving Summer's Harvest</b> (M. Shaw)
9	PP	<b>Food Citizens: Engaging in the Intersection Between Food and Policy</b> (J. Clark, B. Bird)
10	BS	<b>Making Food Safety Work on the Farm</b> (J. Miller)
11	MA	<b>From Weddings to Workshops: Value-Added Opportunities for Cut Flower Growers</b> (S. Studer King)
12	CM	<b>Building Self-Sufficiency Through Community</b> (R. Tayse Baillieul)
15	SF	<b>Soil Testing for Active Organic Matter</b> (S. Culman)

**Session I B: 10:35 – 11:30 A.M.**

Pg.	Track	Workshop Title (Presenter)
4	FC	<b>Economics of Organic Grain and Hay Rotations: Show Me the Money!</b> (C. Eselgroth)
6	LL	<b>Pasture-Based Hog Farming</b> (L. Teter)
7	UA	<b>Wild Edibles: Eat Your Weeds</b> (K. Hodges)
8	BA	<b>Eat Locally Grown Food Year-Round I: Extending Your Growing Season</b> (M. Shaw)
11	MA	<b>Telling Your Food Story</b> (J. Moorhead)
12	CM	<b>Beyond Radishes: A School Garden for the Year</b> (S. Sterrett)
13	LW	<b>Safe Herbal Remedies for Livestock and Pets</b> (A. Rocco)
13	HM	<b>Kefir: "God's Gift"</b> (W. Taylor)
14	GL	<b>Engaging Children in the Garden and on the Homestead</b> (A. Vanorio)
16	PO	<b>Should We Have an Organic Check-Off Program?</b> (A. Guebert)

**Session II B: 2:50 – 3:45 P.M.**

Pg.	Track	Workshop Title (Presenter)
3	SC	<b>Growing Organic Apples for Market: The Mysterious Journey After the Honeymoon</b> (D. Kretschmann, T. Gebhart)
4	VC	<b>Season Creation</b> (K. Rondy, D. Kneier)
6	LL	<b>Low Investment Dairying</b> (E. DeBruin)
9	BA	<b>Practical and Innovative Methods for Raising Livestock</b> (J. Rickard, C. Gandy)
9	PP	<b>Cultivating the Farm Bill: How to Access Key Conservation and Loan Programs</b> (D. Drake, K. Swope)
10	BS	<b>Tips for Economic Decision-Making on the Organic Farm</b> (S. Kumarappan)
11	MA	<b>Eight Ways to Get Consumers to Buy Organic</b> (C. Fernholz)
12	CM	<b>Taking your CSA to the Next Level</b> (R. Wight)
16	SF	<b>Balanced Soil Health</b> (D. Raber)

**SUNDAY, FEBRUARY 15****Session III: 9:30 – 11:30 A.M.****Pg. Track Workshop Title (Presenter)**

4	VC	Small-Plot Market Farming: Getting the Most Out of Your Ground (K. Cook)
5	FC	Out-Smarting the Weeds: Can It Be Done? (D. Hinderman)
8	PA	Pasture for Profit III: Soil Fertility, Contingency Plans, and Organic Regs (B. Hendershot, J. McCutcheon)
10	PP	GE Crops: What You Need to Know About Health and Contamination Risks (D. Gurian-Sherman)
14	HM	Modern Pork Butchery (A. Contrisciani)
14	GL	Backyard Nourishment (B. Utendorf)
16	SF	The Biodynamic Farm Organism: Practical Application for Farmers and Gardeners (J. Fullmer, E. Agostinelli)

**Session III A: 9:30 – 10:25 A.M.****Pg. Track Workshop Title (Presenter)**

3	SC	Spotted Wing Drosophila: A New Berry Crop Pest (C. Welty)
5	SL	Tips for Sustainable Beekeeping (C. Combs)
6	LL	Balancing Rations for Organic, Pasture-Based Dairy Cows (S. Abel-Caines)
7	UA	Insects Are for the Birds: Raising Meal Worms for Animal Feed (K. Bachhuber)
9	BA	Introduction to the Soil Food Web (M. McHugh, C. Kennedy)
10	BS	Dismantling the Price Myth: How Budget-Conscientious Institutions Can Buy Local Food (S. Piper)
11	MA	Understanding the Organic Shopper (T. Dixon, D. Thompson)
12	LW	Digestion: The Foundation of Health (L. Armstrong)
15	EN	Post-Carbon Agriculture (W. Lombard)
16	PO	Collecting Water Bacteria Samples for Food Safety (G. Horrisberger)

**Session III B: 10:35 – 11:30 A.M.****Pg. Track Workshop Title (Presenter)**

3	SC	Growing Hazelnuts (K. Belser)
6	SL	Training Farmers to Perform Artificial Insemination in Sheep (D. Brown, C. Zimmerly)
7	LL	Balanced Nutrition for a Successful 100 Percent Grass Dairy (S. Abel-Caines)
7	UA	Community Garden Soil and Water: Testing, Building, and Irrigation (L. Beachdell, D. Secor)
9	BA	Introduction to Seed Saving (M. McHugh, C. Kennedy)
10	BS	Turning Your New Ideas into Successful SARE Grant Proposals (M. Hogan)
11	MA	Cooperatively Growing the Ohio Hops Industry (B. Bergesford)
13	LW	Grass, the Dairy Cow, and the Integrated Sustainable Small Holding (S. and B. Dougherty)
15	EN	Solar Electricity: What It Is, Why You Need It, and How To Pay for It (J. Warmke)
17	PO	Engaging Ohio Vegetable Growers Through Interactive Disease Diagnostic Services (F. Baysal-Gurel)

**Session IV: 1:30-2:30 P.M.****Pg. Track Workshop Title (Presenter)**

3	SC	Ramps: A Growing Opportunity for Seasonal Markets (T. Filyaw)
4	VC	Best Bet Biopesticides for Organic and Sustainable Farmers (B. McSpadden Gardener)
5	FC	Inside the Black Box: Understanding Soil Biology in Organic Farming (L. Phelan)
6	SL	Who's Got Your Goat? Practical Healthcare Skills and Knowledge for the Goat Owner (S. Sigetic)
7	LL	Selling Grass-Fed Beef at Farmers' Markets (J. Wiley)
7	UA	Wild and Resilient: The Value of Biodiversity in Urban Food Landscapes (B. Majeski)
8	PA	Pasture for Profit IV: Paddock, Water, and Fencing Systems (B. Hendershot, J. McCutcheon)
9	BA	Thanksgiving Turkeys: What I Did Wrong So You Can Do It Right (M. Poczontek)
10	PP	Tools You Can Use to Make a Difference on Environmental Issues (T. Mills)
11	BS	Making a Living the Old-Fashioned Way: Locally, Simply, and Face-to-Face (A. Warmke)
12	MA	The Role of Food Hubs for Growers and the Marketplace (B. Ballmer)
13	LW	Stretching and Strengthening for Farmers (J. Jones)
13	HM	Keeping the Microbes Alive! Creative Cooking with Live-Culture Fermented Foods (A. Reed)
14	GL	Shiitake Mushroom Cultivation (P. Goland)
15	EN	Solar: You Can Do It . . . This Year! (T. Rapini, V. Garrett)
16	SF	Timing is Everything: Nutrient Management Strategies That Empower (M. Gregg)
17	PO	The Intersection of the Unmanned Aerial Systems Industry and Precision Agriculture (A. Shepherd)

**WORKSHOP TRACKS****Pg.**

3	Specialty Crops (SC)
4	Vegetable Crops (VC)
4	Field Crops (FC)
5	Small Livestock (SL)
6	Large Livestock (LL)
7	Urban Agriculture (UA)
8	Pasture for Profit (PA)
8	Basics (BA)
9	People and Policy (PP)
10	Business (BS)
11	Marketing (MA)
12	Community (CM)
12	Living Well (LW)
13	In the Home (HM)
14	Gardening and Landscaping (GL)
15	Energy (EN)
15	Sustainable Foundations (SF)
16	Potpourri (PO)

# WORKSHOPS BY TRACK

## SPECIALITY CROPS

### Greenhouse Organic Crop Production



*Mike Anderson and Gabo Rodriguez*

Join Mike Anderson and Gabo Rodriguez of Whitebarn Organics for an in-depth look at growing organic produce in greenhouses. During the first hour, they'll discuss the complete production cycle for winter and spring crops, like lettuce, carrots, and greens, including variety selection, bed preparation, seeding, row covers, pest management, and handling. The second hour will focus on growing summer crops, such as tomatoes, sweet peppers, and cucumbers in the greenhouse, particularly pruning and trellising techniques to maximize yields. This session will also cover major greenhouse challenges like nutrient management and pest and disease management. **[Session I]**

### The Small Organic Apple Orchard: Getting Started



*Don Kretschmann and Tim Gebhart*

Since the Garden of Eden, we've been tempted by apples—and why not? The tree is beautiful and productive; the fruit is delicious and stores well. An experienced organic orchardist, Don Kretschmann planted his first orchard in 1985. Don along with Tim Gebhart of Kretschmann Organic Farm will share the advantages and disadvantages of growing apples. Learn how to make good initial decisions about site selection, preparation and layout, varieties, rootstocks, fertility, pest and disease issues, and equipment. **[Session II A]**

### Growing Organic Apples for Market: The Mysterious Journey After the Honeymoon



*Don Kretschmann and Tim Gebhart*

Don Kretschmann and Tim Gebhart of Kretschmann Organic Farm take an in-depth look at organic apple production, outlining their yearly production routine, and sharing methods, experiments, and experiences honed over more than 30 years. Learn strategies for fertility, understory management, pollination, disease

and insect control, and maintaining healthy, productive trees, along with information about varietal characteristics, equipment, consumer expectations, and marketing. **[Session II B]**

### Spotted Wing Drosophila: A New Berry Crop Pest

*Celeste Welty*

The spotted wing drosophila is a pest that has been destroying berry crops since it arrived in Ohio in 2012. OSU Extension entomologist Celeste Welty will help organic growers identify the pest and provide information about its biology and options for management. **[Session III A]**

### Growing Hazelnuts



*Kurt Belser*

Join Kurt Belser of the Wingnuttery in Athens for an in-depth look at hazelnut production, including selecting cultivars, establishing a site, planting, maintaining young and full grown trees, managing pests, controlling disease, harvesting, and processing. This workshop will give you the confidence to start or improve your production, and help in getting your product to market. **[Session III B]**


### Ramps: A Growing Opportunity for Seasonal Markets

*Tanner Filyaw*

Ramps, also known as wild leeks, are a pungently flavorful woodland herb that has become increasingly popular with chefs and consumers. Tanner Filyaw, non-timber forest products specialist for Rural Action, provides a detailed background about the history, ecology, and life cycle of the ramp plant that will enable successful propagation, cultivation, and marketing. Learn about habitat needs and site selection, cultivation techniques, harvesting, marketing, and value-added products. **[Session IV]**


## VEGETABLE CROPS

### Weed Management: Set Yourself Up for Success!

 *Todd Schriver*

Effective weed management is one of the most critical determining factors in the success of your garden or farm. In this hands-on workshop, Todd Schriver of Rock Dove Farm will describe cultural practices for weed management and how to set yourself up for success by keeping weeds under control through the critical first 21 days of a crop's life. Learn what conditions encourage weeds, how to use these habits against them, and how to create conditions that discourage weed growth. Learn more about preventative practices like staling and "seed bank" management. **[Session I]**

### Tools and Equipment for Scaling Up Vegetable Production

 *Dawn and Jake Trethewey*

Dawn and Jake Trethewey own and operate Maplestar Farm, a certified organic vegetable operation in northeast Ohio, which they have transitioned from conventional hay and grain over the past 10 years. The Tretheweys sell at their roadside stand, a local farmers' market, several restaurants, and a 43 member CSA. They will share the tools and equipment that they have found successful for scaling up, along with those that are not worth the investment. Learn how to set purchasing priorities to save time and money. **[Session II A]**

### Season Creation

*Kip Rondy and Dan Kneier*

Join Kip Rondy and Dan Kneier of Green Edge Organic Gardens for a look at how you can grow produce year-round without relying on fossil fuels. Off-season growing provides an opportunity for better prices on produce and year-round employment to help retain quality labor. Kip and Dan will share their techniques for growing produce in unheated greenhouses throughout the entire winter. **[Session II B]**

### Small-Plot Market Farming: Getting the Most Out of Your Ground

 *Kate Cook*

Maximize production from your small space! Kate Cook, garden manager at Carriage House Farm, discusses planning and designing small plot intensive vegetable production. Learn about crop varieties, planting schedules, soil preparation, and weed and pest management techniques. Kate's techniques are suitable for home gardeners and can be scaled up for market farming. **[Session III]**

### Best Bet Biopesticides for Organic and Sustainable Farmers

 *Brian McSpadden Gardener*

Plant diseases can wreak havoc on a farm or garden. While the foundation of plant disease control is healthy soil, biopesticides can play a useful role in an integrated pest management program. Join Brian McSpadden Gardener, professor of plant pathology and OARDC OFFER Director, for an informative discussion. **[Session IV]**

## FIELD CROPS

### Marketing Opportunities for Your Entire Organic Rotation

 *Carmen Fernholz*

Organic grain farmer Carmen Fernholz of the Organic Farmers' Agency for Relationship Marketing will discuss the 2015 outlook for traditional organic grains such as corn, beans, and wheat. Learn options for marketing your entire organic crop rotation, including alternative crops, and how to maximize your profits by developing a strategic marketing plan. **[Session I A]**


### Economics of Organic Grain and Hay Rotations: Show Me the Money!

*Charlie Eselgroth*

Ever wonder what would happen if you changed your conventional corn and bean farm to organic production? Well, so did organic dairy and grain farmer

Charlie Eselgroth. He'll share nine years of cost and return comparisons from his farm's account books. Learn how he used this information to make decisions about future plans for his farm and how you can create a similar system of your own. **[Session I B]**

### Advanced Cover Crop Concepts

 *Andy Clark and Alan Sundermeier*

Are you already using cover crops but wish you knew more about how they work? Are you looking for innovative ways to use cover crops more often and in different ways? Do you have specific objectives you want to accomplish with your cover crops, but are not sure how to achieve them? In this advanced session, cover crop expert Andy Clark of USDA SARE and OSU Extension educator Alan Sundermeier will address concepts such as phosphorus and nitrogen management, rotations and seeding methods, and livestock integration, with a focus on grain production systems. **[Session II]**

### Out-Smarting the Weeds: Can It Be Done?

 *Daryl Hinderman*

Daryl Hinderman, farmer and Organic Valley grower pool coordinator, has been on a quest to eliminate weeds in row crops. He has tried many different angles to find the right cover crop, fertility, tillage, timing, and weeding equipment. Join him for a group discussion on what it takes to make these strategies work on your farm. **[Session III]**

### Inside the Black Box: Understanding Soil Biology in Organic Farming


*Larry Phelan*

The first principle of organic agriculture is that a healthy biologically active soil produces healthy crops. Soil communities impact all aspects of crop production: yield, weed competition, susceptibility to insects and disease, and even nutritional quality. OSU professor Larry Phelan introduces the key organisms that make up the complex soil food web. Learn how recent research shows that plants provide ecological services by actively recruiting members of the soil community, and that

your management practices impact microbially-mediated crop health. **[Session IV]**

## SMALL LIVESTOCK

### Pastured Poultry Production: A Multi-Species Stacked Production Model

 *Banks Baker and Jonathan Gabis*


Banks Baker and Jonathan Gabis of Greenacres will be sharing information they have garnered through poultry production on a 600 acre farm in Cincinnati, raising broiler chickens, laying hens, and turkeys. Topics covered will include poultry's place within an integrated, stacked production model, economics, brooding, harvesting, breeds, feeds, housing, value-added products, and marketing. Attendees will have time to ask questions and talk openly. **[Session I]**

### Breeding Poultry 101

 *Jim Adkins*

Interested in breeding your own poultry? Learn how to make your operation sustainable, so you don't need to depend on hatcheries and other outside sources to provide you with chicks and poults. Learn about sustainable breeds of poultry and the basics of building your own flock through breeding. Jim will describe what it takes to select your next generation of breeders, and how you can improve egg production and the rate of growth of your flock. **[Session II]**

### Tips for Sustainable Beekeeping

 *Carson Combs*

Carson Combs of Mockingbird Meadows describes his chemical-free beekeeping practices that focus first and foremost on the health of the bee. Combs will discuss Biodynamics as part of beekeeping, the use of herbs in hive management, and other sustainable options. **[Session III A]**



### Training Farmers to Perform Artificial Insemination in Sheep



*Don Brown and Craig Zimmerly*

As part of their SARE grant research, Don Brown and Craig Zimmerly of the Ohio Heartland Sheep Improvement Association will explain a noninvasive artificial insemination technique in sheep. They will share information about their experience, including conducting ram breeding soundness exams, collecting semen samples, and performing the procedure, as well as their results from the 2013 breeding season. In addition, they will provide a tutorial on the use of ultrasounds in diagnosing pregnancies. **[Session III B]**

### Who's Got Your Goat? Practical Healthcare Skills and Knowledge for the Goat Owner

*Sasha Sigetic*

Many farmers do not have access to a nearby veterinarian with goat experience. In this workshop, Sasha Sigetic of Black Locust Livestock and Herbal in Athens will empower goat owners to do more health care for themselves. Learn to identify diseases by their symptoms, give injections, use tube to rehydrate, draw blood for lab work, trim hooves, and check fecals. Sigetic will also make suggestions for administering herbals for maintaining health and treating disease as well as the effective use of pharmaceuticals when needed. **[Session IV]**

## LARGE LIVESTOCK

### The Basics of Raising Bison



*Kevin Swope*

Bison meat is lean, exceptionally nutritious, very flavorful, and increasingly sought after in gourmet cooking and by health-conscious eaters. Kevin Swope, owner of Heritage Lane Farm, will discuss raising bison in a managed pasture setting. Learn how to handle these unique American animals and how to market the end products. **[Session I A]**

### Pasture-Based Hog Farming



*Lyndsey Teter*

With the right equipment, knowledge, and management, it's possible to put the pigs out to pasture. Whether you're just starting or looking for a few new ideas, Lyndsey Teter of Six Buckets Farm will share real-life experiences on how you can successfully raise pigs outdoors on your homestead or small-scale farm. **[Session I B]**

### Raising Healthy Organic Dairy Calves and Heifers



*Guy Jodarski*

Organic Valley veterinarian Dr. Guy Jodarski will share strategies for raising healthy calves and heifers so they can reach their optimum potential. Learn about calf care, effective parasite control, transitioning from weaning to solid feed, extended cow-calf pairing and nurse cow groups, and general herd health. **[Session II A]**

### Low Investment Dairying



*Eugene DeBruin*

Many would-be dairy farmers believe dairying is too capital and labor intensive, but in the experience of dairy nutritionist and experienced organic dairy farmer Eugene DeBruin, low investment dairying is possible, and can be profitable and provide a good lifestyle. Regardless of whether you have 10 or 1,000 cows, learn about the investments, cash flow, buildings, and labor needs required to build a business that is both personally and financially rewarding. **[Session II B]**

### Balancing Rations for Organic, Pasture-Based Dairy Cows



*Silvia Abel-Caines*

Dr. Silvia Abel-Caines, ruminant nutritionist for Organic Valley, will explain the principles behind a well-balanced ruminant ration that incorporates high quality forages and targeted supplementation. Learn how to determine your cow's potential for higher dry matter intake, and strategies to achieve that during both the grazing and non-grazing season. **[Session III A]**



= Beginner Session



= Intermediate Session



= Advanced Session

No Carrots = General Session

### Balanced Nutrition for a Successful 100 Percent Grass Dairy



*Silvia Abel-Caines*

Learn how to successfully transition from grain dairy production to no-grain dairy production, and how to minimize the impact on body condition score. Dr. Silvia Abel-Caines, ruminant nutritionist for Organic Valley, will explain the keys to balancing rations, using cow-side tools to determine whether the cows' nutrient requirements are being met, while minimizing the impact on milk production. She will also compare the economics of each feeding method. [Session III B]

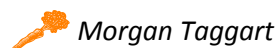
### Selling Grass-Fed Beef at Farmers' Markets

*John Wiley*

Thinking of retailing grass-fed beef at a farmers' market? It's not as complicated as you might think and consumer demand is incredibly high. John Wiley, who sells his beef at the Worthington Farmers' Market, will provide a detailed review of the legal requirements as well as plenty of tips for how to be a good vendor. [Session IV]

## URBAN AGRICULTURE

### Building Coalitions to Support Local and Regional Food Systems



*Morgan Taggart*

Food policy coalitions can be a great way to work with diverse partners toward common goals in order to bring about a positive impact on the food system. Morgan Taggart draws from her experiences with the Cleveland-Cuyahoga County Food Policy Coalition to highlight the elements necessary to help move a coalition into action, such as developing policies and collaborative projects that improve access to healthy food and support the local food economy. [Session I A]

### Wild Edibles: Eat Your Weeds



*Kate Hodges*

Food grows all around us without cultivation or inputs; we need only to be able to identify these perfectly

adapted plants to experience all they have to offer. Urban homesteader Kate Hodges will reveal the local wild edibles you're likely to encounter and provide inspiration for using them in flavorful ways. You may find flavors that you enjoy enough to justify your own "weed plot"! [Session I B]

### Urban Market Gardening: From Planning and Planting to Sales Success



*Imani Foster and Eitan Sussman*

[Description available soon.] [Session II]

### Insects Are for the Birds: Raising Meal Worms for Animal Feed



*Kevin Bachhuber*

[Description available soon.] [Session III A]

### Community Garden Soil and Water: Testing, Building, and Irrigation



*Luci Beachdell and Dave Secor*

Luci Beachdell and Dave Secor have worked with many community gardens and can help you start a new one in your community by addressing the two most important resources needed for a healthy growing space: soil and water. Learn about healthy versus contaminated soils and various ways of addressing the issues, particularly by choice of garden bed style. They'll also discuss techniques for water, both collection and distribution, at your garden site. [Session III B]

### Wild and Resilient: The Value of Biodiversity in Urban Food Landscapes



*Bethany Majeski*

Across the nation, blighted city streets and boring suburban developments have been re-imagined as spaces for sustainable food production. Cleveland Metroparks naturalist Bethany Majeski will explain the value of wildlife conservation in creating a thriving and ecologically sound landscape for food production. Learn to identify common plants and animals beneficial to food crops, see real-world applications of integrated food and wildlife garden design, and come away with tips and tricks for managing disease and pests,



= Beginner Session



= Intermediate Session




= Advanced Session

No Carrots = General Session

garnering community support, and creating healthy soils in reclaimed habitats. [Session IV]


## ***PASTURE FOR PROFIT***

### **Pasture for Profit I: Setting Goals and Evaluating Your Resources**

 *Bob Hendershot and Jeff McCutcheon*


Join Bob Hendershot, 2010 Stinner Award winner and retired NRCS grazing management specialist, and Jeff McCutcheon, OSU Extension educator, for their four-part “Pasture for Profit” series to make your farm environmentally and economically sound. In Session I, learn how to make your farm environmentally and economically sound with management intensive grazing. Bob and Jeff will cover the basics, including planning, evaluating your resources and the environmental considerations in livestock grazing, and getting started. [Session I]

### **Pasture for Profit II: Forage Selection and Animal Nutrition**

 *Bob Hendershot and Jeff McCutcheon*


In this second session of the “Pasture for Profit” series, Bob Hendershot and Jeff McCutcheon discuss cover plant information and how to understand and use growth physiology to better manage pastures for healthy animals. Learn about plant species and variety selection in order to meet animal nutrition needs. [Session II]

### **Pasture for Profit III: Soil Fertility, Contingency Plans, and Organic Regulations**

 *Bob Hendershot and Jeff McCutcheon*

The third session in the “Pasture for Profit” series with Bob Hendershot and Jeff McCutcheon focuses on pasture soil fertility, grazing systems, contingency plans, and the organic pasture rule. [Session III]


### **Pasture for Profit IV: Paddock, Water, and Fencing Systems**

 *Bob Hendershot and Jeff McCutcheon*

In the final session in the “Pasture for Profit” series with Bob Hendershot and Jeff McCutcheon, learn strategies for designing and laying out paddocks for a grazing management system, including fencing and watering systems. [Session IV]


## ***BASICS***

### **So You Think You Want to Grow Vegetables?**

 *Ben Jackle*

Ben Jackle of Mile Creek Farm addresses questions the aspiring vegetable grower may have about establishing a successful operation. Learn how the size and shape of your farm, crop choice, and marketing preferences will influence your day to day operations. [Session I A]

### **Eat Locally Grown Food Year-Round I: Extending Your Growing Season**

 *Mary Lou Shaw*

Would you like to eat local, healthy food all year? Learn how in this two-part workshop led by homesteader and author Mary Lou Shaw. During this workshop, learn simple techniques for managing a longer growing season, including choosing what to plant, and using row covers, cold frames, and a lean-to greenhouse. [Session I B]

### **Eat Locally Grown Food Year-Round II: Preserving Summer’s Harvest**

 *Mary Lou Shaw*

In this second session with homesteader and author Mary Lou Shaw, learn how food preservation, in addition to season extension, is essential to maintaining a local diet year-round. Learn the basics of canning, fermenting, freezing, drying, and using a root cellar, as well as cheese-making and using a smoke house. Mary Lou will provide references for learning more about these important techniques. [Session II A]



### Practical and Innovative Methods for Raising Livestock



*Jesse Rickard and Chelsea Gandy*

Raising animals for meat can be incredibly beneficial and profitable, but has many challenges. Join Jesse Rickard and Chelsea Gandy of Fox Hollow Farm for a look at raising animals for meat. They will cover a number of techniques for raising sheep, cattle, pigs, and chickens on pasture using ecological methods. The systems covered can be used for homesteading or scaled up to medium-sized farm production. **[Session II B]**

### Introduction to the Soil Food Web



*Marilyn McHugh and Chris Kennedy*

Discover the wonderful world of soil microorganisms living just beneath our feet and their important role in the soil food web. Marilyn McHugh and Chris Kennedy founded The Hummingbird Project, a non-profit organization that works for social justice through ecological regeneration and community empowerment. Join them to understand how promoting soil life benefits you, your land, and your crops. **[Session III A]**

### Introduction to Seed Saving



*Marilyn McHugh and Chris Kennedy*

Saving seeds is the next logical step in the local food movement and an important skill for all gardeners and growers. Marilyn McHugh and Chris Kennedy, founders of the Cleveland Seed Bank, provide the basics so you can begin saving your own varieties, adapting crops to your climate, and protecting regional biodiversity. **[Session III B]**

### Thanksgiving Turkeys: What I Did Wrong So You Can Do It Right



*Meredith Poczontek*

Meredith Poczontek of Gray Fox Farm raised her first flock of Thanksgiving turkeys five years ago, and admits that she totally messed it up, from buying the wrong fence charger to buying the wrong birds at the wrong time. Let her pain be your gain! Meredith will share the critical details about raising turkeys, including brooder operations, grazing, butchering, packaging, and

marketing. Hear how she overcame that disappointing first year and became the "Turkey Whisperer." **[Session IV]**

## PEOPLE AND POLICY

### The Effects of Fracking on Ohio's Watersheds, Soils, and Ecosystem Services

*Ted Auch and Julie Weatherington-Rice*

Organic farmers are dedicated conservationists, protecting and preserving natural resources. Oil and gas drillers exploit these resources and loose regulations don't require them to protect public health or the environment. Ted Auch of FracTracker Alliance and Julie Weatherington-Rice, senior scientist at Bennett and Williams Environmental Consultants, will discuss Ohio's fracking industry and regulations and how they could impact the state's agricultural community. Learn how to help your community take back local protection of your air, water, soil, and natural resources. **[Session I]**

### Food Citizens: Engaging in the Intersection Between Food and Policy



*Jill Clark and Bryn Bird*

Many people are unaware of how local governments impact the rules that govern what they eat and how they farm, much less how they can engage in the policy process to establish the kind of food system they want. Jill Clark, assistant professor of food policy at the John Glenn School of Public Affairs, and farmer and activist Bryn Bird will explain the role government plays in what we eat and how we farm and encourage you to be a food citizen instead of simply a "producer" or "consumer." **[Session II A]**

### Cultivating the Farm Bill: How to Access Key Conservation and Loan Programs

*David Drake and Kevin Swope*

The 2014 Farm Bill funds a number of important sustainable agriculture programs. David Drake, Ohio FSA farm loan chief, will discuss the different types of loan programs available for beginning and socially



= Beginner Session



= Intermediate Session



= Advanced Session

No Carrots = General Session

disadvantaged farmers and others looking to grow their business. USDA NRCS conservationist and experienced farmer Kevin Swope will focus primarily on EQIP. Learn what kinds of farming operations are eligible, how to plan your project and apply, how funding is allocated, and how the NRCS contracting process works. [Session II B]

### Genetically Engineered Crops: What You Need to Know About Health and Contamination Risks

*Doug Gurian-Sherman*

Not surprisingly, there is a lot of misinformation, hyperbole, and rumor about genetically engineered crops and food. Dr. Doug Gurian-Sherman, Director of Sustainable Agriculture at the Center for Food Safety, will present the facts about public health, contamination, and government regulations. Bring your questions and leave with a better understanding of the risks, how to evaluate information about GE crops, and the opportunities for citizen action. [Session III]

### Tools You Can Use to Make a Difference on Environmental Issues

  *Teresa Mills*

[Description available soon.] [Session IV]



## BUSINESS

### Doing Business Differently: An Introduction to Open-Book Management

  *Ashley Atkinson*

[Description available soon.] [Session I]


### Making Food Safety Work on the Farm

  *John Miller Jr.*

Good Agricultural Practices audits, Food Safety Modernization Act compliance, third-party verification—just where does all the food safety regulation end? Green Field Farms member John Miller Jr. of Happy Hill Farm explains that developing a functional on-farm food safety system can be a benefit instead of a burden. Learn how having sound, sensible,

and structured systems in place protects not only consumers, but also reduces your liability as a producer. [Session II A]

### Tips for Economic Decision-Making on the Organic Farm

 *Subbu Kumarappan*

Sound economic decision making helps organic farmers ensure the long-term sustainability of their business. Agricultural economist Subbu Kumarappan will provide an overview of economic principles like marginal concepts and elasticity, and demonstrate methods of applying these principles to determine optimal input levels and set profitable prices. During this hands-on workshop, learn how to use a spreadsheet tool to demonstrate the financial impact of different managerial decisions. [Session II B]

### Dismantling the Price Myth: How Budget-Conscientious Institutions Can Buy Local Food

  *S.K. Piper*

Some institutions would like to purchase local food, but assume that it is out of their budget. S.K. Piper, sustainability manager with Bon Appétit Management at Denison University, will describe how they buy more than 20 percent of their food from small local farmers without breaking the bank. She will share tips for mutually profitable relationships, suggest specific products to go after, and provide case studies of other institutions who are successfully buying local food. [Session III A]

### Turning Your New Ideas into Successful SARE Grant Proposals

  *Mike Hogan*

As an OSU Extension educator and Ohio SARE coordinator, Mike Hogan has extensive experience helping farmers turn their ideas into sound grant proposals. In this session, learn about North Central Region SARE grant programs including the Farmer Rancher Grant program and the new Partnership Grant programs. Mike will also be available for individual

assistance with grant proposals following the conference. [Session III B]

### **Making a Living the Old-Fashioned Way: Locally, Simply, and Face-to-Face**

*Annie Warmke*

Annie Warmke of Blue Rock Station started her business with the goal of creating models for sustainable living and working. She will share her thoughts on the meaning of a living wage and discuss goal setting, education, time management, pricing, marketing, and trends. Hear Annie's thoughts on what can happen when you don't chase money, but work for the good of the whole. [Session IV]

## **MARKETING**

### **Examining Three Specialty Crops**



*Richard Stewart*

Carriage House Farm manager Richard Stewart will discuss the value of unique specialty crops, including yellow ginger, crosne, and nasturtium. Learn how the farm successfully grows and markets these crops to local chefs, artisan producers, and brewers. [Session I A]

### **Telling Your Food Story**



*Jill Moorhead*

The keys to a strong brand are a good, easy-to-tell story, strong visuals, and clear communication. Marketing director of Eat Well Distribution and wholesale marketing director of Jeni's Splendid Ice Creams, Jill Moorhead will draw from her experiences to help you identify the key attributes to telling your story and making it easy for your fans to tell. Learn about logos, social media, the importance of copy, and media basics. [Session I B]

### **From Weddings to Workshops: Value-Added Opportunities for Cut Flower Growers**



*Susan Studer King*

Hot on the heels of the local food movement, a new generation of "farmer florists" is changing the way flowers are grown, designed, and consumed in the U.S. Learn how savvy farmer florists like Susan Studer King of Buckeye Blooms turn a \$20 bunch of flowers into a \$150 bouquet and offer other value-added products and services like wedding and event design, bulk flowers for DIY brides, and "flower parties" to make their operations unique, sustainable, and profitable. [Session II A]

### **Eight Ways to Get Consumers to Buy Organic**

*Carmen Fernholz*

Organic grain farmers are the unseen hub of the organic industry. The Organic Farmers' Agency for Relationship Marketing is trying to change that with a new series of eight short videos in which organic farmers tell their stories. Join organic grain farmer and OFARM vice chair Carmen Fernholz to view these videos, discuss projections for the future of the organic industry, and learn how OFARM works to get the message out to consumers. [Session II B]

### **Understanding the Organic Shopper**



*Tiffany Dixon and Deborah Thompson*

[Description available soon.] [Session III A]

### **Cooperatively Growing the Ohio Hops Industry**



*Brad Bergefurd*

With the growth of Ohio's craft beer industry, hops are making a tremendous comeback as a high value specialty crop opportunity for small farms. The cooperative model is helping small Ohio growers access this and other specialty markets. OSU Extension educator Brad Bergefurd will describe how growers are forming an Ohio Hops Growers Cooperative and Alliance to help with planting, marketing, promotion, representation, education, research, and group-purchasing to reduce initial start-up and on-going operational costs. Learn how joining a cooperative like this can benefit your farm and what resources are available to help you start your own. [Session III B]



= Beginner Session



= Intermediate Session



= Advanced Session

No Carrots = General Session

## The Role of Food Hubs for Growers and the Marketplace



*Benji Ballmer*

Whether you're a grower wondering what to plant or a buyer wondering how to get year-round local produce, you're a part of today's local food landscape. Benji Ballmer of Yellowbird Foodshed will share his thoughts on how local food hubs can bridge the gap between supply and demand. Learn how we can make these two sides of today's food equation fit together! **[Session IV]**

## COMMUNITY

### The Donation Station: A Local Food Solution to Food Insecurity

*Mary Nally*

The Community Food Initiatives Donation Station is a one-of-a-kind program that supports the local food economy while addressing food insecurity and hunger. Developed in 2008, the Donation Station provides additional revenue for local markets and prevents food waste, and distributes local food to area food pantries to feed those in need the best food available—food grown, raised, or processed locally. Mary Nally will explain how Community Food Initiatives offers its expertise to other communities interested in developing their own Donation Station program and how you can be part of the local food solution. **[Session I A]**

### Beyond Radishes: A School Garden for the Year



*Sandra Sterrett*

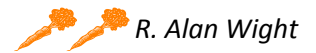
Want to move your farm to school program past the "Yeah, you picked a radish!" stage? Sandra Sterrett, an assistant farmer at Olney Friends School, will discuss a planting schedule that provides significant food for much of the school year, while increasing the level of academic challenge for high school curriculum. **[Session I B]**

## Building Self-Sufficiency Through Community

*Rachel Tayse Baillieul*

Like many would-be homesteaders, Rachel Tayse Baillieul and her family intended to create self-sufficiency. When they realized that was an unattainable prospect, they began to pursue a skilled, supportive, rewarding community instead. Rachel will describe her experiences and offer suggestions for how to be happier and healthier through partnerships that can help you produce, learn, and grow more together than you ever could on your own. **[Session II A]**

### Taking Your CSA to the Next Level



*R. Alan Wight*

Improving your community supported agriculture customer's experience and his or her understanding of the shareholder/grower relationship can yield financial benefits. Alan Wright, CSA grower and Ph.D. candidate at the University of Cincinnati, describes approaches to offering working shares; conducting successful orientation, training, and work safety sessions; and cultivating a core group to help with CSA operations. Wright will also discuss shareholder contracts and the best methods for communication. **[Session II B]**

## LIVING WELL

### A Conversation with Nature: Lessons in Resilience from the Natural World

*Sheryl Grant Billman*

Paying attention to and communicating with the natural world are vital to adapting your farm to climate change. Farmer, writer, and Zen Buddhist Sheryl Grant Billman explores the art of communicating with nature. Learn to reduce work load on the farm by working smarter (with nature), not harder (against it). Participate in a conversation about integrating new ways of thinking, speaking, and acting to create a healthier, more resilient farm and lifestyle in our changing world. **[Session I A]**

### Safe Herbal Remedies for Livestock and Pets



*Alicia Rocco*

Be ready when an animal emergency arises by having herbs on hand. Alicia Rocco of Natural Approach to Health will discuss daily herbal remedies, parasite control, and herbs for injuries. She will provide a list of the most important herbs to have and how to use them to handle a number of injuries and wounds. **[Session I B]**

### Don't Just Eat Local—Heal Local!



*Dawn Combs*

The buy local movement has influenced our food supply and economics. Why shouldn't we expect healthcare solutions that are grown and created within our own communities as well? Dawn Combs, author and director of the Eclectic Herbal Institute at Mockingbird Meadows will discuss how to create local health communities with empowered consumers, established produce growers looking for niche markets, educators, healthcare practitioners, and retailers. Dawn will also share some DIY herbal healthcare techniques that feature native medicinals. **[Session II]**

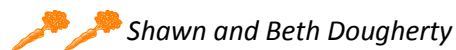
### Digestion: The Foundation of Health



*Lisa Armstrong*

The body needs proper digestion to assimilate nutrients from foods. There are many health issues that we may not recognize as having their roots in impaired digestion. Certified healing food specialist and co-leader of the Columbus chapter of the Weston A. Price Foundation, Lisa Armstrong will share how digestion works, how it can go wrong, and discuss some basic, healing foods that can be enjoyed on a regular basis to promote healthy digestion. **[Session III A]**

### Grass, the Dairy Cow, and the Integrated Sustainable Small Holding



*Shawn and Beth Dougherty*

The family dairy cow is the principle provider for the nutritional needs of the farm community—we consume milk, butter, cheese, and beef while pigs and poultry receive high-quality protein feed from dairy surplus. For

the past 18 years, Shawn and Beth Dougherty have used the cow-pig-chicken triad on their 24-acre farm, integrated with organic four-season gardening and fodder cropping, to provide all the homestead's nutritional needs while increasing topsoil and soil fertility, capturing atmospheric carbon, and diversifying local ecosystems. **[Session III B]**

### Stretching and Strengthening for Farmers



*Jen Jones*

You can take five minutes out of your day to feel better, improve your health, and reduce your chances of being injured! Farmer, massage therapist, and yoga practitioner Jen Jones shows hardworking farmers some quick and simple ways to strengthen your core and stretch your body. Take your health into your own hands and avoid doctors, surgery, and painkillers! **[Session IV]**

## IN THE HOME

### Simple Cheese Making



*Jeannie Seabrook*

Fresh cheese is easier to make than you may think. Jeannie Seabrook from Glass Rooster Cannery will show you how to make simple cheeses in an hour or less! She will demonstrate how to make soft cheese, including mozzarella and herb cheese dips. Samples will be provided. **[Session I A]**

### Kefir: "God's Gift"



*Warren Taylor*

Kefir, which means both "Gift of God" and "feeling good," is the world's oldest and arguably best probiotic. Using kefir, humans have enjoyed fresh milk from a variety of animals for thousands of years. Legend says if you don't have a kefir culture, take three hairs from the tail of a horse, lay them in a pan of milk, and pray—but you can avoid that procedure by attending this workshop on making kefir with Warren Taylor of Snowville Creamery, who will give each attendee a culture to take home. **[Session I B]**



### Sustainable Woodlot Management

*Peter Woyar and Dave Apsley*

Woodlots are likely to be the neglected part of the farm, but they provide a host of important ecological benefits and income potential. Professional forester Peter Woyar and OSU natural resources specialist Dave Apsley will provide management perspectives applicable to all woodlots. Learn about forest ecology and interactions, how to conduct a forest inventory of your land, and how to use that inventory to develop a plan and timetable for achieving your goals

**[Session II]**

### Modern Pork Butchery

*Alfonso A. Contrisciani*

[Description available soon.] **[Session III]**

### Keeping the Microbes Alive! Creative Cooking with Live-Culture Fermented Foods

*Andy Reed*

Andy Reed of Krazy Kraut will inspire your palate and simplify the science of preparing delicious, probiotic-rich fermented food dishes while maintaining and promoting the fragile live microbe cultures they contain. As time permits, Andy will demonstrate how to make an Ayurvedic-inspired coconut soup, a simple curry vegetable stir-fry, and a breakfast of fermented granola. **[Session IV]**

## GARDENING AND LANDSCAPING

### Using the Hugelkultur Method to Increase Productivity

*Don Schooner*

If you are serious about doubling your vegetable production while using less space, less overall effort, and all-natural methods, do not miss this presentation! Hugelkultur, which means hill garden or mound garden in German, is simple and effective. Don Schooner will inspire you to try this method for yourself this spring! **[Session I A]**

### Engaging Children in the Garden and on the Homestead

*Ame Vanorio*

Do you want to have meaningful experiences with your children in the garden? Do you want your children to understand the importance of heirloom seeds? Do you just want to get some weeding done? Join educator Ame Vanorio, a third generation farmer from Kentucky, for a lively discussion on how all of these things can happen! Ame will share strategies for enlisting cooperation and encouraging children to feel ownership and take responsibility for projects. **[Session I B]**

### Permaculture: Fitting It Into the Context of Your Life

 *Debra Knapke*

You've heard of permaculture, and odds are you associate it with a hippie-type lifestyle that might not work for you. But there are ways that anyone can incorporate aspects of permaculture into the place they call home. Join "Garden Sage" Debra Knapke for an exploration of the ethics, methods, and applications of permaculture, with an emphasis on incorporating this approach to sustainability into a modern lifestyle. To allow you to get a taste of permaculture's potential, this workshop will include a lecture and hands-on activities. **[Session II]**

### Backyard Nourishment

 *Barbara Utendorf*

Store-purchased foods can be low in nutrients, leaving many Americans nutrient deficient. Farmer, gardener, and doctor of naturopathy, Barbara Utendorf discusses basic nutrients humans need to flourish and how to source them from key foods. Learn how you can provide for your own nutritional needs with what you can easily grow in your own backyard. **[Session III]**

### Shiitake Mushroom Cultivation

*Paul Goland*

Growing shiitake mushrooms is a good way to take advantage of shady portions of your homestead or farm. Experienced mushroom grower Paul Goland offers his time-tested best practices for outdoor shiitake

cultivation on logs, including selection of trees, inoculation, techniques, pests, harvesting, and value-added products. [Session IV]

## ENERGY

### Post-Carbon Agriculture



*Weston Lombard*

Imagine a farm that becomes more profitable with rising gas prices, a farm that fosters biodiversity, improves soil fertility, and provides a diversity of yields and opportunities—and requires only the sweat of your brow to run it. Sustainable homesteader, entrepreneur, and permaculture teacher Weston Lombard demonstrates that with hard work and creativity, anything is possible! See how Solid Ground Farm is combining terrace agriculture with perennial polyculture systems, and hand-tool management to achieve independence. Learn to assess a site, plan, and implement your own post-carbon system based on your unique location, goals, markets, and skills. [Session III A]

### Solar Electricity: What It Is, Why You Need It, and How To Pay for It



*Jay Warmke*

It now costs less—a lot less—to install a photovoltaic system at your home or farm than to continue to pay the electric company, and the USDA has recently announced a major program of grants and loans to help rural residents install PV systems. Jay Warmke of Blue Rock Station explains the basics of this technology, options for your home or farm, and how to take advantage of financial assistance. [Session III B]

### Solar: You Can Do It . . . This Year!



*Tom Rapini and Valerie Garrett*

Ready to transition from "dinosaur powered" to "sun powered"? Northeast Ohio farmers and alternative energy leaders Tom Rapini and Valerie Garrett will lead

this hands-on class that will give you the confidence to build and install simple solar electric or solar thermal systems, or allow you to work intelligently with a system installer. In addition to learning the fundamentals of electricity, solar electric, solar thermal, batteries, inverters, and basic electrical installation, you'll also get a foundation for learning to install more advanced systems. [Session IV]

## SUSTAINABLE FOUNDATIONS

### Managing for Plant Health



*John Kempf*

Soil and plant systems are always in motion, constantly in a cycle of degeneration or regeneration. Which of these two cycles predominates on your farm is largely dependent on how you manage your operation. In this presentation, John Kempf of Advancing Eco-Agriculture will talk about regenerative agriculture models and the farm management tools and systems we need to use to enhance the soil-plant system's performance. John will offer a framework for measuring and monitoring performance in the field and how to use this information for decision-making to constantly enhance soil fertility and improve plant health. [Session I]

### Soil Testing for Active Organic Matter



*Steve Culman*

Measuring the active organic matter content of the soil is vital to assessing nutrient cycling and availability. However, standard methods for measuring this can be prohibitively expensive for most growers. State soil fertility specialist Steve Culman will discuss a new project underway to examine and identify a set of affordable tests that can help you manage soil nutrients on your farm. He will outline and report on what these tests reflect in soil, discuss how these tests can help manage nutrients, and recruit interested growers to help develop a soil-testing framework for these tests. [Session II A]



= Beginner Session



= Intermediate Session



= Advanced Session

No Carrots = General Session

## Balanced Soil Health



*David Raber*

Well-balanced soil is essential to healthy vegetable production. Experienced vegetable grower and Green Field Farms soil consultant David Raber will discuss soil fertility, amendments, and cover crops for healthy vegetable crops, along with how to interpret soil samples. David will offer ways to take a practical look at balancing soils that will help you make informed decisions on your farm. **[Session II B]**

## The Biodynamic Farm Organism: Practical Application for Farmers and Gardeners



*Jim Fullmer and Erin Agostinelli*

Jim Fullmer and Erin Agostinelli of Demeter USA will provide a comprehensive and hands-on practical outline of a Biodynamic farming system. They will introduce the seven inter-related agronomic principles that are foundational to Biodynamic agriculture, including biodiversity, generating fertility and pest control out of the living dynamics of the farm, waterway conservation, integration of livestock, and gentle post-harvest handling. **[Session III]**

## Timing is Everything: Nutrient Management Strategies That Empower



*Michelle Gregg*

Providing optimal nutrition is key to maximized yields and disease resistance, but applying nutrients at the wrong time can have devastating results. Michelle Gregg of Crop Health Laboratories will explain nutrient management strategies you can use on your farm. Learn to identify common diseases in Ohio plant stock and how to use nutrients to mitigate yield loss. **[Session IV]**

## POTPOURRI

### Can We Get Funding for That?



*Scott Williams*

Attendees will review sources of funding available, where it is flowing, and how to tap into such support for your local projects—all with a focus on rural

communities, local food systems, and ecological and organic production. Scott Williams, GPC will review best practices to secure funding and small groups will practice using a logic model to test your own great ideas. **[Session I A]**

### Should We Have an Organic Check-Off Program?

*Alan Guebert*

The 2014 Farm Bill allows all organic farmers and businesses to pull assessed monies out of conventional check-off programs, and establishes an organic check-off program. Growers have many questions: Will organic farmers and small businesses benefit? Will this program avoid corruption and politics? Should every certificate holder get to vote to set up an organic check-off? Join this discussion, moderated by syndicated agricultural columnist Alan Guebert. Both sides will have the opportunity to state their case, and attendees are encouraged to come with questions. **[Session I B]**

### Tamales and the Staple Food Revolution

*Michelle Ajamian and Brandon Jaeger*

Learn to make tamales from fresh masa made from Ohio grown organic corn while learning about the benefits of masa. Michelle Ajamian and Brandon Jaeger of Shagbark Seed & Mill share Michelle's award winning recipe and discuss what needs to be done to ensure that we have the healthiest and freshest sources of grains and beans, and how creating regional food systems is a strategy for good health, food security, good farms, and a good economy. **[Session II]**

### Collecting Water Bacteria Samples for Food Safety

*Gary Horrisberger*

The Food Safety Modernization Act regulations are expected to include water quality standards, making sound water quality testing more important than ever. Water bacteria lab tests are very sensitive and improper collection will skew the result. Holmes Laboratory manager Gary Horrisberger will demonstrate how to collect the most accurate water sample and answer common questions. **[Session III A]**

### Engaging Ohio Vegetable Growers Through Interactive Disease Diagnostic Services

 *Fulya Baysal-Gurel*

Knowing what is causing disease in a plant is essential to early and successful treatment. OSU's Vegetable Pathology Lab offers tests, diagnostic services, and management recommendations. Learn how the lab works with growers, processors, Extension educators, and others to strengthen the food security and sustainability of vegetable farming in Ohio. **[Session III B]**

### The Intersection of the Emerging Unmanned Aerial Systems Industry and Precision Agriculture

 *Andrew Shepherd*

It is estimated that 80 percent of drones, or unmanned aerial systems, will support precision agriculture once they are fully integrated into the National Airspace System. Dr. Andrew Shepherd of Sinclair Community College will describe applications and benefits. Learn what is currently allowed under existing regulations, what may be allowed in the future, and how the technology may support your precision agriculture operations once approved by the Federal Aviation Administration. **[Session IV]**