The first installment of Organics 101, on March 20, 2008, was an exciting and inspirational start to OEFFA’s new Growing Organics Program. The workshop, held at OSU’s Ohio Agriculture Research and Development Center (OARDC), in Wooster, brought together over 80 participants. Experienced organic farmers and OSU research scientists led sessions that focused on strategies for transitioning a farm to organic production.

The collaboration between OEFFA and OSU created a valuable educational experience for participants. Eight OSU research scientists, most from the Organic Food and Farming Education and Research (OFFER) program, presented excellent information from their organic farming research trials and from broader academic and field experience. Seven farmers, with over 100 years combined organic farming experience, led sessions that focused on the specifics of managing organic farm systems and accessing markets for organic crops. Janie Marr Werum represented the OEFFA certification program and presented a road map for farmers considering transition to organic production.

This was only the first step in OEFFA’s Growing Organics Program, funding for which is provided by a USDA-SARE grant. Additional Organics 101 workshops will be held, and Organics 201 programs will also be developed. The Organics 201 courses will present an even sharper focus on information that producers need when considering organic certification.

Additional advanced workshops will be organized for the OEFFA annual conference. Other components of the Growing Organics Program include summer farm tours, an expanding apprentice program, and the creation of print and web educational resources.

For more information on upcoming Growing Organics workshops, contact Organic Educator Mike Anderson at the OEFFA office, 614/421-2022, or email mike@oeffa.org.
2008 Spring Business Meeting

OEFFA members met on February 16, 2008, for the spring business meeting which was generally uneventful. The past year was reviewed, and a variety of comments were shared between members and staff. The Board and staff continue to review and refine the current working agenda, the elements of which were discussed at the fall membership meeting. Further information will be available as it evolves. Mike Laughlin announced that he would be running for president again, but this would most likely be his last year. The main event at the meeting was the election of board officers.

Serving on the OEFFA Board for the 2008-2009 term are:

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

At large Members: Darren Malhame, Charlie H. Frye, Mardy Townsend

Letter

From the President

Wow! That one word describes the 2008 OEFFA Conference--an incredible lineup of workshops, insightful keynote speakers, packed trade show, and record crowd. If you were unable to attend, you missed one of the best conferences we have ever had. It was impossible to head home without feeling energized and full of hope for the coming growing season.

Director Boggs of the Ohio Department of Agriculture addressed the group at the opening and spoke about the importance of organic and sustainable agriculture to the family farm and the rural economy. Did you ever think you would hear those words from the ODA?

Even more exciting than the conference was the day after, which began the planning of festivities celebrating OEFFA’s 30th birthday. In addition to the normal activities to be expected from OEFFA, in the coming months you will be hearing about additional activities and fundraising events around the state, and I encourage you to participate in as many as you are able.

Here is looking forward to a wonderful growing season in our fields, in our lives, and in OEFFA.

Keeping an Eye on Politics

Ohio’s U.S. Senator Sherrod Brown (seated at left) shakes hands with OEFFA Board President, Mike Laughlin, at a special Ohio farm bill forum in February (attended by Tom Harkin, Chair of the U.S. Senate Ag Committee). “Those people [OEFFA members] were all over my [farm bill] listening sessions last spring,” Senator Brown told Carol Goland, OEFFA Executive Director, who also attended the February forum. Sherrod Brown is the first Ohioan on the U.S. Senate Ag Committee in 40 years.

In other news, Governor Strickland recently appointed Carol Goland to his newly formed Ohio Food Policy Advisory Committee. According to Goland, OEFFA was at the table as that committee was being formed (and still is), and she has high hopes for its ability to produce statewide change over time.
Attention OEFFA Growers

Forty-three people have recently filled out applications to work at your farm. Forty-three highly motivated, industrious, hard-working individuals have submitted applications to work for you this summer. They have expressed a strong desire to learn about your farm, to help you reach your production goals, and to take the knowledge that they gain from you to build a more sustainable agriculture throughout Ohio and beyond. They have posted their application for an apprenticeship on the OEFFA website, and they are patiently waiting for you to take a look.

Don’t delay. Fill out a host farm application at oeffa.org (click on the Apprentice Program link on the right) and do your part to train the next generation of growers.

The Good Earth Guide to Organic and Ecological Farms and Gardens is a listing of farms that sell directly to the public and that are either certified organic by OEFFA or OCIA Chapter 1, or are OEFFA member farms. It’s a great place for farmers/gardeners and local food consumers to find each other! The yearly print version has already been compiled, but it’s not too late to get listed in the searchable online edition. Find local foods, update your listing, or create a new listing at www.oeffa.org.

Update on the Dairy Labeling Rule
By Carol Goland, OEFFA Director

S
ince our last newsletter, the Ohio Department of Agriculture (ODA) released its proposed rule for the labeling of dairy products. The good news is that ODA didn’t outright ban labeling of dairy that has been produced without the use of rbGH. In a nutshell, the rule (which you can find posted on the ODA’s website):

- Applies to all dairy products (not just fluid milk)
- Only permits label claims substantively similar to “This milk is from cows not treated with artificial growth hormones.”
- Requires any such claim to be accompanied by a contiguous context statement in the same size, style, and color font substantively equivalent to “The FDA has determined that no significant difference has been shown between milk derived from rbGH-treateed and non-rbGH-treated cows.”
- Enacts a verification process that includes (but is not limited to) producer signed affidavits, farm weight tickets, plant audit trails.
- Specifically prohibits what the ODA considers to be a compositional claim, such as “rbGH Free.”
- Further declares any labeling statement to be false and misleading if it indicates the absence of a compound not permitted by the U.S. FDA to be present in any dairy product. (This targets claims about antibiotics and pesticides.)

This proposed rule is currently working its way through the administrative rule-making process, but in the meantime, Governor Strickland issued an Executive Order that allowed the proposed rule to be implemented immediately while that process is proceeding through the beauracracy. In the Governor’s Executive Order, he stated, that:

Ohio’s citizens are best served when they have complete and accurate information with which to make choices about the products they buy. Accordingly, ODA should exercise its obligations to assure that milk product labeling is neither false nor misleading in a manner which maximizes consumer information, and thus, consumer choice.

Good intent, Governor Strickland, but as they say, the devil is in the details.

Here’s what we know: many processors are finding it impossible to comply with the proposed rule. They simply can’t fit all those words on the label. And as a result, they’re giving up. They’re not going to say anything about the fact that they don’t use rbGH.

And that’s as if the Ohio Department of Agriculture

Continued on page 7
Grant Money for Energy Projects
By David G. Cox

On March 6, 2008, USDA announced that it will accept $220.9 million in loan and grant applications within USDA’s Renewable Energy Systems and Energy Efficiency Improvements Program. The Program was established by the 2002 Farm Bill and funds grants and loan guarantees to agricultural producers and rural small businesses seeking assistance with purchasing renewable energy systems and making energy efficiency improvements.

For renewable energy systems, the minimum grant is $2,500 and the maximum is $500,000. For energy efficiency systems, the minimum grant is $1,500 and the maximum is $250,000. For loans, eligible applicants may seek loan guarantees to cover up to 50% of a project’s cost, not to exceed $10 million.

There will be two stages for these grant/loan funds. For Stage 1, grant-only applications must be received no later than April 15, 2008 and Stage 2 applications received between April 16, 2008 and June 16, 2008. For loan guarantees and loan/grant combinations, applications must be submitted no later than June 16, 2008.

All applications, whether for Stage 1 or Stage 2, must be received by the appropriate USDA Rural Development State Office by 4:30 p.m. on the applicable date. In Ohio, the address for that office is USDA Rural Development Office, Federal Building, Room 507, 200 North High Street Columbus, Ohio, 43215, (614) 255-2500.

Grant award announcements for the first round of announcements are anticipated on or before June 16, 2008 and announcements for the second round are anticipated on or before September 16, 2008.

Tempeh Business Opportunities:
We are looking for people interested in supplying dry roasted organic soybeans for tempeh production.

We are currently consulting with a farmer who wants to produce 400 lb/wk of tempeh using a process that uses organic dry roasted soybean halves, but these beans are really not available on the market except as an expensive snack food item.

We are also expecting considerable interest (based on our experience in Michigan) in the soon-to-be web publication of our new improved method of tempeh production for individuals, groups, and farmer coops, but we will need a good source of organic dry roasted soybean halves, and a retail source that is able to ship both small amounts and larger amounts.

We will be moving to Ohio in the beginning of July and plan to have the new production method on the web by the end of the year. Please let us know if you are interested in working with us. Betsy Shipley and Gunter Pfaff. shipfg@nether.com.
Making Sense of Organic Regulations
By Lexie Stoia, OEFFA Certification, and Mike Anderson, OEFFA Education

A new series in which OEFFA staff answer frequently asked questions about the National Organic Program (NOP) regulations, and offer suggestions for working within the regulations. We hope this column will be helpful.

~ TREATED LUMBER ~

“NOP § 205.206 (f) The producer must not use lumber treated with arsenate or other prohibited materials for new installations or replacement purposes in contact with soil or livestock.”

Here at the OEFFA Certification office, we receive questions about treated lumber nearly every day. Fortunately, the NOP Rule for treated lumber is actually quite clear. If you are an organic producer with pre-existing buildings or fencing constructed of treated lumber, these constructs will be “grandfathered” in and will not need to be removed. However, all new build or repair must be from untreated lumber.

1) What about recycling treated lumber that’s 20 years old? Surely that’s allowed.

You may not use recycled telephone poles or treated lumber, even if the lumber is 20 years old, to make a repair on an aging fence or building, even if that fence or building was “grandfathered” in. No treated lumber is allowed for replacement purposes.

2) I’m planning on tearing down my barn, which was built with treated wood. Can I reuse the wood in the new barn?

No.

3) I just installed a new fence made of treated lumber, and I’m already organic. What do I do?

If you use treated lumber, there must be a “buffer zone” around the treated lumber—as with any prohibited substances. If you put in a new fence of treated lumber, expect to create a buffer zone inside the fence (25 feet is usually sufficient). The crop within that buffer zone may be harvested and sold as a conventional crop. If the fence is for livestock pasture you’ll need a buffer zone as well from the treated wood fence to your pasture, and a second fence or barrier within to keep livestock from grazing up to the fence.

4) Can I use treated lumber in building my greenhouse?

That depends. If your permanent greenhouse is at least 25 feet from organic fields, and you aren’t planting in the ground in the greenhouse (just in flats on tables, for example), treated lumber is permitted. If you have a portable greenhouse whose location changes, treated lumber is not recommended, as a buffer zone will need to exist around the greenhouse in each location to which it is moved. Also, the soil where the greenhouse existed would be considered contaminated, and it would take three years of transitioning to bring it back into organics. If you are planting in the ground in the greenhouse, you may not use treated lumber at all.

5) I’m building a new barn. The walls will be concrete for 5 feet from ground level, and I was wondering if I could use treated wood from 5 feet up.

Questions like these will be answered on a case-by-case basis. It will depend on whether livestock have access to it, whether the lumber could contaminate the ground, or whether stored hay or other harvested products could come into contact with the treated lumber. Call or write the OEFFA Office if you aren’t sure.

6) What is wood treated with? How does it contaminate the soil?

There are three main types of pressure treated lumber: CCA, ACQ, and CA-B. CCA wood contains chromate copper arsenate. The EPA ruled in 2003 that this type of treated wood is not permitted for residential construction. ACQ (alkaline copper quat) and CA-B (copper azole) are the two commonly available products that were developed as replacements for CCA lumber. (The EPA banned CCA when the arsenic was found to leach out of the wood and contaminate surrounding soil and water systems.) Neither ACQ nor CA-B lumber contains arsenic, but they do both contain copper, which acts as a fungicide, as well as an additional insecticide. Although copper is not nearly as toxic as arsenic, it has been found to leach out of treated lumber. Copper is toxic to aquatic life and fungus even at low doses.

7) What is the reasoning behind prohibiting the use of treated wood in new building projects?

The organic standards are developed to provide consumers with a product that is as free from synthetic chemical contamination as is possible. It is understandable that the standards would prohibit a product that acts as a slow release mechanism for synthetic insecticides, fungicides, and bactericides even if the synthetic chemicals are not currently recognized as posing a risk to human or animal health.

Continued on page 13
Whole Grains Gone Fancy

This time of year, when winter is slowly turning to spring, my inspiration for cooking starts to lag. There’s not much fresh, local produce available yet, but the heavy fare of winter is growing old. To pull your family menu out of the doldrums, consider the following creative ways with organic whole grains. Brown rice, quinoa and wheat berries can be dressed up into salads or pilafs, mixed with herbs and nutritious greens, beans, fruits or nuts. The result is a special dish worthy of a company dinner, the first spring potluck, or just a fancy side for a weekend family meal.

Kale and Quinoa Pilaf

1 tab. vegetable oil
1/2 cup chopped onion
1/2 cup thinly sliced carrot
1/2 cup chopped red bell pepper
2 cloves garlic, minced
2 tsp. curry powder
1 tsp. chili paste with garlic
1/2 tsp. peeled fresh ginger, grated
6 cups kale, stems removed and torn
2 cups cooked brown rice
1 cup cooked quinoa
2 tab. soy sauce
One 15 oz. can garbanzo beans, drained

Heat oil in a large nonstick skillet over medium heat. Add onion, carrot, bell pepper, and garlic; saute 2 minutes. Add curry, chili paste, and ginger; saute 1 minute. Add remaining ingredients; cook 3 minutes or until thoroughly heated, stirring occasionally. Serve at room temperature. Serves 6.

Wheat Berry Waldorf Salad

2 cups wheat berries
7 cups water
1 cup chopped walnuts
2 medium apples, unpeeled, cored and chopped
1 cup raisins
1 cup finely chopped parsley
1/4 cup apple cider vinegar
1/2 cup apple juice
1 tab. salt
1/2 tsp. freshly ground pepper
1/2 tsp. ground nutmeg
1/2 tsp. cinnamon
1/2 cup extra-virgin olive oil
1/8 cup lemon juice

Soak wheat berries 6 to 8 hours or overnight in water to cover by a couple of inches. Drain and set aside. Bring 7 cups water to a boil in a saucepan. Add soaked wheat berries, and simmer, uncovered for 50 minutes or until totally cooked through. Wheat berries retain a firm, chewy texture when cooked. Drain the water and set aside to cool. When cool, toss wheat berries in a large bowl with remaining ingredients. Add more salt if necessary and chill. Serves 6.

Curried Rice Salad

Curry vinaigrette:
1/2 cup fresh lemon juice
2 tsp. salt
1/2 tsp. pepper
1 tab. curry powder
1 tsp. ground cumin
1/2 tsp. ground coriander
1/2 tsp. cayenne pepper
2/3 cup peanut or canola oil
1/2 cup shelled pistachio nuts
2 cups white or brown basmati rice
1/2 tsp. salt
1/2 cup currants, plumped for 10 minutes in hot water to cover, then drained
4-6 green onions, thinly sliced

Combine ingredients for vinaigrette in jar. Toast pistachios in 350 degree oven for 4-6 minutes. Remove and cool. Bring 4 cups of water to boil in a saucepan. Stir in rice and 2 tsp. salt. Cover and reduce heat to simmer for 20 to 45 minutes or until done. Toss rice with vinaigrette, then fold in plumped currants, pistachios and green onions. Cooked chicken chunks or a can of drained garbanzo beans can be added to make it a main meal. Serves 6.
Farm to Table…  
Continued from page 6

Dick Jensen’s Five-Grain Salad
6 cups mixed organic grains (wheat berries, hardwheat berries, buckwheat groats, barley and millet)
1 cup julienned fresh spinach
1 cup julienned arugula or parsley
1/2 cup diced red onion
1 1/2 cup Garlic Fennel Vinaigrette (recipe follows)
Salt and pepper to taste
1 head red-leaf lettuce
3 oz. feta cheese, crumbled
3 or 4 Roma tomatoes sliced

Bring large pot of water to boil and add mixed grains (add longer-cooking grains first). Lower heat and simmer 20 to 30 minutes or until grains are just al dente. Drain and rinse with cold running water. Drain again and chill. When grains are cold, combine with spinach, argula, onion, and Garlic Fennel Vinaigrette.
Season to taste. Line 6 salad plates with red-leaf lettuce.
Divide grain mixture among the plates. Sprinkle each salad with feta cheese and garnish with Roma tomatoes and green leaves of some sort. Makes 6 servings.

Garlic Fennel Vinaigrette
1 cup olive oil
1/2 cup champagne vinegar or other flavored vinegar
1/4 cup minced fresh fennel
2 tsp fennel seeds
1 tab. minced fresh garlic
1/2 tsp. crushed red pepper
1 tsp. oregano
1 tsp. basil
2 tsp. coarsely ground black pepper
1 tab. salt
Shake all ingredients in a jar. Cover tightly and let sit overnight to develop flavors.

Dairy Labeling Rule…
Continued from page 3
had banned rbGH-free labeling altogether.
On behalf of OEFFA, I made this point at a press conference held at the State Capitol on March 11, and then the next day at the Public Hearing on the proposed rule at the Ohio Department of Agriculture. It has been an absolute pleasure to work with our in-state partners such as the Ohio Farmers Union and the Ohio Environmental Council on this issue. Our impact has been many times greater because we have been supported in our efforts by national partners including Food & Water Watch, Consumers Union, and Physicians for Social Responsibility. As much as I would not have chosen to have to fight this battle, this has been an amazing opportunity for our organization (and selfishly, me personally) to learn new skills, make new connections, raise our voice, and increase our visibility.

We at OEFFA have long encouraged consumers to “vote with their food dollars” for the kind of food and farming system they want. And there is certainly nothing wrong with that. But this experience with dairy labeling has been consciousness raising for OEFFA staff. Clearly, we need to become vigilant and vocal advocates for policies supportive of a sustainable food system, because those policies create the framework within which farmers and consumers can—or cannot—work together toward common goals.

In the meantime, we encourage OEFFA members to keep pressure on the Governor and also contact elected representatives in the Ohio House and Senate and deliver the message that we want a workable rule for labeling products rbGH-free. Indeed, that’s all we need, a simple label that states “rbGH-free.”

At press time the ODA issued an announcement that “after reviewing the oral testimony presented at the March 12 hearing and the numerous written comments submitted to the department, Director Robert Boggs has issued an amended dairy labeling rule.”
The only meaningful change is that the “disclaimer statement” (“The FDA has found no difference . . .”) can now be printed in font 1/2 the size of the primary claim.
A hearing was held on April 8 at the Ohio Department of Agriculture on the revised rule.
OEFFA bestowed its highest award, the Stewardship Award, to Stan Gregg of Fredericktown in Knox County. Gregg has been an organic farmer for over twenty-five years. Ed Snavely, also of Fredericktown, who presented the award to Gregg, recognized him for his “outstanding contributions to the sustainable agriculture community,” citing in particular his dedication to educating others about organic production methods.

When Stan Gregg began using organic methods, organic farming was viewed as an anachronism by many in the agriculture community.

“The Gregg Family wishes to thank you for the gracious treatment we received at the annual conference. A delicious meal, and fellowship with other organic farmers and gardeners, was enjoyed by all. Again thank you for plaque and the recognition. Means a lot to me.” - Stan Gregg

“FANTASTIC CONFERENCE! I will be bringing friends with me next year. Every session was wonderfully done. I especially appreciated the ones that sent me away with practical, applicable, utterly useful information. Thank you OEFFA staff. It was a joy to be back here!”

“The food at this year’s conference was the tastiest ever. My congratulations to the chef.”

The Keynoters were “stimulating. I didn’t know what to expect but loved both. They addressed issues we have heard discussed in very few other venues.”

OEFFA Annual Stewardship Award

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When Stan Gregg began using organic methods, organic farming was viewed as an anachronism by many in the agriculture community.
**2008 OEFFA Conference**

**“Coming Home to Eat”**

“'I have been going to OEFFA conference for nearly 20 years, and this may very well have been the best conference ever.”

- Long-time OEFFA Member

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Doug Swift shows kids in the kids’ conference how to build a planter box. Then they learned about soil, filled their boxes with a personalized soil mix, and planted them with seed.

Keynote speaker Joel Huesby shared the inspirational story behind his farm and offered his best insights into working toward an organic farm business in workshops on Saturday.

Two Kenyon students, Philip Hartger and Aaron Clark-Ginsberg (above), were the first to receive OEFFA’s Certificate in Ecological Agriculture, earned by completing a self-designed program of study and an on-farm internship at OEFFA member farms. (Carol Goland, center)

Volunteers helped sell books at the busy OEFFA Book Table where new books were sold at a discount as part of OEFFA’s educational mission.

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**Prize Winners: Conference Evaluation Drawing**

Those who attended the 2008 OEFFA conference and submitted a completed evaluation form were entered into a prize drawing. Thank you all for your valued comments. The winners are...

- **Mark Dudgeon**
  complete CD set from the 2008 conference

- **Rich Tomsu**
  complete CD set from the 2006 conference

- **Joan Richmond, Carol Glaser, and Elizabeth Neer**
  CD recording of Gary Zimmer’s keynote from 2006

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Marilou Suszko (author) and Kevin Malhame (Northstar Café) share a culinary moment preparing for a workshop on Saturday.

CDs and tapes of the workshop recordings are available from Dove at http://dovecds.com/store
**Century Farms: Keeping Farms in the Family**

By John Obrycki

“How does a farm become a Century Farm? And why should we care?” This was my research question last summer as I interviewed a few families in southwest Ohio and conducted archival research. I found there really was not just one simple answer for how a farm reached Century Farm status and why it matters; rather it was a collection of answers.

Century Farms are recognized by the Ohio Department of Agriculture as farms run by “families who have maintained a farm in their family for at least 100 consecutive years.”

Six key factors, and there are certainly others, were identified to keeping families on the land and in farming. First, land ownership, particularly being able to buy and sell reasonably sized tracts of land, provided opportunities for passing land to the following generations and also for extra income. Second, access to markets, be it driving hogs to Cincinnati in the 1800s or selling commodities to Cincinnati today, was vital in supporting these families financially. Third, throughout these families’ histories there was a source of additional income, either from additional on-farm work or non-farm work. Fourth, a strong connection with community members provided support during difficult times and sharing of labor during the busy harvest season. (Many families mentioned to me the changes they have seen in community collaboration and cooperation over the decades.) Fifth, local, state, and federal policies that favor farmers have the ability to assist farmers and to alter their practices, for example through subsidies or with buyouts. Of the three, federal policies most directly impacted these families by narrowly focusing support on specific crops or practices. Sixth, families were able to keep farming because there were members willing to do it.

Why should we care? We should care because these Century Farm families are an integral part of Ohio’s history and provide insight into its agricultural system. These families are examples of agricultural sustainability because they have been able to stay on the land and keep farming for generations. Their stories provide guidance for how farmers can stay on the land for future generations. The combination of these factors is important to recognize when developing agricultural policy and when considering the agricultural landscape of any country.

There are definitely other important factors to consider as well, for example environmental considerations including soil quality and favorable weather. Merely highlighting one factor will not re-establish or strengthen agricultural communities and will also not assist in ensuring a clear understanding of them.

An important additional question is, will their lessons be applicable to farming one hundred years from now? Each factor raises its own questions and considerations; a few are listed here. Large tracts of land are not as easily bought and sold as they were one hundred years ago. Markets can change, too. What types of markets will farmers in the future be considering? If these families have always had an additional source of income, do all farmers need to be considering this? How have agricultural and rural communities changed? How will government policies, at all levels, change toward farming, and how can these changes affect agricultural landscapes? How will agricultural systems react to climate shifts, both projected and unforeseen? Finally, who is farming and who will be farming in the future? These are the types of difficult questions that must be asked and must be addressed.

If you have any thoughts or suggestions, I would enjoy hearing from you.

John Obrycki can be reached by email at obryckjf@muohio.edu. He will continue delving into questions about the connections between the past, present, and future of agriculture with the support of the Joanna Jackson Goldman Memorial Prize from Miami University from May 2008 - May 2009. His summer research was supported by Miami University’s Undergraduate Summer Scholars Program for Summer 2007. John presented information on Century Farms at the 2008 OEFFA conference poster session and was asked to write an article on his work. The Century Farm website is www.ohioagriculture.gov/oda3/Admn/Cent/Cent_Index.stm
Welcome to OEFFA’s Newest Members!

Business Level
Canal Junction Farmstead
Fresh Fork Market
GrowExx
Swissland Cheese Co.
King’s AgriSeeds
Small Farm Central
SunRich
Whitefeather Bison Co.
Whole Foods Market

Family Level
Bob & Donna Baker
Neile Edens & Carol Bohumolski
Jennifer Haack & Robert Content
Greg Denby & Mary Daniels
Liz & Eric Hansen
Abigail Heaney
William Lyons & Richa Jhaldiyal
Marjorie Kelley
Wes & Jean Long
Barbara & Megan Luna
Matt Mariola
Eric Reiner
Leah & Adrian Rond
Mary Lou & Tom Shaw
Brian & Marie Smith
Beth & Bob Staggenborg
Michelle & Raymond Warchola

Family Farm
Kim Annable
Janelle Carroll
Bill Dean
Charles Ernstes
Sherry Fisher Ruth
Michael & Angela Hague
Thomas Haugsby & Linda Hall
Mike & Vicky Kegyes
Stan Connell & Karen Lehman
Timothy & Barbara Loya
Kent & Leslie Peters
Robert & Rebecca Portmann
Mark & Teri Richter
Susan Salontay
Matt & Judy Sauer
Steve Sauer
Jack Trehwey
William & Susan West
Mark Zeune

Individual level
Traci Aquara
Kristen Baughman
Judith Beall
Karina Bergener
Jamie Burkhart
Brian & Trudy Burnett
Bruce Carota
Frank Cernava
Meghan Coil
Ann Crowner
Ellen Dawson-Witt
Bill Donaldson
Mark Dudgeon
Sandra & Michael Eastin
Luke Ebner
Dick Emens
Leah Fosco
Amelia Haas
Karen Hansen
Sonny Hayashi
Andrew Heinrich
Mrs. Bart Henshaw
Jay & Nancy Hill
Steve Hornyak
Casey Hoy
Todd Hudson
Carl & Carolyn Johnson
Kate Jones
Thomas Klak
Dave Lemen
Ellen Mees
Janice Merritt
Rebecca Metcalf
James Miller
Vesta Moore
John Moorehead
Belinda Mortensen
Elizabeth Neer
Peggy Nestor
Nancy Peebles
Pamela Poeth
Katherine Prince
Gene Rader
William Robertson
Ian Schwartz
Abby Scott
S. Kelly Smith
Jeffery Lyndenberg & Deborah Spradlin
Diane Stafford
Barbara Starre
Peter Steck
Susan Steffensen
Kenn Zimmerman
Dale Zumberger

Non-Profit Organization
Animal Welfare Institute
Certified Naturally Grown
Food and Water Watch
Oberlin Sustainable Ag Project
Ripley Farmer’s Market
Vendors Asso.
Olney Friends School
Small Farm Institute

Student Level
Bob Acomb
Chris Carnevale
Bethany Deborde
Daniel Deborde
Greta Donley
Christine Dudgeon
Jake Henkle
Kae Lea Main
Clare Paisley Jones
Jason Parker
Laura Post
Morgan Ritchie
Ben Taylor
Charles West
Jayne Woodward

They Did What?
If you have a complaint about a specific grower who claims that his or her products are organic, the National Organic Program (NOP) has official complaint forms available through the OEFFA office. 614/262-2022.

Labratory Testing Services for Organic & Sustainable Agriculture
Greenhouse, Produce, Gardens, Lawns, and Field Crop Analysis.

- Water bacteria, suitability etc.
- Soil and Plant Tissue
- Compost and Manure
- Sugar, Starch, Feedstuff Nutrients
- Comprehensive Fee Schedule Available

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web: holmeslab.com
e-mail: holmeslabinfo@hughes.net

Abram W. Kaplan ~ Walden Productions
Farm Photography ~ Art Inspired by Nature
Web: www.walden1.com Email: awk@walden1.com
843 Bura Street, Granville, Ohio ~ 740.398.7892
The highest potential for soil contamination from treated wood products is in the first year that the product is exposed to rain and other environmental effects. This fact may have played a role in the decision that the NOP made that allows pre-existing treated wood applications to be grandfathered in the organic certification process.

8) What are some alternatives to treated wood?

There are no untreated wood products that will last as long as a treated wood board. However, there are wood species that are both durable and long-lasting. Unfortunately, they are often expensive and sometimes difficult to source. Some of the longest lasting wood products available are redwood, cedar, and cypress. Other naturally decay resistant species include black locust, catalpa, juniper, burr oak, chestnut oak, post oak and white oak.

When purchasing any of these naturally decay-resistant wood products, it is best to use heartwood. The sapwood of these tree species is not considered decay resistant.

New alternative lumber products on the market made of recycled plastic and wood pulp may perform well, but they have not been on the market long enough to judge their longevity in practical applications. TimberTech® is one example of a synthetic wood product that offers a 25 year warranty for outdoor residential applications.

9) What natural finishes are allowed that would extend the life of untreated wood?

Raw linseed oil can be used to protect a natural wood product from decay. It is important to recognize that raw linseed oil differs from boiled linseed oil. Boiled linseed oil is a mixture of raw linseed oil and synthetic solvents that may not be permitted for use in organic systems. Raw linseed oil is an inexpensive wood preservative; however it is not as effective as creosote or other synthetic wood preservatives. Linseed oil is an extract of flax seed. It is a food source for mildew, and mildew will grow on wood treated with linseed oil. Linseed oil can spontaneously combust, so caution is advised when working with it.

Questions about organic regulations and suggestions for future topics may be sent to:

OEFFA Certification
Making Sense
41 Croswell Rd.
Columbus, OH 43214
email: organic@oeffa.org
The Last of the Husbandmen

A review by Rich Tomsu, Rich Gardens Organic Farm

*The Last of the Husbandmen,* Gene Logsdon’s latest novel, chronicles life in a small northern Ohio farming community from 1940-1985. The plot focuses on the lives of Ben Bump, his immigrant father Nat and his feisty sister Nan (who talks like Ben’s alter ego), and the extent to which their destinies are entwined with Emmet Growler, the son of the wealthy landowning Growler family. One finds humor, high jinks a plenty, and even romance, but it would be a mistake to overlook the serious implication of *The Last of the Husbandmen.*

Aptly subtitled *A Novel of Farming Life,* the novel at times reads like a narrative of American agriculture in the decades following World War II. Large landowners “knew the shape of the future and its horrible battle cry,” which was “get big or get out.” In the headlong rush toward agriculture consolidation, small family farmers join the pursuit, and the values that bond farmers to their land are abandoned as farms are transformed into “vast, almost unending fields of corn and soybeans.” The novel becomes a miniature morality play about greed in which Ben, who becomes an agricultural anachronism, notes that “the real reason to consolidate is wealth and power.”

One of the ironies is that the riches that are sought never materialize for many farmers, who become the victims of their own greed. The more corn and soybeans they grow, the lower the commodity prices fall as supply exceeds demand. By adopting monoculture, they are caught in a cruel Catch-22. They must keep expanding and increasing production to repay loans for machinery and land, but the more they produce the lower commodity prices fall. Eventually the federal government steps in with a series of subsidy programs, none of which solves the underlying problem of overproduction.

The title of Logsdon’s novel is obviously an allusion to James Fenimore Cooper’s *The Last of the Mohicans.* Although Logsdon’s writing style and often irreverent wit are completely different from Cooper’s, the two writers share a common theme. What Cooper and Logsdon are trying to convey is the end of an era. It is the aging warrior Chingachgook who is Cooper’s last of the Mohicans. In *The Last of the Husbandmen,* it is the death of Nat Bump that symbolizes the end of an area. Like Chingachgook, who later “recalled the idea of his nation in ruins,” Bump has witnessed the technological and economic forces that doomed the family farm.

The ending of *The Last of the Husbandman,* however, is not one of pathos but, thanks to Logsdon’s outrageous wit, a celebration of life. “Even in death,” Nat Bump “would have the last laugh on what he called government of the wealthy, by the wealthy and for the wealthy.”

Ultimately it is Ben Bump, a collector of arrowheads from past Native American civilization who is christened “The Last of the Mohicans” by his friend Emmet Growler. Emmet sees in Ben “a dying breed. His kind would disappear in another generation.” Emmet may very well be right. If today’s agricultural consolidation in pursuit of the ethanol bubble is any indication, our government and farmers are incapable of learning anything from a half century of mistakes.

But there are also indications that Ben’s wife Mary is correct when she says “Ben’s ideas were really not old-fashioned but far ahead of what was considered modern at the moment.” When our present petro-chemical-industrial agriculture collapses in that not-too-distant future, Ben Bump, rather than being the last of the husbandman, may be remembered as the prophet of a new era of sustainable agriculture. Let us hope so.

“There is no better time than right now for dedicated young people, determined to own and operate their own businesses, to make it in agriculture.” p. 107

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Organic Beekeeping - April 25&26; Pfeiffer Center, NY. A popular workshop featuring leading expert in holistic beekeeping, Gunther Hauk. A look at the bee colony, what it needs as an organism to be healthy and vital. For novices and experienced beekeepers alike. Fee: $185 (with beginners session, $225). Contact: Carol 845/352-5020 Ext. 2 or visit www.pfeiffercenter.org

Earthday at Blue Rock Station - Tours, talks, food, and more at Ohio’s first Earthship and Green Living Center. They also offer workshops on raising money for non-profits, building solar ovens, cheese and yogurt making, English tea gardens, and healthy fast food, along with doing llama treks and more. www.bluerockstation.com or call 740/674-4300.

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Equipment for Sale - 1988 Chevy 3500 truck with refrigerated box. Truck has 254,794 miles. Re-manufactured engine with 7,252 miles. Refrigerated box is 7’6”L x 5’7”H x 6’8”W. Holds approx. 200 - 3/4 bu. vegetable boxes. $5,000 OBO. Potato Digger. (Champion?) Pull type. PTO driven belt. 24” wide belt. Overall length 9’. $800 OBO. 4” aluminum irrigation pipe. 30’ lengths. 75 pieces. $1.00/ft. Tim Shouvl, 937/390-6127, 937/206-3935 or bluebirdhills@voyager.net

WANTED! - A person or persons eager to produce a radio program about food/agricultural issues/eating locally. Simply Living broadcasts community radio in Central Ohio on WCRS-LP at 102.1 and 98.3 FM from 3-8 p.m., 7 days/week, and is committed to programming related to sustainability issues. (www.wcrsfm.org). Please contact Marilyn Welker: 614/447-0296 x102, or mwelker@ctcn.net


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