

OHIO ECOLOGICAL FOOD AND FARM ASSOCIATION



CULTIVATING CARE

45TH ANNUAL OEFFA CONFERENCE

FEBRUARY 15 · 17, 2024
NEWARK, OHIO

OEFFA CONFERENCE 2024 CULTIVATING CARE

After 44 years of the OEFFA conference, one theme has persisted: community. We often hear from attendees that this event is their way to ground themselves with people who care. Almost every conference conversation and workshop narrows down to caring for our land, our environment, our food, our community, our future.

The 2024 OEFFA Conference theme, Cultivating Care, was chosen to reflect just how accurate and essential care is in our community. In a time where fences divide, words hurt, and people become disconnected, we need to care.

After the positive feedback from 2023, we are returning to the venue Cherry Valley Hotel in central Ohio. The conference will begin on Thursday with a full day of Food and Farm School classes, focusing on specific topics and questions. The conference officially kicks off that evening with a happy hour and keynote storytellers. These four farmers will be telling their farming stories, talking about their favorite mistake. And Friday takes us into the 60+ workshops, exhibit hall shopping, networking, and demonstrations, locally-sourced meals, Kids' Conference, and more. Keynote speaker Jim Embry will lead us Saturday morning in what it takes to establish a caring and sustainable future, with a final round of workshops wrapping up the conference.

We look forward to seeing you in February!



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CONFERENCE SCHEDULE

Thursday, February 15

10 a.m.-5 p.m.	:: Food and Farm School*
1-4 p.m.	:: Understanding and Overcoming the Rural-Urban Divide**
2-4 p.m.	:: What is the Climate-Smart Agriculture Agenda for Small Farms?***
4 p.m.	:: Registration/Check-In Opens, Exhibit Hall Opens
4-6 p.m.	:: Exhibit Hall Happy Hour
6-7:15 p.m.	:: Keynote Storytelling

Friday, February 16

8 a.m.	:: Registration/Check-In Opens, Exhibit Hall Opens
8-9:30 a.m.	:: Breakfast
9:15-10:30 a.m.	:: Workshop Session I
10:45 a.m.-Noon	:: Workshop Session II
Noon-1:30 p.m.	:: Lunch*
1:30-2:45 p.m.	:: Workshop Session III
3-4:15 p.m.	:: Workshop Session IV
4:30-5 p.m.	:: Members' Meeting**
5-6:30 p.m.	:: Exhibit Hall Happy Hour and Flash Demos, Farmers' Market Vendor Fair, Heartland FarmLink Mixer**
6:30 p.m.	:: Exhibit Hall Closes
7:30 p.m.	:: Film Screening: Digging In
7:30-10 p.m.	:: OEFFA Open Mic Night

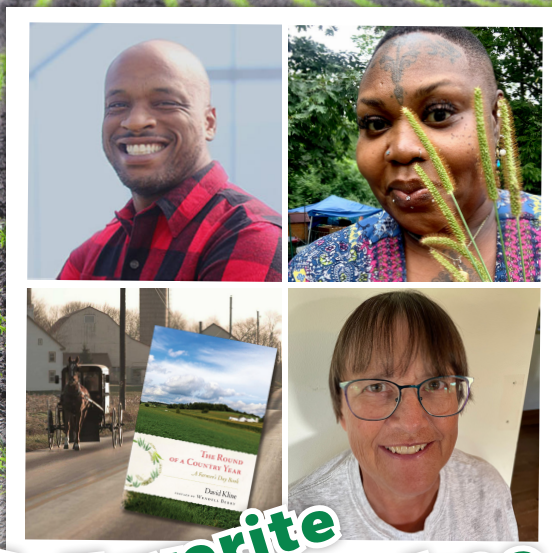
Saturday, February 17

8 a.m.	:: Registration/Check-In Opens, Exhibit Hall Opens
8-9:30 a.m.	:: Breakfast
8:45-10 a.m.	:: Keynote Address with Jim Embry
10:45 a.m.-Noon	:: Workshop Session V
Noon-1:30 p.m.	:: Lunch*
1:30 p.m.	:: Exhibit Hall Closes
1:30-2:45 p.m.	:: Workshop Session VI
3-4:15 p.m.	:: Workshop Session VII

Schedule is subject to change. All times Eastern. All events will take place at Cherry Valley Hotel in Newark, Ohio. Conference registration closes February 1, 2024. Recordings of workshops and keynotes will be available for registrants to access on conference.oeffa.org until March 31, 2024. Visit conference.oeffa.org for more details.

* Lunches and Food and Farm School registration must be purchased separately; they are not included in general registration. Breakfast is included in general registration.

** These events are free and open to the public. OEFFA members are invited to attend the members' meeting at no cost. The exhibit hall will open to the public at the time of this meeting. All other conference events require paid registration.



My Favorite Mistakes

PRESENTED BY
Johnny's
Selected Seeds

FEBRUARY 15 KEYNOTE STORYTELLING

Mistakes, while often painful, teach us valuable lessons. To cultivate a culture of caring, OEFFA asks four farmer leaders from around Ohio to tell the story of a mistake they made. This mistake taught something they are grateful to have learned so that others may gain from their hard-earned wisdom. After our storytellers have shared, the floor will open for attendees to tell their own stories. Together, we care for each other by sharing the challenges and gifts of farming.

Walter Bonham is an urban farmer, consultant, and founding member of the Richland Gro-Op Cooperative. A native of Mansfield, Ohio, he works with others in his community to bridge the food insecurity gap, creating new farmers, and focusing on both the local consumption and exportation of locally grown food. His mission to “Build. Grow. Feed.” guides his unique approach to working so closely with his community.

Sophia Buggs owns and operates Lady Buggs Pharm, a 1.3-acre urban farm in Youngstown, Ohio. Sophia is the director of the Mahoning Food Access Initiative and the executive director of Plant It You (“Planet You”), a grassroots organization dedicated to land stewardship, food sovereignty, climate action, Black and Indigenous farmers, and food ways. She aims to regenerate her community by offering wellbeing from seed to table.

David Kline is an active recordkeeper of the goings-on on his 120-acre sustainable farm in southern Ohio. As an Amish farmer and author, he is known as an expert voice on the ways we are connected to our environment, and the joy and pleasure that come with being considerate stewards of land and food.

Mardy Townsend raises grassfed beef cattle on 266 acres of certified organic pasture in Ashtabula County, Ohio. The land is marginal—all highly erodible or wetland, which has necessitated the careful development of specific appropriate grazing management. Mardy serves on the OEFFA Board and has hosted a number of farm tours.



Jim Embry

FEBRUARY 17 KEYNOTE ADDRESS

Pathways to a Caring and Sustainable Future

We stand at a critical moment in Earth's history. Humanity must choose its future: great peril or great promise. Our challenge is to more fully recognize that we are one human family. We must reimagine what it means to be human in the 21st century. Although our nation's agriculture was founded on stolen land from Indigenous peoples and stolen labor from African peoples, our food system also represents the fulcrum point of transformational change.

Such a transformation has already begun, but the gravity of the situation demands more effective and inclusive action. Big ideas are necessary. We must think not just "out-of-the-box," but also "out-of-the-barn" to achieve a caring and sustainable future.

The proud great-grandson of enslaved Africans brought across the Appalachian Mountains, **Jim Embry** regards himself an agrarian intellectual activist. As the founder and director of the Sustainable Communities Network, he contributes to the theory and practice of sustainable living at the local, national, and international levels with a focus on food systems.

Beginning in the Civil Rights Movement, he has participated in most of the major social justice movements of his era, and now believes the sustainability movement encompasses all the other movements. In 2023, Jim was honored with the James Beard Foundation Leadership Award "for his lifelong work as a community activist advocating for sustainable living practices and Black and Indigenous rights."



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Johnny's Selected Seeds

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SEEDERS

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FRIENDS

Conference artwork by Rosanna Morris
(rosannamorris.com)

Nourse Farms
Organic Materials Review Institute

There is still time to sponsor and exhibit at the 2024 OEFFA conference! Go to conference.oeffa.org/sponsors for more information.

Follow Us!

See what we're up to with conference preparation!



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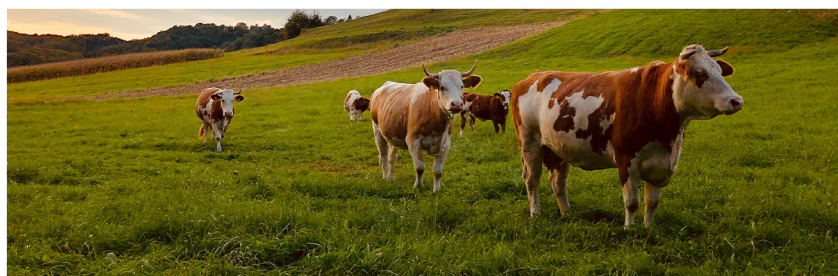


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FOOD AND FARM SCHOOL

Thursday, February 15—10 a.m.-5 p.m.



Key Principles for Regenerative Agriculture Success

To reimagine your agricultural business with a regenerative agriculture, you need a shift in thinking. Holistic management simplifies complexity through planning and monitoring tools that aid in prioritizing and tracking lead-indicators. Wayne Knight of Holistic Management International (HMI) will introduce essential principles and planning tools to guide your decisions when starting or refining your grazing or cropping business.



Raising Better Chicken with Heritage Breeds

The Cornish Cross may dominate the market for meat chicken, but there is a niche and a growing demand for slow-growing, standard-bred chicken, such as the Ohio-native heritage breed Buckeye. Learn about advanced poultry husbandry techniques, the genetic nuances of breeding and incubation, and management practices to maximize your profit potential. Get equipped with the skills to elevate your farm-to-table operation by hearing effective marketing approaches and culinary techniques specific to heritage chickens.



FOOD AND FARM SCHOOL

Lunch is included with all Food and Farm School classes



Organic Systems Plan Help-Shop

Writing your first Organic Systems Plan (OSP) can be overwhelming. If you are planning to certify for the first time in 2024, OEFFA invites you to bring your draft OSP and your questions to this supported work session. Experienced OEFFA staff will address common stumbling blocks farmers encounter in their first OSP, provide individualized assistance, and answer your questions so your first year of certification goes as smoothly as possible.



Wholesale for All Scales

With multiple opportunities to sell into wholesale outlets emerging, including Ohio CAN, small and mid-scale growers have new market opportunities. Hear from a specific buyer about their requirements and process, plus take a deep dive into vegetable production on two crops—cabbage and cucumbers—with three farmers on the nitty-gritty details on their crop systems. Food safety practices will also be covered.*

**This project was financed in part or totally through a grant from the Ohio Department of Agriculture, the State of Ohio, and the United States Department of Agriculture under the provisions of the Specialty Crop Block Grant. This project was supported by the U.S. Department of Agriculture's (USDA) Agricultural Marketing Service through grant 23SCBPOH1204. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA.*



Organic Farmer Researcher Network DIY Research

Farmers, researchers, and educators interested or experienced in on-farm organic research are invited to discuss current needs and resources. Small group work is intended to generate and refine specific farmer-led research ideas, encouraging new partnerships, ideas, and resources. This conversation started in February 2023, so new and repeat attendees are welcome to come and move previous ideas forward and start new discussions.

This project is supported by grants from the USDA OREI (Organic Research Education Initiative) and Foundation for Food & Agriculture Research. Through these grants, a limited number of stipends are available to help defray travel costs. The Organic Farmer Researcher Network is a collaboration of Ohio organic and regenerative farmers, Central State University Extension, OEFFA, and Ohio State's OFFER program.

FEATURED CONFERENCE SPEAKERS

Carmen Fernholz



Carmen is an organic grain farmer in western Minnesota and a long-time leader in the organic movement. He has been honored by Marbeseed (formerly MOSES) as their Organic Farmer of the Year, with the Friend of Agriculture Award from the Minnesota Association of Extension Agricultural Professionals, and with the Organic Pioneer Award from the Rodale Institute.

Anthony Flaccavento



Anthony is a farmer, rural development consultant, and the founder of Appalachian Sustainable Development. Over the past four decades, he has focused most of his work on building healthier food systems and more diverse, locally rooted economies in Appalachia and beyond. Anthony co-founded the Rural-Urban Bridge Initiative (RUBI) in 2021, which works to help overcome the rural-urban divide.

Billy Hackett



Billy unearthed a passion for food systems organizing with the Coalition of Immokalee Workers, nationally advancing the Fair Food Program. Billy now staffs the National Sustainable Agriculture Coalition (NSAC) Farming Opportunities and Fair Competition Committee, which focuses on key crop insurance, commodity, and competition issues. Through his work, he is committed to amplifying the voices of directly impacted, underserved communities in the policy-making process.

Thor Oechsner



Thor started Oechsner Farms in 1998 on 44 acres of rented ground. As he gained experience and equipment, he steadily added acreage until he could support himself exclusively by farming. Today, Oechsner Farms manages 1,200 acres, primarily for organic food-grade and craft beverage markets. The grandson of a German-born pastry chef, he is also a business partner of Farmer Ground Flour.

FEATURED CONFERENCE SPEAKERS



Katy Rogers

Katy has been involved in agriculture her whole life in various capacities, from running a CSA to serving as a volunteer coordinator to managing a farmers' market. She has practiced market farming in multiple growing zones in the U.S., including the midwest and southeast. Katy is now the head farmer at Teter Organic Farm in Noblesville, Indiana.



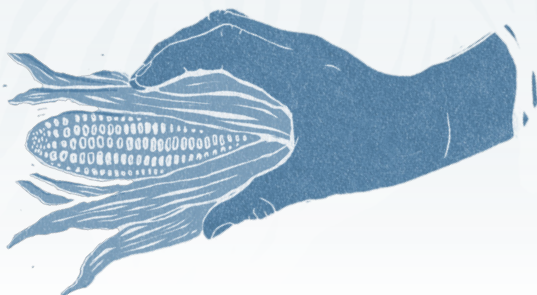
Jim Schultz

Jim runs Red Shirt Farm, a small, diversified family-owned farm in Lanesborough, Massachusetts, in the heart of the Berkshires. They grow vegetables without the use of any pesticides, chemical fertilizer, or GMOs, and raise heritage chickens, turkeys, and pigs for eggs and meat with unparalleled flavor and nutrition.



Jesse Womack

Jesse served as an AmeriCorps VISTA developing programming for local food farms and businesses in southern Minnesota. He then transitioned to leading an agricultural resilience study while coordinating programming for the Feast! Local Foods Network. Most recently, Jesse worked with The Nature Conservancy in Ohio to improve water quality and carbon outcomes by promoting conservation practices to farmers.



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WORKSHOPS

Friday I Feb. 16

Workshop Session I: 9:15-10:30 a.m.

Understanding and Overcoming the Rural-Urban Divide: Opportunities for the Local Foods Movement to Lead the Way—

Anthony Flaccavento, *Rural Urban Bridge Initiative*

What We Learned About Data Collection and Use by Direct Marketing Farmers Who Sell at Farmers' Markets—Christie Welch, *OSU*

Ecological Landscaping and Beyond—Wes Duran, *Marvin's Organic Gardens*

Year-Round Salad Production—Alex Ball, *Old City Acres*

Overcoming the Hurdles to Organic Grain Transition—Panel discussion, featuring Carmen Fernholz, *A-Frame Farm*, and moderated by Eric Richer, *OSU*

Native Warm Season Grasses: Applications and Management for Pasture-Based Farms—Dan Borrenpohl, Chris Glassmeyer, and Matt Tomaszewski, *Greenacres Foundation*

Seed to Fork: The Key to Raising Farm Wages—Ryan Doan, *Fresh To Morrow*

Farmers Working Together: Collaborations in Marketing, Purchasing, and Equipment to Improve Your Farm's Bottom Line—Melissa Whitt, *OSU*

Breaking Ground in Land Access for Landowners Community Discussion—Jerah Pettibone, *OEFFA*

Friday II Feb. 16

Workshop Session II: 10:45 a.m.-Noon

Beginning Farmer Tax Credit—Lauren Hirtle, *OEFFA*, Sarah Huffman, *Ohio Department of Agriculture*

Extension and USDA Midwest Climate Hub: Partnership for Climate-Informed Agriculture—Dennis Today, *USDA-ARS*, Aaron Wilson, *OSU*

Connecting the Dots: Regeneration of Soil, Plants, and People—Debra Knapke, *The Garden Sage*

Utilizing Integrated Pest Management on Your Farm—Frank Becker, *OSU*

The New Economics of Organics—Ryan Koory, *Mercaris*

Intro to Raising Buckeyes for Meat—Jim Schultz, *Red Shirt Farm*

The New Paradigm: Promoting Circularity in Agriculture Using Practical, Local Approaches—Charles Bethke, Margaret Cullinan, *PittMoss, LLC*

Insider Tips: How to do Your Books in Five Minutes a Day and Get Good Results—Shelly Oswald, *Old Time Farm*

BIPOC Breakout Room—Erica Powell, *OEFFA*

Friday III Feb. 16

Workshop Session III: 1:30-2:45 p.m.

Leveling the Playing Field through Crop Insurance Reform—Billy Hackett, *National Sustainable Agriculture Coalition*

Strengthening Organic Enforcement (SOE): What the New Rule Means for Your Operation—Kate Pierfelice, *OEFFA*

When Two Wheels Are Better Than Four: Walk-Behind Tractors for Small-Scale Farming—Joel DuFour, *Earth Tools*

Powdery Mildew: Conventional vs. Natural Farming—Donetta Boykin, *Endigo's Herbs & Organics* and *Seven Seed Sowers Co-op*

Thinking Through Diversity: Crop Rotation on an Organic Grain Farm—Thor Oechsner, *Oechsner Farms*

Herd Shares in Ohio: Is it for You?—Annette and David Bair, *Bair-Trax Dairy*

Growing Seedlings and Skills for Agroforestry: Integration of Woody Seedlings and Annual Vegetable Production—Jessica Burns, *Kelly's Working Well Farm*

A Farmer's Story That Hits Different—Sherifat Alabi and Joy Rumble, *OSU*

Breaking Ground in Land Access for Farm Seekers Community Discussion—Jerah Pettibone, *OEFFA*

Friday IV Feb. 16

Workshop Session IV: 3-4:15 p.m.

A New Farm Bill: Where We're at and Where We're Going—Jesse Womack, *National Sustainable Agriculture Coalition*

NRCS Programs for All Farms: Conservation Planning and Programs and Land Preservation Easements—Barbara Baker, Mary Griffiths, Abby McClain, *USDA NRCS*

Benefits of Fungi—Cheryl and Vernon Clements, *Melanated Mushrooms*

WORKSHOPS

Friday Workshop Session IV cont.

Profitable Tunnel Rotations—Dana Hilfinger, *Johnny's Selected Seeds and Roots, Fruits and Shoots*

Navigating Turbulent Organic Grain Markets—Carmen Fernholz, *A-Frame Farm*

Incorporating Silvopasture into Your Livestock Operation—Molly Sowash and CJ Morgan, *MoSo Farm*

Internships and Learning Contracts to Promote Farm Career Development—Katy Rogers, *Teter Organic Farm*

Unconventional and Innovative Farm Design—Jonathan Greer, *Eden's Blessing Family Farm*

Growing Seed Crops and Seed Swap!—Lindsay Klaunig, *Trouvaille Farm*, Kaleb Wilkins, *Rooted in Thyme*

Saturday V Feb. 17

Workshop Session V: 10:45 a.m.-Noon

Bridging Perspectives—Nicole Wolcott, *OEFFA*

For Peat's Sake! An Exploration of Potting Soil Components—Nathan Rutz, *Rust Belt Riders Composting/Tilth Soil*

Small-Space Indoor Production of Microgreens and Mushrooms as a Way to Create a Viable Income and Help People Out of Poverty—Tom Phillips, *StarkFresh*

Fostering Best Practices for Plant and Soil Health Management While Adapting to Current and Future Climate Challenges—Pam Mack, *L Marie Ltd*

Farm, Mill, and Bakery: Adding Value Adds Up—Thor Oechsner, *Oechsner Farms*

Earning Income on Fallow with Swine—Tom Cail

Farming with Draft Animals—Gabriel Francisco, *Thunderfoot Farm*

Grants, Loans, and Technical Support for Urban Farmers from the USDA—Mike Hogan, *OSU*

Seed Commons as a Pathway to Community Resilience—Jim Embry, *Sustainable Communities Network*

Saturday VI Feb. 17

Workshop Session VI: 1:30-2:45 p.m.

A Seat at OEFFA's Table: Policy Agenda for Urban and BIPOC Communities—Amanda Hernandez, Leonard Hubert, *L Hubert and Associates*, Bill Miller, *Ohio Farmers Union*, Celeste Treece, *AgNoire Urban Farming Association*

Saturday Workshop Session VI cont.

The Craft Millers Guild: A Network of Open-Source Peer-to-Peer Learning for Millers—Michelle Ajamian, *Shagbark Seed and Mill*

No-Till Vegetable Production Strategies—Carlos Dandridge

From Market Garden to CSA: A Step-by-Step Crop Planning Demonstration—Marc Amante, *Central State University*

The Basics of Surface and Subsurface Drainage—Dave Shively, *Shively Farm*, Don Stinner

African American Heritage Crops Project—Kamille Austin, Corey Higgs, Mariah Simmons, Clare Thorn, *Central State University Extension*

Where am I Going to Sell My Produce?—Walt Bonham, *The Food Lab*

Queer Farmer Breakout Room—Jerah Pettibone, *OEFFA*

Saturday VII Feb. 17

Workshop Session VII: 3-4:15 p.m.

Shifting the Narrative: How to Apply OEFFA's Policy Narrative and Cultivate Community—Lauren Hirtle and Milo Petruziello, *OEFFA*

Black Farmers and Climate Adaptation—Maritza Pierre, *OSU*

On-Farm Cultivation of Goldenseal: A High-Value Ohio Specialty Crop, and Other Forest Botanicals—Andrea Miller, *Rural Action*

Lessons from Design and Installation of an Earth-to-Air Heat Exchanger for High Tunnel Heating and Cooling—Jaden Tatum, *OSU*

Environmental and Economic Tradeoffs Associated with Integrating Livestock into Cash Grain Cropping Systems—Doug Jackson-Smith, Marilia Chivagato, and Ryan Haden, *OSU*

Dairy Goats 101—Nellie Rowland, *Central State University*

Leveraging Partnerships for Inclusive Climate-Resilient Community Garden Projects—Dianne Kadanaga, *Sunny Glen Garden*

On-Farm Realistic Expectation Setting with Scrum Project Management—Andrea Heim, *Encouragemint LLC*

Building a Farm Labor, Skill Share, and Volunteering Network—Erica Powell and Abbe Turner, *OEFFA*



Workshops are subject to change.

Workshop descriptions will be available at conference.oeffa.org.

THURSDAY

SPECIAL EVENTS



Understanding and Overcoming the Rural-Urban Divide: The First Step in Rebuilding Our Democracy

Thursday, February 15—1-4 p.m.

Our nation is increasingly divided across economics, politics and culture. While race and class play major roles in this polarization, the divide between urban and rural is perhaps the most talked about yet poorly understood component of our divisions. The Rural Urban Bridge Initiative's training, "Understanding and Overcoming the Rural-Urban Divide" provides an in-depth look into both the underlying causes of the divide and what people and groups can do to begin to overcome it. For the OEFFA conference, the workshop will include discussion of how farmers and food and farming advocates in particular can play a role. **This event is free and does not require registration.**



What is the Climate-Smart Agriculture Agenda for Small Farms?

Thursday, February 15—2-4 p.m.

Help the USDA shape a small farm friendly approach to climate-smart agriculture. Hear about some of the key climate change impacts on agriculture in the Midwest and a regional Extension-USDA Midwest Climate Hub project, Climate Ready Midwest. Join small groups and discussions to explore the question: What does climate-smart agriculture mean to you? **This event is free and does not require registration.**



Exhibit Hall Happy Hour and Keynote Storytelling

Thursday, February 15—4-7:15 p.m.

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We're kicking things off on Thursday evening with a happy hour in the exhibit hall and keynote storytelling! Reunite with food and farm friends, get a head-start on your conference shopping, and enjoy snacks and a cash bar in the exhibit hall. Can't make it in time for the keynote?  Follow us on Facebook @ohioecologicalfoodandfarmassociation to watch it on Facebook live!

Exhibit hall doors open at 4 p.m. The keynote storytelling begins at 6 p.m. **Access to this event is included in both general and Food and Farm School registration.**

FRIDAY

SPECIAL EVENTS



Open Mic Night

Friday, February 16—7:30 p.m.

Come and share your artistic side! This is a free time to share your songs, poems, stories, skits, and more—share whatever moves you. There will be a sign-up sheet available to claim a spot on a first-come, first-served basis. An acoustic guitar will be available for anyone who needs it.



Film Screening

Friday, February 16—7:30 p.m.

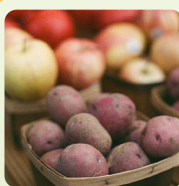
OEFFA is screening the film *Digging In*, which follows Masika Henson around the U.S. to understand who controls our food, who owns the land it's grown upon, and whether our systems can adapt to a changing climate.



Heartland FarmLink Mixer

Friday, February 16—5-6:30 p.m.

FarmLink Mixer is a social event for farmland seekers and farmland owners to meet and connect. Farmers and landowners who have available farmland to rent, sell, or transfer can meet up with interested farmers looking for land. Land seekers are encouraged to talk to farmland owners about their hopes and plans for a farm, and find other interested farmers who may want to collaborate on a farm project. Transferring land is a big challenge—this event is to help ease some of the hurdles and bring interested parties together. **This event is free and does not require registration.**



Farmers' Market Vendor Fair

Friday, February 16—5-6:30 p.m.

This is an opportunity to connect farmers' markets/managers with farmers and vendors searching for direct-to-consumer opportunities to sell their products. Market managers looking for new vendors will have informational displays conveniently set up along the way to the exhibit hall, making it easy for farmers and food entrepreneurs to network with potential markets and seek out a good fit. **This event is free and does not require registration.**



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SATURDAY

SPECIAL EVENTS



Breakfast Keynote

Saturday, February 17—8:45 a.m.

Delight your mind and body with a keynote presentation from **Jim Embry** on growing a more caring world through sustainable farming, all while enjoying a cup of coffee and your morning breakfast.



Exhibit Hall

Saturday, February 17—8 a.m.

Whether you're just looking for information or want to see the latest products available to farmers and consumers, the conference exhibit hall will have an abundant and diverse selection of exhibitors on site to inspire you throughout the conference.



BIPOC Breakout Room

Friday, February 16—10:45 a.m.

For Black, Indigenous, and People of Color conference attendees: this is a safe space to focus on connecting with each other, identifying goals, sharing resources, and finding points of collaboration.

Members' Meeting

Friday, February 16—4-5 p.m.

Join us for OEFFA's annual membership meeting, the time each year when our members come together to hear the latest about OEFFA and share their own thoughts.

This is YOUR organization. Please come to listen, learn, and share.

Chapter Meet Ups

Friday, February 16—12:15-1:15 p.m.

Saturday, February 17—12:15-1:15 p.m.

Sit down and eat with your community! Grab your lunch and join your OEFFA chapter in the Barrel Room. Learn more about chapters at oeffa.org/chapters. Contact (614) 947-1611 or members@oeffa.org with questions.

Conference Meals

Menu subject to change.

We incorporate organic and/or local meats, dairy products, vegetables, and grains into our meal offerings. Given this sourcing work, a limited number of meals are available for sale. If you plan to eat a conference lunch, we recommend buying it in advance. Vegan and gluten-free meals cannot be guaranteed.



BREAKFAST

Friday and Saturday, February 16 and 17—8-9:30 a.m.

included with general registration

Yogurt and granola
Sausage and eggs
Veggie tofu scramble



FRIDAY LUNCH

February 16—Noon

must be purchased separately

Pork enchilada casserole -or-

Vegetarian penne pasta primavera

Tossed salad with microgreens with ranch and vinaigrette dressings
3-bean salad



SATURDAY LUNCH

Friday, February 17—Noon

must be purchased separately

Traditional beef shepherd's pie -or-

Vegetarian sweet potato shepherd's pie

Winter green kale salad with candied walnuts and ranch
and Ohio maple syrup vinaigrette dressing
Winter harvest roasted root vegetables
Baked apples with chef-crafted caramel sauce



Chef Craig Bigham is delighted to work with OEFFA again due to the quality, freshness, and taste our farmers deliver to his kitchen for our conference meals. Well-versed in cooking for large groups, his background includes cooking in the United States Marine Corps as well as corporate kitchens and private events. Chef Bigham was raised on an Ohio farm and is a graduate of the Pennsylvania Culinary Institute.

EXHIBIT HALL

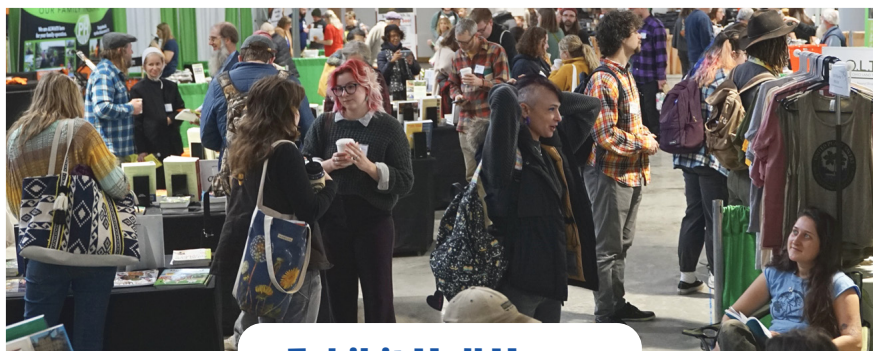


Exhibit Hall Hours

Open throughout the conference!

Happy Hours

THURSDAY
4-6 p.m.



FRIDAY
4:30-6:30 p.m.

THURSDAY
4-6 p.m.

FRIDAY
8 a.m.-6:30 p.m.

SATURDAY
8 a.m.-1:30 p.m.

Flash Demos

FRIDAY
5-6:30 p.m.



With more than 31,000 square feet of space, the exhibit hall is a one-stop shop!

Here, you'll find businesses that can help you find your market, products to maximize your farm or backyard, services to improve your farm or homestead, quality locally-produced merchandise for your pantry and home, and useful information from knowledgeable nonprofit and educational institutions.

CERTIFICATION ASSISTANCE

Are you certified organic, or considering it?

OEFFA Certification welcomes your questions at their booth in the exhibit hall.

Knowledgeable staff will answer questions about the organic

certification process, standards, and guidelines, and provide one-on-one assistance as needed.



Feeling lucky?

Check out the raffle table to try your luck and win a variety of valuable products and services, courtesy of many of our exhibitors, sponsors, and supporters. Funds raised support OEFFA's educational work.



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Services

CONFERENCE FEATURES

SARE Farmers Forum



The North Central Region-Sustainable Agriculture Research and Education (NCR-SARE) Farmers Forum is a traveling annual event giving farmers, ranchers, researchers, and others the chance to share information about sustainable agriculture practices with a national audience.

These presentations focus on research, demonstration, and education projects that promote profitable practices that are good for the environment and community. The projects highlighted in these presentations and the Farmers Forum are funded by grants from NCR-SARE, a USDA funded program that supports and promotes sustainable farming and ranching by offering competitive grants and educational opportunities.

For more information about NCR-SARE, visit northcentral.sare.org, or contact ncrsare@umn.edu or (612) 626-3113.



Do you grow mushrooms, culinary or medicinal herbs or cut flowers? Are you interested in exploring wholesale options as a way to diversify your income?

Golden Cloud Brand wants your farm products for its' line of functional foods, farmhouse floral and mushroom teas.

We are sourcing for the 2024 season now.

Let's Talk!

Contact us at:
info@goldencloudbrand.com



Kids' Conference and child care

The Kids' Conference welcomes 6- to 12-year-olds to enjoy hands-on learning during the conference. Child care is available for younger children with age-appropriate activities and naptime. Registration for Kids' Conference and child care are available as add-ons to an adult conference registration.

Private space for nursing will be available. Children must be with parents during meal times.

VOLUNTEERS

In exchange for four hours of office or onsite work, volunteers may register for both days of the conference for only \$95. Meals are not included, no further discount applies, and volunteers must be OEFFA members. Volunteer registration closes January 5, 2024, or when all the slots are full.

REGISTER
oeffa.org/volunteer



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+



MIDWEST
**TRANSITION TO ORGANIC
PARTNERSHIP PROGRAM**

The Transition to Organic Partnership Program (TOPP) provides mentorship, technical assistance, and wrap-around support for transitioning and existing organic producers.

To learn more about TOPP and its mentorship program:

OEFFA.ORG/TOPP

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REGISTER ONLINE

conference.oeffa.org



	Members		Non-Members	
	<small>EARLY BIRD (by 1/12)</small>	<small>STANDARD (by 2/1)</small>	<small>EARLY BIRD (by 1/12)</small>	<small>STANDARD (by 2/1)</small>
General Registration	\$215.00	\$260.00	\$280.00	\$325.00
Friday Only Registration	\$135.00	\$170.00	\$185.00	\$215.00
Saturday Only Registration	\$135.00	\$170.00	\$185.00	\$215.00
Student Registration	\$110.00	\$135.00	\$140.00	\$165.00
Youth Registration <i>Friday/Saturday (cost per day)</i>				
Child Care (ages 0-5)	\$30.00	\$30.00	\$30.00	\$30.00
Kids Conference (ages 6-12)	\$30.00	\$30.00	\$30.00	\$30.00
Food and Farm School <i>Includes lunch</i>				
Key Principles for Regenerative Agriculture Success	\$145.00	\$180.00	\$195.00	\$225.00
Raising Heritage Breed Poultry	\$145.00	\$180.00	\$195.00	\$225.00
Organic Systems Plan Help-Shop	\$55.00	\$55.00	\$55.00	\$55.00
Wholesale for All Scales	\$55.00	\$55.00	\$55.00	\$55.00
Organic Farmer Researcher Network DIY Research	\$32.00	\$32.00	\$32.00	\$32.00
Lunches	\$32.00	\$32.00	\$32.00	\$32.00
Volunteers <i>Requires special registration; see page 24.</i>	\$95.00	\$95.00		



**Get the best deal by
registering early!**

Questions about registration, or aren't able to register online?

Contact OEFFA at (614) 421-2022 or members@oeffa.org. See page 31 to mail in your conference registration. **Registration closes February 1, 2024.** Early bird prices end January 12, 2024.

FIGHTING CORPORATE MONOPOLIES AND BUILDING A FAIR, SUSTAINABLE, AND HEALTHY FOOD SYSTEM.



Farm Action

Wishing everyone a great conference this year!



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SCHOLARSHIPS AND INCLUSIVENESS



Conference Funding Opportunities

A welcoming and accessible conference for beginning farmers, and an increasingly diverse community of farmers of all experience levels is extremely important to us. To further this goal, OEFFA has conference funding available to support people who have been farming less than three years, as well as Black, Indigenous, and persons of color (BIPOC) who are or want to be in food systems work—farmers, farmworkers, food preparation and service workers, food nutrition and food system advocates, or food and farm educators. If you fit one or both of those criteria, please consider applying. Priority will be given to Ohio residents who have not previously attended the conference. Conference participants who purchase their registration are not eligible for this funding. Visit oeffa.org/funding to apply by January 5, 2024.

Policy of Inclusiveness and Participation

All are welcome here. OEFFA values diversity within our organization and at our annual conference. Like in ecological agriculture, diversity plays an important role in cultivating symbiotic and sustainable relationships between both plants and humans. A community that embraces everyone regardless of race, nationality, creed, political belief, gender identity, sexual orientation, age, or ability braves the harshest season and bears the sweetest fruit. We ask that all participants exercise kindness, patience, and respect. OEFFA reserves the right to revoke conference access or remove content if community codes of conduct are broken.

Accessibility Statement

OEFFA is committed to making this conference as accessible and welcoming as possible. All conference events will be held on Cherry Valley Hotel and Ohio Event Center's ground floor, except for Kids' Conference, which is accessible by elevator. The venue has ADA compliant bathrooms, multiple accessible entrances, and nearby parking. The venue is spread out, so please contact OEFFA if you have any concerns about the distance between different portions of the event. The hotel has two floors with elevators and ADA accessible rooms available; please contact Cherry Valley for more information. If you have any questions, concerns, or special needs, contact oeffa@oeffa.org and we will do our best to assist you.

LOCATION AND LODGING



CONFERENCE LOCATION

Cherry Valley Hotel and Ohio Event Center

2299 Cherry Valley Rd. SE, Newark, Ohio 43055

cherryvalleyhotel.com



A PLACE TO STAY

Cherry Valley Hotel

cherryvalleyhotel.com | (740) 788-1200

oeffa.org/stay

\$139 per night (Visit oeffa.org/stay or call and ask for the Ohio Ecological Food and Farm Association room block rate. A limited number of rooms are available at this rate. **Deadline: January 30, 2024.**)

With its renovated rooms and thousands of square feet of space, Cherry Valley Hotel is our home for the whole conference weekend. Parking is complimentary, and guests will enjoy their rooms being only a minute's walk to all conference activities. There is an indoor pool, fitness center, and multiple places to eat and drink on site.



DISCOVER THE NEWARK AND GRANVILLE AREA!



Dawes Arboretum

Stroll through the 2,000 acres of seasonal gardens and walking trails of The Dawes Arboretum. Popular attractions include the Japanese Garden, birdwatching, and a 10,000-year-old glacier ridge.



Granville Downtown Square

Experience New England charm in the heart of Ohio by strolling down Granville's downtown square. Explore the unique shops and sit down to enjoy the local dining options.



Midland Theater

Catch spellbinding drama productions, ballet spectaculars, and sold-out concerts at Midland Theater, a 1,800-seat multipurpose venue in Newark.

Conference Registration Form

Provide additional contact information on a separate sheet of paper for a second registrant.

Name(s): _____

Organization: _____

Address: _____

Town: _____

State: _____

Zip: _____

Telephone: () _____

County: _____

Email: _____

OEFFA Membership: (New or Renewal)

Basic \$60; Student \$30

= \$ _____

Individual Registration: (Friday & Saturday)

OEFFA MEMBERS:

EARLY BIRD
(by 1/12)

STANDARD
(by 2/1)

Adult

\$215 \$260 x _____

Student

\$110 \$135 x _____

Friday Only

\$135 \$170 x _____

Saturday Only

\$135 \$170 x _____

NON-MEMBERS:

EARLY BIRD
(by 1/12)

STANDARD
(by 2/1)

\$280 \$325 x _____

\$140 \$165 x _____

\$185 \$215 x _____

\$185 \$215 x _____

= \$ _____

= \$ _____

= \$ _____

= \$ _____

Food and Farm School: (Thursday)

Please note which registrant will be attending each FFS on a separate sheet.

OEFFA MEMBERS:

EARLY BIRD
(by 1/12)

STANDARD
(by 2/1)

Lunch Included

Key Principles for Regenerative
Agriculture Success

\$145 \$180 x _____

Raising Heritage Breed Poultry

\$145 \$180 x _____

Help-shop

\$55 \$55 x _____

Wholesale for All Scales

\$55 \$55 x _____

OFNR DIY Research

\$32 \$32 x _____

NON-MEMBERS:

EARLY BIRD
(by 1/12)

STANDARD
(by 2/1)

\$195 \$225 x _____

\$195 \$225 x _____

\$55 \$55 x _____

\$55 \$55 x _____

\$32 \$32 x _____

= \$ _____

= \$ _____

= \$ _____

= \$ _____

= \$ _____

Children Under 13: (Number Friday) _____ + (Number Saturday) _____ x \$30

= \$ _____

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

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

Conference Lunches:

Friday Lunch

_____ @ \$32 ea.

= \$ _____

Saturday Lunch

_____ @ \$32 ea.

= \$ _____

Please make checks payable to OEFFA. Registrations will not be confirmed. Must be postmarked by February 1.

Cancellation and Changes Policy: A \$30 processing fee will be assessed for each cancellation or registration change made up to February 1. No refunds will be given after February 1.

TOTAL \$ _____

(614) 421-2022

Mail to: OEFFA Conference, 41 Crosswell Rd., Columbus, OH 43214



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

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