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IT'S FARM TOUR SEASON!

From touring an organic vineyard to an organic vegetables and cannery operation, there's something for everyone at this year's 2009 Ohio Sustainable Farm Tour Series.

Grains, vegetables, various livestock, fruit, dairy, landscape plants, agri-tourism, processing, market gardening, Community Supported Agriculture and even forestry are themes from the 25 scheduled tours sponsored by the Innovative Farmers of Ohio, OEFFA, the Ohio Forage and Grasslands Council, the Ohio State University Organic Food and Farming Education and Research (OFFER) Program, the Ohio State University Sustainable Agriculture Team, and the USDA Sustainable Agriculture Research and Education (SARE) Program.

Each farmer is prepared to share his/her extensive experience – both successes and failures – with anyone interested in learning more. Market gardeners, grain and livestock producers, processors, future farmers, educators, and discriminating food lovers are encouraged to attend.

Many tours feature certified organic farms, such as Becky and Kip Rondy's Athens County farm, Green Edge Organic Gardens. The Rondys developed this 120-acre farm into a diverse specialty crop operation that produces more than 30 organic vegetable crops – from arugula and other greens to micro-greens, mushrooms, and winter squash. To provide a wider range of products for their CSA and retail customers, Becky and Kip use five greenhouses in addition to their production fields.

Whole Foods Market is co-sponsoring the tour of Mike and Laura Laughlin's Northridge Organic Farm in Licking County, set for July 19. Whole Foods features Northridge Organic Farm's products in its central Ohio stores, and during the tour, staff will talk about the store's efforts to sell locally produced foods. Northridge Organic Farm is known throughout central Ohio for its certified organic lamb, as well as a wide variety of heirloom tomatoes, potatoes and many unusual varieties of vegetables. The Laughlins have successfully integrated livestock and vegetable production, allowing them to diversify their range of products for sale, and integrate perennial forage production into their vegetable crop rotation.

The tours run from June to October and are free and open to the public unless otherwise noted. Events will take place rain or shine, unless a rain date has been set. The farm tour program, which has the complete listings, is available at www.oeffa.org or by contacting the office.

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41 Crosswell Rd., Columbus OH 43214 614/421-2022 www.oeffa.org

Carol Goland, *Executive Director*
(740) 398-9099, cgoland@oeffa.org

Angie Kemp, *Business Manager*
(614) 421-2022, angie@oeffa.org

OEFFA Education

Renee Hunt, *Program Director*
(614) 421-2022, renee@oeffa.org

Mike Anderson, *Organic Education Program Coordinator*
(614) 421-2022, mike@oeffa.org

Communications and Membership
(614) 421-2022, newsletter@oeffa.org and oeffa@oeffa.org

Laura Wies, *Special Projects*
(614) 421-2022, laura@oeffa.org

OEFFA Certification

Janie Marr Werum, *Program Director*
(614) 262-2022, janiemarr@oeffa.org

Paul Dutter, *Livestock Specialist*
(614) 262-2022, paul@oeffa.org

Andy Hupp, *Materials Reviewer*
(614) 262-2022, materialsreview@oeffa.org

Lexie Stoia Pierce, *Inspection Coordinator*
(614) 262-2022, lexie@oeffa.org

Kate Schmidt, *Compliance Coordinator*
(614) 262-2022, organic@oeffa.org

Michelle Gregg-Skinner, *Certification Assistant*
(614) 262-2022, michelle@oeffa.org

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• Opinions expressed in OEFFA news are those of the authors and do not reflect the opinions of the membership, officers, or directors.

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

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Next deadline July 15, 2009

News & Notes

Carol Goland Executive Director

In this OEFFA newsletter you'll find two new items which at first glance may not seem to be related but which in fact are closely connected.

On pg. 4, we are introducing a new feature, *Profiles of Success*. More than a year ago, we were approached by Danielle Deemer, a student in the rural sociology master's degree program at OSU, about having an internship with OEFFA during the summer. After meeting with Dani and learning more about her considerable skills and interests, we asked her to embark on a special project for us: profiling some of OEFFA's most accomplished members and their successes.

In this issue, we debut the first of many of the lovely profiles Dani wrote, which we will roll out on the OEFFA website over the coming year. In honor of the start of the farmers' market season, we are sharing an excerpt from Dani's profile of Mary Ida Compton, founder of the Hyde Park Farmers' Market in Cincinnati. You'll find the full text of the profile on the website (www.oeffa.org).

The second new item of note is OEFFA's new Legacy Project, information about which you'll find on p. 7. The OEFFA Board has recognized that in order to truly walk the walk of sustainability as an organization, we need to be working now to secure our future. The Legacy Project is a step towards that goal, inviting you to work with us to ensure that OEFFA's mission of helping family farmers to be profitable, conserving natural resources, and building vibrant communities can go forward.

So what do these two items have to do with each other? Quite simply, both were established in honor of OEFFA's 30th anniversary. The *Profiles in Success* allow us to pause for a moment to celebrate the ways in which OEFFA's members have helped Ohio move towards a sustainable food and farming system. The Legacy Project reminds us that despite our great successes, our work is far from done. With your help, I hope that in another 30 years we will roll out a second edition of *Profiles in Success*, showcasing ways OEFFA has transformed the food system in ways scarcely imaginable today!

Ohio Sustainable Ag License Plate Available!

This spring, the Ohio Department of Agriculture unveiled the Sustainable Agriculture license plate, with proceeds to support statewide sustainable agriculture initiatives.

"A strong Ohio agriculture sector preserves our rural heritage while supporting the state's economy and helping us meet our green energy needs," said ODA Director Robert Boggs. "Ohioans who support sustainable agricultural practices by purchasing this new plate will help ensure that we will be able to enjoy these benefits and live off the land for many years to come."

Sales generated from the plate will create a grant fund open to any producer seeking to improve on-farm sustainability, which will ultimately help maximize environmental, economic, and social benefits our state receives from sustainable agriculture.

For more information, including how to purchase one, go to http://bmv.ohio.gov/vehicle_registration/special_plates.htm.

An image of the plate is also available on the department's web site at www.agri.ohio.gov.



OEFFA Executive Director Carol Goland shows off Ohio's Sustainable Agriculture license plate with First Lady Frances Strickland

U.S. ORGANIC SALES GROW 17.1 PERCENT IN 2008

Excerpted from the Organic Trade Association May 4, 2009 press release

U.S. sales of organic products, both food and non-food, reached \$24.6 billion by the end of 2008, growing an impressive 17.1 percent over 2007 sales despite tough economic times, according to the Organic Trade Association (OTA)'s 2009 Organic Industry Survey.

While the overall economy has been losing ground, sales of organic products reflect very strong growth during 2008. "Organic products represent value to consumers, who have shown continued resilience in seeking out these products," said Christine Bushway, OTA's Executive Director.

The survey, conducted by Lieberman Research Group on behalf of OTA, measured the growth of U.S. sales of organic foods and beverages as well as non-food categories such as organic fibers, personal care products and pet foods during 2008. Results show organic food sales grew in 2008 by 15.8 percent to reach \$22.9 billion, while organic non-food sales

grew by an astounding 39.4 percent to reach \$1.648 billion. As a result, organic food sales now account for approximately 3.5 percent of all food product sales in the United States.

WHOLE FOODS SUPPORTS LOCAL, ORGANIC, AND OEFFA

Whole Foods Market's co-sponsorship of the July 19 Northridge Organic Farm tour (see farm tour article) is just the beginning of its focus on local foods and the local and organic food movement.

OEFFA will be the beneficiary of Whole Foods' Community Giving Day on Thursday, July 23 at its two Columbus area locations. Five percent of the day's net sales will be donated directly to OEFFA. Be sure to shop at the Lane Avenue or Dublin-Granville Road store that day!

On Saturday, July 25 shoppers will have an opportunity to meet local farmers, producers and artisans at its "Shake the Hand that Feeds You" event. At 6:30 p.m., the "Farmers' Ball: A Field to Plate Dinner Celebration" will feature a meal prepared by Whole Foods chefs from locally-sourced products.

These two events will be held at its 3670 W. Dublin-Granville Road location. Farmers' Ball tickets are \$75, with 100% from the dinner proceeds to benefit OEFFA. Reservations required. For more information, visit the Whole Foods Market web site at www.wholefoodsmarket.com/stores/columbus/, or call (614) 760-5556.



**Check out photos from the
30th Annual OEFFA Conference!**

www.oeffa.org

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Mary Ida founded the Hyde Park Farmers' Market for the same reason most of us shop local and organic: Because she "wanted to eat good food."

She started the market with friend Judy Williams in 2005. Mary Ida is the "grower" and Judy is the "gatherer." As the grower, Mary Ida gets to know farmers in the area and recruits them for the market. She also maintains the balance and variety of items for sale (growers must apply for admittance to the market). Judy, the gatherer, works toward getting the community to the market – and they come by the hundreds.

There are now around 30 growers that pack the U.S. Bank parking lot at Hyde Park Square in Cincinnati. Growers must go through an online application process and prove that they use organic, or at least sustainable, growing methods. Their products must be more unique than what you find in the Kroger produce aisle.

Many organic farmers sell at the market, including Turner Farms, of which Mary Ida is a member. However, many fruit producers have found organic methods challenging because pests are rampant in this north-south transition zone. Mary Ida just asks the non-certified farmers to keep their operations as pesticide-free as possible.

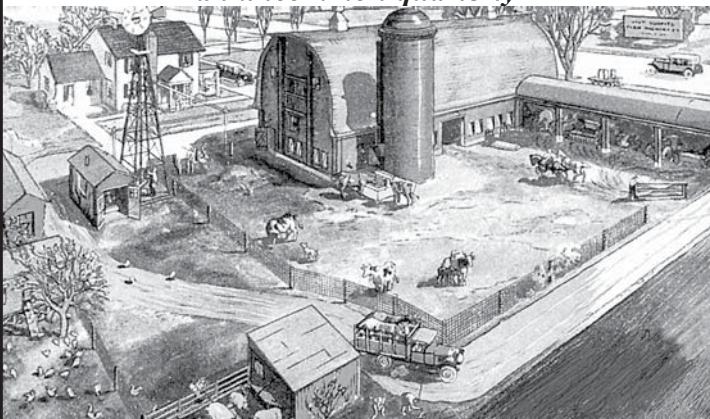
Vendors pay a monthly rent and if they come to market all summer, they get one month free. The rent is invested in making improvements to the market as well as in buying signage, liability insurance, and paying the market manager's salary. (The other market organizers are volunteers.)

The market is almost overwhelming when you first step into it – the smells and the colors of fresh food, young families bunched together, pushing strollers haphazardly stuffed with children and overflowing bags, long lines waiting patiently (or so it seems) in the hot summer morning for their turn at the front of the stands.

Mary Ida did not know just how much Cincinnati needed a farmers' market until she moved back to the city of her childhood after some years living on the East and West coasts. In Cincinnati she immediately went through "culinary withdrawal." She remembers, "I had just taken all these wonderful ingredients for granted when I lived on both coasts, but when I got back here I realized it's not [the same] here. In California I would take a recipe and then go find the ingredients; in Ohio I find the ingredients and then make the recipe. It turned around the whole way I have to shop."

To read the entire profile on Mary Ida and the Hyde Park Farmers' Market, please go to the OEFFA website, www.oeffa.org. If you cannot access the website, contact the office and we can mail you a copy!

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FEDERAL FARM PROGRAM EXTENDS TO ORGANIC PRODUCTION

A special Organic Initiative through the Environmental Quality Incentives Program (EQIP) was announced by the USDA Natural Resources Conservation Service (NRCS) in May, making \$50 million available nationwide to organic farmers or those transitioning to organic production to address their unique natural resource concerns.

In Ohio, nearly one \$1 million is designated to this effort.

Certified organic producers will need an organic system plan (OSP) when applying for Organic EQIP. Producers transitioning to organic production must submit a letter stating their intent to become certified. "Farmers with an OSP have typically accomplished much of the work needed to develop an NRCS conservation plan," said Ohio NRCS State Conservationist Terry Cosby. "Participating in the Organic EQIP will result in a complete conservation system."

Organic farming has strong environmental benefits for soil and water quality, climate change mitigation, and biodiversity. In recognition of this fact, Congress retooled EQIP in the 2008 Farm Bill to make organic farming a priority.

Six core conservation practices have been identified as practices likely needed in an organic production system: conservation crop rotation, cover crops, nutrient management, pest management, prescribed grazing, and forage harvest management. A higher payment will be offered for these practices under Organic EQIP.

An initial three week sign up period in May was extended to June 12 for organic producers or those transitioning to organic production in Ohio. Applications submitted after that date will be held for the 2010 funding cycle.

Farmers can sign up at their county NRCS office. Program details, application forms and NRCS service center locations are available at www.oh.nrcs.usda.gov

WOOSTER MARKET TO CONNECT LOCAL FARMERS AND EATERS

As farmers' markets have increased in popularity, the desire to promote local foods in a way that connects producers and consumers—while ensuring that farmers get a fair price for their products—has inspired a group of local citizens (including OEFFA Real FOOD Chapter members) to develop plans for a year-round market in downtown Wooster: Local Roots Market and Café, scheduled to open later this summer.

Local Roots will offer a central location for customers to find a variety of locally- and sustainably-produced goods, including produce, grass-fed meats, poultry, fish, eggs, dairy, and other items from producers in Ohio. Signs throughout the market will educate consumers about farmers' agricultural practices. Producers will also be able to sell their goods online, bringing guaranteed sales to the market twice weekly for customer pickups.

Later phases will include a bakery and café, a processing kitchen, and space for educational events to share information on cooking, healthy and cost-conscious eating, and food preservation.

Local Roots will be operated as a cooperative, and producer members' benefits include: Use of the online ordering system; product marketing; processing kitchen rental to produce value-added goods, and potential annual profit distribution.

For more information: <http://localrootswooster.com>, or info@localrootswooster.com.

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RBST LABELING ISSUE NOW BEFORE THE 6TH CIRCUIT COURT OF APPEALS

by David G. Cox

The Organic Trade Association (OTA) and the International Dairy Foods Association (IDFA) have appealed a U.S. district court's decision favoring the Ohio Department of Agriculture's dairy labeling rule, which restricts processors' ability to communicate that their products are made from rBST free milk.

The parties have agreed to work with an appeals court mediator and discuss whether they can come to an agreement. If not, the issue will move to the U.S. Court of Appeals in Cincinnati.

Under the new rule, such claims as "rBST free" or "hormone free" on dairy products were prohibited, yet the rule did allow a production claim to state "this milk comes from cows that are not treated with rBST." However, the rule provided that if this production claim was placed on a label it would have to be accompanied by an additional disclaimer that says "The FDA has determined that no significant difference has been shown between milk derived from rBST-supplemented and non-rBST-supplemented cows."

The disclaimer had to be at least half the size of the production claim but it could not be any smaller than a font size of seven points. OTA and IDFA both argued that it would be impossible to put such a disclaimer on a small carton, like an individual sized yogurt container.

On April 2, 2009, the District Court for the Southern District of Ohio issued rulings in the two companion cases that challenged the rule.

It concluded that the part of the rule relating to "compositional claims" was constitutional and upheld it. In other words, a claim that milk is "rBST free" or "hormone free" is misleading because it implies that milk that does not make these claims DOES contain rBST or hormones, which the FDA found is not true, i.e., there is "no significant difference" between milk from cows that are or are not injected with rBST. In the words of the court, "they imply a compositional difference between those products that are produced with rBST and those that are not."

With respect to the "production claims" aspect of the rule, the court concluded that a production claim which states "this milk comes from cows that are not treated with rBST" is misleading unless it is also accompanied by a disclaimer issued by the FDA. The FDA disclaimer states "the FDA has determined that no significant difference has been shown between milk derived from" cows that are treated with rBST as opposed to cows that are not treated with rBST.

The court did conclude that it needed to conduct further proceedings to determine whether requiring the disclaimer on small containers would impose an undue burden on the processors.

Gary Cox is a former environmental prosecutor for the State of Ohio, a former organic vegetable farmer, and is now Of Counsel with the Columbus law firm of Lane, Alton & Horst LLC. This article is intended for educational and informational purposes only and is not intended to be nor should it be construed as either the opinion of Lane, Alton & Horst LLC or as legal advice. The opinions expressed in this article are those of the author and not the firm.

WHAT CAN YOU DO:

Call Governor Strickland's office at (614) 466-3555.



Ask the aide who answers the phone to let the Governor know that you oppose Ohio's dairy labeling rule, that you are not confused about how you want your milk produced, and that the Governor should not make it illegal to tell the truth. Tell the Governor that you want the rule rescinded and instead wish to have simple labels that state clearly "rBGH-free." Please see OEFFA's Action Alert web page for more information.

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Certification staff has increased by two.

We welcome and are lucky to have Paul Dutter, livestock specialist and Michelle Gregg-Skinner, certification assistant join the staff.

Paul hails from Indiana and western Ohio, with long stops in Georgia, where he helped direct a certification program and Florida, where he was an inspector and file reviewer for an accredited certifying agency. He brings decades of work with all kinds of livestock, especially dairy and poultry and many years of organic inspecting and file reviewing to the job.

Michelle is the daughter of longtime certified organic farmer Randy Gregg, and granddaughter of OEFFA Stewardship Award winner Stan Gregg. She brings her newly minted degree from OSU in Agriculture as an animal science major and agriculture education minor.

Both Paul's and Michelle's passion for farming and organics, and their experience will be so helpful to our growers and producers!

ODA Cost Share.

We want to remind you of the rules on the Cost Share Program. The program is fully funded and we are actively participating in the planning and implementation of the program with the Ohio Department of Agriculture (ODA).

At this time, however, the funds are only for certificates issued between Oct. 1, 2008 and Sept. 30, 2009. If your certificate was dated between these dates, we have sent you the correct forms to get reimbursed or will be sending them when you are certified this summer. Those forms include a copy of your certificate, a copy of your paid invoice, the ODA application forms and, in some cases when you haven't already been entered into their system, a "new vendor" form.

If your certificate from 2008 was dated earlier than Oct. 1, 2008 you will not be able to receive these funds. The ODA has applied for funds for the Fiscal Year 2008 which ran from Oct. 1, 2007 through Sept. 30, 2008. If your certificate was dated between those dates and the ODA is successful in getting the funds, we'll be sure to send you the forms to request your reimbursement.

USDA National Organic Program audit.

The USDA auditors have come and gone and we are awaiting the final word on our compliance as a certifier with the National Organic Program.

It was a week of finding new and better ways to run certification as well as compliments on how we are doing. All of which will only make our program stronger.

Some feedback we have received shows we need to continue our strong stands on prohibited products and organic seed searches. For those still struggling with your records, please call the office so we can send you the most updated Audit Trail documents, or ask your inspector to include your request on their report this year. We'll be happy to send that out to you!

As always, we wish you a safe and profitable summer, and when you have questions, call us, we'll be happy to help in any way.

The Certification Staff

Your Legacy. Our Future.

Using precious resources wisely. That's what OEFFA is all about. It's fundamental to how OEFFA farmers grow food, using this year's crop to nourish next year's. And it's at the core of how the organization operates, conscientiously using precious financial resources to advance our mission of a sustainable food system.

We invite you to strengthen your legacy and help OEFFA grow new crops of sustainable farmers by remembering OEFFA in your will.

Your bequest is mutually beneficial. As a donor, you know that the work you care about will continue, and OEFFA gets a powerful boost from its grassroots.

OEFFA is already included in my will or estate plans. Please update your records.

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41 Crowell Road, Columbus, OH 43214



The Urban Organic Gardener

Ruth A. Evan

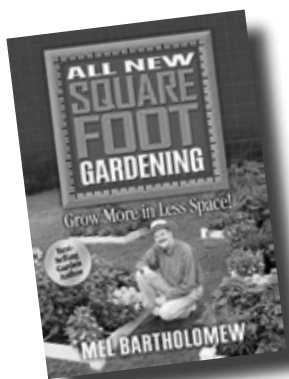
The Summer Garden

Last fall when I was working in the garden, I bent the gone-to-seed heads of parsley, lettuce, cilantro and others leaving them facing down all winter. Wind and gravity drew the seeds to the earth where they sprouted this spring when conditions were favorable. I find plants started this way are vigorous. Perhaps the process mimics one found in the wild and encourages survival of the strongest. It is satisfying work to transplant these "free" seedlings if they need more room.

As I prepare to plant seeds and transplant starts, I refer to *Square Foot Gardening* by Mel Bartholomew. His method is to plant to avoid thinning and to promote optimal harvest space. Bartholomew suggests four sizes of squares for various crops. At a glance I see each carrot needs 3 inches, a bean needs 4 inches, leaf lettuce requires 6 inches, and eggplant stretches out in a 12-inch square.

I plant seeds every week or two for a continuous harvest. Sometimes the newest seedlings catch up with the growth of the older ones. Weather trumps plans!

I have harvested from my northern Ohio garden every month for four years except when I've been out of the state for the entire month. Until now I've relied on hearty plants, planted in the spring or early summer, which need little or no protection to survive. This year I have additional beds and I plan to also plant in time for late summer and early fall maturity. Protection will significantly extend the harvest of these cool-season crops.



Charts for planting schedules for winter harvesting are found in *Square Foot Gardening* and in *Four-Season Harvest* by Eliot Coleman.

What used to be a burst of spring work is now continuous until mid-August or later. A shift in thinking, planning, and planting occurs. Harvesting and storing or preserving lasts longer as does the pleasure of eating fresh, organic food from the garden.



Farm to Table Savoring the Seasons by Trish Mumme

The Fresh Greens of Summer

June and July are when the green leafies you planted in spring are at their peak of flavor. Swiss chard, kale and even the wild lamb's-quarter weed can be the basis of delicious and healthy meals and side dishes this month. We all need more reasons to eat our green leafy veggies, so here are some good ideas your family can try.

I love to amaze guests with "Pasta with Weeds and Seeds" after weeding the lamb's-quarter out of the garlic patch. Don't skimp on the garlic and make sure the lamb's-quarter is pretty well cooked. Spinach, lamb's-quarter and Swiss chard work equally well in the Kashmiri dish below. Mint chutney and yogurt are the perfect condiments when you serve it over rice.

I tell my CSA customers, "When in doubt, sauté in olive oil with garlic." That advice works well for almost all the green leafy vegetables; a pinch of hot pepper flakes are optional. But kale pairs well with quinoa and also with cannellini beans in two of the following recipes. If you can stand the calories, try Swiss chard stems with cream and pasta for a special treat.

Pasta with Weeds and Seeds

Gather a large armload of lamb's-quarter weeds. Choose plants 18 inches high or less with good, green color. Soak them in a sink full of cold water. Strip leaves and tender tips from stems. Discard stems. Soak leaves again in fresh water. Lift out and drain in one or two large colanders. (The leaves will still feel a little gritty – this is not dirt but part of the plant and will disappear when cooked.) Start a pot of salted pasta water to boiling. Meanwhile, sauté 4 cloves of garlic in 1/4 cup mixed olive oil and butter. When garlic is light brown, add about 1 1/2 pounds wet, clean lamb's-quarter leaves and tips. Cover and reduce heat. Meanwhile, add 12 ounces fettuccini or linguine to the boiling water and cook till tender. Stir greens occasionally as pasta cooks. Toast 1/2 cup chopped walnuts or sunflower seeds till lightly brown. When greens are tender and fairly well cooked and pasta is done, add about 3/4 cup freshly grated parmesan cheese to greens. Immediately toss in the drained pasta. Sprinkle nuts or "seeds" on top, and serve immediately.

Kashmiri Spinach, Chard, or Lamb's-quarter

Chop and steam lightly a bunch of fresh spinach, chard, or lamb's-quarter leaves and tips. In 1 tablespoon butter or oil, fry 1-2 mashed garlic cloves, dash of hot pepper flakes, and dash of asafetida (optional). Add spinach and a scoop of cottage cheese. Add a few dashes of curry powder, garam masala, and cardamom to taste. If you don't have garam masala,

use more curry powder and some black pepper. Serve over rice, with dal or another spicy bean or potato dish as a side. Good with plain yogurt and mint chutney.

Mint Chutney: Grind in a food processor a small bunch of mint leaves, 2 cloves garlic, 1 small green onion, 1 inch fresh ginger, 1 small seeded hot pepper, 1 teaspoon salt and 1/2 cup water. Stir in 1/2 cup shredded unsweetened dried coconut and 3 tablespoon lemon juice. Let stand 15 minutes. Add more water or salt if needed.

Steamed Garlicky Kale: Remove heavy stems of kale, chop coarsely, and steam greens just till they wilt. Meanwhile, sauté a minced garlic clove and a dash of hot pepper flakes in 2 tablespoon olive oil over medium heat. Drizzle over kale and serve.

Kale and Cannellini Beans: Do the above except use 2 or 3 garlic cloves and a small minced onion, too. Add a can of drained cannellini beans and toss all with the steamed kale. Add some dried or fresh oregano, if desired. Serve with garlic bread.

Kale and Quinoa Pilaf

- 2 teaspoons vegetable oil
- 1/2 cup chopped onion
- 1/2 cup thinly sliced carrot
- 1/2 cup chopped red bell pepper
- 2 cloves garlic, minced
- 2 teaspoons curry powder
- 1 teaspoon chili paste with garlic
- 1/2 teaspoon peeled fresh ginger, grated
- 6 cups kale, torn
- 2 cups cooked brown rice
- 1 cup cooked quinoa
- 2 tablespoons soy sauce
- 15 ounces garbanzo beans, canned, drained

Heat oil in a large nonstick skillet over medium heat. Add onion, carrot, bell pepper, and garlic; sauté 2 minutes. Add curry, chili paste, and ginger; sauté 1 minute. Add remaining

ingredients; cook 3 minutes or until thoroughly heated, stirring occasionally. Serve at room temperature. Yield: 6 servings (serving size: 1 cup)

Sautéed Swiss Chard Ribs with Cream and Pasta

- 1 bunch Fordhook or other heavy stemmed Swiss chard, about 3 cups of chopped ribs
- 1/4 cup butter
- 3/4 to 1 cup heavy cream
- 8 ounces fettuccini or other pasta
- Salt and pepper

Separate the ribs from the greens. Save greens for another use. Cut the ribs into 1/2-inch pieces. Blanch the ribs in lightly salted boiling water for 3 minutes. Melt butter in a saucepan on medium heat. Add the drained, blanched ribs and simmer for 4 minutes. Add heavy cream and cook until cream reduces by two-thirds. While cream is reducing, cook pasta according to the package directions. Mix creamed chard with pasta. Season lightly with salt and freshly ground pepper. Serves 3-4.

Sautéed Swiss Chard

- 1 large bunch of fresh Swiss chard leaves
- 1 small clove garlic, sliced
- 2 tablespoons olive oil
- 2 tablespoons water
- Pinch of dried crushed red pepper
- 1 tablespoon butter
- Salt

Rinse Swiss chard leaves thoroughly. Remove the toughest third of the stalk, discard or save for another recipe (such as Swiss chard ribs with cream and pasta, above). Roughly chop the leaves into inch-wide strips. Sauté garlic in olive oil for a minute. Add hot peppers and chopped chard leaves and a sprinkle of water. Cover and reduce heat. Check in 3 minutes and add more water if dry. Flip leaves over in the pan. Cover and heat another 3 minutes. Add butter and salt to taste and serve.

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OEFFA Farm Tour Dates & Places

Organic Field Crops ~ Wayne Co.

Matt Peart :: Canaan Creek Organic Farm
 Saturday, June 20 :: 2:00 – 4:00 pm
 3727 W. Britton Road, Burbank, OH 44214
 (330) 624-3162; (330) 466-2470 (cell); peart.1@osu.edu

Organic Vineyard ~ Ashtabula Co.

Ken Tarsitano :: Tarsitano Winery
 Monday, June 29 :: 2:00 – 4:00 pm
 4871 Hatches Corners, Conneaut, OH 44030
 (440) 224-2444; ken@tarsitanowinery.com

Organic Field Crops ~ Wayne Co.

Nelson & Lynn Wenger :: Nelson & Lynn Wenger Farm
 Saturday, July 11 :: 2:00 – 4:00 pm
 1075 N. Wenger Road, Dalton, OH 44618
 (330) 828-2069

Organic Vegetables ~ Athens Co.

Becky & Kip Rondy :: Green Edge Organic Gardens
 Saturday, July 18 :: 2:00 – 5:00 pm
 16232 Henry Road, Amesville, OH 45711
 (740) 448-4021; greenedgegardens@verizon.net

Organic Vegetables / Sheep ~ Licking Co.

Mike & Laura Laughlin :: Northridge Organic Farm
 Sunday, July 19 :: 2:00 – 5:00 pm
 4211 Van Fossen Road, Johnstown, OH 43031
 (740) 967-4462; northridgeorganicfarm@hotmail.com

Organic Grain Producers ~ Seneca Co.

Daryl, Diane, & Denny Moyer :: Moyer Brothers Farms
 Saturday, August 1 :: 1:00 – 3:00 pm
 1841 N. Township Road 165, Tiffin, OH 44883
 (419) 447-2718

Organic Field Crops ~ Scioto Co.

Charles Locher :: Locher Farms
 Saturday, August 22 ::
 potluck lunch at noon; tour at 1:00 pm
 1549 Piketon Road, Lucasville, OH 45648
 (740) 820-3629

Organic Landscape Plants ~ Warren Co.

Marvin Duren :: Marvin's Organic Gardens
 Saturday, August 22 :: 11:00 am
 2055 U.S. Route 42 South, Lebanon, OH 45036
 (513) 932-3319

Organic Dairy ~ Wayne Co.

Ervin J. Weaver :: Weaver Family Farm
 Saturday, September 12 :: 2:00 – 4:00 pm
 5064 S. Mount Eaton Road, Dalton, OH 44618
 (330) 857-7811

Organic Vegetables ~ Ashland Co.

Scott Savage :: Arbor Hill Heirloom Organics
 Monday, September 14 :: 6:30 – 8:30 pm
 520 State Route 95, Loudonville, OH 44842
malabared2004@yahoo.com

Hogs / Poultry ~ Athens Co.

JB & Charlene King :: King Family Farm
 Sunday, September 20 :: 2:00 – 4:00 pm
 3940 Factory Road, Albany, OH 45710
 (740) 698-3940

Organic Vegetables & Cannery ~ Clermont Co.

Jeff & Sandra Ashba :: Organic Farm at Bear Creek
 Sunday, October 18 :: 9:00 am, 12 noon, & 3:00 pm
 2630 Jett Hill Road, New Richmond, OH 45157
 (513) 720-1526; jsashba@msn.com

Sustainable Forestry Practices ~ Licking Co.

**Janell Baran ::
 Blue Owl Hollow / Blue Owl Garden Emporium**
 Sunday, October 25 :: 12 noon – 5:00 pm; SARE test
 plot tour at 3:00 pm (rain date: Sunday, November 1)
 6000 Porter Road NE, Newark, OH 43055
 (740) 345-4689; 740-507-7019 (cell);
boge@blueowlgarden.com
 Web: www.blueowlgarden.com

OEFFA CHAPTER MEETINGS TO COINCIDE WITH FARM TOURS

Individuals interested in being part of an **OEFFA chapter serving Lorain and surrounding counties** will meet after the Black River Organics farm tour on Saturday, July 11. OEFFA member Chet Bowling will host this meeting, which will give folks an opportunity to meet one another, identify common interests, network, and define this group's direction. For more information, contact Chet Bowling at (440) 647-3927 or bro@ncwcom.com.

The **OEFFA Grain Growers Chapter** will meet at Moyer Brothers Farms at 10:00 am on August 1, followed by a potluck lunch at noon and the farm tour at 1:00 pm. If you're interested in joining or would like to learn more about the Grain Growers Chapter, you're welcome to attend! For more information, contact Marty Warnecke at (419) 384-7279 or marty@watchto.net.

CAPITAL CHAPTER ORGANIZING FARM TOUR OUTINGS

The Columbus area OEFFA chapter is organizing an all day field trip Sat., July 18 to the Athens Farmers Market and Becky and Kip Rondy's farm. The group will tour the market in the morning, have lunch at (OEFFA member) Casa Nueva restaurant, and make its way to Green Edge Organic Gardens, whose tour begins at 2 pm.

For those interested in carpooling, meet at the OEFFA office (41 Crowell Rd., Columbus) by 8:15 am. If you'd like to connect with the group in Athens, meet at the (OEFFA member) Village Bakery, 258 E. State St., at 10 am. Camping is available at Stroud's Run State Park.

On Sun., July 19, the chapter will visit Mike and Laura Laughlin's Northridge Organic Farm in Johnstown. The tour is set for 2 pm, and those interested in carpooling are asked to meet at the OEFFA office at 1 pm.

The chapter is also organizing a series of discussion topics for the year, starting with "Healthy Schools, Healthy Kids," Tues. Aug. 4 (location TBA). "Farming in the City," and building "Common Ground" are slated for November and February, respectively.

For more information on the chapter's activities, contact Lisa Large, 614/878-7324, check out the chapter's webpage at www.oeffa.org/capital/wp/ or sandrhunt@netzero.net.

OEFFA CHAPTER CONTACTS

Athens Chapter – Athens and surrounding counties
Ed Perkins, President, (740) 664-3370

Capital Chapter – Franklin County and surrounding area
Lisa Large, President, (614) 878-7324

Heart of Ohio Chapter – Knox, Licking and Delaware counties
Janell Baran, President, (740) 345-4689

Miami/Oxford Organic Network (MOON) Chapter – Butler and surrounding counties
Harv Roehling, President, (513) 756-9272

Lake Effect Chapter - Ashtabula, Cuyahoga, Geauga, and Lake counties
Jo Schaefer, President, (440) 255-6284

OEFFA Grain Growers Chapter
Marty Warnecke, President, (419) 384-7279

OK River Valley Chapter - Brown & Adams Counties, OH / Mason & Robertson Counties, KY
Steve Daugherty, President, (937) 392-1543

Real FOOD (Farmers Of Organic Delicacies) Chapter – Ashland, Holmes, Lorain, Medina, Stark, Summit and Wayne counties
Monica Bongue, President, (330) 465-1399

Southwest Ohio Chapter – Southwest Ohio
Melinda O'Briant, President, (513) 561-7400

NEW OEFFA MEMBERS

Welcome to Our Newest Members

FAMILY LEVEL

Marlene Barkheimer
Susan Miller-Stigler

FAMILY FARM LEVEL

Charles & Alice Hann,
Hann Farms
Adam, Jill & Carly Linnemeier,
Linn View Farms
Heather Salva & Chad Williams
Shannon Weiler

NOT-FOR PROFIT LEVEL

Taylor Stuckert

INDIVIDUAL LEVEL

Jeremy Droscha
Scott and Kathy Falter
Marilyn Hiestand
George Remington
Joan Samkow
Rhonda Webster
Karen Wood

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A series where OEFFA staff answers frequently asked questions about NOP regulations, and offers suggestions for working within the regulations. We hope this column will be helpful to our organic producers.

By **Lexie Stoia Pierce** (OEFFA Certification) and **Mike Anderson** (OEFFA Education)

Marketing Resources for Organic Grain, Forage and Meat Producers

Producers of organic grains, forages, and meat face unique challenges in marketing these products. Marketing opportunities exist, but may be initially difficult to access. The first priority of marketing – determining customer demand and desires – is the easy part. The demand for organic food products nationally has increased at an annual rate approaching 20 percent for the past 8 years. Experts anticipate that even in the current recessionary market, demand for organic food will continue to grow.

This strong growth in demand does not eliminate the need for an active marketing effort. Marketing is the basis for achieving the goals of a farm enterprise. From the general concerns (Who are my potential customers? How can I capture the price premium for an organic product?) to very specific questions (How much will I allocate for advertising? What are the demographic characteristics of potential customers?), marketing decisions will influence your farm's profitability, growth, and long-term sustainability.

Many excellent print and electronic information sources exist that provide detailed marketing assistance. Highlighted below are some of the best resources that we have found. In addition, OEFFA education has begun compiling a list of buyers of organic grains. Call us for more information: (614) 421-2022.

Online Resources

Ohio Market Maker:

oh.marketmaker.uiuc.edu

"Ohio Market Maker is an interactive mapping system that locates businesses and markets of agricultural products in Ohio, providing an important link between producers and consumers," according to its website. Market Maker is an online resource for all businesses that are part of the food chain: farmers, processors, wholesalers, groceries, restaurants, etc. It allows users to research markets through the creation of maps that illustrate vital census data, including population, family income, household type, ethnicity and more. An organic meat producer could use this system to create a map of an area that shows household income, focus his/her search on the targeted population, and generate a list of grocery stores that serve that population.

The Agricultural Marketing Resource Center:

www.agmrc.org/

This is an electronic, national resource for producers interested in value-added agriculture. This site enables users to investigate market trends, investigate processing options, analyze value-added markets, and more.

Organic Agricultural Products: Resources for Marketing (mini-CD)

Developed by the Alternative Farming Systems Information Center (AFCIS), the USDA Sustainable Agriculture Research and Education (SARE) program, and the National Center for Agriculture Technology (NCAT), this computer disc contains 16 pdf documents focused on marketing organic products, including:

- Marketing and Trade Resources Including Market and Consumer Studies
- ATTRA's Organic Marketing Resources
- ATTRA's Pork Marketing Alternatives
- ATTRA's Marketing Organic Grains

This disc also contains additional marketing resources for fruit and vegetable growers, and the following four books from the USDA SARE program:

- *Managing Cover Crops Profitably*, 3rd Edition, 248 pages
- *Building Soils for Better Crops*, 2nd Edition, 241 pages
- *The New American Farmer, Profiles of Agricultural Innovation*, 2nd Edition, 200 pages
- *Building a Sustainable Business*, 280 pages

This disc, containing four books, 12 marketing bulletins, and additional links to organic marketing web resources is available free of charge through AFSIC:

(301) 504-6559, or afsic@ars.usda.gov.

A list of all AFSIC educational materials is available online at www.nal.usda.gov/afsic/pubs/pubsindex.shtml.

Organic Crop Price Reports

The USDA publishes regular reports of organic grain prices for the Eastern Corn Belt at:

www.ams.usda.gov/mnreports/gx_gr120.txt.

Price reports for most organic crops are also available at the Rodale Institute Organic Price Report site at Organic-Price-Report www.rodaleinstitute.org/Organic-Price-Report.

Print Books and Bulletins

How to Direct Market Your Beef, Jan Holder, published by the Sustainable Agriculture Network. This excellent book details the marketing decisions that help insure the success of a grass based beef operation. Numerous marketing resources and publications are included. Available for \$14.95 for hard copy, free online pdf available at www.sare.org/publications/beef/beef.pdf
To order a print copy, call (301) 504-5236.

Farm Fresh: Direct Marketing Meats & Milk, Allan Nation, \$35.60, available from Stockman Grass Farmer, (800) 748-9808. Allan Nation lays out the importance of developing a marketing plan and using it to identify and exploit direct marketing opportunities.

ATTRA, The National Sustainable Agriculture Information Service is a provider of technical information to farmers on production and marketing topics.

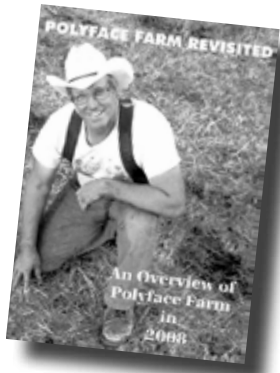
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A team of experienced researchers are available to answer your questions at no charge.

GOOD READS

By Herman Beck-Chenoweth, Back 40 Books

Hello from the dorecho capital of the world, the Ozark Mountains. On May 8th at 10:12 a.m. CDT, a line of straight line winds moved through the Resilience Research Farm and surrounding area knocking out power to 30,000 electric customers and destroying buildings and century trees. At Back 40 Books and KWBC.FM radio we ran a skeleton operation for 7 1/2 days with power from two portable generators. Clean up continues and we hope we met your needs for quality books, videos, music and discussion forums during this trying time. Now, let's move into the current reviews.



Farming

In 2005 a three hour video was produced over an entire year of operations at Joel Salatin's PolyFace Farm. This video has been very popular even at the hefty price of \$60. Now, a new update on what has been happening at Joel's since then has been created by our sister company Pleasant Valley Productions.

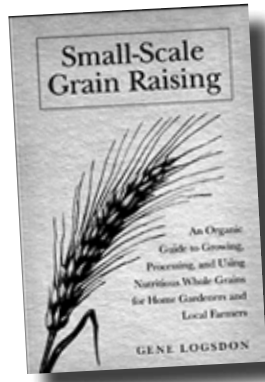
Polyface Revisited is an overview of changes at the farm since the 2005 video. Recorded during a workshop presented at the 16th National Small Farm Trade Show & Conference, is classic Joel. The original 2005 DVD, *Polyface Farm*, introduced us to his successful farm operations and the family that, along with him, makes it all happen.

Known for his thorough coverage of any topic, Joel methodically walks us through the multiple operations such as the raising of beef, pork, poultry and rabbits, along with their forestry operation. They pretty much do it all at Polyface and Joel heartily explains how they have changed and adapted over the years.

Making Polyface the model of a sustainable family farm is Joel's life work and this DVD helps the rest of us learn what we can also do to move in a similar direction. At 2:44 approx. running time and fully illustrated with 245 color slides, this DVD will quickly become an essential part of your farm library and a perfect complement to 2006's *Polyface Farm* DVD.

Polyface Revisited is available by itself for \$40 exclusively from Back40Books.com. The original 2005 video, *Polyface Farm* is also available at \$60. You can save \$15 by ordering the *Polyface Bundle* for just \$85.

If you prefer to order by phone you can call toll-free (866) 596-9982. Be sure to tell the Customer Service Representative you are a member of OEFFA so we can donate a portion of your purchase back to your organization.



Self-Reliance

After years of begging, Gene Logsdon updated and re-released his classic book *Small-Scale Grain Raising, An Organic Guide to Growing, Processing, and Using Nutritious Whole Grains for Home Gardeners and Local Farmers*. *Small-Scale Grain Raising* offers an entirely new generation of readers the best introduction to a wide range of both common and lesser-known specialty grains and related field crops, from corn, wheat, and rye to buckwheat, millet, rice, spelt, flax, and even beans and sunflowers.

More and more Americans are seeking out locally grown foods. The movement toward sustainable, local food systems grows stronger every day. The foundation of our diets has been the last part to be addressed by local growers. The second edition of *Small-Scale Grain Raising* proves that truly local food is more possible than most have imagined. 6" x 9", 256 page paperback, \$29.95.

That's all we have room for this issue except to remind you that Back 40 sponsors a free forum for outdoor folks, homesteaders, sustainable farmers, singles and country music lovers. Cruise on over to www.Back40Forums.com. You'll find more than 811 topics posted by nearly 500 members. Join the lively discussion. Also, we have several enthusiastic OEFFA country/folk/bluegrass listeners tuning to www.KWBC.FM, our listener-supported internet station. You can catch the broadcasts 24 hour a day on dial-up, broadband or even your cell phone or I-Pods.

One more note: To those of you that have been watching Back 40 grow over the years we are bringing our second round stock sale to a close at 12¢ per share or convertible notes paying 10% interest. More information is available at www.Back40Group.com. Finally, Linda and I are still living happily ever after at Nature's Pace Sanctuary in Missouri. Ya'll come visitin' some time; call before you come: (573) 858-3244.

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UPCOMING EVENTS



June, July & August

Gardening Concepts – The Columbus Academy is exploring some of the many facets of good gardening on Saturday mornings throughout the summer: MySpace.gardening (June 20), Perpetual Pleasures (June 27), Mother Earth (July 11), Bee Cause (July 18), Majestic Miniatures (July 25), The Herbs and The Bees (Aug. 1), For Goodness Sake (Aug. 8) and Seeds of Hope: A Pathway to the Future (Aug. 15). Also a Garden Tour (June 27) and special end-of-summer Garden Gourmets dinner celebration (Aug. 8).

www.columbusacademy.org/assets/documents/GardeningConcepts2009.pdf

June 25

OSU Sustainable Ag Team Organic Field Crops Field Day – Thurs., June 25, 1:30 – 4 pm; OARDC West Badger Farm, Apple Creek Road, Wooster. Featuring latest OSU OARDC organic field crop research. Product tasting included! Co-sponsored by the OSU Organic Food and Farming Education Research (OFFER) Program. (330) 202-3528.

Organic Apple Field Day – Thurs., June 25, 9 am; Jim and Karen Koan's Al-Mar Orchards, Flushing, MI. Event will provide a breadth and depth of information on organic apple production and on-farm research never before offered in Michigan or surrounding states. Pre-register by June 16, \$20.

Deirdre Birmingham, (608) 967-2362, deirdreb@mindspring.com; Jim Koan (810) 659-6568, almarapple@aol.com; www.mosesorganic.org/treefruit/events.htm

June 27

Dairy Grazing Farm Tour – Sat., June 27; Alan Kozak's farm, 10061 Township Road 301, Millersburg. The Ohio Forage & Grasslands Council's all-day dairy grazing tour is being conducted in association with the U.S. Jersey Association and the Small Farm Institute.

(740) 545-6349, info@smallfarminstitute.org.

June 30

Seasonal Grazing Farm Tour – Tues., June 30, 12:30 pm; Forni's Dairy Farm, 619 Halls Road, New Matamoras. Kyle and Laura Forni operate a 250 cow, predominately Jersey cross-breed, dairy farm. The cows are bred to calve in March and April, then are dried off near the end of December each year. Sponsored by OSU Sustainable Ag Team. (740) 350-5667.

July 4 & 5 / August 1 & 2

The Very Very Basic Straw Bale Weekend – July 4 & 5 and Aug. 1 & 2; Blue Rock Station, 1190 Virginia Ridge Road, Philo. Teaches the skills necessary to build a small cottage. Experience tire pounding, straw bale wall construction, and earth plastering, and learn the first part of a barn stall construction. Fee: \$145. For more information, registration: (740) 674-4300; www.bluerockstation.com.

July 8

Victory in the Kitchen: Choose, Prepare & Enjoy Fresh Produce – Wed., July 8, 6:30-8:30 pm; Toledo Botanical Garden Conference Center, 5403 Elmer Drive, Toledo. An OSU Extension presentation; \$15 registration. 419/578-6783.

July 10

Sheep Grazing Farm Tour – Fri., July 10; Noble County. Three farms will be featured on the Ohio Forage & Grasslands Council's all-day sheep grazing tour. In association with the Small Farm Institute: (740) 545-6349; info@smallfarminstitute.org.

July 11

Berries/Fruit/U-pick Farm Tour – Sat., July 11, 9 am – noon; Chet Bowling's Black River Organics, 18369 State Route 58, Wellington. Chet operates a U-pick operation on 5 acres of leased land where he also sells value-added products, and is establishing an organic orchard and small fruit farm on his family's farm. Sponsored by Innovative Farmers of Ohio. (440) 647-3927.

July 18

Agri-tourism Farm Tour – Sat., July 18, 10 am-3 pm; Blackstone Farmstead, 49800 Township Road 58, Lewisville. The Blackstones raise everything they eat and have crafted a lifestyle that draws visitors to their farm, B&B, and vacation cottage. Sponsored by Innovative Farmers of Ohio. (740) 567-3463.

July 30

OSU Sustainable Ag Team Agronomic Crops Farm Tour – Thurs., July 30, 9 am; OARDC NW Agricultural Research Station, 4240 Range Line Road, Custar (near Hoytville). OSU State Specialists will demonstrate research on crop pests, fertility, and soil management. This research farm has 240 acres devoted to all types of crop production research. (419) 257-2060.

August 6-9

Putting Down Roots: American Community Gardening Association 30th Annual Conference – Aug. 6-9; Franklin Park Conservatory, Columbus. www.communitygarden.org/learn/training/annual-conference

August 13

Dairy Farm Tour – Thurs., Aug. 13, 10 am – 1 pm; Sylvia Zimmerman's Fulton Creek Jersey Cheese, 9518 Welsh Road, Richwood. See Sylvia's prize-winning Jersey cattle graze, and then visit the cheese house to taste the quality of that good milk in its value-added form. Sponsored by Innovative Farmers of Ohio. (937) 348-2633.

August 14-16

Locavore Weekend Getaway – Aug.14-16; Carpenter Inn and Conference Center, Carpenter, OH. Join Marilou Suszko and Chef Bob O'Neil for a whole weekend devoted to eating, preparing, exploring and celebrating local foods! For details, registration fees (early bird reg. date is June 30): www.trilliumohio.com/WRLocavore.html.

OEFFA WORKSHOPS

Beekeeping at Straight Creek Valley Farm

Sunday, September 13, 10:00 am – 3:00 pm
6489 Straight Creek Road, Georgetown, OH 45121

Join us for this workshop designed for entry level to intermediate beekeepers. Christine Tailer will show you her methods for keeping bees sustainably and avoiding chemical treatments whenever possible. With five years of experience and eight thriving hives, she will have a lot to share about bee health, summer care, and overwintering hives. Expect to learn about starting new colonies, honey extraction, and marketing honey as well. The day will finish off with a tour of the farm – 63 acres featuring an offgrid owner-built cabin, windmill, grains, vegetables, fruits, nuts and maple syrup. Anyone interested in fishing after the workshop is welcome to bring their pole! Please pack your own picnic lunch. Cost: \$20 for OEFFA members; \$25 for non-members

To register, please send your check, along with your name, address, phone number, and email, to: OEFFA Workshops, 41 Crosswell Road, Columbus, OH 43214. Contact Laura with questions at laura@oeffa.org or (614) 421-2022.

See other pages of this newsletter for OEFFA farm tours, chapter meetings, and other special events! Details of these events, and many more local and national events are listed at www.oeffa.org/events.

OEFFA Cover Crops Workshop

Sponsored by: OSU Sustainable Ag Team & USDA SARE
Tuesday, September 15, 9:30 am – 3:00 pm
OARDC (Ohio Agricultural Research and Development Center)
OSU Wooster, 1680 Madison Avenue, Wooster, OH 44691

From enhancing soil fertility to controlling weeds and pests, cover crops can be a valuable part of any farm. Learn about their many benefits, and which cover crops work best in your situation, in a workshop led by Ohio cover crops experts Dr. John Cardina and Alan Sundermeier, as well as SARE Educator Andy Clark, editor of *Managing Cover Crops Profitably*. John, Alan, and Andy will give technical information as well as lead hands-on activities to help attendees use cover crops to improve their farm systems and make them more profitable.

The first 75 registrants will receive lunch and a free copy of the new, 3rd edition of SARE's book *Managing Cover Crops Profitably*.

This workshop is free and open to the public, though pre-registration is recommended to reserve your meal and your copy of the book.

Please register by September 7.

To register, contact Laura at OEFFA with your name, address, phone number, and email: OEFFA Workshops, 41 Crosswell Road, Columbus, OH 43214; laura@oeffa.org; or 614-421-2022.



Ohio Ecological Food & Farm Association
41 Croswell Rd., Columbus, Ohio 43214
614/421-2022; fax 614/421-2011
www.oeffa.org

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the
**31st Annual
OEFFA Conference**

*Growing with Integrity
Eating with Intention*

**February 13-14, 2010
Granville, Ohio**



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Mail payment to OEFFA, 41 Croswell Rd., Columbus, Ohio 43214, call 614/421-2022, or renew at www.oeffa.org

UN-CLASSIFIED ADS

Un-Classified Ads are FREE to OEFFA members in good standing, unless a commercial product or service is being advertised. Ads for commercial goods or services, and ads from non-members should be mailed with payment of \$5 for each insertion, to OEFFA News, 41 Croswell Rd., Columbus, Ohio 43214 or newsletter@oeffa.org.

For Sale: 3 pt. 9' chisel plow, \$495; 12' Brillion cultipacker, \$695; 12' vibrashank IH No. 45 field cultivator, good condition, \$950; 110 gallon sprayer with pto pump, 3 pt. hitch, 40' spray coverage, \$950; 6 row crop flamer, 3 pt. hitch, 125 gallon propane tank, \$2,450; Two 6 ft. row cultivators, IH, rolling shield, \$585 for both. Call (937) 372-7411 for details.

For Sale: Approximately 35 bushels organic seed beans. Seed purchased in 2009. Will discount price. Please call (937) 372-7411.

Heavy duty aluminum signs – Signs that say “Do Not Spray,” “Organic Farm, Please Do Not Spray,” “OEFFA Member,” or “Certified Organic” (with OEFFA logo). Visit the OEFFA Store at www.oeffa.org or call the office (614) 421-2022 for price information and/or to order.



RESOURCES

Crop Rotation Planning Manual – *Crop Rotation on Organic Farms: A Planning Manual* provides an in-depth review of the applications of crop rotation-including improving soil quality and health, and managing pests, diseases, and weeds. Consulting with expert organic farmers, the authors share rotation strategies that can be applied under various field conditions and with a wide range of crops. Published by the Natural Resource, Agriculture and Engineering Service (NRAES) and funded in part by SARE. The book comes out in July and expected cost is \$24. www.nraes.org; (607) 255-7654.

Local Seeds and Plants – Tomatoes, beans, winter squash and more. The Community Food Initiatives Seed Saving Inventory has it all and is available for \$3 at the Village Bakery, Hyacinth Bean and Yankee Street Farm stall at the Athens Farmers Market for a limited time only. For info cfi@frognet.net or (740) 593-5971.