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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CONFERENCESCHEDULE

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.
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.
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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Barrel & Boar
DNO Produce
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GarrCo Products
Granville Bread Company
Green Field Farms
Heaven’s Dew Agriculture & Healthy Home
Johnny’s Selected Seeds

Marshy Meadows Farm
Mile Creek Farm
Mushroom Harvest Provisions
The Nature Conservancy
Paul Hall and Associates Insurance
Rust Belt Riders
Seven Springs Farm Supply
Stauf’s Coffee Roasters

Blaney Family Farm
The Butcher & Grocer
Farm Action

OEFFA Grain Growers
Roots, Fruits and Shoots
Vermont Compost Company

Nourse Farms
Organic Materials Review Institute

Conference artwork by Rosanna Morris
(rosannamorris.com)

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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.
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.*

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 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.

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.
Carmen Fernholz

Carmen is an organic grain farmer in western Minnesota and a longtime leader in the organic movement. He has been honored by Marbleseed (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 policymaking 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.
Interested in NRCS programs?

OEFFA is here to help you understand which Natural Resources Conservation Service (NRCS) programs and grants might be right for you and your farm!

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(614) 725-3161

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**Friday 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

**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 Todye, 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

**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 Herbals & 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

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

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.**
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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- receive incentivized cover crop payments up to $50/acre over three years
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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.

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.

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.

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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

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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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.

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

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

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<td>Raising Heritage Breed Poultry</td>
<td>$145.00</td>
<td>$195.00 $225.00</td>
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<tr>
<td>Organic Systems Plan Help-Shop</td>
<td>$55.00</td>
<td>$55.00 $55.00</td>
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<td>$55.00</td>
<td>$55.00</td>
</tr>
<tr>
<td>Organic Farmer Researcher Network DIY Research</td>
<td>$32.00</td>
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<td>Lunches</td>
<td>$32.00</td>
<td>$32.00</td>
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<td>Volunteers</td>
<td>$95.00</td>
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</tr>
<tr>
<td></td>
<td>Requires special registration; see page 24.</td>
<td></td>
</tr>
</tbody>
</table>

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!

Harrowing, exactly what you need to manage weeds

Treffler-Man® Machine Farmer Dealer Clearwater Farms
T: +1 (989) 551-0197
E: angela.daily@clearwaterorganics.com

TREFFLER® | Man@Machine
OrganicMachinery.net
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.
**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 effa.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:**

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### OEFFA Membership: (New or Renewal)

Basic $60; Student $30  

= $____

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### Individual Registration: (Friday & Saturday)

<table>
<thead>
<tr>
<th></th>
<th><strong>OEFFA MEMBERS:</strong></th>
<th><strong>NON-MEMBERS:</strong></th>
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<tr>
<td></td>
<td>EARLY BIRD (by 1/12)</td>
<td>STANDARD (by 2/1)</td>
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<tr>
<td>Adult (Basic)</td>
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<td>$260</td>
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<tr>
<td>Student</td>
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<td>$135</td>
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<tr>
<td>Friday Only</td>
<td>$135</td>
<td>$170</td>
</tr>
<tr>
<td>Saturday Only</td>
<td>$135</td>
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</table>

= $____

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### Food and Farm School: (Thursday)

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

<table>
<thead>
<tr>
<th></th>
<th><strong>OEFFA MEMBERS:</strong></th>
<th><strong>NON-MEMBERS:</strong></th>
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<tr>
<td></td>
<td>EARLY BIRD (by 1/12)</td>
<td>STANDARD (by 2/1)</td>
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<td>Key Principles for Regenerative Agriculture Success</td>
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<td>Raising Heritage Breed Poultry</td>
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<td>Help-shop</td>
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<td>OFRN DIY Research</td>
<td>$32</td>
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</tr>
</tbody>
</table>

= $____

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### 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 Croswell Rd., Columbus, OH 43214