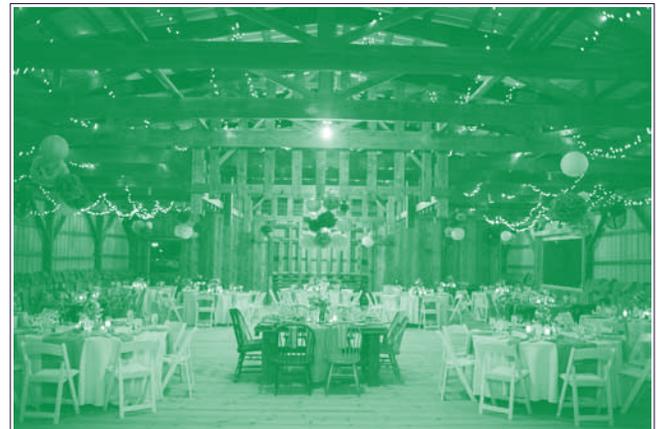




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BACK COVER
Great River Farms



Jorgensen Farm Arena

photo credit: Ely Brothers

A Gathering in Celebration of Ohio Farms and Flavors
Sunday, September 7, 2014 4:30 p.m. Jorgensen Farms, Westerville, Ohio

Join OEFFA for an elegant evening of local fare crafted by central Ohio's finest chefs.

Surrounded by organic fields, diners will enjoy guided tours of the beautiful 65 acre Jorgensen Farms, a cocktail hour featuring local spirits and hors d'oeuvres, and a delicious locally-sourced meal with wine pairings. The menu will feature the bounty of Ohio's sustainable farmers with all proceeds to support OEFFA.

Tickets include dinner, drinks, and an optional tour of the farm. The deadline to purchase your ticket is Sunday, August 31.

-  \$125 per person
-  \$1,000 table of 8
-  \$1,250 table of 10

O U R C H E F S

Alfonso Contrisciani — One of only 67 Certified Master Chefs in the U.S., Alfonso Contrisciani is Academic Dean of Hospitality Programs and Director of Practicum Properties at Hocking College. He owns Plate, a farm to table restaurant in New Albany, and oversees The Hocking College Inn and Rhapsody in Nelsonville. He has orchestrated several presidential dinners, including President Obama's inaugural balls.

Tom Smith — Executive Chef at The Worthington Inn since 2002, Tom Smith has trained in the kitchens of Columbus's top chefs including Lindey's, Rigsby's Cuisine Volatile, and Alex's Bistro.

David Tetzloff — As Executive Chef and co-owner of G. Michael's Bistro and Bar, David Tetzloff has been cooking up unique, delectable dishes at G. Michael's for more than 10 years.

Darren Grieves — Darren Grieves is Executive Chef at Third & Hollywood, one of the preeminent casual culinary experiences in Ohio, focusing on local and artisanal ingredients.

For more information, or to purchase tickets, go to www.oeffa.org/farmerstable or call (614) 421-2022 Ext. 206.



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

Members receive the newsletter as part of annual dues of \$10 (student), \$35 (individual), \$50 (family), \$50 (family farm), \$50 (nonprofit), \$100 (business), or \$1,000 (individual lifetime). Newsletter subscription only is \$20/year. Membership information is available on the OEFFA website at www.oeffa.org or from the OEFFA office.

Editorial and advertising correspondence may be sent directly to the OEFFA office or 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: September 15, 2014



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Photos: George Remington

SAVE THE DATE!
OEFFA's 36th Annual Conference
Sustainable Agriculture: Renewing Ohio's Heart and Soil
February 14-15, 2014
Granville, OH

Ohio's largest sustainable agriculture conference will feature keynote speakers, more than 100 workshops, local and organic meals, a kids' conference, childcare, a trade show, and Saturday evening entertainment. Registration will open in December.

Ideas, Food Donations, Volunteers, and Workshop Presenters Wanted

Workshop applications, workshop topic and presenter ideas, food donations, and volunteers to help plan and organize workshops, meals, the book table, raffle, and kids' conference are needed now. Don't wait to apply to be a workshop presenter if you want to be considered; only a limited number of spots are available.

For more information, or to request a workshop application, contact Milo Petruziello at (614) 421-2022 Ext. 206 or milo@oeffa.org.

Director's Letter

Carol Goland Executive Director

More Opportunities to Access Capital

As you have probably read before, the OEFFA Investment Fund is available for farmers and food entrepreneurs needing loans and other kinds of investment to grow their businesses.

As a complement to the Investment Fund, I'm pleased to announce that OEFFA will also serve as a trustee for Kiva Zip. Kiva was the first non-profit organization to enable individuals from around the world to make personal loans to microenterprises in developing countries. Since its founding in 2005, more than one million lenders have provided 500 million dollars in loans to entrepreneurs who, in turn, have paid those loans back at a rate of 98.85 percent.

Kiva has now launched Kiva Zip as a pilot program, enabling entrepreneurs in the United States to request direct loans. Kiva Zip loans are currently offered at 0 percent interest with no fees. The aim is to make lending easy, and to tie loans "to borrowers' characters rather than their credit scores."

That's where OEFFA comes in. Every loan request on Kiva Zip must be endorsed by a trustee. Trustees identify borrowers that would be a good match for Kiva Zip loans by assessing their character and creditworthiness. If these check out, trustees can publicly endorse the borrower on the Kiva Zip website. The repayment rate for loans each trustee has endorsed is on display, so lenders may choose to loan to those entrepreneurs endorsed by trustees who have good track records. The more successfully repaid loans a trustee has endorsed, the more future borrowers and lenders benefit from the trustee's endorsement.

First time borrowers may request up to \$5,000, with one exception: farmers may borrow up to \$10,000. Farmers have achieved a 100 percent repayment rate on Kiva Zip, and this demonstration of credit worthiness has motivated Kiva Zip to raise the cap on initial loan amounts.

Individual lenders may browse loan opportunities and select entrepreneurs to whom they want to loan. Once a loan is fully funded, Kiva Zip sends the loan amount directly to the borrower. Over the course of the loan term, the borrower promises to pay their lenders back in regular installments. As the lenders get their money back, they can relend the money, or withdraw it from Kiva Zip.

OEFFA is available to serve as a Kiva Zip trustee, providing our members with yet another means of accessing capital to expand the sustainable food economy in Ohio. To get started—either as a borrower or a lender—go to <http://zip.kiva.org>.

OEFFA's 2014 Board of Trustees



OEFFA's 2014 Board of Trustees in front of our Columbus office this spring.

Front row (from left): Bryn Bird, Mary Ida Compton, Mardy Townsend, Lara Osborne, Mike Laughlin. Middle row (from left): Judy Sauer, Steve Edwards, Randy Moore, Gary Cox, Jake Trethewey, Bill Boyer. Back row (from left): Perry Clutts, Tom Redfern, John Sowder, Ed Snavelly, Darren Malhame



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 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 or contact Carol Goland at (614) 421-2022 Ext. 202 or oifinfo@oeffa.org.

Find Local Food This Season Using OEFFA's Good Earth Guide

The *Good Earth Guide* is an online directory of OEFFA member farms and businesses, making it a great place for consumers to find sources for local and organic food and farm products.

The guide includes 450 farms and businesses and identifies sources for locally grown vegetables; fruit; 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.

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. Each listing includes name and contact information, products sold, a farm description, and whether the farm is certified organic. Many profiles also have location listings and maps for where the farm's products are sold.

Find local foods at www.oeffa.org/geg.

Farmers and businesses, you can create or update an existing listing anytime at www.oeffa.org/geg. Call (614) 421-2022 or email oeffa@oeffa.org with any questions or to request a form by mail.



SUSTAINABLE AGRICULTURE: RENEWING OHIO'S HEART AND SOIL

A focus on community is at the heart of sustainable agriculture. Whether it's a belief that we're simply borrowing the Earth from future generations, giving and taking help from a friend or neighbor, sharing an intimate connection over food with a customer, or coming together with fellow farmers to help one another succeed, a commitment to community is an ethic that sustainable farmers and conscientious consumers share. Three farmers—an urban homesteader, a large-scale Permacultural grower, and a pasture-based livestock producer—share their reflections on community, and how the relationships farmers have with each other and with their customers can help to create a new model for agriculture.

Eventually, including our community in the experience of living off the land becomes as important as the actual eggs we hand them over the counter. We've incorporated more activities on the farm: an open house, an OEFFA farm tour, farm-to-table meals. This opens up more revenue possibilities, but it also opens up more avenues for our community to become connected to the farm, and for us all to reap the rewards.

For us, this relationship has become both the answer and the method to "why local agriculture?" It is the framework we hang our farming practices on; the tuning fork for our operation. Local agriculture creates community, and we thrive in that community. Our customers know their Sunday dinner chicken led a happy life because they saw the chickens on pasture. They know pasture pulls carbon out of the atmosphere because we make it our job to teach them. We hone our ethic while working cattle and packing orders. It is all of a whole.

CHANGING THE WAY WE FARM: AGRICULTURE CREATING COMMUNITY BY CHELSEA GANDY

Why have local agriculture? It is a complex issue. Nebulous answers like "humane treatment for animals" and "decreased greenhouse gas emissions" may not stand a chance against the simple, focused answer of an industrial farm that pumps out cheap food.

This is a question we try to answer every day on our 285 acre livestock farm and that we talk about with people at every farmers' market.

"What is the price of your eggs?" they ask. I tell them and watch their eyebrows rise. If they stay a little while, I tell them about organic feed and pastured vs. free range. If they stay a little longer I talk about beta-carotene, and then I'm proselytizing about carbon sequestration, wildlife habitat, and the taste of sunshine. If they make it through that, then they become our customers, and we embark on an intimate relationship.

It is intimate because we believe in transparency. Ask us and we will tell you. Our grazing rotations are laid bare. Our actions reveal our character. And sometimes that is flattering (I feel an amount of pride when I talk about breaking ice for the cattle in -45 degree wind-chill in January) and sometimes it is not ("I am so sorry that I forgot your order. Please accept this discount as my apology."). It is also intimate for them because they are taking what we give them into their homes and into their bodies. They trust us to feed them.

This relationship has changed the way we farm. We have learned new skills and introduced new products specifically from customer input. Our customers have changed too—health improvements, cooking habits, tastes, and a willingness to embrace the new. Through this give and take, the line between the roles we assumed in commerce starts to blur. The customers become acquaintances and friends. The farmer becomes Chelsea.

Chelsea Gandy lives and works at Fox Hollow Farm in Fredericktown, where she and her fiancé's family raise pastured cattle, sheep, pigs, and chickens. As part of their commitment to community, the farm is hosting a week-long permaculture certification course August 16-23. For more information, go to www.foxhollowfarmnaturally.com or www.midwestpermaculture.com. They are also offering a series of farm to table meals, served on the farm. For more information, go to www.farmerstablefoxhollow.com.

Editor's Note: Join OEFFA for a free tour of Fox Hollow Farm on August 10. For more details, see pg. 20 or go to www.oeffa.org/documents/farmtour2014.pdf.

MAKING SMALL-SCALE FARMING TRULY SUSTAINABLE BY MARK SHEPARD

It seems like just yesterday I quit the job I had gotten straight out of college, and started bumming around the country looking for a place where I could get access to a piece of land and start farming. But back then there was no such thing as "USDA Certified Organic," no such thing as Whole Foods or Trader Joes. There was one known farmers' market in the country (Madison, Wisconsin) and two community supported agriculture (CSA) programs (one in New Hampshire and one in Wisconsin). Looking for others interested in the same "good life," I found my way to southwest Wisconsin to join up with a fledgling organic farmers' cooperative that eventually came to be known as Organic Valley.

The last 20 years have seen an economic explosion within the organic community. CSAs are as common as massage therapists and chiropractors. Farmers' markets abound. Restaurants commonly source only certified organic or locally grown ingredients. Farm to school programs exist nationwide. And the U.S. Department of Agriculture (USDA) reports that the fastest growing sector within the agricultural economy is small farms (those with less than \$250,000 in gross sales).

GREAT! We might say! Small farms are thriving and our food system is becoming more sustainable! Well, not so fast. Let's look at this a bit more closely. USDA statistics also show that 80 percent of all farmers receive the majority of their income from off the farm. Hmm... That means that for 80 percent of farmers, farming is not their primary occupation. The data also shows that the majority of "small farms" are actually selling less than \$10,000 worth of farm products per year, hardly a livable wage. On top of it all, most farming ventures are being operated at a net loss.

So, our food system may not be as sustainable as we think.

How can we address this situation? My experiences with the Organic Valley Co-op actually shed quite a bit of light on some possible solutions.

The time has come for independent, small-scale farmers to unite and collaborate with one another. The time has come for small scale farmers to produce staple food crops—our bulk carbohydrates, proteins, and oils—in perennial systems that mimic natural ecosystems.

Imagine if every small scale farmer planted rows of regionally appropriate nut trees and shrubs between every farm or garden field. That sounds all well and good, one might say, but in 5, 7, or 10 years how are 20 pecan trees going to pay my bills? Especially when you consider the fact that 20 pecan trees won't financially justify the purchase of a shaker, huller, sheller, color separator, bagger, and other expenses. What good will 20 trees do me?

By themselves, 20 nut trees will not supply an individual with much food or income at all. However, if my 20 trees worth of nuts are aggregated with yours and 10, 20, or 30 of our neighbors, we begin to get a significant quantity and the per capita cost of processing equipment becomes more manageable. Instead of only one farmer taking on all of the financial risk of buying the equipment, the risk is spread out over many. Then, instead of only one, large processing facility profiting one farmer or family, business gains get distributed among the growers. When I first joined Organic Valley, gross sales of dairy, eggs, and produce were less than \$400,000. In the 20 years since I joined, sales have surpassed \$1 billion. As a grower-member, I still only get paid market price for my produce, but I also share in the company's growth as well.

How many BILLIONS of dollars in gross sales do small farmers actually have? What if that product was pooled together and marketed as a unified front? The opportunities are nearly unlimited. Organic Valley, and other farmer collaborative ventures, have shown the way. It's now time for us to stick together and make things happen in our time.

At New Forest Farm in Wisconsin, Mark Shepard has created one of the largest and most developed perennial permaculture farms in North America. He is the author of Restoration Agriculture: Real-World Permaculture for Farmers and teaches agroforestry, permaculture, and restoration agriculture worldwide. For more information, go to www.forestag.com.

Editor's Note: Want to learn more? Join Kip Gardner and Mark Shepard for a multi-part workshop on Restoration Agriculture at Creekview Ridge Farm in Minerva October 9-11. OEFFA will also be holding a free tour of Creekview Ridge Farm on October 12. For more details, see pg. 21 or go to www.oeffa.org/documents/farmtour2014.pdf.

BUILDING COMMUNITY ON A PATH TO SELF-SUFFICIENCY

BY RACHEL TAYSE BAILLIEUL

When my husband, then-seven-year-old daughter, and I moved to our two acre mini-homestead in central Ohio 18 months ago, our plans tended towards self-sufficiency. Our goals included raising fruit, vegetables, meat, and fuel for ourselves and encouraging wildlife habitat. We explored capturing natural resources like water and sunlight and envisioned a homestead that would sustain us with minimal dependence on extractive resources or others.

But buried in our little plot of land were much wiser lessons.

The first sign that self-sufficiency might not come easily was in the planning phase. We made drawings and lists, but uncovered more questions than solid ideas. It felt a little lonely to work in a vacuum of only our own experience. We consulted with neighbors about our ideas and passed on drawings to gardening friends for input.

While gathering information in the first winter, people with skills and interests beyond our own began to emerge. A friend whispered her desire to keep bees if only she had space. Shawn Fiegelist, owner of the homesteading store City Folk's Farm Shop, expressed that many people wanted to participate in a hoop house build to learn by doing. Needing a cheap gift for Christmas, we gave extended family the promise of a vegetable CSA.

When spring came around, we ordered twenty five fruit trees and quickly figured out how much work it would be to plant them all. Friends with young children came to the rescue. They thought we were hosting a great play date where the kids could run wild in a way they can't in the city while our digging labor was minimized.

We scheduled and hosted a workshop to build our hoop house. A friend attended a series of beekeeping classes and installed a hive on our property which she maintains, giving us needed pollination for our garden plants. Our family and friends gladly eat excess produce and eggs. Where we expected self-reliance, we found ourselves connected with more people than ever before.

More opportunities for collaboration emerge every day. Organic farmer Joseph Swain planted excess seedlings for personal use at our property during the first growing season and now has certified and planted a whole field. We keep a friend's flock of chickens while she is in home-buying transition. We're able to offer learning experiences regularly, are mentors in the City Folk's Farm Shop Ground Swell program, and are considering participation in a local solar cooperative.

We are certainly not lonely any more, but we're not self-reliant and may never be. In our experience, self-sufficiency isn't realistic because no one can learn everything, do everything, and eat everything. Community is more rewarding personally and has allowed us to grow our homestead faster than we ever could have done alone.

Rachel Tayse Baillieul, her husband Alex, and daughter Lillian, live on Harmonious Homestead in north central Columbus. Rachel writes about their experiences, workshops, and classes at www.harmonioushomestead.com.



HEMP *for* VICTORY

1021 East Broad Street, Columbus, OH 43205 • Phone: (614) 300-0529 • email: contact@ohiorights.org • www.ohiorightsgroup.org • www.facebook.com/ohiorightsgroup

Did you know that **non-drug hemp is one of the premier sources of non-genetically engineered food nutrition, fuel and fiber** from the plant kingdom? America is the largest consumer and import market for organic industrial hemp oilseed and fiber products, yet **Ohioans are not allowed to cultivate this valuable and sustainable rotational crop due to outdated laws.** Our neighbors up north are making profits on average of **\$300 per acre with immediate markets for food-grade hemp seed and hemp stalk fiber for construction.** The demand for hemp in the U.S. is growing so quickly that Canadian farmers are planning to double their acreage by 2015.

Neighboring states are adopting sensible policies that support the development of hemp industries by allowing for research to be done through their agricultural research institutions made **federally permissible through Sec. 7606 of the Agricultural Act of 2014**, which officially reclassified hemp as valuable agricultural commodity as President Obama signed the Farm Bill on February 7.

Ohio has the opportunity to create new and sustainable commercial industries **by permitting research this year** of this resource that historically proved invaluable to the development of our nation. With one of the finest "farm-to-rail-to-factory" distribution networks in the country, Ohio could add **billions of dollars to our diverse economic portfolio** as an anchor to the developing hemp industries in the Midwest. This is a necessary first step to ensure Ohio's place in the modern policy framework and understanding of industrial hemp to foster innovation, create jobs and support long term economic growth in the region.

Visit the Ohio Rights Group (ORG) website to sign the Ohio Hemp Coalition letter to demand that state legislators **support bipartisan, zero-cost job creation by permitting Industrial Hemp Farming Research and Cultivation in Ohio through immediate legislative action** and by **passing a resolution in support of the federal Industrial Hemp Farming Act, H.R. 525 and S. 359.** The Ohio Hemp Coalition letter can be found online at: http://www.ohiorightsgroup.org/ohio_hemp_coalition_letter

Hemp Farming in Ohio

Will create long term American jobs by producing American hemp and adding new markets and value as a feedstock for a wide range of new agricultural, commercial and manufacturing jobs.

Give farmers the freedom to choose new opportunities in growing a versatile, profitable and sustainable crop.

Growing Support

The Industrial Hemp Farming Act (H.R. 525 and S.359) has 49 bipartisan cosponsors in the U.S. House of Representatives, and leadership support in the U.S. Senate.

Major organizations including the **American Farm Bureau Federation, National Farmers Union** (representing more than 250,000 farming families nationwide), the **National Association of State Departments of Agriculture**, and more than 50 others, currently endorse hemp farming.

As of the beginning of the 2014 growing season, **ten states** are already authorized to license hemp farmers, **20 states** have passed pro-hemp legislation, **32 states** have introduced hemp legislation.

Industrial Hemp is Not Marijuana

Industrial hemp must contain less than **0.3% THC.** Marijuana contains **5.0%-20.0+% THC.**

State regulations must meet strict federal standards and farmers must comply with local and state laws. Canada has been developing a modern hemp industry for more than 15 years, setting the precedent that **developing and planting genetically-engineered hemp is strictly prohibited**, without any issues or problems with law enforcement, drug producers or abuse of the program.

The United States remains the only industrialized nation to not permit broad industrial hemp cultivation.



Together, we will legalize hemp cultivation and distribution in Ohio with your voice!

Join the Ohio Rights Group (ORG) *Hemp for Victory* Team today. Please fill out the following form and mail to:

Ohio Rights Group, c/o Hemp for Victory, 1021 East Broad Street, Columbus, OH 43205.

Name: _____ Email: _____

Street Address: _____ City: _____ State: _____ Zip: _____

Business Affiliation: _____

- I signed the Ohio Hemp Coalition Letter on ORG's website and shared it with my networks.
- I support the full legalization of hemp cultivation and will be contacting my local, state & federal legislators asking them to do the same.
- I would like to volunteer with the ORG to lobby for hemp cultivation and the development of the Midwestern hemp economy.
- I am a producer and would like more information about hemp cultivation and ORG.
- I would like to receive regular updates from the ORG Hemp for Victory Team.
- I would like to donate the following amount to support the ORG Hemp for Victory education and lobbying initiatives.

\$10 \$25 \$50 \$100 \$500 _____ (other)

UNITED WE WIN!



photo credit: Joe Barbaree



Look for OEFFA and Community Shares in Your Workplace Giving Campaign

For many employees in central Ohio, workplace giving season is about to start. Look for OEFFA and Community Shares in your workplace giving campaign, and support OEFFA's work by making a paycheck donation. Community Shares will be participating in these workplace campaigns in 2014:

Public Workplaces

Capital University, City of Columbus Combined Charitable Campaign, City of Dublin, Columbus College of Art and Design, Columbus City Schools, Columbus State Community College, Combined Federal Campaign of North Central Ohio, Franklin County Combined Charitable Campaign, Heart of Ohio Combined Federal Campaign, Hilliard Public Schools, Licking County government, Miami Valley Combined Federal Campaign, The Ohio State University, South Western City Schools, State of Ohio Combined Charitable Campaign, Three Rivers Combined Federal Campaign, Upper Arlington City Schools, Westerville Public Schools

Private Workplaces

Betty's Fine Food and Spirits, Central Ohio Transit Authority, Columbus Food League, Commerce National Bank, Denison University, Dirty Frank's Hot Dog Palace, Edison Welding Institute, Fulcrum Creatives, Hahn Loeser and Parks, Jury Room, Ohio Civil Service Employees Association, Surly Girl Saloon, Telhio Credit Union, Tip Top Kitchen and Cocktails

Nonprofits

ADA-Ohio, Court Appointed Special Advocates, Center for Humane Options in Childbirth Experience, Center for Wholeness, Columbus Film Council, Columbus Landmarks Foundation, Columbus Metropolitan Libraries, COSI, Dreams on Horseback, Earthtouch, Greater Linden Development Corporation, Kaleidoscope Youth Center, LifeCare Alliance, Mercy for Animals, Native American Indian Center of Central Ohio, Neighborhood Services Inc., Ohio Alliance for Arts Education, Ohio Capital Corporation for Housing, Ohio Ecological Food and Farm Association, Ohio Historical Society, Ohio League for the Mentally Retarded, Strategies Against Violence Everywhere, University Area Enrichment Association, Vietnam Veterans of Ohio, VoiceCorps, WCBE, WOSU

Email oeffa@oeffa.org if you would like Community Shares and OEFFA brochures to distribute at your workplace. If your employer is not on the above list, visit www.communityshares.net to find out how you can make charitable giving a part of your workplace.

FARM TO INSTITUTION TO SCHOOL PARTNERSHIP KICKS OFF

An innovative partnership designed to increase local food access for area school children kicked off in May with a delivery of more than 450 servings of local lettuce to Federal Hocking Local Schools and Athens City Schools.

This new Farm to Institution to School partnership between Hocking College, Rural Action, local farmers, and southeast Ohio schools, marks the creation of a value chain that's removing barriers for both schools and farmers, while creating learning opportunities for future chefs.

Rural schools often do not have the labor to prepare fresh, local produce in-house. This partnership eliminates preparation barriers in local schools by utilizing the expertise and training time of Hocking College culinary school staff and students to perform this work instead. Hocking College students receive real world experience preparing fruits and vegetables fresh from the fields of local farmers.

From Hocking College's certified kitchen, the prepared food is transported by Rural Action Sustainable Agriculture staff to participating schools for delivery. Instead of Hocking students' work going to the compost bin, it feeds hungry school children.

"Preparing local food from local farmers for local schools is much more inspiring for our students than the average practicum experience," said Hocking College Culinary Instructor Chef Kathryn McGushin. "It's preparing them to be true farm to table chefs and creating a unique culinary training experience at Hocking College that you can't find anywhere else in the country."

For more information about the program, go to www.ruralaction.org or call (740) 677-4047.

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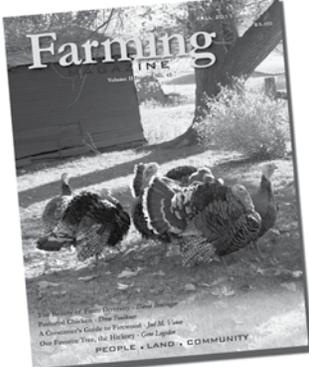
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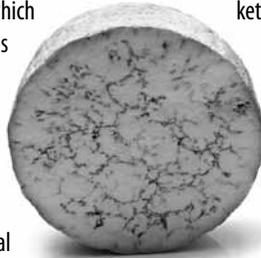
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NEWS BRIEFS

FDA Challenges Traditional Cheesemaking

The future of U.S. cheese production is uncertain after the Food and Drug Administration (FDA) sited several New York cheese operations for using “unsanitary” wooden boards, an integral part of aging a variety of cheeses, which has been used by producers for more than a century. The operations were in compliance with state laws and no food safety incidents have been tied to contamination from wooden boards. Producers say there is no alternative to the boards to achieve the same taste, because of the cultures found on the wood. Since the ruling, the FDA has backed away from the decision somewhat, and has indicated that the agency will “engage with the artisanal cheese-making community to determine whether certain types of cheeses can safely be made by aging them on wooden shelving.”

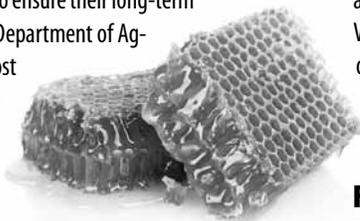


Census Reveals New Information about U.S. Farming Demographics

The 2012 Census of Agriculture reveals an agricultural system that is becoming more racially and ethnically diverse, older, increasingly male-dominated, and ever more consolidated. The average age of the American farmer increased from 57.1 in 2007 to 58.3 in 2012, and there are 20 percent fewer beginning farmers in 2012 than there were five years ago. On average, minority farmers increased by nearly 15 percent over the past five years, compared to a nearly 5 percent decrease among white farmers. In contrast, the number of women farmers decreased at a higher rate than their male counterparts. In 2012, 86 percent of American farmers were male. Although direct-to-consumer sales have increased by 60 percent since 2002 to \$1.3 billion, farming continues to be dominated by a handful of farms. Only four percent of all farms have sales of \$1 million or more annually, accounting for 66 percent of all farm sales. Two-thirds of farms sell less than \$25,000 worth of crops or livestock each year.

Honeybee Decline Too High for Long-Term Survival

Honeybees in the U.S. are dying at a rate too high to ensure their long-term survival, according to a new report from the U.S. Department of Agriculture (USDA). Over the past winter, the U.S. lost 23.2 percent of its hive honeybee population, and in Ohio between 50 to 80 percent of the honeybees raised by Ohio's more than 4,300 registered beekeepers died last winter. Researchers suggest a number of reasons for this phenomenon, including exposure to pesticides and the loss of the flowering habitat.



Nutrient Management Bill Signed Into Law

Ohio Governor John Kasich signed Senate Bill 150 into law on June 5. The bill, designed to address nutrient runoff problems that have caused extensive toxic algal blooms in Ohio's waterways, will require farmers to receive an annual state certification if they are applying fertilizer on 50 or more acres of land. The bill was introduced in June 2013 by Senators Cliff Hite (R) and Bob Peterson (R). It was passed by the Senate in January and by the House in April. Producers will be required to fill out an application form, pay a \$30 application fee, and attend a training session. The commercial fertilizer certification will be required by September 30, 2017.

Big Step for Small-Scale Grass-Fed Beef

In April, the USDA's Agriculture Marketing Service announced the establishment of the Grass-Fed Program for Small and Very Small Producers, allowing small operations marketing 49 cattle or less each year to certify their product as USDA certified grass-fed beef through a less costly application process than is the case under the regular verification program. The program is designed to create more economic opportunities for small-scale, niche market livestock producers. The grass-fed standard requires that animals be fed only grass and forage and must have continuous access to pasture during the growing season.



GE Grass Seed Being Tested in Marysville

Scotts Miracle Gro in Marysville is having some of its employees test genetically engineered (GE) grass seed at their homes, with the goal of commercial launch in 2015. The Kentucky bluegrass has been modified to be resistant to Monsanto's Roundup weedkiller. The USDA exempted the grass from regulation because of the way in which the seed was modified. GE opponents are concerned that the grass may become widely used, increasing the amount of Roundup used around homes, playgrounds, and other spaces, affecting public health and water quality, and encouraging the development of glyphosate-resistant weeds.

Vermont Passes GE Labeling Law, Prepares for Legal Fight

This spring, Governor Peter Shumlin signed into law a measure passed by the Vermont legislature to require the mandatory labeling of GE foods, and banning the practice of labeling GE-foods as “natural.” Other states have pursued similar measures, but Vermont's law will be the first of its kind. Connecticut and Maine passed labeling requirements, but with trigger clauses requiring multiple other states to pass labeling requirements before their own go into effect. The Grocery Manufacturers Association and Monsanto have filed a lawsuit in federal court aimed at overturning the new law. Expecting legal challenges, Vermont's law included a Food Fight Fund, which allows individuals to donate money to defend it, and authorized the attorney general's office to devote any unbudgeted settlement revenues to legal defense. Meanwhile, legislation (HR 4432) to pre-empt states from passing GE labeling laws was introduced in Congress this spring.

Federal Extension Program Turns 100

The Cooperative Extension Service celebrated its 100th anniversary on May 8. The 1914 Smith-Lever Act established Extension by using “cooperative” funding from the federal, state, and county levels to “extend” the knowledge generated at land-grant universities operating experiment stations and conducting agricultural research. In the early days, Extension educators traveled the state by train carrying agricultural exhibits and offering presentations. Today, Ohio State University Extension maintains an office in every county and personnel provide agricultural information through workshops, webinars, conferences, farm tours, and online.





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Climate Change Poses Great Threat to Agriculture, Sustainable Practices Offer Solution

The National Climate Assessment, released in May, predicts that in the next 25 years many agricultural regions' crops and livestock production will decrease due to increased stress from weeds, diseases, insect pests, and other climate change induced stresses.

The assessment was produced by a team of more than 300 experts guided by a 60 member Federal Advisory Committee. The report was reviewed by the public and experts, including federal agencies and a panel of the National Academy of Sciences.

The Midwest can look forward to longer growing seasons, and with predicted rising carbon dioxide levels, some crops will produce higher yields. However, those benefits over time will be negated by extreme weather events, particularly increased rainfall and flooding.

The report identified several ways in which U.S. agriculture will be affected by climate change.

Most directly, crop and livestock producers will face additional challenges related to weather. Unusually hot and dry conditions can affect pollination, crop yields, seed germination and emergence, and create additional irrigation costs for farmers. Even high nighttime temperatures will impact plants' productivity and quality. Perennial crops are at risk too, as warmer winters lead to budding or flower blooms, only to be damaged by frost. And it is no surprise that extreme heat will be stressful on animals.

Another area of concern is that weeds, diseases, and pests will increase. Invasive species are likely to pose a greater risk. Herbicide use and costs are expected to increase. More insects will survive through the winter, resulting in more generations of insects in the summer.

Climate change will also mean extreme precipitation, and with that, soil erosion. Heat extremes will also lead to drought damage, which we are already seeing. These weather extremes will be particularly damaging at sensitive stages in crop and animal life cycles, so timing of when these events occur will ultimately dictate the level of impact.

While the future scenario looks bleak, sustainable agriculture has a lead role in the solution. According to the report, we can increase the resiliency of our agricultural system by "diversifying crop rotations, integrating livestock with crop production systems, improving water quality, minimizing off-farm flows of nutrients and pesticides, and other practices typically associated with sustainable agriculture."

Research by the Rodale Institute has already demonstrated that organic farming methods that encourage soil health create higher yielding crops more resilient to severe drought, since soil rich in organic matter and microbes holds water better and reduces soil compaction. Compost, mulches, and cover crops also reduce water runoff, erosion, and nitrate leaching.

Unfortunately, Washington D.C. has been slow to invest in sustainable agriculture solutions. Despite the benefits that programs like the Conservation Stewardship Program and the newly formed Regional Conservation Partnership Program offer, the 2014 Farm Bill cut mandatory conservation funding by \$4 billion. And, a mechanism known as Changes in Mandatory Program Spending (CHIMPS) in appropriations bills has cut conservation program funding by nearly \$3.2 billion.

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Food Safety Rules, Take Two

As we reported in the winter newsletter, the Food and Drug Administration (FDA) will revise and seek comment on some of the rules the agency proposed under the Food Safety Modernization Act (FSMA).

While a specific date for release of the revised rules and a comment period have not been set, it is anticipated that the FDA will issue its revisions sometime in August, and the public will have three to four months to respond.

In January, as a result of more than 18,000 comments on the proposed produce safety standards and more than 7,000 comments on the proposed preventative control rule (food safety measures aimed at facilities that process food for human consumption), the FDA said it would revise sections of the proposed rules and seek additional public input.

The FDA indicated that the following areas of the rules will be revised:

- » Water quality standards and testing;
- » Standards for using raw manure and compost;
- » Provisions affecting "mixed-use facilities" (farms that engage in value-added processing); and
- » Due process considerations for farms that are eligible for qualified exemptions under the new regulations.

Farmers impacted by these rules, and all of us as consumers, must stay alert to FSMA developments and be ready to respond. OEFFA will continue to update you, organize a response, distribute information, and provide support to those who have questions or would like assistance.

If you would like to be part of analysis efforts (we need your expertise!) and/or would be willing to share with the media how the proposed rules will impact you, contact Amalie Lipstreu at (614) 421-2022 Ext. 208 or policy@oeffa.org.



2013 Annual Report

Learn more about OEFFA's work and accomplishments by reading our 2013 annual report, now available online. Go to <http://bit.ly/1lvSslr>.



Walmart Rolls Out Organic Line of Products

Walmart is introducing its own line of organic products to 2,000 stores, announcing pricing for the "Wild Oats" label will be comparable to their other products. For now, the Wild Oats products will only be available in Walmart's pantry section, with the grocery giant planning to roll out the label at the rest of its stores once a supply chain has been secured which can meet the enormous demand. Aside from concerns about insufficient supply, some organic advocates worry that the purchasing practices of the nation's largest retailer will consolidate organic farming in large, industrial farms; unfairly drive down the price of organics, hurting farmers who will need to absorb the higher costs of organic production, and encourage more organic production overseas.

Organic Growth Continues

This spring, the U.S. Department of Agriculture announced that 763 new producers became certified organic in 2013, for a total of 18,513 certified organic farms and businesses in the United States. According to the Organic Trade Association, sales of organic products jumped to an all-time high of \$35.1 billion in 2013, up 11.5 percent from the previous year. Organic food now accounts for more than 4 percent of the total \$760 billion in annual food sales in the U.S. More telling, the growth rate of organic food sales, which has averaged almost 10 percent every year since 2010, has dwarfed the average annual growth of just more than 3 percent in total food sales during that same period.

Organically Managed Soils Could Reverse Effects of Climate Change

The Rodale Institute's new report, *Regenerative Organic Agriculture and Climate Change*, illustrates the benefits that organic agriculture can have on climate change. Specifically, the publication focuses on the ability of soil to mitigate climate change when managed organically. Findings include a decrease of annual greenhouse gas emissions by 40 percent if management of all current U.S. cropland transitioned to regenerative organic agriculture. "We could sequester more than 100 percent of current annual carbon dioxide emissions with a switch to widely available and inexpensive organic management practices," the report states.

More Parents Choosing Organic for Their Kids

According to a survey of more than 1,200 households conducted by the Organic Trade Association, eight out of 10 American families have bought organic products one or more times in the past two years. In nearly half of those families, concern about their children's health is a driving force behind that decision. Ninety percent of parents report that they choose organic food products for their children at least "sometimes," with almost a quarter of those parents saying they always buy organic. Moms and dads purchasing baby food are even more committed to organic; more than a third of parents say they always choose organic for their infant or toddler. Meanwhile, 74 percent of daycares throughout the country now offer organic options for the children they serve.



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.

Organic Divided? A Recap of the National Organic Standards Board Meeting

As the organic industry matures, it is bound to experience some growing pains. Recent changes to the National Organic Program (NOP) decision-making process, as well as controversy about allowed substances and practices, raises concern for some organic advocates and demonstrates the need for stakeholders to be part of the process.

The National Organic Standards Board (NOSB) is a 15 member panel of organic stakeholders, representing farmer, consumer, environmental, retail, scientific, and food processing interests. Usually the NOSB meets twice a year. The fall 2013 meeting was canceled, however, due to the partial government shutdown in October. This created a packed agenda for the April meeting in San Antonio, which included discussion of changes to the sunset provision and several other controversial issues.

Sunset Process Change

In September 2013, the NOP published a notice describing a significant change to the sunset process, which requires materials to be re-evaluated or removed from the *National List of Approved and Prohibited Substances* every 5 years. Rather than requiring a two-thirds vote to relist a material, the revised sunset process now requires a two-thirds vote to remove items from the National List. The change to the sunset provision was made without consulting the NOSB, which under the Organic Foods Production Act of 1990 has the authority to evaluate and determine what materials are appropriate for inclusion on the National List. Organic stakeholders and the public were also left out of the process. Some protesters caused disruption during the meeting to draw attention to the changes to the board's authority and sunset provision procedures, which were made without the customary public discussion or review, and will affect the way in which materials are reviewed at NOSB meetings. The motion failed and the expiration date was not extended, a decision applauded by many concerned organic consumers.

Streptomycin in Fruit Production

Extending the sunset deadline for ending the use of streptomycin in orchards was a contentious meeting topic. The petitioners, active in the orchard industry, sought a three-year extension from streptomycin's scheduled expiration date of October 21, 2014. The motion failed and the expiration date was not extended, a decision applauded by many concerned organic consumers.

Streptomycin is a broad spectrum antibiotic that is used in human and veterinary medicine to treat a variety of bacterial diseases. Currently, it is allowed in organic production to control the bacterial disease fire blight in apples and pears. It is prohibited in organic production in Europe, Canada, Japan, and many other countries.

Materials Requested for Use in Organic Aquaculture

Ten petitioned materials for use in aquaculture, including vitamins, minerals, chlorine, and tocopherol preservatives, were considered at the NOSB meeting and referred back to committee. This was another source of controversy as the current NOP regulations address land-based production systems only, and there are no organic aquaculture regulations.

In 2007 and 2008, the NOSB developed standards and released formal recommendations for organic aquaculture, taking into account differences between aquatic and terrestrial ecosystems, particularly with regard to nutrient management. To date, the NOP has not engaged in the rulemaking process or enacted those recommendations. Given that standards governing aquaculture do not exist, some organic advocates view approving materials for aquaculture as premature.

Other Business

Other agenda items discussed by the NOSB included the synthetic amino acid methionine, a poultry feed additive, which was approved for extended use at reduced levels in fall 2012 and referred back to the committee for additional work. The NOSB also added magnesium oxide to the National List as a synthetic for use in organic crop production with restrictions, adopted a resolution encouraging increased research into fire blight disease control practices, and approved a proposal to modify the policy on confidential business information.

The fall meeting of the NOSB is scheduled for October 28-30 in Louisville, Kentucky. OEFFA staff plan to attend and we encourage farmers, consumers, food processors, and others to submit comments and engage in the decision-making process to ensure robust and accountable organic standards.

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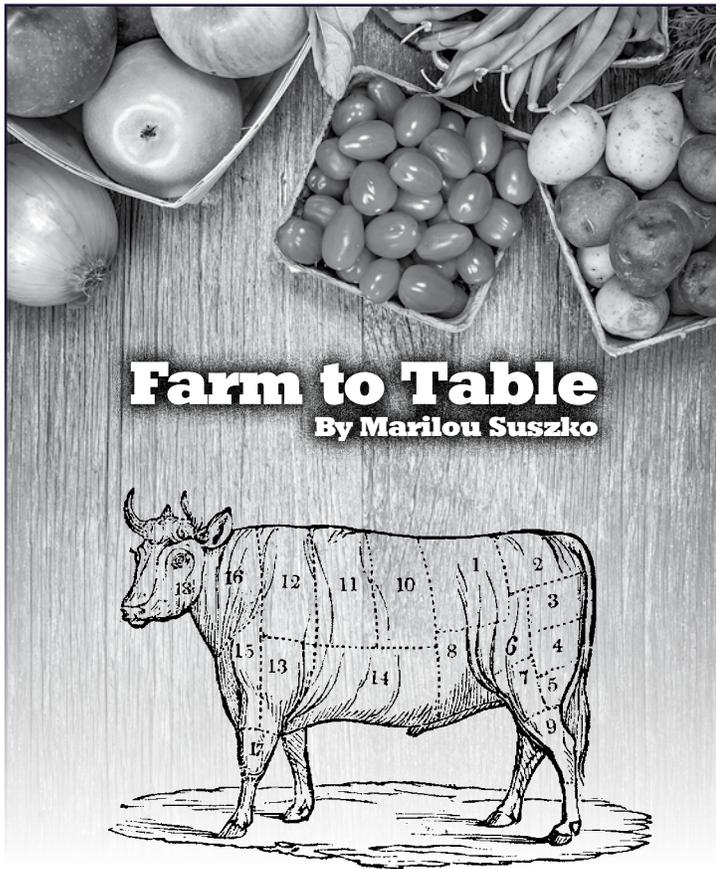
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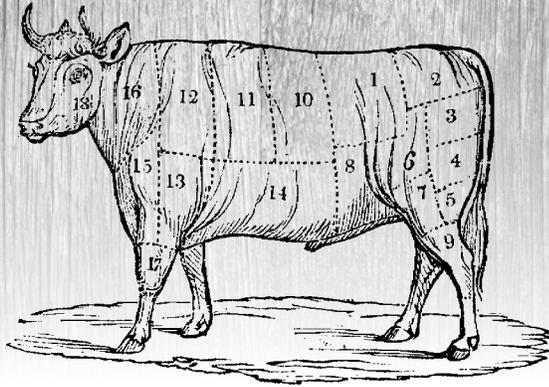


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Farm to Table

By Marilou Suszko



Know Your Cuts of Meat

A woman buys a half a steer. The processor says, “How do you want this cut up?” She replies, “Just cut it into T-bone steaks.” This is a true story and she wasn’t joking. What a wonderful world this would be if every animal could be raised and harvested into your choice of premium cuts.

While more people are becoming advocates for local foods, many of us still lack a basic understanding of the anatomy of animal proteins like beef and how that translates to the choices on how we cook it. We ask how it was fed, where it lived, how it was treated, and even if we’re satisfied with the answers, we stop just short of what that all means in the cuts we choose. The best resource for information is a producer, processor, or butcher but it’s always good to arm yourself with a little background to help you start those conversations.

First, it’s helpful to know that a whole steer is broken down into eight **primal cuts**. These key words (in bold below) will provide the biggest clue as to what you’re buying.

The **round** is from ‘round back of the steer—the rump and the hind leg. Both developed a lot of muscle and little fat so they can be slightly tough. The lack of fat makes them perfect choices for “weekend” recipes that call for braising, a long slow cooking technique that uses low heat and liquid to yield a tender and flavorful chew.

Of all the primal cuts from the steer, the **chuck** yields the most diverse and economical cuts. From the shoulder, it’s another part the animal used, so it built muscle and

connective tissue. It can be divided into many subprimal cuts and choosing the right cooking techniques can overcome the toughness. But across the board, recipes that call for braising are the ones to use on these cuts.

Cuts from the **loin**, including the short loin and sirloin, are made from the top of the steer, where very little muscle and fat marbling exist and the lack of connective tissue makes every bite tender and buttery. In general, most cuts from the loin are the priciest including the prized tenderloin and premium steaks. These cuts should always be prepared using a dry heat, quick cooking method including roasting, grilling, and panfrying. Avoid adding moisture to tender cuts like these, which can toughen the final result.

Rib cuts are from the backbone and ribs, just in front of the tenderloin. They feature a lot of fatty marbling, great for grilling steaks like a Delmonico and rib steak, and succulent prime rib roasts. Most of these cuts include the bone, a good thing since the concentration of collagen adds to a tender, smooth texture.

Once considered the butcher’s cuts (those cuts that the butcher couldn’t sell so they took home to their family), **flank**, **shank** (leg), **brisket** (the breast), and **plate** are finally getting their due. These are some of the most deeply flavorful cuts from the underbelly, tough and streaked with fat, which during cooking dissolves into the meat adding moisture, tenderness, and flavor. Shank and brisket are best braised perhaps with some dark beer and beef broth and flank gets a boost from an hour or so of marinating and then tossed to the grill or broiled to a rare finish.

Let the conversation begin with your favorite producer! Now that you know the basics about cuts and how they match up with techniques, I challenge you to find great, lesser-known cuts, like a *tri-tip*, *coulotte*, or *sirloin flap*, and match a technique and recipe to each.

Beef Au Jus Serves 8 to 10

- | | |
|-------------------------------------------|------------------------------|
| 3 lb. chuck roast, trimmed of visible fat | 2 fresh bay leaves |
| 1 Tbs. canola oil | 2 tsp. dried oregano |
| ¼ c. soy sauce | 1 plump garlic clove, minced |
| 1 c. strong brewed coffee | 2 med. onions, thinly sliced |

Heat a large Dutch oven or heavy bottomed roaster over medium-high heat until quite hot. Add the oil and sear meat for 8 to 10 minutes on each side until the exterior is a deep walnut brown color. Note, the meat will stick to the bottom of the pan until properly seared off so resist turning it until it releases easily.

Pour the remaining ingredients over the meat. Cover with the lid or foil. Bake 3 ½-4 hours at 325°F (this is also a great crockpot dish). Check after 2 hours, adding more coffee and soy sauce, if needed. The beef is done when it shreds effortlessly with a fork.

Serve as a sandwich over crusty rolls or as a main dish over mashed potatoes.

Adapted from Marcia Adama, Cooking in Quilt Country

Marilou Suszko is an Ohio-based food writer, author, and culinary instructor. For more information, go to www.mariloususzko.com.



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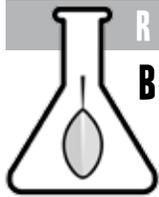


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RESEARCH IN FOCUS :

BIOLOGICAL CONTROL FOR FOODBORNE DISEASE: IS IT IN OUR FUTURE?

BY MICHELE WILLIAMS

Biological control of unwanted pathogens and plant or animal pests is fundamental to organic and sustainable agriculture. It is defined as the purposeful use of natural enemies or competitors to suppress populations of certain pest species. There are three basic types of biological control strategies I) **importation**, II) **augmentation**, and III) **conservation**.

Importation is the introduction of natural enemies of a pest or pathogen to an agricultural area where those enemies do not occur naturally (e.g. the control of the European corn borer by the *Trichogramma* wasp from China). Augmentation involves the release of naturally occurring enemies in order to boost the populations of these enemies in a given area (e.g., the release of lady bugs to control aphids). Conservation strategies involve management practices that benefit the naturally occurring enemies so that their populations flourish (e.g., providing nectar-rich plants for adult soldier beetles so they will reproduce, generating their predatory larvae).

But, is biological control possible for controlling organisms that cause foodborne disease in humans?

Foodborne pathogens in the soil can contaminate fruits and vegetables via rain splash and uptake through the roots. Certain microbial populations have been shown to be suppressive to the survival of plant and foodborne pathogens. Successful interventions that reduce pathogen survival in the soil would therefore have positive impacts on food safety.

With a team of researchers at the Ohio Agricultural Research and Development Center (OARDC), I set out to investigate how *E. coli* O157:H7 could be suppressed in soils and how different soil characteristics impacted pathogen survival.

In the laboratory-controlled studies, we found that pH and moisture content had the greatest influence on the survival of *E. coli* only when the background microorganisms were removed. *E. coli* numbers were lowest in heat-treated soil samples with greater moisture content or lower pH (more acidic). In the presence of the background microbial flora, no difference in *E. coli* survival was observed between the different levels of pH or moisture content. In general for the field-level studies, fields from the Central region of Ohio showed the highest relative suppression relative to those fields from the Northeast or North Central regions. Additionally, *E. coli* survival appeared to be lower at harvest than at planting in all the regions analyzed.

To evaluate which bacteria present in the soil might be responsible for this suppression, we compared the bacterial communities of the soil from each location at planting and at harvest. By analyzing the bacterial diversity within these samples and determining what bacteria are present in suppressive soils but absent in non-suppressive soils, we should be able to identify the bacteria responsible for this activity.

Our research shows that conservation biocontrol may be able to alter natural microbial communities reducing foodborne pathogen survival. In addition, microorganisms responsible for this suppression, once identified, could be applied to production soil as an augmentation biocontrol strategy. We looking forward to sharing our research results with OEFFA growers as we learn more.

Michele Williams is a Research Scientist in the Food Animal Health Research Program at the Ohio Agricultural Research and Development Center (OARDC). Her research focuses on pre-harvest food safety in plant and animal agricultural systems. She may be reached at williams.3692@osu.edu.

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RESOURCES

Ohio Ag Manager—Ohio State University (OSU) Extension publishes monthly articles on estate planning, farm policy, financial and labor management, taxes, and legal issues affecting farms, available online and by electronic newsletter.

 www.ohioagmanager.osu.edu

Organic Plant Breeding Guides—The Organic Seed Alliance has announced the release of four organic plant breeding manuals that walk farmers through the methods of breeding new crop varieties on their farms. *Introduction to On-Farm Organic Plant Breeding* provides farmers with an overview of basic genetics, farm-based experimental design, and breeding techniques appropriate for organic farms. Three other guides specific to carrots, sweet corn, and tomatoes are also available for free download.

 www.seedalliance.org/publications

Fire Blight in Fruit Report—The Organic Center has released a new report, *Fire Blight Control Program in Organic Fruit*, which offers grower lessons and emerging research for developing an integrated non-antibiotic fire blight control program.

 www.organic-center.org

Small Ruminant Toolbox—The National Center for Appropriate Technology has compiled a well-organized collection of some of the best information available on small ruminants, including the National Sustainable Agriculture Information Service's 978 page comprehensive *Small Ruminant Resource Manual*, presentations, and other resources.

 www.attra.ncat.org/ruminant

OSU Bee Lab—OSU's Bee Lab offers an extensive collection of webinars and other resources for beekeepers.

 <http://u.osu.edu/beelab>

Vegetable Grafting Listserv—The Vegetable Production Systems Laboratory at OSU has set up an email listserv allowing vegetable grafting enthusiasts to share information, experiences, and questions about preparing, using, and evaluating grafted vegetable plants.

 www.hcs.osu.edu/vpslab/vegetable-grafting-list

Guide to Food Safety Legal Risks—Farm Commons has released a new resource, *A Farmers' Guide to Reducing the Legal Risks of a Food Safety Incident*. The guide is designed to help farmers understand food safety risks, how to reduce the likelihood of the risks materializing, and how to position the farm for recovery if there is a food safety incident.

 www.farmcommons.org/resources/farmers-guide-reducing-legal-risks-food-safety-incident

Profitable Farming Course—The Southern Sustainable Agriculture Working Group has made its Growing Farm Profits training course and materials available free online for vegetable growers. The website includes a video series to help farmers understand some of the hidden factors influencing their profitability, recordkeeping spreadsheets, reference documents, and presentations.

 www.ssawg.org/growing-farm-profits

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.

Organic No-Till Grain Farm Tour and Grain Growers Chapter Meeting*

Friday, August 1—1—6 p.m.

Twin Parks Organic Farm • 10980 N. Elyria Rd., West Salem, OH

Join OEFFA and Dean McIlvaine of Twin Parks Organic Farm to see examples of both standard tillage and no-till organic crop rotations of corn, soybeans, spelt, oats, wheat, rye, and clover. This 4 p.m. tour will be preceded by an OEFFA Grain Growers Chapter potluck at 1 p.m. and a meeting at 2 p.m.



Non-Profit Urban Farm Tour*

Saturday, August 9—10 a.m. – 2 p.m.

Robert J. Anderson Urban Agriculture Center • 900 Oneida St., Toledo, OH

Join OSU for a tour of Toledo GROWS, the Toledo Botanical Garden's community outreach garden. This three acre urban farm uses greenhouses and sustainable practices to grow produce, along with bees, chickens, and turkeys.

Multi-Species Grazing Farm Tour*

Sunday, August 10—1 p.m.

Fox Hollow Farm • 20060 Gilmore Rd., Fredericktown, OH

Join OEFFA for a tour of Fox Hollow Farm to see Lisa and Bruce Rickard's techniques for mob-grazing cattle and sheep; raising pigs and heritage meat chickens on pasture, and managing laying flocks using an eggmobile.



Hands-on Chicken Care

Monday, August 11—6:30 – 8 p.m.

City Folk's Farm Shop • 4760 N. High St., Columbus, OH

Visit the Harmonious Homestead flock of chickens to learn about hands-on care including checking a chicken for health and clipping wings. To pre-register, call (614) 946-5553 or go to www.cityfolksfarmshop.com/calendar.

Diversified Produce, Livestock, and Farm Market Tour*

Saturday, August 16—3 p.m.

Sirna's Farm and Market • 19009 Ravenna Rd., Auburn, OH

Join OEFFA and Craig and Kaitlyn Sirna for a tour of Sirna's Farm and Market to learn how they're using sustainable agricultural practices to grow produce hydroponically, in high tunnels, and in raised beds, along with grass-fed beef.



Seed Saving

Wednesday, August 20—6:30 – 8:30 p.m.

The Going Green Store • 909 River Rd., Granville, OH

Join Erin Harvey of The Kale Yard to learn the basics of saving your own seeds. For more information, call (740) 963-9644 or go to www.thegoinggreenstore.com.

Hops Production Twilight Tour*

Thursday, August 21—6 – 9 p.m.

OSU South Centers • 1864 Shyville Rd., Piketon, OH

Join OSU for a tour of hops field research plantings. Cost: \$15. Pre-register by contacting Charissa McGlothlin at (740) 289-2071 Ext. 132 or mcglothlin.4@osu.edu.

Rooftop Gardening Tour and OEFFA Fundraiser*

Friday, August 22—5, 6, and 7 p.m.

The Crest Gastropub • 2855 Indianola Ave., Columbus, OH

Join OEFFA at The Crest for free tours of their gardens and optional tapas and local beer tastings (cost: \$25). Order anything from The Crest's menu (excluding alcohol) anytime Friday and they'll donate 5% of sales to OEFFA!



Community Revitalization and Urban Farm Tour*

Friday, August 22—2 – 5 p.m.

Lady Buggs Farm • 519 Carroll St., Youngstown, OH

Join OSU and Women Farm for a tour of Sophia Buggs' 1.2 acre diversified urban farm.

Permaculture Design Course

Saturday, August 16-Saturday, August 23

Fox Hollow Farm • 20060 Gilmore Rd., Fredericktown, OH

This Permaculture Design Certificate course, taught by Midwest Permaculture, will teach students how to apply permaculture principles to food production. Cost: \$900-\$1,295. For more information, call (740) 694-8528 or go to www.midwestpermaculture.com/fox-hollow-farm-pdc.

Water Bath Canning

Saturday August 16—3 – 5 p.m.

ACEnet • 94 Columbus Rd. Athens, OH

Join Community Food Initiatives' Mary Nally for an introduction to water bath canning. Free to CFI Members, \$5 for non-members. To pre-register, call (740) 593-5971 or email cfi@communityfoodinitiatives.org.

Aquaponics Facility Tour*

Saturday, September 6—2 – 4 p.m.

Fresh Harvest Farm • 33869 Fields Rd., Richwood, OH

Join OSU to learn how Doug and Jeni Blackburn of Fresh Harvest Farm grow chemical-free produce using aquaponics in a commercial-size greenhouse.

The Farmers' Table

Sunday, September 7—4:30 p.m.

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

Join OEFFA for an elegant evening of local fare crafted by central Ohio's finest chefs. All proceeds support OEFFA. For more information, see pg. 1, call (614) 421-2022, or go to www.oeffa.org/farmerstable.



Carriage House Farm Open House*

Sunday, September 14—12 – 4 p.m.

Carriage House Farm • 10251 Miamiview Rd., North Bend, OH

Join OEFFA at Richard Stewart's 300 acre Ohio Century Farm. Tour the garden and high tunnel, examine machinery used to bale hay, take a wagon ride, and sample food prepared by local chefs and artisan producers.



High Tunnel and CSA Farm Tour*

Sunday, September 14—1 – 3 p.m.

The Farm on Kenyon Road • 11749 Kenyon Rd., Gambier, OH

Join OSU for a tour of The Farm on Kenyon Road, a small-scale sustainable farm with two high tunnels in production, producing pasture-raised beef and poultry.

Farm Science Review

Tuesday, September 16-Thursday, September 18

Molly Caren Agricultural Center • London, OH

The Farm Science Review draws more than 130,000 farmers, growers, producers, and agricultural enthusiasts and features education sessions and more than 600 commercial exhibitors. For more information, go to www.fsr.osu.edu.

Worker-Owned Cooperative Farm Tour*

Saturday, September 20—2 – 4 p.m.

Our Harvest Cooperative • 969 W. North Bend Rd., Cincinnati, OH

Join OEFFA for a tour of Our Harvest Cooperative, a worker-owned urban incubator farm and food hub. RSVP by September 6 to Eric Pawlowski at (614) 421-2022 Ext. 209 or eric@oeffa.org.



Steel in the Field: Selecting, Maintaining, and Fabricating Farm Machinery*

Sunday, September 21—1 – 5 p.m.

Mile Creek Farm • 10786 Mile Rd., New Lebanon, OH 45345

Join OEFFA to learn how to make sound equipment decisions for your farm and about the basics of maintaining, modifying, and fabricating common farm equipment. Cost: \$25 for OEFFA members, \$30 for non-members. Pre-register by contacting Milo Petruziello at (614) 421-2022 Ext. 206 or milo@oeffa.org.



Sustainable Beekeeping Seminar

Sunday, September 21—1 – 6 p.m.

Mockingbird Meadows • Marysville, OH

Join Dawn and Carson Combs to learn about the philosophy, science, and application of sustainable beekeeping methods. Cost: \$70. Pre-register by call (614) 354-5162 or go to <http://www.mockingbirdmeadows.com>.

An Introduction to Farming with Horses*

Sunday, September 28—10 a.m. – 4 p.m.

Mud Run Farm • 14126 Millersburg Rd. SW, Navarre, OH 44662

Join OEFFA and teamster Alex Dragovich for a day-long, hands-on training in the basics of horse-based agriculture. Cost: \$65 for OEFFA members, \$75 for non-members. Pre-register by contacting Milo Petruziello at (614) 421-2022 Ext. 206 or milo@oeffa.org.



UPCOMING EVENTS

For a complete calendar of events go to www.oeffa.org/events

Livestock Inputs Webinar

Wednesday, October 1—1 p.m.

This webinar covers commonly used organic materials, what organic inspectors look for, and how livestock inputs are evaluated. It includes a pre-course self-study; in-class discussion and exercises; and a post-course evaluation. Participants who meet minimum requirements will receive a Certificate of Completion. To pre-register, contact Eric Pawlowski at (614) 421-2022 Ext. 209 or eric@oeffa.org.



Organic Dairy Farm Tour*

Saturday, October 4—10 a.m. —12 p.m.

DeBruin Family Dairy • 7580 Pisgah Rd., Greenfield, OH
Join OEFFA for a tour of this grass-based family dairy.



Restoration Agriculture Design Course with Mark Shepard

Wednesday, October 9—Saturday, October 11

Creekview Ridge Farm • 9047 Magnet Rd. NE, Minerva, OH
Spend three days with Mark Shepard, author and owner of New Forest Farm, learning the theory and practice of Restoration Agriculture, the intentional restoration of healthy, functional ecosystems as the context for economically-viable farm operations. The first of a three part series. Cost: \$325. Pre-register by calling (330) 265-5992 or go to www.forestag.com/events.

Restoration Agriculture Farm Tour*

Sunday, October 12—12—4 p.m.

Creekview Ridge Farm • 9047 Magnet Rd. NE, Minerva, OH
Join OEFFA for a tour of Creekview Ridge Farm, where Kip Gardner grows fruit, seasonal vegetables, hay, and small livestock on 25 acres of fields, hillside pasture, woodlands, streams, and wetlands using Restoration Agriculture principles.



Slow Money National Gathering

Monday, November 10—Wednesday, November 12

The Kentucky Center for the Performing Arts • Louisville, KY
Join Slow Money USA for a gathering on food, investing, and culture. Featured speakers include Vandana Shiva, Eliot Coleman, Joel Salatin, and others. For more information, call (303) 443-1154 or go to www.slowmoney.org/national-gathering/2014.

Five-Day Solar Electric Workshop*

Monday, November 10—Friday, November 14—8 a.m. —5 p.m.

Local Roots Market and Café • 140 S. Walnut St., Wooster, 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 photovoltaic systems. Cost: \$930 for OEFFA members, \$970 for non-members. Pre-register at www.oeffa.org or by calling (614) 421-2022.



**This event is part of the 2014 Ohio Sustainable Farm Tour and Workshop Series. All tours and workshops are free and open to the public and do not require pre-registration unless otherwise noted. For a complete list of events, go to www.oeffa.org/documents/farmtour2014.pdf. For questions about OEFFA events, call (614) 421-2022 or email oeffa@oeffa.org. For questions about Ohio State University (OSU) events, call (740) 653-5419 or email hogan.1@osu.edu.*

PLANNING TO GO TO A FARM TOUR THIS SUMMER?

OEFFA is looking for volunteers to take photographs. High resolution photos are preferred. Photographers receive photo credit for photos used by OEFFA on the website or in print. Email photos to lauren@oeffa.org or mail by CD to OEFFA, c/o Lauren Ketcham, 41 Crosswell Rd., Columbus, OH 43214.



New Benefit of Your OEFFA Membership

If you are self-employed and employ others, you are probably making payments to the Bureau of Workers Compensation (BWC). Now your OEFFA membership allows you to save money while meeting this important obligation!

OEFFA has partnered with the Frank Gates Company, a workers' compensation third-party administrator for Ohio-based companies. OEFFA is now a Certified Sponsor Association, meaning that OEFFA members may participate in OEFFA's Group Rating Program, which offers significant savings. You still make your payment directly to the BWC, but your discounted rate (up to 53 percent off the base rate) will be automatically reflected in the premium statements you receive from them.

You do not have to be actively farming in order to take advantage of OEFFA's Group Rating Program! Employers in all industries are eligible.

In the next few weeks, you will be receiving an email or letter from us with more information. It will include a "Temporary Authorization to Review Information," which is your starting point. By completing this form and returning it to our group administrator at the Frank Gates Company, you'll be giving BWC permission to release information to them regarding your claims and experiences. With this information, the Frank Gates Company will let you know how much you can save if you participate in OEFFA's Group Rating Program, after which it is entirely up to you how you wish to proceed.

There is no cost to get this evaluation and no obligation that you join the group—this is information for you so that you can decide if there is a better way to meet your BWC responsibilities. Feel free to contact Jeff Little, our Frank Gates account executive, at (614) 766-8744 or jlittle@frankgates.com if you have any questions.

OEFFA Certification Webpages Have a New Look

OEFFA Certification now has new and improved webpages, designed to make finding certification resources easier for our clients. Find information about the certification process, fees, deadlines, and the organic standards, along with applications, forms, fact sheets, audit trail documents, and more at www.certification.oeffa.org.

National Organic Certification Cost-Share Program Update

OEFFA will again be administering the National Organic Certification Cost-Share Program (NOCCSP) in Ohio. NOCCSP funding was restored in the 2014 Farm Bill and Ohio's estimated allocation is \$478,600. OEFFA Certification will notify its clients and other Ohio certifiers when funds are released. Information about how to apply for cost-share reimbursement will also be posted at www.certification.oeffa.org when it becomes available.

Certified organic producers and handlers can get reimbursement for certification-related expenses they incur from October 1, 2013 through September 30, 2014. Payments will reimburse producers for 75 percent of their certification costs, up to a maximum of \$750 per certification scope (crop, livestock, handling, and wildcrop).

OEFFA Members Can Receive 20 Percent Discount on FarmFan

Our friends at Small Farm Central have a marketing tool they'd like you to know about, and will give OEFFA members a 20 percent discount by using the code: OEFFAFAN. Did you know that 90 percent of text messages are read within three minutes? FarmFan allows farmers to easily send text message alerts to customers on market days and track and reward customers who participate. A monthly fee is based on the number of text messages sent each month and farmers receive a gear package with market aprons and label buttons. Learn more at www.farmfanapp.com/info.

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OEFFA IS PLEASED TO WELCOME THREE NEW FACES TO THE OEFFA TEAM



On July 7, **Amalie Lipstreu** became OEFFA's new Policy Program Coordinator. Amalie served as Coordinator of the Center for Farmland Preservation of Northeast Ohio (which eventually merged with Countryside Conservancy) from 2003 to 2007. She was key in launching Ohio's farmland preservation conference, which continues today as the largest state-wide farmland preservation conference in the country. During the Strickland administration she was the Executive Director of the Sustainable Agriculture Division of the Ohio Department of Agriculture, managed the Ohio Food Policy Advisory Council, and administered the Ohio Specialty Block Grant Program.

Michelle Kozlowski joins OEFFA as a Certification Specialist. She is a recent graduate of a Master's program in Geography at Ohio University with a concentration in Environment and Society. Her research focused on environmental justice in Appalachia. Last summer, Michelle completed an apprenticeship with certified organic Green Edge Gardens in Amesville.

Kelly Lewis joins OEFFA Certification as a Program Assistant. Kelly is a recent graduate of The Ohio State University's Bachelor's program in Horticulture and Crop Science, with a major in Sustainable Plant Systems. She has previously interned at OEFFA, and worked on OEFFA member operations including Blue Rock Station in Philo and certified organic Mulberry Creek Herb Farm in Huron.

Finally, **Jack Monsted**, OEFFA Certification Program Assistant, left our staff in June to move to Baltimore, Maryland. Many thanks to Jack for all of the innovation he has brought to the OEFFA team, first as a certification intern, and then as Program Assistant. Jack, you will be sorely missed! **Lisa Large** also left OEFFA's staff this spring but will continue working as a contract inspector. Thanks to Lisa for all of the positive energy she continues to bring to the OEFFA community.

UN-CLASSIFIED ADS

For Sale: Alpacas for pets, fiber, and breeding. \$500+. Call Alicia in Stark Co. at (330) 205-7844.

For Sale: Yearling Alpine-mix goat does ready for breeding. First time herd owners can attend BRS Goat College for hands-on experience in natural goat care, hoof trimming, and cheesemaking. Contact Annie in Muskingum Co. at (740) 674-4300 or annie@bluerockstation.com.

For Sale: Certified organic alfalfa, timothy, and clover 2013 first cutting hay. Small square (70 pound) bales. RFQ 143. \$5/bale. Call Chet in Lorain Co. at (440) 647-3927.

For Sale: Mower attachment for BCS Model 830 9hp tiller. Purchased new in 2000 for \$800. Single front wheel model. Used maybe twice. \$200. Contact Andy in Logan Co. at (937) 468-2853 or janandy1988@yahoo.com.

For Sale: 1953 Ford Jubilee, working tractor with front end loader, 5' brush cutter, and post hole digger. \$2,400. Call Ron in Delaware Co. at (740) 965-2262.

For Sale: 100 year old garden seed storefront (business and/or building). Located in downtown London, OH. Established customer base. Retiring owners will help new buyers get started. Contact Sharon in Madison Co. at (614) 561-1492.

For Sale: Honeybee hive top syrup feeders, \$17 each. Honeybee hive top spacers/rim, \$3 each. Frontier disc DH1166, \$900 OBO. Contact Carson in Union Co. at (614) 354-5163.

For Sale: 4 acre homestead. House has 2-5 bedrooms and office with separate front entrance. Includes pasture, pine forest, barn, and established fruit trees and bushes. Rent-to-own option available. Committed to selling to good steward of the land or beginning organic farmer. \$60,000 OBO. Contact Nathan in Ashtabula Co. at freeman.nathanj@gmail.com.

Now Hiring: Blue River Organic Seeds is seeking a Regional Sales Manager in Ohio. Company focus is organic seed—hybrid corn, alfalfa, soybeans, red clover, and sorghum sudangrass. Seeking someone with a working knowledge of organic farming. If you want to help others find the best seed products for their farming operation while earning extra income, call (800) 370-7979 or e-mail scotta@blueriverorgseed.com.

Classes Available: New late summer classes on soap making, harvesting, composting, and season extension just announced! City Folk's Farm Shop is located at 4760 N. High St. in Columbus OH. www.cityfolksfarmshop.com

Services Available: Considering Biodynamic certification? Want to keep your organic certification? Demeter & Stellar Organic Services offer both with one application and one inspection. Two certifications for the price of one! www.demeter-usa.org

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

WELCOME NEW OEFFA MEMBERS

3/11/14-6/17/14

Gary Allen, *DJ Allen Farms, LLC*
Ernest Beechy
Lester Beechy, *Woodside Farm*
Frank Beery
Wayne and Annie Beery, *Mountain Acres, LLC*
Timothy Boonstra, *Fairview Maple Farm*
Craig Britton and Mike Anderson, *Whitebarn Organics*
Glendon and Mary Byler, *Byler Homestead*
Jeff and Diana Conover, *Conover Organic Farm*
David Coveyou, *Coveyou Scenic Farm Market*
Samuel and Susan Esh
Moses and Mary Fisher, *M and M's Dairy*
Amos Gingerich, *A and L Farms*
Nathan Graber, *Graber's Greenhouse and Produce*
Martin Gray, *Gray Farms*
David Groosbeck
Aaron Helmick, *Little Brown Cow Dairy*
Darwin Hostetler
Lester and Clara Hostetler, *Green-Meadow Farm*
Stephen Hostetler, *Back Forty Produce*
William and Susan Hostetler, *H. F. Truck Patch*
Joe Hurst
Jason Hurst, *Hurst Farmworks*
Miller Jonas
Todd and JoAnne Jones, *T and J Farms*
Merle Kropf, *Kropf Farms*
Jeremiah Lambright
Omar and Jonas Lapp
Tony Magistro, *Snyder Farm*

Michael and Luanne Miller, *Eastern Slope Farm*
Allen Miller
David Miller
Joe Miller
Lavern and Mary Anna Miller, *Circle Drive Farms*
Susan and Calvin Miller, *REC Farms*
Raymond Moses, *Michigan Hay Sales*
Raymond Raber
Jesse Renno
Sparrow and Jennifer Rissman, *Sunnyside Farms*
Abe and Magdalena Schwartz, *Schwartz Family Farm*
Levi Shetler and John Swartzentruber, *J and L Farm*
Todd Shriver, *Rock Dove Farm*
Johnny Solomon
Sol Stoltzfus
Eli Stutzman, *E and S Farms*
David and Carol Troyer
Landis Weaver, *Weaver Dairy*
Alvin Wengerd, *Happy Hills Farm*
Aaron Yoder, *Double A Farm*
Crist Yoder
Enos and Rebecca Yoder
Jacob Yoder
Jonathan Yoder
Paul Yoder
Raymond Yoder, *Artisan Acres*
Steven Yoder, *Locust Lane Dairy Farm*
David and Saloma Zook

Become a member or renew your membership online at 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 or email eric@oeffa.org.



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O E F F A H E L P S G R O W E R S T O S C A L E U P

Over the past year and a half, as part of our mission to grow Ohio's local food movement, OEFFA has worked with our friends at Cuyahoga Valley Countryside Conservancy (CVCC) to help specialty crop farmers scale up and take advantage of the growing opportunities to sell to retailers, wholesalers, and institutions.

Thanks to Specialty Crop Block Grant funding from the Ohio Department of Agriculture and the U.S. Department of Agriculture, we brought farmer and food safety expert Chris Blanchard to the 2013 conference to lead a full-day session on food safety, offered more than a dozen educational webinars (available on our website at <http://bit.ly/SCSeMD>), organized a four day Scaling Up the Food Chain intensive series last November, and held a full-day session on wholesale marketing with farmer, organic pioneer, and 2014 conference keynote speaker Atina Diffley. Now, we are proud to continue this mission by supporting the creation of Great River Farms.

Part of our grant funds were designated for assisting the development of a central Ohio growers group that would help organic farmers build the volume and capacity to serve wholesale markets. Our work led us to many conversations with Wayward Seed Farm about their long standing efforts to organize central Ohio growers around an organic label. They had a sound plan to build a brand in partnership with Good Food Enterprises, and were working with a number of talented and experienced farmers. Great River Farms multi-farm Agriculture Supported Community (ASC) was born.

Their inaugural program is a 30 week market bag featuring produce from their network of farms. The bags are distributed at 19 workplaces and other distribution points in the Columbus area.

Once all member farms and the handling facility achieve certification, the group will be able to offer an organic market bag under the Great River Organics, or GRO, label. Great River Farms' network of farmers includes Wayward Seed Farm of London, Sippel Family Farm of Mt. Gilead, Clay Hill Farm of Tiffin, Rock Dove Farm of West Jefferson, Dangling Carrot Farm of Williamsport, Sunbeam Family Farm of Alexandria, Harvest Sun Farm of New Knoxville, and Toad Hill Farms of Danville.

Grant funds allowed the purchase of reusable plastic crates so Great River Farms could set uniform quality and quantity standards and efficiently aggregate product from member farms. Additional funds were put toward their branding and website development.

This budding farmer network has great potential to help increase the supply of Ohio-grown organic produce, and develop additional marketing opportunities for organic farmers. In the future, OEFFA will partner with members of Great River Farms on educational opportunities so that others can learn from their experience.

For more information about Great River Farms, or to learn about joining their network of farmers, go to www.greatriverfarms.org.