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BACK COVER
Farm Information Network



32nd Annual OEFFA Conference Will Feature Keynote Speakers Joan Gussow and Klaas and Mary-Howell Martens

"Once in a while, I think I've had an original thought, then I look and read around and realize Joan said it first."

—Michael Pollan

Joan Gussow was one of the first to envision, teach and write about a local, organic whole food system, earning her the title "matriarch of the modern day food movement."

At OEFFA's 32nd Annual Conference, *Inspiring Farms, Sustaining Communities*, set for February 19-20, 2011 in Granville, Joan will share her journey and where she thinks the movement, and our world, is headed.

Joan Gussow is a highly acclaimed nutrition educator who has demonstrated that year-round eating from 1,000 square feet in a suburban New York riverfront village is possible, life-sustaining, and delicious. She is the author of *This Organic Life; The Feeding Web*, and *Chicken Little, Tomato Sauce and Agriculture: Who Will Produce Tomorrow's Food?* Her upcoming book, *Growing, Older* is due out this month. She is Mary Swartz Rose Professor Emerita and former chair of the Columbia University Teachers College Nutrition Department."

Connecting the dots between nutritional health, policy, the environment, sustainable farming, and good taste differs from traditional nutritional science approaches, which focuses more on nutrients and calorie counting. Joan was a pioneer in this work.

Former student and now colleague Toni Liquori shared in an *Edible Manhattan* article that Joan's positions were viewed as heresy and some in the nutrition field thought she was crazy. "They were angry. She was really upsetting the apple cart. She was a huge thorn in the side of the nutritionists who didn't get it at the time," said Liquori.

In reality, as one of the foremost critics of industrial agriculture and credited as one of the most clear-thinking, articulate advocates for a local, ecologically-responsible food system, Joan was just way ahead of her time. If you've eaten USDA certified organic food, or been inspired by folks such as Barbara Kingsolver and Michael Pollan, you have Joan in part to thank.

More sustainable agriculture pioneers will headline as **Klaas and Mary-Howell Martens** bring their extensive experience in organic production and processing to the OEFFA conference.

Farming organically since 1993, The Martens raise about 1400 acres of corn, soybeans, small grains, and other crops as well as heifers, pigs and chickens. They own and operate New York's only dedicated organic feed mill and organic seed operation.

(continued on page 4)

"As for butter versus margarine, I trust cows more than chemists."

—Joan Gussow

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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.

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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.

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Next deadline December 15, 2010



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Changes to the OEFFA Newsletter

We're excited to announce some changes to OEFFA's newsletter!

Beginning with this issue, the newsletter will be produced quarterly, with Fall, Winter, Spring, and Summer editions. The new deadlines for submission are September 15, December 15, March 15, and June 15.

The length of each issue will be expanded to 24 to 28 pages. This expanded length will enable us to increase our coverage of organic certification, organic-related news, and consumer issues; include more reader-generated content, photos, and graphics; and expand our advertising space.

As always, we welcome your submissions. If you'd like to submit an article, advertisement, or other item for the newsletter, or if you have any questions or comments about the changes to the newsletter, please contact us at newsletter@oeffa.org or (614) 421-2022 ext. 203.

Board Nominations Wanted

OEFFA's Nomination Committee is now seeking nominations for board members. If you would like to make a nomination, please contact Ed Snavelly at (740) 694-8622 or curlytail_organic@msn.com. Nominations submitted by December 15 will appear in OEFFA's winter newsletter. 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 19-20 in Granville, Ohio.



Ohio Livestock Care Standards Board to Adopt Standards for Euthanasia, Swine, and Veal This Fall

Almost one year ago, voters passed a constitutional amendment to create the Ohio Livestock Care Standards Board (LCSB), to regulate all horse, poultry, cattle, swine, alpaca, llama, sheep, and goat producers in the state.

The board and their Technical Research Advisory Committee (TRAC) have been meeting regularly and species subcommittees, intended to represent industry, have been formed to draft species-specific standards.

OEFFA was invited to submit recommendations for farmers to serve on the species subcommittees. All of our recommendations were accepted, and we're fortunate that OEFFA members have been willing to donate their time to represent pasture-raised and organic livestock production systems. OEFFA members on the species subcommittees include: Bruce Rickard (sheep), J.B. King (turkey, broiler, swine), Kristen Pool (layers), Louis Rorimer (beef), Perry Clutts (dairy), and Jim Rosselot (equine).

Here's an update on where things now stand:

Euthanasia Standards

Euthanasia standards were approved unanimously by the board this month. They will regulate all on-farm and in-transport euthanasia and slaughter in the state, outside of inspected slaughter facilities. OEFFA, in consultation with our livestock producers, have submitted comments on the standards and many of our recommendations have been accepted.

Disabled and Distressed Livestock

The TRAC has begun to develop a first draft of disabled and distressed livestock standards, which will set standards for the treatment of injured or lame animals. A vote is expected as soon as this month.

Veal Standards

The veal subcommittee has been meeting jointly with the TRAC and is working on a final draft of veal standards to recommend to the full board. A vote is expected as soon as this month.

Upcoming Meetings and Timeline

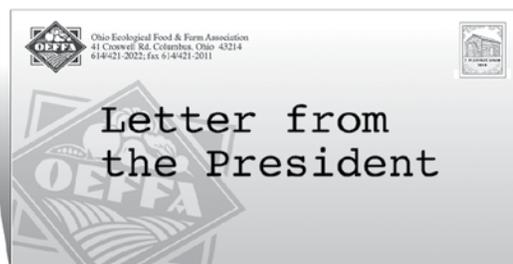
The LCSB will be meeting on Tuesday October 19, Tuesday November 2, and Tuesday November 16 from 10 a.m.-4 p.m. (public comment takes place before lunch) at the Ohio Department of Agriculture's (ODA) Bromfield Administration Building, 8995 E. Main St., Reynoldsburg, Ohio.

What You Can Do

(1) Contact us. If you would like to see a draft of any of the standards, please contact us (these are not available on the LCSB's website). We encourage all livestock producers to participate by reading the draft rules and providing feedback about how it would impact their operation. If you have concerns, questions, or comments about the standards, we'd like to know. Please email us at oeffa@oeffa.org or call (614) 421-2022 Ext. 203.

(2) Attend a LCSB, TRAC, or subcommittee meeting. To find out more about meeting times and locations, contact Megumi Robinson at (614) 387-0911 or at mrobinson@agri.ohio.gov.

(3) Write to the Livestock Care Standards Board. Email comments to livestockstandardsboard@agri.ohio.gov or mail written comments to the Livestock Care Standards Board, Ohio Department of Agriculture, 8995 E. Main St., Reynoldsburg, Ohio 43068.



Twenty years ago, Congress passed The Organic Food Production Act of 1990, which prompted the U.S. Department of Agriculture (USDA) to create a national set of standards for organic foods. The USDA then spent twelve long years developing those standards and the National Organic Program (NOP).

While this was a remarkable achievement, OEFFA was way out ahead of the USDA. Our members led the way by developing and implementing OEFFA's own organic certification standards in 1981. Once the NOP was enacted, in October 2002, our members elected to adopt the national standard, and OEFFA began certifying to the NOP.

Over the past several years, self-examination has prompted our members to ask whether OEFFA's Certification Program can and ought to do more than certify to the national organic standards in order to create and promote a healthful, ecological, accountable, and sustainable system of agriculture.

This question never resulted in any formal discussion or decision until earlier this year, when a member asked OEFFA if it would consider administering an alternative certification focused on pasture-raised animals. That proposal initiated a great deal of healthy discussion within the board and among the staff. Much of the conversation involved concerns about the extent to which promotion of alternative certifications enhances or detracts from organic certification:

- Would it mean OEFFA is supporting non-organic producers at the expense of certified organic farmers?
- Would it represent a step towards organic certification?
- Do we believe that organic certification is the "gold standard" for all that we value?
- Or are there other components of a healthful, ecological, accountable, and sustainable system of agriculture that aren't captured by the NOP which we want to help producers promote (both organic certified and not)?

The NOP has been and is likely to continue to be the single best tool for encouraging the expansion of sustainable production. Nonetheless, I wonder whether we cannot do more as a group to promote sustainable food consumption and production by endorsing more than one category of responsibly produced food.

At this November's membership meeting (see p.14), all members will have the opportunity to eat a fantastic potluck lunch, catch up with friends, and discuss whether OEFFA can and should do more than administer the NOP to create and promote a healthful, ecological, accountable, and sustainable system of agriculture in Ohio and elsewhere.

I hope you will attend.

Darren Malhame
Board President

(continued from page 1)

The Martens made the transition from conventional farming to being one of the leading experts in organic production, sharing their knowledge and learning experiences in magazines such as *ACRES USA* and at sustainable agriculture conferences.

"We truly believe that we were like many conventional farmers, using the chemical fertilizers and pesticides simply because we saw no other alternatives, but hating what it might be doing to us, our family, our land, and our environment," wrote Mary-Howell in a *New Farm Magazine* article. "We farmed conventionally because we had been told so often that it was the only way to survive in agriculture today."

The Martens' venture into organic farming led them to start an organic grain business in 1996. Lakeview Organic Grain has expanded to supply more than 300 organic farmers in central New York.

In addition, the Martens have a strong working relationship with Cornell University, collaborating with researchers to study their organic fields. The Martens know their production success depends on the health of the soil. "Researchers are showing that organic farms have far better indicators of soil health, and they're trying to figure out why—which of our agricultural practices make the soil healthier," said Klaas.

The Martens are the Northeast Region winners of the 2008 Patrick Madden Award for Sustainable Agriculture. They helped found New York Certified Organic, an accredited USDA organic certification agency, and the Northeast Organic Network, an innovative consortium of farmers, researchers, extension educators, and grassroots nonprofits working together to improve organic farmers' access to research and technical support.

The conference will have a full offering of more than 70 informative, hands-on, educational workshops, including sessions with Joan and the Martens. A fun and educational kids' conference, great homemade meals featuring local and organic foods, a child care area, a trade show, and Saturday evening entertainment will round out this year's annual OEFFA conference.

Registration will open in December. Conference details will be sent out later this fall and made available at www.oeffa.org. For more information, contact Renee Hunt at (614) 421-2022 Ext. 205 or renee@oeffa.org.



Joan Gussow photo credit: Alice Proujansky



Klaas and Mary-Howell Martens

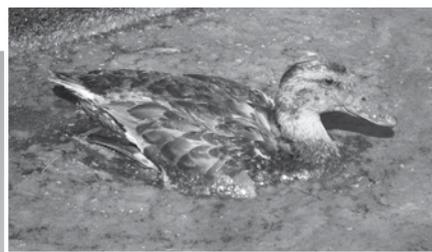


photo credit: Virginia Burroughs

Toxic Algae Chokes Ohio's Waterways: The Environmental Impacts of Conventional Agriculture

The summer of 2010 in Ohio may well be remembered as the Summer of Toxic Lakes.

Beginning earlier this summer with Ohio's largest inland lake, Grand Lake St. Mary's, tests confirmed the presence of *Planktothrix* and *Aphanizomenon gracile*, two types of Cyanobacteria or blue-green algae, which are capable of producing a variety of toxins.

The Ohio Environmental Protection Agency (EPA) advised people to avoid contact with lake water, including swimming and boating, refrain from consuming fish from the lake or using its water for irrigation, and to keep pets away from the water. As the summer progressed, 18 public lakes, including Lake Erie, were added to the advisory.

The toxic algae problems at the state's lakes are a good example of the environmental impacts of conventional agricultural practices. Grand Lake St. Mary's watershed, for example, is home to the largest number of swine farms in Ohio and the second largest number of cattle and calf farms in the state.

Manure and phosphorus fertilizers that wash off these farm fields and into our waterways are the most significant sources of the "blooms" of toxic algae. When these nutrients escape where they are meant to be (farm fields) and end up in the water, they provide an ideal medium for the growth of toxic algae.

These blooms of algae can produce as many as four different liver and nerve toxins, which can sicken people, and kill pets and wildlife that come into contact with the affected water.

Organic and sustainable growers, however, use practices that protect the soil, air, and water. Every crop needs nutrients to thrive, but organic growers use natural forms of phosphorus, manure management practices, and planting patterns (such as cover crops) that reduce runoff from fields, protecting our precious water resources from becoming toxic cesspools. Organic and sustainable farmers also avoid commercial pesticides and fertilizers.

To read more about how OEFFA is working to help more farmers transition to sustainable and organic production methods, go to <http://www.oeffa.org/farmpolicy.php>. To find organic and sustainable farmers in your area, go to <http://www.oeffa.org/search-geg.php>.



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A special thanks to Kevin Morgan at Kevin Morgan Studios in Athens, Ohio for creating this year's beautiful conference art. For more information about Kevin Morgan Studios (and to see the pieces he's created for the PawPaw Festival and OEFFA members Snowville Creamery, Casa Nueva, and more), go to <http://www.kevinmorganstudio.com>.



Food Safety: Federal Food Safety Bill at a Dead End?

Senator Tom Coburn (R-OK) held the Food Safety Modernization Act (S. 510) from going to the Senate floor for weeks demanding that Democrats find a way to pay for the measure, which is estimated to cost \$1.4 billion over five years. In early October, Senator Harry Reid (D-NV) filed for "cloture", a motion that would cut off debate and bring the measure to a floor vote, if he can secure 60 votes when congress returns to session. Even if the Senate passes the bill, it is unclear whether there is time for conference negotiations on a final bill during the Lame Duck session in late November.

Sustainable agriculture groups have been able to win several improvements to S. 510, making it significantly better than the companion bill passed by the House of Representatives (HR 2749) last year. If the bill goes to the Senate floor for a vote, these amendments will be included:

- Senator Sanders' (D-VT) amendment requires the Food and Drug Administration (FDA) to write regulations to determine low risk on-farm processing activities that can be exempt from regulatory requirement;
- Senator Bennet's (D-CO) amendment reduces unnecessary paperwork and streamlines requirements for farmers and small processors;
- Senator Stabenow's (D-MI) amendment creates a USDA-delivered competitive grants program for farmer food safety training;
- Senator Boxer's (D-CA) amendment eliminates anti-wildlife habitat language from the bill; and
- Senator Brown's (D-OH) amendment on traceability requirements includes exemptions for direct marketing and farm identity-preserved marketing.

Nonetheless, S.510 would considerably ramp up FDA regulation on farms that even minimally process their crops and sell them to restaurants, food coops, groceries, schools, and wholesalers. An amendment sponsored by Senator Jon Tester (D-MT) would exempt small farm and small food processing facilities as well as small and mid-sized farmers who primarily direct market their products to consumers, stores, or restaurants.

The Tester amendment has not yet been included in the package of amendments to the food safety bill. Many sustainable agriculture groups, including OEFFA and the National Sustainable Agriculture Coalition (NSAC), have pledged to oppose the bill if the Tester amendment is not adopted.

What Should Real Food Safety Reform Look Like?

Vandana Shiva, Joel Salatin, and others have criticized food safety regulations, saying these rules are rarely about what's actually in the food (whether it's actually safe) but more about what's around the food (the size of the oven, what material is used for the kitchen flooring, what paperwork has been filled out).

And yet, as the recent nationwide contamination of our egg supply has shown, it is clear that changes to the industrial food system are needed to protect public health. Conventional livestock and poultry production practices have created a hospitable environment for E. coli to breed and for contamination to spread in closely confined spaces. Industry consolidation has resulted in just 207 farms raising 95 percent of all laying hens in the United States. And just four companies control over 80 percent of the country's beef slaughter. Now, because of national (and international) distribution, a single contamination problem at a single facility can impact the entire country.

Food safety legislation is a response to the problems that the industrial agricultural model has created. Unfortunately, the safest farmers in the country—local, organic, and sustainable farmers who sell their products direct to consumers—might be snared in the net.

We need a food safety bill that cracks down on corporate bad actors without creating new barriers to family farms and the growing local food movement. Better yet, if we shifted from industrial production and processing models to sustainable food systems that honor ecology instead of dominating it, we would prevent most of the problems that food safety legislation is attempting to solve.



OEFFA Director Honored by Community Shares

On August 18, OEFFA Director Carol Goland received Community Shares of Mid Ohio's "Sonya Mawhorter Volunteer of the Year" award, recognizing her work to expand the number of employers that participate in charitable workplace giving campaigns. For more information about Community Shares and how you can support OEFFA at your workplace, go to www.communityshares.net.



Create or Update Your Good Earth Guide Listing!

The Good Earth Guide to Organic and Ecological Farms and Gardens is a listing of OEFFA member farms that sell directly to the public. It's a great place for farmers, gardeners, and local food consumers to find each other! Find local foods, update your listing, or create a new listing at www.oeffa.org or call (614) 421-2022.



NEWS BRIEFS

Supreme Court Rules on Monsanto's GE Alfalfa

Earlier this summer, the U.S. Supreme Court issued its first decision on a case involving genetically engineered (GE) crops. The Supreme Court overturned parts of a District Court decision which found that the U.S. Department of Agriculture (USDA) had illegally approved Roundup Ready alfalfa for planting by allowing Monsanto to sell the seeds without completing a required Environmental Impact Statement (EIS). The District Court decision halted all planting of Monsanto's alfalfa until the USDA completes an EIS and prevented the USDA from allowing restricted planting, or "partial deregulation," of GE alfalfa in the interim.

The Supreme Court overturned the District Court's decision which prohibited partial deregulation, giving the USDA the authority to give the seed a preliminary approval for restricted planting, but upheld the lower court's decision to ban complete deregulation.

Although Monsanto claimed victory, the Supreme Court has now ruled for the first time that "gene flow," or the idea that genetically engineered material may get into conventional plants through cross-pollination, is harmful and illegal under current environmental protections. With its expansion of the definition of "environmental harm" to include things like gene flow, the Supreme Court has given environmental and consumer groups a whole new set of legal weapons to use against GE crops.

Alfalfa, a \$9 billion a year industry, is the fourth most-planted U.S. crop behind corn, soybeans, and wheat.

USDA Pilot Program Yields More than 2,300 Hoop Houses

In 2009, the USDA's Natural Resources Conservation Service (NRCS) launched a 3 year pilot program to provide cost-share funding to farmers who want to extend the growing season on their farms by using high tunnels or hoop houses. The USDA has already award 2,307 high tunnel contracts worth \$12.5 million, including 48 in Ohio.

State Proposes Denial of Egg Farm Permits

The Ohio Department of Agriculture (ODA) has proposed denying permits for Hi-Q Egg Products LLC to build Ohio's largest egg farm in Union County. The ODA has proposed the denial on the basis that Hi-Q's application was not complete because the county would not provide documentation that information had been submitted about how the farm planned to use local roads around its facility. It's the first time in the eight years that the department has regulated large livestock farms that it has proposed denying a permit. The denial coincides with a political compromise brokered by Governor Strickland between farm groups and the Humane Society of the United States on controversial housing practices for farm animals, including the caging of hens.

Eggs From Pastured Hens Contain More Beneficial Nutrients

A study conducted by researchers at Penn State College has shown that eggs produced by chickens allowed to forage in pastures are higher in some beneficial nutrients than eggs laid by caged hens. Eggs from pastured hens had twice as much vitamin E and long-chain omega-3 fats, more than double the total omega-3 fatty acids, and less than half the ratio of omega-6 to omega-3 fatty acids.

Organic Valley Bans Raw Milk

In May, the Organic Valley board of directors voted to prohibit its member dairies from selling or distributing unpasteurized or "raw" milk on the side. This new policy leaves an estimated 150 to 200 dairies a choice between selling all their milk to the co-op (although raw milks fetches \$3.50-\$8.50 more per gallon than Organic Valley pays) or leaving Organic Valley.

Dairy Labeling Victory: Court Restores Right to Know

The average family drinks about two gallons of milk each week, or 104 gallons a year. On September 30, Ohio families won the right to know what's in that milk, after a court weighed in on the Ohio Department of Agriculture's (ODA) controversial dairy labeling rule.

The U.S. Court of Appeals for the 6th Circuit struck down a significant part of the pending rule for labeling milk produced without the use of the artificial growth hormone, Recombinant Bovine Growth Hormone (rbGH). The decision threw out a part of the rule created by the ODA that prohibited labeling dairy products as "rbGH-free."

"Many processors found it difficult to comply with the proposed rule, but the court's decision modifies the rule in a way that will make compliance easier. This means that farmers in Ohio will be able to label their milk as produced from cows that were not treated with rbGH, and that consumers will be able to use this information when they purchase dairy products," said OEFFA Executive Director Carol Goland.

rbGH, a synthetic hormone injected into cows to boost milk production, has been linked to an increased risk of breast and prostate cancer in humans and increases the incidence of clinical mastitis and lameness in treated cows. Europe, Canada, Japan, and Australia do not allow the hormone to be used in dairy production, and organizations such as the American Public Health Association have called for its ban in the U.S.

Perhaps most significantly, the Appeals Court also recognized the compositional differences in conventional milk compared to rbGH-free milk. They acknowledged that milk from cows treated with rbGH has elevated levels of IGF-1, higher somatic cell (dispersed pus) counts, and lower quality of milk during certain phases of the lactation cycle.

"As approval for new genetically-engineered foods is sought, to have a federal court come down on the side of transparency and consumer choice is a broader victory than just rbGH and milk," concluded Goland.



Donate to OEFFA's Conference Raffle

Support OEFFA and introduce our members to your products and services by donating to the OEFFA conference raffle. To donate, suggest someone who could, or serve on the raffle committee, please contact Kristen Pool at (330) 527-3647 or blackdogacres@gmail.com.



Call for Posters

Academic Researchers: Here's your chance to discuss your findings with OEFFA's diverse membership at the 2011 conference! Abstracts 200 words or less that include a title, three to five keywords, and names, affiliations, and contact information for the authors need to be submitted no later than January 7, 2011. Please email your submission to mike@oeffa.org. If you don't have access to email, you can mail your submission to OEFFA Poster Session, 41 Crosswell Rd., Columbus, OH 43214 or fax it to (614) 421-2011.

OEFFA Brings Edible Forest Gardening Expert to Ohio

By Doug Smith

Agricultural pioneer, author, and educator, Dave Jacke begins and ends his two-volume book, *Edible Forest Gardening*, with this quote from Masanobu Fukuoka from *The One-Straw Revolution*: "The ultimate goal of farming is not the growing of crops, but the cultivation and perfection of human beings".

This was one of the take-home messages for the more than 500 gardeners, farmers, and foodies (some from as far as Toronto and Philadelphia!) who attended the series of workshops led by Dave Jacke during July and August. Sponsored by OEFFA, Dave and his teaching team visited Cleveland, Columbus, Cincinnati, and Yellow Springs. The workshop series included weekend workshops, public lectures, and a seven-day design intensive course.

What is edible forest gardening? Take a moment to imagine a lush forest that is filled with low-hanging fruit, littered with edible nuts, carpeted with fragrant herbs, and is inhabited by a diversity of wildlife. Creating this fully functional and self-maintaining forest that provides food, fuel, fiber, fodder, fertilizer, and "pharmaceuticals," is the idea behind edible forest gardening.

The Ohio tour culminated in a seven-day design intensive course when Dave led 20 people through the process of designing a three acre edible forest garden homestead at a private residence. The class familiarized themselves with



photo credit: Dennis Eagleson

the land (e.g. water, slope, sun, soil, plants), interviewed the landowner, established goals, drew designs, and attended lectures on forest ecology, plant selection, soil science, and more. Six days later, the class presented four edible forest garden site designs to the landowner and the community of Yellow Springs.

To learn more about edible forest gardens, you can visit Dave Jacke's website at www.edibleforestgardens.com.

Doug Smith attended the Edible Forest Gardening week-long intensive in Yellow Springs this August.

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OEFFA will again be celebrating Thanksgiving with locally and sustainably raised turkeys for your holiday meals. Conscientious eaters will have the opportunity to purchase free-range, chemical-free turkeys. Pick up is Sunday, November 22 in Westerville. Information and ordering form available at www.oeffa.org.

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A BRIEF SYNOPSIS OF OHIO'S FOOD LAWS PART IV

By David G. Cox

Farmers who sell their products directly to the consumer at either farmers' markets or at a farm stand are not as highly regulated as other entities that sell food. However, there are operations that are regulated even less than farmers engaged in direct consumer sales, known as "**cottage food production operations.**"

Cottage food production is regulated by statute at Revised Code Chapter 3715 and by Ohio Department of Agriculture (ODA) regulation at Administrative Code Chapter 901:3-20. A cottage food production operation means "a person who, in the person's home, produces food items that are not potentially hazardous foods." The effect of this definition is unclear because courts of law often define the word "person" to include a corporation. Had the statute used the word "individual" then the meaning would be clear, but since "person" was used it could mean partnership, corporation (for-profit or not-for-profit) or some other legal entity (such as a Limited Liability Company) recognized by the law.

"**Home**" also has a definition, and it means "the primary residence occupied by the residence's owner, on the condition that the residence contains only one stove or oven used for cooking, which may be a double oven, designed for common residence usage and not for commercial usage, and that the stove or oven be operated in an ordinary kitchen within the residence." Reading the definition of "home" in conjunction with "cottage food production operation" could lead to the conclusion that a person who resides in their home can use their own single oven to produce food, and could be in business as a for-profit corporation or some kind of partnership. In other words, the entity engaged in the business is a partnership or corporation yet the actual conduct is performed in a person's residence using the resident's own personal oven in their kitchen.

ODA's regulation at OAC 901:3-20-04 identifies the specific types of food that may be produced in the home. There are only sixteen types of these foods, and they include only the following: (1) Non-potentially hazardous bakery products; (2) Jams; (3) Jellies; (4) Candy; (5) Fruit butters; (6) Granola, granola bars, granola bars dipped in candy; (7) Popcorn, flavored popcorn, kettle corn, popcorn balls, caramel corn; (8) Unfilled, baked donuts; (9) Waffle cones (10) Pizzelles; (11) Dry cereal and nut snack mixes with seasonings; (12) Roasted coffee, whole beans or ground; (13) Dry baking mixes in a jar, including cookie mix in a jar; (14) Dry herbs and herb blends; (15) Dry seasoning blends; and (16) Dry tea blends. Significantly absent on this list is any type of dried fruit or vegetable, any type of pickled item, or oil blends. Thus, as examples, sun dried tomatoes or dried apricots are not allowed, nor are pickled vegetables or oils blended with garlic and other herbs, nor dried or cured meats.

For those items that may be produced in the home, certain requirements apply. For example, all items must be properly labeled with the following information: the name and address of the business; the name of the food product; the ingredients of the food product in descending order of predominance by weight; the net weight and volume of the food product; and the following statement in 10 point type: "This product is home produced."

In addition to the labeling requirements, no cottage food can be "adulterated" or "misbranded." Misbranded means the item is labeled as something else, and adulterated means the item contains something that is harmful to human health, like some type of contamination. Moreover, no cottage food item can be "packed using reduced oxygen packaging," which means no vacuum packing. Furthermore, no cottage food item can be "potentially hazardous" or an "acidified" or "low acid" canned good. This means no canned vegetables like beans or tomatoes. Additionally, the regulations specify that all cottage food items are "subject to sampling" by an ODA representative or someone else designated by the Director. What this means is unclear, i.e., will the sampling be done inside the home, or will it be conducted at the market?

Finally, two provisions in the regulations are likely illegal and not enforceable. One provision provides that it is illegal to "refuse the taking of samples." However, the Fourth Amendment protects individuals and businesses against unreasonable searches and seizures and an individual or business can refuse a government official entry into their home or place of business without a search warrant. If ODA obtains a search warrant, however, then they have the right to enter your home or business and collect a sample. The other provision that is likely illegal provides that a cottage food operation may not be sold "outside the state of Ohio." The ODA does not have the authority to regulate interstate commerce; that is a function of the federal government, not a state agency.

The benefits of being a cottage food producer are two-fold. First, you can produce food items in the privacy of your home that you can then sell to the public, and second, you can sell your items to a "retail food establishment" (like Kroger's or Whole Foods) or to a "food service operation" (i.e., restaurants, diners, delis) who in turn can sell your items. The cottage food regulations specifically provide that such cottage food items constitute an "approved source" for purposes of retail sales by either an entity like Kroger's or a restaurant. That could be a boom to your business if you produce a quality product that is in demand by the consuming public.

For more information, you can consult the Ohio Department of Agriculture, Division of Food Safety, at (614) 728-6250 or your county health department. To read the cottage food production rules, go to <http://codes.ohio.gov/oac/901%3A3-20>.

Gary Cox is General Counsel for the Farm-to-Consumer Legal Defense Fund, a national non-profit organization dedicated to defending the right to buy and protecting the right to sell nutritious food directly from the farm. This article is intended for educational and informational purposes only and is not intended to be nor should it be construed as either a legal opinion or as legal advice. The opinions expressed in this article are those of the author and not of anyone else.



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

By Mike Anderson

Insect Pest Management

Section 205.206 (b) of the National Organic Production Standard is brief in outlining the options available for controlling insect pests on organic farms: "Pest problems may be controlled through mechanical or physical means including but not limited to: augmentation or introduction of predators or parasites, development of habitat for natural enemies of pests, and nonsynthetic controls such as lures, traps, and repellents." Fortunately, Section 205.206 (e) was added to permit the application of biological or botanical substances when these other practices are not sufficient to manage a pest.

The hot and dry conditions that have predominated this year have led to increased insect pest pressure throughout the region. If the cultural controls are not providing adequate insect control in your operation, here are some suggestions on how you can "spray your way out" of an infestation. Growers should carefully read and follow all directions on organic insecticide labels including the use of personal protective clothing and harvest restrictions.

If you know the pest that you're dealing with, the first place to begin your search for control options is the Ecological Pest Management database: <http://attra.ncat.org/attra-pub/biorationals/>. This online database, compiled by Rex Dufour, is a project of the National Center for Appropriate Technology (NCAT). It is ridiculously comprehensive and tremendously useful. When growers contact the OEFFA office with insect related questions, this is where we start our search for answers. Here is a sampling of some of the problems growers have reported this year:

Will adjuvants improve the performance of organic insecticides?

Adjuvants are added to insecticides in the spray tank to improve the performance of the insecticide or to change the physical properties of the spray. Adjuvants can reduce the degradation of insecticides that results from ultraviolet light, allow for better coverage of leaf surface, and reduce the chance that the spray will be washed off the leaf surface by rain. Pennsylvania State University researchers suggest that up to 70 percent of the effectiveness of pesticides depends on the effectiveness of the application. Thorough coverage of leaf surfaces is often necessary for sufficient control of insect pests and adjuvants help to achieve this. Adjuvants are often inexpensive and do not require additional labor to incorporate in a spray program.

What options are available for control of granary weevil in stored barley?

The best organic control option for granary weevil is Diatomaceous Earth (DE). For 25,000 pounds of grain, 60-85 pounds of DE is needed. Uniform application of DE to all of the grain improves control and can be accomplished by removing grain from bin and treating it as it is augured back into the storage bin.

Are there any effective organic sprays for stink bugs in vegetables?

Stink bugs are very difficult to control because they hide deep in the canopy during the day, they are mobile, and there are many crops that they feed on. They are also not very susceptible to insecticides. Pyrethrins and *Beauveria bassiana* (a beneficial fungus that is a parasite to some beetles) are the only organic products labeled for control of stink bugs. Celeste Welty, OSU Extension Entomologist, has tested some organic insecticides on harlequin bug (which is a true stink bug) and squash bug (which is a relative of stink bugs), in both their adult stage and their immature nymph stage. Her tests included some products such as spinosad, azadirachtin, neem seed oil, capsaicin, and garlic extract, which are organic but do not have stink bugs on the label as target pests, and products such as rotenone and pyrethrins + PBO, which are natural products but not on the OMRI list. Spinosad provided good control of immature bugs, but was not effective on adult bugs. No organic insecticides have proven effective on adult stink bugs. Rotenone was excellent for control of adult bugs; however, there are currently no formulations of rotenone that are approved for use on organic crops. Pyrethrins alone provided only fair control of nymphs and adults, but pyrethrins + PBO provided good control. Knowing the pest's life cycle and feeding patterns can help growers time spray applications. According to Celeste, sprays for stink bugs should be applied in the evening, because the bugs are most active at night.

For insects like stink bugs that are difficult to control with insecticides, cultural and mechanical controls are an especially important consideration. Growers are advised to destroy infested crops as soon as possible after harvest season to eliminate the food source and overwintering habitat for the pest. Additionally, succession plantings of similar vegetables should not be adjacent to earlier plantings. Row covers can be used to physically exclude bugs from crop plants.

What are some approved options for fly control in livestock housing?

Parasitic wasps and beneficial nematodes can significantly reduce fly populations in livestock housing. Many different beneficial insects are available from Arbio Organics at (800) 827-2847, Great Lakes IPM at (800) 235-0285, and Spalding Labs at (888) 880-1579.

Pyganic Livestock and Poultry spray from MGK at (866) 794-2642 is one OMRI approved option for treating flies on livestock. Three other products are approved as fly repellants: No-Fly from Crystal Creek at (888) 376-6777, Ecotrol EC at (877) 667-0006, and Farnam Equisect at (800) 234-2269.

Many commercial traps are available for trapping flies. An organic dairyman suggested making a homemade fly trap by putting a dead fish in a mason jar with holes punched in the lid. The flies figure out how to get in the jar, but then can't get out.



NOP Publishes Program Handbook

On September 2, the National Organic Program (NOP) posted a "program handbook" to provide guidance about the national organic standards and instructions that outline best program practices. It is intended to serve as a resource for the organic industry to help participants comply with federal regulations. This is the first of many future guidance documents that will be issued. For more information, please visit <http://www.ams.usda.gov/NOP>.

NOP Cost Share Program Funding Available

The NOP administers a cost-share program for producers and handlers who, once certified by an accredited certifying agent, may be reimbursed for up to 75 percent of their certification costs. The program is designed to make certification more affordable. Available through two cost-share programs, the Agricultural Management Assistance Program and the National Organic Certification Cost Share Program, these funds are apportioned to state agriculture departments for distribution.

For this year, more than \$6 million in federal funds will be made available to new and renewing organic farmers from October 1, 2010 through September 30, 2011. Of that, Ohio organic farmers are eligible to receive \$150,000 in funds. Financing is not competitive; funds are distributed on a first-come, first-serve basis.

All Ohio OEFFA-certified producers will receive the paperwork for applying for the cost share program with their organic certificate. For more information or to apply, contact Cher Bland at the Ohio Department of Agriculture at (614) 466-8878 or cbland@agri.ohio.gov or go to <http://www.ams.usda.gov/NOPCostSharing>. If you live outside of Ohio, please contact your state department of agriculture.

Study Shows Effectiveness of Organic Pest Management Methods

A study by researchers from Washington State University and the University of Georgia suggests that a balanced mix of insects and fungi in organic fields provides for both better pest control and larger plants than in conventional agriculture. Because organic farming promotes restoration of species evenness which promotes natural pest control, organic plots in the study had 18 percent lower pest densities and 35 percent larger potato plants than conventional plots. The study was funded by the USDA National Institute of Food and Agriculture and published in the journal *Nature*.

National List of Allowed and Prohibited Substances Amended

The U.S. Department of Agriculture's NOP announced amendments to the National List of Allowed and Prohibited Substances for crop production. The final rule adds sulfuric acid to the National List for organic crop production based upon an evaluation and recommendation by the National Organic Standards Board (NOSB). It also adds an expiration date of October 21, 2012 for the use of tetracycline in organic crop production.

In addition, the amendments extend the use of synthetic methionine in organic poultry production until October 1, 2012, allowing a maximum of 4 pounds of methionine for layers, 5 pounds for broilers, and 6 pounds for turkeys and all other poultry per ton of feed. The NOSB determined that the loss of the use of synthetic methionine would disrupt the organic poultry market and cause substantial economic hardship to organic poultry operations.

For more information, go to <http://bit.ly/64MXqb>.

Whole Foods Issues Policy on "Organic" Personal Care Products

Responding to consumer confusion regarding organic claims on personal care products, Whole Foods issued a new policy which applies to all cosmetic and personal care products sold at their stores. Scheduled to go into effect next summer, the policy requires that products for which "organic" is included as part of the brand name, products making a "Made with Organic" ingredient claims, and products listing an organic ingredient, must be certified to the USDA NOP standards. Suppliers must present an organic certificate issued by a USDA-accredited certifier and the certificate must name the specific products being evaluated. The only exception is products making a "contains organic" ingredient claim, which now must be certified to the NSF/ANSI 305 Organic Personal Care Standard.

According to the statement made by Whole Foods, "We believe that the "organic" claim used on personal care products should have very similar meaning to the "organic" claim used on food products... Our shoppers do not expect the definition of "organic" to change substantially between the food and the non-food aisles of our stores."

Survey Results Show Conventional Farmers' Interest in Organic Production

New York State Agriculture Commissioner Patrick Hooker announced the results of a survey that asked conventional farmers about their level of interest in transitioning to organic agriculture. The survey, conducted in conjunction with the National Agricultural Statistics Service, found that 40 percent of conventional farmers who responded to the survey have some level of interest in organic production. The survey found 6 percent of those surveyed have a high level of interest in organic production, while 15 percent have a moderate interest and 19 percent a slight interest. Sixty percent of respondents indicated that they have no interest in transitioning to organic farming.

I N M E M O R I A M



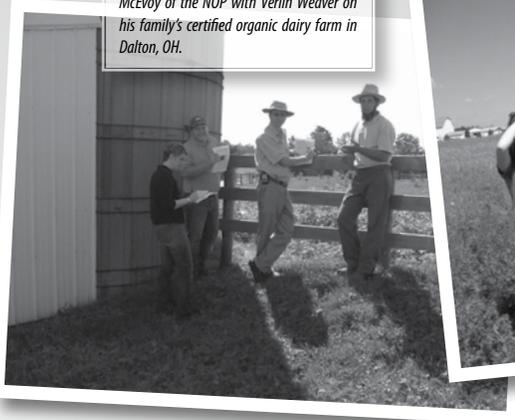
Art Gish

Art Gish, a long-time organic farmer, OEFFA member, and peace activist passed away in July after injuries sustained on his Athens County farm. Art, age 70, is survived by his wife, Peggy. Art was active in peace and social justice work for more than 50 years. In 1995, Art and Peggy joined the Christian Peacekeeper Teams and Art has been traveling to Palestine for several months a year to work for peace between the Palestinians and Israelis. He is best known for a 2003 AP photo showing him standing in front of an Israeli tank protecting a Palestinian farmers market.

Joe Cooper

Joseph Cooper, a long-time OEFFA member from Worthington, Ohio passed away in June. He is survived by his wife of 59 years, Jane. Joe was an organic vegetable and herb gardener and hosted apprentices at his large garden for many years.

Melissa Bailey, Mark Keating, and Miles McEvoy of the NOP with Verlin Weaver on his family's certified organic dairy farm in Dalton, OH.



Kate Schmidt, Lexie Stoia Pierce, Kelli Natale, and Michelle Gregg-Skinner of OEFFA Certification "put out to pasture" on the Weaver Family Farm.



Melissa Bailey and Mark Keating of the NOP discuss pasture management plans with OEFFA Certification's Livestock Specialist, Paul Dutter.



NOP Representatives Tour OEFFA-Certified Organic Livestock Operations By Kate Schmidt

Six months have passed since the U.S. Department of Agriculture's (USDA) National Organic Program (NOP) issued the Livestock Access to Pasture Rule, further substantiating the requirements regarding the active management of certified organic livestock on pasture. In an effort to gather information on how certifiers and organic livestock producers are working to implement the new rule, NOP representatives from Washington, D.C. came to Ohio to visit three of OEFFA's certified organic farms on August 19.

Members of the OEFFA Certification staff accompanied Miles McEvoy, NOP Deputy Administrator; Melissa Bailey, NOP Standards Division Director; and Mark Keating, NOP Agricultural Marketing Specialist, for the day's farm tours. The

group observed both ruminant livestock and poultry on these farms, walked the pastures, and discussed pasture management and recordkeeping strategies with each of the producers.

At the end of the day, the NOP indicated that OEFFA had developed a strong system for equipping its certified producers with information and tools for understanding the new rule and developing successful pasture management plans.

The NOP will use the information collected during their visit to Ohio to develop further guidance to help OEFFA and the other accredited certifiers fully and consistently implement the Livestock Access to Pasture Rule.

ORGANICS 101: THE OHIO ORGANIC PRODUCTION SERIES

A workshop for farmers interested in organic crop production practices and the organic certification process.

FRIDAY, DECEMBER 10, 2010, 8:30 A.M. - 4 P.M.

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Sponsored by: OEFFA and the Organic Food and Farm Education and Research (OFFER) program at the Ohio State University

Funding for Organics 101 provided by the North Central Region Sustainable Agriculture Research and Education (NCR-SARE) program.

To register or for more information contact Mike Anderson, (614) 421-2022 Ext. 204, mike@oeffa.org

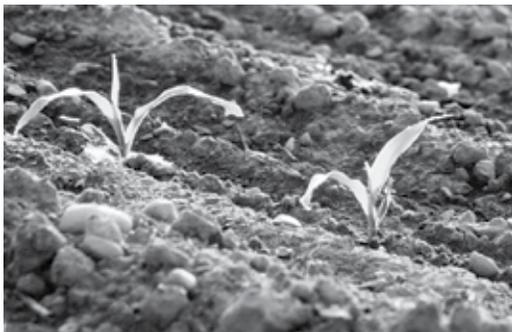


FFA Organic Award Winner Announced

The Ohio Future Farmers of America (FFA) Association named the winners of their 2010 Proficiency Awards at a ceremony held in May. Matthew McCarty, from the East Knox FFA chapter, was named the 2010 Organic Agricultural Production Proficiency Award Winner.

Matthew's project consisted of up to 60 head of organic grass fed beef cattle, rotationally and intensively grazed. Next year, Matthew will be attending The Ohio State University-ATI, studying crop science.

OEFFA sponsored the award, which we believe is the only such award in the nation. Congratulations Matthew!



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The Twelve Most Important Foods to Buy Organic

You've seen it in the news: pesticides linked to ADHD in children, male frogs becoming female frogs after exposure to atrazine at levels within federal drinking water standards, and a growing cancer epidemic which leave men with a 1 in 2 chance and women with a 1 in 3 chance of being diagnosed with cancer in their lifetimes.

The growing consensus among scientists is that small doses of pesticides and other chemicals can cause lasting damage to human health, especially during pregnancy and in childhood. Earlier this year the President's Cancer Panel urged consumers to minimize their consumption of pesticides.

So, what can you do to reduce you and your family's exposure? The best choice is to buy organic or grow your own fruits and vegetables. Organic growers use practices that not only protect our health, but also safeguard our soil, air, and water resources.

If buying organic isn't always an option, the Environmental Working Group (EWG) has released its "Dirty Dozen" list of foods, ranked by degree of contamination with pesticides, which can help you prioritize which foods to purchase organically to minimize your exposure to pesticides.

The EWG found that more than 96 percent of peaches, 95 percent of nectarines and celery, 93 percent of apples, and 84 percent of conventionally-raised potatoes tested positive for pesticides. Peaches and celery had been treated with more pesticides than any other produce, registering combinations of up to 67 different chemicals, followed by bell peppers, strawberries, and kale. Among the pesticides detected were six organophosphate (OP) insecticides, a class of pesticides recently shown to contribute to ADHD.

The good news is that you can lower your pesticide consumption by nearly 80 percent by purchasing certified organic fruits and vegetables on the Dirty Dozen list, as opposed to their conventionally-produced counterparts. Of course, whether it made the Dirty Dozen list or not, it's always your best bet to buy organic, which not only reduces your direct exposure to pesticides on the fruit or vegetable itself, but also reduces your indirect exposure from the pesticides that runoff of farm fields and into our water supply.

For more information about the EWG's *Shoppers Guide to Pesticides*, go to <http://www.foodnews.org/>. For more information about where you can find locally-grown organic produce, go to <http://www.oeffa.org/search-geg.php>.

THE DIRTY DOZEN

- | | |
|-----------------|-------------------------|
| 1) CELERY | 7) BELL PEPPERS |
| 2) PEACHES | 8) SPINACH |
| 3) STRAWBERRIES | 9) CHERRIES |
| 4) APPLES | 10) KALE/COLLARD GREENS |
| 5) BLUEBERRIES | 11) POTATOES |
| 6) NECTARINES | 12) GRAPES |

The EWG ranked pesticide contamination for 50 of the most popular fruits and vegetables, and based their analysis on 89,000 tests for pesticides on these conventionally-raised foods.



Join Us at the Fall Members' Meeting and Potluck

Going a whole year without connecting with far-flung OEFFA friends is just too long. So join us for OEFFA's annual member meeting to reconnect with old friends, meet new folks, hear preliminary results from our member survey, and engage in important conversations about OEFFA's future (see the President's Letter, p. 3). Feel free to bring the family, enjoy the hiking trails, and explore the camp's 280 beautiful acres.

Who: All OEFFA members and their families are invited!

What: OEFFA: Organic . . . and Beyond! Meeting and Potluck

When: Saturday, November 6, 10:30 a.m.-2:30 p.m.
Lunch around 12 p.m.

Where: Camp Mary Orton, 7925 N. High St., Columbus, Ohio. The camp entrance is about 1.5 miles north of I-270, which you should exit at US-23.

Please bring a dish to share and your plate, utensils, and beverage container.

For more information, contact us at (614) 421-2022 or oeffa@oeffa.org.

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Granville Schools Revolutionize Lunch Program

Fish sticks, tater tots, and Sloppy Joes. Does this sound like your child's school lunch? Not if you live in the Granville school district. This Licking County school system has worked to transform their school lunch program from one that serves up fast food to one that provides healthy, locally-sourced school lunches that satisfy more than just a child's appetite.

"Corn syrup, processed, hormones, pesticides—those are all dirty words here," said Granville Village Exempted Schools business manager Chuck Dilbone.

Their turkey sandwiches are made from fresh turkey breast carved in the school kitchen. The pasta dough is made fresh daily. The apples and beef come from farms 15 miles away. Granola, cookies, and tea come from farms and bakeries only 2 miles away.

Last year, 19 percent of the food in Granville school lunches came from farms, dairies and meat companies within 50 miles. In their second year, they expect to source 45 percent of their food locally.

How did they do it?

After contracting with AVI Food Systems and ditching frozen and processed foods in favor of fresh and local, the cost of each student's lunch increased slightly to \$1.13, but Granville managed to operate their lunch program in the black, despite substantial start-up costs for kitchen equipment and extra staff needed to prepare fresh, homemade meals.

That's because more students are eating the cafeterias' food. Twenty-two percent of students bought lunches before, compared to 57 percent today. That translates to about 1,100 more students per day.

In order to source ingredients locally, the district has begun building relationships with local farmers. "We understand that local growers and suppliers need to make a profit and we are willing to work to make this happen. There are limits to what we can pay but we are fully prepared to pay more for good beef that is raised locally, grass-fed, and hormone-free. This is true for all food products that we purchase," said Dilbone.

In addition to serving up healthier food choices, the school has incorporated gardening into their curriculum to help teach students where their food comes from. Granville High School started an organic garden seven years ago, which includes raised beds, a rain garden, and a greenhouse. The garden is part of the curriculum for two high school science classes and for a summer school class in sustainability. The garden produces vegetables for the school lunch program and for a summer farm market. Granville Elementary School also has a garden shared by the community and school.

"I believe every school system can do this," said Dilbone.

If you're interested in selling vegetables, fruit, meat or dairy to Granville's school lunch program, contact Chuck Dilbone at (740) 587-8114 or cdilbone@laca.org. Chuck will offer a workshop on this topic at this year's conference.

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Drift back in time for a moment, and imagine yourself again as a child. Do you remember playing outside, your youthful curiosity urging you to explore the wild world beyond your home? Maybe you can recall memories of a favorite tree you used to sit beneath or dangle from. Can you remember digging in the dirt or lifting the edge of a rock to discover the wild creatures that dwelt beneath?

Unfortunately, scores of children today have never had the opportunity to embrace nature and benefit from its many healing qualities. Today, we are spending more time communicating with each other through cell phones and computers, rather than quality face-to-face time with our friends and family. According to a recent study from the University of Maryland, from 1997 to 2003, there was a decline of 50 percent in the number of children ages nine to 12 who spent time in outdoor activities such as gardening, hiking, fishing, and beach play.

Unlike TV and computers, nature does not steal our time, it amplifies it. Rather than allowing media to manipulate and define our youth with profit-focused messages of self-absorbed materialism, gardens and the natural world just outside our homes, neighborhoods and cities, evoke our children's creative imagination, and there they can find freedom, adventure, and time for reflection, while exercising full use of their senses.

An easy way to introduce children to nature is through the practice of organic gardening. Gardening can be an educational tool for children because it helps them develop cognitive skills such as problem solving, a sense of responsibility and purpose, as well as improved focus and patience. Organic gardening and playing outside also teaches children how to nurture and respect all life forms and children are able to learn about plants, their environment, and themselves.

The mind and spirit of a child is a lot like wet cement. When a child is young, it takes little effort to make an impression that can last a lifetime. We can all help to positively impact our youth by trying some of the following ideas:

1. Build an edible organic garden together. Help to plan, plant, maintain, harvest, prepare, and eat the fruits and vegetables that you grew together. Teach the children about the health benefits of eating more fruits and vegetable grown organically. Let the children help make decisions regarding what to grow, and guide them to patiently and steadily culture the garden to final harvest. And then take time together to savor the harvest. If you do not have land, reserve a community garden plot or let the children join a farming camp at your local not-for-profit learning farm such as Gorman Farm, Green Acres, and Turner Farms.

2. Construct a compost pile together. Collect kitchen scraps, garden debris, lawn clippings, fallen leaves and animal manure from local livestock farms, and mix all ingredients in a pile, tumbler, bin, or other compost containment system. Allow children to see, touch and smell each material before it is incorporated into the compost pile, and then let them help to turn the compost to speed up decomposition. Once the compost is well broken down into a usable garden amendment, show the children how to incorporate compost into the soil around plants, making sure they get to work with their hands as much as possible.

3. Plant native Ohio flora in your yard and community together to encourage wildlife. Children can help you integrate plants that predate European settlement in our area, many of which help attract birds, bees, bats, butterflies, and other bugs. TV, computers, and video games will never replace the enchanting chorus of frogs and toads belching in harmony along the rim of a muddy pond, or the song of myriad migrating birds as they flutter effortlessly amid the tree canopy of colorful autumn foliage. By learning to enjoy plants and wildlife, children are more likely to protect and preserve nature as they get older.

Together, we can nurture positive childhood development in our community through the support of organic gardening and outdoor activities. Share your love of gardening or nature with a child, and watch them bloom into a beautiful, loving adult.

Wes Duren is the Landscape and Construction Vice President for Marvin's Organic Gardens and can be reached at wes@marvinsorganicgardens.com.

Call for Nominations: OEFFA's Stewardship Award

Do you know someone who not only is committed to sustainable agriculture in their own lives, but also works to impact social change, educate and engage their community, or has otherwise shown leadership toward building sustainable, local food systems? Nominate them for OEFFA's Stewardship Award! The Stewardship Award is announced at OEFFA's annual conference and recognizes "outstanding contributions to the sustainable agriculture community." To nominate yourself or someone you know, email locustrun@nuvox.net, call (513) 756-9272, or write to OEFFA Stewardship Award, 41 Crosswell Rd., Columbus, OH 43214. The deadline for nominations is December 15, 2011.

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AUTUMN IN THE GARDEN

By Annie Warmke and Elyse Perruchon

Autumn has come once again to dance around us with cool breezes and twirling leaves, encouraging gardeners to lovingly tuck their gardens in before the long, cold winter. Preparing the garden for the cool season and the year to come involves more than bringing sensitive plants back under cover and storing tools. It's a time to think about our winter needs and the birds and bees that will help our garden grow next year. What does our garden community need to overwinter and waken afresh in the spring?

Late summer and early fall is the time to finish planting greens, radishes, and carrots to be harvested throughout the winter or early spring. For winter harvests, a simple cold frame can be constructed of straw bales with windows on top. The weathered straw can be used as mulch next summer. Be generous with herbaceous perennials, as these will be good companions for your vegetables in the next season, encouraging pollinators and beneficial insects and discouraging herbivores.

Some time spent on garden bed preparation now will get a long way toward making planting a breeze in the spring. A lasagna garden bed is created by layering a few sheets of newspaper or cardboard on the grass on the site of a new bed or on an existing bed, and then adding alternating layers of green and brown compostable materials, such as leaves, grass clippings, and manure. Your brown layers can be twice as thick as the green and the fresh bed should be at least two feet high (it will shrink a lot over the winter). The beds in the spring will contain compost that will be crumbly and easy to plant, remain practically weed-free, and retain water.

In late fall, consider planting native and beneficial trees and shrubs which will provide food and shelter in the coming years for garden wildlife. Blooming and berryed natives such as dogwoods, crabapples, redbuds, spicebush, and viburnum are attractive in the garden and provide foraging habitat for birds. Forsythia and pussy willow provide food for early pollinators and host beneficial insects. Breeding habitat and shelter, essential for encouraging wild critters to become permanent garden residents, can easily be created in the fall with piles of yard waste, woven fences, or walls of brush, logs, and stones. Remember to provide a water source for birds all winter, or plan to create a pond with a shallow muddy part that benefits birds, insects, and amphibians year-round.

These fall activities are simple ways to create a space for growing food that not only feeds you and your family, but also recognizes the importance of all the life that lives in the garden. Get started today before winter shows up!

Annie lives in Muskingum County at Blue Rock Station, where she gardens; raises chickens, llama, and goats; and conducts workshops on sustainable living. Elyse gardens at Luminary Lane, her suburban farm in Cuyahoga County.

The Results Are In! OEFFA's 2010 Membership Survey

This spring, OEFFA conducted a membership survey, which 415 of you completed! Not only did we learn more about our members, their needs, and what OEFFA can do to improve as an organization, the membership survey has also proved to be an invaluable source for identifying volunteers, our members' areas of expertise, conference workshop presenters and topics, and experienced farmers willing to share their knowledge with other farmers and gardeners. Thanks to your wonderful response to the survey, the results will not only help us serve our members more effectively, but serve a very practical organizing need as well.

Here's a sampling of some of the results:

- Nearly half of respondents consider themselves farmers or market gardeners, 46% of which farm full-time.
- Our farmers have 49 acres per person, on average, under cultivation.
- Forty-two percent of our members have 10 or more years experience farming.
- Farmers markets are the most common way our members sell their products (54%), followed by wholesale (35%), restaurants (30%), farm stands or stores (23%), and CSAs (17%).
- When asked what OEFFA's top priorities should be, 17.6% of respondents said policy and lobbying, followed by assisting beginning farmers (14.6%), conference (12.4%), grower support and organic transition (12.2%), and organic certification (10.6%).
- Nineteen percent of respondents participate in a local chapter.
- When asked what OEFFA can do to better serve our members, 24.5% of respondents said we should offer more educational opportunities, 20.2% said we should offer more information and events targeted toward consumers, and 17.9% said we should strengthen our local presence and our chapters.
- The biggest challenge for our farmers is that farming doesn't produce enough income. Long hours and physical labor, finding good farm hands or apprentices, and understanding laws and regulations were the other top challenges identified by our members.



Congratulations to Craig Bickle of Columbus who was chosen at random to receive a prize for completing the membership survey! Craig will receive a signed poster from OEFFA's 31st annual conference and his choice of \$50 off any purchase at OEFFA's store or 2011 conference registration. Thanks to everyone who took the time to complete the membership survey.

What You Had to Say

"OEFFA's mission and activities match what is important to me in my life. The membership is my other family."

"I think you all do a wonderful job. The conference was informative and inspirational. And I appreciate all your efforts in the policy area."

"The certification staff is helpful, knowledgeable, and courteous."

"I am very impressed with your newsletter and think it is one of the best sources of information on these topics that exists. I have learned so much."



Look for OEFFA and Community Shares in Your Workplace Giving Campaign: Another Way You Can Support OEFFA's Work

Community Shares connects people to local nonprofits working on the issues and causes they care about most. Community Shares member agencies are community-based, volunteer-led nonprofits that prevent family, school, and neighborhood violence, homelessness and hunger, child abuse and neglect, and environmental devastation; protect civil and human rights; and increase adult and children's literacy, healthful living, safety, and social justice. Employees can easily support nonprofits, like OEFFA, by making a paycheck donation in their workplace giving campaign.

Community Shares and its 60 member agencies, including OEFFA, will be participating in these workplace campaigns in 2010:

Public Workplaces (OEFFA's campaign code)

Combined Federal Campaign of Central Ohio (82902), Miami Valley (Dayton area) Combined Federal Campaign (82902), Combined Federal Campaign of North Central Ohio (82902), Three Rivers Combined Federal Campaign (82902), State of Ohio Combined Charitable Campaign (4712), City of Columbus Combined Charitable Campaign (8378), City of Dublin, Franklin County Combined Charitable Campaign (8378), COTA Central Ohio Transit Authority, The Ohio State University "Bucks for Charity" (8378), Columbus State Community College (1028), Columbus Metropolitan Libraries, Westerville Public Schools, South Western City Schools, Columbus Public Schools (1045), Worthington Public Schools, Hilliard Public Schools, Upper Arlington City Schools

Private Workplaces

COSI, Ohio Civil Service Employees Association (OCSEA), Ohio Historical Society, Hahn Loeser and Parks, Ohio Capital Corporation for Housing, Edison Welding Institute, Denison University, Battelle Memorial Institute

What You Can Do:

You can help by remembering Community Shares and your favorite member agencies, like OEFFA, in your workplace giving campaign. It's easy to give and easy to help through payroll deduction. You can direct your campaign gift to one or several specific nonprofits.

Then, please encourage your family, friends and coworkers to consider giving to Community Shares and OEFFA at the workplace. Contact us at oeffa@oeffa.org if you would like Community Shares brochures to distribute.

If your company does not include Community Shares and OEFFA, please consider asking that they are included. Visit www.communityshares.net or contact Community Shares at (614) 262-1176 or office@communityshares.net to find out how you can make charitable giving a part of your workplace.

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The Urban Organic Gardener

Ruth A. Evan

Organic Farming and Gardening

Organic farming is as old as the hills. It wasn't until the 1940s when surplus nerve gas stores after World War II led to the development of pesticides and herbicides. Today's organic farmers continue the traditions of generations before us, using practices that protect the farmer, the people who eat the food, and the earth and water on and under it.

Organic methods are based on three principles: soil fertility, crop rotation, and pest management.

When I moved to my house seven years ago, I found a grass monocrop indicating use of herbicides, and perhaps pesticides as well. The soil is heavy clay and compacted. I noticed there were few worms and no slugs or snails. Although there would be competition between my harvest desires and the activities of slugs and snails, I thought their absence meant there was little organic material (decomposed leaves, grass blades, or compost) in or on the soil.

I started with a soil test and followed with natural materials from the earth to bring the soil components to an optimal level. I continue to build soil health with cover crops and mulch. How I love the fall leaves! Over the years I've composted, planted organic seeds and organic seedlings, and rotated crops as well as I could on a city lot. Now I do see worms and even an occasional slug.

I also developed a wild garden of flowers and other plants that attract bees and beneficial insects that keep the other bugs under control. I keep a water dish filled for them with a few stones as resting places. A side effect of using insecticides is the sprays kill the beneficial bugs too. Since the harmful insects bounce back quicker and stronger than the beneficials, the imbalance tips in favor of even larger populations of crop-damaging bugs. I've had few insect problems. I've occasionally used the hose and water streams to limit an infestation and once in a while I've handpicked bugs. Once or twice I've destroyed a plant that was weak to start with and then was attacked.

Now the garden is full of life, healthy plants, and a good harvest. It is lush and I feel satisfaction and joy.

Organic processes work with nature, seeking a balance that will support an abundant and healthy harvest. This year we planned, we worked, we observed, we learned, we kept notes, we harvested, we shared, we cooked, preserved and stored! And we can also sit or walk quietly in the garden, dazzled by the health, beauty, and joy of the harvest all around us.



Farm to Table Savoring the Seasons by Trish Mumme

Fruits of the Season: Sweet Peppers

Late September and October is peak season for sweet red and yellow peppers. Combine an entrée featuring peppers with another seasonal favorite, pairing it with either a classic dessert or salad featuring apples.

Perfect Stuffed Peppers

4-5 green or colored sweet peppers	1 tsp. salt
1 to 1 1/4 lb. lean ground beef	1/2 tsp. marjoram
1 med. onion, finely chopped	1/2 tsp. black pepper
2 cloves fresh garlic, minced	1 12 oz. can tomato sauce
1/2 hot pepper, finely chopped, opt.	1 cup beef bouillon
1 cup leftover cooked rice or millet	2 Tbs. chopped fresh parsley
1 tsp. oregano	1 1/4 cup grated sharp cheddar cheese

Wash peppers and slice off 1/4 inch of the top, removing core, seeds and white membrane. Chop any useable flesh left on the cores and set aside. Place cut side down in a saucepan filled with 1 inch of lightly salted water. Simmer until peppers are soft, about 10 min. Drain and cool. Meanwhile, sauté beef, onion, garlic, and minced hot and sweet peppers in non-stick skillet, stirring until the meat is no longer pink. Add rice, bouillon, spices, and parsley, with 1/2 can of tomato sauce. Simmer and stir for a few minutes until some of the liquid is evaporated and everything is well mixed. Stuff cooled peppers with meat mixture and place, open side up, in a baking pan. Top each pepper with about 1 Tbs. of reserved tomato sauce and 2 Tbs. cheese. Bake in 350 degree oven for about 15 min. or until hot and cheese is melted but not brown.

Marinated Pork or Chicken with Peppers

2 fresh limes	1 Tbs. olive oil
1/4 cup soy sauce	1 tsp. brown sugar
1 tsp. oregano	2 med. onions
1/2 tsp. thyme	2 med. tomatoes
Dash cayenne pepper	1 large red bell pepper, seeded
4 cloves garlic, crushed	1 large green bell pepper, seeded
1/4 cup chopped fresh parsley	Hot cooked rice or millet
1 bay leaf	
1 lb. pork tenderloin or boneless chicken thighs	

Squeeze juice from limes, reserving peel. In small bowl, combine lime juice, soy sauce, oregano leaves, thyme leaves, cayenne, garlic, parsley, and bay leaf and mix well. Cut meat in 1 inch cubes and place with lime peels in plastic bag or nonmetal bowl. Pour marinade mixture over meat, turning to coat. Seal bag or cover dish; marinate at least 2 hours or overnight in refrigerator, turning several times. Remove lime peels and bay leaf from marinade; discard. Remove meat from marinade and drain, reserving marinade. Cut each onion, tomato and pepper into 8 pieces. Heat oil in large skillet over high heat. Add brown sugar; stir until sugar is brown and bubbly. Add meat cubes. Cook and stir about 5 min. or until browned. Reduce heat to low. Add onions, tomatoes, peppers and reserved marinade; simmer 10-15 min. or until meat is tender. Serve over hot cooked rice or millet.

UPCOMING EVENTS

Guided Tours of Stratford Ecological Center

Saturday, October 18, Saturday, November 20—10 a.m.-12 p.m.

Stratford Ecological Center

3083 Liberty Rd., Delaware, Ohio

Bring your family or friends out to the farm for a tour of Stratford. Meet the animals, visit the gardens and greenhouses, and explore the forest. Limit 20 people. Cost: \$5. Registration required. Call (740) 363-2548 or visit <http://www.stratfordecologicalcenter.org>.



OEFFA Fall Members' Meeting and Potluck

Saturday, November 6—10:30 a.m.-2:30 p.m.

Camp Mary Orton

7925 N. High St., Columbus, Ohio

Join us for OEFFA's annual member meeting to reconnect with old friends, meet new folks, hear preliminary results from our member survey, and engage in important conversations about OEFFA's future. Bring the family, enjoy the hiking trails, and explore the camp's 280 beautiful acres. Please bring a dish to share and your plate, utensils, and beverage container. Call (614) 421-2022 or email oeffa@oeffa.org.

Bread Baking Workshop

Saturday, November 6—10 a.m.-2:30 p.m.

Stratford Ecological Center

3083 Liberty Rd., Delaware, Ohio

Learn how to make homemade breads your family will ask for time and again. Terri Litchfield will teach participants how to make her famous oatmeal bread, breakfast and dinner rolls, and a restaurant "copy-cat" bread. Bring lunch. Limit 8 people. Cost: \$25. Call (740) 363-2548 or visit <http://www.stratfordecologicalcenter.org>.

Pie Baking for Beginners

Saturday, November 13—10 a.m.-2 p.m.

Stratford Ecological Center

3083 Liberty Rd., Delaware, Ohio

Learn the finer points of making perfect pies. Participants will make and take home one fruit and one specialty pie. Bring a pastry knife and pastry cloth if you have one. Bring a lunch. Limit 8 people. Cost: \$25. Call (740) 363-2548 or visit <http://www.stratfordecologicalcenter.org>.



NOP Pasture Rule Phone Training

Tuesday, November 16—1 p.m.

OEFFA's Livestock Specialist, Paul Dutter, will lead a phone training on the NOP Pasture Rule. Paul will discuss the new parts of the rule and walk participants through Dry Matter Calculations. Come with your calculation worksheets and questions. To participate, call (218) 862-1000, Access Code # 805354.

11th Annual Ohio Farmland Preservation Summit:

"Setting the Agenda: The Next Decade of Farmland Preservation in Ohio"

Thursday, November 18

Nationwide and Ohio Farm Bureau 4-H Center

Ohio State University, Columbus, Ohio

Panel sessions are designed to prepare the group to set new farmland preservation priorities for the next decade. Breakout sessions will include planning and zoning for agri-business development and farmland protection, monitoring and enforcing easements, nutrient trading, business and estate planning, and more. OEFFA is part of the planning committee. Call (614) 728-6210, email farmlandpres@agri.ohio.gov, or visit <http://cffpi.osu.edu/summit10.htm>.

Women in Farming Discussion Group

Saturday, November 20—1 p.m.

Home of Patty West-Voland

Near Zanesville, Ohio

Meet for a potluck and discussion about women in farming. Patty will also give a tour of her land, including her new bed and breakfast. Registration required. Call (740) 674-4300 or email annie@bluerockstation.com.



NOP Pasture Rule Phone Training

Tuesday, December 7—1 p.m.

OEFFA's Livestock Specialist, Paul Dutter, will lead a phone training on the NOP Pasture Rule. Paul will discuss the new parts of the rule and walk participants through Dry Matter Calculations. Come with your calculation worksheets and questions. To participate, call (218) 862-1000, Access Code # 805354.



Organics 101

Friday, December 10—8:30 a.m.-4 p.m.

Agricultural Incubator Foundation

13737 Middleton Pk., Bowling Green, Ohio

OEFFA and the Organic Food and Farm Education and Research (OFFER) program at OSU, are offering a workshop for farmers interested in organic crop production practices and the organic certification process. Call (614) 421-2022 Ext. 204 or email mike@oeffa.org.

Midwest Garden Symposium and Organic Vegetable Conference:

"Cultivate Your Passions"

Saturday, January 28-Sunday, January 29—3 p.m.

April Showers Greenhouse

7464 Old Route 39 NW, Sugarcreek Ohio

This symposium will examine timeless principles of design, whether applied to the creation of a residential garden or a public space, by engaging the public in a conversation about the importance of growing fruit and vegetable gardens. Cost: \$155. Price includes lodging and meals. Call (330) 852-7464.



OEFFA's 32nd Annual Conference:

"Inspiring Farms, Sustaining Communities"

Saturday, February 19-Sunday, February 20

Granville, Ohio

This year's conference will feature keynote speakers Joan Dye Gussow and Klaas and Mary-Howell Martens, along with more than 70 workshops, locally-sourced and organic meals, trade show, kids' conference, child care, Saturday night entertainment, and more. Call (614) 421-2022 Ext. 205, email renee@oeffa.org, or visit www.oeffa.org.

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BOOKS, GUIDES, AND REPORTS

Farmers' Market Directory—The USDA has released its 2010 *National Farmers' Market Directory*, which lists 6,132 operational farmers markets, representing a 16 percent increase since 2009. Farmers' markets can be searched by state, county, zip code, and participation in federal nutrition assistance programs.

 <http://farmersmarkets.usda.gov>

Mobile Slaughter Unit Compliance Guide—The USDA's Food Safety Inspection Service has published a compliance guide to help operators of mobile slaughter units, or entrepreneurs considering building a mobile slaughter facility, understand the regulatory requirements that pertain to them.

 http://origin-www.fsis.usda.gov/PDF/Compliance_Guide_Mobile_Slaughter.pdf

Farm Aid Economic Stimulus Report—Farm Aid has released a new report, *Rebuilding America's Economy with Family Farm-Centered Food Systems*, which examines the role family farmers and local and regional food systems can play in economic recovery efforts.

 <http://bit.ly/9rqJxF>

Local Production Systems Report—The USDA's Economic Research Service (ERS) has a new report, *Comparing the Structure, Size, and Performance of Local and Mainstream Supply Chains*, identifying the opportunities and constraints facing both local food supply chains and grass-fed livestock production systems. The report looks at the determinants of structure and size for local food supply chains and compares the social, environmental and economic performance of local versus mainstream supply chains.

 <http://bit.ly/9r1DwL>

Pollinator Guide—The Xerces Society has developed a toolkit to help organic farmers conserve native pollinators and take advantage of the crop pollination services they can provide.

 http://ofrf.org/funded/highlights/black_08f24.html

Organic Overview Report—The Kerr Center has released a new report, *A Brief Overview of the History and Philosophy of Organic Agriculture*, which helps to answer questions about the USDA certified organic label. The report provides background information on organic food, farming, and regulation.

 www.kerrcenter.com/publications/organic-philosophy-report.pdf

Climate Friendly Gardening Report—The Union of Concerned Scientists has released a new report, *The Climate Friendly Gardener: A Guide to Combating Global Warming from the Ground Up*, which offers strategies for reducing the impact of climate change in backyard gardens.

 www.ucsusa.org/assets/documents/food_and_agriculture/climate-friendly-gardener.pdf

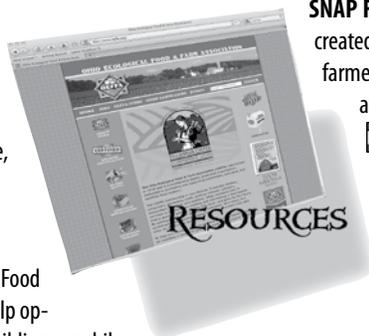
WEBSITES AND ONLINE MEDIA

Ecological Pest Management Database—ATTRA has developed an online search tool to help growers identify the least toxic ways to manage pest problems. It provides details on biorational pesticides and prevention techniques to manage hundreds of insect pests, weeds, plant diseases, and nematodes as well as snails, slugs and vertebrate pests. The database also includes information about pesticide trade names and labels, active ingredients, beneficial organisms, and manufacturers.

 www.attra.org/attra-pub/biorationals/

Food Safety Website—Ohio State University has developed a website that offers easy-to-understand "plain talk" information about food safety for consumers.

 <http://foodsafety.osu.edu>



SNAP Farmers Market Website—The USDA Food and Nutrition Service has created a website with information about how farmers' market managers and farmers can accept Supplemental Nutritional Assistance Plan (SNAP) benefits at farmers markets and farm stands.

 www.fns.usda.gov/snap/ebt/fm.htm

Dairy Podcasts—Purdue University animal science specialists have created a free weekly podcast series, the *Purdue Dairy Digest*. Podcasts include information on general dairy topics, management issues, animal welfare, and more.

 www.ansc.purdue.edu/DD/

FUNDING OPPORTUNITIES

Farmers' Market Cost Share Grant—The Ohio Department of Agriculture is accepting grant applications for their 2011 Farmers' Market Cost Share Advertising grant. Up to \$1,500 per nonprofit market is available for advertising expenses. Applications are due November 15, 2010.

 www.agri.ohio.gov

Farm to School Grant—The Ohio Farm to School program is accepting applications for its Connecting Ohio's Children, Families and Specialty Crop Producers grant. The goal of the funding is to develop sustainable and replicable models of student and family programming by offering mini-grants to schools or school districts interested in developing farm to school programming. Grants range from \$500 to \$2,000. Applications are due December 1, 2010.

 www.agri.ohio.gov/public_docs/Forms/Grants/FarmToSchool//RFP.pdf

NCR-SARE Farmer Rancher Grant—North Central Region Sustainable Agriculture Research and Education Program (NCR-SARE) is accepting proposals for its Farmer Rancher grant. Proposals should show how farmers and ranchers plan to use innovative ideas to achieve on-farm sustainability and should emphasize research, education, or demonstration. Grants range from \$6,000 to \$18,000. Proposals are due December 2, 2010.

 www.sare.org/NCRSARE/cfp.htm

NCR-SARE Youth Grant—NCR-SARE is accepting proposals for its Youth and Youth Educator grant. Youth grants are available for on-farm research, demonstration, or education projects by youth ages 8-18. Youth educator grants are available for educators providing programming on sustainable agriculture. Grants range from \$400 to \$2,000. Proposals are due January 14, 2011.

 www.sare.org/NCRSARE/cfp.htm

Download OEFFA's GoodSearch Toolbar

What if OEFFA earned money every time you searched the Internet? Or how about if a percentage of every purchase you made online went to support our cause? Well, now it can!

GoodSearch.com is a new Yahoo-powered search engine that donates half its advertising revenue, about a penny per search, to the charities its users designate. In addition, each time you shop at more than 1,300 stores (from Amazon to Zazzle!) a percentage of your purchase is automatically donated to OEFFA—at no cost to you!

Best of all, the OEFFA GoodSearch toolbar is quick and easy to install. To download the toolbar, go to <http://www.goodsearch.com/toolbar/ohio-ecological-food-and-farm-association-oeffa>.



From left, Jami, Kelli, and Carol

OEFFA Welcomes New Staff

OEFFA is happy to welcome several new members to the team:

Jami Woodruff, Business Office Manager

Jami Woodruff has lived in Central Ohio for 5 years, after time spent in Kentucky and her home state of Virginia, where she grew up "as a farm girl." Jami has spent her professional life in a variety of bookkeeping positions, and is an absolute wizard in QuickBooks (the program OEFFA uses for its accounting system). Jami and her husband have two grown daughters and a granddaughter, all of whom live nearby. When not at work for OEFFA, Jami is a devoted grandmother to Desiree, who is the "love of her life."

Carol Cameron, Accountant

Carol Cameron, a CPA, works with Jami to ensure that that we have all of our financial policies and procedures in place and we use best practices in our stewardship of the organization's financial resources. Carol worked for 10 years in the Department of Taxation for the State of Ohio and six years with a non-profit organization. After semi-retiring, she lived overseas with her daughter and her family in Japan for almost a year. Carol brings to the job a deep interest in sustainability issues and passion for the well-being of her community.

Kelli Natale, Certification Program Assistant

Kelli Natale recently joined the staff of OEFFA Certification from Netcare Access where she was a Mental Health Specialist. She is a Maryland native and earned her B.S. in Earth Science from Frostburg State University. Her love of farming began in high school and was cultivated in college while working weekends at Richland Farms, a 600 acre beef operation in Pennsylvania. She recently became engaged to her fiancé Doug and lives in Gahanna. You'll often find her being followed around by her sweet mixed breed dog, Thor.

UN-CLASSIFIED ADS

For Sale: Basic beehives. Call Sandi and Michael Eastin of Bee Happy Farm in Licking County at (740) 258-7576 10 a.m. - 10 p.m.

For Sale: Certified organic hay, alfalfa/timothy, or mixed. Large round bales approx. 800 lbs. Stored in hay barn since harvest. \$50 a bale or best offer. Call David and Jean in Licking County at (740) 587-2379.

For Sale: Organic red clover baylage 4 x 4 bales, organic first cutting red clover dry hay, and second cutting alfalfa dry hay 4 x 4 bales. Call Steve in Marion County at (740) 361-4965.

For Sale: 130 tons first-fourth cutting alfalfa hay, 3 x 3 x 8 bales made good. Call the farmer in Mercer County at (419) 852-7457.

Farm for Rent: 110 acre farm in Fredericktown, in organic production since 1999. Presently in 3 year rotation of soybean, wheat, and pasture. Previously had cattle on the land. Buildings on the property optional to rent: a 40' x 7' storage barn, and two 36' x 36' buildings. Call Stanley in Knox County at (419) 768-3230.

Farm for Rent or Manage: Small certified organic farm with about 1 acre in vegetables and 1 1/2 acre chicken pasture. Six acres could be fenced for livestock. Property includes animal barn, equipment, and a good stand of maples that could be tapped. Contact Susan in Medina County at (330) 239-2325 or susanschmidt@rocketmail.com.

Farm for Rent or Sale: Sustainable farm families needed for co-op management. Farm is 30-45 minutes from Columbus. Sustainable farming knowledge and experience required. Flexible arrangements for the right people. Call Kathy in Muskingum County at (740) 787-2013.

Poultry Droppings Wanted: Michelle Gregg is conducting a research project at The Ohio State University, tracking the incidence of antimicrobial resistance in organic versus conventional poultry excrement. Sampling is non-invasive and no personal data is tracked. Contact Michelle at (740) 507-1064 or michelledgregg@gmail.com.

Work Wanted: Experienced farmer/gardener looking for part-time or seasonal employment from October through March. Contact Gerry in Franklin County at (614) 853-0290 or gerryhendey@yahoo.com.

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 Crowell Rd., Columbus, Ohio 43214 or newsletter@oeffa.org.

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WELCOME NEW OEFFA MEMBERS

as of 8/30/2010

FAMILY FARM

Warren Amstutz, *Wren-Vu Meadows*
Larry & Faith Anderson, *Anderson Farm*
Jim Bauspies, *Foulds, Inc.*
Arlen Beery, *Hidden Hollow Farm*
Sidney Beery
David Beiler, *D.B.'s Produce*
Elam Beiler, *Breezy Hill Farm*
Bruce Boettcher, *Boettcher Organics*
Leonard Borntrager
Lynn Borntrager
Marvin & Menno Borntrager, *Hilltop Evergreen Dairy*
Merle Borntrager, *Ramsey Hill Dairy*
Mose Borntrager, *Belgium Farm*
Alvin & Sarah Bowman, *Bowman's Greenhouse*
Harvey & Ruth Bowman
Willis Brandenberger
Tom Cary & Katie Brandt
Thomas Brenkle, *Brenkle's Farm & Greenhouse*
Levi Brenner, *Brenner Grain Farms*
Dale Buckman, *Buckman Farms*
Alfred & Beth Bulcher, *St. Isadore Dairy*
Dale Burkholder, *Carlisle Farm*
Jason & James Burkholder, *Burkholder Ag*
Jeffrey Busch, *Caruso, Inc.*
Billy Byler
Dan Byler
James Byler, *Miami Valley Farm*
Jonathan & Susan Byler
Samuel & Susie Byler, *Riverview Farm*
Thomas & Cathy Campensa
Emily Cantor, *BEDEMCO*
Tony & Jennifer Carpenter, *Carpenter Dairy*
Jay Chamberlain, *Chamberlain Farm Meats*
Chris Clinehens, *Clinehens Farm*
Steven Coblentz, *Valley View Farm*
Nathan Cook, *Cook Organic Farm*
Camille Cupa, *Tanglewood Berry Farm*
Gary, Mary & Dan Cwach
E. Sharron D'Agostino, *Isadora's*
Chris Dahlinghaus,
Marvin DeBlauw, *Waucapona Farms*
Martin Detweiler
Roy Dominici, *B.F. Foods*
Joe, Tim, Kurt & Craig Dotterer
Earthworks Urban Farm
Lewis Eash
Solomon & Rosa Eicher
Suzanne & George England, *England Ranch*
Ivan Erb
Jonas Esh
Kathy & Reid Evans, *Evans Knob Farm*
Duane Evers, *Evers Acres*
Roger Falb
Ryan Faulstich, *Arkk Farms*
David Fischer Jr., *Fischer's Hay & Cattle*
Allen Fisher, *Allen E. Fisher Farm*
Daniel Fisher, *Sand Creek Produce*
Emanual & Elmer Fisher, *Elmer Fisher Farm & Lake View Farm*
Garrett Fisher
John Fisher, *Turk View Farm*
Joseph Fisher, *Secluded Acres*
Samuel Fisher, *Byron Seeds*
Michael Fitzgerald, *Daybreak*
Larry & Ann Flora, *Flora Farm*
Matt Fritz, *Great Lakes Packers*
John Geil, Jr., *Creek View Farm*
Atlee Gingerich, *Valley Vue*
Dennis Gingerich
Harvey Gingerich
Lloyd Gingerich, *Sleepy Hollow Farm & Brookside Farm*
John Girod, *John K. Girod Farm*
Samual Glick, *Coyote Run Farm*
Jon Good, *Jon Good Farm*
Jay Goodell, *Goodell Family Farm*
Joseph Graber Sr., *Graber Farms*
Joseph Graber Jr., *Graber Farms*
Joseph & Joann Graber, *Organic Acres*
Gregory Griffin, *Griffin Farms*
Adam & Alison Gross
Mark Gruesser, *Royal Acres Farm*
Charles Hamburg
Robert Webster & Gwynn Hamilton, *Stoncrop Farm*
Daryl Headings, *Stagecoach Trail Organics*
William Heckman

Michael Heimes
James Henderson
Ervin Hershberger
Jonas Hershberger, *Pine Grove Farms*
Paula Hershman, *Store House Tea Company*
David & Becky Hess, *Miami Valley Organic Farms*
Ervin & Carolyn Hoover
John David Horning
Henry Hostetler, *Triple H Farm*
Levi Hostetler, *Hostetlers Organics*
Melissa Hornaday & Susan Houghton, *CBI's Giving Tree Farm*
Robert Hrnchir, *Hardy Farm*
Tim & Beth Ingraham, *Knox Farm*
Mark & Janet Irani
Mike Jesse, *Dee Jay's Custom Butchering & Processing*
Ezra Kanagy, *Kanagy Acres*
Ida Freedman Kasdan, *Chagrin Valley Soap & Craft Co.*
Joseph & Laura Kauffman, *Country Farm Dairy*
Isaac Keim
John & Alvin Keim, *Keim Farm*
Robert Keim
Ken King, *Frog Holler Farm*
Charles & Emily Klingelhoeffer
Henry Kramer, *Rushcreek Acres*
Lynn Kropf
Marvin Kurtz
Ray Leard, *Purely American*
Paul & Pricilla Leinbach
Leon Miller, *Mrs. Miller's Homemade Noodles*
Andrew Luft, *Diverse Acres*
Tim Maibach
Ethan Manuel, *Manuel Farms*
Clement & Mary Martin
Ivan Mast, *Green Meadows Farm*
Aaron Miller, *Miller's Biodiversity Farm*
Aden Miller
Allen Miller, *Shady Acres*
Allen, Mahon & Allen Miller Sr., *Miller's Audrain Farms*
Crist Miller
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Aaron Peazzoni, *One Village Coffee*
Terry & Polly Persells, *Stardust Hill Farm*
Ray Persia, *Sackner Farm*
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Ted Pohlman, *Pohlman's Meat Processing*
Steve Polignano, *Kimberton Coffee Roasting Co.*
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Mike & Kimberly Prell, *Peaceful Acres Lavender Farm*
Lee & Linda Purdy, *Westwind Milling Co.*
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Jerry Schmucker
Marty Schmucker, *Hidden Valley Farm*
Samuel & Wilma Schmucker, *Schmucker's Organic Farm*
Andrew & Jamie Schneider, *Andrew Schneider Dairy Farm*
Charles Schneider
Orvan & Martha Schrock
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OEFFA Introduces Farmer Information Network By Mike Anderson

Over the course of a typical year, more than 150 phone calls come into the OEFFA Education office from growers who have very specific questions related to organic food production and marketing. These questions cover a wide range of issues. One farmer called recently looking for organic control options for rattail worms in livestock manure. Another called looking for information on thistle control in pastures. OEFFA Education staff can sometimes find answers to these questions, but not always. Often it is obvious that the callers would be best served by talking directly to other farmers who have faced the same challenges and have first-hand experience solving them.

OEFFA Education is excited to introduce a new information sharing service, the Farmer Information Network. This information network will tap the indigenous knowledge of sustainable farmers to assist individuals who have specific questions sustainable food production and marketing.

Those of you who filled out the OEFFA membership survey earlier this year may have noticed questions asking if you would be willing to mentor beginning farmers and to identify your areas of expertise. We received a fantastic response to the survey; almost 70 individuals indicated an interest in mentoring other farmers!

Now, when a farmer contacts OEFFA with a question that we don't know the answer to, we will identify a farmer who has expertise in this area and ask the caller to contact that farmer directly by phone or email. This information network should help provide better advice to farmers who are looking for solutions to organic production and marketing challenges, while helping to build the sustainable farming community by introducing our members to one another.

The success of this information network is dependent on experienced producers who are willing to help other growers by answering their questions. If you are an experienced grower or marketer and would like to help ensure the continued growth of sustainable farming by sharing your knowledge, please let us know. We can add your name and areas of expertise to the list and forward appropriate questions to you. OEFFA Education staff will make sure that no one receives more than a few calls annually.

So, the next time you need advice on how to control potato leafhoppers in alfalfa, or how to control horn flies in your barnyard, consider calling the OEFFA Education office. If we can't answer your question, we'll give you the name and number of a farmer who you can call for advice.



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