31st ANNUAL OEFFA CONFERENCE

“GROWING WITH INTEGRITY, EATING WITH INTENTION”
FEBRUARY 13 & 14, 2010, GRANVILLE, OHIO

KEYNOTE SPEAKERS

JOEL SALATIN—Presented by Chipotle
Speaker and author Joel Salatin is one of the best known farmers of the sustainable food movement. Joel’s family farm in Swoope, VA serves more than 1,500 families, 10 retail outlets, and 30 restaurants with grass-fed beef, pastured poultry, eggs, pork, forage-based rabbits, and pastured turkey. In his talk, *Everything I Want to Do Is Illegal*, Joel will get to the heart of the local food movement challenge: the criminalizing of indigenous and heritage-based food practices. Joel will call for guerrilla marketing, food choice freedom legislation, and empirical pathogen thresholds as solutions to these bureaucratic hurdles.

CHEF ANN COOPER

What’s wrong with our current food system and what is the effect on children? Chef Ann Cooper (a.k.a., “The Renegade Lunch Lady”) will tell you! Chef Ann’s mission is to transform school lunches to emphasize regional, organic, fresh foods, and nutritional education. In her talk, Chef Ann will detail the importance of changing the way our children eat and why parents, schools, farmers, food service providers, and government must work together.

KIDS WELCOME

We encourage participants to bring the family! The OEFFA Kids’ Conference offers a variety of exciting workshops for ages 6-12. Younger children are invited to spend time in the Playroom, organized by Rebecah Freeing, founder and teach of Briar Rose Children’s Center, a Waldorf preschool in Columbus. (There is no charge for participation in these programs if a parent or sibling over the age of 12 volunteers four hours during the two days.)

LOCAL AND ORGANIC MEALS

We strive to provide quality meals made from fresh, organic, locally produced meats, dairy products, vegetables, and grains. A limited number of food tickets are available for sale at the conference, so if you plan to eat with us we recommend buying your meal tickets in advance.

BOOK SIGNING

Bring your Joel Salatin book or purchase one on-site and have Joel sign it on Saturday at the Exhibit Hall.

EXHIBIT HALL

The Exhibit Hall will offer an interesting array of information, products, services and resources that relate to sustainable agriculture. A 10’x10’ booth includes a covered table, two chairs, and can be equipped with electricity upon request. If you are interested in this opportunity, please visit www.oeffa.org or contact Mike at (614) 421-2022 Ext. 204 or mike@oeffa.org.

continued on page 4
This year’s OEFFA conference keynote speaker, Joel Salatin, is being sponsored by Chipotle Mexican Grill, a publicly-owned company that was once owned and dramatically expanded by McDonalds. With roughly 900 locations serving fast food burritos nation-wide, I’m sure many of you have heard of or eaten at Chipotle.

Given these facts, a reasonable person might wonder why Chipotle is supporting the OEFFA conference. The answer is simple. Chipotle has sought, almost single-handedly, to revolutionize the way America thinks about and eats fast food. Let me explain.

Under founder and CEO Steve Ells’ determined leadership, Chipotle has steadily increased the proportion of responsibly-produced food it serves. Today, 100% of Chipotle’s chicken and pork is “naturally raised,” along with 60% of its beef. At Chipotle, “naturally raised” means no antibiotics, all vegetarian feed, no hormones, and pigs are raised on open pasture or in deep-bedded pens. Chipotle’s dairy products are all 100% rBGH-free, 30% of its black beans are organic, and 35% of at least one bulk produce item in each restaurant comes from a local farmer.

Joel Salatin is one of these local farmers. He sells to his area Chipotles, and has told OEFFA: “I can’t say enough positive [things] about working with them.”

This year Ells testified before the House Rules committee in support of the “Preservation of Antibiotics for Medical Treatment Act” (PAMTA). During his testimony, Ells described PAMTA as “an important step in driving the kind of change [Chipotle has] chosen to work toward for the last decade.”

He also reported that Chipotle will serve more than 60 million pounds of naturally raised meat this year, more than any other restaurant. At the same time, Ells has publicly criticized the USDA’s new definition of “naturally raised” and advocated for a stronger standard.

To my knowledge, Chipotle is the only large chain that is actively attempting to source responsibly. What’s more remarkable is that Chipotle is a publicly-owned company, undoubtedly sacrificing short term profits for these purchasing decisions.

Chipotle is not perfect, not even close. But it has taken on a difficult and important leadership role in the mainstream restaurant world. I am proud to have Chipotle as an OEFFA conference sponsor. I encourage you to find out more about them, and feel free to contact me with your thoughts.

Darren Malhame
Board President
Food Entrepreneurs Wanted!

Exciting new venture!

Shared use commercial kitchen incubator modeled after the highly successful facility at ACEnet in Athens, OH.

Common Wealth, Inc. is launching the facility in Spring 2010.

We also have an Urban Farm Opportunity

One acre of reclaimed urban land in Youngstown, OH near Northside Farmers Market and YSU

Come grow sustainable, high value, crops.

Tilled and cleaned. Need energy, hope and vision as much as agricultural skills.

Adjacent to new 3 bedroom house or fully renovated 1 bedroom apartments which are available to buy or rent by qualified person(s).

Fair housing opportunity.

Contact: Jim Converse
(330) 518-6971
jwcphd@aol.com

UPDATE: OEFFA Files Brief Opposing Ohio’s rbGH Dairy Labeling Law

Ohio’s rbGH dairy labeling law contains the most restrictive dairy labeling language in the country, putting obstacles in the way of consumers getting the information they seek and restricting the free speech of dairies and processors. In no other state is the straightforward and truthful statement “rbGH-free” not allowed, and in no other state must this disclaimer appear on the same labeling panel: “The FDA has found no significant difference between milk from cows treated with artificial growth hormone and those that have not been treated.”

As you know, OEFFA opposed this labeling law from the start. We lead the Ohio-based opposition, coordinating with our national partners Organic Consumers Association, The Center for Food Safety, Food & Water Watch, and Ben & Jerry’s. With your help and support, we were on every panel, testified at every hearing, wrote letters, made calls, and participated in the first lawsuit.

On October 8th, OEFFA took another step to challenge Ohio’s restrictive dairy labeling rule. We joined our partners in filing an amica curiae brief in support of an appeal of the Federal District Court ruling upholding Ohio’s regulation.

OEFFA will continue to fight to ensure that consumers have the right to know what’s in their milk.

To see the text of Ohio’s dairy labeling rule, go to: http://codes.ohio.gov/oac/901%3A11-8.

To read the amica curiae brief, go to: http://www.ota.co/pics/documents/Amicus.pdf.

By Danielle Deemer

If you’ve bought any organic Eden Foods products at your local grocer, there’s a chance you’ve already sampled some of the bounty of Dean McIlvaine’s farm.

Dean’s farm spreads across the low sloping hills of Wayne County. He is fortunate to have one of the largest contiguous tracts of organic land in the region at 800 tillable acres. The pasture, woodlot and Conservation Reserve Program (CRP) land add an additional 400 acres. Dean’s father purchased the land in the mid-1970s and farmed it conventionally during Dean’s childhood.

In 1985, Dean decided to “make the leap of faith” into organic farming. He began talking to people who farmed without chemicals and soon joined OEFFA, ultimately serving on the board and helping to start OEFFA’s certification program.

Dean attended trade shows early on to attract buyers and brokerage firms. Now, Dean sells most of his products to natural foods processors and Dean’s partner, Carmella, sells spelt and baked goods at the Wooster farmers’ market.

Dean believes good crops come from good soil. Initially, Dean believed that ‘going organic’ was a “process of subtraction,” in which taking away chemicals was the most important step. Now, Dean realizes that organic farming is also about adding improvements to the soil in the form of cover crops, manure, and water control called “tiling.”

Dean also integrated small grains like spelt, barley, canola and buckwheat into his corn-soybean rotation. These crops prevent soil erosion on the slopes and help crowd out giant ragweed. In the 1980s, Dean put some land into CRP, allowing him to take some erosion-prone fields out of production and focus on farming the better land.

Dean believes in creating strong communities of farmers, where farmers share their knowledge and help each other succeed.

About the writer: Danielle Deemer is working on her master’s degree in Rural Sociology at the Ohio State University. Danielle, through her OEFFA internship, profiled some of the organization’s most accomplished members and their successes, creating OEFFA’s Profiles of Success series. To read the full article, go to www.oeffa.org.
**OEFFA CONFERENCE WORKSHOP SCHEDULE**

**SATURDAY FEBRUARY 13, 2010**

9:30-11:30 A.M.
- Small Scale Intensive Farming Systems I (for Urban and Rural Production) (Andy Pressman & Lee Rinehart)
- Fresh Mozzarella and Ricotta Cheese in Your Own Kitchen (Angel King)
- Mob Grazing (Joel Salatin)

9:30-10:25 A.M.
- How to Be a Successful Farmers’ Market Vendor (Christie Welch)
- Preserving the Farm Through Estate and Business Planning (Robert Moore)
- Can Small Farms Move Off The Energy Grid? (Maurus Brown)
- Homestead Goat Husbandry for Beginners (Laura Ann Bergman)
- Organic Certification for New and Old Producers and Processors (OEFFA Organic Certification Staff)
- Ecological Design in the Garden (Elisey Perruchon & Annie Warmke)*
- Mental Models: Making Weed Control Work for You (Doug Doohan)
- Organic Corn Variety Performance and Management (Peter Thomison)

10:35-11:30 A.M.
- Managing Small Farmers’ Markets for Success (Christie Welch)
- Top 10 Marketing Opportunities Using Social Networks (Rob Leeds & Dr. Julie Fox)
- Building Green, Living Green (Jay & Annie Warmke)*
- Cow Selection and Management for Organic and Sustainable Dairies (Paul Dutter)
- SARE Resources Available for Farmers and Farm Organizations (Mike Hogan)
- Urban Gardening: Why, What, How (Rachel Tayse)
- Using Ecological Principles to Design Small Fruit Systems (Joseph Kovach)
- OEFFA Grain Growers Chapter Meeting (Marty Warnecke)

1:45-3:45 P.M.
- Basic Off-Grid Living (Christine Tailer)
- High Quality Organic Small Grain Production (Deborah Sinner)
- Small Scale Intensive Farming Systems II (for Urban and Rural Production) (Andy Pressman & Lee Rinehart)
- Grassfed Fluid Milk Production (Bill Hall, Stacy Dix & Warren Taylor)

1:45-2:40 P.M.
- Raising Chickens in a Food Forest (Ed Chen)
- Food with Integrity: Chipotle Cooking Demo (Chipotle Staff)
- Running and Winning Grassroots Food Campaigns (Sarah Alexander)
- Regulatory Panel on Food Safety (David G. Cox)
- Soil Testing and Organic Farming: Things to Know About Your Soil (Alan Sundermeier)
- Rain Water Harvesting (Chris Luers)*

2:50-3:45 P.M.
- Niche Pork Production, Processing, and Marketing (I.B. King)
- Eat Locally Grown Food All Year (Mary Lou Shaw)
- Making Connections: Creating a Local Food Guide for Your Region (Deborah Jordan)
- GMO Discussion (Julia Yarden)
- Management Approaches and Resources for Certified Organic Producers (Paul Dutter & Mike Anderson)
- Looking Back in Time at Victory Gardening (Karen Feltham)
- Weed Trees in Your Forest Garden: What To Do? (Janell Baran)

9:30-11:30 A.M.
- Small Scale Backyard Chickens (Wayne Shingler)
- Developing Community Kitchens (Leslie Schaller)
- Recordkeeping Made Easy for Certified Organic Producers (David Benchoff & Paul Dutter)
- Tree Grafting: Have Fun and Learn a Great Skill (Bill Johnson)
- From A to Z: Setting Up a Healthy School Lunch Program (Chef Ann Cooper)

9:30-10:25 A.M.
- Clean and Green (Trudy Stewart)
- Solar and Wind as Cash Crops: Can Farmers Make Money from Renewable Energy? (Jay Warmke)*
- Practicing Biodynamic Farming and Gardening (Charles Griffin)
- Drip Irrigation Systems (Dan Kamburoff)
- Understanding Soil Biology and Its Role in Organic Crop Farming Systems (Larry Phelan)

10:35-11:30 A.M.
- Worm Composting 101 (Jeremy Gedert)*
- Basic Farming with Horses (Alex C. Dragovich)
- Foundations of Biodynamic Farming and Gardening (Charles Griffin)
- Food Safety Is Everyone’s Business, But It Begins on the Farm (Hal Kneen)
- USDA NRCS Conservation Programs for Farmers (Bob Hendershot)

1:30-2:30 P.M.
- Sustainable Beekeeping (Christine Tailer)
- Living the Good Life: Autobiographical Literature of Self-Sufficiency, Integrity and Social Responsibility (Rich Tomus)
- Transition Initiatives: Local Actions Meet Global Challenges (Mary Cunyngham & Cindy Parker)*
- Connecting the Community: From Field to Sales Floor (Joe Gallo)
- Stepping Up to Renewable Energy (Russ Meeker)*
- Farmland Tenure Options: Creative Ways to Hold Land in Ohio (Meredit Fox)
- Forest Farming American Ginseng and Goldenseal (Tanner Filyaw)
- Microbial Inoculants and Biochemical Fungicides for Plant Disease Control (Brian McSpadden Gardener)
- Using Cover Crops to Improve Soil Productivity (Dr. Rafiq Islam)
- Farm to School Program Opportunities in Ohio (Sara Tedeschi, Noreen Warnock & Amalie Liptrot)*

*Sustainable Practices workshop

**P R E - C O N F E R E N C E E V E N T**

**JOEL SALATIN’S BALLET IN THE PASTURE**
- PRESENTED BY CHIPOTLE

Friday, Feb. 12, 2010 10 a.m. – 4 p.m., Granville Middle and High schools, 248 New Burg St., Granville, OH 43023.

Polyface Farm’s choreographed plant-animal symbiosis heals the landscape, the community, and the eater. Learn about Joel Salatin’s grass-based multi-species livestock farm, designed for each species to perform some of the farm work through its own natural behaviors. Joel’s topics include species-appropriate portable shelters; species-appropriate control (different types of electric fences); landscape planning; forage growth principles, monitoring, and rationing; value adding; home processing; on-farm sawmill; predators; nutrient cycling; deep bedding and piggearing, and pathogen cul-de-sacs and confusion.

Many Hands Make Light Work!
We need volunteers to help plan and carry out the conference, including the kids’ conference, meals, OEFFA book table, Exhibit Hall, audio visual equipment, transportation, signage, and office assistance. In exchange for four hours of work, volunteers may pre-register for both days of the conference for only $50. For more information or to sign up, contact Renee at (614) 421-2022 Ext. 205 or renee@oeffa.org. Pre-registration by Jan. 29 required. Limited opportunities.
As you know by now, Ohio voters approved Issue 2 on November 3, a constitutional amendment to create a Livestock Care Standards Board.

This 13 member board is tasked with regulating animal agriculture in Ohio. Although the board members have not been selected, opponents, including OEFFA, charge that the amendment will, in effect, allow Ohio’s $93 billion a year agribusiness industry to write its own rules.

From the very start, opponents of Issue 2 were at a serious disadvantage. Issue 2 proponents spent more than $4 million on television and radio ads, yard signs and other advertising, designed to convince voters that Issue 2 would protect family farms and ensure food safety. All together, we were outspent 40:1.

Yet, thanks to your support, we made great strides getting out the word against Issue 2. Through Ohio ACT, a coalition of groups including OEFFA, we were able to recruit and activate more than 500 volunteers and distribute more than 100,000 door hangers. OEFFA members put up signs at their homes, workplaces and on their vehicles. They spoke to neighbors, produced short videos, and called hundreds of voters state-wide. As a result of your efforts, one-third of voters, or about 1.1 million people, voted “no” on Issue 2.

So, now what?

The Ohio General Assembly is considering enabling legislation that will fill in some of the blanks that were not addressed in the amendment language. For example: What terms will the board members serve? Will meetings be open to the public? How will “family farmers” be defined? How will regulation be adopted? Will there be any process for challenging board decisions?

At the same time, the Governor and Assembly leadership are considering who should be appointed to this board. OEFFA believes that small, local and organic farms, the consumers who seek their products, and professionals with expertise in organic livestock systems deserve more than token representation. We are working in coalition with other groups to identify highly qualified individuals for board positions who can best ensure that the needs of small and organic farmers are considered.

How soon will all this happen?

According to a recent interview with the Ohio Farmer, Ohio Department of Agriculture Director Robert Boggs, “We’d like to see the legislation in place and the board seated by the first of the year.”

OEFFA will continue to monitor these developments and advocate for enabling legislation and board appointments that serve to protect sustainable agricultural producers in Ohio.
Food Safety Update
By Lauren Ketcham

S. 510: The Food Safety and Modernization Act
The Food Safety and Modernization Act seeks to decrease foodborne illnesses by strengthening the Food and Drug Administration’s food safety oversight and enforcement. In addition to important food safety advances, the bill unfortunately also poses a serious threat to family farm value-added processing, local food systems, and sustainable and organic agriculture.

In late November, the Senate Health, Education, Labor, and Pensions (HELP) Committee unanimously approved a revised version of S. 510, which included substantial improvements.

The fresh produce section of the bill requires the Food and Drug Administration (FDA) to coordinate with USDA and the National Organic Program and to create rules that are flexible and appropriate to the scale and diversity of the farm, take into consideration conservation and environmental standards, and do not include requirements that conflict or duplicate organic standards. In the traceability section, the bill limits recordkeeping requirements for produce farms without processing facilities to information about the initial sale to the first purchaser of the crop.

However, there is still work to be done on S. 510. OEFFA believes that allowing the FDA to crack down on corporate food producers that threaten our citizenry’s health is a step in the right direction—as long as legislation contains protections for small-scale, organic and local food systems. Small farms could be forced out of business by increasing costs for record-keeping, testing and other measures they will not be able to comply with. These are our country’s safest farms—part of the solution, not part of the problem!

Senate floor action is considered likely in early 2010, although it’s possible the bill could reach the floor in December.

National Leafy Greens Marketing Agreement
USDA hearings were held throughout the fall on a proposal that would authorize the development of production and handling regulations for a long list of leafy greens.

The plan, hatched and promoted by some of the nation’s largest corporate agribusinesses, is similar to a controversial California agreement that was put into place after spinach, contaminated with E. coli bacteria, sickened 199 people in 26 states and left three dead in September 2006.

But the proposed safety standards may be difficult if not impossible for many small farms with diverse operations to comply with and lead many consumers to assume that vegetables from industrial-scale monoculture farms are safer than the leafy greens available from local growers around the country.

In addition, farmers who want to sell to handlers using the new food safety seal will likely have to implement costly record-keeping and testing protocols on their acreage. This is economically unfeasible for many small growers.

Some farmers may even have to undo decades of conservation and habitat-based improvements in the attempt to isolate their crops from wildlife that have never been proven to be the source of past contamination problems.

OEFFA Director Carol Goland provided testimony opposing the marketing agreement at the hearing held in Columbus, Ohio in October.

Eurekà™ The “New” Baled Hay, Feed & Silage Preservative

OMRI recently approved Eurekà™ for use in organic feed, silage and baled hay production!

- Helps lower temperature of baled hay, silages & feeds
- Allows for greener more nutritious hay
- Allows for baling of hay up to 25% moisture
- Completely acid-free and non-corrosive
- Safe to handle - requires no special protection
- Depresses oxidation thus dry matter loss
- Performs as a fermentation aid in silages
- Aids in producing healthier feeds
- University proven in hay, silages and processed feeds
OEFFA Approved!

Eurekà is research-proven & time-tested to yield healthy, nutritionally better feed!

For more information or the dealer nearest you, contact:
Greg Noble
International Stock Food Corp.
Phone: 574.248.0641 Email: greg@sfusa.com
www.eurekaorganic.com

Gently Used Books Needed!
Do you have some books taking up shelf space? Donate them to OEFFA! Drop off your farm and food books in good condition at OEFFA’s book table at the annual conference. For more information, contact Renee at (614) 421-2022 Ext. 205 or renee@oeffa.org.
In my last installment I described the two basic approaches to the regulation of food in Ohio: the “food processing” criteria and the “retail food” criteria. In this installment, I want to provide more detail on what constitutes a retail food establishment and how you can determine whether your operation meets this definition or not and what that means for you as a producer.

Under Ohio law, food is defined very broadly and includes any raw, cooked, or processed edible substance used in whole or in part for human consumption. Food also includes ice, water, or any other beverage, food ingredients, and chewing gum. A retail food establishment is any place where food is stored, processed, prepared, manufactured, or otherwise held or handled for retail sale. Prepared means any action that affects a food, including receiving and maintaining it at the temperature at which it was received. Unprocessed means that fruits and vegetables are not processed beyond merely rough trimming and rinsing. Retail sale, in turn, is defined as the sale of food to a person who is the ultimate consumer.

At this point, you may be wondering whether your operation constitutes a retail food establishment. Given the definitions above, most OEFFA members would be classified as a retail food establishment. However, there are many exemptions and one of them will probably apply to your operation.

The three most common exemptions that would apply to OEFFA members would be the exemptions for farmers’ markets, farm product auctions, and a farm market. For these three exemptions to apply, however, the operation must first submit an application for registration with the Director of Agriculture.

A farmers’ market is a location where farmers congregate to sell one or more of the following food items: (a) fresh unprocessed fruits or vegetables; (b) cottage food products; (c) maple syrup, sorghum, or honey that is produced by a maple syrup or sorghum producer or beekeeper; and (d) commercially pre-packaged food (like boxed goods, canned goods, etc.) that is not "potentially hazardous," on the condition that the food is contained in displays, the total space of which equals less than one hundred cubic feet on the premises where the person conducts business at the farmers’ market. Thus, for example, if your farmers’ market sells salsa or pickled vegetables or sun dried tomatoes it would NOT qualify as a farmers’ market and it would have to comply with the retail food establishment requirements.

A farm product auction is a location where agricultural products, including food products, are offered for sale at auction. A farm product auction can offer for sale the same foods that can be sold at a farmers’ market but the auction can also sell the following: (a) eggs, as long as the seller of the eggs annually maintains 500 or fewer birds; (b) dressed chickens, as long as the seller of the dressed chickens annually raises and slaughters 1,000 or fewer chickens; (c) and the following meats if the person that is selling the meats also raises, slaughters and processes the meats - bison, cervidae (deer), camelidae and hybrids thereof (llama, alpaca, etc.), ratites (ostrich, kiwi, etc.), domestic rabbits, domestic deer, pheasant, quail, partridge, peafowl, grouse, captive-raised wild turkey, and/or captive-raised waterfowl.

A farm market is a farm that raises and produces food and then sells the food at the farm. It appears that a farm market can sell all of the same items that can be sold at a farmers’ market. However, the law is not clear on whether the farm market can also sell the egg and meats that can be sold at a farm auction, or cider and other juices produced at the farm (which cannot be sold at a farm auction). The regulations that define a farm market allow the sale of these types of foods but the statute that grants the exemption from the retail food establishment requirements does not allow the sale of these types of foods.

In addition, there are other exemptions that remove an operation from having to comply with the retail food establishment requirements. For example, because the following entities are generally regulated under other provisions of Ohio law, all of the following are exempted: (a) commercial bakeries, commercial canneries, cold storage lockers, dairies, retail butchers, and large scale egg producers (more than 500 birds annually); (b) a person who offers for sale at a roadside stand only fresh fruits and fresh vegetables that are unprocessed; (c) cottage food operations; (d) maple syrup and sorghum processors and beekeepers; (e) eggs, if the person selling the eggs maintains less than 500 birds annually and the eggs are sold directly to the consumer at the farm where the eggs are produced or are sold at auction; (f) dressed chickens, if the person selling the dressed birds maintains fewer than 1,000 birds and the birds are sold directly to the consumer at the farm where they are raised and slaughtered or are sold at auction; (g) the seller of meats as described above in the section on farm product auctions.

Subsequent articles will shed more light on the licensing, work practices, equipment, labeling and other requirements that would apply to any retail food establishment operation.

Gary Cox is a former environmental prosecutor for the State of Ohio, a former organic vegetable farmer, and is now Of Counsel with the Columbus law firm of Lane, Alton & Horst LLC. This article is intended for educational and informational purposes only and is not intended to be nor should it be construed as either the opinion of Lane, Alton & Horst LLC or as legal advice. The opinions expressed in this article are those of the author and not the firm.

A team of research scientists at the Ohio State University and other universities have been investigating the performance of grafted vegetable plants in field and high tunnel trials. In order to continue this important work, these research scientists are seeking input from stakeholders. Please take a few minutes to respond to the following survey: http://bit.ly/366K38. For more information, contact Matt Kleinhenz at kleinhenz.1@osu.edu.
OEFFA Chapter Round Up

OEFFA chapters provide a great way to meet like-minded people in your region. Each chapter is different and responds specifically to the needs of its members. To be added to a chapter mailing list, send an email to oeffa@oeffa.org with your name and contact information and the chapter name. For more information about a chapter, contact the chapter president listed below.

Athens Chapter—Athens and surrounding counties

The chapter co-sponsored two speakers in 2010. In April, Kathleen Sullivan, Associate Professor at Ohio University, gave a presentation entitled “Food Fraud, Pink Margarine, Pure Food: Lessons from 19th-Century Food Regulation.” In November, Meredith Fox, the Northeast Ohio Farm Link Coordinator, spoke in Athens about her work to connect farm owners with farm seekers.

The chapter also held three farm tours and potlucks. In May, they visited Rich Gardens Organic Farm. Owner Rich Tomsu, who received the OEFFA Stewardship Award this year, and his wife Ann, have been raising organic produce for 30 years. In August, the chapter toured Starline Organics, a 44 acre certified organic farm, operated by Matt and Angie Starline. In September, the chapter co-sponsored a meeting, tour, and discussion about the Staple Foods Project of Southeastern Ohio, which is working to establish a milling operation to process locally-grown grains.

The chapter also had a display at the Pawpaw Festival in Albany, started a Fedco group seed order, and sold Thanksgiving boxes with locally produced turkey and vegetables.

Ed Perkins, President, (740) 664-3370

Capital Chapter—Franklin County and surrounding area

The Capital Chapter’s main project was the Whole Foods Growing Home Week. The chapter staffed activity tables at both Columbus area Whole Foods stores for their Community Giving Day, which benefited OEFFA, and many chapter members enjoyed a Farmers’ Ball gourmet dinner featuring outstanding local foods and wines.

The Capital Chapter also placed a Fedco group seed order, had an Earth Day display at Goodale Park, a table at the Studio 35 screening of Polycultures, and participated in the Environmental Fair during Green Week at Capital University.

For 2010, the chapter is seeking volunteers who can help organize quarterly public forums.

Lisa Large, President, (614) 878-7324

Grain Growers Chapter—Statewide

The Grain Growers Chapter enjoyed its first full year as an OEFFA chapter. During the year the chapter had several meetings to discuss marketing, general organic farming practices, and to re-organize its structure. Chapter meetings are held during the winter months on Saturday mornings, followed by lunch and a speaker discussing an organic grain farming topic.

A highlight of the year was the Grain Growers’ annual summer meeting and potluck which was held in conjunction with a well-attended tour of Daryl and Dennis Moyer’s farm.

Marty Warnecke, President, (419) 384-7279

Heart of Ohio Chapter—Knox, Licking and Delaware counties

In 2009, Heart of Ohio met the first Wednesday of each month, with a summer break.

The chapter placed group orders from several vendors for seeds, onion starts, and potatoes and worked with the Granville Chamber of Commerce to organize and promote a special Thanksgiving farmers’ market. Heart of Ohio also hosted a special educational event for the public in June, titled “Getting Started with Livestock,” a panel discussion with local farmers. Finally, Heart of Ohio member Janell Baran hosted a sustainable forestry farm tour at her tree farm, Blue Owl Hollow, in Licking County in October.

Janell Baran, President, (740) 345-4689

Lake Effect Chapter—Ashtabula, Cuyahoga, Geauga, and Lake counties

The Lake Effect Chapter was onsite for Lake County Farmpark’s Earth Day event, where they gave away free seeds and had a display at the Lake County Fair.

In March, the chapter hosted a fermentation workshop at Lake FarmPark in Kirtland. Sandor Katz, author of “Wild Fermentation” and “This Revolution Will Not Be Microwaved,” discussed the history and uses of fermented foods. The participants grated and chopped cabbages, carrots, onions, garlic and other vegetables and took home their fermented food projects.

The year continued with a farm tours. In July, the chapter toured Tom Rapini’s homestead. Tom operates an urban, organic farm in Mentor where he grows evergreens and landscape plants and uses solar and wind power to meet most of his electricity needs. In August, the chapter toured John and Rosemary Taipale’s Orwell-based farm. Their farm consists of 32 laying hens, three good-sized gardens, blueberry bushes, three magnificent workhorses, and a lot of acreage. In September, the chapter toured Sage’s Apple Farm in Chardon. The Sage family has been in business for over 80 years and specializes in about 50 apple varieties.

Jo Schaefer, President, (440) 255-6284

Miami/Oxford Organic Network (MOON) Chapter—Butler and surrounding counties

The MOON Chapter focused its time on community education activities. In April, Craig Harkrider gave a workshop on organic gardening at home. In May, the chapter organized farm tours to the family garden and beehives of Mike and Nani Ball and Craig Harkrider’s CSA farm. The chapter also had displays at “Green Tea Day” (an annual Miami event) and on Earth Day.

In October, the chapter held its 3rd annual Harvest MOON Festival at Oxford’s Uptown Park. The event had live animals from Janet and Joe Streit’s farm, vendors from both of Oxford’s farmers’ markets, information booths, live music, and children’s activities. The event ended with a locally-produced supper in the park, prepared by OEFFA chapter members and members of MOON Co-op.

The MOON Chapter mourns the death of two important people in the chapter: Pat Roehling, wife of Harv Roehling, and Marilee Harris, wife of Robert Harris. Pat and Marilee were founding members of the MOON Chapter.

Harv Roehling, President, (513) 756-9272
**OEFFA Chapter Round Up**

**OK River Valley Chapter**—Brown & Adams counties, OH / Mason & Robertson counties, KY

In September, the chapter helped to organize a beekeeping workshop at Straight Creek Valley Farm. Christine Tailer taught participants about sustainable beekeeping and led a tour of her 63 acre farm, featuring an off-grid cabin, windmill, and vegetable gardens.

The chapter has several projects planned for 2010. They are developing a partnership with Chatfield College and hope to offer educational events promoting organic farming to the college community. The chapter also plans to once again partner with OEFFA, Catholic Rural Life, the Ripley Farmer’s Market, and the Southern Ohio Farm Preservation Association in putting together a local foods workshop for the community in January.

Steve Daugherty, President, (937) 392-1543

**Real FOOD (Farmers of Organic Delicacies) Chapter**—Ashland, Holmes, Lorrain, Medina, Stark, Summit and Wayne counties

The Real FOOD chapter met actively throughout the winter and spring, taking a break for the growing season, and is now resuming regular meetings again. The chapter organized collective potato and seed orders, helping to reduce costs for chapter members.

Some members of the chapter have been actively involved in forming the Local Roots cooperative market in Wooster, which includes many OEFFA member vendors.

Monica Bongue, President, (330) 465-1399

**Southwest Ohio Chapter**—Southwest Ohio

In 2009 the chapter put together group orders for organic seed and potatoes to take advantage of bulk discounts. The chapter also participated in the annual Taste of Summer event at the Hyde Park Farmers’ Market, by grilling summer vegetables and handing out samples.

Melinda O’Briant, President, (513) 561-7400

---

**3 easy ways**

to stay up-to-date on food and farming events, workshops, resources and news

1. Follow OEFFA on Facebook  [www.oeffa.org/facebook](http://www.oeffa.org/facebook)
2. Follow OEFFA on Twitter  [www.twitter.com/oeffa](http://www.twitter.com/oeffa)
3. Join OEFFA Direct. OEFFA’s email listserv and get updates sent right to your inbox. Email oeffa@oeffa.org and write “Add me to OEFFA Direct” in the subject line.
Organic crops start with the seed. 
PLANT ORGANIC. 
FARM BETTER. 

With our extensive testing program and experienced dealer network, it’s easy to see why more organic farmers trust Blue River Hybrids to provide high-yielding regionally-specific hybrids and varieties for their operation.

To locate a dealer go to www.blueriverorgseed.com or call 800-370-7979.

ue df df

OEFFA News ◆ Late Autumn 2009
Healthy Parasite Control: Part II
When Parasites Gain Control
By Annie Warmke, Blue Rock Station

During the hot months of summer, our llamas, Rita and Michelle, spend the days resting at the fresh water container. At one point, I noticed Michelle stumble as she came up for her morning feed, but I didn’t think much of it until I found her on her side, unable to get up.

“How did she get to this point so quickly?” I asked myself. It was clear that she had meningial worm, and it had progressed quickly.

We started with a first line of defense: an antibiotic for goat parasite control, given in her feed for five days at five times the normal dosage.

The focus on Michelle’s immune system meant that we had to use minerals plus a probiotic; I called it a “Double Whammy” approach to parasite control. Each day I carefully recorded in a journal how many times I massaged her legs and hips, plus the supplements that were added to her feed.

For eight weeks, she was hand-fed her normal feed mix, which I top dressed with: ascorbic acid (vitamin C, for nerve and muscle regeneration), grapefruit seed extract (three drops for parasite control), Hoeger Goat Supply Wormwood mix (for parasite control), flax seed (to boost immune system), molasses (minerals), kelp (minerals), calcium and magnesium balanced mix (they need to be administered together for the llama to absorb the minerals), and acidophilus (probiotic).

For Michelle to stand up those first two weeks I needed a cloth tow rope to put under her neck so I could help her to gain her balance. Before I lifted her up, I massaged her hips and legs, which were very stiff.

Eventually, after several months of consistent treatment, Michelle regained her mobility and coordination.

While I am not advocating that anyone follow my regimen, my experience suggests that natural health care through minerals and herbs can have a positive effect on all members of the farm family.

Note: Michelle was found shot at close range and mutilated on the evening of November 3rd. I feel that Michelle has continued to teach me “not to give up” on her by sharing how she served as our guinea pig this past summer. Many thanks to our OEFFA family online for all of the notes of kindness and concern. These messages of peace have sustained us.

Annie’s advice is based on her own experience. For serious problems, please contact your veterinarian. For information about approved certified organic treatments for parasites, please contact OEFFA Education.
Biotech Companies Suppress Independent Scientific Research

According to the Union of Concerned Scientists, biotechnology companies are using patent rights to prevent independent scientists from conducting research on genetically engineered (GE) crops. In one case, DuPont/Pioneer forbade scientists from publishing their findings that ladybugs, which are beneficial insects, were killed by its GE corn in feeding trials.

“The lack of a research exemption in the patent law makes it possible for companies to suppress research on their products. This, combined with the industry’s overstated claims of benefits from GE crops, ultimately allows only the industry’s view to prevail, leaving consumers in the dark about possible risks and unfulfilled benefits of GE crops,” said Jan Rissler, Food and Environment Program Senior Scientist and Deputy Director for UCS.

New Members Announced to Organic Board

On September 24, Secretary Vilsack announced five new members to the National Organic Standards Board: Joe Dickson, Certification Director of Whole Foods; Jay Feldman, Executive Director of Beyond Pesticides; John Foster of Earthbound Farms; Wendy Fulwider, organic farmer from Wisconsin who has worked on organic animal standards; and Annette Riherd, organic farmer from Oklahoma. Each new member will begin their five-year term on January 24, 2010.

Groups File Petition to Increase Regulation of CAFO Air Pollution

Several national environmental and animal welfare groups filed a legal petition that would put concentrated animal feeding operations (CAFOs) on the same footing as other industries subject to the Clean Air Act. The petitioners estimate that about 100-200 CAFOs release enough pollutants to require Clean Air Act regulation. The petition provides scientific and legal information about the emissions of methane, nitrous oxide, hydrogen sulfide, and ammonia and possible negative effects on human health and the climate.

Court Finds Engineered Sugar Beets Unlawful

A federal court has ruled that it was unlawful for the Bush USDA to allow widespread commercial planting of a genetically engineered variety of sugar beet. The Federal District Court in San Francisco stated that the USDA should have conducted a full environmental impact statement to consider the consequences from the likely spread of the beets’ herbicide tolerance genes to conventional and organic beets and related crops such as Swiss chard. Now cultivation of the biotech beets, which make up 90 to 95 percent of the U.S. sugar beet crop, may be banned.

EPA Greenhouse Gas Reporting Regulation Includes Livestock Operations

The U.S. EPA issued a final Clean Air Act regulation for the mandatory reporting of greenhouse gas (GHG) emissions that would require reporting of manure management activities from very large livestock operations—those that emit 25,000 metric tons of CO\textsubscript{2} equivalent or more per year. EPA estimates that about 100 livestock operations would meet the threshold for reporting.

Organic Research Awards Announced

The USDA’s National Institute of Food and Agriculture (NIFA, formerly the Cooperative State Research, Education, and Extension Service) program awarded more than $19 million in grants for organic agriculture in 2009 with over $2 million in grants awarded in Ohio.

The OSU Department of Plant Pathology received about $1.1 million to improve on-farm production efficiency and soilborne disease management through applications of mixed-species green manures and associated microorganisms that suppress crop diseases in organic vegetables. The OSU Department of Horticulture and Crop Science received about $480,000 to facilitate the full integration of scientific knowledge and technology into organic farming practice, specifically focused on managing weeds. And the OSU Animal Sciences Department has received nearly $660,000 to investigate the impact of organic and conventional grazing practices on water quality on headwater tributaries of the Muskingham River in northeast Ohio.

NAIS Prosecution Begins

In Wisconsin, which has mandated the first prong of the USDA’s National Animal Identification System (NAIS) through agency rule making, prosecution of individuals opposed to NAIS has begun. A Polk County judge has found a cattle rancher, Patrick Monchilovich, guilty for refusing to register a livestock premises. Monchilovich is the first farmer to be convicted.

The Wisconsin Department of Agriculture, Trade and Consumer Protection in 2003 became the first agricultural agency in the U.S. to implement mandatory livestock premises registration. The program is designed to protect animal health and food chain security by facilitating a more rapid response to animal disease outbreaks.
2010 OEFFA Conference Sponsors

(as of 12/10/09)

Sustainer
Chipotle
Northstar Café

Barnraiser
AVI Food Systems
Lucky Cat Bakery
Mustard Seed Market and Café
Organic Valley/CROPP

Cultivator
C-TEC of Licking County
Curly Tail Organic Farm
Earth Tools
Eden Foods
Luna Burgers
OEFFA Grain Growers Chapter
Ohio Earth Food
Ohio Green Living
Snowville Creamery
Stauf’s
SARE, USDA
Whole Hog BBQ

Seeder
Andelain Fields
Creative Cuisine
Jeni’s Ice Cream

FRIEND
Bexley Co-op
Blue Jacket Dairy
Bluebird Farm
Canal Junction Natural Meats & Farmstead Cheese
Casa Nueva
Green Field Farms
The Greener Grocer
Hartzler Family Dairy
The Hills Market
King Family Farm
Jeremy Koosed
LocalCrop.com
Marshy Meadows Farm
Middlefield Original Cheese
Phoenix Organics
OSU Social Responsibility Initiative
Raisin Rack
Schmidt Family Farms

OEFFA News ◆ Late Autumn 2009

Small Farmer’s Journal
an uncommon quarterly

Supporting family farms since 1976. Every issue features a wide variety of subjects such as poultry, barn plans, crops, beekeeping, true horsepower, hogs, sheep, cattle, horses, kids pages, recipes, implements, gardening, soil, organics, apprenticeships, tools, marketing & much more.

One year $57 / U.S.
foreign add $20/yr postage U.S. funds
Satisfaction guaranteed
SFJ Dept. D004
P.O. Box 1627
Sisters, Oregon 97759
800-876-2893
www.smallfarmersjournal.com
Each household has a certain amount of money they can spend on food. But, providing safe, local, organic food for your family without breaking the bank sometimes requires a change in thinking.

The least expensive way to eat organic is to grow some of your own fruits and vegetables. Choosing crops that thrive in cooler weather means you can extend your growing season up to 3 months each year, growing continuously from early spring to late fall. Learning how to preserve what you grow or buy in season for winter use also reduces food expenses.

Next, you need to reduce food waste. I’ve read that most American families throw out about a third of the food that comes into the house. Reducing this waste involves observing your food habits, using food and leftovers creatively, and planning.

Families also can afford to eat organically and locally by buying fewer prepared and processed foods. Many families find that enrolling in a Community Supported Agriculture (CSA) program or buying at farmers’ markets helps keep their homes stocked with healthy, nutritious fruits and vegetables, making it easier to cook meals at home rather than eating out.

Another strategy is to cruise the outside edges of the supermarket first. This is where most of the healthiest and least processed food is located, like produce, breads, and dairy. Limiting what you purchase from the inside isles where the prepared foods are kept, can save enough money to be able to buy the best organic ingredients to prepare foods from scratch.

Eating organic food is one way you can help safeguard the health of your family. Eating locally and organically also helps to protect our land and water, farm families and farming traditions, wildlife, and the present and future health of our Earth. By making simple changes to the way you think about and shop for food, you can provide great organic food for your family, while staying within your budget.

---

**The Urban Homestead**
By Kelly Coyne & Erik Knutzen

This practical, hands-on book is full of step-by-step projects that will get you started homesteading immediately, whether you live in an apartment or a house. Projects include: growing food on a patio or balcony, cleaning without toxins, preserving food, cooking with solar energy, and diverting grey water to your garden.

**Toolbox for Sustainable City Living**
By Scott Kellogg & Stacy Pettigrew

The information you need to create a self-sufficient, ecologically-sustainable lifestyle in the city are in this book. Included are instructions for producing your own food, collecting water, managing waste, reclaiming land, and generating energy.

**Little Book of Eco Conscious Cleaning**
By Bridget Bodoano

This book is packed with earth-friendly fixes for every room in the house. This book gives the lowdown on useful shortcuts and tricks to shorten your cleaning time, while making it safer and more environmentally-friendly.

For more information, or to order these books, go to www.Back40Books.com or call toll-free (866) 596-9982. Be sure to tell them you’re an OEFFA member, and you’ll receive a discount off your purchase!
Root Veggies Rule Winter

Back in the old days, everyone planted a late crop of root vegetables and had a root cellar to keep them in. A root cellar well stocked with beets, turnips, carrots, and celery root could feed a family all winter. If you don’t have a root cellar, a spare garage refrigerator or even an unheated garage can serve the purpose of holding root vegetables well into the winter.

Try the following recipes for creative takes on roots for side dishes, salads and soups this winter. Beets with Walnuts and Parsley are so colorful and tasty they’ll convert even self-proclaimed beet haters. Celery root is arguably the world’s ugliest vegetable, but gives beautiful flavors to soups and salads. And Scottish Clapshot is a hearty side dish that will warm the whole family after a day of sledding or snow shoveling.

Beets with Walnuts and Parsley

1 large bunch beets, peeled and chopped in 1/2 inch cubes
3 cloves garlic, minced
3 Tbs. olive oil
1/2 cup walnuts, coarsely chopped
1 cup loosely packed curly parsley leaves, stems removed
1-2 Tbs. balsamic vinegar
Salt and pepper to taste

Sauté garlic, beets, and walnuts in olive oil over medium heat in a frying pan until the beets begin to brown. Add parsley and balsamic vinegar. Cook and stir 1 more minute. Cover pan, reduce heat, and allow to steam cook 2 more minutes or until beets are soft. Add salt and pepper to taste.

Ham, Leek and Celery Root Soup

2 Tbs. olive oil or butter
2 leeks, white and light green parts only, sliced
1 large celery stalk, finely chopped
1 large or 2 medium celeriac (celery root)
2-3 medium potatoes peeled and sliced
1 meaty ham bone
1 bay leaf
2 tsp. fresh or 1 tsp. dried thyme leaves
1 cup half and half or milk
Salt and white pepper to taste
Chopped fresh parsley or chives for garnish

Sauté leeks, celery, and salt in a large soup pot with oil or butter over low heat, stirring occasionally, about 10 minutes, or until soft. Peel and quarter celery root and cut into 1-inch dice. Add celery root, potato, 5 cups water, ham bone and herbs to pot, and bring to a boil. Simmer, uncovered, until potato is tender, about 30 minutes. Remove ham bone, remove meat from bone, chop meat and return meat to soup. Add milk and purée soup with a hand-held blender. Reheat and season with salt and pepper to taste. Garnish with parsley or chives and serve.

Scottish Clapshot

1 1/3 pounds potatoes, peeled and quartered (about 5 cups)
2-3 medium turnips, peeled and cut into chunks
3 Tbs. butter
1/4 cup milk or cream
8 strips bacon, cooked and crumbled
1 pinch ground nutmeg
Salt and ground black pepper to taste

Boil potatoes and turnips in salted water to cover. Reduce heat and simmer until tender, about 20 minutes. Drain off water, return to pan and mash. Add butter and milk and beat till fluffy. Stir in crumbled bacon and season with nutmeg, salt, and pepper to taste.

Organic Farming & Gardening Supplies

- Organic fertilizers
- Animal supplements
- Pest controls
- Growing mixes
- Grower’s supplies
- OG cover crop seed
- Deer fencing
- Large selection of OMRI Listed products
- Nationwide shipping for all items
- I am looking for dealers in Ohio
- Call for a free Catalog

800-540-9181
www.7springsfarm.com
426 Jerry Lane, Check, VA 24072

OEFFA News ♦ Late Autumn 2009 15
Understanding Dairy & Meat Food Labels
By Lauren Ketcham

You shop at farmers markets, buy organic when you can, and try to feed your family healthy, nutritious meals made from local ingredients. But even well-meaning shoppers can get confused reading food labels at the grocery store. What do labels such as “organic,” “natural,” or “free-range” really mean? Understanding this terminology can help you make the best choices for you, your family, and the environment.

The best way to know where your food comes from is to grow it yourself, or to buy it from a farmer you know and trust. But, with farmers’ market seasons winding to a close at many locations, you may find yourself heading to your neighborhood supermarket to get the ingredients for your next meal. Here’s some information to arm yourself with:

USDA Certified Organic—When you’re shopping for organic foods, look for the seal. Only foods that are 95 to 100 percent organic can use the “USDA Organic” label and/or the label from another certifying agency, such as OEFFA. The certifier label may also be used on products that contain 70% or more organic ingredients. Companies are not required to use a label, however, even if their product is certified organic.

• 100% Organic—Foods that are completely organic or made with 100% organic ingredients. May display an organic seal.
• Organic—Foods that contain at least 95% organic ingredients. May display an organic seal.

Organically Grown—“Organically grown” means that the food is grown without the use of many kinds of artificial chemicals, and that it’s food containing less than 10% organically grown ingredients. This label is not subject to any federal regulations.

Organic—Foods that contain at least 95% organic ingredients. May display an organic seal.

Organic—Foods that contain at least 70% organic ingredients. Will not display the USDA seal, but may contain certifier seal. May list specific organic ingredients on the front of the package.

Contains organic ingredients—Foods that contain less than 70% organic ingredients. Will not display an organic seal. May list specific organic ingredients on the information panel of the package.

Organic—Foods that contain at least 70% organic ingredients. Will not display the USDA seal, but may contain certifier seal. May list specific organic ingredients on the front of the package.

Grass Fed—This term means that the animals are fed solely on a diet of grass or hay. These animals have access to the outdoors. Cattle are naturally ruminants that eat grass, so they tend to be healthier and leaner when fed this way. In addition, grass fed beef has been shown to have more of the healthy omega-3 fatty acids.

Free-Range—Technically, this means that the animals weren’t confined to a cage and had access to the outdoors. In practice, animals may still be kept in small, confined spaces and may have only short periods outside in an area that’s quite small. It is difficult to tell exactly what free-range means when you see it on meat packaging unless you contact the producer directly.

No Hormones Added—This term is allowed when animals are raised without the use of any added growth hormones. For beef and dairy products it can be helpful, but by law, poultry and pigs cannot be given hormones, so don’t pay extra for chicken or pork products that use this label.

Unlike “certified organic” there is no independent verification for labels such as “natural,” “grass fed” or “free-range.” As a result, when you purchase products with these claims, you are relying on the producer to be trustworthy in their labeling.
Books, Guides, and Reports


Organic Dairy Report—The USDA released a new report, called “Characteristics, Costs and Issues for Organic Dairy Farming.” This report addresses size, regional differences, and pasture use in organic milk production and explores the economic forces that have pressured organic dairies to operate more like their conventional counterparts.


Health Insurance Report—The Social Responsibility Initiative at Ohio State University has released a new report examining how the cost of health insurance affects farmers.

http://effo.org/


Knox County Food System Report—The Social Responsibility Initiative has released a new report, “Planting the Seeds of Sustainable Economic Development: Knox County’s Local Food System,” which provides a detailed assessment of Knox County’s food and farming system, focusing on the impacts of increased production of food to be sold and consumed locally.


Youth and Farming Book—SARE has released a new book, “Youth Renewing the Countryside,” which shares remarkable stories of young people across the country changing the world through rural renewal. The book is available for free.

http://sare.org/publications/youth.htm
To order print copies, call (301) 374-9696.

Websites

Dairy Sustainability Website—The Innovation Center for U.S. Dairy has launched a web site dedicated to sustainable dairying, which includes information about greenhouse gas reduction, best practices, tools, and resources.

http://www.usdairy.com/sustainability

Agricultural Census Profiles—The National Agricultural Statistics Service released county-level demographic profiles of U.S. farm and ranch operators. These profiles summarize data from the 2007 Census of Agriculture and include, for the first time, information organized by race, ethnicity, and gender.

http://www.agcensus.usda.gov

Workshops, Presentations, and Services


http://connect.extension.iastate.edu/graizing
or
http://connect.extension.iastate.edu/finances

Online Financial Workshops—The Center for Farm Financial Management has created a new free online workshop series to help agricultural producers understand and use common financial statements and measures. The workshops include a series of online videos that producers can work through at their own pace.


Kitchen Incubator Program—The Economic and Community Development Institute (ECDI) has launched a kitchen incubator program called the Growing Entrepreneurs Initiative with a focus on food-related industries.

http://www.ecdi.org or call (614) 559-0115.

Funding Opportunities

Children’s Gardening Grant—Heinz Wholesome Memories Intergenerational Garden Award is designed to foster family-focused garden efforts in communities across the country. Funding is available for 57 families. Proposals are due January 10, 2010.

http://www.kidsgardening.org/grants/heinz.asp

Environmental Justice Grants—The EPA’s Environmental Justice Small Grants Program (EJSG), supports communities working on solutions to local environmental and public health issues. Proposals are due January 8, 2010.

http://bit.ly/4WkY1Q

NCR-SARE Graduate Student Grant—North Central SARE is offering grants for graduate students working on research that addresses sustainable agriculture issues. Projects can receive up to $10,000 in funding. Proposals are due January 28, 2010.

http://sare.org/ncretsare/grad.htm


Wanted: OEFFA Board Nominees

OEFFA’s Nomination Committee is now seeking nominations for board members. Several seats will be open, including President, Treasurer, Secretary and three At Large members. If you would like to make a nomination, please contact Ed Snively at (740) 694-8622 or curlytail_organic@msn.com. Nominations submitted by December 31 will appear in OEFFA’s winter newsletter. Nominations will also be accepted from the floor on the day of the election, which will be held during the annual business meeting the weekend of the conference, February 13-14 in Granville, Ohio.
Agricultural Tax Issues Workshop
Friday, December 18, 2009
Caldwell, Greenville, Ottawa, Upper Sandusky, Urbana, Wooster, Jefferson, and Columbus, Ohio
Tax practitioners with an interest in farm income taxes will have an opportunity to attend a one day farm tax workshop scheduled for Friday, December 18 in eight locations across Ohio. This workshop will be taught by Dr. Phil Harris, Professor of Agricultural Economics, University of Wisconsin, via conference call. For more information, go to http://aede.osu.edu/programs/TaxSchool/agissues.aspx.

12 Months of Green Living:
"Getting Started in a Greener Life"
Monday, December 28, 2009—9 a.m.-4 p.m.
Blue Rock Station
1190 Virginia Ridge Rd., Philo, Ohio
Spend the day exploring how to get started in a greener life, enjoy a terrific lunch, and make new friends who share the desire for a simple, honest life. Cost: $45. For more information, go to www.bluerockstation.com.

Cow/Calf 101
January 7, 14, 20, 28, 2010—6:30 p.m.
Hocking County Extension Office
Logan, Ohio
This four-part series sponsored by OSU Extension, Ohio Soil and Water Conservation Districts, Natural Resources and Conservation Service, and the Feeder Creek Veterinary Clinic will cover rotational grazing; niche marketing; helpful government programs; animal health, calving, breeding, and nutrition; calf management; and much more. Cost: $10/class. For more information, go to http://www.beef.osu.edu/flyers/cowcalf101.pdf.

The Garden Central Symposium and Organic Vegetable Conference
Friday, January 15 – Saturday, January 16, 2010
Carlisle Inn at Sugar Creek
Sugar Creek, Ohio
Hosted by April Showers Greenhouse, this conference includes guest speakers and expert panels, hands-on workshops, tours featuring local growers and businesses, and much more. For more information, contact Ruth at ruththegrower@aol.com.

Ohio Produce Growers and Marketers Association 2010 Congress
Monday, January 18 - Wednesday, January 20, 2010
Kalahari Convention Center
Sandusky, Ohio
The event will feature full-day educational tracks on vegetables, small fruit, tree fruit, business management, bees, food safety, weed control, and more. For more information, go to http://www.opgma.org, or call (614) 487-1117.

OEFFA Board Meeting
Sunday, January 24, 2010—10 a.m.-4 p.m.
Granville, Ohio
All OEFFA members are welcome to attend this meeting of the OEFFA boards. For more information, contact Carol at cocoland@oeffa.org.

Weekend Permaculture Design Course
February 6-7, 20-21; March 6-7, 13-14, 27-28; April 10-11, 2010
Cleveland and Youngstown, Ohio
Sponsored by the Green Triangle Project, Grow Youngstown, OEFFA, and Habitats Ecological Design, this course will focus on options for developing healthy local food systems, community resilience, and local networks of support. Participants will gain experience with permaculture by developing designs for emerging urban garden projects, installing a demonstration garden, and visiting established systems. For more information, go to http://www.neohiopdc.wordpress.com or call Josh at (740) 818-8422.

OEFFA’s 31st Annual Conference:
“Growing with Integrity, Eating with Intention”
Saturday, February 13 - Sunday, February 14, 2010
Granville, Ohio
The conference will have a full offering of informative, hands-on, educational workshops; exhibitors; a fun and educational kids’ conference; great homemade meals featuring local, organic foods; Saturday evening entertainment; networking opportunities; and dynamic keynote speakers—Joel Salatin and Chef Ann Cooper. For more information, see Pg. 1 and 4 of this newsletter, go to www.oeffa.org, or contact Renee at (614) 421-2022 Ext. 205.

Innovative Farmers of Ohio’s Annual Meeting:
“Power of Agriculture for Sustainable Future”
Friday, March 5 – Saturday, March 6, 2010
Athens, Ohio
The meeting will feature bus tours to Hocking College, ACEnet, Snowville Creamery, and area farms. For more information, go to http://www.ifoh.org/.

28th Annual National Sustainability Forum
Friday, April 9 – Saturday, April 10, 2010
Case Western Reserve University, Schmitt Auditorium
Cleveland, Ohio
This event, convened by Beyond Pesticides Ohio, will cover issues including clean air, organic farming, farmers’ markets, lawn care, urban gardening, green jobs, and smart growth. For more information, contact Barry Zucker at (216) 291-3424 or bzucker@beyondpesticidesohio.org.

Many more local and national events are listed at www.oeffa.org/events
For Sale: Boar-mixed goats, male and female. $50 each. Call Sandy in St. Louisville at (740) 745-5348.

For Sale: 2 window air conditioner units. Call Sandy in St. Louisville at (740) 745-5348.

For Sale: Organic hay, ear corn, and corn silage. Call Nate near Fredericctown at (740) 507-0339.

For Sale: Grass-raised Dexter cows, 4 to 8 years old. Dexter/Low Line Angus Cross cows and heifers. Excellent animals for starting or expanding a grass-fed beef program. Call Steve in Cincinnati at (513) 706-4792.

For Sale: Organic hay, timothy red clover mix, and wheat stubble clover mix. Call Gaylord in Ottawa County at (419) 250-0108.

For Sale: First cutting organic clover hay and organic wheat stubble hay in big square bales. Call Daryl in Seneca County at (419) 447-2718.

For Sale: 3 pt. heavy duty 9’ chisel plow, $395; 12’ Brillion cultivator, $495; 12’ vibrashank IH No. 45 field cultivator, good condition, $950; 110 gallon sprayer with PTO pump, 3 pt. hitch, 40’ spray coverage, $950; Two 6 ft. row cultivators, IH, rolling shield, $585 for both. Call (937) 372-7411.

For Sale: 150 bales grass hay. $2.25/bale. Call Jim in Licking County at (740) 502-6844.

For Sale: 6 spring lambs, mixed breed. 1 ram, 5 ewes. Call Jim in Licking County at (740) 502-6844.

For Sale: 15.75 acres, 12 certified organic-ready in eastern Lorain County. 1950s ranch house built with 3 BR, 1.5 BA. Connected efficiency suite has kitchen, bath, and private entrance. 3-car garage and a 30 x 30 barn. Asking $295,000. Call Roz at (440) 236-8408.

For Sale: Organic seedling business. Established in 2003, USDA certified organic since 2007. Serving two Columbus retail outlets and an excellent location at a bustling farmers’ market with a loyal customer base. Greenhouse, seed starting and display equipment negotiable. We will share our expertise with the new owner through the first season. Call Marnie or Greg at (614) 205-0614 or (614) 949-3659.

For Sale: Looking for a farm and house near Cincinnati or Springfield, OH by this spring. Call David at (614) 404-2733.

For Sale: Help transform a rolling 10-acre start-up vegetable and berry farm 50 miles SE of Cincinnati. Owners will share the 3 BR, non-smoking, vegetarian home. Option to build a cottage or remodel barns as living/ utility buildings. Call Mike or Birdie at (606) 759-8612.

For Sale: 41 Croswell Rd., Columbus, Ohio 43214 or newsletter@oeffa.org
CONFERENCE REGISTRATION FORM

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

Name/s:__________________________________________________
Address:_________________________________________________
Town:___________________ State:___________ Zip:_____________________
Telephone: ( ) ___________________ County:_________________
Email:_____________________________________________________

OEFFA MEMBERS:  EARLY BIRD FEE / REGISTRATION FEE (after 1/29)

Single Adult             $95  x _____            $110  x _____       = $ _____
Student              $60  x _____      $75  x _____       = $ _____
Saturday Only             $70  x _____      $80  x _____       = $ _____
Sunday Only             $70  x _____      $80  x _____       = $ _____
Volunteer (register by 1/29)  $50  x _____                     = $ _____

NON-MEMBERS: (Become a member for lower rates!)

Single Adult             $135  x _____     $150  x _____        = $ _____
Student               $85  x _____     $100  x _____        = $ _____
Saturday Only             $95  x _____     $110  x _____        = $ _____
Sunday Only             $95  x _____             $110  x _____        = $ _____

CHILDREN UNDER 13:  # OF CHILDREN # OF DAYS

Children       _____ x        _____ x $17          = $ _____
Total Kids ages 6-12: _____  Total Kids 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     _____@ $10 ea.     _____@ $5 ea.  = $ _____
Saturday Dinner   _____@ $12 ea.     _____@ $6 ea.  = $ _____
Sunday Lunch      _____@ $10ea.      _____@ $5 ea.  = $ _____

FRIDAY PRE-CONFERENCE REGISTRATION (lunch included)

$75 for members, $100 for non-members (register by 2/4)  = $ _____

OEFFA MEMBERSHIP  (new or renewal)

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

TOTAL = $ _____

Please make checks payable to OEFFA. Registrations will not be confirmed.
Refunds are issued as gift certificates. No refunds will be issued after 1/29/10.
Mail to: OEFFA Conference, 41 Croswell Rd., Columbus, OH 43214