

OHIO'S LARGEST SUSTAINABLE FOOD AND FARM CONFERENCE

OEFFA ^{36th Annual} Conference 2015



SUSTAINABLE AGRICULTURE: RENEWING OHIO'S HEART AND SOIL

FEBRUARY 14 · 15 • GRANVILLE, OHIO 

WWW.OEFFA.ORG/CONFERENCE2015



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Access the Internet: Username: gmsguest1 Password: gms2468

OEFFA ^{36th Annual} Conference 2015



Welcome to OEFFA's 36th Annual Conference!

A very warm welcome to OEFFA's annual conference, whether it's your first time or your 36th. We're so glad you are here! Our staff and volunteers have worked (starting the week after last year's conference!) to plan a weekend for you filled with important learning, great food, and congenial social time.

Our theme this year, *Sustainable Agriculture: Renewing Ohio's Heart and Soil*, says a lot about why we gather for this conference: Sustainable farmers know that it all starts with the soil, and you'll find plenty of workshops to help you grow that good soil. Some of the growers here produce food as their profession and to feed their community. For others, it is a hobby that puts food on the family table. But, for all of us, the pursuit of food and farming that is environmentally, socially, and economically sustainable is a passion. And like farmers whose winter rest is an important season for renewal, we come together at the OEFFA conference to renew our own spirits as we learn new things, find inspiration in others' stories, and greet old friends.

On behalf of OEFFA's staff, board, and volunteers, who have worked tirelessly in preparation for this weekend, we hope you learn much, share generously, and enjoy each moment.

Carol Goland, Ph.D.
OEFFA Executive Director

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Ohio Ecological Food and Farm Association

41 Crosswell Rd., Columbus, OH 43214

OEFFA Education: (614) 421-2022 OEFFA Certification: (614) 262-2022

Website: www.oeffa.org Facebook: www.oeffa.org/facebook Twitter: www.twitter.com/oeffa

SCHEDULE AT A GLANCE

Saturday, February 14

- 8:00-9:00 a.m.** Registration and Volunteer Check-In; Raffle-Rama Begins
- 9:00 a.m.** Exhibit Hall and Book and Raffle Room Open
- 9:00-9:15 a.m.** Welcome Announcements [Auditorium]
Carol Goland, OEFFA Executive Director
- 9:30-11:30 a.m.** Workshop Session I
Long Workshop (Session I, 9:30-11:30 a.m.)
Short Workshop (Session I A, 9:30-10:25 a.m.)
Short Workshop (Session I B, 10:35-11:30 a.m.)
- 11:30 a.m.-12:30 p.m.** Exhibit Hall and Book and Raffle Room Break
- 12:30-1:30 p.m.** Lunch [Dining Area]
- 1:45-3:45 p.m.** Workshop Session II
Long Workshop (Session II, 1:45-3:45 p.m.)
Short Workshop (Session II A, 1:45-2:40 p.m.)
Short Workshop (Session II B, 2:50-3:45 p.m.)
- 3:30 p.m.** Raffle-Rama Winners Drawn [Book and Raffle Room]
- 4:00-5:15 p.m.** Keynote Session and Stewardship Award Announcement [Auditorium]
Alan Guebert Presented by Northstar Café
Farming's Future Faces: Shaping the Course of Our Food System
- 5:15-6:15 p.m.** Business Meeting* [Auditorium]
- 6:15-7:15 p.m.** Dinner [Dining Area]
- 6:30 p.m.** Exhibit Hall and Book and Raffle Room Close
- 7:30-9:15 p.m.** Contra Dance with the Back Porch Swing Band* [Dining Area]
Film Screening—*GMO OMG** [Auditorium]

Sunday, February 15

- 8:30-9:15 a.m.** Non-Denominational Service [Room B]
- 9:00 a.m.** Exhibit Hall and Book and Raffle Room Open
- 9:30-11:30 a.m.** Workshop Session III
Long Workshop (Session III, 9:30-11:30 a.m.)
Short Workshop (Session III A, 9:30-10:25 a.m.)
Short Workshop (Session III B, 10:35-11:30 a.m.)
- 11:30 a.m.-12:15 p.m.** Exhibit Hall and Book and Raffle Room Break
- 12:15-1:15 p.m.** Lunch [Dining Area]
- 1:30-2:30 p.m.** Workshop Session IV
- 2:45-4:15 p.m.** Keynote Session, Service Award Announcement, and Closing Remarks [Auditorium]
Dr. Doug Gurian-Sherman Presented by Chipotle Mexican Grill
Can't We All Just Get Along? Techno Fixes, Agroecology, and the Future of Agriculture
- 3:00 p.m.** Exhibit Hall and Book and Raffle Room Close

*OEFFA members are invited to attend the business meeting and the evening entertainment at no cost. The Exhibit Hall and Book and Raffle Room are also free and open to the public from 5:15-6:30 p.m. on Saturday. All other conference events require advance paid registration.



TEEN CONFERENCE

(Ages 12-15)

Saturday: 8:30 a.m.-12:30 p.m., 1:30-6:15 p.m.*

Sunday: 9:00 a.m.-12:15 p.m., 1:15-4:15 p.m.*

Teenagers will have the opportunity to create an individualized schedule and will choose from a variety of options such as attending workshops, volunteering, food preparation, and hands-on projects like building rocket stoves, creating a video documentary of the conference, or making willow trays with Basket Farmer Howard Peller. A full schedule of each day's activities is available at the registration area and Teen Conference classroom.

KIDS' CONFERENCE

(Ages 6-12)

Saturday: 8:30 a.m.-12:30 p.m., 1:30-6:15 p.m.*

Sunday: 9:00 a.m.-12:15 p.m., 1:15-4:15 p.m.*



This year's Kids' Conference, organized by Christa Hein of Bring the Farm to You (www.bringthefarmtoyou.com), will be a fun and artistic learning adventure

On Saturday, kids will learn how to start a school garden with Cynthia Walters, teacher and chairperson for the local Slow Food USA School Garden Project, followed by a movement and music session focused on growing food and supporting farmers led by musician Joanie Calem. After lunch, students will explore their creative side through wool felting with Christa Hein and will learn about self-sufficiency and homesteading with Denise Natoli Brooks from the Licking County Soil and Water Conservation District. Children will make homemade butter and ice cream and then learn arm knitting with Elizabeth Elswick.

On Sunday, children will learn about soil and wind energy while they make their own solar generator with Valerie Garrett of Nature's Pharmacy Food Cooperative. They'll test out their cooking skills with a cook-off challenge led by Tori Strickland of Local Matters. Vanessa Prentice will lead an after-lunch folk song and music session, followed by a beekeeping session with Christa Hein. Games, puppets, and creative free play will round out this fun and engaging Kids' Conference.

JOYFUL CHILD PLAYROOM

(Ages 5 and under)

Saturday: 8:30 a.m.-12:30 p.m., 1:30-6:15 p.m.*

Sunday: 9:00 a.m.-12:15 p.m., 1:15-4:15 p.m.*

The Joyful Child Playroom is organized by Megan DeLaurentis.

***Attention Parents: Please be sure to pick up your children at the designated times! Only children and teens that have pre-registered for these activities may participate.**



SATURDAY ◆ EVENING ENTERTAINMENT

Join us Saturday night from 7:30-9:15 p.m. for two great entertainment options:



Social Hour and Contra Dance with the Back Porch Swing Band

If you're looking for a band with swingin' rhythm and old timey flavor, look no further! Stretch those legs, join us for dancing in the Dining Area, and get to know your fellow OEFFA members a little better. The Back Porch Swing Band will lead novice and experienced dancers alike in a romping good time.

Presented by
 CHIPOTLE
MEXICAN GRILL

Film Screening - *GMO OMG*



Join us in the Auditorium for a screening of *GMO OMG*. In this documentary, film director and concerned father, Jeremy Seifert sets out on a journey across the globe to uncover the truth about genetically modified organisms (GMOs). Seifert explores how GMOs affect our children and the health of our planet and whether it's possible for consumers to make informed choices in the absence of labels identifying GMO foods. Along the way, he helps to reveal our current industrial food system and answer a question that is of growing concern to consumers everywhere: What's really on our plate?

NON ◆ DENOMINATIONAL ◆ SERVICE

Sunday: 8:30-9:15 a.m. Room B

Join us for spiritual nurturing and community, with plenty of time for questions and discussion. With more than 1,000 verses referencing the Earth and plants, animals, and people who make up creation, the Bible demonstrates our interconnectedness and calls us to nurture and steward our environment. Pastor Charlie Frye will explore *The Green Bible* which explores these verses.

Charlie, a past president of the OEFFA board, served as a United Methodist pastor for 30 years. He and his wife Nancy have been OEFFA members for more than 30 years and live on 50 acres in Ashland County, which includes a garden and 40 heirloom fruit trees, blueberries, and asparagus plants.

If you are interested in attending a denominational service, a list of area places to worship is available at the registration table.



SPECIAL ◆ ANNOUNCEMENTS

OEFFA Strategic Planning Focus Groups Room 9

Focus Group 1: Saturday, 11:45 a.m.- 12:45 p.m.

Focus Group 2: Sunday, 8:15-9:15 a.m.

Focus Group 3: Sunday, 11:45-12:45 p.m.

Participants must have pre-registered to attend these sessions. Please arrive on time as once the focus groups begin, entry will not be possible.

Ohio Farm and Food Policy Meet-Up

Saturday, 6:30-9:00 p.m.

The Roost at Denison University, Slayter Hall Student Union, 200 Ridge Rd., Granville, OH

Are you working on farm and food policy or hoping to get more involved? Join the Licking County Local Food Council, OEFFA, and policy movers and shakers from around the state to network and discuss upcoming 2015 issues and strategies in a casual and fun atmosphere. Light appetizers will be provided by Denison Dining and a cash bar is available.

Organic Livestock and Poultry Network Meeting

Saturday, 11:30 a.m. - 12:30 p.m.

Resource Room

OEFFA, in collaboration with the OSU College of Veterinary Medicine, is developing a network of livestock farmers, educators, certifiers, veterinarians, and other health professionals. This network will serve as an information-sharing resource on effective preventative organic management practices and treatment strategies and the use of allowable products and their effectiveness. Please join us for the network's first meeting to learn about this new opportunity and be a part of the network!

We Value Your Opinion!

Help us make the conference better! Please remember to turn in your conference evaluation form to the registration area or mail your form to OEFFA, 41 Croswell Rd. Columbus, OH 43214. Two submitted forms will be selected at random to receive a great prize.



Alan Guebert

Saturday, February 14—4:00-5:15 p.m.

Farming's Future Faces: Shaping the Course of Our Food System

Alan Guebert is an award-winning freelance agricultural journalist and expert who was raised on a 720 acre dairy farm in southern Illinois. He began the syndicated agriculture column, *The Farm and Food File*, in 1993 and it now appears weekly in more than 70 newspapers throughout the U.S. and Canada.

He has worked as a writer and senior editor at *Professional Farmers of America* and *Successful Farming* magazine and contributing editor at *Farm Journal* magazine.

Throughout his career, Guebert has won numerous awards and accolades for his magazine and newspaper work. In 1997, the American Agricultural Editors' Association honored him with its highest awards, Writer of the Year and Master Writer.

His keynote will explore the ways in which science, technology, and big business have changed farming over the last 50 years—from the introduction of synthetic nitrogen and genetic engineering, to the rise of large grocery chains that have replaced small corner shops—and what the next 25 years may have in store. Guebert will discuss why the future of farming will require us to focus on public policy and private muscle to ensure the tools, resources, and knowledge we use today and tomorrow are intelligent, sustainable, and profitable.

On Saturday, at 10:35 a.m., Guebert will lead a one hour workshop, *Should We Have an Organic Check-Off Program?* This moderated debate will explore both sides of a proposed organic check-off program.

Presented by **Northstar**
WWW.THENORTHSTARCAFE.COM



Doug Gurian-Sherman

Sunday, February 15—2:45-4:00 p.m.

Can't We All Just Get Along? Techno Fixes, Agroecology, and the Future of Agriculture

Dr. Doug Gurian-Sherman is Director of Sustainable Agriculture and Senior Scientist at the Center for Food Safety in Washington, D.C.

He is the founding co-director and former science director for the biotechnology project at the Center for Science and the Public Interest. From 2006 to 2014, he served as senior scientist in the food and environment program at the Union of Concerned Scientists (UCS). Previously, Gurian-Sherman worked at the Environmental Protection Agency where he examined the human health impacts and environmental risks of genetically engineered (GE) plants. He

also worked in the biotechnology group at the U.S. Patent and Trademark Office, and he served on the Food and Drug Administration's inaugural advisory food biotechnology subcommittee.

He is a respected scientist, widely cited expert on biotechnology and sustainable agriculture, and author of dozens of articles, papers, and reports, including the landmark UCS report, *Failure to Yield: Evaluating the Performance of Genetically Engineered Crops*.

In his keynote address, Gurian-Sherman will discuss the ways in which farmers that emphasize technological improvements rather than whole systems solutions are approaching farming from fundamentally different perspectives. He'll explore whether these systems can coexist, what approaches actually work in successful agricultural systems, and the relationship between biotechnology, no-till farming, agroecology, and crop breeding.

On Sunday at 9:30 a.m., Gurian-Sherman will lead a two hour workshop, *Genetically Engineered Crops: What You Need to Know About Health and Contamination Risks*. He will present the facts about public health, contamination, and government regulations surrounding GE food.

Presented by **CHIPOTLE**
MEXICAN GRILL

2015 OEFFA CONFERENCE SPONSORS



PRESENTING SPONSORS

CHIPOTLE MEXICAN GRILL

Presenting Doug Gurian-Sherman

Chipotle is committed to using ingredients raised responsibly—with respect for the farmers, the animals, and the environment. We take pride in sourcing as many of our high quality ingredients as we can from local and family farmers who are committed to sustainable agriculture. It is an active process of working back along the food chain. It means going beyond distributors to discover how our vegetables are grown, and being cognizant of how our pigs, cows, and chickens are raised. For more on our dedication to sustainability, visit www.chipotle.com.

NORTHSTAR CAFÉ

Presenting Alan Guebert

Northstar Café and Third and Hollywood are Columbus restaurants featuring imaginative menus of New American cuisine with a healthful emphasis on organic ingredients, smart service, and award winning design. Learn more at www.thenorthstarcafe.com or www.thirdandhollywood.com.

S U S T A I N E R S

JENI'S SPLENDID ICE CREAMS

Every day we're surrounded by an ice cream-making crew of artists, writers, photographers, bakers, big-brain mathletes, travelers with omnivorous cultural appetites, and world-class experience gatherers. We create ice creams we fall madly in love with, that we want to bathe in, that make us see million-year-old stars. We devour it out of mason jars, coffee mugs—whatever we can get our hands on. Handmade American ice cream = Bliss with a big B. Every single thing we put in our ice cream is legit. Generic chemist-built ice cream bases and powdered astronaut-friendly gelato mixes? No, ma'am. We build every recipe from the ground up with luscious milk and cream from cows that eat grass. With that exquisite base, we explore pure flavor in whatever direction moves us at any moment, every day, all year. Learn more at www.jenis.com.

OSU COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES

Ohio State University's College of Food, Agricultural, and Environmental Sciences is committed to exploring and advancing sustainability initiatives on farms, in businesses, and in communities throughout Ohio. Our research focuses on agbiosciences, with scientists who make discoveries, collaborate with farmers and industry, and provide sustainable economic growth to solve world problems. Our Extension programs provide practical advice, scientifically-based information, and sustainable solutions for better lives, businesses, and communities throughout Ohio. Our residential instruction classes for students on our campuses give students personal attention, out-of-classroom opportunities, and real-world experiences. Learn more at www.cfaes.osu.edu.

UNFI

UNFI is the leading independent national distributor of natural, organic, and specialty foods and related products including nutritional supplements, personal care items, and organic produce. UNFI is committed to being an outstanding partner in the communities where we work. We utilize our strengths to support socially responsible initiatives that protect the environment and foster stewardship of the land. Learn more at www.unfi.com.

BARN RAISERS

- Granville Exempted Village Schools** (Licking Co.)
- Greenacres Foundation** (Hamilton Co.)
- Jorgensen Farms** (Franklin Co.)
- Mustard Seed Market and Café** (Summit and Cuyahoga Co.)
- Natural Awakenings Central Ohio, Cincinnati, and Toledo** (Franklin, Hamilton, and Lucas Co.)
- Organic Valley** (WI)
- Snowville Creamery** (Meigs Co.)

C U L T I V A T O R S

- Albert Lea Seed Company** (MN)
- Eban's Bakehouse** (Franklin Co.)
- Edible Cleveland** (Cuyahoga Co.)
- Edible Ohio Valley** (Hamilton Co.)
- Green BEAN Delivery** (OH/IN)
- Green Field Farms** (Wayne Co.)
- Lucky Cat Bakery** (Licking Co.)
- Metro Cuisine** (Franklin Co.)
- Raisin Rack Natural Food Market** (Franklin and Stark Co.)
- Stauf's Coffee Roasters** (Franklin Co.)
- Swainway Urban Farm** (Franklin Co.)
- Whole Foods Market** (Franklin Co.)

S E E D E R S

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|---|--|
| Advancing Eco-Agriculture (Geauga Co.) | Kevin Morgan Studio (Athens Co.) |
| Andelain Fields (Clark Co.) | King Family Farm (Athens Co.) |
| C-TEC (Licking Co.) | Law Office of David G. Cox (Franklin Co.) |
| Casa Nueva (Athens Co.) | Luna Burgers (Franklin Co.) |
| Columbus Culinary Institute (Franklin Co.) | Northridge Organic Farm (Licking Co.) |
| Curly Tail Organic Farm (Knox Co.) | Ohio Environmental Council (OH) |
| DNO Produce (Franklin Co.) | Sustainable Poultry Network (NC) |
| Eden Foods (MI) | WQTT Ag Today Central Ohio (Union Co.) |

F R I E N D S

- | | |
|---|--|
| Bad Dog Acres (Delaware Co.) | Krazy Kraut (Franklin Co.) |
| Bexley Natural Market (Franklin Co.) | Lucky's Market (Franklin Co.) |
| Bluebird Farm (Harrison Co.) | Marshy Meadows Farm (Ashtabula Co.) |
| Carriage House Farm (Hamilton Co.) | Nourse Farms (MA) |
| Glass Rooster Cannery (Delaware Co.) | Schmidt Family Farms (Medina Co.) |
| Hartzler Dairy Farm (Wayne Co.) | Stutzman Farms (Wayne Co.) |
| The Hills Market (Franklin Co.) | Wayward Seed Farm (Union Co.) |

CONFERENCE CHAMPIONS

Marcia Ansari, Stephen Cerny, Mary Ida Compton, Gail Dunlap, Steve Edwards, Mike Eisenstat, Meadow Rise Farm, Mardy Townsend

EXHIBIT HALL

SATURDAY: 9:00 a.m.-6:30 p.m. **SUNDAY:** 9:00 a.m.-3:00 p.m.

The Exhibit Hall will feature dozens of businesses, non-profits, and government agencies from across Ohio and the U.S. offering an array of food, books, farm and garden products, tools, information, and services. For a complete list of exhibitors, see pg. 40.

Learn More about Solar Electric Workshops Sponsored by OEFFA

OEFFA will be partnering with Blue Rock Station to offer two solar photovoltaic (PV) courses on June 15-19 in Columbus and October 12-16 in Wooster. With prices for PV systems falling, demand exploding, and USDA programs to help with funding, systems are suddenly economical for nearly every home or farm. During these five-day training courses, you will learn how to design and install PV. At the end of the week, you can take an exam to receive an internationally recognized certification. Visit Blue Rock Station in the Exhibit Hall to learn more about the workshops.



BOOK AND RAFFLE ROOM

SATURDAY: 9:00 a.m.-6:30 p.m. **SUNDAY:** 9:00 a.m.-3:00 p.m.

OEFFA'S BOOK TABLE

New and used books will be available for sale. Donate your gently used farm and food books at OEFFA's book table during the conference. Sales support OEFFA's work and make affordable books available to others.



BOOK SIGNINGS

On Saturday, meet author, blogger, and *Contrary Farmer* **Gene Logsdon**, who will be signing copies of his many books on Ohio agriculture.



Homesteader, author, and *Mother Earth News* contributor **Mary Lou Shaw** will sign her book, *Growing Local Food*, on Saturday from 11:30 a.m.-12:30 p.m.

On Sunday from 11:15 a.m. – 12:15 p.m., Ohio gardening author, regular guest at All Sides with Anne Fisher, and *Garden Sage* **Debra Knapke**, who will be signing copies of her book, *Herb Gardening for the Midwest*.

Mother Earth News 2013 Homesteader of the Year, practicing herbalist, and author **Dawn Combs** of Mockingbird Meadows Eclectic Herbal Institute will be signing her book, *Conceiving Healthy Babies*, from 11:15 a.m.-12:15 p.m. on Sunday.

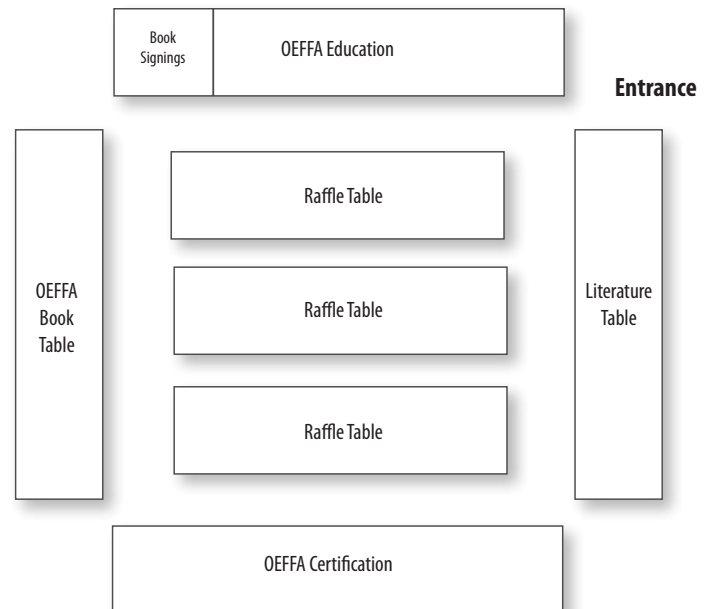
OEFFA INFORMATION AND CERTIFICATION ASSISTANCE

OEFFA Education and OEFFA Certification staff will be available for questions throughout the weekend. Visit the OEFFA tables to:

- Receive organic certification assistance. Get your certification questions answered. Find out more about the organic certification process, organic standards, and certification guidelines. Get one-on-one help with your paperwork;
- Learn more about OEFFA, our educational work, and becoming a member;
- Learn more about OEFFA's grassroots policy work and how you can make a difference; and
- Voice your opinions and ideas to help us improve our work.

BOOK AND RAFFLE ROOM MAP

Table placement subject to change



Saturday Only—Winners drawn at 3:30 p.m.

Find a variety of wonderful products and services up for raffle. Items include books, cheese, seeds, gift certificates, and so much more!

Winners will be drawn at 3:30 p.m. Saturday, and winners' names will be posted in the Book and Raffle Room and outside the Auditorium by 4 p.m. Prizes must be picked up by the end of the day Saturday.

Purchase raffle tickets and deposit as many as you want in the container(s) of the item(s) you'd like to win. Raffle tickets cost \$1 each, 6 for \$5, or 25 for \$20 and are available in the Book and Raffle Room. The more tickets you buy, the better your chances to win! All sales will support OEFFA's educational work.

EXHIBIT HALL MAP

SATURDAY: 9:00 a.m.-6:30 p.m. SUNDAY: 9:00 a.m.-3:00 p.m.

Entrance

Entrance

Jorgensen Farms
High Mowing Seeds
Shagbark Seed and Mill
Fertrell
Holmes Laboratory
Nature Safe
Growers Tools
Ohio Earth Food
Ridgway Hatchery
Mockingbird Meadows

Snowville Creamery	Green BEAN Delivery	Natural Awakenings	Green Field Farms	Organic Valley
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OSU OFFER Program	Ohio AgrAbility Program
OSU School of Environmental and Natural Resources	Olney Friends School
OSU Agroecosystem Management Program	30 Mile Meal
OSU Ohio Bioproduct Innovation Center	Rural Action
OSU Agricultural Technical Institute	Community Food Initiatives
OSU Direct Marketing Team	Ohio Hemp Industries
OSU Sustainable Ag Team	Organic Farmers' Agency for Relationship Marketing

Hinton Apiaries	MSU'S Organic Farmer Training Program
Johnny's Selected Seeds	USDA NRCS
Real Food Challenge	USDA National Agriculture Statistic Service
Von Strohm Quilting Fiber	USDA Rural Development /FSA
Nature Lane Farms	EcoGuide Insurance
Cedar Crest Farm and Feed	UK Center for Crop Diversification
Natural Approach Farm Store	Blue Rock Station/ City Folks Farm Shop

Ann's Raspberry Farm	Sustainable Poultry Network
Walnut Creek Seeds	Logan Labs
River Hills Harvest	Ag Inputs Plus
Frickaccios	Serendipity
Sunapple and Co.	Weston A. Price
Ohio SWCD	Humane Society of the United States
Columbus Agrarian Society	Biodynamic Association

Columbus Irrigation
OEFFA Grain Growers Chapter
Landmark Distribution Group
Cisco
Hiland Supply/ Agri-Dynamics
Crop Services International
Great Lakes Feed
HyR BRIX
Nifty Hoops

Sustainable Agriculture Research and Education (SARE)	Raisin Rack	TBD	Blue River Hybrids	Albert Lea Seeds
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Entrance

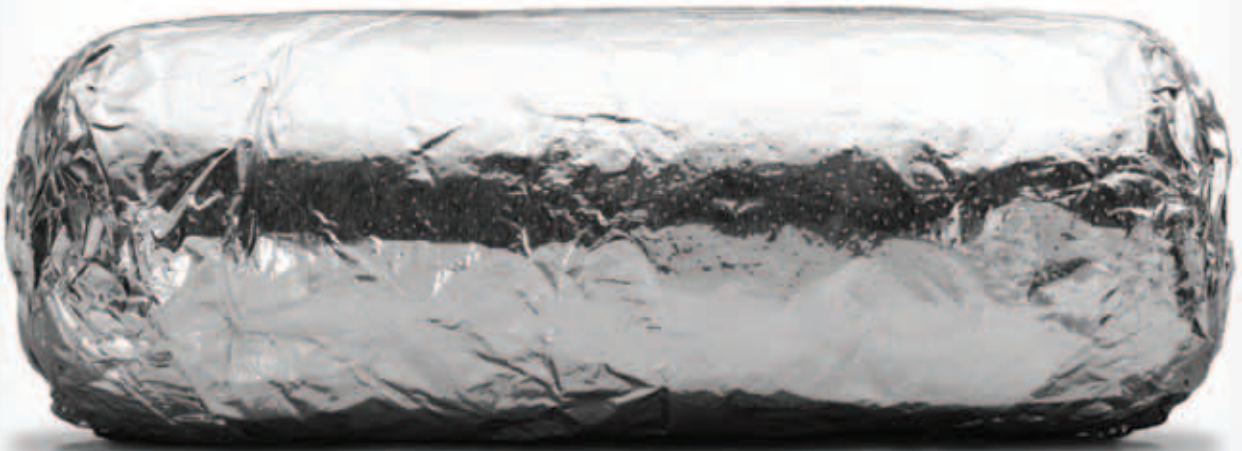
Entrance

Booth placement subject to change



CULTIVATE

A BURRITOFUL WORLD



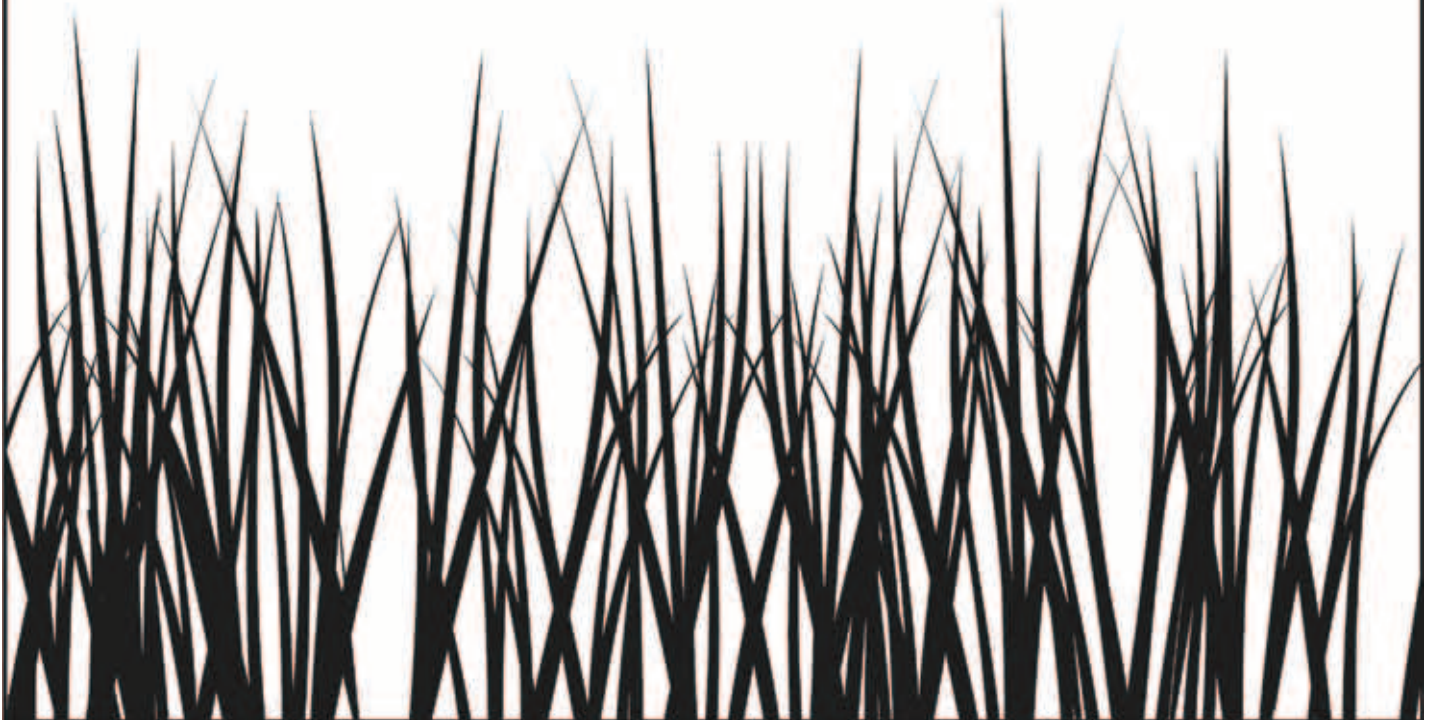
food is life

Northstar

www.thenorthstarcafe.com

THIRD &
HOLLYWOOD

www.thirdandhollywood.com



WEEKEND MENU

All on-site preparations are led by Jon Harbaugh, AVI Foodsystems, Executive Chef and Resident Director of Granville Exempted Village Schools

* = organic † = vegan ^ = gluten-free menu subject to change

SATURDAY LUNCH · 12:30 · 1:30 P.M.



Mushroom Spelt Soup⁺—Prepared by The Hills Market (Franklin Co.) with **mushrooms**^{*} from Swainway Urban Farm (Franklin Co.), **spelt berries**^{*} from Shagbark Seed and Mill (Athens Co.), **garlic**^{*} from Bluebird Farm (Harrison Co.), **onions** and **carrots** from DNO Produce (Franklin Co.), **olive oil** and **spices**^{*} from Eden Foods (MI), and **kale**^{*} and **dried herbs**^{*} from Whole Foods Market (Franklin Co.)

Chicken Salad—Prepared by Mustard Seed Market (Summit Co.) with **chicken** from Andelain Fields (Clark Co.) that was cooked and diced by students at the Columbus Culinary Institute (Franklin Co.), **Swiss cheese**^{*} from Organic Valley (WI), and **vegetables** from DNO Produce (Franklin Co.)

— OR —

Wheat Berries Salad⁺—Prepared by students at the Columbus Culinary Institute (Franklin Co.) with **wheat berries** from Carriage House Farms (Hamilton Co.), **apples**^{*} from Green Bean Delivery (Franklin Co.), **walnuts**, **canola oil**^{*}, **cider vinegar**^{*}, and **spices**^{*} from Whole Foods Market (Franklin Co.), and **maple syrup**^{*} from Green Field Farms (Wayne Co.)

Chips[†] and **Salsa**⁺—Provided by Shagbark Seed and Mill (Athens Co.) and Casa Nueva (Athens Co.)

Ice Cream and Sorbet⁺—Provided by Jeni's Splendid Ice Creams (Franklin Co.)

SATURDAY DINNER · 6:15 · 7:15 P.M.

Brats—Provided by Curly Tail Organic Farm (Knox Co.) and King Family Farm (Athens Co.) with **sauerkraut** provided by Crazy Kraut (Franklin Co.)

— OR —

Farmhouse Chili⁺—Prepared by students at the Columbus Culinary Institute (Franklin Co.) with **Farmhouse Chili Burgers** from Luna Burger (Franklin Co.), **tomatoes**^{*} and **beans**^{*} from Eden Foods (MI), and **corn**^{*} and **spices**^{*} from Whole Foods Market (Franklin Co.). Served with **corn tortillas**^{*}^ from Shagbark Seed and Mill (Athens Co.)

Cornbread—Prepared by Lucky Cat Bakery (Licking Co.) with **cornmeal** from Carriage House Farm (Hamilton Co.), **butter** from Hartzler Dairy Farm (Wayne Co.), **eggs** from Green Field Farms^{*} (Wayne Co.), and **buttermilk**^{*} from Organic Valley (WI). Served with **honey** from Schmidt Family Farms (Medina Co.) and **jam** from Glass Rooster Cannery (Delaware Co.)

Roasted Root Vegetables⁺—Featuring **sweet potatoes**^{*} from Northridge Organic Farm (Licking Co.), **turnips**^{*}, **beets**^{*}, **potatoes**^{*}, and **winter radishes**^{*} from Wayward Seed Farm (Madison Co.), **garlic**^{*} from Bluebird Farm, and **olive oil**^{*} from Eden Foods (MI)

Sautéed Greens⁺—Featuring **greens**^{*} from Green Bean Delivery (Franklin Co.), **garlic** from Bluebird Farm (Harrison Co.), and **olive oil**^{*} from Eden Foods (MI)

Carrot Cake with Cream Cheese Icing—Prepared by students at C-TEC (Licking Co.) with **flour** from Stutzman Farms (Wayne Co.), **eggs**^{*} from Green Field Farms (Wayne Co.), **butter** from Hartzler Dairy Farm (Wayne Co.), **carrots**^{*} from Green Bean Delivery (Franklin Co.), **spices** and other ingredients^{*} from Whole Foods Market (Franklin Co.), and **cream cheese**^{*} from Organic Valley (WI)



SUNDAY LUNCH · 12:15 · 1:15 P.M.

Vegetarian Lasagna—Prepared by students at C-TEC (Licking Co.) with **butternut squash*** from Northridge Organic Farm (Licking Co.), **Italian cheeses*** from Organic Valley (WI), **pasta*** from Bexley Natural Market (Franklin Co.), **milk** from Snowville Creamery (Meigs Co.), and **parsley*** from Whole Foods Market (Franklin Co.)

Meatballs—Prepared by students at the Columbus Culinary Institute (Franklin Co.) with **ground beef*** from Marshy Meadows Farm (Ashtabula Co.), **eggs*** from Green Field Farms (Wayne Co.), **milk** from Snowville Creamery (Meigs Co.), and **bread crumbs** and **spices** from Whole Foods Market (Franklin Co.)

Focaccia Bread—Provided by Lucky Cat Bakery (Licking Co.)

Salad—Featuring **salad greens***, **cabbage***, and **toppings*** from Green Bean Delivery (Franklin Co.) and **microgreens*** from Swainway Urban Farm (Franklin Co.). Served with **salad dressing*** prepared by students at C-TEC (Licking Co.) with **maple syrup*** from Green Field Farms (Wayne Co.), and **balsamic vinegar**, **olive oil**, and **spices** from Lucky's Market (Franklin Co.)

Chocolate Chip Cookies^—Prepared by Eban's Bakehouse (Franklin Co.)

BEVERAGES

Milk—Provided by Snowville Creamery (Meigs Co.)

Chocolate Milk—Provided by Snowville Creamery (Meigs Co.) and Organic Valley* (WI)

Soy milk*—Provided by Organic Valley (WI)

Iced Tea*—Provided by Storehouse Tea Company (Cuyahoga Co.)

FRUIT

Provided by Green Bean Delivery (Franklin Co.)

FOOD TRUCK



Chelsea's Real Food is a full-service mobile kitchen, serving locally-sourced, made from scratch, and gluten free foods. Chelsea will be offering hot breakfast, soups, salads, and hot sandwiches. She will have vegan options at each meal.

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Do you love this year's conference artwork, courtesy of Kevin Morgan Studio? Then take it home! A small quantity of limited edition **posters** signed by the artist will be available for sale in the Book and Raffle Room while supplies last.

Glass mason jar coffee mugs (complete with a lid!) will also be for sale at the bagel table near the registration area. Other OEFFA merchandise, including **t-shirts**, **aluminum signs**, and **organic logo stickers** will be available for sale at the OEFFA booth in the Book and Raffle Room.

VOLUNTEERS

The OEFFA conference is a unique event. Staff rely on the dedicated work of volunteers like you to help us plan and run the conference.

Your participation is crucial to an enjoyable and educational weekend event. If you find a problem, see someone who needs a helping hand, or can in some small way help to make things run smoothly, please pitch in and help resolve the situation.

We also need volunteers to help tear down on Sunday, February 15, immediately following the end of the conference. Many hands make light work!





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OSU Agricultural Safety & Health – agsafety.osu.edu

OSU's Ohio Bioproducts Innovation Center – bioproducts.osu.edu

WORKSHOP SCHEDULE

Saturday, February 14

Session I: 9:30-11:30 A.M.

Page	Track	Workshop Title (Presenter), Room
16	SC	Greenhouse Organic Crop Production (M. Anderson, G. Rodriguez), Room C
16	VC	Weed Management: Set Yourself Up for Success! (T. Schriver), Room B
18	SL	Pastured Poultry Production: A Multi-Species Stacked Production Model (B. Baker, J. Gabis), Room 7
21	PA	Pasture for Profit I: Setting Goals and Evaluating Your Resources (B. Hendershot, J. McCutcheon), Room 19
21	PP	The Effects of Fracking on Ohio's Watersheds, Soils, and Ecosystem Services (T. Auch, J. Weatherington-Rice), Room 9
23	BS	Doing Business Differently: An Introduction to Open-Book Management (A. Atkinson), Room 15
27	SF	Managing for Plant Health (J. Kempf), Auditorium

Session I A: 9:30-10:25 A.M.

Page	Track	Workshop Title (Presenter), Room
18	FC	Marketing Opportunities for Your Entire Organic Field Crop Rotation (C. Fernholz), Room 17
18	LL	The Basics of Raising Bison (K. Swope), Room 23
20	UA	Building Coalitions to Support Local and Regional Food Systems (M. Taggart), Little Theatre
21	BA	So You Think You Want to Grow Vegetables? (B. Jackle), Room D
23	MA	Examining Three Specialty Crops (R. Stewart), Resource Room
24	CM	The Donation Station: A Local Food Solution to Food Insecurity (M. Nally), Room 5
24	LW	A Conversation with Nature: Lessons in Resilience from the Natural World (S. Grant Billman), Room 21
25	HM	Simple Cheese Making (J. Seabrook), Room 1
25	GL	Using the Hugelkultur Method to Increase Productivity (D. Schooner), Room A
29	PO	Can We Get Funding for That? (S. Williams), Library

Session I B: 10:35-11:30 A.M.

Page	Track	Workshop Title (Presenter), Room
18	FC	Economics of Organic Grain and Hay Rotations: Show Me the Money! (C. Eselgroth), Library
20	LL	Pasture-Based Hog Farming (L. Teter), Room A
20	UA	Wild Edibles: Eat Your Weeds (K. Hodges), Little Theatre
21	BA	Eat Locally Grown Food Year-Round I: Extending Your Growing Season (M. Shaw), Resource Room
23	MA	Telling Your Food Story (J. Moorhead), Room 17
24	CM	Beyond Radishes: A School Garden for the Year (S. Sterrett), Room 5
24	LW	Safe Herbal Remedies for Livestock and Pets (A. Rocco), Room 23
25	HM	Kefir: "God's Gift" (W. Taylor), Room 1
25	GL	Engaging Children in the Garden and on the Homestead (A. Vanorio), Room 21
29	PO	Should We Have an Organic Check-Off Program? (A. Guebert), Room D

Session II: 1:45-3:45 P.M.

Page	Track	Workshop Title (Presenter), Room
18	FC	Advanced Cover Crop Concepts (A. Clark, A. Sundermeier), Room D
18	SL	Breeding Poultry 101 (J. Adkins), Room 15
20	UA	Urban Market Gardening: From Planning and Planting to Sales Success (I. Foster, E. Sussman), Room 9
21	PA	Pasture for Profit II: Forage Selection and Animal Nutrition (B. Hendershot, J. McCutcheon), Room 19
25	LW	Don't Just Eat Local—Heal Local! (D. Combs), Room 17
25	HM	Sustainable Woodlot Management (P. Woyar, D. Apsley), Little Theatre
25	GL	Permaculture: Fitting It Into the Context of Your Life (D. Knapke), Room A
29	PO	Tamales and the Staple Food Revolution (M. Ajamian, B. Jaeger), Room 1

Session II A: 1:45-2:40 P.M.

Page	Track	Workshop Title (Presenter), Room
16	SC	The Small Organic Apple Orchard: Getting Started (D. Kretschmann, T. Gebhart), Resource Room
16	VC	Tools and Equipment for Scaling Up Vegetable Production (J. and D. Trethewey), Auditorium
20	LL	Raising Healthy Organic Dairy Calves and Heifers (G. Jodarski), Room 23
21	BA	Eat Locally Grown Food Year-Round II: Preserving Summer's Harvest (M. Shaw), Library
21	PP	Food Citizens: Engaging in the Intersection Between Food and Policy (J. Clark, B. Bird), Room C
23	BS	Making Food Safety Work on the Farm (J. Miller), Room 5
24	MA	From Weddings to Workshops: Value-Added Opportunities for Cut Flower Growers (S. Studer King), Room 21
24	CM	Building Self-Sufficiency Through Community (R. Tayse Baillieul), Room 7
27	SF	Soil Testing for Active Organic Matter (S. Culman), Room B

Session II B: 2:50- 3:45 P.M.

Page	Track	Workshop Title (Presenter), Room
16	SC	Growing Organic Apples for Market: The Mysterious Journey After the Honeymoon (D. Kretschmann, T. Gebhart), Resource Room
16	VC	Season Creation (K. Rondy, D. Kneier), Library
20	LL	Low Investment Dairying (E. DeBruin), Room 5
21	BA	Practical and Innovative Methods for Raising Livestock (J. Rickard, C. Gandy), Room 21
23	PP	Cultivating the Farm Bill: How to Access Key Conservation and Loan Programs (D. Drake, K. Swope), Room 23
23	BS	Tips for Economic Decision-Making on the Organic Farm (S. Kumarappan), Room C
24	MA	Eight Ways to Get Consumers to Buy Organic (C. Fernholz), Room 7
24	CM	Taking Your CSA to the Next Level (A. Wight), Room B
27	SF	Balanced Soil Health (D. Raber), Auditorium

WORKSHOP SCHEDULE

Sunday, February 15

Session III: 9:30 - 11:30 A.M.

Page	Track	Workshop Title (Presenter), Room
16	VC	Small-Plot Market Farming: Getting the Most Out of Your Ground (K. Cook), Room C
18	FC	Out-Smarting the Weeds in Your Field Crops: Can It Be Done? (D. Hinderman), Room B
21	PA	Pasture for Profit III: Soil Fertility, Contingency Plans, and Organic Regs (B. Hendershot, J. McCutcheon), Room 19
23	PP	GE Crops: What You Need to Know About Health and Contamination Risks (D. Gurian-Sherman), Room 23
25	HM	Modern Pork Butchery (A. Contrisciani), Little Theatre
27	GL	Backyard Nourishment (B. Utendorf), Room 5
27	SF	The Biodynamic Farm Organism: Practical Application for Farmers and Gardeners (J. Fullmer, E. Agostinelli), Room D

Session III A: 9:30-10:25 A.M.

Page	Track	Workshop Title (Presenter), Room
16	SC	Spotted Wing Drosophila: A New Berry Crop Pest (C. Welty), Room 17
18	SL	Tips for Sustainable Beekeeping (C. Combs), Auditorium
20	LL	Balancing Rations for Organic, Pasture-Based Dairy Cows (S. Abel-Caines), Room 15
20	UA	Insects Are for the Birds: Raising Meal Worms for Animal Feed (K. Bachhuber), Room 7
21	BA	Introduction to the Soil Food Web (M. McHugh, C. Kennedy), Resource Room
23	BS	Dismantling the Price Myth: How Budget-Conscientious Institutions Can Buy Local Food (S. Piper), Room A
24	MA	Understanding the Organic Shopper (T. Dixon, D. Thompson), Room 21
25	LW	Digestion: The Foundation of Health (L. Armstrong), Room 9
27	EN	Post-Carbon Agriculture (W. Lombard), Library
29	PO	Collecting Water Bacteria Samples for Food Safety (G. Horrisberger), Room 1

Session III B: 10:35-11:30 A.M.

Page	Track	Workshop Title (Presenter), Room
16	SC	Growing Hazelnuts (K. Belser), Room A
18	SL	Training Farmers to Perform Artificial Insemination in Sheep (D. Brown, C. Zimmerly), Room 7
20	LL	Balanced Nutrition for a Successful 100 Percent Grass Dairy (S. Abel-Caines), Room 15
20	UA	Community Garden Soil and Water: Testing, Building, and Irrigation (L. Beachdell, D. Secor), Room 1
21	BA	Introduction to Seed Saving (M. McHugh, C. Kennedy), Resource Room
23	BS	Turning Your New Ideas Into Successful SARE Grant Proposals (M. Hogan), Room 21
24	MA	Cooperatively Growing the Ohio Hops Industry (B. Bergefurd), Room 9
25	LW	Grass, the Dairy Cow, and the Integrated Sustainable Smallholding (S. and B. Dougherty), Library
27	EN	Solar Electricity: What It Is, Why You Need It, and How To Pay for It (J. Warmke), Auditorium
29	PO	Engaging Ohio Vegetable Growers Through Interactive Disease Diagnostic Services (F. Baysal-Gurel), Room 17

Session IV: 1:30 – 2:30 P.M.

Page	Track	Workshop Title (Presenter), Room
16	SC	Ramps: A Growing Opportunity for Seasonal Markets (T. Filyaw), Room D
16	VC	Best Bet Biopesticides for Organic and Sustainable Farmers (B. McSpadden Gardener), Room 21
18	FC	Inside the Black Box: Understanding Soil Biology in Organic Farming (L. Phelan), Auditorium
18	SL	Who's Got Your Goat? Practical Healthcare Skills and Knowledge for the Goat Owner (S. Sigetic), Room 9
20	LL	Selling Grass-Fed Beef at Farmers' Markets (J. Wiley), Room 23
20	UA	Wild and Resilient: The Value of Biodiversity in Urban Food Landscapes (B. Majeski), Room 17
21	PA	Pasture for Profit IV: Paddock, Water, and Fencing Systems (B. Hendershot, J. McCutcheon), Room 19
21	BA	Thanksgiving Turkeys: What I Did Wrong So You Can Do It Right (M. Poczontek), Little Theatre
23	PP	Tools You Can Use to Make a Difference on Environmental Issues (T. Mills), Room 7
23	BS	Making a Living the Old-Fashioned Way: Locally, Simply, and Face-to-Face (A. Warmke), Room A
24	MA	The Role of Food Hubs for Growers and the Marketplace (B. Ballmer), Room 15
25	LW	Stretching and Strengthening for Farmers (J. Jones), Resource Room
25	HM	Keeping the Microbes Alive! Creative Cooking with Live-Culture Fermented Foods (A. Reed), Room 1
27	GL	Shiitake Mushroom Cultivation (P. Goland), Room C
27	EN	Solar: You Can Do It . . . This Year! (T. Rapini, V. Garrett), Room B
27	SF	Timing is Everything: Nutrient Management Strategies That Empower (M. Gregg), Library
29	PO	The Intersection of the Unmanned Aerial Systems Industry and Precision Agriculture (A. Shepherd), Room 5



WORKSHOP TRACKS

Page	Track	Page	Track
16	Specialty Crops (SC)	23	Business (BS)
16	Vegetable Crops (VC)	23	Marketing (MA)
18	Field Crops (FC)	24	Community (CM)
18	Small Livestock (SL)	24	Living Well (LW)
18	Large Livestock (LL)	25	In the Home (HM)
20	Urban Agriculture (UA)	25	Gardening and Landscaping (GL)
21	Pasture for Profit (PA)	27	Energy (EN)
21	Basics (BA)	27	Sustainable Foundations (SF)
21	People and Policy (PP)	29	Potpourri (PO)




WORKSHOP · DESCRIPTIONS · BY · TRACK

SPECIALITY ♦ CROPS


Greenhouse Organic Crop Production

Mike Anderson and Gabo Rodriguez

Join Mike Anderson and Gabo Rodriguez of Whitebarn Organics for an in-depth look at growing organic produce in greenhouses. During the first hour, they'll discuss the complete production cycle for winter and spring crops, like lettuce, carrots, and greens, including variety selection, bed preparation, seeding, row covers, pest management, and handling. The second hour will focus on growing summer crops, such as tomatoes, sweet peppers, and cucumbers in the greenhouse, particularly pruning and trellising techniques to maximize yields. This session will also cover major greenhouse challenges like nutrient management and pest and disease management. **[Session I, Room C]** 


The Small Organic Apple Orchard: Getting Started

Don Kretschmann and Tim Gebhart

Since the Garden of Eden, we've been tempted by apples—and why not? The tree is beautiful and productive; the fruit is delicious and stores well. An experienced organic orchardist, Don Kretschmann planted his first orchard in 1985. Don along with Tim Gebhart of Kretschmann Organic Farm will share the advantages and disadvantages of growing apples. Learn how to make good initial decisions about site selection, preparation and layout, varieties, rootstocks, fertility, pest and disease issues, and equipment. **[Session II A, Resource Room]** 

Growing Organic Apples for Market: The Mysterious Journey After the Honeymoon

Don Kretschmann and Tim Gebhart

Don Kretschmann and Tim Gebhart of Kretschmann Organic Farm take an in-depth look at organic apple production, outlining their yearly production routine, and sharing methods, experiments, and experiences honed over more than 30 years. Learn strategies for fertility, understory management, pollination, disease and insect control, and maintaining healthy, productive trees, along with information about varietal characteristics, equipment, consumer expectations, and marketing. **[Session II B, Resource Room]** 


Spotted Wing Drosophila: A New Berry Crop Pest

Celeste Welty

The spotted wing drosophila is a pest that has been destroying berry crops since it arrived in Ohio in 2012. OSU Extension entomologist Celeste Welty will help organic growers identify the pest and provide information about its biology and options for management. **[Session III A, Room 17]**

Growing Hazelnuts

Kurt Belser

Join Kurt Belser of the Wingnuttery in Athens for an in-depth look at hazelnut production, including selecting cultivars, establishing a site, planting, maintaining young and full grown trees, managing pests, controlling disease, harvesting, and processing. This workshop will give you the confidence to start or improve your production, and help in getting your product to market. **[Session III B, Room A]** 

Ramps: A Growing Opportunity for Seasonal Markets


Tanner Filyaw

Ramps, also known as wild leeks, are a pungently flavorful woodland herb that has become increasingly popular with chefs and consumers. Tanner Filyaw, Non-Timber Forest Products Specialist for Rural Action, provides a detailed background about the history, ecology, and lifecycle of the ramp plant that will enable successful propagation, cultivation, and marketing. Learn about habitat needs and site selection, cultivation techniques, harvesting, marketing, and value-added products. **[Session IV, Room D]**

VEGETABLE ♦ CROPS


Weed Management: Set Yourself Up for Success!

Todd Schriver

Effective weed management is one of the most critical determining factors in the success of your garden or farm. In this hands-on workshop, Todd Schriver of Rock Dove Farm will describe cultural practices for weed management and how to set yourself up for success by keeping weeds under control through the critical first 21 days of a crop's life. Learn what conditions encourage weeds, how to use these habits against them, and how to create conditions that discourage weed growth. Learn more about preventative practices like staling and "seed bank" management. **[Session I, Room B]** 

Tools and Equipment for Scaling Up Vegetable Production

Dawn and Jake Trethewey

Dawn and Jake Trethewey own and operate Maplestar Farm, a certified organic vegetable operation in northeast Ohio, which they have transitioned from conventional hay and grain over the past 10 years. The Tretheweys sell at their roadside stand, a local farmers' market, several restaurants, and a 43 member CSA. They will share their thoughts on the tools and equipment they have found successful for scaling up, along with those that are not worth the investment. Learn how to set purchasing priorities to save time and money. **[Session II A, Auditorium]** 

Season Creation

Kip Rondy and Dan Kneier

Join Kip Rondy and Dan Kneier of Green Edge Organic Gardens for a look at how you can grow produce year-round without relying on fossil fuels. Off-season growing provides an opportunity for better prices on produce and year-round employment to help retain quality labor. Kip and Dan will share their techniques for growing produce in unheated greenhouses throughout the entire winter. **[Session II B, Library]**


Small-Plot Market Farming: Getting the Most Out of Your Ground

Kate Cook

Maximize production from your small space! Kate Cook, garden manager at Carriage House Farm, discusses planning and designing small plot intensive vegetable production. Learn about crop varieties, planting schedules, soil preparation, and weed and pest management techniques. Kate's techniques are suitable for home gardeners and can be scaled up for market farming. **[Session III, Room C]** 

Best Bet Biopesticides for Organic and Sustainable Farmers

Brian McSpadden Gardener

Plant diseases can wreak havoc on a farm or garden. While the foundation of plant disease control is healthy soil, biopesticides can play a useful role in an integrated pest management program. Join Brian McSpadden Gardener, former OARDC OFFER Director and new Senior Research Principle for Naturals and Organics at Scotts Miracle-Gro, for an informative discussion. **[Session IV, Room 21]** 

continued on pg. 18



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F I E L D ◆ C R O P S

Marketing Opportunities for Your Entire Organic Field Crop Rotation

Carmen Fernholz

Organic grain farmer Carmen Fernholz of the Organic Farmers' Agency for Relationship Marketing will discuss the 2015 outlook for traditional organic grains such as corn, beans, and wheat. Learn options for marketing your entire organic crop rotation, including alternative crops, and how to maximize your profits by developing a strategic marketing plan. [Session I A, Room 17]

Economics of Organic Grain and Hay Rotations: Show Me the Money!

Charlie Eselgroth

Ever wonder what would happen if you changed your conventional corn and bean farm to organic production? Well, so did organic dairy and grain farmer Charlie Eselgroth. He'll share nine years of cost and return comparisons from his farm's account books. Learn how he used this information to make decisions about future plans for his farm and how you can create a similar system of your own. [Session I B, Library]

Advanced Cover Crop Concepts

Andy Clark and Alan Sundermeier

Are you already using cover crops but wish you knew more about how they work? Are you looking for innovative ways to use cover crops more often and in different ways? Do you have specific objectives you want to accomplish with your cover crops, but are not sure how to achieve them? In this advanced session, cover crop expert Andy Clark of USDA SARE and OSU Extension educator Alan Sundermeier will address concepts such as phosphorus and nitrogen management, rotations and seeding methods, and livestock integration, with a focus on grain production systems. [Session II, Room D]

Out-Smarting the Weeds in Your Field Crops: Can It Be Done?

Daryl Hinderman

Daryl Hinderman, farmer and Organic Valley Grower Pool Coordinator, has been on a quest to eliminate weeds in row crops. He has tried many different angles to find the right cover crop, fertility, tillage, timing, and weeding equipment. Join him for a group discussion on what it takes to make these strategies work on your farm. [Session III, Room B]

Inside the Black Box: Understanding Soil Biology in Organic Farming

Larry Phelan

The first principle of organic agriculture is that a healthy biologically active soil produces healthy crops. Soil communities impact all aspects of crop production: yield, weed competition, susceptibility to insects and disease, and even nutritional quality. OSU professor Larry Phelan introduces the key organisms that make up the complex soil food web. Learn how recent research shows that plants provide ecological services by actively recruiting members of the soil community, and that your management practices impact microbially-mediated crop health. [Session IV, Auditorium]



S M A L L ◆ L I V E S T O C K

Pastured Poultry Production: A Multi-Species Stacked Production Model

Banks Baker and Jonathan Gabis

Banks Baker and Jonathan Gabis of Greenacres will be sharing information they have garnered through poultry production on a 600 acre farm in Cincinnati, raising broiler chickens, laying hens, and turkeys. Topics covered will include poultry's place within an integrated, stacked production model, economics, brooding, harvesting, breeds, feeds, housing, value-added products, and marketing. Attendees will have time to ask questions and talk openly. [Session I, Room 7]

Breeding Poultry 101

Jim Adkins

Interested in breeding your own poultry? Learn how to make your operation sustainable, so you don't need to depend on hatcheries and other outside sources to provide you with chicks and poults. Learn about sustainable breeds of poultry and the basics of building your own flock through breeding. Jim Adkins of the Sustainable Poultry Network will describe what it takes to select your next generation of breeders, and how you can improve egg production and the rate of growth of your flock. [Session II, Room 15]

Tips for Sustainable Beekeeping

Carson Combs

Carson Combs of Mockingbird Meadows describes his chemical-free beekeeping practices that focus first and foremost on the health of the bee. Combs will discuss Biodynamics as part of beekeeping, the use of herbs in hive management, and other sustainable options. [Session III A, Auditorium]

Training Farmers to Perform Artificial Insemination in Sheep

Don Brown and Craig Zimmerly

As part of their SARE grant research, Don Brown and Craig Zimmerly of the Ohio Heartland Sheep Improvement Association will explain a noninvasive artificial insemination technique in sheep. They will share information about their experience, including conducting ram breeding soundness exams, collecting semen samples, and performing the procedure, as well as their results from the 2013 breeding season. In addition, they will provide a tutorial on the use of ultrasounds in diagnosing pregnancies. [Session III B, Room 7]

Who's Got Your Goat? Practical Healthcare Skills and Knowledge for the Goat Owner

Sasha Sigetic

Many farmers do not have access to a nearby veterinarian with goat experience. In this workshop, Sasha Sigetic of Black Locust Livestock and Herbal in Athens will empower goat owners to do more health care for themselves. Learn to identify diseases by their symptoms, give injections, use tube to rehydrate, draw blood for lab work, trim hooves, and check fecals. Sigetic will also make suggestions for administering herbals for maintaining health and treating disease as well as the effective use of pharmaceuticals when needed. [Session IV, Room 9]

L A R G E ◆ L I V E S T O C K

The Basics of Raising Bison

Kevin Swope

Bison meat is lean, exceptionally nutritious, very flavorful, and increasingly sought after in gourmet cooking and by health-conscious eaters. Kevin Swope, owner of Heritage Lane Farm, will discuss raising bison in a managed pasture setting. Learn how to handle these unique American animals and how to market their products. [Session I A, Room 23]

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Pasture-Based Hog Farming

Lyndsey Teter

With the right equipment, knowledge, and management, it's possible to put the pigs out to pasture. Whether you're just starting or looking for a few new ideas, Lyndsey Teter of Six Buckets Farm will share real-life experiences on how you can successfully raise pigs outdoors on your homestead or small-scale farm. [Session I B, Room A]

Raising Healthy Organic Dairy Calves and Heifers

Guy Jodarski

Organic Valley veterinarian Dr. Guy Jodarski will share strategies for raising healthy calves and heifers so they can reach their optimum potential. Learn about calf care, effective parasite control, transitioning from weaning to solid feed, extended cow-calf pairing and nurse cow groups, and general herd health. [Session II A, Room 23]

Low Investment Dairying

Eugene DeBruin

Many would-be dairy farmers believe dairying is too capital and labor intensive, but in the experience of dairy nutritionist and experienced organic dairy farmer Eugene DeBruin, low investment dairying is possible, and can be profitable and provide a good lifestyle. Regardless of whether you have 10 or 1,000 cows, learn about the investments, cash flow, buildings, and labor needs required to build a business that is both personally and financially rewarding. [Session II B, Room 5]

Balancing Rations for Organic, Pasture-Based Dairy Cows

Silvia Abel-Caines

Dr. Silvia Abel-Caines, Ruminant Nutritionist for Organic Valley, will explain the principles behind a well-balanced ruminant ration that incorporates high quality forages and targeted supplementation. Learn how to determine your cow's potential for higher dry matter intake, and strategies to achieve that during both the grazing and non-grazing season. [Session III A, Room 15]

Balanced Nutrition for a Successful 100 Percent Grass Dairy

Silvia Abel-Caines

Learn how to successfully transition from grain dairy production to no-grain dairy production, and how to minimize the impact on body condition score. Dr. Silvia Abel-Caines, Ruminant Nutritionist for Organic Valley, will explain the keys to balancing rations, using cow-side tools to determine whether the cows' nutrient requirements are being met, while minimizing the impact on milk production. She will also compare the economics of each feeding method. [Session III B, Room 15]

Selling Grass-Fed Beef at Farmers' Markets

John Wiley

Thinking of retailing grass-fed beef at a farmers' market? It's not as complicated as you might think and consumer demand is incredibly high. John Wiley, who sells his beef at the Worthington Farmers' Market, will provide a detailed review of the legal requirements as well as plenty of tips for how to be a good vendor. [Session IV, Room 23]

Building Coalitions to Support Local and Regional Food Systems

Morgan Taggart

Food policy coalitions can be a great way to work with diverse partners toward common goals in order to bring about a positive impact on the food system. Morgan Taggart draws from her experiences with the Cleveland-Cuyahoga County Food Policy Coalition to highlight the elements necessary to help move a coalition into action, such as developing policies and collaborative projects that improve access to healthy food and support the local food economy. [Session I A, Little Theatre]

Wild Edibles: Eat Your Weeds

Kate Hodges

Food grows all around us without cultivation or inputs; we need only to be able to identify these perfectly adapted plants to experience all they have to offer. Urban homesteader Kate Hodges will reveal the local wild edibles you're likely to encounter and provide inspiration for using them in flavorful ways. You may find flavors that you enjoy enough to justify your own "weed plot"! [Session I B, Little Theatre]

Urban Market Gardening: From Planning and Planting to Sales Success

Imani Foster and Eitan Sussman

Can you sell what you grow well? How about grow what sells well? How do you keep track of everything from season to season? At this session, staff from Keep Growing Detroit will share best practices and tried-and-true tools that they use for farm planning, record-keeping, and collaboratively marketing produce. Come prepared for a hands-on and interactive session to maximize your farm or garden's profit and long-term success! [Session II, Room 9]

Insects Are for the Birds: Raising Meal Worms for Animal Feed

Kevin Bachhuber

Insects for food and feed have taken America by storm! Mealworms are easy to raise, and make a great feed supplement, especially during the winter. Learn how to raise mealworms for fish and poultry feed with Kevin Bachhuber of Big Cricket Farms, who will lead you through the mealworm lifecycle, including feeding, rearing, and harvesting. [Session III A, Room 7]

Community Garden Soil and Water: Testing, Building, and Irrigation

Luci Beachdell and Dave Secor

Luci Beachdell and Dave Secor have worked with many community gardens and can help you start a new one in your community by addressing the two most important resources needed for a healthy growing space: soil and water. Learn about healthy versus contaminated soils and various ways of addressing the issues, particularly by choice of garden bed style. They'll also discuss techniques for water collection and distribution at your garden site. [Session III B, Room 1]


Wild and Resilient: The Value of Biodiversity in Urban Food Landscapes

Bethany Majeski


Across the nation, blighted city streets and boring suburban developments have been re-imagined as spaces for sustainable food production. Cleveland Metroparks naturalist Bethany Majeski will explain the value of wildlife conservation in creating a thriving and ecologically sound landscape for food production. Learn to identify common plants and animals beneficial to food crops, see real-world applications of integrated food and wildlife garden design, and come away with tips and tricks for managing disease and pests, garnering community support, and creating healthy soils in reclaimed habitats. [Session IV, Room 17]




Pasture for Profit I: Setting Goals and Evaluating Your Resources*Bob Hendershot and Jeff McCutcheon*

Join Bob Hendershot, 2010 Stinner Award winner and retired NRCS Grazing Management Specialist, and Jeff McCutcheon, OSU Extension educator, for their four-part "Pasture for Profit" series to make your farm environmentally and economically sound. In Session I, learn about management intensive grazing. Bob and Jeff will cover the basics, including planning, evaluating your resources and the environmental considerations in livestock grazing, and getting started. **[Session I, Room 19]** 

Pasture for Profit II: Forage Selection and Animal Nutrition*Bob Hendershot and Jeff McCutcheon*

In this second session of the "Pasture for Profit" series, Bob Hendershot and Jeff McCutcheon discuss cover plant information and how to understand and use growth physiology to better manage pastures for healthy animals. Learn about plant species and variety selection in order to meet animal nutrition needs. **[Session II, Room 19]** 


Pasture for Profit III: Soil Fertility, Contingency Plans, and Organic Regulations*Bob Hendershot and Jeff McCutcheon*

The third session in the "Pasture for Profit" series with Bob Hendershot and Jeff McCutcheon focuses on pasture soil fertility, grazing systems, contingency plans, and the organic pasture rule. **[Session III, Room 19]** 


Pasture for Profit IV: Paddock, Water, and Fencing Systems*Bob Hendershot and Jeff McCutcheon*

In the final session in the "Pasture for Profit" series with Bob Hendershot and Jeff McCutcheon, learn strategies for designing and laying out paddocks for grazing management systems, including fencing and watering systems. **[Session IV, Room 19]** 


So You Think You Want to Grow Vegetables?*Ben Jackle*

Ben Jackle of Mile Creek Farm addresses questions the aspiring vegetable grower may have about establishing a successful operation. Learn how the size and shape of your farm, crop choice, and marketing preferences will influence your day to day operations. **[Session I A, Room D]** 


Eat Locally Grown Food Year-Round I: Extending Your Growing Season*Mary Lou Shaw*

Would you like to eat local, healthy food all year? Learn how in this two-part workshop led by homesteader and author Mary Lou Shaw. Discover simple techniques for managing a longer growing season, including choosing what to plant, and using row covers, cold frames, and a lean-to greenhouse. **[Session I B, Resource Room]** 


Eat Locally Grown Food Year-Round II: Preserving Summer's Harvest*Mary Lou Shaw*

In this second session with homesteader and author Mary Lou Shaw, learn how food preservation, in addition to season extension, is essential to maintaining a local diet year-round. Learn the basics of canning, fermenting, freezing, drying, and using a root cellar, as well as cheese-making and using a smoke house. Mary Lou will provide references for learning more about these important techniques. **[Session II A, Library]** 

Practical and Innovative Methods for Raising Livestock*Jesse Rickard and Chelsea Gandy*

Raising animals for meat can be incredibly beneficial and profitable, but has many challenges. Join Jesse Rickard and Chelsea Gandy of Fox Hollow Farm for a look at raising animals for meat. They will cover a number of techniques for raising sheep, cattle, pigs, and chickens on pasture using ecological methods. The systems covered can be used for homesteading or scaled up to medium-sized farm production. **[Session II B, Room 21]** 


Introduction to the Soil Food Web*Marilyn McHugh and Chris Kennedy*

Discover the wonderful world of soil microorganisms living just beneath our feet and their important role in the soil food web. Marilyn McHugh and Chris Kennedy founded The Hummingbird Project, a non-profit organization that works for social justice through ecological regeneration and community empowerment. Join them to understand how promoting soil life benefits you, your land, and your crops. **[Session III A, Resource Room]** 

Introduction to Seed Saving*Marilyn McHugh and Chris Kennedy*

Saving seeds is the next logical step in the local food movement and an important skill for all gardeners and growers. Marilyn McHugh and Chris Kennedy, founders of the Cleveland Seed Bank, provide the basics so you can begin saving your own varieties, adapting crops to your climate, and protecting regional biodiversity. **[Session III B, Resource Room]** 


Thanksgiving Turkeys: What I Did Wrong So You Can Do It Right*Meredith Poczontek*

Meredith Poczontek of Gray Fox Farm raised her first flock of Thanksgiving turkeys five years ago, and admits that she totally messed it up, from buying the wrong fence charger to buying the wrong birds at the wrong time. Let her pain be your gain! Meredith will share the critical details about raising turkeys, including brooder operations, grazing, butchering, packaging, and marketing. Hear how she overcame that disappointing first year and became the "Turkey Whisperer." **[Session IV, Little Theatre]** 

The Effects of Fracking on Ohio's Watersheds, Soils, and Ecosystem Services*Ted Auch and Julie Weatherington-Rice*

Organic farmers are dedicated conservationists, protecting and preserving natural resources. Oil and gas drillers exploit these resources and loose regulations don't require them to protect public health or the environment. Ted Auch of FracTracker Alliance and Julie Weatherington-Rice, Senior Scientist at Bennett and Williams Environmental Consultants, will discuss Ohio's fracking industry and regulations and how they could impact the state's agricultural community. Learn how to help your community take back local protection of your air, water, soil, and natural resources. **[Session I, Room 9]**

Food Citizens: Engaging in the Intersection Between Food and Policy*Jill Clark and Bryn Bird*

Many people are unaware of how local governments impact the rules that govern what they eat and how they farm, much less how they can engage in the policy process to establish the kind of food system they want. Jill Clark, Assistant Professor of Food Policy at the John Glenn School of Public Affairs, and farmer and activist Bryn Bird will explain the role government plays in what we eat and how we farm and encourage you to be a food citizen instead of simply a "producer" or "consumer." **[Session II A, Room C]** 

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Cultivating the Farm Bill: How to Access Key Conservation and Loan Programs

David Drake and Kevin Swope

The 2014 Farm Bill funds a number of important sustainable agriculture programs. David Drake, Ohio FSA Farm Loan Chief, will discuss the different types of loan programs available for beginning and socially disadvantaged farmers and others looking to grow their business. USDA NRCS Conservationist and experienced farmer Kevin Swope will focus primarily on EQIP. Learn what kinds of farming operations are eligible, how to plan your project and apply, how funding is allocated, and how the NRCS contracting process works. [Session II B, Room 23]

Genetically Engineered Crops: What You Need to Know About Health and Contamination Risks

Doug Gurian-Sherman

Not surprisingly, there is a lot of misinformation, hyperbole, and rumor about genetically engineered (GE) crops and food. Dr. Doug Gurian-Sherman, Director of Sustainable Agriculture at the Center for Food Safety, will present the facts about public health, contamination, and government regulations. Bring your questions and leave with a better understanding of the risks, how to evaluate information about GE crops, and the opportunities for citizen action. [Session III, Room 23]

Tools You Can Use to Make a Difference on Environmental Issues

Teresa Mills

Organic farmers, as well as landowners and others, are concerned about the threats to Ohio's environment from fracking and waste water injection wells. Environmentalist and activist Teresa Mills explains how the fracking industry is contaminating our soil and water and how accidents are likely to increase as wells degrade over time. Learn what you can do to be proactive in protecting your land and community and how to hold industry responsible for the problems they cause. [Session IV, Room 7]

B U S I N E S S

Doing Business Differently: An Introduction to Open-Book Management

Ashley Atkinson

Open-book management is about equipping every employee in your business with the skills, tools, and data they need to act like partners. Ashley Atkinson of Keep Growing Detroit will share best practices, including the tips, tools, and processes used to share leadership while designing and delivering the best programs and services possible. Learn about basic budgeting, how to read and use financial statements, collaborative planning, and how to establish and use fiscal and program dashboards designed to monitor and evaluate progress and success. [Session I, Room 15]

Making Food Safety Work on the Farm

John Miller Jr.

Good Agricultural Practices audits, Food Safety Modernization Act compliance, third-party verification—just where does all the food safety regulation end? Green Field Farms member John Miller Jr. of Happy Hill Farm explains that developing a functional on-farm food safety system can be a benefit instead of a burden. Learn how having sound, sensible, and structured systems in place protects not only consumers, but also reduces your liability as a producer. [Session II A, Room 5]

Tips for Economic Decision-Making on the Organic Farm

Subbu Kumarappan

Sound economic decision making helps organic farmers ensure the long-term sustainability of their business. Agricultural economist Subbu Kumarappan will provide an overview of economic principles like marginal concepts and elasticity, and demonstrate methods of applying these principles to determine optimal input levels and set profitable prices. During this hands-on workshop, learn how to use a spreadsheet tool to demonstrate the financial impact of different managerial decisions. [Session II B, Room C]

Dismantling the Price Myth: How Budget-Conscientious Institutions Can Buy Local Food

S.K. Piper

Some institutions would like to purchase local food, but assume that it is out of their budget. S.K. Piper, Sustainability Manager with Bon Appétit Management at Denison University, will describe how they buy more than 20 percent of their food from small local farmers without breaking the bank. She will share tips for mutually profitable relationships, suggest specific products to go after, and provide case studies of other institutions who are successfully buying local food. [Session III A, Room A]

Turning Your New Ideas Into Successful SARE Grant Proposals

Mike Hogan

As an OSU Extension educator and Ohio SARE coordinator, Mike Hogan has extensive experience helping farmers turn their ideas into sound grant proposals. In this session, learn about North Central Region SARE grant programs including the Farmer Rancher Grant program and the new Partnership Grant programs. Mike will also be available for individual assistance with grant proposals following the conference. [Session III B, Room 21]

Making a Living the Old-Fashioned Way: Locally, Simply, and Face-to-Face

Annie Warmke

Annie Warmke of Blue Rock Station started her business with the goal of creating models for sustainable living and working. She will share her thoughts on the meaning of a living wage and discuss goal setting, education, time management, pricing, marketing, and trends. Hear Annie's thoughts on what can happen when you don't chase money, but work for the good of the whole. [Session IV, Room A]

M A R K E T I N G

Examining Three Specialty Crops

Richard Stewart

Carriage House Farm Manager Richard Stewart will discuss the value of unique specialty crops, including yellow ginger, crosne, and nasturtium. Learn how the farm successfully grows and markets these crops to local chefs, artisan producers, and brewers. [Session I A, Resource Room]

Telling Your Food Story


Jill Moorhead

The keys to a strong brand are a good, easy-to-tell story, strong visuals, and clear communication. Marketing Director of Eat Well Distribution and Wholesale Marketing Director of Jeni's Splendid Ice Creams, Jill Moorhead will draw from her experiences to help you identify the key attributes to telling your story and making it easy for your fans to tell. Learn about logos, social media, the importance of copy, and media basics. [Session I B, Room 17]



From Weddings to Workshops: Value-Added Opportunities for Cut Flower Growers

Susan Studer King

Hot on the heels of the local food movement, a new generation of “farmer florists” is changing the way flowers are grown, designed, and consumed in the U.S. Learn how savvy farmer florists like Susan Studer King of Buckeye Blooms turn a \$20 bunch of flowers into a \$150 bouquet and offer other value-added products and services like wedding and event design, bulk flowers for DIY brides, and “flower parties” to make their operations unique, sustainable, and profitable. [Session II A, Room 21] 


Eight Ways to Get Consumers to Buy Organic

Carmen Fernholz

Organic grain farmers are the unseen hub of the organic industry. The Organic Farmers’ Agency for Relationship Marketing is trying to change that with a new series of eight short videos in which organic farmers tell their stories. Join organic grain farmer and OFARM Vice Chair Carmen Fernholz to view these videos, discuss projections for the future of the organic industry, and learn how OFARM works to get the message out to consumers. [Session II B, Room 7]


Understanding the Organic Shopper

Tiffany Dixon and Deborah Thompson

These days, food isn’t just about eating; it is a lifestyle and customers shop with intention. In this workshop, Tiffany Dixon and Deborah Thompson from Whole Foods Markets in Columbus, provide insight into organic consumers, their needs, and their shopping patterns. Learn to better understand your target market and to make decisions based on their needs. [Session III A, Room 21] 


Cooperatively Growing the Ohio Hops Industry

Brad Bergefurd

With the growth of Ohio’s craft beer industry, hops are making a tremendous comeback as a high value specialty crop opportunity for small farms. The cooperative model is helping small Ohio growers access this and other specialty markets. OSU Extension educator Brad Bergefurd will describe how growers are forming an Ohio Hops Growers Cooperative and Alliance to help with planting, marketing, promotion, representation, education, research, and group-purchasing to reduce initial start-up and on-going operational costs. Learn how joining a cooperative like this can benefit your farm and what resources are available to help you start your own. [Session III B, Room 9] 

The Role of Food Hubs for Growers and the Marketplace

Benji Ballmer

Whether you’re a grower wondering what to plant or a buyer wondering how to get year-round local produce, you’re a part of today’s local food landscape. Benji Ballmer of Yellow-bird Foodshed will share his thoughts on how local food hubs can bridge the gap between supply and demand. Learn how we can make these two sides of today’s food equation fit together! [Session IV, Room 15] 


The Donation Station: A Local Food Solution to Food Insecurity

Mary Nally

The Community Food Initiatives Donation Station is a one-of-a-kind program that supports the local food economy while addressing food insecurity and hunger. Developed in 2008, the Donation Station provides additional revenue for local markets and prevents food waste, and distributes local food to area food pantries to feed those in need the best food available—food grown, raised, or processed locally. Mary Nally will explain how Community Food Initiatives offers its expertise to other communities interested in developing their own Donation Station program and how you can be part of the local food solution. [Session I A, Room 5]

Beyond Radishes: A School Garden for the Year

Sandra Sterrett

Want to move your farm-to-school program past the “Hooray, you picked a radish!” stage? Sandra Sterrett, Assistant Farmer at Olney Friends School, will discuss a planting schedule that provides significant food for much of the school year, while increasing the level of academic challenge for high school curriculum. [Session I B, Room 5] 


Building Self-Sufficiency Through Community

Rachel Tayse Baillieul

Like many would-be homesteaders, Rachel Tayse Baillieul and her family intended to create self-sufficiency. When they realized that was an unattainable prospect, they began to pursue a skilled, supportive, rewarding community instead. Rachel will describe her experiences and offer suggestions for how to be happier and healthier through partnerships that can help you produce, learn, and grow more together than you ever could on your own. [Session II A, Room 7]

Taking Your CSA to the Next Level

R. Alan Wight

Improving your community supported agriculture customer’s experience and his or her understanding of the shareholder/grower relationship can yield financial benefits. Alan Wright, CSA grower and Ph.D. candidate at the University of Cincinnati, describes approaches to offering working shares; conducting successful orientation, training, and work safety sessions; and cultivating a core group to help with CSA operations. Wright will also discuss shareholder contracts and the best methods for communication. [Session II B, Room B] 


A Conversation with Nature: Lessons in Resilience from the Natural World

Sheryl Grant Billman

Paying attention to and communicating with the natural world are vital to adapting your farm to climate change. Farmer, writer, and Zen Buddhist Sheryl Grant Billman explores the art of communicating with nature. Learn to reduce workload on the farm by working smarter (with nature), not harder (against it). Participate in a conversation about integrating new ways of thinking, speaking, and acting to create a healthier, more resilient farm and lifestyle in our changing world. [Session I A, Room 21]

Safe Herbal Remedies for Livestock and Pets


Alicia Rocco

Be ready when an animal emergency arises by having herbs on hand. Alicia Rocco of Natural Approach to Health will discuss daily herbal remedies, parasite control, and herbs for injuries. She will provide a list of the most important herbs to have and how to use them to handle a number of injuries and wounds. [Session I B, Room 23] 




Don't Just Eat Local—Heal Local!

Dawn Combs

The buy local movement has influenced our food supply and economics. Why shouldn't we expect healthcare solutions that are grown and created within our own communities as well? Dawn Combs, author and Director of the Eclectic Herbal Institute at Mockingbird Meadows will discuss how to create local health communities with empowered consumers, established produce growers looking for niche markets, educators, healthcare practitioners, and retailers. Dawn will also share some DIY herbal healthcare techniques that feature native medicinals. **[Session II, Room 17]** 


Digestion: The Foundation of Health

Lisa Armstrong

The body needs proper digestion to assimilate nutrients from foods. There are many health issues that we may not recognize as having their roots in impaired digestion. Certified Healing Food Specialist and co-leader of the Columbus chapter of the Weston A. Price Foundation, Lisa Armstrong will share how digestion works, how it can go wrong, and discuss some basic, healing foods that can be enjoyed on a regular basis to promote healthy digestion. **[Session III A, Room 9]** 

Grass, the Dairy Cow, and the Integrated Sustainable Smallholding

Shawn and Beth Dougherty

The family dairy cow is the principle provider for the nutritional needs of the farm community—we consume milk, butter, cheese, and beef while pigs and poultry receive high-quality protein feed from dairy surplus. For the past 18 years, Shawn and Beth Dougherty have used the cow-pig-chicken triad on their 24-acre farm, integrated with organic four-season gardening and fodder cropping, to provide all the homestead's nutritional needs while increasing topsoil and soil fertility, capturing atmospheric carbon, and diversifying local ecosystems. **[Session III B, Library]** 

Stretching and Strengthening for Farmers


Jen Jones

You can take five minutes out of your day to feel better, improve your health, and reduce your chances of being injured! Farmer, massage therapist, and yoga practitioner Jen Jones shows hardworking farmers some quick and simple ways to strengthen your core and stretch your body. Take your health into your own hands and avoid doctors, surgery, and painkillers! **[Session IV, Resource Room]** 

I N ♦ T H E ♦ H O M E


Simple Cheese Making

Jeannie Seabrook

Fresh cheese is easier to make than you may think. Jeannie Seabrook from Glass Rooster Cannery will show you how to make simple cheeses in an hour or less! She will demonstrate how to make soft cheese, including mozzarella and herb cheese dips. Samples will be provided. **[Session I A, Room 1]** 

Kefir: "God's Gift"

Warren Taylor

Kefir, which means both "Gift of God" and "feeling good," is the world's oldest and arguably best probiotic. Using kefir, humans have enjoyed fresh milk from a variety of animals for thousands of years. Legend says if you don't have a kefir culture, take three hairs from the tail of a horse, lay them in a pan of milk, and pray—but you can avoid that procedure by attending this workshop on making kefir with Warren Taylor of Snowville Creamery, who will give each attendee a culture to take home. **[Session I B, Room 1]** 

Sustainable Woodlot Management

Peter Woyar and Dave Apsley

Woodlots are likely to be the neglected part of the farm, but they provide a host of important ecological benefits and income potential. Professional forester Peter Woyar and OSU Natural Resources Specialist Dave Apsley will provide management perspectives applicable to all woodlots. Learn about forest ecology and interactions, how to conduct a forest inventory of your land, and how to use that inventory to develop a plan and timetable for achieving your goals. **[Session II, Little Theatre]**

Modern Pork Butchery

Alfonso Contrisciani

Master Butcher and charcutier Alfonso Contrisciani will explain the various cuts on a pig and demonstrate how to maximize profits and yield. Learn about value-added cuts, prime cuts, and secondary cuts, and the uses for each in consumer markets and institutional food service. Alfonso will also champion the return of lard as a cooking medium and kitchen staple and suggest uses for varieties such as liver pudding, liverwurst, pork tongue, breakfast loafs, and more. **[Session III, Little Theatre]**

Keeping the Microbes Alive! Creative Cooking with Live-Culture Fermented Foods

Andy Reed

Andy Reed of Crazy Kraut will inspire your palate and simplify the science of preparing delicious, probiotic-rich fermented food dishes while maintaining and promoting the fragile live microbe cultures they contain. As time permits, Andy will demonstrate how to make an Ayurvedic-inspired coconut soup, a simple curry vegetable stir-fry, and a breakfast of fermented granola. **[Session IV, Room 1]**

GARDENING ♦ AND ♦ LANDSCAPING

Using the Hugelkultur Method to Increase Productivity

Don Schooner

If you are serious about doubling your vegetable production while using less space, less overall effort, and all-natural methods, do not miss this presentation! Hugelkultur, which means hill garden or mound garden in German, is simple and effective. Don Schooner will inspire you to try this method for yourself this spring! **[Session I A, Room A]**


Engaging Children in the Garden and on the Homestead

Ame Vanorio

Do you want to have meaningful experiences with your children in the garden? Do you want your children to understand the importance of heirloom seeds? Do you just want to get some weeding done? Join educator Ame Vanorio, a third generation farmer from Kentucky, for a lively discussion on how all of these things can happen! Ame will share strategies for enlisting cooperation and encouraging children to feel ownership and take responsibility for projects. **[Session I B, Room 21]**

Permaculture: Fitting It Into the Context of Your Life

Debra Knapke

You've heard of permaculture, and odds are you associate it with a hippie-type lifestyle that might not work for you. But there are ways that anyone can incorporate aspects of permaculture into the place they call home. Join "Garden Sage" Debra Knapke for an exploration of the ethics, methods, and applications of permaculture, with an emphasis on incorporating this approach to sustainability into a modern lifestyle. To allow you to get a taste of permaculture's potential, this workshop will include a lecture and hands-on activities. **[Session II, Room A]** 

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Backyard Nourishment

Barbara Utendorf

Store-purchased foods can be low in nutrients, leaving many Americans nutrient deficient. Farmer, gardener, and Doctor of Naturopathy, Barbara Utendorf discusses basic nutrients humans need to flourish and how to source them from key foods. Learn how you can provide for your own nutritional needs with what you can easily grow in your own backyard. [Session III, Room 5]

Shiitake Mushroom Cultivation

Paul Goland

Growing shiitake mushrooms is a good way to take advantage of shady portions of your homestead or farm. Experienced mushroom grower Paul Goland offers his time-tested best practices for outdoor shiitake cultivation on logs, including selection of trees, inoculation, techniques, pests, harvesting, and value-added products. [Session IV, Room C]

E N E R G Y

Post-Carbon Agriculture

Weston Lombard

Imagine a farm that becomes more profitable with rising gas prices, a farm that fosters biodiversity, improves soil fertility, and provides a diversity of yields and opportunities—and requires only the sweat of your brow to run it. Sustainable homesteader, entrepreneur, and permaculture teacher Weston Lombard demonstrates that with hard work and creativity, anything is possible! See how Solid Ground Farm is combining terrace agriculture with perennial polyculture systems, and hand-tool management to achieve independence. Learn to assess a site and plan and implement your own post-carbon system based on your unique location, goals, markets, and skills. [Session III A, Library]

Solar Electricity: What It Is, Why You Need It, and How To Pay for It

Jay Warmke

It now costs less—a lot less—to install a photovoltaic system at your home or farm than to continue to pay the electric company, and the USDA has recently announced a major program of grants and loans to help rural residents install PV systems. Jay Warmke of Blue Rock Station explains the basics of this technology, options for your home or farm, and how to take advantage of financial assistance. [Session III B, Auditorium]

Solar: You Can Do It . . . This Year!

Tom Rapini and Valerie Garrett

Ready to transition from “dinosaur powered” to “sun powered”? Northeast Ohio farmers and alternative energy leaders Tom Rapini and Valerie Garrett will lead this hands-on class that will give you the confidence to build and install simple solar electric or solar thermal systems, or allow you to work intelligently with a system installer. In addition to learning the fundamentals of electricity, solar electric, solar thermal, batteries, inverters, and basic electrical installation, you’ll also get a foundation for learning to install more advanced systems. [Session IV, Room B]

Managing for Plant Health

John Kempf

Soil and plant systems are always in motion, constantly in a cycle of degeneration or regeneration. Which of these two cycles predominates on your farm is largely dependent on how you manage your operation. In this presentation, John Kempf of Advancing Eco-Agriculture will talk about regenerative agriculture models and the farm management tools and systems we need to use to enhance the soil-plant system’s performance. John will offer a framework for measuring and monitoring performance in the field and how to use this information for decision-making to constantly enhance soil fertility and improve plant health. [Session I, Auditorium]

Soil Testing for Active Organic Matter

Steve Culman

Measuring the active organic matter content of the soil is vital to assessing nutrient cycling and availability. However, standard methods for measuring this can be prohibitively expensive for most growers. OSU Soil Fertility Specialist Steve Culman will discuss a new project underway to examine and identify a set of affordable tests that can help you manage soil nutrients on your farm. He will outline and report on what these tests reflect in soil, discuss how these tests can help manage nutrients, and recruit interested growers to help develop a soil-testing framework. [Session II A, Room B]

Balanced Soil Health

David Raber

Well-balanced soil is essential to healthy vegetable production. Experienced vegetable grower and Green Field Farms soil consultant David Raber will discuss soil fertility, amendments, and cover crops for healthy vegetable crops, along with how to interpret soil samples. David will offer ways to take a practical look at balancing soils that will help you make informed decisions on your farm. [Session II B, Auditorium]

The Biodynamic Farm Organism: Practical Application for Farmers and Gardeners

Jim Fullmer and Erin Agostinelli

Jim Fullmer and Erin Agostinelli of Demeter USA will provide a comprehensive and hands-on practical outline of a Biodynamic farming system. They will introduce the seven inter-related agronomic principles that are foundational to Biodynamic agriculture, including biodiversity, generating fertility and pest control out of the living dynamics of the farm, waterway conservation, integration of livestock, and gentle post-harvest handling. [Session III, Room D]

Timing is Everything: Nutrient Management Strategies That Empower

Michelle Gregg

Providing optimal nutrition is key to maximized yields and disease resistance, but applying nutrients at the wrong time can have devastating results. Michelle Gregg of Crop Health Laboratories will explain nutrient management strategies you can use on your farm. Learn to identify common diseases in Ohio plant stock and how to use nutrients to mitigate yield loss. [Session IV, Library]



continued on pg. 29



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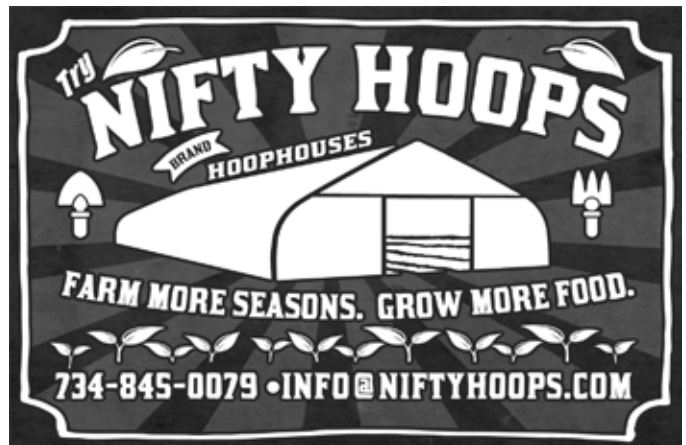
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Can We Get Funding for That?

Scott Williams

Attendees will review sources of funding available, where it is flowing, and how to tap into such support for your local projects—all with a focus on rural communities, local food systems, and ecological and organic production. Grant consultant Scott Williams will review best practices to secure funding and small groups will practice using a logic model to test your own great ideas. [Session I A, Library] 

Should We Have an Organic Check-Off Program?

Alan Guebert

The 2014 Farm Bill allows all organic farmers and businesses to pull assessed monies out of conventional check-off programs, and establishes an organic check-off program. Growers have many questions: Will organic farmers and small businesses benefit? Will this program avoid corruption and politics? Should every certificate holder get to vote to set up an organic check-off? Join this discussion, moderated by syndicated agricultural columnist Alan Guebert. Both sides will have the opportunity to state their case, and attendees are encouraged to come with questions. [Session I B, Room D]

Tamales and the Staple Food Revolution

Michelle Ajamian and Brandon Jaeger

Learn to make tamales from fresh masa made from Ohio grown organic corn while learning about the benefits of masa. Michelle Ajamian and Brandon Jaeger of Shagbark Seed and Mill share Michelle's award winning recipe and discuss what needs to be done to ensure that we have the healthiest and freshest sources of grains and beans, and how creating regional food systems is a strategy for good health, food security, good farms, and a good economy. [Session II, Room 1]


Collecting Water Bacteria Samples for Food Safety

Gary Horrisberger

The Food Safety Modernization Act regulations are expected to include water quality standards, making sound water quality testing more important than ever. Water bacteria lab tests are very sensitive and improper collection will skew the result. Holmes Laboratory Manager Gary Horrisberger will demonstrate how to collect the most accurate water sample and answer common questions. [Session III A, Room 1]


Engaging Ohio Vegetable Growers Through Interactive Disease Diagnostic Services

Fulya Baysal-Gurel

Knowing what is causing disease in a plant is essential to early and successful treatment. OSU's Vegetable Pathology Lab offers tests, diagnostic services, and management recommendations. Learn how the lab works with growers, processors, Extension educators, and others to strengthen the food security and sustainability of vegetable farming in Ohio. [Session III B, Room 17] 

The Intersection of the Emerging Unmanned Aerial Systems Industry and Precision Agriculture

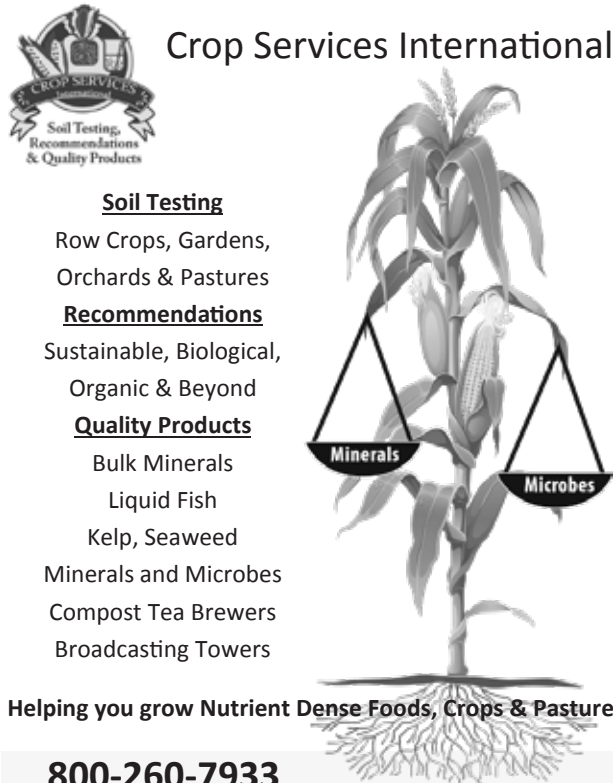
Andrew Shepherd

It is estimated that 80 percent of drones, or unmanned aerial systems, will support precision agriculture once they are fully integrated into the National Airspace System. Dr. Andrew Shepherd of Sinclair Community College will describe applications and benefits. Learn what is currently allowed under existing regulations, what may be allowed in the future, and how the technology may support your precision agriculture operations once approved by the Federal Aviation Administration. [Session IV, Room 5] 



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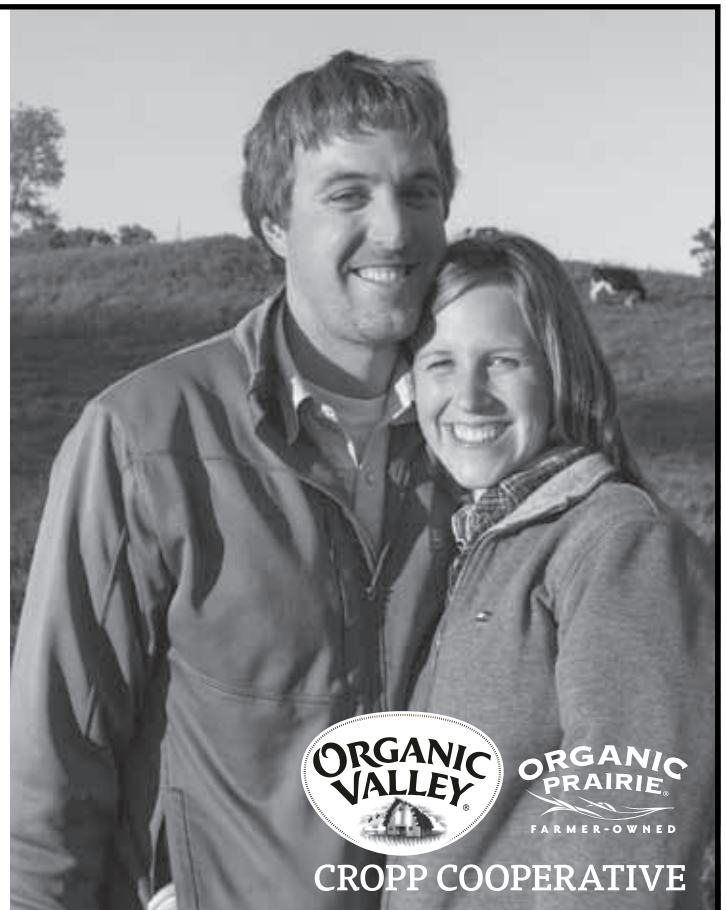
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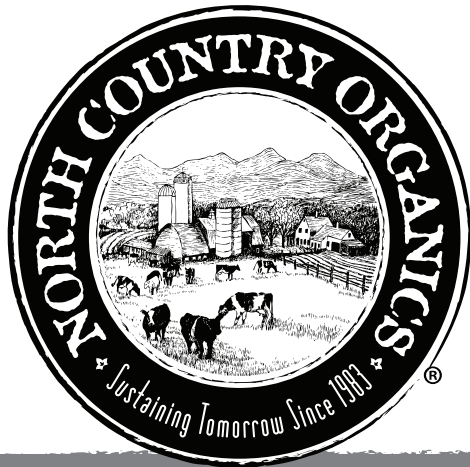
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Thorvin Inc., PO Box 730, New Castle, VA 24127, (540) 864-5108, ndavis@thorvin.com, www.thorvin.com

University of Kentucky Center for Crop Diversification, Christy Cassady, N 318 Agricultural Science Center, Lexington, KY 40546, (859) 257-1477, cgcass0@uky.edu, www.uky.edu/ag/ccd

U.S. Department of Agriculture National Agricultural Statistics Service (NASS), Cheryl Turner, 8995 E. Main St., Reynoldsburg, OH 43068, (614) 728-2100, nassrfoger@nass.usda.gov, www.nass.usda.gov

U.S. Department of Agriculture Natural Resources Conservation Service (NRCS), Diane Johnson, 200 N. High St. Rm. 523, Columbus, OH 45215, (614) 255-2463, diane.johnson@oh.usda.gov, www.oh.nrcs.usda.gov

U.S. Department of Agriculture Rural Development (RD) and Farm Service Agency (FSA), Debbie Rausch (RD) and David Drake (FSA), 200 N. High St., Columbus, OH 43215, (614) 255-2500, deborah.rausch@oh.usda.gov, www.usda.gov

Von Strohm Quilting Fiber, Toia Strohm, 5010 N. Walnut St., S. Bloomingfield, OH 43103, (740) 983-2042, toia@vonstrohmquiltingfiber.com, www.vonstrohmquiltingfiber.com

Walnut Creek Seed, Jay Brandt, 6100 Basil Western Rd., Carroll, OH 43112, (330) 245-7618, brandt@walnutcreekseeds.com, www.walnutcreekseeds.com

Weston A. Price Foundation, PMB 106-38 4200 Wisconsin Ave. NW, Washington, DC 20016, (202) 363-4394, info@westonaprice.org, www.westonaprice.org

Whole Foods Market, Tiffany Dixon, 3670 W. Dublin-Granville Rd., Columbus, OH 43235, (614) 760-5556, tiffany.dixon@wholefoods.com, www.wholefoods.com (Literature Table)

2015 CONFERENCE ORGANIZERS

Staff:

Carol Goland, Renee Hunt, Erin Kanuckel, Lauren Ketcham, Amalie Lipstreu, Eric Pawlowski, Milo Petruziello

Interns:

Damon Combs, Brayden Connolly, Heidi Von Harringa

Book Table:

Lisa Armstrong, Kaleb Armstrong

Facility:

Granville Exempted Village Schools staff

Kids' Conference:

Christa Hein (Bring the Farm to You)

Teen Conference:

Sherry Chen

Child Care:

Megan DeLaurentis

Food:

Chef Jon Harbaugh (AVI Foodsystems, Executive Chef and Resident Director of Granville Exempted Village Schools), Jeremy Gedert, Kellie Gedert, Chef Jessica Karr (C-TEC of Licking Co.), Jen Kindrick, Kitty Leatham, Michael Maher, Leah Rond, Chef Matt Schenk (Columbus Culinary Institute), Thomas Schwendeman, John Sowder

Workshop Assistance and Raffle:

Kristen Pool

Room Set Up:

Andy Hupp

Coffee Table:

Dennis Mizer

Artwork:

Kevin Morgan (Kevin Morgan Studio)

Recordings:

Chad Davis (Dove Conference Services)

Photography:

George Remington

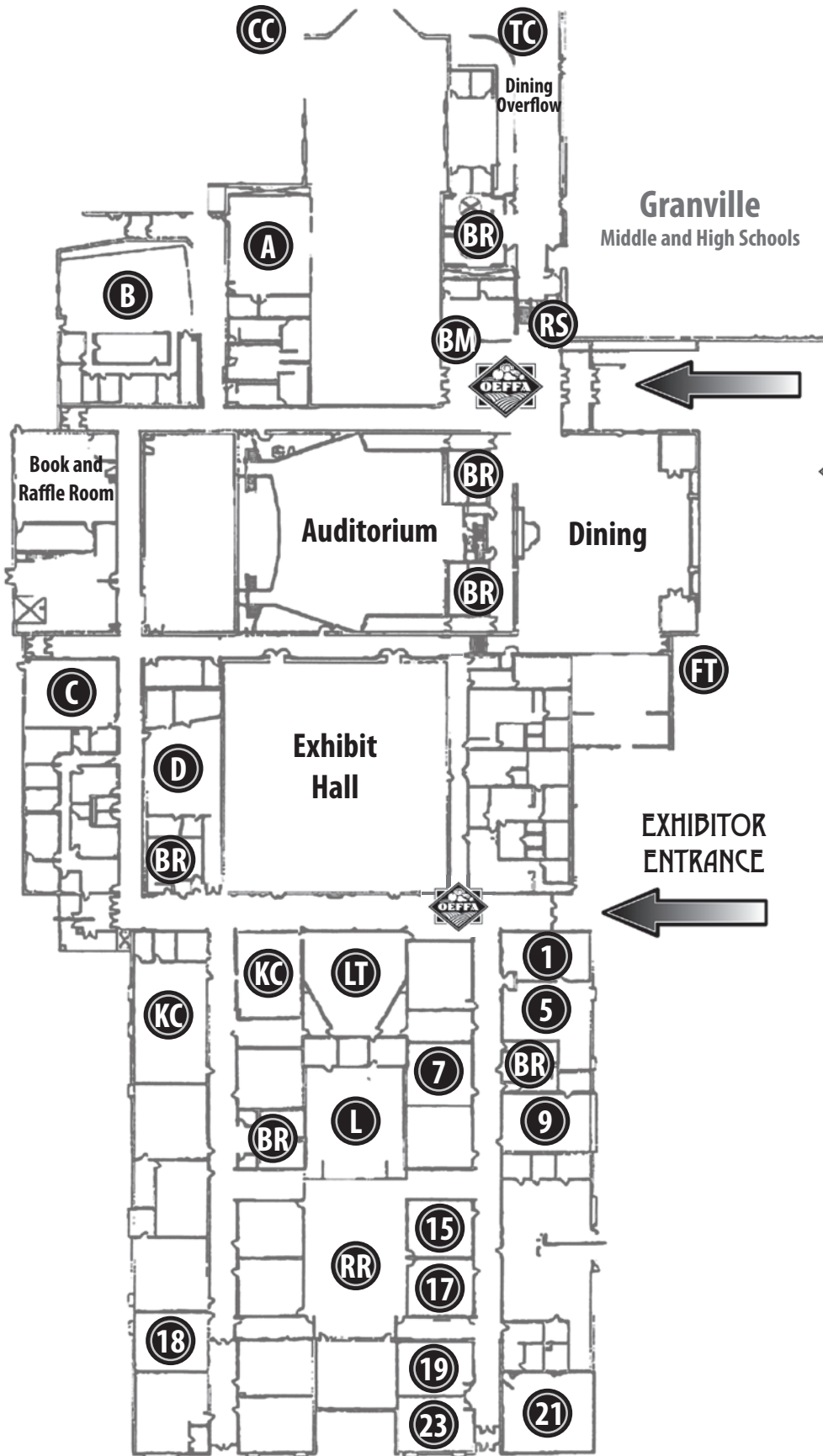
Graphic Design and Website:

Philip Marr (Red Planet WD)



Granville
Middle and High Schools

PUBLIC ENTRANCE



Registration and Information

- (A)** Room A
- (B)** Room B
- (BM)** Bagel and Mug Sales
- (BR)** Bathroom
- (CC)** Child Care (ages 0-5)
- (C)** Room C
- (D)** Room D
- (FT)** Food Truck
- (KC)** Kids Conference (ages 6-12)
- (L)** Library
- (LT)** Little Theatre
- (RR)** Resource Room
- (RS)** Recording Service
- (TC)** Teen Conference (ages 12-15)
- (1)** Room 1
- (5)** Room 5
- (7)** Room 7
- (9)** Room 9
- (15)** Room 15
- (17)** Room 17
- (18)** Room 18, Media Room
- (19)** Room 19
- (21)** Room 21
- (23)** Room 23

OEFFA ^{36th Annual} Conference 2015