

OHIO'S LARGEST SUSTAINABLE FOOD AND FARM CONFERENCE

THE 39TH ANNUAL
OEFFA CONFERENCE
• 2018 •



A TASTE FOR CHANGE
FEBRUARY 15 · 17 · DAYTON, OHIO



REGISTER EARLY AND SAVE! www.oeffa.org/conference2018

THE 39TH ANNUAL OEFFA CONFERENCE

A TASTE FOR CHANGE

FEBRUARY 15 · 17 · DAYTON, OHIO

We thank everyone who joined us in our inaugural year at the Dayton Convention Center (DCC), and look forward to our second year in Dayton! Attendees enjoyed the new conference space, the convenience of parking and hotel connected to the event site, and delighted in the restaurants, breweries, and other go-to destinations that the city has to offer.

And this year will be even better! The conference will no longer ironically share the facility with a pesticide applicator training, so we will be completely (and conveniently!) contained within the DCC. Our popular social networking events, including Thursday's Contrary Farmer Social at 2nd Street Market and our Friday night banquet return for folks to gather, connect, and celebrate.

Dayton is more eager than ever to make us feel welcome. Make sure you get your tickets early as many events, meals, and convenient hotel rooms are sure to sell out again! See you in February!



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CONFERENCE SCHEDULE



THURSDAY, FEBRUARY 15



- 8:00 a.m.** :: Food and Farm School check-in begins
- 10:00 a.m.- 4:30 p.m.** :: Food and Farm School
- 4:00-7:00 p.m.** :: Exhibit Hall and raffle open to the general public*
- 5:00- 6:30 p.m.** :: Networking opportunities
- 7:00-9:00 p.m.** :: The Contrary Farmers' Social reception [2nd Street Market]



FRIDAY, FEBRUARY 16



- 7:00 a.m.** :: Conference check-in begins
- 7:00-8:00 a.m.** :: Breakfast, chi kung
- 8:00 a.m.** :: Welcome, Exhibit Hall and raffle open
- 8:30-10:00 a.m.** :: Workshop Session I
- 10:00-10:30 a.m.** :: Exhibit Hall break
- 10:30 a.m.-12:00 p.m.** :: Workshop Session II
- 12:00-1:00 p.m.** :: Lunch
- 1:00-2:00 p.m.** :: Exhibit Hall break
- 2:00-3:30 p.m.** :: Workshop Session III
- 3:45-5:00 p.m.** :: Keynote address, awards, and announcements
- 5:00-6:30 p.m.** :: Cash bar, Exhibit Hall open to the general public*
- 5:15-6:15 p.m.** :: Members' meeting*
- 6:30 p.m.** :: Exhibit Hall and raffle close
- 6:30-8:30 p.m.** :: The Cream of the Crop Banquet



SATURDAY, FEBRUARY 17



- 7:00 a.m.** :: Conference check-in begins
- 7:00-8:00 a.m.** :: Breakfast, yoga
- 8:00 a.m.** :: Exhibit Hall opens
- 8:30-10:00 a.m.** :: Workshop Session IV
- 10:00-10:30 a.m.** :: Exhibit Hall break
- 10:30 a.m.-12:00 p.m.** :: Workshop Session V
- 12:00-1:00 p.m.** :: Lunch
- 1:00-2:00 p.m.** :: Exhibit Hall break
- 2:00-3:15 p.m.** :: Keynote address, awards, and announcements
- 3:30 p.m.** :: Exhibit Hall closes
- 3:30- 5:00 p.m.** :: Workshop Session VI

*OFFEA members are invited to attend the member meeting at no cost. The Exhibit Hall is also open to the public on Thursday from 4:00-7:00 p.m. and Friday from 5:00-6:30 p.m. All other conference events require paid registration.

Schedule is subject to change. Events will be held at the Dayton Convention Center unless otherwise noted.



JEFF MOYER

WELCOME TO THE FUTURE OF CHANGE!

Jeff Moyer is a world renowned authority on organic agriculture with expertise in organic crop production systems, weed management, cover crops, crop rotations, equipment modification and use, and facilities design.

Jeff conceptualized and popularized the No Till Roller Crimper for use in organic agriculture and in 2011, he wrote *Organic No-Till Farming*, a publication that has become a resource for farmers throughout the world.

He is a past chair of the National Organic Standards Board; a founding board member of Pennsylvania Certified Organic; board chair of The Seed Farm; a member of the steering committee of the Organic Farmers Association; and board member of the Soil Health Institute, PA Farm Link, and IFOAM North America.

In September 2015, Jeff was appointed as executive director of Rodale Institute after spending the last four decades at the Institute, helping countless farmers make the transition from conventional, chemical-based farming to organic methods.



STACY MALKAN

FAKE NEWS, FAKE FOOD:

STANDING UP FOR ORGANIC AND OUR RIGHT TO KNOW IN THE ERA OF BIG AG

Stacy Malkan is an author, investigative journalist, and leading consumer advocate for safer products and our right to know what's in our food. Stacy is co-founder and co-director of the nonprofit group U.S. Right to Know, whose mission it is to educate and inform consumers about the often hidden practices that shape the food system.

She is author of the award-winning book, *Not Just a Pretty Face: The Ugly Side of the Beauty Industry* and a co-founder of the Campaign for Safe Cosmetics, a coalition of health and environmental groups.

Stacy has been named a Pioneer of Green Beauty and one of the seven most powerful women in the natural beauty industry. She has appeared on *Good Morning America*, *Democracy Now*, and in newspapers around the world to discuss her research on safer products, and writes for the *Huffington Post*.

She served as media director for the 2012 ballot initiative in California to label genetically engineered foods and is the former communications director for Health Care Without Harm.



FOOD AND FARM SCHOOL CLASSES DAYTON CONVENTION CENTER



GRAZING SCHOOL

Thursday, February 15—10:00 a.m. -4:30 p.m.

In this day-long workshop, Sarah Flack will start by covering the basic principles of good grazing management systems, including grazing and non-grazing adapted plant species and soils and management systems that improve pasture quality and productivity. Using examples of real farm grazing systems, she will cover system design, fencing, water systems, lanes, paddock sizing, and acreage requirements. In the afternoon, she will go into more depth about how to use different stocking densities, pre- and post-grazing heights, length of rest periods, and different plant species to improve pasture and maximize dry matter intake from pasture. Using photo examples to demonstrate how to observe and monitor pastures and cattle, Sarah will help you can better understand if your grazing systems are working the way you want.

Sarah is the author of *The Art and Science of Grazing*, and a consultant, speaker, and writer, specializing in grass-based and organic livestock farming systems.



RESTORATIVE HEALTH FROM YOUR BACKYARD

Thursday, February 15—10:00 a.m. -4:30 p.m.

Join Dr. Barbara Utendorf in this full-day session that addresses incorporating key health-restoring foods and herbs in your cultivated environment. She will review the multiple benefits of plants—from important nutrients and vitalizing compounds to flower oils and essences—and share practical tips for cultivation. Both new and experienced growers will take away ideas for developing novel sites and incorporating key plants into already-established ones.

Barbara is a Doctor of Naturopathy teaching college courses in nutrition, holistic and integrative health, neuroscience, personal wellness, mind-body health, and health psychology. She has decades of experience in designing, developing, and cultivating health-sustaining environments and sharing this knowledge through writing, workshops, and consultations.



PRODUCE SAFETY ALLIANCE FOOD SAFETY TRAINING COURSE

Thursday, February 15—9:00 a.m. -5:30 p.m.

Presented by Matt Fout, Ohio Department of Agriculture food safety supervisor, this training is designed for fruit and vegetable farmers to meet the training requirements for non-exempt farms under the Food Safety Modernization Act (FSMA) Produce Safety Rule. This Food and Drug Administration (FDA) approved course will cover worker health, hygiene, and training; soil amendments; wildlife, domesticated animals, and land use; agricultural water; post-harvest handling and sanitation; and developing a farm food safety plan. Participants will receive a training resource binder and will be eligible to receive a certificate from the Association of Food and Drug Officials that verifies they have met the FSMA food safety training requirement. By 2018, all non-exempt operations must have at least one person complete this training or a training deemed equivalently adequate by the FDA.

This course is limited to 30 participants. Due to the limited number of available seats, non-exempt produce growers will receive priority registration. Exempt or qualified exempt farmers are asked to call OEFFA at (614) 421-2022 to be put on a wait list. Notifications of class availability will occur by February 2. If you have questions about your FSMA exemption status, please contact OEFFA's Eric Pawlowski at (614) 421-2022 or eric@oeffa.org.



FINDING AND FUNDING YOUR FARM

Thursday, February 15—10:00 a.m. -4:30 p.m.

Accessing land is one of the biggest and most complex financial decisions that you will make as a farmer. In this full-day workshop designed for aspiring and early career farmers and farm service providers, the National Young Farmers Coalition (NYFC) will prepare you to approach your land access journey with confidence.

You will learn about how to work with a land trust to find land to lease or buy, and how a conservation easement can reduce the purchase price; leasing structures and how to create a suitable farmland lease; financial tools you can use for business planning, including NYFC's Land Affordability Calculator; and lending programs and organizations available to help beginning farmers.

Food and Farm School pre-registration is required.

Check-in opens at 8:00 a.m.

Lunch is included.

The Contrary Farmers' Social

THURSDAY, FEBRUARY 15—7:00–9:00 P.M.
2ND STREET MARKET, 600 E. 2ND ST., DAYTON, OHIO



Kick off the weekend with a festive spirit and join us at Dayton's 2nd Street Market for an evening celebration of our community named in memory of Ohio's beloved *Contrary Farmer*, Gene Logsdon. Guests will sample fine small plates prepared by 2nd Street Market vendors and local beer as they walk the historic market building enjoying live music and good company.

Tickets are \$30 and include food and drinks. Registration to the social must be purchased separately. Conference registration is not required in order to attend. Cash bar available.



NETWORKING OPPORTUNITIES



THURSDAY, FEBRUARY 15—5:00–6:30 P.M.

Join other food and farm enthusiasts to share information and make connections during these free events. Although there is no cost to attend, please pre-register, where indicated.

FARM LAND OF OPPORTUNITY RECEPTION

If you need a farm, or need a farmer, attend this informal networking reception designed to connect farm hands and aspiring farmers with established farmers looking for employees, retiring farmers interested in a transition plan, and landowners with land to lease. For more details, and to reserve your spot, visit www.oeffa.org/q/getland.

OLD MACGYVER HAD A FARM: A FORUM FOR TIPS, HACKS, AND REVIEWS OF SMALL FARM MACHINERY

Let's talk gear! There are tons of equipment choices that give us many potential options for mechanizing some of farm life's persistent frustrations. As farmers, we all have opinions about the proper equipment or equipment modifications to accomplish a task. Let's share some of our favorite equipment, our unique uses for existing equipment, and our problems for which we haven't yet found the ideal solution. Join Ben Jackle of Mile Creek Farm for an informal peer-to-peer conversation about equipment that works (or doesn't work) and innovative ways to make what you have, or can realistically afford, work better. Bring your insights and questions. Sign up at www.oeffa.org/q/innovationexchange and together we can help each other farm smarter, not harder!



HOMEPLACE UNDER FIRE

The 1980s farm crisis drove hundreds of thousands of family farmers into foreclosure. To keep their neighbors on the land, a legion of farm advocates taught themselves extraordinary skills. They studied laws and regulations, started hotlines, answered farmers' calls from their kitchen tables, counseled their neighbors, and went toe-to-toe with lenders.

Homeplace Under Fire, produced by Farm Aid, celebrates these advocates and their remarkable work. This inaugural Ohio showing, free and open to the public, will feature a post-screening discussion with a Farm Aid representative.

FEATURED CONFERENCE SPEAKERS



John Bobbe—John Bobbe is the author of *Marketing Organic Grain: A Farmers Guide* and executive director of the Organic Farmers' Agency for Relationship Marketing (OFARM), a marketing cooperative representing organic grain and livestock producers in 19 states. John has almost 30 years of experience working with sustainable and organic farmers.

Eric Burkhart—Eric Burkhart, PhD, is an ethnobotanist interested in the husbandry, conservation, and quality in native Appalachian medicinal forest plants. His work is focused on developing sustainable medicinal crop management and production systems in Pennsylvania and the mid-Atlantic region through agroforestry and plant husbandry practices.



Michael Durante—As the National Young Farmers Coalition's (NYFC) land access program associate, Michael Durante helps beginning farmers understand the process of land acquisition and find affordable options. He manages NYFC's Finding Farmland project, an interactive financial planning tool for farmers, and has worked on livestock farms throughout New York.

Sarah Flack—Sarah Flack is the author of *The Art and Science of Grazing and Organic Dairy Production* and is a nationally known speaker, consultant, and writer specializing in grass-based and organic livestock farming and grazing. She studied pasture management at the University of Vermont before she started a career of helping farmers create positive change in their pastures, soils, livestock, finances, and quality of life.



Liana Hoods—Liana Hoods is the policy advisor to the Northeast Organic Farming Association in New York, where she works on federal and state policy issues related to organic agriculture. Previously, she was the executive director of the National Organic Coalition, working extensively on farm bill policy and appropriations and strengthening organic integrity through the National Organic Program and the National Organic Standards Board.

Allen Philo—Allen Philo, vice president of sales and operations for BioStar Organics, has a decade of experience in fertilizer sales and organic farming. He has worked both in managing large organic farms and acting as a crop consultant for farms from North Dakota to Ontario. Allen and his wife raise Norwegian Fjord horses and other livestock on their Wisconsin farm.



C O N F E R E N C E W O R K S H O P S

Subject to change. Workshop descriptions will be available soon at www.oeffa.org/conference2018.

F R I D A Y

Workshop Session I: 8:30-10:00 a.m.

- Soil Biology and Soil Health**—Allen Philo, *BioStar Organics*
- Win-Win Cultivation**—Barbara Utendorf, *Wilmington College*
- How to Prepare for a GAP Certification Audit**—Scot Bowman, *Quality Fresh*
- Microbe-Containing Crop Biostimulants: What We Know, What is Important to Learn**—Matt Kleinhenz, *OSU*
- Growing U.S. Organic Production in the Face of Imports**—John Bobbe, *OFARM*
- The Formulation, Manufacture, and Selection of Teat Dips**—Jessica Belsito, *IBA*
- Key Principles of Well-Managed Grazing Systems**—Sarah Flack, *Sarah Flack Consulting*
- Willow Coppice Patch for Your Garden, Homestead, and Farm**—Howard Pellar, *Rosehill Farm*
- Cover Crops for Small-Scale Vegetable Production**—Oliver Freeman, *Central State University*
- Changing Customer Expectations: A Possible Path Forward for CSA Farms**—Daniel Grover, *Small Farm Central*
- Shaping Policies and Programs to Grow More Farms**—Holly Rippon-Butler, *National Young Farmers Coalition*, Abbe Turner, *Lucky Penny Farm*
- Your Top Ten Organic Transition Questions Answered**—Julia Barton, *OEFFA*
- From H1N1 to Histoplasmosis: Preventing Zoonotic Disease Transmission from Livestock and Other Animals**—Lisa Craig, *Central State University*

F R I D A Y

Workshop Session II: 10:30 a.m.-12:00 p.m.

- Panel Discussion: Better On-Farm Research for Better Organic Farming**—Tim Kline, *Meandering Creek Farm*, Elizabeth Maynard, *Purdue University*, Jeff Moyer, *Rodale Institute*, Douglas Jackson-Smith, *OSU*
- Trees for People, Planet, and Profit**—Wes Duren, *Marvin's Organic Gardens*
- Seed Starting and Soil Block Making**—Erin Harvey, *The Kale Yard*
- Tighten Up Your Crop Planting Sequence**—Todd Schriver, *Rock Dove Farm*
- Storing Grain: Keep it Clean, Keep it Dry, Keep it Cool**—Dean McIlvane, *Twin Parks Farm*
- Fine-Tuning Your Grazing System**—Sarah Flack, *Sarah Flack Consulting*
- Raising Pastured Turkeys: From Brooder to Profit**—Jessica Conrad, Jonathan Gabis, Leevi Stump, *Greenacres Foundation*
- Homesteading with Heritage Breed Animals**—Mary Lou Shaw, *Milk and Honey Farm*

You CAN Take It With You: Lessons from Losing Your Land—Lisa Helm, *Dayton Urban Grown*, Matt Tomaszewski, *Earth Source Produce*

Business Basics for Today's Start-up Farmer—Anthony Barwick, *Central State University*, Roshawn Winburn, *Dayton Minority Business Assistance Center*

Panel Discussion: Reforming Crop Insurance—David Bell, *Paul Bell & Sons*, Jefferson Dean, *Timberlane Farms*, Marty Warnecke, *MJ Warnecke Farms*, Julia Barton, *OEFFA*

Land Access and Affordability for Beginning Farmers—Michael Durante, *National Young Farmers Coalition*

Saving the Harvest through Value-Added Production—Jeannie Seabrook, *Glass Rooster Cannery*

F R I D A Y

Workshop Session III: 2:00 p.m.-3:30 p.m.

Base Cation Balance: What are Soils, Crops, Weeds, and People Saying?—Steve Culman and Matt Kleinhenz, *OSU*

Joyful Gardening, Joyful Eating—Debra Knapke, *The Garden Sage*

Using Liquid Waste from Brewers for Fertilizer—Richard Stewart, *Carriage House Farm*

Cool Season Vegetable Production For Winter Harvest in High Tunnels—Elizabeth Maynard and Michael O'Donnell, *Purdue University*, David Robb, *Eden Prairie Farm*

Row Cultivators for Organic Weed Control—Jefferson Dean, *Timberlane Farms*

Grazing Q&A: Troubleshooting Your Grazing System—Sarah Flack, *Sarah Flack Consulting*

You Have to Eat Them to Save Them: Choosing the Right Hog Breed for Your Farm—James Anderson, *Anderson Farms*, Justin Dean, *Woodlands Park*

Building with Grass Sticks and Mud—Charles Schiavone, *BLD Farm*

Inroads into Food Deserts: Mobile Farmers' Markets and Good Food Access in a Rust Belt Town—Danny Swan, *Grow Ohio Valley*

Panel Discussion: 15 Minutes of Fame: Forming Strong Relationships with Local Media—Jim Coe, *WCBE (ret.)*, Julie Kramer, *Edible Ohio Valley*, Debbie Snook, *Cleveland Plain Dealer*, Pete Emmons, *Ag Today in Central Ohio*

Panel Discussion: Defending Organic Integrity—John Bobbe, *OFARM*, Liana Hoods, *NOFA-NY*, Jen Kindrick and Amalie Lipstreu, *OEFFA*

In the Trenches with Farming and Government Regulations—Jacob Coleman, *Sweet Grass Dairy*

Many Places, Many Movements: Listening Back on Our History—Jess Holler, *Growing Right Oral History Project*, David Bell, *Paul Bell & Sons*

SATURDAY

Workshop Session IV: 8:30-10:00 a.m.

Interpreting Soil Health Information for Organic Producers—Alan Sundermeier, *OSU*

Companion Planting for Small-Scale Systems—Kate Cook, *Carriage House Farm*

Pay it Forward: Proper Bed Prep for More Efficient Field Work—Steve Adams, *Sunny Meadows Flower Farm*, Ben Jackle, *Mile Creek Farm*

Organic Approaches to Insect Management on Cucurbit Crops—Celeste Welty, *OSU*

Integrating Livestock and Crop Production: A Multi-Species Approach—Joe Funkhouser, *Funkhouser Family Farm*

Designing Health Protocols for Certified Organic Herds—Gustavo Schuenemann, *OSU*

Hogs in an Agroforestry System—Weston Lombard, *Solid Ground Farm*

Discover Unique Uses for Alpaca Fiber—Alicia Rocco, *Alpaca Spring Valley Farm*

Urban Farming Practices and Principles—Milan Karcic, *Peace, Love and Freedom Farm*

How to Identify and Attract Your Ideal Customer—Corinna Bench, *Shared Legacy Farm*

Weaving Food Policy Work Statewide: The Development of the Ohio Food Policy Network—Meredith Krueger, *Ohio Food Policy Network*, Leslie Schaller, *ACEnet*

Health Insurance and Risk Management for Farmers: Tools for Navigating Health Insurance—Shoshanah Inwood, *OSU*

Learning Bounty Hunting: Source More Local Food for Your Restaurant or Institution—Bob Fedyski and Chris Knies, *Casa Nueva*

SATURDAY

Workshop Session V: 10:30 a.m.-12:00 p.m.

Pollinator Power—Bethany Majeski, *Cleveland Metroparks*

Seeds of My Ancestors—Ronda Clark, *Blackberry Sage Farm*

Native Appalachian Medicinal Forest Plants: Finding a Niche in Forest Herbs—Eric Burkhart, *Pennsylvania State University*

Fertility for Vegetables—Allen Philo, *BioStar Organics*

Diversity in Organic Grain Production: Research Ideas for Improved Management—Danielle Kusner, *The Andersons*

Extend the Grazing Season Summer and Winter—Bob Hendershot, *Green Pasture Services*

Decreasing Mortality and Increasing Profits in Pastured Broilers—Michael Jones, *Tierra Verde Farms*

Fight Fossil Fuels at Home: Easy DIY Biogas Digesters—Erin Hogan and Kyle Look, *Squeaky Duck Farmstead*

Urban High Tunnel Tomato Production—Annabel Khouri and Eric Stoffer, *Bay Branch Farms*

“Cultivating” Your New Agribusiness: The First Five Years—Ambrose Moses, *Central State University*

The Environmental and Health Costs of Hydraulic Fracturing in Ohio: Water, Waste, and Land-Use—Ted Auch, *The FracTracker Alliance*, Debbie Cowden, *family physician*

Marketing for Your Farm: Sell More of Your Product—Gretel Adams, *Sunny Meadows Flower Farm*

The Ohio Foodways Project—Lisa Trochia-Balkits, *Green Mountain College*

SATURDAY

Workshop Session VI: 3:30-5:00 p.m.

Agroforestry, Forest Farming, and Native Forest Crops—Eric Burkhart, *Pennsylvania State University*

Fruit Tree Grafting—Bill Johnson

Log-Grown Shiitakes: The Ins and Outs of Efficient Growing—Dickie Crowe, *Homegrown Crowe's Shiitake Mushrooms*

Production of Organic Sweet Potatoes—Mike Anderson, *Whitebarn Organics*

Dual-Use Perennial Grain Crops: Grain for Humans and Hay for Livestock—Steve Culman, *OSU*

Goat Health Made Easy—Sasha Sigetic, *Black Locust Livestock & Herbal Strategies for Small Apiary Success*—Dave Noble, *Stratford Ecological Center*

Underground Greenhouse Design and Growing Conditions—Stephanie Blessing and John Wright, *Red Beet Row*

Can Urban Soils be Made Healthy for Farming?—Larry Phelan, *OSU*

Get Your Farm Funded: Finding and Applying for Grants—Larissa McKenna, *Food Animal Concerns Trust*

A Future Worth Fighting For: How You Can Stand Up to Big Ag and Make a Big Difference—Stacy Malkan, *U.S. Right to Know*

Panel Discussion: Pasture Raised Humans: Raising Children on the Farm—Sherry Chen, *Andelain Fields*, Jeff Suchy, *Darby Meadow Farm*, Lyndsey Teter, *Six Buckets Farm*, Rachel Tayse, *Foraged and Sown*

Are Two Wheels Enough? Walk-Behind Tractors for Small-Scale Agriculture—Joel Dufour, *Earth Tools*

MP3

CONFERENCE RECORDINGS: Workshop and keynote MP3 recordings will be available for sale on-site or after the conference at www.dovecds.com/oeffa.

FEATURED WORKSHOP TRACKS



BEGINNING FARMER WORKSHOPS AND SCHOLARSHIPS

If you are a beginning farmer looking to increase your knowledge and skills, the **Begin Farming workshop track** at the conference is for you! These workshops will be devoted exclusively to helping farmers start or improve their operations, with sessions providing financial tools for assessing land access options, and topics that will help you navigate grants, funding, organic certification, health insurance, and even child care on the farm.

To help budding farmers access these educational opportunities, OEFFA is offering a limited number of **full scholarships for early career farmers** to attend the conference February 16-17. To see if you're eligible or to apply, go to www.surveymonkey.com/r/BFScholarships2018. Applications are due by January 10 and selected recipients will be notified by January 18.

These workshops and scholarships are made possible by funding from the U.S. Department of Agriculture's National Institute of Food and Agriculture Beginning Farmer and Rancher Development Program. For more information, go to www.oeffa.org/q/beginfarming.



URBAN AGRICULTURE WORKSHOP TRACK

Presented by Central State University Cooperative Extension

The urban agriculture scene in Ohio and elsewhere continues to grow, offering exciting opportunities for individuals to make a living farming, provide communities with healthy food, transform blighted areas into vibrant ones, and gain educational and job training.

Specific challenges and issues face urban agriculture, and this track will provide skills, knowledge, and networking that you can use in your own urban operation. Presented by Ohio 1890 land-grant institution Central State University Cooperative Extension, workshop topics will address production efficiency for small spaces, summer high tunnel production, cover crops, and dealing with uncertain land tenure.

CONFERENCE DINING

— CONFERENCE BREAKFASTS —

New this year! A light breakfast, included in the cost of your registration, will be served on Friday and Saturday morning from 7:00-8:00 a.m.

— CONFERENCE LUNCHES —

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.**

FRIDAY LUNCH

(Subject to change)

Pulled pork or tofu with sauce and buns
Coleslaw
Cupcake

SATURDAY LUNCH

(Subject to change)

Meat or vegetarian chili
Cornbread
Sautéed greens
Cookies

LUNCH DRINKS: Milk, chocolate milk, iced tea, water

Conference registration is required for lunch purchases. Lunch is not included in registration. Children 5 and under eat free.

THE CREAM OF THE CROP BANQUET

Friday, February 16—6:30-8:30 p.m.

After a day of learning and networking, OEFFA welcomes you to treat yourself to a refined dinner with friends. The Cream of the Crop Banquet will feature a special menu of locally sourced fare crafted by Chef Steven Newsome. This is a full service, seated meal so you can sit back and savor the evening.

Tickets are \$35 and include your choice of non-alcoholic or adult beverage. Banquet registration must be purchased separately. Conference registration is not required in order to attend. Cash bar available.



MENU

(Subject to change)

Roasted chicken fettuccini Alfredo
or pasta primavera
Focaccia bread
Salad
Dessert



We encourage parents and caregivers to bring the family! Charlene “Charlie” Richardson 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. Megan DeLaurentis will again organize and offer age-appropriate activities and time to take a nap.

Private space for nursing can be arranged. Children must be with parents during meal times.

M O R N I N G E X E R C I S E

Gather yourself physically, mentally, and spiritually for the day. No prior experience is needed and all are welcome.

CHI KUNG

Friday, February 16—7:00-8:00 a.m.

Tai chi instructor and Snowville Creamery owner Warren Taylor will lead a morning chi kung session. Chi kung is similar to tai chi, but focuses on upper body movements. No mat needed.

YOGA

Saturday, February 17—7:00-8:00 a.m.

Instructor Beth Weaver will lead participants through an accessible morning yoga session and slow flowing vinyasa practice. Please bring your own mat to participate.





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Ag Credit, Agricultural Cooperative Association
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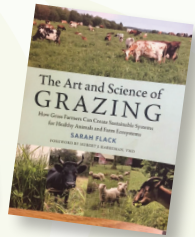
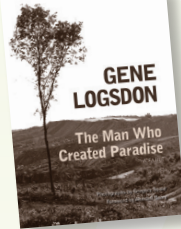
Exhibit Hall Hours

Thursday, February 15 4:00-7:00 p.m.
 Friday, February 16 8:00 a.m.-6:30 p.m.
 Saturday, February 17 8:00 a.m.-3:30 p.m.

Enjoy an Exhibit Hall packed with a diversity of vendors, offering you a one-stop shopping experience. You'll find businesses that can help you find your market, products that you can use on your farm or in your backyard, services that will help your farm or homestead succeed, quality locally-produced merchandise for your pantry and home, and useful information from knowledgeable nonprofit and educational institutions. Be sure to check out all that the Exhibit Hall has to offer, including OEFFAstead—home to all things OEFFA in the trade show.

BOOK TABLE

Here's your chance to get great deals on scads of food and farming book titles! We also encourage you to donate your gently used farm and food books at conference, or before the event. Book sales support OEFFA's work.



BOOK SIGNING TABLE

On Friday, celebrate the republication of *Contrary Farmer* Gene Logsdon's *The Man Who Created Paradise* with **Carol Logsdon**. Also on Friday, author and grazing expert **Sarah Flack** will be on hand to sign her book *The Art and Science of Grazing*.

OEFFA MERCHANDISE

Don't forget your OEFFA swag! Aluminum "No Spray" and other signs and organic logo stickers will be for sale.





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 and to answer questions about the organic certification process, organic standards, and certification guidelines.

R A F F L E

Try your luck for a chance to win a variety of wonderful products and services, courtesy of many of our exhibitors, sponsors, and other conference supporters. Funds raised support OEFFA's educational work.



Public Hours

OEFFA members and the public are invited to tour the Exhibit Hall on Thursday from 4:00-7:00 p.m. and on Friday from 5:00-6:30 p.m. at no cost. Admission to the Exhibit Hall at other times requires paid registration.

CONFERENCE RECORDINGS

With almost 80 workshops offered, how do you choose? You don't have to! Dove Conference Services will give you the choice of purchasing individual workshop and keynote presentation MP3 recordings, or the complete set for one low price. Order on-site or after the event at www.dovecds.com/oeffa.

MEMBERS' MEETING

Friday, February 16—5:15-6:15 p.m.

Join us for OEFFA's annual membership meeting, where we review the past year, elect new members of the Board of Trustees, and discuss other issues on our members' minds. This is YOUR organization. Please come to listen, learn, and share.

VOLUNTEERS

In exchange for four hours of on-site work, pre-approved volunteers may pre-register for both days of the conference for only \$70. No further discount applies and meals are not included. Limited opportunities are available, so don't wait to sign up. For more information, contact Renee at (614) 421-2022 Ext. 205 or renee@oeffa.org before January 5.

If you'd like to volunteer just to volunteer, we also need help in the office during the weeks leading up to conference and help with set up on Thursday, February 15. Let us know if you can pitch in.

LOCATION AND LODGING



A PLACE TO STAY

CROWNE PLAZA DAYTON

33 E. 5th St., Dayton, Ohio

(937) 224-0800

www.cpd Dayton.com

\$105.00 per night (Ask for the OEFFA group rate.)

Reservation deadline: January 14)

The Crowne Plaza is attached to the Dayton Convention Center by a convenient enclosed walking bridge. Complimentary parking in the Transportation Center garage attached to the hotel is included (for vehicles under 6'8").

RED LION INN AND SUITES

6960 Miller Ln., Dayton, Ohio

(937) 278-4871

www.redlion.com/dayton

\$79.00 per night (Reservation deadline: January 15)

Shuttle service available to the Dayton Convention Center.



EXPERIENCE DAYTON!

- Shop the Oregon Arts District and 2nd Street Market
- Drink a pint at one of Dayton's 10 local breweries
- Rent skates and hit the ice at RiverScape MetroPark
- Get outside at Aullwood Audobon Center and Farm
- Explore Ohio's history at Carillon Historical Park or one of Dayton's many aviation sites
- Have fun with the whole family at Boonshoft Museum of Discovery, Scene 75, or K12 Gallery & TEJAS
- Give back by volunteering at Five Rivers MetroParks



Learn more at www.oeffa.org/experiencedayton.

CONFERENCE LOCATION

DAYTON CONVENTION CENTER

22 E. 5th St., Dayton, Ohio

www.daytonconventioncenter.com

CONFERENCE REGISTRATION FORM

SAVE MONEY BY REGISTERING EARLY!

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: _____

OEFFA MEMBERS:

| | (by 12/14) MEMBER SPECIAL | (by 1/18) EARLY BIRD FEE | (by 1/29) STANDARD FEE | |
|--------------------|------------------------------|-----------------------------|---------------------------|------------|
| Adult | \$145 x _____ | \$160 x _____ | \$175 x _____ | = \$ _____ |
| Full-Time Student* | | \$80 x _____ | \$95 x _____ | = \$ _____ |
| Friday Only | | \$95 x _____ | \$110 x _____ | = \$ _____ |
| Saturday Only | | \$95 x _____ | \$110 x _____ | = \$ _____ |

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

| | | | |
|--------------------|---------------|---------------|------------|
| Adult | \$220 x _____ | \$235 x _____ | = \$ _____ |
| Full-Time Student* | \$105 x _____ | \$120 x _____ | = \$ _____ |
| Friday Only | \$130 x _____ | \$150 x _____ | = \$ _____ |
| Saturday Only | \$130 x _____ | \$150 x _____ | = \$ _____ |

*Students ages 18+ must present a valid student ID at registration.

Walk-Ins: On-site walk-in registration will be available. A \$5 fee will be added to the standard fee for all walk-ins.

CHILDREN UNDER 13: (Number Friday) _____ + (Number Saturday) _____ x \$20 = \$ _____

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

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

CONFERENCE LUNCHES:

Friday Lunch _____ @ \$16 ea. = \$ _____
 Saturday Lunch _____ @ \$16 ea. = \$ _____

EVENING EVENTS:

Thursday Reception _____ @ \$30 ea. = \$ _____
 Friday Banquet _____ @ \$35 ea. (# vegetarian dinners needed _____) = \$ _____

THURSDAY FOOD AND FARM SCHOOL:

(Lunch included. Register by 1/29)

| | MEMBERS | NON-MEMBERS | |
|--------------------|--------------|---------------|------------|
| Grazing School | \$80 x _____ | \$100 x _____ | = \$ _____ |
| Restorative Health | \$80 x _____ | \$100 x _____ | = \$ _____ |
| Food Safety | \$80 x _____ | \$100 x _____ | = \$ _____ |
| Fund Your Farm | \$80 x _____ | \$100 x _____ | = \$ _____ |

OEFFA MEMBERSHIP: (NEW OR RENEWAL)

Individual \$35; Family \$50; Family Farm \$50; Nonprofit \$50; Business \$100; Student \$10 = \$ _____

Check here if you are an aspiring farmer or an early career farmer with < 10 years experience.

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 29.

No refunds will be given after January 29.

TOTAL \$ _____

REGISTER ONLINE AT: WWW.OEFFA.ORG/CONFERENCE2018

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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