

## REGISTER EARLY AND SAVE!

www.oeffa.org/conference2019





OEFFA's 40th annual conference kicks off a year-long celebration and reflection, and you are warmly invited to be part of the festivities!

OEFFA's first conference featured a plenary panel, 10 workshops, and a business meeting. While we've scaled up, 40 years later, the conference stays true to its roots, providing an informative and inspiring space for education and networking.

From the beginning, the OEFFA conference drew strength from bringing together all those involved in shaping and changing our food system for the better, including ecological farmers and gardeners, consumers, organizations, researchers, educators, and others. Together, we are stronger.

We're planning lots of special anniversary activities, which will highlight our history and our members, and reflect on how far we've come, including multi-media pieces created by oral historian Jess Holler, a conference dinner which will raise a toast to our founding farmers and members, and a town hall-style workshop, which will take up critical topics, themes, aspirations, and challenges in the history of Ohio's organic food and farm movement.

While we have much to be proud of, we know there's still more work to do. Our "Movement" workshop track and our keynote presenters will explore the themes of justice and diversity, which can help shape our work for the next 40 years.

We look forward to celebrating this milestone with you!

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## CONFERENCE



## SCHEDULE

#### THURSDAY, FEBRUARY 14

**8:00 a.m.** :: Food and Farm School check-in begins

**10:00 a.m.- 4:30 p.m.** :: Food and Farm School (Regenerative Poultry 8:30 a.m. - 5:30 p.m.)

**1:00-4:30 p.m.** :: Soil Health Workshop\*

**4:00-7:00 p.m.** :: Exhibit Hall and raffle open to the general public\*

**5:00-6:30 p.m.** :: Farm Land and Labor Mixer\*

7:00-9:00 p.m. :: The Contrary Farmers' Social reception [2nd Street Market]

#### FRIDAY, FEBRUARY 15

**7:00 a.m.** :: Conference check-in begins

8:00 a.m. :: Exhibit Hall and raffle open

**8:30-10:00 a.m.** :: Workshop Session I

**10:00-10:30 a.m.** :: Exhibit Hall break

**10:30 a.m.-12:00 p.m.** :: Workshop Session II

**12:00-1:00 p.m.** :: Lunch

**1:00-2:00 p.m.** :: Exhibit Hall break

2:00-3:30 p.m. :: Workshop Session III

**3:45-5:00 p.m.** :: Keynote address, awards, and announcements

5:00-6:30 p.m. :: Cash bar, Exhibit Hall open to the general public\*

**5:15 p.m.** :: Members' meeting\*

**6:30 p.m.** :: Exhibit Hall and raffle close

**6:30-8:30 p.m.** :: The Cream of the Crop Banquet

#### SATURDAY, FEBRUARY 16

**7:00 a.m.** :: Conference check-in begins

8:00 a.m. :: Exhibit Hall opens

8:30-10:00 a.m. :: Workshop Session IV

10:00-10:30 a.m. :: Exhibit Hall break

**10:30 a.m.-12:00 p.m.** :: Workshop Session V

**12:00-1:00 p.m.** :: Lunch

1:00-2:00 p.m. :: Exhibit Hall break

**2:00-3:15 p.m.** :: Keynote address, awards, and announcements

3:30 p.m. :: Exhibit Hall closes

**3:30-5:00 p.m.** :: Workshop Session VI

Schedule is subject to change. Events will be held at the Dayton Convention Center unless otherwise noted.

Food and Farm School, The Contrary Farmers' Social, and The Cream of the Crop Banquet registrations and lunches must be purchased separately; they are not included in general registration. \*OEFFA members are invited to attend the members' meeting at no cost. The Exhibit Hall is also open to the public on Thursday from 4:00-7:00 p.m. and Friday from 5:00-6:30 p.m. Thursday's soil health workshop and Farm Land and Labor Mixer are also free and open to the public. All other conference events require paid registration.

# FRIDAY KEYNOTE ADDRESS



# ELIZABETH HENDERSON

# AGRARIAN JUSTICE: CREATING A FOOD SYSTEM WORTH SUSTAINING

Elizabeth Henderson is a pioneer of the community supported agriculture (CSA) model and outspoken advocate working to address the many injustices of a cheap food system.

She co-founded the Genesee Valley Organic CSA in Rochester, NY in 1989, and later Peacework Farm in Newark, NY in 1998, where she's farmed for more than 30 years.

She's the author of *Sharing the Harvest: A Citizen's Guide to Community Supported Agriculture* and her writings on organic agriculture appear in *Grist, The Natural Farmer*, and other publications.

She is a core leader behind the Agricultural Justice Project and its Food Justice Certification label, working to create fairness for farmers and farmworkers. She helped to shape the National Organic Foods Production Act, is a member of the board of Directors of the Northeast Organic Farming Association of New York, and is honorary president of the international CSA network, Urgenci.

# SATURDAY KEYNOTE ADDRESS



# ONIKA ABRAHAM

# UNEARTHING OUR ROOTS

Onika Abraham is a farmer and educator with more than 15 years of experience in teaching, nonprofit management, marketing, and entrepreneurship.

She was a teacher at Farm School NYC, before becoming its Executive Director in 2014, where she works to recruit students that reflect the diversity of New York City and help cultivate future leaders in the food justice movement.

She has completed the Brooklyn Botanic Garden's Brooklyn Urban Gardener certification program and the 1,000 hour Farm and Garden Apprenticeship in Ecological Horticulture at the Center for Agroecology and Sustainable Food Systems (CASFS) in Santa Cruz.

She served on CASFS's Social Justice Action Committee, helping expand the curriculum, diversify staff and faculty, and create more support systems for apprentices of color.

Onika is one of the co-founders of Black Urban Growers and has helped organize three national Black Farmers and Urban Gardeners Conferences.



# FOOD AND FARM SCHOOL CLASSES



# Agroforestry in the Century of Cities and Climate Change: Blurring the Lines Between Fields, Forests, and Backyards

Thursday, February 14—10:00 a.m. -4:30 p.m.

Agroforestry is an intensive farming system that intentionally combines trees and shrubs with crops and/or livestock on the land to optimize biological interactions to maximize farm output and environmental services.

John Munsell, Catherine Bukowski, John Fike, and Katie Trozzo of the Virginia Polytechnic Institute and State University will provide a comprehensive primer on agroforestry and practical applications in urban, suburban, and rural areas and the techniques underpinning highly productive operations. This session is ideal for beginning forest farmers, early career farmers, or experienced farmers looking to enhance their management with agroforestry principles. Topics include: agroforestry principles and concepts; silvopasture and alley cropping; multi-functional riparian buffers and forest farming; windbreaks, multi-story cropping, and community food forests. The session will include a mixture of slide shows, discussion, and planning and design exercises using virtual reality and pen and paper.



# Poultry-Centered Regenerative Agriculture Systems Thursday, February 14—8:30 a.m. -5:30 p.m.

Join author Reginaldo Haslett-Marroquin and Tony Wells of the Main Street Project for a full-day workshop, which will cover regenerative poultry production and system-level design, farm-level production, and local, regional, and national implementation strategies. It will also help you align farm enterprise and system-level enterprise management based on five core areas. Reginaldo and Tony will describe the process for organizing

and deploying fully integrated regional farm clusters designed to solve some of the most critical aspects of launching a regenerative poultry industry such as feed, poultry processing, steps to achieving scale, manure management, grain growing, and game-changing innovations that are revolutionizing the labor and cost of producing top quality poultry at a larger scale.

Get an A-to-Z exploration of this innovative system design, learn about enterprise stacking and integration and its value as a foundation for building a regenerative poultry industry sector, and discover how you can integrate more than 14 enterprise sectors capable of generating large-scale results.



#### Food and Farm School pre-registration is required. Check-in opens at 8:00 a.m.

Lunch is included. All classes will be held in the Dayton Convention Center.



# Using the Lean System to Increase Profits with Less Work for Market Growers

Thursday, February 14—10:00 a.m. -4:30 p.m.

"Lean" is a Japanese work method designed to increase the flow of value in a workplace with less labor. Toyota, in particular, is looked to as a model of this lean approach. In this workshop Ben Hartman, author of *The Lean Farm* and *The Lean Farm Guide to Growing Vegetables*, and co-owner of Clay

Bottom Farm in Indiana, will explain how he and his wife, Rachel, use concepts borrowed from lean to earn a comfortable living working about 35 hours per week each on less than an acre of land.

The workshop will cover management strategies like *heijunka* (load-leveling), 5S organizing, and *kaizen* (continuous improvement), as well as production techniques like single-piece flow. He will also cover Clay Bottom Farm's specific techniques for growing a range of vegetables with lean thinking. He will explain how they use lean to reach their sales goals while ensuring they have time to spend with family and friends and on hobbies they enjoy.



# Want Clean Organic Grain Crops? Successful Weed Control Starts in the Soil

Thursday, February 14—10:00 a.m. -4:30 p.m.

Spend a day with leading organic grain farmer, educator, and consultant, Gary McDonald of Organic Resources as he discusses the nuances of his holistic approach to healthy soil and clean crops. Gary will draw on his decades of experience in organic farming to provide practical strategies with

proven results. Learn Gary's bio-"logical" system for biological proliferation and nitrogen fixation, including crop rotations, tillage, and cover crops. He will also review the finer points of mechanical weed control.

#### VISIT THE EXHIBIT HALL!

After the Food and Farm School, join us in the Exhibit Hall!
On Thursday from 4:00 - 7:00 p.m., the trade show will be open to everyone at no cost!



## THURSDAY, FEBRUARY 14-7:00-9:00 P.M.

2nd Street Market, 600 E. 2nd St., Dayton, Ohio

Kick off the weekend and help us celebrate our 40th anniversary by joining us at Dayton's 2nd Street Market for an evening celebration of our community named in honor of Ohio's beloved Contrary Farmer, Gene Logsdon. Guests will sample fine small plates prepared by 2nd Street Market vendors and local beer as they walk the historic market building enjoying live music and good company.



Tickets are \$30 and include food and drinks. Registration to the social must be purchased separately. Conference registration is not required in order to attend. Cash bar available.

#### - NETWORKING AND LEARNING OPPORTUNITIES -

Join other food and farm enthusiasts to share information and make connections during these **free** events.

Although there is no cost to attend, please pre-register, where indicated.

# Digging into Soil Health: What Tests Can Tell Us About Our Soil Thursday, February 14—1:00-4:30 p.m.

This interactive workshop will help strip away some of the complexity of soil testing and soil health, providing practical advice for improving soils. Bring your own soil test results and receive help interpreting what the numbers mean. Participants will walk away with a better understanding of soils, soil testing, and soil health; be able to successfully navigate soil test reports; and learn concrete steps to improve soil health in their fields. The Ohio State University, as part of their work to build bridges between the knowledge base held by farmers and the agricultural research community, is offering this training at no cost. Reserve your spot at <a href="https://www.oeffa.org/q/osusoilhealth">www.oeffa.org/q/osusoilhealth</a>.

#### Farm Land and Labor Mixer

Thursday, February 14—5:00-6:30 p.m.

If you need a farm, or need a farmer, attend this informal networking reception designed to connect farm hands and aspiring farmers with established farmers looking for employees, retiring farmers interested in a transition plan, and landowners with land to lease. For more details, and to reserve your spot, visit <a href="https://www.oeffa.org/q/getland">www.oeffa.org/q/getland</a>.

## FEATURED CONFERENCE SPEAKERS



**Catherine Bukowski**—Catherine Bukowski is a researcher, author, educator, and PhD candidate at Virginia Tech. She is also a consultant with Kindred Roots Design focusing on creating abundant landscapes and growing connected communities. She is the co-author of *The Community Food Forest Handbook: How to Plan, Organize, and Nurture Edible Gathering Places*.

**Ben Hartman**—Ben Hartman is the author of *The Lean Farm*, and winner of the Shingo Institute's Prestigious Research and Professional Publication Award. He and his wife, Rachel Hershberger, own and operate Clay Bottom Farm in Indiana, where they make their living on less than one acre growing and selling specialty produce to restaurants, at a farmers' market, and through their community supported agriculture program.





**Reginaldo Haslett-Marroquin**—Reginaldo Haslett-Marroquin, of the Main Street Project, is a native Guatemalan who began working on economic development in indigenous communities in 1988. He is a founder of Regeneration International and Regeneration Agriculture Alliance, and an advisory board member for the Savanna Institute. Regi is co-owner of Regeneration Farms and Tree-Range Chicken in Minnesota and is the author of *In the Shadow of Green Man*.

**Ed Maltby**—Ed Maltby has more than 45 years of experience managing conventional and organic dairy, beef, sheep, and vegetable enterprises. Since 2005, Ed has worked as Executive Director of the Northeast Organic Dairy Producers Alliance, an organic family farm member organization. He has served on the U.S. Department of Agriculture Dairy Industry Advisory Committee and on the Executive Committee of the National Organic Coalition.





**Gary McDonald**—Gary McDonald was raised on an Illinois grain and livestock farm. An early leader in organic farming, he rented his first farm in 1979 and transitioned more than 800 acres to organic production and served as the first president of the Illinois Organic Crop Improvement Association. Today, Gary manages an organic grain farm and provides consultation services to those transitioning their land to certified organic.

**Abby Youngblood**—Since 2015, Abby Youngblood has served as the Executive Director of the National Organic Coalition, an alliance of farmers, nonprofits, and companies dedicated to organic integrity. Abby lives in Massachusetts and has been a passionate participant in the organic farming and food justice movement for nearly two decades.



## CONFERENCE

#### FRIDAY

Workshop Session I: 8:30-10:00 a.m.

Making Good Food Fair for Everyone: Farmers, Farm Workers, and Eaters—Sheryn Bruff, OEFFA, Kip Rondy, Green Edge Gardens, Debbie Mines and Sherry Chen, Springfield Ohio Urban Plantfolk

Sustaining Healthy Woodlands: The Art and Science of Silviculture—John Munsell, Virginia Tech

Designing and Managing Food Forests for People and Nature— Cathy Bukowski, *Virginia Tech* 

Using Netting to Exclude Spotted Wing Drosophila on Small Fruit—Jay Cooper, Jim Jasinski, and Celeste Welty, OSU

An Integrated Approach to Effective Organic Vegetable Weed Management—Mark Williams, University of Kentucky

Pollen Drift Contamination of Organic and Non-GMO Com: Knowing the Risks and Taking Action—Peter Thomison, OSU, Amalie Lipstreu, OEFFA

Organic Dairy in 2020—Ed Maltby, Northeast Organic Dairy Producers Alliance

Raising Pastured Broilers: From Brooder to Profit—Jonathan Gabis and Leevi Stump, Greenacres Foundation

**Key Foods and Herbs for Optimal Brain Health**—Barbara Utendorf, *Wilmington College* 

Backyard CSA—Jodi Kushins, Over the Fence Urban Farm

Secrets of SARE Grants: Making a Compelling Case for Your Farm Project—Mike Hogan, OSU

**Blockchain: From the Farm to the Table**—Ambrose Moses, III, Central State University

Pasture for Profit I: Intro to MIG and Getting Started—Bob Hendershot, Green Pasture Services

#### F R I D A Y

Workshop Session II: 10:30 a.m.-12:00 p.m.

Rooting Up—Onika Abraham, Farm School NYC

Farm Transition for Secure and Meaningful Legacies—Scott Stoller, Stoller's Organic Dairy, Julia Valliant, Indiana University

**Homes, Landscapes, and Communities without Toxic Chemicals**—Paula Brooks and Jay Feldman, *Beyond Pesticides* 

Australian Biodynamic Method: Preparations and Cover Crops to Generate Soil—David Chal, Greenacres Foundation

**Setting Up a New Farm with Lean Thinking**—Ben Hartman, *Clay Bottom Farm* 

The Successful Organic Grain Farmer: Staying in the Game for the Long Haul—Gary McDonald, Organic Resources

Investing in Your Future: Raising Dairy Calves to Their Potential—Kim Sanders, Black Hollow Dairy

**Poultry-Centered Regenerative Agriculture Systems**—Tony Wells, *Main Street Project* 

Ten Indispensable Herbs—Leah Wolf, Trillium Center

Agribusiness in Urban Youth through 4-H—Hope Johnson Gordon, Cincinnati Public Schools, Lisa Craig, Central State University

CSAs Around the World—Elizabeth Henderson, Peacework Farm

**Keys to Healthy Bees**—Hongmei Li-Byarlay, *Central State University*, Chia Lin, *OSU* 

Pasture for Profit II: Environmental Impact and Pasture Species—Bob Hendershot, Green Pasture Services

#### FRIDAY

Workshop Session III: 2:00 p.m.-3:30 p.m.

Organic Crossroads: Demanding Integrity for Our Families and Our Farms—Christie Badger, independent organic inspector, Jay Feldman, Beyond Pesticides, Abby Youngblood, National Organic Coalition

Creating On-Farm Habitat for Pollinators and Beneficial Insects—Denise Ellsworth, OSU

**Ecologically Mindful Gardening: What, How, and Why**—Deb Knapke, *The Garden Sage* 

Are You Hip to the Drip? Drip Irrigation 101 for Vegetables and Fruit—John Paul Reitz, Fedco

**Practical Guidance for Profitable Compost Tea Use**—Ben Jackle, *Mile Creek Farm*, Brian McSpadden Gardener, *Sustane Natural Fertilizers* 

Why Transition Your Grain to Organic?—Gary McDonald, Organic Resources

**Electric Fence for Cattle: Simple, Cheap Strategies**—John Wiley, *Up the Lane Farm* 

Silvopasture and Alley Cropping: Benefits, Challenges, and Low Hanging Fruit—John Fike, *Virginia Tech* 

Natural Dyes: How Local Color Can Help Regenerate Our Fibershed—Jessalyn Boeke and Sarah Pottle, Rustbelt Fibershed

Year-Round Production Using Affordable DIY Infrastructure— Lisa Helm Hancock, *Dayton Urban Grown* 

**Using the Story of Your Business to Connect with Customers**Bryn Mooth, *Edible Ohio Valley/Writes4Food* 

Make Cash in the Off Season Teaching Gardening and Horticulture Classes—Melinda O'Briant, Turner Farm

**Pasture for Profit III: Soil Fertility and Animal Nutrition**—Bob Hendershot, *Green Pasture Services* 

#### CONFERENCE RECORDINGS

Dove Audio Visual will give you the choice of purchasing individual workshop and keynote presentation MP3 recordings, or the complete set for one low price. Order on-site or after the event at <a href="https://www.dovecds.com/oeffa">www.dovecds.com/oeffa</a>.

## W O R H S H O P S

#### SATURDAY

Workshop Session IV: 8:30-10:00 a.m.

The Welcoming Farm: Attracting, Retaining, and Mentoring Women Farmers, Farmers of Color, and LGBTQ+ Farmers—Sophia Buggs, Lady Buggs Farm, Joshua Munoz-Jimenez, Pokeweed Farm

Introduction to the Regeneration Agriculture Alliance—Reginaldo Haslett-Marroquin, Main Street Project

The Importance of Seed Saving: Understanding Seed Law—Beth Bridgeman, Antioch College

Wash Station Design and Food Safety: Save Time, Save Your Back, and Lessen Risks—Cara Fraver, National Young Farmers Coalition, Emily Jackle, Mile Creek Farm

**Weed Management Systems Utilizing Walk-Behind Tractors**—Joel Dufour, *Earth Tools* 

Weed Control on a 1,200 Acre Row Crop and Grain Farm—Mark Vollmar, Vollmar Family Farms

Fertilizing Hay Crops to Improve Return on Investment—Ted Stutz, Ohio Earth Food, Jordan Settlage, Settlage Family Farm

Direct Marketing Multi-Species of Organic Livestock—Mac Stone, Elmwood Stock Farm

Finer Points of Foraging—Bethany Majeski, Cleveland Metroparks

**Urban Agriculture Advocacy**—Sean Nestor, *Urban Agriculture Alliance of Lucas County* 

**Using Podcasts to Build Customer Relationships**—Mike Badger, *Pastured Poultry Talk* 

Pasture for Profit IV: Organic Pasture Rule, Economics, and Season Extension—Bob Hendershot, Green Pasture Services

#### S A T U R D A Y

Workshop Session V: 10:30 a.m.-12:00 p.m.

Ohio Organic Tradition Town Hall: Staying True to Our Roots for the Next 40 Years—Charlie Eselgroth, *Buckskin Valley Farms*, Mick Luber, *Bluebird Farm*, Rachel Tayse, *Foraged & Sown*, Jess Holler, *Growing Right* 

Affordable Land Access and Conservation on Northwest Ohio Farms—Chris Collier, Black Swamp Conservatory, Bryan Lee, USDA NRCS

Pruning Your Trees—Bill Johnson

Biodegradable Mulches: What are the Effects on the Ground, on the Crop, and on Your Pocketbook?—Annette Wszeaki, Margarita Velandia, and Jenn Debruyn, *University of Tennessee* 

Winter Carrots in High Tunnels—Mike Anderson, Whitebarn Organics

Crop Rotation for Resilient Organic Management—Kenton Filbrun, Sonlight Acres, Ed Snavely, Curly Tail Organic Farm, Steve Turnow, Turnow Ventures

**Grazing Management for Grass-Fed Organic Lamb**—William Bryan, West Virginia University Tiny Pigs of Destiny: Raising KuneKune and American Guinea Hogs on Pasture for High Quality Meat—Chelsea Gandy and Jessie Rickard, Fox Hollow Farm

No Time? Don't Know How to Cook? Helping Modern Consumers Eat Our Food—Akshay Ahuja, Greenacres Foundation

Testing Soils for Urban Agriculture—Alyssa Zearly, OSU

Better Bosses Get Better Workers: Effective Strategies for Managing Employees—Mike Laughlin, Northridge Organic Farm, Laura Wies

OEFFA's Advocacy Agenda: Policy Priorities Past, Present, and Future— Elizabeth Henderson, Peacework Farm, Amalie Lipstreu, OEFFA

Pasture for Profit V: Design, Infrastructure, and Recordkeeping— Bob Hendershot, *Green Pasture Services* 

#### SATURDAY

Workshop Session VI: 3:30-5:00 p.m.

Cross-Pollination is Not Only for Plants: Justice and Diversity in Organic Food—Charles Nabrit, Damon Nabrit, and Paula Penn-Nabrit, CMN Memorial Garden, Thelma Velez, OSU

**Soil Safari: A Live Guided Tour**—Nathan Rutz, Rust Belt Riders Composting

**Don't Garden Naked! Cover Crops in the Garden**—Ann and Jay Brandt, *Walnut Creek Seeds* 

Selling Cut Flowers to Grocery Stores and Starting a Flower CSA— Nellie Ashmore. That Girl's Flowers

Improving Nutrient Density and Soil Fertility in High Tunnel Crop Production—Dan Kneier and Shawn Kidd, Hocking College

Organic Corn Farmers: Common Soil Management Practices and the Economic and Agronomic Impacts—Subbu Kumarappan and Douglas Jackson-Smith, *OSU* 

Stockmanship: Understanding Cow Behavior and Physiology for Low Stress Handling—Doug Murphy, Murphy's Grass Farm

Soy and Corn-Free Feed: Alternative Ingredients—Jeff Pennay, Fertrell

Making Herbal Medicine: Tinctures—Caty Crab, Appalachian Ohio School of Herbal Medicine

**Growing Big in Small Spaces**—Joshua Jones, *Turner Farm* 

**Considering a Value-Added Business?**—Angel King, *Blue Jacket Dairy* 

**Ohio Food Policy Network: An Agenda for Statewide Change**Tevis Forman, *Produce Perks Midwest*, Amalie Lipstreu, *OEFFA*, Michaela Oldfield, *Green Umbrella* 

**Using Multi-Species Synergies to Your Advantage**—Paul Dorrance, *Pastured Providence Farmstead* 

#### WORKSHOP DESCRIPTIONS

Subject to change. Workshop descriptions will be available soon at www.oeffa.org/conference2019.

## SCHOLARSHIPS AND SPECIAL PRICING



## SCHOLARSHIPS FOR PERSONS OF COLOR

Diversity is key to resilience in agriculture, important not only in what farmers grow, but in the farmers themselves. The pathway to a healthier food system includes diverse people working together. Thanks to generous funds from the Initiative for Food and AgriCultural Transformation (InFACT) and others, OEFFA is able to offer a limited number of scholarships to welcome people of color, particularly Ohio-based growers or producers who have not attended an OEFFA conference before, would not likely be in a position to attend without the scholarship, and whose attendance would bring new and diverse thought and experience to the conference. To apply, fill out a short form at <a href="https://www.surveymonkey.com/r/190EFFAconfdiversity">www.surveymonkey.com/r/190EFFAconfdiversity</a>, or call Renee Hunt at (614) 947-1642. Applications will be reviewed as they are received. Scholarships will be awarded beginning the week of January 7, so don't wait to apply.

## SCHOLARSHIPS FOR BEGINNING FARMERS

OEFFA's Begin Farming workshops will be devoted exclusively to helping farmers start or improve their operations, with sessions on developing a backyard community supported agriculture (CSA) program, raising and direct marketing your multi-species livestock products, drip irrigation demonstrations, developing effective cattle fencing systems, funding innovative farm projects, managing employees, and more.

To help budding farmers access these educational opportunities, OEFFA is offering a limited number of full scholarships for early career farmers.

To see if you're eligible or to apply, go to www.surveymonkey.com/r/BFScholarship2019. Applications are due by January 11 and selected recipients will be notified before Early Bird Registration ends.

These workshops and scholarships are made possible by funding from the U.S. Department of Agriculture's National Institute of Food and Agriculture Beginning Farmer and Rancher Development Program. For more information, go to www.oeffa.org/q/beginfarming.

## MEMBER SPECIAL REGISTRATION PRICING

It's OEFFA's 40th conference and in honor of this milestone, members can register for \$140 through December 13! Not a member? Join to take advantage of this fantastic rate!

## - CONFERENCE LUNCHES -

We incorporate organic and/or local meats, dairy products, vegetables, and grains into our meal offerings. Given this sourcing work, a limited number of meals are available for sale. If you plan to eat a conference lunch, we recommend buying it in advance. **Vegan and gluten-free meals cannot be guaranteed.** 

Conference registration is required for lunch purchases. Lunch is not included in Friday and Saturday registration. Thursday lunch is included in Food and Farm School registration. Children 5 and under eat free.

#### THURSDAY

(Subject to change)

Bean cassoulet Corn bread Salad Cookies

#### **FRIDAY**

(Subject to change)

Herb-roasted chicken or smothered black bean latkes Sweet potato mash Braised greens Bread rolls and butter OEFFA's 40th birthday cake

#### SATURDAY

(Subject to change)

Roasted hog or butternut squash casserole Kale, apple, and rutabaga slaw Baked beans Bread rolls and butter Cookies



## Friday, February 15-6:30-8:30 p.m.

# M£NU

(Subject to change)

Braised beef short ribs or mushroom strudel with marchand de vin and roasted gremolata Smoked cheddar grit croquette
Braised red cabbage
Salad
Bread rolls and butter
Brownies topped with raspberry sauce

After a day of learning and networking, OEFFA welcomes you to treat yourself to a refined dinner with friends. The Cream of the Crop Banquet will feature a special menu of locally-sourced fare created by Chef Aaron Watson. This is a full service, seated meal so you can sit back and savor the evening as we celebrate OEFFA's 40th anniversary.

Tickets are \$35 and include your choice of non-alcoholic or adult beverage. Banquet registration must be purchased separately. Conference registration is not required in order to attend. Cash bar available.



# HIDS' CONFERENCE AND CHILD CARE

We encourage parents and caregivers to bring the family! Katherine "Kat" Christen of Smaller Footprint Farm and Antioch Farm is organizing this year's Kids' Conference, which offers 6-12 year olds educational and fun hands-on activities. Kat previously worked for Five Rivers MetroParks and has developed and taught programs in urban gardens in Dayton.

Child care is available for younger children. Megan DeLaurentis will again organize and offer age-appropriate activities and time to take a nap.

Private space for nursing will be available. Children must be with parents during meal times.

#### CONFERENCE RECORDINGS



With almost 80 workshops offered, how do you choose? You don't have to! Dove Audio Visual will give you the choice of purchasing individual workshop and

keynote presentation MP3 recordings, or the complete set for one low price. Order on-site or after the event at www.dovecds.com/oeffa.

#### V O L U D T E E R S

You can save \$80 or more off registration if you help us at the conference. In exchange for four hours of on-site work, pre-approved volunteers may pre-register for both days of the conference for only \$60. No further discount applies and meals are not included. Limited opportunities are available, so don't wait to sign up. For more information or to sign up, contact Renee Hunt at (614) 947-1642 or renee@oeffa.org before January 7.

If you'd like to volunteer just to volunteer, we also need help in the office during the weeks leading up to conference and help with set up on Thursday, February 14. Let us know if you can pitch in.

#### MEMBERS' MEETING

Friday, February 15—5:15 p.m.

Since this is OEFFA's 40th conference, our plan is to hold a quick annual meeting to elect our Board of Trustees, share important information, and check in with our members. We'll then adjourn to the Exhibit Hall for a social gathering. Please join us!

#### POLICY OF INCLUSIVENESS AND ACCESSIBILITY

All are welcome here. OEFFA values diversity within our organization and at our annual conference. Like in ecological agriculture, diversity plays an important role in cultivating symbiotic and sustainable relationships between both plants and humans. A community that embraces everyone regardless of race, nationality, creed, political belief, gender identity, sexual orientation, age, or ability braves the harshest season and bears the sweetest fruit.

If you have concerns about enjoying the conference due to physical limitations or accessibility issues, please let us know and we'll try to work with you to find a solution.

## OUR SPONSORS







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Initiative for Food and AgriCultural Transformation (InFACT)

Andelain Fields Casa Nueva Certis USA

Curly Tail Organic Farm

Dale Filbrun/Morning Sun Organic Farm

Fden Foods

Grassroots Farm and Foods

Ag Credit, ACA Ann's Raspberry Farm Bexley Natural Market Blue Jacket Dairy Branstool Orchards Flying J Farm Fox Hollow Farm

#### Five Rivers MetroParks Sustane Natural Fertilizer Tunnel Vision Hoops

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Plant Talk Radio
Tea Hills Farms

Herbruck Poultry Ranch Nourse Farms Pure Life Organic Foods Storehouse Tea Stutzman Farms VanBuren's All/Buckeye Highlands Warped Wing Brewing



# Exhibit Hall Hours

Thursday, February 14 4:00-7:00 p.m. Friday, February 15 8:00 a.m.-6:30 p.m. Saturday, February 16 8:00 a.m.-3:30 p.m.

Enjoy an expanded Exhibit Hall which now has space for larger equipment displays, live demonstrations, and congregation areas! As always, the trade show will be packed with a diversity of vendors, offering you a one-stop shopping experience. You'll find businesses that can help you find your market, products that you can use on your farm or in your backyard, services that will help your farm or homestead succeed, quality locally-produced merchandise for your pantry and home, and useful information from knowledgeable nonprofit and educational institutions. Be sure to check out all that the Exhibit Hall has to offer, including OEFFAstead—home to all things OEFFA in the trade show.

#### BOOK TABLE

Here's your chance to get great deals on scads of food and farming book titles! We also encourage you to donate your gently used farm and food books at conference, or before the event. Book sales support OEFFA's work.



#### BOOK SIGNING TABLE

This year's author table will feature conference speakers Catherine Bukowski and John Munsell (*The Community Food Forest Handbook*), Reginaldo Haslett-Marroquin (*In the Shadow of Green Man*), Ben Hartman (*The Lean Farm*), Te'Lario Watkins III (*Te'Lario's Amazing Mushroom Farm*), and John Wiley (*An Inconvenient Herd*).

#### Offta Mfachandist

Don't forget your OEFFA swag! Aluminum "No Spray" and other signs and organic logo stickers will be for sale.





# ORGANIC CERTIFICATION ASSISTANCE

Are you certified organic or considering certification? Bring your questions and paperwork! Visit the OEFFA Certification table where staff will be on hand to provide one-on-one assistance and to answer questions about the organic certification process, organic standards, and certification guidelines.



Try your luck for a chance to win a variety of wonderful products and services, courtesy of many of our exhibitors, sponsors, and other conference supporters. Funds raised support OEFFA's educational work.

# Public Hours

OEFFA members and the public are invited to tour the Exhibit Hall on Thursday from 4:00-7:00 p.m. and on Friday from 5:00-6:30 p.m. at no cost. Admission to the Exhibit Hall at other times requires paid registration.

# EXHIBIT HALL DEMONSTRATIONS

Wondering about the nuances of compost? Curious which fertility inputs yield the most beneficial return? Our Exhibit Hall vendors are glad you asked!

New this year, there will be a demonstration space for vendors to showcase and discuss their products, services, and resources. Rotating demonstrations scheduled during the Exhibit Hall break periods will feature innovative technologies, time-tested products, and valuable supportive services available to you and your farm. Come with questions and leave with ideas.

With an expanded Exhibit Hall space, there will also be seating areas within the trade show for attendees and exhibitors to relax, reflect, and engage with fellow conference-goers.





#### A PLACE TO STAY



#### CROWNE PLAZA DAYTON

33 E. 5th St., Dayton, Ohio (937) 229-9835 www.cpdayton.com

\$105.00 per night (Ask for the OEFFA group rate.)

The Crowne Plaza is attached to the Dayton Convention Center by a convenient enclosed walking bridge. Complimentary parking in the Transportation Center garage attached to the hotel is included (for vehicles under 6'8").

For additional hotel options, please visit www.oeffa.org/conference2019#placetostay.



## DISCOVER DAYTOR!

- Shop the Oregon Arts District and 2nd Street Market
- Drink a pint at one of Dayton's 10 local breweries
- Rent skates and hit the ice at RiverScape MetroPark
- Get outside at Aullwood Audobon Center and Farm
- Enjoy art of all kinds at the new Funk Museum Hall of Fame and the Dayton Art Institute
- Explore Ohio's history at Carillon Historical Park or one of Dayton's many aviation sites
- Have fun with the whole family at Boonshoft Museum of Discovery, or K12 Gallery & TEJAS
- Give back by volunteering at Five Rivers MetroParks



Learn more at www.oeffa.org/discoverdayton.

## CONFERENCE LOCATION

DAYTON CONVENTION CENTER

22 E. 5th St., Dayton, Ohio www.daytonconventioncenter.com

# CONFERENCE REGISTRING EARLY!

Name(s):	act Info: F	lease provide for each adu	it registrant. Include a sep	parate sheet it needed.	
Business Name:					
Address:					
Town:	State:		Zip:		
Telephone: (	)	County:			
Email:					
		(by 12/13)	(by 1/17)	(by 1/28)	
oftta memb	ERS:	MEMBER SPECIAL	EARLY BIRD FEE	STANDARD FEE	
Adult		\$140 x	\$150 x	\$165 x	=\$
Full-Time Student*			\$70 x	\$85 x	=\$
Friday Only			\$90 x	\$105 x	=\$
Saturday Only			\$90 x	\$105 x	=\$
<b>NON-MEMBERS:</b> (Become a member below for lower rates!)					
Adult			\$210 x	\$225 x	=\$
Full-Time Student*			\$95 x	\$110 x	=\$
Friday Only			\$125 x	\$145 x	=\$
Saturday Only			\$125 x	\$145 x	=\$
*Students ages 18+ must present a valid student ID at registration.					
Walk-Ins: On-site walk-in registration will be available. A \$5 fee will be added to the standard fee for all walk-ins.					
CHILDREN UNDER 13: (Number Friday) + (Number Saturday) x \$20					=\$
Name(s) and Age(s): 6-12					
Name(s) and Age(s): 0-5					
CONFERENCE LUNCHES: Friday Lunch @ \$16 ea. =\$					
Saturday Lunch@ \$16 ea.					=\$
<b>EVENING EVENTS:</b> Thursday Reception@ \$30 ea. Friday Banquet@ \$35 ea. (# vegetarian dinners needed)					=\$ =\$
THURSDAY FOOD AND FARM SCHOOL:					
(Lunch included. Register by 1/28)			MEMBERS	NON-MEMBERS	
Regenerative Poultry			\$80 x	\$100 x	=\$
Agroforestry			\$80 x	\$100 x	=\$
Lean Farming			\$80 x	\$100 x	=\$ =\$
Grain Weed Control			\$80 x	\$100 x	=\$
OEFFA MEMBERSHIP: [NEW OR RENEWAL] Individual \$35; Family \$50; Family Farm \$50; Nonprofit \$50; Business \$100; Student \$10 =\$  Check here if you are an aspiring farmer or an early career farmer with < 10 years experience.					
Please make checks payable to OEFFA. Registrations will not be confirmed.  Cancellation and Changes Policy: A CO processing for will be assessed for each cancellation or.  TOTAL\$					
Cancellation and Changes Policy: A \$20 processing fee will be assessed for each cancellation or registration change made up to January 28. No refunds will be given after January 28.					



Ohio Ecological Food and Farm Association

41 Croswell Rd. Columbus, OH 43214 Return Service Requested

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