2012 CONFERENCE WORKSHOPS
Last updated 2/10/12

Saturday

Long Workshops (Saturday Session I, 9:30-11:30 a.m.)

Brix Levels as an Indicator of Vegetable Quality: Measurement and Meaning

Natalie Bumgarner, Matt Kleinhenz, and Joe Scheerens

Product quality is assessed using many indicators. Brix is a popular and easily measured, but often misunderstood, indicator. Readings are easier to obtain than interpret. Matt Kleinhenz, Joe Scheerens, and Natalie Bumgarner of OSU OARDC will: 1) summarize background information on Brix, 2) demonstrate its measurement, 3) review Brix values collected on farms in 2011, 4) outline relations between crop management and Brix values and 5) seek participant input on a coordinated effort to enhance the use of Brix measurement as a farm tool. [Room 9]

Edible Landscaping

Wes Duren

Wes Duren of Marvin's Organic Gardens will describe how the ancient practice of edible landscaping helps to promote the ultimate sustainable food production system. Diversify your landscape while growing a wealth of food, medicine, animal fodder, building materials, and wildlife habitat. [Room B]

Identifying and Managing Beneficial Insects in Vegetable Crops

Jim Jasinski, Celeste Welty, Mary Gardiner, and Harit Kauer Bal

Join OSU OARDC instructors for a hands-on and interactive workshop on beneficial insects, biological control agents, and Integrated Pest Management. Attendees will use pinned specimens in insect boxes to identify various insects and learn about predators, parasitoids, nematodes, and management principles. (Limited to 48 attendees) [Resource Room]

Producing Grass-Fed Beef and Lamb

Jeff McCutcheon and Bob Hendershot

Producing grass-fed beef and lamb is perhaps the the most challenging form of grazing management but yields plenty of rewards. Jeff McCutcheon, OSU Extension Forage Team Member, and Bob Hendershot, NRCS State Grassland Conservationist, will explain key aspects of this system and provide support. [Room 15]

Slow Money 101: Where Is It Coming From, Where Is It Going?

Woody Tasch

Keynote speaker Woody Tasch, author and founder of Slow Money, will share why—if we want to make smart investments and get capital to start flowing—we have to roll up our sleeves, sink our hands into the soil of the economy and start cultivating jobs; cultural, ecological, and economic diversity, and robust local food systems. Hear Woody's vision, and share your own ideas about sustainable local economies. [Little Theatre]

Sow It, Grow It, Sell It . . . Safely! Part I

Troy Cooper

OSU Extension educator and Certified Food Safety Instructor Troy Cooper offers this course on best practices, completion of which is a requirement for selling at farmers' markets in some counties. Learn strategies for worker hygiene, transportation, product handling, and marketing. Each participant who attends both workshops will receive a certificate of completion. [Room 17]

Farm Succession Planning: It's Never Too Early

Bob Cohen, Edward Klesack, and Robert Hendrix

Many farmers are concerned with successfully transfering farm ownership from one generation to the next. Bob Cohen from the Ohio Employee Ownership Center at Kent State University, farmer and Registered Financial Consultant Ed Klesack, and attorney Robert Hendrix will discuss how to begin creating a plan, including tax considerations, trusts, life insurance policies, and strategic planning. [Room 3]

Short Workshops (Saturday Session I-A, 9:30-10:25 a.m.)

Organic Strawberry Production

Ron Meyer

Join Ron Meyer, co-owner of Strawberry Hill Farm, an organic farm in Coshocton County, for an overview of organic strawberry production for the small-scale farm, from selecting stock to planting and care, to harvesting and sales. Ron has over 30 years of experience, and has been certifed organic for six years. [Room D]

No-Till Organic Farming

Jeff Moyer

No-till strategies offer many benefits like increased organic matter and reduced erosion. So how can organic farmers experience these benefits without the chemicals used in conventional no-till? Join the Rodale Institute's Jeff Moyer for this session on the techniques they have developed to maximize yields in field crop operations using no-till, organic methods. [Room A]

Niche Pork Production, Processing, and Marketing

J.B. King

With more than 40 years of farm experience in various production settings, J.B. King has a lot of knowledge to share. In this workshop, he will cover pork breeding stock selection, housing, farrowing, growing, finishing, and transportation. Additionally, he will discuss how to select a slaughter facility, and packaging and marketing to the needs of your customers. [Room 19]

Preserving: Beyond the Canning Jar

Rachel Tayse Baillieul

Urban homesteader and food educator Rachel Tayse Baillieul will take you beyond the canning jar to explore other food preservation techniques, including dehydrating, fermenting, and infusing. Enjoy the flavors of your garden or farmers market year round! [Room 1]

Green Livin' Farm Women Coming Together

Annie Warmke, Sheryl Ann Billman, and Joan Samkow

Hear from experienced women farmers about their decision to farm, and how they are making a living and reaching their goals. How do we as women farmers obtain land, create business plans, and balance farming with family? Join the discussion, share information and insights, and start a conversation about creating a support network of OEFFA women. [Room C]

Row Crop Tips: Old Words That Are Back in Style

Glenn Carlisle

Glenn Carlisle of Carlisle Dairy & Forage Consulting will explain why farmers are re-learning and embracing old cropping and farming practices anew. Learn how classic strategies such as green manure, inter-seeding row crops, plowdown crops, crop rotation, and soil tilth can improve your farming operation's profitability. [Room 7]

Fracking: Potential Environmental Impacts to Landowners

Joe Logan

Across the state of Ohio, energy companies have been leasing land for a form of natural gas drilling, called high volume horizontal fracturing, or fracking. Come hear about the potential environmental impacts to landowners, including risks to organic certification, from Joe Logan of the Ohio Environmental Council. [Room 21]

Short Workshops (Saturday Session I-B, 10:35-11:30 a.m.)

Organic Production of Brambles in High Tunnels

Eric Hanson

Organic raspberries and blackberries can be grown productively in high tunnels. Eric Hanson, Extension Berry Crop Specialist at Michigan State University, will explain the differences between tunnel types and the various options and challenges for management. In addition, he will offer his initial observations from an organic high tunnel trial in central Michigan. [Auditorium]

Using Compost in Field Crop Systems

Jeff Moyer

Compost is a great way to improve the soil. Join the Rodale Institute's Jeff Moyer to hear about how they utilize compost as a means of waste management on the New Farm in Kutztown, Pennsylvania. Learn from Jeff how to effectively manage applications. [Room 19]

Nutritional Nuances of Pastured Poultry

Michael Lilburn

Michael Lilburn of OSU OARDC will discuss the nutritional needs of poultry raised on pasture. With experience working with both commercial as well as backyard poultry producers, Michael is passionate about dispelling common misperceptions related to raising birds. [Room D]

Making Hard Cider

Charles A. Fritsch

Making hard or fermented cider from locally grown apples can be readily accomplished using naturally occurring yeasts. Charles A. Fritsch of Windy Hill Apple Farm will describe how, with a minimum of equipment, a reasonable amount of cleanliness, and quite a bit of patience, you can do it! He will also talk about marketing and selling your cider. [Room A]

Creating Your Own Pathway to Food Sovereignty

Gary Cox

OEFFA Board member and attorney Gary Cox will define the concept of food sovereignty and discuss how attendees can create a model that fits their needs. Gary is General Counsel for the Farm-To-Consumer Legal Defense Fund and has represented clients nationally in a variety of foods rights issues, especially raw dairy, direct farm-to-consumer transactions, on-farm processing, and buyer's clubs. [Room 7]

From Homeless in the Desert to a Farm in Ohio: Bringing the Vision to Life

Sheryl Ann Billman

Define your vision. Live your life in alignmnent with that vision. Increase intuition and synchronicity and create community. Sheryl Ann Billman used these skills to create Aggie's Rest, a sustainable forest garden transformed from a conventional farm. Hear the magical story of her journey. [Room 1]

Fracking Action: How to Protect Your Land and Community

Vanessa Pesec

This workshop will discuss the impacts hydraulic fracturing could have on communities across Ohio. Make connections, learn the tools necessary to make a difference in your community, and have an opportunity to hear directly from Vanessa Pesec who have been working on this issue in her own community. Learn how to be part of the movement. [Room 21]

Long Workshop (Saturday Session II, 1:45-3:45 p.m.)

Barn Moving 101: How, Why and What You Need Besides a Pry Bar

Amy Batchman and Doug Christen

Doug Christen of Smaller Footprint Farm and Amy Batchman of Radical Roots Farm and Barn Again Lumber will present the basics of barn moving. Their photographs of barns they have moved will document the basics of disassembly and transportation, and attendees will learn about the surprisingly basic tools required for moving a barn. [Room 3]

Short Workshops (Saturday Session II-A, 1:45-2:40 p.m.)

Introduction to Permaculture

Braden Trauth

Come learn how and why the processes and methods of permaculture will lead farmers and urban and rural homesteaders into a millenium of true sustainability across the globe. Braden Trauth of Om Valley Permaculture in Cincinnati will explain how to apply these methods to your site to start the intergenerational path to a regenerative culture. [Room 21]

Organic Pest Management for the Backyard Gardener

Mary Lou Shaw

You can have a bountiful harvest without adding poisons to your food or the environment. Writer and homesteader Mary Lou Shaw of Milk and Honey Farm will offer advice for growing resistant plants, companion planting, and physical barriers. [Room A]

Edible Mushroom Logs

Wes Duren

Wes Duren of Marvin's Organic Gardens will discuss and demonstrate creating an edible mushroom production system. Learn everything you need to grow mushrooms like oyster and shiitake by making mushroom logs. [Room B]

Growing Organic Sweet Corn: The Challenges and Rewards

Jake and Dawn Trethewey

Join Jake and Dawn Trethewey of Maplestar Farm for a presentation on organic sweet corn production and marketing. Jake and Dawn have been growing organic sweet corn for seven years and will share their experiences, good and bad, for organic sweet corn planting, fertilizing, and irrigation, as well as weed and pest management. [Room 7]

Cover Crops for Soil Fertility

Jeff Moyer

Jeff Moyer of the Rodale Institute has spent over 30 years researching the best strategies to increase field crop production while caring for the soil and environment. Learn how to enhance your own soil fertility through the use of cover crops. [Resource Room]

Sustainable Aquaculture of Fish and Shrimp in Ohio

Dave Smith

Sustainable aquaculture is based on the use of renewable energy, energy conservation, reuse of existing buildings and materials, and recycling and stewardship of water resources. In 1983, Dave Smith started Freshwater Farms of Ohio, now Ohio's largest indoor fish hatchery, to develop and demonstrate these principles. Learn about developing a small aquaculture facility with potential for sales to niche markets. [Room D]

Milk Herdshares

Joe Streit

Six years ago Joe Streit started out with a family cow and an intention to raise grass-fed beef. But the demand for fresh unprocessed milk was so great that he was soon in the herdsharing business. Now, with the help of a professional heardshare contract created with the Grazing Dairy Producers, Double J Farm has 400 herdshares and Joe has a lot to share about the process. [Room C]

Over and Under

Kathleen Cunningham

Kathleen Cunningham of Black Sheep Fiber Farm will demonstrate how to make simple looms. Attendees will create their own thigh roll yarn and weave their very own over/under coaster or wall hanging on a cardboard loom. [Room 1]

Growing with(out) Lead

Elsa Higby

Elsa Higby is the founder and director of Grow Youngstown, and is experienced with growing in lead-contaminated soil. She will discuss EPA and FDA regulations for soil contamination and ingestion, crop sampling, and best practices for growing in an urban environment, including remediation. [Room 19]

Sow It, Grow It, Sell It . . . Safely! Part II

Troy Cooper

OSU Extension educator and certified food safety instructor Troy Cooper offers this course on best practices, completion of which is a requirement for selling at farmers' markets in some counties. Learn strategies for worker hygiene, transportation, product handling, and marketing. Each participant who attends both workshops will receive a certificate of completion. [Room 17]

Obtaining Fresh, Local Products for Your Restaurant

Michelle Wasserman, Candida Stamp, and Jeana Wycuff

Why should a restaurant buy local? Is it possible? Michelle Wasserman, Candida Stamp, and Jeana Wycuff, co-owners of worker-owned cooperative Casa Nueva Restaurant and Cantina in Athens, have worked with over 30 local businesses in their years as managers. They will discuss sourcing, working with local producers, costing, and developing menus. [Room 15]

OFFERings: Charting Future Directions for Organic Research in Ohio

Brian McSpadden Gardener

Brian McSpadden Gardener of OSU OARDC is the new director of the Organic Food, Farming, Education and Research program (OFFER). OFFER is recognized nationally as a leader for organic research, with over $3 million of ongoing organic farming research. Join this discussion between scientists and growers about current and future research priorities and how to particpate in OFFER programs. [Room 9]

Fracking: The Legislative and Regulatory Landscape

Cheryl Johncox

Ohio is on the cusp of a natural gas drilling boom. In this workshop, Cheryl Johncox of the Buckeye Forest Council will examine the current legislative and regulatory landscape that oversees the natural gas industry. Learn what resources are available to communities to protect their health and environment. [Little Theatre]

Short Workshop (Saturday Session II-B, 2:50-3:45 p.m.)

Worm Composting and Food Waste Recycling

Jeremy Gedert

One20 Farm received a SARE grant to study vermicomposting as a means to recycle restaurant food waste into a useable product. Chef and farmer Jeremy Gedert will describe the ups and downs of the project and how other farmers can partner with restaurants to create a mutually beneficial cycle. [Room A]

Mushrooms in the Garden

Janell Baran

Mushrooms make a wonderful complement to freshly harvested herbs and vegetables from your garden and are not any more difficult to grow. Janell Baran, owner of Blue Owl Hollow Tree Farm, will demonstrate techniques for raising culinary mushrooms in a variety of outdoor settings, such as compost piles, garden beds, paths, and undesirable or storm-damaged trees. [Room B]

Winter Vegetable Storage for Year-Round Marketing

Don Kretschmann

Don Kretschmann of Kretschmann Farms has a lot of experience from 30 years of organic fruit and vegetable farming. He will share techniques for storing vegetable crops into the winter, including modern coolers, root cellars, and other creative means. Be inspired to market year-round by learning specific crop strategies and requirements. [Resource Room]

Plant Residues in Organic Vegetable Production: A Look Back and Ahead on the Pros and Cons

Matt Kleinhenz, Brian McSpadden Gardener, Mark Bennett, and Sally Miller

Plant residues have important roles in organic vegetable production. For example, they can be employed positively to suppress weeds, conserve soil moisture, improve drainage, enhance soil health and fertility levels, limit plant disease, and provide refuge to beneficial insects. Still, plant residues can have deleterious effects in organic vegetable systems. Residues can delay springtime field operations, harbor pathogens and insect pests, and bind and limit the availability of nitrogen and other nutrients. Keys to the successful inclusion of plant residues into vegetable systems include weighing the associated risks and rewards. The OSU team will lead a discussion on the successful and not so successful use of plant residue mulches. [Room 9]

Managing Organic Soil Fertility to Improve Spelt Bread Quality

P. Larry Phelan

Protein in grains like spelt and wheat serves both functional and nutritional roles. While grain high in protein may be desirable for human and animal nutrition, an optimal balance of different forms of protein is required for bread-baking quality. P. Larry Phelan of OSU OARDC will discuss research on organic grains to find best practices to manage protein quality and quantity. [Room 19]

Selecting Sheep for Profit

Kathy Bielek and John Anderson

Kathy Bielek and John Anderson will share their combined 40+ years of experience in managing sheep for profit. They will describe the results of their SARE-funded research on basic genetic considerations for selecting sheep for prolificacy and parasite resistance. In addition, they will explain how to use estimated breeding values (EBVs). [Room 21]

Dairy Forage Quality

Glenn Carlisle

Glenn Carlisle of Carlisle Dairy & Forage Consulting has spent his life working with national and regional dairy nutrition firms, and Ohio farms of all sizes and types. In this session, he will explain how cultural practices and plant selection maximize forage quality, as well as how measuring plant sugars through Brix can influence dairy management, including harvesting and ration formulation. [Room 17]

Eating Locally and Seasonally the Slow Food Way

Colleen Yuhn

Join Colleen Yuhn, leader of Slow Food Columbus, in savoring the season using seasonal local ingredients and other items with a sense of place. She will describe Slow Food Columbus and the philosophy behind the Slow Food movement, while demonstrating how to make delicious creations in your own kitchen. She also manages The Greener Grocer, partner to Local Matters, and will discuss marketing products and the need in central Ohio for extending the growing season. [Room 1]

Promoting Farm Sales Through Collaborative Marketing

Leslie Schaller

Learn how to succesfully increase farmer access and boost sales from the experience of the 30 Mile Meal brand partners in Athens, Ohio. Leslie Schaller of ACEnet will explain how this partnership of 130 restaurants and producers has engaged tremendous consumer support and recognition for local foods. [Room D]

The Role of Cooperatives in Marketing

Bob Cohen

This workshop will explain what cooperatives are, how they function, and how they can be used to market products. Bob Cohen, the program coordinator at Kent State University's Cooperative Development Center and OSU instructor, will help attendees consider whether a cooperative is an appropriate choice for them. [Room 15]

Tracking Your Organic Production

Dean Falb

Documentation is required for successful farm management and for attaining and maintaining organic certification. Dean Falb of Falb Family Farm will describe their successful practices for documenting the trail of their products from field to storage to consumer. Learn their methods for recording production, tracking inventory, and maintaining integrated financial accounting. [Room 7]

Creating a Better Farm Bill

Alex Beauchamp

Come hear Alex Beauchamp, Midwest Regional Director of Food & Water Watch, describe what his organization is doing to create a fair farm bill. Attendees will be encouraged to discuss what they are doing and to learn ways to get involved. [Room C]

Fracking: Signing a Lease and Protecting Landowner Interests

Mike Hogan

While the first horizontal natural gas wells in the Marcellus formation are just beginning production in eastern Ohio, drilling in both the Marcellus and Utica shale formations in Ohio may occur in more than two-thirds of Ohio in coming years. This workshop with OSU Extension's Mike Hogan will outline horizontal drilling and hydraulic fracturing technologies and methods which landowners can use to protect their interests. [Little Theatre]

Sunday

Long Workshop (Sunday Session III, 9:30-11:30 a.m.)

Pumpkins, Squash, and Bugs, Oh My!

Melinda O'Briant and Celeste Welty

Growing pumpkins and winter squash can yield wonderful successes or cataclysmic failures. Melinda O'Briant of Turner Organic Farm and Celeste Welty, OSU Extension Entomologist, will offer advice for success, including when to plant, best varieties, pest management, and weed control. [Resource Room]

International Organic Certification

Betty Kananen and Jodi Snyder

Betty Kananen and Jodi Snyder of Global Organic Alliance will describe the Japanese and European Union organic standards and what is required to do business in Japan or Europe, including costs and documentation. Available equivalency programs will also be discussed. [Room 3]

Raising and Selling Ohio Fiber

Andrea Wargo

Andrea Wargo of That'll Do Farm sells mill-spun and hand-spun yarn from her alpacas and angora goats. She will discuss how to choose the right animals for fiber. With a marketing and advertising background, Andrea will also offer advice for creating value-added products, finding customers, branding your fiber as a local product, and utilizing social networking to increase visability. [Room 1]

Forage for Cattle Production

Gary Zimmer

Farmers considering raising cattle solely on forage have many questions: What are some limitations? What are the challenges? What practices are others using to achieve success? Is livestock supplementation necessary? Author and organic dairy farmer Gary Zimmer will explain how success starts with soil fertility and plant management. [Room 15]

Healing Herbs and Your Health Independence

Dawn Combs

Knowing how to grow and use some basic, local healing herbs can help you maintain options in your family's healthcare, keep more money in your pocket, and allow you to work in partnership with your healthcare providers rather than being dependent on them. Dawn Combs, a practicing certified herbalist owns a medicinal herb farm with her husband. [Room 21]

Community Investment in Local Food Systems

Brad Masi and Abbe Turner

Brad Masi of NEOFoodWeb and Abbe Turner of Lucky Penny Creamery will explore practical tools for linking community development with local food systems. They will offer examples from northeast Ohio communities, including a detailed presentation of Lucky Penny Creamery as a model for Slow Money local food start-ups. [Little Theatre]

Are You Market-Ready?

Mike Hogan and Julie Fox

Learn how to effectively sell your products directly to restaurants, grocery stores, and other retail and wholesale markets. Along with OSU Extension instructors Mike Hogan and Julie Fox, restauranteurs and chefs who purchase food items directly from farmers will be on hand to offer tips for increasing sales. [Room 17]

Genetic Engineering: The Battle for Safe Food, Public Health, and Environmental Protection

Andrew Kimbrell

Genetically-engineered crops can have drastic negative impacts on personal and environmental health and biodiversity. Keynote speaker Andrew Kimbrell, a public interest attorney, educator, author, and the Executive Director of the Center for Food Safety, will discuss ongoing public education, policy advocacy, and legal actions intended to curtail industrial agricultural production methods that harm human health and the environment. [Room C]

Securing Credit: Plan to Succeed

Roger Smith

The best way to map a course for farm business success is to write a business plan. Learn what a lender needs to know and how to prepare a business plan for a productive discussion about securing credit. In this workshop Roger Smith of Farm Credit Services of Mid America explains the “One Page Business Plan,” a simplified approach aimed at getting participants started on writing farm business goals and continuing to build a plan. [Room 19]

Short Workshop (Sunday Session III-A, 9:30-10:25 a.m.)

Composting: Past, Present, and Future

Marvin Duren

Marvin Duren of Marvin’s Organic Gardens will share stories from over 40 years of composting. The farm now recyles food, paper, and yard waste and manure from businesses and organizations such as the Cincinnati Zoo, Procter and Gamble, Walmart, and local schools and townships. Learn how to actually make a profit by composting. [Room A]

Water Conservation: Harvesting Rain Water with Rain Barrels

Jim Kiracofe

Jim Kiracofe from the Licking County Soil and Water Conservation District will present on water conservation using rain barrels. The workshop will include discussion of rain barrel benefits, methods for determining yield from a roof, and the amount of water needed to water a garden. It will also include a demonstration showing how to construct a rain barrel. [Room 7]

Companion Planting

Kate Cook

Kate Cook, Garden Manager for Carriage House Farm, will discuss the basics of companion planting and its valuable role in Integrated Pest Management. Discussion will include some specific applications of companion planting and intercropping for both home garden and market garden growers. [Room B]

Great Interns: How Do You Get Them and How Do You Keep Them?

Annie Warmke

Blue Rock Station, a farm focused on sustainable living, has worked with dozens of interns in a variety of settings since 1997. Owners Annie and Jay Warmke will explain the basics of their program, their philosophy about learning, and how they continue to mentor interns even after they complete their internship. [Room 9]

Building Community Power

MacKenzie Bailey

Become a leader in your community and learn how to build power through grassroots action. This workshop led by OEFFA's Policy Program Coordinator MacKenzie Bailey will teach you how to set strategic and attainable goals, build relationships, and carry out campaign tactics. [Room D]

Short Workshops (Sunday Session III-B, 10:35-11:30 a.m.)

Ohio's New Composting Regulations and Your Farm

Angel Arroyo-Rodriguez

Are you aware that the Ohio Environmental Protetion Agency (EPA) has updated the state's composting regulations? Angel Arroyo-Rodriguez from the EPA's Division of Materials and Waste Management will explain the changes, and how farmers may be able to expand their services and take advantage of additional compostable materials. [Room A]

Water Conservation: Rain Garden Benefits and Construction

Pat Deering

Pat Deering of the Licking County Soil and Water Conservation District will present on water conservation using rain gardens. Benefits, construction of rain gardens, and community involvement will be discussed. The workshop will also highlight education resources and examples of existing gardens in Licking County. [Room 7]

Season Extension for Small-Scale Intensive Crop Production

Kip Rondy and Dan Kneier

This workshop will focus on season extension techniques for intensive crop production. Kip Rondy and Dan Kneier of Green Edge Gardens will describe crop selection, management, and marketing strategies. They will also discuss how to plan and plant high value crops for year-round markets by maximizing space, increasing efficiency, and reducing costs. [Room B]

Tax Efficient Planning: Do What the Truly Wealthy Do

Edward R. Klesack

Keep more of what you earn. After attending this session by financial consultant, estate planner, and investment coach Edward R. Klesack, you will understand why even successful people have difficulty accumulating money: income taxes! Learn tips for how best to minimize their effect. [Room 9]

Farming the Sun

Kevin Eigel

Want to go solar, but worried the transition will be too expensive? Kevin Eigel of Ecohouse, a company that helps homeowners and small businesses reduce their energy use, will explain the economics of installing a solar electric or solar hot water system on your farm. Learn about the latest in solar equipment, federal tax credits, USDA grants for solar installations, and sale of renewable energy credits. [Room D]

Workshop Session IV (Sunday Session IV, 1:30-2:30 p.m.)

NRCS Conservation Programs and Funding Opportunities

Barbara Baker

The USDA Natural Resources Conservation Service (NRCS) offers funding to farmers for projects on their land. Learn what projects qualify and how to apply from USDA NRCS staff member Barbara Baker. [Room 21]

Magnificent Materials for Mulching an Organic Garden

Katie-Marie Charlton-Perkins and Melinda O'Briant

Different mulching materials provide different benefits to crops. Katie-Marie Charlton-Perkins and Melinda O'Briant from Turner Organic Farm will offer suggestions for mulch and present the data from their SARE-funded project using wool as mulch. [Room A]

Maple Syruping with SARE

Christine D. Tailer

Straight Creek Valley Farm was the recepient of an almost $6,000 SARE grant, which was used to teach local students that maple syruping can be a viable, sustainable enterprise in southern Ohio. Owner Christine Tailer will discuss the application process and their project, including constructing a wood fired evaporator, gathering sap, and evaporating. [Room D]

Lettuce All Summer

Patricia Mumme

Thanks to the newer varieties of batavian lettuce, you can plant and harvest lettuce for salads and sales all through the summer. Patricia Mumme of Garden Patch Produce has been including lettuce in her CSA shares almost every week from May through October for over 10 years. She'll share advice on seed variety selection, succession planting, and spacing. [Resource Room]

Doing Agri-Business with Israel

Karl R. Gebhardt

The Ohio-Israel Agricultural Initiative seeks to build business opportunites and to exchange technology between Ohio and Israeli producers and companies involved in agriculture, energy, and other bio-sciences. Karl Gebhardt will describe his experiences with the program and explain how attendees can participate. [Room 3]

Regenerative Farming in the 21st Century

Geoffrey Tolle

With challenges such as changing climate and decreasing resources, many 21st century farmers are going to have to fundamentally overhaul their ways of farming. In this theoretical exploration of livestock roles, Geoffrey Tolle of the Ohio Permaculture Network will explain how farm plants and animals can perform more functions for a more sustainable farming operation. [Room 7]

Brix and Nutritional Concerns for Dairy

Gary Zimmer

Join organic dairy farmer Gary Zimmer to hear about surveying Brix quantities in alfalfa. This and other factors are important clues that can be used to address nutritional concerns for dairy cows. Hear from a world class expert on how to manage nutrition for optimal herd health, production, and profit. [Room 15]

Cultured Raw Milk Mozzarella

Shawn and Beth Dougherty

Shawn and Beth Dougherty of the Sow's Ear Farm and Pottery raise dairy cows, beef, pork, poultry, and organic vegetables on their small, grass-based farm in eastern Ohio. They attempt to make holistic use of all the resources of the farm, because fewer off-farm inputs means greater food independence. They will demonstrate the steps to making cultured raw milk mozzarella without citric acid or the microwave, and, time permitting, will also demonstrate making raw cream butter, and how to use the resultant whey and buttermilk to make ricotta. [Room 1]

Supplying Our Local Food System: Seeing Opportunity, Taking Action

Kip Rondy and Warren Taylor

Join Green Edge Garden's Kip Rondy and Snowville Creamery's Warren Taylor as they tell the story of their efforts to establish a food aggregation center, or food hub, in Columbus. Their journey has made them realize it is essential to expand local food production but that production will lag until growers can make a full-time living. Be inspired by new season extension efforts taken on over the past several months, creating opportunity for farming as a sole income source. [Little Theatre]

Food is Social: Using New Media to Market Your Food Business

Rachel Tayse Baillieul

Blogging, Facebook, Google, and Twitter strike fear in the hearts of many small business owners. Urban homesteader and food blogger Rachel Tayse Baillieul will explain the rewards of participating in the social media game and show how to use social media tools effectively in minutes a day. [Room 17]

How to Grow Your Farm Business

Richard Stewart

Carriage House Farm is an Ohio Century Farm that manager Richard Stewart has diversified over the last decade, moving slowly from growing 300 acres of corn and soybeans to horse boarding, beekeeping, and produce farming. Richard will share his strategies, including marketing, identifying what to grow, and diversifying for a more sustainable operation. [Room B]

Organic Seed vs Monsanto: The Lawsuit Challenging Patents on Seed

Daniel B. Ravicher

This session will discuss the pending lawsuit against Monsanto filed by the Public Patent Foundation (PUBPAT) on behalf of 83 family farmers, seed businesses, and organic agricultural organizations, including OEFFA. The plaintiffs were forced to sue preemptively to protect themselves from being accused of patent infringement, should they ever become contaminated by Monsanto's genetically modified seed. Dan Ravicher, attorney for the plaintiffs, will provide an update. [Room C]

When the Biomass Hits the Fan: Farming in a World Running Out of Everything

Jay Warmke

Declining natural resources mean that farmers will need to alter their way of thinking to compete effectively in a new reality. Jay Warmke of Blue Rock Station will discuss future trends, opportunities, and challenges, and how, with an informed strategy, farmers can profit from the coming need for distributed energy sources. [Room 9]

O SOLE Mio: Spend Local, Save Local, Invest Local!

Chuck Lynd and Matt Shad

Chuck Lynd, the soul of SOLE (Support Our Local Economy), and Matt Shad, Vice President for Economic and Community Development Institute (ECDI), a small business micro-lender, will share how programs like Think Columbus First, Celebrate Local, and Invest Local Ohio are keeping dollars local. Inspired by other Slow Money chapters, SOLE's coalition of locavores, independent businesses, and locally-bred organizations help businesses become stable through business training, networking, and access to financing. [Room 19]