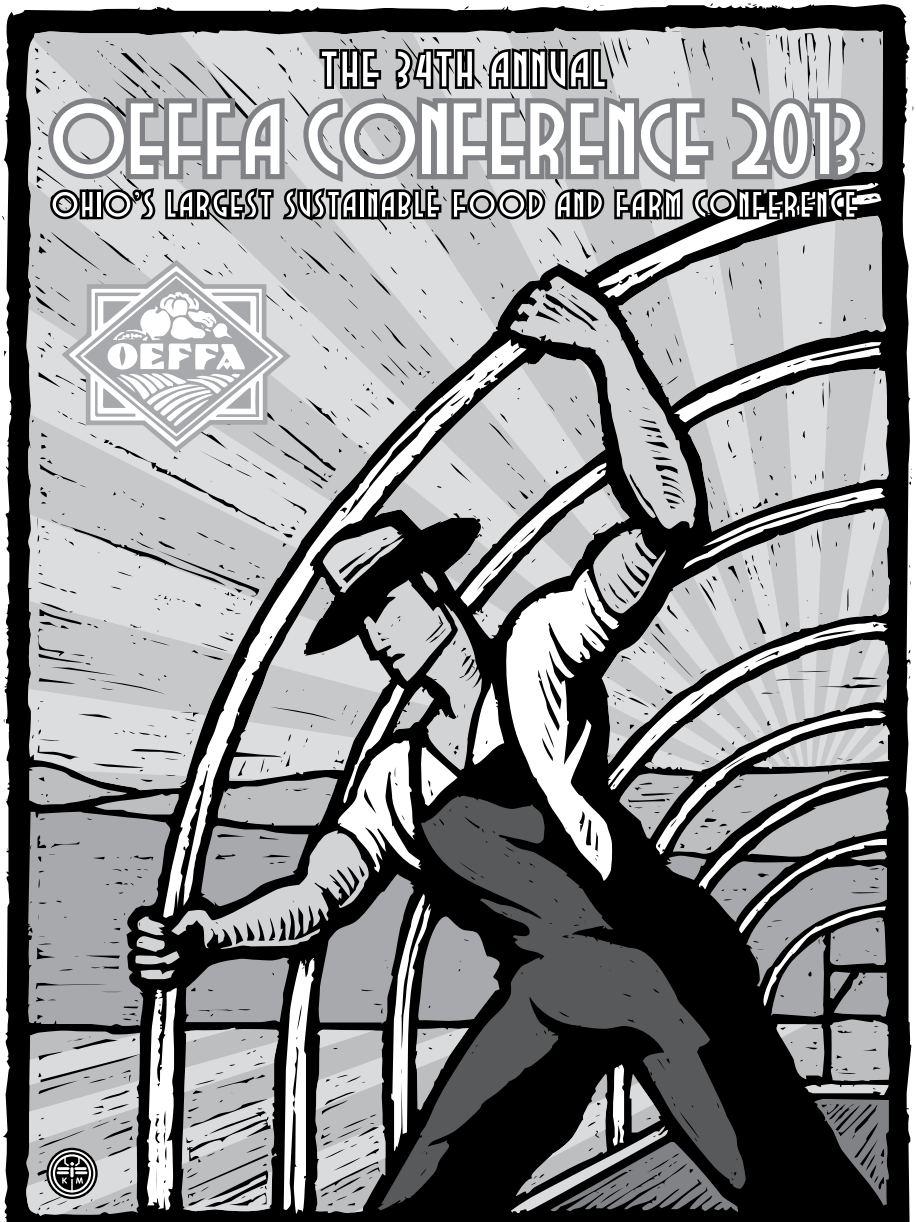
THE 34TH ANNUAL

OEFFA CONFERENCE 2013

OHIO'S LARGEST SUSTAINABLE FOOD AND FARM CONFERENCE



GROWING OPPORTUNITIES, CULTIVATING CHANGE

FEBRUARY 16-17 · GRANVILLE, OHIO

OUR SPONSORS









Granville Exempted Village Schools
Mustard Seed Market
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Edible Cleveland
Green BEAN Delivery
Horizon Organic
Lucky Cat Bakery
Raisin Rack
Stauf's Coffee Roasters
Stonyfield Farm

Appalachia Ohio Alliance
Casa Nueva
Curly Tail Organic Farm
C-TEC of Licking County
DNO Produce
Eden Foods
Fedco Seeds
King Family Farm
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Shagbark Seed and Mill
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Whole Hog BBQ

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Bird's Haven Farms
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Glad Annie's Old World Baklava
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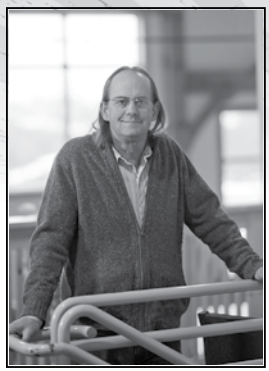

presented by Northstar Café

GEORGE SIEMON

Keynote Address: ***Organic: Changing a Broken Food System***

One of the nation's foremost organic agriculture advocates for nearly two decades, Organic Valley's CEO, George Siemon, is best known for his leadership in organizing farmers and building market support for organic agriculture.

In 1988, Siemon joined a group of family farmers in Wisconsin to found the Cooperative Regions of Organic Producer Pools (CROPP). More commonly known by its brands Organic Valley and Organic Prairie, CROPP has grown to become the largest organic farming cooperative in North America with 1,700 organic farmer-owners and 650 employees who share in the profits from their company's $850 million in annual sales.

Siemon was instrumental in developing the national standards for organic certification; initiated Farmers Advocating for Organics, the only organic-focused granting fund in the U.S., and currently serves on the boards of directors for The Organic Center and Global Animal Partnership. In 2012, Siemon was awarded the Natural Resources Defense Council's Growing Green Award in the "Business Leader" category, and the Social Venture Network's Hall of Fame Impact Award in the "Environmental Evangelist" category.



presented by Chipotle Mexican Grill

NICOLETTE HAHN NIMAN

Keynote Address: ***Eating As We Farm (And Farming As We Eat)***

Nicolette Hahn Niman is an attorney, rancher, and author of *Righteous Porkchop: Finding a Life and Good Food Beyond Factory Farms*. She is an accomplished author and speaker who has been featured in *Time Magazine*, *The New York Times*, and *The Los Angeles Times*. She is a regular blogger for *The Atlantic*, and has written for *The San Francisco Chronicle, Huffington Post*, *Cowboys & Indians*, and *CHOW*.

Previously, she was the senior attorney for Waterkeeper Alliance where she was in charge of the organization's campaign to reform the concentrated livestock and poultry industry, and, before that, an attorney for the National Wildlife Federation. She also served two terms in Michigan on the Kalamazoo City Council.

She lives in Bolinas, California with her son, Miles, and her husband, Bill Niman, founder of Niman Ranch, a natural meat cooperative supplied by a network of more than 700 farmers and ranchers.

THE WEEKEND SCHEDULE

SATURDAY, FEBRUARY 16

9:00-9:15 am :: Welcome

9:30-11:30 am :: Workshop Session I
(Choose one long or two short sessions)

11:30-12:30 pm :: Exhibit Hall Break

12:30-1:30 pm :: Lunch

1:45-3:45 pm :: Workshop Session II
(Choose one long or two short sessions)

4:00-5:15 pm :: Keynote Session, Awards, and Announcements

George Siemon Presented by Northstar Café
Organic: Changing a Broken Food System

5:15-6:15 pm :: Business Meeting*

6:15-7:15 pm :: Dinner

7:30-9:15 pm :: Contra Dance with the Back Porch Swing Band*

:: Film Screening Presented by Chipotle Mexican Grill: *American Meat**

SUNDAY, FEBRUARY 17

8:30-9:15 am :: Non-Denominational Service

9:30-11:30 am :: Workshop Session III
(Choose one long or two short sessions)

11:30-12:15 pm :: Exhibit Hall Break

12:15-1:15 pm :: Lunch

1:30-2:30 pm :: Workshop Session IV

2:45-4:15 pm :: Keynote Session, Announcements, and Closing Remarks

Nicolette Hahn Niman Presented by Chipotle Mexican Grill
Eating As We Farm (And Farming As We Eat)

*OEFFA members are invited to attend the business meeting and the evening entertainment at no cost. The exhibit hall is also open to the public on Saturday from 5:15-6:30 pm. All other conference events require paid registration.

Post-Harvest Handling, Food Safety, and GAP: Making It Work on a Real Farm

Friday, February 15—10:00 am-4:00 pm

As local and organic food demand has grown, so has the expectation for clean and safe produce. Institutions and even some farmers' markets are demanding food safety certifications, and the Food Safety Modernization Act opens the door for Food and Drug Administration regulation of fresh produce production and handling. In this pre-conference workshop, farmer and food safety expert **Chris Blanchard** of Rock Spring Farm in Iowa will teach participants how to establish or improve food safety practices. Blanchard will review post-harvest handling practices and share methods for meeting Good Agricultural Practices (GAP) documentation and record-keeping requirements in a way that flows with the work on the farm, rather than existing as a separate set of tasks and requirements.

From our Grazing Experience

Friday, February 15—10:00 am-4:00 pm

Delve into the intricate art of grass farming with "The Grass Whisperer" **Troy Bishopp**, and a panel of experienced graziers including **Eric Grim** of Grim Dairy, **Gene DeBruin** of DeBruin Family Dairy, **Michael Putnam** of Grassland Dairy, and **Dough Murphy** of Murphy's Grass Farm.

Participants will learn about lengthening the grazing season using a grazing chart, specific grazing and feeding strategies, and balancing ecosystem processes with business profitability. This comprehensive workshop will also cover soil health, animal nutrition, transitioning to organic production, and maximizing profitability in pasture-based systems.

Both pre-conference events will take place on Friday, February 15 from 10:00 am-4:00 pm at Granville Middle and High schools, 248 New Burg St., Granville, OH. Pre-registration is required. Check-in opens at 9:30 am.

WORKSHOPS

(Subject to change. More information is available at www.oeffa.org/2013)

SATURDAY MORNING

Cover Crops for a Changing Climate
The Soil Food Web
Growing Food Closer to Home
Native Plants and Wild Edibles
Vegetable Grafting
Reducing on Farm Labor
Flame Cultivation
Weed Management Strategies
Urban Grazing
Building Premium Value Chains
Transitioning Dairy Cow Management
Measuring Soil Health
Healthy Baking Traditions
Water Bath Canning
Urban Agriculture in Cleveland
Community Garden Opportunities
Market Ready
The Cooperative Model
Labeling Genetically Engineered Foods
Farm Bill Update
Growing Microgreens
Natural Pathogen Suppression
Food Labeling
Community Seed Swaps
Homegrown Medicine
Organic Livestock Inputs
Organic Label Profitability
Pasture for Profit Basics

SATURDAY AFTERNOON

OFFER Research Agenda
Wildlife Exclusion Techniques
Plasticulture Strawberries
Blueberry Basics
Managing Vegetable Microclimates
Soil Compaction Biology
BRIX Soil Building
Home Poultry Processing
Organic Pastured Poultry
Holistic Herd Health
Homeschooling on the Farm
Cooking Grass-Fed Beef
Terra Madre Update
Maximizing School Gardens
Maps and Apps
Growing with Green BEAN
Think-Do Management
Organic Checkoff Program
Know Your Groundwater
On-Farm Research Grants
Starting a Buying Club
Going Local in Northwest Ohio
Living a Month without Money
Medical Concerns for Farmers
Organic Certification in Kenya
Organic Crop Inputs
Pasture Plants and Soil

SUNDAY MORNING

Building Compost
Next Generation Organic
Pollinator Habitats
Companion Planting
Organic Fertilizers and Performance
Organic Lettuce Production
Transplanting Systems
Cover Crops for Tomato Production
Organic Grain Research
Organic Spelt Quality
Goat Midwifery
The Art of Dairying
Cooking Root Vegetables
Organic Lawn Care
Local Food Supply Chains
CSA Partnerships
Crowd Funding
Ohio Produce Marketing Agreement
Farm Business Skills
Fracking and Farmland
Fracking and Municipalities
Commercial Beekeeping
Institutional Local Sourcing
Herbal First Aid
Do It Yourself Solar
Permaculture
Grazing Nutrition and Organic Rules

SUNDAY AFTERNOON

Biodynamic Agriculture
Tree Grafting
Managing Cucumber Beetles
Irrigation
Greenhouse Aquaponics
Interpreting Forage Tests
Fermentation Techniques
Slow Money Ohio
Web Marketing
Keeping the Farm in the Family
Farming and Climate Change
Making BioChar
Raw Milk
Herbal Medicine
Solar Power
Soil Health and Plants
Pasture Infrastructure

LAST MINUTE FEATURED GUEST

Mark Shephard
Restoration Agriculture Institute

OTHER FEATURED GUESTS AND WORKSHOPS



Troy Bishopp—Known as "The Grass Whisperer," Troy Bishopp has been a passionate promoter and practitioner of grazing management for more than 26 years. He raises grass-grazed dairy and grass-finished beef cattle on his family's fifth generation New York farm. Troy is also a grassland conservation professional with his county Soil and Water Conservation District, the Upper Susquehanna Coalition, and the Northeast Sustainable Agriculture Research and Education (NE-SARE) program, as well as a free-lance agricultural writer. Join Troy to learn more about livestock grazing at his full day pre-conference workshop.



Chris Blanchard—As the owner and operator of Rock Spring Farm in Iowa since 1999, Chris Blanchard grows 15 acres of vegetables and herbs for a 200 member community supported agriculture program, food stores, and a farmers' market. Join Chris for a full-day preconference on food safety practices, and workshops on greenhouse-grown vegetable transplant systems and labor saving strategies for efficient farm operations.



Guy Jodarski, DVM—A practicing veterinarian in Wisconsin for more than 25 years, Dr. Guy Jodarski serves as a staff veterinarian for Organic Valley's CROPP Cooperative. He treats organic and sustainable livestock with an emphasis in dairy cattle herd health, and also works with ruminant livestock producers raising beef cattle, sheep, and goats. Join Guy for his workshop to learn about holistic livestock health care that does not rely on antibiotics, or synthetic hormones or chemicals.

GRAZING WORKSHOP TRACK

Join **Jeff McCutchen** of Ohio State University Extension and **Bob Hendershot**, retired from of the U.S. Department of Agriculture Natural Resources Conservation Service (USDA NRCS), for this workshop track designed to educate producers in the art and science of grazing management and improve their ability to successfully manage natural resources. The workshops follow the long-established Ohio Grazing School Program, and provide valuable information producers can use to ensure both farm profitability and environmental stewardship. A certificate will be given to those that attend the entire track. The certificate will be honored by USDA NRCS as verification for points in the Environmental Quality Incentives Program (EQIP). The *Grazing School Reference Notebook* will be available for $30. Pasture measurement sticks will also be available.





We strive to provide quality meals made from fresh, organic, locally-produced meats, dairy products, vegetables, and grains. A limited number of meals are available for sale; all meals were sold out prior to last year's conference. If you plan to eat with us, we recommend buying your meals in advance. Vegan and gluten-free meals cannot be guaranteed.

MENU

(Subject to change)

SATURDAY LUNCH:

Meat or Vegetarian Cincinnati Chili
Garlic Bread
Salad
Assorted Desserts

SATURDAY DINNER:

Pulled Pork Sandwiches
or Luna Burgers (vegan)
Roasted Root Vegetables
Tomato Soup
Ice Cream

SUNDAY LUNCH:

Meat or Vegetarian Tacos
Chips and Salsa
Greens
Bread Pudding



The conference will be held in the charming town of Granville, about 30 miles northeast of Columbus, at the Granville Middle and High schools, 248 New Burg St., Granville, OH.

A PLACE TO STAY

Be sure to ask for the OEFFA conference rate. Room rates are available for a limited time only and do not include tax.

THE BUXTON INN

313 E. Broadway, Granville
(740) 587-0001
$80 + (until January 10)
1.1 mi.

CHERRY VALLEY LODGE

2299 Cherry Valley Rd., Newark
(740) 788-1200
$89 (add a water park pass for $10/person)
3.5 mi.

COURTYARD BY MARRIOTT

500 Highland Blvd., Newark
(740) 344-1800
$89 (until January 16)
5.1 mi.

THE HAMPTON INN

1008 Hebron Rd., Heath
(740) 788-8991
$78
7.8 mi.

For additional hotel options, a map, or directions, go to *www.oeffa.org/2013*.



In exchange for four hours of on-site work, volunteers may pre-register for both days of the conference for only $60. No further discount applies and meals are not included. Preapproval is necessary to get this rate. Due to high demand, OEFFA members in good standing receive priority placement. These spaces are reserved for people who otherwise could not afford to attend. Pre-register by January 10.

If you'd like to volunteer just to volunteer, we also need help setting up before the conference on February 15, cleaning up after the conference on February 17, and in the office the weeks before the conference. Many hands make light work!

For more information or to sign up, contact Renee at (614) 421-2022 Ext. 205 or *renee@oeffa.org*.



We encourage participants to bring the family! Christa Hein of Bring the Farm to You is organizing this year's Kids' Conference, which offers 6-12 year olds educational and fun hands-on workshops. Child care is available for younger children. The cost is waived for up to two children if an adult volunteers four hours during the two day conference. Children must be with parents during meal times.



Conference photos: George Remington

CALLING ALL CONFERENCE CHAMPIONS

To keep registration fees affordable and ensure that income is not a barrier for attendees, please consider becoming a Conference Champion. If desired, your tax-deductible gift of $50 or more will be acknowledged at the conference and in the OEFFA newsletter. Donations of any amount are appreciated and will be used to support OEFFA's conference and offer scholarships to people who could not otherwise afford to attend.

To become a Conference Champion, indicate your donation on the registration form on pg. 11 or go to *www.oeffa.org/2013*.



The Exhibit Hall will feature dozens of businesses, non-profits, and government agencies from across Ohio and the U.S. offering an array of food, books, farm and garden products, tools, information, and services. In addition, the Exhibit Hall will feature:

OEFFA's Book Table

New and used books will be available for sale in the Exhibit Hall. Donate your gently used farm and food books at OEFFA's book table during the conference. Used book sales support OEFFA's work and make affordable books available to others.

Book Signing Table

Meet Gene Logsdon, author and blogger at *The Contrary Farmer*, who will be signing books on Saturday. Keynote speaker Nicolette Hahn Niman will be available on Sunday to sign her book, *Righteous Porkchop: Finding a Life and Good Food Beyond Factory Farms.*

Raffle

Bid on a variety of wonderful products and services. Sales will support OEFFA's continuing education work.

OEFFA Merchandise

Merchandise, including conference posters, baseball caps, aluminum signs, water bottles, coffee mugs, and organic logo stickers, will be available for purchase.

Organic Certification Assistance

Are you certified organic or considering certification? Bring your questions and paperwork! OEFFA Certification program staff will be on hand to provide one-on-one assistance.

Conference Recordings

With more than 90 workshops offered, how do you choose? You don't have to! Conference recordings provided by Dove Conference Services will give you the choice of purchasing individual workshops and keynote presentations or the complete set for one low price on CD or MP3.

Saturday Evening Entertainment

Music and Dancing

If you're looking for a band with swingin' rhythm and old timey flavor, look no further! The Back Porch Swing Band combines the talents of four notable musicians responsible for the tapping of thousands of feet across Ohio for the last 16 years.

Film Screening Presented by Chipotle Mexican Grill

American Meat is a pro-farmer look at chicken, hog, and cattle production in America, and features past OEFFA keynote speakers Joel Salatin and Fred Kirschenmann. The movie explores feedlots and confinement operations through the eyes of farmers and presents the Salatin family's rotational grazing and local distribution model as a successful alternative.



REGISTER EARLY, WE MAY SELL OUT EARLY BIRDS SAVE $15 OEFFA MEMBERS SAVE UP TO $60

CONFERENCE REGISTRATION FORM

SAVE $5 BY REGISTERING ONLINE AT WWW.OEFFA.ORG/2013

Name/s:_____
Address:_____
Town: _____ **State:** _____ **Zip:** _____
Telephone: ( ) _____ **County:** _____
Email: _____

OEFFA MEMBERS:	EARLY BIRD FEE	/ REGISTRATION FEE (after January 31 (if available))	
Adult	$150 x _____	$165 x _____	= $ _____
Full-Time Student*	$70 x _____	$85 x _____	= $ _____
Saturday Only	$90 x _____	$105 x _____	= $ _____
Sunday Only	$90 x _____	$105 x _____	= $ _____
Volunteer *(register by January 10)*	$60 x _____		= $ _____

NON-MEMBERS: *(Become a member below for lower rates!)*			
Adult	$210 x _____	$225 x _____	= $ _____
Full-Time Student*	$95 x _____	$110 x _____	= $ _____
Saturday Only	$125 x _____	$145 x _____	= $ _____
Sunday Only	$125 x _____	$145 x _____	= $ _____

**Students must present a valid student ID at registration*

CHILDREN UNDER 13:

Children _____ (number) x _____ (days) x $17* = $ _____

Name(s) and Ages: Ages 6-12 _____

Ages 0-5 _____

**If you plan to volunteer instead of paying for childcare, check here: _____*

CONFERENCE FOOD *(Vegetarian options available)*

	# OF ADULTS	#CHILDREN 6-12	
Saturday Lunch	_____@ $12 ea.	_____@ $6 ea.	= $ _____
Saturday Dinner	_____@ $14 ea.	_____@ $7 ea.	= $ _____
Sunday Lunch	_____@ $12 ea.	_____@ $6 ea.	= $ _____

FRIDAY PRE-CONFERENCE REGISTRATION

(Lunch included. Register by February 11)

	MEMBERS	NON-MEMBERS	
Food Safety and GAP	$45 x _____	$55 x _____	= $ _____
From Our Grazing Experience	$45 x _____	$55 x _____	= $ _____

OEFFA MEMBERSHIP *(New or renewal)*

Individual - $35; Family - $50; Family Farm - $50;
Nonprofit - $50; Business - $100; Student - $10 = $ _____

OEFFA CONFERENCE CHAMPION DONATION = $ _____

Please make checks payable to OEFFA. *Registrations will not be confirmed.*
Cancellation and Changes Policy: *Refunds are issued as membership extensions or gift certificates to the OEFFA store. A $20 processing fee will be assessed for each cancellation or registration change made up to January 31. No refunds will be given after January 31.*

TOTAL $ _____

Mail to: OEFFA Conference, 41 Croswell Rd., Columbus, OH 43214



Ohio Ecological Food and Farm Association
41 Croswell Rd.
Columbus, OH 43214

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