

	Sustainable Foundations	Gardening	Specialty Crops	Vegetable Crops	Grain Crops	Grazing and Dairying	Pastured Protein	In the Home	Urban Agriculture	Business and Marketing	People and Policy	Begin Farming	Potpourri
FRIDAY, FEBRUARY 10													
Session I 8:30 - 10:00 a.m.	Principles of Biological Systems, Part 1 (Dan Kittredge)	Who's Who: Beneficial Bug Identification for the Farm and Garden (Bethany Majeski)	Getting Started with Blue Fruits (Jim Riddle)	Farm Mechanization Efficiencies (Richard Wiswall)	Panel Discussion: Organic Grain Production Systems for Quality and Profitability (Jeff Harris, Lou Kozma, Ken Rider, Alan Sanderson)	The Positive Impacts of Grazing Cover Crops (Chad Bitler, Jonathan Gabis)	On-Farm Poultry Processing (Mike Badger)	Restorative Foods and Herbs (Barbara Utendorf)	Safe Handling and Use of Organic Approved Pesticides (Terry Grace)	Farming and Business Law: Tips for Making Legal Rules Work for You (Bret Kravitz, Chris Montgomery)	What do You Want From the Next Farm Bill? (Amalie Lipstreu)	Start with the Soil: Establishing a First-Year Fertility Program (Raymond Yoder Jr.)	Essential Concepts and Practical Application of Biodynamics (David Chal)
Session II 10:30 a.m. - 12:00 p.m.	Principles of Biological Systems, Part 2 (Dan Kittredge)	Chemical-Free Home Orchards (Mary Lou Shaw)	Specialty Cut Flowers: Varieties that Work Best for Our Climate (Steve Adams)	Garlic, Onions, and Leeks (Mick Lubber)	**It Happens, so Keep it on the Farm, and Save Money (Doug Billman)	Practical Homeopathy for Organic Livestock (Guy Jodarski)	Profitable Turkey Production for Thanksgiving and Beyond (Mike Badger)	Fabulous Fermentation (Jordan Aversman, Jennifer De Marco)	Urban Farm Planting and Management (Milan Karcic)	Working With Chefs Farm-to-Table (Richard Stewart, Alice Chalmers, Stephen Williams, Justin Dean)	FSMA Produce Safety Rule in Ohio: What it Means for Exempt and Non-Exempt Farms (Terri Gerhardt, Jodi Taylor)	Starting Your Own Farm Business From Scratch (Richard Wiswall)	Thoughts on Small-Scale Farming (David Kline)
Session III 2:00 - 3:30 p.m.	Growing a Livable Climate (Glenn Gall)	Using Green Manure and Cover Crops in Community and Small-Scale Gardens (Peter Huttinger)	The World of Herbs: Growing, Harvesting, Preserving, Promoting (Debra Knapke)	Panel Discussion: High Quality Organic High Tunnel Tomatoes (Jake Trethewey, Andy Miller, Doug Seibert, Mike Anderson)	Panel Discussion: Rejected! The Cost of Genetic Contamination and What Can Be Done (Patty Lovera, Ken and Nan Rider)	Panel Discussion: Dairy Milking Facility Options (Ernest Martin, Doyle Stoller, Dean Stoller)	Marketing Farm-to-Table Beef (Dennis Wood)	Herbal Medicine Making (Caty Crabb)	Business Planning for Ag Entrepreneurs (Stephen Washington)	Value-Added Producer Grants: Finding Funds to Add Value to Your Farm Products (Debbie Rausch)	What is Wrong with the Organic Label and How YOU CAN Fix It (Julia Barton, Christie Badger, Amalie Lipstreu)	Farming the Farm Bill: FSA Programs and How They Can Support Your Farm (David Drake, Matt Kleski)	Mindful Growing (Rachel Tayse)
SATURDAY, FEBRUARY 11													
Session IV 8:30 - 10:00 a.m.	Soil Health Management Systems (Clark Harshbarger)	Mini-Farms Master Class, Part 1: The Fundamentals (Ken Hargesheimer)	Sourcing Sustainable Hive Products to Support Bee Health (Dawn Combs)	Four Season Farming: Tips, Techniques, and Strategies For Year-Round Production (Michael Kilpatrick)	Interseeded Cover Cropping Experiments in Ohio (Ryan Haden)	Nutritional Needs of Small Ruminants (Casey Trinkaus)	Local Meats and the Co-op Model (Hannah Scott)	Foraged Foods on the Plate (Kate Hodges)	Water Quality's Role in Sustainability on Small and Urban Farms (Krishnakumar Nedunuri)	Effective Farm Finance: Growing the Future of Your Farm (Jeff McCabe)	An Agenda for Organic America (Jim Riddle)	Farmland Access 101: Options for Landowners and Growers (Krista Magaw)	Panel Discussion: Farmer-Friendly Approaches to Combating Food Waste (Abbe Turner, Sabrina Shirtzinger, Max Slater)
Session V 1:30 - 3:00 p.m.	Active Organic Matter in Your Soil (Steve Culman)	Mini-Farms Master Class, Part 2: Growing Techniques (Ken Hargesheimer)	So You Want to be a Chestnut Grower? (Greg Miller)	Addressing Soil's Needs with Cover Crops (Vicki Morrone)	Weed Management Through Proper Soil Nutrition (Keats Walker)	Converting Cropland to Productive Pasture (Bob Hendershot)	Co-existing with a Killer: Small Ruminant Parasite Management (Rory Lewandowski)	Stories from the Front Yard: A Suburban Homestead Builds Community (Amy Stross)	Low-Tech Farm Hacks and DIY Infrastructure (Lisa Helm)	Food Storytelling that Sells (Jackie and Ben Bebenroth)	Ohio Food Policy Network: Mapping the Vision for Ohio's Food System (Amy Baskes, Andy Wapner, Jill Clark)	The Path to Organic Certification: Lessons from Farmers (Julia Barton, Patrick Turner)	Understanding Food Insecurity in the U.S. (Mike Hogan)
Session VI 3:30 - 5:00 p.m.	Carbon Management for Resilient Agriculture, Climate, and Communities (Mark Cohen)	Mini-Farms Master Class, Part 3: Planning for Personal Food Security and Market (Ken Hargesheimer)	Growing Organic Apples (John Paul Rietz)	Growing Broccoli and other Fall Cole Crops the Easy Way (Mike Anderson)	Getting the Most Value from Cover Crops (Jay Brandt)	Key Things to Pay Attention to in a Grazing Operation (Jeff McCutcheon)	Panel Discussion: A Place for Pigs in Your Multi-Species Farm Business (Jesse Rickard, Brad Berry, Paul Dorrance)	Solar Goes Mainstream (Tom Rapini, Valerie Garrett)	Growing Efficiency Through Technology (Cadance Lowell)	Starting a Small-Scale Creamery (Sondra Guenther)	Fracking and our Food System (Patty Lovera, Mick Lubber, Christine Hughes)	Walk-Behind Tractors for Small Farms (Michael O'Donnell)	Managing Natives with Exotics (Braden Trauth)

2017 OEFFA CONFERENCE WORKSHOP DESCRIPTIONS

FRIDAY, FEBRUARY 10

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

Principles of Biological Systems, Part I

Dan Kittredge

Join Bionutrient Food Association director Dan Kittredge for an introduction to the principles of biological systems and how they can be leveraged to improve the productivity of your farm. This session will explore the relationship between food quality and growing techniques. Dan will share what it takes to create a thriving ecosystem on the farm, the factors involved, and the broader implications for human health.

Who's Who: Beneficial Bug Identification for the Farm and Garden

Bethany Majeski

Are you perplexed by the insects you see creeping along in your garden? Have you heard about the benefits of having natural predators, but are not sure how to tell friend from foe? Bethany Majeski, a naturalist with the Cleveland Metroparks, explains the life cycles of common beneficial invertebrates, as well as how to encourage them on your property. By the end of the presentation, you'll be familiar with ambush bugs, assassin bugs, soldier bugs, and more!

Getting Started with Blue Fruits

Jim Riddle

Blue fruits, like blueberries, black currants, elderberries, aronia berries, and honeyberries, have been popular in Europe and Asia, and are

gaining popularity in the U.S. These berries are great additions to diversified farms, and, with thoughtful planning and good management, will produce for many years. Jim Riddle of Blue Fruit Farm in Minnesota will share how to organically grow these niche berries for market.

Farm Mechanization Efficiencies

Richard Wiswall

Farmer and author Richard Wiswall knows the tools of the trade for improving farming efficiency. He will discuss the best cultivation tools to maximize weed control, harvest tools to speed the harvest, and packhouse tools for quicker and easier processing. Learn how a cost/benefit analysis can help you calculate how long it will take for a new tool to pay for itself.

Panel Discussion: Organic Grain Production Systems for Quality and Profitability

Jeff Harris, Lou Kozma, Ken Rider, Alan Sundermeier

[Description coming soon]

The Positive Impacts of Grazing Cover Crops

Jonathan Gabis, Chad Bitler

Photosynthesis may be one of the most powerful processes on the planet, yet many of us fail to harness its capabilities as a tool to improve production of our farms. In 2015, Greenacres Farm started integrating warm and cool season annuals into their grass-fed beef operation as a way to add more photosynthetic activity and lengthen their grazing season. Chad Bitler and Jonathan Gabis will share the positive outcomes on cattle, soil, and the ecology of their pastures.

On-Farm Poultry Processing

Mike Badger

Mike Badger of Badger's Millside Farm will present a virtual demonstration of processing

poultry on the farm in a humane, clean, and efficient way. He'll cover recommended equipment by scale, pre-slaughter routines, troubleshooting production problems at the evisceration table, and chilling requirements.

Restorative Foods and Herbs

Barbara Utendorf

Naturopathic doctor Barbara Utendorf will discuss the best foods and herbs for restoring and transforming health. Learn how different foods contribute to optimal health, as well as tips and recipes for easily incorporating them into your diet.

Safe Handling and Use of Organic Approved Pesticides

Terry Grace

Organic farmers use cultural, mechanical, and physical tools to control weeds, insects, and other pests, but sometimes economic pressures mean reaching for an approved chemical control to prevent crop loss. Just because a control is approved for organic production does not mean it cannot have a negative impact. Retired ODA regulatory inspector Terry Grace will discuss how to apply organic pesticides to minimize risk to the environment, the public, and the user.

Farming and Business Law: Tips for Making Legal Rules Work for You

Bret Kravitz, Chris Montgomery

Like any successful business, your farm must operate efficiently and cost effectively while also remaining compliant with legal requirements. In an increasingly complex legal landscape, farm and business owners can minimize risk and save unnecessary expense by being mindful of a few key legal concepts. Join Bret Kravitz and Chris Montgomery of Dickinson Wright law firm for an informative session.

What do You Want From the Next Farm Bill?

Amalie Lipstreu

Have you ever wondered about what the Farm Bill includes and whether it can actually make farming and food more sustainable, healthy, and resilient? You don't have to be a policy wonk to learn more about how this massive piece of legislation was developed, the influence it has over our daily lives, and how it can be a vehicle for change. Join OEFFA policy program coordinator Amalie Lipstreu for a plain-speak discussion of this important legislation.

Start with the Soil: Establishing a First-Year Fertility Program

Raymond Yoder Jr.

[Description coming soon]

Essential Concepts and Practical Application of Biodynamics

David Chal

Join David Chal from Greenacres Farm for a wide-ranging foray into the world of natural science and biological dynamics. David will describe the creative role of vibration and movement in the universe, linking the paths of stars to the unfolding patterns of plants. Learn about electricity, electromagnetic radiation, and paramagnetism, and how these and other natural forces can be used to improve soil, compost, pastures, and crops.

Session II: 10:30 a.m. – 12:00 p.m.

Principles of Biological Systems, Part 2

Dan Kittredge

In this second session, Dan Kittredge of the Bionutrient Food Association will take a deeper look at strategies for improving farm productivity by leveraging biological systems. Dan will lead attendees through an exploration

of specific questions, real life scenarios, and methods for applying these principles at any scale.

Chemical-Free Home Orchards

Mary Lou Shaw

Commercially grown apples, peaches, and cherries are treated with more chemicals than most other fruits and vegetables; however, Mary Lou Shaw explains how it is possible to grow beautiful and nutritious fruit that is chemical-free. Learn how to choose varieties, plant, prune, and control diseases with holistic care. Whether you have a single tree or a homestead orchard, you can manage your fruit trees organically.

Specialty Cut Flowers: Varieties that Work Best for Our Climate

Steve Adams

Tired of growing the same old annual cut flowers? Steve Adams of Sunny Meadows Flower Farm will identify other specialty varieties that work in this zone. He will offer tips for expanding your repertoire by planning for spring blooms in fall, using covered space for season extension, and more.

Garlic, Onions, and Leeks

Mick Luber

Not only do plants in the allium family make food taste better, but with antibacterial and healing qualities, their health benefits are also enormous. Mick Luber will advocate for adding them to your vegetable garden or farm for more diverse cropping and sales. Learn tips for growing alliums, including cultivation, handling, and marketing.

****it Happens, so Keep it on the Farm, and Save Money**

Doug Billman

We all know that **it happens on a farm, so why not put it to good use! Certified crop advisor, instructor, and retired organic dairy farmer Doug Billman will discuss how to incorporate manure into a sustainable systems approach in order to improve crop production while saving money and protecting water quality.

Practical Homeopathy for Organic Livestock

Guy Jodarski

When properly applied, homeopathy is a valuable tool for organic farmers to treat and prevent health care issues in their livestock. Organic Valley staff veterinarian Dr. Guy Jodarski has used homeopathic treatments on livestock for several years, and will guide attendees through an experienced-based introduction to homeopathy on the farm. Guy will share example remedies and provide effective applications for treating organic livestock.

Profitable Turkey Production for Thanksgiving and Beyond

Mike Badger

Turkeys are not just big chickens! Mike Badger of Badger's Millside Farm will detail the key management differences between the two birds. Mike will also share real-world production economics and provide an overview of the genetic differences between commonly available varieties. Turkeys are a Thanksgiving table favorite, but there's a wide variety of opportunities beyond just whole holiday birds.

Fabulous Fermentation

Jordan Aversman, Jennifer De Marco

Jordan Aversman and Jennifer DeMarco of Fab Ferments in Cincinnati will explain the benefits of fermented foods and the traditional techniques you can use to ferment at home. Enjoy a hands-on demonstration of making fermented salsa, fermented apple butter, and fermented hard-boiled eggs.

Urban Farm Planting and Management

Milan Karcic

Milan Karcic of Peace, Love, and Freedom Farm earns a living growing vegetables full-time in his northeast Columbus yard. Join Milan for an overview of the crops he plants, who he sells to, and how he manages the farm. He will share experience-based approaches to streamlining garden production and management, allowing you to increase productivity while lessening your workload.

Working With Chefs Farm-to-Table

Richard Stewart, Alice Chalmers, Steven Williams, Justin Dean

[Description coming soon]

FSMA Produce Safety Rule in Ohio: What it Means for Exempt and Non-Exempt Farms

Terri Gerhardt, Jodi Taylor

Many farmers wonder whether the Food Safety Modernization Act (FSMA) will affect their farm. Terry Gerhardt and Jodi Taylor of the ODA Food Safety Division will describe the FSMA Produce Safety rule and how it will impact Ohio's farms. They will focus particularly on the exemptions and implementation dates. Bring your questions to this interactive presentation with plenty of time for discussion.

Starting Your Own Farm Business From Scratch

Richard Wiswall

If you're new to farming or just starting out, don't miss this workshop with farmer and author Richard Wiswall! A systematic look at all the issues a new farmer faces will drastically reduce the often steep learning curve. From surveying the available market channels to putting smart money into the bank, Richard will offer guidance on everything it takes to operate a successful farm.

Thoughts on Small-Scale Farming

David Kline

[Description coming soon]

Session III: 2:00 – 3:30 p.m.

Growing a Livable Climate

Glenn Gall

Glenn Gall reminds us of the incredible power of nature, and how that power can transform farms in order to have a significant cooling effect on the climate. While carbon emissions receive the most attention as the primary climate culprit, land use has been generally overlooked in climate research, strategy, and policy. Glenn will discuss how farms can create moist, cooling microclimates and have an immediate and positive climate impact.

Using Green Manure and Cover Crops in Community and Small-Scale Gardens

Peter Huttinger

Turner Farm Community Garden Program director Peter Huttinger will explain how green manure and cover crops can improve tilth and biological activity in poor and depleted community garden soils. Learn how to use overwintering and succession cropping to improve soil vitality and increase organic matter, and explore hand tool and small

machine practices for working with these crops effectively.

The World of Herbs: Growing, Harvesting, Preserving, Promoting

Debra Knapke

From culinary to medicinal to industrial uses, herbs are an important part of our daily lives, and they are among the easiest plants to grow in the garden or on the farm. Join Debra Knapke for an inspiring exploration into how to grow, use, and preserve herbs. Engage in a conversation about how to market herbs and herbal products to your customers as essential components of a healthy lifestyle.

Panel Discussion: High Quality Organic High Tunnel Tomatoes

Jake Trethewey, Andy Miller, Doug Seibert, Mike Anderson

High tunnels can lengthen your tomato season and increase your yields. Long-time organic farmers Jake Trethewey of Maplestar Farm, Andy Miller of Miller's Organic Produce, Doug Seibert of Peach Mountain Organic, and Mike Anderson of Whitebarn Organics will share their strategies for producing high quality high tunnel tomatoes. Topics will include infrastructure requirements, variety selection, fertility strategies, and disease prevention.

Panel Discussion: Rejected! The Costs of Genetic Contamination and What Can Be Done

Patty Lovera, Ken and Nan Rider

[Description coming soon]

Panel Discussion: Dairy Milking Facility Options

Dean Stoller, Doyle Stoller, Ernest Martin

[Description coming soon]

Marketing Farm-to-Table Beef

Dennis Wood

[Description coming soon]

Herbal Medicine Making

Caty Crabb

Learn how to make your own plant medicines with herbalist Caty Crabb of the Appalachian Ohio Herb Clinic. Crabb will explain how to create high quality herbal extracts, including fresh and dry plant tinctures and herb-infused oils using the intermediary solvent extraction process. In addition to step-by-step instructions, Caty will demonstrate techniques.

Business Planning for Ag Entrepreneurs

Stephen Washington

Stephen Washington, Assistant Professor and Accounting, Economics, and Finance Program Director at Central State University, will help attendees understand the importance of creating a business plan. Define and focus your objective using appropriate information, analysis, and technology. Stephen will help attendees assess their services or products, potential customers, and financial resources.

Value-Added Producer Grants: Finding Funds to Add Value to Your Farm Products

Debbie Rausch

Do you want to process or market value-added farm products, but finances are putting you in a jam? Debbie Rausch of USDA Rural Development will describe how to write a successful Value-Added Producer Grant application, which can help you generate new products, create and expand market opportunities, and increase your farm income by helping you to keep more of the value of your production in your pocket.

What is Wrong with the Organic Label and How YOU CAN Fix it

Julia Barton, Christie Badger, Amalie Lipstreu
[Description coming soon]

Farming the Farm Bill: FSA Programs and How They Can Support Your Farm

Matt Kleski, David Drake

Farm Service Agency (FSA) Farm Bill programs make programs, services, and loans available for organic, small, and beginning farmers. Matt Kleski and David Drake of the USDA FSA in Ohio will go into detail about programs such as disaster assistance, insurance coverage, conservation, and farm loans.

Mindful Growing

Rachel Tayse

Sometimes it's hard to stay hopeful amidst the personal and global challenges of progressive farming. Mindfulness can bring clarity to the reasons that make toiling in the soil worthwhile. Urban homesteader and food educator Rachel Tayse will share how mindfulness keeps her grounded. Learn useful practices for maintaining a successful attitude during the inevitable trials of farming.

SATURDAY, FEBRUARY 11

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

Soil Health Management Systems: How to Identify Resource Concerns by Making Observations in the Field

Clark Harshbarger

Soil health management systems use a combination of conservation practices to promote ecological processes that enhance soil function. By considering five fundamental principles with each management decision, it is possible to select methods that can improve your soil's overall health. But before selecting which methods to use, it is important to identify your farm's inherent and dynamic soil properties. Resource concerns can also be observed in this process and addressed with management to unlock your soil's full potential. USDA NRCS soil scientist Clark Harshbarger will demonstrate tools that can assist producers in making those determinations in the field and how to correlate that information back to soil test and soil survey data.

Mini-Farms Master Class, Part 1: The Fundamentals

Ken Hargesheimer

Ken Hargesheimer's method of no-till mini-farming in permanent beds with permanent paths maximizes food production with minimum space by increasing yields, reducing labor, improving fertility, and ecologically managing weeds and pests. The mini-farms method provides an effective and sustainable approach for gardeners seeking personal food security, or small-scale farmers trying to boost their production. In this first session, Ken will introduce his method along with its key concepts and how to get started.

Sourcing Sustainable Hive Products to Support Bee Health

Dawn Combs

Honeybees make delicious products, but their population worldwide is in distress. Dawn Combs will discuss ways to be sure that what we harvest from the hives isn't causing problems for the bees. Learn how to sustainably harvest products from the hive, and how to make easy substitutions for practices that could potentially harm your bees.

Four Season Farming: Tips, Techniques, and Strategies For Year-Round Production

Michael Kilpatrick

Learn how to easily and profitably extend your season and grow vegetables year-round with high tunnels and season extension techniques. Seasoned winter grower Michael Kilpatrick will discuss proper tunnel construction and important features, a winter growing plan, the best-suited crops and varieties, and growing and harvesting techniques. Learn how four season production can help grow your customer base and keep your best employees year-round.

Interseeded Cover Cropping Experiments in Ohio

Ryan Haden

OSU soil scientist and educator Ryan Haden shares strategies and technologies for establishing interseeded cover crops in corn in order to produce a more successful harvest.

Nutritional Needs of Small Ruminants

Casey Trinkaus

Take a first-hand look at the nutritional complexities of small ruminants with Casey Trinkaus, a livestock and poultry specialist with Fertrell. Casey will detail the nutritional requirements of goats and sheep and explain Fertrell's target levels in rations. Casey will also

discuss analysis of forage samples and how grains and minerals in feed can make up for any deficiencies.

Local Meats and the Co-op Model

Hannah Scott

Marketing locally-produced meat products can be time consuming, costly, and complex; however, some of these challenges may be addressed by working together within the cooperative business model. OSU Ohio Cooperative Development Center program manager Hannah Scott will provide an overview of the co-op model and share examples of farmers working together to market locally produced meats.

Foraged Foods on the Plate

Kate Hodges

Many foraged foods are powerhouses of flavor and nutrition waiting to be discovered. This taste-testing session and demonstration, led by Kate Hodges of Foraged & Sown, will feature several wild foods, including acorns, spicebush berries, pawpaws, and greens common throughout the Midwest. Learn why using foraged foods isn't just subsistence cooking—it's flavor seeking! You'll leave with inspiration, a few recipes, and some identification and harvesting tips.

Water Quality's Role in Sustainability on Small and Urban Farms

Krishnakumar Nedunuri

Urban farms have unique water quality challenges—from the cost of city water, to the water quality concerns of grey water and rain collection, to the necessity of improving and remediating urban soils. Central State University professor and water quality engineer, Krishnakumar Nedunuri will share management strategies for reducing cost, improving soil

quality (both in terms of increasing available nutrients and remediation of contaminants), and maintaining food safety.

Effective Farm Finance: Growing the Future of Your Farm

Jeff McCabe

[Description coming soon]

An Agenda for Organic America

Jim Riddle

Organic agriculture offers incredible cost-effective benefits for environmental protection and human health, yet it has not been a policy priority. What can be done at the state and federal levels to expand organic production and consumption? This interactive session with organic farmer, inspector, educator, policy analyst, and activist Jim Riddle will explore barriers to the adoption of organic systems and feasible policy proposals for an Organic America. Bring your ideas for organic change!

Farmland Access 101: Options for Landowners and Growers

Krista Magaw

Krista Magaw of Tecumseh Land Trust will provide an overview of several approaches to farm succession planning. While some landowners puzzle over who will assume care of their land, many young farmers are interested in starting careers in sustainable agriculture and seeking ways to get started on the land. Krista encourages folks “on both sides of the fence” to utilize local conservation resources as they explore mutually-beneficial possibilities.

Panel Discussion: Farmer-Friendly Approaches to Combating Food Waste

Abbe Turner, Sabrina Schirtzinger, Max Slater

According to the USDA, approximately one-third of all U.S. food stuffs are wasted at the retail

and consumer level, and much of it ends up in landfills. Farms can play a vital role in managing this waste more responsibly through compost, animal feeding programs, and gleaning. This panel will focus on farmer-oriented approaches to responsible food waste management. Abbe Turner of Lucky Penny Farm will share lessons on reducing food waste through animal feed and composting; Max Slater of St. Stephen’s Community House will discuss how they use their EPA Class II composting facility to process spoiled food; and OSU Knox County extension agent Sabrina Schirtzinger will describe the successful gleaning program she spearheaded.

Session V: 1:30 – 3:00 p.m.

Active Organic Matter in Your Soil

Steve Culman

Soil organic matter plays a vital role in soils, but not all organic matter is created equal. Soil fertility expert and OSU professor Steve Culman will explain how active organic matter is rapidly cycled and plays a large role in providing nutrients to crops. He’ll discuss different ways it is measured in soil health tests and highlight OSU research results. Learn how to enroll to have your soils tested for free in an ongoing research project.

Mini-Farms Master Class, Part 2: Growing Techniques

Ken Hargesheimer

In this second installment, Ken Hargesheimer will dive deeper into growing techniques for successful small-scale intensive gardening in permanent beds with permanent paths. He will share his approach to cover crops, weeds, crop rotations, and intercropping.

So You Want to be a Chestnut Grower?

Greg Miller

There is presently a huge unmet demand for chestnuts in North America, and more growers are needed for this premium product; however, chestnuts are picky about their growing conditions and so they can be challenging to grow. Greg Miller of Empire Chestnut Co. will detail the requirements, establishment and care, harvesting, and marketing of this profitable crop.

Addressing Soil's Needs with Cover Crops

Vicki Morrone

Get your hands dirty in this workshop with Vicki Morrone of Michigan State University. Learn about the benefits of different cover crops and break into groups, as you form a farm plan to address a particular soil issue using cover crops. Farmers who are ready to go beyond annual rye as their only cover crop are encouraged to attend!

Weed Management Through Proper Soil Nutrition

Keats Walker

A farmer's battle with weeds never ends, but Fertrell agronomist Keats Walker will explain how to accomplish significant weed control without synthetic herbicides. Keats will demonstrate how improved soil health and nutrition can help manage weeds and boost crop yields.

Converting Cropland to Productive Pasture

Bob Hendershot

Are your cows running your grazing operation? If so, turn things around and make them work for you! Bob Hendershot is a nationally recognized consulting pasture management specialist and retired USDA NRCS state grassland conservationist. He will share his

thoughts on pasture management as well as some humorous moments he's experienced.

Co-existing with a Killer: Small Ruminant Parasite Management

Rory Lewandowski

Haemonchus contortus, the barber pole worm, is a killer! This internal parasite is responsible for decreased animal performance and livestock deaths, and has even put farms out of the small ruminant business. OSU Extension educator Rory Lewandowski will explain how traditional control methods are not going to beat this adversary. Learn various tools and management strategies that can help your small ruminants co-exist with this dangerous pest.

Stories from the Front Yard: A Suburban Homestead Builds Community

Amy Stross

Are you curious about how you can stay on good terms with your neighbors while you build your suburban homestead? Amy Stross, author, educator, and permaculture practitioner, turned her front lawn into a permaculture-designed, edible landscape. She will describe how it sparked neighbor engagement, plus her effort to turn a forgotten hillside into a community food forest, and the challenges of suburban homesteading.

Low-Tech Farm Hacks and DIY Infrastructure

Lisa Helm

Starting a farm can be very expensive but some easy DIY projects can cut your costs significantly. Lisa Helm will share practical tricks she's picked up from her experience founding the community garden and art park, Garden Station, and the Dayton Urban Grown incubator and training farm. Learn how to build a hoophouse with parts from a big box hardware store for one-third the cost of a kit, a food-safe

DIY salad spinner with more capacity than a commercial model at a fraction of the cost, a germination chamber, a wash-pack station, nursery components, and more.

Food Storytelling that Sells

Jackie and Ben Bebenroth

Today's consumers are more informed than ever before. Studies show that 70 percent of buying decisions are made before the buyer ever reaches the point of sale. Further, 80 percent of consumers prefer learning about a brand through stories, not advertising. How can storytelling on your website, at the market, and on your packaging increase your sales? Jackie and Ben Bebenroth will present story ideas that inspire people to buy your products—and spend more for them. They will share examples from Spice Acres, with samples to help tell the story.

Ohio Food Policy Network: Mapping the Vision for Ohio's Food System

Amy Baskes, Jill Clark, Andy Wapner

[Description coming soon]

The Path to Organic Certification: Lessons from Farmers

Julia Barton, Patrick Turner

For new farmers, navigating the process of organic certification can be just as challenging and intimidating as navigating the fields. Organic farmers Julia Barton and Patrick Turner of Octagon Acres will share their expertise, to equip you with the tools and skills necessary to begin transitioning to a USDA certified organic operation. Newly certified organic operations will also benefit from learning ways to improve management in the fields and in the office. Learn how to implement organic standards on the farm through real life examples. Bring your transition and certification questions with you!

Understanding Food Insecurity in the U.S.

Mike Hogan

Hunger exists in nearly every community in Ohio and around the globe. OSU educator Mike Hogan will explain how food insecurity and the inequities of the food system are changing in the U.S. and how food producers can help address the problem.

Session VI: 3:30 – 5:00 p.m.

Carbon Management for Resilient Agrculture, Climate, and Communities

Mark Cohen

As we face a changing climate, we need a new holistic philosophy of human interaction with our environment. Mark Cohen will explore the connections between human culture, agriculture, and our environment and share a vision of collective action that can help us overcome challenges and build a healthy future. Mark will describe the importance of managing carbon and improving soil organic matter as well as above ground landscape design in order to raise the carrying capacity and resilience of the land that supports us.

Mini-Farms Master Class, Part 3: Planning for Personal Food Security and Market

Ken Hargesheimer

During this final session, Ken Hargesheimer will look at crop selection and succession planting. Join Ken as he ties everything together and provides a template for maximizing the yield and ecological potential of a garden or small-scale farm.

Growing Organic Apples

John Paul Rietz

Orchard steward John Paul Rietz will discuss what it takes to establish and maintain a successful organic apple orchard. Though

primarily geared towards orchardists-to-be, much of the information presented will also be relevant for those with existing orchards succeed with organic management.

Growing Broccoli and Other Fall Cole Crops the Easy Way

Mike Anderson

Growing broccoli and other cole crops, like cabbage, cauliflower, kale, Brussels sprouts, and kalettes, is far easier in fall than at any other time of year. Mike Anderson will cover the entire organic production system, from soil preparation, succession planting, and nutrient management, to pest and weed control options, and harvesting and post-harvest storage. His system is appropriate for one acre of production, but suitable for larger acreages.

Getting the Most Value from Cover Crops

Jay Brandt

Turn sunlight and air into fertilizer for next season's crop! Cover crops can seem complicated and costly, and it can be difficult to determine which ones you should use and how much. Jay Brandt and his father David have been farming with cover crops for 40 years, constantly experimenting and improving their system. Learn from the Brandt's unique experience how to select cover crops to maximize their potential in your cropping system.

Key Things to Pay Attention to in a Grazing Operation

Jeff McCutcheon

[Description coming soon]

Panel Discussion: A Place for Pigs in Your Multi-Species Farm Business

Brad Berry, Jesse Rickard, Paul Dorrance

[Description coming soon]

Solar Goes Mainstream

Tom Rapini, Valerie Garrett

The solar industry has matured: prices have dropped dramatically and a 30 percent federal tax credit makes solar more affordable than imaginable even six years ago. Northeast Ohio farmers and alternative energy leaders Tom Rapini and Valerie Garrett will lead this hands-on class that will give you the confidence to build and install simple solar electric or solar thermal systems. For non-DIYers, learn to communicate intelligently with a system installer. Break out time in groups will give attendees the opportunity to actually build solar circuits.

Growing Efficiency Through Technology

Cadance Lowell

Do you want to kill weeds without chemicals? Want to put that smartphone to good use? Then come and find out what precision organic agriculture is all about. Chair of Agricultural Sciences at Central State University, Cadance Lowell will reveal some of the free and low-cost options that are available to decrease inputs and increase crop efficiency.

Starting a Small-Scale Creamery: What You Need to Know About On-Farm Processing and Consumer Direct Sales of Fluid Milk

Sondra Guenther

Meeting the infrastructure and regulatory requirements to sell fluid milk and yogurt through retail in Ohio can seem daunting, but Sondra Guenther of Star Dancer Creamery is here to tell you it can be done. Star Dancer Creamery markets milk and yogurt to restaurants and at farmers' markets. Sondra will share practical equipment options, what licenses are needed, how to navigate the regulatory process, and effective marketing strategies.

Fracking and our Food System

Patty Lovera, Mick Luber, Christine Hughes

Since the fracking boom began, its negative impact on our food system has become clear. From spills that pollute water and harm livestock, to earthquakes caused by waste disposal, to increased pressure on local water supplies, fracking and oil and gas pipelines are becoming big issues for rural communities. Food & Water Watch assistant director Patty Lovera, farmer and activist Mick Luber, and bakery owner and activist Christine Hughes will explore the threats fracking and pipelines pose to our food system and explain how to get involved in the fight to stop it.

ecology” and towards a more sustainable, pre-fossil fuel agriculture.

Walk-Behind Tractors for Small Farms

Michael O'Donnell

So you want a walk-behind tractor for your small farm? From tillage, to seeding, to haymaking, and more, walk-behind tractors offer a wide range of applications for market farming. With lower initial investment than tractors and comparative ease of maintenance, walk-behind tractors are a great tool for beginning and small-scale growers. This session will help you make a more informed decision about finding the right walk-behind tractor for your operation.

Managing Natives with Exotics

Braden Trauth

"Invasive" plants have become a hot topic, as we realize what happens to unmanaged ecosystems when exotic species, which seem to serve little to no visible ecological purpose, threaten the survival of our native species. However, Braden Trauth describes how to use a permaculture perspective to create more functional landscapes that integrate natives and exotics in order to move beyond “museum