



INSIDE THIS ISSUE

- 3 Director's Letter
FDA Antibiotic Guidelines
- 4 Fracking Law Passes in Ohio
- 5 Benefits of Growing Organic
- 6 Shiitake Mushrooms
- 7 News Briefs
- 9 Losing Farmland
Good Earth Guide
- 10 Conserving Water
- 12 Egg-onomics
- 13 Organic News
- 14 GE Food Labeling
In Remembrance:
Jim Rossetol and Tim Kimpel
- 16 Social Media
- 17 Community Shares
- 19 Farm to Table
Recipes
- 20 Events
2012 Farm Tour Series
- 22 Resources
- 23 Unclassified
New Members
- BACK COVER**
Honey Bees and Pesticides

SENATE PASSES 2012 FARM BILL

By MacKenzie Bailey

On June 20, the U.S. Senate passed the bipartisan Agriculture Reform, Food and Jobs Act with a vote of 64-35. Senator Sherrod Brown's (D-OH) leadership on the Senate Agriculture Committee helped to pass the bill, and he championed many of the pro-conservation and beginning farmer provisions that were incorporated as amendments. Senator Rob Portman (R-OH) voted in opposition. If approved by the House and signed into law, this bill will reauthorize the 2008 Farm Bill—set to expire September 30—which is responsible for many of the country's federal farming, food, and rural development programs.

During the Senate debate, OEFFA members and other sustainable agriculture advocates made their voices heard with emails and phone calls to Senate offices. As a result of this grassroots organizing, we helped to secure investment in several programs that will benefit Ohio's family farmers, including:

The National Organic Certification Cost-Share Program (NOCCSP) was at risk of being eliminated, but was saved by the Senate. In Ohio, approximately 40 percent of organic farmers participate in this program, which helps to offset the cost of organic certification. The number of certified organic farms in Ohio and across the country will likely decrease if this program is eliminated.

The Conservation Stewardship Program (CSP), which has more than 300 Ohio farmers enrolled, helps to protect our natural resources. An amendment to eliminate the CSP was rejected, but funding for the program was reduced from 12.8 million enrolled acres each year to 10.8 million acres.

The Beginning Farmer and Rancher Development (BFRD) Program provides development assistance to beginning farmers and ranchers, helping to ensure the success of the next generation of farmers. Senator Brown introduced an amendment that was included in the final passage of the Senate bill, which provided funding for the BFRD Program as well as rural economic development programs, including Value-Added Producer Grants and the Rural Microentrepreneur Assistance Program.

A draft version of the bill is now making its way through the U.S. House of Representatives and on July 12, the House Agriculture Committee approved a House version of the Farm Bill—the Federal Agriculture Reform and Risk Management Act of 2012. The draft bill proposes significant cuts to conservation programs.*

To ensure essential programs like NOCCSP and CSP are not compromised in the House, we need your help again. In the coming weeks, farmers, ranchers and consumers need to call their U.S. Representatives in support of these programs. To find your congressman, go to <http://www.congress.org/congressorg/directory/congridr.tt>.

**EDITOR'S NOTE: When this article went to print, the bill has yet to reach the House floor. Some details of the bill's status in the House may have changed. For more up-to-date information or to get involved in OEFFA's work to pass a sustainable Farm Bill, please contact MacKenzie Bailey at (614) 421-2022 Ext. 208 or mackenzie@oeffa.org.*

Published by the Ohio Ecological Food and Farm Association

41 Crosswell Rd., Columbus OH 43214 (614) 421-2022 www.oeffa.org

Facebook: www.oeffa.org/facebook Twitter: www.twitter.com/oeffa

Carol Goland

Executive Director
(614) 421-2022 Ext. 202, cgoland@oeffa.org

OEFFA Education Program

Renee Hunt

Program Director
(614) 421-2022 Ext. 205, renee@oeffa.org

Mike Anderson

Sustainable Agriculture Educator
(614) 421-2022 Ext. 209, mike@oeffa.org

MacKenzie Bailey

Policy Program Coordinator
(614) 421-2022 Ext. 208, mackenzie@oeffa.org

Lauren Ketcham

Communications and Membership Services
Coordinator
(614) 421-2022 Ext. 203, lauren@oeffa.org or
newsletter@oeffa.org

Milo Petruziello

Program Associate
(614) 421-2022 Ext. 206, milo@oeffa.org

Sean McGovern

SARE Outreach Specialist
(614) 306-6422, outreach@sare.org

OEFFA Certification Program

Lexie Stoia

Program Manager
(614) 262-2022 Ext. 221, lexie@oeffa.org

Laura Anglim

Program Assistant
(614) 262-2022 Ext. 227, langlim@oeffa.org

Julia Barton

Crop Certification Specialist
(614) 262-2028 Ext. 228, julia@oeffa.org

Steve Cabral

Crop Certification Specialist
(614) 262-2022 Ext. 222, steve@oeffa.org

Andy Hupp

Materials Reviewer
(614) 262-2022 Ext. 225, andy@oeffa.org or
materialsreview@oeffa.org

Erin Kanuckel

Program Assistant
(614) 262-2022 Ext. 226, erin@oeffa.org

Kate Schmidt

Compliance Coordinator
(614) 262-2022 Ext. 223, kate@oeffa.org

Rose Smith

Livestock Specialist
(614) 262-2022 Ext. 224, rose@oeffa.org

Business Office

Carol Cameron

Accountant
(614) 421-2022 Ext. 207, ccameron@oeffa.org

Julie Sharp

Bookkeeper
(614) 421-2022 Ext. 201, julie@oeffa.org

Newsletter Editor: **Lauren Ketcham** Graphic Design: **Philip Marr**

The Ohio Ecological Food and Farm Association news is published quarterly as part of the educational mission of OEFFA, a nonprofit organization for farmers, gardeners and citizens interested in ecological agriculture and creating a sustainable alternative food system.

Members receive the newsletter as part of annual dues of \$10 (student), \$35 (individual), \$50 (family), \$50 (family farm), \$50 (nonprofit), \$100 (business) or \$1000 (individual lifetime). Subscription only is \$20/yr.

Editorial and advertising correspondence may be sent directly to the OEFFA office or newsletter@oeffa.org. Unsolicited manuscripts welcome. Membership information is available on the OEFFA website at www.oeffa.org or from the OEFFA office.

Opinions expressed in this newsletter are those of the authors and do not reflect the opinions of the membership, officers or directors.

OEFFA does not endorse the products or services of any advertiser, and reserves the right to refuse placement of inappropriate advertising.

OEFFA is recognized as a nonprofit organization by the Internal Revenue Service, and donations to OEFFA are deductible as a charitable contribution to the fullest extent of the law.

OEFFA shall be a democratic association of chartered grassroots chapters, existing within state bylaws, working together to create and promote a healthful, ecological, accountable and sustainable system of agriculture in Ohio and elsewhere.

Contents copyright © 2012 by the Ohio Ecological Food and Farm Association. Reproduction permitted provided credit is given, with the exception of reprinted material.

Next deadline September 15, 2012



OEFFA Chapter Contacts www.oeffa.org/chapters

Athens Chapter

Athens, Hocking, Perry, Morgan, Washington, Meigs and Vinton counties
Angie Starline, President, (740) 517-1032, starlineorganics@live.com

Capital Chapter

Franklin County area
Lisa Large, President, (614) 878-7324, lisalarge56@yahoo.com

Grain Growers Chapter

Statewide
Michelle Gregg, President, (740) 507-1064, michelledgregg@gmail.com

Heart of Ohio Chapter

Knox, Licking and Delaware counties
Chuck Dilbone, President, (740) 587-8114, cdilbone@granvilleschools.org

Lake Effect Chapter

Ashtabula, Cuyahoga, Geauga and Lake counties
Jo Schaefer, President, (440) 255-6284, jooio1@aol.com

Little Miami Chapter

Champaign, Clark, Clinton, Greene and Fayette counties
Jeff Harris, President, (937) 486-2403, jeffreydharris.organic@yahoo.com

MOON (Miami/Oxford Organic Network) Chapter

Butler, Preble and Warren counties
Harv Roehling, President, (513) 756-9272, locustrun@nuvox.net

OK River Valley Chapter

Brown and Adams counties, OH / Mason and Robertson counties, KY
Julie Kline, President, (937) 392-1543, jkparsnip@yahoo.com

Real FOOD (Farmers of Organic Delicacies) Chapter

Ashland, Holmes, Lorain, Medina, Stark, Summit and Wayne counties
Monica Bongue, President, (330) 465-1399, muddyforkfarm@gmail.com

Southwest Ohio Chapter

Hamilton and Clermont counties
Sally Godschalk, President, (513) 984-0174, sgodschalk@yahoo.com



Photos: George Remington

SAVE THE DATE!

OEFFA's 34th Annual Conference

Growing Opportunities, Cultivating Change

February 16-17, 2013

Granville, OH

Ohio's largest sustainable agriculture conference will feature keynote speakers, more than 80 workshops, local and organic meals, a kids' conference, childcare, trade show and Saturday evening entertainment. Public registration will open in December.

Ideas, Volunteers and Workshop Presenters Wanted

Workshop applications, food donations and volunteers to help plan and organize the conference are needed now. We are taking suggestions and ideas for conference workshop topics and workshop and keynote presenters. Don't wait to apply if you want to be considered. If you'd like to be part of workshop, food, book table, raffle or kids' conference planning, please let us know.

For more information or to request a workshop application, contact Renee at (614) 421-2022 Ext. 205 or renee@oeffa.org.

Director's Letter

Carol Golland Executive Director

I think I'm finally done with it, this "Think Globally, Act Locally" slogan to guide our problem-solving. A few years ago, it sounded pretty good—profound and pithy all at the same time, the perfect bumper sticker. But I've had a growing discomfort with it, and I think I'm ready to be done with it.

Here are a couple reasons why: First, I'm not sure most of us have the cognitive capacity to really think at the global level. The world's a vast and complex place and I know I haven't got what it takes. If we can't really "think globally" then how are we going to match our local actions to those global issues?

Second, in many instances, the scale of solutions must match the scale of problems. I know that it can be overwhelming to try to address large problems that occur on a global scale, so holding open the possibility that small actions within our reach can bring positive society-wide results gives us hope and lets us feel like we're contributing to a solution. But the sum of all those individual actions isn't always a whole great enough to make an impact, and the palliative comfort of thinking we're actually making a difference may even divert us from confronting those problems and seeking systemic solutions.

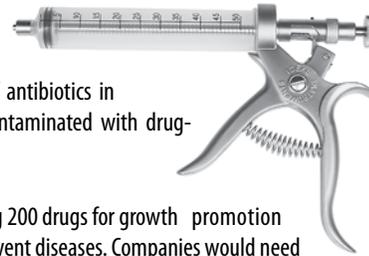
What's more, if global concerns alone direct our local actions, what will spur us to address our truly local issues? Those global issues don't always reduce down to local ones, so in pursuit of the "global think" what might we miss? I worry that if we have our heads stuck in the global clouds we might fail to come up with innovative ways of providing fresh foods to underserved residents in Columbus and Cleveland. We might not put our energies into establishing local food councils that drive changes in our communities and counties to create policies more favorable to a sustainable food system.

In short, I think we ought to give ourselves permission to think locally, and nowhere does this point of view make more sense than when it comes to food. All the corn we can grow isn't going to solve the problem of hunger in far-flung global corners. In fact, in our efforts to "feed the world" by converting more farmland to genetically engineered monocrops, in exporting those technologies to other countries and displacing their local food production methods and native crops, we may actually negatively impact local communities, economies and ecosystems.

I don't want to imply that we shouldn't care what goes on in the world beyond us. But sometimes we do need to narrow our focus and act locally for local reasons.

FDA Announces New Guidelines for Animal Antibiotic Use

The U.S. Food and Drug Administration (FDA) has announced new voluntary guidelines designed to reduce the use of antibiotics in livestock to decrease the risk of meat contaminated with drug-resistant bacteria.



The plan calls for drug makers to stop using 200 drugs for growth promotion and instead use them only to treat and prevent diseases. Companies would need to change their drug labeling by removing growth promotion as a valid use for antibiotics that are primarily given to livestock through feed. The relabeled antibiotics would no longer be available to farmers over the counter, and a veterinarian would need to prescribe the drug.

Some critics argue that the new guidelines will hurt farmers who have limited access to large animal veterinarians and drive up the cost of animal care. Other critics, such as Margaret Mellon with the Union of Concerned Scientists, are skeptical that a voluntary program can be effective. "We have no reason to believe that the veterinary pharmaceutical industry—which, to date, has rarely even acknowledged that antibiotic resistance is a serious public health issue—will cooperate with the agency on a plan that could reduce its profits," she said.

According to the FDA, farm animals in the U.S. consumed 29.1 million pounds of antibiotics in 2010.

Farm Policy Matters: New Website Resources Available

Farm policy matters. It matters to the small family farmers and organic growers who are on the frontlines of our local food movement. And it matters to the consumers who are demanding access to safe, local and sustainably-raised food because they care about the health of their families, their communities and the environment.

OEFFA works to give voice to the needs of sustainable farmers and consumers and demand that policies work in the interest of the family farmers who enhance our rural communities and safeguard the environment.

Learn more about OEFFA's work on fracking, genetic engineering and the 2012 Farm Bill at <http://policy.oeffa.org/home>.

The new webpages include links to factsheets and reports that you can read to learn more and information about how you can get involved and make your voice heard. Opportunities to contact your elected officials and the media, and organize your friends and neighbors around the issues you care about will also be available online.

In addition, you can read more about OEFFA's other policy work including the Ohio Livestock Care Standards Board, food safety rules and regulations and dairy labeling.

Find out why farm policy matters at <http://policy.oeffa.org/home>.

Brochure and Display Materials Available

Are you going to be at a farmers' market, festival, booth, farm stand or other event this summer? Help get the word out about OEFFA! Contact Lauren at (614) 421-2022 Ext. 203 or lauren@oeffa.org to request free OEFFA materials, including brochures, farm tour programs, newsletters and factsheets on organic production, genetically engineered food, fracking, eating locally and more.

FRACKING: NEW LAW LEAVES FARMERS AND LANDOWNERS VULNERABLE

By MacKenzie Bailey

In June, Governor Kasich signed Senate Bill 315 (S.B. 315) into law. The oil and gas regulatory legislation, aimed at High Volume Horizontal Hydraulic Fracturing ("fracking") better defines and expands on existing oil and gas regulations. But it did not accomplish its original aim—to create strong regulations over the industry and protect the public. Instead, S.B. 315 created loopholes that continue to leave farmers and consumers vulnerable to the potential dangers of fracking.

Originally, fracking was used to drill relatively shallow wells straight into the ground to release natural gas trapped in sandstone and limestone formations. Today's drilling operations extend deeper into the ground, pivoting horizontally for up to a mile, to access tighter shale rock formations. Horizontal fracking requires millions of gallons of water laced with hundreds of toxic chemicals and sand. This "frac fluid" is injected at high pressure to fracture rock and release gas and oil.

Once a well is drilled, a portion of the frac fluid remains underground, while the remaining fluid flows back up, bringing with it any radioactive materials and heavy metals. The company has several disposal options, including: storing the wastewater in underground injections wells, similar to the one near Youngstown which caused earthquakes; selling the waste brine to be used to de ice Ohio roadways in the winter, or treating and recycling the wastewater. While some states like Pennsylvania have outlawed injections wells, for a relatively small fee Ohio will accept wastewater from in or out of state to be injected underground.

Through the entire fracking process, our water and soil is at risk from spills, leaks, blowouts and fissures. For instance, failures in the cement casings at well sites, roadside accidents of vehicles transporting chemical fluid or leaks in the fractured rock underground are all likely to occur at some point in time. Water or soil contamination could have an impact on the production of nearby farms and on the health of exposed families and livestock.

Perhaps most disconcerting, Ohio's new law prioritizes company trade secrets over concern for public health. Although the natural gas industry must disclose some chemical information, it has the authority to determine what chemicals contained in the frac fluid are considered proprietary information and therefore can be kept secret. Worse, the law limits the general public's ability to freely appeal industry trade secret claims.

Under Ohio's new law, only doctors who have determined that a patient's condition is due to exposure to fracking chemicals can request a full list of chemical information. The law also explicitly states that trade secrets can only be shared with individuals directly involved in the treatment of the patient, unless a doctor is obligated by law or professional ethical standards to do otherwise. Questions have been raised about how quickly a medical responder in an emergency situation would be able to obtain this information. Additionally, and in spite of public concern, a company is not required to release the name of any chemicals until after they have been put to use.

Ohio's new law requires a company to perform baseline water testing within 1,500 feet of a fracking unit to help identify where contamination occurs and if it is caused by fracking. Landowners who live beyond the 1,500 foot radius are encouraged to implement independent baseline testing. However, limitations in the chemical disclosure laws mentioned above make independent testing for specific chemicals more difficult.

For over a year, oil and gas companies and law firms have been approaching Ohio landowners to sign leases that will allow them to operate on their land. Because these industrial operations threaten the environment and pose a risk to agricultural production and property values, some farmers have chosen not to sign a lease. Even then, oil and gas companies are only required to obtain leases for 65 percent of the land in which they plan to operate before applying for a permit with the Ohio Department of Natural Resources (ODNR). Although not legally required, ODNR recommends that a company obtain at least 90 percent of the leases needed to operate.

The state may authorize access to non-leased land through a process called mandatory pooling, overriding landowner objections or failure to respond to a leasing offer. ODNR's Division of Oil and Gas Resource Management holds quarterly Technical Advisory Committee (TAC) meetings to approve mandatory pooling requests. Affected landowners have the opportunity to attend TAC meetings and have 30 days to appeal the committee's decision. Landowners in this situation should seek advice from a lawyer experienced in eminent domain law. For a guide to hiring a lawyer, go to http://www.oeffa.us/pdfs/1_2012s_web.pdf.

Although landowners who are being considered for state mandatory pooling may receive notice, the general public will have more difficulty obtaining information about permit applications. While new oil and gas laws do require notifications to be published on the ODNR website two days after a company has applied for a permit, it does not, for instance, require 30 days of public notification. In fact, according to the ODNR, a permit is generally issued within 10 to 21 days after an application is submitted. There is no public comment process during the permitting phase and no opportunity for members of the general public to appeal a permit after ODNR has issued a decision.

Fracking comes with real risks to public health and the water, soil and air resources that we all share. Ohio's new energy law gives a green light to gas and oil companies, while leaving our farmland and rural communities vulnerable. OEFFA encourages Ohio policy makers to reexamine these risks and take action to require full public disclosure of chemicals and give local governments and property owners meaningful opportunities for involvement and the right to determine the future of their communities.

Please contact MacKenzie at (614) 421-2022 Ext. 208 or mackenzie@oeffa.org to become involved in OEFFA's work to protect farmers and rural landowners. For more information about fracking and farmland, go to <http://policy.oeffa.org/fracking>.





I've heard people say that it's not possible to grow good produce organically. I believe these same people would define "organic" simply as not using pesticides or herbicides. But organic growers realize that growing organically is about far more than eliminating chemicals. Success with organic gardening requires a lot of knowledge, labor and time.

The knowledge needed for success when growing organically ranges from knowing a good bug from a bad bug, or a weed from a precious seedling. It also takes the knowledge of how to restore both the soil and the above-ground environments to good health. Gardening on what was conventional farmland or lawn requires converting a deadened soil and impoverished habitat into environments that create nutritionally-dense food.

This ability to restore and maintain soil in good health is the key to successful organic gardening. It determines how tasty, nutritious and insect-resistant our produce will be. Healthy soil has bacteria, fungi, protozoa, nematodes and mites interacting synergistically with the roots of our plants. These micro-organisms bring our plants minerals from the soil in return for the nutrition they need. We don't need to be a soil chemist to do this. The most basic way to build healthy soil is by using compost.

Compost makes good sense anyway as increasing oil prices make commercial organic supplements more expensive. In nature, animals and the soil work together to feed each other, and we can do this too by routinely using animal manure composted with straw bedding. This compost puts the soil's micro-organisms and minerals in balance, and we become successful organic gardeners.

The above-ground habitat is as important as the soil's environment. In a world where mono-cropping, the lack of fence rows and the use of chemicals has decreased beneficials, we need to help re-create a complex environment where beneficial insects, birds and even reptiles keep the habitat in balance.

To get the above-ground environment back in balance we use a combination of methods such as crop-rotation (to prevent soil-borne diseases), barriers (row covers and collars for seedlings), companion planting, timed planting and a greater diversity of crops. Even flowers in the vegetable garden increase the diversity of the habitat!

There are many rewards for our efforts when growing organically. One result is that our food becomes much higher in nutrition. A recent study showed that the current cancer epidemic may be caused by the lack of nutrition in conventionally grown food; as our soil becomes more alive, our food becomes more nutritionally-dense.

This nutritional density not only makes us healthier, but it makes us more successful at organic gardening. We can use Brix levels as a measurement of nutritional quality of food. As plants and produce in our garden near a Brix of 12, they become drought resistant. As the Brix becomes 14, they are resistant to insect damage. That's why healthy soil allows us to farm successfully without insecticides.

Produce high in nutrition also gives us the reputation of being great cooks. As our produce increases in nutrition, it becomes much more flavorful than commercially-grown food. It certainly has helped my reputation in the kitchen!

Finally, I believe the complexity of growing organically gives us the flexibility, or resiliency, needed for the future. For example, changing weather patterns may bring new types of insects to our gardens, but a complex garden habitat gives us the help of beneficials and healthy soil means our plants have inherent resistance to insect damage. Deep mulching gives our plants protection not only during heavy rains but also during periods of drought. Growing a greater variety of produce gives us the resiliency of an adequate harvest even if some crops aren't successful. Finally, rising oil prices will make commercial inputs expensive, but we can keep our soil alive and healthy with compost. Resiliency is part of good organic gardening.

It's clear there's a lot more to organic gardening than just avoiding chemicals, but the necessary knowledge, labor and time have huge rewards. Growing organically offers many benefits to us, other species and the planet.

Mary Lou Shaw and her husband Tom have a 13 acre homestead near Washington Courthouse where they raise heritage breed animals and bees and tend a vegetable garden and orchard. Mary Lou's newest book, Growing Local Food, will be out this summer. She may be reached at tomandmarylou933@gmail.com.

Organic crops start with the seed.
 PLANT ORGANIC. FARM BETTER.
Why do so many organic farmers choose Blue River Hybrids? Because year-after-year we provide organic farmers with a broad selection of high-yielding regionally-specific hybrids and varieties tested for organic performance, and brought to you by an extensive dealer network.

To locate a dealer go to:
www.blueriverorgseed.com
 or call the BRH office at:
 800-370-7979

blue river hybrids

USDA ORGANIC
 Corn | Soybeans | Alfalfa | PuraMaize Hybrids | Sudangrass | Sunflower

Family Farmers Charge Ahead in Battle Against Monsanto:

Ask Appeals Court to Reinstate Case Challenging Patents on Seed

On July 5, OEFFA and 74 other family farmers, seed businesses, and agricultural organizations representing more than 300,000 individuals and 4,500 farms filed a brief with the U.S. Court of Appeals for the Federal Circuit in Washington asking the appellate court to reverse a lower court's decision from February dismissing their protective legal action against agricultural giant Monsanto's patents on genetically engineered (GE) seed.

The plaintiffs, represented by the Public Patent Foundation (PUBPAT), filed the case in March 2011 to protect themselves from Monsanto's aggressive use of patent lawsuits,

fearing that if GE seed contaminates their property despite their efforts to prevent such contamination, Monsanto will sue them for patent infringement.

In February 2012, Judge Naomi Buchwald took Monsanto's side and dismissed the case, saying "it is clear that these circumstances do not amount to a substantial controversy and that there has been no injury traceable to defendants."

Monsanto has until September 5 to respond to the plaintiffs' brief.

FUNGUS AMONG US: GROWING GOURMET SHIITAKE MUSHROOMS By Wes Duren

There are fungus among us, and many of them are easy to grow organically and taste delicious. Shiitake mushrooms, *Lentinula edodes*, are well known for their anti-cancer, antibacterial and antiviral properties, and also show promise in lowering blood pressure and cholesterol. Shiitake mushrooms are high in protein, dietary fiber, calcium and vitamins C and D. They impart a mild garlic flavor, and enhance a wide variety of culinary dishes, from soups to stir-fries. First cultivated in China during the Sung Dynasty (960-1127 AD), Shiitake have gained in popularity ever since. Now anyone can easily grow and enjoy an abundance of delectable and healthful Shiitake mushrooms with a few simple tools and materials.

Mushroom cultivation utilizes fresh cut oak, beech or chestnut logs cut approximately 4 feet long and 6 inches wide. Logs for Shiitake cultivation are cut in the autumn following leaf drop, but before winter when sap flow ceases. Once logs have been cut, Shiitake spawn must be introduced into the logs immediately, to provide the Shiitake a head start over other competing fungi. Mushroom spawn, which is similar to the vegetative part of a plant which can be reproduced by cuttings or divisions, is grown on either wooden plugs or a grain and sawdust mixture. Plug spawn consists of wooden dowels thoroughly permeated by Shiitake mycelium, a fungal network of thread-like cells, and are easier to use than sawdust spawn because they do not require specialized tools for inoculation. Shiitake plug spawn, as well as other edible and medicinal mushroom spawn, can be acquired by mail order through either www.fungiperfecti.com or www.mushroompeople.com.

Once logs have been selected, 5/16 inch diameter holes are drilled 1 inch deep every 6 inches along the log in a uniform pattern until the entire bark surface is covered in alternating rows. Inoculated plugs should fit drilled holes snugly, and one or two blows with a hammer will place the top of the plug just below the surface of the bark. Clean hands are important during this process so as to prevent contamination of the plugs. Melted cheese wax or paraffin should be used to seal holes once plugs are hammered in, and can be painted on with a clean paint brush. Sealing inoculated holes helps to maintain high humidity and reduce insect and microbial damage to the spawn.

During incubation, logs require shade, good air movement and water if rains are not dependable. Logs should be watered for one hour twice per month during dry seasons in order to maintain adequate moisture to sustain mycelium growth. Logs can be set just above ground level on blocks during incubation, or if numerous logs are inoculated, they can be stacked "cabin-style," with horizontal layers of logs. Covering logs with a tarp or shade cloth will aid colonization and prevent humidity fluctuations.

There are a numerous signs indicating Shiitake mushroom progression. White colored mycelium will appear on the ends of logs in star-shaped patterns after 6 to 24 months. Also, a pleasing sweet to slightly astringent aroma will begin to permeate from the logs once

they are fully saturated with Shiitake mycelium. Mushroom flushes will typically occur during spring or fall when ambient moisture level is at its highest. Mushrooms will be ready to harvest when caps are approximately 2 to 4 inches wide. A sharp knife or scissors should be used to cut mushroom stems close to the base of the log, and should never be torn from logs, creating exposed areas where insect pests or mold could become established. Shiitake mushrooms can be eaten fresh, frozen, cooked or dried and stored for later use. Logs will continue to produce mushroom flushes for 4 to 8 years, depending on log size and growing conditions. Shiitakes have few natural predators once established, so deer and rabbit damage is not a concern.

For those interested in edible mushroom cultivation, I recommend both books written by Paul Stamets, *Mycelium Running* and *Growing Gourmet and Medicinal Mushrooms*.

Wes Duren is the Landscape and Construction Vice President of Marvin's Organic Gardens in Lebanon, Ohio and has been growing organic edible mushrooms for over a decade. He can be reached at wes@marvinsorganicgardens.com.



NEWS BRIEFS



California Voters to Decide on GE Food Labeling

The California Right to Know initiative to label genetically engineered (GE) foods will be on the state's November ballot. The historic initiative would be the first law in the United States requiring labeling of a wide range of GE foods, although at least 35 countries, including the European Union, Japan and China, already have laws in place that impose labeling or import restrictions on GE food.

McDonalds, Kroger Announce Transition to Crate-Free Pork

This spring, McDonalds announced plans to source all pork from producers who do not house pregnant sows in gestation stalls by the end of 2022. Kroger made a similar announcement but did not specify a timeline. The National Pork Producers Council criticized the decisions, defending the use of stalls.

USDA Announces CRP Sign Up Results

The U.S. Department of Agriculture (USDA) Farm Services Agency announced that it had signed contracts to enroll 3.9 million acres in the Conservation Reserve Program (CRP) as part of its latest general sign up. The vast majority of these acres—roughly 3.3 million—are reenrollments. Nationally, a total of 27 million acres are enrolled in the CRP. In Ohio, nearly 8,000 acres were enrolled as part of latest sign-up, bringing the total number of active CRP acres in Ohio to more than 337,000.

"Pink Slime" Maker Files for Bankruptcy

AFA Foods, a company that produces lean finely textured beef, known as "pink slime," filed for Chapter 11 bankruptcy protection and Beef Products Inc., one of AFA's competitors, has closed three of its four plants, due to a dramatic decline in sales. Until recently, pink slime was added to America's fast food, school lunches and 70 percent of all ground beef sold at grocery stores. Due to consumer complaints following recent media reports, several fast food chains and many of the nation's largest grocery stores have stopped purchasing beef that contains the filler.

USDA Reports on Rural Energy Program Achievements

The USDA's new report, *The Impact of the Rural Energy for America Program on Promoting Energy Efficiency and Renewable Energy*, summarizes the energy efficiency and renewable energy projects funded by the Rural Energy for America Program (REAP). Between 2009 and 2011, REAP supported 5,733 renewable energy and energy efficiency projects nationwide, generated or saved an estimated 6.5 million megawatt hours of power and provided \$192 million in grants and \$165 million in loan guarantees to agricultural producers and rural small business owners for renewable energy systems and energy efficiency improvements. During that period, 169 projects were funded in Ohio totaling \$12.3 million in grants and \$24.4 million in loans, resulting in more than 390,000 megawatt hours of power.

Livestock Board Met to Review Standards

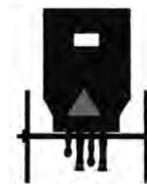
The Ohio Livestock Care Standards Board met in March, one of three required meetings per year to review the standards that went into effect in September. The board revised the euthanasia standards to require the use of solid point bullets. State veterinarian Tony Forshey reported that there have been 38 livestock care investigations to date resulting in 18 violations, although no fines have been issued. The board is tentatively planning to meet again in August and November. Revisions to all standards will be voted on at the end of the year in one package, before being sent through the state's rulemaking process to become part of the livestock care rules.

Corn Syrup's New Name Denied by FDA

The U.S. Food and Drug Administration (FDA) rejected the Corn Refiners Association's bid to rename high fructose corn syrup "corn sugar." Given the sweetener's bad reputation, the association had submitted an application to have the product renamed on nutrition labels, but the FDA denied the request, saying it defines sugar as a solid, dried and crystallized food, not a syrup.

Survey Shows Strong Support for Local, Sustainable Food

A survey of 800 Americans conducted by the W.K. Kellogg Foundation found that 83 percent of respondents strongly or partly agreed with the statement, "Washington D.C. should shift its support more toward smaller, local fruit and vegetable farmers and away from large farm businesses," 64 percent said it's "very important" that produce be grown in an environmentally friendly way and 64 percent said it's "very important" or "somewhat important" that produce be organic. Three-quarters of Americans say they support a national program that would double Supplemental Nutrition Assistance Program benefits, known as food stamps, at farmers' markets.



Amish Farm Children Have Fewer Allergies

According to a study published in the *Journal of Allergy and Clinical Immunology*, Amish children raised on farms suffer from asthma and allergies less than other farm kids, and farm kids in general suffered from these problems less than children who did not grow up on farms. The study did not determine why the kids who grew up on farms were less likely to develop asthma and allergies, but other research has pointed to exposure to microbes, raw milk consumption and contact with cows as partial explanations of the "farm effect."

Popular Columbus Farmers' Market Adds Wednesday Sales

The Clintonville Farmers' Market is adding an 8 week mid-season market Wednesdays July 11 through August 29 from 4:30 to 7:30 p.m. Held at the same market site, "Slow Down Wednesdays" will feature cooking demonstrations and the usual food and flower sales.



Food Safety Marketing Agreement Awaits House Vote

Steps to formalize the Ohio Produce Marketing Agreement (OPMA) are underway. Senate Bill 309, which gives the Director of the Ohio Department of Agriculture the authority to create a voluntary marketing agreement, has passed the Ohio Senate. The bill was approved by the House Agriculture and Natural Resource Committee, but the House recessed before it could receive a floor vote. Now that vote will not take place until after the November elections.

The intention of the OPMA is to create a food safety certification program specific to Ohio produce growers. A three tier system would create standards designed to be appropriate to the size and distribution plans of each operation.

OEFFA has been contributing to the development of the agreement, including providing feedback on the draft standards and advocating for streamlined procedures that make the process efficient and cost effective for organic growers who already undergo a rigorous certification.

A House vote and final program standards and certification process procedures are expected by the end of 2012 so the OPMA can be fully implemented for the 2013 growing season.



Donate Surplus Produce to Anti-Hunger Organizations

The Ohio Association of Second Harvest Foodbanks distributes tens of millions of pounds of food each year to Ohioans in need of emergency food assistance. Donations are always encouraged. Second Harvest operates 12 regional foodbanks and each county has facilities for food pantry distribution. To find your local foodbank and arrange a donation, call (614) 221-4336 or go to www.oashf.org/foodbanks.html.

The Athens-based nonprofit Community Food Initiatives' (CFI) Donation Station is also in need of food and monetary donations, which are used to purchase fresh food from the Athens Farmers' Market and Chesterhill Produce Auction. In 2011, CFI distributed more than 34,800 pounds of produce and local food products to food pantries and social service agencies. For more information, call (740) 593-5971 or go to www.communityfoodinitiatives.org.



Make Your Produce Stand Out from Theirs

Bring certifiably safer fruits and vegetables to market.

The Ohio Produce Marketing Agreement is:

- Very affordable – no need for high priced audit fees
- A regulatory third-party food safety certification that fits your farm with standards that make sense
- Designed with inspections conducted by experienced and educated individuals who understand your farm
- Governed by farmers who have the same problems, concerns, and issues that you face every day
- A three-tier system that lets you pick your place in Ohio agriculture

Become an OPMA member today.

www.opma.us



THE UNEXPECTED WAYS WE'RE LOSING FARMLAND

BY GENE LOGSDON

Recently a farmer who grows about 800 acres of corn and soybeans called me and in a very distraught voice said that erosion was increasing so alarmingly in his neighborhood that acreage was actually being abandoned because of it. I had made the same observation in my neighborhood about 10 miles from his, but the evidence was so seemingly unbelievable that I was hesitant to write about it. The soil conservation experts say we have "licked erosion" and I thought maybe I was looking at only a local aberration. Now I had corroboration—from a genuine industrial grain farmer.

Here in our part of Ohio, and I daresay that it is true of much of the corn belt, we are losing farmland in three ways that you might not expect: 1) from increasing erosion; 2) from ponding due to compaction and 3) from the abandonment of small acreages that are not accessible to profitable big-machinery farming.

1. The new erosion reality. Much of our land looks fairly level to the eye. When the land was checkered with small farms and broken up by fence lines, woodlands and pastures, erosion could be controlled fairly well just by the way we farmed. But recently, these small farms have been gradually consolidated and cleared into very large, open fields of corn and soybeans where water running even on a gentle slope can gain enough momentum over distance to gouge out gullies. Making the problem worse, more and more corn and soybean acreage is being tilled in the fall and again in the spring to facilitate earlier, faster planting and good germination.

"The problem is really bad," said the farmer on the phone. "Some gullies get so deep in just one winter or spring that you can't run over them with tillage equipment to fill them in. I watched a neighbor actually truck in dirt to fill a gully so he could get machinery across it to the other side of his field. Then we got a big rain and I can tell you that the dirt he hauled in is now in Lake Erie."

2. Crops lost to ponding. Ponding after heavy rains is on the increase on level land, lingering long enough to hurt or destroy newly-planted crops or delay planting beyond the optimum time. Sometimes these areas don't get planted at all. Some ponds that were only quite small a few years ago are now half an acre and more in size. Even with systematic tilling, compaction from using heavy equipment and semi trucks in the field when the soil is not completely dry is sealing the clay soil so tightly over the tile that the water can't drain out except very slowly.

3. Land abandonment. Some 60 acres worth of little creek valley land at the back of our farm, which only 30 years ago was all in pasture, has been abandoned to brush. This is not necessarily bad news since some of this land should never have been cultivated anyway. But for a century, it was productive pasture land. The short but steep hillsides and ravines are very susceptible to erosion and the nooks and crannies of flat land next to the creek are too small and inaccessible to farm with today's huge equipment.

We are not paying enough attention to these developments because the assumption is that increased yields on the big fields make up for them. But if these soil and land losses continue, they will almost certainly start outpacing yield gains. Add on the horrendous loss of farmland to residential and commercial uses, and we are looking at a real problem.

Gene Logsdon is the author of numerous books and magazine articles and writes for the blog, The Contrary Farmer. His newest book is A Sanctuary of Trees: Beechnuts, Birdsongs, Baseball Bats and Benedictions. He farms in Wyandot County, Ohio.



The Good Earth Guide

Find Local, Organic Food and Farm Products Close to Home

Ohio summers are a time to enjoy the bounty of fresh garden vegetables, ripe off-the-vine berries and orchard harvests bursting with juicy flavor. Bring the delicious tastes of summer to your kitchen with OEFFA's *Good Earth Guide to Organic and Ecological Farms, Gardens and Related Businesses*, available free to the public as an online searchable database and as a downloadable pdf at www.oeffa.org/geg.

The *Good Earth Guide* includes information on farms and businesses that sell directly to the public, including 166 certified organic farms and businesses and more than 90 community supported agriculture (CSA) programs.

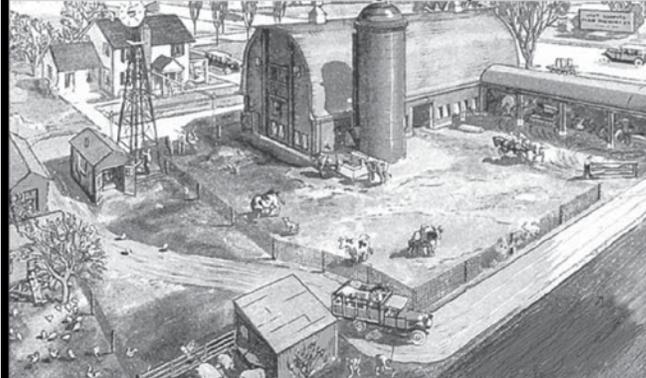
The online directory identifies sources for locally grown vegetables; fruits; herbs; honey; maple syrup; dairy products; grass-fed beef, pork, and lamb; free-range chicken and eggs; fiber; flour and grains; cut flowers; plants; hay and straw; seed and feed and other local farm products.

Each listing includes name and contact information, products sold, a farm or business description and whether the farm or business is certified organic. The online database makes it easy to search the listings for a specific product, farm or business, farmer or contact, by county or by sales method. Additionally, the database includes locations and maps for where the many farm and business products are sold.

The *Good Earth Guide* is available online at www.oeffa.org/geg. One free print copy per member is available by request; contact Lauren at (614) 421-2022 or lauren@oeffa.org. Print copies of this 64 page guide are also available to non-members while supplies last for \$10 at www.oeffa.org/store.

Small Farmer's Journal

an uncommon quarterly



Supporting family farms since 1976. Every issue features a wide variety of subjects such as poultry, barn plans, crops, beekeeping, true horsepower, hogs, sheep, cattle, horses, kids pages, recipes, implements, gardening, soil, organics, apprenticeships, tools, marketing & much more.

One year \$37 U.S.

foreign add \$20/yr postage U.S. funds

Satisfaction guaranteed

SFJ Dept. D004

P.O. Box 1627

Sisters, Oregon 97759

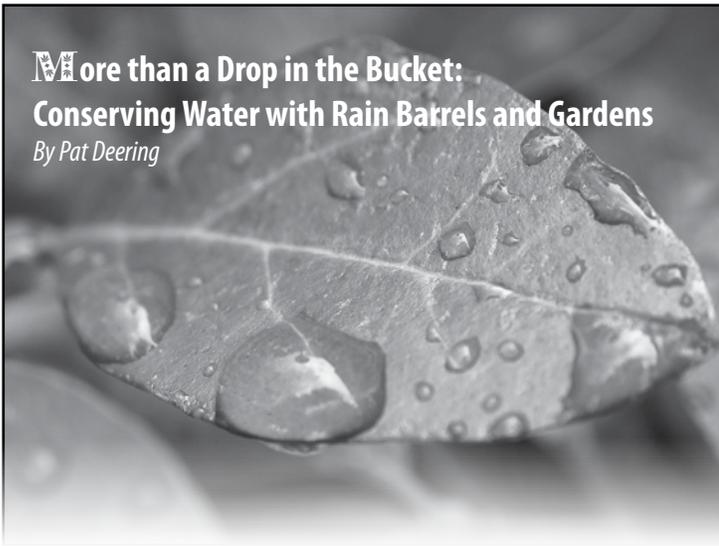
800-876-2893

www.smallfarmersjournal.com



More than a Drop in the Bucket: Conserving Water with Rain Barrels and Gardens

By Pat Deering



During the summer, water use spikes across Ohio as gardeners and farmers tend to their gardens and crops. But, it's possible to harvest rain water easily and inexpensively using rain barrels.

A rain barrel is an above-ground cistern or container that harvests and stores water. The rain barrel attaches to a gutter downspout enabling it to catch rain water from a roof, which can be used as needed to water plants. Barrels typically hold 55 gallons of stored water, although barrels come in different sizes or can be linked together to increase capacity.

Rain barrels can help conserve water, lower household water bills and provide a water supply for outdoor use when the weather turns dry.

Rain gardens are another option for conserving water and managing the negative impacts of water runoff. A rain garden is an attractive, specially-designed flower bed located in a shallow depression that captures rain water runoff, filters it, and allows it to be absorbed into the ground. These dynamic gardens are usually planted with native vegetation, although ornamentals can also be used.

Rain gardens help reduce flooding and drainage problems by catching and holding water, allowing it to stay on site and infiltrate the ground at a natural rate, recharging the ground water supply. On-site water retention helps reduce downstream flooding and decrease runoff which can cause topsoil erosion. Rain water runoff carries fertilizers from lawns and oil pollutants from driveways into waterways. When it is directed into a rain garden, water is naturally filtered through the soil and drains back into the ground water supply. Rain gardens also provide food and habitat for wildlife.

The size and style of a garden will depend on a number of factors including the amount of rooftop or other runoff surface, soil types and water infiltration rates, available space and budget. Rain gardens can collect water from a building, road, sidewalk or other impervious surface. They should be located at least 10 feet away from a home or other building to prevent foundation damage from water seepage. To prevent problems with a septic system, a rain garden should never be placed over or near a leach field.

Since 2007, Licking County Soil and Water Conservation District (SWCD) has helped install 11 rain gardens and held nine public workshops on rain garden construction. Five SWCD rain gardens at the Agriculture Services Center in Newark help retain rain water on site. During a one-inch rain shower, about 3,500 gallons of water from the west side roof

is directed into two rain gardens. About 10,500 gallons of water from the east half of the building and the east parking lot is directed into two other rain gardens. During a typical year of rain (38 inches), these gardens retain over 533,000 gallons of water on-site!

For more information about rain barrels and rain gardens, contact Licking SWCD (www.lickingswcd.com) or your local SWCD (<http://www.dnr.state.oh.us/tabid/9093/Default.aspx>), the National Association of Conservation Districts (www.nacdnet.org) or the Central Ohio Rain Garden Initiative (www.centralohioraingardens.org).

Pat Deering is the Farmland Preservation Coordinator and Information Specialist for the Licking County SWCD. Pat has helped install 10 rain gardens in central Ohio and presented a workshop on rain gardens at the 2012 OEFFA Conference. She may be reached at pmdeering@lickingswcd.com.

TIPS FOR USING RAIN BARRELS:



photo: Licking County SWCD

- Do not use collected water for drinking, cooking or bathing!
- Keep a screen on the rain barrel to prevent mosquitoes. Keep the screen free of leaves and debris.
- Keep the lid secure to restrict young children and animals from getting into the barrel.
- Disconnect and drain the barrel during winter months to avoid freezing and cracking the barrel.
- Elevate the rain barrel for easier spigot access and to increase water pressure.
- Provide an over-flow system for when the barrels are full that will direct extra water away from building foundations.

WHAT YOU HAD TO SAY

"My wife and I attended the OEFFA Berry Trellis System and High Tunnel Tour at Brickel Creek Farm in Jamestown, OH yesterday. It was great! Sue Borton was very knowledgeable, helpful and delivered excellent hospitality!!! We thought the tour and potluck was well worth the 3.5 hour drive! We are very pleased with the quality of information, networking and up close touring on these farms. Thanks to OEFFA for great programs." —Dave, Cuyahoga Co.

"Keep up the great work! We love your organization." —Michael, Union Co.

"Sue and the [Brickel Creek Organic Farm] tour were excellent. I am not a farmer but I learned a lot and am very glad that I went." —Cecilia, Hamilton Co.



Helping farmers for over 66 years.

- Pioneers of organic farming products since 1946.
- The oldest organic fertilizer manufacturer in the U.S.
- Leaders of all natural and organic acceptable livestock supplements, fertilizers and soil amendments.

Please call for an outlet near you

The Fertrell Company • Bainbridge, PA 17502
800-347-1566 • www.fertrell.com

MARK YOUR CALENDAR ...

THE ACRES U.S.A. CONFERENCE

**DECEMBER 6-8, 2012
LOUISVILLE, KENTUCKY**



ORGANIC KNOWLEDGE. REAL-WORLD TESTED.

For 40 years, *Acres U.S.A.* has covered all facets of organic and sustainable agriculture, making the connection between the soil and human and animal health — and your farm's bottom line.

Subscribe today for just \$29 per year.
(a 50% savings off the cover price)

“The Acres U.S.A. Conference is one of the most important conferences in the world because of the quality of information. I firmly believe this — based on experience.”

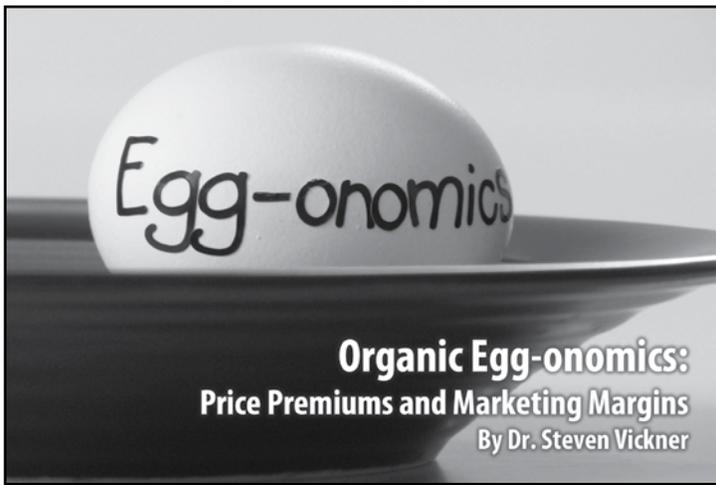
ANDRE LEU, PRESIDENT, IFOAM

for more information go to
WWW.ACRESUSA.COM

Call toll-free 800-355-5313 or visit www.acresusa.com

ACRES U.S.A. / P.O. BOX 301209, AUSTIN, TX 78703 / 512-892-4400 / FAX 512-892-4448

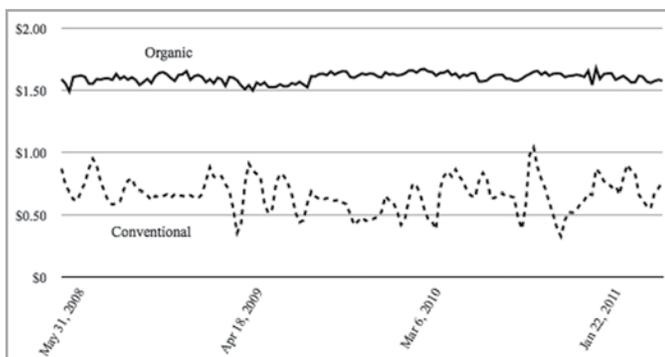




Ninety billion shell eggs are produced annually in the United States. Ohio ranks second among states in egg production, contributing 10 percent of the domestic supply. According to the U.S. Department of Agriculture Economic Research Service (USDA ERS), between 1997 and 2007, sales of organic shell eggs grew by an average of nearly 20 percent per year. It would be an understatement to say the shell egg industry is an important agricultural sector.

In order to compare the price premiums and marketing margins of organic shell eggs compared to conventional eggs, I used a Nielsen Company syndicated database of products scanned at the point of purchase in all major U.S. grocery stores, where the majority of eggs are purchased. My results are based on 192,144 actual market transactions for 1,828 distinct shell egg products sold between May 31, 2008 and May 14, 2011.

How much are consumers willing to pay for a dozen organic shell eggs? My research indicates \$4.27 per dozen, or \$0.36 per egg. Holding all product attributes constant except for organic certification, my model predicts the price of conventional shell eggs to be \$1.95 per dozen, or \$0.16 per egg. While shell egg prices are an important part of the equation for determining profitability, quantity demanded at that price and the cost of production are also required.



Marketing Margins for Shell Eggs by Segment

In a related study, I compare the marketing margins of organic and conventional shell eggs on a weekly basis. A marketing margin is the difference between the price a consumer pays and the price a farmer receives for a product. In this sense, a marketing margin is one type of profitability measure. As you can see in the figure above, the organic shell egg marketing margin averaged \$1.60 per dozen and remained relatively flat throughout the study period. The conventional shell egg marketing margin averaged \$0.66 per dozen yet exhibited more variation about the essentially flat trend.

A typical American consumer purchasing organic eggs in a grocery store places a significant premium on this attribute. For farmers, organic eggs maintain a much higher and noticeably less variable marketing margin compared to conventional eggs. Other distribution channels, such as direct-to-consumer, may exhibit even better market performance for organic egg producers, but this goes beyond the scope of the current data and study.

Dr. Steven S. Vickner is an assistant professor in the Department of Agricultural, Environmental and Development Economics at The Ohio State University specializing in agribusiness management and marketing. He may be reached at vickner.3@osu.edu.

Organic Farmer Training Program

MICHIGAN STATE UNIVERSITY

The Organic Farmer Training Program is a unique opportunity for new and beginning farmers seeking intensive instruction in *year-round* diversified production of fruits and vegetables for local markets. The program emphasizes student learning in hands-on farm management and decision-making as well as development of necessary farming and business skills.

Currently accepting applications!

For more information...

www.msuorganicfarm.org

Phone: 517.230.7987

E-mail: msufarm@msu.edu



1

Follow OEFFA on Facebook
www.oeffa.org/facebook

2

Follow OEFFA on Twitter
www.twitter.com/oeffa

3

Join OEFFA Direct

Get listserve email updates sent right to your inbox.

To sign up, go to:

www.oeffa.org

3 easy ways

to stay up-to-date on food and farming events, workshops, resources and news

ORGANIC NEWS

Participation in Organic Certification Cost-Share Program Increases

In its annual report to Congress on the National Organic Certification Cost-Share Program, the U.S. Department of Agriculture's National Organic Program (USDA NOP) showed an increase of more than 20 percent in program usage between 2010 and 2011. California and Ohio led the country in growth. Improved communication about the program and continued growth in the organic sector contributed to the increase. In 2011, 251 Ohio farmers utilized these funds to help offset the costs of certification, or approximately 40 percent of all organic operations in the state. OEFFA administers the cost-share program in Ohio.

Organic Industry Continues to Grow and Create Jobs

The U.S. organic industry grew by 9.5 percent in 2011 to reach \$31.5 billion in sales, according to the Organic Trade Association's 2012 Organic Industry Survey. The report also shows the organic food industry generated more than 500,000 American jobs in 2010.

NOP Updates National List of Allowed and Prohibited Substances

The NOP published a final rule renewing over 200 listings on the National List of Allowed and Prohibited Substances that were scheduled to expire this year. The rule also makes changes, including clarifying the allowed use of chlorine materials in organic crop production, requiring yeast used in organic baked goods to be organic if it is commercially available, requiring hops used in organic beer production to be organic and prohibiting the use of sulfur dioxide for rodent control in organic crop production. For more information, go to <http://1.usa.gov/KxsUlp>.

Large Organic Certifiers to Merge

California Certified Organic Farmers (CCOF) and Oregon Tilth, two of the country's largest organic certifiers, have announced plans to merge. Membership of both organizations will be asked to ratify the merger this fall.

Researchers Investigate Naked Oats Rotation for Organic Chicken Production

Ohio State University (OSU) researchers have received a four year \$896,000 USDA grant to study the use of high protein hull-less oats, known as "naked oats," in organic farming rotations as a way to cut the cost of producing organic broiler chicken by growing the cereal portion of the birds' diet on the farm. The study will be conducted at the Ohio Agricultural Research and Development Center's certified organic research plots, where researchers predict naked oats could be used for up to 80 percent of a broiler's diet.

NOP Approves Use of Two Parasiticides in Organic Dairy and Breeder Livestock

The NOP has announced a final rule that allows the use of two parasiticides—fenbendazole and moxidectin—in organic livestock production as emergency treatment for dairy and breeder stock. The synthetic substances are not allowed for organic slaughter stock and milk and milk products from a treated organic animal may not be labeled as organic for 90 days following treatment.

United States/Europe Organic Trade Agreement Takes Effect

An equivalency agreement between the U.S. and European Union, the world's two largest markets for organic food, went into effect June 1. For more information, go to <http://1.usa.gov/NMHZSn>.

Organic Research, Education and Outreach Compared at Land Grant Institutions

The Organic Farming Research Foundation has released an assessment of organic research, education and outreach conducted by the federally-funded Land Grant system, which includes universities, research stations and Cooperative Extension. *The Organic Land Grant Assessment Report* scored universities on maintaining organic research land, cultivating a student organic farm, offering an organic degree and employing dedicated organic faculty and staff. OSU received a second tier ranking, with a score of 7 out of 8.



**Milk the Way it Used to Be.
From Grassed Grazed Cows**

www.snowvillecreamery.com

*Our Region
Our Stories
Our Food
Season by Season*



LOCALLY GROWN
edible
CLEVELAND
www.ediblecleveland.com

GE Foods: Farmers and Consumers Stepping Up Food Labeling Efforts

By MacKenzie Bailey

Look out Monsanto—this summer farmers, consumers and small businesses are getting out the word about genetically engineered (GE) foods!

GE foods, commonly referred to as genetically modified organisms (GMOs), are foods that have had a deliberate change made to their genetic makeup to exhibit a desired trait, such as pesticide resistance.

There are many dangers associated with these new Frankenfoods. Once released into the environment, pollen from GE crops can contaminate organic and non-GE crops. Additionally, the use of GE seed is directly responsible for the increased use of pesticides and herbicides. The prolific use of glyphosate, a common herbicide used in conjunction with “Roundup Ready” seed, has created herbicide-resistant super weeds. Glyphosate has been linked to non-Hodgkin lymphoma, endocrine disruption, multiple myeloma, DNA damage, immune suppression and miscarriage. Other health effects could take decades to become known, as Monsanto has systematically prevented rigorous independent scientific research on GE foods by using patent rights to restrict access to seed.

As more research emerges on the negative health, societal and environmental impacts of GE foods, they are coming under increasing consumer scrutiny. According to a 2011 ABC News poll, 93 percent of Americans want the government to require labeling of GE foods. Sadly, however, public policy has failed to effectively regulate GE technology or require labeling that protects a consumers’ right to know what’s in their food.

Together, when consumers avoid GE foods, they are sending a strong message to their local grocers and food providers (See our tips to the right for keeping GE foods off of your dinner table). Although collectively consumers can lower the demand for such foods, information about what is in our food needs to be made more easily accessible.

That’s why OEFFA is encouraging members to take action and demand that the U.S. Food and Drug Administration (FDA) require the labeling of GE foods. There are three ways you can help. First, sign the petition at <http://policy.oeffa.org/gefoods> and tell President Obama and FDA Deputy Commissioner Michael Taylor to label GE foods. Once you’ve added your name to the petition, contact the manager at your local grocery store. Ask that they provide more GE-free foods. Finally, stay connected with other OEFFA members working to label GE foods and let us know you’ve taken action by emailing mackenzie@oeffa.org or calling (614) 421-2022 Ext. 208.

5 WAYS TO AVOID GE FOODS

1. Buy Certified Organic

The U.S. Department of Agriculture’s National Organic Program prohibits organic producers from using GE seed or animal feed. Organic farmers and processors undergo a rigorous annual certification process that verifies that their products are made without GE ingredients. To ensure a packaged product is certified organic, the name of the certifying agency must be displayed on the product label.

2. Avoid Non-Organic Processed Foods

Many of the GE ingredients consumed today are found in processed foods. The “Big Five” most common GE crops found in processed foods are corn, soybeans, canola, cottonseed and sugar beets. These GE ingredients are commonly found in substitute meat and dairy products, frozen meals, canned foods, baking products, soft drinks, infant formulas and baby foods.

3. Read Labels Carefully

Because there are no labeling requirements, buying organic is the safest way to guarantee you are not eating GE food. However, there are many non-organic foods that are not genetically altered—it’s just harder to identify them as GE free with absolute certainty. Check to see if any of the individual ingredients (particularly the “Big Five”) are labeled organic (the entire product might not be organic, but certain ingredients may be) or look for a “Non-GMO Project” label.

4. Shop Local, Know Your Farmer

Even when you’re buying directly from the farmer at your local farmers’ market or farm stand, you still need to ask questions about how your food was produced. Luckily, most farmers are happy to answer your questions. To find sustainable farmers and food businesses near you, search OEFFA’s *Good Earth Guide* at www.oeffa.org/search-geg.

5. Buy rBST- or rBGH-Free Dairy

The synthetic GE hormone, rBGH, used to boost milk production, has been linked to an increased risk of breast and prostate cancer. In 2011, as a result of public opposition, the Ohio Department of Agriculture rescinded a rule that restricted labeling products rBST- or rBGH-free. Now consumers are able to make a conscious decision to purchase rBST- or rBGH-free dairy products.

OEFFA members and volunteers will be sharing this information at community markets and public events this summer. You can also view and print our fact sheet at <http://policy.oeffa.org/gefoods>. To request copies of the fact sheet for your farm stand or event, please contact mackenzie@oeffa.org or call (614) 421-2022 Ext. 208.

In Remembrance:

Jim Rosselot

Long-time OEFFA member and third generation farmer Jim Rosselot of Gravel Knolls Farm in Butler County passed away of cancer on June 19 at the age of 57. An avid supporter of sustainable agriculture, Jim and his family grew vegetables and produced free range meat, poultry and eggs, sold through a successful community supported agriculture (CSA) program, the West Chester Farmers’ Market and restaurants.

Seeded by a large anonymous donation, as well as many other donations in his honor, OEFFA has set up the **Jim Rosselot Memorial Fund**, which will support the annual farm tour series which OEFFA has offered free and open to the public for the past 30 years.

To make a donation to the Jim Rosselot Memorial Fund and support OEFFA’s farm tours, go to www.oeffa.org/gifts.php (select “Memorial Donation” and include Jim’s name in the space provided) or call (614) 421-2022 Ext. 203.

Tim Kimpel

OEFFA lost another long-time member on June 25, when Tim Kimpel of Kimpel Farms in Muskingum County passed away at the age of 62. Tim had a passion for farming and helping other farmers, and was the first certified organic farmer in Muskingum County. He designed and built the passive solar home in which he lived and was co-owner of Sweet Meadows, a natural foods grocery store in Zanesville.

Jim and Tim’s many friends at OEFFA will miss them.

Conservation Program Implementation Made Easier With Technical Service Providers

While Natural Resource Conservation Service (NRCS) staff offer a tremendous amount of service and expertise to landowners enrolled in conservation programs, there are hands at work behind the scenes that you may not know about. Technical Service Providers (TSPs) are certified by NRCS and available to provide one-on-one production and management assistance to those with active contracts.

"TSPs provide additional support to further enable landowners to achieve their conservation goals, as outlined in their NRCS conservation plans," notes Michelle Gregg, OEFFA's Sustainable Agriculture Educator. "These plans are written contractual agreements and must be completed within the specified time frame. In some cases, hiring a TSP will help expedite the process and allow the conservation practice to be implemented more quickly."

TSPs are independent industry professionals from an array of backgrounds, trained and certified in certain conservation categories. Some conservation projects require engineered plans or comprehensive nutrient analyses, where professional assistance may be necessary.

OEFFA is exploring ways to further support organic and transitioning growers by providing them with access to TSPs trained in organic agriculture. Ohio NRCS is encouraging more certified organic and transitioning growers to utilize their programs. Approved conservation plans are eligible for financial support on a cost-share basis.

OEFFA staff is available to direct you to Environmental Quality Incentives Program (EQIP) Organic Initiative programs that are aligned with your organic plans. Contact Mike at (614) 421-2022 Ext. 209. For more information about other NRCS conservation programs or for a list of approved TSPs, contact your local NRCS office. Go to www.oh.nrcs.usda.gov or call (614) 255-2472.



FFA Organic Proficiency Award Winner Announced

The Ohio Future Farmers of America (FFA) Association has named the winner of the 2012 Organic Agriculture Proficiency Award. Eric Dahlinghaus of the Minster FFA chapter received the honor. OEFFA sponsored the award, which we believe is the only such award in the nation. Congratulations Eric!

Chapter Spotlight

Southwest Chapter Update

OEFFA's Southwest Chapter finished the first half of 2012 completing a three part series, "Our Food, Our Farmers, Our Future". The chapter organized film screenings of *The Greenhorns*, which included a panel discussion with local farmers, and *Farmageddon*, which included a question and answer session with Farm to Consumer Legal Defense Fund lawyer Gary Cox. During the third program, OEFFA's MacKenzie Bailey and Allison Auciello of Food and Water Watch talked about important policy issues affecting farmers and provided concrete ways that OEFFA members can affect change. To get involved with the Southwest Chapter, contact Chapter President Sally Godschalk at (513) 984-0174 or sgodschalk@yahoo.com.

OK River Valley Update

The OK River Valley Chapter has been exchanging work projects at each monthly meeting—anything from weeding to planting to equipment maintenance—which has been a great way for members to learn new skills and help friends. The chapter is planning a booth for September's Brown County Fair and may make a float to feature in the parade. To get involved with the OK River Valley Chapter, contact Chapter President Julie Kline at (937) 392-1543 or jkparsnip@yahoo.com.



Southwest Ohio Chapter

Hamilton and Clermont counties

Sally Godschalk, President, (513) 984-0174, sgodschalk@yahoo.com

OK River Valley Chapter

Brown and Adams counties, OH / Mason and Robertson counties, KY
Julie Kline, President, (937) 392-1543, jkparsnip@yahoo.com

www.farmingmagazine.net

Farming Magazine

People, Land and Community

"A magazine that brings hope and direction to those of us that are concerned about our land and the food we eat."

View Features of our latest issue online at: www.farmingmagazine.net

1 year (4 issues) US \$18.00

Canada \$24.00

2 years (8 issues) US \$32.00

Canada \$45.00

Mail Payment to:
Farming Magazine
PO Box 85
Mt Hope, OH 44660

If you want to give someone a special gift, we will send gift cards to your recipients if you include your name and address.

You can also subscribe through our web site.



Feed Your Customers: Serve Them Social Media Updates

By Rachel Tayse Baillieul

Websites, blogs and social networking sites offer small businesses easy, low cost platforms for expressing your brand and engaging with customers. Whether you are new to the power of the Internet or want to expand your web presence, follow these tips to claim your seat at the social media table.

1) Provide Correct, Up-to-Date Information. Represent yourself online with a website and/or social networking site that contains, at a minimum:

- Information about you, the personality and the brand
- Products and services you offer
- Contact information, especially your location, phone and hours
- Links to other pertinent online profiles

2) Keep it Simple. Flash graphics, music and multi-paged sites can be fun when done well, but customers will understand you better when the message is simple and clearly presented. Skip the fancy designs at first and use a simple theme on WordPress (www.wordpress.com) or a single landing page that links to Facebook (www.facebook.com) and Google Places (www.google.com/places).

Because the use of smartphones is growing, create your site with mobile users in mind and make sure nothing is too complicated for phones to view. If your business is mobile (such as a farm with many market locations), consider using Twitter (www.twitter.com) to keep mobile users up to speed on your current offerings and locations.

2) Have Conversations. Imagine the web as a big dinner party. The guests who have the most fun and make the most connections offer more than just self-promotion. They ask questions, engage and share. Include updates about:

- New products or services
- Timely information, such as farmers' market locations
- Media stories or reviews received
- Information and articles that support the values of your business
- Questions for your customers about what they want to see you grow or produce or fun stuff like what they ate for dinner

3) Use Facebook. The number of people who use Facebook regularly is enormous and they are an engaged audience. Set up a business page with an attractive profile photo, cover photo and complete "about" information. The new Facebook timeline format features photographs; upload albums to show a complete visual picture of your business.

Once your Facebook page is set up, participate daily, if you can. Each time you check in, respond to any questions or messages. "Like" comments that people give you. Share a status message, which could include:

- What you did that day
- Articles about your industry
- Event announcements
- Inspiring quotes
- Photographs of your farm, kitchen or facility

4) Don't Wait. Whether your farm offers a community supported agriculture (CSA) program, produce at a farmers' market, pick your own or wholesale, customers are looking for information about you on the Internet. According to social media experts Linda Abraham and Michael Lazerow, "Four out of every five people who have access to the Internet across the world use social networks in some form, many several times a day, some on multiple devices."

5) Analyze. After a few months, evaluate what is working for you and what you might want to change. Facebook provides useful statistics in their "insights" section that can show how well users are engaged. Many websites offer statistics services and self-hosted sites can use Google Analytics (www.google.com/analytics) to view information about online visitors. Consider what pieces of the social media puzzle you enjoy and do away with anything that isn't contributing to your success.

Rachel Tayse Baillieul is the author behind HoundsInTheKitchen.com, a blog about her family's urban homesteading lifestyle. She provides writing and social media services for small businesses and may be reached at rachel@houndsinthekitchen.com.

COLUMBUS IRRIGATION COMPANY, LLC

1654 STATE ROUTE 60, ASHLAND OHIO 44805-9372

Your one stop source for all your irrigation needs for:

- **Micro and Drip Irrigation Supplies**
- **Aluminum & Plastic Pipe, Tubing, and Fittings, Sprinklers, Travelers, Pumps, and Accessories**

For Field, Greenhouse, Nursery, Orchard and Turf Featuring:

- :: **TORO® Irrigation Supplies ::**
- :: **TORO® Drip Tape ::**
- :: **JAIN IRRIGATION® Irrigation Supplies::**
- :: **MECHANICAL Transplanters & Mulch Equipment ::**
- :: **EZ TRAIL Transplanters & Mulch Equipment ::**
- :: **JANG Precision Seeders ::**
- :: **WADE RAIN® Pipe & Fittings ::**
- :: **RAIN BIRD® Sprinklers ::**
- :: **ABI Hard Hose Travelers ::**

(419) 281-7000

(419) 281-3400 fax

Dan Kamburoff, president/owner
dan.cic@zoominternet.net www.columbusirrigation.com

"CONTROL YOUR OWN FATE - IRRIGATE"



Look for OEFFA and Community Shares in Your Workplace Giving Campaign: Another Way You Can Support OEFFA's Work

For many employees in central Ohio, workplace giving season is about to start. Look for OEFFA and Community Shares in your workplace giving campaign, and support OEFFA's work by making a paycheck donation. Community Shares will be participating in these workplace campaigns in 2012:

Public Workplaces

Capital University, Central Ohio Transit Authority (COTA), City of Columbus Combined Charitable Campaign, City of Dublin, Columbus Metropolitan Libraries, Columbus Public Schools, Columbus State Community College, Combined Federal Campaign of North Central Ohio, Franklin County Combined Charitable Campaign, Heart of Ohio Combined Federal Campaign, Hilliard Public Schools, Licking County Combined Charitable Campaign, Miami Valley (Dayton area) Combined Federal Campaign, The Ohio State University "Bucks for Charity," South Western City Schools, State of Ohio Combined Charitable Campaign, Three Rivers Combined Federal Campaign, Upper Arlington City Schools, WCBE, WOSU, Westerville Public Schools, Worthington Public Schools

Private Workplaces

Betty's Fine Food and Spirits, Columbus Food League, Commerce National Bank, COSI, Denison University, Dirty Frank's Hot Dog Palace, Edison Welding Institute, Fulcrum Creatives, Hahn Loeser and Parks, Jury Room, Millcraft Paper Company, Ohio Capital Corporation for Housing, Ohio Civil Service Employees Association (OCSEA), Ohio Historical Society, Surly Girl Saloon, Telhio, Tip Top Kitchen and Cocktails

Open Online Campaigns

AT&T, CNA Insurance, MEDCO Health Solutions, US Filter, Wells Fargo Financial Services

Contact us at oeffa@oeffa.org if you would like Community Shares and OEFFA brochures to distribute at your workplace. If your employer does not include Community Shares, visit www.communityshares.net to find out how you can make charitable giving a part of your workplace.

Need Advice? Ask a Farmer!

OEFFA's Farmer Information Network connects individuals with specific questions about sustainable and organic food production and marketing with experienced farmers who have the answers. To ask a question of a fellow farmer, or to volunteer to be a part of the network, contact Mike at (614) 421-2022 Ext. 209 or mike@oeffa.org.

Don't butt your head over insuring your operation



WICHERT INSURANCE

Somerset, OH
740-743-1822
webinfo@wichert.com

Insuring OEFFA members for over 15 years

ALBERT LEA SEED
OUTSTANDING
in YOUR FIELD!



Featuring a wide array of organic, non-GMO, and untreated seeds including:

**Alfalfas, Clovers, other Legumes,
 Grasses/Forages, Small Grains,
 Viking Corn and Soybeans,
 Brassicas, Vegetable Seeds,
 and Organic Seed Potatoes**

Contact your local dealer:

Kevin and Sue Hennis
 owners of

CLOVERLAND AG SERVICE

www.cloverlandagservice.com

330-231-4484



"We strive to provide personal,
 honest and caring customer service."

Morgan Composting Inc



4353 E US Highway 10

Sears, MI 49679

(231) 734-2451

www.dairydoo.com

Specializing in Potting Soils,
 Transplant Mixes, Compost,
 Custom Soil Amendments,
 and Organic Fertilizers

PARTNER WITH A LEADER IN THE INDUSTRY

SunOpta™

Grains and Foods Group



**Buyers of Food Grade,
 Identity Preserved & Organic:**

- Soybeans
- Sunflower
- Corn
- Feed Inputs



SunOpta - Southern MN
 PO Box 128
 Hope, MN 56046
 507-451-5724
 800-342-6976

SunOpta - Northern MN
 4111 30th Ave S
 Moorhead, MN 56560
 218-287-5510
 877-287-5510

SunOpta - Michigan
 26 East Sanilac Road
 Sandusky, MI 48471
 810-648-5600

Service & Seed for the
Farmer and Gardener

Fall Seeds and Cover Crops
 "A Seed for Every Need"

866.471.9465

PO Box 385
 Warren, IL 61087

request@american-organic.com

american
HYBRIDS ♦ ORGANIC™

Your Organic & Non-GMO Seed Source



Farm to Table

Savoring the Seasons

by Trish Mumme

Summer Cabbage Sides

July is the month when cabbage of all kinds heads up in the garden. Though cabbage may not seem like a glamorous vegetable, the following recipes give it colorful flavor and flair, suitable as side dishes for your summer barbecues and picnics.

Asian Cole Slaw

- | | |
|---|--------------------------------------|
| 1 1/2 lbs cabbage, coarsely chopped | 3 Tbs. soy sauce |
| 1 sm. red bell pepper, seeded and chopped | 2 Tbs. lime juice |
| 1 onion, chopped | 1 Tbs. honey |
| 2 stalks celery, sliced | 1 Tbs. dark sesame oil |
| 2 Tbs. jalapeno pepper, seeded and minced | 1 tsp. salt |
| 1 1/2 tsp. fresh ginger root, minced | 1/2 cup dry-roasted peanuts, chopped |
| 1/4 cup crunchy peanut butter | |

Toss the cabbage, bell pepper, onion, celery, jalapeno and ginger in a large salad bowl. Whisk peanut butter, soy sauce, lime juice, honey, sesame oil and salt in a separate bowl until smooth. Pour the dressing over the slaw and toss to combine. Let stand at least 1 hour. Serve sprinkled with chopped peanuts.

Fruity Purple Coleslaw

- | | |
|--|--|
| 1 head red cabbage, shredded | 1 green onion, chopped |
| 1 ripe tomato, chopped | 1 Tbs. cilantro, chopped, or to taste |
| 2 lg. carrots, shredded | 1 Tbs. fresh parsley, chopped, or to taste |
| 1 (8 ounce) can pineapple tidbits, drained | 1/2 tsp. dry mustard powder, or to taste |
| 2/3 cup pecans, chopped | 2-3 Tbs. lemon juice |
| 1 apple, cored and cut into thin chips | Salt and pepper to taste |
| 1/2 red bell pepper, seeded and chopped | 1/4 cup mayonnaise |
| 1/2 cup dried cherries, or to taste | 1/2 cup honey |

Toss red cabbage, tomato, carrots, pineapple, pecans, apple, bell pepper, cherries, green onion, cilantro and parsley in a large bowl. Mix dry mustard, lemon juice, salt, pepper and mayonnaise together until thoroughly combined. Gently add mayonnaise mixture into the slaw and drizzle with honey. Stir again to combine all ingredients. Cover the bowl and chill before serving.

Trish Mumme operates Garden Patch Produce, a community supported agriculture (CSA) farm in Licking County offering vegetables, herbs, cut flowers, honey and fruit to subscribers. She may be reached at gardenpatchproduce@earthlink.net.



Homemade Salad Dressings

By Patricia A. West-Volland

Refreshing summer salads can be a challenge for the backyard gardener since lettuce prefers the cooler days of spring and fall but some varieties, such as Oak Leaf, can withstand hot weather. Leaf lettuces, like Black Seeded Simpson, Red Sails, Ruby and Oak Leaf, are easy to grow and individual leaves can be harvested allowing the plants to keep producing until they are killed by frost.

But why top that lovely salad with a store bought bottled dressing? In just a few minutes, you can make your own dressing that is more nutritious and less expensive.

Vegan Ranch Salad Dressing

- 1/2 cup nondairy milk
- 1/2 cup vegan mayonnaise
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1/2 tsp. dried dill weed or 1 tsp. fresh dill weed
- 2-3 Tbs. red wine vinegar
- 1 Tbs. dried or fresh parsley, finely chopped
- Salt and pepper, to taste

Mix all ingredients in a blender or food processor until well mixed. If the dressing is thin, add a bit more mayonnaise.

Sesame Ginger Dressing

- 3/4 cup sesame seed oil or good quality olive oil
- 1/3 cup rice vinegar
- 1/4 cup soy sauce
- 1/4 cup pineapple or apple juice
- 3 cloves garlic, minced
- 3 Tbs. ginger root, minced
- 2-3 Tbs. honey

Put ingredients in a jar or bottle and shake well.

Avocado Dressing

- 1 avocado
- 1-2 cloves garlic
- 1 Tbs. onion, chopped
- Juice of half a lime
- 1/4-1/2 cup milk

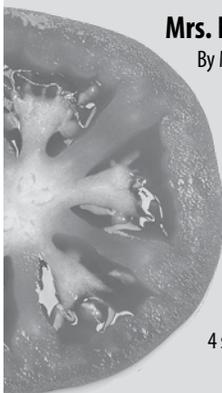
Mix all ingredients with a blender, food processor or immersion blender. The lime juice allows the avocado to stay green and this dressing will store well in the refrigerator.

Cesar Salad Dressing

- 1 cup mayonnaise
- 1 Tbs. lemon juice
- 1 tsp. Worcestershire sauce
- 1 clove of garlic, minced
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1/2 cup Parmesan cheese
- 1 Tbs. milk or cream

Shake or whisk all ingredients until well blended.

Patricia A. West-Volland owns and operates Butternut Farms Retreat and Educational Center, a Bed and Breakfast in Muskingum County. She may be reached at rvolland@windstream.net.



Mrs. Nellis' Chili Sauce

By Mardy Townsend

- 8 lbs skinned ripe tomatoes, finely chopped
- 6 med. onions, finely chopped
- 6 seeded green peppers, finely chopped
- 1 1/2 cups sugar
- 2 Tbs. salt
- 1 quart vinegar
- 1/4 cup whole cloves
- 1/4 cup allspice
- 4 sticks cinnamon

Making Mrs. Nellis' Chili Sauce is my favorite part of canning season. The kitchen smells so good! In the winter, I bring back that smell of summer by browning one pound of ground beef or stew meat, and adding a jar of chili sauce and two cups cooked pasta. It's a unique and quick dish that I take to almost every potluck.

Combine chopped tomatoes, onions and green peppers in a large pot. Add salt and vinegar. Tie spices securely in a cheesecloth bag and place in the pot. Cook the mixture slowly until thick. If you're using a Roma-type tomato, it may only take 2-3 hours. We use juicier Rutgers tomatoes because of the sharp flavor, and usually leave it cooking overnight. Add sugar 30 minutes before canning. This recipe makes 3-4 pints, depending on how much it is cooked down.

This recipe appeared in *The Complete Book of Pickles and Relishes* by Leonard Louis Levinson (1965).

Mardy Townsend raises certified organic grass-fed beef at Marshy Meadows Farm in Ashtabula County. She may be reached at mltownsend56@yahoo.com.

UPCOMING EVENTS

Urban Farming in a Parking Lot

Wednesday, July 25—4 p.m.
Thursday, August 30—4 p.m.
1427 Dover Rd., Wooster, OH
OSU researcher Joe Kovach, who is studying the best ways to grow fruit and vegetables on reclaimed asphalt parking lots, is holding free public tours at his test plot. For more information, call (330) 263-3846 or email kovach.49@osu.edu.

Fracking Educational Forum

Wednesday, July 25—4-8 p.m.
Steubenville/Jefferson County Public Library, Schiappa Branch
Steubenville, OH
Representatives from the Ohio Environmental Council and guest speakers will discuss air, land and water quality concerns associated with fracking. For more information, call (614) 487-7506 or go to www.theOEC.org/FrackingForums.htm.

Grazing Field Day*

Thursday, July 26—10 a.m.
Conkle Family Farms
9861 Stroup Rd., Hanoverton, OH
Guest speakers will discuss introducing grazing into a diversified farming operation. Participants will also learn about financial assistance programs such as SARE and EQIP. Registration includes lunch. Cost: \$15/\$25. For more information, call (330) 332-8732.

On-Farm Vegetable Market Farm Tour*

Thursday, July 26—3-5:30 p.m.
Green Thumb Farm Market
45869 Southland Rd., New Bremen, OH
Owned and operated by Ned and Sherry Warner, Green Thumb Farm Market features vegetables, flowers and plants grown in on-farm high tunnels, as well as products purchased from Ohio farmers. For more information, call (419) 753-2456.

Natural Goat Health and Raw Milk Cheesemaking Farm Tour*

Saturday, July 28—11 a.m.-2 p.m.
Blue Rock Station
1190 Virginia Ridge Rd., Philo, OH
Join Annie Warmke for a discussion about natural goat health care and a tour of Blue Rock Station, a 38 acre farm and educational center, home to Ohio's first earthship. Joined by Brenda South of Log Cabin Weaving, Annie will also discuss basic raw milk cheesemaking. For more information, call (740) 674-4300.



Garlic and Hoop House Season Extension Farm Tour*

Sunday, July 29—1-5 p.m.
Jandy's Farm
3624 Township Rd. 136, Bellefontaine, OH
Learn about Jan Dawson and Andy Reinhart's techniques for growing fresh produce year-round, including hoop houses, raised beds, crop rotations, green manure and weekly plantings. For more information, call (937) 468-2853.



Grain Growers Chapter Specialty Grain Workshop*

Saturday, August 4—9 a.m.
Gregg Organics
6139 Ankneytown Rd., Bellville, OH
Learn about sustainable black bean and pinto bean production from Jim Sattelberg of Thistle-down Farms in Michigan, one of the country's largest providers of certified organic black beans to Chipotle Mexican Grill. Gregg Organics, a third generation, certified organic grain mill, compost site and diversified livestock operation, will host this event. For more information, call (740) 507-1064.



Dehydrating Your Harvest

Sunday, August 5—3:30-4:30 p.m.
City Folk's Farm Shop
4760 N High St. Columbus, OH
Experienced homesteader Rachel Tayse Baillieul will discuss the best ways to dehydrate common fruits and vegetables. Cost: \$20. For more information, call (614) 946-5553 or go to www.cityfolkfarmshop.com.

Urban Agriculture Workshops: Disease Prevention

Tuesday, August 7—6-8 p.m.
Shaffer-Miles Community Garden
E. 120th St. and Miles Ave., Cleveland, OH
Cuyahoga County OSU Extension will discuss disease identification and prevention for the gardener. For more information, call (216) 429-8200 or go to www.cuyahoga.osu.edu.

Northern Ohio Vegetable Crops Field Night

Tuesday, August 7—6:30-8:30 p.m.
North Central Agricultural Research Station
1165 County Rd. 43, Fremont, OH
Learn about the Ohio Agricultural Research and Development Center's vegetable crop research. For more information, call (419) 334-6340 or go to www.oardc.osu.edu/branches.

Jandy's Garlic Festival

Sunday, August 12—1-5 p.m.
Jandy's Farm
3624 Township Rd. 136, Bellefontaine, OH
This event will feature garden tours, live music, book signings by Gene Logsdon, food and crafts. For more information, call (937) 468-2853.

Farm and Kitchen Tours: Green Seed Farm

Sunday, August 12—2-4 p.m.
Green Seed Farm
Westerville, OH
Tour Green Seed Farm as part of this free public tour series featuring Clintonville Farmers' Market vendors. For more information, email info@clintonvillefarmersmarket.org.

Agritourism Farm Tour*

Wednesday, August 15—1-4 p.m.
Leeds Farm
8734 Marysville Rd., Ostrander, OH
Leeds Farm is one of Ohio's most successful agritourism farms. This tour will focus on strategies for farm markets and agritourism operations to use to assess and minimize risks which may arise when the public is invited onto the farm. For more information, call (740) 660-2020.

Urban Agriculture Workshops: Hot Composting

Thursday, August 16—6-8 p.m.
Kinsman Farm
E. 82nd St. and Higbee Ave., Cleveland, OH
Cuyahoga County OSU Extension will discuss advanced composting methods including managing a hot compost bin. For more information, call (216) 429-8200 or go to www.cuyahoga.osu.edu.

Natural Beekeeping Workshop

Saturday, August 18-Sunday, August 19
Mockingbird Meadows Farm
16671 Burns Rd. Marysville, OH
Learn about biodynamic natural beekeeping including equipment care, management practices and more. Cost: \$40/\$70. For more information, call (614) 354-5162 or go to www.mockingbirdmeadows.com.

Farming Research Tour*

Wednesday, August 22—9 a.m.-1 p.m.
OSU South Centers
1864 Shyville Rd., Piketon, OH
Tour participants will see research results from experiments, including long-term tillage and crop rotation trials; organic rotations using radish, cowpea and rye as cover crops; wine grape trials and high tunnel blueberry production trials. Lunch will be provided. For more information, call (740) 289-2071.

UPCOMING EVENTS

Third Annual Cleveland Garlic Festival

Saturday, September 8— Sunday, September 9
North Union Farmers' Market
Cleveland, OH

This event features garlic-themed food prepared by local chefs, live music, wine tastings, children's activities and more. For more information, go to www.clevelandgarlicfestival.org.

Farm and Kitchen Tours: Ann's Raspberry Farm

Sunday, September 9—2-4 p.m.
Ann's Raspberry Farm
Fredericktown, OH

Tour Ann's Raspberry Farm as part of this free public tour series featuring Clintonville Farmers' Market vendors. For more information, email info@clintonvillefarmersmarket.org.

Urban Agriculture Workshops: Putting the Garden to Bed

Thursday, September 13—6-8 p.m.
Canterbury Community Garden
2530 Canterbury Rd., Cleveland Heights, OH

Cuyahoga County OSU Extension will discuss cover crops, soil amendments, soil building, sanitation and pest control. For more information, call (216) 429-8200 or go to www.cuyahoga.osu.edu.

Produce Auctions and the Local Food Web Tour*

Friday, September 14—9:30 a.m.
Owl Creek Produce Auction
7385 County Rd. 22, Fredericktown, OH

Join auctioneer Wes Wigton as you experience the thrill of fast-paced auction sales and learn about the role that produce auctions play moving food from farm to fork. For more information, call (740) 627-1660.



Institutional Sourcing of Local Food Tour*

Friday, September 14—12 p.m.
Kenyon College, AVI Foodsystems
106 College Park St., Gambier, OH

Join John Marsh and the AVI Foodsystems staff on this tour of the Kenyon College food system to learn how institutions are sourcing local and sustainably produced food. Meet the growers who supply and market to AVI when this tour travels to several nearby farms. For more information, call (740) 427-5998.



Sustainable Living on an Ohio Century Farm Tour*

Sunday, September 16—2 p.m.
Carriage House Farm
10251 Miamiview Rd., North Bend, OH

Carriage House Farm is a 300 acre Ohio century farm, established in 1855. Participants will tour the beehives, on-farm grain mill and equine boarding facility, and see the specialty crops that are direct marketed to restaurants. For more information, call (513) 967-1106.



2012 OEFFA Stewardship Award Winner Farm Tour*

Sunday, September 16—1 p.m.
Peach Mountain Organics
1560 Richland Rd., Spring Valley, OH

See the best of what certified organic has to offer at this tour of Peach Mountain Organics, owned and operated by Leslie Garcia and Doug Siebert, the winners of the 2012 OEFFA Stewardship Award. Doug and Leslie have farmed organically since 1992, growing certified organic mixed vegetables, microgreens, fresh-cut flowers, mushrooms, hay and greenhouse plants on 43 acres. For more information, call (937) 862-5259.



Ohio Farm History Tour and Potluck*

Sunday, September 23—12 p.m.
Stone Garden Farm and Village
2891 Southern Rd., Richfield, OH

Stone Garden Farm and Village is home to 39 historic buildings that have been relocated and restored, creating an authentic 19th century village. Please bring a dish to share for a potluck following the tour. For more information, call (330) 659-3507.



Farm to Fork: A Celebration of Women Farmers

Sunday, September 23—3 p.m.
Grailville Retreat and Program Center
932 O'Bannonville Rd., Loveland, OH

Grailville Retreat and Program Center and *Edible Ohio Valley* invite you to a festive event honoring women farmers. The event includes a farm tour and hay rides, an outdoor reception and a meal prepared by local chefs using Grailville-grown produce. Co-sponsored by OEFFA's Southwest Chapter. Cost: \$25/\$35. For more information, call (513) 683-2340 or go to www.grailville.org.



Starting Your Farm Business

Thursday, September 27—6-9 p.m.
Boston Store

1548 Boston Mills Rd., Peninsula, OH

This Countryside Conservancy course taught by Meredith Poczontek will discuss researching and writing a business plan. For more information, call (330) 657-2542 or go to www.cvcountryside.org/farmers/farm-business-planning-workshops.php.

Alpaca Fiber Production Farm Tour*

Thursday, September 27—11 a.m.
Alpaca Spring Valley Farm
3899 Whitacre Ave. SE, Minerva, OH

Join this tour to learn about sustainable alpaca production, including how to use herbal remedies, homeopathics and natural parasite control to care for alpacas. For more information, call (330) 868-4988.



OEFFA Athens Chapter Solid Ground Farm Tour

Sunday, September 30—3 p.m.
Solid Ground Farm

13262 Liars Corner Rd., Millfield, OH

Join OEFFA's Athens Chapter for a tour of Solid Ground Farm, a sustainable homesteading, permaculture and natural building demonstration and workshop center. For more information, call (740) 517-1032 or email starlineorganics@live.com.



* This event is part of the **2012 Ohio Sustainable Farm Tour and Workshop Series** presented by OEFFA, the Athens County Convention and Visitors Bureau's 30 Mile Meal Project, Innovative Farmers of Ohio, the Ohio State University Sustainable Agriculture Team, Pennsylvania Association for Sustainable Agriculture and Rural Action. For complete event information, including farm descriptions, driving directions, maps and additional contact information, go to www.oeffa.us/oeffa/pdfs/farmtour2012.pdf. Printed copies of the farm tour program can be requested by calling (614) 421-2022. Tours in the series are free and open to the public unless otherwise noted.



PLANNING TO GO TO A FARM TOUR THIS SUMMER?

OEFFA is looking for volunteers to take photographs. Photos need to be taken on a digital camera (not a cell phone or other low resolution device). OEFFA uses the pictures on the website and in publications and will provide photo credit to photographers. Email photos to oeffa@oeffa.org.



RESOURCES

Books, Guides and Reports

High Tunnel Rainwater Catchment Fact Sheet—The Leopold Center for Sustainable Agriculture has released a seven page fact sheet, *Rainwater Catchment from a High Tunnel for Irrigation Use*, that describes a system to catch, store and reuse rainwater for irrigation in high tunnels.

 www.bit.ly/NS8bep

Hoop House Construction Plans—The Samuel Roberts Noble Foundation has released free construction plans for a low-cost portable poly pipe high tunnel hoop house.

 www.noble.org/ag/horticulture/poly-pipe-hh-plans/

GMO Contamination Prevention Report—The University of Minnesota Southwest Research and Outreach Center has released *GMO Contamination Prevention: What Does It Take?* This publication outlines steps that GMO and non-GMO growers can take to minimize genetic drift, commingling and other forms of contamination.

 www.bit.ly/MgHScq

Government Food Procurement Guide—Public Health Law and Policy's new report, *Local Food for Local Government: Considerations in Giving Preference to Locally Grown Food*, identifies factors affecting whether a state or local agency may procure locally produced food and agricultural products.

 www.changelabsolutions.org/publications/local-food-local-government

Commercial Goat Dairy Guide—A *Guide to Starting a Commercial Goat Dairy*, a new free publication from the University of Vermont Center for Sustainable Agriculture, covers issues for beginning goat dairy farmers to consider, including time and financial management, recordkeeping, equipment and facilities, goat selection, nutrition, grazing, marketing and more.

 www.uvm.edu/~susagctr/Documents/goatguide.pdf

Food Hub Reports—The U.S. Department of Agriculture has released two recent reports, *The Regional Food Hub Resource Guide* and *Moving Food Along the Value Chain: Innovations in Regional Food Distribution*, which provide information and resources for developing and participating in a regional food hub and highlight the work of eight food distributors across the country.

 <http://1.usa.gov/LBDLZq>

 <http://1.usa.gov/NPlmM1>

Webinars and Videos

OEFFA Specialty Crop Webinars—Countryside Conservancy and OEFFA's latest specialty crop webinar, "Building Relationships with Regional Grocers," is now available online. Other webinars in this series, "Improving Efficiency on Your Organic Farm," "Building Mutually Profitable Relationships with Independent Chefs and Restaurateurs," "Advanced Weed Management Techniques," "A Systematic Approach for Increasing Fruit and Vegetable Quality on Your Farm" and "Effective Cover Cropping Systems for Specialty Crop Farms," are also available.

 www.oeffa.org

Farm Finance Webinar—The National Center for Appropriate Technology has posted a new webinar, "Farm Finances: Organizing and Understanding Your Numbers."

 www.attra.ncat.org/webinars

Organic Webinars—Extension's archives of eOrganic webinars offer information on a wide range of topics including disease and pest management, cover crops, livestock, specialty crops and organic certification.

 www.extension.org/pages/25242/webinars-by-eorganic

Livestock Grazing Videos—A new series of eight videos produced by Ohio State University (OSU) educators offers livestock producers information on a wide range of topics including setting up grazing systems, conservation practices and plant management.

 www.bit.ly/L87J59

Websites and Online Media

Sustainable Living Social Networking Website—Earthineer has more than 7,000 members who share information through blogs, wall and news feeds.

 www.earthineer.com

Plant Fact Sheet Database—The OSU Department of Horticulture and Crop Science Plantfacts database provides quick access to over 59,000 pages of plant fact sheets from 46 different universities and government institutions.

 www.plantfacts.osu.edu/web

New Central Ohio Local Food Hub Website—Covering the 12-county central Ohio region, this new website and blog provides links to information about the work of the regional food policy councils, farms, food businesses, organizations and more.

 www.centralohiolocalfood.org

Ask a Sustainable Agriculture Expert—The National Sustainable Agriculture Information Service (ATTRA) has a helpline and online question form where sustainable agriculture experts answer questions from growers.

 www.attra.ncat.org/ask.php

Farmers' Market Advocacy Toolkit—The Farmers' Market Coalition has developed an advocacy toolkit with resources and fact sheets to help market managers, growers and customers communicate with decision makers about the importance of farmers' markets.

 www.farmersmarketcoalition.org/joinus/policy/farmers-market-advocate-toolkit

Growing Degree Days and Phenology for Ohio—Growing Degree Days (GDD) is a measure of the daily maximum and minimum temperature and directly relates to growth and development of plants and insects. GDD is available by zip code using data collected from Ohio Agriculture Research and Development Center weather stations.

 www.oardc.ohio-state.edu/gdd

Go paperless!

Save resources and receive your newsletter more quickly!

Sign up to receive the *OEFFA News* online:
newsletter@oeffa.org.



BUSINESS

Kelly Brown, *Owl Creek Produce Auction*
 Melissa Christen & Art Oestrike, *Jackie O's*
 John Evans, *The Ohio Taproom*
 Shawn & Gerry Fiegele, *City Folk's Farm Shop*
 Bob Madewell, *Northwestern Tools*
 Gayl Underwood, *Richard's Pizza*

FAMILY FARM

Curtiss Ashley & Charles Seiberling, *Seiberling Farm*
 Dirk Bartlow
 Alvin Beechy, *Dove Creek Farm*
 David Beechy, *Beechy Farm*
 Arlen Beery, *Hidden Hollow Farm*
 David Beiler
 Tom Bloomer, *Bur Oaks Farm*
 Lamar Bontrager, *Winding Creek Poultry*
 Willis Brandenberger, *JW Farms*
 Mathew Burkholder, *Island Dehy*
 Philip & Eleanor Burkholder
 Dan Byler
 David Byler, *Mountain Side*
 Nevin Byler, *Middlefield Original Cheese Co-Op*
 Vernon Coblentz, *Blue Sky Farm*
 Vernon Detweiler, *Detweiler Farm*
 Double R. Poultry
 James Duncan, *Duncan Dairy Farm*
 Carmine Falcone, *Falcone's Cookie Land*
 Greg Ferreri, *More Than Gourmet*
 Jason Fipps, *Samurai Chef 4 Health*
 Amos Fisher
 Emanuel & Elizabeth Fisher, *Mountain Springs Farm*
 David & Mark Forman, *One Line Coffee*
 Terry Frick, *Frickkaccios*
 Kevin Gibson, *Meigs Organic Farm*
 Mark Gillen, *Hygieia Homestead*
 Mahlon Gingerich
 Mervin Gingerich
 Elliot Good, *Sunnyview Farms*
 Greenline Foods
 Adam & Alison Gross
 Haroun Hallack & Clarissa Mathews, *Redbud Farm*
Harvesting Earth Educational Farm
 Carl Hauptmann, *Jake's Java*
 Tony & Carol Headings
 Chauncey Hendricks, *Happy Sappy Syrup*
 Ezra Hershberger
 Noah & Levi Hershberger, *Hershberger Family Dairy*
 Lyle Hill, *Hill Farms*
 Lewis Hoover
 Aldine Hostetler, *Aldine Hostetler Poultry*
 Jacob & Sylvia Hostetler
 Ann Jones, *Bowman Apple Products*
 Aaron Kanagy
 Benjamin Kanagy, *Kanagy Acres*
 Joas & Annie Kanagy, *Maple Ridge Farm*
 Cora Keener, *Smith Dairy Products*
 Adem Keim
 Grant Kibbey & Samantha Barnhouse, *Fulton Creek Organic Farm*
 Galen Knicely, *Arrow Head Ridge*
 Bill Johns & Karen Koch, *Eversole Run Farm*
 Leland Kropf, *Sycamore Spring Farm*
 Michael Kubisek & Johnny Almashy, *Dust Bunny Farm*
 Andy Kurtz, *Kurtz Farm*
 Ammon Lapp, *Shady Hollow Farm*
 Ervin Lehman, *Westedge Organic Dairy Farm*
 Carl & Laura Linnemeier, *Linn Dairy*
 Andrew Luft, *Diverse Acres*
 Pandoleene Mack, *L Marie*
 Andy Mast
 Andy & Malinda Mast, *Breeze Acres Produce*
 Daniel Mast, *D.M.'s Dairy Farm*
 Jacob & Ruth Mast
 Leon Mast
 Ray & Betty Mast, *Scenic View Farm*
 Lindsey & Lili McCutchan, *Deep LM Farm*
 Harley Miller & Jesse Snodgrass
 Allen & Marilyn Miller, *Miller's Dairy*
 Mark Miller, *Walnut Valley Farm*

William Miller
 Rick Myers
 David Nedved, *Nedved Family Farms*
 John Nisley, *Nisley Farm*
 Shannon O'Neil, *Pearson Foods*
 Lauren Oppenlander, *Export Ope's*
 Samuel Peachey, *Fanuel Farm*
 Remington & Mary Perkins, *Perk Farm Organic Dairy*
 Titus & Susanne Petersheim
 Willie Petersheim, *Shallow Creek Farm*
 Tyler Rawlins, *TJ Farms*
 James Ringer, *J&J Ringer*
 Carl Rosberg
 Mark Roser
 Denis Ruwersma, *Clarksville Research Center*
 Julie Schaefer, *The Potager*
 David Schirmann, *Gentile Bros.*
 Dennis & Martha Schrock
 Ernest Schwartz, *Orchard View*
 Hal & Aaron Schwartz, *Schwartz Dairy Farm*
 Marvin Schwartz
 Lottie Schwartzentruber, *Blue Mound Layer*
 Kelly Singer, *Fresh Roasted Almond Co.*
 Larry Smith & Phil Bloom, *Custom Feed Services*
 Howard Sobel, *Crooked River Coffee*
 Edward Sommers, *Edward Sommers Farm*
 Emanuel & Rosina Steury, *Steury & Sons Produce*
 Amos Stoltzfus
 Elmer Stoltzfus, *Mountainside Organic Farm*
 Aaron Stutzman
 David Troyer
 Marvin Troyer
 Ruben & Esther Troyer, *Rock River Farm*
 Elmer Ulrich, *Sunny Ridge Organics*
 Jonathan Watts & Jennifer Tuttle, *Meadowlark Farm*
 Raymond Weaver, *Weaver's Produce*
 Solomon & Steven Wehrauch, *Heldman Farm*
 Alan Wettstein, *Cedar Lane Organic Farms*
 Jon & Henry Wettstein, *Wettstein Organic Farms*
 Clarke & Pat Wehtham, *Wetham Organic Farm*
 Michael Wood, *Alfagreen Supreme*
 Lester Yoder
 Marty Yoder
 Philip Yoder, *Pine Ridge Dairy*
 Verlin Yoder
 Noah Yutzky, *Parkman Produce*
 Debra & Randy Zelov, *Windswept Farm*

FAMILY

Ivan & Ratko Erceg
 Jo Beth & Andy Fruechtnght
 Wendy Hill & DJ Bass

INDIVIDUAL

Reber Dunkel
 Diane Durbin
 Stephanie Holden
 Cecilia Kloecker
 Keith Knox
 Mary Kuhner
 Judy Overstreet
 Ann Russell
 Mary Anne Ryan
 Pamela Satterfield
 Joseph Thomas
 Judith Winner
 Earl Wyant

STUDENT

Gina Betti
 Travis Freeman
 Randall Martinez
 Matt Miller
 Benjamin Nava
 Ethan Snyder
 Danielle Tolliver

MIKE ANDERSON



Mike Anderson rejoined the OEFFA education staff in June as Sustainable Agriculture Educator, adding his specialty crop expertise to our sustainable and organic assistance and education work. Mike grows a wide variety of fruits, vegetables and flowers at his Delaware County farm, Sundog Specialty Crops. Michelle Gregg, OEFFA's current Sustainable Agriculture Educator, will work for

OEFFA from time to time, lending her expertise on grain, livestock and food safety issues. All inquiries should be directed to Mike.

MILO PETRUZZIELLO

This July, OEFFA also welcomes Milo Petruzzello to OEFFA as our new



Program Associate, who will help plan OEFFA's annual conference and other educational events. Previously, Milo worked as the Regional Marketing Coordinator for Green B.E.A.N. Delivery. He has a Masters of Science in Arts and Administration from the University of Oregon. As part of his work there, he organized complex educational and performing arts events. His background in event

planning and grounding in the world of Ohio sustainable agriculture make him a great addition to the OEFFA staff.

UN-CLASSIFIED ADS

For Sale: Certified organic 1st cutting hay. \$3/bale. Call Chet in Lorain Co. at (440) 647-3927.

For Sale: Laying hens (1 yr old, barred rock, brown eggs). Brown eggs, \$2 at the farm or \$3 at the Granville Farmers' Market Saturday mornings. Call Michael and Sandi in Licking Co. at (740) 745-5348.

For Sale: Organic farm for sale by owner in De Graff, OH. House and outbuildings on 21.4 acres located at 7737 Salem-Cemetery Rd. Includes woods, fruit trees, wild berries, herbs and 6 acre hay field. \$375,000. Call Nikki in Logan Co. at (937) 362-9855.

Classified ads are free for members and \$5 for non-members. Submissions no longer than 30 words are due by September 15 for the fall issue. Email oeffa@oeffa.org or call (614) 421-2022 Ext. 203.



Ohio Ecological Food and Farm Association
41 Croswell Rd., Columbus, Ohio 43214

Non-Profit Org
U.S. Postage
PAID
Columbus, OH
Permit No. 6349

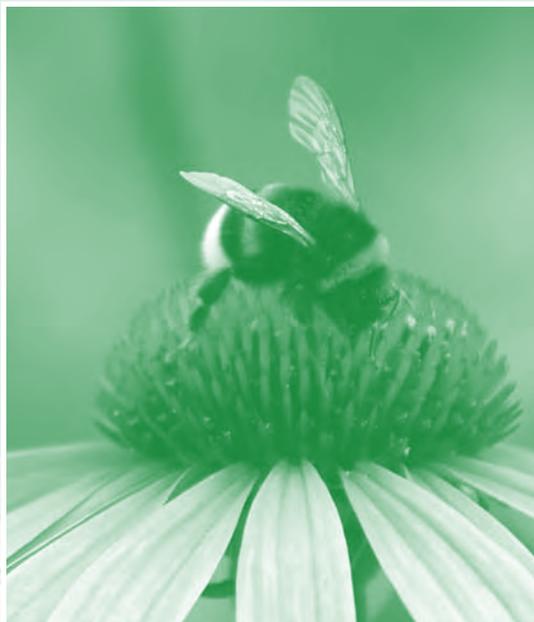
Return Service Requested

Protecting Your Honey Bees from Pesticides

Beekeeping is on the rise in Ohio. In 2011, there were over 4,000 registered beekeepers caring for more than 6,000 apiaries in the state. But, this April, hundreds of thousands of dead honeybees were discovered outside hives in central Ohio. While Ohio agriculture officials look for the cause, some beekeepers believe the deaths were caused by neonicotinoid pesticides. Beekeepers should take precautions to keep their hives safe this summer.

According to Ohio Administrative Code 901:5-11-02, anyone planning to apply a pesticide that is labeled to be toxic to honey bees to a flowering crop over an area of one-half acre must notify all owners registered with the Ohio Department of Agriculture (ODA) within one-half mile of the treatment site at least 24 hours in advance.

However, that beekeeper must also have the apiary posted with a name and telephone number so that the applicator can notify him or her. If the beekeeper has registered the apiary, the ODA will have the location on file and be able to provide a



list of area apiaries to applicators. If contact information is not posted and the location is not registered with the ODA, the beekeeper has no recourse if the bees are affected by a pesticide application.

Beekeepers can help themselves by contacting the owners of nearby properties and alerting them that apiaries are nearby.

Unfortunately, state law does not regulate the use of treated seed near apiaries. Neonicotinoids are used to coat seed corn and have been linked to bee deaths in other states and countries.

If beekeepers suspect that their bees were affected by a pesticide, they should take the following steps:

1. Contact their County Apiary Inspector. Visit the ODA's Apiary Program website at www.agri.ohio.gov/divs/plant/apiary/apiary.aspx.
2. Take pictures of the hives and collect as much information as possible.
3. Collect 50-100 bees and freeze them as soon as possible. Do not collect bees that have been lying on the ground as they deteriorate quickly. Leave approximately 100 bees in place for the ODA to collect.
4. Contact the ODA at (614) 728-6373 as soon as possible. An official will try to determine the cause of the bees' death.
5. Report suspected pesticides kills to the Ohio State Beekeepers Association at www.ohio-statebeekeepers.org.

Most information in this article was provided by the OSU's Buckeye Yard and Garden Line (2012-05).