The 2010 EQIP Organic Initiative:
Program Expanded to Include High Tunnels
by Mike Anderson

Certified organic farmers and those transitioning to organic production will receive $50 million in federal funds this year to help them implement conservation practices on their farms. In Ohio alone, $840,000 is earmarked for organic and transitioning farmers. An additional $300,000 is earmarked for Ohio specialty crop producers.

A result of the landmark 2008 Farm Bill, this money is available to producers who participate in the Natural Resource Conservation Service (NRCS) Environmental Quality Incentive Program (EQIP). The EQIP Organic Initiative is designed to assist producers with the implementation of conservation practices that address an identified resource concern on their farm.

Established in 2009, the EQIP Organic Initiative provides technical assistance and financial payments to help farmers conserve natural resources on cropland. Practices that farmers have already adopted are not eligible.

All Ohio farmers can apply for general EQIP conservation payments. Only organic and transitioning farmers are eligible for the EQIP Organic Initiative. The application process for all EQIP contracts is competitive and typically half of the applications result in contracts. The Ohio NRCS will rank applications based on the predicted environmental impact, which will be used to determine who will receive contracts to participate.

Farmers who participate in the EQIP Organic Initiative work with their county NRCS staff to develop a slate of conservation practices that the farmer can receive payment for adopting. Conservation practices may be management practices (e.g. pest management, animal manure management) or structural practices (e.g. waste storage facilities, livestock fencing).

Beginning in 2010, Ohio farmers will be eligible for a new conservation practice, the construction of a hoop house or high tunnel. NRCS will provide cost share payments for the purchase and construction of one high tunnel per farm. High tunnels in this practice standard can cover as much as 5% of 1 acre (around 2178 sq. ft.). NRCS will pay up to 75% of the cost for a new high tunnel for successful applicants.

As this article went to press, deadlines for applying for EQIP had not been set. Farmers who are interested in learning more should contact their county NRCS office as soon as possible. It is likely that applications will be due very soon.

For more information, go to www.nrcs.usda.gov/ or to find your county’s NRCS office, go to www.oh.nrcs.usda.gov/.
Next deadline March 15, 2010

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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.

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Back in my teaching days, my students were required to read a classic article titled “Tragedy of the Commons.” Written by Garrett Hardin, a biologist, the piece begins with Hardin asking readers to do a thought experiment: imagine a pasture used in common by many shepherds, each of which owns his/her own herd. In order to feed the family, ensure security, and maximize profit, what is the rational thing for each shepherd to do?

Hardin leads the reader to understand that for each individual shepherd, the rational action is to add more animals to his/her herd. Of course, when each person follows this logical course of action, the pasture will soon be overrun and depleted, and the animals – and possibly the people who depend on them – will starve.

The take home message was that the rational actions of individuals, in the aggregate, can lead to ruin for all.

Hardin was actually not so concerned about cattle as he was about human population growth, and his work, this notion of the tragedy of the commons, has been extended by others. Commercial fishing is a great example. As individual fishers logically try to maximize their catch, collectively they drive fish stocks precipitously low.

When I think about the current trends in agriculture, I often see a tragedy of the commons. For example, commodity producers, acting with self-interest, should want to bring as much product to the market as possible. But when each one does, the result is ruinous, as supply quickly outpaces demand and prices fall below the cost of production.

When I think about OEFFA farmers, though, I see a host of ways in which the tragedy has been averted. For example, the use of niche markets for sale of products is one way OEFFA farmers avoid the flood of goods which has drowned so many producers in low prices. (And why is it that so many policymakers and conventional farmers dismiss organics as “just a niche market?”) Additionally, the very essence of the organic standards ensures that producers cannot simply act in their own, short-term, self-interest but must act in accordance with the long-term sustainability of the natural resources on which we all depend.

The way in which OEFFA farmers produce and market food, the regulations to which many subject their production process, and the decision-making criteria they use, go significantly beyond narrow self-interest and have helped avoid this tragedy of the commons.

Instead, the collaboration of consumers and farmers that comprise OEFFA has created a commonwealth, a benefit for the community. This rightfully should be a source of pride for all of us. As we start a new year, I thank you for your dedication to sustainability in 2009 and applaud your commitment to our future common good.
By Danielle Deemer

Ed Snively and his wife Beth own a 114 acre hog farm in Knox County, which has been certified organic since 1986.

Ed already knew how to raise hogs because he had once helped operate a confined hog operation. The challenge was learning how to raise hogs on pasture and in open-front pens and how to grow organic feed. One essential part of the transition was switching from hogs common in confined operations to heritage breeds that fare better on pasture.

Today, Ed keeps about 100 head that include all ages. The hogs’ feed is organic and grown on the farm. Ed and Beth also run a feed operation that purchases only local organic grain. When the livestock are ready for slaughter, they are sent to an organic slaughterhouse in Fredericstown.

Ed is an organic farmer because he is proud to have a healthy body and a healthy farm. He finds “putting poisons in the soil” outright disturbing. Chemicals, he recalls, were like addictive drugs. In order to achieve the same results he had to apply more and more of them. The proof is in the soil, which today smells rich and has a healthy, complex structure. Ed says, “If you don’t have healthy soil you’re not going to have good quality grain. If you don’t have that, you’re not going to have healthy livestock.”

By breaking away from conventional farming mindsets and building his operation from the soil up, Ed has become one of the experienced farmers he once relied on for advice.

Curly Tail Organic Farm is an economic success as well as a personal triumph. Ed is fully aware of this fact, and only his own words can do it justice:

“Money wasn’t the reason why I went organic. It was the whole physiological aspect of it, the fact that you’re promoting the health of the soil and you’re producing a better product. And because of that, the farm is now self-sufficient. The biggest success story of the farm is that there’s no way that 92 acres of [conventional] corn and soybean would have paid for itself. Even with today’s [conventional] prices I don’t know how you could do it, because I know the input costs are outrageous.”

And yet there were conventional farmers who must have thought Ed was outrageous, once upon a time.

About the writer: Danielle Deemer is working on her Ph.D. in Rural Sociology at the Ohio State University. Danielle, through her OEFFA internship, profiled some of the organization’s most accomplished members and their successes, creating OEFFA’s Profiles of Success series. Support for this student training project is provided by USDA Grant # 2008-38420-18750 from NIFA. To read the full profile, go to www.oeffa.org.
Sure, nationally-recognized speakers Joel Salatin and Chef Ann Cooper are headlining this year’s OEFFA conference. But, just as importantly, the stars of the conference are also the many people in our area working for a better food system—from the workshop presenters to the food producers featured on the conference menu.

Conference workshops will feature experts from the national sustainable agriculture education community, OSU researchers and extension agents, farmers, and community activists leading the way in innovative production, marketing, and organizing practices.

Some highlights include Andy Pressman and Lee Reinhart (ATTRA) with an extensive track on small scale intensive farming practices. Andy and Lee return to the OEFFA conference following last year’s well-received SPIN (Small Plot INtensive) farming workshop to discuss SPIN, permaculture and Grow Biointensive Mini-Farming techniques. Joe Kovach will present “Using Ecological Principles to Design Small Fruit Systems” and Deborah Stinner will talk about producing high quality organic small grains.

Attendees can also learn about marketing opportunities and skills, including how to use social networking, presented by OSU Extension’s Rob Leeds and Julie Fox, and managing small farmers’ markets, presented by Christie Welch (OSU Extension). A how-to market to restaurants and grocery stores workshop will feature businesses that look to source local and organic products.

Want to learn more about off-grid living? OSU’s Maurus Brown will share his findings, and in a separate workshop, Christine Tailer will share her experience living off the grid. Athens area farmer J.B. King will cover pork production, processing and marketing, and Wayne Shingler will lead a comprehensive course on raising backyard chickens.

In addition to their keynote presentations, our speakers will be conducting “nuts-and-bolts” style two hour workshops. Joel Salatin will lead a workshop on mob grazing and Chef Ann Cooper will lead a workshop on setting up a healthy school lunch program.

With 12 tracks and more than 60 workshops over the weekend, there’s something for everyone.
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OEFFA members will have the opportunity to discuss and vote on by-law changes and to elect a new Board of Trustees at the 2010 business meeting in Granville on Saturday, February 13 from 5:15-6:15 p.m. The meeting will be held on-site at the OEFFA conference and will be open to OEFFA members at no cost.

OEFFA BOARD ELECTIONS 2010-2011

The current OEFFA Board has proposed the following slate of officers. Nominations will also be accepted from the floor at the time of election.

FOR PRESIDENT: DARREN MALHAME
Darren Malhame is a lawyer by training, having previously been a litigator in Washington, D.C. Several years ago, Darren decided to return home to Ohio and join his brother and sister-in-law as controlling partner in the Northstar Café restaurants. Northstar supports local farmers by putting as much local and organic food as possible on their menu. Darren brings a deep passion for local food system development and business experience to the board.

FOR TREASURER: JOHN SOWDER
John Sowder is a long-time member of OEFFA who works in the food industry. As the current treasurer, John believes he has made significant improvements to OEFFA’s finances, and hopes to build on this success if re-elected. He believes his past experience will be useful to OEFFA, and asks for members’ support at the February membership meeting.

FOR SECRETARY: MARDY TOWNSEND
Mardy Townsend raises grass-fed beef on certified organic hay and pasture in Windsor, Ohio. Mardy’s farm, which currently has 30 cows, with the goal of expanding to 50, sells the animals direct to markets in northeast Ohio. Life experience includes working in a rape crises center, doing human rights and disaster relief work, and experience as an agriculture extension agent. She is also on the SARE Technical Committee. Mardy has been a member of OEFFA since 1981 and her farm has been certified organic since 1998.

FOR MEMBER-AT-LARGE: MIKE LAUGHLIN
Along with his wife, Laura, Mike Laughlin owns and operates Northridge Organic Farm in Johnstown, Ohio. His farm has been certified organic for 20 years and raises fresh market vegetables and lamb. Mike has been an OEFFA member for 25 years and has held many positions including president of the board.

FOR MEMBER-AT-LARGE: CHARLIE FRYE
Charlie Frye began his involvement with OEFFA many years ago after spending seven years of his ministry life involved with the Rural-Urban (Rurban) Gardening Project. He honed his skills of consensus-building as he helped folks from a variety of backgrounds learn and teach each other about gardening in rural and urban settings. Charlie knows OEFFA well, having served as president and vice president of the board as well as on several committees. He and his wife, Nancy Hull, live on five acres in Ashland County where they tend a garden and have 40 heirloom fruit trees, blueberries and asparagus plants.

FOR MEMBER-AT-LARGE: AMY BODIKER
Originally trained as a chef, Amy Bodiker has spent the past 10 years with nonprofit organizations that promote the connection between good food and improved personal, environmental, and community health. Amy was the founding director of Boston-based Chefs Collaborative and served as development director at Stone Barns Center for Food and Agriculture outside New York City from 2006-2009. Today, she lives in her hometown of Columbus and consults with food and farming organizations around the country, helping them to increase their fundraising potential and build capacity. Additionally, Amy is an avid gardener, enthusiastic cooking teacher, and occasional wedding cake maker.

PROPOSED BY-LAW CHANGES

1. Remove all mention of OCIA Chapter 1 from the by-laws.

Rationale: The chapter has been dissolved.

Specific language change:

Article VII.2
The Board of Trustees shall consist of a representative from each recognized chapter elected annually by the chapter; an OEFFA member representative from OCIA Ohio Chapter #1 elected annually by OCIA OH#1, a President, Secretary, Treasurer and three At-Large representatives, all elected annually by the membership from a slate of nominees publicized in advance of the meeting. The nominating committee shall use all diligence to assure that the candidates for officers and at-large trustees represent a diversity of interests and perspectives.

Article VII.5
The term of office for trustees is one year, running from one Conference Business Meeting to the next. Trustees may serve consecutive terms, and an individual may fulfill more than one Board position. Vacancies shall be filled by the Board until the corporation’s next Business meeting except in the case of OEFFA Chapter or OCIA #1 Representatives.

2. Clarify when annual reports will be presented.

Rationale: Currently the by-laws are inconsistent on this point. This change amounts to a bit of “house-cleaning” to make by-laws internally consistent and in line with practice.

The proposed change to Article VII.1.C , which states when reports to the membership will be made, makes it consistent with Article V , which describes when corporate meetings will be held. A similar change is required to the Certification by-laws (Article VI.1.B)

Specific language change:

Article VII.1.C
Present an annual financial report and reports of projects and activities to the membership at the corporation’s fall membership meeting.

Article VI.1.B (of the Certification By-laws)
Present an annual financial report to the membership at the corporation’s fall membership meeting.
**Farm to School Bill Introduced**

Representative Sam Farr (CA) introduced the Children’s Fruit and Vegetable Act (HR 4333) which includes several provisions that would increase the availability of fresh fruits and vegetables in school cafeterias, as well as create $50 million in mandatory funding for the Farm to School program. HR 4333 has been referred to the House Education and Labor Committee and Agriculture Committee.

**The Farm Income Forecast Down For 2009**

The USDA Economic Research Service has released the 2009 Farm Income Forecast. Net farm income is forecast to be $57 billion in 2009, down $30 billion or 34.5% from 2008.

**USDA Will Implement CRP Transition Option in 2010**

The USDA has agreed to implement the Conservation Reserve Program Transition Option in early 2010, in response to grassroots pressure from the National Sustainable Agriculture Coalition, 80 family farm organizations, and nearly 7,500 individuals. The CRP Transition Option was included in the 2008 Farm Bill and was fully funded but the USDA was planning to delay implementation for at least two years. The Transition Option will offer incentives to land owners enrolled in the CRP to sell or lease the land to beginning or minority producers using sustainable or organic farming practices when their CRP contracts expire.

**Antibiotic Resistance Estimated to Cost $20 Billion a Year**

Antibiotic-resistant infections cost patients, their families, and the U.S. healthcare system $20 billion a year, according to a new study published in *Clinical Infectious Diseases*. The researchers estimated that there were 900,000 such infections nationwide in 2000. Antibiotic-resistant bacteria develop in response to the overuse of antibiotics in both human medicine and food animal production.

**USDA Increases Funding for Climate Change Research**

The USDA announced a Global Research Alliance to Combat Climate Change, a research collaboration with over 20 countries. The USDA said that it would increase its investment in climate change adaptation and mitigation research for agriculture by $90 million over the next four years, bringing the total USDA research dollars dedicated to climate change to over $320 million.

**Study Shows Benefits of No-Till**

A 29 year tillage study conducted at the University of Nebraska Rogers Memorial Farm, has shown that continuous fields using no-till build soil structure, usually have a higher yield, and are more profitable. The no-till treatment also developed a better root system and stood better than the disked treatment. The no-till averaged 235 bushels per acre versus 210 for the disked trial.

**New USDA Office to Help Small Farmers**

The U.S. Department of Agriculture has opened the Office of Advocacy and Outreach (OAO) to improve access to USDA programs and enhance the viability and profitability of small, beginning, and socially-disadvantaged farmers and ranchers.
A series where OEFFA staff answers frequently asked questions about NOP regulations, and offers suggestions for working within the regulations. We hope this column will be helpful to our organic producers and consumers.

By Lexie Stoia Pierce and Andy Hupp, OEFFA Certification, (614) 262-2022 Ext. 221, and Mike Anderson, OEFFA Education, (614) 421-2022 Ext 204

LABELS ON ORGANIC PRODUCTS REVISITED

1) I would like to label my beef as “100% Certified Organic Grass-Fed Beef.” Would this work under the NOP?

Yes. Handlers of organic products may make additional label claims, provided such claims are truthful and do not violate the NOP regulations or other Federal or State labeling regulations [USDA AMS NOP Online Training, June 2009].

2) I have searched everywhere for organic carob chips and cannot find them. Can I use nonorganic carob chips in my certified organic cookies?

Only if you are labeling your cookies as “Made with organic ___” (with the blank being a specific ingredient/food group) and following the requirements of §205.304. A product labeled as “Certified Organic” may only contain:

1. organic ingredients,
2. nonagricultural (nonorganic substances) as listed in §205.605, and
3. nonorganically produced agricultural products as listed in §205.606, provided they are not commercially available as organic.

If you would like to use an ingredient from §205.606, you must conduct a search to source organic ingredients first (thus proving it is not ‘commercially available.’) In order to use nonorganic carob chips and label the product as ‘Certified Organic,’ you would have to petition the National Organic Standards Board (NOSB), which makes recommendations to the NOP, to add the ingredient to §205.606. More information on petitioning the NOSB can be found at http://www.ams.usda.gov/AMSv1.0/NOSB.

3) Please explain the different tiers of labeling in the Organic program.

A) 100% Organic
A product that is 100% certified organic (excluding water and salt). This means it could not contain nonagricultural (non-certifiable) ingredients such as baking soda or pectin. At no point could the product be processed with a non-organic product to retain the 100% organic label. All 100% organic products must have the name of the certification agency on their labels under the operation’s address, and may use the USDA and/or certification agency logo.

Examples of the USDA Organic Logo and the OEFFA Certification Logo

Labeling example: 100% Certified Organic Dried Cherries

B) Organic
A product that contains no less than 95% organically produced raw or agricultural products (excluding water and salt). The remaining ingredients may be:

a) a nonagricultural substance from §205.605 (like ascorbic acid);

b) a nonorganic agricultural substance from §205.606 (like cornstarch).

If you would like to use an ingredient from §205.606, you must first show that the product is not ‘commercially available’ as organic by conducting and documenting a search for it.

Labeling example: Organic Soup Mix (Organic Great Northern Beans, Organic Dehydrated Carrots, Organic Thyme, Organic Rosemary, Turkish Bay Leaves) [Turkish Bay Leaves appear on §205.606]

C) Made with organic [specific ingredients]
A product with at least 70% organically produced ingredients. The remaining agricultural ingredients must not be produced using sewage sludge, ionizing radiation, or genetic modification. A product may be labeled with a food group (made with organic grains) or specifically (made with organic barley), but cannot be labeled the general “made with organic ingredients.” A processor may choose this label if they feel using certain organically-available ingredients would be cost prohibitive. The product must list the certification agency for the product, and may list that agency’s logo. However, a USDA logo may not be displayed.

Labeling example: Tortilla Chips Made with Organic Corn (Certified Organic Corn, Safflower Oil, Lime, and Salt)

D) Other labels with the word ‘organic’
Farmers and processors who gross <$5,000 income from organic products are exempt from certification under the NOP, but must follow the standards to use the term ‘organic’ (they cannot use the description “certified organic”). Also, any processor may use certified organic ingredients in their product (listed as such in the ingredients) without certification as long as they are not advertising the product as “organic” or using the USDA logo.

Under the NOP, cosmetics, body care products, dietary supplements, and other non-food products are not addressed specifically. One may find the term organic used loosely (and incorrectly) on such products.

When in doubt, look for the name of the product’s certification agency on the label. You may always contact the agency to obtain a copy of the grower or processor’s organic certificate, which is public record.

More information about organic labeling can be found in the NOP Standards Subpart D—§ 205.301-205.311.
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OEFFA News ♦ Winter 2010
Sweet Potatoes for Taste and Nutrition All Year

Sweet potatoes aren’t just an accompaniment to holiday meals. These nutritious roots are very versatile and can be used in soups, entrees, salads, sides, and desserts.

Oven Baked Sweet Potato Fries

3 Tbs. olive oil, for lightly coating
3 large sweet potatoes, peeled and sliced like steak fries
1 tsp. kosher salt
1 Tbs. taco seasoning or 1/2 tsp. black pepper and 1/2 tsp. paprika

Preheat oven to 425 degrees. In a large mixing bowl, drizzle oil over the potatoes and toss to coat. Add salt and seasonings and toss. Place sweet potato fries in one even layer onto a baking sheet, keeping space between them so they get crispy on all sides. Bake in batches if necessary. Place in oven for 10 minutes, then flip them over. Bake 10 more minutes until soft on the inside and browned on the outside. Let cool 5 minutes before serving.

Sweet Potato Pie

2 cups cooked sweet potatoes, mashed
4 Tbs. margarine, melted
3 eggs
1 cup sugar
1 tsp. cinnamon
1/4 tsp. grated nutmeg
3/4 cup milk
1 tsp. vanilla
9 inch unbaked pie shell
1/2 cup shredded coconut, opt.

Place all ingredients but pie shell and coconut in a blender. Blend until smooth. Pour mixture into baked pie shell. Sprinkle coconut on top, if desired. Bake at 375 degrees for about 45 minutes or until set in the middle.

Sweet Potato and Lentil Soup

1 large onion, diced
2 Tbs. olive oil
3 cloves garlic, minced
1 lb. lentils (2 1/3 cups)
2 lb. sweet potatoes, peeled and diced
3 stalks celery, sliced
3 large carrots, scrubbed and sliced
32 oz. canned tomatoes, chopped
8 cups water
2-3 cups coarsely chopped Swiss chard or spinach
1 Tbs. honey or raw sugar
2 tsp. salt
1 Tbs. basil
1 tsp. oregano
1/4 cup chopped parsley, opt.
1/2 tsp. black pepper
Dash of ground cloves

Sauté onions and garlic in oil until soft. Add sugar and sauté briefly. Add all other ingredients except carrots, potatoes and greens. Bring to a boil and simmer for 45 minutes. Add potatoes and greens. Simmer for another 30 minutes. Serves 6-8.

Sweet Potato and Lentil Soup

3 lbs. chicken pieces
1/4 cup vegetable oil
1/2 cup dry white wine or apple cider
1 1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. ground cinnamon
1 Tbs. brown sugar
2 tart apples, cored, cut in wedges
3 sweet potatoes, sliced

Brown chicken pieces in a heavy skillet in hot vegetable oil. Drain off all but 1 tablespoon of the oil. Combine wine or cider with salt, pepper, cinnamon, and brown sugar. Add this mixture to chicken in skillet, along with the apple wedges and sweet potato slices. Put everything in a crock pot and cook on low for 6-8 hours. Alternatively, continue in skillet. Baste chicken with the liquid. Cover skillet and cook over low heat for 30 minutes, basting occasionally, until sweet potatoes are tender. Serves 6.
The Winter Harvest Handbook
By Eliot Coleman

How can you eat locally in the winter? Eliot Coleman, the all-season farmer from Maine and author of the new book The Winter Harvest Handbook, offers ideas for providing fresh local produce even in snowy climes.

Coleman’s key suggestion for growing fresh crops throughout even the harsh Maine winters involves the use of unheated greenhouses paired with floating row covers to increase the temperature around tender crops. His system has evolved to include moveable cold houses that can be shifted from summer hot house crops over to summer-started winter crops of greens and roots. By getting a jump start while the days are long enough to promote growth, the plants reach near-maturity before the days shorten significantly, and they can then be picked in succession throughout the winter months.

“In other words,” Coleman explains, “we were not extending the growing season as one hopes to do in a heated greenhouse but, rather, we were extending the harvest season.”

The methods Coleman uses can be duplicated anywhere and the gradual development of the process is outlined in careful detail in The Winter Harvest Handbook, bringing his previous books (including Four-Season Harvest) up to date.

Jennifer McMullen is a freelance writer and beginning farmer. She serves as secretary to the board of the Wooster Local Foods Cooperative, Inc.

Go paperless!
Save resources and receive your newsletter more quickly!

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Books, Guides, and Reports

Farm Employee Compensation Factsheet—The Ohio State University Extension and the Department of Agricultural, Environment and Development Economics has conducted a wage and benefit survey to help farmers answer questions about how to compensate full- and part-time farm employees.

http://ohioline.osu.edu/ae-fact/pdf/AE_12_08.pdf

Crop Rotation Manual—SARE has released a new manual, Crop Rotations on Organic Farms. The manual, which is available for free download, includes in-depth information about the applications and attributes of crop rotations in different cropping systems and field conditions.

www.sare.org/publications/croprotation.htm

Student Gardens Guide—A new guide, Student Gardens and Food Service, helps student gardeners establish a successful relationship between the campus food service team and the student garden.

http://bit.ly/10u64on

Workshops, Presentations, and Services

Farmland Preservation Podcasts—Audio recordings and presentations from the 2009 Ohio Farmland Preservation Summit are available as podcast files.

http://smallfarms.oregonstate.edu/organic-fertilizer-calculator

Meat Processor Help Line—The USDA has opened a new help desk for operators of small meat, poultry, and egg processing plants. The toll-free line will be staffed by specialists who can answer producers’ questions about agency requirements. To speak to a staff specialist, call 1 (877) 374-7435. Customers may also contact the help desk by email at InfoSource@fsis.usda.gov.

Funding Opportunities

Graduate Student Grant—NCR-SARE is offering grants for graduate students working on research that addresses sustainable agriculture issues. Projects can receive up to $10,000 in funding. Proposals are due January 28, 2010.

http://www.sare.org/ncrsare/grad.htm

Youth Scholarships—The USDA/1890 National Scholars Program is now accepting applications from high school seniors, juniors and sophomores for the 2010 academic school year. The program is designed to expand diversity in the USDA through the recruitment of talented students into public service in agriculture and related fields. Applications are due by February 1, 2010.

http://www.ascr.usda.gov/1890programs.html


http://www.ascr.usda.gov/1890programs.html

On-Farm Research Grant—The Paul C. and Edna H. Warner Endowment Fund for Sustainable Agriculture Interdisciplinary Grant Program for On-Farm Research awards grants up to $5,000 for projects to research profitability, energy efficiency, social consequences, and environmental soundness of sustainable agriculture practices and production systems. Applications are due February 26, 2010. Contact Megan Shoenfelt at (330) 202-3521 or shoenfelt.0@osu.edu
Heart of America Grazing Conference
Wednesday, January 20 – Thursday, January 21, 2010
Roberts Conference Center
Wilmington, Ohio
Sponsored by the Ohio State University Extension Office and the Ohio Forage and Grassland Council, this conference will provide livestock producers the chance to hear about research-based information, talk with other livestock producers from the Midwest, and talk with vendors. Cost: $75. Includes meals and program materials. For more information, contact Jeff at (740) 397-0401 or mccutchewn.30@osu.edu.

A World Class Website in 60 Minutes
Tuesday, February 2, 2010
Blue Rock Station
Zanesville, Ohio
Websites that would have cost literally tens of thousands of dollars just a couple years ago can now be created quickly and easily using free and public software such as Word Press and Joomla for less than $100/year. Create your own website, complete with shopping carts, surveys, forms, video, or whatever you can imagine with little or no technical know-how. For more information, go to www.bluerockstation.com.

Earn a Little “Green” by Growing Greens
Tuesday, February 2, 2010—7-8:30 p.m.
Turner Farm
Cincinnati, Ohio
Part of Turner Farm’s “Reap What You Sow, Sell What You Grow” series, this discussion will focus on varieties of greens that sell and grow well, along with tips to raise them year round. Cost: $12. Reservations are required. For more information, contact Sally at (513) 561-7400 or turnerfarm@zoomtown.com.

OEFFA’s 31st Annual Conference: “Growing with Integrity, Eating with Intention”
Saturday, February 13 - Sunday, February 14, 2010
Granville, Ohio
The conference will have a full offering of informative, hands-on, educational workshops; exhibitors; a fun and educational kids’ conference; great homemade meals featuring local, organic foods; Saturday evening entertainment; networking opportunities; and dynamic keynote speakers—Joel Salatin and Chef Ann Cooper. For more information, see Pg. 4 of this newsletter, go to www.oeffa.org, or contact Renee at (614) 421-2022 Ext. 205.

3rd Annual Permaculture Design Certification
Friday, February 19 – Sunday, April 11, 2010
Cincinnati, Ohio
OM Valley Permaculture is proud to present 72 hours of classes, hands on activity, and important permaculture information needed for certification. The classes will cover holistic home and site design, low maintenance and high yield agriculture, ecological building, appropriate technology, and more. Sponsored by the Cincinnati Permaculture Guild, OEFFA, and the Mill Creek Watershed Council. For more information, go to http://OMValleyPermaculture.wordpress.com or call Braden at (513) 569-2579.

Earn a Little “Green” by Growing Greens
Tuesday, February 23, 2010—7-9 p.m.
Turner Farm
Cincinnati, Ohio
Part of Turner Farm’s “Reap What You Sow, Sell What You Grow” series, this discussion will help you start a conversation at your market table by growing unusual produce. The panel will focus on fruits and vegetables such as Jerusalem artichokes, broccoli raab, garlic scapes, and tomatillos. Cost: $12. Reservations are required. For more information, contact Sally at (513) 561-7400 or turnerfarm@zoomtown.com.

Marketing Your Green Business
Thursday, March 11, 2010
Blue Rock Station
Zanesville, Ohio
Learn how some simple, free, or inexpensive techniques can boost sales or awareness of your products or business. For more information, go to www.bluerockstation.com.

OEFFA Pre-Conference: “Joel Salatin’s Ballet in the Pasture”
Presented by Chipotle
Friday, February 12, 2010—10 a.m.-4 p.m.
Granville Middle and High Schools
248 New Burg St., Granville, Ohio
Learn about Joel Salatin’s grass-based multi-species livestock farm, Polyface Inc., designed for each species to perform some of the farm work through its own natural behaviors. Polyface’s choreographed plant-animals symbiosis heals the landscape, the community, and the eater. Topics include species-appropriate portable shelters and fences; landscape planning; forage growth principles, monitoring, and rationing; value adding; home processing; nutrient cycling; and more. For more information, go to www.oeffa.org or contact Renee at (614) 421-2022 Ext. 205.

OEFFA News ◆ Winter 2010

Many more local and national events are listed at www.oeffa.org/events
WANTED: Walk behind garden tractor/rototiller in good condition. Please call Gerry at (614) 853-0290.

WANTED: Old leaky watering troughs for children’s garden in Miami County Park District. Can pick up in Miami County area. Call Tama at (937) 667-1286 Ext. 102.

FOR SALE: 3 young Kiko-Nubian cross doe goats. Very healthy and up-to-date on shots, come with health records, excellent foragers/brush goats. 2 are half Kiko/half Nubian, decent milkers, and kidded in the field. 1 is 3/4 Nubian and 1/4 Kiko and should be a great milker. Have been exposed to New Zealand Kiko buck for early April kidding. Asking $200 each or $550 for all three. Contact Mary-Frances near Centerburg at (740) 625-6568 or maryfrances@rudolphsrabbitranch.com.

FOR SALE: 12’ Brillion cultipacker, $495; 12’ vibrashank IH No. 45 field cultivator, good condition, $950; 110 gallon sprayer with PTO pump,.3 pt. hitch, 40’ spray coverage, $950. Call Dale at (937) 372-7411.

FARM FOR LEASE: 10 acre farm in Maysville, KY. Available in March for lease. $900 per month+ deposit. Raised beds greenhouse, barns, and brick farm house. Pictures available at www.sibcycline.com (enter address: 4187 Slack Pk). Call Dan at (859) 653-4813.

FARM FOR SALE/LEASE: Farm house set on 100 wooded acres in Trumbull County. Roughly 10 acres cleared. Tractor and backhoe on property. Contact Bob at (215) 873-4112 or rjecmservices@aol.com.

Un-Classified Ads are FREE to OEFFA members in good standing, unless a commercial product or service is being advertised. Ads for commercial goods or services, and ads from non-members should be mailed with payment of $5 for each insertion, to OEFFA News, 41 Crosswell Rd., Columbus, Ohio 43214 or newsletter@oeffa.org

Welcome New OEFFA Members

FAMILY
Steven & Elizabeth Dutenhaver
David Mathews
Jefferson & Kelly Roberts

FAMILY FARM
Marshall Branstool
Ed Heft

STUDENT
Caitlin Eger
Felice Forby
Kristi Graf
Richard Pine

INDIVIDUAL
Caty Crabb
Chris Crader
James Gomolk
Peter Goodman
Dale Knobel
Valerie Lonneman
Genevieve Reiner
Andrea & Ben Sebastian
Cynda & Don Shelton
Ken & Carol Shelton
Mardee Sherman
Jolene Strubebe
James Taglia
Aaron Teter

BUSINESS
Kyle Williams
McGeary Organics

as of 1/4/2010

OEFFA Chapter Contacts

Athens Chapter
Athens and surrounding counties
Ed Perkins, President (740) 664-3370

Capital Chapter
Franklin County and surrounding area
Lisa Large, President (614) 878-7324

Heart of Ohio Chapter
Knox, Licking and Delaware counties
Janell Baran, President (740) 345-4689

Miami/Oxford Organic Network (MOON) Chapter
Butler and surrounding counties
Harv Roehling, President (513) 756-9272

Lake Effect Chapter
Ashtabula, Cuyahoga, Geauga, and Lake counties
Jo Schaefer, President (440) 255-6284

Grain Growers Chapter
Statewide
Marty Warncke, President (419) 384-7279

OK River Valley Chapter
Brown and Adams Counties, OH / Mason and Robertson counties, KY
Steve Daughtery, President (937) 392-1543

Real FOOD (Farmers Of Organic Delicacies) Chapter
Ashland, Holmes, Lorain, Medina, Stark, Summit and Wayne counties
Monica Bongue, President (330) 465-1399

Southwest Ohio Chapter
Southwest Ohio
Melinda O’Briant, President (513) 561-7400

Un-Classified Ads are FREE to OEFFA members in good standing, unless a commercial product or service is being advertised. Ads for commercial goods or services, and ads from non-members should be mailed with payment of $5 for each insertion, to OEFFA News, 41 Crosswell Rd., Columbus, Ohio 43214 or newsletter@oeffa.org

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OMRI recently approved Eureka™ for use in organic feed, silage and baled hay production!

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► Performs as a fermentation aid in silages
► Aids in producing healthier feeds
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For more information or the dealer nearest you, contact:
Greg Noble
International Stock Food Corp.
Phone: 574.248.0641 Email: greg@esfusa.com
www.eurekaorganic.com
Learn about Permaculture in 2010!

Permaculture is a design art that creates systems and communities that are based on nature. A combination of the words “permanent” and “culture,” permaculture involves caring for people, communities and our planet. Permaculture designers consciously choose interconnections that nourish and regenerate their system, whether that system is a small garden, household, farm, city or planet. Through continuous observation and response to feedback they build balanced and self-sustaining systems with high yields and no waste.

This summer OEFFA is proud to present a series of permaculture workshops on edible forest gardening to be conducted by renowned author and permaculturalist Dave Jacke. Edible forest gardening is the design and ecology of home scale food forests and can be implemented on places from city lots to farms. Dave will be with us in July and August to conduct several weekend courses, a few shorter introductory lectures, and a week-long intensive session. Don’t miss this chance to learn directly from Dave, who has a rare gift for teaching permaculture concepts in a manner that engages the audience experientially. We look forward to sharing the details of this series with you when they are confirmed.

Additionally, this spring OEFFA is co-sponsoring two different permaculture events. The Weekend Permaculture Design Course in Cleveland and Youngstown will be held weekends during February, March and April. The 3rd Annual Permaculture Design Certification course will be held in Cincinnati February 19-April 11. For more information, see page 14 or go to www.oeffa.org.

For more information about Dave Jacke and edible forest gardens, go to www.edibleforestgardens.com or contact Laura at laura@oeffa.org.