
How we care for our soil has everything to do with the well-being of our food and water, how we feed ourselves in the future, and who will be raising our food. We invite you to our 36th annual conference, Sustainable Agriculture: Renewing Ohio’s Heart and Soil, for an inspiring weekend exploring these connections, acquiring knowledge and skills, and making new friends and business contacts.

Ohio’s largest sustainable food and farm conference in Granville will feature keynote speakers Doug Gurian-Sherman and Alan Guebert and approximately 100 workshops on sustainable farming, gardening, homesteading, cooking, and livestock. Source products for your farm, find services, and network with businesses and organizations at the trade show. Enjoy made-from-scratch meals made with local and organic ingredients. Bring the family—teens and children have their own conferences, and there is child care for younger kids. Unwind and socialize Saturday evening by watching a movie or learning how to contra dance.

Three full day pre-conference workshops kick things off on Friday, February 13. Designed to provide in-depth exploration and training, this year’s offerings will address soil health, poultry management, and organic livestock. John Kempf, a biological and regenerative farming expert and founder of Advancing Eco Agriculture, will explore how sound agricultural models can produce healthy crops that are completely resistant to disease and insect pests. Back by popular demand, sustainable poultry expert Jim Adkins will discuss poultry health and management, with an emphasis on heritage breeds, including practical information on poultry breeding, incubation, brooding, and growing. Experts from Ohio State University will lead a full day organic livestock and poultry health training aimed toward producers, veterinarians, and other livestock professionals.

With three pre-conference workshops, 18 workshop topic tracks, fun activities for the kids, an exhibit hall, and two keynote presenters, OEFFA’s conference offers something for everybody.

Conference registration will open in December. For more information, go to www.oeffa.org/conference2015 or call (614) 421-2022.

(continued on pg. 5)
OEFFA NEWS

ISSN 1087-6626   Vol. 34, No. 4
Published by the Ohio Ecological Food and Farm Association
41 Croswell Rd., Columbus OH 43214   (614) 421-2022   www.oeffa.org
Facebook: www.oeffa.org/facebook   Twitter: www.twitter.com/oeffa

OEFFA Certification Program
Kate Schmidt Blake
Program Manager
(614) 262-2022 Ext. 223, kate@oeffa.org

Laura Anglim
Certification Specialist
(614) 262-2022 Ext. 227, laura@oeffa.org

Julia Barton
Program Associate
(614) 359-3180, julia@oeffa.org

Steve Cabral
Certification Specialist
(614) 262-2022 Ext. 222, steve@oeffa.org

Elise George
Processing Specialist
(614) 262-2022 Ext. 221, elise@oeffa.org

Kelly Henderson
Certification Specialist
(614) 262-2022 Ext. 230, kelly@oeffa.org or materialreview@oeffa.org

Andy Hupp
Operations Coordinator
(614) 262-2022 Ext. 225, andy@oeffa.org

Chelsea Johnson
Certification Specialist
(614) 262-2022 Ext. 229, chelsea@oeffa.org

Michelle Koziolowski
Certification Specialist
(614) 262-2022 Ext. 231, michelle@oeffa.org

Kelly Lewis
Program Assistant
(614) 262-2022 Ext. 228, klewis@oeffa.org

Maria Losh
Certification Specialist
(614) 262-2022 Ext. 220, maria@oeffa.org

Rose Smith
Certification Specialist
(614) 262-2022 Ext. 224, rose@oeffa.org

Samira Zoofan
Program Assistant
(614) 262-2022 Ext. 226, samira@oeffa.org

The Ohio Ecological Food and Farm Association news is published quarterly as part of the educational mission of OEFFA, a nonprofit organization for farmers, gardeners, and citizens interested in ecological agriculture and creating a sustainable alternative food system.

Members receive the newsletter as part of annual dues of $10 (student), $35 (individual), $50 (family), $50 (family farm), $50 (nonprofit), $100 (business), or $1,000 (individual lifetime). Newsletter subscription only is $20/year. Membership information is available on the OEFFA website at www.oeffa.org or from the OEFFA office.

Editorial and advertising correspondence may be sent directly to the OEFFA office or newsletter@oeffa.org. Unsolicited manuscripts welcome.

Opinions expressed in this newsletter are those of the authors and do not reflect the opinions of the membership, officers, or directors.

OEFFA does not endorse the products or services of any advertiser, and reserves the right to refuse placement of inappropriate advertising.

OEFFA is recognized as a nonprofit organization by the Internal Revenue Service, and donations to OEFFA are deductible as a charitable contribution to the fullest extent of the law.

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.

Contents copyright © 2014 by the Ohio Ecological Food and Farm Association. Reproduction permitted provided credit is given, with the exception of reprinted material.

Next deadline: December 15, 2014

OEFFA Chapter Contacts   www.oeffa.org/chapters

Athens Chapter
Athens, Hocking, Perry, Morgan, Washington, Meigs, and Vinton counties
Greg Howard, President, (740) 698-3330, gibsonridgefarm@gmail.com

Capital Chapter
Franklin County area
Lisa Large, President, (614) 878-7324, lisalarge56@yahoo.com

Grain Growers Chapter
Statewide
Michelle Gregg, President, (740) 507-1064, grain.growers.oeffa@gmail.com

Heart of Ohio Chapter
Knox, Licking, and Delaware counties
Chuck Dilbone, President, (740) 877-8738, sunbeamfamilyfarm@gmail.com

Lake Effect Chapter
Ashtabula, Cuyahoga, Geauga, and Lake counties
Steve Corso, President, (440) 635-0137, lake.effect.oeffa@gmail.com

Little Miami Chapter
Champaign, Clark, Clinton, Greene, and Fayette counties
Jeff Harris, President, (937) 486-2403, jefreydharris.organic@yahoo.com

MOON (Miami/Oxford Organic Network) Chapter
Butler, Preble, and Warren counties
Harv Roehling, President, (513) 478-1761, locustrun@nuvox.net

OK River Valley Chapter
Brown and Adams counties, OH / Mason and Robertson counties, KY
Julie Kline, President, (937) 392-1543, jkiparsonsp@yahoo.com

Real FOOD (Farmers of Organic Delicacies) Chapter
Ashland, Holmes, Lorain, Medina, Stark, Summit, and Wayne counties
Sheryl Billman, President, (440) 926-3114, sheran8@mson.com

Southwest Ohio Chapter
Hamilton and Clermont counties
Sally Godschalk, President, (513) 984-0174, swoeffa@gmail.com

2015 CONFERENCE ART
A special thanks once again to Kevin Morgan at Kevin Morgan Studio in Athens, Ohio for creating this year’s beautiful conference art. For more information about Kevin Morgan Studio, go to www.kevinmorganstudio.com.
Director's Letter

Carol Goland, Executive Director

Organic Agriculture Protects Water Quality

The recent water crisis in Toledo brings attention again to the massive water pollution problem facing Ohio since the mid-1990s. Even as I write, weeks after the crisis, some residents continue to drink bottled water because their confidence in the system is so shaken.

Farming practices are a major contributor to the algal blooms seen in Lake Erie and other lakes throughout Ohio. With great fanfare, Ohio’s legislators passed SB 150, which requires anyone who applies fertilizer for agricultural production on more than 50 acres of land to become certified as a fertilizer applicator.

While this may be a step in the right direction, it is woefully inadequate. Implementation is still three years away, and the regulations do not cover applications of manure. Without a change in mindset, wisdom, and fortitude of our decision-makers, drinking water, recreational lakes, and waterways will continue to be jeopardized, businesses will continue to be economically harmed, and taxpayers will continue footing an ever-more expensive bill to make the water safe.

If farmland runoff is going to be effectively addressed, farming must be approached as a biological system, and practices that build the soil must be adopted. Organic farming offers a clear solution to our water quality problem. Certified organic farms, in practice and by law, are required to take a biologically focused systems approach. In the annual Organic System Plan, producers explain, in great detail, the practices they use to monitor fertility and maintain and improve water and soil quality.

Common practices required by the U.S. Department of Agriculture National Organic Program standards include crop rotation, the use of cover crops, and responsible manure management, including pasture-based livestock systems and a defined plan to handle and utilize manure that protects water and enhances the soil. Organic farmers also employ conservation practices that maintain or improve the soil and water, such as fencing animals out of streams to help prevent erosion and pollution, and buffers along streams and waterways.

It is clear why Ohio is facing water quality problems in Lake Erie and elsewhere. We also know agricultural practices with a biological, whole systems approach, such as those used by organic farmers, can be part of the solution.

I thank all farmers for the hard work they do raising our food, and am especially grateful to those organic farmers and others following good sustainable practices. I urge everyone to look at the organic standards, to contact their elected representatives and ask them to do the same, and for us to collectively work towards their widespread adoption.
Check-Off Program Will Do Little to Help Small-Scale Farmers
By Mardy Townsend

There are currently 22 agricultural commodity check-off programs. Based on their history, we could anticipate an organic check-off program might go something like this: The USDA will appoint an organic check-off board that has almost 100 percent overlapping membership with the OTA board, which is composed almost entirely of representatives of large processors.

For certain, the USDA will administer the check-off money, adding a layer of bureaucracy, fees, and administrative costs. As a government program, check-off monies could never be used to say “organic is better than conventional,” including the basics of what we know: that organic food is more nutritious, safer, and better for our health and environment.

The OTA’s proposed plan would exempt producers grossing less than $250,000 in yearly sales. As a result, most organic producers will not even get to vote on the proposed check-off, leaving the decision in the hands of a few large processors.

And, once established, you can count on the check-off remaining in existence, despite any future calls to end it. In 2000, a majority of pork producers voted to end the pork check-off, yet the USDA and the court system failed to honor this vote.

In the past 25 years, billions of check-off dollars have been collected, yet the number of farmers continues to decline. No independent evidence shows that the marketing and promotion facilitated by check-off dollars has increased revenues to farmers. Statistics do show check-off monies successfully enhanced product recognition, but do not increase demand.

On the other hand, we have built a vibrant local and organic food system in Ohio, year by year, customer by customer. Demand for organic food outstrips supply. We do not need an organic check-off.

I have long been against the beef check-off because of its complete corruption. The Federation of State Beef Councils, which has authority over beef check-off monies, is housed, administered, owned, and controlled by the National Cattlemen’s Beef Association (NCBA), which receives most of the beef check-off money. The NCBA uses this money to offset its administrative costs, and then uses other monies to actively lobby against issues, like Country of Origin Labeling, which would benefit small beef producers. NCBA has never lobbied for organic, grass-fed, or local beef production and marketing.

Based on my experience with the beef check-off and knowledge of the OTA, I have no confidence that they would lobby for research, education, or policies that would benefit small organic farmers and local marketing.

Mardy Townsend raises USDA certified grass-fed beef in Windsor on OEFFA certified pasture, which she sells to local markets. She serves on OEFFA’s Board of Trustees. She may be reached at mltownsend56@yahoo.com.

Organic Check-Off Could Advance Education and Research
By Perry Clutts

While OTA has initiated the idea of an organic check-off, all check-off programs are administered by the USDA and governed by a diverse board selected by the Secretary of Agriculture.

If the program gains enough support from the organic community, it could help educate consumers about the organic difference. This need is demonstrated in a recent Consumer Reports survey that found that 86 percent of consumers believe that foods labeled as “natural” contain ingredients grown without pesticides, 87 percent believe they do not include artificial ingredients, and 85 percent believe they do not contain genetically engineered ingredients. Check-off funds could be used to help consumers understand the organic label and how it differs from less substantiated claims, like “natural.”

In addition to consumer education, an organic check-off could support needed organic research, the funding of which has lagged far behind conventional crop research, benefiting producers of all sizes.

Historically, not everyone loves a check-off. However, check-offs are not designed by a set template. If we engage, understand what is offered, and design appropriately, we have the opportunity to set up a program that serves our organic community in a way we want to be served.

How is it funded? All certificate holders throughout the supply chain—producers, handlers, brand manufacturers, co-packers, and even importers—with gross annual sales above $250,000 would contribute to a collective fund. The proposed assessment calls for one-tenth of 1 percent of net organic sales (total gross sales, minus the cost of goods such as feed, seed, and planting stock). For example, if your farm’s net organic sales are $330,000, and your first $250,000 are exempt, then you would be assessed one-tenth of 1 percent of $100,000 dollars equaling $100 per year. Small farmers and businesses that make less than $250,000 a year would be exempt, although they could voluntarily choose to contribute a flat fee of $100 per year for voting rights.

The stated goal for an organic check-off is that the entire sector benefit from promotion and research programs that will provide consumer education, on-farm and regional research solutions, and, ultimately, increase the number of organic farmers.

Perry Clutts is an organic dairy farmer from Circleville. He serves on both the OEFFA Board of Trustees and the Organic Trade Association (www.unitedformoreorganic.com) board in a seat designated for a full-time farmer. He may be reached at addyg1000@gmail.com.

OEFFA Organic Check-Off Survey

Thanks to all our certified organic members that responded to the check-off survey sent out in August. We are still compiling results, but can report that a good number of respondents were not confident that the program would be run properly, or benefit them. Also there was a strong dislike and distrust of the government’s involvement in the program. OEFFA’s Board of Trustees will receive the results and findings at its October meeting. Stay tuned as this issue moves forward. If you are certified organic and would like to weigh in, contact Renee Hunt at (614) 421-2022 Ext. 205 or renee@oeffa.org.
Doug Gurian-Sherman
Dr. Doug Gurian-Sherman is Director of Sustainable Agriculture and Senior Scientist at the Center for Food Safety in Washington, D.C. He is the founding co-director and former science director for the biotechnology project at the Center for Science and the Public Interest. From 2006 to 2014, he served as senior scientist in the food and environment program at the Union of Concerned Scientists. Previously, Gurian-Sherman worked at the Environmental Protection Agency where he examined the human health impacts and environmental risks of genetically engineered plants. He also worked in the biotechnology group at the U.S. Patent and Trademark Office, and he served on the Food and Drug Administration's inaugural advisory food biotechnology subcommittee.

He is a respected scientist, widely cited expert on biotechnology and sustainable agriculture, and author of dozens of articles, papers, and reports, including the landmark Union of Concerned Scientists report, Failure to Yield: Evaluating the Performance of Genetically Engineered Crops.

Alan Guebert
Alan Guebert is an award-winning freelance agricultural journalist and expert who was raised on a 720 acre dairy farm in southern Illinois. He began the syndicated agriculture column, The Farm and Food File, in 1993 and it now appears weekly in more than 70 newspapers throughout the U.S. and Canada.

He has worked as a writer and senior editor at Professional Farmers of America and Successful Farming magazine and contributing editor at Farm Journal magazine. He currently contributes to the online publication, Daily Yonder.

Throughout his career, Guebert has won numerous awards and accolades for his magazine and newspaper work. In 1997, the American Agricultural Editors' Association honored him with its highest awards, Writer of the Year and Master Writer.

Become a Conference Sponsor or Exhibitor
We’d like your business, non-profit organization, or institution to support OEFFA’s work to create and promote a sustainable food system by becoming a conference sponsor or exhibitor.

Sponsor and exhibitor registration forms and information are available at www.oeffa.org/conference2015. The deadline is November 4 to be included in all pre-conference publicity. The early bird exhibitor registration deadline is December 5. Space has sold out at past conferences, so don’t wait to reserve your spot!

Gently Used Books Needed
Do you have some books taking up shelf space? Donate them to OEFFA! Drop off your farm and food books in good condition at OEFFA’s book table at the annual conference, or at the OEFFA office prior to conference.

Academic Researchers Wanted
Discuss your research findings with OEFFA’s diverse membership at the 2015 conference! Abstracts 200 words or less that include a title, three to five keywords, and names, affiliations, and contact information for the authors should be submitted by January 7.

For more information about sponsor and exhibitor opportunities, book donations, or the poster session, call (614) 421-2022 or email conference2015@oeffa.org.

Donate to OEFFA’s Conference Raffle
Support OEFFA and introduce our members to your products and services by donating to the OEFFA conference raffle. To donate, suggest someone who could, or serve on the raffle committee, please contact Kristen Pool at (330) 527-3647 or blackdogacres@gmail.com.

The Farmers’ Table: Building a Sustainable Food System, One Meal at a Time

In September, almost 200 people joined us for The Farmers’ Table at Jorgensen Farms. It was an evening of bountiful local food and drinks and exceptional company! Thanks to everyone that attended, and to our wonderful partners!

OEFFA works to help farmers and consumers reconnect and together build a sustainable food system, one meal at a time. This dinner was a natural extension of that work, showcasing the amazing farmers and chefs that make up Ohio’s flourishing local foods system and celebrating the fresh, flavorful, seasonal ingredients of Ohio’s farms. By coming together for this shared meal, we’re reinforcing our commitment to the local food movement and moving one step closer to a healthy food system that protects the environment and nourishes our bodies and our communities.

We’d especially like to thank Jorgensen Farms for their generous sponsorship by hosting the dinner and providing farm tours. We’d also like to thank chefs Alfonso Contrisciani, David Tetzloff, Tom Smith, and Darren Grieves, and our other sponsors: The Columbus Culinary Institute, The Going Green Store, Kevin Morgan Studio, Lucky’s Market, Metro Cuisine, Northstar Cafe, Seventh Son Brewing Co., Snowville Creamery, Storehouse Tea, Sunny Meadows Flower Farm, and WCBE.
SLOW MONEY 2014

NOV. 10–12, LOUISVILLE, KY

A LOCAL & GLOBAL GATHERING ON FOOD, INVESTING & CULTURE

Slow Money gatherings have attracted thousands of people from 36 states and several foreign countries. Since mid-2010, over $38 million has flowed from Slow Money funders to more than 350 small food enterprises, mostly in the US and a few abroad. Twenty local networks and 13 investment clubs have formed.

“What a pleasure to be part of a gathering that wasn’t just talking about the future but bending it! Slow Money is one of the keys to a healthy future.”
—BILL MCKIBBEN, FOUNDER, 350.ORG

Slow Money salutes the local networks in Columbus, Cincinnati, and Cleveland and cordially invites you to join the national conversation in Louisville, KY, November 10-12.

REGISTER NOW AT WWW.SLOWMONEY.ORG
It’s been more than two years since Slow Money founder and chairman, author, and activist Woody Tasch inspired us to change the way we think about personal investment and growing our local foods movement as part of OEFFA’s 2012 annual conference. Today, Slow Money investors around the country have put $38 million into 350 small food businesses. Ahead of Slow Money’s national gathering in Louisville, Kentucky on November 10-12, we checked in with Woody to discuss progress in Ohio and more.

**OEFFA: Describe what investments are happening in Ohio. How are they making an impact?**

**WT:** Since the beginning of 2013, Local Loans for Local Foods (LL4LF) has been holding quarterly gatherings in the Cincinnati area. Farmers, producers, lenders, college professors and students, and many others have attended these gatherings and gotten to know each other. Out of these relationships, 16 peer-to-peer, low-interest loans have been given to growers, value-added producers, and restaurants, totaling $71,500.

One example of a grower who has benefited is Urban Greens, a network of gardens with the mission to provide healthy, fresh produce for the people of Cincinnati and create jobs with living wages, including for those who might otherwise be marginalized. LL4LF network members helped build the city gardens in 2013 with three loans totaling $10,000.

At Lucky Penny Farm in Kent, Abbe Turner brought 34 local investors and $309,000 together to support her goat dairy. In the Athens area, Warren Taylor received a $50,000 loan that enabled Snowville Creamery to purchase a milk truck and processing equipment that was needed to launch their yogurt operation.

Central Ohio’s most recent Slow Money success story comes from Rock Dove Farm. Todd and Heather Schriver wanted to expand their growing season and, in Todd’s words, establish an essential building block for the future of their farm. In the spring of 2014, thanks to connections made through Slow Money revolutionaries in Central Ohio, Todd and Heather were able to purchase and furnish a greenhouse that has the capacity to produce about $32,000 worth of starts per season. Due to this expansion, Rock Dove Farm has become a keystone in the central Ohio organic farming community, making it possible for them to become a producer for the newly-formed Great River Farms.

**OEFFA: How do we find a balance between a system in which farmers can be profitable, while providing quality food to all people, regardless of income? Can social investing enhance food access?**

**WT:** What all of us in the movement are doing is supporting a transition from agriculture that externalizes its environmental and social costs to agriculture that internalizes these costs. This transition will take a generation or two (if we are lucky!) and will be uneven as it unfolds. The early adopters—producers, consumers, and investors—will “pay more.” The typical French family spends twice as much of their household budget on food as the typical American family. This is not because they are rich or stupid. It is because their culture values food in a different way.

Quite a few Slow Money-backed food enterprises are working to provide locally produced food to low-income people. New Roots in Louisville, Urban Greens in Cincinnati, Root Cellar in Columbia, Missouri, and People’s Community Market in Oakland, California are a few examples.

**OEFFA: What’s the purpose of the national gathering? What will people walk away with?**

**WT:** Our national gatherings provide an opportunity for folks to compare notes across regions and hear from some of the country’s and the world’s leading thought leaders, entrepreneurs, and activists. There would be no Slow Money network without these events. Many of our local networks have been sparked by them.

There are specific, transactional benefits, in terms of deal flow, co-investment relationships, and technical assistance. But there are also much broader benefits. This is no different than building fertility in the soil—it takes time, there is lots of feel to it, and it has all manner of rewards, some obvious, some subtle.

This year’s event is being hosted in collaboration with the Berry Center, led by Wendell Berry’s daughter, Mary. Wendell Berry, Vandana Shiva, Joel Salatin, and too many others to mention will be a part of this precious opportunity to broaden our horizons, affirm our shared vision, and take a few steps together.

*For more information about Slow Money’s National Gathering, go to https://slowmoney.org/national-gathering/2014.*

Do Not Over Fertilize.
- Water Bacteria & Suitability, etc.
- Soil, Plant Tissue, Compost & Manure
- Testing for Produce, Gardens, etc.

Holmes Laboratory, Inc.
3559 US 62, Millersburg, OH 44654
Phone: (330) 893-2933 or (330) 893-1326
Web: www.holmeslab.com

Fertrell
Growing from the ground up!

- Gold Special Starter 2-4-2
  Starter (pop up) fertilizer — For a wide variety of crops: corn, small grains, seed beds and root crops.

- Super N 4-2-4 (includes all varieties)
  Gets the germinating seedlings off to a fast start.
  Time released nutrients throughout growing season.

- Super K 3-4-7 (includes all varieties)
  For grain and vegetable production. Blended with crab meal for nematode control.

- Custom Blends
  (per Fertrell recommendations)

Please call for an outlet near you: The Fertrell Company • toll-free: 800-347-1566 • www.fertrell.com
Ohio Fracking Fire Exposes Troubling Weaknesses
A Monroe County well pad fire in late June took almost a week to extinguish, forcing the evacuation of 25 households, contaminating water supplies, and killing more than 70,000 fish along a 5 mile stretch of Opossum Creek. The fire started at a StatOil well pad when a hydraulic tube used during the fracking process broke, sprayed fracking fluid onto hot equipment, and igniting the well. The blaze spread to twenty trucks and explosives stored on-site caused at least 30 explosions, threatening first responders on the scene.

The incident exposes dangerous inadequacies in Ohio’s laws and ability to react to industrial fracking accidents. Rural firefighters lacked needed equipment and StatOil employees repeatedly blocked firefighters from the scene. StatOil did not provide firefighters or state or federal Environmental Protection Agency (EPA) personnel with a list of on-site chemicals until five days after the fire began. Weak set-back rules meant local residents’ homes were threatened and lack of containment infrastructure meant the leaking fracking fluids were able to contaminate a nearby tributary of the creek, which drains into the Ohio River less than 2 miles away.

Ohio Business Receives Value-Added Producer Grant
In August, the U.S. Department of Agriculture (USDA) announced the recipients of $25 million of funding through the Value-Added Producer Grant program to help 247 businesses nationwide expand their operations and create new products to market. Ann and Daniel Trudel of Ann’s Raspberry Farm in Knox County received funding to market their products nationwide expand their operations and create new products to market. Ann and Daniel Trudel of Ann’s Raspberry Farm in Knox County received funding to market their products.

Anti-GE Labeling Lobby Ramps up to Block Americans’ Right to Know
According to the Environmental Working Group, companies and organizations opposed to labeling foods that contain genetically engineered (GE) ingredients disclosed $9 million in GE labeling lobbying expenditures in the first quarter of 2014—nearly as much as they spent in all of 2013. The lobbying activity coincides with introduction of H.R. 4432, which opponents are calling the Deny Americans the Right to Know (DARK) Act, introduced by Representative Pompeo (R-KS). The DARK Act, co-sponsored by Ohio Representatives Bob Latta (R), Bob Gibbs (R), and Pat Tiberi (R), would prohibit states and the USDA from enacting GE labeling. Meanwhile, the Genetically Engineered Food Right-to-Know Act (H.R. 1699) has also been introduced and co-sponsored by Ohio Representative Marci Kaptur (D).

Pregnant Women Exposed to Pesticides More Likely to Have Autistic Children
A study published in June in Environmental Health Perspectives shows mothers who lived less than one mile from fields treated with organophosphate pesticides during pregnancy were about 60 percent more likely to have a child diagnosed with autism than children whose mothers did not live close to treated fields, while close proximity to a field treated with pyrethroid was associated with an increased risk of more than 80 percent. One in every 68 U.S. children has been identified with an autism spectrum disorder, according to the Centers for Disease Control and Prevention.

EPA Issues Waters of the U.S. Rules
The EPA has issued two new rules associated with its authority under the Clean Water Act to regulate the discharge of pollutants into “navigable waters” through permitting programs. The “Waters of the U.S.,” or WOTUS rule, would attempt to clarify which bodies of water fall under the EPA’s jurisdiction, after lawsuit decisions created uncertainty among regulators and the regulated community. The EPA maintains that the WOTUS definitions have not been expanded, but opponents charge the agency has overstepped its federal authority and is seeking to regulate routine farm practices. The EPA also released an Interpretive Rule, which expands the existing exemption for farming activities, by providing a list of Natural Resources Conservation Service conservation practices. According to the National Sustainable Agriculture Coalition, the proposed rule states that any farmer undertaking an activity on the list does not have to obtain a permit for that activity, even if it results in discharge into regulated water.

In September, the House of Representatives voted to pass HR 5078, a bill that would prohibit the EPA from finalizing and implementing the WOTUS rules. The bill appears largely symbolic as it is not expected to be taken up by the Senate prior to the election and the President has threatened to veto the measure.

Ohio Dairy Farmer Named as Participant in NFU Beginning Farmer Institute
Nicole Vojtech of Portage County was selected along with 14 other participants nationwide to participate in the National Farmers Union’s Beginning Farmer Institute, which helps beginning farmers learn about financial planning, farm management, and farmer-owned cooperatives. Vojtech works on the family’s dairy farm, which also grows corn, soybeans, oats, winter wheat, and hay. “Unfortunately I did not grow up on the farm, but I was raised in the country. After this program I hope to have gained enough knowledge to be able to run all parts of the farm. I know how to do the actual work, but there is more to owning a farm than just being a herdsman and working in the field,” Vojtech, a food broker and former sous chef, said.

Company Seeks Barge Dock Permit for Shipping Fracking Waste-water
Ohio has already taken in more than 900 million gallons of fracking waste to date. Now the U.S. Army Corps of Engineers is considering a permit to GreenHunter Energy for construction and operation of a barge unloading and pipeline facility on the Ohio River in Meigs County which would accept fracking waste, called “bulk liquids.” If approved, the facility could increase the amount of fracking waste being brought into Ohio by more than 100 million gallons per year along with the risk of serious accidents and contamination, especially on the Ohio River.
Crops thrive on
CHILEAN NITRATE
The NATURAL Fertiliser
CONTAINING VITAL ELEMENTS

Enriching Farms Since 1831

www.allganic.net

SQM North America
Tel: (1 888) 241 0233
E-mail: allganic@sqm.com

OMRI LISTED
For Organic Use

SQM ORGANIC
The Organic Division
of SQM
Some labels can help us know how our food was produced, its quality, and its overall impact on the environment. The problem arises when those labels are not straightforward, and do not help us make truly informed choices. A good example is the “natural” label. Large food and beverage companies are now able to label genetically engineered (GE) food as natural. The definition of natural is “existing in or caused by nature.”

GE foods contain genetic material from unrelated plants or animals. This would by no means occur in nature. The fact that food constructed in a laboratory can be called natural is a testament to two things: a desire by companies to tap into the growing consumer demand for natural and organic food and the influence of large, well-funded food and beverage companies.

OEFFA has taken an active role in food labeling issues. As an organic certifier, OEFFA works every day to ensure the integrity of the organic label. Certified organic farms use an ecological production management system that promotes and enhances biodiversity, biological cycles, and soil biological activity. It is based on management practices that restore, maintain, and enhance ecological harmony. Additionally, organic systems do not use GE seed or feed. As the gold standard of agricultural and environmental stewardship, organic claims are backed by a rigorous annual certification process. The label has transparency, authenticity, and trust. The same cannot be said of the term “natural.”

On June 26, the Consumers Union filed a petition with both the U.S. Department of Agriculture and Food and Drug Administration to ban the use of the natural label. OEFFA signed on to support this petition as the claims made are false, they increase consumer confusion, and detract from the valid labels in the food marketplace. While we support stopping large corporations from hijacking the term natural, we also recognize that there are producers that employ natural methods of production and processing and who use the term natural in their marketing.

What do you think about the natural label? Do you use it in your own marketing? Do you purchase products that are marketed as natural? Do you think it should continue to be used, more narrowly defined, or abandoned altogether? We want to hear from you. Contact Amalie Lipstreu at (614) 421-2022 Ext. 208 or policy@oeffa.org.

A New Look at an Old Approach: Biodynamic Farming
By Elizabeth Candelario

Embraced by Whole Foods Market and a growing number of independent retailers, Biodynamic® foods are getting easier to find every day. While Europe enjoys a more mature Biodynamic marketplace, with 10 percent of the organic farmland in Germany certified Biodynamic, awareness is growing among American shoppers. The U.S. wine industry is an early adopter, with more than 80 certified and transitional Biodynamic vineyards and wineries. Organic food companies, including Amy’s Kitchen, Republic of Tea, Lundberg, Lakewood, Suja Juice, and DeLallo are also adding Biodynamic products to their lines. This marketplace interest is creating unprecedented opportunity for farmers considering Biodynamic certification.

So, what is Biodynamic farming? It is based on a closed-loop system that considers the farm holistically, with all participants—from the bees, to the flowers, to the crops, to the animals, to the people—essential components. First described in the 1920s as a response to the industrialization of farming, it suggests thinking of the farm as a living organism: self-contained, self-sustained, and following the cycles in nature. The term “organic” was coined from this concept of the farm as organism.

The Demeter Farm Standard is focused on seven core principles, which define the farm as a dynamic ecosystem. If you’re a certified organic farmer, you probably already practice many of them. Like the National Organic Program standard, which is at the foundation of the Demeter standard, Biodynamic farming prohibits the use of synthetic pesticides and fertilizers. But maintaining the concept of the farm as an integrated whole, the entire farm must be certified, versus a particular crop or field allowed in organic certification. Biological diversity is addressed through a requirement that 10 percent of total acreage be set-aside in biodiversity and can include the preservation of wild areas, like forests and riparian corridors, or created through plantings. Bare tillage year-round is prohibited. Fertility is generated on the farm by livestock, crop rotations, and green manure. Livestock integration addresses multiple farm management concerns in addition to fertility, including weed and pest control and humus development. Disease, insect, and weed control are created through the development of botanical diversity and predator habitat, crop rotation, and mulching. Water conservation and stewardship of streams and waterways is given serious consideration. The use of eight preparations, similar to homeopathic remedies which strengthen our own health and vitality, is required.

Ensuring that the integrity of the ingredients is delivered from seed to shelf, there are 16 different product-specific processing standards. All require significant Biodynamic ingredients that are minimally manipulated to ensure that the vitality of the agricultural ingredients define the finished products. No wonder Biodynamic juices, pastas, wines, and fruit spreads are not only delicious, but also maximally nutritious.

Elizabeth Candelario is Co-Director of Demeter USA. Demeter was originally formed by a group of European farmers in 1928 to codify the Biodynamic principles and ensure their uniform adherence through certification. The nonprofit was launched in 1985 and is the only certifier of Biodynamic farms and products. For more information, go to www.demeter-usa.org.
Many farmers are already familiar with the Conservation Reserve Program (CRP). Through CRP, farmers receive payments to help implement practices to prevent soil erosion, improve water quality, and restore wildlife habitat. Farmers participating in this program take the “long view” and protect these resources for future generations. The 2008 Farm Bill included a provision called the Transition Incentives Program (TIP). Through the CRP-TIP provision, farmers can receive additional years of payments.

CRP farmers with land that is returning to production or “retiring” from CRP can earn this incentive if they rent or sell the land to beginning, socially disadvantaged, or veteran farmers. Those farmers that will be new to the CRP land must use sustainable grazing practices, resource conservation cropping systems, or transition the land into organic production.

The new Farm Bill increased the funding for TIP from 25 to 33 million dollars. This is a great opportunity to transition more land into organic production, improve the environment, help another farmer, and increase farm revenue all at the same time.

For more information, visit your local Farm Service Agency office. Find yours at http://1.usa.gov/1txJBTs or call (614) 255-2441.

FARM HOST SITES NEEDED FOR ACADEMIC RESEARCH ON ORGANIC SOIL MANAGEMENT

The Ohio State University (OSU), in collaboration with OEFFA, has been awarded project funding under the U.S. Department of Agriculture Organic Agriculture Research and Extension Initiative to help address gaps in research on soil management in organic systems.

Healthy soil is the foundation of organic farming. But, some commonly used on-farm techniques, including BioDynamic farming and the basic cation saturation ratio (BCSR) method, have not been systematically or scientifically researched.

This project, led by Dr. Doug Doohan with OSU’s Horticulture and Crop Science department and Agriculture Risk Analysis program, will seek to:

1. Develop methods for reducing tillage and cultivation for weed control in grain and pasture crops, including the optimization of fall-seeded cover crops. The broad effects on micro fauna and microbial communities will be evaluated.

2. Evaluate the effect of soil management systems, including BCSR, on soil nutrient supply, release, and retention; crop productivity and quality; weed control, and insect and soil-borne disease management.

OEFFA and OSU are working to establish a statewide network of certified organic farms willing to host and participate in this on-farm research. To participate, or to find out more, contact Eric at (614) 421-2022 Ext. 209 or eric@oeffa.org.

Comprehensive Study Finds Organic Food More Nutritious

A new comprehensive meta-analysis of 343 studies published in the British Journal of Nutrition, conducted by European researchers and Charles Benbrook of Washington State University, has found that organic food provides more antioxidants and lower levels of toxic metals and pesticides. Organic fruits and vegetables deliver between 20 and 40 percent more antioxidants, compounds that have been linked to lower risks of cancer and other diseases.

U.S. and Korea Reach Organic Equivalency Agreement

In June, officials from the U.S. and Korea announced that effective July 1, organic processed products certified in Korea or the U.S. may be sold as organic in either country. Korea is the fifth-largest foreign market for U.S. agricultural products. Last September, the U.S. and Japan announced a similar organic equivalency agreement. The U.S. also has equivalency arrangements in place with Canada and the European Union, the two biggest trading partners for U.S. organic agriculture. For more detailed information, go to http://1.usa.gov/1b2kHPE or call the OEFFA office at (614) 262-2022.

Projects Announced to Help Make Certification “Sound and Sensible”

The U.S. Department of Agriculture (USDA) has announced that 13 organizations, including OEFFA, have been awarded contracts for a range of projects designed to advance the National Organic Program (NOP)’s Sound and Sensible Initiative by identifying and removing barriers to organic certification and streamlining the certification process. OEFFA’s project involves developing materials and identifying approaches that address the unique cultural and communication needs of Amish and other Plain farmers seeking certification. All projects will be completed by October 2015, and any materials developed will be available through each organization’s website and from the NOP. For more information, go to http://1.usa.gov/1uOPy2E.

NOSB Meets in Kentucky in October

The USDA National Organic Standards Board (NOSB) will meet October 28-30 in Louisville to consider subcommittee proposals and several petitions pertaining to changes to the National List of Allowed and Prohibited Substances, complete the review of 2015 sunset substances, and start the review of 2016 substances. The NOSB is an advisory committee of organic industry and stakeholder representatives, which recommends whether substances should be allowed or prohibited in organic production or handling, assists in developing standards for substances to be used in organic production, and advises the Secretary of Agriculture on other aspects of the organic regulations. The National Organic Coalition will hold a pre-meeting on October 27 for organic stakeholders to discuss and prepare for the NOSB meeting. For more information, go to www.nationalorganiccoalition.org. The spring 2015 meeting of the NOSB will be held in La Jolla, California the week of April 28.

Nearly Half of Adults Seek Organic Food

According to a new Gallup poll, 45 percent of all U.S. adults actively seek to add organic food to their diets. Organic food consumption is highest in the western U.S. (54 percent) and lowest in the east (39 percent), and urban eaters were more likely (50 percent) to choose organic than rural Americans (37 percent). While household income was a factor in food choices, 42 percent of lower-income Americans reporting including organic foods in their diets.
Check Out These New Fact Sheets!

It takes a village to run an organic certification program! Over the past several years, OEFFA has been a temporary home to several young and gifted interns who have supported and strengthened the organization with their time and good energy. One of the principal tasks of OEFFA interns has been the development of fact sheets needed by producers, handlers, and staff. Read on for more information about our three newest fact sheets created by this summer’s interns Kate Meizlish and Bronya Petrov. These and other fact sheets are available on our website at http://certification.oeffa.org/guidance and in print form upon request.

Organic Ruminant Livestock Parasite Management
This fact sheet offers a succinct overview of livestock parasite management options, including prevention strategies, detection tools, and emergency treatment options. It covers relevant topics such as rotational grazing practices, detection tools such as dung analysis, and variations in susceptibility among animals in herds. Explore the works cited section for further information on this important topic.

Organic Handling Facility Pest Management
This fact sheet explains the integrated pest management pyramid as it applies to facility pest management and the NOP standards. It details preventative measures, mechanical and physical controls, and materials on the National List allowed for use in organic production and handling. This fact sheet explains both the options for organic facility pest management and clarifies the order in which these tools must be employed. As a last resort if the other measures have not proven effective, those products NOT approved on the National List remain an option with proper documentation of need and the measures in place to protect organic integrity while in use.

Developing an Organic Control Point Program Using the HACCP Model
The Hazard Analysis and Critical Control Point (HACCP) model is a systematic approach for identifying food safety hazards in a processing facility and implementing control measures. The HACCP model can help organic facility operators identify potential contaminants or areas that could lead to mixing of organic and nonorganic products, and develop prevention and control strategies. This fact sheet is a step-by-step guide to organic integrity protection that includes useful examples.

The NOP has developed a set of criteria for certifiers to use on a case-by-case basis when reviewing the use of the word “organic” in company or brand names to ensure that the product is accurately represented. The NOP recommends that certifiers refer to these principles when determining whether the use of the word “organic” in a business name complies with the Organic Foods Production Act and U.S. Department of Agriculture organic regulations.

For agricultural products certified as “100 percent organic” or “organic”:
- Brand or company names that contain the term “organic” may appear anywhere on the labeling for these products so long as applicable labeling requirements are followed.

For agricultural products certified as “made with organic (ingredients or food groups)” or uncertified agricultural products (which may or may not contain organic ingredients):
- Brand or company names containing the term “organic” should not be used on the principal display panel (the main portion of the label that would be seen when the product is on a shelf).
- Company names containing the term “organic” may only be displayed as the name of the manufacturer, packer, or distributor and listed on the information panel (with the company’s location and contact information) as required by Food and Drug Administration regulations. However, such a display should be reviewed in consideration of its potential to mislead consumers about the composition and organic certification of the product.
- Brand or company names containing the term “organic” should not be used elsewhere on the labeling of “made with organic” products.

Recycle Ag Plastic for Free

Black, white or clear row plastic, drip tape, bale wrap or hoop house cover can be mixed and only needs large debris knocked off, not washed. Pack in a bulk tote bag, melon bin or trash bags. Ohio Earth Food will pick up 1 full tote or bin in Ohio at no cost with purchase of 1 ton of product or $300 in other merchandise. Products will be delivered free. Offer good through 12/14

Organic Potash · Rock Phos · Lime · Gypsum · Sulfur · Re-Vita fertilizers · Kelp · Mycorrhizae · Diatomaceous Earth · Humate · Greensand · Fish · Feathermeal · Fungus, disease and insect control · Pyganic · Serenade · Seed starter

Ohio Earth Food
5488 Swamp St. N.E. Hartville, OH 44632 (330)-877-9356 www.ohioearthfood.com
Follow our Five Touch System with Recommended Products for Great Results!

Residue Management - Organic Crop Recycle
Seed Support Treatment - Organic Premium Seed Treatment
Row Support Fertilizer - Organic Complete and/or Fish Alive
Strong Seedling Growth Foliar - Organic Growth Plus
Reproduction Support Foliar - Organic Bloom Set Plus

We create and distribute NOP compliant products for Organic Crop Production. These products are field tested and time proven to increase production yields. Economical to use and easy to apply using drip, injection, pivot or spray equipment.

Application at these key growth points = Increased quality and production yields

www.TerraBioticsInc.com • 877-519-8873 • P.O. Box 1439 Deming, NM 88031

Organic Gem - North Atlantic fresh fish higher in N with over 70 micro-nutrients

Organic Gem - 100% enzymatic cold digest retains nutrients

Organic Gem - FDA inspected plant helps insure quality

Organic Gem - Contains twice the nutrients as our closest competitor

Organic Gem - Try The Best

COMPETITION - THERE IS NONE
Autumn is heralded by big clouds in blue skies, local tomatoes coming to an end, and pumpkins turning bright orange. Children are ready to carve jack-o-lanterns and pumpkin pies will soon be set on the table for the holidays. Pumpkins are one of our family’s favorite treats. Here are a few tips on storing and preserving pumpkins from your garden for use through the winter.

**Store it.** Fresh pumpkins will keep for a month or more in a cool, dark area. Gently wash the pumpkins, using about a teaspoon of bleach to a quart of water. Let them dry before placing them in storage.

To preserve, prepare by cutting the fruit into quarters, removing the seeds, and placing the pieces in a large pot of water. Cover and bring the pot to a boil for 20-30 minutes. Remove from the water and allow to cool enough to be handled. Slice the rind off the fruit, and cut it into one inch chunks. Then choose one or more of these options:

- **Bake the seeds.** Toss the seeds on a cookie sheet with 3-4 tablespoons of oil. Sprinkle with salt or cinnamon sugar. Bake in the oven at 375 degrees for 25 minutes, or until golden and crisp. Store in an airtight container.

- **Freeze it.** Place the chunks in a zippered freezer bag in ready-to-use amounts. Squeeze the air out of each bag and zip it closed. Place the bags in your freezer on a flat surface and they will take up less room when they are hard.

- **Dry it.** Place the pumpkin on a dehydrator or in the oven at 200 degrees until it is crisp. Dried pumpkin is delicious by itself, but you can also try sprinkling it with pumpkin pie spice or cumin and chili powder before you put it in the dehydrator for a crunchy snack.

- **Can it.** Pumpkin must be canned in a pressure canner because of its low acid nature. Do not puree the pumpkin. This will make it too dense to safely can. Pack the cubes lightly in a jar, leaving one inch headspace. Fill around the cubes with the water used to boil. Wipe the rims. Place lids that have been soaking in warm water for a few minutes on the jars and secure with a ring. Place in a pressure canner with 2-3 inches of water in the bottom. Turn the heat on high and wait for the vent to blow steam. Let the vent exhaust like this for 10 minutes, then place a 10 pound weight on your canner. When the weight begins to jiggle, start timing. Process pints for 55 minutes, quarts for 90 minutes. Adjust your heat so that the weight continues to make its music 2-3 times a minute. This saves energy and keeps the canner from working so hard to stay at 10 pounds of pressure. When the time is finished, turn the heat off and let the canner cool completely on its own. Open the canner and remove the jars, letting them cool completely. Check the seal on each jar to be sure it doesn’t give when you press on the top. If one hasn’t sealed, place it in your refrigerator and use it like fresh. The others can be dated and stored. When opening, drain some of the liquid off and use for any pumpkin recipe you like.

Here is one of my favorite recipes for canned pumpkin:

**Pumpkin Spice Brew**

- 1 qt. whole milk
- 1 qt. whipping cream
- 1 c. pumpkin, prepared as above, and then mashed to puree
- 1 c. sugar
- 2 tsp. pumpkin pie spice
- 1 tsp. vanilla

Place all ingredients in a pot. Blend and warm, but do not boil. Serve this drink with additional whipped cream and a sprinkle of pumpkin pie spice on top, if desired.

Jeannie Seabrook owns and operates Glass Rooster Cannery in Sunbury, Ohio, where she offers classes on food preservation and home cooking. For more information, go to www.glassroostercannery.com or call (614) 499-2958.
DISBUDDING GOATS

On many U.S. farms, livestock have been reduced to merely dollar signs, rather than being seen as partners to the farmer. When livestock are strictly viewed as a commodity, and not as sentient beings that also provide services to human beings, it creates an attitude for dealing with inconveniences brought on by anatomy (e.g. horns, claws) that includes maiming the animal.

The process of disbudding a goat is a good example. Disbudding is a painful procedure in which an extremely hot iron is pressed against the top of the goat’s skull to remove the horns. The process can be traumatic for the animal, and may cause a fever, blindness, disfiguration, personality changes, or stunted growth.

Safety is the most common justification for disbudding. Horns do have the potential to be dangerous, but the danger is an exception and not the norm when the proper precautions are taken to ensure everyone’s safety around the animals.

At Blue Rock Station, the philosophy of livestock management focuses on “peaceagree” (i.e., the ability to get along within the herd) rather than pedigree. Peaceagree means asking, “Would I want a person with that attitude living with me in my home?” The answer should help a farmer decide whether an unruly goat living amongst the herd is worth the risk.

Over time, a farmer can selectively breed and develop a more docile herd, and mitigate the risks that horns may cause through proper management. Farmers can teach their livestock that it is not okay to ram or jump on humans. With or without horns, the farmer must always be aware of where their bodies are in relation to the goat’s head. Farmers should be attentive to places where a goat could potentially get its horns or head stuck (e.g. housing, fencing).

Horns provide great utility to the goats. They provide protection when giving and receiving blows. Horned goats can scratch themselves in hard to reach places while the disbudded ones are forced to rub up against fences, trees, and humans. Horns are also handy when browsing for food. More importantly, the horns are chocked full of blood vessels that help to regulate the goat’s temperature. Losing horns is akin to a human losing the ability to sweat.

Life on a farm is full of potential hazards, and part of being a farmer is learning to mitigate these risks in a way that promotes animal health and economic prosperity. If management practices are inadequate in addressing these risks, rather than disbudding, it may be time for the farmer to re-evaluate whether or not they should continue having a partnership with goats.

Christopher Dalton Creech is a sociologist and graduate of Texas State University. He interned at Blue Rock Station during the summer of 2014, caring for and feeding the goats with a focus on the moral issues associated with livestock management. A full version of this article is available at www.bluerockstation.com.
RESEARCH IN FOCUS:
ROW COVERS FOR MELON DISEASE MANAGEMENT
By Fulya Baysal-Gurel and Sally A. Miller

Bacterial wilt is a disease caused by cucumber beetles that affects cucurbits, a family of plants that includes squash, melons, and cucumbers. Row covers can provide a barrier to the beetles and reduce the incidence of bacterial wilt and leaf damage.

However, row covers are also a barrier to pollinators and beneficial insects, which may result in reduced yield.

We tested the effect of row cover removal timing on yield and the occurrence of bacterial wilt and Alternaria leaf spot in organic-certified muskmelon on the Ohio Agricultural Research and Development Center (OARDC) Fry Farm in Wooster. Timing was tested at anthesis (the plant’s flowering period), 10 days after anthesis, and 10 days after row cover ends were opened at anthesis.

In the first year, Alternaria leaf spot disease progression was significantly lower in covered plots than in non-covered control plots, but the timing of cover removal did not influence disease progress or severity. Non-covered plots had more marketable fruit than covered plots, primarily due to aphid infestations in covered plots. Bacterial wilt was not observed in this experiment.

In the second year, bacterial wilt incidence was moderate, and covered plots had significantly fewer wilted plants and slower disease progress than non-covered plots (see table). Alternaria leaf spot severity and season-long disease progress were significantly lower in plots with row covers than in the non-covered plots. Once again, the timing of row cover removal did not affect incidence or progress of either disease. However, plots with the row cover removed at the time of flowering yielded more marketable fruit than those with row covers removed 10 days after anthesis or without cover.

In summary, row covers can effectively reduce the incidence of bacterial wilt in muskmelon without the use of insecticides to control cucumber beetles that transmit the disease. Alternaria leaf spot severity is also reduced in muskmelons under row covers compared to those in the open. There is no apparent disease management advantage in delaying the removal of row covers.

This project was funded by a grant from U.S. Department of Agriculture Sustainable Agriculture Research and Education (SARE) program to Iowa State University and The Ohio State University.

Fulya Baysal-Gurel is a senior research associate and Sally Miller is a professor in the Department of Plant Pathology at The Ohio State University. They can be reached at gurel.2@osu.edu and miller.769@osu.edu.

<table>
<thead>
<tr>
<th>Row cover removed at:</th>
<th>Alternaria leaf spot severity (%)</th>
<th>Bacterial wilt incidence (%)</th>
<th>Yield (kg/plot)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Anthesis</td>
<td>1.8</td>
<td>20.0</td>
<td>83.5</td>
</tr>
<tr>
<td>10 days after row cover opened at anthesis</td>
<td>1.5</td>
<td>8.3</td>
<td>49.9</td>
</tr>
<tr>
<td>10 days after anthesis</td>
<td>1.3</td>
<td>15.0</td>
<td>17.4</td>
</tr>
<tr>
<td>No row cover</td>
<td>11.9</td>
<td>70.0</td>
<td>4.6</td>
</tr>
</tbody>
</table>

CLOVERLAND AG SERVICE
Specializing in Organic and Conventional, Non-GMO, Untreated Seed
from
Albert Lea Seed
Blue River Hybrids
Welter Seed
Featuring
Alfalfas, Clovers, and Other Legumes
Grasses and Forages
Small Grains
Soybeans
Brassicas
Vegetable Seeds
Potatoes
Corn
Leafy Silage, Grain Hybrids,
Dual Purpose & Open-Pollinated

Catalog at: www.cloverlandagservice.com
Millersburg, Ohio 330-231-4484
Learn commercial-scale organic/sustainable farming from world experts.

**KEYNOTE SPEAKERS**

JOEL SALATIN  
FARMER, AUTHOR

JOSEPH MERCOLA  
BESTSELLING AUTHOR, HEALTH AUTHORITY

ANDRÉ LEU  
PRESIDENT OF IFOAM, FARMER, AUTHOR

**ECO-AG UNIVERSITY**

ADVANCED LEARNING

DECEMBER 3-4 • ALL-DAY INTENSIVES • 100% PRACTICAL

**Advanced Soil Fertility & Crop Nutrition**  
Noel Garcia, CCA & Larry Zibilske, Ph.D.  
2 days

**Sustainable & Organic Farming Seminar**  
Phil Wheeler, Ph.D., Joe Miazgowicz & Dane Terrill  
2 days

**Micronutrient/Trace Element Soil Fertility**  
Neal Kinsey  
1 day — Wednesday

**Pastured Pork Production**  
Dr. Hue Karreman, Mark Smallwood & Ross Duffield  
1 day — Wednesday

**Building Soil Through Livestock**  
Neil Dennis  
1 day — Wednesday

**Basic Butchering**  
Cole Ward  
1 day — Thursday

**Mineral Nutrition & Plant Disease**  
Don Huber, Ph.D.  
1 day — Thursday

**Fields of Farmers Workshop**  
Joel Salatin  
1 day — Thursday

FOR MORE INFORMATION OR TO REGISTER:

www.acresusa.com  
1-800-355-5313  
P.O. Box 301209 • Austin, TX 78703

SPONSORED BY:

www.borealagrominerals.com  
www.tainio.com  
www.cropnutrients4u.com
Grass-Fed Beef and Sheep Program—The U. S. Department of Agriculture (USDA) Grass-Fed Program for Small and Very Small Producers is a certification program for the grass-fed label. Producers marketing 50 cattle or 100 ewes or less can participate.

www.ams.usda.gov/grassfedsvs

NCR-SARE Grants—The North Central Region-Sustainable Agriculture Research and Education (SARE) program is accepting proposals for its Youth Educator Grant Program and Farmer Rancher Grant Program. Youth program funds can be used to educate youth about sustainable agriculture and farming careers; proposals are due November 13. Farmer rancher program funds can be used to explore sustainable agriculture solutions to problems on the farm; proposals are due November 20.

www.northcentralsare.org/grants/our-grant-programs

Machinery Sharing Manual—Iowa State University and the Leopold Center for Sustainable Agriculture have developed a new 50 page publication, Machinery Sharing Manual for Fruit and Vegetable Growers.

www.extension.iastate.edu/article/new-manual-shows-growers-how-share-machinery-cut-costs

NCR-SARE Farmers Forum Highlights—A new publication summarizes reports and presentations from the NCR-SARE Farmers Forum held at the OEFFA conference in February 2014.

http://bit.ly/1m8mZYi

New Local Food Directories—The USDA Agricultural Marketing Service (AMS) is developing three new local food directories for community supported agriculture programs, on-farm markets, and food hubs, in addition to their existing farmers’ market directory. Business owners are encouraged to list their operations.

www.usdalocalfooddirectories.com

Grant Advising—The Michael Fields Agricultural Institute provides direct assistance to farmers and rural entrepreneurs in developing proposals for USDA, SARE, regional, and local grants.

www.michaelfields.org/grant-advising-resources

USDA Fruit and Vegetable Pilot Project—The AMS and the Food and Nutrition Service have launched a pilot project which will allow states and schools to procure unprocessed fruit and vegetables from listed vendors. To be included on the list, interested vendors must submit an application.

www.ams.usda.gov/commoditypurchasing

Sustainable Agriculture Crowdfunding—Barnraiser is a crowdfunding site, like Kickstarter, devoted to sustainable food and farming projects.

www.barnraiser.us

High Tunnel Pest Management Factsheet—SARE has released a new fact sheet, Sustainable Pest Management in Greenhouses and High Tunnels, showing how beneficial insects can protect crops in season-extending structures and enhance the sustainability of an operation.


Want to learn more? OEFFA’s online Resources section includes links to dozens of websites, publications, and organizations on a wide-range of topics including organic production, food safety, livestock, soil fertility, and more. Go to www.oeffa.org/resources.

Go paperless!

Save resources and receive your newsletter more quickly! Sign up to receive the OEFFA News by email: newsletter@oeffa.org.
Organic Agriculture: PAST, Present, and Future

The current political climate makes it seem as if working for a better food system is futile. However, reviewing the National Organic Action Plan (NOAP), a vision for the future of organic food and agriculture in the United States, shows good momentum.

The NOAP was developed by farmers and workers, regional processors and retailers, concerned consumers, and other food community members in collaboration with the Rural Advancement Foundation International and the National Organic Coalition, and published in January 2010. It sets objectives and benchmarks in several key categories.

Environment
Since 2010, the organic community, the Natural Resources Conservation Service (NRCS), and other U.S. Department of Agriculture agencies have made closer ties, and more federal dollars are available for organic producers. NRCS now promotes foundational organic practices, such as cover cropping and soil health. The Farm Service Agency has a program to aid landowners whose land is coming out of the Conservation Reserve Program to rent to beginning farmers that use organic or sustainable agricultural practices. Both agencies have funding for organic farmers and others to improve conservation practices on their farms.

Unfortunately, federal agencies have yet to address the impacts of genetic engineering (GE) and pesticide drift on organic farms. The Department of Interior’s recent prohibition of GE and neonicotinoid-treated crops on fish and wildlife managed lands is a big win. But, more needs to be done to protect organic farmland from these threats.

Health
Last winter, due to grassroots pressure, the Food and Drug Administration agreed to rewrite proposed food safety regulations that overburdened farmers. A second draft was released this fall and included some significant improvements. (See back cover for more information.)

Cultural and Social Change
A wide variety of issues related to fair trade, workers’ rights, and fair pricing of food to protect the economic livelihood of farmers and laborers were included in the 2010 NOAP. Unfortunately, little progress has been made in these areas.

Research
Research funding for organic agriculture has increased since 2010, but there is still a lack of parity between research dollars and organic sales and trade. More unpatented and publicly available seed and livestock breeding support is also a critical need.

Education
Gains have been made: Policy makers are more knowledgeable and aligned with the organic community’s needs and desires. The media, consumers, farmers, and agricultural professionals have all responded favorably to organic outreach (although detractors who want to curb organic’s growth through misinformation still remain). Technical assistance for beginning and immigrant farmers is in its beginning stages. Better ways of disseminating information about cutting-edge research are needed to help existing organic farmers improve their operations.

Organic Integrity: Standards, Enforcement, and Compliance
While it seems as if the National Organic Program (NOP) moves at a glacial pace, since 2010, it has implemented pasture regulations, developed an NOP policy manual, increased staff with organic expertise within the NOP, improved communication with stakeholders, offered consistent and regular organic certifier trainings, and brokered equivalency agreements with Europe, Canada, Japan, and Korea.

We still wait for an origin of livestock standard, more rigorous organic poultry standards, a fully functional and well-funded system for reviewing materials on the National List, and other improvements.

Marketplace
We have made small starts in aiding organic seed producers’ growth. However, the capacity of organic processors, especially in the meat and livestock sector, needs much more attention to sustain current production and meet growing nationwide demand. In order to move into the mainstream of the American food supply, more schools, restaurants, and institutions need to purchase organic food.

Organic Transition and Incentives
Funding for the Beginning Farmer and Rancher Development Program was included in the past two farm bills. After a hard fight, we recovered organic certification cost-share program funding. NRCS, through the Environmental Quality Incentives Program, helps farmers plan their transition to organic production and pays a higher cost-share to organic producers for certain practices.

Many thanks to Harriet Behar of Midwest Organic and Sustainable Agriculture Education Services, for sharing her newsletter article, which is the basis for this piece. For more information about the NOAP, go to www.nationalorganiccoalition.org/noap.

More Couples Saying “I Do” to Locally Grown Flowers
New Book Showcases Two OEFFA Members

When Carolyn Maxfield walked down the aisle last June, instead of holding staid white roses, she carried a bouquet of seasonal flowers featuring fluffy peonies, spikes of larkspur, and textural elements like buttonbush buds and lacy ladies mantle from Buckeye Blooms, a flower farm near Lima.

Local flowers are a growing trend in the floral and wedding industry and the subject of the new book, Fresh from the Field Wedding Flowers, by Lynn Byczynski and Erin Benzakein, flower farmers and editors of the popular magazine Growing for Market. Flower designs by OEFFA members Buckeye Blooms and Sunny Meadows Flower Farm of Columbus are featured in the book.

Fresh from the Field Wedding Flowers features dozens of floral designs utilizing seasonal and sustainably-grown flowers; tips for using local flowers in do-it-yourself weddings; detailed descriptions on making bouquets, boutonnieres, and other wedding floral designs; advice on how to grow more than 100 varieties of flowers and foliage, and an instructional DVD.

**Value-Added Food Production and Marketing Webinar**
Thursday, October 30—12-1 p.m.
OSU Extension educator Emily Adams will lead this free webinar. To participate, go to www.carmenconnect.osu.edu/valueadded.

**Predator Control/Wildlife Nuisance Discussion**
Monday, November 10—7-9 p.m.
Alexandria Public Library • 10 Maple Dr., Alexandria, OH
OEFFA’s Heart of Ohio Chapter presents a discussion lead by Gary Cromer of the Ohio Department of Wildlife. Free and open to the public. For more information, call (740) 877-8738 or email sunbeamfamilyfarm@gmail.com.

**Five-Day Solar Electric Workshop**
Monday, November 10—Friday, November 14—8 a.m.-5 p.m.
Local Roots Market and Café • 140 S. Walnut St., Wooster, OH
Join OEFFA and Annie and Jay Warmke of Blue Rock Station for a five-day training course where you will learn how to design and install photovoltaic systems. Cost: $930 for OEFFA members, $970 for non-members. To pre-register, call (614) 421-2022 or go to www.oeffa.org.

**Season Creation Workshops**
Thursdays, November 13 and December 11
Green Edge Organic Gardens • Amesville, OH
Green Edge Organic Gardens and Rural Action are providing growers, agriculture educators, and other professionals with free workshops on effectively using high tunnels for year-round production. For more information, call (740) 677-4047 or email tomr@ruralaction.org.

**Evergreen Arrangement Workshops**
Saturdays, November 29 and December 6—10 a.m.-12 p.m.
Tuesday, December 2; Monday, December 8; Wednesday, December 10—6:30-8:30 p.m.
Turner Farm • 7400 Given Rd., Cincinnati, OH
Join Melinda O’Briant to make your own fresh and fragrant evergreen wreath or centerpiece. Cost: $35. For more information, call (513) 561-7400 or go to www.turnerfarm.org.

**The Fascinating Life of the Honeybee**
Monday, January 12—7-9 p.m.
Alexandria Public Library • 10 Maple Dr., Alexandria, OH
OEFFA’s Heart of Ohio Chapter presents a discussion lead by Dr. Joe Latshaw of Latshaw Apiaries. Free and open to the public. For more information, call (740) 877-8738 or email sunbeamfamilyfarm@gmail.com.

**OEFFA’s 36th Annual Conference: Sustainable Agriculture: Renewing Ohio’s Heart and Soil**
Friday, February 13-15, 2015
Granville Middle School • 248 New Burg St., Granville, OH
Ohio’s largest sustainable agriculture event will feature keynote speakers Doug Gurian-Sherman and Alan Guebert, approximately 100 workshops, a trade show, local and organic meals, a kids’ conference and childcare, full-day Friday pre-conferences, Saturday night entertainment, and more. For more information, call (614) 421-2022 or go to www.oeffa.org/conference2015

---

### Upcoming Events

For a complete calendar of events go to www.oeffa.org/events

#### Registration is Open for Two Upcoming Webinars in Organic Livestock and Poultry Health Series

Veterinary Extension within The Ohio State University’s Department of Veterinary Preventative Medicine and OEFFA have joined together to provide a series of webinars and workshops for veterinarians, Extension educators, and other professionals who work with certified organic livestock herds and flocks.

**Basics of Poultry Health and Management Webinar**
Thursday, October 30—1 p.m.
Join OEFFA and OSU Veterinary Extension for a free webinar presented by Dr. Mohamed El-Gazzar with OSU’s Department of Veterinary Preventative Medicine. To register, go to www.oeffa.org/q/phm.

**Internal Parasite Management in Pasture-Based Sheep and Goat Operations Webinar**
Monday, November 3—1 p.m.
Join OEFFA and OSU Veterinary Extension for a free webinar presented by Wayne County OSU Extension Educator Rory Lewandowski. To register, go to www.oeffa.org/q/ipm.

Let your livestock veterinarian or other health professional know about these trainings. Continuing education credit is available.

This project is made possible with funding from the North Central Region Sustainable Agriculture Research and Education’s (NCR-SARE) Professional Development Program.

For more information about the series, contact Eric Pawlowski at (614) 421-2022 Ext. 209 or eric@oeffa.org.

---

### Lucky’s Market Donated More Than $1,500 to OEFFA!

From May through July, Lucky’s Market in Columbus included OEFFA as part of their “Bags for Change” program. Shoppers who supplied their own reusable bags received 10 cent tokens which could be donated to one of three nonprofits, including OEFFA. Thanks to your support, OEFFA received more than 7,700 tokens, valued at $770.30, which was matched by Lucky’s. Thanks so much to Lucky’s, and to everyone who dropped a token in our bin this summer!

---

### Need Advice? Ask a Farmer!

OEFFA’s Farmer Information Network connects individuals with specific questions about sustainable and organic food production and marketing with experienced farmers who have the answers. To ask a question of a fellow farmer, or to volunteer to be a part of the network, call (614) 421-2022 Ext. 209 or email eric@oeffa.org.
A Pacific Ag Research study showed AGGRAND-fertilized tomato plants yield 10 percent more marketable tomatoes (by weight) than untreated plants—and that's just in five months. Realize your crop potential with AGGRAND.

Five-Day Solar Electric Workshop

Monday, November 10 – Friday, November 14
Local Roots Market and Café, 140 S. Walnut St., Wooster, OH

The total number of solar photovoltaic (PV) installations in the U.S. rose a record 41 percent last year, according to the Solar Energy Industries Association. In fact, more solar power has been installed in the last 18 months than was installed in the previous 30 years. Prices for solar PV systems have declined dramatically in the past decade, and, at the same time, systems are becoming easier and faster to install. If you have ever wanted to make your farm energy independent, take your homestead off the grid, or start your own business installing PV systems, now is a great time!

Following a popular workshop in Columbus in June, OEFFA and Annie and Jay Warmke of Blue Rock Station are offering an encore five-day course where you will learn how to design and install photovoltaic systems.

Designed for beginners, this course will be divided between lectures and hands-on labs. You will learn with a working PV system, dismantling and reinstalling it, troubleshooting, testing its proper operation, and integrating it with a wind turbine. At the end of the week, you will have the opportunity to take the Electronic Technicians Association (ETA) Level 1 exam, which allows you to receive a respected industry credential demonstrating your knowledge.

Cost: $930 for OEFFA members, $970 for non-members. The cost includes 40 hours of technical training, ETA fees, a starter installation toolkit, and a course workbook. Lunch is provided on each class day. Contact OEFFA if you would like to discuss installation options. All attendees must be paid in full by the beginning of their first class.

Registration: Registration is limited to 10 students. Register online at www.oeffa.org by November 5. To register by mail, send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA Solar Workshop, 41 Croswell Rd., Columbus, OH 43214. For more information, or to register by phone, please contact Milo Petruziello at (614) 421-2022 Ext. 206 or milo@oeffa.org. For more information about Blue Rock Station, go to www.bluerockstation.com.

Help OEFFA Tell Your Story, Help Us Grow Funding for Sustainable Agriculture

OEFFA is collecting stories about the impact and importance of Farm Bill programs across Ohio to demonstrate how they help sustainable agriculture and local food system development. It also helps us communicate with reporters, editors, and legislators about the need to protect and grow this Farm Bill funding.

How Can I Help?

If you are interested in participating, we'd like to set up a brief phone interview with you to gather some basic information about your farm or organization, and the federal program(s) you have put to use. Your story may be used for online profiles, newsletters, social media, op-eds, and more. If and when we are able to highlight your story, we will contact you first.

The Next Step...

Please let us know if you or someone you know may be interested in representing farmers and Farm Bill programs. It should not take long and your help will go a long way toward ensuring that legislators hear from Ohio farmers and local food entrepreneurs. We will be sensitive to your time and schedule. Please contact Amalie Lipstreu at (614) 421-2022 Ext. 208 or policy@oeffa.org.

For more information about Blue Rock Station, go to www.bluerockstation.com.
The Certification team welcomed Chelsea Johnson as a new Certification Specialist in July. Chelsea previously interned with OEFFA as she completed a Master’s program through the University of Hohenheim in Germany, majoring in environmental protection and agricultural food production. She has a food science educational background and most recently worked in Germany at the University of Bonn’s Institute of Organic Agriculture.

OEFFA also welcomed Maria Losh, our newest Certification Specialist, who joined staff October 6. Maria holds a Bachelor’s degree in environmental health from Wright State University and a Master’s in environmental science from Miami University in Oxford with a concentration on water resources. She has worked for both the Ohio Environmental Protection Agency (EPA) and the U.S. EPA, and was recently employed as an environmental scientist and project manager in Cincinnati. Maria has enjoyed doing volunteer farm work and serving as a garden mentor in southwest Ohio.

Welcome to the OEFFA staff, Chelsea and Maria!

CHAPTER SPOTLIGHT

Heart of Ohio Chapter
OEFFA’s Heart of Ohio Chapter has announced their meeting and event schedule for the 2014-2015 season. All events begin with a short business meeting, which usually features farm policy updates, and includes a discussion geared toward both urban and rural gardeners and farmers. Meetings are free and open to the public and will be held at the Alexandria Public Library at 10 Maple Dr. in Alexandria unless otherwise noted. The schedule includes “Soil Testing and Soil Health” on October 13, “Predator Control and Wildlife Nuisance” on November 10, “The Fascinating Life of the Honeybee” on January 12, “Developing a Planting Schedule” on March 9, “Pruning Fruit Trees” on April 13, and a tour of Cat Run Ranch Flower Farm in Newark on May 11. For more information, see the event calendar on pg. 21 or contact Chapter President Chuck Dilbone at (740) 877-8738 or sunbeamfamilyfarm@gmail.com.

Athens Area Chapter
The Athens Area chapter had a booth at the PawPaw Festival in Albany in September, and it was a great success. A lot of literature distribution and education were accomplished. Locally handmade electric cars were in use, and an Allis Chalmers “G” model tractor had been converted to solar-electric and was giving rides.

The southeast Ohio chapter of the BioNutrient Food Association (BFA) is organizing training sessions. Tentative dates for local trainings are set for November 2014 and April 2015. A minimum of 20 people need to participate for the training to take place, and the cost is $150. BFA would like to work with other OEFFA chapter leaders to set up workshops in their areas. For more information, contact Mark Cohen at BFA at (740) 448-2044 or markd.cohen@frontier.com. For more information about the Athens Chapter, contact Chapter President Greg Howard at (740) 698-3330 or gibbonridgefarm@gmail.com.

For information about OEFFA’s other chapters, see pg. 2 or go to www.oeffa.org/chapter.

UN-CLASSIFIED ADS

NOW HIRING
Olney Friends School in Barnesville seeks kitchen help for farm to school program. Ideal candidate has scratch cooking experience and is passionate about local, healthy food. Contact Eric in Belmont Co. at (419) 957-8698 or eric@olneyfriends.org.

FOR SALE
Certified organic German Red seed garlic grown in northern Michigan. Large, easy to peel cloves. Good storage. $16/lb including shipping. Contact Mark at (989) 654-4031 or organicmecchanics@yahoo.com.

FOR LEASE
Two 5 acre fields in Groveport for use to sustainable agriculture farmer. Bottomland on Big Walnut Creek and top field in corn this year. Contact Mike in Franklin Co. at (614) 497-9774 or mrehner@e-wrench.net.

FOR SALE
Small farm in Grand Rapids. 9 acres with option to lease 11 more. Pasture and woods have been used for livestock. Established supply line to restaurants and individuals. Business and farm available. Market 24 cattle/year, 48 hogs/year, 1,500 chickens/year, and 120 turkeys/year. Nice timber frame house converted from an old barn and 1870 bank barn. $310,000. Contact Lindsay in Lucas Co. at (419) 392-6868 or omegameats@gmail.com.

Un-classified ads are free for members and $5 for non-members. Submissions no longer than 30 words are due by December 15 for the winter issue. Email newsletter@oeffa.org or call (614) 421-2022 Ext. 203.

WELCOME NEW OEFFA MEMBERS

FAMILY FARM
Jennifer Abner and Walter Miller, Little Mountain Organic Farm
Mary Harold and Mark Lusk, Buckeye Valley Farm
Carla Kapp and Robert Rehm, Redde Hedde Farms
Gregory and Deborah Miller, Jelloway Valley Farms
Jessica and Ted Schneider, Schneider’s Hop Haus
Susan, Tim, and Joel Wish, Wish Well Farms

FAMILY
Kate Hodges
Maggie and Paul Merry and Sylvia Meadows
Jennifer and Jake Riley
Melissa and Steven Shuck
Wendy and David Tanaka
Dario Torres Rodriguez and Mariel Carrasco Garay

NON-PROFIT ORGANIZATION
Erin Agostinelli, Demeter USA
Tana Richards, MOON Co-Op Natural Foods

INDIVIDUAL
Stephen Ceryn
Sue Cloak
Teri Derry
Rich Fitch
Laura Fitzgerald
Virginia Geddes
Louis Iverson

STUDENT
Camille Ackerman
Kat Coursen
Cathy Graham
Corey Ziegler

Become a member or renew your membership online at www.oeffa.org.
The Food and Drug Administration (FDA) has released revised versions of the Standards for Growing, Harvesting, Packing, and Holding of Produce for Human Consumption (Produce Safety Rule) and the Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Consumption (Preventive Controls Rule). The second public comment period for the Food Safety Modernization Act (FSMA) rules began September 29 and will continue for 75 days.

The FDA Heard US!
After receiving tens of thousands of comments on the original FSMA rules from farmers and organizations like OEFFA and the National Sustainable Agriculture Coalition, the FDA announced last year that it would reexamine several critical areas of the proposed rules that have major potential impacts for sustainable farming, including these key areas of concern:

- Soil amendments: Farmers need to be allowed to use longstanding sustainable practices included under the National Organic Program, like applying compost and manure to their fields for fertility.

- Water quality standards and testing: Farmers should not be subject to recreational water standards. The rules need flexible water standards appropriate for agriculture that account for the different systems and sources that farmers use.

- Clarifying the difference between a farm and a food facility: These definitions should reflect the modern reality of farming and ensure that diversified and innovative farms continue to grow without the burden of regulations designed for industrial facilities.

- Due process: The rules should clarify the procedures for withdrawing the qualified exemption for certain farms. They should ensure basic fairness, such as requiring proof of a problem before withdrawing an exemption, and establishing a way to regain that status if revoked, and allow the farmer to have a meaningful opportunity to appeal.

90 Day Comment Period Underway
OEFFA and our partners within the sustainable agriculture community are actively analyzing the new proposed rules. We will advocate for improvements to the rules that will not only ensure food safety, but allow farmers to use sustainable farming practices, enable local farms and food businesses to grow and thrive, and treat family farms fairly. We will be keeping you informed, and providing talking points and information on submitting comments in the weeks ahead. It will be important for farmers and consumers like you to let the FDA know what you think about these revised rules!

We also want to know what you think. OEFFA seeks to represent the concerns of our membership and provide you with a voice. Please consider sharing your views and opinions with us, or joining OEFFA’s food safety policy committee. Contact Amalie Lipstreu at amalie@oeffa.org or Eric Pawlowski at eric@oeffa.org, or call (614) 421-2022.