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**LIVESTOCK CARE STANDARDS BOARD INITIATIVE GOES TO THE BALLOT**

By Lauren Ketcham

In mid-July, the Ohio Senate and House of Representatives passed Senate Joint Resolution 6, which authorizes a statewide ballot measure to amend the Ohio State Constitution and create an Ohio Livestock Care Standards Board. The resolution was sponsored by Senator Bob Gibbs and backed by Governor Strickland.

If approved by voters in November, the 13 member Livestock Care Standards Board would develop standards for the care of livestock and poultry. In establishing those standards, the Board is asked to consider agricultural best management practices, biosecurity, disease prevention, animal morbidity and mortality data, food safety, and food affordability. The Ohio Department of Agriculture would administer and enforce the standards.

The resolution came after the Humane Society of the United States (HSUS) announced that it would be working to place tougher livestock-containment rules on the ballot in 2010.

HSUS opposed the resolution, saying an industry-dominated board would fail to protect hens, hogs, and calves from harmful confinement practices and “could codify inhumane welfare standards for animals on factory farms.”

Currently, there are no federal or state rules regulating the size of farm animal cages or pens.

In testimony submitted to the Ohio House Agriculture and Natural Resources Committee, the Ohio Environmental Council (OEC) also voiced opposition, noting that the Board is not asked to consider environmental impacts, such as water quality.

Further, OEC has questioned the need for a constitutional amendment, observing that the Ohio Department of Agriculture already has the authority to develop livestock care standards, and that the constitutionally-created board and its regulations would tie the hands of the General Assembly.

OEFFA agrees that the issues raised by OEC and HSUS are important concerns.

The measure is supported by the Ohio Farm Bureau Federation, the Ohio Pork Producers Council, the Ohio Poultry Association, the Ohio Dairy Producers Association, the Ohio Cattlemen’s Association, the Ohio Soybean Association and the Ohio Corn Growers Association.

To read the full text of the joint resolution, go to [http://www.legislature.state.oh.us/res.cfm?ID=128\\_SJR\\_6](http://www.legislature.state.oh.us/res.cfm?ID=128_SJR_6).

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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 September 15, 2009**



The press might have made a mistake characterizing Bernie Madoff's Ponzi scheme as the greatest of all time. The food industry's scheme may actually be more complex and far-reaching.

It has all the characteristics of a Ponzi scheme: (1) It looks almost too good to be true – that is, food is cheap and plentiful; (2) Everyone helping push the scheme forward is getting rich; and (3) The industrial food complex is comically inefficient and most certainly unsustainable.

The result: Someone is going to be left holding an empty grocery bag and a glass of Atrazine contaminated water wondering where all the cheap food went.

Like Madoff, the giants of the industrial food complex have demonstrated that the relevant government agencies are either too powerless or too ineffective to protect the public they are entrusted to serve.

That, however, is where the similarities end.

Industrial food's Ponzi scheme is already more successful than Madoff's because it has many more participants, and it has successfully convinced most of those participants that blame for its massive health and environmental costs lies elsewhere.

The good news is that members of OEFFA are not holding their breath for the government to expose this fraud on its own. As an organization, OEFFA continues to be at the cutting edge of those seeking to prevent the spread of industrial agriculture's influence.

It is commonplace to see OEFFA's Director, Dr. Carol Goland, making the case for a local, sustainable food system at the Ohio Department of Agriculture, the State Capitol, and even on Capitol Hill. Carol speaks articulately and with a force uncommon to most professors. But it is not the logic of her arguments that politicians hear; it's the persuasive force of the OEFFA membership behind her words. The active spirit of the many individuals that make up OEFFA is the power behind the organization's message.

This month I encourage you to speak to someone you know about the importance of joining and supporting OEFFA. If you need an interesting way to get the conversation started, invite him or her to the movie *FOOD, Inc.* It is wildly entertaining, it is a reminder of why we all joined OEFFA in the first place, and it highlights how OEFFA's mission is more important now than ever.

**Darren Malhame**  
Board President  
Managing Partner Northstar Café, Columbus

## COTTAGE FOOD RULES EXPANDED

By Lauren Ketcham

This June, the Ohio Department of Agriculture expanded its cottage food rules, allowing more foods to be prepared and sold by small food producers.

Cottage foods refer to food prepared in a person's home in a non-commercial kitchen. Cottage food products may be sold directly to the consumer on-site, through grocery stores, farmers markets, and sold or used in preparing food in a restaurant.

Originally, cottage food products included bakery products, jams, jellies, candy, and fruit butters. The new rules add granola, granola bars, popcorn, flavored popcorn, kettle corn, popcorn balls, caramel corn, unfilled baked donuts, waffle cones, pizzelles, dry cereal, nut snack mixes, roasted coffee, dry baking mixes in a jar, dry herbs and herb blends, dry seasoning blends, and dry tea blends.

The rule changes open up opportunities for small food entrepreneurs to expand without investing in an inspected commercial kitchen, while increasing the amount of products available to consumers at farmers' markets.

However, some sustainable agriculture advocates think that the new rules don't go far enough to protect small farmers and producers. The rules expressly prohibit at home production and marketing of any food item not listed in the rule, including sauerkraut and canned meats. Others have raised concerns about the rule continuing to allow the state to inspect kitchens and sample products on demand.

## WHITE HOUSE WANTS TO RESTRICT ANTIBIOTIC USE IN LIVESTOCK

By Lauren Ketcham

The Obama administration announced in July that it would seek to ban many routine uses of antibiotics in livestock to help address the problem of antibiotic-immune bacteria. The Preservation of Antibiotics for Medical Treatment Act sponsored by Rep. Louise Slaughter (D-NY) would ban seven classes of antibiotics important to human health, and would restrict other antibiotics to therapeutic uses.

The Union of Concerned Scientists has estimated that as much as 70 percent of antibiotics used in the United States is given to healthy chickens, pigs and cattle to encourage their growth or to prevent illnesses.

### Take Action!

Tell Congress to put an end to the dangerous overuse of important human antibiotics in the feed and water of animals that are not sick. To write your Congress person or to endorse the bill, go to [http://www.ucsusa.org/food\\_and\\_agriculture/](http://www.ucsusa.org/food_and_agriculture/).

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## NEWS BRIEFS

### USDA Announces Equivalency Agreement on Organics with Canada

The U.S. Department of Agriculture (USDA) and the Canadian Food Inspection Agency (CFIA) have announced an equivalency agreement which will allow the continued flow of certified organic products between the two countries. Under equivalency, producers certified to organic standards in the U.S. do not have to double-certify to the Canadian organic standards in order to meet Canadian requirements, and vice versa. It is the first such agreement in the world for the organics industry.

### Direct-to-Consumer Farm Marketing on the Rise

A new report by the U.S. Department of Agriculture (USDA) shows that farm marketing sales have increased by 104.7% over the last 10 years, while total agricultural sales have increased by only 47.6%. For more information, or to see regional trends, go to <http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5076729&acct=wdmgeninfo>.

### GMO Crops Have Not Increased Yields

According to a recent report by the Union of Concerned Scientists, titled "Failure to Yield: Evaluating the Performance of Genetically-Engineered Crops," genetically modified, herbicide-tolerant corn and soybeans have not increased yields for farmers, despite their high price tag. Instead, the report found that increased yields of corn and soybeans are a result of improved agricultural and low-input practices which have helped to control weeds and pests. For the full report, go to: [http://www.ucsusa.org/food\\_and\\_agriculture/science\\_and\\_impacts/science/failure-to-yield.html](http://www.ucsusa.org/food_and_agriculture/science_and_impacts/science/failure-to-yield.html).

### USDA National Farmers Market Survey Results Released

In June, the Agriculture Marketing Services published results from its 2006 National Farmers Market Survey, showing that average farmers' market sales were about \$245,000, with average vendor sales of about \$7,100. The report presents data including the number of vendors and customers, types of goods sold, and an analysis of what factors contribute to a market's success. For more information, go to <http://www.ams.usda.gov/AMSv1.0/farmersmarkets>.



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**By Danielle Deemer**

Not only is Mick Lubert a successful organic farmer and a self-described gypsy carpenter and poet, he has been a part of OEFFA from the very beginning.

In the early 1970s, OEFFA was first formed in association with the now defunct Federation of Ohio River Co-ops (FORC), a farm-to-fork program serving the Midwest and Appalachia. Mick worked for FORC in an administrative capacity.

Later, Mick served on OEFFA's first board and was president for two years. Mick purchased OEFFA's first computer. He also published OEFFA's first newsletter, featuring one of his poems.

Mick was deeply involved in OEFFA's early certification efforts. He researched organic certification in other parts of the country and helped define OEFFA's first set of organic standards, years before state-level organic standards were passed. Mick was part of OEFFA's certification committee and continues as a farm inspector.

Mick says OEFFA is "even more relevant now," than when it first started, because, "it can have a bigger effect now. More people are listening." He says they are listening because global warming and high gas prices threaten agriculture everywhere.

Entrepreneur, advocate, reformer, and Renaissance man, Mick is also a farmer. Mick purchased his 61-acre farm about 25 years ago. Mick paid cash for his farm and bought used equipment to minimize debt.

"Diversity is the key to this type of agriculture," Mick says. He raises chicken eggs, flowers, herbs, squash, beans, fruit, cabbage, peppers, onions, potatoes, and garlic. Four times a week Mick sells his produce at farmers' markets in West Virginia and Pennsylvania.

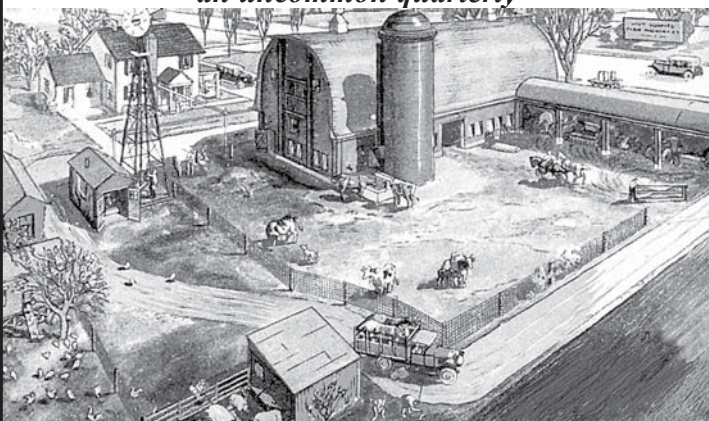
Mick, a few black dogs, and a pair of cats (one with white boots, named after Nancy Sinatra) are the farm residents.

Mick seems to have garnered happiness from his diverse, thoughtful pursuits. He can roughly estimate all the thousands of dollars he has saved by making and growing things for himself. He also enjoys living at "the source of good food" and feels that "giving people quality food is spiritual."

*To read Mick's entire profile, please go to [www.oeffa.org](http://www.oeffa.org). If you cannot access the website, contact the office and we can mail you a copy.*

*About the writer: Danielle Deemer is working on her masters degree in Rural Sociology at OSU. Dani, through her internship profiled some of the organization's most accomplished members, creating OEFFA's Profiles of Success series, which is being unveiled throughout OEFFA's 30th anniversary celebration year.*

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## Local, Organic, And Fair: We Want the Whole L.O.A.F!

By Elizabeth Henderson

With the economy crumbling like a Malibu mansion off a cliff of soft rock, people are turning to the real goods and services of the earth economy.

Customers snatched up every edible morsel at winter farmers markets in the Northeast. A stream of books by Michael Pollan, Eric Schlosser, Bill McKibben, Barbara Kingsolver, and others have put local food at the top of the best-seller list. While stock prices plunge, garden seed sales are at an all-time high. CSAs all over the country are booming. And just last week, a downsized banker asked to volunteer at my farm to learn how to grow food for his family.

But while local food is picking up steam, we may be losing sight of the other critical facets of a sustainable food system. Should we be satisfied with food that comes from farms within 100 miles of home if those farms use toxic chemicals, underpay their workers, and can barely manage to stay in business?

The first requirement for a sustainable agricultural system is fertile soil managed organically. Healthy soil is the foundation upon which everything else rests. During this era of industrial agriculture, farmers have neglected soil health, treating soil as a medium to manipulate with heavy equipment and to douse with chemical fertilizers. According to USDA food nutrient studies, the result has been a steady decline in the nutritional value of vegetables, fruits, and grains. By contrast, recent studies of organically grown foods show that in addition to lower levels of pesticide residues, organic foods have higher levels of vitamins, minerals, and antioxidants than conventionally grown foods.

The second requirement for a sustainable agricultural system is strong local economies. For local eating to be viable, our local economy has to be strong, balancing food access with prices that allow farms to make a good living. Unfortunately, most of the people working in our cheap food system are underpaid, overworked, and often undocumented. Most farms depend on a family member with an off-farm job to provide income, health insurance, and retirement benefits.

A 2004 study of organic vegetable farmers in Wisconsin showed that on the smallest farms where a lot of the work is done by hand, the farmers were earning about \$5 an hour. On the larger, more mechanized farms, the farmers earned up to \$11 an hour. Highly skilled and experienced organic farmers I know ruefully acknowledge that, after 20 years of building their craft and their business, they earn about \$20 an hour—a fraction of the wages other careers could have provided them. With the many investments needed to start a farm, new farmers are unlikely to make real wages for at least five to 10 years. I am not talking about profits on their investments—I mean money to live on. For local food systems to survive, we need to bring fair trade home.

It's time to take the abstract term "local food system" and turn it into a living network, a community of producers consumers who understand the realities of farming and act accordingly. Not only do they eat the fresh and delicious products of local farms, they also willingly seek out local producers and pay them prices that support their farming. Together, we can share the whole L.O.A.F.—food that is Local, Organic, AND Fair!

*About the writer: Elizabeth has written two books about organic farming and runs the Peacework Organic Farm in Newark, New York. Reprinted with permission from Elizabeth Henderson*

## CALL FOR PRESENTERS

the 31<sup>st</sup> Annual OEFFA Conference

*Growing with Integrity, Eating with Intention*

February 13-14, 2010, Granville, Ohio

OEFFA is looking for people involved in organic and sustainable food and farming to share their knowledge, passion and innovation at its 2010 conference, *Growing with Integrity, Eating with Intention*. If you have an idea, would like a presenter application, or have questions, please contact Renee at (614) 421-2022 or [renee@oeffa.org](mailto:renee@oeffa.org).



## The Urban Organic Gardener

Ruth A. Evan

Eating Locally

The original plan for our urban organic garden was to grow as much of our own food as possible. Experience taught that we could grow our own raspberries, blueberries, strawberries, grapes, peas, several types of beans, herbs, cherry and sauce tomatoes, 1/3 of our yearly lettuce, broccoli, kale, and winter greens very well. Organic farmers nearby grew summer and winter squash, carrots, onions, radishes, potatoes, celery, corn, and larger tomatoes better than we could on our land.

So, as our mission to eat locally evolved, we joined a Community Supported Agriculture (CSA) farm. Now we planned our garden around what grew best there and also supported a nearby organic farm, enjoying the best of both worlds.

Neighbors joined the CSA as well and we rotated responsibility for picking up the shares at a nearby drop off spot. We also shared what we had with another elderly neighbor who had little access to fresh produce.

We visited the farm for tours and for the final pick-up of fall onions, potatoes, garlic, winter squash and a pumpkin or two. The fall produce lasted into January.

I also picked fruit at a nearby organic U-pick farm. I froze or dried the fruit for winter eating. Often this lasted until the first week in April. By then the first harvest of the new season—chives—has begun and a few hearty herbs and greens have made it through the winter.

I like knowing the folks who grow my food. I like buying and eating locally. I like harvesting from my land, planning meals as I walk through the garden. It's a good feeling to share the risks and benefits of the harvest with a local farm.

Eat locally built health—ours, that of the farmers and farm families, and the Earth's. It also helped to create and build community, keeping about \$.67 of every dollar spent right here in the local economy. And, in the process we ate like kings!

## NEW ONLINE FARMERS MARKET GIVES CENTRAL OHIO GROWERS MORE OPTIONS

Cleveland-based online farmers market *Localcrop.com* is expanding into central Ohio this summer, and is looking for a new crop of farmers, growers, and suppliers of fruits, vegetables, herbs, eggs, cheeses, and meats.

Localcrop links local growers and artisanal producers with thousands of chefs, restaurants, and institutions across the state. The online market allows chefs to order online and eliminates the need for suppliers to deliver products to multiple customers or staff a farmers' market booth. Instead, harvested-to-order items can be taken directly to distribution partner Sysco Foodservices' warehouse, where they will be delivered fresh to member restaurants on temperature-controlled trucks.

Localcrop opens up a vast market of potential customers to local growers and producers. In the Cleveland area alone, *Localcrop.com* has almost 400 registered foodservice customers purchasing year-round from hundreds of suppliers.

As a Localcrop supplier, farmers are free to determine when they make their product available each week and what their prices are. Suppliers of any size are welcome.

For more information, including a copy of Localcrop's Supplier Guidelines, please visit: [www.localcrop.com](http://www.localcrop.com) or [contact@localcrop.com](mailto:contact@localcrop.com).

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## Food Safety Bill Defeated, then Passed

By the National Sustainable Agriculture Coalition (NSAC)

On July 28, the U.S. House of Representatives brought *The Food Safety Enhancement Act* (H.R. 2749), to the floor under a suspension of the rules with very limited debate and no amendments allowed. None of the amendments designed to protect the environment and safeguard small farmers were substantively incorporated into the final bill.

During a series of statements before the vote, Rep. John Dingell (D-MI), Chairman Emeritus of the Energy and Commerce Committee, and other supporters of the legislation praised the bill as a strong consumer protection measure.

Some opponents and supporters of the bill criticized the lack of opportunity for amendments to be considered and expressed concern about the increased regulatory burdens on produce farmers and small businesses, among other issues. NSAC, joined by the National Organic Coalition, spelled out its objections in a letter to the House members.

The vote tally was 280-150, six votes short of the two-thirds majority needed to pass the bill under suspension.

Almost immediately after the vote, House leadership asked the Rules Committee to hold an emergency session to remove the bill from the suspension calendar and issue a closed rule, still allowing no amendments, sending the bill back to the floor, but this time only requiring a majority vote.

Prior to the second vote, Rep. Dingell issued a letter to the full House to debunk the criticisms made by NSAC and others.

On July 30, the House once again brought H.R. 2749 to the floor, this time with a slightly more extensive debate. Importantly, during the debate, Rep. Sam Farr (D-CA) and Rep. Earl Blumenauer (D-WA) engaged

in a floor colloquy with Rep. Dingell that addressed several of the sustainable agriculture community's concerns including the fee structure, tracking system, and effect on conservation and organic practices. The bill passed the chamber with a final vote of 283-142.

The bill now goes to the Senate.

You can have an impact - see the action alert below.

To read the colloquy in the Congressional Record, and NSAC's response to the Dingell letter, which incorporates his letter followed by their responses, go to the OEFFA website and visit the Editor's Corner: [www.oeffa.org/editorscorner](http://www.oeffa.org/editorscorner).



## ACTION ALERT

Call Senators Sherrod Brown and George Voinovich during the August recess. Urge them to support strong protections for small farmers, organic farms, and the environment in the Senate version of the food safety bill.

**Sen. Brown:** Cleveland area (216) 522-7272;  
Cincinnati area (513) 684-1021;  
Columbus area (614) 469-2083;  
Lorain area (440) 242-4100

**Sen. Voinovich:** Cleveland area (216) 522-7095;  
Cincinnati area (513) 684-3265;  
Columbus area (614) 469-6697;  
Southeastern Ohio (740) 441-6410

For information about setting up a district meeting, go to <http://sustainableagriculture.net/take-action/>



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# Farm to Table

## Savoring the Seasons

by Trish Mumme

### Summer Sweets from the Garden

Even if you do not have fruit trees or berry bushes, you can still make some homemade desserts featuring vegetables and herbs from the garden. Lemon Basil Cake is light and delicate. It's the perfect cake to impress guests at a wedding, baby shower, or a summer tea. Yellow Squash Coconut Pie is wonderfully rich and very easy. Try a slice of sweet, moist Double Chocolate Zucchini Cake. And, if your family likes carrot cake, try Beet Cake. No one will guess the secret ingredient in this moist spice cake.

#### Lemon Basil Cake

- 2 1/2 cups cake flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup butter
- 1 1/2 cups sugar
- 2 eggs
- 1/2 cup chopped basil - lime, cinnamon or sweet
- 2 Tbs. grated lemon peel
- 1 tsp. vanilla
- 1 cup plus 2 Tbs. buttermilk or plain yogurt

Grease a 9 x 13 cake pan. Combine first three ingredients. Cream next five ingredients in a larger bowl. Alternating with the buttermilk, mix dry ingredients into the creamed mixture until smooth. Bake at 375° for about 40 minutes or until a toothpick inserted in the center comes out clean. Ice with a light vanilla or lemon icing, or serve squares topped with sliced fresh fruit or a scoop of ice cream.

#### Yellow Squash Coconut Pie

- 3 Tbs. butter, melted
- 1/2 cup sugar
- 2 eggs
- 1/4 cup milk
- 1 Tbs. flour
- 1 tsp. lemon flavoring
- 1 tsp. coconut flavoring
- 1 tsp. vanilla
- 1 1/2 cups shredded yellow squash (over-mature squash works fine)
- 1 unbaked pie shell
- 1/2 cup shredded coconut

Whisk butter, sugar, eggs, milk, flour, and flavorings in a blender bowl. Fold in squash. Pour into an unbaked pie shell. Top with coconut. Bake at 350° for 30 to 35 minutes.

#### Double Chocolate Zucchini Cake

- 2 1/2 cups flour
- 1/2 cup cocoa
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1/2 cup butter
- 1 1/2 cups sugar
- 1/2 cup vegetable oil or applesauce
- 2 eggs, beaten
- 1 tsp. vanilla
- 1/2 cup milk
- 2 cups grated zucchini
- 6 oz. chocolate chips
- 1/2 cup chopped pecans

- Vanilla Glaze:
- 1 cup confectioners sugar
  - 1 Tbs. butter, softened
  - 1 tsp. vanilla
  - 2 Tbs. milk
  - dash salt

Combine flour, cocoa, soda, and salt. Cream butter and sugar. Beat in oil, eggs, and vanilla. Add the milk while alternating with the dry ingredients. Stir in zucchini. Pour into a greased 9 x 13 inch baking pan and sprinkle chips and nuts, if desired, over the top. Bake at 325° for 35 to 45 minutes. When cake is cool, combine glaze ingredients, adding more sugar or milk until the consistency is right. Drizzle on cake.

#### Beet Cake with Cream Cheese Frosting

- 2 cups peeled and grated fresh beets (about 3 medium)
- 2/3 cup granulated sugar
- 2/3 cup packed dark brown sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 2 1/2 cups all-purpose flour
- 2 tsp. baking powder
- 1 tsp. ground ginger
- 1 tsp. ground cinnamon
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 cup milk

#### Frosting:

- 2 tsp. grated orange or lemon rind
- 1 tsp. vanilla
- 8 oz. Neufchatel cheese
- 3 cups powdered sugar
- 1/4 cup finely chopped walnuts, toasted

Combine the granulated sugar, brown sugar, oil, and eggs in a large bowl. Beat with a mixer at a medium speed until well-blended. Add beets and beat well. Combine flour, baking powder, ginger, cinnamon, baking soda and salt in a large bowl, stirring well with a whisk. Add flour mixture to sugar mixture alternately with milk, beginning and ending with flour mixture. Pour batter into two well greased and floured 8 inch cake pans. Bake at 350° for 30 minutes or until a wooden pick inserted in the center comes out clean. Cool in pans for 10 minutes on wire racks, and then remove from the pans. Cool completely. Beat frosting ingredients together in a small bowl, except for nuts, and spread on cake. Garnish with nuts.

# THE NATURAL HOME

THE NATURAL HOME

## Basil: It's Not Just for Pesto

By Trudy Stewart

Certified Aromatherapist and Personal Trainer

If your garden is anything like mine this year you have a bumper crop of basil. There is nothing better to me than watering the basil first thing in the morning and inhaling that wonderful fragrance.

And, this fragrant plant's talents don't stop with pesto.

I also love basil for its cleaning properties. Basil essential oil is an excellent edition to natural unscented dishwashing liquids. Just use 15 drops to a bottle of your favorite detergent give it a shake and enjoy the garden while you wash the dishes.

Another idea is to make your own pre-moistened cleaning cloths. Simply cut small cloths from old towels making them 5" by 3" (I reuse the plastic baby wipe containers so I fit them to that size). In a plastic bag, combine equal parts water and vinegar to cover cloths, then add 10 drops of basil essential oil. Shake gently and store in a cool place. These cleaning cloths are reusable but you will want to wash them separately so the husband's shirts don't end up smelling like basil.

Now that you have done the dishes with your basil detergent and cleaned the kitchen with your basil wipes, you can go out to the garden, grab a handful of fresh basil leaves, scrunch them a bit in your hands to release their oils, sprinkle them on your warm bathwater, and enjoy a good, long soak!

*Do you have good ideas for natural home products?  
Please send your tips and ideas to [newsletter@oeffa.org](mailto:newsletter@oeffa.org).*



### Attention OEFFA Growers: Let them know its HOMEGROWN!

One of the most important things that consumers can be encouraged to do is to find out where their food comes from and how it was produced. Only then can they make conscientious decisions about what businesses they want to support and what kinds of ingredients they put into the food on their tables.

We have buttons that say, "ASK ME HOW I GREW IT" and we encourage all OEFFA growers to proudly wear one at the farmers' market. That is really what selling locally is all about: letting your customers know that they can talk to you directly and find out how their food is raised.

*OEFFA growers who are affiliated with a chapter can get buttons from their chapter representative to the Board; all others please email [oeffa@oeffa.org](mailto:oeffa@oeffa.org) or call the office at (614) 421-2022.*

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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 and of interest to others.

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

## DAIRY HEALTHCARE

Unless you are an organic dairy farmer yourself, you may be surprised to hear about the rigorous livestock healthcare requirements of the NOP. A farmer may struggle with an organically-inexperienced veterinarian and the fact that effective products they have used for years may not be compliant with organics. Each healthcare treatment must be pre-approved by the certification agency prior to use. Of course, a farmer may not withhold medical treatment from a sick animal to preserve its organic status (NOP §205.238(c)(7)). To help you sort all this out, we're answering some of your most common questions.

### How are livestock products classified?

When OEFFA Organic Certification reviews products to determine if they are approved, they are grouped into four categories: Feed, Healthcare, Drugs, and Production Aids. Products are placed in categories based on the label instructions and the use described in your Organic System Plan (OSP). In practical terms "feed" encompasses all agricultural products that are given to livestock on a regular basis, plus supplements and additives. All agricultural products in feed must be certified organic and additives and supplements must be non-synthetic or allowed synthetics per §205.603. Livestock "healthcare" products may be used occasionally or intermittently to treat or prevent health concerns in your herd. Since they are not fed on a regular basis, agricultural products in healthcare items do not need to be certified organic, but all ingredients must be non-synthetic or listed at §205.603. Examples here could include hoof and udder care products, microbials, aloe, garlic, and homeopathic remedies. Livestock "drugs" may only be used to treat a diagnosed condition and may not be used preventatively. They are often registered with the FDA and may be further restricted by the national list. They may contain non-synthetic or allowed synthetic active ingredients and excipients per §205.603(f). Examples are some injectable vitamins and minerals, electrolyte treatments, flunixin, lidocaine, and oxytocin. Livestock "production aids" are items that do not fit the other categories. These are things such as water or manure treatments and pest control products. These should be used according to the manufacturer's directions.

### One of my animals has [milk fever, pink eye, etc.] What can I do?

First, you'll want to discuss the issue with your vet. If your vet suggests certain treatments, contact the OEFFA office—the recommended product may have been previously reviewed. If not,

we would be happy to look into a particular product for you to find out if it's approved for organic use. Many milk companies have vets on staff who are well versed in approved organic treatments as well. Once the immediate health problem is diagnosed and treated, you may want to check out one of the following books. Each contains excellent information on dairy herd health management:

- Treating Cows Naturally: Thoughts and Strategies, 397 pages; by Hubert Karreman, DVM. Available from ACRES U.S.A., (800) 355-5313, \$40.
- Alternative Treatments for Ruminant Animals, 246 pages; by Paul Dettloff, DVM. Available from ACRES U.S.A., (800) 355-5313, \$28.
- Organic Dairy Farming; A Resource for Farmers, 192 pages; editor Jody Padgham of MOSES, with 20 authors. Available from the Midwest Organic and Sustainable Education Service (MOSES), (715) 778-5775, \$14.95.

### Can you tell me about teat dips for organic production?

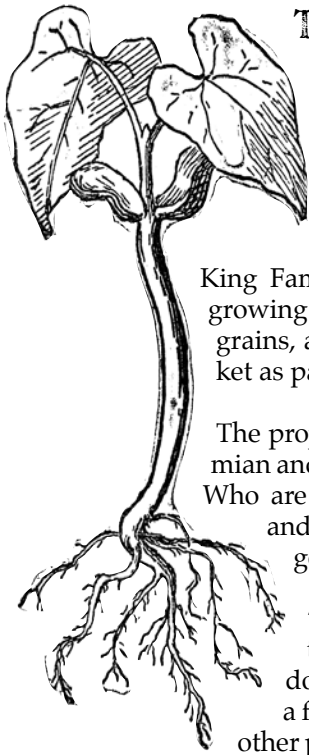
The NOP allows Iodine, Hydrogen Peroxide, and Chlorhexidine (only if the others have stopped working) for use as active ingredients in teat dips. Commercial teat dip products contain many other ingredients, often referred to as "inerts" or "excipients," that serve many purposes including improving the distribution or efficacy of the active ingredient, enhancing delivery of the product, or conditioning the skin. Some of these substances are natural, such as lanolin, and others are allowed synthetics (per §205.603), such as glycerin; however, many would be completely unrecognizable to most people. Ultimately, certifiers are responsible for confirming that teat dips meet the standards; this includes contacting the manufacturer and reviewing a complete list of all active ingredients and excipients. Recently, OEFFA Organic Certification has extensively researched and discussed teat dip ingredients and has formed a new policy. OEFFA certified producers have been notified of this new policy, which takes into account both the practical needs of dairy producers and the need to protect the integrity of the organic label.

### Under what circumstances can I use Ivermectin?

Under §205.603(a)(18), Ivermectin is allowed in emergency treatment for dairy and breeder stock when preventative management has not prevented parasite infestation. It is prohibited in slaughter stock. Ivermectin cannot be used in breeder stock during the last third of gestation for the offspring to be organic, and not during the lactation period as well. Milk from cows treated with Ivermectin cannot be in the organic milk stream for 90 days after use. If you have used Ivermectin, please document this in your healthcare records to comply with the above restrictions.

### What vaccines are approved?

All vaccines approved by the USDA are approved for use in organics per §205.603(a)(4).



## THE STAPLE FOODS PROJECT

By Michelle Ajamian and Brandon Jaeger

Two Athens County farms, Green Edge Gardens, in Amesville, and King Family Farm, in Albany, have begun growing experimental plots of edible beans, grains, and oilseeds for the local food market as part of the Staple Foods Project.

The project is coordinated by Michelle Ajamian and Brandon Jaeger, of Millfield, Ohio. Who are working to secure the equipment and infrastructure that is necessary to get staple crops from farm to family.

"In order to handle the crops from these two farms, and more farms down the road, we are going to set up a flour mill and an oil press, and a few other pieces of equipment," said Brandon.

Michelle and Brandon have received startup funds from the USDA-SARE Program, Ohio Farm Bureau Foundation, Ohio State University, and the Ohio Department of Agriculture, to name a few.

"Funders are interested in this project, because the market for local food is growing quickly, and these crops make up at least two thirds of a healthy human diet," Michelle said. "Just last year, there was global grain rationing because of a drought in Australia. So, by focusing on these crops, we can fill a niche in the local food market, while also addressing the important issues of food safety and security."

For the first growing season, King Family Farm has planted two kinds of edible dry beans and a variety of Heirloom meal corn that Michelle and Brandon grew last year, in a very small test plot on their farm.

"It did well," says Michelle. "And, after we sold it to The Village Bakery in Athens, they told us that it turned into the finest tortillas they've made. They want more of it, and they want it from local farms."

In the fall, King Family Farm plans to plant speltz for harvest next year. At Green Edge Gardens, plots of buckwheat, pearl millet, amaranth, and oil sunflower have been planted.

The sunflowers will be grown on the Athens Alternative Education Program's (AAEP) 50 acre farm for processing into cooking oil and biodiesel, as a joint venture with Ohio University's Russ College of Engineering's Institute for Sustainable Energy and Environment.

For more information on the Staple Foods Project, please email Michelle and Brandon at [goodfooddirect@gmail.com](mailto:goodfooddirect@gmail.com), or call (740) 797-4399.

## RESOURCES FOR FARMERS:

**Farm Grants Available:** North-Central Sustainable Agriculture Research & Education (NCR-SARE) funds 50-75 projects every year in four grant program areas. Call for Proposals for their "Farmer Rancher" program are issued in August and Call for Proposals for their "Graduate Student" program are issued in the Fall. Please visit their website for more information and to find out how you can apply: [www.sare.org/NCRSARE/](http://www.sare.org/NCRSARE/)

**Farm Loans Available:** \$760 million for Direct Farm Ownership loans and Operating loans are now available through the Supplemental Appropriations Act. \$400 million has gone to state offices for direct operating loans, which may be used to purchase livestock, feed, seed, equipment, chemicals, insurance and other operating expenses. These funds will clear a \$150 million backlog of loans, which had already been approved for 2,200 family farmers. \$360 million is available for direct farm ownership loans, which can be used to buy farmland, promote soil and water conservation and repair or construct buildings. Farmers interested in applying for loans should visit their local USDA Farm Service Agency (FSA) office.

**Farm Finances Information:** Presentations from the "Pricing and Profits: Making the Right Decisions for Small-Scale Farmers" course during the 2009 Southern Sustainable Agriculture Working Group conference are now available online. To read the presentations, go to <http://www.ssawg.org/ed-sessions.html>.

**Marketing Local Food Report:** The USDA has released a report, "Emerging Market Opportunities for Small-Scale Producers." The report discusses how small-scale farmers can access institutional, restaurant, and retail markets. For a free copy, go to <http://www.ams.usda.gov/AMSv1.0/getfile?dDocName=STELPRDC5076556&acct=wdmgeninfo>.

**Sustainable Agriculture News:** The National Sustainable Agriculture Information Service distributes a weekly e-newsletter with sustainable agriculture news, resources, events and funding opportunities. To sign up to receive this free newsletter, go to: <http://attra.ncat.org/newsletter/archives.html#wh>

**USDA Organics Report:** The USDA's Economic Research Service has issued a report called, "Emerging Issues in the U.S. Organic Industry." This report examines recent economic research on the adoption of organic farming systems, organic production costs and returns, and market conditions. For a free copy, go to <http://www.ers.usda.gov/Publications/EIB55/EIB55.pdf>.

### Food Safety Webinar:

Find out more about how food safety will affect small farmers by participating in a free webinar presented by the Farmers' Market Coalition on Thursday, August 18 at 1 p.m.

To register by August 14, go to <http://measuringsuccesswebinar.eventbrite.com>.





Mike Laughlin's Farm- July 19

## Farm Tour Season is in Full Swing

The 2009 Sustainable Farm Tour Series is underway. More than 280 people have attended an OEFFA-sponsored tour so far. Matt Peart, Ken Tarsitano, Nelson and Lynn Wenger, Becky and Kip Rondy, and Mike and Laura Laughlin have all generously welcomed OEFFA members and the general public to their farms.

Farm tours are a unique opportunity to see first-hand how individual organic farmers are meeting the substantial challenges of producing high quality food and fiber. Already in this year's tour series, these farmers have shared their knowledge and experience gleaned over more than a combined 160 years of organic farming experience.

If you haven't already been on a farm tour, please consider joining us for one in your area.

## OEFFA Farm Tour Dates & Places

### Organic Field Crops ~ Scioto Co.

**Charles Locher :: Locher Farms**  
Saturday, August 22 :: potluck lunch at 12 p.m.;  
tour at 1:00 p.m.

1549 Piketon Road, Lucasville, OH 45648  
(740) 820-3629

### Organic Landscape Plants ~ Warren Co.

**Marvin Duren :: Marvin's Organic Gardens**  
Saturday, August 22 :: 11 a.m.

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 - 4 p.m.

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 p.m.

520 State Route 95, Loudonville, OH 44842  
*malabared2004@yahoo.com*

### Hogs / Poultry ~ Athens Co.

**JB & Charlene King :: King Family Farm**  
Sunday, September 20 :: 2 - 4 p.m.

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 a.m., 12 p.m., & 3 p.m.

2630 Jett Hill Road, New Richmond, OH 45157  
(513) 720-1526; *jsashba@msn.com*

### Sustainable Forestry Practices ~ Licking Co.

**Janell Baran :: Blue Owl Hollow**  
Sunday, October 25 :: 12 p.m. - 5 p.m.; SARE test  
plot tour at 3 p.m. (rain date: Sunday, November 1)

6000 Porter Road NE, Newark, OH 43055  
740-507-7019 (cell); *boge@blueowlgarden.com*

# UPCOMING EVENTS



## Jandy's Garlic Harvest Celebration

Sunday, August 15, 1-5 p.m.

Andy Reinhart and Jan Dawson

3624 Township Road 136, Bellefontaine, Ohio

Tour the gardens, enjoy the music (Bob Lucas & Friends), taste the foods, and visit with friends, neighbors and local producers. Garlic, home-raised pork, pesto, homemade breads, local honey and handmade soaps and lotions will be for sale. Author Gene Logsdon will be on hand with his new book, *Small-Scale Grain Raising*. Bring a chair and your own instrument to jam. For more information, please call (937) 468-2853.

## Boulder Belt Eco-Farm Tour

Sunday, August 30, 3-6 p.m.

Lucy and Eugene Goodman

3257 U.S. Route 127 North, Eaton, Ohio

Tour the Goodman's 15 year old, 9 acre strawberry farm. Boulder Belt Eco-Farm sells products at their farm store, at area farmers' markets and through a Farm Share program. There will be a discussion about sustainable strawberry production, plant selection, season extension, and mulching. For more information, please call (937) 456-9724 or visit <http://www.boulderbeltfarm.com>.

## Ohio Green Living Fayre

Monday, September 7, 11 a.m.-6 p.m.

Zanes Landing Park, Zanesville, Ohio

This year's fair will include four tracks of workshops, lots of vendors, great music from the solar-powered stage and children's programs. Some workshops will take place on the Lorena Sternwheeler so come prepared to enjoy a day of music, relaxing, learning and fun. For more information, please call (740) 674-4300 or visit <http://www.ohiogreenliving.org>.

## Canning 101

Saturday, September 19, 10 a.m.-1 p.m.

Countryside Farmers' Market

4040 Riverview Road, Peninsula, Ohio

Canning 101 will introduce students to the basics of canning using tomatoes. The class will begin with purchasing tomatoes at the Countryside Farmers' Market at Howe Meadow and will continue with a canning lesson at Old Trail School. Class costs \$40 and advance preregistration is required. For more information, please call (330) 657-2538.

## The Very, Very Basic Straw Bale Weekend

Saturday, September 26-Sunday, September 27

1190 Virginia Ridge, Philo, Ohio

Over the course of a weekend, learn the basic skills necessary to build a small straw bale cottage with an opportunity to experience tire pounding, straw bale wall construction, and earth plastering. For more information, please call (740) 674-4300 or visit <http://www.bluerockstation.com>.

## Buckeye Chicken Day

Tuesday, October 6, 10 a.m.-9 p.m.

Cuyahoga Valley National Park

15610 Vaughn Road, Brecksville, OH

The Countryside Conservancy and the American Livestock Breeds Conservancy are working to bring back the heritage Buckeye chicken breed and are sponsoring a day of events that will be of interest to anyone who enjoys eating superior chicken, has thought about raising them, or is interested in sustainable agriculture. The day includes a breeders' clinic, a discussion-dinner where guests can sample heritage livestock meat (beef, pork, goat, turkey, and chicken) and a lecture entitled, "Heritage Livestock: Protecting the Genetic Future of Animal Agriculture." For prices or other information, please call: (330-657-2542) or visit <http://www.cvcountryside.org>.

# OEFFA FALL, 2009 WORKSHOPS

## Beekeeping Made Easy

Sunday, September 13, 10 a.m.- 3 p.m.

Straight Creek Valley Farm

6489 Straight Creek Rd, Georgetown, Ohio

Join us for this workshop designed for entry level to intermediate beekeepers. Christine Tailer will show you her methods to keep bees sustainably, avoiding chemical treatments whenever possible. With five years experience and eight thriving hives, she will have a lot to share about bee health, summer care, overwintering hives, and catching swarms. Expect to learn about starting new colonies, honey extraction, marketing honey and how to build and maintain a top bar hive. 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 OEFFA members, \$25 nonmembers.

## OEFFA Cover Crops Workshop

Tuesday, September 15, 9:30 a.m.- 3:00 p.m.

Ohio Agricultural Research and Development Center

1680 Madison Avenue, Wooster, Ohio

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, and 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*. Sponsored by the Ohio State University Sustainable Agriculture Team and USDA SARE. Cost: Free. Please pre-register.

## The Magic of Compost

Session 1: Columbus

Sunday, September 6, 1-4 p.m.

Anne's Memorial Community Garden at 4166 Maize Rd.

Session 2: Dayton

Sunday, October 11, 1-4 p.m.

Garden Station at the corner of Wayne Ave and E Fourth St.

Composting is a great way to create your own fertilizer to boost the health of your plants while keeping organic materials out of landfills. Learn how to build and maintain your own backyard compost pile in this workshop lead by Sarah Zwickle. Sarah has designed and used compost piles in a variety of locations and has taught composting in several states. In addition to learning about siting, composting materials and the biology that makes composting work, we'll cover worms and worm bins as well. Then, we'll get our hands dirty creating a compost pile at a community garden! Please bring your own gloves, water and a garden fork if you have one. Feel free to bring compostable materials to add to the pile! Cost: \$7

**Space is limited at many workshops. To register please send your check, along with your name, address, phone number and email, to: OEFFA Workshops, 41 Croswell Road, Columbus OH 43214. Contact Laura with questions at [laura@oeffa.org](mailto:laura@oeffa.org) or (614) 421-2022.**

See other pages of this newsletter for OEFFA farm tours, chapter meetings, and other special events! Many more local and national events are listed at [www.oeffa.org/events.php](http://www.oeffa.org/events.php)

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## **Look for OEFFA and Community Shares in Your Workplace Giving Campaign: Another Way You Can Support OEFFA's Work**

### **About Community Shares:**

Community Shares of Mid Ohio connects people to local nonprofits working on the issues and causes they care about most. Community Shares' 57 member agencies, like OEFFA, are community-based, volunteer-led nonprofits that prevent family, school, and neighborhood violence, homelessness and hunger, child abuse and neglect, and environmental devastation; protect civil and human rights; and increase adult and children's literacy, healthful living, safety, and social justice.

**Community Shares of Mid Ohio will be participating in these workplace campaigns in 2009:**

### **Public/Government**

Combined Federal Campaign of Central Ohio, Miami Valley (Dayton area) Combined Federal Campaign, Combined Federal Campaign of North Central Ohio, Three Rivers Combined Federal Campaign, State of Ohio Combined Charitable Campaign, City of Columbus Combined Charitable Campaign, City of Dublin, Franklin County Combined Charitable Campaign, Central Ohio Transit Authority, The Ohio State University "Bucks for Charity" Community Charitable Drive, Columbus State Community College, Columbus Metropolitan Libraries, Westerville Public Schools, South Western City Schools, Columbus Public Schools, Worthington Public Schools, Hilliard Public Schools, Upper Arlington City Schools

### **Private**

AT&T, Chase Manhattan Bank, CNA Insurance, COSI, Ohio Civil Service Employees Association, Ohio Historical Society, Hahn Loeser and Parks, Ohio Capital Corporation for Housing, Edison Welding Institute, Medco Health Solutions, Wells Fargo

### **What You Can Do:**

You can help by remembering Community Shares and OEFFA in your workplace giving campaign. It's easy when you give through payroll deduction. Then, please encourage your family, friends and coworkers to consider giving to Community Shares and OEFFA at the workplace.

If Community Shares is not in your workplace, please contact Carol at [cgoland@oeffa.org](mailto:cgoland@oeffa.org) so she can help you to have more choices about how to direct your charitable giving.

**For more information, contact Community Shares at (614) 462-1176 or [office@communityshares.net](mailto:office@communityshares.net).**



## WELCOMING LAUREN KETCHAM, OEFFA'S NEW COMMUNICATIONS AND MEMBERSHIP SERVICES COORDINATOR

By Carol Goland

I'm happy to introduce to our members and other friends Lauren Ketcham, who recently agreed to become OEFFA's Communications and Membership Services Coordinator.

Lauren was born in Norwalk, Ohio, graduated from Ohio University, and then earned a masters' degree at New Mexico State University in Sociology and Public Administration. She has a tremendous background working for Environment New Mexico, where she developed and ran successful state and local campaigns to improve pollution standards for vehicles sold in New Mexico, increase the amount of renewable energy that utilities are required to provide to consumers, increase funding for energy efficiency, and block a multi-million dollar developer sprawl subsidy. Way to go, Lauren!

She has experience with coalition-building, media outreach, citizen outreach, major donor fundraising, writing reports, fact sheets, newsletters and other materials... Well, you get the idea. She did just about everything that needed doing!

Closer to home, Lauren served as the Outreach Coordinator for The Appalachian Peoples' Action Coalition (APAC) in The Plains, Ohio and as a reporter for the Norwalk Reflector and The Post in Athens, Ohio.

Most recently, Lauren has been WWOOFing (World-Wide Opportunities on Organic Farms) and worked on organic farms in California, Arizona, and Kentucky. She hopes to someday start her own farm in Appalachian Ohio. (We think she's come to the right place!)

Please join me in welcoming Lauren to the OEFFA family. I know you will enjoy getting to know her, as all of us in the office have.

## CHAPTER MEETINGS

**Athens OEFFA Chapter**—Sunday, August 16, 5 p.m., Starline Organics  
18635 River Road, Athens, Ohio

Contact: Ed Perkins, Chapter President, (740) 664-3370

Owned and operated by Matt and Angie Starline, Starline Organics is a 44-acre certified organic vegetable farm established in 2005. Matt has an extensive background in field crops, livestock, and vegetable production. This year Matt began to grow his own grains including sorghum to supplement the diets of his non-GMO pigs and lambs. There will be a potluck dinner and chapter business meeting after the farm tour. Please bring your own table service and a dish to share.

Directions from Athens: Take 50 East towards Belpre for approximately 12 miles. Turn right Township Road 129 and continue about 1.2 miles. Starline Organics' driveway will be on the left. To carpool, meet in the ACEnet parking lot at 94 N. Columbus Road at 4:30 p.m.

**Heart of Ohio OEFFA Chapter**—Wednesday, September 2, 7:30 p.m. Sigma Chi House, Dennison University, Granville, Ohio

Contact: Janell Baran, Chapter President, (740) 345-4689

For a printable campus map, go to  
[http://www.dennison.edu/about/printable\\_map.pdf](http://www.dennison.edu/about/printable_map.pdf).

## WELCOME NEW OEFFA MEMBERS

### FAMILY LEVEL

Steve Fetsch & Kathleen Sullivan  
Mike & Tania Horne  
The Daniel J. Morrow Family

### FAMILY FARM LEVEL

Paul & Julie Black  
Jason Corder  
Janee Houston

### INDIVIDUAL LEVEL

Marge Glaser  
Sandy Griffin  
Alec McClennan

### STUDENT LEVEL

Hannah Carlson  
Blake Harris

## 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

### Grain Growers Chapter

Marty Warnecke, President, (419) 384-7279

### OK River Valley Chapter

*Brown & Adams Counties, OH / Mason & Robertson Counties, KY*  
Julie Kline, 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



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*  
**31<sup>st</sup> Annual  
 OEFFA Conference**

*Growing with Integrity  
 Eating with Intention*

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



**Time to Renew Your Membership?**  
 Student \$10 • Single \$35 • Family \$50 • Family Farm \$50 • Nonprofit \$50 • Business \$100 • Individual Lifetime \$1000  
 Mail payment to OEFFA, 41 Croswell Rd., Columbus, Ohio 43214, call 614/421-2022, or renew at [www.oeffa.org](http://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](mailto:newsletter@oeffa.org).*

**For Sale:** Certified organic straw. \$135/ton. Call Robert in Millersburg at (330) 204-3824.

**For Sale:** 3 acres of certified organic winter wheat. Wholesale or retail. Call Daniel at (330) 567-9252.

**For Sale:** Chemical-free mixed grass-legume hay. Call John in Pataskala at (740) 927-8268.

**For Sale:** OARDC Organic Food and Farming Research Program will be offering for sale through a competitive bid process, excess certified organic corn, soybeans, hard winter wheat, spelt, oats, barley, alfalfa and red clover hay produced in Wooster. Notice of these sales will be sent out several times a year. To be placed on the mailing list, email [bielek.4@osu.edu](mailto:bielek.4@osu.edu).

**For Sale:** 712 BCS with 18" tiller and 36" culler bar in good condition - \$950. Electric motor-powered barrel root washer - \$800. Call Scott in Arbor Hill at (419) 908-3000.

**For Sale:** McCormick-Deering ground driven sickle bar mower, 6 ft., field ready. Short steel tongue. Pull with horse or small tractor. \$500. Call John in Pataskala at (740) 927-8268.

**For Sale:** 5 acre farm includes house and 5 out buildings. In need of repairs. No chemicals used in the last 10 years. Farm now in pasture. \$79,000 OBO. Owner may help with financing. Call Jim at (740) 502-6844.

**For Sale:** Beautiful Dominecker rooster in need of a new home. Very regal, show quality rooster, would be much happier with a flock of his own. Call Jackie or Mike in Little Hocking at (740) 989-0334.

**For Sale:** Organic Ewe lambs born April 2009. Dorset Horn Suffolk Merino cross. Grass fed. \$250 each. Call (304) 293-6256.

**For Sale:** Wool Blankets made from wool from the West Virginia University Organic Research Farm. Natural color with choice of stripes. Queen \$150, Twin \$125, Lap Robe \$100. Call (304) 293-6256.

**For Sale:** 300-400 bushels certified organic feed grade oats in Allen County. Contact Alan at (419) 642-5501.

**Wanted:** Organic ear/shelled corn or barley in the Sugarcreek area. Call Robert at (330) 204-3824 or Glenn at (330)-340-9051.

**Farm for Rent:** 15 acre farm for rent in southern Lorain County. Includes barn with horse stalls, ranch-style house (built in 2003) with 3 bedrooms and 2.5 bathrooms, and attached garage. Includes kitchen appliances, washer/dryer hookups, full basement, wood burning stove, and propane furnace. Pasture, garden space, and pond. Smoke free property and no indoor pets. Call Sharon at (440) 926-3702.

**Help Wanted:** 6.5 acre farm near Port Clinton is seeking an experienced production and business partner, committed to sustainable agriculture. Open to ideas and proposals regarding the type of partnership and the business terms. Call Faythe at (413) 253-2962.

**Help Wanted:** 170 acre farm in Perry County, one hour from downtown Columbus, is seeking a partner to help manage the farm. Open to livestock, produce and other suggestions. Email [AuntEllens@aol.com](mailto:AuntEllens@aol.com).

**Help Wanted:** 177 acre farm in London is seeking a partner, roommate or homesteader to help manage share of farm. Currently growing corn and beans. 20 acres would qualify as certified organic. Call Karen at (614) 825-4736.

**Help Wanted:** Small, new organic farm near Oxford is looking for someone to share expenses and labor. Could share the farm house. Room for pets, horses. Call Kristi at (513) 258-7541.