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OEFFA'S 2012 CONFERENCE KEYNOTE SPEAKERS TO BRING FOCUS ON FOOD SOVEREIGNTY

Sowing the Seeds of Our Food Sovereignty is the theme of OEFFA's 33rd annual conference, February 18-19 in Granville, Ohio. Keynote speakers **Woody Tasch** and **Andrew Kimbrell**, who are both challenging our current industrial food structure, will motivate and instruct.

Slow Money is guided by six principles that the alliance believes will lead to a healthier food system for farmers, consumers, the environment, and communities. Its founders and advisors are an impressive list of who's who in the sustainable food movement, including Fred Kirschenmann, Ben Cohen of Ben and Jerry's, Eliot Coleman, Joan Dye Gussow, and George Simeon of Organic Valley.

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*.

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"This is the path toward a financial system that serves people and place as much as it serves industry sectors and markets," wrote Tasch. "Slow money is for nurture capitalists."

The Slow Money Alliance is bringing people together around a new 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. It is premised on the alliance between the people who produce food and the people who consume food.

Since 2010, local Slow Money groups have emerged in more than a dozen places around the country. Some are hosting local entrepreneur showcases and many have begun investing.

"It's everything from small and mid-sized organic farms to local food processing to slow food restaurants," Tasch told *Utne Reader*. "And it's organic brands. That covers a lot of territory but there is also the question of farms running on a community supported agriculture model and farmer's markets. Traditionally these wouldn't be thought of as investment opportunities."



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41 Croswell Rd., Columbus OH 43214 (614) 421-2022 www.oeffa.orgFacebook: www.oeffa.org/facebook Twitter: www.twitter.com/oeffa**Carol Goland**, Executive Director
(614) 421-2022 ext. 202, cgoland@oeffa.org

OEFFA Education Program

Renee Hunt, Program Director
(614) 421-2022 ext. 205, renee@oeffa.org**Michelle Gregg**, Sustainable Agriculture Coordinator
(614) 421-2022 ext. 204, michelle@oeffa.org**Lauren Ketcham**, Communications and Membership Services Coordinator
(614) 421-2022 ext. 203, lauren@oeffa.org or newsletter@oeffa.org**MacKenzie Bailey**, Policy Program Coordinator
(614) 262-2022 ext. 208, mackenzie@oeffa.org**Laura Wies**, Special Projects
(614) 421-2022 ext. 206, laura@oeffa.org**Sean McGovern**, SARE Outreach Specialist
(614) 306-6422, outreach@sare.org

OEFFA Certification Program

Lexie Stoia, Program Manager
(614) 262-2022 ext. 221, lexie@oeffa.org**Rose Smith**, Livestock Specialist
(614) 262-2022 ext. 224, rose@oeffa.org**Andy Hupp**, Materials Reviewer
(614) 262-2022 ext. 225, andy@oeffa.org or materialsreview@oeffa.org**Kate Schmidt**, Compliance Coordinator
(614) 262-2022 ext. 223, kate@oeffa.org**Kelli Natale**, Program Assistant
(614) 262-2022 ext. 222, kelli@oeffa.org**Erin Kanuckel**, Program Assistant
(614) 262-2022 ext. 226, erin@oeffa.org

Business Office

Carol Cameron, Accountant
(614) 421-2022 ext. 201, ccameron@oeffa.org**Diana Webster**, Bookkeeper
(614) 421-2022 ext. 201, diana@oeffa.orgNewsletter Editor: **Lauren Ketcham**Graphic Design: **Philip Marr**

The Ohio Ecological Food and Farm Association news is published quarterly as part of the educational mission of OEFFA, a nonprofit organization for farmers, gardeners and citizens interested in ecological agriculture and creating a sustainable alternative food system.

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

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OEFFA Chapter Contacts www.oeffa.org/chapters

Athens Chapter

Athens, Hocking, Perry, Morgan, Washington, Meigs, and Vinton counties
Angie Starline, President, (740) 517-1032, starlineorganics@live.com

Capital Chapter

Franklin County area
Lisa Large, President, (614) 878-7324, lisalarge56@yahoo.com

Grain Growers Chapter

Statewide
Michelle Gregg, President, (740) 507-1064, michelledgregg@gmail.com

Heart of Ohio Chapter

Knox, Licking, and Delaware counties
Trish Mumme, President, (740) 924-4331, gardenpatchproduce@earthlink.net

Lake Effect Chapter

Ashtabula, Cuyahoga, Geauga, and Lake counties
Jo Schaefer, President, (440) 255-6284, jooio1@aol.com

Little Miami Chapter

Champaign, Clark, Clermont, Clinton, and Warren counties
Jeff Harris, President, (937) 486-2403, jeffreydharris.organic@yahoo.com

MOON (Miami/Oxford Organic Network) Chapter

Butler, Preble, and Warren counties
Harv Roehling, President, (513) 756-9272, locustrun@nuvox.net

OK River Valley Chapter

Brown and Adams counties, OH / Mason and Robertson counties, KY
Julie Kline, President, (937) 392-1543, jkparsnip@yahoo.com

Real FOOD (Farmers of Organic Delicacies) Chapter

Ashland, Holmes, Lorain, Medina, Stark, Summit, and Wayne counties
Monica Bongue, President, (330) 465-1399, muddyforkfarm@gmail.com

Southwest Ohio Chapter

Hamilton and Clermont counties
Melinda O'Briant, President, (513) 561-7400, mjobriant@netzero.com

OEFFA Members Meeting:

Learn More About Sustainable Agriculture Policy and How to Get Involved

Ask and you shall receive! In our 2010 member survey, our members said OEFFA's top priority should be policy work. And just a year later, at the OEFFA fall members' meeting and potluck, we'll kick off that increased effort with a new staff person and training, action, and fun!

Join fellow OEFFA members, board, and staff, including our new policy coordinator, MacKenzie Bailey, on Saturday, November 12, at the OEFFA office. Learn about the 2012 Farm Bill process, help us understand the policy issues you care about, gain skills to become successful advocates for sustainable and organic agriculture, and participate in a direct action opportunity.

Bring a dish to share, and your plate, utensils, and beverage container. We'll start at 10:30 a.m., break for a potluck lunch (always the best part of any OEFFA gathering!) about noon, and end around 2:30 p.m. OEFFA is located at 41 Croswell Rd. in Columbus, Ohio. For more information, or directions, call (614) 421-2022 or email oeffa@oeffa.org.



While touring Perry Clutts' certified organic dairy this fall as part of OEFFA's 2011 farm tour series, the phrase, "Farms=Food" continuously scrolled across my mind. I watched hundreds of cows happily munching on grass with several long rows of wrapped silage in view behind the dairy. Across the farm, chickens tended calf pens and turkeys chased our group towards rows of compost. I'm not usually a chocolate milk drinker, but I enjoyed it more than ever on that day.

Farms=Food is a simple equation made up of many factors. For more than 30 years, OEFFA has proven that a truly enlightened organization is neither a trade association nor a consumer rights group. It is one that approaches agriculture holistically, with members and professionals who care about the economic, ecological, political, and social impact of agriculture on the families and communities that produce food and on the rest of us who eat food.

This season, spend some time exploring OEFFA's website to learn how you can be part of the Farms=Food equation. Whether you are an experienced grower or running a commissary from your kitchen, OEFFA's website provides easy access to producer and certification resources, events, political updates and action alerts, networking resources, and the opportunity for powerful collective action.

I'll see you at the November members' meeting and the conference.

Darren Malhame
Board President



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

OEFFA CONFERENCE 2011

(continued from pg. 1)

Tasch's background is steeped in sustainable investing. For 10 years, Tasch was chairman of Investors' Circle, a network of angel investors, social purpose funds and foundations that has invested \$133 million in 200 early stage sustainability businesses and venture funds since 1992. During much of the 1990s, Tasch was 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.

Kimbrell is founder and executive director of the Center for Food Safety (CFS) and the International Center for Technology Assessment (CTA). He is one of the country's leading environmental attorneys, and an author of numerous books and articles on environment, technology and society, and food issues.

The Center for Food Safety's mission is to protect human health and the environment by promoting organic and sustainable agriculture and opposing the use of harmful food production technologies. CFS has taken a lead role in fighting the deregulation of genetically engineered (GE) crops.

In response to the USDA's unrestricted approval of GE Roundup Ready alfalfa, Kimbrell said the USDA has become "a rogue agency in its regulation of biotech crops and its decision to appease the few companies who seek to benefit from this technology comes despite increasing evidence that GE alfalfa will threaten the rights of farmers and consumers, as well as damage the environment."

GE crops, such as alfalfa, threaten to contaminate organic and conventional non-GE crops through pollen drift, storage, transportation, and processing.

"What we constantly see is a failure of the media and of policymakers to really say, 'The problem here is industrial agriculture,'" Kimbrell told *Organic Connections*. "They want us to see these events as scary isolated incidents instead of indicators of how dangerous and unsustainable our industrial food system has become. The sleight of hand is to try to treat each incident in its own isolation and not understand that they're all connected to the larger systemic failures and problems of industrial agriculture."

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 on law, technology, social, and psychological issues have also appeared in numerous law reviews, technology journals, magazines, and newspapers across the country, and he has been featured in many 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-U.K.*

Fracking Legislation Introduced in Ohio

Gas drilling has surged across the country over the past few years due to technological advances that include hydraulic fracturing, known as “fracking,” in which drillers pump millions of gallons of water, sand, and chemicals underground to release trapped deposits of natural gas.

Increasingly, gas companies are eyeing Ohio’s Utica and Marcellus shale formations. Ohioans have reason to be concerned about this gas boom. In neighboring Pennsylvania—where one-quarter of the state is under lease—streams have been polluted with fracking “brine,” spills and blowouts have contaminated groundwater, and wells have been hurriedly built using substandard construction, cementing, and drilling practices.

Making matters worse, gas companies are exempt from federal laws protecting water supplies, leaving it up to states to decide what sort of regulations are needed to protect ground and surface water, and whether companies must disclose the names and concentrations of chemicals used in the process.

This September, Senator Michael Skindell (D-Lakewood) introduced two bills designed to help address the risks of fracking in Ohio.

SB 213 would establish a moratorium on fracking until the U.S. Environmental Protection Agency (EPA) publishes a report with results on the relationship of fracking to drinking water contamination and the Ohio Division of Oil and Gas Resources Management issues a report analyzing how Ohio’s regulations address issues raised in the EPA report.

SB 212 would establish several requirements governing fracking. The bill would require baseline surface and ground water testing before well drilling could begin, and then allow state officials to enter leased land to sample water and fluids used in the fracking process. It would also require drillers to pay a five percent royalty on each well; funds would be deposited into a Clean Water Restoration Fund, where they could be used to remediate water supplies adversely affected by fracking. Finally, the bill would require companies to disclose where and how waste water will be disposed of, and supply a complete listing of all chemicals used to stimulate the well.

Earlier this summer, OEFFA’s Board of Directors adopted a position on fracking. They write, “High input and environmentally risky hydro-chemical fracturing of deeply buried natural gas deposits are inconsistent with OEFFA’s fundamental ethic of stewardship,” noting that “short-term financial gain shouldn’t come at the expense of our natural resources, the integrity of our farmland and food, our ability to continue farming, or the health of our communities.”

The statement concludes, “For these reasons OEFFA supports a moratorium on issuing any additional federal, state, or local permits allowing for horizontal hydraulic fracturing in Ohio until the ongoing U.S. EPA study of its safety is complete. We further support federal legislation that will remove the exemption to the Safe Drinking Water Act for fracking and call for the disclosure and monitoring of the chemicals and materials used in the process.”

LIVESTOCK STANDARDS TAKE EFFECT PROBLEMS WITH INDUSTRIAL AGRICULTURE REMAIN

The new standards developed by the Ohio Livestock Care Standards Board (LCSB) became effective September 29. The rules apply to all owners of alpaca, beef and dairy cows, goats, horses, llamas, swine, chickens, turkeys, sheep, and veal calves in the state.

There has been much recent media attention touting these “sweeping” new regulations, but with all sides declaring victory, Ohioans may think all the problems of industrial agriculture have been resolved. Unfortunately, as usual, the devil is in the details.

The new standards do require some significant changes, including banning tail docking in dairy cattle and prohibiting veal calf tethering except under very limited circumstances. And, thanks to the dedicated commitment of the LCSB and the Ohio Department of Agriculture to welcome all sides to the table, the new standards protect the interests of small-scale, organic, and sustainable farmers. These are important achievements.

However, the standards do not address numerous issues at the heart of consumer concerns with today’s animal agriculture industry. The routine use of antibiotics and indoor confinement are examples of standard practices associated with industrial agriculture not addressed by the new standards, which will continue to remain commonplace.

Additionally, some of the reforms in the standards have been mischaracterized or overstated by the media and proponents.

For example, the *Columbus Dispatch* reported that veal crates would be eliminated in 2018. However, individual pens may still be used for the first 10 weeks of life. Since bob veal are generally marketed at three weeks of age, calves may still spend most, if not all, of their lives in individual pens.

And, although animal welfare representatives claim the regulations “prohibit new egg operations from confining laying hens in cages” and place a “moratorium on the construction of new battery cage facilities,” the standards grandfather in existing poultry farms in perpetuity, allowing them to expand using conventional battery cage systems. For new facilities, cages are still permitted, but they must be “enriched” with some feature, such as a perch. In either case, these cages must only provide 67 square inches per bird, two-thirds the size of a standard sheet of notebook paper.

Although the new standards help establish a minimum bar for the treatment of livestock, Ohioans who want confinement-free meat, dairy, and eggs must still seek them out from alternative sources, including farmers markets, and select restaurants and grocery stores. Certified organic products require farmers to emphasize preventive health care and accommodate an animal’s natural nutritional and behavioral requirements, which include year-round outdoor access and documented, inspected access to pasture for a minimum of 120 days a year.

Find Out More

Read the standards: <http://1.usa.gov/mSSvG1>

Access printable guidebooks and factsheets for producers:

<http://www.agri.ohio.gov/LivestockCareStandards/>

Learn more about the LCSB and OEFFA’s involvement in the process:

http://www.oeffa.org/farmpolicy_olcsb.php





GROWING GARLIC IN OHIO

By Kevin Eigel

When I started farming 11 years ago, I didn't have much experience growing garlic. The first year I bought 25 pounds of hardneck garlic seed stock from a large seed company, followed their instructions, and was surprised at how well it did and how easy it was to grow. A friend who cooked with some of this first year garlic said to me, "This is the best garlic I have ever seen. You should just forget about everything else and grow garlic." I didn't totally take his advice but I did save most of the first year's crop and planted it all back for the second year. For the next eight years, I planted lots of garlic each year, trying out different varieties and different techniques. Here is what I learned about the best way to grow garlic in Ohio:

- » In Ohio (Zone 5), garlic should be planted in the autumn sometime between the last weeks of October and the first weeks of November.
- » Just prior to planting, break apart each head into individual cloves, leaving on the outer skin.
- » Prepare the bed where you will plant garlic by loosening the soil, and adding abundant organic matter (compost or aged manure). You may also want to add some fertilizer, such as dried chicken manure, and work all of this in. Garlic doesn't like wet feet, so it is best to have a raised bed.
- » Plant the garlic in rows 8-12 inches apart, with 8-10 inches between each clove. The cloves should be pushed into the soil, root down, 2-3 inches deep. They can be planted in a wide bed with three or four rows per bed, or in individual rows.
- » After planting, cover the bed with a weed-free mulch, like straw, about 3 inches deep. This will greatly reduce weeds and keep the bed moist in the spring. The garlic will put down roots over the winter and emerge through the mulch about mid-March.
- » If the soil dries out during the time when garlic is growing vigorously (March-June), it should be watered. However, it should be allowed to dry out during the last few weeks before it is harvested (end of June-early July).
- » Hardneck varieties will grow a "scape" or seedpod. Cut off the scape once it emerges, so the plant can put its energy into developing large bulbs. The scapes are also great to eat or sell.
- » Harvest the garlic when half of the leaves have turned brown. Let the bulbs dry and cure for several weeks with the vegetative tops still on in a place out of the sun and with good air circulation. The garlic is then ready to eat, or to sell. It can be stored for five to seven months in a cool dry place.

Kevin Eigel owns and operates Just This Farm in Galloway, Ohio and owns Ecohouse, a company focused on renewable energy and energy efficiency (www.ecohouseohio.com). Eigel can be reached at kevineigel@gmail.com.



Puttin' Up The Autumn Harvest

By Rachel Tayse Baillieul

The growing season is winding down. Many homesteaders have a pantry lined with jars of preserves at this time of year, but there is work yet to do. Read on for tried and true ways to put up the last ripening vegetables.

Cabbage—If you are growing heads of cabbage, the best way to keep them fresh is to leave them in the ground. Bury the plants in straw and simply slice cabbage off the stem throughout the year as needed. If you purchase cabbage for canning, consider making it into kraut. Whole heads keeps fresh wrapped in plastic at refrigerator temperature for weeks on end.

Potatoes—Storing potatoes long-term requires a careful mix of moderate humidity and cool-but-not-freezing temperatures. Traditionally, unwashed tubers were stored in a root cellar dug into the ground. Having no such cave-like place in your abode, try to approximate the conditions. Give potatoes plenty of room for air to circulate, layered with straw either in wooden crates or boxes, and keep them dark so they do not sprout. Potatoes can also be mashed and frozen (use lots of butterfat for best results) or pressure canned.

Beets—Beets thrive in cool, high-moisture storage. Snip off the leaves and layer in damp sand, sawdust, or peat moss. Store in a tightly lidded container to retain moisture, adding water as necessary. Pickling is a favorite way to store beets for up to 12 months.

Carrots—Store carrots similarly to beets. Both can be layered in a hole in the ground with straw.

Green Tomatoes—At this time of year, all gardeners suffer the tragedy of green globes still left on the vine. Before the first frost, pick them. Sometimes green tomatoes can be convinced to ripen by placing them in a warm sunny spot or by storing them in a bag with an apple. Cooked green tomatoes can be made into jam or relish and canned. A quick internet search yields thousands of recipes for fried green tomatoes, green tomato pie, and other interesting ideas using these un-ripe, but still exceptionally nutritious, fruits.

Herbs—Savor garden fresh herbs year round by saucing and canning them as pesto, hanging them upside down in a airy place to replenish your spice jars, freezing leaves in ice cube trays, or moving the plants to a sunny spot inside. Some herbs, such as oregano, thyme, parsley, and mint are perennials which can be clipped and added to dishes until deep winter.

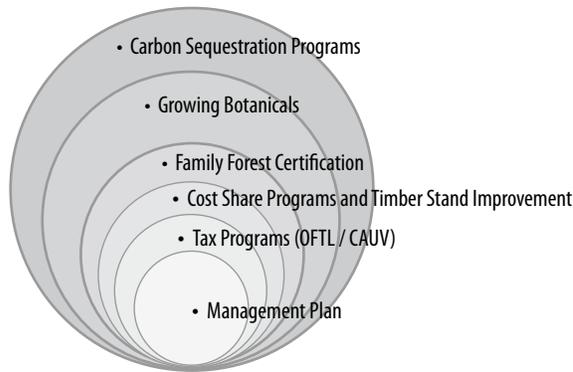
Pumpkins and Hard Winter Squash—Firm-fleshed and unblemished acorn, butternut, and hubbard squash and pumpkins all store well in cellar conditions of 50 degrees or below and 50-75 percent humidity. Check stored squash occasionally and remove any with signs of rot.

May your pantry outlast your hunger!

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 <http://www.houndsinthekitchen.com>.

A Stacked Incentives Approach to Managing Your Woods

By Susi Rankis and Tanner Filyaw



Government agencies and non-profit organizations are increasingly realizing that landowners struggle with proper management of their woodlands. As a result, many incentive programs and cost-share opportunities have been created to help combat the fact that less than four percent of private woodlands in Ohio are sustainably managed.

Management can feel overwhelming, particularly when you begin adding up the costs you will incur and the time you will spend in the woods. Understanding how a “stacked incentives” approach can benefit you is key. The first step you will need to take is developing a management plan. This will help you build up to the next step, and the next.

Think about what you want out of your woods. What are your goals? Do you want to remove weedy tree species so that your higher value trees grow bigger and better? Do you want to reduce the tax rate? Do you want to promote wildlife habitat? Are you interested in sequestering carbon dioxide? How about growing understory plants, or mushrooms to sell at the farmers market? You may be interested in several, or all of these things. The goals you set for your woods will help determine your management plan, and ultimately what types of incentives you can take part in to help you manage for the future.

Next, call the Department of Natural Resources Division of Forestry at (614) 265-6694 and get in touch with your local forester. They will be able to offer you initial guidance and can help you learn about programs or services in your region that incentivize sustainable forest management. They can also tell you more about Ohio Forest Tax Law (OFTL), a landowner incentive program which will reduce your tax rate 50 percent upon enrollment, and The American Tree Farm program, which designates your farm as a certified family forest.

Once you have a plan in place, contact your local Soil and Water Conservation District to learn about additional cost-share opportunities that may be available to you through the Farm Bill. Rural Action can send you a copy of their woodland owner’s tool kit that will introduce you to a number of programs including the Appalachian Carbon Partnership, a carbon sequestration program that pays landowners for storing carbon dioxide in their trees, as well as opportunities to earn income by growing high profit forest botanicals like American ginseng and goldenseal. Many strategies can be used together to help you diversify income on the farm and sustainably manage your land for generations to come.

Susi Rankis is the Sustainable Forestry Administrator and Tanner Filyaw is the Forest Botanicals Specialist with Rural Action, a community based nonprofit organization (www.ruralaction.org). They can be reached at (740) 767-4938, susi@ruralaction.org, or tanner@ruralaction.org.

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Plaintiffs Defend Right to Protect Themselves From Monsanto Patents

The 83 family farmers, businesses, and organizations, including OEFFA, challenging Monsanto’s patents on genetically engineered (GE) seed filed papers in federal court on August 11 defending their right to seek legal protection from the threat of being sued by Monsanto for patent infringement should they ever become contaminated by the company’s GE seed. The filings were in response to a motion filed by Monsanto in mid-July to have the case dismissed.

“On behalf of plaintiffs in Ohio and elsewhere who fear being sued for patent infringement, our attorney gave Monsanto the opportunity to state unequivocally that they would not sue,” said Carol Goland, OEFFA’s Executive Director. “Instead, Monsanto’s response was to try to deny our right to receive legal protection from the courts.”

Several plaintiffs submitted declarations to the court describing their personal experiences with the risk of contamination. Twelve agricultural organizations also filed a friend-of-the-court *amicus* brief describing some of the harmful effects of GE seed and how easily GE seed and crops can contaminate a farmer’s land.

SMALL FARMS *create* MORE JOBS

By Gene Logsdon

All the talk about creating jobs strikes me as another example of how so many of us sneakily drink one way and piously vote another. Oh, how we voice our concern, how much we pretend to support more jobs, but we go right on conducting real business on the basis of replacing human workers with machines every time we can. And hoping no one comes along and takes our job away from us. All the ways being proposed to increase jobs right now are the same old methods that sort of work or sort of don't work, but which do not face the real cause of the dilemma. The awful truth is that we have created an economy that can't afford people to do the work and so every year there are fewer meaningful jobs and more pretend jobs. Pretend jobs require pretend money. We are capitalizing costs on money interest not on human interest.

Nowhere is this truer than in farming. We boast about how many people one farmer feeds—155 is the latest number I think—as if that kind of efficiency is a sign of progress. I don't hear a single business person or government official pointing out that if the whole economy of the common good is considered, one farmer feeding 155 people is not a sign of true profitability but of gross and unsustainable inefficiency.

You can quibble with me on exact numbers, but modern machinery and technology makes it possible for one farmer to grow about 5,000 acres of corn with one employee. One almost humorous example of this is how tractors can now guide themselves across unbroken acres of land without human help although a driver is still necessary to turn the tractor at the end of the field. That will soon not be necessary either, I'm told, and so one more "problem" will be avoided: how to stay awake in the tractor.

Let us say that the 5,000 acre corn farmer must spend \$800 an acre to put that crop out. Again you can quibble over the exact numbers but he has about four million dollars tied up in the crop before he harvests one ear of corn. The cost could be more or less than that depending on what he paid for fertilizer, or what he pays his employee, or what he pays in rent or interest on investment. But four million is close enough and by the time that corn is dried, stored, and transported half way across the country to feed factory hogs and chickens, who knows how much more cost is involved including the attendant pollution. And this farmer is being subsidized heftily by the taxpayer. If the corn is used to make ethanol, which is subsidized to high heaven too, and then fed to cars while poor people go hungry, the true cost to society becomes incalculable.

On the other hand, it is still quite possible for a small farmer to make a living on 300 acres of land, of which about 30 acres will go to corn to feed livestock. A generation or two ago, corn could be planted with rather primitive machinery and harvested mostly by hand. My father did it with family help and we certainly didn't think we were suffering any. Corn on such farms is fed right there to make milk, meat, and eggs. No transportation costs except from the back 40 to the barn are involved. Or let the pigs "hog off" the corn for zero harvest and transportation costs.

You get the point even if my figures aren't perfectly accurate. The 5,000 acres of industrial corn, which is employing two people, could be providing jobs and a home for about 17 family farmers and their families. Run all the figures and all the farmland out to a logical mathematical conclusion and the number of new jobs created by restructuring agriculture is unbelievably awesome. There are about 90 million acres in corn this year. That would make 300,000 family farms of 300 acres each. That means 600,000 parents would be fully employed, and let us say two teenagers who are trying desperately right now to find part time jobs—a total of 1,200,000 new jobs. If we take into account industrial soybean, wheat, and cotton acreages as well and divide all that land into 300 acre family farms, the number of new jobs created rockets to somewhere in the three to five million range.

If you say that a family can't make a living on 300 acres, I beg to differ. Two of my closest friends, Steve and Pat Gamby, do it with an organic dairy farm. Two other good friends, Andy Reinhart and Jan Dawson, do it on about two acres with organic vegetables, fruit, and flowers.

Part of the reason, maybe most of the reason, why farmers' markets and local foods are enjoying such a renaissance is because they are creating new jobs the right way. All government really has to do is provide a level playing field where small intensive farming can compete fairly with large, heavily-subsidized, industrial farming and then stand back. You will see a real agricultural revolution take place: more good food and a more stable society at a lesser overall cost.

Gene Logsdon is the author of numerous books and magazine articles and writes for the blog, The Contrary Farmer. He farms in Wyandot County, Ohio.

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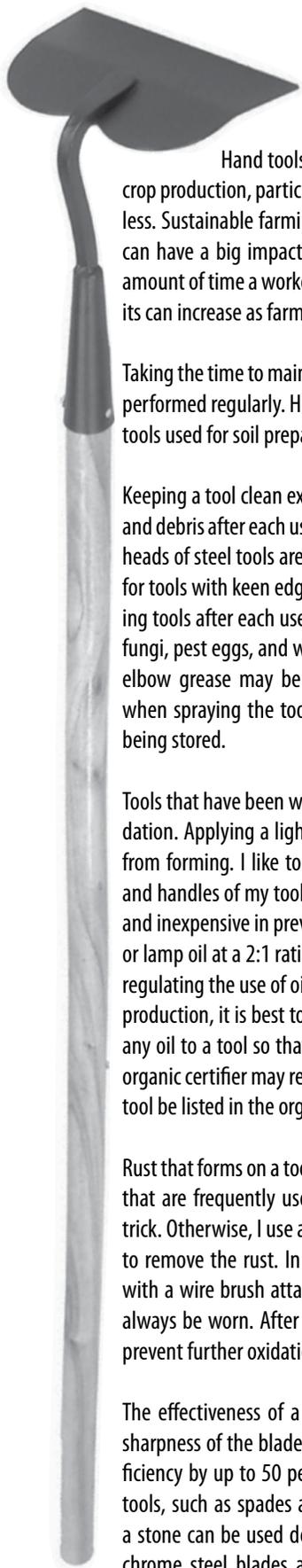
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It's a Long Row to Hoe: Maintaining Hand Tools

By Andy Pressman

Hand tools play a critical role in small-scale intensive crop production, particularly for farms producing on a few acres or less. Sustainable farming at this scale is labor intensive and tools can have a big impact on a farm's bottom line. By reducing the amount of time a worker spends on a task for any given crop, profits can increase as farm expenses are reduced.

Taking the time to maintain hand tools is important and should be performed regularly. Here are a few tips on how to maintain hand tools used for soil preparation and weed cultivation.

Keeping a tool clean extends the life of the tool. By hosing off soil and debris after each use, opportunities for rust to establish on the heads of steel tools are washed away. This is especially important for tools with keen edges as rust can eat away at the edge. Cleaning tools after each use also helps prevent the spread of diseases, fungi, pest eggs, and weed seeds. A hard bristle brush and a little elbow grease may be needed to loosen deposits not removed when spraying the tool with a hose. Tools should be dry before being stored.

Tools that have been washed and dried are still susceptible to oxidation. Applying a light coat of oil to steel heads can reduce rust from forming. I like to apply boiled linseed oil to both the head and handles of my tools. Some folks find motor oil to be effective and inexpensive in preventing rust and often mix it with kerosene or lamp oil at a 2:1 ratio. Although there are no specific standards regulating the use of oil as a tool preservative for certified organic production, it is best to check with your certifier prior to applying any oil to a tool so that your certification is not jeopardized. The organic certifier may require that the use of a product applied to a tool be listed in the organic system plan.

Rust that forms on a tool can be removed in several ways. For tools that are frequently used, contact with the soil usually does the trick. Otherwise, I use a sheet of course sandpaper or a wire brush to remove the rust. In extreme situations, an electric drill fitted with a wire brush attachment works well. Eye protection should always be worn. After the rust is removed, apply a coat of oil to prevent further oxidation.

The effectiveness of a high-quality tool is dependent upon the sharpness of the blade. In some cases, a dull edge can reduce efficiency by up to 50 percent. For soil preparation and cultivation tools, such as spades and hoes, a mill file with a bastard cut or a stone can be used depending on the type of steel. Spring and chrome steel blades are easier to sharpen with a stone while forged steel blades are better sharpened with a file. Keep in mind that the harder the steel, the more likely it is to keep its edge.

When sharpening with a file, draw the cutting teeth up and over the edge so that no notches form. Sharpening with a stone also involves drawing in one direction across the tool's beveled edge.

Battered tools that have seen their share of rocky soils may need to be grinded. In these rare circumstances, electric bench grinders work well in creating exact edges quickly, but high-speed grinding heats up the steel. Overheating the steel can compromise hardness so sharp edges do not hold as long. Keeping the steel cool-to-the-touch will prevent the surface from losing its temper and can be achieved by periodically immersing the blade in water.

Andy Pressman is a Sustainable Agriculture Specialist with the National Center for Appropriate Technology and ATTRA. Portions of this article appear in ATTRA's new publication, Equipment and Tools for Small-Scale Intensive Crop Production. Pressman and his family currently live in New Hampshire and run Nomadic Farms, a biodynamic community farm. He can be reached at andyp@ncat.org.

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Thank you Amanda!

OEFFA Certification bade a fond adieu to Amanda Spuzzillo, our hard-working summer intern. She will continue her studies in Evolution, Ecology, and Physical Anthropology at Ohio State University this fall. Amanda was a great help to us and we wish her well.

NEWS BRIEFS

USDA Proposes New Animal ID Program



In August, the U.S. Department of Agriculture's (USDA) Animal and Plant Health Inspection Service (APHIS) issued a proposed rule with national identification and documentation requirements for the traceability of livestock moving interstate, designed to help the agency locate animals infected with or exposed to disease. Animals covered by the proposed rule include cattle, bison, sheep, goats, swine, horses, and poultry. The USDA initially proposed a National Animal Identification System (NAIS) in 2004, but met strong opposition from farmers and ranchers who objected to the one-size fits all approach, national registry, detailed recordkeeping requirements, and high implementation costs. The current proposed rule does allow more flexibility, relies more upon the states for its administration, and would not apply to intrastate movement of livestock. APHIS is accepting comments on the proposed rule through November 9 at <http://1.usa.gov/pVCsW8>.

Herbicide Use Continues to Grow



According to the 2010 *Agricultural Chemical Use Report* released this summer by the USDA National Agricultural Statistics Service (NASS), use of the herbicide glyphosate, commonly used in the form of Roundup in conjunction with genetically engineered (GE) Roundup Ready crops, has dramatically increased over the last several years, while the use of other even more toxic chemicals, such as atrazine, has not declined. Glyphosate use has skyrocketed to more than double the amount used just five years ago and has been linked to serious human health effects.

Codex Adopts GE Labeling Guidance Document

After 20 years of opposition, the U.S. agreed to a guidance document that allows countries to label food made with GE ingredients and avoid facing challenges from the World Trade Organization for creating trade barriers. With this decision, the U.S. joined members of the Codex Alimentarius Commission, a body created in 1963 by the United Nations to set voluntary standards for food safety and handling, in support of the guidance document, which enables countries to communicate to consumers that a food was produced using GE ingredients.



United Egg Producers Support Bill to Improve Welfare

United Egg Producers (UEP), an industry association representing 80 percent of U.S. egg producers, announced it joined the Humane Society of the United States (HSUS) to urge Congress to enact a law that will require \$4 billion in animal welfare improvements to be phased in over the next 15 to 18 years. There are more than 280 million egg-laying hens in the U.S., with over 90 percent of these confined to wire battery cages. The proposed legislation would require egg producers to provide at least 124 inches per bird, nearly double the UEP's current wel-

fare standard and the standard recently adopted by the Ohio Livestock Care Standards Board which requires cages to provide 67 square inches per bird. It would also require cage enrichments, end the practice of withholding food or water to force molting, mandate method-of-production labeling on egg cartons, and ban the sale of eggs that don't meet these conditions. The agreement between UEP and HSUS is part of a memorandum of understanding in which HSUS agreed to stop ballot measures, state legislation, litigation, and undercover investigations of laying facilities.

Food Allergies on the Rise

A new study in the journal *Pediatrics* found that food allergies in children are becoming more common and more severe. The survey of nearly 40,000 U.S. parents found that nearly eight percent of children under the age of 18 have a food allergy. The most common food allergy was peanuts, followed by milk and shellfish. Researchers also concluded that nearly 40 percent of children with food allergies have a severe reaction, including trouble breathing, swelling of the throat, and changes in blood pressure.



Number of Farmers' Markets Continues to Grow

According to the USDA's 2011 *National Farmers' Market Directory*, there were 288 farmers' markets in Ohio in 2010, up from 213 in 2009. Between 1994 and 2010, the number of farmers' markets in the U.S. has grown from 1,755 to 7,902—a 350 percent increase. Nationally, these markets generate more than \$1 billion in sales.

Rootworms Develop Resistance to Monsanto's GE Corn

Iowa State University entomologists have discovered that western corn rootworms in four Iowa fields have evolved resistance to Monsanto's GE corn, which was genetically modified to thwart the insect. It is the first time a major Midwest pest has developed resistance to a GE crop, and the discovery raises concerns that GE crops could not only lead to herbicide-resistant superweeds, but superbugs as well.



Wanted: OEFFA Board Nominees

OEFFA's Nomination Committee is now seeking nominations for board members. If you would like to make a nomination, please contact Ed Snavelly at (740) 694-8622 or curlytail_organic@msn.com. Nominations submitted by December 15 will appear in OEFFA's winter newsletter. Nominations will also be accepted from the floor on the day of the election, which will be held during the annual business meeting the weekend of the conference, February 18-19 in Granville, Ohio.



Support Funding for Soil and Water Conservation Districts

By John Hohmann

In the first half of the 20th century, nearly everyone farmed organically. But soon, compounds of lead and arsenic were sprayed to “conquer” pests, hills were denuded of trees, and deep erosion was evident around barns and across fields. Compounding this, weather in the 1930s led to the dust bowl days John Steinbeck illustrated in *The Grapes of Wrath*.

By the 1940s, the Soil and Water Conservation movement was spreading in an attempt to reverse these trends through education and technical assistance to landowners. The education efforts of Soil and Water Conservation Districts (SWCD) has taught generations of school children and the wider community the ethic of stewardship of soil and water. Tree and shrub planting programs have also been a decades long tradition; we’ve planted over 5,000 conifers and hardwoods at our farm through their nominal cost programs. Recently, rain barrels and water gardens have been promoted, in addition to their valuable consulting on cover crops, fire protection, wetlands, ponds, ditches, drainage, and stream maintenance. They’ve made innovative soil-conserving farm equipment available for farmers to try at nominal cost. Their forestry and woodlot field days teach us all how to manage our resources.

In 2009, funding was cut nearly in half for SWCDs across the state. Now, it is being cut even further. Some counties have lost their SWCD or extension services altogether. Here at home, Licking County is proposing a bond issue (one penny per day per \$100,000 property valuation) for the upcoming election to maintain these programs that benefit us all, urban and rural. A lot of our neighbors don’t know what the SWCD is or about their important work over the years. Please contact your SWCD if you still have one and find out how you can help them continue their vital work. Talk with your friends and neighbors and enlist their support of soil and water conservation. If you are a fellow Licking County resident, work to generate support for the bond issue. It would be sad to lose all the good the SWCD does over a penny a day.

John Hohmann owns and operates Clearview Farm, a diverse 217 acre farm in Pataskala, Ohio selling produce, hay, plants, eggs, and beef. He can be reached at (740) 927-8268.

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Academic Researchers Wanted

Discuss your findings with OEFFA’s diverse membership at the 2012 conference! Abstracts 200 words or less that include a title, three to five keywords, and names, affiliations, and contact information for the authors need to be submitted to michelle@oeffa.org by January 6.

Donate to OEFFA’s Conference Raffle

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

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 benefit OEFFA. For more information, contact Renee Hunt at (614) 421-2022 Ext. 205 or renee@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 training are emphasized.

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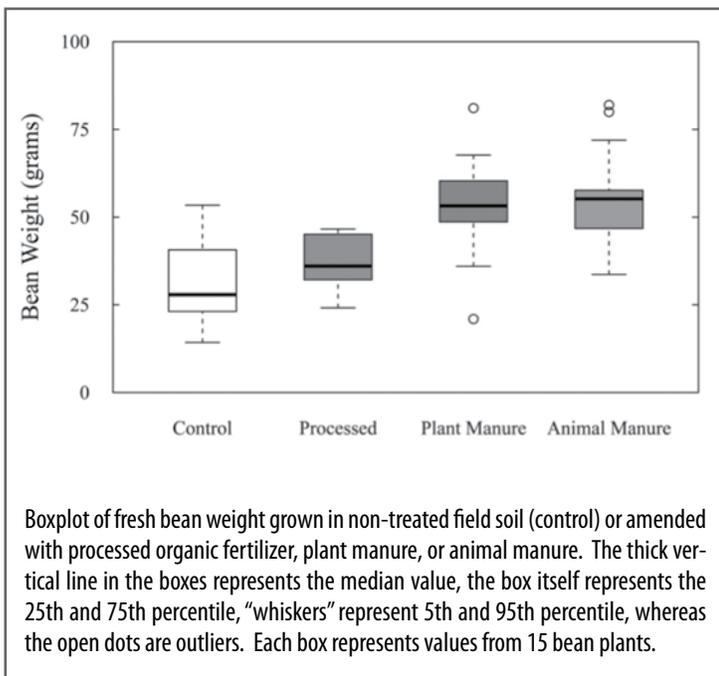
Does Organic Fertilizer Type Matter?

By Scott Fisher and Dr. Jared L. DeForest

Crop productivity and soil fertility are two of the most important factors in farming. In order to increase fertility and productivity, many organic farmers use manure or composted plant debris from various sources. However, not all composts are created equal. The amount of nutrients and carbon added to the soil from composts will vary depending on the source of the ingredients. Large amounts of compost are required to increase soil nutrients and organic matter.

For some farmers, transporting massive quantities of compost to the farm is impractical, so they use processed organic fertilizers instead. Processed fertilizers are made of organic matter that has been composted, heated, dried, and granulated. This process results in a substance that is relatively high in nutrients, but weighs considerably less due to low water and carbon content. Unfortunately, this virtually eliminates the amount of carbon added to the soil. Because of the differences in composition, composts and processed organic fertilizers may have very different effects on soil fertility and crop productivity. So far, these effects have not been adequately described by science, yet they are of critical importance to organic farmers.

We compared soil fertility and crop productivity at three organic farms with different fertilizer treatments: composted animal manure, composted plant matter, and processed organic fertilizer. The soils amended with animal manure scored the highest for almost every parameter measured, although both types of compost had greater soil carbon, nutrient holding capacity, nutrient content, and plant productivity when compared to controls. Soils amended with processed organic fertilizer showed no difference from the controls for these parameters.



Boxplot of fresh bean weight grown in non-treated field soil (control) or amended with processed organic fertilizer, plant manure, or animal manure. The thick vertical line in the boxes represents the median value, the box itself represents the 25th and 75th percentile, "whiskers" represent 5th and 95th percentile, whereas the open dots are outliers. Each box represents values from 15 bean plants.

These results emphasize the importance of adding organic matter to the soil, which is critical not only for increasing soil fertility, but for maximizing productivity. If a farmer wants to truly build the soil, organic matter must be added regularly. When processed organic fertilizers are used as the primary fertilizer, one can expect decreases in both soil organic matter and productivity. While it is preferable to add organic matter of nearly any sort to adding only processed fertilizer, the type of organic matter selected may have an effect on soil fertility and crop productivity.

Scott Fisher is a graduate student in the Master of Science Program in Environmental Studies at Ohio University and can be reached at sf333497@ohio.edu. Jared DeForest is an Assistant Professor of Soil Ecology in the Department of Environmental and Plant Biology at Ohio University and can be reached at deforest@ohio.edu.

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Farm and Business Nominations Wanted for 2012 Farm Tour Series

OEFFA's 2011 farm tour series had strong turnout, averaging 45 participants per tour. The farm tour sites showcased the diversity of Ohio's local, organic, and sustainable food systems, including the production, processing, and sales of food and other agricultural products from all across the state.

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.



MAKING SENSE OF THE NATIONAL ORGANIC PROGRAM REGULATIONS

NATIONAL ORGANIC PROGRAM (NOP)

By Michelle Gregg and Lexie Stoia

A series where OEFFA staff answers frequently asked questions and offers suggestions for working within the NOP regulations.

Reasons for Organic Certification Suspension

NOP §205.404 (c): Once certified, a production or handling operation's organic certification continues in effect until surrendered by the organic operation or suspended or revoked by the certifying agent, the State organic program's governing State official, or the Administrator.

An organic producer or processor may be suspended—or temporarily prohibited from representing products or services as organic—until specific tasks have been completed to restore certification. First, the organic certification agency issues a *Notice of Proposed Suspension* letter to the organic producer or processor when there is a serious, uncorrectable problem or problems with the operation or part of the operation. Those uncorrectable problems can be management-related (e.g. accidental use of treated seed) or administrative (e.g. failure to respond to multiple correspondences from the certification agency).

Use of prohibited inputs or ingredients, whether intentional or not, is one reason for proposed suspension. In other words, the suspension of an operation does not necessarily imply that the grower or processor willfully violated the organic standards. Regardless, the producer is always responsible for obtaining prior approval of a product or practice with their certifying agency.

The following is a list of some of the most common reasons for suspension of organic certification.

- **Seeds and Seed Coatings:** Untreated seeds are allowed in organic production when organic seeds are commercially unavailable. Seed coatings can be problematic as some are approved for use with organic production while others contain prohibited materials. Terms like “inoculant,” “other materials,” and “pelletized” are signs that further investigation is necessary. Always ask your certifying agency to review it prior to use. Non-organic seeds used in organic production must be verified as untreated and non-GMO.
- **Other Materials:** Other material issues that can lead to suspension include unapproved fertilizers, prohibited animal drugs, and potting soil mixes containing prohibited ingredients such as synthetic wetting agents. In the case where a livestock farmer knowingly gives an animal prohibited drugs (such as antibiotics) to save the animal's life, the farmer can contact the office to remove the animal voluntarily from certification. Thus they avoid suspension and comply with the standards, which prohibit a producer from withholding medical treatments to preserve the organic status of the animal but do not allow treated animals to be represented as organic.
- **Livestock Inputs and Pasture:** Livestock must be provided a ration of certified organic feedstuffs per NOP §205.237 and documentation must be maintained to verify organic status. The feeding of non-organic grains or forages is prohibited. Grazing livestock on nearby pastures that are not certifiable warrants suspension of those affected animals. Additionally, the new “access to pasture” rule requires ruminants to obtain 30 percent of their dry

matter intake from pasture over the grazing season (at minimum 120 days, often more depending on the region). Failure to meet these benchmarks and supply supporting documentation is grounds for suspension.

- **Labeling Requirements:** Product labels must be approved by OEFFA before appearing on certified organic products. Serious or recurring labeling issues can lead to suspension. OEFFA Certification offers free factsheets on labeling. Some processors may find that working with an organic consultant on this aspect of the certification process is time-saving.

If an operator receives a proposed suspension, they have the opportunity to file a written appeal with the NOP or request mediation with the certifier. An operation is suspended for a finite period of time (i.e. one year) as determined by the certifier. Once suspended, the operator may not represent the operation, the suspended portion of the operation, or their products as organic, subject to civil penalties.

After the suspension period is complete, the operator may submit a written request to the Secretary of Agriculture for reinstatement including written documentation that the issue has been resolved and a commitment to have an on-site inspection to verify corrective actions have been taken. OEFFA Certification can help an operator work through this process and OEFFA Education can offer technical support on approved management practices.

OEFFA Chapters: Get Connected!

For agricultural entrepreneurs, networking is critical. For home gardeners and food lovers, connecting with like-minded people in your area can help create community and strengthen local food systems. OEFFA's chapters help provide these connections. OEFFA's 10 regional and state wide 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.

Each chapter is unique. Meeting frequency and activities are decided by the chapter members. Chapter activities sometimes include group seed and supply orders, farm tours, potlucks, community outreach events, and other educational and networking opportunities.

There is no cost to join a chapter beyond OEFFA membership. For a list of chapters and contacts, see Pg. 2 or go to <http://www.oeffa.org/chapters>. To affiliate yourself with a specific chapter and have your name added to a chapter mailing list, contact Lauren Ketcham at (614) 421-2022 Ext. 203 or lauren@oeffa.org.

Majority of Consumers Prefer Organic Food

A May 2011 Thomson Reuters-NPR health poll found that 58 percent of Americans surveyed say they choose organic over conventionally produced foods when they have the opportunity. Among the respondents who said they prefer organic food, 36 percent said they wanted to support local farms, 34 percent said they want to avoid toxins, 17 percent they want to help protect the environment, and 13 percent said organic food tastes better. Nearly 63 percent of respondents age 35 or younger say they prefer organic food, compared to 44.8 percent of respondents over age 65. Income had a mixed effect on preference for organics, with the strongest level of support—61.2 percent—from respondents making between \$25,000-\$49,900, compared to 56 percent of people earning under \$25,000, 59 percent for people earning between \$50,000 and \$99,900, and 60.8 percent for persons earning more than \$100,000 per year.

30 Year Field Trial Shows Benefits of Organic Farming

The Farming Systems Trial at Rodale Institute is America's longest running, side-by-side comparison of organic and chemical agriculture. Launched in 1981, trial results indicate that organic yields match conventional yields, outperforming conventional systems in years of drought; organic farming systems build rather than deplete soil organic matter; organic farming uses 45 percent less energy and produces 40 percent less greenhouse gases, and organic farming systems are more profitable.

Court Rules Pesticide Drift Constitutes Trespass

A Minnesota Court of Appeals ruled this summer that letting pesticides cross property lines is trespassing and if those pesticides make a crop unsalable in the organic market, farmers are entitled to damages. Oluf Johnson's 1,500 acre farm in Minnesota was affected by pesticide drift at least six times between 1998 and 2009, and each time the organic farmer had to burn fields, plow under crops, and take fields out of production. In 2009, Johnson sued the co-op responsible for applying the pesticides, charging negligence and trespassing.

Organic Lettuce Pesticide Residue Testing Results Encouraging

The U.S. Department of Agriculture's Pesticide Data Program tested 386 samples of organic lettuce in 2009, the most extensive sampling of an organic food crop for pesticide residues to date. Only four samples were found with residues of pesticides not authorized for use in organic production. A total of 78 residues of two pesticides approved for use on organic lettuce were also found—spinosad (a biological insecticide produced by naturally-occurring soil bacteria) and neem (a pest repellent made from the seeds of a tropical tree). Taking all pesticides found on organic lettuce into account, the average organic sample contained 0.2 residues. Conventional lettuce contained, on average, 3.9 residues per sample when last tested. Accordingly, conventional lettuce contains about 19 times more residues, on average, compared to organic lettuce.



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This Certified Organic Life: Peach Mountain Organics

By Kate Schmidt

Doug Seibert and Leslie Garcia of Peach Mountain Organics have been farming organically together for the past 20 years in southwestern Ohio, striving to perfect the art of producing high-quality certified organic produce, fresh-cut flowers, and greenhouse plants.

Most farmers will tell you that producing a “perfect” product is nearly impossible, given the volatility and unpredictability of variables such as weather and pest and disease pressures. However, Doug is of the mind that perfection has to be the goal in order for him to produce a quality product he is proud to bring to market. “You can’t expect a consumer to think that organic is worth the price if there are holes in your kale,” Doug said to me. It is no wonder that patrons of the Yellow Springs Farmers’ Market have been known to actually run to buy Peach Mountain’s greens before Doug sells out on Saturday mornings.

Separately, Leslie and Doug had each been farming and gardening using organic methods before they met in the late 1980s. Doug indicated that biological farming was the only approach that had ever made sense to him and Leslie had been managing an organic farm fulltime since she left agriculture school in 1973. The two joined forces under the name Peach Mountain Organics and became certified organic by OEFFA in 1992.

Peach Mountain Organics currently has two farm sites and one half acre greenhouse location in Greene County. Altogether, the operation is 43 acres, more than 25 of which are certified organic. With only a few other people helping out here and there, Doug and Leslie essentially manage the operation all on their own. They begin selling transplants from the greenhouse in January and commence outdoor planting in early spring. They then assume the plant-grow-harvest-market-repeat cycle through November and work to replenish and build the soil with cover crop plantings, compost, fish, and kelp applications. They round out the year by placing the next season’s seed orders, maintaining equipment, tending to the greenhouse, and completing their annual organic certification paperwork.

In addition to producing quality products to take to market and to supply to local restaurants, groceries, and health food stores, Doug finds fulfillment in talking with his customers about his growing processes. At the farmers’ market, Doug displays Peach Mountain’s organic certificate, which allows his customers to know at a glance that their products have been produced according to a set of standards that reflect the ethics of ecologically-based agriculture and sustainability. He tries to bring helpers with him to the market so that he is as free as possible to interact and answer any questions customers have. Many market-goers see Doug as their “organic tutor,” and he is happy to spread the organic word to anyone who asks for guidance.

Doug says he is puzzled by those who state that organic can’t feed the world because he knows first-hand that “you can grow so much food organically on just one acre.” He feels that if everyone contributes, it is absolutely possible to build a sustainable food system that supplies fresh, safe, and nutritious food to the world’s people using organic production methods. It is Doug’s belief that the demand for organic products will only continue to grow as people think more and more about why the environment is in such dire straits.

For those contemplating organic certification, Doug advises that one has to be ready to commit to it wholeheartedly. “Give it your all, don’t try to do things halfway, and be willing to pay the price,” he says. If you can do these things, and perhaps muster up a bit of Doug’s tenacity for perfection, you might one day find that you’ve created a sustainable livelihood for yourself by doing what you love, just as Doug and Leslie have. And, fingers crossed, have no holes in your kale.

Peach Mountain Organics Production Profile:

Location: Spring Valley, OH (Greene County)

Certified Organic Acreage: 25.4 Acres

Certified Organic Crops, Livestock, and Products: Mixed vegetables, fresh-cut flowers, microgreens, transplants, mushrooms, and alfalfa/clover hay

Certified Organic Since: 1992

Certified Organic by OEFFA Since: 1992

Organic Methods Emphasized: Cover cropping, leaving land fallow, hand-weeding, use of small tillage equipment, and incorporation of compost

Primary Markets: Yellow Springs Farmers’ Market, local restaurants, groceries, and health food stores

People Involved: Doug Seibert, Leslie Garcia, 1-2 fulltime summer helpers, and volunteers as available



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Food Sovereignty a Hot Issue in the Food Rights Movement

By David G. Cox

OEFFA's 33rd annual conference is titled, *Sowing the Seeds of Our Food Sovereignty* and it is a timely subject.

The use of the term "food sovereignty" has recently come into vogue, yet it has deep roots. For example, Gandhi and countless others marched to the sea in 1930 to "make salt" and overthrow the yoke of British tyranny. Cesar Chavez in the 1960s eloquently demanded that migrant farm workers be provided safe working conditions and fair wages. The "Zapatistas" of Mayan descent sought local control over their ancestral lands in southern Mexico in the 1990s. Most recently, local ordinances have been passed in Maine, Wyoming, and Vermont that re-establish the citizenry's right to produce and consume the food of their choice without interference from the government.

It is unfortunate that "food sovereignty" has had to become an issue. It goes without saying that an individual has the inalienable right to produce and consume the food of their choice without having to get a "permit" or a "license" from a governmental entity. Indeed, the only authority any government has to "regulate" the production of food is in the area of the "public's" health, safety, and welfare. If the conduct in question is inherently "private" in nature then government has no business regulating that conduct.

However, private rights concerning food have been eroded by government, from bureaucrats who wield arbitrary and capricious power and control; to policy makers who have travelled through the revolving door of working for private enterprise who then enter government service under the guise of a "public servant;" to judges who have trammled the rights of citizens in favor of "deferring" to the bureaucrats' view of what the law should be. Indeed, one judge in Wisconsin has recently ruled that "no, [a citizen does] not have a fundamental right to own and use a dairy cow or a dairy herd" and they do not have "a fundamental right to consume the milk from their own cow." Consequently, food sovereignty is a necessary result of government's erosion of the rights of private citizens.

Nonetheless, several municipalities and private organizations have pushed back against this tyranny of government. For example, the towns of Barre, Vermont; Sedgwick, Maine; and Santa Cruz County, California have passed local ordinances that recognize the fundamental rights of persons to produce their own food, to contract with third parties to have their own food produced, and for producers to sell their foods directly to consumers. These local ordinances have the full force and effect of law although a greater governmental entity, like a county or state, may attempt to introduce legislation to override the local ordinance. In that event, the battle will be joined over the classic question, "who decides?"

In addition, individuals have banded together, including several groups here in Ohio, who have agreed to barter and exchange foodstuffs produced by their members. These efforts rely on the traditional constitutional provisions that all citizens have the right to "life, liberty, and happiness" and that "all power is inherent in the people" who have the right to "reform or alter government" as they see fit.

To improve the chances of gaining one's food sovereignty, a group of individuals should make sure that their activities are private in nature and do not involve the public at large. This means 1) Do not advertise your efforts; instead, use word of mouth; 2) Establish formalities, like drafting bylaws, holding periodic membership meetings, recording minutes, and tracking membership; 3) Be selective in your membership criteria, accepting only those into the group that share your beliefs, thoughts, and wishes; and 4) Do not sell, barter, or exchange anything to anyone outside of the group.

In essence, the more "private" you can make your group the more likely you are to avoid regulation and be free to exercise your sovereignty over your food choices.

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

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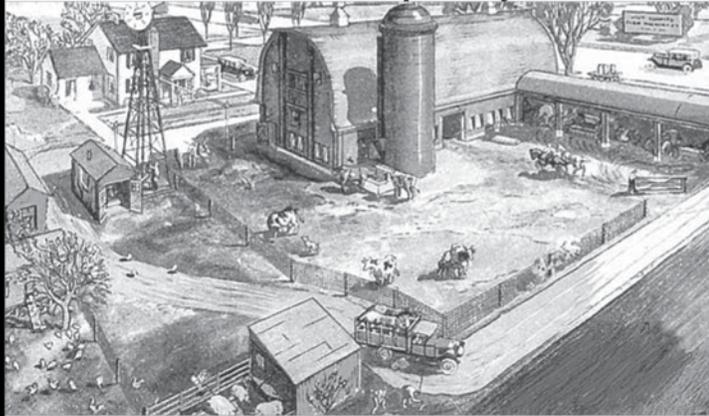
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Can Cities Become Food Self-Reliant?

Cleveland and other cities have the potential to generate up to 100 percent of their current needs for fresh produce and other food items, while strengthening the local economy and creating new jobs.

Those are some of the findings of a recent study conducted by Parwinder Grewal, a Professor of Entomology and Director of the Center for Urban Environment and Economic Development at Ohio State University.

Cleveland currently has more than 3,000 acres of vacant lots resulting, in part, from years of manufacturing job losses and home foreclosures. Grewal found that Cleveland also has some 2,900 acres of flat rooftop surface area on industrial and commercial buildings.

"Cleveland is very progressive in urban agriculture, with more than 200 community gardens. . . and legislation that allows for beekeeping and the production of small livestock within the city," Grewal explained. "While not trivial, current local food production only accounts for \$1.5 million of the \$89 million Cleveland spends annually on fresh produce. . . However, the potential for food self-reliance is significantly higher considering available space in the city."

To translate that potential into numbers, Grewal came up with three "self-reliance" scenarios.

The first scenario utilizes 80 percent of every vacant lot for growing produce and raising chickens, with beehives being kept on 15 percent of those unoccupied lots. This arrangement, the study found, can meet between 22 and 48 percent of Cleveland's fresh produce demand, 25 percent of its poultry and egg needs, and 100 percent of the honey consumed in this city of almost 400,000 residents.

In the second scenario, nine percent of every occupied residential lot would be turned to fruit, vegetable, and chicken production, in addition to the production outlined in the first scenario. This would increase Cleveland's food self-reliance to between 31 and 68 percent for fresh produce and 94 percent for poultry and eggs.

The final scenario includes the land use and food production of the first two, but adds industrial and commercial building rooftops to the mix. Under such an arrangement, Cleveland would meet between 46 and 100 percent of its fresh produce needs.

"Cleveland annually spends some \$115 million in fresh fruits and vegetables, poultry, eggs, and honey, most of which comes from somewhere else—California, Mexico, South America, even as far away as China and Thailand," Grewal said. "Our study indicates that the city can prevent economic leakage of anywhere from \$27 million to \$115 million annually by increasing its production of fresh produce, poultry, and honey. This could boost the city's economy and lead to increased job creation."

Local food production could also reduce greenhouse gas emissions associated with transportation; increase access to healthy, fresh foods in low-income communities; and provide other social and environmental benefits.

Call for Nominations: OEFFA's Stewardship Award

Do you know someone who not only is committed to sustainable agriculture in their own lives, but also works to impact social change, educate and engage their community, or has otherwise shown leadership toward building sustainable, local food systems? Nominate them for OEFFA's Stewardship Award!

The Stewardship Award is announced at OEFFA's annual conference and recognizes outstanding contributions to the sustainable agriculture community. To nominate yourself or someone you know, email locustrun@nuvox.net, call (513) 756-9272, or write to OEFFA Stewardship Award, 41 Croswell Rd., Columbus, OH 43214. The deadline for nominations is December 15.



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Homegrown Medicine

By Wes Duren

Herbs have been widely used around the world since the beginning of human history. Dating back to at least 1500 BC, there are written accounts of medicinal plants. By around 500 BC, Hippocrates, "The Father of Medicine," began to use scientific observation to understand the healing quality of herbs, writing, "Let thy food be thy medicine and thy medicine thy food." As late as the 1930s, nearly 90 percent of medicines sold over the counter in Western countries were herbal in origin. It is only in the last 50 years that chemically-derived medicine has become the norm.

From salves, tinctures, teas, powders, poultices, gargles, oils, and compresses, natural medicinal plants can be used to treat most injuries and ailments. There are well over 10,000 herbs with known medicinal qualities that you can grow in your garden or in containers. Here are some of the plants that grow well in Ohio:

- German Chamomile*—Relieves stress and indigestion, aids in insomnia relief
- Lemon Balm*—Relieves headaches, reduces stress, aids in insomnia relief, helps relieve menstrual cramps
- Cayenne Pepper*—Improves blood circulation, increases energy, blood coagulant
- Garlic*—Improves immunity, lowers high blood pressure, eliminates common intestinal parasites
- Peppermint and Spearmint*—Aids in digestion; relieves upset stomachs, nausea, and headaches
- Purple Coneflower*—Immune stimulant, gargle for sore throat
- St John's Wort*—Antidepressant, heals burns and wounds, antiviral qualities
- Lavender*—Antidepressant, soothes indigestion, antiseptic, relieves muscle tension
- Rosemary*—Improves memory and concentration, stimulates hair growth, eases headaches, reduces stress
- Sage*—Antiseptic, relieves canker sores, helps with menopausal symptoms, antioxidant
- Russian Comfrey*—Treats acne, heals bruises and scrapes, soothes stomach ulcers and irritable bowel
- Dandelion*—Liver and kidney cleanser, reduces high blood pressure, treats acne, prevents gallstones
- Thyme*—Helpful with asthma and hay fever, heals fungal infections
- Dill*—Aids in digestion, relieves gas and intestinal spasms
- Parsley*—Antioxidant, inhibits tumor formation, promotes a healthy heart, anti-inflammatory
- Fennel*—Relieves bloating, stimulates appetite, aids in digestion, gargle for sore throat
- Hyssop*—Calms indigestion, treats respiratory infections and asthma, helps to clear congestion
- Catnip*—Settles indigestion, reduces fevers, treats headaches and joint pain
- Sweet Basil*—Eases flatulence, stomach cramps, and indigestion; relieves vomiting; alleviates anxiety
- Oregano*—Strong antiseptic, heals toothaches, treats respiratory infections
- Sweet Majoram*—Treats flatulence and colic, relieves anxiety and headaches, suppresses muscle spasms
- Purple Bee Balm*—Anti-inflammatory, antioxidant, reduces colds and fevers

From roots, shoots, flowers, foliage, bark, and berries, herbs bear many healing attributes. There are an abundance of easy herbal preparations you can concoct at home in your kitchen. Helpful books such as *Herbal Healing for Women* by Rosemary Gladstar, *Medicinal Plants and Herbs* by Steven Foster and James Duke, *Encyclopedia of Herbal Medicine* by Andrew Chevallier and *The Way of Herbs* by Michael Tierra are useful guides. Caution should always be used when administering medicinal herbs.

Wes Duren is the Landscape and Construction Vice President of Marvin's Organic Gardens in Lebanon, Ohio. He can be reached at (513) 932-3319 or wes@marvinsorganicgardens.com.

FRACKING INFORMATION NOW AVAILABLE ONLINE

OEFFA partnered with the Ohio Environmental Council in September for a webinar on high-volume hydraulic fracturing, or fracking. The PowerPoint from the webinar, "Fracking and Farmland: What Farmers and Landowners Need to Know About the Risks to Air, Water, and Land," is now available online at www.oeffa.org. Fact sheets and resources on fracking are also available.

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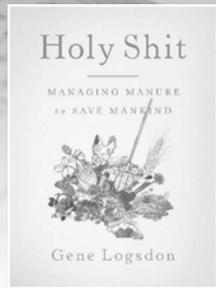
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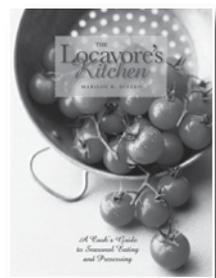


Holy Shit: Managing Manure to Save Mankind

By Gene Logsdon
Chelsea Green Publishing, 2010

In his insightful new book, *Holy Shit: Managing Manure To Save Mankind*, contrary farmer Gene Logsdon provides the inside story of manure—our greatest, yet most misunderstood, natural resource. He begins by lamenting a modern society that not only throws away both animal and human manure—worth billions of dollars in fertilizer value—but that spends a staggering amount of money to do so.

With his trademark humor, his years of experience writing about both farming and waste management, and his uncanny eye for the small but important details, Logsdon artfully describes how to manage farm manure, pet manure, and human manure to make fertilizer and humus. He covers the field, so to speak, discussing topics like how to select the right pitchfork for the job and use it correctly, how to operate a small manure spreader, how to build a barn manure pack with farm animal manure, how to compost cat and dog waste, and how to recycle toilet water for irrigation purposes.



The Locavore's Kitchen: A Cook's Guide to Seasonal Eating and Preserving

By Marilou Suzko
Ohio University Press, 2011

The Locavore's Kitchen invites readers to savor homegrown foods that come from the garden, the farm stand, or local farmers markets. In more than 200 recipes that highlight seasonal flavors, Suzko inspires cooks to keep local flavors in the kitchen year-round. From asparagus in the spring to pumpkins in the fall, she helps readers learn what to look for when buying seasonal foods, as well as how to store fresh foods, and which cooking methods bring out fresh flavors and colors. Suzko shares tips and techniques for extending seasonal flavors with detailed instructions on canning, freezing, and dehydrating.

The special feature of this 272 page book is that the recipes are presented by season, allowing readers to locate a set of unique seasonal recipes, knowing that the foundational ingredients will be fresh and available locally. In addition to the original recipes Suzko has developed, she also provides useful tips for making whole wheat bread, yogurt, infused vinegars, pesto, butter, pizza crust, pie crust, flavorful stocks, and more.

I'm My Own Intern

Sung to the tune of "I'm My Own Grandpa"
By John Wiley

Many, many years ago when I was 43
We bought a 50 acre farm way out in the country.
We thought the perfect cure for that nervous city strife
Would be the easy-going slow lane pace of country life.

We got some cows and chickens and some goats and pigs and rabbits.
Struggled with all the chores until they became habits.
We grew more vegetables than it would ever take to sate us
So we thought we'd sell the surplus and get CAUV status.

Chorus
I'm my own intern.
I'm my own intern.
It sounds funny I know
But it really is so
I'm my own intern.

We composted and transplanted and pruned and irrigated.
We fed and milked and weaned and when we had to we castrated.
We certified and took great pride in never having cheated.
We kept a blog and Facebook page and for a while we tweeted.

We went to farmers markets and made deliveries
To local-sourcing restaurants and co-op groceries.
We hugged friends and took workshops at natural farming conferences.
Wrote letters to senators about how mean Monsanto is.

Repeat Chorus

If I don't count my time, the mortgage, or the pickup truck
Or the tractor or the many times I've counted on my luck
Then you could say our farm is almost sort of self-sustaining.
Not that it matters much, I'm too tired for complaining.

Repeat Chorus

John Wiley owns and operates Up the Lane Farm, a grass-fed beef farm in Johnstown, Ohio. He can be reached at upthelane@hotmail.com.

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Farm to Table

Savoring the Seasons
by Trish Mumme

Sweet Peppers

Early fall is the peak time for sweet peppers. Don't forget to freeze some chopped, sliced, sautéed, or roasted peppers to enjoy with pizzas, pastas, and chili all winter. The following recipes are geared toward large, grocery store peppers. Increase amounts if you have smaller varieties. I am partial to the prolific and regularly producing New Ace and Healthy varieties, even though their fruits are not large. Revolution is a great large red variety available from Fedco.

Marinated Roasted Pepper Salad

2 red bell peppers	1/4 cup extra virgin olive oil
1 yellow bell pepper	1 Tbs. chopped fresh basil
1 1/2 cloves garlic, sliced	1 Tbs. chopped fresh parsley
1 Tbs. balsamic vinegar	Salt and pepper to taste

Preheat oven to 450 degrees. Place the whole peppers in the oven directly on the rack. Roast for about 15 minutes, turning if needed, until the skin is well scorched. Immediately place in a bowl covered with plastic wrap or in a paper bag, and allow to cool. Remove the skins from the peppers by rubbing with your hands, and rinse under cold water. Cut in half, remove stem and seeds, then cut into strips. Place peppers into a medium serving bowl, and stir in the garlic, vinegar, oil, basil, parsley, salt, and pepper. Refrigerate until serving time.

Angel Hair Pasta with Red Pepper Pesto

3 medium red bell peppers	1/4 cup olive oil
1 Tbs. pine nuts	Salt and freshly ground pepper
2 garlic cloves, smashed	1/2 pound angel hair pasta
1/4 cup basil leaves, plus extra for garnish	1/2 cup grated Parmesan cheese

Roast and peel peppers as described above, then chop. In a small skillet, toast the pine nuts over moderate heat until golden, about 4 minutes. Let cool. Blend peppers, pine nuts, garlic, basil leaves, olive oil, and cheese in a food processor until slightly chunky but well blended. Season with salt and pepper. Cook pasta in salted water according to directions. Drain and cool slightly under running water. Transfer the pasta to a bowl and toss with pesto. Season the pasta with salt and pepper. Garnish with additional chopped basil leaves and Parmesan cheese and serve at room temperature.

OEFFA Athens Chapter Thanksgiving Boxes

Pre-order now to reserve a fresh selection of locally produced turkey, veggies, jam, and stuffing mix to set your holiday table. The deadline for ordering is Monday, November 14, but the limited number of boxes could sell out sooner. Boxes can be picked up on Monday, November 21 from 5-7 p.m. at the Village Bakery in Athens. Place your order by contacting Athens Chapter President Angie Starline at (740) 517-1032 or starlineorganics@live.com.

By Patricia A. West-Volland

625

NATURAL CLEANING PRODUCTS

Time for fall cleaning is just around the corner but instead of reaching for those store bought chemicals cleaners, why not use natural cleaning products that are safe for the environment instead?

Most natural cleaning products are easy to make and are environmentally friendly. Borax, washing soda, vinegar, and Fels Naptha bar soap are the basic cleaning products used at Butternut Farms, and are available at most grocery stores. Borax, while a natural chemical, can be toxic to children and pets, so always keep it and other chemicals out of their reach.

Laundry Detergent

Mix together 1 box Borax, 1 box washing soda, and 2 grated Fels Naptha bars in a container and shake well. Use 2 Tbs. for normal laundry or 3 Tbs. for dirty laundry. This mixture works as a cleanser to clean the sink, tub, and toilet too.

Window Cleaner

Mix equal parts vinegar and water in a spray bottle. Spray window and scrub with a clean cloth. Dry with a lint-free towel or use old newspapers. Microfiber towels leave windows streak-free.

Automatic Dishwashing Detergent

Combine 1 cup of Borax and 1 cup of baking soda. Mix well and store in an airtight container. Use approximately 2 Tbs. of the mixture for one load of dishes. Fill the rinse dispenser with 1 cup white vinegar to remove hard water spots. Your dishes will sparkle.

Floor Cleaner

Mix 1 cup vinegar, 1 cup rubbing alcohol, 1 cup water, and 1 tsp. washing soda. I mix this formula in larger quantities and store in a gallon jug, using a spray bottle to apply to floors. This formula leaves no residue.

Mildew Remover

Combine 1/2 cup vinegar with 1/2 cup Borax in warm water. Spray on mildew and wipe clean.

Rust Stain and Hard Water Deposit Remover

Apply a vinegar-soaked paper towel to the stain and let stand until spot disappears. Rinse and repeat if necessary.

Herbal Carpet Freshener

Crush 1/2 cup lavender flowers to release their scent. Mix well with 1 cup baking soda and sprinkle liberally on carpets. Vacuum after 30 minutes.

Shower Heads

Put white vinegar in a plastic bag. Use a rubber band to secure the bag over the shower head. Let soak overnight to remove mineral deposits.

Refrigerators

To clean exterior and interior walls, dissolve 2 Tbs. baking soda in 1 quart warm water and wipe all surfaces. Rinse with a clean, wet cloth.

Pots and Pans

For burned or crusted on foods, soak or boil a solution of 2 Tbs. baking soda in enough water to cover the burned on food. Let stand until particles are loosened, then wash as usual. To clean a greasy pan easily, add 1 or 2 tsp. baking soda to the water in which it is soaking.

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

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RESOURCES

Online Resources

OSU Organic Website—Ohio State University (OSU) Extension's website features articles on cover cropping, insect management, plant breeding, plant disease management, soil fertility, weed management, and more. The site's Ask an Expert tool allows growers to submit questions.

 http://www.extension.org/organic_production

SARE Learning Center—The Sustainable Agriculture Research and Education (SARE) program website has hundreds of books, videos, online courses, factsheets, newsletters, research results, and farm profiles on topics including pastured poultry, on-farm energy, direct marketing, value-added products, cover crops, and more.

 <http://www.sare.org/Learning-Center>

Vegetable Wash Station Designs—The Leopold Center for Sustainable Agriculture has developed detailed plans to help vegetable growers construct two different wash stations. The designs include illustrations and materials lists. Materials for the open-air wash station can be purchased for about \$1,000.

 http://www.leopold.iastate.edu/research/marketing_files/washstation.html

Market Maker Website—Market Maker is an interactive site designed to connect grocery stores and restaurants looking for farm-fresh eggs, meat, and produce, with growers.

 <http://www.ohiomarketmaker.com/>

Dairy Processing Workbook—The American Livestock Breeds Conservancy has released Dairy Processing 101, an online workbook for beginning dairy farmers and dairy processors. The workbook includes sections on business planning, heritage dairy animals, dairy products, legalities, and infrastructure.

 <http://www.albc-usa.org/dairy/>

Print Resources

NOFA Guidebooks—Chelsea Green has re-issued eight guidebooks originally published by the Northeast Organic Farming Association (NOFA) on topics including composting and vermicomposting, crop rotation, cover cropping, poultry, and whole farm planning.

 <http://media.chelseagreen.com/nofa-guides/>

Local Food Economic Benefits Report—The Union of Concerned Scientists (UCS) released a report, *Market Forces: Creating Jobs Through Public Investment in Local and Regional Food Systems*, an analysis of the growth, economic benefits, and challenges to expansion of local and regional food systems.

 quicklink: <http://www.oeffa.org/quicklinks/ucs>

Funding Opportunities

Organic Family Farm Grants—Lundberg Family Farms will award up to \$50,000 in grants and scholarships to organic family farmers and provide financial, educational, and mentoring support to aspiring agricultural entrepreneurs. Deadline: October 31.

 <http://raisingorganicfamilyfarms.com/apply-for-grant/>

NCR-SARE Farmer Rancher Grants—The 2011 North Central Region (NCR) SARE program Farmer Rancher Grant Call for Proposals is now available. Projects should emphasize research, education, or demonstration. Deadline: December 2.

 quicklink: <http://www.oeffa.org/quicklinks/frg>

School Garden Grants—The Whole Kids Foundation, a member of the Whole Foods Market charitable family, is offering \$2,000 grants and support and mentoring to schools, districts, and school-affiliated nonprofit organizations. Deadline: December 31.

 <http://wholekidsfoundation.org/gardengrants.php>

NCR-SARE Youth Grants—The 2011 NCR-SARE Youth and Youth Educator Grant Call for Proposals is now available. Deadline: January 12.

 quicklink: <http://www.oeffa.org/quicklinks/yay>

Conservation Stewardship Program Guide—The National Sustainable Agriculture Coalition released an updated version of their popular *Farmers' Guide to the Conservation Stewardship Program*, designed to help farmers understand the enrollment process and eligible conservation practices.

 <http://www.sustainableagriculture.net/publications>



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UPCOMING EVENTS

Food Power: Harnessing the Economic Power of Food

Saturday, November 5—8:30 a.m.-4:30 p.m.

Fairborn High School

900 E. Dayton-Yellow Springs Rd., Fairborn, OH

Tecumseh Land Trust is sponsoring a one day conference featuring Will Allen, co-founder of Growing Power and a MacArthur Genius Award winner. Cost: \$25. Includes lunch and materials. For more information, call (937) 767-9490, email krista@tecumsehlandtrust.org, or go to <http://www.tecumsehlandtrust.org>.

Baking Homemade Pies and Tarts

Tuesday, November 8—7-9 p.m.

Wild Goose Creative

2491 Summit St., Columbus, OH

From savory galettes to new twists on Thanksgiving favorites, learn to make pie from scratch. At the end of class, take your own pie to bake at home. For more information, call (614) 859-WILD or go to www.wildgoosecreative.com.

Make Your Own Sausage

Thursday, November 10—7 p.m.

Glouster, OH

Join Community Food Initiatives and Mike Bycofski to learn the art of seasoning and mixing to create your own meat for sausage made from venison, pork, or beef. For more information, call (740) 593-5971, email kurtcfi@frognet.net, or go to www.communityfoodinitiatives.com.

OEFFA Fall Members Meeting

Saturday, November 12—10:30 a.m.-2:30 p.m.

OEFFA

41 Crosswell Rd. Columbus, OH

Join fellow OEFFA members, board, and staff for OEFFA's annual fall members' meeting and potluck. Learn about the 2012 Farm Bill process and gain advocacy skills. Bring a dish to share, and your plate, utensils, and beverage container. Lunch begins at 12 p.m. For more information, see Pg. 2, call (614) 421-2022, or email oeffa@oeffa.org.



Proper Care and Storage of Garden Tools

Thursday, November 17—5:30 p.m.

7541 Vore Ridge Rd., Athens, OH

Preserve your investment in tools by learning the proper way to clean and store them over the winter with Kevin Polk and Community Food Initiatives. For more information, call (740) 593-5971, email kurtcfi@frognet.net, or go to www.communityfoodinitiatives.com.

12th Annual Ohio Farmland Preservation Summit

Thursday, November 17—8:30 a.m.-4 p.m.

Nationwide and Ohio Farm Bureau 4-H Center

2201 Fred Taylor Dr., Columbus, OH

Join experts from academia and government to discuss estate planning, farmland protection tools, energy development, growing farm businesses, and other aspects of farmland preservation. Speakers include Jon Scholl of the American Farmland Trust, Dale Minyo of Ohio Ag Net, and ODA Director Jim Zehringer. OEFFA is a summit partner. Cost: \$40. For more information, call (614) 247-6479, email cffpi@osu.edu, or go to <http://cffpi.osu.edu/summit11.htm>.

Sourdough Bread Baking Workshop

Wednesday, November 23—6 p.m.

ACEnet

94 Columbus Rd., Athens, OH

Using your own sourdough starter in baking increases nutrition, digestibility, and taste. Join Community Food Initiatives to learn how to make starter and get recipes for a variety of baked goods. For more information, call (740) 593-5971, email kurtcfi@frognet.net, or go to www.communityfoodinitiatives.com.

2011 Acres USA Conference and Trade Show

Thursday, December 8- Saturday, December 10

Hyatt Regency

Columbus, OH

For more than 40 years, Acres USA has covered all facets of organic and sustainable agriculture, and this year their sustainable agriculture conference will be held in Columbus. For more information, call (800) 355-5313 or go to <http://www.acresusa.com>.

OEFFA Grain Growers Chapter Meeting

Saturday, January 14—9:30 a.m.-2 p.m.

Village Family Restaurant

435 North Warpole St., Upper Sandusky, OH

Join your friends at OEFFA's Grain Growers Chapter for a presentation on the ins and outs of the crop insurance system and how to secure organic premiums for qualifying certified organic crops. Election of officers to follow. Lunch provided at group cost. For more information, call (740) 507-1064 or email grain.growers.oeffa@gmail.com.



OEFFA's Annual Conference:

Sowing the Seeds of Our Food Sovereignty

Saturday, February 18-Sunday, February 19

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. For more information, call (614) 421-2022, email renee@oeffa.org, or go to www.oeffa.org.



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Save the Date!

OEFFA'S 33RD ANNUAL CONFERENCE

Sowing the Seeds of Our Food Sovereignty

February 18-19, 2012 • Granville, Ohio

**N E E D
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 or michelle@oeffa.org.

OEFFA WELCOMES NEW STAFF

Rose Smith

We welcome Rose Smith to OEFFA Certification as our new Certification Specialist with a focus on livestock. Rose hails from Bellefontaine and was most recently the Certification Coordinator at Global Organic Alliance. She was raised on a grazing, seasonal herd dairy farm and received her Bachelor of Science in Agriculture from Ohio State University. In her spare time, Rose enjoys running marathons, traveling, and volunteering.

MacKenzie Bailey

We're also excited to welcome MacKenzie Bailey, who started this fall in a new position with OEFFA as Policy Program Coordinator. For the past three years, MacKenzie has worked for the Sierra Club in Ohio, focusing on state and federal energy and climate policy issues. She holds a degree in political science, and has run coalition, political, education, and advocacy campaigns. She served as the Sierra Club's lead organizer in five congressional races and presidential campaigns in 2008, and has strong grassroots experience working with the media and organizing volunteers. She also brings to the job a strong personal commitment to sustainable agriculture.

For Sale: Large round hay bales. Orchard grass and clover mainly. In field. Not certified organic, but chemical-free for 20+ years. Call Nancy in Knox Co. at (740) 668-7705.

For Sale: Certified organic hay. Round bales \$35. Square bales \$4-6. Organic grass-fed beef. Contact John in Knox Co. at (740) 427-9001 or jwjdds@mac.com.

For Sale: Rain-free, chemical-free hay—clover, alfalfa, and mixed grasses. Not certified organic. Alfalfa first and second cuttings available. \$3-5/bale. Call John in Licking Co. at (740) 927-8268.

For Sale: Fresh organic garlic. \$8/lb. Call Marvin in Trumbull Co. at (440) 693-4632.

For Sale: Used 6'x10' walk-in cooler (asking \$2,999), metal t-posts, new stirrup hoe, pulp containers all sizes, stacking bread trays to transport produce. Email Susan in Union Co. at usedwalkincooler@gmail.com.

For Sale: Five bred four year old cows. Angus Hereford crosses. Easy calvers, good dispositions, excellent grass genetics. Under organic management now; calves would be certifiable if organic management maintained. Available in December. Contact Mardy in Ashtabula Co. at (440) 272-5174 or mtownsend56@yahoo.com.

For Sale: Older Guernsey-Jersey cross steer born and raised on certified organic farm for sale by the half or quarter. \$1.50/lb hanging weight, plus processing. Makes great hamburger. Contact Ardell in Champaign Co. at (937) 484-3785 or sunset@iapdatacom.net.

Land Wanted: Seeking land in Portage Co. for a small-scale, diversified farm. Interested in traditional or alternative lease/purchase arrangements. Email Alyssa in Hamilton Co. at soilcraftfarm@gmail.com.

Help Wanted: Experienced professional grower wanted to operate 3 acre (1.3 acres certifiable land) farm. Historic property in Brunswick includes an apartment and outbuildings. Contact Cynthia in Medina Co. at (330) 483-4700 or cbarnes304@yahoo.com.

Farmer Wanted: Whole Foods Market in Dublin is seeking Ohio-grown, certified organic produce for salad bar. Items needed include: lettuce, carrots, beets, apples, watermelon, celery, peppers, onions, squash, tomatoes, cabbage, greens, peas, broccoli, mushrooms, herbs, and more. Ideally interested in finding one farmer who can provide all, or most, of items needed. Email Nathan in Franklin County at Nathaniel.Drake@wholefoods.com.

WELCOME NEW OEFFA MEMBERS

as of 9/9/2011

FAMILY FARM

Kelly & Cindy Bruns
William & Jacqueline Crenshaw, *River Stone Farm*
David & Scott Fortier, *Fortier Farms*
Paul Gingerich
Daniel & Pauline Good, *Peaceful Valley Jerseys*
Lavern Hostetler, *V&B Organics*
Lonnie & Charlene Hostetler, *Sandy Acres Poultry*
Matthew & Rose Hostetler
Mary & James Kulwicki, *WillowBreak Farm*
Wayde Looker, *Looker Farm*
Matthias Mast, *Green Meadows Family Farm*
Gary & Mary Jane Miller, *Maple Dell Farm*
Joe Miller, *Joe Miller Dairy*
Joseph Miller
Samuel Miller
Samuel Miller, *Samuel Miller Dairy*
Steve Miller, *Miller Organics*
Valerie & Louise Moysaenko, *Raccoon Creek Farm*

John & April Parker, *Edible Earth Farm*
David Peachey, Lyle & Lewie Miller, *Ozark Acres Farm*
Seth Petersheim
Lee & Linda Purdy, *Westwind Farm*
David Schrock
Daniel Schwartz, *Riverside Acres*
Mary Beth & Mark Snapp, *Snapp Farms*
Kenneth & Kyle Trimble, *Trimble Farm*
Allen Troyer
Dave & Sue Waskowski, *Top of the Hill Farm*
Raymond Weaver
Delbert Yoder, *Berg Dairy*
Doug Yoder
Richard Yoder, *Bubbling Brook Farm*
Kimberly & Jason Zerkle, *Sunnyrock Farm*

FAMILY

Ty & Stacy Thirion
Steve & Julia Wilson

INDIVIDUAL

MacKenzie Bailey
Karen Conant
Steven Corso
Byron Miller
Lyrin Murphy
Eldridge Novak
Susan Skinner
Rose Smith
Rita Warner
Carolyn White
Chyon Hwa Yeh

STUDENT

Lance Baker
Kyle Beck
Jess Ewing
Matthew Flynn
Allison King
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USDA Waves Regulatory Authority for GE Crops

This summer, U.S. Department of Agriculture (USDA) officials announced their decision not to regulate a Roundup Ready strain of Kentucky bluegrass, genetically engineered (GE) to withstand the herbicide glyphosate, commonly sold as Roundup. The decision allows Scotts Miracle Gro, the developer of the grass, to market it without any review of how it might affect the environment or farmers.

The announcement and documents released by the USDA's Animal and Plant Health Inspection Service (APHIS) signal a significant change in how the USDA might address new GE crops in the future.

Previously, the USDA had regulated GE crops using the Plant Pest Act, which gives the agency the power to restrict the introduction of organisms that might harm plants. GE crops technically qualified as "plant pests" because natural plant pathogen promoters and plant pest substances are used in the genetic-modification process.

By qualifying as plant pests, the USDA was required by the National Environmental Policy Act to assess the environmental impacts of GE crops, and by the Endangered Species Act to gauge potential impact on endangered species. In recent years, the Center for Food Safety and other organizations have successfully sued the agency for failing to conduct these assessments before removing crops from the plant pest list.

In 2000, Congress passed the Plant Protection Act, which broadened the Plant Pest Act to include a "noxious weed" provision, giving the USDA the authority to regulate any GE crop with the potential to spread or become hard-to-control.

As biotechnology companies have begun using non-pest material to develop GE crops, the plant pest provision has become a less useful tool for the regulation of GE technology. Scotts Miracle Gro's GE bluegrass, for example, was modified using no plant pest components, allowing the company to successfully argue that their product should not be regulated as a plant pest.

The USDA eliminated its other tool for regulating GE bluegrass—the noxious weed provision—when they released a statement declaring that the weed risks posed by GE and conventional bluegrass are "essentially the same."

By determining that the GE bluegrass was neither a plant pest nor a noxious weed the USDA is under no obligation to perform environmental impact or endangered species analyses.

Given that Kentucky bluegrass is expected to become available for use on home lawns, a corresponding increase in the use of Roundup can be expected. More concerning, the USDA's bluegrass decision signals a hands-off approach to regulating GE crops, making it even easier for these products to become part of our food supply. Moreover, by calling GE and non-GE crops "essentially the same," it is unclear if any GE crop will now qualify as a noxious weed.