Apprenticeship Program: A Call for Participants
By Mike Anderson, OEFFA Organic Ed

Due in large part to the dedication and determination of OEFFA member Trish Mumme, the OEFFA apprenticeship program is working better than ever. This year’s call for participants has to begin with a heartfelt thanks to Trish for the time and sustained effort that she provided to keep this valuable program flourishing.

Host farmers and potential apprentices can access this service on-line. Start at the OEFFA website, and click on the Apprenticeship Program link. Helpful advice for host farmers and apprentices is provided, along with an on-line application. The applications for host farmers and for apprentices are both straightforward, and the farmer’s coordinated with information from the Good Earth Guide. Apprentices can browse the descriptions of host farms, and host farmers can browse apprentice applications. From there host farmers are free to contact potential apprentices directly, and apprentices are free to contact any host farm that appeals to them. Everyone can update their listing as often as they would like. This is a very easy system to navigate.

The strength of the apprenticeship program is its flexibility. Some apprentices are seeking placement on a specific type of farm, or in a specific geographic area. Host farmers may be seeking apprentices with on-farm experience, or with an interest in their type of farm system. The web based profile allows all participants to target their search and to

Home Cooked Conference

Coming home to eat a healthy home cooked meal, no matter how simple or complex it may be, nurtures the body and feeds the soul.

This year’s OEFFA conference, titled “Coming Home to Eat,” will be held in Granville on Saturday and Sunday, February 16-17, 2008. Family farmers, gardeners, consumers, researchers, and community food activists will spend the weekend learning from each other and sharing stories of good food and exciting local food systems that work. The conference will feature two keynote speakers, an exhibit hall and poster session, a book signing, kids’ conference, child care, contra dance, and nearly 50 educational workshops led by farmers and community leaders dedicated to local, organic and/or sustainable agriculture.

Workshops at the conference will focus on a variety of themes including running a business, forming functional community food networks, cooking, on-farm processing, marketing strategies, renewable energy, cooperatives, techniques for raising specific crops and livestock and more.

Continued on page 15
Continued on page 12
OEFFA Board Elections

OEFFA members will elect a new Board of Officers at the 2008 business meeting in Granville on Saturday, February 16, 7:00-8:00 pm.

The business meeting will be held at the site of the OEFFA conference, and will be open to all OEFFA members at no cost. Attendees are invited to stay for the free contra dance (Back Porch Swing Band) which will immediately follow.

The current OEFFA Board has presented the following slate of proposed officers. Nominations will also be accepted from the floor at the time of the election. (See insert for short biographies.)

President: Mike Laughlin
Treasurer: John Sowder
Secretary: Renee Hunt

At large Members: Darren Malhame
Charles Frye
John Easterly

 OEFFA Chapters • Contact Information

Athens Chapter - Athens and the Surrounding Area
Ed Perkins, President, 740/664-3370

Heart of Ohio Chapter - Knox, Licking & Delaware Counties
Joan Richmond, President, 419/886-4365

MOON Chapter - Butler and Surrounding Counties
Harv Roehling, President, 513/756-9272

Southwest Ohio Chapter - Southwest Ohio
Melinda O’Briant, President, 513/891-1757

Real FOOD Chapter - Northeast Ohio
David Benchoff, President, 419/282-0164

OK River Valley Chapter - Brown & Adams Counties
(Ohio) and Mason & Robinson Counties (Kentucky)
Julie Kline, President, 937/392-1543

Capital Chapter - Franklin County
Suzie Watkins-Martinez, President, 614/267-5648

The Lake Effect Chapter - Ashtabula, Cuyahoga, Geauga,
and Lake Counties
Bret Joseph, President, 440/599-2109

The Toledo Area and Little Miami Valley Area Chapters
are not currently meeting. If you are interested in reviving these chapters please contact the OEFFA office.

Chapter membership is not restricted by county lines and is open to all OEFFA members.

The photo used on the cover of this issue was taken by Abram Kaplan (Walden Productions) at David Kline’s farm.

Blinded by the supermarket cornucopia, most of us need to be reminded that food is the generous result of a collaboration between our species and the rest of Nature, not simply another product of industrial civilization.

-Joan Dye Gussow, This Organic Life
Breaking Ground
A Column for New Farmers
By Joan Richmond, Meadow Rise Farm

How Much Do I Grow?
Planning and Planting a CSA Garden

I always thought that seed catalogues came after Christmas, yet I received a half a dozen before we even had a good snow. Still, they do remind me that it’s time to start getting serious about planning for next year’s CSA.

If you are new to CSA or are thinking of starting one, planning is job one, and starting small is crucial. It’s better to have extra crops to sell at a local market than to run out of vegetables for your deliveries. And do note that I am speaking primarily to small-scale growers. Some farmers will conduct in-depth research, spend a year or two in apprenticeship, find funding, and start a 100-member CSA on 10 acres. I am in awe of these people. But this issue’s column is for those who want to grow into their CSA on a smaller scale.

I have seen CSA memberships range from five members to hundreds, but most start on the small side. As you plan, consider how much time you have to devote to your growing enterprise, as well as your energy level. The amount of land you have to work with is an issue, as is the possibility of hiring help.

We started with seven members our first year. I had no trouble having enough for them, with plenty left over to sell at our local farmers’ market. I did need to develop more early and late season variety, which was a goal for year two, when we had 15 members. Last year we had 17 and are planning on 20 for 2008.

Looking realistically at our growing area, I think one day we can reasonably support 25 memberships on about 2/3 acre. I just don’t want to push it too soon. We have another acre to work with, though, so this year I will do some trial plantings there. My goal this year is actually to grow for 25-30, even though I will only accept 20. That way I know what my strengths and weaknesses are for 2009. That surplus will go to the market this year and to new members the next. That’s how I decide each year how many people we can handle. When we know how much produce two people without large equipment can grow on 1 and 2/3 acres, we will stop there.

I have seen so many guidelines for how many members an acre can support. One says 20-30, another says up to 40. A lot depends on the quality of your land and your experience. That’s why I say start small and gain the experience. Be sure to keep good records of what you plant and your yields. You can also use good planning aids. There are scads of periodicals, books, and websites out there, but my favorite is the good old Johnny’s Seed catalogue growing information charts. I like to copy the seed information and paste it into a Word file, leaving enough room for my comments to be added later.

For instance, experience has shown me that I grow great broccoli but not so great cauliflower. I’m working on the cauliflower in my “trial” area, but stopped growing it in the production beds because it’s space I can better devote to what I grow well. Now I know what varieties of broccoli do well for me in spring vs. fall and how much I need to provide for 20 members. The same goes for radishes, greens, zucchini, and others. Experience comes in two forms – doing it, and reviewing your records of what you did to draw conclusions and make decisions.

When deciding how much to grow, you also need to think about how much you’ll put into each share. This varies from CSA to CSA. Try perusing CSAs on Local Harvest (www.localharvest.org) to get an idea of what people do across the country. I try to have five to seven different items each week, but those items might include two to three varieties. In tomato season, for instance, they’ll get a pint of cherry tomatoes, 4-5 big slicers, and 5-6 smaller “saladette” or Italian tomatoes— or two kinds of head lettuce plus a bag of baby greens. So I guess you could say I’m giving out 10-15 things, but it just depends on how you’re counting.

Figure this: what would you want to buy at the grocery store to feed a family of four for a week, in terms of vegetable servings? That’s a good starting gauge. Do remember, though, that not everyone loves vegetables as much as you do, often even CSA members.

Another issue is popularity – your customers will want more tomatoes than they will kohlrabi. However, they do love variety, so plan to plant more popular vegetables such as green beans, tomatoes, zucchini,
lettuce, tomatoes, and broccoli. But don’t forget beets, collard greens, purple cabbage, spicy mustard greens, and eggplant, just perhaps in less volume. Then talk them up in your newsletter and provide good recipes.

Do plan for problems. Having too much is less of a problem than running short. I figure on about 20% more than I need, to make up for the expected unexpected (dry season, worse than usual flea beetles, a new variety that is pouting and not producing according to the catalogue’s proclaimed virtues). Another benefit of this is that items that are labor-intensive to pick, such as peas or beans, are simply easier to harvest if you have a lot, compared to scouring each plant to have enough. I’d rather have tomatoes going on the compost pile than run short of big beautiful ones. And of course, you can sell the extra or use it yourself for canning and preserving.

One big warning: resist the temptation to give people too much. I’ve written about this before, but it bears repeating. If people are not using up their shares, they will feel wasteful, and those customers will not come back. I have lost more members through generosity than stinginess. People think they are going to eat healthfully and really cook up all this stuff, but often they don’t. If it’s moldering in the refrigerator crisper, they won’t be back for more.

A good plan, perhaps, for the first year, is to plan to have about 20 different vegetables, which will include a couple of varieties of each. You can do more, but I wouldn’t do less.

Start with what you like and what you’re good at. You can add vegetables and varieties from year to year based on feedback from members. Consider what your land is good for and how much you have. If you’re very small, focus on greens, herbs, and a lot of vertical growing (staked tomatoes, trellised cucumbers). If you have more space, you can grow more vines (squash, cucumbers, melons) or even sweet corn.

Another issue is succession planting. This is a topic all its own, but in general, it’s often better to plant less more often – a half-row of radishes or baby greens each week for several weeks. Or, if you like to plant all at once, select varieties with different maturation rates.

So start. If you are brand new, but you know you can grow enough to sell at a local market or to supply the neighborhood and the office with your surplus, you’re probably in a good position to take on 5 or 10 members. Then grow from there.

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**How Much Do I Grow...**

Continued from page 3

**Fall Membership Meeting Update**

By Renee Hunt, OEFFA Board Member

Increasing communication about OEFFA among its members was the running theme at the November 11, 2007, members’ meeting.

Approximately 40 members participated in the long-term planning effort held at Stratford Ecological Center. Participants broke into working groups, tackling various program and organizational areas, including: marketing, education, policy, and chapter networking.

Multiple working groups recommended improving the OEFFA website and electronic communication to offer more marketing opportunities for farmers, increasing issue discussions and policy participation, providing certification fact sheets and other support materials, educating consumers, and further promoting chapter activities and involvement.

Additional activity and staffing recommendations were made that would help grow the organization over the coming years and would benefit OEFFA members as well as the food and family farm community at large. An action plan will be put in motion by the Board in the next year.

Anyone interested in receiving the recommendations that were made can email sandrhunt@netzero.net or call Renee at 614/523-0895.

Thanks for all the great ideas and information shared!
From the Urban Organic Garden: Composting

By Ruth Evan, OEFFA Member

I think of my home and city lot as an integrated system and try to make use of the vegetation outside as well as kitchen food scraps. Composting accomplishes these things and can take many forms.

I have a traditional compost pile within a round, wire-fence enclosure and add to it all year. On the first of August, I begin to empty it using the compost as mulch around vegetables, partially filling large pots I will use later for vegetables, and digging it in where I can.

I’m semi-attentive to green-brown proportions suggested for composting. Sometimes I add a compost starter to encourage microbe growth. After a few years a pile is rich in its own microbes. Sometimes I buy worms to help break down the materials in the pile. In the fall I fill the pile with leaves from many yards. I’m likely to shovel snow onto the pile in the winter for warmth and extra moisture and to water it in dry spells in the warmer months.

Vegetable and fruit scraps often go into the compost pile as is. However, at other times I make instant compost by saving scraps in a blender I bought at a garage sale and keep in the refrigerator. When the blender is full enough, I add water, blend, and pour the results into a hole near a plant or in a new garden space, topping with dirt. This is a splendid way to add nutrition that is almost immediately available to plants.

Eggshells are the only animal product most of us will add to compost. I’m sure I am not the only one who has come across intact shell sections in a two-year-old compost pile! So I often blend them up well with other kitchen scraps for instant compost.

Over time I’ve learned to compost on the go as I work around the yard. I break twigs into small pieces and tuck them under plants. The same happens with weed stems and leaves. As I clean up the garden after a frost, I cut the plants at soil level, leaving the roots in the ground to decompose and provide drainage as well as paths for the worms who add to them as they plow underground.

After the garden vegetables are well established, perhaps around July 4, I sow a cover crop under them, often buckwheat, a plan suggested by Eliot Coleman, author of *Four-Season Harvest*. (I heard him suggest this at an OEFFA Conference.) As the buckwheat grows, I cut it back as needed, chopping the stems and putting them in the compost pile to increase the balance of green materials, tucking them near a plant, or using them as mulch.

Grass clippings sometimes go into the compost pile, sometimes into a low area I’d like to build up, sometimes onto a new bed that isn’t ready for planting yet.

As I write this, it sounds like work! But it is just a daily part of walking around the yard, looking at the garden as gardeners do, picking up a twig, cutting the buckwheat a bit and adding it all to the compost pile, or putting it directly back into the earth.

We can have traditional compost piles in the city, but we can also add a little to the soil day-by-day and enjoy the results of increased soil fertility. Our yards and kitchens produce much that can be turned back to the soil as our gift to the earth, gifts that will nurture the plants that will nurture us with food and with beauty all year long.
Meet the New OEFFA Staff

This has been a tremendous year of physical growth for OEFFA. We are out of the church basement and have been filling the new office with staff. As we sat around a table together at the start of the year, Carol Goland (Executive Director) acknowledged that there were a number of new faces, and proudly welcomed them all.

As staff members, we don’t get to meet with OEFFA members in person very often, but as we multiply, we would like you to know who we are, so that when you call the office, or request a Good Earth Guide, or place an ad in the newsletter you have a face to go with the voice on the phone. Here is a little about our latest staff additions.

Janie Marr
Janie Marr is now the head of certification as OEFFA’s new full-time Certification Program Director. With a little help she has been energetically sorting through and organizing the certification files and responding to this year’s applicants.

In her 15 years of involvement with OEFFA, Janie Marr has been a member, market gardener, inspector, and officer on the Board. For six years in the late 90s and early 2000s she sold vegetables, herbs, and flowers to Columbus restaurants and to customers at The Columbus North Market. Feeling overloaded by the farm once her husband passed away, she moved to the city, but her enthusiasm for organics has only grown.

She was an organic inspector for OEFFA, OCIA, and GOA until last year when she took on her current position. She brings to this position not only her hands-on knowledge of organic farming but an undying curiosity, boundless energy, and an intense enthusiasm for organic foods.

Lexie Stoia
Lexie Stoia, with a long standing interest in high quality local food and cooking, and a college major in music and audio recording, was hired as a full-time Certification Assistant in September.

She received her degree from Case Western Reserve University and spent some time in the Canadian Rockies and L.A. putting her degree to work. A couple years ago she switched gears and returned home to Ohio (coming home to eat!). She first heard about OEFFA and became a member while working as an intern at Stratford Ecological Center in Delaware.

While her ties with agriculture have not been long standing in her adult life, she remembers her father, with his strong family ties to Romanian culture, bringing home vegetables from the market and her family getting meat from local Cleveland area farmers when she was young.

“I enjoy helping folks get through the process [of becoming certified organic] and making their lives a little easier,” says Lexie. According to her, the position nicely combines her interest in food and organics with her experience in administration.

She currently lives in Orient with her fiancé and dog, is working on starting a knit-garment business, and has seeds ready for her fairly large garden plot this spring.

Mike Anderson
Mike Anderson, Angie Kemp, Laura Wies, Lexie Stoia, Andy Hupp, Anne Bulford, Janie Marr Werum, Sean McGovern, Carol Goland

Mike Anderson, the Organic Education Program Coordinator, is the most recent addition to the OEFFA staff. In this newly created position, Mike is organizing classes, workshops, farm tours, and more for new and transitioning farmers (see page 19), and is available to members with questions about organic horticultural and field crop production. He will also be in charge of the OEFFA apprenticeship program.

Many of you may know Mike, who has been active in OEFFA and the Ohio organic community for more than fifteen years. The background that Mike brings to the job includes extensive experience with non-profit and for-profit enterprises, seventeen years of work and management on organic farms (including about ten years during which he was responsible for planning and executing USDA funded organic farm system research), and a similar length of time involved in organic farming education (at Stratford Ecological Center). He has also operated his own certified organic farm business.

His position was created in response to a growing need for production information and is currently funded by a USDA/SARE grant.
With years of accounting experience, both in large business and non-profit offices, Angie has been working as OEFFA’s new Business Manager to bring a more professional component to OEFFA’s bookkeeping.

According to Angie, her previous job at Catholics in Alliance “awakened me politically and opened the door to getting involved.” Looking for personal involvement, kindness, and the relaxed atmosphere of a non-profit organization, she answered the ad on Craigslist for a part-time position, and put her financial prowess and bookkeeping skills to work for OEFFA in October. “It’s much better than working for a 6 million dollar contractor pumping out reports. You lose your soul in that. This is a great atmosphere.”

While Angie admits that she is new to the food and farming world, she is excited to be here and believes there is a reason for everything.

**The Rest of Us**

Hopefully you have had a chance to meet the rest of us, either at a past conference, a farm tour, or another event. Carol Goland, Executive Director and grand conductor of us all, orchestrates the organization with remarkable strength, passion, and occasionally humor. According to Carol, “The music only sounds as good as the individual players. Everyday I feel so fortunate that OEFFA has these incredible virtuosos to make our symphony of sustainable farming!”

Laura Wies has recently begun to mastermind OEFFA’s program work, including the annual conference, bringing to it her assertive creativity and ingenuity. She is a graduate of Allegheny College and a former resident of Cleveland. It is not unusual to find her helping out on someone’s farm or cooking with a friend.

Anne Bulford continues to work as the Communications Coordinator, lending her gentility and creativity to OEFFA’s newsletter and other publications, and helping with the website when she can. Says Carol, “In many ways, Anne is our public face – and she makes us look so good!”

Andy Hupp, membership Coordinator, with his resourcefulness and bright spirit, is managing the membership database among other things. He is a student in the Environmental Science Graduate Program at Ohio State, and also teaches about environmental issues and sustainability at Metro High School.

Sean McGovern, who began his work with OEFFA in the early 90s as an office assistant, eventually became OEFFA’s first Executive Director, and is now working with USDA/SARE (through OEFFA) at his home office.

We look forward to meeting you in person at the 2008 annual OEFFA conference.
The OEFFA conference will be held in Granville on February 16-17, 2008. More information and registration forms are available at www.oeffa.org or by calling 614/421-2022. (* Co-Sponsored by IFO)

Saturday, Session I: 9:30-11:30 (two short or one long)

*The Thundering Hooves Story (Joel Huesby) (2 hr) Listen to the inspirational story behind this farm as Keynote speaker Joel Huesby offers his best insights for an organic farm business.

All about Lettuce (Rich Tomsu) (2 hr) Rich Tomsu has grown over 100 varieties of lettuce and will share his experience.

Dairy Herd Health (Dr. AJ Luft) (2 hr) Truly one of Ohio’s treasures, Andrew J. Luft is one of a few vets in the country working with – and specializing in – organic dairy cows.

Permaculture: Building the Economy of the Future - NOW! (Peter Thomison and Richard Pratt) Professors from OSU/OARDC will discuss successful corn variety selection for organic systems, sweet corn, and breeding work being done for specialty popcorn.

*Consumers: They Are your Partners (Parker Bosley) (2 hr) Former chef and grower-consultant Parker Bosley will share tricks of the trade to make your final product more attractive and enticing to consumers.

Tuscarora Organic Growers: Our Vegetable Marketing Cooperative (Jim Crawford) (2 hr) This workshop will look at how, by working together, members of this growers’ cooperative provide their customers with a diversity of crops and a level of service that no single farm could deliver.

Field Crop Tips (Ed Snively) (1 hr) This will be an open discussion of any topic that participants bring related to the production of sustainable and organic grains. Both new and experienced growers are welcome.

Seed Saving Basics (Leah Smith) (1 hr) If you are not saving seeds you are missing out on one of the most rewarding parts of raising a garden. Learn about heirlooms and the nuts and bolts of seed saving.

Chicken: The Good, the Bad, and the Tasting! (Kevin Malhame and Beth Elder) (1 hr) Kevin--Northstar Restaurant--and Beth--a farmer--will share their unique perspectives on poultry preparation to inform and inspire workshop participants in this demonstration and discussion.

Ecologically Based Weed Management (Larry Phelan) (1 hr) See how different weed species respond to different soil nutrient ratios, soil C:N ratios, and crop planting densities.

Tomato Troubleshooting in the Garden (Joan Richmond) (1 hr) Learn about common problems, soil building, successful varieties, and other tips for a great tomato harvest.

Winter Finales (Marilou Suszko) (1 hr) Marilou, a culinary instructor and writer, will demonstrate how to make two of her favorite winter desserts using locally grown ingredients.

Saturday, Session II: 2:25-3:45 pm

Plant Quality: Soil Fertility and Plant Health (John Kempf) A crop’s overall ability to resist insect and disease pressure can be positively influenced by fertility. See how a comprehensive nutrition program can produce plants with high nutrient density and confer on them the ability to resist insect and disease infestation.

Natural Ways to Maintain Healthy Pets & Livestock (Annie and Jay Warmke) Annie and Jay will talk about ways to use good nutrition, common sense, and a host of natural remedies to help animals get and stay healthy.

Sweet potatoes: The Lazy Gardener’s Crop (Melinda O’Briant) Melinda will share ideas for starting sweet potatoes from slips; techniques for making slips; and ways to dig, cure, and store sweet potatoes.

Organic Corn Production (Peter Thomison and Richard Pratt) Professors from OSU/OARDC will discuss successful corn variety selection for organic systems, sweet corn, and breeding work being done for specialty popcorn.

Livestock Processing, Part 1 (Greg Gunthorp) Greg built a small USDA inspected processing facility for red meat and poultry on his farm. He will share his experiences and will discuss the way animal production fits into the equation.

Farms and Foods of Ohio (Marilou Suszko) Join instructor and food author, Marilou Suszko on a vividly illustrated journey across Ohio as she tells her stories of family farmers and the delicious foods they produce.

Record Keeping for Organic Certification (David Benchoff) David has developed a well-organized, manageable, and user-friendly record keeping system that can help farmers, and will put a smile on the face of organic inspectors.

FarmLink: Connecting Farmers and Land in Ohio (Chris Norman) Are there options beyond renting and buying/ selling land? Chris will lead a discussion and share stories of farm owners and farm seekers who are working out alternatives.

Just Can It (Shari Gallup) Shari will take the mystery out of food preservation and teach participants the basics of canning and freezing their garden bounties.

Saturday, Session III: 4:45-5:45

Composting for Farm Fertility (Bill Pennell) Come hear how Bill has overcome some of the many challenges of growing organic vegetables (including organic guidelines) by developing an efficient and effective composting system.

The Amazing Worm Circus: Worms for Kitchen Composting (Will Dewees) Learn about the role of worms in the world of soil and natural composting and how to compost vegetable scraps right in the kitchen.

Post-Harvest Handling of Vegetables (Jim Crawford) Jim Crawford shares his experience maintaining the highest possible quality of garden crops over the longest possible time.

Farming: The Carbon & Climate Change Equation (Joe Logan and Debbie Reed) The Ohio Farmers Union is involved in an innovative program that pays farmers cash for capturing greenhouse gases in the soil. Learn how it can benefit farmers while helping to control global climate change.
Livestock Processing, Part 2 (Greg Gunthorp) This is a continuation of the earlier workshop in Session II of the same name. Feel free to join in whether or not you attended Part I.

*Ohio Women Farm Owners and Operators* (Sharon D. Sachs) Come learn something about the almost 28,000 Ohio women who operate farms.

*Finance: Show Me the Money* (Joel Huesby) Keynote speaker Joel Huesby will tell why it is worthwhile to spend time keeping finances in order, and how to go about doing it.

Working with Institutional Food Buyers (Kamyar Enshayan) Keynote speaker Kamyar Enshayan has worked to connect farmers with buyers in his region. He will share his experience and report on the inspiring success of this partnership.

Moving Toward a Zero-Carbon Home (Tom Rapini) Find out what you can do to reduce your fossil fuel dependency and the corresponding carbon output. As a homeowner or farmer you will be surprised by how easily you can make a difference.

**Sunday, Session IV: 9:30-11:30 (one long or two short)**

Planning Your Plantings (Mick Luber) (2 hr) Long-time organic grower Mick Luber will share his experience with planning for a profitable year. He will discuss timelines for planting, maintaining, and harvesting fruit, flowers, and vegetables.

Specialty Small Grains: Production and Marketing (Deb Stinner and Dean McIlvaine) (2 hr) Have you considered adding specialty small grains to your farm rotation? Learn about the history, production, and cultivation of small grains including spelt, hard wheat, and oats.

Pigs on Pasture (Greg Gunthorp) (2 hr) A fourth generation farmer, Jim will share his extensive knowledge about forages for hogs, farrowing on pasture, and marketing--as well as other tips for farming with pigs on pasture.

Basic Accounting for a Family Farm (Jim Crawford) (2 hr) Come and hear how Jim uses basic business management tools to ensure the long term financial stability of his farm.

Sustainable Strategies on the Farm (Rich Tomsu) (1 hr) Rich Tomsu, of Rich Gardens Organic Farm, is facing the challenges of sustainability head-on, particularly tackling the issues of energy and water. He will discuss options that each of us can consider to make our farms truly sustainable.

Farm to School: The ABCs and 123s of How to Get Started (Debra Eschmeyer) (1 hr) Join Debra Eschmeyer to learn more about what the Farm-to-School Program is, why it is important, and how you can take the first step in starting a program in your community.

Re-Discovering the Scythe (Nick Leone) (1 hr) “...not the heavy clunky relic hanging in the barn, but its European predecessor.” Join Nick for a discussion and demonstration of this handy versatile tool.

Local Food Consumer Campaign (Kamyar Enshayan) (1 hr) Kamyar will share his experience in successfully launching and running a “Buy Fresh, Buy Local” consumer campaign in a metro area in Northeast Iowa.

Stretching and Movement for Farmers and Gardeners (1 hr) Participants will learn some simple stretches and movements to help work out the kinks that come in from the garden and fields along with the harvest. (Come as you are!)

Organic Certification for New and Experienced Producers (Janie Marr Werum) (1 hr) Learn about the organic certification process, the required forms, and the various types of certification (OEFFA, OCIA, NOP).

Garden and Landscape Irrigation (Chris Luers) (1 hr) Chris will discuss different ways to harvest, store, and distribute rain water for use on landscapes and gardens. He will focus on small scale suburban and urban environments.

City Fresh: Toward a Just and Regenerative Food System (Brad Masi) (1 hr) Brad will review the City Fresh program which is finding innovative ways to improve local food access to inner-city residents in Northeast Ohio.

Building Effective Farm Internships (Howard Sacks) (1 hr) In this workshop, host farmers, students, and the faculty who supervise them will talk about the elements needed to create an effective farm internship.

Buying Our Way to an Alternative Food System: A Critical Look at Social Change via Consumption (Jeff Sharp) (1 hr) Join Jeff for this examination of the strengths and limitations of organic consumers and their incredible potential to affect change through their food choices.

**Sunday, Session V: 1:30-2:30**

Overview of Biological Farming (Steve Edwards) Biological Farming works to create healthy crops through balancing the soil. Combining common sense with scientific research, Steve will show how the ideas of Biological Farming will help your soil to be truly alive.

Gardening for Maximum Nutrition (Kris Johnson) Nutrition in our vegetables is declining as our soils are depleted. Learn how to get top nutrition, flavor, and pest resistance into the foods you grow using Brix reading as a guide.

Strawberry Production in an Ecological Polyculture (Joe Kovach) Researcher Joe Kovach has developed an ecological polyculture design that reduces pest pressure and is equally useful for serious gardeners and small growers who are interested in making $100,000.

Basics of Organic Grain Farming (Steve Berlekamp) Steve will discuss a range of issues pertinent to those considering organic grain production: market analysis, capital requirements, seed selection, planting, cultivation, pest control, harvest, post-harvest storage, and marketing.

Continued on page 14

(* Co-Sponsored by IFO)
In The Last of the Husbandmen—as in everything Gene Logsdon writes—wit is the nurse crop to wisdom. With a conclusion as comical as it is hopeful, this latest book is equal parts entertainment and enlightenment—just what we’ve come to expect from Mr. Logsdon.”

—Michael Perry, author of Truck: A Love Story

In The Last of the Husbandmen, Gene Logsdon looks to his own roots in Ohio farming life to depict the personal triumphs and tragedies, clashes and compromises, and abiding human character of American farming families and communities. From the Great Depression, when farmers tilled the fields with plow horses, to the corporate farms and government subsidy programs of the present, this novel presents the complex transformation of a livelihood and of a way of life.

Two friends, one rich by local standards, and the other of more modest means, grow to manhood in a lifelong contest of will and character. In response to many of the same circumstances—war, love, moonshining, the Klan, weather, the economy—their different approaches and solutions to dealing with their situations put them at odds with each other, but we are left with a deeper understanding of the world that they have inherited and have chosen.

Part morality play and part personal recollection, The Last of the Husbandmen is both a lighthearted look at the past and a profound statement about the present state of farming life. It is also a novel that captures the spirit of those who have chosen to work the land they love.

Gene Logsdon lives and raises sheep in north-central Ohio with his wife, Carol. He has written twenty-five books, most recently a novel, The Lords of Folly; a cultural study, The Mother of All Art: Agrarianism and the Artistic Impulse; three memoirs: You Can Go Home Again, The Contrary Farmer, and The Pond Lover; and a book on experimental ideas in farming, All Flesh Is Grass.

Gene Logsdon will be talking with people and signing books at the OEFFA Conference on Sunday, February 17 in the exhibit hall. Some of his books will be available for sale at the booth, or people are welcome to bring their own.
Winter Soups and Chowders

Dried beans, butternut squash, root vegetables, and greens frozen from last fall’s bounty: not sure what I’d eat for dinner in the winter if not for this gang of four. There are an infinite number of hearty winter soups, stews, and chowders to be made with these ingredients. About this time of year I’m always searching for a new twist on my old favorites. See if one of the following recipes might fill the bill for your family’s supper some blustery winter evening. Homemade bread or muffins, a green salad, and a fruity dessert such as baked apples will complete the meal. Now that’s comfort food!

You can use one and a half cups of cooked dry beans instead of a can of beans in any of the following recipes, if you prefer to cook your own. All recipes are very forgiving and capable of creative substitutions and additions. So feel free to fiddle with them and make them truly your own.

Winter Squash Chowder

7-8 cups peeled, seeded and cubed butternut squash
2 tab. vegetable oil
1 1/2 cups chopped onion
1/4 -1/2 lb. chopped ham or turkey ham
4 cups water or chicken broth
2 bay leaves
1 cup diced carrots
1 cup diced celery
1 cup diced green beans or frozen peas
1 small red pepper, diced, opt.
1 cup grated sharp cheddar cheese
1 cup rich milk or 1/2 cup cream
5-6 leaves of fresh sage, chopped
salt and pepper to taste.

Saute onion in oil. Add squash, diced ham, broth, and bay leaves. Simmer until squash is tender, about 30 minutes. Use potato masher to break up squash chunks. In a separate pot, cook carrots, celery and beans in 1/2 cup water till just tender. Add these cooked vegetables, cheese, milk, and sage leaves to the squash and heat gently, stirring. Season with salt and pepper to taste and serve. Serves 6-8.

Soupe Basque

1/2 lb dried Great Northern beans
1 tab. olive oil
4 sliced leeks (with some green tops)
1-2 garlic cloves, minced
1 med. butternut squash, peeled & chopped
1 med. head white cabbage, chopped
2 quarts vegetable or chicken stock
1 tsp. dried thyme or 1 tab. fresh leaves
1-2 additional garlic cloves
salt and pepper to taste

Soak beans, covered with water, overnight in a saucepan. Heat to boiling in small amount of water and simmer 40 minutes. Saute onion and garlic in oil in a soup pot. Add drained beans and stock. Cook 1 hour. Add squash, cabbage, and thyme and cook 1 more hour. Taste and add more garlic, salt, and pepper to taste. Serves 6-8.

Papazoi - Italian Vegetable Barley Soup

1 cup white navy beans
1 tab. olive oil
2 medium onions or 1 onion and 1 leek
4 oz. lean sliced ham or turkey ham, cut in matchsticks
2 cloves garlic, minced
2 qts. chicken broth
1 bay leaf
1 large carrot, chopped
1-2 stalks celery with leaves, chopped
1 cup barley (reg. or pearled)
1 large potato, peeled and cubed
1 tab. parsley flakes
1 cup frozen corn
1/2 tsp. pepper
salt to taste

Soak beans overnight covered in 3 inches of water. Drain and rinse. Chop onion and/or leek and saute with ham and garlic in oil about 5 minutes. Add beans, carrot, celery, bay leaf, and broth and bring to a boil. Add barley and cook one and a half hours, until beans are very tender, stirring occasionally. Add potato and parsley flakes to soup and simmer till potato is done, adding more water if necessary. Stir in corn and pepper and cook 5 more minutes. Season to taste with salt and pepper.

Continued on page 16
Home Cooked Conference...
Continued from front page

The year’s keynote speakers will be Joel Huesby (co-sponsored by Innovative Farmers of Ohio - IFO) and Kamyar Enshayan.

Joel Huesby, a cattle farmer from Washington, will share his vision for a locally grown, quality food production system, his keen business sense, and his recent experience creating a mobile livestock processing unit.

“We didn’t want to be under the control of the auction houses and packers anymore,” said Huesby. “Processing was expensive and we were not getting the quality we wanted.” Addressing the problem (the weak link in the chain), Huesby bought a little butcher shop and created a way to slaughter livestock on the farm in a self-designed 53 ft. mobile abattoir, which complies with current legal standards. “We didn’t need a six million dollar facility. We just throw in what we need to process that day and go.” Last year he processed 886 head (cattle, sheep, and pigs), 90% of which was for his own label, just about maxing out the butcher shop. In the year that the unit has been operational Huesby has seen his business grow financially 35%.

Huesby spent years fiddling with graph paper and excel files before building the unit, but believes that it could be recreated much more easily now that the design is in place. He also believes that vertical integration has been the key to the success of an operation like his.

Huesby will be leading two workshops, one that will focus on the details of his farming experience at Thundering Hooves Ranch, and one titled “Show Me the Money” that will focus on farm finances, business plans, and balancing costs and revenues. “I plan to share my troubles and my triumphs,” said Huesby. “Each one is a lesson.”

Kamyar Enshayan, a teacher and leader in progressive agricultural thought, will be the second keynote speaker. He now lives in Iowa where he coordinates the University of Northern Iowa’s Local Food Project and teaches environmental studies. In his talk, he will share his insights about food energy and ways to strengthen the local food economy in our communities.

Enshayan initiated a “Buy Fresh, Buy Local” campaign in Iowa that has been quite successful. “It has played a big role in strengthening the regional food system,” says Enshayan. “This kind of campaign creates opportunities for farmers and for communities interested in a more localized food system.”

Continued on page 17
Pennsylvania Reverses Decision on Milk Labeling

YONKERS, NY — Consumers Union, the non-profit publisher of Consumer Reports, applauded the Pennsylvania Department of Agriculture for new rules issued January 17 allowing milk producers to inform consumers if they don’t use recombinant bovine growth hormone (rbGH) on their cows. In October, the state had published regulations that prohibited dairies from indicating anything on milk labels about their use or non-use of hormones. The rules were supposed to go into effect on February 1, 2008.

“This is a victory for free speech, free markets, sustainable farming, and the consumer’s right to know,” stated Michael Hansen, Ph.D., a senior scientist with Consumers Union. “Consumers increasingly want to know more about how their food is produced, and particularly whether it is produced in a natural and sustainable manner. There is no justification for prohibiting information about rbGH use on a milk label. “Pennsylvania deserves credit for realizing that its initial regulation prohibiting such labeling was flawed, and for reversing its position.”

RbGH is a drug product marketed by Monsanto that raises a cow’s milk output. However consumers have increasingly turned to organic milk and other milk brands that require their farmers to eschew use of the hormone on their cows. The number of cows treated with the drug has dropped from 22.3 percent of all dairy cows in 2002 to 17.2 percent in 2007.

While the U.S. Food and Drug Administration has ruled that rbGH use is safe, it has been prohibited in Canada and the European Union.

Many Pennsylvania dairy farmers have pledged not to use rbGH, and are advertising this fact on milk labels. The new rules will allow them to continue to do so. Other states, including Washington, Missouri, and Ohio, have been considering regulations similar to those that Pennsylvania abandoned today. And New Jersey had, until recently, taken the matter under consideration but has since determined not to take action.

One new requirement in the Pennsylvania regulations is that dairies must maintain procedures to verify any production methods claimed on their labels, including keeping a paper audit trail. “We support the new requirements about verification. It is important that these claims be truthful and that there are safeguards in place to prevent cheating,” stated Hansen.

The new regulations, which will go into effect at the end of January, bring Pennsylvania label requirements in line with the recommendations of the FDA.

A broad coalition of groups including consumers, dairies, farming groups, and environmental organizations requested the changes announced. Their letter is available online at www.consumersunion.org/campaigns/notinmyfood/005230indiv.html

A 2007 study out of the University of Michigan by Catherine Badgley “indicates that organic farming methods are adequate to provide enough food on a per capita basis to sustain Earth’s current population--plus an even larger population--without increasing the 40% of Earth’s land surface now being used for agriculture.”

Passing it on...Passing it on...Passing it on...Passing it on...Passing it on...
Workshops at a Glance...
Continued from page 9

**Poultry Processing at Home** (Guy and Sandy Ashmore)
The Ashmores have refined a processing system that is both inexpensive and efficient. With the right equipment, creativity, and a little practice, you too can be processing your own poultry and saving money at the same time.

**How to Establish an Electronic Food Stamp System at Your Farmers’ Market** (Ann Fugate and Christina Thomas)
Accepting food stamps at your farmers’ market gives clients better food and market farmers more money. Learn how to set up and operate a market-wide food stamp program. Procedures and application forms will be provided.

**It’s Not Just Insuring Your Farm Anymore** (Jim McGuire)
Jim will discuss what types of exposures most OEFFA members need to insure, and how to manage the risks associated with non-traditional farm businesses being conducted on the farmstead. This is an opportunity to ask questions and to seek advice.

**New Roots for Agrarian Education** (Brad Masi)
More than $930,000 of Oberlin College’s food purchases in the last academic year came from local farmers. Learn how a more sustainable food system is being built at Oberlin and beyond.

**Risotto: Expanding Your Dinner Hor-RICE-ons** (Matt Prokopchak)
Chef Matt Prokopchak will demonstrate how to make delicious entrees with risotto. Learn some new ways to incorporate your favorite winter vegetables into the meals you cook!

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**New Uses for Ohio’s Food Scraps**
By Andy Hupp, OEFFA Membership Coordinator

Each day, every American throws away over a pound of food scraps and each year Ohio residents generate enough food scraps to pile on a football field over a half mile high! On a percentage basis, paper (35.2%), yard waste (12.1%), and food scraps (11.7%) are the three largest categories of solid waste. While recent recycling and composting projects have reduced each of the top two by more than half, the recovery of food scraps is still less than 5%. On one hand this may seem like an inevitability—a result of cheap food and a throw away society—but it may also indicate an excellent business opportunity for those willing to collect and process this “waste” stream into useful products such as livestock and compost. While the investment in equipment for a composting operation can be a deterrent to entry, many funding opportunities are available at the state level.

To begin to search for solutions to this growing food scraps problem, the Ohio Environmental Protection Agency organized the Ohio Food Scraps Recovery Stakeholders Meeting, which was held in September. The purpose of this meeting was to bring together the many diverse parties who produce food scraps in Ohio with those parties that might be able to help keep them out of landfills. Attendees included representatives from the Ohio and Federal EPAs, ODA, and ODNR; facilities that generate food scraps; composting operations; waste haulers; industry associations; waste-to-energy projects; and others who have an interest in food scraps management (like OEFFA).

While this was an introductory meeting and was not intended to produce tangible outcomes, the groundwork for future projects was laid out. Many of the discussions centered around large-scale composting operations, but it was clear that there is and will continue to be plenty of room for a small- and medium-scale, composting business in Ohio. Planning for future meetings is underway to produce some concrete proposals for dealing with food scraps in the state.

Composting is one of many ways to reduce the amount of food waste heading to landfills. With land and nutrients both increasing in value seemingly by the minute, it is a worthy task to try to recover these food scraps before they are buried with other wastes and rendered essentially useless. Of course, we might also note that an abundance of organic fertilizer in Ohio wouldn’t be a bad thing either!

For more information about this project visit [www.epa.state.oh.us/ocapp/food_scrap/index.html](http://www.epa.state.oh.us/ocapp/food_scrap/index.html)
The Apprenticeship Program...

Continued from front page

contact one another freely. Host farmers and apprentices make their own arrangements regarding scheduling, compensation, and housing arrangements.

Currently there is a need for more OEFFA growers to act as host farms. Why would a farmer want to consider this? Most importantly, growers have an opportunity to take an active role in the education of the farmers of tomorrow. Fewer and fewer people are growing up on farms, and this trend will likely continue. Consequently there are fewer opportunities for people to learn the skills necessary to start up and operate their own farm. On-farm internships and apprenticeships are the most effective ways for a prospective farmer to gain requisite skills and training. OEFFA members should look at this as both an opportunity and an obligation.

Hosting an apprentice can also be a great learning experience for the host farmer. The energy and enthusiasm that many apprentices provide can be a positive contribution to their host farm work environment. As part of the educational component of this arrangement, host farmers will probably spend more time explaining their management systems and explaining why they are doing something one way and not another. This provides growers with a good opportunity to evaluate their own management systems and to gain new insight into how their farm operation could be improved.

The advantages for apprentices are obvious. There are just not many ways for prospective farmers to learn the trade. The opportunity for apprentices to work side-by-side with experienced growers is unique and invaluable.

If you are a grower, please take the time to check out the Apprenticeship Program information on the OEFFA website (www.oeffa.org) and consider hosting an apprentice this year. If you are interested in working as an apprentice, please fill out the application on the OEFFA website. Feel free to contact Mike Anderson, mike@oeffa.org, at the OEFFA office with questions. The success of this important education program is dependent upon the continuing participation from OEFFA host farmers and apprentices alike.

Member Idea:

"Ask if members would like to invite a high school student to spend a week volunteering at their farm or business. Linworth High School requires students to do experiential learning in the real world for one week in March. Seniors may spend up to nine weeks second semester. [Other high schools have similar programs.]" — Jackie Hughes
Kale and Bean Soup

1 tab. olive oil
6 to 8 cloves garlic (crushed or minced)
1 large onion, chopped
4 cups chopped fresh kale or two pkgs. frozen
4 cups chicken or veggie broth
2 cans white beans (15 oz. each), any kind
1 15 oz. can stewed tomatoes, opt.
1 med. potato, peeled and diced
1 tsp. dried thyme
1 tsp. rosemary
salt and pepper to taste
1/2 cup chopped parsley

In a large pot, heat olive oil then add garlic and onion. Sauté these ingredients until soft. Add kale and sauté until wilted. Add 3 cups broth, 2 cups of beans, tomatoes, potatoes, herbs, salt and pepper. Simmer 5 to 10 minutes. Use a blender to mix the remaining beans and broth until smooth. (This thickens the soup.) Mix into soup. Simmer 15 to 20 minutes.

Serve in bowls and garnish with parsley.

Sweet Potato - Lentil Soup

1 large onion, diced
2 tab. olive oil
2-3 cloves garlic
1 lb. lentils (2 1/3 cups)
2 lb sweet potatoes, scrubbed and diced
3-4 stalks celery, sliced
3-4 large carrots
32 oz vegetable broth
6 - 8 cups water
2-3 cups other soup vegetables or greens (chard, spinach) if desired
1 tab. honey or raw sugar
2 tsp. salt
1 tab. basil
1 tsp. oregano
1/4 cup chopped parsley, opt.
1/2 tsp. black pepper
dash of ground cloves

Sauté onions and garlic in oil until soft. Add garlic and then sugar and sauté briefly. Add all other ingredients except carrots & potatoes and any greens you are using. Bring to a boil and simmer for 45 minutes, then add potatoes and greens simmer for another 30 minutes.

Winter Soups and Squash...

Continued from page 11
Cooperatives will be one of the themes that runs through the conference this year. Jim Crawford, from the Tuscarora Growers’ Cooperative, will share a wealth of information about this successful and long standing coop. He will talk about how, by working together, small scale farmers provide their customers with a diversity of crops and a level of service that no single farm could deliver. Cooperatives also allow farmers to buy bulk supplies, access larger markets, cut down on large equipment costs, and share information. Buying cooperatives, likewise, offer consumers greater access to products and greater buying power. “Not everyone has to be an expert at everything and own one of everything,” says Laura Wies, conference planner.

Also in this track, Brad Masi will lead a workshop titled “New Roots for Agrarian Education” and will talk about local collective efforts in the Oberlin area through which the college now purchases an impressive 40% of its food needs. “The college was surrounded by productive apple orchards, but was having apples trucked in from half way across the country,” Brad said in a previous workshop.

Crawford will also be leading a workshop titled “Basic Accounting for a Family Farm” which is just one of several workshops that will provide opportunities to learn about the business side of farming: record keeping, financing, accounting. “It’s great to get together and learn about different planting strategies,” said Jim, “but I find that what farmers really need to hear about is running a business.” Keynote speaker Joel Huesby and OEFFA Board member David Benchoff will be leading workshops that focus on farm finances and record keeping respectively.

These are, of course, in addition to some of the favorites at the OEFFA conference: beekeeping, composting, growing lettuce and tomatoes, natural animal health, cooking demonstrations, sustainable energy, and more (see page 8-9).

OEFFA is excited to welcome the Innovated Farmers of Ohio (IFO) conference and its members to the OEFFA conference site this year. Workshops and speakers that are co-sponsored by IFO are marked and each organization will hold its own business/member meeting during the joint conference. “It just seemed like it fit,” said Wies. “This is the year when we want to say that we are all working together--cooperatively--toward sustainable agriculture in Ohio.”

The conference food committee has been hard at work for months planning fabulous meals that will be prepared using local and organic ingredients whenever possible. Both vegetarian and meat options will be available.

There will also be plenty of activities for the kids at the kids’ conference and in the Waldorf inspired child care area. And everyone is invited to do a little contra dancing to the rhythms of the Back Porch Swing Band on Saturday night. (New and experienced dancers welcome.)

Join us for a home cooked conference. Warm your soul this February and enjoy friends, networking, good food, and countless learning opportunities at the 2008 annual OEFFA conference.
Here we are again in the middle of winter, with a bit of extra time indoors on these dark evenings for gathering information before the next growing season begins. These are a few suggestions for the whole family including a DVD and several good books.

**Drip Irrigation**

It is tough to find good information about drip irrigation systems, so we had to make a DVD ourselves. OSU Extension Agriculture Engineer, Professor Larry C. Brown shares his knowledge regarding agricultural irrigation methods and the reasons for the different applications for different areas. His power point slides show how sandy and clay soils react to the various methods. He also demonstrates how to assemble the elements required including how to ‘back wash’ the different systems. Professor Brown includes slides about planning a gravity flow system, and shows just how to make the calculations for deciding how high the irrigation tank must be placed. Runs approximately 46 minutes, widescreen presentation, $24.95.

**Letters From Eden: A Year at Home in the Woods**

A frequent commentator for NPR’s “All Things Considered,” Julie Zickefoose has painted nature virtually all her life. She knew at the age of seven that she wanted to paint birds for a living, and her lifelong dedication shows in her paintings, which are meticulously accurate as well as beautiful. The paintings used here, of scenes from her beloved southern Ohio home, illuminate well-crafted essays based on her daily walks and observations. Wild turkeys, coyotes, box turtles, and a bird-eating bullfrog flap, lope, and leap through her prose. She excels at describing and exploring the interactions between people and animals, bringing her subjects to life in just a few lines. Her husband and young children make appearances, presenting their own challenges and pleasures. Hard cover, 8.4” L x 8.2” W, 224 pgs, $26.00.

**Little Critters (Children)**

The Mercer Mayer Little Critter Series has long been dear to the hearts of many of us, young and old alike. Each book is full of wonderful color illustrations of the Little Critter characters and their friends. Each Little Critter adventure shares thoughts and feelings with the reader with everything turning out fine in the end. The kids will soon be reading them to you! Titles in this Valu-Pak include: All By Myself; I Was So Mad; Just a Mess; Just so Thankful; Just Go To Bed; I Just Forgot. Each book is soft cover, 8” X 8”, 22 to 24 pgs, with wonderful color illustrations. A great buy at $20.00!

**Wild Fermentations**

Celebrate Live Foods! Get ready to take a whirlwind trip through the wild world of fermented and live-culture cuisine. These vital and life giving foods--at the forefront of the “food as nutrition” movement--provide incredible health benefits and are delicious to eat and easy to make! Since the beginnings of human culture, we have been nourished by fermented food—bread, coffee, chocolate, beer, wine, cheese, miso, sauerkraut, and yogurt are a few of the most familiar—relying on the magic of fermentation to preserve and enhance the flavor and health benefits of what we eat and drink. Fermented food is literally alive with the complex bacterial activity so necessary to life itself, not deadened or destroyed as it is by industrial food processing. This $25.00 book is an 8” x 10” paperback with black and white illustrations and 186 pgs.

**OEFFA Benefits When You Shop Back40**

OEFFA receives a 5% -7.5% donation on all orders placed through the Back40Books. Click the link at www.oeffa.org, or, if you order by phone (866/596-9982), be sure to mention that you are a member of OEFFA.
OEFFA Announces: Organics 101 - March 20, 8:30-4:00 OARDC, Wooster, OH. OEFFA’s new, long awaited, Organic Education Program is here! This introduction to organic production is for farmers considering organic certification, including the certification process, market trends, transition strategies, and more. This day-long workshop is hosted by OEFFA in conjunction with OSU’s Organic Food and Farming Education and Research (OFFER) Program. For more information, contact Mike Anderson at 614/421-2022.

New Market Outlet - The Greener Grocer in the historic North Market in Columbus is now open. We would love the opportunity to become an outlet for your produce and value added products (no meat yet). We are interested in immediate purchase of any winter produce you may have available. Our goal is to support local, Ohio, and sustainable agriculture whenever possible. We offer a fair deal and encourage environmental, economic, and social responsibility. We are also interested in custom food crops for direct sale to the Greener Grocer on an annual basis. Please contact Martha at 614/223-1512 or 614/439-3132.

Exploring the Small Farm Dream - Beginning March 3, this four-session course will help you set personal and farming goals, assess available resources, determine if farming as a business is right for you, and develop an action plan to guide next steps. Along the way you will take a close look at the realities of working for yourself, in particular what it will take to own and manage a successful agricultural venture. For details, contact Stephanie at 330/657-2542 or visit our website at www.countrysideconservancy.org


OEFFA Announces: Organics 101 - March 20, 8:30-4:00 OARDC, Wooster, OH. OEFFA’s new, long awaited, Organic Education Program is here! This introduction to organic production is for farmers considering organic certification, including the certification process, market trends, transition strategies, and more. This day-long workshop is hosted by OEFFA in conjunction with OSU’s Organic Food and Farming Education and Research (OFFER) Program. For more information, contact Mike Anderson at 614/421-2022.

The Role of Raised Beds in the Farm Organism - Saturday, April 5, 9:00-5:00 The Pfeiffer Center, Chestnut Ridge, NY. $95. For information about this or the many other programs at the Center, contact Carol Rosenberg 845/352-5020 x20, www.pfeiffercenter.org

Permaculture Design Course
Five Weekends
Feb. 22-24, Feb. 29-March 2, March 14-16, 28-30, April 11-13

What is Permaculture?
Consciously designed landscapes, which mimic the patterns and relationships found in nature, while yielding an abundance of food, fiber, and energy for provision of local needs. People, their buildings, and the ways in which they organize themselves are central to permaculture. Thus the permaculture vision of permanent or sustainable agriculture has evolved to one of permanent or sustainable culture.

An unparalleled opportunity to experience world class instruction, this course presents the elements of natural and cultivated systems in permaculture.

Visit www.ARCulture.org or call 812/335-0383.
Interns Needed - Blue Rock Station is looking for a few good interns for the summer and fall of 2008. Learn about green living through strawbale construction, natural gardening, and solar cooking. Volunteers also welcome. To apply contact Annie Warmke, 740/674-4300 or annie@bluerockstation.com.

Position Available - Farm Manager for the 2008 farming season, and beyond. Full-time position for someone with experience in organic growing methods who is energetic, hard working, self-directed, and interested in learning more about organic farming and marketing. Salary, profit sharing, and possibly housing. If interested, contact Kevin Eigel at kevineigel@gmail.com, or call 614/805-5776 (www.justthisfarm.net).

Good Neighbors Available - OEFFA staff member looking for farm/homestead site of 5-15 acres within 60 miles of Columbus, south of Columbus preferred. We will be helpful neighbors and are looking for a place where cooperation is valued. 614/268-4957 or laura_wies@yahoo.com.

Offset Disc - Athens, 9 1/2 feet wide, like new, very heavy disc, does excellent job. I have gone to no-till grass and do not use. $5,500. Eric Helt, 740/427-3995 or erich@ecr.net

Position Available - Bramble Creek Farms, a 46-acre farm in the beautiful hills of southeast Ohio, is seeking a year-round apprentice farmer to assist in production and marketing of our chemical-free blackberries, raspberries, salad greens, and heirloom vegetables. Housing in our 208-year-old home on the Ohio River. Access to endless opportunities/options. Contact Mike or Jackie to talk about it. 740/989-0334.

City Girl Seeks Organic Farmer - 5 acres available to rent for organic farming, Fairfield County on Route 22. If you are interested, please contact Cathy Zanon at 614/310-5395.

Community Event Volunteers - Volunteers are invited to join the Ohio Green Living Labor Day Fayre committee to help organize this event, which donates profit to groups like OEFFA. For more information visit www.ohiogreenliving.org.