2013 OEFFA CONFERENCE WORKSHOP SCHEDULE AND DESCRIPTIONS

Last Updated January 18, 2013
-Subject to Change-

Saturday, February 16

Session I: 9:30-11:30 A.M.

PAGE

3 Vegetable Grafting: Why and How
3 Saving Labor on a Market Farm
7 Pasture for Profit Basics: Setting Goals, Evaluating Your Resources, and Grazing Economics
7 Is Your Farm Market Ready? Selling to Restaurants and Grocers
9 The Cooperative Model and How it Works
15 Herbs for Women: Our Natural Allies for our Natural Health

Session I A: 9:30-10:25 A.M.

4 Flame Cultivation in Organic Grain Crops
5 Urban Grazing: Stop Mowing and Start Growing
6 Transition Dairy Cow Management
7 Organic Livestock Inputs: What's Allowed and What Isn't?
9 Genetically-Engineered Foods: A Consumer's Right to Know
9 Farm City! Urban Agriculture in Cleveland
10 Don't Eat Anything Your Great Grandmother Wouldn't Recognize: How To Navigate the Grocery Store
12 Reinventing Traditions in Baking
13 Growing Matters: Growing More Food Closer to Home
14 Using Cover Crops to Reduce Crop Variability in a Changing Climate
15 Growing and Marketing Microgreens

Session I B: 10:35-11:30 A.M.

4 Got Weeds? A Look at Different Weed Management Strategies
5 Accessing Premium Markets through Value Chains: Lessons from Marketing Humane Pork
6 Measuring and Maintaining Soil Health
8 The Organic Label: Cost Analysis for Profitability
10 Federal Food and Farm Policy...and YOU!
10 Growing Outside the Bed: Opportunities at Community Gardens
10 Launching an Organic Food Cooperative and Buying Club
12 Food Preservation: Water Bath Canning Principles
13 Native Plants and Wild Edibles as Food and Income
14 Ecosystem Services of the Soil Food Web
15 Natural Suppression of Pathogens in Agriculture Food Systems

Session II: 1:45-3:45 P.M.

3 Microdimate Management in High Value Vegetable Production
6 Healthy Cattle, Healthy Land, and Healthy People
7 Pasture for Profit: Pasture Plant Growth, Selection, and Soil Fertility
9 Think-Do Farm Business Management
10 Organic Research and Promotion Program
13 The Good, the Bad, and the Hungry: Dealing with Wildlife
14 OFFERings 2013: Defining the Organic Research Agenda

Session II A: 1:45-2:40 P.M.

3 Plasticulture Strawberry Production to Extend Your Market
4 Biology of Soil Compaction
5 Home Poultry Processing: Can I Do It?
7 Maps, Apps, and Mobile Media Marketing
8 Certifiers and Producers, Unite! : Waging a War on Noncompliances
10 Reflections on Terra Madre
10 Sowing Sustainability: Seed Saving and Community Seed Swaps
12 Greenhouse Kids: Homeschooling Keeps Kids Involved in Local Food Production
15 Thanks for Nothing: What Does It Mean To Live and Work More Sustainably
15 Understanding Groundwater on Your Farm

Session II B: 2:50- 3:45 P.M.

3 Blueberry Basics
4 Building Soil Fertility with Solid Brix Foundations
5 Organic Pasture Poultry Research at OARDC
7 What to Use on Your Organic Farm or Garden
8 Growing Your Farm Business with Green BEAN Delivery
10 Maximizing the Benefits of the School Garden Experience
10 LOCAL Matters In Rural Northwest Ohio
12 All About Cooking Grass-Fed Beef
15 Management of Medical Conditions Related to Farming
16 Writing a Grant Proposal for On-Farm Research

Sunday, February 17

Session III: 9:30 -11:30 A.M.

6 Zen in the Art of Dairy Farming on Grass
7 Pasture for Profit: Grazing Animal Nutrition, Contingency Planning, and Organic Rules
11 Creating Opportunities in Local Food Supply Chains with a New Approach to Business Planning
12 Climbing the Ladder of Sustainable Local Food Sourcing in Institutional Settings
14 DIY Solar Panels
15 The Super Heroes of Herbal First Aid
16 Restoration Agriculture: Designing Your Perennial Farm

Session III A: 9:30-10:25 A.M.

3 Key Characteristics of Organic Fertilizers and Their Influence on Crop Performance: A True Story
4 Transplant Production Systems
5 Improving Protein Quality for Bread Making and Suppressing Weeds in Organic Spelt
6 Sustainable Commercial Beekeeping
8 Growing a CSA: Partnering With Other Producers
8 Introduction to Crowdfunding: Live, Think, and Invest Local
10 Impacts of Shale Gas Fracking on the Foodshed
12 Out of the Dirt and Onto Your Plate: Cooking with Root Vegetables
13 Enhancing On-Farm Habitat for Pollinators
14 Building Compost for Sustainable Agriculture

Session III B: 10:35 – 11:30 A.M.

3 Organic Lettuce Production
4 Why Cover Crop Your Tomatoes?
5 Report on 10 Years of Research on Organic Grain Production in Northwest Ohio
6 I Can Feel Four Feet, Doc: Just Kidding
8 OPMA and How It Works
8 Business Skills for Small-Scale Farmers
10 Fracking in Ohio: Local Government's Role
13 DIY Organic Lawn Care
13 Companion Planting: Concepts and Design for Scaleable Production
14 Next Generation Organic

Session IV: 1:30 – 2:30 P.M.

3 Managing Cucumber Beetles to Reduce Bacterial Wilt in Cucurbits
4 Control Your Fate: Irrigate
5 Partnering with the Soil Community for Healthy and Resistant Plants
6 Aquaponics in Ohio
7 Interpreting Forage Test Results and Their Implications
7 Pasture for Profit: Pasture Infrastructure: Paddock Design, Water, and Fencing Systems
9 Web Marketing: R.I.P. Print Advertising
9 Building a Legacy: How to Keep the Family Farm in the Family
10 Farming in a Warming World
11 Slow Money: Where It's Coming From and Where It's Going
12 Got Raw Milk? What's the Latest?
13 Cooking with Cultures: Harnessing the Power of Yeast and Bacteria to Ferment Foods
13 Tree Grafting: Have Fun and Learn a Great Skill
14 Solar Power Fundamentals
14 Biodynamic Agriculture
15 Herbal Health and You: Be an Informed Consumer
16 The What, How, and Why of BioChar on Your Farm

WORKSHOP TRACKS

PAGE

3 Specialty Crops
3 Vegetable Crops
4 Field Crops
5 Small Livestock
6 Large Livestock
7 Pasture for Profit
7 Organic Certification
8 Marketing
9 Business
9 People and Policy
10 Community
11 Consumers
12 In the Home
12 Gardening and Landscaping
13 Energy
13 Sustainable Foundations
14 Health
15 Potpourri

WORKSHOPS BY TRACK

SPECIALITY CROPS

Vegetable Grafting: Why and How
Matt Kleinhenz, Natalie Bumgarner, Bizhen Hu, Sonia Walker, and Jenny Moyseenko
Matt Kleinhenz, Associate Professor and OSU Extension Specialist, will provide a comprehensive update on the performance of grafted vegetables plants in Ohio and other parts of the world. He will also lead participants in hands-on training on grafting tomato plants and answer questions about vegetable grafting.

Plasticulture Strawberry Production to Extend Your Market
Brad Bergefurd
Brad Bergefurd has been an OSU OARDC Extension Educator and Specialist for 22 years and also works on his family's berry farm in Wilmington. He will describe plasticulture strawberry production techniques that have been researched and demonstrated to be successful on Ohio farms. Learn how to harvest strawberries two to three weeks earlier.

Blueberry Basics
Daniel Greenfield
Learn the basics of starting a blueberry operation, including selecting cultivars, preparing and amending the soil, planting, pruning, controlling weeds and pests with sustainable methods, and marketing. Daniel and Michele Greenfield are the owners of Greenfield Berry Farm, a Countryside Initiative farm in the Cuyahoga Valley National Park.

Key Characteristics of Organic Fertilizers and Their Influence on Crop Performance: A True Story
Jon Sammons and Jake Trethewey
All organic fertilizers are not alike—just ask the bicolor sweet corn produced at Maplestar Farm in the summer of 2012. Join Jake Trethewey and Jon Sammons for an overview of the results from an on-farm sweet corn fertility trial using two commercially available organic fertilizers, each applied at various rates. Learn how organic fertilizers can vary and how this can affect crop performance.

Organic Lettuce Production
Mick Luber
Organic lettuce can be a high value crop. Mick Luber, an organic inspector and truck crop farmer with 35 years experience, will offer advice on planting, cultivating, harvesting, post-harvest handling, and marketing head lettuce, leaf lettuce, and salad mix.

Managing Cucumber Beetles to Reduce Bacterial Wilt in Cucurbits
Mary Gardiner and Celeste Welty
OSU entomology professors Mary Gardiner and Celeste Welty evaluated trap cropping and row covers to manage cucumber beetles. They will present the results of their 2-year trials and discuss the pros and cons of various beetle control tactics.

VEGETABLE CROPS

Saving Labor on a Market Farm
Chris Blanchard
Market farming is all about moving stuff around, whether you're moving vegetables from the soil to the packing house, water from the well to your transplants, or seeds from their packet to the soil. Led by Chris Blanchard of Rock Spring Farm, this session will explore efficient systems for seeding crops in the field and greenhouse, transplanting sets, pruning, caring for greenhouse crops, weeding, harvesting, post-harvest handling, materials handling, and recordkeeping

Microclimate Management in High Value Vegetable Production
Matt Kleinhenz, Natalie Bumgarner, Bizhen Hu, Sonia Walker, and Jenny Moyseenko
Mulches, row covers, low-, mid- and high tunnels: they are all proven tools in manipulating the environment around crops. Have you ever wondered if and where

they might fit on your farm? What are the pros and cons of each? How can they be used most effectively? Why do they work? And what return on investment can you expect? Learn more and share your insights at this workshop led by Matt Kleinhenz, OSU Associate Professor and Extension Specialist.

Transplant Production Systems

Chris Blanchard

Greenhouse-grown vegetable transplants are an important part of a successful vegetable farm, and the systems you use for everything, from transplant trays and benches to the transplanter you use to set your crop in the field, has a significant impact on the quality of your transplants and the cost of producing them. Join Rock Spring Farm's Chris Blanchard for a review of transplant systems on farms throughout the upper midwest.

Why Cover Crop Your Tomatoes?

Brian McSpadden Gardener

Brian McSpadden Gardener, OSU professor and OFFER program director, will present the results of a multi-state research project focusing on the use of cover crops to enhance organic tomato production. Learn which covers enhance weed and disease control, and how valuable they really are.

Control Your Fate: Irrigate

Dan Kamburoff

Whether you're in the business of growing food in the field or greenhouse or producing nursery crops or turf grass, you can no longer rely on Mother Nature to supply water when you need it. A reliable irrigation system is essential to maximize the returns on the investments that you make in your crops. This workshop led by Dan Kamburoff, owner of Columbus Irrigation, will provide you with the information you need to design and maintain a reliable, efficient irrigation system from the ground up.

FIELD CROPS

Flame Cultivation in Organic Grain Crops

Steve Berlekamp and Jessica Berlekamp-Crowell

Flame cultivation is an effective way to improve row crop yield. It is especially useful when wet conditions make mechanical weeding difficult or impossible. Steve Berlekamp and Jessica Berlekamp-Crowell of Berlekamp Farms, organic producers of corn and hay, will describe their experiences and offer tips for using this method to control weed pressure.

Got Weeds? A Look at Different Weed Management Strategies

Richard Smith, Doug Doohan, and Jeff Evard

Weed ecologist Doug Doohan and weed science farm advisor Richard Smith have been researching weed populations and organic farmers' weed management systems in several regions across the U.S., including the midwest. Based on their research, they will discuss how different weed management practices can influence the presence of different weed species, and how to improve the management of different weeds.

Biology of Soil Compaction

Jim Hoorman

Learn how organic matter in the soil, live plants, and soil microbes work together to improve soil structure and reduce soil compaction. Assistant Professor and OSU Extension Educator Jim Hoorman will also explain how farmers can improve their soil water infiltration and nutrient retention using cover crops.

Building Soil Fertility with Solid Brix Foundations

M. Tod Crumrine and Eric Grim

Basic biology and chemistry can improve your operation. Incorporating Brix readings in your planning process can result in better, more scientific plans for fertilization and crop rotation. Brix readings on row crops and perennials can also be used to determine projected yields and to chart progress. Todd Crumrine, seasoned organic crop producer, and Eric Grim, life-long

dairy grazier, will demonstrate how each uses Brix readings in managing their operations.

Improving Protein Quality for Bread Making and Suppressing Weeds in Organic Spelt

P. Larry Phelan

With interest in baking with spelt on the rise, opportunities for marketing this time-tested grain continue to expand. This workshop will discuss the relationship between grain protein and the functionality of spelt and wheat for bread-making and other markets. OARDC professor, Larry Phelan will draw on research and farmer experiences to demonstrate ways organic growers can optimize soil fertility and planting dates to control weeds, increase spelt yield, and improve grain quality for bakers and processors. Spelt bread samples will be offered for taste testing.

Report on 10 Years of Research on Organic Grain Production in Northwest Ohio

Alan Sundermeier

OSU Extension Educator Alan Sundermeier has researched organic grain production in northwest Ohio for 10 years. He will discuss the data he has collected on crop rotation, soil chemistry, and compost and manure inputs, and their effect on yields and economics. Based on his research, he will offer practical recommendations for beginning and advanced organic grain producers.

Partnering with the Soil Community for Healthy and Resistant Plants

P. Larry Phelan

According to the International Federation of Organic Agriculture Movements (IFOAM), the principles of organic agriculture require that production techniques "sustain and enhance the health of soil, plant, animal, human, and planet as one and indivisible." This is done by emulating the processes of living ecological systems. OARDC professor Larry Phelan will discuss adhering to these principles and explore how the soil community impacts plant health, above-ground resistance to pests, and crop nutritional quality.

SMALL LIVESTOCK

Urban Grazing: Stop Mowing and Start Growing

Laura DeYoung

In 2012, Urban Shepherds was created to promote sheep grazing as a low cost, environmentally friendly alternative to mowing in urban and suburban areas. They partnered with the St. Clair Superior Development Corporation (SCSDC) to establish a pilot project on Cleveland's Marginal Road. In addition to connecting shepherds and providing flocks, Urban Shepherds will identify appropriate potential grazing lots, assist with zoning and permitting for sites, prepare the sites, and train shepherds.

Accessing Premium Markets through Value Chains: Lessons from Marketing Humane Pork

Joe Maxwell

Small and medium scale producers running sustainable, humane livestock operations face many challenges, but they also have a significant opportunity to access premium markets. Fourth generation Missouri hog farmer, Joe Maxwell, will describe how to obtain higher-end prices and aggregation concepts like Producer Organized Delivery Systems (PODS) for bringing products to market. He will share how he maximizes his 360 sow operation for efficiency and profitability, while caring for the well-being of his animals.

Home Poultry Processing: Can I Do It?

Guy and Sandy Ashmore

The workshop will cover how to process your own poultry, from catching to finishing. Guy and Sandy Ashmore of That Guy's Family Farm will describe in detail how to process poultry in a clean, safe manner.

Organic Pasture Poultry Research at OARDC

Michael Lilburn

Michael Lilburn of OSU OARDC is currently researching naked oats as an economical feeding option for organic poultry producers. His project incorporates pastured poultry and naked oats into a three year organic rotation. Lilburn hypothesizes that naked oats can

comprise 75 percent of the diet for pasture raised birds. Join him for more information on his study and its potential impact.

Sustainable Commercial Beekeeping
Richard Stewart
With the demand for local honey and products of the hive at an all time high, beekeepers have more options than ever for developing a strong, profitable business. Richard Stewart will describe the ways Carriage House Farm is redefining commercial beekeeping in a sustainable fashion.

I Can Feel Four Feet, Doc: Just Kidding
Marnie Lahom
Marnie Lahmon grew up on a dairy farm and has been a practicing veterinarian for more than18 years. She will provide an overview of what kidding is supposed to be like and describe the common problems that goat owners can face.

Aquaponics in Ohio
Barry Adler and Bob Calala
During this workshop, two of Ohio's leading aquaculture experts will demonstrate two distinct models of aquatic production. Barry Adler, owner of RainFresh Harvests, will offer ideas on year-round growing and discuss his unique aquaponic system that integrates aquatic animal and specialty crop production using renewable energy. Bob Calala, owner of Calala's Water Haven, will share his experience commercially producing freshwater prawn juveniles, large mouth and small mouth bass, trap door snails, and many other species in outdoor ponds on his 120 acre northeast Ohio fish farm.

LARGE LIVESTOCK

Transition Dairy Cow Management
Gustavo Schuenemann
Proper management of cows in the weeks before and after calving is paramount for the economic success and sustainability of certified organic dairy herds. It is well known that periparturient diseases or conditions such as dystocia, metritis, milk fever, mastitis, and lameness negatively impact milk yield, reproductive performance, and overall animal well-being. Dr. Gustavo Schuenemann will provide practical information on how to identify herd risk factors for uterine diseases and explain best management and herd health practices.

Measuring and Maintaining Soil Health
Rory Lewandowski
Before you can maintain soil health through the use of compost, cover crops, and tillage management, you need to measure attributes of your soil health, such as tilth, organic matter content, soil pH, and nutrient content. Rory Lewandowski, an OSU Extension Educator who works with farmers, market growers, and home gardeners will explain how to measure soil health and how to interpret your results in order to plan for soil maintenance.

Healthy Cattle, Healthy Land, and Healthy People
Guy Jodarski
When the health of the farm is considered holistically, the quality of dairy and meat products are improved. Guy Jodarski will explain how all parts of the farm ecosystem interact and how they should be monitored. He will offer strategies that influence overall farm health, including improvements to calf raising, nutrition, parasite and fly control, forage quality, grazing, and soil health.

Zen in the Art of Dairy Farming on Grass
Doug Murphy
Doug Murphy runs Murphy's Grass Farm, a 250 cow, certified organic, rotational grazing farm in New York. Join him for a two part workshop on pasturing dairy cows. In part one, Doug will share the lessons he learned through building up a farm from scratch, and discuss how his farm operates. In part two, hear about what he would like to do on the farm in preparation for the challenges ahead, such as bad weather, global warming, and economic uncertainty.

Interpreting Forage Test Results and Their Implications
Alan Sundermeier
If you are buying or selling hay, raising forages, or are concerned about your livestock feed, then forage quality is important to you. OSU Extension Educator Alan Sundermeier will explain how to conduct and interpret a forage test in order to take the guess work out of pricing hay. Learn how to improve farm income by balancing livestock rations with the information you can get from a forage test.

PASTURE FOR PROFIT

Pasture for Profit Basics: Setting Goals, Evaluating Your Resources, and Grazing Economics
Bob Hendershot and Jeff McCutcheon
Join Bob Hendershot, 2010 Stinner Award winner and retired Grazing Management Specialist for NRCS, and Jeff McCutcheon, Morrow County Extension Educator, in their Pasture for Profit series to make your farm environmentally and economically sound. This session will cover the basics of what management intensive grazing is, as well as how to plan and get started. It will finish up with information on evaluating your resources and the environmental considerations in livestock grazing.

Pasture for Profit: Pasture Plant Growth, Selection, and Soil Fertility
Jeff McCutcheon and Bob Hendershot
Join Bob Hendershot, 2010 Stinner Award winner and retired Grazing Management Specialist forNRCS, and Jeff McCutcheon, Morrow County Extension Educator, in their Pasture for Profit series to make your farm environmentally and economically sound. This second session will cover plant information and how to understand and use growth physiology to better manage pastures. Plant species and variety selection as well as soil fertility for pastures will be discussed.

Pasture for Profit: Grazing Animal Nutrition, Contingency Planning, and Organic Rules
Bob Hendershot and Jeff McCutcheon
Join Bob Hendershot, 2010 Stinner Award winner and retired Grazing Management Specialist forNRCS, and Jeff McCutcheon, Morrow County Extension Educator, in their Pasture for Profit series to make your farm environmentally and economically sound. The third session will discuss the organic pasture rule and meeting animals' nutritional requirements on pasture.

Pasture for Profit: Pasture Infrastructure: Paddock Design, Water, and Fencing Systems
Bob Hendershot and Jeff McCutcheon
Join Bob Hendershot, 2010 Stinner Award winner and retired Grazing Management Specialist for NRCS, and Jeff McCutcheon, Morrow County Extension Educator, in their Pasture for Profit series to make your farm environmentally and economically sound. This fourth session will cover designing and laying out paddocks for a grazing management system, including fencing and livestock pasture watering systems.

ORGANIC CERTIFICATION

(Saturday Only)

What to Use on Your Organic Farm or Garden
Corinne Kolm
The Organic Materials Review Institute (OMRI) is an established nonprofit with ISO-65 accredited certification procedures, and is the country's largest reviewer of products for organic use. Corinne Kolm will explain the national standards for input use in organic production, and teach you how to use the OMRI list to find and use verified products for your organic farm or garden.

Organic Livestock Inputs: What's Allowed and What Isn't?
Corinne Kolm
If you are new to organic livestock production or if you are considering a transition to certified organic production, you might wonder which products you are permitted to use in caring for your certified organic herd. Corinne Kolm of OMRI will explain the organic standards for common livestock inputs and the

allowable uses of those products. Walk away with a better understanding of what types of products are compliant, and also which products to look out for and why.

The Organic Label: Cost Analysis for Profitability
Michelle Gregg
Ever wonder if going organic is going to save your business or put it under? Profit margins for organic dairy and crop production can be significant if managed efficiently; and expanding operations to process or private label certified organic products can encourage local business options. Regulation consultant and inspector Michelle Gregg will review the economic considerations in transitioning an operation to organic production or processing an organic label. Michelle will share financial templates and business models, review price flux for organic products, and address regulations and recordkeeping needs for businesses.

Certifiers and Producers, Unite! : Waging a War on Noncompliances
OEFFA Certification Staff
Please join the OEFFA certification staff to engage in a conversation about how to improve the certification experience for both producers and certifiers. Discuss the top 10 issues that lead to unnecessary noncompliances and how to avoid them. Ask questions that have been on your mind regarding recordkeeping, preparing for your inspection, the National Organic Program standards, and the certification process.

MARKETING

Is Your Farm MarketReady? Selling to Restaurants and Grocers
Julie Fox and Mike Hogan
Getting your farm, your family, and your operation "MarketReady" is key to being successful with marketing food and farm products to institutional buyers such as restaurants, grocers, schools, and others. Mike Hogan, OSU Extension Educator, and Julie Fox, OSU Extension Marketing Specialist, will share proven marketing strategies.

Maps, Apps, and Mobile Media Marketing
Julie Fox
Can your mobile customers find you? See how some farmers and farmers' markets benefit from free listings on internet maps, in GPS systems, in maps linked to social media, and in mobile applications. Find out if you're listed, if your listing is correct, and how to improve your visibility, findability, and interaction with mobile customers.

Growing Your Farm Business with Green BEAN Delivery
Matt Ewer
Green BEAN Delivery works closely with farmers and artisans throughout Ohio, Indiana, and Kentucky, using its home delivery platform to connect producers directly to consumers. Join Green BEAN owner Matt Ewer for a discussion of the company's model, how they work with farmers, and ways that producers can expand their business by working with retailers.

Growing a CSA: Partnering With Other Producers
Bryn Bird
Led by Bird's Haven Farm's Bryn Bird, this workshop will cover starting and growing your CSA operation. Bird will share how partnerships with other producers and community organizations have brought diversity to Bird's Haven's program. She will also discuss how CSA members, with their professions and talents, can assist farmers with many of the operational tasks. Bird's Haven Farm just finished its fifth CSA season and now offers 210 annual subscriptions.

OPMA and How It Works
Bob Jones
For three years, the Ohio Produce Growers and Marketers Association (OPGMA) has been developing a first-of-its-kind marketing program for fruit and vegetables with a core purpose of providing safer products to retailers and consumers. Former OPGMA

President Bob Jones will describe this voluntary program and how it helps farmers.

Web Marketing: R.I.P. Print Advertising
Sherm Stevens
Looking to attract more traffic to your small business or farm? Marketing on the web is an absolute must! In this session "Creative Genius" Sherm Stevens will cover actionable steps—from setting up a basic website, to claiming your free Google business listing, to making your website smartphone friendly. Come away with many strategies to increase business.

BUSINESS

The Cooperative Model and How It Works
George Siemon
CEO George Siemon was one of the founding farmers of the Cooperative Regions of Organic Producer Pools (CROPP) in 1988. Today, with its Organic Valley and Organic Prairie brands, CROPP is the largest organic farming co-op in North America. Join Siemon as he shares lessons from CROPP's journey and its vision for the future. He will examine the workings of a cooperative and the opportunities co-ops offer farmers.

Think-Do Farm Business Management
Sharon Sachs and Janie Marr Werum
Creative courage, critical thinking, expanded relationships, and open-mindedness are needed to manage a farm business. Sharon Sachs and Janie Marr Werum are the founders of Women Farm, a network of women farmers. In this workshop, they will help you to assess your own thinking patterns and explore possible blind spots, biases, and strengths. Also learn how to engage the brains of others and add to your own farm's success!

Introduction to Crowdfunding: Live, Think, and Invest Local
Jonathan Sundland
[Description available soon]

Business Skills for Small-Scale Farmers
Andy Jacobs and Mike Laughlin
In this workshop, Andy Jacobs and Mike Laughlin will discuss essential skills for making better decisions about running your farm business. They will talk about tools you can use to identify when you are (and are not) making money, and offer ideas for how to determine the strengths and weaknesses of your business and create a business plan. While the workshop will cover general business practices applicable to all, those considering applying to the OEFFA Investment Fund or for other sources of capital may find this workshop especially helpful.

Building a Legacy: How to Keep the Family Farm in the Family
Bob Hendrix, Bob Cohen and Ed Klesack
Every family is concerned with how to keep the farm in the family, especially considering all the issues that threaten the ability to easily transfer the family farm across multiple generations. This seminar will provide ideas and information that can assist you in overcoming common problems in transferring the farm, along with some case studies illustrating specific tools to use in various situations.

PEOPLE AND POLICY

Genetically-Engineered Foods: A Consumer's Right to Know
Alison Auciello and Ariel Miller
During this workshop, Food and Water Watch's Ohio Organizer, Alison Auciello, will examine the dangers of genetically engineered (GE) foods. It has long been understood that GE foods threaten our environment, contaminate farmland, and increase the use of pesticides; recent studies have also identified direct threats to our health. Consumers have the right to know what is in their food, but current regulations do not require GE foods to be labeled. OEFFA member Ariel Miller will also describe what she has been doing to encourage the FDA and our legislators to label GE foods.

Federal Food and Farm Policy...and YOU!
Shavaun Evans
Do you think that what happens at the federal level isn't going to have a noticeable effect on you? It's not true! Come to this discussion led by Shavaun Evans of the National Sustainable Agriculture Coalition to hear an update on the status of the Farm Bill, how it could directly affect you, and how you can get more involved.

Organic Research and Promotion Program
Laura Batcha
[Description available soon]

Impacts of Shale Gas Fracking on the Foodshed
Joe Logan
Joe Logan, Director of Agricultural Programs at the Ohio Environmental Council, will discuss the process of shale gas extraction being used in Ohio. He will discuss potential hazards to human, animal, and plant health, and how these threats may impact you, even if your land is not being fracked. Learn about liabilities and the best ways to protect your farm or community from the dangers of fracking.

Fracking in Ohio: Local Government's Role
Nathan Johnson
In recent years, the Ohio General Assembly has sought to eliminate local control over oil and gas development. Despite this, several legal options still exist at the local level. Nathan Johnson, Staff Attorney for the Buckeye Forest Council, will discuss how Ohio cities, counties, and townships can best protect themselves against the negative environmental impacts of fracking. Learn concrete legal solutions you can share with your local decision-makers.

Farming in a Warming World
Joe Logan
Climate change will challenge farmers with both expected and unpredictable impacts. Joe Logan, Director of Agricultural Programs at the Ohio Environmental Council, will discuss how farmers can adopt strategies to cope with change and also leverage new opportunities, such as carbon farming.

COMMUNITY

Farm City! Urban Agriculture in Cleveland
Morgan Taggart
Cleveland-Cuyahoga County Food Policy Coalition Founder Morgan Taggart offers an overview of the tremendous growth of urban agriculture in Cleveland. Learn about specific projects that highlight the development of urban farms, new markets, and changing local food policy. Taggart will share her experiences with the opportunities and challenges of urban food production and small-scale commercial agriculture.

Growing Outside the Bed: Opportunities at Community Gardens
Luci Beachdell
Community gardens can offer far more than just a place to grow food—they can have a positive impact on the surrounding community. Luci Beachdell manages Five Rivers MetroParks' Community Gardening Program, and works with 60 gardens in Montgomery County. She will talk about community-building activities that have sprung up around community gardens, including CSAs, neighborhood dinners, food bank donations, an art park, and mentorship and youth opportunities.

Reflections on Terra Madre
Joseph Swain, Michelle Ajamian, and Brandon Jaeger
[Description available soon]

Maximizing the Benefits of the School Garden Experience
Paolo Roberta and Jody Maher
Granny's Garden School's Executive Director, Roberta Paolo, and Education Director, Jody Maher, will share some of the expertise they've gained during their combined twenty years of running one of the largest and most comprehensive school garden programs in America. Working with almost 50 classroom teachers and more than 1,500 first throughfourth grade students each week, they have learned how to get the most impact from every minute spent in the outdoor

classroom. They will share how growing and eating vegetables, hauling compost and wood chips, weeding, and picking a bouquet can meet state standards AND be fun.

Creating Opportunities in Local Food Supply Chains with a New Approach to Business Planning
Casey Hoy
This workshop will help farmers and other food system business owners to plan a supply chain network—a business ecosystem of locally owned businesses that build wealth in the community. Casey Hoy, OSU-OARDC Kellogg Endowed Chair in Agricultural Ecosystems Management will demonstrate how, using online tools, participants can collaborate with other entrepreneurs to reduce risk, increase efficiency, find capital, sustain their businesses, and serve their communities.

Slow Money: Where It's Coming From and Where It's Going
Lisa Daris and Filippo Ravalico
Lisa Daris and Filippo Ravalico will report on the first year of the Ohio Chapter of the Slow Money Alliance. Learn about investments across Ohio, and hear about highlights from the expanding national network. Lisa and Filippo will share a few important milestones, along with lessons and best practices that are fueling future efforts and initiatives to expand Slow Money Ohio's impact on sustainable agriculture and food system financing.

CONSUMERS

Don't Eat Anything Your Great Grandmother Wouldn't Recognize: How to Navigate the Grocery Store
Lynne Genter
Is it possible to eat healthy in America's culture of affluence? Join Lynne Genter, health care expert and founder of the Clintonville Farmers' Market, for this discussion about how to break bad food habits and establish new ones. Learn how to navigate the grocery store and read labels in order to avoid common pitfalls.

Launching an Organic Food Cooperative and Buying Club
Valerie Garrett and Bob Zeitz
An organic food cooperative can bring farmers and consumers together, forming a community of individuals who share a common vision, and who work together to make organic food more affordable and accessible. Valerie Garret and Bob Zeitz will guide you through the process of establishing such a cooperative, discussing the ins-and-outs of buying clubs, farmers' markets, CSAs, non-profit incorporation, and zoning and health department regulations. Learn how to create a vibrant, sustainable, low-overhead business that promotes healthy eating.

Sowing Sustainability: Seed Saving and Community Seed Swaps
Mary Nally, Badger Johnson, and Eden Kinkaid
While some farmers and gardeners value seed saving, others don't know much about it. Community Food Initiatives in Athens hosts annual seed swaps, and has developed materials and workshops on the how-to's of seed saving. Attended by both expert farmers and novice gardeners, seed swaps build community and sustainability. Mary Nally, the Executive Director of Community Food Initiatives, will describe how to do organize one in your community!

LOCAL Matters in Rural Northwest Ohio
Monique Tressler
All Things Food is a grocery store located in Bryan, a rural community in Williams County in northwest Ohio. All Things Food works with local producers to stock and sell sustainable food products. Hear from store owner, Monique Tressler, about what motivated her to create such a store, and how she has worked to advocate for responsible food in a rural community grounded in conventional agricultural practices.

Climbing the Ladder of Sustainable Local Food Sourcing in Institutional Settings

John Marsh and Nicco Pandolfi

Local food purchasing is a growing trend within the food service industry, with college dining facilities leading the way. However, many programs are experiencing difficulties in sustaining, much less expanding, local food sourcing. John Marsh, farmer and Sustainability Director for AVI Foodsystems at Kenyon College, will address the challenges of purchasing local food. Hear about his experiences developing and managing Kenyon's local food program, from his unique perspective as both an institutional representative and a producer.

Got Raw Milk? What's the Latest?

Gary Cox

In the last few years, raw milk has become a national issue. Gary Cox, General Counsel to the Farm-to-Consumer Legal Defense Fund, will discuss the recent legal decisions. Attendees will learn what they can do to increase access to raw milk and how they can support their local raw milk farmer.

IN THE HOME

Reinventing Traditions in Baking

Lauren Van Meter

Are you inspired by the unforgettable memories of your grandmother's baked goods? Join Lauren Van Meter, Healthy Eating Specialist at Whole Foods Market Dublinin Columbus, for a discussion about the importance of passing on delicious recipes to future generations, knowing where your ingredients come from, and the nutritional value they provide for our bodies. Enjoy some of the Van Meter family's favorite reinvented recipes.

Food Preservation: Water Bath Canning Principles

Jeanine Seabrook

Learn the history, science, and safety behind water bath canning as Jeanine Seabrook demonstrates canning jam. Jeanine, owner and operator of the Glass Rooster Cannery and Licensed Kitchen, will explain the difference between water bath canning and pressure canning, and when to use each method for safe food preservation. Walk away with the tricks to make the perfect jar of jam or jelly every time and the confidence to repeat the water bath preservation method at home.

Green House Kids: Homeschooling Keeps Kids Involved in Local Food Production

Ronda Clark

Homeschool advocate Ronda Clark will describe how current tools provide homeschooled youth with exemplary academic educations, comparable to public schools. In addition, learning at home affords time to hone personal gifts that benefit the farming enterprise. Clark will discuss how homeschooling can help children learn practical skills, such as daily farm activities and creating their own marketing niches, as well as skills to help them live more holistic, family-centered lives.

All About Cooking Grass-Fed Beef

Tricia Wheeler

When you've gone out of your way to raise or purchase a choice cut of grass-fed beef, you want to cook it in such a way as to fully appreciate the difference from conventional beef. Tricia Wheeler, chef and publisher of *Edible Columbus*, will share cooking tips and techniques for bringing out all of the flavor and texture of grass-fed beef. Enjoy samples of a few different cuts and take home recipes.

Out of the Dirt and Onto Your Plate: Cooking with Root Vegetables

Kitty Leatham

Natural foods chef and holistic health coach Kitty Leatham will demonstrate how to cook root vegetables, including roasting, soups, casseroles, and tarts. Enjoy generous samples and take home the recipes. Leatham will also discuss the history and lore of roots, and their incredible health-giving properties.

DIY Organic Lawn Care
Nate Elfner
Can you care for your lawn using all-natural methods? Yes you can! Nate Elfner, a Permaculture design consultant and owner of Elfner Organic Lawncare, will provide organic solutions for common lawn problems. Learn organic methods to fertilize and manage weeds to help create a healthy lawn.

Cooking with Cultures: Harnessing the Power of Yeast and Bacteria to Ferment Foods
Rachel Tayse Baillieul
Fermented foods and beverages like kefir, beer, sauerkraut, vinegar, and pickles are not only nutritious and delicious, but can connect the cook with local foods and ancient peoples. In this demonstration workshop, urban homesteader Rachel Tayse Baillieul will show how to start or expand fermenting projects at home and will offer samples of cultured foods.

GARDENING AND LANDSCAPING

Growing Matters: Growing More Food Closer to Home
Trisha Clark and Jesse Hickman
The Program Manager of Growing Matters at Local Matters, Trisha Clark, and her colleague Jesse Hickman will lead an interactive discussion on how the program works collaboratively to provide planning, education, and support to grow food closer to home. Participate in the discussion and leave with Ohio heirloom seeds.

Native Plants and Wild Edibles as Food and Income
Abby Artemisia
This workshop by Abby Artemisia, botany student at Miami University and Native Plant Specialist at Carriage House Farm, will cover a variety of native plants and wild edibles that can be cultivated.

The Good, the Bad, and the Hungry: Dealing with Wildlife Conflict
Marne Titchenell
It's a fact: wildlife damage landscapes and gardens. Marne Titchenell, Wildlife Program Specialist for OSU Extension, will show participants how to identify damage caused by wildlife species such as deer, rabbits, squirrels, and raccoons. She will suggest strategies, tools, and management options for each species.

Enhancing On-Farm Habitat for Pollinators
Denise Ellsworth
What do pollinators need to survive, and how can you enhance the habitat you already have on the farm or in the garden to draw in more bees and other pollinators? Denise Ellsworth, Program Director of Honey Bee and Native Pollinator Education, will help participants discover plants, planting elements, and other habitat additions that favor pollinators. Come learn inexpensive, practical ways to evaluate your land for its attractiveness to pollinators, and simple changes that can make a big difference for bees.

Companion Planting: Concepts and Design for Scaleable Production
Kate Cook
Enjoy a workshop with Kate Cook, Garden Manager for Carriage House Farm, covering basic companion planting concepts and design tools for home gardeners and market farmers. Participants will learn design concepts for companion planting schemes.

Tree Grafting: Have Fun and Learn a Great Skill
Bill Johnson
Want to save Grandma's favorite apple? Do you have a small space for fruit trees and want to have as much variety as possible? Do you want to pick over a longer time frame instead of having lots of fruit for two weeks, then nothing? Come to this workshop led by Bill Johnson and have fun learning how easy grafting can be. Bring a sharp knife or box cutter and take home fruit scions.

ENERGY

(Sunday only)

DIY Solar Panels

Dan Adams and Don Adams

We all would like to be off-the-grid, but the costs for solar panels are prohibitive . . . or are they? Follow do-it-yourself enthusiasts Dan Adams and Don Adams through their latest project—building solar panels! They'll discuss the steps they took, the decisions they made, and how they trimmed thousands off the price by building their own. Attendees will get to see the solar panels, and receive a step-by-step walk through the process.

Solar Power Fundamentals

Tom Rapini and Bob Zeitz

If you've considered bringing sustainable, renewable energy to your home, business, or farm, this workshop will give you the justification and knowledge to make things happen. Organic farmers Tom Rapini and Bob Zeitz will briefly discuss the ecology, economics, and politics of energy, then move into configurations and costs of a solar system. Learn the terminology and the components, as well as how to evaluate your site. Get hands-on instruction on how to convert energy from the sun into hot water and electricity.

SUSTAINABLE FOUNDATIONS

Using Cover Crops to Reduce Crop Variability in a Changing Climate

Jim Hoorman

With extremes of seasonal wetness and drought in Ohio in the just the last two years, it's obvious that climate change will have a major effect on agriculture. Assistant Professor and Extension Educator Jim Hoorman will examine ways that our climate and weather are changing and how farmers and gardeners can use this information to grow and produce better crops in the future.

Ecosystem Services of the Soil Food Web

Parwinder Grewal

Soil food webs perform beneficial ecosystem services, including decomposition of organic matter, cycling of minerals and nutrients, nutrient release regulation, pest and disease regulation, carbon sequestration, and detoxification of pollutants. Nematodes act as surrogates for the soil food webs and provide a great deal of insight into their structure and function. OSUprofessor and Director of the Center for Urban Environment and Economic Development, Parwinder Grewal will review recent research on the structure and function of the soil food web as understood from the world of nematodes in organic and urban systems.

OFFERings 2013: Defining the Organic Research Agenda

Brian McSpadden Gardener

The OFFER Program continues to provide answers to fundamental practical problems through research. Come participate in this dialogue, led by director Brian McSpadden Gardener, to help define priorities for on-farm research for the year ahead.

Building Compost for Sustainable Agriculture

Brad Morgan

[Description available soon]

Next Generation Organic

Tom Rapini and Valerie Garrett

You understand organic. You understand sustainable. But are your current organic practices truly sustainable? This workshop from organic farmers Tom Rapini and Valerie Garrett will connect these two concepts in a discussion about transitioning away from fossil fuels, approved but questionable chemicals, and practices that attack the natural balances of life.

Biodynamic Agriculture

Jim Fullmer

The Demeter Farm standard codifying Biodynamic® agriculture dates back to 1927 and a group of German farmers. Since then, the Biodynamic method of farming and the Demeter certification has spread throughout

the world and is now active in over 40 countries. This presentation by Jim Fullmer of the Demeter Association USA will be a practical discussion about the core foundations of a Biodynamic farming system, their value to both farmers and consumers, and their relation to organic standards.

HEALTH

Herbs for Women: Our Natural Allies for our Natural Health

Charoula Dontopoulos

[Description available soon]

Thanks for Nothing: What Does It Mean To Live and Work More Sustainably?

Annie and Jay Warmke

Could you live without energy or money for a whole month? Why would you want to?! Each January, Annie and Jay Warmke of Blue Rock Station, a sustainable living center established in 2005, choose this experience. They will describe the journey they're on in their business and their personal lives, how they've learned to re-use, re-purpose, and recycle, and how it has brought them greater happiness.

Management of Medical Conditions Related to Farming

Rebecca Metcalf

Nurse Practitioner Rebecca Metcalf will explain holistic treatment options for some common physical problems that many farmers face: musculoskeletal injuries and conditions, allergies and rashes, and chest pain.

The Super Heroes of Herbal First Aid

Leah Rond

Join certified herbalist Leah Rond as she unmasks the secret identities of super-plants that can help soothe and heal bug bites, poison ivy, cuts and scrapes, and more. Enjoy a lively class that explores the plants around us and brings the wild into the classroom as you discover the mysteries of our "green protectors." Get started creating your herbal first aid kit with a demonstration of how to formulate a general purpose salve and a healing liniment.

Herbal Health and You: Be an Informed Consumer

Dawn Combs

Are you considering a return to our herbal health heritage? Dawn Combs, a practicing herbalist and co-owner of Mockingbird Meadows Herbal Health Farm, knows that it can be hard to learn what is best for your specific needs. She will share advice for good self-study practices, finding a practitioner, exploring current herbal trends, researching media claims, and more.

POTPOURRI

Growing and Marketing Microgreens

David Rosenberg

Gourmet chefs and home cooks alike are increasingly seeking the bright burst of flavor provided by fresh microgreens. David Rosenberg of Wooden Shoe Gardens will discuss both production and marketing principles for this delicate product.

Natural Suppression of Pathogens in Agriculture Food Systems

Michele Williams

The workshop will cover how organisms naturally present in the environment can control plant, animal, and human pathogens. Veterinarian and PhD researcher Michele Williams will show how this concept may be useful in controlling food-borne pathogens on small fruits and vegetables. She will discuss specialty crop safety concerns and how natural soil bacteria may suppress the growth of food-borne pathogens. You will also learn about an upcoming project and how you can get involved.

Understanding Groundwater on Your Farm

Peter Townsend

What do you know about the groundwater at your farm? Farmer and geologist Peter Townsend will share how to find out how deep to drill and how much water

to expect before you call a driller. This session will also include information on drilling your own well.

Writing a Grant Proposal for On-Farm Research
Mike Hogan
On-farm research can help farmers reduce their reliance on purchased inputs, conserve natural resources, expand marketing opportunities, and improve the profitability of their operations. However, turning a great idea into a successful grant proposal can be challenging. Mike Hogan of NCR-SARE, will guide workshop attendees through the process of defining a clear research objective, investigating existing information on the topic, and writing an effective proposal. Special attention will be given to preparing a proposal for the SARE Farmer Grant Program.

Restoration Agriculture: Designing Your Perennial Farm
Mark Shepard
[Description available soon]

The What, How, and Why of BioChar on Your Farm
Don Schooner
Turn organic waste into soil-amending biochar. Don Schoonerof Schooner Farms will explain what biochar is, how it benefits the soil, and how to properly and relatively easily produce it on your farm in 55 gallon drums.