

OHIO'S LARGEST SUSTAINABLE FOOD AND FARM CONFERENCE

35TH
ANNUAL



FEBRUARY
15-16

GRANVILLE
OHIO

AFFIRMING OUR ROOTS. BREAKING NEW GROUND

OEFFA CONFERENCE 2014



KEYNOTE SPEAKERS

ATINA DIFFLEY

· AND ·

KATHLEEN MERRIGAN



OEFFA'S 35TH ANNUAL CONFERENCE

AFFIRMING OUR ROOTS, BREAKING NEW GROUND



ATINA DIFFLEY

Saturday Keynote Address:

Farmers as Role Models and Leaders: Protecting Nature and Creating Social Change

Atina Diffley is an organic farmer, consultant, activist, and author. She and her husband, Martin, operated Gardens of Eagan in Eagan, Minnesota, one of the midwest's first certified organic produce farms, and now provide consulting through their business, Organic Farming Works.

She is a co-editor of *Wholesale Success: A Farmer's Guide to Food Safety, Post-Harvest Handling, Packing, and Selling Produce*, and trains farmers nationally on marketing, food safety, and organic farming systems.

Diffley's autobiographical memoir, *Turn Here Sweet Corn: Organic Farming Works*, which received the Minnesota Book Award in 2013, has been described as a "master class in farming, a lesson in entrepreneurship, a love story, and a legal thriller." The book explores the Diffleys' unbreakable commitment to their land, the impacts of suburban sprawl and pipeline development in their community, and the struggles and triumphs that farmers face every day. Diffley describes how she led a successful legal and citizen campaign against Koch Industries to reroute a crude oil pipeline to protect organic farmland and create an Organic Mitigation Plan. The Diffleys were also featured in an award-winning 1991 documentary film by the same name which explored the loss of greenbelt farmland to suburban development in the Eagan area.

Diffley was named Successful Farmer of the Year in 2008 by EcoFarm and Organic Farmer of the Year in 2004 by the Midwest Organic and Sustainable Education Service (MOSES). She currently serves on the board for the Organic Seed Alliance and the Minnesota Institute of Sustainable Agriculture.

FEBRUARY 15 · 16, 2014 GRANVILLE, OH

OHIO'S LARGEST SUSTAINABLE FOOD AND FARM CONFERENCE

KATHLEEN MERRIGAN

Sunday Keynote Address:

***Dysfunctional DC Matters: Ten Reasons to Stay
Engaged in Federal Agricultural Policy***



Kathleen Merrigan served as U.S. Deputy Secretary of Agriculture from 2009 to 2013. Before joining the U.S. Department of Agriculture (USDA), Merrigan spent six years as a top aide to Senator Patrick Leahy, former chair of the Senate Agriculture, Nutrition, and Forestry Committee. There, she helped write the original law that created the National Organic Program to establish organic standards and a certification process for organic farms and processors. From 1999 to 2001, she helped to implement the new organic rules as head of the USDA's Agricultural Marketing Service (AMS), the agency which oversees the organic program.

As Deputy Secretary, Merrigan oversaw the day-to-day operations of the USDA, along with its \$149 billion budget. She played a vital role in developing the department's *Know Your Farmer, Know Your Food* initiative, championed a national farm-to-school program and funding for farmers to build hoop houses, increased crop insurance and conservation support for organic producers, and served as a strong advocate for the organic program, organic farmers, and local food systems.

Merrigan holds a Ph.D. from the Massachusetts Institute of Technology and spent eight years as an assistant professor and director of the Agriculture, Food, and Environment graduate program at Tufts University in Boston. She has also been engaged in agricultural policy through positions at the Henry A. Wallace Institute for Alternative Agriculture, the Texas Department of Agriculture, and the Massachusetts State Senate.

In November 2009, Merrigan made history by becoming the first woman to chair the Ministerial Conference of the Food and Agriculture Organizations of the United Nations. In 2010, *Time* magazine named her as one of the "100 Most Influential People in the World."



SPLENDID ICE CREAMS

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Granville Exempted Village Schools
Mustard Seed Market
Northridge Organic Farm

Snowville Creamery
Whole Foods Market Columbus

Albert Lea Seed Company
Canal Junction Farmstead Cheese
Casa Nueva
Earth Tools
Eban Bakery
Edible Cleveland

Green BEAN Delivery
Lucky Cat Bakery
OSU School of Environment and Natural Resources
Raisin Rack Natural Food Market
Stauf's Coffee Roasters
Swainway Urban Farm

Andelain Fields
 Curly Tail Organic Farm
 C-TEC of Licking County
 DNO Produce
 Eden Foods
 Glass Rooster Cannery

King Family Farm
 Law Office of David G. Cox
 Metro Cuisine
 Two Caterers
 Whole Hog BBQ

Bad Dog Acres
 Bexley Natural Market
 Bird's Haven Farms
 Bluebird Farm
 Carriage House Farm
 Charlie's Apples at Windy Hill Farm
 Fedco Seeds
 Flying J Farm
 Green Field Farms

Hartzler Dairy Farm
 The Hills Market
 Marshy Meadows Farm
 Nourse Farms
 Schmidt Family Farms
 Stonyfield Farm
 Sunsprout Farms of Central Ohio
 Wayward Seed Farm

THE WEEKEND SCHEDULE

SATURDAY, FEBRUARY 15

- 9:00-9:15 am :: Welcome
- 9:30-11:30 am :: Workshop Session I
(Choose one long or two short sessions)
- 11:30-12:30 pm :: Exhibit Hall Break
- 12:30-1:30 pm :: Lunch
- 1:45-3:45 pm :: Workshop Session II
(Choose one long or two short sessions)
- 4:00-5:15 pm :: Keynote Session, Awards, and Announcements

Atina Diffley

Farmers as Role Models and Leaders: Protecting Nature and Creating Social Change

- 5:15-6:15 pm :: Business Meeting*
- 6:15-7:15 pm :: Dinner
- 7:30-9:15 pm :: Contra Dance with the Back Porch Swing Band*
- :: Film Screening: *Network Theory**

SUNDAY, FEBRUARY 16

- 8:30-9:15 am :: Non-Denominational Service
- 9:30-11:30 am :: Workshop Session III
(Choose one long or two short sessions)
- 11:30-12:15 pm :: Exhibit Hall Break
- 12:15-1:15 pm :: Lunch
- 1:30-2:30 pm :: Workshop Session IV
- 2:45-4:15 pm :: Keynote Session, Announcements, and Closing Remarks

Kathleen Merrigan

Dysfunctional DC Matters: Ten Reasons to Stay Engaged in Federal Agricultural Policy

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

ECO-FARMING, BIODIVERSITY, AND SOIL HEALTH: A SYSTEMS APPROACH TO ENHANCING PRODUCTIVITY

Friday, February 14—10:00 am-4:00 pm

Cherry Valley Lodge, 2299 Cherry Valley Rd. SE, Newark, OH

Ecological farmers mimic natural and environmental processes to enhance agroecosystem services. Learn how to enhance your use of natural soil amendments, cover crops, plasticulture, and other methods, combined with regular testing for soil health and organic matter, to improve your farm's productivity and profits.

Join Rafiq Islam of OSU's South Centers along with extension educators Randall Reeder, Jim Hoorman, Brad Bergefurd, Harit Kaur Bal, Alan Sundermeier and Vinayak Shedekar to learn about:

- the eco-farming systems approach
- plasticulture production of organic fruits and vegetables
- organic agroecosystems and biocontrol services
- soil amendment and nutrient recycling
- soil organic matter calculators, soil health tests, and more!



SATURDAY ♦ EVENING ♦ ENTERTAINMENT

Music and Dancing

After a day of sitting, come enjoy good music and get up and dance! If you're looking for a band with swingin' rhythm and old timey flavor, look no further! The Back Porch Swing Band combines the talents of four notable musicians responsible for the tapping of thousands of feet across Ohio for the last 17 years.

Film Screening—*Network Theory*

Filmed in Appalachian Ohio, *Network Theory* features a worker-owned restaurant, a pizzeria, a community cannery, a farm, and an urban garden to demonstrate the emerging power of collaborative, cross-regional networks to create a community-based food economy and stimulate large-scale change. Discussion with the filmmaker, Brad Masi, will follow the screening. Masi is an Ohio-based consultant, writer, social entrepreneur, and media producer whose previous films include *PolyCultures* and *For the Love of Food*.



OEFFA members and the public are invited to attend the evening entertainment at no cost. All other conference events require paid registration.

Wholesale Marketing for Fresh Produce Growers



Friday, February 14—10:00 am-4:00 pm

Granville Inn, 314 E. Broadway, Granville, OH

Marketing opportunities continue to grow for local and organic foods. Learn how to take your farm to the next level by selling to retailers, wholesalers, and institutions.

Marketing and organic farming expert Atina Diffley will cover:

- the advantages and disadvantages of wholesale marketing
- the characteristics and needs of different wholesale markets
- good practices for satisfying buyers
- grading, pricing, and packaging your products
- brand name marketing
- establishing contracts
- trends, fads, and demographics
- shipping options
- sequential crop planning skills
- the relationships with other marketing strategies, like roadside stands and community supported agriculture programs
- food safety considerations, and more!

Note: Both pre-conference events are being held at different locations from the OEFFA conference. Pre-registration is required. Check-in opens at 9:30 am.

CALLING ALL CONFERENCE CHAMPIONS

To keep registration fees affordable and ensure that income is not a barrier for attendees, please consider becoming a Conference Champion. If desired, your tax-deductible gift of \$50 or more will be acknowledged at

the conference and in the OEFFA newsletter. Donations of any amount are appreciated and will be used to support OEFFA's conference and offer scholarships to people who could not otherwise afford to attend.

To become a Conference Champion, indicate your donation on the registration form on pg. 15 or go to www.oeffa.org/conference2014.



NCR · SARE FARMERS FORUM

OEEFA is excited to host the North Central Region Sustainable Agriculture Research and Education (NCR-SARE) program's Farmers Forum in 2014! This annual event gives farmers, ranchers, and others funded by NCR-SARE grants the chance to share information about their sustainable agriculture research, demonstration, and education projects.

The Farmers Forum will be offered as special conference workshop track, with additional projects featured in other workshop tracks. The Forum will showcase projects from Indiana, Michigan, and Ohio, and will cover a range of topics, including nut processing and marketing, fermentation, non-antibiotic alternatives for mastitis treatment, low tunnel strategies, and cover crops for organic production.

NCR-SARE has awarded more than \$40 million worth of competitive grants to farmers, ranchers, researchers, educators, public and private institutions, nonprofit groups, and others exploring sustainable agriculture in 12 states. Project abstracts can be found by searching the SARE project database. Learn more at www.northcentralsare.org.



GROW FROM THE GROUND UP!

Whether you want to fine tune your production systems, try something new, or just trade tips with fellow farmers, the 2014 conference features a cornucopia of specialty crop and field crop workshops. Join OEEFA Stewardship Award recipients

Doug Seibert and **Leslie Garcia** of Peach Mountain Organics for a session on organic transplant production. **Steve and Gretel Adams** of Sunny Meadows Flower Farm will talk about growing specialty cut flowers. Birdsong Farm's **Matt Herbruck** will share his approach to growing a variety of specialty greens. **Don Schooner** of Schooner Farms will explain how to have u-pick strawberries all summer long. **Dave Shively, Jake Schmitz, and Alan Sundermeier** will talk organic corn and share findings from their variety trials. This year, we're also excited to host **Dave Campbell**, organic grain farmer, owner of Lily Lake Organic Farm (IL), and MOSES board member, to talk about field crop weed management.



GROW YOUR BUSINESS!

Successful sustainable agriculture requires sustainable businesses, and OEEFA's conference will offer many workshops to help you grow and improve your farm business. **Leslie Schaller** of ACEnet and Casa Nueva will facilitate a workshop on planning and strengthening your farm business. Organic farmers **Emily and Ben Jackle** of Mile Creek Farm will take an extended look at how to scale up your start-up farm by increasing efficiency.

Richard Stewart of Carriage House Farm will talk about how he sustainably manages a diversified farm business. **Floyd Davis** of Red Basket Farm will talk about how to develop wholesale accounts for your farm. **John Lowe**, CEO of Jeni's and Eat Well Distribution, will discuss the natural foods distribution industry and how to work with distributors. And **Francisco Espinoza** of OSU Extension will talk about recruiting and retaining farm labor.



GROW IN YOUR CITY!

Innovative farmers are breaking new ground in Ohio's cities. OEFFA's urban agriculture workshop track will highlight the work of some of these urban farmers. Join **Ellen Vera**, CEO of Our Harvest Cooperative, for a look at Cincinnati's food hub. **Joseph Swain** of Swainway Urban Farm will talk about how he started small and built his farm "without the farm." Organizations that are part of Cleveland's Ohio City Farm will share how their work has been strengthened by diversity and collaboration. And **Todd Alexander** from Central Roots Farm will discuss how they've extended their community supported agriculture (CSA) season into the winter.



GROW HERITAGE BREEDS!

OEFFA is pleased to welcome **Jim Adkins** of the Sustainable Poultry Network to the 2014 conference to provide a series of workshops on the ins and outs of successful heritage breed poultry production. On Saturday, he will describe how you can select birds to improve flock production, assess your current flock of layers, and properly handle fowl. On Sunday morning, he will offer an extended session covering everything you need to know about raising heritage breeds including brooding principles, basic husbandry, disease control, breeding, feeding, and developing a profitable business plan.



GROW YOUR HOMESTEAD!

This year's conference will help you create the resilient, self-sufficient homestead you want! Author and homesteader **Mary Lou Shaw** will discuss how to manage a homestead flock of poultry. **Annie Warmke** of Blue Rock Station will explore how to transition to living simply and her husband **Jay Warmke** will provide an introduction to solar panels. Carriage House Farm's **Kate Cook** will help gardeners plan for a successful season while **Janell Baran** of Blue Owl Hollow Tree Farm will share the secrets of growing Mediterranean herbs in Ohio. Join **Rachel Tayse Baillieul** and **Alex Baillieul** to learn about the utility and science of pressure canning. And **Jeannie Seabrook** of Glass Rooster Cannery will teach you how to dehydrate food.

With more than 100 workshops to choose from throughout the weekend, OEFFA's conference has something for everyone! Eighteen workshop tracks will be offered, covering everything from farm and garden basics, commercial production, food and farm policy, research, sustainable living, and much more!

WORKSHOPS

(Subject to change. More information is available at www.oeffa.org/conference2014)

SATURDAY MORNING

Agricultural Easements
Introduction to Restoration Agriculture
Summer Youth Gardens
Garden Pest Management
Stink Bug Management
Hops Production
Biofertilizers
Growing Organic Potatoes
Field Crop Weed Management
Cover Crop Nutrients*
Forages in the Crop Rotation
Dairy Herd Health
Meat Rabbitry*
Sheep Breeds
Stocking the Ultimate Pantry
Backyard Poultry
The Cincinnati Food Hub
Agricultural Marketing Trends
Marketing for Distribution
Recruiting Farm Labor
Diversifying Your Farm Business
Policy to Protect Organic Farms
Farm Bill Update
An Agricultural Liturgy
EcOhio Farm
Herbs for Emergencies
Organic Crop Farming
Farm and Garden Safety
Organic Labeling
Electronic Organic Records
Nut Production*
Adding Value with Fermentation*

SATURDAY AFTERNOON

Seed Saving and Plant Breeding
Plan a Successful Garden
Growing Mediterranean Herbs
Sweet Corn Production*
Growing Cut Flowers
Organic Transplant Production
Extending the CSA

Growing and Making Canola Oil*
Rotations and Cover Crops
Forage Seed Selection
Sprouting Fodder
Selecting Heritage Poultry
Livestock in Permaculture
Pressure Canning
Rooftop Food Production
Starting without the Farm
Connecting Chefs and Farmers
Farm Business Planning
Fracking in Ohio
Food Safety Update
DIY Aquaponics
Building a Sustainable Food System
Herbal Balance
Transition to Living Simply
Starting Honeybees
Reading a Soil Test
Prepare for Organic Inspection
Records for Profitability
Ohio Sheep Milk and Cheese*
Low Tunnels for Early Vegetables*
Efficient, Comfortable Harvest Cart*

SUNDAY MORNING

Restoration Agriculture
Float Bed Seed Starting
Edible Ornamentals
U-Pick Strawberries
Growing Your Farm
Organic Corn Production
Non-Antibiotic Mastitis Therapy*
Livestock Fly Management
Sustainable Heritage Poultry
GMO-Free Meals
Creative Dehydrating
Urban CSA
Zoning and Urban Farming
Developing Value Added Products
Marketing for Wholesale
Introduction to Co-ops

Ohio's Clean Energy Future
Federal Resources
Enacting Change with Students
Disaster Preparedness
Diabetes Prevention
Growing Yourself
Grow Biointensive
Farming with Horses
Introduction to Solar
Co-op Distribution*
Urban Farmers Co-op*
Aquaponics in Science Class*

SUNDAY AFTERNOON

Keyline Design
Shiitake Mushroom Cultivation
Growing Nuts
Growing Specialty Greens
Organic Soybean Variety Trials*
Year-Round Grazing
Livestock Management
Bread Baking
Urban Agriculture and Empowerment
Farmers' Market Marketing
Mission-Driven Lending
GMO Labeling
Utilizing SARE Resources
Biophilia: Our Affinity with Nature
Introduction to Soil Health
Green Remodeling
De-Worming Sheep*



* SARE Farmers Forum workshop

FEATURED CONFERENCE PRESENTERS



Jim Adkins—For the past 30 years, Jim Adkins has raised more than 50 breeds and varieties of chickens, ducks, geese, and turkeys. A licensed poultry judge, he established the International Center for Poultry in 1992 and has taught at field days, workshops, and conferences and judged standard breed poultry throughout the United States and abroad. Join Adkins on Saturday to learn about selecting heritage breeds, and on Sunday for an extended workshop on creating a sustainable homestead flock.



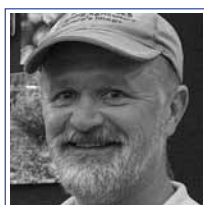
Norm Conrad—Norm Conrad is an agriculture specialist and northeast regional director for the National Center for Appropriate Technology (NCAT). Previously, he worked as a senior extension educator in Pennsylvania and at the Agricultural Services Laboratory at Clemson University. Conrad lives on a farm in the Susquehanna Valley where he raises poultry and field crops. Join him on Sunday for a workshop on livestock fly management.



Alfonso Contrisciani—One of only 67 Certified Master Chefs in the U.S., Alfonso Contrisciani is Academic Dean of Hospitality Programs and Director of Practicum Properties at Hocking College. He was named “Restaurateur of the Year” by the International Food and Beverage Forum in 2004, competed in the International Culinary Olympics in 1992, 1996, and 2000, and has orchestrated several presidential dinners, including President Obama’s inaugural balls. He owns Plate, a farm to table restaurant in New Albany, and oversees The Hocking College Inn and Rhapsody, the college’s training restaurant in Nelsonville. Join him on Saturday for a workshop on connecting farmers and chefs, complete with a cooking demonstration.



Debra Knapke—Known as “The Garden Sage,” Debra Knapke has written five books and numerous articles, teaches horticulture courses at Columbus State Community College, speaks at symposia and gardening events, and provides garden design consulting. Knapke’s workshops will explore edible ornamentals and the concept of biophilia, or our affinity with nature.



Mark Shepard—Mark Shepard has created one of the largest and most developed perennial permaculture farms in North America—the 100 acre New Forest Farm in Wisconsin. Shepard is the founder and president of the Restoration Agriculture Institute and the founder and chief cydermaker for Shepard’s Hard Cyder Winery. He is the author of *Restoration Agriculture: Real-World Permaculture for Farmers* and teaches agroforestry and Permaculture worldwide. Join him on Saturday for an introduction to restoration agriculture and on Sunday for an in-depth look at his approach to large-scale Permaculture.



LOCAL ♦ MEALS

We strive to provide quality meals made from fresh, organic, locally-produced meats, dairy products, vegetables, and grains. A limited number of meals are available for sale; all meals were sold out prior to last year's conference. If you plan to eat a conference meal, we recommend buying it in advance. Vegan and gluten-free meals cannot be guaranteed.

MENU

(Subject to change)

SATURDAY LUNCH:

Mushroom Barley Soup (Vegan)
Chicken Salad or Black Bean Spread Sandwich
Chips and Salsa
Ice Cream or Sorbet

SATURDAY DINNER:

Pulled Pork or Cowboy Beans (Vegan)
Cornbread
Root Vegetables
Sautéed Greens
Gingerbread with Applesauce Topping

SUNDAY LUNCH:

Vegetarian Lasagna
Meatballs
Garlic Bread
Salad
Assorted Desserts



GRANVILLE ♦ OHIO

The conference will be held in the charming town of Granville, about 30 miles northeast of Columbus, at the Granville Middle and High schools, 248 New Burg St., Granville, Ohio.

A PLACE TO STAY

The following hotels are offering special conference rates or reserved rooms:

BEST WESTERN HEBRON/LAKEWOOD INN

122 Arrowhead Blvd., Hebron • (740) 928-1800
11.8 mi. / \$99 and up

CHERRY VALLEY LODGE

2299 Cherry Valley SE, Newark • (740) 788-1200
3.5 mi. / \$89 and up

COURTYARD BY MARRIOTT NEW ALBANY

5211 Forest Dr., New Albany • (800) 321-2211
17.7 mi. / \$129 and up

HOLIDAY INN EXPRESS

773 Hebron Rd., Heath • (740) 522-0770
9.0 mi. / \$89 and up

NEWARK METROPOLITAN HOTEL

50 N. 2nd St., Newark • (740) 322-6455
8.6 mi. / \$95 and up

Reserve your room early! The conference will be held on Valentine's Day weekend and another event is also taking place in Granville, so we expect area hotels will fill up quickly.

For additional hotel options, a map, or directions, go to www.oeffa.org/conference2014.



New This Year: Sweet Carrot Food Truck will be on site, weather permitting. Their menu will include some delicious gluten-free and vegan options.



VOLUNTEERS

In exchange for four hours of on-site work, volunteers may pre-register for both days of the conference for only \$60. No further discount applies and meals are not included. Limited opportunities are available, so don't wait to sign up. **Preapproval is necessary to get this rate.** Pre-register by January 10.

If you'd like to volunteer just to volunteer, we also need help setting up before the conference on February 14, cleaning up after the conference on February 16, and in the office the weeks before the conference. Many hands make light work!

For more information or to sign up, contact Renee at (614) 421-2022 Ext. 205 or renee@oeffa.org.



YOUTH ♦ OPTIONS

KIDS' ♦ CONFERENCE AND ♦ CHILD ♦ CARE

We encourage parents to bring the family! Christa Hein of Bring the Farm to You (www.bringthefarmtoyou.com) is organizing this year's Kids' Conference, which offers 6-12 year olds educational and fun hands-on activities. Child care is available for younger children, which includes age-appropriate activities and time to take a nap. Private space for nursing can be arranged. Children must be with parents during meal times.

TEEN ♦ CONFERENCE

Teenagers have the option of attending the teen conference, where they can create their own personal schedule for the weekend. Choices include attending workshops, volunteering, food preparation, and hands-on projects like building solar ovens or rug-making.

The Teen Conference is open to ages 12-15. Twelve year old children can choose between the Kid's Conference and the Teen Conference. Older teens may also choose to attend the conference as an adult attendee. **Space is extremely limited, so please register early.**

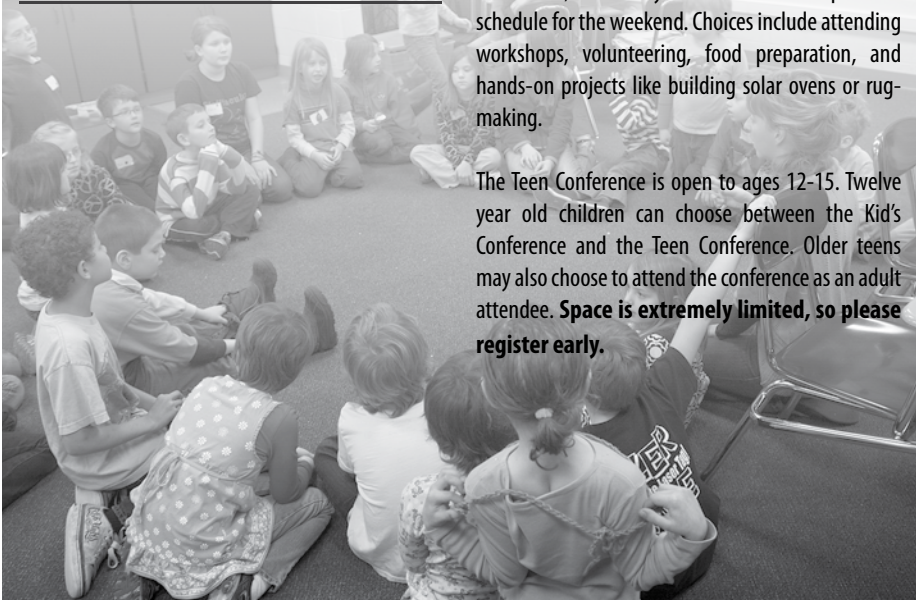




EXHIBIT ♦ HALL

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.

OEFFA'S ♦ BOOK ♦ TABLE

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

BOOK ♦ SIGNING ♦ TABLE

On Saturday, meet author and blogger Gene Logsdon,



who will be signing copies of his new book, *Gene Everlasting: A Contrary Farmer's Thoughts on Living Forever*. Keynote speaker Atina Diffley will be available on Saturday to sign her book, *Turn Here Sweet Corn: Organic Farming Works*.

R A F F L E



Bid on a variety of wonderful products and services. Sales will support OEFFA's continuing education work.

OEFFA ♦ MERCHANDISE

Merchandise, including conference posters, glass mugs, baseball caps, aluminum signs, and organic logo stickers, will be available for purchase.

ORGANIC ♦ CERTIFICATION ♦ ASSISTANCE

Are you certified organic or considering certification? Bring your questions and paperwork! OEFFA Certification staff will be on hand to provide one-on-one assistance with paperwork and to answer questions about the organic certification process, organic standards, and certification guidelines.

OEFFA members and the public are invited to tour the Exhibit Hall on Saturday from 5:15-6:30 pm at no cost. Admission to the Exhibit Hall at other times, and all other conference events, require paid registration.



CONFERENCE ♦ RECORDINGS

With more than 100 workshops offered, how do you choose? You don't have to! Conference recordings provided by Dove Conference Services will give you the choice of purchasing individual workshops and keynote presentations or the complete set for one low price on CD or MP3. Order on-site or after the event at www.dovecds.com/oeffa.



CONFERENCE REGISTRATION FORM

SAVE \$5 BY REGISTERING ONLINE AT WWW.OEFFA.ORG/CONFERENCE2014

Contact Info: Please provide for each adult registrant. Include a separate sheet if needed.

Name(s): _____

Business Name: _____

Address: _____

Town: _____ State: _____ Zip: _____

Telephone: () _____ County: _____

Email: _____

*after January 31 (if available)***OEFFA MEMBERS:****EARLY BIRD FEE /****REGISTRATION FEE**

Adult \$150 x _____ \$165 x _____ = \$ _____

Full-Time Student* \$70 x _____ \$85 x _____ = \$ _____

Saturday Only \$90 x _____ \$105 x _____ = \$ _____

Sunday Only \$90 x _____ \$105 x _____ = \$ _____

Volunteer (Register by January 10) \$60 x _____ = \$ _____

NON-MEMBERS: (BECOME A MEMBER BELOW FOR LOWER RATES!)

Adult \$210 x _____ \$225 x _____ = \$ _____

Full-Time Student* \$95 x _____ \$110 x _____ = \$ _____

Saturday Only \$125 x _____ \$145 x _____ = \$ _____

Sunday Only \$125 x _____ \$145 x _____ = \$ _____

Students ages 18+ must present a valid student ID at registration.*TEEN CONFERENCE: (OPTIONAL FOR AGES 12-15)**

Teen (Member) \$70 x _____ \$85 x _____ = \$ _____

Teen (Non-Member) \$95 x _____ \$110 x _____ = \$ _____

Name(s) and Age(s) _____

CHILDREN UNDER 13: _____ (number) x _____ (days) x \$17 = \$ _____

Name(s) and Age(s): 6-12 _____

Name(s) and Age(s): 0-5 _____

CONFERENCE FOOD:**#ADULTS/TEENS****#CHILDREN 6-12**

Saturday Lunch _____ @ \$12 ea. _____ @ \$6 ea. = \$ _____

Saturday Dinner _____ @ \$14 ea. _____ @ \$7 ea. = \$ _____

Sunday Lunch _____ @ \$12 ea. _____ @ \$6 ea. = \$ _____

FRIDAY PRE-CONFERENCE REGISTRATION:*(Lunch included. Register by February 11)***MEMBERS****NON-MEMBERS**

Wholesale Marketing \$60 x _____ \$70 x _____ = \$ _____

Soil Health and Biodiversity \$60 x _____ \$70 x _____ = \$ _____

OEFFA MEMBERSHIP: (NEW OR RENEWAL)

Individual \$35; Family \$50; Family Farm \$50; \$ _____

Nonprofit \$50; Business \$100; Student \$10

OEFFA CONFERENCE CHAMPION DONATION:

\$ _____

*Please make checks payable to OEFFA. Registrations will not be confirmed.**Cancellation and Changes Policy: Refunds are issued as membership extensions.**A \$20 processing fee will be assessed for each cancellation or registration change made up to January 31. No refunds will be given after January 31.***TOTAL \$** _____**Mail to: OEFFA Conference, 41 Croswell Rd., Columbus, OH 43214**



Ohio Ecological Food and Farm Association
41 Croswell Rd.
Columbus, OH 43214

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