OEFFA's 33rd annual conference, Sowing the Seeds of Our Food Sovereignty, February 18-19, 2012 in Granville, Ohio, is right around the corner. The state's largest sustainable food and farm conference, the event draws more than 1,000 attendees from across Ohio and the Midwest. This year's conference will feature keynote speakers Woody Tasch and Andrew Kimbrell; more than 70 informative, hands-on workshops; two featured pre-conference events on February 17; a trade show; a fun and educational kids' conference and child care area; locally-sourced and organic homemade meals, and Saturday evening entertainment.

KEYNOTE SPEAKERS

WOODY TASCH

Slow Money: Investing as if Food, Farms, and Fertility Matter

Tasch is the chairman of the Slow Money Alliance and inspired the Slow Money movement by writing Inquiries into the Nature of Slow Money: Investing as if Food, Farms, and Fertility Mattered.

The Slow Money Alliance is bringing people together around a conversation about money that is too fast, about finance that is disconnected from people and place, and about how people can begin fixing the economy from the ground up, starting with food.

So far, $4.5 million has been invested in 16 small food enterprises through Slow Money's national gatherings. In the last year, $5 million more has been invested through Slow Money chapters, with membership growing and local investor groups continuing to emerge.

For 10 years, Tasch was chairman of Investors' Circle, which has invested $133 million in 200 early stage sustainability businesses since 1992. Tasch also served as treasurer of the Jessie Smith Noyes Foundation where, as part of an innovative mission-related venture capital program, a substantial investment was made in Stonyfield Farm, now the world's largest maker of organic yogurt.

ANDREW KIMBRELL

The Future of Food

Kimbrell is one of the country's leading environmental attorneys and the founder and executive director of the Center for Food Safety (CFS) and the International Center for Technology Assessment (CTA). The Center for Food Safety pursues public education, policy advocacy, and legal actions to curtail industrial agricultural production methods that harm human health and the environment, including genetic engineering.

Kimbrell is author of 101 Ways to Help Save the Earth, The Human Body Shop: The Engineering and Marketing of Life, Your Right to Know: Genetic Engineering and the Secret Changes in Your Food and general editor of Fatal Harvest: The Tragedy of Industrial Agriculture. His articles have appeared in numerous law reviews, technology journals, magazines, and newspapers across the country, and he has been featured in documentary films, including "The Future of Food."

In 1994, Utne Reader named Kimbrell one of the world's leading 100 visionaries. In 2007, he was named one of the 50 people most likely to save the planet by The Guardian (UK).
OEFFA is recognized as a nonprofit organization by the Internal Revenue Service, and donations to OEFFA are deductible as a charitable contribution to the fullest extent of the law.

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

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Next deadline March 15, 2012

Thanks for Your Generous Support!

In November, The Columbus Foundation sponsored a 24 hour online giving event, called The Big Give. In one day, $8.7 million was donated to hundreds of nonprofit organizations in central Ohio! Thanks to your incredible generosity, $13,875 was donated to OEFFA. Combined with the Columbus Foundation’s match of $1,800 and nearly $460 in credit card fee reimbursements, OEFFA raised a total of $16,135 in just 24 hours!

Two months earlier, thanks to more than 75 members and a generous board match, our four week online fall fundraising campaign raised nearly $6,000 to help OEFFA continue to be an effective voice for organic and sustainable farmers and consumers wanting fresh, nutritious food.

These donations are a real vote of confidence in the work that we do every day to promote sustainable, local food systems that nourish our communities, our bodies, and the environment.

On behalf of OEFFA’s Board of Trustees and our staff, we want to thank everyone who gave so generously this fall and who helped to spread the word. THANK YOU!
Together, we make a difference.

That’s the thought that has kept going through my head in the wake of the state’s decision to rescind Ohio’s proposed dairy labeling rule.

Wow. After four years, perhaps that’s the last time I’ll have to write (and you’ll have to read) “Ohio’s proposed dairy labeling rule.”

Last spring, an appeals court struck down significant provisions of the proposed rule and ordered that other parts be sent back to a lower court. The Organic Trade Association and the International Dairy Foods Association were plaintiffs. OEFFA participated as a Friend of the Court on an amicus brief submitted by the Center for Food Safety. The appeals court extensively cited that brief in explaining its decision. However, this fall we learned that rather than continue the legal defense of its misguided labeling proposal, the Ohio Department of Agriculture (ODA) decided to withdraw the rule.

Long before the courts ever got a hold of this case, though, OEFFA members like you were letting your voice be heard in opposition to a rule that would have drastically reduced a consumer’s right to know how their milk was produced—and equally restricted farmers and processors right to market their products with truthful information. Through several rounds of Dairy Labeling Advisory Committee work, hearings at the ODA, and testimony at the Statehouse, you told our decision makers that you want to know whether your dairy products are produced without the use of the synthetic growth hormone rbGH.

With the rule rescinded, it’s just as if none of it ever happened. We’re back to the way things were in September 2007, before Monsanto’s last gasp attempt to protect their market for the genetically engineered rbGH in the face of widespread consumer rejection of its use.

A waste of our time? I think not. We learned a lot in that fight. We learned just how effective OEFFA’s grassroots can be—and we learned just how important it is to you that we advocate for policies supportive of a sustainable food and farming system.

But let’s not rest on our laurels. There is much work to be done. The fight for a consumer’s right to know ranges on as a growing list of genetically engineered organisms enter our food chain.

That’s why I hope you’ll help us sow the seeds of our food sovereignty at this year’s conference with Andrew Kimbrell’s keynote talk, The Future of Food. In addition, attorney Daniel Ravicher, who represents OEFFA and other plaintiffs in our challenge of Monsanto’s patents on genetically engineered seeds, will be returning to the conference to give us an update on the case. The conference will also be an opportunity to learn about the 2012 Farm Bill and what we need to do so that our federal policies stop subsidizing unsustainable farm practices, start rewarding farmers for good stewardship, help young farmers gain a foothold in farming, and protect consumer choice.

I look forward to sharing in this work with you, because I know that together, we will make a difference.
Jeff Moyer—As the Director of Farm Operations at the Rodale Institute, Moyer is an expert in organic crop production systems including weed management, cover crops, crop rotations, equipment modification and use, and facilities design. Moyer’s workshops will cover no-till organic farming, utilizing cover crops to enhance soil fertility, and effectively managing compost applications.

Gary Zimmerman—As a farmer, author, educator, and President of Midwestern Bio-Ag, Zimmerman is recognized around the world for his commitment to improving farming through building healthy soils. In his workshops, Zimmerman will discuss nutritional considerations for pasture-based systems, including the use of Brix on dairy operations.

Dan Ravicher—As Executive Director of the Public Patent Foundation (PUBPAT), Ravicher represents OEFFA and other plaintiffs in a lawsuit challenging Monsanto’s genetically engineered seed patents. Ravicher will provide an update on the lawsuit during his workshop.

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**FEATURED PRE-CONFERENCE EVENTS**

**Slow Money for Ohio? Financing the Local Food System**

Friday, February 17—10:00 am — 4:00 pm

The international popularity of the Slow Food movement is premised on the alliance between the people who produce food and the people who consume it. The Slow Money movement is an extension of this premise: finding meaningful places to put our money to work, right here in our own communities, aligned with our values, to support the transition from an economy based on extraction and consumption to an economy based on preservation and restoration.

This workshop, featuring Slow Money Alliance founder and chairman Woody Tasch and a panel of experts and practitioners, will teach attendees about Slow Money, the challenges of capitalizing the local food economy, and strategies to nurture long-term impact and prosperity. Additionally, this event will showcase Slow Money-type models in Ohio and elsewhere. Attendees will have the opportunity to network with individuals and representatives from businesses, organizations, and government, interested in investing in their local food system.

**No Till, No Drill, No Problem: Integrating No-Till Methods into Organic Production Systems**

Friday, February 17—10:00 am — 4:00 pm

Join Jeff Moyer, Director of Farm Operations at the Rodale Institute, to discuss practical ways to utilize soil fertility as the main tool in our toolbox, tackling problem weeds, building soil tilth, and securing nutrient retention. With life-long experience in organic agriculture, Moyer offers field tested methods that make cover crops the fuel in creating biologically active soils. Join us to discover the links between soil vitality, cover crop rotations, and successful weed suppression and crop production utilizing no-till methods.

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**CONFERENCE EXHIBIT HALL**

The exhibit hall will showcase dozens of businesses, non-profits, and government agencies from across Ohio and the U.S. offering a delectable array of food, books, farm and garden products, tools, information, and services. In addition, the exhibit hall will include a raffle, book signings by author and blogger Gene Logsdon and Slow Money’s Woody Tasch, and OEFFA merchandise including posters featuring this year’s conference art, baseball caps, and aluminum signs.

**SUNDAY EVENING ENTERTAINMENT**

On the evening of Saturday, February 18, enjoy music and dancing with The Back Porch Swing Band and a screening and discussion of the movie, The Greenhorns, which explores the lives of America’s young farming community.

**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, please contact Kristen Pool at (330) 527-3647 or blackdogacres@gmail.com.

**GENTLY USED BOOKS NEEDED!**

Do you have some books taking up shelf space? Donate them to OEFFA! Drop off your farm and food books in good condition at OEFFA’s book table at the annual conference. All proceeds from used book sales benefit OEFFA. For more information, contact Renee Hunt at (614) 421-2022 Ext. 205 or renee@oeffa.org.

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**CONFERENCE SPONSORS**

OEFFA News Winter 2012
CONFERENCE WORKSHOPS
(Subject to change. Full descriptions available at www.oeffa.org)

SATURDAY FEBRUARY 18, 2012

9:30-11:30 A.M.
- Brix Levels as an Indicator of Vegetable Quality: Measurement and Meaning — Natalie Bumparner, Matt Klemheez, and Joe Scheerens
- Edible Landscaping — Wes Duren
- Identifying and Managing Beneficial Insects in Vegetable Crops — Jim Jasinski, Celeste Welty, Mary Gardner, and Parwinder Grewal
- Producing Grass Fed Beef and Lamb — Jeff McCutcheon and Bob Henderson
- Slow Money 101: Where Is It Coming From, Where Is It Going? — Woody Tasch
- Sow It, Grow It, Sell It . . . Safely! Part 1 — Troy Cooper
- Farm Succession Planning: It’s Never Too Early — Bob Cohen, Edward Klesack, and Robert Hendrix

9:30-10:25 A.M.
- Organic Strawberry Production — Ron Meyer
- No-Till Organic Farming — Jeff Moyer
- Niche Pork Production, Processing, and Marketing — J.B. King
- Preserving: Beyond the Canning Jar — Rachel Tayre Baillieul
- Green Livin’ Farm Women Coming Together — Annie Warmke, Sheryl Billman, and Joan Samikow
- Row Crop Tips: Old Words That Are Back in Style — Glenn Carlisle
- Fracking: Potential Environmental Impacts to Landowners — Joe Logan

10:35-11:30 A.M.
- Organic Production of Brambles in High Tunnels — Eric Hanson
- Using Compost in Field Crop Systems — Jeff Moyer
- Nutritional Nuances of Pastured Poultry — Michael Liburn
- Making Hard Cider — Charles A. Frisch
- Creating Your Own Pathway to Food Sovereignty — Gary Cox
- From Homeless in the Desert to a Farm in Ohio: Bringing the Vision to Life — Sheryl Ann Billman
- Fracking Action: How to Protect Your Land and Community — Vanessa Perez

1:45-3:45 P.M.
- Barn Moving 101: How, Why and What You Need Besides a Pry Bar — Amy Batchman and Doug Christen

1:45-2:40 P.M.
- Introduction to Permaculture — Braden Trauth
- Organic Pest Management for the Backyard Gardener — Mary Lou Shaw
- Edible Mushroom Logs — Wes Duren
- Growing Organic Sweet Corn: The Challenges and Rewards — Jake and Dawn Trethewey
- Cover Crops for Soil Fertility — Jeff Moyer
- Sustainable Aquaculture of Fish and Shrimp in Ohio — Dave Smith, Ph.D.
- Milk Herdshares — Joe Streit
- Over and Under — Kathleen Cunningham
- Growing With(out) Lead — Elsa Higby
- Sow It, Grow It, Sell It . . . Safely! Part II — Troy Cooper
- Obtaining Fresh, Local Products for Your Restaurant — Michelle Wasserman, Candido Stamp, and Jeana Wyuff
- OFFERings: Charting Future Directions for Organic Research in Ohio — Brian McSpadden Gardener
- Fracking: The Legislative and Regulatory Landscape — Cheryl Johncox

2:50-3:45 P.M.
- Worm Composting and Food Waste Recycling — Jeremy Gedert
- Mushrooms in the Garden — Janell Baran
- Winter Vegetable Storage for Year-Round Marketing — Dan Kretzschmann
- Plant Residues in Organic Vegetable Production: A Look Back and Ahead on the Pros and Cons — Matt Klemheez, Brian McSpadden Gardener, Mark Bennett, and Sally Miller

2:50-3:45 P.M. (CONTINUED)
- Managing Organic Soil Fertility to Improve Spelt Bread Quality — P. Larry Phelan
- Selecting Sheep for Profit — Kathy Bielek and John Anderson
- Dairy Forage Quality — Glenn Carlisle
- Eating Locally and Seasonally the Slow Food Way — Colleen Tuhn
- Circle 77: Creating a Food Cooperative for the Inner City — LeRoy Edwards, Michael Jones, and Jessica Roach
- The Role of Cooperatives in Marketing — Bob Cohen
- Tracking Your Organic Production — Dean Falbo
- Creating a Better Farm Bill — Alex Beauchamp
- Fracking: Signing a Lease and Protecting Landowner Interests — Mike Hogan

SUNDAY FEBRUARY 19, 2012

9:30-11:30 A.M.
- Pumpkins, Squash, and Bugs, Oh My! — Melinda O’Briant and Celeste Welty
- International Organic Certification — Betty Kanannen and Jodi Snyder
- Raising and Selling Ohio Fiber — Andrea Wargo
- Forage for Cattle Production — Gary Zimmer
- Healing Herbs and Your Health Independence — Dawn Combs
- Community Investment in Local Food Systems — Brad Moss and Abbe Turner
- Are You Market-Ready? — Mike Hogan and Julie Fox
- Genetic Engineering: The Battle for Safe Food, Public Health, and Environmental Protection — Andrew Kimbrell
- Securing Credit: Plan to Succeed — Roger Smith

9:30-10:25 A.M.
- Composting: Past, Present, and Future — Marvin Duren
- Water Conservation: Harvesting Rain Water with Rain Barrels — Jim Kinscale
- Companion Planting — Kate Cook
- Great Interns: How Do You Get Them and How Do You Keep Them? — Annie Warmke
- Building Community Power — MacKenzie Bailey

10:35-11:30 A.M.
- Ohio’s New Composting Regulations and Your Farm — Angel Arroyo-Rodriguez
- Water Conservation: Rain Garden Benefits and Construction — Pat Deering
- Season Extension for Small-Scale Intensive Crop Production — Andy Pressman
- Tax Efficient Planning: Do What the Truly Wealthy Do — Edward R. Klesack
- Farming the Sun — Kevin Eigle

1:30-2:30 P.M.
- NRCs Conservation Programs and Funding Opportunities — Barbara Baker
- Magnificent Materials for Mulching an Organic Garden — Katie-Marie Charloin-Perkins and Melinda O’Briant
- Maple Syruping with SARE — Christine D. Taylor
- Lettuce All Summer — Patricia Mamme
- Doing Agri-Business with Israel — Karl R. Gebhardt
- Regenerative Farming in the 21st Century — Geoffrey Tolle
- Brix and Nutritional Concerns for Dairy — Gary Zimmer
- Cultured Raw-Milk Mozzarella — Shawn and Beth Dougherty
- Supplying Our Local Food System: Seeing Opportunity, Taking Action — Kip Randy and Warren Taylor
- Food is Social: Using New Media to Market Your Food Business — Rachel Tayse Baillieul
- How to Grow Your Farm Business — Richard Stewart
- When the Biomass Hits the Fan: Farming in a World Running Out of Everything — Jay Warmke
- Organic Seed vs Monsanto: The Lawsuit Challenging Patents on Seed — Daniel B. Ravicher
- O Sole Mio: Spend Local, Save Local, Invest Local! — Chuck Lynd and Matt Shad

Rideshare to the OEFFA Conference
Need a ride to the OEFFA conference or pre-conference? Want to help someone else out with a ride? Connect with other registrants online via Ridebuzz.org. Go to http://www.oeffa.org/quicklinks/ride/ for more information.
The 2012 Farm Bill: The Saga Continues…
By MacKenzie Bailey

Last year sustainable agriculture advocates had a quick snapshot of what the 2012 Farm Bill discussion will look like. The Super Committee, also known as the Joint Select Committee on Deficit Reduction, failed to come to an agreement, which stopped the House and Senate Agriculture Committees’ attempts to include a complete Farm Bill package in the proposal. Just prior to the failure to the Super Committee, the House and Senate Agriculture Committees seemed only hours away from submitting a draft proposal that would have cut over $23 billion from the Farm Bill.

Discussions are expected to continue this February, according to Senate Agriculture Chair Debbie Stabenow (D-MI). At the Annual Farm Journal Forum in Washington D.C., Chairwoman Stabenow acknowledged that the process last year was unusual and accelerated, and indicated her plans to finalize and pass a bill as soon as possible. At the event, House Agriculture Ranking Member Collin Peterson (D-MN) suggested that the entire bill could be worked on and adopted by both houses, with a House-Senate conference by May.

Much of the timing, however, is still closely linked to budget issues. Because of the failure of the Super Committee, by law sequestration will go into effect in one year. Sequestration would mean $1.2 billion of across-the-board cuts, with half taken from defense spending and half from non-defense.

With a year to wait, Congress can still come up with an alternative to sequestration. If a Farm Bill is passed prior to budget cuts, the newly written Farm Bill could be subject to additional cuts. Essentially, this will continue to be a wait-and-see game. Right now there is excellent opportunity, however, for Ohio farmers and consumers to advocate for strong Farm Bill provisions that support local and organic farmers.

Up to now, Farm Bill discussions have been a mixed bag for the sustainable agriculture community. Out of the $23 billion in proposed cuts over 10 years, more than $6.3 billion was to come from conservation programs, based on initial House and Senate Agriculture Committee budget proposals.

About 60 percent of those proposed cuts, or $3.8 billion, would have come from the Conservation Reserve Program (CRP). The primary purpose of the CRP is to provide funding to conserve and improve soil, water, and wildlife resources by temporarily removing land from agricultural production.

Approximately $2 billion in cuts were proposed for the Conservation Stewardship Program (CSP), which provides funding to farmers and ranchers to improve and protect the soil, water, and air; sequester carbon to mitigate climate change, and conserve water and energy.

Additionally, the Environmental Quality Incentives Program (EQIP) and Wildlife Habitat Incentives Program (WHIP) would have been cut by $1.9 billion. The EQIP Organic Initiative, which helps provide funding for practices used by organic and transitioning farmers, would have been mostly unchanged from the 2008 Farm Bill.

Although cuts are necessary, Congress should prioritize support for small family farmers using sustainable practices. After all, according to the Organic Farming Research Foundation, the organic sector is growing by approximately 7.5 percent in Ohio each year, despite a general economic downturn.

To help these farmers, Senator Sherrod Brown (D-OH) introduced the Local Farms, Food, and Jobs Act (S. 1773) to help support a growing and healthy local and regional food system. Congresswoman Marcy Kaptur, Congressman Dennis Kucinich, and Congresswoman Marcia Fudge have signed on to the House version of this bill (H.R. 3286).

Senator Brown’s bill, if included in the 2012 Farm Bill, would provide secure funding for important programs that support family farms, expand new farming opportunities, create rural jobs, and invest in the local food and farm economy. The legislation helps farmers and ranchers by addressing production, aggregation, processing, marketing, and distribution needs to access growing local and regional food markets. The bill also assists consumers by improving access to healthy food.

In 2011, farmers and consumers across Ohio advocated for such investments. OEFFA members have been making phone calls, writing letters to the editor, participating in media stories, and meeting with elected officials. In Ohio, Senator Brown serves on the Senate Agriculture Committee and Representatives Bob Gibbs, Jean Schmidt, and Marcia Fudge sit on the House Agriculture Committee. With so many legislators from Ohio serving on agriculture committees, OEFFA members’ voices really do make a difference.

MacKenzie Bailey is OEFFA’s Policy Program Coordinator.

For more information about the Farm Bill or to get involved, email mackenzie@oeffa.org or call (614) 421-2022 Ext. 208.
Home Charcuterie
By Rachel Tayse Baillieul

Charcuterie is the act of preserving meat by salting, smoking, and/or drying. While it sounds complicated, more and more home cooks are turning to charcuterie to transform local meats into products that reflect their personal tastes.

The simplest form of preserving meat is with salt. Salt cod, cured salmon or lox, and olives are all kept from spoiling this way. Salt pulls out liquids in the meat and infuses it with enough sodium chloride that bacterial growth is significantly slowed.

Another delicious and easy way to preserve meat is confit, or cooked in fat. Duck legs are a popular item to confit but other poultry and even organ meat benefits from a long slow roast in duck, goose, or pork lard. Confit is stored submerged in fat at cellar or refrigerator temperature and will stay edible for up to three months. Confit is the base of many pates and rillettes.

The gateway meat to more serious home charcuterie is usually bacon. Traditional bacon requires the use of pink salt, or salt containing sodium nitrite, to both preserve the meat and give it the classic piquant flavor. Pork belly is dredged in a dry cure containing a small amount of pink salt, cured for four to seven days, and then smoked or oven roasted. Guanciale, pancetta, and prosciutto are made in the same way except they are hung to dry instead of cooked.

The final frontier for home chacutiers is sausage. At its most basic, sausage is seasoned ground meat. This ground meat can then be bound with a liquid and stuffed into casings. Stuffed sausage can be smoked, dried, or fermented to further increase the longevity and tastiness of the meat.

Try the recipe below for cured salmon to whet your meat-curing appetite. Consult Michael Ruhlman’s Charcuterie for more advanced recipes.

Salt-Cured Salmon (Lox)
Makes 24-30 ounces, 15-25 servings

1/2 cup granulated white sugar
1 packed cup light brown sugar
3/4 cup kosher salt
1 2-3 pound salmon fillet in one piece, skin on, pinbones and scales removed
1/2 cup Pernod or Absinthe
1/2 cup chopped fresh rosemary or other aromatic herb
2 Tbs. white peppercorns, ground

1. Mix sugars and salt well. Sprinkle half the mixture on the bottom of a nonreactive pan or baking dish just large enough to hold the salmon.
2. Place salmon in the dish. Sprinkle both sides with Pernod or Absinthe, then cover with remaining salt/sugar. Layer the rosemary and peppercorns on top. Cover tightly with plastic wrap.
3. Place a pan or canned goods on top of fish to weigh it down and speed curing process.
4. Refrigerate for 48 hours, turning to redistribute the curing ingredients once per day.
5. Test for doneness. If it is firm at the thickest point, the cure is done. If still squishy, leave in refrigerator for one more day.
6. Discard liquid, rosemary and spices and rinse salmon well under cool water. Pat dry and store wrapped in butcher’s paper for up to 3 weeks in the refrigerator. Enjoy sliced or in tartar.

Rachel Tayse Baillieul is a backyard gardener, home cook, and food educator living in Columbus. She shares lessons from her family’s urban homestead at www.houndsinthekitchen.com.
Edamame: Easy to Grow, Easy to Prepare

By Betsy Libby

Edamame are soybeans that grow in fuzzy green pods with two to three beans per pod. To prepare, the pods are briefly boiled in salted water, and the beans can be easily removed by gently squeezing the pods. Beans are eaten straight from the warm pod as a snack or shelled for use in stir fry and salads. The pods themselves are tough and inedible. Edamame are easy to grow by following these steps:

- Start with a good quality organic seed. I have grown both Envy and Midori Giant.
- In Zone 5 Ohio, seeds should not be planted before the very end of May since soybeans prefer a warm, well-drained soil. Succession plantings every one to two weeks are needed for an extended harvest.
- Prepare the planting bed by applying a thick layer of compost and working it into the soil. A layer of manure (llama or alpaca preferred) applied the previous fall works as well. Beyond this, soybeans do not need additional side-dressing during the growing season.
- Inoculants can be used to increase yields. Be sure to purchase one made specifically for soybeans. OMRI rated inoculants are available.
- Plant seeds 1 inch deep, and 2-3 inches apart. Catalogs recommend spacing rows 15-30 inches apart. For small spaces, I use two double rows 8 inches apart with 16-18 inch spacing, leaving room to harvest on the outsides of the double rows. Plants should be kept well-weeded until they are about 12 inches tall.
- Cover beds immediately with row cover to prevent Japanese beetles from making lace of the leaves. Agribon over hoop loops works well. The cover can be folded in half at first, then unfolded as the plants grow. Anchor the folded side with bricks rather than fabric staples to avoid holes in the center of the covers.
- Pods are ready when swollen yet still bright green. Do not allow pods to turn yellow-green or brown unless dried beans are desired. If planted in late May, harvest can be expected in mid-August. Envy can be harvested about 73 days after planting, Midori Giant at 88 days.
- From my garden, Envy has a smaller, more flavorful bean, particularly if eaten raw. It can be harvested in two pickings, one week apart. Pods must be picked carefully during the first harvest so as not to break the tall stems. The second harvest is easier, as plants can be clipped off at ground level and bundled to allow for the pods to be stripped from the plant after cutting.
- Midori Giant has a larger bean, a higher yield, and stronger plants. For the market gardener, it is ideal because the majority of beans are ready at once and only one picking is required.
- After harvest, the pods should be stored like snap beans. Edamame can also be blanched and frozen in or out of the pod.

Betsy Libby grows vegetables for market at Blackbird Meadows Farm in Maximo, Ohio. She may be reached at bbirdmeadows@hotmail.com.

Research In Action: Partnering to Create New OFFERings

By Brian McSpadden Gardener

For over a decade, researchers at the Ohio State University Ohio Agricultural Research and Development Center (OSU OARDC) have worked with OEFFA and certified organic growers to find ways to improve the quality, efficiency, and profitability of their operations. Researchers interested in issues related to organic farming cooperate through the interdisciplinary Organic Food and Farm Educational Research (OFFER) program. OFFER researchers recognize the complex interrelationships that exist between people, the land, and the food they raise. This network of scientific professionals and certified organic growers is interested in understanding what works and what doesn’t and in finding better ways of doing things on certified organic farms.

What is OFFER doing now? Currently there are several active research and education projects related to soil quality assessments, organic nutrient amendments, weed and disease management, the use and value of cover crops, the integration of small grain production for animal feed, organic sheep management, and food safety. There are also efforts aimed at assessing market trends for organic and local produce, and needs assessments relevant to growers and consumers of organic foods. In addition, OFFER researchers continue to collaborate with OEFFA, eOrganic, and several OSU Extension agents, to develop and deliver the latest science-based information to growers.

Looking forward, there are new challenges and opportunities facing the organic community, many of which scientific research can help address. How will new food safety regulations affect organic producers? What are the most effective and sustainable inputs available to certified organic growers? What practices and innovative systems of management can be developed that will make certified organic production more profitable and sustainable? To what extent can the organic farming sector expand in the next decade? How can such an expansion be effectively achieved and maintained? Answering these questions and others will remain the focus and mission of OFFER.

In the coming year, OFFER researchers will be looking to further expand their dialog with stakeholders, to better assess and overcome the problems facing organic farming operations. Opportunities for dialog include OEFFA’s annual conference, workshops, and farm tour series; extension workshops, and other grower meetings. New in 2012, OFFER will sponsor a speakers’ program that will be open to the public. OFFER will also establish a rotating external advisory committee of leaders in the organic community that will meet annually with OSU personnel to cooperatively develop and expand research and educational programming across the state and region. And, there will be a place for everyone to contribute to such dialog on a new website scheduled to launch in September 2012.

In the meantime, we hope that you will choose to be a part of these new OFFERings, as a partner in producing the best science-based information available on organics.

Brian McSpadden Gardener is the director of OARDC’s OFFER program in Wooster, Ohio. For more information, go to http://oardc.osu.edu/offer. Brian may be reached at mcspadden-garden.1@osu.edu.
OSU Extension to Lead Ohio Farm to School Program
This fall, the Ohio State University (OSU) Extension program in the College of Food, Agricultural, and Environmental Sciences announced it will provide leadership for the statewide Farm to School program, formerly administered by the Ohio Department of Agriculture (ODA). Ohio’s Farm to School program provides students with access to nutritious, locally-sourced food and educational opportunities through school gardens, hands-on nutrition education, farm tours, classroom visits by farmers, and cooking demonstrations.

Forshey Named Interim Director of Ohio Department of Agriculture
In November, Governor John Kasich announced that ODA Director Jim Zehringer would become Director of the Ohio Department of Natural Resources (ODNR). Dr. Tony Forshey, Ohio’s state veterinarian, was named interim director of the ODA.

Ohio Received 170 Million Barrels of Pennsylvania Frack Waste
Ohio received nearly 170 million barrels of fracking waste from Pennsylvania between 2007 and 2010, according to the Akron Beacon Journal. While Pennsylvania has only eight injection wells, Ohio has 181 wells in 36 counties that are used for waste disposal. Portage and Stark counties have the most wells each with 16 wells, while Washington County saw the highest volume, injecting 4.2 million barrels of brine underground during the four year period examined. State officials say there is no evidence that the wells have created environmental problems, but critics remain skeptical. Fracking waste contains toxic chemicals used during the drilling process and naturally occurring materials such as cadmium, chromium, lead, and mercury. Parts of Arkansas, which has about 500 injection wells, have banned wells due to concerns that injecting liquids into underground rock formations can trigger earthquakes, like those experienced at a well near Youngstown, Ohio last year.

Conservation Ranks High in Public Survey of Farm Bill Priorities
According to a David and Lucille Packard Foundation public opinion survey conducted this fall on agriculture and the environment, the majority of people surveyed supported conservation programs in the Farm Bill. Nearly 70 percent of respondents said reducing the use of chemicals that contribute to water pollution should be a top priority of agriculture policy. More than half said subsidies for crops such as corn and soybeans should top the list of programs to be cut. Only 31 percent ranked conservation programs as top targets for cuts and just 23 percent wanted to cut food aid for low income Americans.

Kasich Reappoints Livestock Care Standards Board Members
In October, Governor Kasich reappointed four members to the Ohio Livestock Care Standards Board who will serve until January 2014: Stacey Atherton, Dr. Leon Weaver, Dr. Bobby Moser, and Lisa Hamler-Fugitt. The 13 member board met in November to review complaints received by the ODA since the standards went into effect on September 29. All complaints were resolved with the livestock owners, and no fines were issued.

Study Finds Antibiotic Use in Food Production on the Rise
The use of antibiotics in food production is on the rise, according to a recent survey published by the Food and Drug Administration (FDA). In 2010, 30.6 million pounds of antibiotics were used, an increase of 6.7% from 2009. Despite concerns that the routine use of antibiotics in animal agriculture will lead to drug-resistant bacteria and compromise the use of antibiotics to treat human health conditions, the FDA rejected a petition filed by the Union of Concerned Scientists and other groups, which urged them to withdraw the approval of antibiotics given to animals for purposes other than disease treatment if the antibiotics are also used in human medicine.

Atrazine in Drinking Water May Cause Menstrual Cycle Irregularities in Women
New findings published in the journal Environmental Research shows that women who drink water containing the widely used herbicide atrazine may be more likely to have irregular menstrual cycles and low estrogen levels, even at concentrations far below federal drinking water standards considered safe by the U.S. Environmental Protection Agency (EPA). The study is based on municipal tap water tested between July and September 2005. An estimated 76.4 million pounds of atrazine are applied in the U.S. annually.

USDA Awards Food Safety Research Grants to Universities in 13 States
In December, the USDA announced it would be awarding 17 grants totaling $10.4 million to address a broad spectrum of food safety issues through research, education, and extension. OSU received $1.9 million to conduct research to better understand the impact of wildlife on the transmission of antimicrobial resistant organisms to food producing animals.
Fracking Effecting Farmers Across Ohio
By MacKenzie Bailey

Landowners across the state of Ohio are being approached by oil and gas companies to sign leases that will permit drilling for natural gas contained in shale formations. The process of hydraulic fracturing, more commonly referred to as “fracking,” involves the high pressure injection of a toxic mix of chemicals, water, and sand used to break apart shale rock up to a mile below the surface to release gas.

Because little is known about the long-term environmental impacts of fracking, Ohioans are raising questions about potential air, soil, and water pollution. Water and soil contamination resulting from fracking could affect the health of livestock and produce, as well as jeopardize a farmer or rancher’s organic certification.

An OEFFA member in Stark County farms a half mile from a gas well currently under construction. She resides beyond the 1000 foot mark that would require the company to test her water and therefore has taken it upon herself to test as a precautionary measure. Testing water for contaminants generally isn’t cheap, but it’s a good way to help ensure that a landowner’s water is safe and chemical free and provides a documentation trail should problems develop. Both baseline and ongoing testing is recommended.

Phil Bartholomae of Breezy Hill Farm in Columbiana County is locked into a lease signed in the 1950s by previous landowners. He too is concerned about potential impacts.

“Contamination of our soil and water could sink us. Our whole livelihood is at stake here,” said Bartholomae. “Without access to clean water I am not sure we could continue to run our farm and I fear our land values would drop significantly.”

Bartholomae is concerned with good reason. Recently, the U.S. EPA released a report that found 10 chemicals known to be used in fracking in well water in Pavillion, Wyoming and determined that it most likely was caused by nearby gas drilling. A peer review study is being conducted and will be released in spring 2012. To read the draft report, go to http://1.usa.gov/vpXtv7.

Christine Hughes owns Village Bakery, Della Zona, and Catalyst Cafe in Athens County, all of which depend on local and sustainably produced ingredients.

“As a resident of Athens and local business owner, I care deeply about protecting the integrity of our food system,” said Hughes. “Fracking is threatening the livelihoods of our food producers and could potentially wipe out decades of hard-won progress toward a renewable food system. I implore Ohio farmers to safeguard the land as a true steward, for the next generation of farmers to build from your rich soil.”

Landowners being approached by oil and gas companies should always consult a lawyer before signing any legal documents, but finding a lawyer with sufficient expertise can be difficult. The Columbus Dispatch published an article, “Owners unite, hire lawyers” that provides a list of suggested questions to ask a lawyer prior to hiring. Landowners should ask how many years of experience the attorney has in oil and gas law, as well as in contract and lease negotiations. Landowners should also discuss whether or not the lawyer will claim a percentage of the sign-on bonus and/or royalty payments if the lease is signed, or if they will collect one flat fee. To read the article, go to http://bit.ly/vIUaAA.

Another good resource for landowners is a report published in May 2011 by the Emmett Environmental Law and Policy Clinic at Harvard Law School, entitled An Ohio Landowners Guide to Hydraulic Fracturing: Addressing Environmental and Health Issues in Natural Gas Leases. This detailed 60 page report outlines potential scenarios a landowner could be presented with when signing a lease. To read the report, go to http://bit.ly/tRma8j.

For members interested in learning more about fracking—the process, the risks, and what can be done—please join us for our frack track workshops at our annual conference on Saturday, February 18.

MacKenzie Bailey is OEFFA’s Policy Program Coordinator. For more information about fracking or the conference fracking workshops, she may be reached at mackenzie@oeffa.org or (614) 421-2022 Ext. 208.

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 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.
Farming the Sun
By Kevin Eigel

Three years ago, my wife and I installed 39 solar panels on our south-facing barn roof, and I now take pleasure in regularly checking to see how much electricity these panels are producing. Over the course of the year, they provide nearly all of the electricity we use on our farm. It is a thrill to know that no Appalachian mountaintops have to be removed when we turn on the lights. And, we have greatly reduced our contribution to global warming.

The system works economically. Not only is our electric bill close to zero for the year, but we are also earning several thousand dollars each year by selling Renewable Energy Credits (RECs). When we installed our solar electric system, we received a grant from the Ohio Department of Development, as well as a 30 percent federal tax credit. While the state has discontinued the grant program, there are still excellent incentives for solar, especially for farmers. In addition to the federal tax credit (good until 2016), and the sale of RECs, the U.S. Department of Agriculture (USDA) has a grant program that pays 25 percent of the cost of a renewable energy system. These USDA Rural Energy for American Program (REAP) grants are designed to help farms and other rural businesses reduce their energy expenditure. On commercial renewable energy installations, the Internal Revenue Service (IRS) also allows for accelerated depreciation. On top of all of this, the price for solar equipment has gone down by more than 50 percent in 2011. There has never been a better time to “go solar.”

Solar systems can be installed on a roof or ground mounted. All that is needed is full sun and south-facing exposure. Most solar installations these days are “grid-tied” systems, meaning there require no batteries, since the electric utility in effect becomes the battery. In a grid-tied system, the electricity flows in both directions and at the end of the month, the electric utility calculates the net amount of electricity that was sold.

As farmers and gardeners, we are acutely aware of the power of the sun. We watch it dry up the rain, provide energy for all plant growth, and burn our necks. In Ohio, we receive an average of 4.2 sun hours per day. Germany, which has the largest amount of solar capacity per capita of any country, receives only 2.5-3.5 sun hours per day. Solar works in Ohio. Why not put free solar energy to work with solar electric technology? It has been around for 50 years and just keeps getting better.

Kevin Eigel and Marcia Miller live at Just This Farm in Galloway, Ohio. Kevin is the owner of Ecohouse, a company focused on renewable energy and energy efficiency. For more information, plan to attend Kevin’s conference workshop, go to www.ecohouseohio.com, or email Kevin at kevin@ecohouseohio.com.
As Ohio's largest industry, food and agriculture contributes $98 billion to the state's economy annually, and provides jobs to 1 in 7 Ohioans.

Organic industry sales in the U.S. grew by nearly 8 percent in 2010, to approximately $28.6 billion.

Ohio had 13.7 million acres of land in agricultural production in 2010.

In 2010, Ohio had nearly 290 farmers' markets, up from 213 in 2009. Between 1994 and 2010, the number of farmers markets in the U.S. grew from 1,755 to 7,902, a 350 percent increase. Nationally, these markets generate more than $1 billion in sales.

There were more than 14,000 certified organic farms and ranches in the U.S. in 2010. Of those, OEFFA certifies approximately 700.

The number of bee colonies in Ohio jumped from 11,000 in 2009 to 17,000 in 2010, a 55 percent increase. Combined with increases in yield, honey production grew by 92 percent.

With more than 28 million laying hens, Ohio ranks second in the country for egg production.

In FY 2011, the Natural Resource Conservation Service Environmental Quality Incentives Program awarded more than $430,000 in contracts to certified organic and transitioning growers in 20 Ohio counties to install high tunnels, plant cover crops, address water runoff, utilize Integrated Pest Management techniques, improve water systems, and make other conservation improvements.

The number of farmers in Ohio dropped to 74,700 from 139,000 in 1962, the first year for which data was available.

Ohio ranks first in the nation for Swiss cheese production, with more than 150 million pounds of Swiss cheese produced in 2010. Wayne County leads the state in dairy production.

OEFFA would like to extend a special thank you to our 2011 office volunteers—Julie Sharp, Carol Bohumolski, Florence Jain, Amanda Rockwell, and Molly Anderson. They have generously given their time to help OEFFA and support local, sustainable food in Ohio. Thank you!

Planning for the 2012 farm tour series is now underway. Do you know of a farm, handling facility, or sales location that's a great example of sustainable and organic agriculture, innovation and creativity, or economic success? Let us know! Partner organizations interested in teaming up with OEFFA to include additional farm tours in the series are also welcome. Submit requests and recommendations to Michelle Gregg by March 1 at (614) 421-2022 Ext. 204 or michelle@oeffa.org.
Ohio Organic Dairy Farmer Travels to D.C.
In September, four organic dairy farmers, including OEFFA member Perry Clutts of Pleasantview Farm in Circleville, who supplies organic milk to Horizon Organic, participated in an Organic Trade Association (OTA) visit to Washington D.C. During a joint Dairy Farmer Caucus-Organic Caucus briefing and Capitol Hill visits, the farmers discussed the implications of supply management and mandatory participation in the conventional dairy system on the organic dairy industry.

NOSB Considers Animal Handling Standards
This fall, the National Organic Standards Board (NOSB) Livestock Committee met to present outcome-based scorecards and guidance documents for livestock to address body condition, handling, transportation, and slaughter. The NOSB makes recommendations to the National Organic Program (NOP).

The guidance documents, intended to provide producers with information on best management practices and to give inspectors assessment tools to enforce the standards, would clarify and expand on the NOP’s current animal management standards (NOPS 205.236–§205.240). For instance, organic layers are required to have outdoor access, but currently the NOP does not define space requirements per bird, nor the amount of hours birds are required to be outdoors.

The proposed recommendations would result in more consistently applied organic animal care standards and greater consumer confidence, although producers will be subject to additional reporting requirements which could impact farm profitability and certification rates. For more information, go to www.usda.gov, keyword NOP.

Record Number of U.S. Families Buying Organic
Seventy eight percent of Americans are choosing organic foods, according to a study published this fall by OTA. Parents say that their strongest motivator for buying organic is their belief that organic products “are healthier for me and my children.” According to the study, four in 10 families indicate they are buying more organic products than they were a year ago, driving the U.S. organic industry to grow by 8 percent in 2010.

OMRI Announces Contract with USDA
The Organic Materials Review Institute (OMRI) and the U.S. Department of Agriculture (USDA) have signed a landmark contract to produce a comprehensive list of substances permitted for organic crop production. The objective of the contract is to produce a draft guidance document, called the “Permitted Substances List,” to clarify which commonly available generic substances are allowed for use in organic crop production. The guidance is intended to provide clarity for producers, handlers, and certifiers, which should improve the speed and consistency of materials approval.

USDA Announces Organic Research Awards
In October, the USDA announced 23 new grants to research and extension programs working to help organic producers and processors grow and market organic agricultural products. The grants, totaling $19 million, are funded by the USDA’s National Institute of Food and Agriculture (NIFA) through two programs: the Organic Agriculture Research and Extension Initiative (OREI) and the Organic Transitions Program (ORG.) The projects awarded are in Alabama, Arkansas, California, Illinois, Maryland, Michigan, Minnesota, Missouri, Montana, New Hampshire, New Mexico, New York, North Carolina, Ohio, Oregon, Pennsylvania, Washington, and West Virginia.
OEFFA Chapter Round Up

OEFFA's 10 regional and statewide volunteer-run chapters serve as an extension of OEFFA. Participating in an OEFFA chapter is a great way to meet nearby members, learn more about sustainable agriculture, and get more involved in the organization. To have your name added to a chapter mailing list, contact Lauren Ketcham at (614) 421-2022 Ext. 203 or lauren@oeffa.org. For more information about getting involved in a chapter, contact the chapter president listed below.

Athens Chapter
Athens, Hocking, Perry, Morgan, Washington, Meigs, and Vinton counties

In April, Christine Hughes and Bob O’Neil, owners of the Village Bakery, Della Zona Restaurant, and Catalyst Café, welcomed the chapter for a tour. Their menus are designed around sustainably grown foods of the region. In July, the chapter toured Hau-lin’ Hoof Farm owned by Christopher and Valerie Fox. They raise grass-fed beef and lamb, vegetables, and fiber using sustainable farming methods. In September, they visited Laurel Valley Creamery, a sustainable grass-based dairy that produces a variety of raw and pasteurized milk cheeses, touring the milking parlor, milk house, cheese house, and aging room. That month, the chapter organized a group showing of OEFFA’s fracking webinar and held a discussion afterwards. Other chapter activities included annual Thanksgiving boxes, a group seed order, and an OEFFA booth at the Pawpaw Festival and an Earth Day event.

Chapter President: Angie Starline, (740) 517-1032, starlineorganics@live.com

Lake Effect Chapter
Ashtabula, Cuyahoga, Geauga, and Lake counties

As usual, the Capital Chapter began the year with a group Fedco order, earning the maximum discount and helping out all the members that grow. The chapter held a potluck brunch in March and discussed plans for the year. In April, the chapter represented OEFFA with a booth at the Columbus Zoo Earth Day Event. The chapter provided seeds of all sizes, colors, and textures and homemade glue for the children to make pictures. There were some real masterpieces! They then had an OEFFA booth at the October Market to Market Ride between Hill’s Market and The North Market where cyclists were encouraged to dress up as zombies and pirates. Join the chapter for more fun in 2012!

Chapter President: Lisa Large, (614) 878-7324, lisalarge56@yahoo.com

Grain Growers Chapter
Statewide

The chapter was pleased to welcome new members this year. The annual potluck and farm tour at Ed Snavel’s Curly Tail Farm, a certified organic feed operation with integrated livestock production, was a success with growers from neighboring certification agencies attending, and over 60 guests. Ed demonstrated the visual distinction of corn root structure between his corn and a conventional neighbor’s corn. Other chapter activities included attendance at events like ACRES USA and the annual OEFFA conference. The chapter holds regular meetings to discuss effective weed control in row crop production, certified organic grain marketing, networking opportunities, and trends in grain production.

Chapter President: Michelle Gregg, (740) 507-1064, grain.growers.eoffa@gmail.com

Little Miami Chapter
Champaign, Clark, Clermont, and Clinton counties

At a potluck meeting in June, a group of about two dozen members agreed to reactivate the Little Miami Chapter. Jeff Harris was elected as President, Randy Moore as Board Representative, and Nancy McCormick as Secretary.

Chapter President: Jeff Harris, (937) 486-2403, jeffreydharris.organic@yahoo.com

Heart of Ohio Chapter
Knox, Licking, and Delaware counties

The Heart of Ohio Chapter was active in 2011, hosting four meetings in the winter and spring, and three in the fall. The January meeting was devoted to the election of officers and planning of group seed and fertilizer orders. Officers for 2011 were Trish Mumme, President; Paul Grimm, Secretary; and Joan Richmond, Board Representative. Trish Mumme coordinated the biggest group Fedco seed order yet, earning member-participants a 24 percent discount. She also managed a group seed potato order from Potato Garden and Joan Richmond organized a joint fertilizer and supply order from Ohio Earth Foods, saving members more money. The March meeting was an informative panel presentation on government regulations and farming with special guest, attorney Gary Cox. Meetings in April and November informed members of the formation and progress of the Licking County Foods Council, led by Tom Evans and Bryn Bird. The May meeting featured a hands-on presentation by Joan Richmond on the do’s and don’ts of farmers’ market sales. After the summer hiatus, the chapter met in October to learn about a sustainable agriculture course being offered at Denison University by Dr. Olivia Aguilar. December’s meeting featured a presentation on biodynamic farming by Dawn Combs. Officers for 2012 were elected; Chuck Dilbone will serve as President, Kitty Leatham as Secretary, and Joan Richmond was reelected as Board Representative. The chapter would like to extend a thanks to Jim Holtsberry for arranging meeting space at the Hartford Library in Croton and to Bakers Acres Greenhouse for serving as the distribution point for the group seed potato order.

Chapter President: Chuck Dilbone, (740) 587-8114, cdilbone@granvilleschools.org

Capital Chapter
Franklin County area

As usual, the Capital Chapter began the year with a group Fedco order, earning the maximum discount and helping out all the members that grow. The chapter held a potluck brunch in March and discussed plans for the year. In April, the chapter represented OEFFA with a booth at the Columbus Zoo Earth Day Event. The chapter provided seeds of all sizes, colors, and textures and homemade glue for the children to make pictures. There were some real masterpieces! They then had an OEFFA booth at the October Market to Market Ride between Hill’s Market and The North Market where cyclists were encouraged to dress up as zombies and pirates. Join the chapter for more fun in 2012!

Chapter President: Lisa Large, (614) 878-7324, lisalarge56@yahoo.com

Heart of Ohio Chapter
Knox, Licking, and Delaware counties

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Chapter President: Chuck Dilbone, (740) 587-8114, cdilbone@granvilleschools.org

Lake Effect Chapter
Ashtabula, Cuyahoga, Geauga, and Lake counties

In April, the chapter held a potluck and meeting at Nature’s Farmacy Food Co-op to discuss how to form a food co-op, how they work, and how they support local farming. At the meeting, the chapter voted to reelect Mardy Townsend as Board Representative, who hosted a farm tour at Marshy Meadows Farm later in the year. In May, the chapter held a farm tour at Mapleslear Farm, owned by Jake and Dawn Tretheway. In the Tretheway family since 1940, this certified organic farm grows produce which is sold at a roadside stand, through a CSA, and to local restaurants.

Chapter President: Jo Schaefer, (440) 255-6284, joohio1@aol.com

Little Miami Chapter
Champaign, Clark, Clermont, and Clinton counties

At a potluck meeting in June, a group of about two dozen members agreed to reactivate the Little Miami Chapter. Jeff Harris was elected as President, Randy Moore as Board Representative, and Nancy McCormick as Secretary.

Chapter President: Jeff Harris, (937) 486-2403, jeffreydharris.organic@yahoo.com
Miami/Oxford Organic Network (MOON) Chapter
Butler, Preble, and Warren counties

The MOON Chapter participated again in Green Tea Day, a program that Miami University’s Scripps Gerontology Center organizes each year in the spring. In April, the chapter held its annual spring program for gardeners. This year, the “Let’s Get Growing” program featured Marvin Duren of Marvin’s Organic Gardens in Lebanon who shared his knowledge and enthusiasm for organic growing with a focus on herbs and landscaping with native plants. In June, the chapter invited the community to visit two local gardens: Terri and Pat Nelson’s home garden and Locust Run Farm, the market garden of Kristi Hutchinson and Harv Roehling. In October, the chapter held its fifth Harvest MOON Festival in the Oxford Uptown Park. The event featured educational presentations by David Smith on backyard composting, Joe Streit of Double J Farm on raw milk, Dr. Alfredo Huerta about genetically engineered food labeling, and Alex Zomcheck of the Ohio State Beekeepers Association about honey bees. There were two food demonstrations by Barbara Stewart Smith, Fresh Foods Manager of the new MOON Co-op Market, and Ginny Thiell, Executive Chef of Miami’s Marcum Center. In October, the MOON Co-op Market opened to the public, which will serve as a retail outlet for local, ecologically produced food and earth-friendly products. The chapter welcomes members to join their efforts in 2012!

Chapter President: Harv Roehling, (513) 756-9272, locustrun@nuvox.net

OK River Valley Chapter
Brown and Adam counties, OH, Mason and Robertson counties, KY

As part of a SARE grant, the OK River Valley Chapter sponsored a “jam” session to make several kinds of delicious jam. The chapter again had a booth at the week-long Brown County Fair and even had a float in the parade this year. They met on the third Sunday of most months, usually at the home of one of their members. Meetings included either an educational presentation, or a work project, like pulling weeds or building a float. The chapter held a showing of the movie, “The Real Dirt on Farmer John” and welcomed Braden Trauth for a discussion about permaculture. Please join the chapter for a local food seminar in January (see the event calendar on pg. 22 for details).

Chapter President: Julie Kline, (937) 392-1543, jkparsnip@yahoo.com

Real Farmers of Organic Delicacies (FOOD) Chapter
Ashland, Holmes, Lorain, Medina, Stark, Summit, and Wayne counties

The Real FOOD chapter met in the winter months of 2010 and 2011. The chapter coordinated group seed and seed potato orders, resulting in considerable savings for members. They participated in the Scarlet Gray and Green Earth Day Fair and welcomed speakers Fred Finney of Moreland Fruit Farm and Susan Schmidt. Fred presented a farm safety plan and a compiled folder with record sheets to document farm operations and gave an update on new food safety laws. The booklet that was developed from his work in conjunction with the Mt. Hope Auction is available for purchase at the Local Roots Market and Cafe in Wooster. Susan Schmidt, an organic farmer from Medina County, presented a talk entitled, “The Medically Documented Health Risks of Genetically Modified Foods.”

Chapter President: Monica Bongue, (330) 465-1399, muddyforkfarm@gmail.com

Southwest Ohio Chapter
Hamilton and Clermont counties

The chapter began 2011 with programs which focused on the topic of genetically modified foods. The chapter screened the documentary, “The Future of Food,” to introduce participants to some of the grim realities surrounding this issue. The second program offered people a chance to trade saved seeds and educate others on how and why to save seeds. Professor David Fankhauser spoke during the third meeting, titled “GMOS: Who profits and who bears the cost?” The final program featured activist John Moody who challenged participants with ways to get involved. Three area farms were featured in OEFFA’s farm tour series: Turner Farm (with their special focus on draft horse farming), Double J Farm (featuring a certified organic pasture-raised dairy herd-share), and Carriage House Farm (a multi-generational farm growing for restaurants and retail). The chapter finished out the year with two potlucks and an opportunity for growers to place group seed orders. Elections for 2012 officers were also held. The new President is Sally Godschalk, Mardee Sherman will serve as Secretary, and Mary Lu Lageman will be Treasurer. The chapter thanks outgoing officers Melinda O’Brien and Mary Ida Compton.

Chapter President: Sally Godschalk, (513) 984-0174, sgodschalk@yahoo.com

FFA Organic Proficiency Award Winner Announced

The Ohio Future Farmers of America (FFA) Association has named the winner of the 2011 Organic Agriculture Proficiency Award. High School senior Brian Keller, of the Fort Recovery FFA chapter, received the honor.

Brian maintained a brood of organic laying hens, collecting and packaging their eggs, and trained selected birds. He plans to attend Ball State University to study business management.

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

• Brochure and Display Materials Available •

Are you going to be at a farmers’ market, festival, booth, farm stand, or other event? Help get the word out about OEFFA! Contact Lauren Ketcham at (614) 421-2022 Ext. 203 or lauren@oeffa.org to request free OEFFA materials, including brochures, farm tour programs, newsletters, and factsheets on organic production, genetically engineered food, fracking, eating locally, and more.
Call to Farmers: 
Slow Food’s Ark of Taste
By Colleen Yuhn

Calling all farmers: please grow me my Grandma Barry’s rutabaga! My grandmother was from England and came to the U.S. in the 1920s. As a child, she would make me rutabaga and carrot, mashed with butter and seasoned simply with salt and pepper. The rutabagas today are a far cry from these memories of my childhood—shipped from far away and with a strange waxy coating to “preserve” them. They don’t even compare to her sweet earthy “root” (actually part of the cabbage family).

I have read that we once had 15,000 varieties of apples, but now enjoy only 1,500. As the manager of The Greener Grocer at the North Market in Columbus, I have had customers ask for an heirloom variety of apple that family members had grown or had been used in pies. When customers see Bridgman Farms’ Aunt Molly’s ground cherries, they share stories with me about picking those years ago.

This call to farmers is not only to reminisce. No! It is a request to bring back the culinary diversity that our taste buds deserve!

Slow Food—an international organization dedicated to good, clean, and fair food—has developed a program called the Ark of Taste. It is a list of over 200 foods, chosen for excellent flavor, that are in danger of disappearing from our plates in the U.S.

Product categories include vegetables, fruits and berries, nuts, cereals, cheeses, fish, shellfish, game, livestock, poultry, beverages, honey, spices, syrups, vinegars, and more. Each Ark of Taste product profile includes a short list of producers, seed sources, or nursery stock sources.

Why have these products disappeared? Industrial standardization, large-scale international distribution systems, seed company consolidation, environmental damage, and a collective American palate destroyed by fast food are among the contributing factors.

But, we as consumers can request that chefs put these tasty items on their menus and that farmers start growing them again in their fields. We can grow them in our backyards, but without farmers taking up the cause, we can’t effectively save these varieties from extinction and expand consumer access. Farmers: we want to give you a new market opportunity for these beloved products. Counter-intuitively, we should be eating these foods with the goal of removing them from the Ark catalog, successfully bringing them back into our culinary fabric.

For more information, look for Slow Food in the OEFFA conference Exhibit Hall or go to http://www.slowfoodusa.org/index.php/programs/details/ark_of_taste/.

Colleen Yuhn is the leader of Slow Food Columbus and the Operations Manager at The Greener Grocer. She may be reached at (614) 223-1512 or colleen@slowfoodcolumbus.org.
Need Advice? Ask a Farmer!

OEFFA’s Farmer Information Network is an information network that connects individuals with specific questions about sustainable and organic food production and marketing with experienced farmers who have the answers. To ask a question of a fellow farmer, or to volunteer to be a part of the network, contact Michelle Gregg at (614) 421-2022 Ext. 204 or michelle@oeffa.org.

Specialty Crop Workshops Featured Eliot Coleman and Josh Volk

According to the Ohio Department of Agriculture, specialty crop production in Ohio increased by about 3,000 acres between 2008 and 2009. A growing number of these specialty crop producers are utilizing season extension to increase farm profitability and make fresh leafy greens and wholesome produce available to consumers year-round.

To help serve these growers, OEFFA, in partnership with the Cuyahoga Valley Countryside Conservancy, hosted a four day event in November, “Raising the Salad Bar: Advanced Techniques and Season Extension for the Established Specialty Crop Grower.” More than 50 producers participated in the workshops, featuring Eliot Coleman, Josh Volk, Bill Bagby, Phil and Mindy Barthomome, Celeste Welty, Matt Kleinhenz, Sally Miller, Hal Kneen, Michelle Gregg, and Andy Pressman. The sessions addressed production techniques, recordkeeping, season extension, food safety, and disease and pest prevention.

Partial funding was provided by the Ohio Department of Agriculture Specialty Crops Block Grant. As part of this grant, OEFFA and Countryside Conservancy will be offering free webinars for specialty crop producers in January (see pg. 22), February, and March 2012, with more details to be announced soon at www.oeffa.org.

Organic Farmer Training Program

The Organic Farmer Training Program is a unique opportunity for new and beginning farmers seeking intensive instruction in year-round organic production of diversified vegetables, flowers, fruits and herbs for local markets. It is designed to teach production and management skills in an environment where personalized learning goals and business and farm planning are emphasized.

Currently accepting applications!

www.msuorganicfarm.org
msufarm@msu.edu
517.320.7987

Go paperless!
Save resources and receive your newsletter more quickly!
Sign up to receive the OEFFA News online: newsletter@oeffa.org.
In April, the journal *Environmental Health Perspectives* published three research studies related to early childhood exposure to common pesticides. Blood and urine samples from 1,000 pregnant women and their babies were analyzed over 10 years. The conclusion: babies exposed to pesticides in the womb have lower I.Q. scores than peers, resulting in life-long consequences for the child and society.

Referring to these studies, the *New York Times* quoted renowned pediatrician Philip Landrigan, “When we took lead out of gasoline, we reduced lead poisoning by 90 percent, and we raised the I.Q. of a whole generation of children by four or five points.” He advised we need to sharply reduce children’s exposure to pesticides through public policy.

Biologist Sandra Steingraber’s new book, *Raising Elijah: Protecting Our Children in an Age of Environmental Crisis*, thoroughly documents how child development is directly intertwined with our national energy, transportation, and agricultural policies. Family stories and environmental health literature are woven together into a highly readable and compelling logic.

Steingraber refers to the environmental crisis as two crises with a common cause—climate change and the accumulation of toxic chemical pollutants in our bodies. Both crises are rooted in our economic dependency on fossil energy. “Ultimately the environmental crisis is a parenting crisis. It undermines my ability to carry out my two fundamental duties: to protect my children from harm and to plan for their future,” she writes.

One of the recurring themes is the failure of an individualized approach to public health: “surround the kids with brain poisons and enlist mothers and fathers to serve as security detail.” She writes, “If organophosphate pesticides are damaging children’s brains at background levels of exposure and above, they should be abolished. After decades of dithering, abolition was the decision we ultimately took with lead paint. It worked. Educating parents to prevent the problem on their own did not work.”

In the chapter, *The Big Talk*, Steingraber suggests that parents can model behavior at home in ways that are visible to our children, while working towards public policy solutions.

“Hanging laundry cannot stop global warming. The process that clotheslines—and reel mowers and compost piles—begin, however, is denormalizing of fossil fuel ways of living. They are daily reminders that we urgently need new choices within new systems. They are harbingers. They signal our eagerness to embrace much bigger changes. They bear witness to our children that we are willing to exert agency, that we are not cynical, that we respect their right to inherit a habitable planet.”

Steingraber reminds us that another world is possible, a better one, and that we need to organize, plan, and mobilize to create broad cultural and policy changes that will safeguard the planet.

When I first read Aldo Leopold’s 1948 *A Sand County Almanac* in college, it put in motion for me a life-long work towards environmental protection and restoration. And now, Sandra Steingraber’s new book, *Raising Elijah*, offers all of us a new logic, strong evidence, and a framework for action as compelling as Aldo Leopold’s.

Kamyar Enshayan is the director of the University of Northern Iowa’s Center for Energy and Environmental Education in Cedar Falls, Iowa. He can be reached at kamyar.enshayan@uni.edu.
Hearty Bean Soups and Stews for Winter

Nothing warms up a cold winter’s day better than a steaming bowl of bean soup, or a hot and spicy bean curry over rice.

**Tuscan Bean Soup**

1 lb. dried cannellini or great northern beans, soaked overnight
3 Tbs. olive oil
2 cloves garlic, chopped
1/4 cup parsley, minced
1 med. onion, minced

Drain the beans and place in a large heavy bottom saucepan. Cover with water and bring to a boil for 10 minutes. Then lower the heat to a simmer, cover, and cook for 2 hours. Heat 2 Tbs. olive oil in another large stockpot and add the garlic. Sauté for 1 minute or until garlic becomes aromatic. Add the parsley (reserving 1 tsp.) and vegetables and simmer for 15 minutes. Add chicken broth. Add the beans and cook for another 10 minutes. Adjust the seasoning accordingly. Place the toasted bread in warmed serving bowls and pour the soup on top. Sprinkle with the extra parsley and drizzle with remaining olive oil before serving.

**Rajma–Indian Kidney Bean Curry**

2 cups dry red kidney beans
1 lg. onion, chopped
4 cloves garlic, chopped
2 Tbs. vegetable oil
1 Tbs. butter
1 tsp. dried hot pepper flakes
1/2 tsp. black pepper
1 1/2 tsp. cumin seeds
1/4 tsp. cloves
1 tsp. ground turmeric
1 tsp. ground cumin
1 tsp. ground coriander
1 14 oz. can crushed tomatoes with juice
2 cups water
1 tsp. sugar
2 tsp. salt
2 tsp. garam masala
1/4 cup cilantro leaves, chopped

Place the kidney beans into a large container and cover with several inches of cool water; let stand 8 hours or overnight. Drain and rinse. Fry chopped onions, garlic, and ginger in oil and butter in the bottom of a large pressure cooker, stirring, for 5 minutes. Add spices and stir and cook 1 more minute. Add tomatoes and stir. Add the drained kidney beans to the pressure cooker with enough water to cover; pour 2 additional cups water into the cooker. Add sugar and salt. Close the pressure cooker and bring to 15 pounds of pressure; cook about 40 minutes. Lower the heat to low and cook another 10 to 15 minutes. Release the pressure and open the cooker. Stir in the garam masala and add more salt or ground red hot pepper to taste. Garnish with chopped cilantro and serve over hot, cooked rice. Serve plain yogurt, chopped red onion, chopped cucumber, lime slices, and a sweet chutney as condiments.

**WARM UP WITH HOME-MADE HOT CHOCOLATE**

By Patricia A. West-Volland

Raising dairy goats means there is always fresh milk in the refrigerator. At the farm, guests are treated to a cup of hot chocolate and fresh gingerbread when they arrive. Winter’s long nights are the perfect time to curl-up with a good book and enjoy a cup of hot chocolate. It’s also the perfect time to bring family and friends into the kitchen and try some new recipes.

Many flavors of hot chocolate can be created using your imagination and a few helpful tips. Use cinnamon sticks or candy canes to stir your hot chocolate to give it additional flavor. Toss in a chocolate, some butter mints, or other quick melting candies.

When using the recipes below, always buy the best, richest chocolate you can afford.

**PEANUT BUTTER CUP HOT CHOCOLATE**

2 cups whole milk
8 tsp. chocolate syrup (dark syrup makes a richer chocolate taste)
2 Tbs. smooth peanut butter
Whipped cream topping

Heat milk in a small saucepan until it bubbles. Stir in peanut butter until melted and add chocolate syrup. Mix well and top with whipped cream.

**GINGER ORANGE HOT CHOCOLATE**

4 Tbs. brown sugar
1 tsp. peeled, chopped fresh ginger root
4 Tbs. extra dark cocoa powder
1 1/2 cup milk
Zest of half an orange

Combine sugar, ginger, and cocoa. Slowly add 1/2 cup milk to mixture. Stir to remove any lumps. Heat 1 cup milk to almost boiling. Stir in cocoa mixture. Pour into cups and garnish with orange zest.

These homemade dry mixes use powdered ingredients that can be stored or used for gifts. Combine and blend the ingredients in a small bowl and store in an airtight container.

**HOT CHOCOLATE**

4 cups dry milk
2 cups sugar
1 cup cocoa (Dutch process is recommended)

Use 1/4 cup mix per 1 cup boiling water. Makes about 20 servings.

**MEXICAN HOT CHOCOLATE MIX**

1/3 cup light brown sugar
3/4 tsp. ground cinnamon
1 1/2 teaspoons powdered vanilla
1/4 cup cocoa
2 1/2 cups powdered milk

To use, heat 3 cups water to boiling. Remove from heat and add mix. Stir well and serve with a cinnamon stick for additional flavor. For a richer chocolate flavor, 1 Tbs. mini chocolate chips can be added to the mix.

Patricia A. West-Volland owns and operates Butternut Farms Retreat and Educational Center in Muskingum County. She may be reached at rvolland@windstream.net.
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Books, Guides, and Reports

Farmers’ Tax Guides—Farmers can receive a free copy of the Internal Revenue Service’s 2011 Farmers Tax Guide at their local county Ohio State University (OSU) Extension office. The 89 page publication explains how federal tax laws apply to farming and can be used as a guide for farmers to complete their farm tax return.

Food Distribution Report—OSU Researchers have released a report, Scaling up Connections Between Regional Ohio Specialty Crop Producers and Local Markets: Distribution as the Missing Link. The report inventories the existing produce retail-distribution structure to identify opportunities, barriers, and the development needs necessary to more effectively move Ohio grown fruits and vegetables from farm to fork.

Young Farmers Report—The National Young Farmers’ Coalition released a report, Building a Future with Farmers: Challenges Faced by Young, American Farmers and a National Strategy to Help Them Succeed. Access to capital, land, and health insurance were among the top obstacles reported by young and beginning farmers. Apprenticeships, local partnerships, and Community Supported Agriculture were cited as the most valuable programs for beginners.

Handbook for Natural Beekeeping—Certified Naturally Grown (CNG) has developed a new booklet for beekeepers who want to manage their hives naturally. The contents are based on the Apiary Standards of CNG and include the list of allowed and prohibited substances for CNG beekeeping, as well as some definitions and techniques.

Websites and Online Media

OEFFA Specialty Crop Workshop Materials—PowerPoint presentations and other materials from OEFFA and the Countryside Conservancy’s November workshop, “Raising the Salad Bar: Advanced Techniques and Season Extension for the Established Specialty Crop Grower” are now available online.

NRCS Webinar Archives—The Natural Resource Conservation Service (NRCS) offers a wide variety of free, informative webinars on livestock, Integrated Pest Management, organic production, conservation, and more.

OSU Vegetable Production Website—The Vegetable Production Systems Laboratory at OSU has developed a website with information about grafting, research results, and resource links for vegetable producers.

Organic Trade Resource Guide Website—The Organic Trade Association has created a new website as a resource for U.S. companies seeking to learn more about export requirements and organic regulations worldwide.

Environmental News Service Website—EcoWatch.org has launched a news service website that features news from more than 700 environmental organizations, including OEFFA, and original content from leading environmental writers.

Extension Apple Website—A new OSU Extension online apple production resource features information to help apple growers select rootstocks and cultivars, locate tree nurseries, plan and manage planting, identify and manage diseases and pests, and more.

Pesticide Chemical Search Database—The U.S. Environmental Protection Agency (EPA) released a new database that allows users to access information related to pesticide active ingredients, including regulatory and scientific information.

Funding Opportunities

EQIP Organic Initiative Guidance Released—NRCS has released FY2012 guidance on the Environmental Quality Incentives Program (EQIP) Organic Initiative. Changes to the program in 2012 include three application periods, a national guidance on the Environmental Quality Incentives Program (EQIP) Organic Initiative, and national ranking criteria.

EQP Organic Initiative Guidance Released—NRCS has released FY2012 guidance on the Environmental Quality Incentives Program (EQIP) Organic Initiative. Changes to the program in 2012 include three application periods, a national list of conservation practices, and national ranking criteria.

OEFFA News Winter 2012
Upcoming Events

**Southwest OEFFA Chapter Film Screening: The Greenhorns**
Sunday, January 29 — 2 p.m.
University of Cincinnati
Main Street Cinema, Tangeman University Center
The Greenhorns is a documentary film that explores the lives of America’s young farmers. A panel question and answer session will follow. Cost: Free. For more information, call (513) 984-0174 or email swoff@gmail.com.

**Local Foods Seminar**
Sunday, January 29 — 1:45-5 p.m.
St. George Catholic Church
Georgetown, OH
This event, cosponsored by OEFFA’s OK River Valley Chapter, will include workshops on composting, maple syruping, community gardens, school gardens, genetically engineered food, cooperative marketing, and farmers markets. For more information, call (937) 392-1543.

**A Systematic Approach for Increasing Fruit and Vegetable Quality on your Farm**
Monday, January 30 — 7-8:30 p.m.
Online Webinar
Led by Dan Kittredge of the Real Food Campaign, this OEFFA and Countryside Conservancy webinar is designed for specialty crop producers will cover practices such as soil testing, mineral balancing, focusing on seed size and weight, and using brix to monitor quality. Cost: Free. Pre-registration required. For more information, call (330) 657-2542 or email farmersmarket@countryside.org. Register online at https://www3.gotomeeting.com/register/117344990.

**OSU Extension Cover Crops Workshop**
Monday, February 6 — 10 a.m. - 3:30 p.m.
Williamsfield Community Center
Jefferson, OH
This Ashtabula County OSU Extension workshop will explore the use of cover crops as a method to improve soil quality, reduce soil erosion, increase fertility, suppress weeds, and control insects. Cost: $15. Includes refreshments, lunch, and handouts. For more information, call (440) 576-9008 or go to http://ashtabula.osu.edu/events/cover-crops-workshop-1.

**New Directions for Suburban Gardens**
Thursday, February 16 — 1:45-5 p.m.
777 High St., Worthington, OH
Presented by the Worthington Garden Club, Don Humphrey will discuss how to grow a wide variety of vegetables for nine months of the year. Cost: Free. For more information, call (614) 842-6320 or go to http://www.worthingtonlibraries.org/calendar/2011-10-20/new-directions-for-suburban-gardens.

**OEFFA Pre-Conference: Slow Money for Ohio? Financing the Local Food System**
Friday, February 17, 2012 — 10 a.m. - 4 p.m.
Granville High School and Middle School
248 New Burg St, Granville, OH
Slow Money Alliance founder and chairman Woody Tasch and a panel of experts will look at the challenges of capitalizing the local food economy and discuss successful strategies to nurture sustainable food systems and businesses. Cost: $45 members, $55 non-members. For more information, call (614) 421-2022 or go to http://www.oeffa.org/conference2012.php.

**OEFFA Pre-Conference: No Till, No Drill, No Problem: Integrating No-Till Methods into Organic Production Systems**
Friday, February 17, 2012 — 10 a.m. - 4 p.m.
Granville High School and Middle School
248 New Burg St, Granville, OH
Jeff Moyer, Director of Farm Operations at the Rodale Institute, will discuss practical ways to build soil fertility and tilth, suppress weeds, and manage cover crop rotations. Cost: $45 members, $55 non-members. For more information, call (614) 421-2022 or go to http://www.oeffa.org/conference2012.php.

**OEFFA’s Annual Conference: Sowing the Seeds of Our Food Sovereignty**
Saturday, February 18-Sunday, February 19
Granville High School and Middle School
248 New Burg St, Granville, OH
OEFFA’s 33rd annual conference will feature more than 70 workshops, local and organic meals, kids’ conference, childcare, trade show, and keynote speakers Woody Tasch and Andrew Kimbrell. Cost: $565-$190. For more information, call (614) 421-2022 or go to http://www.oeffa.org/conference2012.php.

**Conservation + Community = Together 4 Life**
Monday, February 27 — March 28
Hyatt Regency
Columbus, OH
Organized by the Ohio Federation of Soil and Water Conservation Districts and the Ohio Department of Natural Resources’ Division of Soil and Water Resources. For more information, email mindybankey@ofswcd.org or go to http://www.ofswcd.org.

**Exploring the Small Farm Dream**
Monday, March 5-Monday, March 26 — 6-9 p.m.
Boston Township, OH
This four-session course will help you set personal and farming goals, assess available resources, determine if farming as a business is right for you, and develop an action plan to guide next steps. For more information, go to http://www.cvcountryside.org/farmers/exploringthesmallfarmdream.php.

**2012 Southwest Ohio Small Farm Conference and Trade Show**
Friday, March 9-Saturday, March 10
Wilmington College
1870 Quaker Way, Wilmington, OH
This event will include a trade show and more than 30 seminars on aquaculture, farm management, pastured livestock, horticulture, and organic production. For more information, call (937) 382-0901, email nye.1@osu.edu, or go to http://Clinton.osu.edu/events/2012-small-farm-conference-and-trade-show.

**2012 Ohio Farmers’ Market Conference**
Friday, March 9-Saturday, March 10
Nationwide and Ohio Farm Bureau 4-H Center
2201 Fred Taylor Dr., Columbus, OH
For more information, go to http://ohiofarmersmarkets.osu.edu.

**New Directions for Suburban Gardens**
Thursday, March 15 — 7-9 pm
Griswold Center
777 High St., Worthington, OH

**Permaculture Design Certificate Course**
Sunday, March 18-Sunday, March 25
13262 Liars Corners Rd., Millfield, OH
This intensive course is designed to provide participants with a practical understanding of the composting process and the means to address operational issues involved in the production of compost at large scale facilities. Cost: $175-$225. For more information, call (330) 202-3533, email compost@ohiofarmersmarkets.org or go to http://www.oeffa.org.

**2012 Ohio Compost Operator Education Course**
Wednesday, March 21-Thursday, March 22
Shisler Center
1680 Madison Ave., Wooster, OH
This course is designed to help individuals gain a working knowledge of the composting process and the means to address operational issues involved in the production of compost at large scale facilities. Cost: $175-$225. For more information, call (330) 202-3533, email compost@ohiofarmersmarkets.org or go to http://www.oeffa.org/conference2012.php.

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Welcome New OEFFA Members

Business
Bob Jones, The Chef’s Garden
Phyllis Duncan & Greg Trotter, Granny Babe Farms
Women Farm

Family Farm
Levi Beiler
Craig Chronister, Now & Eve Coyote Farm
Keith Dailey, Pennypinch Organic Farm
Double R. Poultry
James King & Jamie Doyle, Woodside Farm
Norman & Greta Duling
Kim & Cathy Fisher
Samuel Fisher, Sunny Ridge Produce
Michael Grim
Boyd & Jeri Hastings, Morning View Farm
Dennis Headings, New Hope Farm
Leonard Headings, Pleasant Ridge Farm
Monroe & Lydia Hershberger, Triple R Farm
Cephas Hershberger
Mervin Hershberger, Walzoe Lane Acres
Armanda Brunicardi & Brad Hively, La Vigna Estate Winery
Aldine Hostetler
Ben & Joanne Hostetler
Jamie Hostetler
Kurt Hostetler, Quark Organics, LLC
Eric Jennings, Martha Jennings Farms
Oliver Knox, Hickory Bluffs
Darrell Kropf, Spring Brook Farm
Brandon Lyon, RanWyn, LLC
Glen & Velda Mast, Pine Meadow Farm
Cheryl McClure, Barnettte Foods Creme, LLC
Dennis Miller, Sourcide Farms
Michael Pratt, Organic Vision
Sandy Ridge Organic Layers
Teena & Brad Rose
Brano Rosenblath, Grocer Farm
Fremman & Laura Schwock
Shaded Pine Farms
Henry Troyer
Elmer Ulrich, Sunny Ridge Organics
Adam Wagner, Dreyer Meadows
Ryan Weaver, Wind in the Willows

Individual
M. Amylee
Catherine Astalos
Kathryn Benman
Tracy Boon
Johann Buck
Steve Cabral
Michael Clark
Sandra Diller
Angela Dutiewicz
Patti Flynn
David & Bryan Glett
Larry Hall
Chalow Kenney
Lou Lax
Gregg Lustig
Kathleen Markey
Shirley Olson
David Smithsonian
Carol Stadden
Chesler Stewart
Curtis Steinzig
Monique Teissier
Russell Vergin
Tricia Wagner
Sarah Williamson
Jim Withnell
Jane Xuco

Student
Meghan Henshall
Margaret Higby
Dana Littig
Miguel Martinez

Welcome New OEFFA Members

as of 12/8/2011

OEFFA WELCOMES NEW STAFF

Steve Cabral
OEFFA is excited to welcome Steve Cabral as our new Certification Program Assistant. Steve is a recent graduate of Denison University in Granville, Ohio where he studied Environmental Studies, Spanish, and Studio Art. As part of his coursework, Steve prepared a presentation on the history of the organic movement, and even worked sustainable agriculture into an art project. He worked as an intern on Flying J Farm and in the OEFFA Certification office in 2010. In his spare time, Steve enjoys playing basketball and wearing funny hats.

Un-Classified Ads

Students Wanted: New Sustainable Agriculture Program at Lorain County Community College. Explore careers in agriculture and contribute to local food production through on-farm experiences. A collaboration with OSU Agriculture Technical Institute and the New Agrarian Center. Go to www.lorainccc.edu/sustain or call Ruby in Lorain Co. at (440) 366-7222.

Farmer Wanted: Hiram Farm Living and Learning Community has a full-time position available for an experienced farm manager. Salary is commensurate with experience. Send resumes to PO Box 157, Hiram, OH 44234. Call Deanne in Portage Co. at (330) 569-3441.

Farmers Wanted: Two full-time experienced helpers sought by successful, diversified organic fruit and vegetable farm that operates a 1000+ member CSA in the Pittsburg, PA area. Two to 3 years experience desired. Salary/benefits commensurate with experience. Go to www.kretschmannfarm.com or email don@kretschmannfarm.com.

Farmers Wanted: Franklin Park Conservatory and Botanical Gardens Farmers’ Market is seeking vendors for the 2012 market season. Informational meetings will be held Feb. 1 at 6 p.m. and Feb. 4 at 11 a.m. Contact Leslie in Franklin Co. at (614) 645-1535 or lmarkworth@fpconservatory.org.

OEFFA Welcomes New Staff

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OEFFA News Winter 2012
Get Ready for Spring with OEFFA's Good Earth Guide and Apprenticeship Program

Create or Update Your Good Earth Guide Listing Today!

The Good Earth Guide is a directory of OEFFA member farms and businesses, making it a great place for farmers, gardeners, businesses, and local food consumers to find each other.

In 2011, the 60 page guide included information on more than 300 farms and businesses that sell directly to the public, including more than 150 certified organic farms and businesses and more than 70 community supported agriculture (CSA) programs.

The directory identifies sources for locally grown vegetables; fruits; herbs; honey; maple syrup; dairy products; grass-fed beef, pork, and lamb; free-range chicken and eggs; fiber; flour and grains; cut flowers; plants; hay and straw; seed and feed, and other local farm products.

Each farm listing includes name and contact information, products sold, a farm description, and whether the farm is certified organic. Both the print and online versions include tools that make it easy to search the listings for a specific product, farm, or farmer, by county, or by sales method. Additionally, the online version includes locations and maps for where the farm's products are sold.

Farms and businesses need to update or create a new listing by March 15 to ensure inclusion in the 2012 print directory. Profiles that have not been updated in more than two years will be deleted to ensure the accuracy of the guide.

Find local foods, update your listing, or create a new listing at http://www.oeffa.org/search- geg.php. Contact Renee Hunt at (614) 421-2022 Ext. 205 or renee@oeffa.org with any questions or to request a form to create or update your listing by mail.

OEFFA members receive a free print copy. Non-members may purchase them for $7.50 each at http://www.oeffa.org/oeffastore.php.

Linking Green Thumbs with Green Hands

OEFFA encourages you to consider our Farm Apprentice Program, where host farms and apprentice farmers can connect. Pre-planting season is an excellent time to consider listing your facility as a host farm. Many young people eagerly await the chance to learn from experienced growers, and alleviate some of your work load.

To create an apprentice or host farm profile, go to www.oeffa.org. Host farms simply create a listing through the “Good Earth Guide,” then create a profile in the “Apprenticeship Program,” both of which have links on the home page. Apprentice applicants can create a profile through the “Apprenticeship Program” link, and approved profiles will be posted for viewing only by registered host farms. Contact Michelle Gregg at (614) 421-2022 Ext. 204 or michelle@oeffa.org for assistance or to find out more.