The Changing Climate of Agriculture
February 21-22, 2009 – Granville, Ohio

Join us for our annual conference in central Ohio as we learn from each other, meet new people, and gather ideas for the next growing season!

This year’s conference will feature:

• Keynote speakers Melinda Hemmelgarn and Fred Kirschenmann
• 56 Workshops – led by local and national presenters
• Exhibit Hall and Poster Session
• Educational Kids’ Conference
• Child Care (Waldorf style)
• Local and Organic Meals
• Contra Dancing and Anniversary Party
• Non-Denominational Service
• Many Networking Opportunities

List of workshops inside on page 14

Pre-Conference Workshop with Jerry Brunetti
Soil Fertility: Through the Food Chain
February 20, 2009 • Newark, Ohio
OEFFA News ISSN 1087-6626 Vol. 28, No. 6
Published by the Ohio Ecological Food & Farm Association
41 Croswell Rd., Columbus OH 43214  614/421-2022  www.oeffa.org
EXECUTIVE DIRECTOR: Carol Goland
Phone: 740/398-9099; Email: cgoland@oeffa.org
ORGANIC EDUCATION: Mike Anderson
Phone: 614/421-2022; Email: mike@oeffa.org
PROGRAM DIRECTOR: Renee Hunt
Phone: 614/421-2022; Email: renee@oeffa.org
SPECIAL PROJECTS: Laura Wies
Phone: 614/421-2022; Email: laura@oeffa.org
MEMBERSHIP SERVICES: Andy Hupp
Phone: 614/421-2022; Fax: 614/421-2011; Email: andy@oeffa.org
CERTIFICATION STAFF: Janie Marr Werum, Lexie Stoia Pierce, Kate Schmidt, Andy Hupp
Phone: 614/262-2022; Email: organic@oeffa.org
COMMUNICATIONS/PUBLICATIONS:
Phone: 614/421-2022; Email: newsletter@oeffa.org
BUSINESS MANAGER: Angie Kemp
Phone: 614/421-2022, Email: angie@oeffa.org

• The Ohio Ecological Food and Farm Association news is published bimonthly as part of the educational mission of OEFFA, a nonprofit organization for farmers, gardeners, and citizens interested in ecological agriculture and creating a sustainable alternative food system.
• Members receive the newsletter as part of annual dues of $0 (student), $35 (individual), $50 (family), $50 (family farm), $50 (nonprofit), $100 (business), $100 (individual lifetime). Subscription only is $20/yr.
• Editorial and advertising correspondence may be sent directly to OEFFA office or newsletter@oeffa.org. Unsolicited manuscripts welcome. Membership information is available on the OEFFA website at www.oeffa.org or from the OEFFA office (see address above.)
• Opinions expressed in OEFFA news are those of the authors and do not reflect the opinions of the membership, officers, or directors.
• OEFFA does not endorse the products or services of any advertiser, and reserves the right to refuse placement of inappropriate advertising.
• OEFFA Inc. is recognized as a nonprofit organization by the Internal Revenue Service, and donations to OEFFA are deductible as a charitable contribution to the fullest extent of the law.

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

Contents copyright © 2008 by the Ohio Ecological Food and Farm Association. Reproduction permitted provided credit is given, with the exception of reprinted material.

Next deadline Jan 1, 2009
A Tribute to Anne

When Anne stopped working for OEFFA at the end of October, she asked if she could write a column for the newsletter. While she didn’t have the opportunity to put her thoughts down, she did talk with Laura Wies, her colleague and friend, about what she’d like conveyed. This is her message:

Anne’s work with OEFFA started nine years ago under unusual but serendipitous circumstances. She had an interview to produce the newsletter, but had to cancel because she went into labor with her son, Skyler.

A week later, with a baby in tow, she had her interview. Harv Roehling, then OEFFA board president, couldn’t be at the interview, so instead they talked “delightfully” for a long time by phone.

Anne didn’t know why she was in a place in her life to come work for OEFFA, and ironically, she didn’t even own a computer. But she wanted to work with good people, and OEFFA seemed like that kind of place. Harv offered her the job.

She wanted folks to know that working at OEFFA has been the most long-term and rewarding job she has had. She quoted former OEFFA Executive Director Sean McGovern, who said that the people at OEFFA are “the most intentional people I’ve ever met.”

As with most small not-for-profits, Anne took on all kinds of work at OEFFA, but said she enjoyed doing the publications best.

“My heart will always be a part of OEFFA,” said Anne.

She said thank you for the opportunity to be part of the OEFFA community. “OEFFA will always be a part of my quilt of life.”

Anne not only talked the talk, she walked the walk of sustainability by living a simple life. Her life, however, has been anything but simple these last two years, and her family (Anne’s Mom and Anne’s two sons, Peter and Skyler) is now in need not only of your emotional support but your financial help.

Checks made out to Doug Swift and sent to: 743 Military Rd., Zanesville, OH 43701 will be immediately directed to the family.
~ Athens Area Chapter ~

In August we visited Larry Cowdery’s Meigs Co. farm on the Ohio River. Larry raises several acres of vegetables (not organically - but we are working on him) and sells at the Athens Farmers Market and sells some to Ohio University. Of particular interest - Larry and a neighbor are producing bio-diesel from used restaurant cooking oil to run their trucks and tractors. We got to see their production facility.

In October we went to the King Family Farm near Albany. JB King raises pork and poultry and sells regionally and at the farmers market. They are not organic but their animals are raised free of antibiotics and hormones and fed grain grown on King’s and neighboring farms. They are supplying the turkeys for our Thanksgiving boxes. We are now in our third year of selling Thanksgiving boxes including all locally produced, chemical free vegetables and a turkey. We expect to get around 20 orders.

Other chapter activities during the past year include placing a group seed order to FedCo, a meeting featuring OEFFA staff member Mike Anderson at Ed Perkin's Sassafras Farm, and having an OEFFA booth at the Pawpaw Festival at Lake Snowden. Our December meeting will feature a speaker from the Ohio EPA who will discuss water pollution and farming.

- Ed Perkins, 740/664-3370, perkaber@juno.com

~ Capital Chapter ~

(Flankin and surrounding counties)

The Capital Chapter had a busy year offering an educational series: Making Mozzarella; food preservation techniques, pickling and making simple preserves, and making bread and butter. Our canning session (and what to do with all those tomatoes and zucchini) was canceled due to Hurricane Ike’s impact. In addition, we had OEFFA educational booths at the Clintonville and North Market farmers markets this summer, promoting the organization, and the Local Harvest Dinner held in September. (See last issue for details!)

- Suzie Watkins-Martinez, watkinsmartinez@hotmail.com and Lisa Large, 614/878-737324

~ Heart of Ohio Chapter ~

(Delaware, Knox, Licking and Morrow counties)

Last month’s Heart of Ohio Thanksgiving Box project sold 60 produce boxes, more than 50 turkeys and 39 gallons of cider. A dozen of our members enjoyed a late-season source of income. Given how hard it was this year to keep everything from freezing, it was welcome, and customers were absolutely delighted with their yearly bounty.

Programs throughout the year included Dr. Karen Goodell of OSU-Newark who discussed native bees and ag pollination; Dan Kamburoff, of Columbus Irrigation Co., who discussed the various irrigation options available for small, diversified organic farms; Howard Sacks of Kenyon College, who spoke about building sustainable agriculture and communities; Bob Hendershot of NRCS, who discussed soil management; Andrew Semler of Lucky Cat Farm, who talked about small-scale farm extraction of plant-based oils, and Charlie Fritsch of Windy Hill Apple Farm, who demonstrated the fine art of cider making. Also, a panel of local area farmers’ market managers described their markets and answered questions from producers.

Thanks to this year’s leadership, including Joan Richmond, Janell Baran, Trish Mumme, Larry Wright, Beth Elder, and Jim Ingalls. Heart of Ohio welcomes members from several central Ohio counties, and meets the first Thursday each month at the Brown Family Environmental Center, Gambier.

- Joan Richmond, 419/886.4365, joan_richmond@mac.com

~ SW Ohio Chapter ~

(Cincinnati area)

The Southwest Ohio Chapter met monthly in the winter (the second Sunday of each month at 1 p.m.). The group participated in group potato and garden supply orders. The group held a “Taste of Summer” grilling and sampling of summer vegetables at Hyde Park Farmers Market in July, and helped with a similar event in August at Findlay Market. We are exploring the possibility of hosting a fund raising dinner in the future. The next meeting is a potluck at 1 p.m. Sunday, Dec. 14 at Turner Farm, 7400 Given Rd., Cincinnati, OH 45243. The January meeting will be Jan. 11 at Gorman Heritage Farm, Evendale, Ohio.

- Melinda O’Brian, 513/561-7400, mjobriant@netzero.com

~ Regional Chapter Round-Up ~

OEFFA chapters provide a great way to meet like-minded people in your region. Each group is different and responds specifically to the needs of its members. Chapter membership is not restricted by county lines and is open to all members. If you would like to form a new chapter, please visit www.oeffa.org or give us a call!
~ Lake Effect Chapter ~
(Ashtabula, Cuyahoga, Geauga, and Lake counties)

Brett Joseph and Josh Bennison were presenters at the Lake Effect Chapter’s all-day permaculture workshop in September at the Cleveland Museum of Natural History. They covered permaculture basics, introduction to forest gardening, and discussed soil fertility and soil horizons. Participants received a hands-on experience in the afternoon as they created raised beds, planted native edible plants and mulched the triangular-shaped area outside the museum.

This year, we had OEFFA booths at Vintage Ohio, a wine festival held at the Lake Metroparks Farmpark; Burning River Festival in downtown Cleveland, and the Lake County Fair. The chapter is also offering a monthly teaching series, called “Ecological Pathways” at the Wellness and Total Learning Center in Ashtabula, and has offered topics such as seed bed preparation and victory gardening. At its December meeting, the chapter will make plans for the coming year.

- Brett Joseph, 440/599-2109, brett_joseph@earthlink.net

~ Real FOOD Chapter ~
(Ashland, Holmes, Lorain, Medina, Stark, Summit, and Wayne counties)

The Real FOOD (Farmers Of Organic Delicacies) Chapter will initiate another season of monthly winter meetings in December to conduct our annual group potato seed order. We are anticipating another season of fellowship and sharing of knowledge. As it stands we will be continuing to meet at the Wayne County Public Library-Main Branch in downtown Wooster.

In winter and spring of 2008 the Real FOOD Chapter heard speakers on the topics of: Building soil with worm castings; the effects of chemical spraying on the bee population, and the potential impact of a mandatory National Animal Identification System. Also, chapter members Monica Bongue and David Benchoff gave a presentation on recordkeeping for organic certification, comparing their two recordkeeping systems.

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

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

In October, we presented our 2nd Harvest MOON Festival in the Oxford Uptown Park to celebrate local food, farmers and sustainable agriculture. Music, live animals, a cooking demonstration, activities for kids, information booths on MOON/OEFFA, the MOON Co-op, both of Oxford’s farmers markets, the Three Valley Conservation Trust, and the Interfaith Climate Change Work Group were featured, followed by a supper in the park and then square dancing in the street! The steering committee worked hard to put this together and we had students and Co-op members contributing to the work and to the food. We had perfect weather and a festival that was enjoyed by lots of people.

We held other community programs, including a presentation in February by Daryl and Karen Baldwin of their work at Miami University to preserve the Miami Indians’ language and culture. Karen is putting together a cookbook of traditional foods, and we got to sample corn soup and persimmon pudding. In April, a workshop featured Susie Marcum giving practical information and hands-on practice on how to start your own plants from seeds and Steve Edwards talking about organic gardening basics with emphasis on healthy soils. A visit to Ruth and Ron Overly’s house followed, in which Ron has designed to meet LEED (Leadership in Energy and Environmental Design) gold standards, and they themselves are doing much of the work.

In July, Bob Harris died. Bob was a member and significant contributor to the spirit and strength of our chapter from its inception. We collected messages from friends to present a document to the Harris family as a tribute to Bob.

- Harv Roehling, 513/756-9272, locustrun@nuvox.net

~ OK River Valley Chapter ~
(Brown and Adams counties [OH], Mason and Robinson counties [KY])

The OK River Valley Chapter has had a reincarnation over the last year. We now are a chapter of several children who regularly participate in our meetings, as well as home gardeners, market growers, consumers, and farmers. We are still a small group but enthusiastic. We have monthly meetings with an educational presentation, visited some of our members’ gardens, and, for the fifth year, had a booth at the Brown County Fair. This year we again shared a booth with three other organizations all with a focus on promoting the support of local food. We have raised some funds by selling waffles at a farmer’s market.

- Julie Kline, 937/392-1543; jkparsnip@yahoo.com

♣ OEFFA News • Late Fall 2008 ♣
What Certified Organic Means
By Janie Marr Werum, OEFFA Certification

There has been much discussion in the media about food safety and whether the consumer can trust the USDA ORGANIC label. As the Certification Program Director, I wanted to let you know what exactly an organic producer or processor has to go through in order to be certified organic.

For a farm with or without livestock, the farmer must, on a yearly basis, fill out an Organic System Plan (OSP). This is an application that runs 30 pages. The farmers must answer multiple questions about their operations, such as do they irrigate, is their land prone to erosion, what seeds they are using, the equipment used and its cleaning process, storage practices and harvest yields.

If they have livestock to be certified, they must fill in another form which asks questions about housing, feed and pasture access among other questions specific to the breeds and kinds of livestock they want certified.

A processor must also fill in an OSP, and include records on their pest control, inventory, labels and product ingredients. For each product produced there is a Product Profile which lists the organic ingredients in that product. Each ingredient in turn must have a current organic certificate attached.

Once these OSPs are received by our office, they are reviewed for completeness. If they are not complete, such as a field history is missing or an ingredient does not have a current certificate attached, the Certification staff writes them a letter for this information. Until it is received they cannot move on to the next stage, which is the inspection.

The inspection is done by an independent inspector. OEFFA Certification requires our inspectors to be trained and their training updated on a regular basis. The inspector’s job is to verify the information from the OSP, make notes of changes and gather as much on-site information as possible to relay back to the office.

Whether a processor or a livestock operation or a farm, every producer is required to be inspected every year. These inspections can take two hours or two days and our inspectors are traveling constantly to meet our demands. Occasionally, we do spot inspections and no dairy goes organic until we have verified that they are ready.

Once the inspection reports are in, the entire file is reviewed and a decision is reached whether more information is needed, and whether to certify the operation.

If the decision is to certify, then a certificate is issued with specific crops, acreage, and, if a processor, products to be certified. These are sent along with the decision letter to the producer. The decision letter can just be a “Congratulations, you’ve received your certification” but it can also contain minor non-compliances with the National Organic Program (NOP), such as not enough harvest records, or new buffers are needed for a field bordering a conventional neighbor. Most of the non-compliances are captured by the inspector and noted in their reports, but sometimes the decision-maker notices something that needs to be addressed.

Occasionally, the OSP or the inspection report reflects major problems, like using treated seed or antibiotics for livestock, which would cause that producer to be denied certification. The NOP allows for this and gives the certifying agent the right to deny, suspend or revoke an operation. The producer can also surrender their certificate, if they have quit farming or quit farming organically. These producers are noted on our records and on the NOP records.

For you the consumer, your best protection is to request a current certificate from an organic producer and look at the products certified. Are they the ones you want to buy? Is the year correct, the farm name correct? If you shop at a grocery store, the manager should have these current certificates. Check with them to see if the lettuce marked organic is labeled correctly.

Some producers are considered “exempt.” These producers are selling less than $5,000 in organic goods but are using organic methods. OEFFA Certification has a voluntary program whereby the exempt producers can fill in an application which we keep on file. You can call us and ask if they have filled this in.

Finally, we maintain a complaint log where you can call and ask us to investigate a producer or processor if you think there is fraud or they are spraying chemicals on their organic fields, or they are buying non-organic products and relabeling them. We investigate every complaint and alert the NOP of serious ones, and they will aggressively investigate.

No system is perfect but we here in the OEFFA Certification office work really hard every day to ensure the integrity of the organic certification process. We want you to trust that we are on the job and doing our best to maintain and improve the organic food supply.

Any questions? Please call Janie Marr, Lexie, Kate and Andy. Thanks.
Chapters Chart Course at Annual Members’ Day Meeting

This year’s members’ day, held November 6 at Stratford Ecological Center, was a smashing success! Representatives from all chapters, plus folks considering forming OEFFA chapters, met for a day of information and idea sharing, and planning for their respective groups.

The more than 30 participants rolled up their sleeves to draft mission statements and set goals that they can take back to their groups.

The groups also identified challenges they face, including geographic distance between members in their chapters, developing worthwhile meetings, establishing a common vision, meeting the needs of a diverse membership, involving members, sharing the workload, and recruiting new members. Participants offered their feedback on what works and doesn’t work with each of the challenges noted.

These obstacles provide focus for the staff to develop further trainings and support for our chapters.

Of course, the highlight of the day was the delicious potluck meal, with many of the dishes featuring items grown/raised by OEFFA members. Yum!

Organic Certification Cost-Share

The OEFFA Certification office is working with the Ohio Department of Agriculture to get applications to certified growers by the end of this calendar year for funding available through September 2009. The state will reimburse each eligible producer or handler up to 75 percent of its organic certification costs, not to exceed $750. Questions? Contact Bruce Benedict at the ODA, 614/752-9712.

2009 OEFFA Conference Menu

SATURDAY LUNCH:
Assorted Wrap Sandwiches, Cream of Potato Soup, Green Salad, Cottage Cheese, Whole Fruit, Cake

SATURDAY DINNER:
Vegetarian Frittata or Roasted Chicken, Roasted Root Vegetables, Salad with Fruit & Cheese, Cooked Greens, Dinner Rolls, Ice Cream

SUNDAY LUNCH:
Bratwurst or Portabella Mushrooms with Caramelized Onions, Sauerkraut with Tomatoes, Green Beans, Roasted Potatoes, Bread Pudding
The conference will be held in the charming town of Granville, Ohio, about 30 miles northeast of Columbus, at the Granville School, 248 New Burg St., Granville, OH 43023. The facility offers rooms for large group sessions, workshops, exhibitors, dining, kids’ activities, and entertainment, all under one roof. Visit www.oeffa.org for more detailed maps and directions.

Kids Welcome

We encourage participants to bring the family! The OEFFA Kids’ Conference offers a variety of exciting workshops for ages 6-12. Younger children are invited to spend time in the Playroom, organized by Rebecah Freeling, founder and teacher of Briar Rose Children’s Center, a Waldorf preschool in Columbus. (There is no charge for participation in these programs if a parent or sibling over the age of 12 volunteers 4 hours during the two days.)

Volunteers

In exchange for 4 hours of work, volunteers may preregister for both days of the conference for only $50. (No further discount applies, meals not included; preapproval necessary to get this rate.) For more information and to sign-up to be a volunteer, contact Renee at 614/421-2022, renee@oeffa.org. Pre-registration by February 14 required. Limited opportunities.
Local and Organic Meals
We strive to provide quality meals made from fresh, organic, locally produced meats, dairy products, vegetables and grains (many from OEFFA farms). We do our best to provide meal options for meat eaters, vegetarians, and vegans. A limited number of food tickets are available for sale at the conference. If you plan to eat with us we recommend buying your meal tickets in advance.

A menu is available on page 7.

Book Signing
At the Exhibit Hall, Robbin Evans Chamberlain will be signing her new book about her dad, The Bountiful Heart: The Life of Bob Evans. The book’s forward includes Wendell Berry’s thoughts about Mr. Evans.

Virginia Coover will be signing copies of her book, The Natural Greenhouse: Growing Plants and Food for Profit. Beginning and experienced greenhouse growers will harvest ideas from this practical guide.

Exhibit Hall
The Exhibit Hall will offer an interesting array of information, products, services and resources that relate to sustainable ag. A 10’x10’ booth includes a covered table, 2 chairs, and can be equipped with electricity upon request. If you are interested in a booth in the Exhibit Hall, please visit www.oeffa.org for more information or contact the OEFFA office at 614/421-2022.

Contra Dance & 30th Anniversary Party!
Come dance with us and celebrate OEFFA turning 30! The band will place (with caller Steve Edwards) from 8-10 p.m. Saturday night. Beginners and experienced dancers welcome. OEFFA memories, good friends — plan to be at this festive event!

Non-Denominational Service
Join other conference attendees in fellowship and celebration Sunday morning.

Conference Registration Form – or register at www.oeffa.org
Name/s: ____________________________________________________________
Address: ____________________________________________________________
Town: State: Zip: _____________________________________________________
Telephone: ( ____ ) _____________________ County _______________________
Email Address:_______________________________________________________

Conference Registration

<table>
<thead>
<tr>
<th></th>
<th>Early Bird Fee</th>
<th>Registration Fee (After 2/6)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Adult Registration</td>
<td>$90 x _____</td>
<td>$105 x _____ = $ _____</td>
</tr>
<tr>
<td>Student Registration</td>
<td>$55 x _____</td>
<td>$70 x _____ = $ _____</td>
</tr>
<tr>
<td>Saturday Only Registration</td>
<td>$65 x _____</td>
<td>$75 x _____ = $ _____</td>
</tr>
<tr>
<td>Sunday Only Registration</td>
<td>$65 x _____</td>
<td>$75 x _____ = $ _____</td>
</tr>
<tr>
<td>Volunteer (register by 2/14; preapproval needed; see “Volunteers”)</td>
<td>$50 x _____ = $ _____</td>
<td></td>
</tr>
</tbody>
</table>

| Non-Members (Become a member for lower rates!) |                |                        |                        |
| Single Adult Registration | $130 x _____ | $145 x _____ = $ _____ |
| Student Registration       | $80 x _____  | $95 x _____ = $ _____ |
| Saturday Only Registration | $90 x _____  | $105 x _____ = $ _____ |
| Sunday Only Registration   | $90 x _____  | $105 x _____ = $ _____ |

<table>
<thead>
<tr>
<th>Children Under 13</th>
<th># of Children</th>
<th># of Days</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>x _____ x $17 = $ _____</td>
<td></td>
</tr>
</tbody>
</table>

Total Number of Children ages 6-12: _____
Total Number of Children Ages 0-5: _____
If you plan to volunteer instead of paying for childcare, check here. _____
(See “Kids Welcome”)

Conference Food

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Saturday Lunch, Adult, _____ (# of lunches) @ $10</td>
<td>= $ _____</td>
<td></td>
</tr>
<tr>
<td>Children 6-12, _____ (# of lunches) @ $5</td>
<td>= $ _____</td>
<td></td>
</tr>
<tr>
<td>Saturday Dinner, Adult, _____ (# of dinners) @ $12</td>
<td>= $ _____</td>
<td></td>
</tr>
<tr>
<td>Children 6-12, _____ (# of dinners) @ $6</td>
<td>= $ _____</td>
<td></td>
</tr>
<tr>
<td>Sunday Lunch, Adult, _____ (# of lunches) @ $10</td>
<td>= $ _____</td>
<td></td>
</tr>
<tr>
<td>Children 6-12, _____ (# of lunches) @ $5</td>
<td>= $ _____</td>
<td></td>
</tr>
<tr>
<td>Friday Pre-Conference Registration (lunch included)</td>
<td>= $ _____</td>
<td></td>
</tr>
<tr>
<td>$50 for members, $60 for non-members (Register by 2/11)</td>
<td>= $ _____</td>
<td></td>
</tr>
</tbody>
</table>

| OEFFA Membership (new or renewal) | = $ _____ |
| Individual, $35; Family, $50; Family Farm, $50; Nonprofit, $50; Business, $100; Student, $10 |

Total = $ _____

Please make checks payable to OEFFA. Registrations will not be confirmed.

Refunds are issued as gift certificates. No refunds will be issued after 2/6/09.

Mail to: OEFFA Conference, 41 Croswell Road, Columbus, Ohio 43214

Many hands make light work!
We are looking for volunteers in various aspects of conference planning and implementation, including the kids conference, meals, OEFFA book table, Exhibit Hall, audio visual equipment, transportation, signage, and office assistance. Opportunities range from ordering books to planning workshops for children to helping transport food. Talk to us today to let us know how you would like to help! renee@oeffa.org or 614/421-2022
Update on Legal Defense Fund’s Challenge to NAIS

By Gary Cox

The Farm-to-Consumer Legal Defense Fund (www.ftcldf.org) and six of its members filed a 69 page complaint in federal district court against the United States Department of Agriculture (USDA) and the Michigan Department of Agriculture (MDA) on September 8, 2008.

The complaint alleges eight violations of federal law and three violations of state law and argues that the National Animal Identification System (NAIS) is unlawful. The Legal Defense Fund seeks injunctions and declarations that NAIS is illegal, it should not be implemented anywhere, no further funding should be allowed for the program, and no enforcement of the program should be allowed anywhere.

NAIS is a USDA operated electronic livestock tracking system. Participants register their premises electronically, and (optionally) identify their livestock through micro chipping and participate in livestock tracking. The purpose is to spur a quick response to animal disease outbreaks, according to the USDA.

USDA and MDA have filed motions to dismiss the complaint, with USDA arguing that the program is “voluntary” and thus they should not be a party to the complaint, and with MDA arguing that it cannot be sued in federal court even though it is implementing a federal program in the state of Michigan.

The Legal Defense Fund will be opposing those motions and will be asking the District Court for the District of Columbia to deny the motions to dismiss.

The "voluntary" nature of NAIS has been brought into question with a memo issued by the USDA dated September 22, 2008 to the Veterinary Services Management Team (VSMT). In the memo, the USDA gave guidance to state or federal animal health authorities to issue a PIN number for premises that did not already have one while investigating disease "events." The PIN would be issued during vet service activity including vaccinations, inspections, disease investigation, etc. without the consent of the farmer.

The case will probably not be decided until sometime in spring 2009. In the meantime, persons interested in following the case can go to the Legal Defense Fund’s website noted above.

— See NAIS, page 15
National Organic Program Proposed New Livestock/Pasture Rule

The USDA National Organic Program has proposed a new rule concerning livestock. The public is welcome to comment on the proposed rule and we urge you to read it and make a comment. The comments must be in by December 23, 2008.

Major changes include pastures managed as a crop, ruminants on pasture during the growing season and bees and fish for food included in the definition of livestock.

Go to the OEFFA website’s action alter page, wwwoeffa.org/alerts.php, for more information, talking points and a link to the proposed rule. Call the office if you do not have access to the website.

Welcome to Our Newest Members

Business Level
John Cory, Riley Creek Mills
Gerald Onken, Lake Erie Creamery
Pure Doggy
Nathan Yoder, Maysville Elevator

Family
Wendy Kennedy, Chris & Zoe Strausbaugh
Marsha & Mark Strominger

Family Farm
Eric Campbell, Campbell Farms
Roger Deihm, Cider Mill Farms
Kristopher Keller, Tuinstra Greenhouse

Individual Level
Tom Gibson
Kevin Guffey
Jennifer McMullen
Jon O’Carroll
Wendy Schutt
Jon Stupica

Student
Allison Roush

Call for Posters:

At the 2009 OEFFA conference, academic researchers will have the chance to discuss their findings with OEFFA’s diverse membership. Abstracts of not more than 200 words that include title, 3 to 5 keywords, and names, affiliations and contact information for the author(s) should be submitted by January 15, 2009.

Email (preferred): andy@oeffa.org; OEFFA Poster Session, 41 Croswell Rd., Columbus, OH 43214; fax 614/421-2011.

Organic Farming & Gardening Supplies

- Organic fertilizers
- Animal supplements
- Pest controls
- Growing mixes
- Grower’s supplies
- OG cover crop seed
- Deer fencing

Seven Springs Farm

- Large selection of OMRI Listed products
- Nationwide shipping for all items
- I am looking for dealers in Ohio
- Call for a free Catalog

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

OEFFA News • Late Fall 2008 • 11 •
Winter Root Soups
Back in the old days, farmers stored root vegetables and cabbage heads in a root cellar for use all winter. Farm cooks got creative in using these long-keeping veggies in hearty winter soups spiced with fresh or dried herbs. There’s no end to the variety of flavors you can achieve by varying the ingredients. Even if your root cellar has been replaced by the refrigerator or supermarket produce section, winter soups featuring root vegetables are still a great meal idea for this time of year. Some homemade bread, a little cheese and a salad or fresh veggie and fruit tray will complete your meal.

Turkish Borscht
1 tab. olive oil
1 onion and 2 leeks, chopped
4 garlic cloves, minced
1 lb. beets, peeled and chopped
1/2 lb. cabbage, kale or collard greens, coarsely chopped, about 2 cups packed
1 bunch beet greens or small bunch Swiss chard, chopped, optional
2 large stalks celery, chopped or 1 med. celery root, peeled and diced
1-2 med. carrots, chopped
3 med. potatoes scrubbed and diced
1-2 green peppers, seeded and chopped
1 14 oz. can tomatoes, chopped, with juices
2 quarts water (part chicken or veg. broth)
Salt and freshly ground pepper
1/2 tsp. crushed dill seed
Juice of 1 large lemon
3 tab. fresh dill, snipped (or 1 tab. dried)
1 cup plain yogurt for garnish

Sauté onion, leek, and garlic in oil till soft, and add other vegetables except beet greens. Cook, stirring for 5 minutes. Add water and bring to a boil. Add salt and pepper to taste, and dill seed. Simmer one hour, covered. Stir in chopped beet greens or chard in last 15 minutes. Stir in lemon juice and fresh dill and adjust seasonings. Serve each bowl topped with a spoon of yogurt.

Cream of Winter Vegetable Soup
3 cups chopped peeled potato
3-4 peeled turnips, chopped
1 large or 2 med. rutabagas, peeled and chopped
1 small butternut squash, peeled, seeded and chopped
1 med. chopped onion
1 med. leek, sliced
1 med. carrot, scraped and chopped
1 1/2 tsp. dried sage or 4 leaves fresh sage
1/2 tsp. salt
1/2 tsp. black pepper
Two 14 oz. cans chicken or vegetable broth
2 cups milk
Place all ingredients except milk in large soup pot. Bring to a boil then reduce heat and simmer 30 minutes. Remove from heat; let stand 10 minutes. Place one-third of vegetable mixture in a blender; process until smooth. Pour pureed soup into a large bowl. Repeat procedure with remaining vegetable mixture. Return soup to pan; stir in milk. Cook over medium heat until thoroughly heated. Adjust seasoning and serve.

Vegetable Potage
4 cups water
3 chicken or vegetable bouillon cubes
3 sprigs fresh thyme
2 large garlic cloves
2 bay leaves
1/2 tsp. black pepper
2 large celery roots (celeriac), peeled and diced
2 large carrots, scraped and carrots
2 med onions, diced
1 large leek, sliced
2 med. potatoes, scrubbed and diced
1 turnip or rutabaga, peeled and diced
1 cup cauliflower, diced
1 cup milk or half and half

Bring water and next 5 ingredients to a boil. Add vegetables up to rutabagas and bring to boil again. Cover and simmer 15 minutes. Add cauliflower, stir, and simmer 10 more minutes. Remove thyme and bay leaves. Add milk and heat gently 3 more minutes. Mash with a masher or hand-held blender. Good smooth or slightly chunky. Adjust seasoning and serve.
Making Sense of National Organic Program (NOP) Regulations

By Lexie Stoia Pierce (OEFFA Certification) & Mike Anderson (Organic Education)

A new series where OEFFA staff answers frequently asked questions about NOP regulations, and offers suggestions for working within the regulations. We hope this column will be helpful to our organic producers.

SEED SOURCING

NOP § 205.204(a) - The producer must use organically grown seeds, annual seedlings, and planting stock. Except...

That “Except” can be the source of confusion for certified organic growers. Read on...

1) The seed section of the NOP states that I can use untreated [and non-genetically modified] seed and planting stock when an equivalent organically produced variety is not commercially available (except sprouts). How can I show that a variety is not “commercially available?”

You will need to have documentation showing that you attempted to find the variety you are interested in as certified organic. This can be done on your own paper or using an audit form available from the OEFFA Certification office—“Organic Seed Search and Purchase Record.” Show that you contacted multiple companies, seed dealers, looked in catalogs, etc. If the specific variety you are looking for is not available, you may use untreated/non-GMO seed. Remember to have proof that the seed is untreated/non-GMO, either in the form of a letter provided by the company you purchased the seed from, or a receipt that shows it is untreated/non-GMO. Increased demand for certified organic seed with your seed dealers will encourage them to supply more.

2) What about garlic? Potatoes? Sweet potatoes?

Since they are defined under “planting stock,” you may use untreated/non-GMO garlic, potatoes, and sweet potatoes if the variety you want to use is not commercially available as certified organic.

3) My neighbor is not certified organic but he doesn’t use anything prohibited in growing transplants in his greenhouse. Can I plant the transplants and sell the vegetables as certified organic?

No. Annual seedlings do not fall under the exception that allows for untreated/non-GMO sources (§ 205.204(a)(1)). There are very few, rare exceptions to this (for example if a prohibited substance was required to be applied under Federal or State phytosanitary regulations.) Seek out certified organic sources or consider growing your own from seed.

4) I cannot seem to locate certified organic fruit trees, brambles and other perennials...

You may use non-organic perennials if you cannot locate certified organic in the variety you like, provided the crop will not be harvested for at least one year.

5) I am in transition to organic. Someone told me I can use untreated seed for my cover crop.

When you are in transition, you are managing your land as though you were certified organic. You should make attempts to locate certified organic seed, and may only use untreated/non-GMO if not commercially available.

6) Where can I find the certified organic seed varieties that I want to plant?

There are on-line databases of organic seed suppliers that organic growers can use to source organic seeds. OMRI has developed an organic seed database which can be found at http://seeds.omri.org/ Like other OMRI product lists, the seed companies have to pay a fee for being listed and therefore this list is not comprehensive. The Organic Trade Association lists seed suppliers on their website at www.ota.com. OEFFA has a list of regional organic seed dealers. Call the OEFFA office at 614/421-2022 to request a copy of this list.

7) Can I save seeds from my open pollinated crops to replant next year?

Yes, the seed that is produced on organic land is considered certified organic seed and can be replanted. Katherine L. Adams, an agricultural specialist with ATTRA, advises commercial farmers to go back every few years to purchasing their preferred variety of seed from a reliable source. “This practice guards against disease build-up, inadvertent contamination of the stock, and reversion of the crop to undesirable traits.”

8) I found certified organic seed for the variety I like but it costs two times what the untreated costs and the shipping fees are much higher.

You must use the certified organic seed regardless of the cost.

9) Can I purchase seed that another organic grower in my area has grown?

Yes, as long as the seed was produced on an organic farm it is considered certified organic seed. You should get a copy of the seed producers’ organic certificate and keep it on file.

Questions about organic regulations and suggestions for future topics may be sent to: OEFFA Certification, Attn: Making Sense, 41 Croswell Rd., Columbus, OH 43214 or email organic@oeffa.org
### Saturday, February 21, 2009

**9:30-11:30 a.m.**
- Tomato Grafting: Why and How (Matt Kleinhenz)
- Getting started with Slow-Growth Poultry (Ed Chen)
- Food Sleuth: Using Media Literacy to Find Food Truth (Melinda Hemmelgarn)
- CSA Planning (Joan Richmond & Kristie Fisher)
- Growing Sunflowers Organically for Fuel (Samuel Yoder)
- Organic Dairy Grazing (Steve Miller)

**9:30-10:25 a.m.**
- Organic Certification for New and Old Producers (Janie Marr Werum)
- Growing Apples Organically (Charles A. Fritsch)
- Modified Relay Intercropping (Steven Prochaska)
- Plants for Health (Dr. Suzette Hamilton)

**10:35-11:30 a.m.**
- Intro to Biodynamics (Jeff Poppen)
- Building a Plastic Bottle Greenhouse (Annie & Jay Warmke)
- Forming an OEFFA Chapter for Grain Producers (Ed Snavely, Marty Warnecke, & David Bell)
- Cancer: Dodging with Diet (Dr. Suzette Hamilton)

**1:45-3:45 p.m.**
- Vet Tips for the Small Farmer (Annemarie and Samuel Yoder)
- Organic Seed Starting Basics: Indoor, Outdoor, and Containers (Gregory Bertoni & Marianne Potter)

**1:45-2:40 p.m.**
- Weed Control in Organic Vegetables (John Kempf)
- Extending the Growing Season: Building Your Own Greenhouse (Gini Coover)
- Utilization of Cover Crops in Organic Systems (Alan Sundermeier)
- Soda Pop and Saurkraut! (Geoffrey Tolle)
- Water Balance Analysis & Ecological Design of Water Resources (Jean Loria)
- Marketing to the Restaurant Industry – The 3 P’s: Product, Presentation, and Pricing (and more) (Trevor Clatterbuck & Bob Gavlak)
- Deconstructing the Energy Crisis (Fred Kirschenmann)
- Snowville Creamery: A Model for Local Milk (Warren Taylor)

**2:50-3:45 p.m.**
- Intro to Biodynamics (Jeff Poppen)
- Extending the Growing Season: Producing Early Vegetables in a Natural Greenhouse (Gini Coover)
- Ask the Experts: Weed and Pest Management in Organic Grain Crops (Mike Brodman & Ken Rider)
- What’s in Store? (Marilou Suszko)
- Traveling the Web 2.0 World (Debra Eschmeyer)
- How to Become an Organic Inspector (Janie Marr Werum)
- No Gas, No Smoke!: Electrify Your Chores (Tom Rapini)
- The Legalities Behind Herdshares (Gary Cox)

**2:50-3:45 p.m.**
- Neo-Cropping: Perennial Agriculture for a Permaculture Society (Geoffrey Tolle)
- Organic Blackberry and Raspberry Production and Marketing (Jackie LeBerth and Mike Neeley)
- Conservation Programs and the 2008 Farm Bill (Mike Anderson)
- Identifying and Selecting Sheep with Genetics for Increased Parasite Resistance (Kathy Bielek & Jeff McCutcheon)
- Cooking demonstration (Lisa Dillman)
- Green - Beyond Field and Pasture: Integrating Sustainability into Your Mission (Heather Walters)
- Record Keeping for Organic Certification (David Benchoff)
- Homemade Electricity - Ingredients: Sun and Wind (Tom Rapini)
- Raising Free Range Kids (Nick & Alayne Leone)

**10:35-11:30 a.m.**
- Soil Health and Our Sustainable Future (Fred Kirschenmann)
- Ask the Expert: Horse Care (Dr. Aidan McFall)
- Food Safety: Are You Proactive In Your Approach to Growing, Preparing and Marketing Your Produce? (Hal Kneen)
- Ask the Experts: Women Farmers (Sharon Sachs & Leslie Markworth)
- How to Be More Popular...at Farmers’ Market (Beth Knorr & Debbie Fox)
- Producing, Processing and Marketing Your Grain For Livestock Feed (Ed Snavely)

**1:45-2:40 p.m.**
- Vet Tips for the Small Farmer (Annemarie and Samuel Yoder)
- Organic Seed Starting Basics: Indoor, Outdoor, and Containers (Gregory Bertoni & Marianne Potter)
- Weed Control in Organic Vegetables (John Kempf)
- Extending the Growing Season: Building Your Own Greenhouse (Gini Coover)
- Utilization of Cover Crops in Organic Systems (Alan Sundermeier)
- Soda Pop and Saurkraut! (Geoffrey Tolle)
- Water Balance Analysis & Ecological Design of Water Resources (Jean Loria)
- Marketing to the Restaurant Industry – The 3 P’s: Product, Presentation, and Pricing (and more) (Trevor Clatterbuck & Bob Gavlak)
- Deconstructing the Energy Crisis (Fred Kirschenmann)
- Snowville Creamery: A Model for Local Milk (Warren Taylor)

**2:50-3:45 p.m.**
- Neo-Cropping: Perennial Agriculture for a Permaculture Society (Geoffrey Tolle)
- Organic Blackberry and Raspberry Production and Marketing (Jackie LeBerth and Mike Neeley)
- Conservation Programs and the 2008 Farm Bill (Mike Anderson)
- Identifying and Selecting Sheep with Genetics for Increased Parasite Resistance (Kathy Bielek & Jeff McCutcheon)
- Cooking demonstration (Lisa Dillman)
- Green - Beyond Field and Pasture: Integrating Sustainability into Your Mission (Heather Walters)
- Record Keeping for Organic Certification (David Benchoff)
- Homemade Electricity - Ingredients: Sun and Wind (Tom Rapini)
- Raising Free Range Kids (Nick & Alayne Leone)
New Back 40 Forum - A forum for country folks, market gardeners, music lovers, etc. Started just several months ago, the site has grown to 48 boards with nearly 500 posts on over 300 topics. www.Back40Forums.com

Organic Insurance for Organically Grown Crops - Risk Management Agency (RMA) currently provides coverage for certified organic acreage, transitional acreage, and buffer zone acreage. To find a list of insurable crops, please visit: www.rma.usda.gov/policies. For more detailed information about organic crop insurance please visit: www.rma.usda.gov/pubs/2006/organics.pdf

U.S. Food Market Size Estimator – The Leopold Center for Sustainable Agriculture has developed a simple on-line tool to get a “first look” at potential markets. Potential uses include using the tool to identify approximate market size in nearby counties or states. The tool can be accessed at www.ctre.iastate.edu/marketsize.

Graduate student sustainable agriculture project funding - North Central Region Sustainable Agriculture Research and Education (NCR-SARE) Program call for graduate student proposals is available at www.sare.org/ncrsare and proposals are due by January 28, 2009.

Value-Added Dairy: It’s More Than Milk – January 7, Carrollton. Topics include on-farm milk bottling, yogurt and artisan cheese production; marketing value-added dairy products, and challenges/opportunities. Register by Dec. 31, OSU Extension, 32 W. Main St., Carrollton, OH 44615.

North Central Ohio Dairy Grazing Conference – January 29-30, Buckeye Event Center, Dalton. Focus is “Managing Resources.” Speakers include Cheyenne Christianson, Gary Zimmer and Abe Collins. Beginner and advanced sessions. Register by January 21 by contacting the Small Farm Institute, 28850 SR 621, Fresno, OH 43812; leah@smallfarminstitute.org, 740/545-6349.

Ohio Produce Growers & Marketers Association (OPgMA) Congress and Trade Show – January 12-14, Sandusky. Registration deadline is January 5. Visit www.opgma.org

Soil Fertility: Through the Food Chain – February 20, Miller’s Essenplatz, Newark. (See page 8 for details!)

30th Annual OEFFA Conference – February 21-22. (See pages 8 - 9 for details!)


Manure Sense: Making the Most with your Manure – February 3 (St. Johns, MI), 17 (Bad Axe, MI) and 25 (Zeeland, MI). Topics include composting, making energy on the farm, the carbon market, conserving nutrients in livestock diets and during storage, and optimizing fertilizer and manure applications. Also will discuss how crop and livestock farmers can work together. Contact Faye at 517/353-3174 or go to www.animalagteam.msu.edu.

~ More events are listed at www.oeffa.org/events.
Pre-Conference Workshop with Jerry Brunetti – February 20, 2009
30th Annual OEFFA Conference - February 21-22, 2009

Time to Renew Your Membership?
Student $10 • Single $35 • Family $50 • Farm Family $50 • Nonprofit $50 • Business $100 • Individual Lifetime $1000
Mail payment to OEFFA, 41 Croswell Rd., Columbus, Ohio 43214, call 614/421-2022, or renew at www.oeffa.org

Un-Classified Ads

Un-Classified ads are FREE to OEFFA members in good standing, unless a commercial product or service is being advertised. Ads for commercial goods or services, and ads from non-members should be mailed with payment of $5 for each insertion, to OEFFA News, 41 Croswell Rd., Columbus, Ohio 43214 or newsletter@oeffa.org.

For Sale - 3-point boomless nozzle sprayer. 40 ft. coverage, 110 gal. tank, includes PTO pump. Works well for foliar spray. Like new, used twice. $1,200. Dale Dyko, 3718 New Hope Rd., Xenia, OH 45385, 937/372-7411.

For Sale - Certified organic clover hay. Large square bales. Contact Daryl Moyer, 419/447-2718; 1841 N. Township Rd. 165, Tiffin, OH 44883.

For Sale - Vegetable Equipment (no longer need): (2) 1 Row Mechanical Transplanter Model 6000, w/ water and plant racks, both 3 pt. $1500/$1000; 1 Row Mech. Trans. 22c, w/ water and potato planting attach. $250; 2 Row Units Gaspardo Precision Belt Seeder fit standard 21/2 Diamond Toolbar, lots of belts $500 for both units; contact Ben Sippel 614-563-1139, sippelfamilyfarm@brightchoicenet.net, Morrow County.


Seeking OEFFA Board Nominees

The Nomination Committee is now seeking nominations for OEFFA Board members. Several seats will be open. If you would like to make a nomination, please contact Steve Edwards or stedwards@fuse.net. Nominations should be submitted by December 31. Nominations will also be accepted from the floor on the day of the election, which will be held during the annual Business Meeting the weekend of the conference, February 21-22 in Granville.