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## BACK COVER

2014 Stewardship and Service Awards

## Farm Bill Includes Key Programs That Benefit Organic Farmers, Local Food Systems

The 2014 Farm Bill, signed into law February 7, failed to achieve real reform. However, programs that support beginning farmers, local food systems, organic agriculture, and healthy food access were renewed, thanks to a groundswell of support from grassroots farm advocates.

Hundreds of Ohio farmers spoke in favor of these programs and legislators listened. As members of the 2014 Farm Bill Conference Committee, Ohio's Sen. Sherrod Brown and Rep. Marcia Fudge played a special role in these victories.

As these descriptions and examples in Ohio show, Farm Bill programs support organic and sustainable farming practices and help farmers to develop their businesses and market their products.

The **National Organic Certification Cost-Share Program (NOCCSP)** reimburses participating organic producers and handlers for 75 percent (up to \$750) of their certification fees. This program helps make organic certification affordable, enabling farmers and processors to meet the growing demand for organic food. In 2011, 251 Ohioans, or about 40 percent of the state's organic operations, utilized cost-share funds.

The **Beginning Farmer and Rancher Development Program (BFRDP)** invests in the next generation of farmers and food entrepreneurs by helping them access land, credit, and crop insurance; launch and expand new farms and businesses, and receive training, mentoring, and education. In 2010, Ohio State University received a three year \$740,096 BFRDP grant to fund the Beginning Entrepreneurs in Agriculture Networks (BEAN) Project which trains and assists approximately 125 aspiring farmers annually.

The **Farmers' Market and Local Food Promotion Program (FMLFPP)**, formerly the Farmers' Market Promotion Program (FMPP), provides funding to community supported agriculture programs, farmers' markets, and farm markets to develop marketing information and business plans; support innovative market ideas, and educate consumers. The newly expanded program will also provide grants to farms, food hubs, and other businesses that process, distribute, aggregate, or store locally or regionally produced food products. In 2011, Ohio had more than 260 farmers' markets, which expand consumer access to fresh food and provide low-cost entry points for small-scale and beginning farmers to market their products. In 2012, six recipients in Ohio were granted a total of \$426,089 in funding.

**Value-Added Producer Grants (VAPG)** provide funding for feasibility studies and business plans, marketing value-added products, and farm-based renewable energy projects. In 2012, nearly \$775,000 in business development assistance funding was awarded to six Ohio producers.

In 2011, the **Environmental Quality Incentives Program Organic Initiative (EQIP OI)** awarded more than \$430,000 to certified organic and transitioning growers in 20 Ohio counties to install high tunnels, plant cover crops, address water runoff and erosion, utilize Integrated Pest Management techniques, and make other important conservation improvements.

The **Conservation Stewardship Program (CSP)** provides payments to farmers to help them conserve water and energy; improve and protect the soil, water, and air, and mitigate climate change. In 2011, more than 300 Ohio farmers participated in the CSP.

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Editorial and advertising correspondence may be sent directly to the OEFFA office or [newsletter@oeffa.org](mailto:newsletter@oeffa.org). Unsolicited manuscripts welcome.

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.

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Next deadline: June 15, 2014

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## Farmers Open Barn Doors to the Public This Summer

In May, OEFFA and Ohio State University will release the schedule for the 2014 *Sustainable Farm Tour and Workshop Series*, which features free public tours of some of Ohio's finest sustainable and organic farms, along with hands-on educational workshops on a variety of topics. OEFFA has offered this series for more than 30 years, providing unique opportunities for Ohioans to see, taste, feel, and learn what sustainable food and farm production is all about.

Consumers interested in local foods, farmers and market gardeners wanting to learn more and network with other farmers, and aspiring and beginning farmers are encouraged to attend.

The events run from June to November and will feature a diverse sampling of farms across Ohio, including:

- » Fulton Farms Organic in Miami County will share information about managing a large community supported agriculture (CSA) program;
- » Twin Parks Farm, a 1200 acre certified organic farm in Wayne County, will describe their grain production methods;
- » Edible Earth Farm in northwestern Pennsylvania will describe how to scale-up for wholesale markets; and
- » Our Harvest Cooperative in Hamilton County will share information on developing a regional food hub, growing for retail and wholesale markets, and starting a worker-owned cooperative.

Members will receive a farm tour brochure and notification by email this May with the complete list of tours, including dates, times, farm descriptions, and directions. The tour schedule will also be available this spring at [www.oeffa.org](http://www.oeffa.org).

# Director's Letter

*Carol Golland* Executive Director

One Wednesday at the end of October, I contacted Certification Board President Darren Malhame and asked if I could see him in person that day or the next. He told me to come right over. Once we were seated, I took a deep breath and said, "I know what I want to get OEFFA for its 35th birthday." I don't know what Darren thought I was going to say to him, but it clearly wasn't that, and he let me know that maybe I should have tipped him off as to the (not urgent – at least in his mind) reason for my visit.

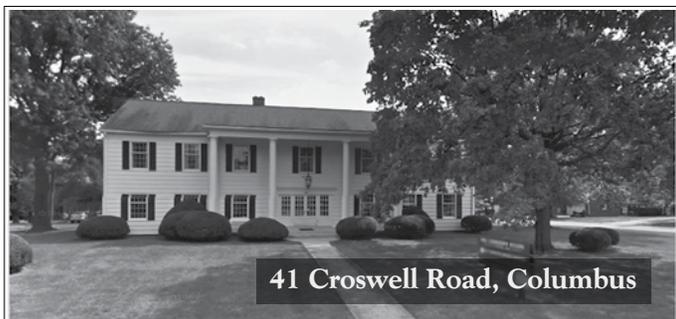
Our landlords, the Ohio Construction Supply Association (a.k.a. "The Lumbermen") had just told me that they'd be putting our office building on the market and asked if there was any chance we'd be interested in buying it. My first thought was that there was no way we would be able to own the building, and my mind immediately started racing to where we would move our offices when the new owners kicked us out, how much it was going to cost to move, how much rent we'd have to pay in the new place (which we couldn't possibly like as much as our current office), and how disruptive it would be to move.

But then the numbers took over. As a committee of the board and I worked to gather information about the building, financing, and comparable rents, we slowly realized that not only was ownership of the building within our grasp, it was advisable. As OEFFA has grown, the space we've needed has expanded (we currently occupy the entire second floor), as has our rent payment. We are confident it will not cost us more to own and maintain the building than it did to rent. Rather than "throwing money down the rent toilet," making the investment in ourselves was the best thing we could do to be good stewards of OEFFA's financial resources.

And so . . . we bought the building. On February 12, we became owners of our own home at 41 Crosswell Road in Columbus and landlord to our tenant neighbors on the first floor.

Like all first time homeowners, we're a bit nervous about the inevitable repairs and unanticipated needs. If you feel you have particular expertise or experience to offer (think HVAC and plumbing) and would like to serve as part of an informal building committee, please let me know.

In the meantime, we are happy and proud to have put down these roots and look forward to many years in our wonderful office.



## Kasich Administration's Pro-Fracking Communications Plan Revealed

Documents released by the Sierra Club to the Associated Press and NBC4 in February revealed the Ohio Department of Natural Resources (ODNR) had developed a communications plan in 2012 designed to help the Kasich administration discredit environmental organizations and democratic state lawmakers opposed to fracking in Ohio's state parks and forests.

The 10 page memo also articulated the need to seek support from "allied groups" that included Halliburton and the Ohio Oil and Gas Association to "minimize" the impact of fracking opponents.

"When you have the regulator working with those they regulate to silence the voices of those organizations trying to protect the environment, you've got a warped situation," said Progress Ohio Executive Director Brian Rothenberg. "This isn't how government's supposed to work."

Kasich spokesman Rob Nichols told the *Columbus Dispatch* that the governor's office knew nothing about the plan. However, a state email reveals that Kasich's top staffers convened a meeting with the ODNR to discuss the marketing campaign.

ODNR spokesperson Bethany McCorkle defended the plan in an interview with the *Columbus Dispatch*. "The fact that these secretly funded extremists groups are attacking us today validates the wisdom of anticipating the attack and planning for it."

In the wake of the public outcry about the state's collusion with the oil and gas industry—and more than two years after signing a law opening up state parks and other public lands in Ohio to fracking—Governor Kasich reversed his position on fracking in public lands, noting that he didn't believe the "regulatory framework was mature enough."

"At this point, the Governor doesn't support fracking in state parks," Nichols told the *Columbus Dispatch*. "Ohio doesn't permit this kind of oil and gas production in state parks because the governor doesn't think we have the policies in place yet to properly do it."

Although the Governor's new position surprised many environmentalists, Kasich never appointed a five-member Ohio and Gas Leasing Commission created by the 2011 law that would have leased park and forest mineral rights to the highest bidders. The change of heart also comes at a time when Kasich is working on an agreement between lawmakers and the industry for a new severance taxation plan for drillers.

Unfortunately, private landowners do not have the same power as the state does with public land. Instead, those unwilling to sign fracking leases can be compelled into a fracking unit or pool through processes called mandatory pooling and unitization. Similar to eminent domain, unitization allows the ODNR to give a company subsurface access to unleased land after it has obtained leases for at least 65 percent of the land in a drilling unit.

OEFFA is ramping up efforts to increase landowner protections in the fracking process. To learn more about how to get involved, contact MacKenzie Bailey at (614) 421-2022 Ext. 208 or [mackenzie@oeffa.org](mailto:mackenzie@oeffa.org).

"Money is there for the taking," former Deputy Secretary of Agriculture Kathleen Merrigan said during her keynote address at OEFFA's 35th annual conference in February. "There's this interest — this hunger across all the federal bureaucracy for local and regional efforts in food production. And that's screaming out 'opportunity and opportunity.'"

As the chart below shows, this opportunity has largely grown since the last Farm Bill.

Program	2008 Farm Bill	2014 Farm Bill
NOCCSP	\$22 million over 5 years	\$57.5 million over 5 years
BFRDP	\$75 million over 5 years	\$100 million over 5 years
FMLFPP	\$33 million over 5 years	\$150 million over 5 years
VAPG	\$15 million over 5 years	\$63 million over 5 years
CSP	12.8 million acres per year	10 million acres per year

Although the Farm Bill passage revives these critical programs, it may be a little while before funds are flowing. This year and next, the U.S. Department of Agriculture (USDA) will be writing guidance and rules that provide details on the programs. Announcements asking for comment on program structures and opportunities for funding will be forthcoming, so stay tuned.

In the meantime, more information on federal funding opportunities is available by visiting: [www.usda.gov](http://www.usda.gov), [www.nrcs.usda.gov](http://www.nrcs.usda.gov), and [www.fsa.usda.gov](http://www.fsa.usda.gov). For additional information on federally funded projects in Ohio, check out the USDA *Know Your Farmer, Know Your Food* compass at <http://1.usa.gov/1eYIEtB>.

For more information about the Farm Bill or for assistance in program enrollment or grant writing, contact MacKenzie Bailey at (614) 421-2022 Ext. 208 or [mackenzie@oeffa.org](mailto:mackenzie@oeffa.org).

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### Create or Update Your *Good Earth Guide* Listing Today!

The *Good Earth Guide* is an online directory of OEFFA member farms and businesses, making it a great place for farmers, gardeners, businesses, and local food consumers to find each other.

In 2013, the guide listed more than 400 farms and businesses that sell directly to the public, including 180 certified organic farms and businesses and more than 90 community supported agriculture (CSA) programs.

The 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 farm listing includes name and contact information, products sold, a farm description, and whether the farm is certified organic.

The searchable database includes tools that make it easy to search the listings for a specific product, farm or farmer, by county, or by sales method. Many profiles have location listings and maps for where the farm's products are sold.

Find local foods, update your listing, or create a new listing at [www.oeffa.org/geg](http://www.oeffa.org/geg). Contact Renee Hunt at (614) 421-2022 Ext. 205 or [renee@oeffa.org](mailto:renee@oeffa.org) with any questions or to request a form to create or update your listing by mail.

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# Growing Great Organic Potatoes

By Jake and Dawn Trethewey

Are you thinking about growing potatoes for market or as a storage crop for your family? We have had success growing organic potatoes on our farm and hope the following tips and pointers can help you produce your own great crop of spuds.

Prior to planting we amend our soil as recommended by our soil test. We also apply a small amount of organic starter fertilizer (10 pounds per 1,000 square feet) or compost (25 pounds per 1,000 square feet).

We always start with fresh, certified seed. This ensures we don't have issues with carry-over of disease from a previous year and gives us plants with good starting vigor.

One technique that we use to prepare our seed for planting is called "green sprouting." Green sprouting helps the plants emerge quicker and shortens the in-field growing time. We place the seed potatoes in a vented tray one or two potatoes deep, then place them in the dark and warm them to 65 to 70 degrees. After seven to 10 days, small sprouts appear and we expose the potatoes to light and lower the temperature to 50 to 55 degrees. If the light is adequate, the sprouts should remain one-half inch long or less.

For large potatoes, we use between 1 and 1.5 pounds of seed for each 10 feet of row. If our seed potatoes are large, we cut them into pieces about 2.5 ounces each (the size of a chicken egg) and make sure there are at least two sprouts per cut piece. For fingerlings, we use 1 to 2 pounds for each 25 feet of row. Often fingerling seed is small enough that we do not cut them.

Soil temperatures must be above 50 degrees prior to planting or your seed will rot or be attacked by pests like the seed corn maggot. We plant our early crop under black plastic mulch to help warm the soil and suppress the early weed crop. Remember that potatoes are frost sensitive, so if you decide to plant early, be prepared to cover any plants that are showing if you have frost in the forecast.

We recommend spacing your rows 30 to 36 inches apart and your plants 10 to 14 inches apart for fingerlings and smaller varieties, and up to 18 inches apart for larger varieties. We dig a furrow 4 to 6 inches deep, place the seed in the furrow, and then cover it with 1 to 4 inches of soil. If your climate is cooler, stay closer to 1 inch; if it is warmer, stay closer to 4 inches of cover.

It is important to water your potatoes on a regular schedule or the tubers may be small or misshapen. It is also critical to keep the soil moist when you first plant or the seed will rot.

After the plants have grown to about 10 inches high you will need to "hill them up" to cover the developing tubers. We hill with soil but other folks cover them with straw. If you are growing under black plastic you do not need to hill. We also hill them a second time when the plants are about 18 to 24 inches tall. Do not cover the plants completely, making sure to leave at least a few leaves exposed above the soil.

It is important to keep your potatoes weeded, especially in the early stages of growth. If you do a good job in the spring the plants grow large and shade out a lot of the later weeds.

During the growing season, we apply fish fertilizer as we irrigate (not foliar) at a rate of 0.7 gallons per 1,000 square feet. We also apply organic fertilizer (8-X-X) at a rate of 8 pounds per 1,000 square feet at each hilling.

One of the major potato pests is the Colorado Potato Beetle. We find they are fairly easy to control as long as we scout the patch and find them before they multiply. We walk our rows in the early morning or evening and hand pick any larva and adults into a jar of soapy water.

Once the vines start to die back you will know your potatoes are ready to harvest. Of course, if you lack patience like us, you can always dig up a plant or two to see if the spuds are big enough to eat for a summer dinner of tiny new potatoes!

*Along with garlic, sweet corn, and other vegetables, Jake and Dawn Trethewey of Maplestar Farm in Geauga County have been growing certified organic potatoes for eight years to sell at their roadside stand, community supported agriculture program, and farmers' markets. They may be reached at [maplestar@windstream.net](mailto:maplestar@windstream.net).*

## Shop with Your Reusable Bag and Support OEFFA!

Thanks to your votes on Facebook, OEFFA has been chosen as a finalist in Lucky's Market Columbus bag credit donation program!

### Here's how it works:

- » Now through May 31, shop at Lucky's Market at 2770 N. High St. in Columbus.
- » Bring your reusable bag(s) to receive bag credit(s) when you check out.
- » Insert your wooden dime(s) into OEFFA's box when you leave.
- » Lucky's will distribute your donations to OEFFA this spring!



Thanks to everyone who voted and showed their support!



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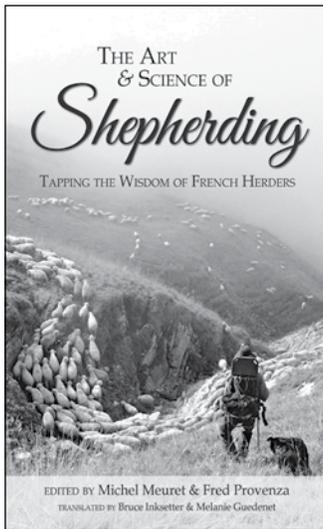
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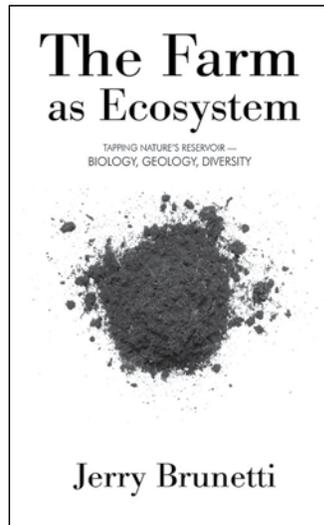


### The Art & Science of Shepherding

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Chef Alfonso Contrisciani and others plate samples during a workshop.

Conference attendees enjoy Saturday lunch.

The Kids' Conference learns about beekeeping.



Nearly 1,200 people joined together in February to attend keynote presentations by Kathleen Merrigan and Atina Diffley, more than 100 workshops, and other activities at OEFFA's annual conference. We appreciate all who came and made this year's conference a success, especially the many volunteers, workshop presenters, sponsors, and exhibitors who made it possible.

"As beginning farmers we are so thankful for organizations like OEFFA that are helping us to learn and be connected in the community. We appreciate all you do!" – Tim

### Conference Evaluation Prize Winners

Thanks to everyone who turned in their conference evaluation form! We value your feedback and will use the comments and ideas to help us plan for next year. Completed evaluations were entered into a prize drawing. This year's winners are Suellyn Shupe and Russell Honderd. Congratulations!



"I had a great time and didn't want to leave! Everybody is so passionate and full of energy at this conference. Much better than other conferences... I wish it was a week long! Can't wait until next year." – Kelly

### Conference Recordings Available

Dove Conference Services is selling conference workshop and keynote recordings on CD and MP3. To order, go to [www.dovecds.com/oeffa](http://www.dovecds.com/oeffa) or call (800) 233-DOVE.

Earth Tools is a popular stop in the Exhibit Hall.

### Workshop Applications

Planning has already started for the 2015 conference! We are taking suggestions for workshop topics, presenters and keynote speakers. If you are interested in presenting at next year's conference, don't wait to apply! Every year we have to turn down quality workshop proposals because our slots have already been filled. Contact Milo Petruziello at (614) 421-2022 Ext. 206 or [milo@oeffa.org](mailto:milo@oeffa.org).



C-TEC students and volunteers prepare fresh greens for Saturday's dinner.

# OEFFA'S 35<sup>TH</sup> ANNUAL CONFERENCE

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Photo credits: George Remington

# 2014 Farm Bill Weakens Nation's Nutritional Safety Net

By Lisa Hamler-Fugitt

Economic recovery remains elusive for millions of Ohioans. Ohio's foodbanks, pantries, soup kitchens, and shelters are stretched in their efforts to meet the sustained high demand. To make matters worse, Ohio is now losing more than \$26 million a month in federal nutrition benefits from the Supplemental Nutrition Assistance Program (SNAP, formerly known as food stamps), because a temporary boost to those benefits was allowed to expire on November 1. Nationally, this five billion dollar cut represents as much as all the food provided by emergency feeding programs in America in a year. It's particularly frustrating that not only did the recently passed Farm Bill do nothing to restore those benefits, it further cut SNAP for an estimated 850,000 low-income households with the removal of the "heat and eat" provision, which allowed households that receive home heating assistance to qualify for a larger nutrition benefit.

Access to adequate food is a nonpartisan issue and Congress should be taking steps to strengthen and protect anti-hunger programs like SNAP, not politicizing and cutting them. These programs not only improve the health of Ohioans, they also improve the health of local communities and local farms by acting as powerful economic multipliers. Our charitable network is already struggling to serve the hundreds of thousands of Ohioans relying on help to put food on the table for themselves and their families. Every dollar invested in SNAP means fewer people in our emergency food assistance lines and more people at farmers' markets and grocery stores—putting dollars back into the community.

While the 2014 Farm Bill weakened our nation's nutritional safety net, allowing vulnerable Ohioans to fall through the gaps, there were some positive provisions included that support local and regional food systems and access to healthy food. The expansion of the Farmers' Market and Local Food Promotion Program not only supports farmers' markets and community supported agriculture, it also provides grants to help process, distribute, collect, and store local and regional food products. The bill more than triples the amount of funding available to this program. The Farm Bill also increases mandatory funding for Specialty Crop Block Grants which can support farm-to-school initiatives and food hubs.

The new Farm Bill creates a new Food Insecurity Nutrition Incentive grant program intended to encourage more consumption of fruits and vegetables by SNAP participants by increasing the amount of funding available for these purchases. Many of the Ohioans standing in our food lines report the high cost of fresh produce as an obstacle to stable access to these foods. In addition, the Farm Bill expands the ability of SNAP benefits to be used in more farmers' markets through EBT (electronic benefit transfer) provisions. The highly popular, yet underfunded, Senior Farmers' Market Nutrition Program remains so, with no increase in funding.

I encourage OEFFA members to accept EBT at farmer's markets and other venues. I ask for your partnership in planting a row for the hungry and donating these highly nutritious foods to local hunger relief efforts and becoming a statewide partner in our successful Ohio Food Purchase and Agriculture Clearance Program. Most importantly, I ask that you join us in continuing to urge our state legislators, Congressional members, and the President to work together to develop policy solutions that help alleviate the pressures facing low-income struggling families and help them get back on their feet while creating a sustainable, and just, food system that nourishes us all.

*As Executive Director of the Ohio Association of Foodbanks, Lisa Hamler-Fugitt has researched, written, and secured more than \$200 million in grants to support various social welfare initiatives and anti-hunger programs. She has worked with thousands of professionals, volunteers, and community-based organizations on public policy issues and advocacy, presented at numerous conferences and workshops, and authored more than a dozen publications to assist advocates. Lisa serves on the Executive Committee of Advocates for Ohio's Future and is affiliated with numerous state and federal organizations working towards the elimination of hunger and poverty. She also serves as a consumer representative on the Ohio Livestock Care Standards Board. For more information, go to [www.ohiofoodbanks.org](http://www.ohiofoodbanks.org).*

## Free screenings of *GMO OMG* in Athens and Columbus



Join director Jeremy Seifert and OEFFA for free screenings of the documentary, *GMO OMG*, on **Saturday, April 26 at 7 p.m.** at the Athena Cinema located at 20 S. Court St. in Athens and on **Sunday, April 27 at 2 p.m.** at the Gateway Film Center located at 1550 N. High St. in Columbus.

During the film, Seifert sets out on a journey across the globe to uncover the truth about genetically modified organisms (GMOs). He explores how GMOs affect our children and the health of our planet and whether it's possible for consumers to make informed choices in the absence of labels identifying GMO foods. Along the way, he helps to reveal our current

industrial food system and answer a question that is of growing concern to consumers everywhere: What's really on our plate?

Go to [www.gmofilm.com](http://www.gmofilm.com) to learn more about the documentary or to watch the trailer.

Limited space is available; RSVP to (614) 421-2022 Ext. 208 or [policy@oeffa.org](mailto:policy@oeffa.org).

This film screening is sponsored by Horizon Organic and Chipotle Mexican Grill with support from Rich Gardens Organic Farm, Green Edge Organic Gardens, Shagbark Seed & Mill, Snowville Creamery, Northstar Cafe, and Pleasantview Farm.



## OEFFA Lobby Day

On January 21, OEFFA hosted its very first Lobby Day at the statehouse – and it was a tremendous success! Nearly 50 farmers, food entrepreneurs, students, community leaders, and consumers met with more than 30 different legislative offices to discuss genetically engineered (GE) food and demonstrate strong public demand for labeling. This is just the beginning! To get involved in OEFFA's efforts to label GE foods, contact Mackenzie Bailey at (614) 421-2022 Ext. 208 or [mackenzie@oeffa.org](mailto:mackenzie@oeffa.org).

# NEWS BRIEFS

## USDA Releases Preliminary 2012 Census of Agriculture Results

In February, the U.S. Department of Agriculture (USDA) released its preliminary 2012 Census of Agriculture results, with the final report expected in May. Nationally, the number of farms in the U.S. declined from 2.2 million in 2007 to 2.1 million in 2012. While average farm size grew from 418 to 434 acres, overall farmland declined from 922 million to 915 million acres. U.S. farm sales grew by 33 percent to \$395 billion in 2012, although three-quarters of all farms sell less than \$50,000 in agricultural products each year. The average age of U.S. farmers increased to 58.3, up from 57.1 in 2007. The number of beginning farmers declined by 20 percent between 2007 and 2012, with 78 percent of farmers in their current operation for more than 10 years. In Ohio, while the total number of farms declined from 75,861 in 2007 to 75,462 in 2012, Ohio is on the "top 10" list of states with the greatest number of farms. Ohio added about 4,000 acres in agricultural production between 2007 and 2012. Ohio also ranked in the top 10 states for the value of agricultural products sold.

## Survey Results Show Farmers Concerned about GE Contamination

In March, Food and Water Watch released results from a survey of farmers across 17 states that reveals that the risks and the effects of genetically engineered (GE) crop contamination have unfairly burdened organic and non-GE farmers. The survey showed that five out of six responding farmers are concerned about GE contamination, one out of three have dealt with the issue on their farm, and more than two-thirds do not think good stewardship alone is enough to protect them from contamination. During a recent USDA comment period about the feasibility of GE crops to "coexist" with non-GE and organic crops, almost all of the 4,000 comments received opposed coexistence, calling on the agency to require GE growers and biotech companies to mitigate the risk of contamination.

## More Evidence Links Exposure to Pesticides and Honeybee Decline

According to a recent article published in the journal *Ecotoxicology*, exposure to neonicotinoid pesticides, even at "near-infinitesimal" doses, causes a 57 percent reduction in the amount of pollen the intoxicated bumblebees are able to collect for a least a month after exposure. Another study published in the journal *PLOS One* shows that pesticides may be killing honeybee larvae within their hives before they have a chance to mature. Forager bees bring back an average of six different pesticides to their hives in the pollen they collect, which have a cumulative effect on the larvae which feed on the pollen. The studies underscore the long-term damage these chemicals cause to bee colonies.

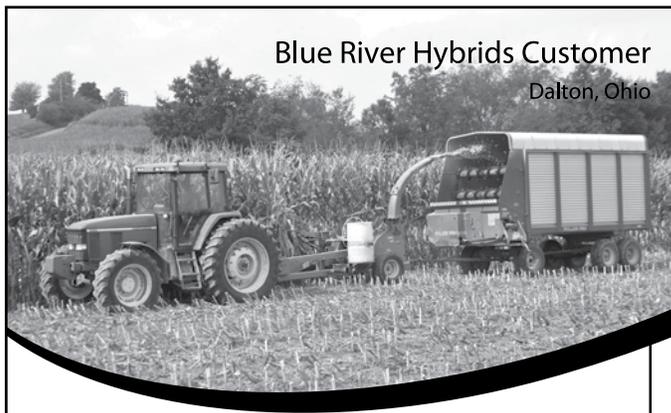


## USDA Seeks Deregulation of GE Crops Resistant to 2,4-D

The USDA has issued a draft Environmental Impact Statement recommending commercialization of GE crops that can tolerate 2,4-D—despite estimates that introduction of these GE corn and soybean varieties will dramatically increase the use of the dangerous herbicide. 2,4-D, an active ingredient in "Agent Orange," is known to drift and kill non-target crops, and is also linked to cancer, reproductive toxicity, and endocrine disruption.

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How the world communicates is changing. An increasing number of consumers use smartphones, tablets, and other mobile devices to find and interact with local businesses. Follow these tips to take advantage of these unique opportunities and gain a degree of control with your owned, earned, and paid online presence.

### Know How Consumers Search For and Find Businesses Online

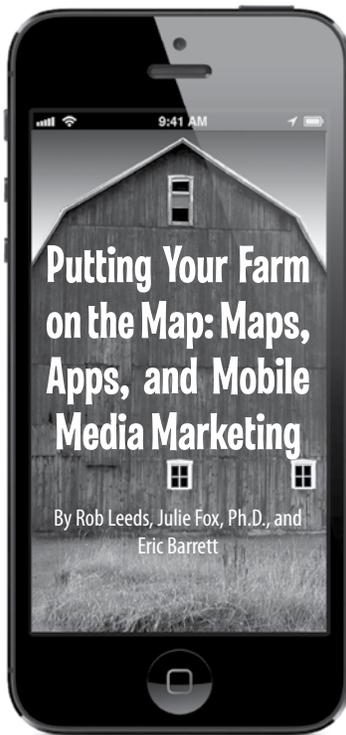
Whether you know it or not, your business is probably listed on various sites, such as Google, Facebook, Yahoo, Bing, MapQuest, and online directories. Consumers search these sites by typing in business names, keywords, and location. Marketers should explore these sites to find the status of current listings and correct any incomplete or inaccurate information. Consider enhancing listings with keywords, photos, videos, customer coupons, and information about your products and services and weekly specials. View comments posted by customers and engage in conversation as opportunities arise.

### Learn How Your Businesses Looks on Mobile Devices

People now view websites through a variety of devices. For example, a person may use a desktop computer at work, a smartphone as they travel, and a tablet at home. Businesses are challenged to offer similar, yet context-specific experiences. There are a couple of websites that can help you view your business' existing site on a mobile device, including [www.google.com/think/multiscreen/#gomo-meter](http://www.google.com/think/multiscreen/#gomo-meter) and [www.mobiletest.me](http://www.mobiletest.me). Develop a device-responsive website that is easy to use with small touch screens with tiny keyboards. Include calls-to-action that work well on mobile devices, like click-to-call or links that go to mobile commerce enabled pages.

### Discover How Consumers Use Social Media on Mobile Devices

Smartphone and tablet owners use a variety of social media applications (apps) to access content and special offers, as well as to post comments, photos, videos, reviews, and location-based check-ins. Marketers can benefit from existing apps by identifying those most appropriate for you and your customers. Current options include Facebook, Google+, Twitter, YouTube, Pinterest, and Instagram. Claim and enhance your business profiles with



enticing content and interactive features and integrate apps into your marketing communications and customer service.

### Know How Consumers Utilize Devices to Find and Navigate to Businesses

Consumers use Global Positioning Systems (GPS) to find Points of Interest (POI) and navigate to specific locations. GPS programs can be delivered through handheld units, built into automobile dashboards, or integrated into mobile apps. Familiar brand names include Garmin, TomTom, Magellan, and NavMan, along with apps, such as Google Maps and Scout. Make sure your business is on the map and plotted accurately. Add or correct your business listing and designate your operation as a POI, so customers can find it more easily. Consider integrating maps and GPS coordinates in your customer communications.

### Explore Additional Mobile Media Marketing Apps and Gadgets

There are many additional mobile media tactics businesses can use to interact with customers. These range from mobile couponing and location-based special offers that can be used to get potential customers to try your products, to scannable quick response (QR) codes.

Trends evolve quickly as emerging technologies reveal opportunities based on new apps and gadgets. Businesses can benefit by staying close to customers and to technology trends in order to create awareness, offer trial experiences to demonstrate value, build customer relationships based on trust, and deliver services focused on customer convenience.

*Rob Leeds is an Ohio State University Extension Educator in Delaware County. Julie Fox is OSU Extension Urban Metro Program Leader and Central Regional Director with OSU's College of Food, Agricultural, and Environmental Sciences. Eric Barrett is an OSU Extension Educator in Mahoning County. For more information about this topic, go to [www.go.osu.edu/mapsandapps](http://www.go.osu.edu/mapsandapps).*

## OEFFA Apprenticeship Program: Linking Green Thumbs with Green Hands

OEFFA encourages you to consider our Farm Apprentice Program, where host farms and apprentice farmers can connect. Whether you're a farmer or an apprentice, spring is an excellent time to consider listing your facility as a host farm or to connect with farmers for the 2014 season.

To create an apprentice or host farm profile, go to [www.oeffa.org](http://www.oeffa.org). Host farms simply create a listing through the *Good Earth Guide*, then create a profile in the Apprenticeship Program, both of which have links on the home page. Apprentice applicants can create a profile through the Apprenticeship Program link, and approved profiles will be posted for viewing only by registered host farms. Contact Eric Pawlowski at (614) 421-2022 Ext. 209 or [eric@oeffa.org](mailto:eric@oeffa.org) for assistance or to find out more.

## 2014 OEFFA Board Election Results

OEFFA board members were elected at the members' meeting, held during OEFFA's 35th annual conference in February. All members were elected to at-large positions; officers will be determined during the board's spring meeting. Board members serve three year staggered terms. The OEFFA Certification board is comprised of those board members who do not have holdings in any entity certified by OEFFA.

### Members At-Large:

Perry Clutts, Circleville  
 Mary Ida Compton, Cincinnati  
 Mike Laughlin, Johnstown  
 Darren Malhame, Upper Arlington  
 John Sowder, Columbus  
 Mardy Townsend, Windsor





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# ORGANIC NEWS

### Federal Crop Insurance Changes for Organic Producers

The U.S. Department of Agriculture's (USDA) Risk Management Agency (RMA) has announced a Contract Price Addendum (CPA) which allows organic producers to insure their crops at their contract price rather than RMA's published price. The program is expected to allow organic farmers to obtain federal crop insurance more reflective of the premium prices they receive in the marketplace. The CPA is available for 62 crops. Deadlines vary by crop, state, and county. The CPA is one of several changes to federal crop insurance, including removing the five percent organic rate surcharge on all policies. To find a crop insurance agent, go to [www.rma.usda.gov/tools/agent](http://www.rma.usda.gov/tools/agent).

### Study Shows Nutritional Benefits of Organic Milk

According to an article published in the journal *PLOS One*, organic milk contains 62 percent more heart-healthy omega-3 fatty acids compared to milk from cows on conventionally managed dairy farms. The study, led by a team at Washington State University, is the first large-scale, nationwide comparison of organic and conventional milk, testing nearly 400 samples over an 18 month period.

### Farm Bill Includes Organic Check-Off Provision

The 2014 Farm Bill contains a provision allowing the USDA to propose establishment of an organic check-off program for all organic commodities. Championed by the Organic Trade Association, the fee, which could raise as much as \$30 million per year, has received mixed support from organic farmers and organizations. To be established, organic industry stakeholders would need to vote to approve the program. Details of the check-off remain unclear, including the program's governance, what type of research would be funded, what kind of marketing would be utilized, and how the program would be funded.

### NOP Issues Guidance on Unpackaged Organic Products

To address concerns that uncertified brokers, distributors, and traders handling unpackaged organic products, such as hay and bulk grain, create a risk of conventional products being mislabeled as organic, the National Organic Program (NOP) released Final Guidance in February. The NOP has clarified that operations and transporters handling unpackaged organic products must be certified, whereas operations handling organic products enclosed and remaining in the same container without being processed or relabeled do not need to be certified.

### Study Finds Organic Soybeans are Healthier

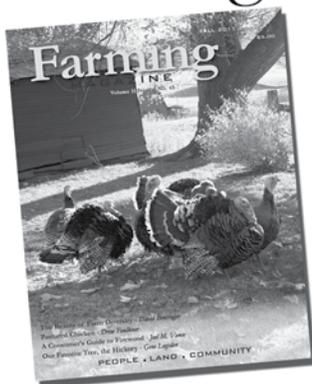
A recent article published in the journal *Food Chemistry* found that organic soybeans have health benefits over conventionally grown soybeans, including more sugars, such as glucose, fructose, sucrose, and maltose. Organic soybeans also had more total protein and zinc, and contained less total saturated fat. Additionally, genetically engineered soybeans contained high residues of pesticides, particularly glyphosate, not found in organic soybeans.

### NOSB Seeking Board Nominations

Through May 15, the USDA is accepting nominations from qualified individuals to serve five year terms on the National Organic Standards Board. Individuals with expertise in environmental protection and resource conservation, along with organic producers, handlers, and retailers are encouraged to apply. For more information, go to <http://1.usa.gov/Py64zc>.

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# MAKING SENSE OF THE NATIONAL ORGANIC PROGRAM

A series where OEFFA staff answers frequently asked questions and offers suggestions for working within the National Organic Program (NOP) regulations.

## Helping Veterinarians Care for Organic Poultry and Livestock

Recently, a veterinarian called the OEFFA office. He expressed frustration with what he sees as a moving target of organic livestock standards and mixed and contradictory messages coming from the NOP and the Food and Drug Administration (FDA). He also felt frustrated with the way certification clients are expected to have all the answers about what is and is not allowed in organic livestock production, although they may lack medical licensing and formal training.

We also receive calls from farmers frustrated that veterinarians don't have sufficient knowledge about the organic standards. Farmers report that despite their experience confirming the efficacy of tinctures and homeopathics, the FDA considers these remedies drugs, which makes veterinarian uncomfortable with "extra label use" applications. Veterinarians often feel unsure about how to satisfy both the organic standards and other government regulations, all while supporting the health of the animals.

Thanks to these types of calls, OEFFA staff has become increasingly aware of the challenges facing both livestock producers and health care providers. In response, OEFFA has partnered with the Ohio State University's Department of Preventative Veterinary Medicine and the International Organic Inspectors Association (IOIA) on a Sustainable Agriculture Research and Education (SARE) professional development grant-funded project to provide educational programming for veterinarians, Extension educators, and other professionals who routinely work with organic livestock herds and flocks. The goal is to increase the knowledge and skills of veterinarians regarding NOP livestock standards and best herd health practices for organic animals, and to give them greater confidence in treating certified organic livestock.

The organic livestock system relies on preventive health practices to reduce the risk of common diseases and to ensure animal welfare and productivity. This comprehensive educational series will improve the adoption of preventative herd health practices in organic (and other) herds, and reduce the incidents of treatments or inputs being used in violation of NOP standards. In turn, this education will benefit the farm families who depend on veterinary professionals as well as the health and continuing organic status of their animals.

Activities that are part of this two year project include webinars and workshops on preventive management, health practices, and treatments for organic livestock, the formation of an active network of organic livestock health professionals, and a farmer advisory council.

Here are some of the events we currently have planned:

### On-Farm Health Audit Webinar: Monday, June 23 at 1 p.m.

Led by OSU Extension veterinarian Dr. Gustavo Schuenemann, this webinar, "CSI for Dairy: On-Farm Audits to Assess Risk," will cover information on transition cow management with an emphasis on prevention of calving-related diseases and on-farm risk assessment.

### Pleasantview Farm Tour and Workshop: Thursday, June 26 at 1 p.m.

This workshop at a certified organic dairy farm in Circleville will be presented by OSU Extension veterinarian Dr. Gustavo Schuenemann. He will cover herd health monitoring and recordkeeping, and perform an on-farm risk assessment with an emphasis on herd health and productivity to identify areas for improvement.

### NOP Livestock Standards Webinar: Thursday, July 10 at 1 p.m.

This webinar presented by OEFFA staff will introduce participants to the NOP Livestock Standards. It will include a pre-course assignment, exercises, and time for discussion.

### Livestock Inputs Webinar: Wednesday, October 1 at 1 p.m.

This webinar presented by IOIA and the Organic Materials Review Institute (OMRI) will introduce commonly used organic materials, what organic inspectors look for during an inspection, and how OMRI evaluates livestock inputs. It will include pre-course self-study; in-class discussion, examples, exercises, and the opportunity for questions and answers; and a post-course evaluation. Participants who meet minimum requirements will receive a joint IOIA/OMRI NOP Livestock Input Materials Certificate of Completion. Participants who attend but opt out of assignments and the exam, or fail to achieve a passing score, will receive a Letter of Participation to document their attendance.

To register for a webinar or workshop, or for more information about this project, contact Eric Pawlowski at (614) 421-2022 Ext. 209 or [eric@oeffa.org](mailto:eric@oeffa.org). Additionally, if you'd like to recommend a veterinarian or other livestock professional who could benefit from receiving information about these workshops and webinars, please contact the office.



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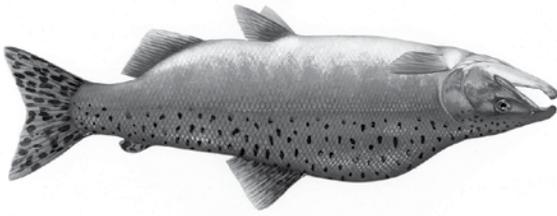
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## U.S. CONSUMERS AND GROCERS REJECT GE SALMON

The first genetically engineered (GE) salmon is being rejected by more than 9,000 grocery stores across the U.S. before it has even been approved by the Food and Drug Administration (FDA) for human consumption.

Kroger and Safeway, the largest supermarket chains in the country, are the latest to say they will not sell the GE fish.

AquaBounty Technologies developed AquaAdvantage® salmon with a growth gene from the Chinook salmon, which the company claims will allow its GE salmon to grow to market size in half the time of a conventional Atlantic salmon.

Many consumers are concerned about potential human health impacts. The FDA has found that GE salmon exhibited 40 percent higher levels of a hormone shown to increase the risk of certain cancers, and 52 percent higher levels of “allergenic potency,” causing concern about possible consumer allergic reactions. Yet, the agency has not conducted a study to assess the health risks from eating GE salmon.

Even less is known about possible environmental impacts. The FDA has not examined the consequences of GE salmon escaping from captivity, which could result in disease or GE salmon outcompeting wild salmon for food and mates, both of which could negatively impact wild populations.

If approved, the GE salmon would be the first “transgenic” animal in our food supply.

Many organizations, including the Center for Food Safety and Food and Water Watch, are organizing consumers to ask supermarkets, restaurants, and other outlets to commit to not selling GE salmon, and to demand action from Congress. For more information, go to <http://bit.ly/1qMjZQ5> or <http://bit.ly/1oj3kBs>.



## Summer Camp at Gorman Heritage Farm: Raising Awareness in a New Generation

By Fern Nafziger

Summer will be here before you know it! Parents have many summer camp options to choose from, including Gorman Heritage Farm’s various camps, which give children the opportunity to feed and groom livestock, gather eggs, harvest vegetables in the garden, and cook their own farm-fresh meals.

As many parents and teachers will attest, the best learning happens when disguised as fun. Campers at Gorman Heritage Farm learn many of life’s most important lessons playing games under the summer sun. Nibbling on a carrot newly pulled from the ground or a tomato still warm from the vine helps them understand the incredible flavor of fresh, farm-grown food. Watching the goats enjoy the hay they just fed them reminds campers there is value to a job well done, and the health of a farm depends on the efforts of the farmer. Children who don’t have the opportunity to spend time on a farm miss these valuable lessons.

How might a summer farm camp experience affect the future of farming in Ohio? Summer campers share their enthusiasm and newfound knowledge with their parents, teachers, and other adults who have the power to support local farmers by changing their buying habits. And, children exposed to farming are uniquely poised to become the next generation of advocates for local, sustainable, and healthy farming.

*Fern Nafziger is the Camp Director at Gorman Heritage Farm in Cincinnati. Summer farm camp runs from June through August; registration began in February. For more information, go to [www.gormanfarm.org](http://www.gormanfarm.org).*

## Five-Day Solar Electric Workshop Monday, June 16 – Friday, June 20

OEFFA Office, 41 Crowell Rd., Columbus, OH

With prices for photovoltaic (PV) systems falling and demand exploding, systems are suddenly economical for nearly every home or farm. If you have ever wanted to make your farm energy independent, take your homestead off the grid, or start your own business installing PV systems, now is a great time!

Join OEFFA and Annie and Jay Warmke of Blue Rock Station for a five-day training course where you will learn how to design and install photovoltaic systems. The course will be equally divided between lectures and hands-on labs. You will learn with a working PV system, dismantling and reinstalling it, troubleshooting, and testing its proper operation. You will also learn how to integrate a working wind turbine into the PV system. At the end of the week, you will have the opportunity

to sit for an internationally recognized certification Level 1 examination offered by the Electronic Technicians Association (ETA), which allows you to receive a respected industry credential demonstrating your knowledge.

**Cost:** \$930 for OEFFA members, \$970 for non-members. The cost includes ETA fees, an installation toolkit, and a course workbook. Lunch is provided on each class day. Contact OEFFA if you would like to discuss payment plan options. All attendees must be paid in full by the beginning of their first class.

**Registration:** Registration is limited to 10 students. Register online at [www.oeffa.org](http://www.oeffa.org) by Wednesday, June 11. To register by mail, send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA Solar Workshop, 41 Crowell Rd., Columbus, OH 43214. For more information, or to register by phone, please contact Milo Petruziello at (614) 421-2022 Ext. 206 or [milo@oeffa.org](mailto:milo@oeffa.org). For more information about Blue Rock Station, go to [www.bluerockstation.com/workshops/pv-certification-solar-electric-workshops](http://www.bluerockstation.com/workshops/pv-certification-solar-electric-workshops).

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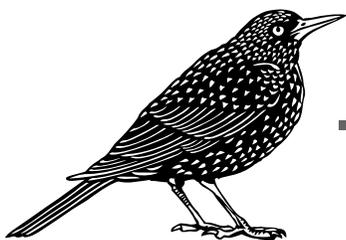
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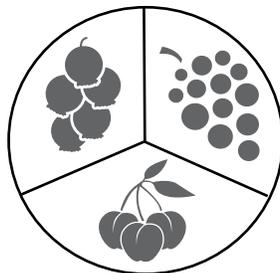
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## Sean McGovern: Two Decades of Service to Sustainable Agriculture

Sean McGovern recently marked his twentieth year of employment with OEFFA. He was first hired in 1994 as a part-time secretary, about a year after graduating from Ohio State University (OSU). As OEFFA grew, so did Sean's responsibilities. His title shifted to Executive Administrator and eventually to Executive Director.

Since 2004, Sean's work as the Outreach Manager for the national communications office of the Sustainable Agriculture Research and Education (SARE) program has been funded through a unique partnership between SARE and OEFFA.

SARE's competitive grants and education program is supported by the United States Department of Agriculture (USDA) National Institute of Food and Agriculture (NIFA). Since 1988, SARE has advanced agricultural innovation that promotes profitability, strong quality of life, and stewardship of the land, air, and water. Working with SARE's national communication team, Sean's efforts focus on outreach that helps to educate farmers, ranchers, and agricultural professionals about the results of SARE-funded research projects.

Farmers have always played a strong leadership role in SARE and developing practical on-farm research. "Farmers prefer to learn from other farmers, and it's a privilege to help make that happen," Sean said.

During Sean's tenure, OEFFA made some its first forays into state and federal policy. Sean was instrumental in creating a productive partnership between OEFFA and OSU Extension, which continues today. The establishment of the Organic Food and Farming Education and Research (OFFER) program at OSU during that time indicated a shift in university research to include organic production for the first time, largely due to pressure from OEFFA at the right moment.

Sean describes his proudest accomplishment: "Instead of chasing grant funding, OEFFA focused on the basics: providing affordable educational programs that our members wanted, a business model that allowed us to build the membership base, and administrative systems that facilitated subsequent growth." That priority continues today. "It was a lot of hard work, on a very tight margin, but I think it gave OEFFA a solid foundation for growth."

"I will also tell you that I am blessed to have learned so much from the OEFFA family," Sean said. "What an opportunity it was for a young, impressionable young man like myself to be invited into a community of people wrestling with the practical issues of building a more sustainable world. I will forever be thankful to all of the OEFFA members who are living proof that leading a kind and mindful life is a choice, not a pipe-dream. Thank you, thank you, thank you."

We at OEFFA are grateful to Sean McGovern for his two decades of service to OEFFA and to the sustainable agriculture community. His early leadership was instrumental to OEFFA and to the development of today's local food movement in Ohio.

For more information about grants and other resources available through SARE, contact Sean at [sean@oeffa.org](mailto:sean@oeffa.org) or visit [www.sare.org](http://www.sare.org).



## RESEARCH IN FOCUS: HOW TO USE BIOFERTILIZERS PROFITABLY

By Brian McSpadden Gardener, Ph.D.

Sustainable and organic farmers are searching for ways to enhance the biology of their soils. The marketplace has responded by providing a dizzying array of biofertilizers aimed at jump-starting nutrient cycling and crop growth. Because every farm has its unique characteristics, not all products will be a good fit for every farm. So, what are biofertilizers, how do they work, and how do you choose wisely?

A biofertilizer is any material obtained or derived from living creatures that directly alters the biology and/or fertility accessed by a plant. There are five distinct classes of biofertilizer ingredients, and they can be used alone or in combination. These are **I) manures and composts, II) fish and slaughterhouse by-products, III) algal and plant extracts, IV) mined mineral supplements, and V) microbial inoculants.**

Each class of biofertilizer delivers something unique to the system, so mixtures or combinations are often used to enhance the fertility and biology of your soils. Class I and II inputs provide macro and micronutrients, but vary greatly in the forms and balance of nutrients they provide. Classes III and IV products provide a mixture of amino acids, humates, and phytohormones, which can stimulate plants or affect soil biology to various degrees. Class V products have living organisms and can supplement the microbial communities of the soil or plant by biasing their structure towards more beneficials. The rate, placement (in furrow or broadcast), form (liquid or solid), and size (fine powder or large pellet) of the material will determine the rate of release of nutrients into the soil and the timing of their availability to the crop plant.

To profitably use biofertilizers, it is important to understand your soil needs. Additions of certain legumes in the cropping system can reduce the need for added nitrogen, which is often provided by class I and II products. Effective use of reduced tillage and cover crops can decrease the need to enhance overall soil biology, and thus decrease the added effects by class III, IV, and V products. Biofertilizers will probably be most useful on land transitioning from conventional, chemically-intensive farming. However, many certified organic farmers rely on regular additions of one or more biofertilizers to enhance the abundance, quality, and consistency of their crop production.

Past research at Ohio State University and elsewhere have demonstrated that biofertilizers have real benefits. When considering efficacy data, you need to ask if the study represents cropping conditions similar to your farm. If so, then that data is probably more relevant to you. Lastly, recognize that fertility and biology are not always the main factors limiting yield in a given year; the timing and amount of rain and prevailing temperatures will always be more important. Future research will focus on discerning the relative value of different materials under various cropping conditions.

*Brian McSpadden Gardener is a Professor of Plant Pathology at the Ohio Agricultural Research and Development Center (OARDC) where he also directs the Plant Microbial Ecology and Biopesticide Development Laboratory and the Organic Food and Farming Education and Research (OFFER) Program. He may be reached at [mcspadden-garden.1@osu.edu](mailto:mcspadden-garden.1@osu.edu).*



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# FARM to TABLE

## Savoring the Seasons

by Trish Mumme

### Putting Spring on the Menu

"Primavera" means spring in Italian, and after this long, harsh winter, anything with "spring" in its name is going to be a winner for dinner. The following dishes feature some of the first green vegetables of spring, such as asparagus. Feel free to experiment and use other in-season vegetables too!



### Classic Pasta Primavera

- |  |  |
|--|--|
| 1 bunch broccoli, trimmed in bite sized pieces | 1/2 c. frozen green peas               |
| 2 sm. zucchini, sliced                         | 1/4 c. chopped fresh parsley           |
| 1/2 lb. asparagus, cut in 1 inch pieces        | 1 1/2 tsp. salt                        |
| 1 lb. linguine                                 | 1/2 tsp. black pepper                  |
| 2-3 garlic cloves, chopped                     | 1/4 tsp. cayenne or crushed red pepper |
| 1 basket grape tomatoes, halved                | 1/4 c. butter                          |
| 1/4 c. olive oil                               | 1 c. whipping cream                    |
| 1/4 c. chopped fresh basil or 1 tsp. dried     | 2/3 c. freshly grated Parmesan cheese  |
| 1/2 lb. mushrooms, thinly sliced               |  |

Put broccoli, zucchini, and asparagus in a steamer basket and steam over boiling water until crisp-tender. Meanwhile, cook and drain the linguine according to directions. Place in a large bowl. Add vegetables. Sauté garlic and tomatoes in oil in a large skillet for 2 minutes. Stir in basil and mushrooms and cook 3 minutes. Stir in peas, parsley, salt, and pepper. Cook 1-2 minutes more and add to veggies and pasta. Melt butter in same skillet. Stir in cream and cheese. Cook over medium heat, stirring constantly, until smooth. Pour over ingredients in bowl and toss. Serve with additional Parmesan cheese.

### Quinoa Primavera Salad

- |   |                               |
|---|-------------------------------|
| 8 oz. snap peas, cut in half                  | 2 green onions, thinly sliced |
| 1 lb. asparagus, cut in 1 inch pieces         | 3 Tbs. apple cider vinegar    |
| 12 oz. quinoa, cooked according to directions | 1 tsp. sea salt               |
| 1/3 c. olive oil                              | 3/4 tsp. black pepper         |
| 1/2 c. walnut pieces                          | 1/2 c. mint leaves, chopped   |
| 2 garlic cloves, sliced                       |                               |

Bring a pot of salted water to a boil and cook asparagus and peas until crisp-tender, about 3 minutes. Drain. Heat oil in heavy skillet over medium heat. Add in walnuts and cook, stirring, about 4 minutes. Stir in garlic and onion and cook 2 more minutes. Whisk in vinegar, salt, and pepper. Put cooked quinoa in a large bowl. Add blanched vegetables and drizzle nut/oil mixture over top. Toss gently until combined. Toss in mint. Serve at room temperature or chilled.

*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.*

*Editor's Note: Trish has been providing farm to table recipes for OEFFA's newsletter since 2006. She has announced that this will be her last column. We appreciate all the inspiration she's provided to us in our kitchens for the past eight years. If you're a professional or home chef that would like to share your recipes in OEFFA's newsletter, please email newsletter@oeffa.org or call (614) 421-2022 Ext. 203.*



## RESOURCES

**Free SNAP Processing Equipment Available**—The new MarketLink program provides farmers' markets and direct-marketing farmers with free and low cost equipment and tools for accepting credit, debit, and Supplemental Nutrition Assistance Program (SNAP, formerly known as food stamps) transactions.

 [www.marketlink.org](http://www.marketlink.org)

**Ohio Sensitive Crop Registry**—In order to minimize damaging pesticide drift, the Ohio Department of Agriculture has developed a new website designed to allow beekeepers and organic farmers a way to communicate the location of pesticide-sensitive crops and apiaries to more than 30,000 pesticide applicators.

 [www.agri.ohio.gov/scr](http://www.agri.ohio.gov/scr)

**Beginning Farmer Online Course**—The National Center for Appropriate Technology has developed a free, eight lesson online course, Getting Started in Farming: An Introduction to Farm Business Planning, to help beginning farmers plan a successful farming enterprise.

 [www.northcarolina.ncat.org](http://www.northcarolina.ncat.org)

**Organic Research Grants**—The Organic Farming Research Foundation has announced that funding is available for organic research projects. Deadline: May 15.

 [www.ofrf.org/research/grants](http://www.ofrf.org/research/grants)

**Vegetable Grower's Guide to Organic Certification**—The National Young Farmers Coalition has released a free guide for beginning vegetable farmers considering organic certification.

 [www.youngfarmers.org/nyfc-releases-exclusive-vegetable-growers-guide-to-organic-certification](http://www.youngfarmers.org/nyfc-releases-exclusive-vegetable-growers-guide-to-organic-certification)

**Cover Crops Conference Recordings**—The Sustainable Agriculture Research and Education (SARE) program has released recordings from its National Conference on Cover Crops and Soil Health held in February.

 [www.sare.org/events/national-conference-on-cover-crops-and-soil-health](http://www.sare.org/events/national-conference-on-cover-crops-and-soil-health)

**Well Water Interpretation Tool**—Ohio State University (OSU) has developed a website with information for well owners, including a tool to type in lab report findings to get an assessment of the results and recommendations.

 <http://ohiowatersheds.osu.edu/well-educated-ohio/well-water-interpretation-tool>

**Graduate Student Grants**—The North Central Region SARE Graduate Student Grant Call for Proposals is now available for students pursuing research in sustainable agriculture. Deadline: May 6.

 [www.northcentralsare.org/grants/our-grant-programs/graduate-student-grant-program](http://www.northcentralsare.org/grants/our-grant-programs/graduate-student-grant-program)

**Nutrient Management Toolkit**—Shelby County Soil and Water Conservation District has developed a new resource, *Water Quality and Nutrient Management Toolkit: From Planning to Placement to Profit*, which includes information on nutrient management, along with field records sheets and reference materials.

 [www.ca.shelby.oh.us/swcd/nutrientmgproject.asp](http://www.ca.shelby.oh.us/swcd/nutrientmgproject.asp)

**Enhanced Market Maker Website**—OSU has announced a new public-private partnership to enhance Ohio's MarketMaker website, a free searchable database of food and farm businesses, which includes a buy and sell forum.

 [www.ohiomarketmaker.com](http://www.ohiomarketmaker.com)

**Food and Farm Vote Scorecard**—Food Policy Action has released its 2013 National Food Policy Scorecard, which rates members of Congress based on their positions on food and farm policy votes.

 [www.foodpolicyaction.org](http://www.foodpolicyaction.org)

Want to learn more? OEFFA's online Grower Resources section includes links to dozens of websites, publications, and organizations on a wide-range of topics including organic production, food safety, livestock, soil fertility, and much more. Go to [www.oeffa.org/growers](http://www.oeffa.org/growers).



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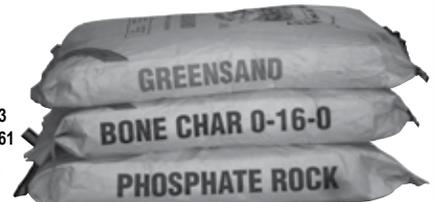
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# UPCOMING EVENTS

For a complete calendar of events go to [www.oeffa.org/events](http://www.oeffa.org/events)

## Free Screenings of *GMO OMG*

Saturday, April 26—7 p.m.

Athena Cinema • 20 S. Court St., Athens, OH

Sunday, April 27—2 p.m.

Gateway Film Center • 1550 N. High St., Columbus, OH

Join director Jeremy Seifert and OEFFA for free screenings of the documentary, *GMO OMG*.

For more information, see pg. 8.



## OEFFA Board Meetings

Sunday, April 27—10 a.m.-3 p.m.

Sunday, July 13—10 a.m.-3 p.m.

Location TBD

OEFFA's Education and Certification boards will meet. For more information, call (614) 421-2022 Ext. 202 or email [cgoland@oeffa.org](mailto:cgoland@oeffa.org).



## Farm to School Workshops

Tuesday, April 29—8 a.m.-4 p.m.

Hilton Garden Inn • 6165 Levis Commons Blvd., Perrysburg, OH

Wednesday, April 30—3:30-7 p.m.

Mt. Orab Elementary School • 474 W. Main St., Mt. Orab, OH

Tuesday, June 10—8:30 a.m.-3 p.m.

Inn at Hocking College • 3301 Hocking Parkway, Nelsonville, OH

OSU will offer workshops for educators, farmers, and others interested in beginning or expanding a Farm to School program. For more information, go to [www.farmtoschool.osu.edu/events/workshops](http://www.farmtoschool.osu.edu/events/workshops).

## Profitable High Tunnel Management

Tuesday, May 6—7 p.m.

Join OEFFA and Adam Montri, owner of Ten Hens Farm and Michigan State University Hoophouse Specialist, for a free one hour webinar on high tunnel management. Topics will include identifying the costs of production; fertility, disease, and pest management; profitable crops and cultivars; successful rotations; product pricing, and market strategies. To register, go to <http://bit.ly/1pBbLqH>. For more information, call (614) 421-2022 Ext. 206.



## Living on the Shale

Saturday, May 17—10 a.m.-6 p.m.

Coshocton Village Inn • 115 N. Water St., Coshocton, OH

Wyoming rancher John Fenton and Texas mayor Calvin Tillman will discuss their experiences with fracking during this event organized by Coshocton Environmental and Community Awareness. For more information, go to [www.ceaware.org](http://www.ceaware.org).

## Local Fest

Saturday, May 24—12-5 p.m.

Grailville Retreat and Program Center • 932 O'Bannonville Rd., Loveland, OH

Join Grailville, in partnership with Turner Farm and WNKU, for the second annual Local Fest, a free outdoor event celebrating local food, art, and music. For more information, call (513) 683-2340 or go to [www.grailville.org](http://www.grailville.org).

## Five-Day Solar Electric Workshop

Monday, June 16-Friday, June 20

OEFFA Office • 41 Crosswell Rd., Columbus, OH

Join OEFFA and Annie and Jay Warmke of Blue Rock Station for a five-day training course where you will learn how to design and install solar photovoltaic systems. For more information, see pg. 15.



## Season Creation Professional Development Program

Friday, June 20—10 a.m.-4 p.m.

Green Edge Organic Gardens • 16232 Henry Rd., Amesville, OH

Rural Action and Green Edge Organic Gardens will host a free season creation workshop for agricultural professionals and practitioners. For more information, call (740) 677-4047 or email [tom@ruralaction.org](mailto:tom@ruralaction.org).

## The Farmers' Table

Sunday, September 7

Jorgensen Farms • 5851 E. Walnut St., Westerville, OH

Save the date! Join OEFFA for an elegant evening of local fare crafted by central Ohio's finest chefs, to benefit OEFFA's educational programs. Watch for more information soon at [www.oeffa.org](http://www.oeffa.org).



**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, call (614) 421-2022 Ext. 209 or email [eric@oeffa.org](mailto:eric@oeffa.org).



In February, **Nia Blevins** started as OEFFA's part-time Member Care Associate. Previously, she served as an OEFFA intern, assisting with the OEFFA conference and other OEFFA Education work. She is a student in the Environment Economic Development and Sustainability program at the Ohio State University, and anticipates graduating in spring 2015. Nia learned about OEFFA at her summer internship with Franklinton Gardens, a Columbus nonprofit organization dedicated to growing and sharing healthy food, creating beauty in abandoned spaces, promoting nutrition and active living, and building community. Nia's future ambitions include farming and running a farm-related business. Welcome, Nia!

## In Remembrance

**Phillip Hale** passed away on February 14. Phil was an early member of OEFFA, and his enthusiasm and commitment helped shaped the organization. In addition to serving on the OEFFA board, Phil organized many early farm tours. He was also one of OEFFA's first certified organic inspectors. Eventually he trained to become an international inspector, and went on to do inspections for the Organic Crop Improvement Association (OCIA). He was a founding member of the International Organic Inspectors Association (IOIA). Phil was also an artist, primarily painting in Costa Rica, where he spent his winters. A memorial service will be held at the Faith Lutheran Church in Wilmington. Donations can be made in Phil's honor to the Wilmington High School art department.



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 Margaret Fitzpatrick, *The Refugee Response*  
 Jon Hart, *The Ridge Project*  
 Dina Heilman, *The Learning Center for Human Development*  
 Ricky Huard, *Ohio University Press*  
 Victoria Kelley, *Centerburg United Methodist Church*  
 James Kennedy, *Grafton Hill Association*  
 Jim Kiracofe, *Licking County Soil and Water Conservation District*  
 Michael Lohre  
 Erin McKenzie, *Food from the Earth Community Garden*  
 Sharon Pearson, *The Oberlin Project*  
 Kido Pielack, *Keep Growing Detroit*  
 Mayda Sanchez, *Ohio Farmers Market Managers Network*  
 Mark Walden, *Grow Appalachia*

**INDIVIDUAL**

Kathleen Baldoni	Justin Jones
Margaret Ballard	Jackie Krebs
Ben Bebenroth	Joel Kurtz
Andrew Billing	Tony Logan
Brad Bowers	Andrew MacDonald
Kristin Brazianus	David Martin
Susan Broidy	Whitney Mitchell
Tawnia Cecardo	Sarah Morath
Matt Cooper	Neil Nanez
Jenna Cripps	Lynn Peskoran
Noel Deehr	Helena Schaareman
Nancy Duker	Doug Schmaltz
Kris Edwards	David Sokoll
Ingrid Farnham	Elizabeth Stites
Bianca Garza	Shawn Stringfield
Susan Haley	Nicki Strouss
Victoria Havens	Bret Tietge
William Hayles	Marianne Troutman
Cara Henderson	Tammy Waldron
Daryl Hinderman	Hannah Whitehead
Jayna Holehouse	Nick Wilkinson

**STUDENT**

Janice Brewer	Sarah McCoy
Tabitha Chester	Hannah Noland
Tim Corder	Etta Price
Conrad Daniel	Alexa Ross
Maria Dimengo	Elizabeth Simpson
Louis Faivor	Crystal Taylor
Jennifer Gard	Gretchen Thomas
David Handel	Ellie Walsh
Gaylynn Johnson	James Wint
Halle Kirsch	Alyssa Zearley

**For Sale:** Certified organic alfalfa, timothy, and clover 2013 first cutting hay. RFQ 143. Small square 70 lb. bales \$6 each. Contact Chester in Lorain Co. at (440) 647-3927.

**For Sale:** Ranch-style home on 5.22 acres (3.5 acres certified organic) in Mansfield, OH. Includes organic apple orchard with approx. 200 semi-dwarf trees and 2 solar-heated greenhouses. Contact Frank in Richland Co. at (419) 747-4949 or [fstane@neo.rr.com](mailto:fstane@neo.rr.com).

**For Sale:** Holland carousel transplanter, 3 pt., stored inside. \$1,400. Contact Steve in Hamilton Co. at (513) 706-4792.

**Classes Available:** City Folk's Farm Shop seeks students for upcoming classes on backyard gardening, vermicomposting, fermenting, natural health, beekeeping, chicken keeping, and preserving. Go to [www.cityfolksfarmshop.com/calendar](http://www.cityfolksfarmshop.com/calendar).

**Organic Spelt Wanted:** Strong markets for all grades of organic spelt. Write Saugeen Specialty Grains, RR#1 Desboro, Ontario, Canada NOH 1K0 or contact Sean at (519) 374-9300.

*Classified ads are free for members and \$5 for non-members. Submissions no longer than 30 words are due by June 15 for the summer issue. Email [newsletter@oeffa.org](mailto:newsletter@oeffa.org) or call (614) 421-2022 Ext. 203.*

*Our Region  
 Our Stories  
 Our Food  
 Season by Season*



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**OEFFA Investment Fund Available to Grow Opportunities in Sustainable Agriculture**

OEFFA has partnered with a group of socially-motivated local investors who have made \$500,000 available to provide flexible and affordable capital to OEFFA members.

By helping to mobilize additional sources of capital, OEFFA hopes to build the supply and availability of local, sustainably grown fresh food in Ohio, enhance farm and farm-related business viability, and encourage expansion of ecological agricultural practices. The fund is only open to Ohio-based OEFFA members in good standing, who will



be required to submit an application package and commit to support sustainable agricultural practices throughout the life of the investment. Applications will be reviewed by the Fund's investment committee on a continuing basis.

For more information, or to apply, go to [www.oeffa.org/invest](http://www.oeffa.org/invest) or contact Carol Goland at (614) 421-2022 Ext. 202 or [oifinfo@oeffa.org](mailto:oifinfo@oeffa.org).



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## OEFFA Announces 2014 Stewardship and Service Award Recipients

During OEFFA's 35th annual conference, Kip and Becky Rondy of Green Edge Organic Gardens in Athens County were named the recipients of the Stewardship Award, which recognizes outstanding contributions to the sustainable agriculture community. Ed Perkins of Sassafras Farm in Athens County received the Service Award, which recognizes outstanding service to OEFFA.

### Kip and Becky Rondy

Kip and Becky Rondy own and operate Green Edge Organic Gardens, a 120 acre certified organic farm in rural southeast Ohio. The Rondys, along with their employees and interns, grow mi-grogreens, salad mix, mushrooms, greens, and other seasonal produce using 10 high tunnels.

One of Ohio's most successful year-round farms, Green Edge Organic Gardens supplies two community supported agriculture programs which serve more than 400 families, in addition to the Athens Farmers Market, stores, and restaurants.

"Kip and Becky have done a spectacular job at making organics work. They've set up a fantastic production system, while growing a business that supports its employees through a living wage and good benefits. At the same time, they continue to help the community by sharing what they've learned during on-farm educational workshops," said Mick Luber, who received the 2007 Stewardship Award and presented the award to the Rondys at the February 15 ceremony.

### Ed Perkins

Ed Perkins owns and operates Sassafras Farm in New Marshfield with his wife, Amy Abercrombie. A graduate of Ohio University, Perkins purchased his farm more than 40 years ago and has been an integral part of the Athens local foods community ever since.

Perkins is a long-time OEFFA member and the former president of OEFFA's Athens Chapter. One of OEFFA's most long-standing and active chapter presidents, Perkins hosted and organized local farm tours, potluck meals, and other chapter activities.

"As one of the founding fathers of the Athens area local food movement, Ed has contributed so much to our community. As a farmer, writer, and organizer, Ed has worked for decades to build a strong OEFFA chapter and the amazing Athens Farmers Market. He and Amy are models of sustainable and simple living at Sassafras Farm, bearing witness to the beauty of lives thoughtfully lived in harmony with nature and community," said Leslie Schaller, who presented the award to Perkins at the February 16 ceremony.

For a full list of past award winners, go to [www.oeffa.org/news/?page\\_id=484](http://www.oeffa.org/news/?page_id=484).