

# OEFFA CONFERENCE

44TH  
ANNUAL 2023



GERMINATE  
REGENERATE · AGITATE  
FEBRUARY 16 · 18, NEWARK, OHIO







# OEFFA CONFERENCE

## GERMINATE\* REGENERATE\* AGITATE



As with many things in the past few years, change has settled into our everyday lives. We wanted a conference theme that reflected those feelings.

*"Germinate, Regenerate, Agitate"* not only follows the process of many farmers and advocates, but it also follows our perspective as we look to shaping the future of agricultural policy with the 2023 Farm Bill.

This is an impactful point in time where we can empower a system where family farmers can thrive, fair and transparent markets can prosper, and people, the soil, and the environment can be healthy and sustainable. Sometimes that takes planting seeds, rebuilding our community, and shaking some things up.

Of course, change also comes in the form of our new conference venue,

Cherry Valley Hotel in Central Ohio. Listening to the needs of conference attendees, we found the space that best suits our event's needs, and we hope it suits yours as well.

After a full day of Food and Farm School classes, the conference kicks off on Thursday night with a happy hour, taco bar, and keynote address with Rowen White on the first leg of our theme: germinate. From there, we dive into more than 50 workshops, meaningful community conversations and networking, exhibit hall shopping, Kids' Conference and child care options, and more. Things will wrap up Saturday afternoon with keynote Ricardo Salvador on just how much we can agitate to get a farm bill fit for purpose.

We look forward to seeing you in February!



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# CONFERENCE SCHEDULE

## THURSDAY, FEBRUARY 16

- |                       |  |
|-----------------------|--|
| <b>10 a.m.-5 p.m.</b> | :: Food and Farm School*   |
| <b>4-7 p.m.</b>       | :: Welcoming Exhibit Hall Happy Hour and Keynote Address with Rowen White** presented by Osborne Quality Seeds |

## FRIDAY, FEBRUARY 17

- |                        |   |
|------------------------|---|
| <b>8 a.m.</b>          | :: Exhibit Hall opens   |
| <b>8:45-10 a.m.</b>    | :: Workshop Session I   |
| <b>10-10:45 a.m.</b>   | :: Exhibit Hall break   |
| <b>10:45 a.m.-Noon</b> | :: Workshop Session II  |
| <b>Noon</b>            | :: Lunch*   |
| <b>1-2:15 p.m.</b>     | :: Workshop Session III   |
| <b>2:30-3:45 p.m.</b>  | :: Workshop Session IV  |
| <b>4-5 p.m.</b>        | :: Community Conversations, Members' Meeting***, Networking, and Exhibit Hall break |
| <b>4:30-6:30 p.m.</b>  | :: Exhibit Hall Happy Hour  |
| <b>5-6:30 p.m.</b>     | :: Heartland FarmLink Mixer   |
| <b>6:30 p.m.</b>       | :: Exhibit Hall closes  |
| <b>7:30 p.m.</b>       | :: OEFFA Open Mic Night   |

## SATURDAY, FEBRUARY 18

- |                        |  |
|------------------------|--|
| <b>8 a.m.</b>          | :: Exhibit Hall opens  |
| <b>8:45-10 a.m.</b>    | :: Workshop Session V  |
| <b>10-10:45 a.m.</b>   | :: Exhibit Hall break  |
| <b>10:45 a.m.-Noon</b> | :: Workshop Session VI   |
| <b>Noon</b>            | :: Lunch*  |
| <b>1-2:15 p.m.</b>     | :: Workshop Session VII  |
| <b>2:30-3:30 p.m.</b>  | :: Community Conversations, Networking, and Exhibit Hall break |
| <b>3:45 p.m.</b>       | :: Exhibit Hall closes   |
| <b>3:45-5 p.m.</b>     | :: Announcements, Keynote Address with Ricardo Salvador        |

**Schedule is subject to change.** All times Eastern. All events will take place at Cherry Valley Hotel and Ohio Event Center in Newark, Ohio. Recordings of workshops and keynotes will be available for registrants to access on [oeffa.org/conference2023](https://oeffa.org/conference2023) until March 31, 2023. Visit [oeffa.org/conference2023](https://oeffa.org/conference2023) for more details as we get closer to February!

\* Friday and Saturday lunches and registration for the Food and Farm School classes must be purchased separately; they are not included in general registration.

\*\* Access to Thursday's Welcoming Exhibit Hall Happy Hour and Keynote Address is included in general and Food and Farm School registration; tickets for only this evening's event are available for \$35. The keynote address will begin at 6 p.m. See page 13 for more information.

\*\*\* OEFFA members are invited to attend the members' meeting at no cost. The exhibit hall will open to the public at the time of this meeting. All other conference events require paid registration.





# Rowen White

## *February 16 Keynote Address*

### Reseeding Imaginations of a Relational Agricultural System

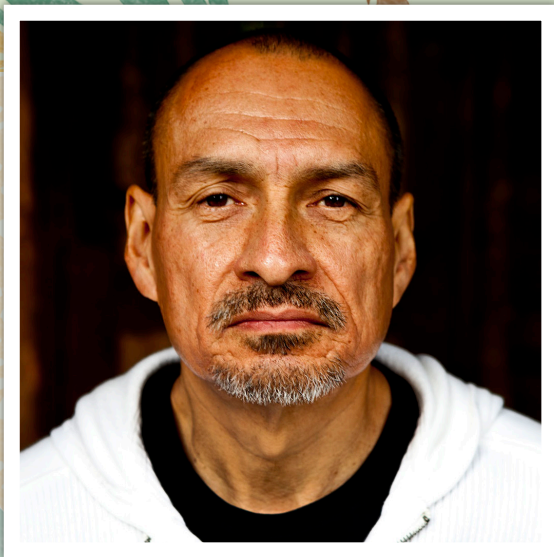
How do we cultivate a diverse culture of belonging inside our regenerative agricultural movement? Join Rowen White as she shares stories from the Indigenous Land and Seed Sovereignty movement, which embodies the vision of sustainable relational agriculture. She will share the collective vision of intercultural healing that emerges when we center Indigenous leadership, ecological knowledge, cultural memory, and sovereignty of living in relationship with the cultural inheritance of land, seeds, and other non-human kin. Her uplifting stories from her work at the Native American Food Sovereignty Alliance will paint an uplifting picture of cultural and climate sanity for the regenerative land stewardship movement in these times of great transformation.



Rowen White is a seed keeper and farmer from the Mohawk community of Akwesasne and a passionate activist for indigenous seed and food sovereignty. She is the educational director and lead mentor of Sierra Seeds, an innovative Indigenous seed bank and land-based educational organization located in Nevada City, California.

Rowen is the founder of the Indigenous Seedkeepers Network, which is committed to restoring the Indigenous Seed Commons. She facilitates creative hands-on workshops and strategic conversations in community around seed and food security within tribal and small farming communities around the country.





# **Ricardo Salvador**

## ***February 18 Keynote Address***

### **A Transformational Idea for the 2023 Farm Bill**

The “modern” version of the farm bill is built around a coalition of commodity, anti-hunger, and conservation agriculture advocates. It is a \$787 billion program that has evolved incrementally since 1973. It affects everyone who eats and pays taxes, yet it is formulated in obscurity by a very narrow set of interests. The bill props up and protects an archaic agricultural and nutritional perspective and should be replaced by more current, equitable, and scientifically-illuminated legislation. The problem? There is an entrenched agribusiness sector with a \$1 trillion interest in keeping in place a system that they write to benefit themselves. How do we overcome this economic power? The circumstances leading up to the 2023 Farm Bill provide a unique alignment of factors that could lead to a uniquely different farm bill.



Ricardo Salvador is an agronomist with more than 40 years of experience in academia, philanthropy, and advocacy. Born and raised in southern Mexico, he completed his higher education at New Mexico State University and holds M.S. and Ph.D. degrees in crop production and physiology from Iowa State University.

As director and senior scientist of the Food and Environment Program at the Union of Concerned Scientists, Ricardo leads a team of interdisciplinary scientists and policy analysts to make the case that modern, sustainable practices can be highly productive while also protecting the environment, producing healthy food, and creating economic opportunity for all.





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There is still time to sponsor and exhibit at the 2023 OEFFA conference! Go to [conference.oeffa.org/sponsors](https://conference.oeffa.org/sponsors) for more information.

## FOLLOW US!

See what we're up to with conference preparation!:



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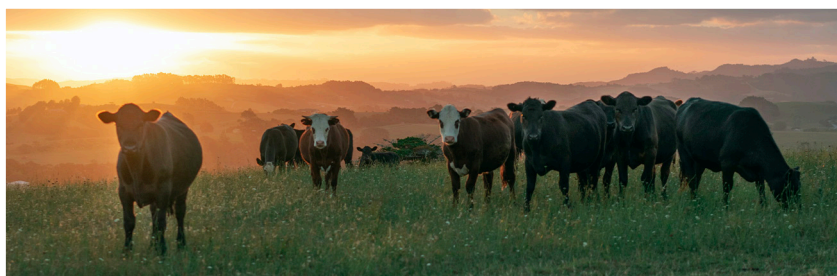
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**February 16-18 in Newark, Ohio**



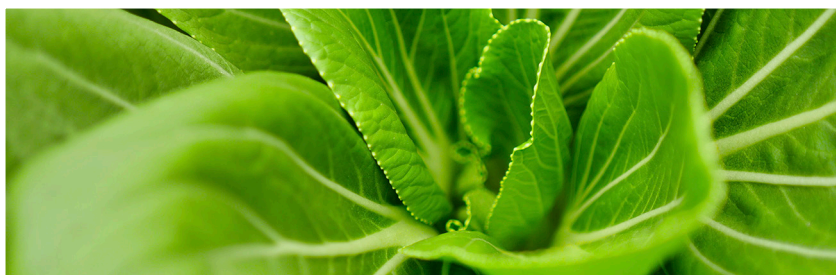
# FOOD AND FARM SCHOOL CLASSES

Thursday, February 16—10 a.m.-5 p.m.



## **Holistic Planned Grazing: Balancing Work, Business, and Ecosystem Improvement for Optimal Results**

Through covering the value of clarifying goals and objectives, this class explores the importance of enterprise economic analysis and unlocking biological capital in wealth generation. **Wayne Knight** of **Holistic Management International** (HMI) will introduce tools to plan and monitor that will improve your day-to-day management decisions, helping you make incremental improvements to your vision of a preferred future.



## **No-Till Vegetable Culture**

The non-disturbance of soil in vegetable production has greatly improved crop quality, yield, and profitability on many farms recently. In this workshop, organic grower and author **Bryan O'Hara** will dive into the details of moving into and setting up a no-till system. You'll learn the nitty gritty details of preparing the land, specific tools and equipment modifications, seeding and planting, weed control, and many other aspects of a no-till system.





# FOOD AND FARM SCHOOL CLASSES

Lunch included with all Food and Farm classes



## Organic Systems Plan Help-Shop for Transitioning Producers

Writing your first Organic Systems Plan (OSP) can be overwhelming. If you are planning to certify for the first time in 2023, OEFFA invites you to bring your draft OSP and your questions to this supported work session. OEFFA's Sustainable Agriculture Educator **Casey Brooks**, along with several experienced **OEFFA certification specialists**, will address common stumbling blocks farmers encounter in their first OSP, provide individualized assistance, and answer your questions so your first year of certification goes as smoothly as possible.

## Our Future, Our Farm Bill

This day-long session facilitated by **Erik Peterson** of **Bending the Arc Strategies** and staff from OEFFA's policy program will provide a mix of information, ideas, and action focused on demystifying the 2023 Farm Bill, moving toward understanding narrative, how it has been used against organic and sustainable farmers, and the OEFFA narrative for change. **Jesse Womack** of the **National Sustainable Agriculture Coalition** will share relevant details for the bill with a focus on the issues we care most about. You will learn some tricks of the trade for successful advocacy, and weigh in on one of these issue priorities:

- Support for beginning and BIPOC farmers;
- Reversing consolidation;
- Supporting local/regional food systems;
- Investing in organic and sustainable research; and
- Promoting soil health and climate resilience through conservation policy.



## Planting Fairness:

### Tools for Building a Positive Farm Team with Fair Labor Practices

Farms can only be truly sustainable if they provide healthy, dignified working conditions for owners and workers alike. In this workshop, **Elizabeth Henderson** and **Jon Magee** of the **Agricultural Justice Project** (AJP) and **Ben Jackle** of **Mile Creek Farm** will help you examine fair employment practices, adapt an employee handbook, and write a holistic farm health and safety plan. Learn how to move from merely complying with labor laws to offering fair working conditions, adapt the AJP employee handbook, and write fair policies on conflict resolution, discipline, evaluations, and more. A farm health and safety plan will be created that addresses all the hazards in a farm workplace, including personal well-being and workplace relationships. Bring your laptop or other devices to complete and customize the templates during the workshop.

## FEATURED CONFERENCE SPEAKERS



**Steve Boyda** 

After retiring from a 27-year career in law enforcement, Steve and his wife, Kim, came back to his family's farm with a commitment to his grandparents to farm it organically. With little knowledge of farming, they began their adventure by certifying their first part of the farm in 2015 and the remaining ground in 2018. They focus on soil health, crop rotation, cover crops, and trying to incorporate their cattle herd into the rotations. Steve is a board member of Central Plains Organic Farmers Association and Organic Farmers Agency for Relationship Marketing.



**Elizabeth Henderson** 

Elizabeth Henderson farmed at Peacework Farm in Wayne County, New York, producing organically-grown vegetables for one of the first CSAs in the country. As Northeast Organic Farming Association's representative to the board of the Agricultural Justice Project, she has spent two decades studying work conditions on farms and farm labor policies and practices with the goal of transforming farmwork into the respected vocation it deserves to be. She blogs at [thepryingmantis.wordpress.com](http://thepryingmantis.wordpress.com).



**April Jones** 

April Jones is from Akron, Ohio, and is the founder of the Pinehurst Farmers Market in downtown Columbia, South Carolina. Passionate about community gardens, farmers markets, and crops, she advocates for her community as a part of the food justice and food sovereignty movement. April is a writer, public speaker, blogger, recipe developer, and book reviewer, contributing content to publications such as *Mother Earth News*, *The Natural Farmer*, *GRIT*, and more.



## FEATURED CONFERENCE SPEAKERS



**Wayne Knight**



When Wayne joined the 11,000-acre family ranching business, he called himself a cattle rancher before changing to a soil-microbe farmer. He became a Holistic Management International (HMI) certified educator in 2006, and was actively involved with the Southern African Certified Educator community organization, Community Dynamics. He has spoken at numerous conferences, trained and mentored farmers, hosted open days on his property, traveled widely to visit and work on farms, and has written extensively about holistic management. An enthusiastic traveler, hunter, and photographer, Wayne loves discovering new places and making new friends.



**Bryan O'Hara**



Bryan O'Hara has been growing vegetables for a livelihood since 1990 at Tobacco Road Farm in Lebanon, Connecticut. He works with natural systems to build complex and balanced soil life, the result of which is a highly productive, vibrant growing system. Bryan was named Northeast Organic Farming Association's Farmer of the Year in 2016. He speaks throughout the Northeast and beyond on vegetable production techniques and is known for providing mountains of details in a concise, practical, and cohesive manner.



**Erik Peterson**



Erik Peterson brings 40 years of experience as an organizer, campaigner, and community-based educator and advocate. As founder and president of Bending the Arc Strategies ([btastrategies.com](http://btastrategies.com)), he has worked on strategic and campaign planning, narrative and messaging, member-driven organizing, and leadership development with unions, rural organizations, and more in the U.S. and Australia. Erik lives on a Century Farm south of Duluth, Minnesota, where he and his wife produce for the local farmers market and a network of friends and neighbors.

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# WORKSHOPS

## Friday I Feb. 17

### Workshop Session I: 8:45-10 a.m.

**OEFFA's Narrative: What It Is and How to Use It**—Erik Petersen, *Bending the Arc Strategies*

**Climate Ready Farming Practices**—April Jones, *Pinehurst Farmers Market*

**Enlivening Soil: In Place and Rotational Composting Practices for a Community and Market Garden**—Peter Huttering, *Turner Farm*

**Seed Stories: A Deeper Dive into Varietal Production**—Michelle Hochkeppel, *High Mowing Seeds*

**Organic Corn Hybrid Test Results and Organic Corn and Soybean Budgets for Ohio**—Osler Orteiz and Eric Richer, *OSU Extension*

**Fencing and Weighing 101**—Neil Mentzer, *Gallagher Fence*

**Plant Invaders of Field and Forest: Invasive Species to Know and Control**—Janell Baran, *Blue Owl Garden Emporium*

**Launch Your Value-Added Specialty Food Business with Confidence**—Angel King, *Blue Jacket Dairy*

## Friday II Feb. 17

### Workshop Session II: 10:45 a.m.-Noon

**Climate, Conservation, and Resilience in the 2023 Farm Bill**—Heather Dean, *OEFFA*, Jesse Womack, *National Sustainable Agriculture Coalition*

**A Look into Business Ecosystems: Regenerative Poultry**—Diane Christofore, *Regenerative Agriculture Alliance*

**Market Gardening with Livestock Integration: Key Farming Successes, Failures, and Future Directions**—Ian Zeglin, *Greenacres Foundation*

**Can the Whole Farm Revenue Protection Program Give Peace of Mind to Vegetable Farmers?**—Andy Hupp and Kendyl Meadows, *Three Creeks Produce*, Jeff Schazhinski, *National Center for Appropriate Technology*

**Connecting Field Crop Production Strategies and Cooperative Marketing**—Steve Boyda, *Organic Farmers Agency for Relationship Marketing*

**PaddockTrac: Technology to Manage Grazing Systems**—Stacey Hamilton and Ryan Lock, *University of Missouri Extension*

**Writing a Farm Health and Safety Plan for Body, Mind, and Spirit**—Elizabeth Henderson and Jon Magee, *Agricultural Justice Project*

**Establishing a Brick and Mortar Farmer's Market**—Connie and Randall Moores, *Moores Heritage Farm*

## Friday III Feb. 17

### Workshop Session III: 1-2:15 p.m.

**Keeping the LAMP Lit: Growing Local Food System Support in the 2023 Farm Bill**—Wes King, *Office of Senator Sherrod Brown*

**Cover Crop Strategies for Annual and Perennial Crops**—Dan Kneier, *Hocking College*

**Chicken Breed Selection: Choosing the Best Chickens for Your Space**—Denise Brooks, *CSU Extension*

**Homemade Fertilizers**—Bryan O'Hara, *Tobacco Road Farm*

**Organic Grain Markets: What to Watch in 2023**—Abigail Edell, *Mercaris*

**Holistic Planned Grazing—Getting Animals to the Right Place at the Right Time for the Right Reason**—Wayne Knight, *Holistic Management International*

**Sustainability in Pure Maple Syrup Production**—Kevin Milligan, *Milligan's Maple Products*

**Farm Leadership: How to Build an Efficient Team**—Danielle Vogel, *Procter Center Farm*

## Friday IV Feb. 17

### Workshop Session IV: 2:30-3:45 p.m.

**Continuous Improvement of the National Organic Program**—Alex and Alexis Dragovich, *Mud Run Farm*, Sarah Pinkham, *OEFFA*, Jim Riddle, *Blue Fruit Farm*

**Making and Using Chestnut Flour**—Michelle Ajamian, *Appalachian Staple Foods Collaborative*, Amy Miller, *Route 9 Cooperative*, Eleanor Reagan, *Rural Action*

**Companion Planting: A Fresh Look**—Barbara Utendorf, *Backyard-Nourishment.com*

**Crop Planning for Success and Sanity**—Nathan Lada, *Green Things Farm Collective*

**Focusing on Grain Nutritional Quality for Better Marketability and Profit**—Joel Kurtz, *Maysville Elevator*

**Keys to Maintaining a Successful Pasture for Grazing**—Phil Hollingshead, *OSU Extension*

**Introducing Kids to Herbs and Forest Farming**—Joe Brehm, *Rural Action*

**Management Tools for Farming Profit**—Michael Jones, *Tierra Verde Farms*



# WORKSHOPS

Saturday **V** Feb. 18

## Workshop Session V: 8:45-10 a.m.

**Sustainable and Organic Farming Systems and the Pursuit of Climate Change Readiness**—Aaron Wilson, *OSU Extension*

**Farmer Perspectives on Applying for and Managing SARE Grants**—Mike Hogan, *OSU Extension*, Aaron Hopkins, *ICANDO Community Development*, Christine Morrow, *Rocky Knob Farms of Ohio*

**Turn Your Lawn into Prairie**—Tisa Watts, *Columbus Garden School*

**All About High Tunnel Commercial Tomato Production**—Michelle Wallace, *CSU Extension*

**Grower Perspectives on Achieving Healthy Soils for Healthy Grain Crops**—Bridget Burgess, *Hirzel Farms*, Jeremy Flora, *Dave Shively, Shively Farm*

**Thinking About Adding Heritage Poultry? Compare Investment and Profitability with Fast-Growing Poultry**—Shelly Oswald, *Old Time Farm*

**Gardening as We Age: Ideas for Adapting**—Laura Akgerman, *Ohio AgrAbility*

**Managing Complex Farm and Food Projects with Airtable**—Rachel Tayse, *Seeding Resilience*

Saturday **VI** Feb. 18

## Workshop Session VI: 10:45 a.m.-Noon

**Challenging Monopoly Control of Our Food System**—Cathy Becker and Angela Huffman, *Farm Action*

**#RealSchoolFood—Challenges Working with Schools**—Julialynne Walker, *Bronzeville Growers Market*

**Biological Control for Waxworms and Hive Beetles in Honey-bee Hives**—Nadia Ruffin, *Quiwi Produce and Agracademy Inc.*

**Rollin' Out the Bale**—Mick Luber, *Bluebird Farm*

**A Beginner's Guide to Grains Farming**—Timothy Schacht, *Ohio Till Farmstead LLC*

**Raising Livestock to H.E.A.L. Landscapes: Health, Eating, Agriculture, and Land**—Colin Brown, *Gifted Grass Farms*

**Donation Station: A Model for Cultivating Community Food Access**—Susie Huser and Reggie Morrow, *Community Food Initiatives*

**Financial Record Keeping for Small Vegetable Farms**—Marcie Todd, *Freshtown Farm*

Saturday **VII** Feb. 18

## Workshop Session VII: 1-2:15 p.m.

**Climate Action Advocacy for the Farm Bill and How to Talk About Climate with Anyone for Greatest Impact**—Karen Jeffers-Tracy

**An Overview of Silvopasture and Forest Farming Practices**—Andrea Miller and Molly Sowash, *Rural Action*

**Animal Exclusion for the Home Gardener**—Nick Leone

**Heating the Winter Tunnel: Is It Worth It?**—Dana Hilfinger, *Roots, Fruits and Shoots, LLC* and Johnny's Selected Seeds

**The Ins and Outs of Hemp Grain Production and Processing**—Craig Schluttenhofer, *CSU Extension*

**FAMACHA® and Fecal Egg Counting Tools for Shepherds**—Cliff Little, *OSU Extension*

**Native Plant Seed Saving**—Dianne Kadonaga, *Sunny Glen Garden*

**Farming in Community: Overview of Types and Benefits of Different Collaborative Models**—Lisa Helm, *Dayton Urban Grown*

Workshops are subject to change.

Workshop descriptions will be available this winter at [oeffa.org/conference2023](http://oeffa.org/conference2023).



## CLOZTALK®

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# CONFERENCE KICKOFF

New this year!



presented by Osborne Quality Seeds

## Welcoming Keynote & Happy Hour

Thursday, February 16—4-7 p.m.

We're kicking things off on Thursday evening with a welcoming happy hour in the exhibit hall and keynote address from Rowen White! Reunite with food and farm friends, get a head start on your conference shopping, enjoy a free drink ticket, and peruse a delicious street taco bar and cash bar in the exhibit hall.



Follow us on Facebook @ohioecologicalfoodandfarmassociation to watch it on Facebook live!

Exhibit Hall doors open at 4 p.m. The keynote address begins at 6 p.m. Access to this event is included in general and Food and Farm School registration. Non-registrants can purchase tickets in advance through the conference website or at the door for \$35.



**In collaboration with Homestead Beer Co., we're getting our own OEFFA conference beer!**

A harvest ale full of local honey, each glass will be a delicious blend of biscuit-y, toasted malts, sweet, full honey, and hints of apple and pear from the house yeast.



Follow OEFFA on Instagram @ohioecological to see more about it as we get closer to February!



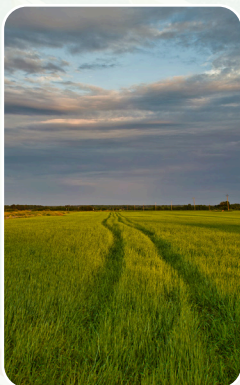
# SPECIAL EVENTS



## Community Conversations and Networking

**Friday, February 17—4-5 p.m. | Saturday, February 18—2:30-3:30 p.m.**

The OEFFA conference community is truly something special. So many passionate people come every year to share information, see old friends, and welcome new ones. To celebrate and magnify this powerful gift we have, we are once again setting aside conference time for special sessions for connecting, dreaming, affirming, and sharing. These conversations will include opportunities for emotional work like a facilitated space for BIPOC farmers, candid conversations about bridging the rural and urban divide, opportunities to network with other food businesses interested in domestic fair trade, and fun demos showcasing useful skills like food dehydration.



## Heartland FarmLink Mixer

**Friday, February 17—5-6:30 p.m.**

FarmLink Mixer is a social event for farmland seekers and farmland owners to meet and connect. Farmers and landowners who have available farmland to rent, sell, or transfer can meet up with interested farmers looking for land. Land seekers are encouraged to talk to farmland owners about their hopes and plans for a farm, and find other interested farmers who may want to collaborate on a farm project. Transferring land is a big challenge—this event is to help ease some of the hurdles and bring interested parties together. This event takes place during the conference, but is open to the public as well.



## Open Mic Night

**Friday, February 17—7:30 p.m.**

We are very excited to offer the OEFFA Open Mic Night in person this year! Come and share your artistic side with your OEFFA family. Songs, poems, stories, and skits are welcome; please share whatever moves you. We'll have a sign-up sheet available at the event for attendees to grab a spot on a first-come, first-served basis until all the spaces are filled. An acoustic guitar will be available for anyone who needs it.



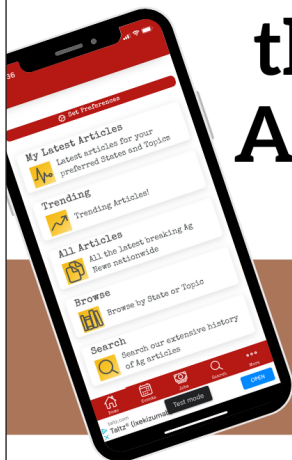
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- ✓ Hands-on learning at one of two awesome farms:
  - ☐ **Keep Growing Detroit** – Learn to grow vegetables, transplants and native perennials at this model urban farm
  - ☐ **MSU Student Organic Farm in East Lansing** – Grow food year-round with tractors & hand tools in fields & hoophouses
- ✓ Write a Farm Business Plan to fit YOUR values, goals & site



Katie Brandt Akello Karamoko Kido Pielack Molly Hubbell Rosebud Schneider

### Meet the OFTP Instructors

Katie Brandt coordinates online learning, field trips, advising & East Lansing activities. Four KGD farmers will lead Detroit hands-on activities with a wealth of expertise.



[https://www.canr.msu.edu/organic\\_farmer\\_training\\_program/](https://www.canr.msu.edu/organic_farmer_training_program/)

*Don't let transition or organic certification be harder than it needs to be!*



## CERTIFICATION SUPPORT IS JUST A PHONE CALL AWAY (614) 421-2022

**We provide FREE support to certified organic and transitioning operations.**

Regardless of who you certify through, we can assist you with:

- Production advice and resources
- Support throughout the transition period
- Filling out Organic System Plans
- Preparing for an organic inspection
- Responding to a Noncompliance or Corrective Action

This material is based upon work supported by USDA-NIFA under Award Number 2018-70027-28586



OHIO ECOLOGICAL  
FOOD AND FARM  
ASSOCIATION



NORTH CENTRAL  
EXTENSION  
RISK  
MANAGEMENT  
EDUCATION



National Institute of Food and Agriculture  
U.S. DEPARTMENT OF AGRICULTURE

# Menu

*Menu subject to change.*

We incorporate organic and/or local meats, dairy products, vegetables, and grains into our meal offerings. Given this sourcing work, a limited number of meals are available for sale. If you plan to eat a conference lunch, we recommend buying it in advance. Vegan and gluten-free meals cannot be guaranteed.

## FRIDAY LUNCH

FEBRUARY 17 AT NOON

### **Pork enchiladas OR Vegetarian seasonal pasta**

Tossed salad with ranch and Italian dressings

3-bean salad

Artisan breads

Cookies

## SATURDAY LUNCH

FEBRUARY 18 AT NOON

### **Shepherd's pie with ground beef and potatoes OR Vegetarian shepherd's pie with sweet potato and mushrooms**

Winter greens salad with candied nuts

Roasted root vegetables

Artisan breads

Baked apples with caramel sauce and yogurt

**Chef Craig Bigham** is delighted to work with OEFFA due to the quality, freshness, and taste our farmers deliver to his kitchen for our conference meals. Well-versed in cooking for large groups, his background includes cooking in the United States Marine Corps as well as corporate kitchens and private events. Chef Bigham was raised on an Ohio farm and is a graduate of the Pennsylvania Culinary Institute.





# EXHIBIT HALL



## Exhibit Hall Hours

Open throughout the conference!

### Dedicated exhibit hall hours:

Thursday, February 16 4-6 p.m.

Friday, February 17 8 a.m.-6:30 p.m.

Saturday, February 18 8 a.m.-3:45 p.m.

With more than 31,000 square feet of space, our new exhibit hall will be a one-stop shop! Here, you'll find businesses that can help you find your market, products to maximize your farm or backyard, services to improve your farm or homestead, quality locally-produced merchandise for your pantry and home, and useful information from knowledgeable nonprofit and educational institutions.



## CERTIFICATION ASSISTANCE

Are you certified organic or considering certification? OEFFA Certification welcomes your questions and wants to help you with your paperwork! Visit the OEFFA Certification booth in the exhibit hall. Staff will answer questions about the organic certification process, standards, and guidelines, and provide one-on-one assistance as needed. Aluminum "No Spray" and other signs and organic logo stickers are available for sale on the OEFFA online store at [oeffa.org/oeffastore](http://oeffa.org/oeffastore).



## Happy Hours

Thursday, February 16 4-6 p.m.\*

Friday, February 17 4:30-6:30 p.m.

What better way to end your first full conference day than with some relaxing and catching up? This gathering will have light fare, a cash bar, and fun activities in the exhibit hall to wrap up the day.

\*See page 13 for more information.



Feeling lucky? Check out the raffle table to try your luck and win a variety of valuable products and services, courtesy of many of our exhibitors, sponsors, and supporters. Funds raised support OEFFA's educational work.



## SARE FARMERS FORUM



The North Central Region-Sustainable Agriculture Research and Education (NCR-SARE) Farmers Forum is a traveling annual event giving farmers, ranchers, researchers and others the chance to share information about sustainable agriculture practices with a national audience.

These presentations focus on research, demonstration, and education projects that promote profitable practices that are good for the environment and community. The projects highlighted in these presentations and the Farmers Forum are funded by grants from NCR-SARE, a USDA funded program that supports and promotes sustainable farming and ranching by offering competitive grants and educational opportunities.

For more information about NCR-SARE, visit [northcentral.sare.org](http://northcentral.sare.org), or contact [ncrsare@umn.edu](mailto:ncrsare@umn.edu) or (612) 626-3113.



## MEMBERS' MEETING

**Friday, February 17—4-5 p.m.**

Join us for OEFFA's annual membership meeting, the time each year when our members come together to hear the latest about OEFFA and share their own thoughts.

This is YOUR organization. Please come to listen, learn, and share.



# CONFERENCE FEATURES



## KIDS' CONFERENCE AND CHILD CARE

### Bring the family!

#### KIDS' CONFERENCE

Kathleen "Kat" Christen of Smaller Footprint Farm and Agraria is back to organize a very special screen-free Kids' Conference to give 6 to 12-year-olds educational and fun hands-on activities.

#### CHILD CARE

Child care is available for younger children. Megan DeLaurentis will again organize and offer age-appropriate activities and time to take a nap.

Private space for nursing will be available.

Children must be with parents during meal times.



## CHAPTER MEET UPS

**Friday, February 17—Noon**

**Saturday, February 18—Noon**

Sit down and eat with your community! During Friday's lunch, there will be dedicated tables for interest-based OEFFA chapters to meet up and chow down. Saturday's lunch will do the same with regional OEFFA chapters. Learn more about OEFFA's chapters at [oeffa.org/chapters](http://oeffa.org/chapters). Contact Lauren Blythe at (614) 947-1611 or [lbylth@oeffa.org](mailto:lbylth@oeffa.org) with questions.



# EARTH TOOLS



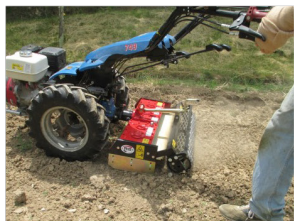
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Farming Equipment**



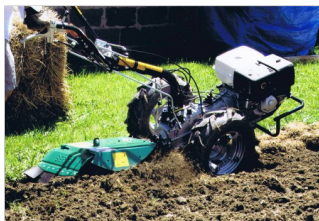
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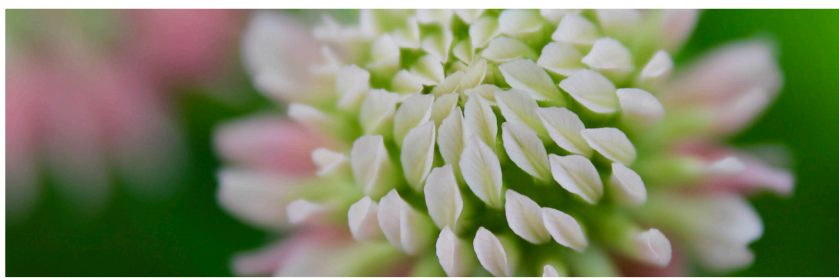
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## BOOK TABLE

Here's your chance to get great deals on loads of food and farming books! We also encourage you to donate your gently used farm and food books at conference, or before the event. Book sales support OEFFA's work.

Visit our special conference bookstore webpage at [conference.oeffa.org/books](https://conference.oeffa.org/books).



Conference artwork created by Rosanna Morris

## CALL FOR VOLUNTEERS

In exchange for four hours of onsite work, pre-approved volunteers may pre-register for both days of the conference for only \$70. No further discount applies and meals are not included. Limited opportunities are available, so don't wait to sign up! For more information, contact Sasha Sigetic at (614) 947-1642 or [sasha@oeffa.org](mailto:sasha@oeffa.org) by January 9.

If you'd like to volunteer just to volunteer, we also need help in the office during the weeks leading up to the conference. Let us know if you can pitch in!



Conference photography provided by Ed Chen  
Stock photography from [unsplash.com](https://unsplash.com)



Printed on recycled paper.

# CONFERENCE REGISTRATION

## REGISTER ONLINE

[oeffa.org/conference2023](https://oeffa.org/conference2023)

	<i>Members</i>	<i>Non-Members</i>
<b>General Registration</b> <i>Sliding scale for members begins at \$90</i>	<b>\$190.00</b> <i>(suggested)</i>	<b>\$240.00</b>
<b>Full-Time Students</b>	<b>\$80.00</b>	<b>\$105.00</b>
<b>Food and Farm School</b> <i>Includes lunch</i>		
Holistic Planned Grazing	\$95.00	\$160.00
No-Till Vegetable Culture	\$95.00	\$160.00
Organic Systems Plan Help-Shop	\$35.00	\$35.00
Our Future, Our Farm Bill	\$35.00	\$35.00
Planting Fairness	\$35.00	\$35.00
<b>Lunches</b>	<b>\$25.00</b>	<b>\$25.00</b>
<b>Volunteers</b> <i>Requires pre-approval</i>	<b>\$70.00</b>	<b>\$70.00</b>

### Questions about registration, or aren't able to register online?

Contact Lauren Blyth or Milo Petruziello at (614) 421-2022 or [lblyth@oeffa.org](mailto:lblyth@oeffa.org) or [milo@oeffa.org](mailto:milo@oeffa.org) with questions about registration. A \$20 processing fee will be assessed for each cancellation or registration change requested before February 1, 2023. This processing fee covers OEFFA's additional administrative costs and credit card fees. No refunds will be given after January 31, 2023.

## FLEXIBLE PRICING FOR OEFFA MEMBERS

The prices above reflect what we need to charge those who can afford it so we can offer this event, but we know not everyone can pay full price. Therefore, OEFFA is offering a sliding scale for conference registration to our members. Members who can't afford the full registration price of \$190 can pay what they can, from as little as \$90. Pre-approved volunteers who help at conference pay only \$70. To learn about volunteering, contact Sasha at (614) 947-1642 or [sasha@oeffa.org](mailto:sasha@oeffa.org). See page 30 for information on Conference Scholarships.

## REGISTER AND GET AN OEFFA HAT!

### Represent OEFFA on the go!

If you register for conference and/or Food and Farm School by **December 31**, you have the chance to purchase an OEFFA baseball cap for just \$14!

Visit [oeffa.org/conference2023](https://oeffa.org/conference2023) to learn more.

Hats can only be picked up in person at the conference registration table on either February 16, 17, or 18; none will be mailed or delivered.





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Visit: [ecampus.oregonstate.edu/online-degrees/undergraduate/certificates/organic-farming-systems/](http://ecampus.oregonstate.edu/online-degrees/undergraduate/certificates/organic-farming-systems/)



## FARM POLICY MATTERS

### STANDING TOGETHER—BUILDING POWER—CREATING CHANGE

Farmers, food business owners, researchers, educators, and other concerned members know the barriers to OEFFA's vision of a future where sustainable and organic farmers thrive, local food nourishes communities and agricultural practices protect and enhance our environment.

**OEFFA's policy program tackles those challenges, finding creative solutions and partnerships to address them.** Through grassroots organizing and advocacy, we aim for policy change so family farmers using organic and sustainable practices can thrive in fair and transparent markets, so beginning farmers can access land, and so agriculture contributes to clean water and is a viable part of the solution to climate change.

**Join us to realize this vision.**

Contact (614) 421-2022 or [policy@oeffa.org](mailto:policy@oeffa.org).

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## CONFERENCE SCHOLARSHIPS

### **Funding for Beginning Farmers and Persons of Color**

A welcoming and accessible conference for beginning farmers and an increasingly diverse community of farmers of all experience levels is extremely important to us. To further this goal, OEFFA has conference funding available to support people who have been farming less than ten years, as well as Black, Indigenous, and persons of color who are or want to be in food system work—farmers, farmworkers, food preparation and service workers, food nutrition and food system advocates, or food and farm educators. If you fit one or both of those criteria, please consider applying. Priority will be given to Ohio residents who have not previously attended the conference. Conference participants who purchase their registration are not eligible for this funding. **To apply, visit [oeffa.org/scholarship](https://oeffa.org/scholarship), or call Sasha Sigetic at (614) 947-1642.** Funds will be awarded on a rolling basis.

### **Policy of Inclusiveness and Participation:**

All are welcome here. OEFFA values diversity within our organization and at our annual conference. Like in ecological agriculture, diversity plays an important role in cultivating symbiotic and sustainable relationships between both plants and humans. A community that embraces everyone regardless of race, nationality, creed, political belief, gender identity, sexual orientation, age, or ability braves the harshest season and bears the sweetest fruit. We ask that all participants exercise kindness, patience, and respect. OEFFA reserves the right to revoke conference access or remove content if community codes of conduct are broken.

### **Accessibility Statement**

OEFFA is committed to making our conference as accessible and welcoming as possible. All conference events will be held on Cherry Valley Hotel and Ohio Event Center's ground floor except for Kids' Conference, which is accessible by elevator. The venue has ADA compliant bathrooms, multiple accessible entrances, and nearby parking in its own lot. The venue is spread out, so please contact us if you have any concerns about the distance between different portions of the event. The hotel has two floors with elevators and has ADA accessible rooms available; please contact them for information. Closed Captioning can be provided on all PowerPoint presentations. If you have any questions, concerns, or special needs, please contact Milo Petruziello at [milo@oeffa.org](mailto:milo@oeffa.org) and we will do our best to assist you.



# LOCATION AND LODGING



## EXPLORE NEWARK!



### Dawes Arboretum

Stroll through the 2,000 acres of seasonal gardens and walking trails of The Dawes Arboretum. Popular attractions include the Japanese Garden, birdwatching, and a 10,000-year-old glacier ridge.



### Midland Theater

Catch spellbinding drama productions, ballet spectaculars, and sold-out concerts at Midland Theater, a 1,800-seat multipurpose venue in Newark.

## DISCOVER GRANVILLE!



### Granville Downtown Square

Experience New England charm in the heart of Ohio by strolling down Granville's downtown square. Explore the unique shops and sit down to enjoy the local dining options.

Learn more at [oeffa.org/cherryvalley](http://oeffa.org/cherryvalley).

## CONFERENCE LOCATION

### Cherry Valley Hotel and Ohio Event Center

2299 Cherry Valley Rd. SE, Newark, Ohio 43055  
[cherryvalleyhotel.com](http://cherryvalleyhotel.com)



## A PLACE TO STAY

### Cherry Valley Hotel

[cherryvalleyhotel.com](http://cherryvalleyhotel.com) | (740) 788-1200  
[oeffa.org/stay](http://oeffa.org/stay)

**\$124.00 per night** (Visit [oeffa.org/stay](http://oeffa.org/stay) or call and ask for the Ohio Ecological Food and Farm Association room block rate. A limited number of rooms are available at this rate. Deadline: **January 16, 2023.**)

With its newly renovated rooms and thousands of square feet of space, Cherry Valley Hotel will truly be our home for the conference weekend. Parking is complimentary, and guests will enjoy their rooms being only a minute's walk to all conference activities. There is an indoor pool, fitness center, and multiple places to eat and drink on site.



Ohio Ecological Food and Farm Association  
41 Croswell Rd.  
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