**Landscapes of Well-Being**

**2007 Conference Dedicated to Nutrition, Growing, and On-Farm Energy**

During the first weekend in March, members of the food and farming community will come together for the 28th annual OEFFA conference in Granville, an event historically noted for its good food, plentiful learning opportunities, family involvement, dancing, and chances to catch up with old friends and network with new ones.

The conference will be held at the Granville High School again this year, with its elegant auditorium and spacious dinning and entertainment hall; this year OEFFA will add an indoor taxi service down the school halls to the workshop area for those who need it. The conference will feature over 40 workshops on

Continued on page 17

**New Certification Coordinator**

OEFFA staff is excited to announce that Janie Marr Werum will be joining OEFFA as the Certification Coordinator on February 18, 2007.

Janie Marr will be working closely in cooperation with Steve Sears and Sylvia Upp for the next year to provide services to the growing number of organic certification applicants and to increase the certification program’s informational services. At the end of a year, Steve and Sylvia, who have managed OEFFA’s certification program through its many changes, plan to turn the reins over to Janie Marr and retire.

Janie Marr brings to the position many years of knowledge as an organic inspector in Ohio, as well as significant experience in organic production. She also has a background in law, as a paralegal and Corporate Legal Affairs Director. Most recently, Janie Marr has served as the Program Coordinator for the National

Continued on page 19

**Pre-Conference Event: Health and Vitality through a Nourishing Traditional Diet**

Spend a day with author and speaker Sally Fallon as she shares a wealth of knowledge about life-supporting foods from around the world. Sally will help participants gain a better understanding of the role of common ingredients and how the body processes them, and will present practical steps to gaining health and vitality through personal food choices. See oeffa.org for more information.

Friday, March 2nd, 2007 • 10:00 am - 5:30 pm • Pre-registration Required
Burton D. Morgan Center, Granville, Ohio • Lunch included
~ Letters to the Editor ~

Dear OEFFA Staff,

I would like to pass along info regarding an organization whose e-mail newsletters I have received for many years. I think that OEFFA members would find the information useful... maybe worth a mention in the next newsletter if the organization hasn’t already been introduced to the membership: www.kitchengardeners.org

Best, Barbara

To Whom It May Concern,

I’m a financial supporter of OEFFA. It was suggested in the article, “Breaking Ground,” by Joan Richmond, in the Fall 2006 newsletter, that at the end of the growing season, people should pick their green tomatoes and wrap each one in newspaper. I know that this is an old practice, but it may not be a good idea. Newsprent contains chemicals and some may still contain lead. I’ve found that green tomatoes ripen fine if they’re not wrapped in anything.

Sincerely yours, Alex Heingartner

Dear Editor,

I hope the new year is treating you well so far. As you undoubtedly head, the Food and Drug Administration (FDA) has completed its review of food from animal clones, and announced at the end of December that the agency will likely approve the sale of cloned foods this year. FDA’s action flies in the face of widespread scientific concern about the risks of food from clones, and ignores the animal cruelty and troubling ethical concerns that the cloning process brings. What’s worse, FDA indicates that it will not require labeling on cloned food, so consumers will have no way to avoid these experimental foods, even though numerous opinion polls show that Americans do not want food from animal clones and oppose animal cloning on moral or ethical grounds. The use of cloned animals in food production is also opposed because of concerns of further degrading the diversity of livestock genetics, and the furtherance of corporate control in the agricultural system that these patented cloned livestock would undoubtedly bring.

FDA has a public comment period open through April 2, 2007, and the Center for Food Safety is working to generate as many public comments as possible.

We have an online action alert in place at: http://ga3.org/campaign/Cloning. We also have an online action to send letters to Senators to support the Cloned Food Labeling Act recently introduced by US Senator Barbara Mikulski, along with other things like postcards, posters, fact sheets, a blog, and more.

Thank you,
Heather Whitehead, Center for Food Safety

Find out more and take action online at: http://ga3.org/campaign/Cloning

Compost

Memers who wish to take part in a biodegradable serviceware test project are asked to register at the conference and bring a clean food-grade five-gallon bucket with a tight fitting lid. Participants will report once or more each season on the decomposition project with final results in March 2008. Great school Project! Those who take part will be rewarded with a bucket of compost while supplys last. Biodegradable surving ware may be bagged seperately. To veiw the project form go to http://groups.yahoo.com/group/oeffacompost. Comments and suggestions welcome. See Tom Schwendeman at the conference.
OEFFA Board Nominations

Each year the OEFFA membership elects individuals to serve on the OEFFA Board of Trustees (with a member from each chapter) to represent the membership and make decisions on its behalf. This year the nomination committee has suggested the following slate:

President. --- Mike Laughlin • Treasurer — John Sowder Secretary — Renee Hunt • At Large — John Easterly At Large—Charles Frye •At Large — Judy Chester

Additional nominations will be taken from the floor. A vote will be held at the business meeting at the OEFFA Conference on Sunday, March 4, 2007, from 8:15-9:15 am.

Charles H. Frye

Charlie began his involvement with OEFFA many years ago after spending seven years of his ministry life creating and working the Rural-Urban (RURBAN) gardening project. He honed his skills of consensus building as he helped folks from a variety of backgrounds learn and teach each other about gardening in rural and urban settings.

Charlie knows OEFFA well, having served as President and Vice-President of the board as well as on several committees of the organization. He served as leader in a time of re-organization and re-direction.

He and his wife Nancy Hull live on five acres in Ashland County where they tend a garden and have forty heirloom fruit trees, blueberries and asparagus plants.

According to Charles, “The strength of OEFFA is sustaining its grassroots mindset powered by committed members past and present. The diverse interests and hard work of the OEFFA community constantly push the edges of locally based sustainable food production. These persons model hope and health for the future.”

John Easterly

I have been involved in the organic feed and livestock industry since 2001. Most recently, as an employee of Gerber & Sons in its organic feed enterprise in Farerstown, Ohio. A graduate of Mississippi State University, with a B.S. Degree in Animal Science, my field of expertise has been in livestock feed and nutrition. I have been involved in that application since 1989 throughout the southeast and Midwest with a variety of companies.

As I am deeply committed to the success of organic farming in Ohio, my goals will be to create opportunities for our farmers that will lead to clearly profitable operations.

Renee Hunt

For most of the 1990s Renee worked for the Illinois Stewardship Alliance, a sustainable agriculture organization—first as its agriculture program coordinator, then as its executive director. She’s been an OEFFA member since moving to Ohio in 2000, and in 2006 helped start the OEFFA Capital Chapter. She currently serves on the OEFFA board as the Capital Chapter representative. In addition to her knowledge and background in sustainable and organic agriculture, she brings organizational development and media skills to the OEFFA board. Renee’s other board experience includes serving on the Illinois Environmental Council and the North Central Region Sustainable Agriculture Research and Education (NCR SARE) Program’s Administrative Council. She and her family currently live in Westerville, Ohio.

Judy Chester

My husband, Russ, and I are the owners of Garden Spirit Organic Farm. GardenSpirit produces free range organic eggs and gourmet lettuces year-round, supplying primarily to restaurants. Strawberries and other fruits and vegetables are grown in season and sold at local farmer markets. I believe in organic, and what OEFFA stands for, and would like to see it grow not only in size but in stature. In our area of northwest Ohio there are few organic farms with little awareness of what organic food is or how it is produced. My background is in business and marketing.

Mike Laughlin

Along with my wife, Laura and daughters we own and operate Northridge Organic Farm in Johnstown, Ohio. We have been certified Organic for 20 years and on our 20 acres we raise fresh market vegetables and lamb. I have been an OEFFA member for 25 years and have held many positions over the years, currently serving as president. OEFFA and organic agriculture are very important to me and something I and my family are very passionate about. I have enjoyed the opportunity to serve the members of our organization and will be running for president for the 2007 year. I thank you for your support in the past and look forward to serving you again in the coming year.

John Sowder

I would like to announce that I am going to run for OEFFA Treasurer. This past two years we have made some significant improvements to OEFFA’s finances, and I look forward to strengthening our position next year. I feel that my past experience as OEFFA’s Treasurer will be useful for us to continue to accomplish our goals, and I am asking for our members’ support and vote at our March membership meeting.
Growing for Emma

Emma is an eight-year-old girl in one of our CSA families. They joined because they were looking for the healthiest local food they could find. The year before last, Emma’s mother Carol, in her mid-30s, successfully fought off breast cancer. Last spring, they discovered that Emma, too, had cancer, a childhood form.

Emma is a slim, tiny girl. Not short, exactly, but finely made, delicate, like a little spun glass girl. Her hair is a dusty blond and hangs stick straight to her shoulders. By the time I met her, her face was pallid, with blue smudges under her eyes. Intensely shy, I don’t think she ever said more than a breathless “thank you” when prompted by her mother, on the Wednesdays they met me to pick up their vegetables.

Such a little girl made a big impression on my husband Reed and me. Our customers are all dear to us, so how we grow food matters. But Emma’s is the face I see when I am reading labels on the latest miracle organic bug spray. What is in this stuff? What is it supposed to do? Is it merely going to make things easier, or is it truly necessary? Easier is not a good enough reason. I don’t spray my tomatoes to kill those Godzilla tobacco hornworms, but pick them off. I could spray the beans, instead of going to the monumental trouble of covering them with gauzy row cover. I could definitely spray those execrable, stinking, devouring Japanese beetles that defoliate my raspberries. But I knock them into a pail of water and dump them out for the chickens, who think they are chicken cheesecake.

We’re not purists. I do intend to do something about the potato beetles next year, and the flea beetles, and the loopers on the cabbages and broccoli. I’ve found some NOP-approved (National Organic Program) powders and sprays that work very well to control a problem that physical vigilance just can’t keep up with. But by and large, we do that kind of thing only when it’s a choice of either growing a plant with a little help or not growing it at all.

Our decisions about growing practices reflect the nature of our operation – a small-scale CSA and farmers’ market type of farm. I will describe three choices that new farmers have in terms of certification, based on the farm you are developing.

Your first option is The Sincere Promise. You promise customers you have made a commitment to growing naturally, ecologically sustainably, and to follow the ethic underlying organic principles. This works well for smaller operators whose customers know and trust them. It’s how we started out. But you don’t have to be small. Ben and Lisa Sippell of Sippell Family Farms near Mt. Gilead have a 150-member CSA and sell at two Columbus markets and several restaurants. They have chosen thus far not to go with USDA certification.

“It’s a thought process you go through,” Ben said. “The first criterion is how you market. With a CSA, certification isn’t an issue if your members are signing up and they trust how you grow.”

Ben makes a good point that it’s important not to confuse growing organically with growing sustainably. What’s important, he says, is not just ecological but economic sustainability. “You could not use chemicals, rotate crops, use cover crops, and if you can’t make a living, can’t pay your bills, then it’s unsustainable. An operation needs to be a wholistic of economic, social, and ecological sustainability. If one of the three isn’t measuring up, then the whole system is unsustainable.”

The second option is to take a big gulp and go USDA organic. Both OEFFA and the OCIA (Organic Crop Improvement Association) offer certification inspection. The Organic Food Production Act of 1990 called for establishing national standards and regulation for organic products. The enforcing agency is the USDA, through the National Organic Program (NOP), which sets up rules to ensure that products labeled “organic” have been grown and processed according to strict requirements.

Many new farmers feel overwhelmed by the lengthy forms and price tag (now $600) required for certification. Every farm input, every practice, must be meticulously tracked for three years, after which a farm is eligible, following inspection, for certification. Is this for you?

Mike Laughlin, who runs Northridge Organic Farm in Johnstown and serves as OEFFA president, says it depends on your operation. Those grossing under

Continued on page 5
$5,000 in annual sales can claim to be “organic” (but not “certified organic”) as long as they follow NOP standards. (See OEFFA’s web page, the National Organic Program link, to find out more about certification). But some farmers, both much smaller and much bigger, choose be certified organic.

“It needs to be an economic issue,” Mike says. “The cost of being certified has to mean it’s going to increase revenue. Will you be able to open new markets? Will it increase your sales? Are there places you want to sell that require it? Some of the stores we sell to require it, so it’s an absolute necessity for us. If you have a CSA and have no trouble selling all your subscriptions, you probably don’t need to be certified.”

But bottom-line issues aren’t the only reason people choose USDA certification, he adds. “Some don’t do it to increase sales, but because it’s something they believe in, it’s a statement about who they are.”

He acknowledges that the rigor of the program can be intimidating and knows some balk at the forms and record-keeping requirements. “But to me,” he says, “from a business standpoint, if you want to run a good business you must keep good records. In a way, being certified forces you to be a good business.”

And there is help. You can speak with an OEFFA farmer to find out about his or her experience--that’s the kind of invaluable contact you get attending the conference in March. Plus a “cost share” program can help with the $600 fee. After being certified, Mike says, file a W-9 form to be reimbursed for up to $500, through a federal program administered by the state.

“Yes, it’s a daunting form – it’s a government form and has all the look and form of tax papers,” Mike says. “The first time it’s a little bit of work, but after that, it’s less onerous,” since you just keep updating. “All you do is go through it and fill it out and be honest. Your reputation is one of those things that takes forever to build up, but only seconds to lose. People find out.”

Organic certification was created for all the right reasons by farmers who were committed to ethical growing practices and wanted to ensure that only the most dedicated and honest claimed the organic label. However, over time, some felt that the process was becoming better suited to large-scale operations, versus smaller, highly diversified folks selling directly to local customers. Alternative certification arose to address this concern.

One such certification is Certified Naturally Grown (CNG) (www.naturallygrown.org). According to Alice Varon, CNG Director, “Each farmer needs to decide what kind of certification makes the most sense for his or her farm.”

To participate, farmers complete an application online detailing growing practices, which are expected to meet NOP standards. It’s not meant to be a short-cut program. The application is examined, and if approved, the form gets posted on the CNG website. Then farmers arrange inspections by other CNG farmers, since one requirement is to participate in inspecting other farms. This certification sheet is also posted online. The idea is that customers can visit and see their paperwork. Fees are voluntary, but farmers are encouraged to offer $50-100.

Alice says that CNG is largely aimed at small farms growing a great variety of produce for local customers. She believes that today USDA certification best serves large-scale farms that distribute products well outside their areas, nationally or even internationally. She says, “CNG is fundamentally committed to supporting the organic movement, while the National Organic Program is mainly concerned with providing a marketing label.”

Basically, if you feel you would sell better at your farmers’ market, or you would attract more CSA customers, CNG could be the right fit for you.
Seeking Farmers and Apprentices for ’07

By Trish Mumme

The OEFFA Apprentice Program is off to a good start this year, adding new apprentice applicants and new host farmers almost every week. Several “matches” have already been made.

If you are a farmer with knowledge to share, who has toyed with the possibility of hosting an apprentice, there are good reasons to make this the year to take the plunge and register. For example, this year, thanks to a collaboration between OEFFA and Kenyon College’s Food for Thought Program, both the Kenyon student apprentices and the farmers who host them will be eligible for financial and educational support. OEFFA hopes to make this program a model that can be expanded to other Ohio colleges in the future.

If you’re someone who has a dream of running a farm or market garden some day, but know you need some experience before you take the plunge, you would also do well to list yourself and your interests with the OEFFA apprentice program this season. Last year we had many apprentice applicants seeking farms in Northeast Ohio but few farms to take them. But this year the Countryside Conservancy has lined up eight farms in that area seeking apprentices, and they’ll be listed on the OEFFA website. The Countryside Conservancy New Farmer Initiative will be supporting the apprentice/farmer relationship by developing a curriculum for each host farm and providing workshops and workdays to enrich the educational experience for apprentices. For details you can contact Chris Norman, Project Coordinator for the Countryside Conservancy’s New Farmer Initiative, by e-mail at cnorman@cvcountryside.org or by phone at 330/657-2529.

The beauty of the OEFFA apprentice program is its flexibility. It attracts all kinds of apprentices, all kinds of farms, and all kinds of opportunities. Some apprentices already have considerable experience; others are just starting. Some are students, but many are out of school. Some are older folks looking for a career change. Some want a full-time, live-in opportunity and are open to any location. Many want an opportunity within commuting distance of their home, often part-time. There are already several such would-be apprentices registered who are seeking farms in the greater Cincinnati/Dayton, Columbus, and Cleveland/Akron areas. Farms offering experience in market gardening, CSAs, livestock, poultry, vineyards, greenhouse and horticulture are particularly in demand. A few apprentices with specific interests in herbs, horses, or dairy farming register almost every year. Though most full-time apprentices need a weekly stipend to cover their modest living expenses, those already working at a paying job full or part-time tend to be most interested in a quality learning experience that fits with their current work and living situation as well as their long-term objectives.

No would-be apprentice should think, “A farm wouldn’t be interested in someone like me, with no experience.” For most farmers, eagerness to learn is more important than prior experience. Nor should a farmer think, “It’s true I have knowledge to share and could use a little extra help, but I can’t offer housing and no one would be interested in coming out here to work for very little pay.” Your farm may offer exactly the kind of experiences that an apprentice seeks. But you’ll never know until you register your opportunity on the website.

It’s very easy to register either as a host farmer or as a would-be apprentice. Go to the OEFFA website at www.oeffa.org and click on the “Apprentice Program” link at the bottom left of the home page. It is most important for a host farmer to read the “program overview” and “advice for host farmers” before preparing an application. There is a similar page of “advice for apprentices.” These pages outline some of

Continued on page 14
**Raw Milk Advocates Claim a Victory!**

By David G. Cox

Judge Jonathan P. Hein of Ohio’s Darke County Court of Common Pleas issued a decision on December 29, 2006, in the case of Carol Schmitmeyer, a Versailles, Ohio dairy producer who had been operating a herdshare program in order to make raw milk legally available to people who wanted to consume it. Judge Hein’s decision vacated an earlier decision of the Director of Agriculture that revoked Ms. Schmitmeyer’s dairy producer’s license because Director Dailey believed Ms. Schmitmeyer’s herdshare operation constituted an illegal “sale” of raw milk. In his decision, however, Judge Hein stated that there are “various deficiencies” in the law which are “fundamental to a correct interpretation of the law” and that the Director’s decision to revoke Ms. Schmitmeyer’s license was “similarly deficient.”

A herdshare operates on the principle that persons (usually city dwellers) buy an ownership interest in a herd of dairy cows; they board those cows at a farmer’s farm; and they pay a periodic boarding fee to the farmer in exchange for the farmer taking care of, tending to and providing feed to the herd. The herdshare owners in essence become “shareholders” in the dairy farm and receive a dividend on their investment the raw milk that comes from their share. The farmer earns extra income by receiving the boarding fee and the purchase price of the “shares” in the herd, while the shareholders receive raw milk in accordance with the law and have the satisfaction of knowing where their milk comes from and how it is produced. It is an arrangement that pleases everyone involved.

Everyone, that is, except ODA. In 2006, the Ohio Department of Agriculture relentlessly and ruthlessly pursued herdshare operators throughout the state, claiming they were illegally selling raw milk and putting the entire public’s health at risk. For example, just in 2006 alone, ODA revoked the license of an Amish farmer who took a $2 donation for one gallon of raw milk; arrested in conjunction with federal authorities a farmer in Cincinnati who was delivering raw milk to his shareholders (and who was carried away in an ambulance because he suffered a milk heart attack); attempted to revoke the commercial feed registration of two Washington County women who use raw milk as an ingredient in their pet food products; and attempted to conduct a secret investigation into a herdshare program operated by a married couple in Butler County. And in September, ODA revoked the producer’s license of Carol Schmitmeyer which could have put her out of business because her family derived 87% of its economic livelihood from her producer’s license.

Ms. Schmitmeyer argued in her appeal that because the law was so vague, i.e., “sale” or “sold” were not defined, that there was no way to determine whether ODA’s interpretation and application of the law was reasonable, arbitrary or capricious. ODA had gone on record in the past as allowing a farmer and his family to consume raw milk from the family farm’s cows, but insisted that shareholders in a herdshare did not have similar rights. Judge Hein in his decision stated that “if the herd share agreement is a circumvention of the law, so is the Department’s inexact practice of allowing owners and their families, etc. to consume raw milk.” Consequently, too much subjectivity results from the Department’s practice of allowing some as yet undefined persons (owners, family members, etc.) to consume raw milk at as yet undefined locations (on farm, etc.).

Ms. Schmitmeyer also argued that before her license could be revoked, ODA was required by law to provide her with “a reasonable amount of time” to correct the alleged violations. Indeed, and as a precautionary measure, Ms. Schmitmeyer had sent two letters to ODA in the spring of 2006 requesting assistance and guidance from ODA on what her herdshare operation needed to do to comply with the law, yet both letters were ignored by ODA. As it turned out, the first time Ms. Schmitmeyer had a hint that something was wrong was when she received a letter in the mail from ODA proposing to revoke her license. Judge Hein stated in his decision that “the Department avoided its duty to [Ms. Schmitmeyer] by not engaging in discussion with her (and other herdshare owners) regarding the issues now before this Court. Due to the failure of the Department to articulate specific problems with the herdshare agreement,” ODA failed to provide Ms. Schmitmeyer with an opportunity to correct the alleged violations.

In essence, Judge Hein’s decision vindicates Ms. Schmitmeyer in her ordeal. Judge Hein’s decision also validates herdshare agreements in Ohio when they are drafted in a manner consistent with contract law and when they provide for a transfer of ownership in the herd, whether partial or complete transfer, from the farmer to the shareholder. Therefore, unless and until the statute is changed or administrative regulations are issued to provide clarity on the issue, herdshare agreements appear to be legal in Ohio.

Ms. Schmitmeyer has filed with Judge Hein a motion to recover her attorney’s fees and costs from ODA. She hopes for a favorable ruling given the facts of this case.

**David G. Cox is an Associate with the Columbus, OH law firm of Lane, Alton and Horst LLC where he practices agricultural and environmental law. This article is not intended to be nor should it be construed as either legal advice or the opinion of the firm.**
Beans, Greens, and Roots make for Hearty Winter Stews

Though the first half of the winter was mild, Mother Nature had plenty of cold weather waiting for us, even in this “El Nino” year. Hearty winter soups and stews will serve as the perfect family supper most any day from now until the daffodils bloom. Canned or dry shell beans, perhaps flavored with ham or sausage, and enhanced with home-canned tomatoes, fresh or frozen greens, or some chopped root veggies: this is the basic format for a satisfying soup or stew. But the formula is capable of infinite variations, as the following recipes show. A loaf of crusty, homemade bread and a salad of fresh greens from the cold frame or greenhouse will be the perfect accompaniment for any of them.

If you want to try growing your own dry beans this coming year, think of starting with the white cannelini or red speckled King of the North, both offered by Fedco Seeds. Vermont Bean Seed Company has a huge variety (www.vermontbean.com.) Two-thirds cup of dry beans, soaked overnight and simmered in water till tender, is equivalent to one 15-16 oz. can of beans in the following recipes.

Sausage Bean Chowder
1 lb. pork sausage
2 16 oz. cans kidney beans
One large can tomatoes, or quart of home-canned, chopped
4 cups water
2 med onion, chopped
1 bay leaf
2 tsp. salt
1/2 tsp. garlic powder
1/2 tsp. thyme
1/2 tsp. pepper
2 med. potatoes, diced
1 cup chopped green pepper
Cook sausage in skillet and brown. Pour off fat. In a large kettle, combine beans, tomatoes, water, onion, bay leaf, salt, garlic salt, thyme and pepper. Add sausage. Simmer, covered for 1 hour. Add potatoes and green peppers. Cook covered for 15 minutes or until potatoes are tender. Remove bay leaf and serve.

Tuscan White Bean and Kale Soup
1/2 lb. (1 1/4 cups) small white beans (Cannellini) or two 15 oz. cans white beans, drained and rinsed
1 tab. olive oil
1 cup yellow onion, diced
3-4 cloves fresh garlic, pressed or minced
1 cup celery, diced
1 bay leaf
1/2 tsp. fresh ground black pepper
3 cups fresh kale, washed, stemmed and chopped, or 12-16 oz. frozen
8 cups chicken stock or 8 cups water mixed with 2 tablespoons chicken soup base
4 oz. proscuitto or other ham (1 cup, chopped)
1/2 tablespoon extra virgin olive oil
If using dry beans, sort and rinse beans in large pot. Cover with 8 cups cold water, stir and let stand 8 hours or overnight.
In a large soup pot, saute garlic, onion, celery, black pepper and bay leaf and sauté vegetables until onions look clear, approximately 5 minutes.
Add chicken stock or water and chicken soup base to pot. Add soaked beans, if using, and bring to boil, skim top, reduce heat to simmer and cook gently, partly covered for an hour and a half or until beans become soft and tender. If using canned beans, proceed to next step.
To broth mixture, add chopped kale and canned beans if using and simmer for 20 minutes. Remove two cups soup from pot and puree. Add pureed soup back to pot, stir in chopped proscuitto, cook an additional 2 to 3 minutes. Serves 6.
A Winter’s Day Vegetable Stew

2 tab. olive oil
2 med. onions, minced
4 cloves garlic, minced
1 med. butternut squash, peeled, seeded and cut into 1 1/2-inch cubes
2 red bell peppers, seeded and cut into 1/2-inch pieces (can use frozen)
3 cups chicken or vegetable broth
1 large bunch kale, stems trimmed, and chopped, or 12-16 oz. frozen
1 tsp. dried rubbed sage
1 bay leaf
3 (15-ounce) cans cannellini beans (white kidney beans), rinsed and drained
1/3 cup chopped kalamata olives
salt and pepper to taste

Heat oil in heavy, large Dutch oven over medium-high heat. Add onions and garlic; sauté until tender, about 10 minutes. Add squash and bay leaf; sauté 10 minutes. Stir in bell peppers. Add broth; cover and simmer until squash is tender, about 10 minutes. Mix kale and sage into stew. Cover and cook until kale wilts, stirring occasionally, about 8 minutes. Add beans and olives, and stir until heated through. Season to taste with salt and pepper and ladle into bowls. Sprinkle each bowl generously with grated Romano cheese, if desired. Serves 6.

Peasant Vegetable Soup

2 cans great northern or Cannelini beans, drained
4 tab. olive oil
1 cup chopped yellow onions
3-4 leeks, cleaned and thinly sliced
2 cups peeled and chopped carrots
2 cups peeled and diced rutabaga or butternut squash
1-2 cups chopped celery with leaves and/or peeled & diced celery root
1 tsp. dried thyme or 1 tab. fresh
1 bay leaf
6-8 cups chicken broth
3 parsnips, peeled & chopped
1-2 cups chopped ham
1/2 small white cabbage, coarsely shredded (2 cups)
4 garlic cloves, peeled and chopped
1/2 cup chopped fresh or frozen Italian parsley
salt & pepper to taste

Saute onions, leeks, and celery in olive oil or fat about 15 minutes over low heat. Add thyme, bay leaf, 1/2 tsp. black pepper, 6 cups broth, parsnips, carrots, ham and rutabaga. Bring the soup to a boil and simmer partially covered about 30 minutes, till veggies are tender. Add more broth if needed. Add cabbage, garlic and parsley, and simmer another 10-15 minutes. Correct seasoning. Serves 6-8.

Spicy Black Bean Soup

2 tab. olive oil
1 1/2 cups chopped onion
2 garlic cloves, chopped
1 can (4 oz.) diced mild green chiles, drained, or 1/2 green pepper, diced
2 tsp. ground cumin
1/4 tsp. cayenne pepper
2 cans (15 oz.) black beans, with liquid
2 cups chicken or vegetable broth
1/4 cup chopped fresh cilantro
splash of sherry, opt.
Salt, tabasco and/or liquid smoke, to taste
Sour cream and orange wedges, for garnish

Saute first 5 ingredients over medium heat for a few minutes, until onion turns translucent. Add broth and beans, bring to a boil, then reduce heat and simmer 15 minutes. Puree half of soup in a blender till smooth. Return to pot and add half of the cilantro and other seasonings to taste while warming over medium heat. Garnish each bowl with a dollop of sour cream, a sprinkle of remaining cilantro, and an orange wedge. Serves 4.

NATURAL ORGANIC FERTILIZERS
Insect & Disease Controls
Feed Additives, Soil Testing

SERVING SUSTAINABLE AGRICULTURE SINCE 1972

- Re-Vita 3-3-3
- Re-Vita 5-4-5
- Re-Vita 2-3-16
- Rock Phosphate
- Soluble Seaweed
- Jump Start
- Humates
- Fish Products
- Sea-Min Kelp Meal
- Diatomaceous Earth
- Greensand
- Potassium Sulfate
- Gypsum
- Sul-Po Mag
- Soil Testing
- And more
- Free Catalog

OHIO EARTH FOOD, INC.
5488 Swamp St., N. E., Hartville, OH 44632
Phone 330-877-9356 Fax 330-877-4237
www.ohioearthfood.com

SOIL AND FEED PROGRAMS FOR THE ORGANIC GROWER
OEFFA News • Winter 2007

2007 Annual OEFFA Conference
March 3-4, 2007 • Granville, Ohio

The Weekend Schedule
(subject to change)

Saturday, March 3rd
8:00-9:00 Registration
9:00-9:15 Welcome
9:30-11:30 Workshop Session I
9:30-11:30 - Long Workshops
9:30-10:25 - Short Workshop Session 1A
10:35-11:30 - Short Workshop Session 1B
11:45-12:45 Lunch (networking at regional tables)
1:00-2:00 Keynote Session - Sally Fallon
   “How to Keep Value Added on the Farm...
   Where It Belongs”
2:15-3:15 Workshop Session II
3:30-4:30 Exhibitor Hall Break (book signing)
4:45-5:45 Workshop Session III
6:00-7:00 Dinner
7:30-9:30 Contra Dance: Back Porch Swing Band

Sunday, March 4th
7:30-8:15 Personal Meditation
8:15-9:15 Business Meeting
9:30-11:30 Workshop Session IV
9:30-11:30 - Long Workshops
9:30-10:25 - Short Workshop Session IV A
10:35-11:30 - Short Workshop Session IV B
11:30-12:15 Exhibit Hall Break
12:30-1:30 Lunch (networking at topic tables)
1:45-2:45 Workshop Session V
3:00-4:00 Keynote Session - Mark Shepard
   for America’s Farmland”
4:00-4:15 Closing Remarks
*All OEFFA members are invited to attend the business meeting and the dance. All other conference events require registration fee.

OEFFA News • Winter 2007
Each of us has the ability to sculpt our lives into a personal landscape of well-being. Join people from all walks of life as we gather in Granville this March to learn from, and share with, one another. Participants will spend the weekend learning ways to preparing nutritious meals, ways to raise good food in small or large quantities, ways to tap into alternative energy, ways to create desired economies and communities, marketing strategies, and more. Join us and renew your spirit!

Local and Organic Meals

No warmed over frozen food trays here! Quality meals made from fresh, organic, locally produced meats, dairy products, vegetables, and grains will be on the menu at the 2007 OEFFA conference. Meals are being planned based on the availability of locally sourced ingredients, many of which will come from OEFFA member farms and producers.

Saturday Lunch:
Soup and Sandwiches (vegetarian soup)
Wraps • Chips • Salad • Dessert • Beverages

Dinner:
Bratwurst • Grilled Chicken • Veggie Burgers
Roasted Vegetables • Dessert • Beverages

Sunday Lunch:
Chili (meat and vegetarian)
Corn Bread • Salad • Beverages • Dessert

(Breakfast will not be served in the cafeteria, but bagels, coffee, tea, and hot cocoa will be available for purchase in the lobby.)

A limited number of food tickets will be available for sale at the conference, so if you plan to eat with us, we recommend that you buy your meal tickets in advance.

Granville, Ohio

The conference will be held in the charming town of Granville, Ohio, about forty-five minutes northeast of Columbus. The high school, where the conference (but not the pre-conference) will be held for the second year, offers rooms for large group sessions, workshops, exhibitors, dining, kids’ activities, and entertainment, all under one roof. (Visit www.oeffa.org for more detailed maps and directions.)

Kids Welcome

Participants are encouraged to bring the family! The OEFFA kid’s conference offers a variety of exciting workshops for kids (ages 6-12) and will be overseen this year by Granville’s own Grace Gordon with help from Crista Hein of Stratford Ecological Center. Younger children (ages 0-6) are invited to spend time in the centrally located Playroom, which we are excited to have organized this year by Rebecah Freeling, founding teacher at Briar Rose Children’s Center, a Waldorf preschool in Columbus.

There will be no charge for participation in these programs if a parent or sibling over the age of 12 volunteers four hours during the two days.

Educational Workshops

Over 40 workshops will be led by knowledgeable members of the organic and sustainable ag community. See page 12 (or www.oeffa.org) for a workshop grid.

A Place to Stay

Ask for Special Conference Rates at:

Courtyard by Marriott
500 Highland Blvd,
Newark
740/344-1800
($79, 4.3 mi.)

The Place Off the Square
50 N. 2nd Street
Newark
740/322-6455
($69, 8.6 mi.)

Regular Rates:
The Buxton Inn ($85-$105, 0.86 mi.)
313 E Broadway, Granville
740 / 587-0001

See www.oeffa.org for a list of other hotels, B&Bs, and economy hotels

Volunteers

In exchange for four hours of work, volunteers may pre-register for both days of the conference for only $45--or $35 for students. (Meals not included.) For more information, call OEFFA at 614/421-2022. Pre-registration required. Limited opportunities.
grid
grid
OEFFA Apprentice Program...
Continued from page 6

the most important practical, legal, and ethical issues to be considered as you plan your apprenticeship offer and/or prepare for an on-site interview.

Filling out the host farmer application is very easy if your farm is already listed on the OEFFA Good Earth Guide. (And if it isn’t, well, why not? Registering for both the Good Earth Guide and as a Host Farmer on the Apprentice Program are free to OEFFA members and can be done online.) Sign in with your user name and password. You may want to update or create your Good Earth Guide listing at the same time, since the Good Earth Guide description of your farm and its products will become part of your host farmer application. If you don’t have a user name and password you can create one, and if you forgot it, there’s a way to “look yourself” up and be sent a new, temporary password. When you get to the host farmer application, simply answer the questions and hit “submit” when you’re done. You’ll then be able to use your user name and password to sign in and view the applications of apprentices already registered. Laura Wies at the OEFFA office can help you with any technical problems that arise while filling out your application. Contact her by e-mail at oeffa@oeffa.org or by phone at 614/421-2022. Basically, the OEFFA apprentice website acts like a “dating service,” where apprentices and host farmers can see each other’s applications and contact each other at will.

Both farmers and apprentices can modify or update their listing on-line at any time. (You may want to do that after reading the applications of other apprentices or farmers. This can help you come up with better ways to present yourself or your opportunity.) Once registered, you need to continue to check the website every week or so to learn about new apprentice or farmer applicants who have registered. Don’t forget to make a note of your user name and password so you can sign in easily.

The most qualified and motivated apprentices tend to register by mid-March, so farmers need act soon to post their opportunity. Apprentices also should not delay, since many farms start needing extra work in March or April. Even if you are not available until summer you should register as soon as possible, so farmers who plan ahead can contact you.

If you have other questions or concerns about the OEFFA Apprentice program, plan on coming to the Apprentice Program workshop at the conference. Or contact Trish Mumme, OEFFA Apprentice Program Committee Chair, at oeffaapprenticeprog@earthlink.net or by phone at 740/924-4331.
A good ole’ wintertime. A time to kick back, recover from the growing season, order seeds and plants... and cut and carry firewood, forage wintercress, phlox and watercress, repair equipment... Well, maybe not so restful after all. It’s still a good time to read a great book though.

If you are the kind of person who wants to be up to speed when you are going to hear a speaker, now is the time to order conference speaker Sally Fallon’s books. I suspect she will gladly autograph them if you take your copy with you. Her best known book is *Nourishing Traditions*. Known as “the cookbook that challenges politically correct nutrition and the diet dictocrats,” this huge 675 page book contains not only over 700 recipes, but scores of tips and techniques that make your food more palatable and more full of life. I warn you, this is NOT a “get it done fast” cookbook, but the ideas and recipes in this book are great and can improve your quality of life. Our price is just $25.00 including shipping.

*The Whole Soy Story* by Kaayla Daniel exposes the dark side of America’s favorite “health” food. The introduction to the book was written by Sally Fallon who has long deplored the use of soy. Keep an open mind as you read this book as it contains much factual information that scientists have long known but that the soy industry has suppressed. It’s not a fun read, but you really need this information. This 457 page book is a quality hard cover edition and sells for $29.95.

If you are thinking about selling at a farmer’s market this year and are either just starting or you want to increase your sales, *The New Farmer’s Market* contains “Farm Fresh Ideas for Producers.” You’ll learn better ways to package, how to set up a better display, set your prices, and deal with customers. This book is written by experienced and successful market farmers. It’s a nice, well illustrated, 8 x 10 format, soft cover book, and is priced at $24.95.

Last of all I am recommending a package of two books by Sue Bender: *Everyday Sacred, a Woman’s Journey Home*, and *Plain and Simple, a Woman’s Journey to the Amish*. Artist Bender has written two graceful stories of a search for meaning, simplicity, and order in one’s life. She points out that with simple shifts of perception each of us can find the sacred in every day. These two books belong together so they come in a “Bender Bundle.” The books normally sell for $30.90, but buy the bundle and they are just $25 post paid.

That does it for this issue. Linda and I will be at the OEFFA Conference in Granville on March 3rd and 4th with our huge selection of books, music, and DVDs. I look forward to seeing you there. And remember, if you are the author of a book or know of a good book please send the information at OEFFA Book Reviews, Back40Books, Hartshorn, MO 65479.

Order through the Back40Books link on the OEFFA website, or go direct to the Back40Books.com website, but be sure to enter “OEFFA” in the promo code box at check out or tell the phone representative you are from OEFFA so that OEFFA receives part of the proceeds. Phone toll-free at 866/596-9982! All prices include free shipping.
members, then CNG is worth checking out. According to Ron Khosla, with CNG and Huguenot Street Farm in New York, CNG helped small farmers in rural New York who were being questioned at their farmers’ markets about growing practices by lawyers from the parks department, threatening to kick them out. Other farmers couldn’t compete with the Dole labels at local natural food stores. “In both cases, when we offered a legitimate alternative, everyone was happy,” Ron said. “Produce started flowing back into the local stores, and the lawyers got off the backs of the farmers at their markets.”

Of course, there are perennial debates about whether alternative certification programs are credible. Legitimate questions exist. Can farmers, especially new ones, really be expected to be familiar with the intricacies of NOP standards and thus be competent to inspect each other? CNG prohibits one farmer from inspecting another quid pro quo, but couldn’t a small group of farmers get together and approve each other with a wink and a nod?

As Ron put it to me, “We don’t ever fool ourselves that this is going to be a perfect program. People are going to cheat. We catch some, but not all.” He notes instances when even USDA certification ran awry—a farmer who leased growing areas from the base of a New York registered toxic waste dump. “He drove the inspector the long way around when they checked out the fields. The inspector isn’t from around here, so he didn’t know and approved the farm.”

He continues, “I wish I could give you harder, clearer, stronger answers about what we do to ensure no cheating, but honestly speaking, I simply can’t do it. Farming is a solitary profession. Even if surprise inspections do happen, what inspector is going to show up at 5 a.m. on a Sunday morning? We act when we hear a report of a cheater, but the bottom line is most of the time, this program, like the USDA program, is based entirely on the integrity of the farmer.”

Clearly, every choice in growing practices has positive and negative elements. What all the certification choices have in common, whether USDA certified, alternatively certified, or just The Sincere Promise, is the imperative to grow for the right reasons. Each time I consider a growing practice, I make the choice I can live with. The healthiest, the most sustainable, in all senses. Not for the USDA, not for CNG. Not for our reputation.

It’s for Emma. What SHE can live with.

Emma reminds us every day of the real reason, the right reason we do what we do. Emma loves radishes. She loves salad, though she picks out the spicy arugula leaves. She adored our “baby” carrots, sweet and round and marble sized. If her mother would let her, she’d eat a whole ear of sweet corn right out of the husk. I remember her delighted smile when I showed her she could do that.

I still put out the Certified Naturally Grown signs Saturdays on the Farmers’ Market table, and Reed includes the CNG seal in our newsletters and brochures. But we grow for Emma.
sustainable growing practices, individual gardening and orcharding techniques, marketing strategies, growing field crops, keeping healthy organic livestock, individual and family well-being, creating healthy communities, taking care of business, and creating and using energy alternatives. The workshops will be led by successful farmers, keynote speakers, and community leaders from in and around Ohio and will feature many new faces this year.

The conference will also feature a special pre-conference workshop with Sally Fallon, author of the book *Nourishing Traditions: The Cookbook that Challenges Politically Correct Nutrition and the Diet Dictocrats*, and president of the Weston A. Price Foundation. She will spend the Friday before the conference addressing many of the daily choices that American’s face at the dinner table (see front page).

Sally will also join the list of presenters who will be at the conference on Saturday, both as a keynote speakers and as a workshop presenter. Her keynote talk, titled “How to Keep the Added-Value Down on the Farm... Where It Belongs” will present information for farmers and consumers alike, on traditional processing of value-added products such as cheese, butter, bread, lacto-fermented foods, and healthy soft drinks, and how such foods can bring prosperity to the farmer and members of the community.

Sally will lead two workshops on Saturday; one titled “A Campaign for Real Milk: Got Real Milk?” in which she will discuss why full-fat raw milk from cows on pasture is one of nature’s safest and healthiest foods, and the key to revitalizing rural communities and reclaiming U.S. constitutional rights. Her other workshop, titled “The Oiling of America,” will present information about how the false cholesterol theory has caused Americans to abandon traditional whole foods and has created an epidemic of chronic disease in this country.

For those who enjoy Sally’s talks and would like to focus on designing a “Nourishing Traditions Farm,” Mark Shepard, a farmer, permaculture activist, and keynote speaker from Wisconsin, will present a workshop Sunday on how to do just that. “If one were to take up all of the advice on health and nutrition as researched by the Weston A. Price foundation and implement it on one’s own farm, what would such a farm look like?” asks Mark. He invites people to examine examples of these types of farms and learn a little step-by-step “How To” for designing ones own Nourishing Tradition.

Mark will also present a Keynote talk on Sunday, looking at energy issues on the farm. His talk will be titled “Ecology, Energy, and Agriculture: A New Vision for America’s Farmland.” According to Mark, the majority of American farms today are totally dependent on off-farm inputs for fertility, finance, health care, and, most significantly, energy. He will look at how farmers and landowners can turn this trend around in an ecologically sound manner that mimics nature’s example.

Mark will be at the conference the whole weekend and will help open the conference on Saturday with a workshop titled “Agriculture in Nature’s Image: The American Savannah as an Ecological Model for Permanent Agriculture.” This workshop will briefly explore the form, functions, and species (plants, animals and others) of savannahs. Agricultural substitutes for savannah species will be discussed as well as how to begin the transition from a farm’s current form into permanent agriculture... without crash-landing the checkbook!

The OEFFA Conference is a family event and will include activities for children all weekend. The Kids’ Conference (ages 6-12) will be orchestrated by Grace Gordon, an energetic student at Denison University, with help from Stratford Ecological Center’s Christa Hein. The Kids Conference will feature a number of exciting workshops that offer hands-on experience and encourage a simple lifestyle and respect for the land.

Parents of younger children (ages 0-6) are encouraged to use the children’s playroom, which will be centrally located across from the exhibit hall. “The Joyful Child” room will be designed and supervised by Rebecah Freeing, founding teacher at Briar Rose Children’s Center, a Waldorf preschool in Columbus, Ohio. Younger children can play, explore, and create with their parents or with the other children while parents attend adult workshops.

The conference will also feature a contra dance on Saturday night, with the live music of the Back Porch Swing Band and caller Steve Edwards (It’s like a square dance only you get to dance with more people! Everyone is welcome!), custom food featuring local and organic ingredients from many OEFFA and Ohio farmers and processors, an exhibit hall full of information, books, services, products for your well-being, and networking opportunities both in the exhibit hall and at specially designated meal tables (see page 19).

The OEFFA conference is a treat for anyone who is interested in sustainable agriculture and healthy food choices and offers learning opportunities for farmers, researchers, activists, and anyone who needs to eat!"
Welcome to OEFFA’s Newest OEFFA Members:
• Advancing Eco-Agriculture / John Kempf
• Teny Bannick • Matt Benedum • David Colvin
• Blue Moon Farm / Paul Grimm & Scott Winemiller
• Maureen Coyan • Darlene & Andrew Crow
• Susanna Dzejachok • Barbara Eaton • Eva Fried
• Sue Haidle • Robert & Kathi Herington
• Ryan Hottle • Jean Kelly • Jim & Suzanne Klatt
• Susan Landoll • Sherry MacDonald •
• Elizabeth & Shaun McCaslin • Carol Marnell
• Lloyd & Edna Miller • Christopher Norman
• Walter Pickens • Sharon Sachs • Penny Shore
• Steiner Cheese • Lexie Stoia • Swissland Cheese •
• Daniel & Mary Stutzman • Laurie Thompson
• Chad & Molly ſumbo •
... and lifetime member, Thomas Rapini

Thank you to all OEFFA’s 2006 Organization and Business Supporters
Cherry Orchard
Cherry Valley Resort
Clintonville Farmers Market
Crumbs Bakery
Del’s Bread and Home Cookin
Earth Tools
Fedco Seeds
Gannett Foundation
Hartzler Family Dairy
Hastings Mutual Insurance Company
HBO Productions
Hirzel Canning
Jane Goodall Institute
Lennonheads
Meshewa Farm Foundation
Mion Footwear
Northstar Café
OCIA Ohio Chapter 1
HD Organic Ohio
Organic Family Farm
Organic Valley
Family of Farms
O.U.R. Food
Rural Action
Sammy’s Bagels
Simply Living
Smith & Hawken
Spring Creek Tofu
Stan Evans Bakery
Unity East Church
USDA/SARE
Village Baker (Granville)
Walden Productions
Wieland’s Gourmet Market
Wild Oats Market
Worthington Inn
OCIA Ohio Chapter 1
HD Organic Ohio
Organic Family Farm
Organic Valley
Family of Farms
O.U.R. Food
Rural Action
Sammy’s Bagels
Simply Living
Smith & Hawken
Spring Creek Tofu
Stan Evans Bakery
Unity East Church
USDA/SARE
Village Baker (Granville)
Walden Productions
Wieland’s Gourmet Market
Wild Oats Market
Worthington Inn

Thank you to all OEFFA’s 2006 Organization and Business Supporters
Cherry Orchard
Cherry Valley Resort
Clintonville Farmers Market
Crumbs Bakery
Del’s Bread and Home Cookin
Earth Tools
Fedco Seeds
Gannett Foundation
Hartzler Family Dairy
Hastings Mutual Insurance Company
HBO Productions
Hirzel Canning
Jane Goodall Institute
Lennonheads
Meshewa Farm Foundation
Mion Footwear
Northstar Café
OCIA Ohio Chapter 1
HD Organic Ohio
Organic Family Farm
Organic Valley
Family of Farms
O.U.R. Food
Rural Action
Sammy’s Bagels
Simply Living
Smith & Hawken
Spring Creek Tofu
Stan Evans Bakery
Unity East Church
USDA/SARE
Village Baker (Granville)
Walden Productions
Wieland’s Gourmet Market
Wild Oats Market
Worthington Inn

Thank you to all our Individual Donors in 2006!
Vanessa Abel
(Wild Oats Market)
Deborah Baker
Sally & Rich Banfield
Sarah Bennett
Jennifer Boak (First National Bank)
Troy Bogdan
Wendy Bowman
Jon Cherniss (Blue Moon Farm)
Kristy & John Clay
Maralyn & Phil Conaway
Theodore Cope (Raven Rocks)
D G Cox (Lane, Alton, Horst LLC)
Mike Crowe (MRB, Inc.)
Rebecca Dale
Jeff Dean
Alvin Denman
Will Dewees
Michelle Emond
Debra & Jeff Eschmeyer
Victor Eyth
Holly Fackler
Jon Fortes (Lindey’s Café Polaris)
Joan Friedland
Robert Galo
Lynne & Roger Center
(Clintonville Farmers Market)
Abram Kaplan & Carol Goland
Jennifer & Matthew Greene
Bruce Grimm (Mustard Seed Café)
Leslie Grover
Bob Hamburg
John Harrison
Robert & Kathi Herington
Robert & Karen Hilgert
Brenda Homan
Nancy Hopkins Greene
Jacquelyn Hughes
Bill & Liz Hunt
Renee Hunt
Richard Jensen
Kris Johnson
Val Karikomi
John Knouse
Matthew Kraus Film
Lowell & Sandy Kuntz
Kate & Joseph Lagedrost
Kate Lainhart
Mike & Laura Laughlin
(Northridge Organic Farm)
Patricia Lee
Karl Liske
Mick Luber (Bluebird Farm)
Sherry MacDonald
Kevin & Katy Malhame
(Northstar Café)
Michael Martin (Sunflower Market)
Barbara Fultner & Jonathan Maskit
James McGregor
Penny & Michael Miller
Mary & Sam Moore
Richard Moore
Susan Moss
Deb Murphy
Toni Murray
Jon Offredo
Daniel & Mary
Elaine & Larry Perkins
Michael Pollan
Linda Ramey
Thomas Rapini
Harv & Pat Roehling
Kip & Becky Rondy
(Green Edge Gardens)
Nancy Rose
Sharon Sachs
Lisa Savage
Sharon Schnall
Lori Scoby
Barbara & William Shelby
Mason Shelby
Alan Spot
Doug Siefert
John Skaggs
Kaylene Smith
(Therapy Shoppe)
Roger & Gloria Smith
Tom Smith (Worthington Inn)
Ed Snively
(Curly Tail Organic Farm)
Erica & Russell Snyder
John Sowder
Rex Spray
Deborah Stinner
Sylvia Snail & Dr Albert Strous
Michael & Barbara Taxier
David Tetzloff
(G. Michael’s Bistro)
Geoffrey Tolles
Verna Vander Kooi
George Vaught
(Mushroom Harvest)
Gerald Wilkins
Stephan & Donna Wolr
Laura Zimmerman
(Clintonville Farmers Market)
Elizabeth Zultoski
(Casa Nuevo)

Thank You!
Together we can change the way Ohioans eat, one bite at a time!
www.oeffa.org
Small Farm Center Presentations Now Available Online

Powerpoint presentations from the Small Farms Center at the 2006 Farm Science Review are available online at the OSU Extension Sustainable Ag Team website at www.sustainableag.osu.edu. Topics available include:

- Developing Aquaculture Enterprises
- Blackberry Production • Growing Wine Grapes
- Branding Your Farm Products
- Free-Range Poultry • Micro-Irrigation
- Passing the Farm On to the Next Generation
- Meat Goat Marketing • Adding Value to Wheat
- Paw Paws • Applying for SARE Farmer Grants
- Direct Marketing • Estate Planning for Small Farms

Certification Coordinator... Continued from front page

Regulatory Research Institute, housed at OSU, where she “demonstrated a keen talent” for organizing systems and communicating technical information to lay people. “In short,” says OEFFA’s Executive Director, Carol Goland, “she seems to be a fabulous fit for our needs and, honestly, I don’t believe we could have hoped for anyone as qualified for the position — and passionate about organics — as Janie Marr.”

Although a move date has not yet been set, the OEFFA certification office will eventually be located in Columbus in or near the existing main office. It is hoped that this move will improve communication between OEFFA and OEFFA certification, and that the certification office will be able to provide a broader range of informational services.

Conference participants can meet Janie Marr in person at the certification both in the exhibit hall where she will join Steve and Sylvia. Stop by and say Hi!

Organic Inspector Training Held in Ohio

Anyone who has ever thought about being an organic inspector for OEFFA or other certification agencies, now has a chance to be trained close to home. OEFFA will be co-sponsoring two April training programs with the Independent Organic Inspectors Association (IOIA).

The Basic Organic Crop Inspection Training will be held April 14-18, 2007. Livestock Inspection Training will follow immediately on April 18–22, 2007. The trainings will be held at Heartland Retreat Center located off I-71 approximately 30 miles north of Columbus. Housing and meals will be available at Heartland.

The crop course includes instruction on the certification process, organic standards, conducting an inspection, audit trail requirements, investigative skills, report writing and ethics. The livestock course will cover dairy, poultry (meat and eggs), and slaughter animals.

Attendees will participate in classroom instruction and inspection field trips. Each attendee will complete a written inspection report and take a written test. Satisfactory scores on the inspection report and test are required to earn a Certificate of Completion, which is required in order to conduct inspections for OEFFA.

Applications for the courses are on the IOIA website (http://ioia.net/training.html) or can be gotten from the OEFFA certification office at 419/853-4060. Application deadlines are approximately six weeks prior to courses.

A Table with a Topic!

Anyone willing to host a table for a meal at the (a table with a topic), please contact Carol Goland at 740/398-9099. It is a great way to find others who are interested in the same things you are, and get other people excited about it!
Landscapes of Well-Being: Renewing People, Place, and Spirit

- Nutritionist Sally Fallon
- Permaculturist Mark Shepard
- Over 40 workshops
- Kids’ Conference and Playroom
  - Exhibit Area
  - Contra Dance
- Local and Organic Meals

March 3-4, 2007
www.oeffa.org

Time to Renew Your Membership? Check the date on your Mailing Label.
Student $10 • Single $35 • Family $50 • Small Business $60 • Nonprofit $50 • Business $100 • Individual Lifetime $500
Mail payment to OEFFA, PO Box 82234, Columbus, Ohio 43202 or call 614/421-2022 or renew online.

Organic Starters: H W Organic Farms (Grower #827) is taking orders for certified vegetable starters, 36 to 100,000 plants. Please phone 419/736-2117; or email hwgreen100@aol.com.

Turner Farm Seeks Three Interns: April-October. Start and stop times are negotiable. Hourly wage, housing available, bonus for those who stay through Oct. 15. Raise vegetables for a CSA and farm market. Call Melinda at 513/561-8482 (line 1). Turner Farm, 7400 Given Rd., Cincinnati, Ohio 45243.

Food Dehydrator - Capacity 1 bu. of fruit. 87”L x 32”W x 74”H. Free for hauling. Heated w/ electric baseboard heater; thermostatically controlled. Converted floral display case. Contact Harvey @ 419/668-9632 (north central OH).

Job Opening: SARE seeks a national communications specialist to advance knowledge about the benefits of sustainable agriculture to a variety of audiences, particularly farmers. The position is based at the University of Maryland. For more information www.sare.org/about/comm_specialist_job.htm and apply by March 2.

Market Manager: Hyde Park Farmers’ Market in Cincinnati is looking for a Market Manager for 2007. The Market Manager is responsible for making sure the market runs smoothly including setting out cones the evening before, arriving by 9:00 on market day (Sunday) to set up, selling things and distributing information during the market (10:00-2:00), and cleaning up afterward. The Market Manager is a paid position. Please call Mary Ida Compton, if interested, at 513/561-1205.

Greenhouse and Marketing Manager: Shepherd’s Corner in Blacklick, Ohio, seeks a part-time manager to supervise organic vegetable and flower propagation for three acres of gardens and various landscape features, and the coordination of direct marketing and wholesale distribution operations. Shepherd’s Corner is a supported ministry of the Dominican Sisters St. Mary of the Springs. For more information please call 614/416-1045 or email employment@columbusdominicans.org.