November Planning Meeting

What do you think OEFFA should be doing to meet its vision for a healthy food and farm system? What are the group’s top priorities, and what activities should it be taking on in the coming years?

OEFFA members will have a chance to help define the organization’s future by participating in a long-term planning meeting on Sunday, November 11, 2007.

A variety of perspectives and experience are needed to enrich the discussion as working groups define goals and identify activities to fulfill those goals. All are welcome: long-timer, recently-joined, active, and not-so active members.

And while this process is taking place at the annual membership meeting, we’ll still have our potluck lunch—traditionally a great potluck meal!

Interested OEFFA members need to contact the Chair of the group they wish to participate in by November 1 in order to receive planning materials. Be prepared to participate in a day of concrete thinking, courteous listening, and focused exchange. Also, bring tableware for yourself and a dish to pass!

Education, Research and Extension: Charlie Frye
330/625-5931, revnancy75@msn.com

Marketing: David Benchoff
419/282-0164, ambanz1@hughes.net

Policy Development, Networking: Brett Joseph
440/599-2109, brett_joseph@earthlink.net

Organizational Development: Steve Edwards
513/681-7933, stedwards@fuse.net

Certification Program: John Sowder
614/840-0991, jtsowder@aol.com
I t is easy to see that we are entering a new season. The days are getting shorter and a little cooler, the trees are turning color, and the produce at the farmers’ markets is switching from tomatoes and peppers to potatoes and winter squash. For me, fall is a great time to take a moment to reflect on the growing season and examine what has worked and what has not, what changes I can make to improve our farm, and more importantly to ask if we are headed in the direction that we want to go. OEFFA is at a similar point, and the Board has decided to use the fall meeting as a long-term planning meeting. Please take time to read the article about this meeting on the front page, and plan on attending. It will be a day of hard work, but there is always time to socialize and talk to friends both new and old (Oh yea, and enjoy the good food!).

At last year’s fall meeting, we spent some fun time talking about OEFFA trivia. Attendees were able to learn some pretty interesting things from OEFFA’s past, and it occurred to me that we need to collect this information and make it available to our membership. So, for our members who have historical knowledge of OEFFA, please spend some time during the off season to write down your recollections and send them to me (email northridgeorganicfarm@hotmail.com or 4211 Van Fossen Road, Johnstown Ohio 43031). For the newer members, if you have any historical questions, send those to me also. I am looking forward to seeing everyone at the fall meeting, and until then I hope that in all parts of your life, your harvest is bountiful.

- Mike Laughlin, OEFFA Board President

OEFFA News • ISSN 1087-6626 • Vol. 27, No. 5
Published by the Ohio Ecological food & Farm Association 41 Croswell Rd., Columbus OH 43214 614/421-2022 www.oeffa.org
EXECUTIVE DIRECTOR: Carol Goland Phone: 740/398-9099; Email: cgoland@oeffa.org
OFFICE ADMINISTRATOR: Laura Wies Phone: 614/421-2022; Email: oeffa@oeffa.org
MEMBERSHIP SERVICES COORDINATOR: Andy Hupp Phone: 614/421-2022; Fax: 614/421-2011, Email: oeffa@oeffa.org
NEWSLETTER EDITOR / PUBLICATIONS: Anne Bulford Phone: 740/787-2871; Email: newsletter@oeffa.org
CERTIFICATION: Janie Marr Werum, Lexie Stoia, Steve Sears, Sylvia Upp; Phone: 614/262-2022, Email: organic@oeffa.org

The Ohio Ecological Food and Farm Association news is published bimonthly as part of the educational mission of OEFFA, a nonprofit organization for farmers, gardeners, and citizens interested in ecological agriculture and creating a sustainable alternative food system.

Members receive the newsletter as part of annual dues of $10 (student), $35 (individual), $50 (family), $50 (family farm), $50 (nonprofit), $100 (business), $1000 (individual lifetime). Subscription only is $20/yr.

Editorial and advertising correspondence may be sent directly to Anne Bulford at 10600 Mt. Olive Rd., Hopewell, Ohio 43746 or newsletter@oeffa.org. Unsolicited manuscripts welcome. Membership information is available on the OEFFA website at www.oeffa.org or from the Columbus OEFFA office (see address above.)

Opinions expressed in OEFFA news are those of the authors and do not reflect the opinions of the membership, officers, or directors.

OEFFA does not endorse the products or services of any advertiser, and reserves the right to refuse placement of inappropriate advertising.

OEFFA Ed Inc. is recognized as a nonprofit organization by the Internal Revenue Service, and donations to OEFFA Ed are deductible as a charitable contribution to the fullest extent of the law.

OEFFA shall be a democratic association of charted grassroots chapters, existing within state bylaws, working together to create a promote a healthful, ecological, accountable and sustainable system of agriculture in Ohio and elsewhere.

Contents copyright © 2007 by the Ohio Ecological Food and Farm Association. Reproduction permitted provided credit is given, with the exception of reprinted material.

Next deadline
Nov 15, 2007

OEFFA News • Fall 2007 •
Seeking OEFFA Board Nominees

The nomination committee is now seeking nominations for OEFFA Board members. Several seats will be open. If you would like to make a nomination, please contact Charlie Frye at 330 / 625-5931 or revnancy75@msn.com. Nominations should be submitted before November 11. 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 17-18 (Granville).

Welcome to OEFFA’s Newest Members!

Lucille Marie Beachdell • Jonnie Benzimra and Denise Brown & Jonnie • Donna Betts • Leesa Brown Matt Burkholder • Kathleen Capuzzi • Lisa Cyrocki Richard Dirienzo • Sharon DuVall • Megan Rose Forman Daniel Fullencamp • Kevin Fulton • Daniel Grahovac Grailville Farm • Randy Gregg • Grimes Horticulture Rachel Hammerlein • Daniel Hochstetler Roy and Rebecca Jones • Mike Kauffman Elizabeth and Keith Keyser • Paul and Tim King Dale Kinney • Chris Larson-McKenzie • Tim Leonard Jay Liebrandt • Adam and Sarah Mancino Steve and Joyce Marty • Kim McCoy • Leroy Meyer Kelly Capuzzi and Tony Minamyer • Don Neeper Alert Nowjack • Wendy and Martin Neutzel Roseann Pavlick-Stoehr • Nate Pirogowicz Leslie Poindexter • Charles Prince • R W Sauder Leona Rechsteiner • Ken Rider • James Rudnick Mark and Deborah (Wadsworth) Schemmel David Sever • Jane Snyder • Susan Stanford Dennis Talani • The Uptown Market • Richard Thomson Turk Brothers Custom Meats • Todd Vehorn Paul Weber • John Weedon • Ken Wiles Gary Goosman and Mary Ann Westendorf Ann and Peter Williams • Dennis and Kristen Wood Piper Woods • Robert C. and Rachel Yoder

Peter Bulford helped to move the dairy goats for milking at a demonstration during the 2007 Ohio Green Living Fayre at Flying J Farm. The educational event was held in part as a fundraiser for OEFFA and Simply Living. Thanks!

The Organic Chef Showdown at Wild Oats featured Chef Ugur Gulcur from Wild Oats (foreground), and Chef Tony Miller of the restaurant Latitude 41 (the eventual winner) (background). The event drew a nice crowd and raised over $1,600 for OEFFA. Thanks everyone!

Rich Tomsu and Ann Fugate proudly display their farm-fresh organic garlic varieties at the second annual Garlic Festival this summer. The event featured music, food, kids’ activities, and most of all, garlic!

It’s a walking garlic! OEFFA Board member and event co-organizer Lynn Genter dressed as a garlic bulb to celebrate at the second annual Garlic Festival hosted by the Capital Chapter of OEFFA. Each year the Garlic Festival celebrates the wonderful diversity of flavors and uses of garlic.
**Cornucopia Institute Brings Aurora Organic Dairy to its Knees**

By David G. Cox

Mark Kastel (Senior Policy Analyst) and Will Fantle (Co-Director) of The Cornucopia Institute have spent the majority of the last four years of their lives investigating Aurora Organic Dairy, one of the nation’s largest suppliers of organic milk to the private label market, and trying to get the federal government to heed their claims. Cornucopia’s investigation included surveillance of the Aurora farms and the submittal of several complaints to the USDA’s National Organic Program (NOP) which as the readers of this newsletter know, is responsible for enforcing the nation’s organic laws and regulations. Initially the complaints filed by The Cornucopia Institute fell on deaf ears, even to the extent that some of them were summarily dismissed and closed without even an investigation.

Well, the efforts of Kastel and Fantle have finally paid off. USDA’s NOP finally investigated the complaints of Cornucopia and found that Aurora Organic Dairy has indeed been violating the Organic Foods Production Act (OFPA) from at least 2003 to the present, just as Kastel and Fantle claimed. This is significant because Aurora supplies organic milk to several national retail outlets, including but not limited to Wal-Mart, Costco, Safeway (except in California), Target, Giant and, at one time, Trader Joe’s, which means that consumers who were buying what was alleged to be organic milk from these retailers were actually buying nothing more than conventionally produced milk.

Specifically, what happened was this: Mark Bradley, the Associate Deputy Administrator of NOP, after investigating Cornucopia’s complaints, issued in April 2007 a “proposed” notice to revoke Aurora’s organic certification. In that proposed action, Bradley and the NOP made clear several significant findings. In particular, Bradley found that Aurora had “willfully” violated several provisions of OFPA, including, in part, (1) not providing access to pasture for their cows, (2) entering conventional dairy animals into its organic production at its Texas facility, (3) moving organic animals from its Colorado facility to a third-party conventional facility in Colorado where the animals were raised conventionally by the third-party, and then moved back to its Colorado organic facility, (4) sold, labeled and represented milk as organically produced when in fact it was not organically produced, and (5) failed to document its activities sufficiently to allow its certifying agent to readily understand whether Aurora could demonstrate compliance with OFPA.

Because Bradley’s and the NOP’s action was a proposal, Aurora apparently rushed to the negotiation table and structured a settlement in order to ward off the effects of a revocation. In August 2007, USDA and Aurora Organic Dairy entered into an administrative “consent agreement” which addressed the findings and violations contained in the April proposed revocation. According to the terms of the consent agreement, Aurora is basically given until October 2008 to come back into compliance with OFPA and its implementing rules and is required to change its operational practices.

For example, Aurora must permanently remove all of the conventionally raised animals from its organic herd; it must provide all dairy animals (whether lactating or not) with “daily” access to pasture from at least May 1 to September 30; all of its lactating animals must have access to pasture at a ratio of no more than four animals per acre, and its dry animals at a ratio of no more than five animals per acre; and the size of its 4,200 herd must be reduced in accordance with the pasture metric described above. Aurora has one year to demonstrate compliance with the terms of the consent agreement or risk losing its certification status as “organic.”

Continued on pg. 9
Should My Farm Be a Business?

The season is winding down, and once the gardens and fields are put to bed, you can spend more time on the business side of things.

At some point, you need to decide whether or not you are going to Become an Official Business. You know, register your name with the state, file tax forms, and the like. Unless you plan to operate as a glorified garage sale for the rest of your life, you will want and need to do this.

No one was more full of dread at this process than I was three years ago. The whole world of legal issues and taxes and insurance and social security forms for employees seemed to call for advanced degrees. But I discovered that by breaking these tasks into small components I could tackle them, that many people were available to advise me, and I found I was quite capable of handling it. So are you.

First, a disclaimer. I am not a lawyer, nor do I play one in OEFFA columns. I am going to describe my experiences and offer you some resources. You must investigate further and find out what's best for your own operation. I'm not a big fan of corporate business models, as I ranted last issue, but basic business operations are important.

Your choices include being a sole proprietorship, a partnership, a Limited Liability Company (LLC), or a corporation. Some farms decide to become non-profits or cooperatives. There are more types of business structures, but I'm going to talk about the main three—sole proprietorship, partnership, and LLC.

You are a sole proprietorship if you are a one-person operation. This business doesn't have to be registered with the Secretary of State or file any special papers. You and your business are considered to be the same entity. You file your personal income taxes reporting business income and losses, and you are responsible for any debts or court judgments if somebody sues you.

A partnership is just like a sole proprietorship except it's a business owned by two or more people. Again, no paperwork is required. The owners just pay taxes on their portion of the business income (or report loss) on their personal income tax returns and, again, the owners are liable for debts and judgments.

You are doing the responsible thing if you go at least this far, in operating professionally, and you get the benefit of tax deductions if you experience a business loss. Of course, it is absolutely expected that you would have an accountant help you file your taxes, since the whole deduction process is complex. An accountant will save you money you didn’t even know you had coming, even if you are making a profit. I was amazed at how much money we saved by having an accountant; for us the return was 10 times, literally, the cost of his fee.

But I want to describe in more detail the third option, forming an LLC. A sole proprietorship or partnership works well when you are in a business that isn’t likely to get sued or if you don’t need to borrow much money to start up. We didn’t borrow start-up money, but farming is a business in which it is quite possible to get sued.

Your dog is menaced by some obnoxious children while at your farm, and he bites one. The parents sue for money for all the anguish and to pay for the plastic surgery needed to repair a small nick in the child’s chin. Folks, it happened. A customer might get sick after buying an egg or spinach and blame it on you. Somebody might want a tour of the place, step on a rake and brain themselves. Slip off the front walk and tear a knee ligament. Wander into the pond and drown. It has all happened. And if you are not legally protected, they can take everything you own. (Note: liability insurance can be the topic of a later column.)

That’s the primary benefit of an LLC. In this business, you create a corporation that owns everything – the tools, the equipment, and all the capital, basically (not necessarily the land). In other words, the business itself. Then, if you are sued, only the business is liable for paying a judgment, and your personal property is protected.

A second reason to incorporate is the “pass through” tax benefits. Income tax isn’t assessed on the business itself. The income or loss is shown on a tax return that is filed in the name of the business (again, you want an accountant), and then the owners/members report that amount on their personal tax returns and pay any necessary tax. If you operated at a loss, you may get a refund. This doesn’t even get into capital depreciation, mileage, and all kinds of tax benefits your accountant will make sure you get.

Continued on pg. 8
Friends sit by the fire-cooked kettle of soup at Flying J Farm during the Ohio Green Living Fayre this summer.

The Fayre, which featured a solar stage, booths, demonstrations, workshops, music, good food, and more, hosted nearly 800 guests interested in green living and was held, in part, as a fundraiser for OEFFA and Simply Living.

Basic Garden Tips

Don’t forget your garden in the fall. It needs to be tucked into bed for winter! According to OEFFA member and newsletter contributor Joan Richmond, all the dead plants should be removed “to avoid harboring pests that will have a jump start in the new season. Fungi, bacteria, early blight, mildews, gray mold fungus, root rot, and wilt can over winter in old foliage, stems, roots, and withered vegetables. If you haven’t already, start a compost pile!”

So don’t forget it... bed it.

A WORD FROM THE ORGANIC POLICE

If your farm is due for renewal, and you have not yet sent in your renewal applications, you must do so immediately--along with your late fees--to maintain your certification. If we do not receive those shortly, we will have to suspend or revoke your certificate.

If you have received a letter from us because you haven’t sent in information requested by the inspector or by us, you must do so immediately.

If you have received a letter from us that we will revoke your certificate, we will do so unless we hear from you. If you are revoked, you will not be able to be certified by any certifier for five years. However, if you surrender your certificate, you can apply anytime in the future.

We are letting you know that we are doing this because that’s what the rules of the NOP say. We must enforce these rules or lose our accreditation, and then we all lose. So, please heed this warning, or the Organic Police will be shredding your documents!

Certification Report

By Janie Marr Werum,
OEFFA Certification

Steve, Sylvia, and I have been very busy this summer issuing certificates, approving products, and maintaining contact with many of you. We have three new inspectors on board, and have a new certification assistant, Lexie Stoia, working from the Columbus office. We’ve had almost 500 applications this year, a new record!

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

Basic Garden Tips

Don’t forget your garden in the fall. It needs to be tucked into bed for winter! According to OEFFA member and newsletter contributor Joan Richmond, all the dead plants should be removed “to avoid harboring pests that will have a jump start in the new season. Fungi, bacteria, early blight, mildews, gray mold fungus, root rot, and wilt can overwinter in old foliage, stems, roots, and withered vegetables. If you haven’t already, start a compost pile!”

So don’t forget it... bed it.
Autumn Pastas

In September and October I find myself cooking one pasta dish after another. And why not? There are so many ways to serve it, especially if you have a bounty of autumn vegetables fresh from the garden or farmers’ market. Here are some of my trusted staple recipes for one-dish meals featuring early autumn veggies and herbs. All are great with fresh garlic bread.

It’s a good time of year to make garlic bread spread. The recipe below can be doubled or tripled. Freeze it in small tightly covered containers and take out as needed all winter to make garlic bread to accompany your soups and pasta dishes.

**Swiss Chard with White Beans and Pasta**

1 bunch Swiss chard, any variety
2-4 cloves garlic, sliced
1 med. onion, sliced
2 tab. olive oil
2 qts. plum tomatoes, chopped, or one 28 oz. can
1 tab. dried oregano
2 tab. fresh basil and/or parsley
1/2 tsp. dried marjoram or 1 tab. fresh
Salt and pepper to taste
1 can great northern beans, drained
12 oz. to 1 lb. pasta (mostaccioli or cavatelli)
Freshly grated Parmesan cheese

Saute garlic and onion in olive oil in a large pan for 2 minutes. Add sliced chard stems and cook, stirring till they begin to turn tender. Add tomatoes and spices. Reduce heat and simmer, stirring occasionally, for 5 minutes. Meanwhile, prepare pasta according to directions. Add coarsely chopped chard leaves and salt and pepper to taste. Cover and simmer till chard leaves wilt, about 5 more minutes. Add beans and heat through. Serve over cooked pasta topped with cheese. Serves 4-6.

**Autumn Pasta with Chicken and Sweet Peppers**

12 oz. bowtie pasta
2 med or one very large red sweet pepper, 1 inch squares
1 med Japanese eggplant, sliced
3 tab. olive oil
3 cloves garlic, minced
2-3 cups sliced green beans, broccoli and/or zucchini strips
1/2 cup loosely packed basil leaves, coarsely chopped
1/4 cup flat parsley, chopped
2 cups cooked and sliced chicken
Salt, pepper, and garlic powder to taste
Parmesan cheese

Saute eggplant and peppers in olive oil with garlic until eggplant is tender. Remove from heat. Meanwhile, prepare pasta. Add the green beans, broccoli, or zucchini strips to the salted pasta water in the last 5 minutes. When veggies and tender and pasta is done, drain and toss with the pepper and eggplant mixture. Add herbs, salt and pepper, and a generous handful or two of Parmesan cheese. Serve with more cheese if desired.

**Bowties with Arugula Pesto**

1/2 lb. green or yellow wax beans
12 oz. farfalle or bow-tie pasta
1 pt. cherry or grape tomatoes, halved
(or, one sweet red pepper, cut in strips)
1 cup Italian blend shredded cheese

**Arugula pesto:**

1/4 cup chopped walnuts
1 bunch arugula (5 oz.)
1/4 cup parmesan cheese
1 tab. lemon juice
2 tab. olive oil
2 cloves garlic, sliced
1/4 tsp. salt

Trim beans and slant-cut into 1 inch pieces. Cook pasta according to directions, adding beans during last 5 minutes of cooking. When beans and pasta are both “al dente,” drain and rinse. Meanwhile, grind pesto ingredients in a blender till smooth. Mix with pasta and beans. Pour into serving bowls and top with a handful of cherry tomato halves and a sprinkling of shredded cheese.

**Garlic Bread Spread**

1/4 cup butter
1/4 cup olive oil
3 or 4 cloves hardneck garlic, peeled and sliced thinly
1/4 tsp. salt
1/4 cup chopped fresh parsley

Blend all in food processor till smooth. Spread on bread and toast for great garlic bread. Keep covered in refrigerator for up to two weeks, using as needed. Can be frozen.
I will outline the basic procedures you will follow to establish an LLC, but Get Thee to a Lawyer and follow professional advice. First, go to the Ohio Secretary of State (SOS) website (http://www.sos.state.oh.us/). Right at the top of the site is a box called “Business Services.” The first thing you need to do is check name availability, for which there is a link. This allows you to search the Ohio records to make sure you have a name that is distinguishable from other registered businesses.

The site recommends that you choose 2 or 3, just in case. Hair salons tend to have problems with new names, but probably your farm name is unique. But don’t assume you will get your name. I thought ours was unique, one that we settled on after weeks of various combinations. It’s difficult to come up with a farm name that doesn’t sound like a subdivision. We saw two pheasants chasing each other at the bottom of the hill near the creek, so I thought “Pheasant Run Farm” would be cool. Nope. Condos in Ashland. We have a lot of hickory trees, but clearly that wasn’t going to work. We finally settled on “Meadow Rise Farm,” given that we are in a meadow on an east-facing hill. We thought “Rise” was really original. Later we found out there is some place in England with that name and one in Pennsylvania. But we’re okay, since we’re the first one in Ohio. That means that whoever is selling produce at a central Ohio market that shall remain unidentified ought to stop using our name (ahem).

According to the state site, you can check availability by phone, email, or the on-line database, all for free. Also, you can reserve a name for up to 180 days prior to filing your LLC papers. This costs $50. If you think you need to, go ahead, but I just filed everything all at once and saved the name reserving fee.

Next, the papers. You can have a lawyer do all of this for you, or you can go to the SOS website and download the papers as a .pdf file. I filled mine out as a draft and then my lawyer did the final copies. That will save you some lawyer fees.

To get the papers, click on the “Obtain Business Forms” link in the Business Services box. You want form #533 called Organization/Registration of Limited Liability Company. Click on the Adobe Acrobat Reader icon. Read it, and then ask your lawyer to explain the details. They are not inordinately complicated. You are going to create Articles of Incorporation, in which you state the purpose of the business, and its location, decide on a “statutory agent” (who makes decisions), and how the shares are divided up among members (maybe just you and your spouse), maybe create bylaws, and say how much initial capital contribution you’re going to pony up (we did $500 – you just need to have it in the business bank account [so, that implies, go open one after you get your forms sent in and receive your EIN number (see below)]).

Again, if this sounds confusing, a good law adviser will make it very clear to you. He or she might even have examples from other similar work. You just supply the information. The lawyer will make sure everything is in proper legal language.

After filing with the SOS, you will receive a “Charter number” from the state and then you use that to get a Federal EIN – Employee Identification Number from the IRS. Check with the IRS website under the “Businesses” link. You can get one by mail or phone by using form SS-4, or like me, you can do it on-line (http://www.irs.ustreas.gov). This process is very straightforward. The EIN is like a Social Security Number and is a tax ID number for your business. You’ll need it if you plan to hire interns or employees, and it’s also handy for filling out those forms that exempt you from paying state sales taxes on some agricultural purchases (individual stores have these for you to fill out). The IRS will send you a copy of what’s exempt if you ask. (Sales tax exemption is a separate issue from LLC, but it highlights another advantage of going through all this.)

In sending in your LLC application, a filing fee of $125 goes to the state. Your lawyer will probably charge somewhere between $300-750, depending on the work.

A few serious rules do apply if you plan to operate as an LLC. You can’t just fill out the forms and forget about it. Create a “corporate book” – which doesn’t have to be anything fancy. In it, you have your Articles of Incorporation paperwork, your financial/bank statements and records/books, tax returns, insurance information, and the like. Again, ask your lawyer for what you need here, and update it at least yearly.

Basically you are establishing legal proof that you are indeed operating as a corporation and not just using the LLC status as a front. In fact, those who do this and get sued are in trouble. If someone is sued and the plaintiff can prove, through lack of evidence (the corporate book), that the LLC is not truly operating as an incorporated business, this is known as (piercing the corporate veil) and that owner will be personally liable for debts and judgments.

But don’t let this lead to a mental breakdown. Just keep good records like you always do.

In sum, read more about different types of businesses, get advice, and decide what’s best for you. I have never regretted going through the process of setting up an LLC. The returns have more than paid for our costs. Whatever you decide, being professional is just good Business.
Look for Community Shares and OEFFA in your Company’s Workplace Giving Campaign

Community Shares of Mid Ohio connects people to local non-profits working on the issues and causes they care about most. Community Shares member agencies are community-based, volunteer-led non-profits that prevent family, school, and neighborhood violence, homelessness and hunger, child abuse and neglect, and environmental devastation; protect civil and human rights; and increase adult and children’s literacy, healthful living, safety, and social justice.

Community Shares of Mid Ohio and its forty-six member agencies will be participating in many workplace campaigns in 2007. If your central Ohio workplace does not include Community Shares, ask your campaign coordinator how you can make a gift through donor option to Community Shares or to OEFFA. Please also encourage your family, friends, and coworkers to consider giving to Community Shares and its member agencies at the workplace.

You can reach Community Shares at 614/262-1176, or email comshare@sbcglobal.net. Community Shares is on the web at www.communityshares.net.

New Voices

SARE is proud to announce its New Voices contest, which will give “New Voices” in agriculture the opportunity to share their ideas with the leaders of the sustainable agriculture community. SARE seeks written, audio, and/or video submissions that articulate emerging perspectives and illustrate an inspirational and pioneering vision for the advancement of sustainable agriculture over the next 20 years.

www.sare.org/2008Conference/newvoices.htm

Cornucopia Institute ...
Continued from pg. 4

Under OFPA, an entity that loses its organic certification can lose that status for five years, which is a big deal to a company that sells milk to retailers all over the country.

The consent agreement with Aurora is significant for several reasons. First, it demonstrates that Kastel and Fantle have been vindicated in their claims and assertions these last four years. In addition, it demonstrates that Bradley and the NOP are willing to stomach the political fallout that may result from taking enforcement action against one of the largest organic dairy players in the industry. Also, it demonstrates that the so-called “organic” dairy industry has become a target for enforcement and compliance, and that large scale organic dairy industry practices and production methods are going to change such that operations will be reduced in scale. Finally, it means that organic milk sold under such labels as “O-Organics,” “Woodstock Farms,” “High Meadow,” “Nature’s Promise,” or “Archer Farms” have been willfully misrepresented since at least 2003.

The organic movement can give its thanks to Mark Kastel and Will Fantle for their efforts at uncovering this masquerade, and to Mark Bradley and his staff at the NOP for taking action against Aurora. Hopefully, these recent actions will serve as a wake-up call for other large scale so-called “organic” dairy farms throughout the nation that have weakened the integrity of the green label the organic movement is proud to have created.

Gary Cox is an attorney with the Columbus law firm of Lane, Alton & Horst LLC, a former Senior Assistant Attorney General for the State of Ohio, and a former organic vegetable farmer. 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.
Welcome to Fall! Those of us who garden are caught between wanting summer to go on forever and secretly hoping for a surprise frost to lighten the work load. Whatever your outlook there will soon be more time for reading. Here are two of my recommendations.

Farms & Foods of Ohio:
From Garden Gate to Dinner Plate

One of our own OEFFA members, Marilou Suszko, takes you on a journey throughout Ohio where you’ll meet the unique farming personalities dedicated to growing, raising, and preparing wonderful foods to grace your family’s table. Join her in the fields, in the barns, and out in the vineyards through these wonderful stories accompanied by delicious recipes that highlight farm-fresh tastes. Treat yourself to a luscious cup of White Hot Chocolate, and a warm Multigrain Apple Pecan Scone. This is a hard cover, 6”x 9”, 240 pages, with black and white photographs and illustrations. You’ll be surprised how many of your fellow OEFFA members you will meet in this great book. A nice buy for just $24.95.

Conversations with Wendell Berry

Since 1960, Wendell Berry has produced one of the most substantial thematic bodies of work of any modern American writer. In more than fifty books—novels, short stories, poems, and essays—he has celebrated a life lived in close communion with neighbors and the earth, and has addressed many of our most urgent cultural maladies, especially food and its production, distribution, and consumption. His essays urge us to think and act responsibly as members of a community—both human and natural. Volumes of his poems seek to wed us to nature and realign our vision with its mysteries. His growing Port William cycle of novels offers us a fictional model for understanding, for compassion, and for living in constant regard for others.

Conversations with Wendell Berry gathers, for the first time, interviews with the writer ranging from 1973 to 2006, including one never before published. For readers acquainted with Berry’s work, this book offers insights available nowhere else. It reveals the main currents of his life’s work. What emerges is a citizen-writer profoundly affected by agricultural and community issues here at home and in the world. This 7” x 9” soft cover contains 18 conversations, is 218 pages long, and sells for $20.00

Many people already recognize Back40 as the big book store at the OEFFA conference. Now, longtime OEFFA members Herm and Linda have set up a program to benefit OEFFA financially. OEFFA receives a 5% -7.5% donation on all orders placed through the Back40Books link on the OEFFA website at www.oeffa.org. If you order by phone (866/596-9982), be sure to mention that you are a member of OEFFA.

OEFFA Benefits When You Shop Back40

Back40Books stocks quality books on small scale farming, gardening, homesteading, natural building, conscious living, and more. Back40 has each title on the website in stock.

Would you like that electronically or delivered in ink on recycled paper?
The OEFFA News is now available electronically. If you are an OEFFA member and would like to receive your newsletter via email instead of receiving a hard copy in the mail, please check the box below and return it to the OEFFA office or call the office at 614/421-2022.

☑ I would like to receive my OEFFA Newsletter electronically instead of receiving a hard copy.
Name: ____________________________ Email Address: ____________________________

Please return to OEFFA, 41 Croswell Rd., Columbus, Oh 43214 or email oeffa@oeffa.org.
Underserved Producer Grant Writing Assistance Project

Michael Fields Agricultural Institute announces a new project, funded by USDA’s Risk Management Agency (RMA) that pays experienced grant writers to assist producers in submitting proposals to federal agencies that can support their work. The project places priority on serving socially disadvantaged farmers and ranchers, including women, African Americans, American Indians, Alaskan Natives, Hispanics, Asian Americans, and Pacific Islanders.

The project seeks to assure that language and culture are not a barrier to successful application; to build ties between communities of underserved producers and local institutions; and to engage other USDA programs in coordinating with RMA to build the capacity to provide such assistance. The project has received a one-year RMA Partnership grant that began September 10, 2007.

For more information about how this project can help underserved producers, or if you are an experienced grant writer interested in helping producers through this project, please contact the Deirdre Birmingham at deirdreb@mindspring.com or 608/967-2362.

Events

All about Garlic - Tuesday, October 16, 10:30-4:30, Cincinnati, OH. Learn all you need to know to raise garlic! Lunch is included. Optional 8:30 am start to help with farm animal chores. Come prepared for the weather and the possibility of mud. Registration limited to 15 participants. Register by calling the OEFFA office at 614/421-2022. For more information contact: Bonnie Mitsui at 513/561-8482.


8th Annual Ohio Farmland Preservation Summit: "Growing our Economy Through Agriculture" - Thursday, November 1, 9:30-3:30, Reynoldsburg, OH. Farmers, landowners, local officials, land trusts, citizens, and agency personnel will network and strategize how to preserve Ohio farmland. Contact: Jill Clark at 614/247-6479 or visit http://cffpi.osu.edu/summit.

Permaculture Workshop with Mark Shepard - Saturday, November 3, 9:00-12:00, Highland Heights, KY. Mark Shepard will be presenting on Rural and Suburban Permaculture as he discusses how to add value to land by incorporating edible and woody landscapes designed for people and wildlife. In the afternoon Mark will be doing a visit/analysis of a local farm, located 10 miles further south. RSVP at vaughng@nku.edu, or 859/572-2600 by October 26. Space limited.

Saving Authentic American Foods - November 2, Pittsboro, NC. The American Livestock Breeds Conservancy (ALBC) will hold its 30-year Anniversary Conference and will host a Renewing America’s Food Traditions (RAFT) Picnic. This will be a rare opportunity to sample unique local endangered foods while celebrating ALBC’s 30 years of conservation of livestock and poultry breeds. Space is limited. Picnic, $50. For more information about the conference (November 2-4), or the picnic, visit www.albc.usa.org, or phone 919/542-5704.

Organic Crop and Livestock Production: Beginning Organic Farming Certification - Thursday, November 15, OARDC/Wooster, OH. Moderators and attendees at three conference sites will be linked electronically and will interact and information exchange. 419/354-9050.

Consumers are finding another reason to be thankful this coming holiday season. Thanksgiving Boxes will be available again this year through OEFFA chapters including the Heart of Ohio Chapter just north of Columbus and the Athens Area chapter in Southeastern Ohio.

In the past, Boxes have included farm fresh squash, potatoes, eggs, flour, spinach, onions, beets, broccoli, leafy greens, fresh herbs, apples, and recipe suggestions, all from local organic and sustainable farmers. Consumers can also order their organic farm fresh turkeys from chapters offering Thanksgiving Boxes.

For more information about Thanksgiving Boxes from the Heart of Ohio Chapter, please visit wwwoeffa.org or call Carol at the office at 614/421-2022. For more information about the Athens Area Boxes, please contact chapter president Ed Perkins at 740/664-3370 or perkaber@juno.com.
Time to Renew Your Membership?
Student $10 • Single $35 • Family $50 • Farm Family $50 • Nonprofit $50 • Business $100 • Individual Lifetime $1000
Mail payment to OEFFA, 41 Croswell Rd., Columbus, Ohio 43202, call 614/421-2022, or renew on-line.

For Sale - MF 236 front end loader. Fits most series tractors. $1,875. Call 937/372-7411.


For Sale - Large Square Bales 800 lbs for $75.00. Big Round Bales 700 lbs for $65.00. All First Cutting Clover. Delivery available. Contact Dean McIlvaine at 330/466-2545.

Gardener Wanted - 2 bedroom cottage for small family or couple who want to garden organically. House and 3-acre potential commercial garden located on 160-acre organic cattle farm; 1,500 gallon tank provides water from the main barn roof. Contact Bob Harris at 513/523-0079 or rkharr@aol.com. Farm currently certified organic.

For Sale - 1945 Allis Chalmers Model C, good condition, two new rear tires, 6' belly mower. $1,500 or best offer. 614/870-9101

OEFFA Member Andy Reinhart proudly shows off his plentiful tomatoes at a well attended OEFFA farm tour this summer.