

OHIO'S LARGEST SUSTAINABLE FOOD AND FARM CONFERENCE

OEFFA CONFERENCE

THE 41ST
ANNUAL 2020



A CLIMATE FOR CHANGE
FEBRUARY 13 · 15 · DAYTON, OHIO

REGISTER EARLY AND SAVE!

www.oeffa.org/conference2020

OEFFA CONFERENCE 2020

For many of our farmers, homesteaders, and backyard gardeners, 2019 will be remembered as a year with an unforgivably wet spring, followed by a bone dry summer. It had many asking “Could this be our new normal?”

Before we understood just how extreme this year’s weather was going to be, we had selected “A Climate for Change” as OEFFA’s conference theme. We saw this as an opportunity to explore the concept of resiliency, better understand the challenges created by more frequent severe weather events, discuss what role farmers and eaters can play in being part of the solution, and connect with experts—including keynote speaker Laura Lengnick—to visualize a path forward.

This year’s theme allows us to consider other ways in which the climate for agriculture is changing, including how addressing social justice can bring meaningful food system reform. As keynote speaker Eric Holt-Giménez will point out, it is imperative that we find a way to harness our diversity to forge the political will to make structural changes in our food system.

And, with almost 80 food and farm related workshops to choose from, as well as an excellent trade show, there is something for everyone. Our Kids’ Conference and child care options make this event family friendly. Sign up early to get the best rate!



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Conference photography provided by Ed Chen



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A CLIMATE FOR CHANGE

CONFERENCE SCHEDULE



THURSDAY, FEBRUARY 13

- 9:00 a.m.** :: Food and Farm School check-in begins
- 10:00 a.m.-4:30 p.m.** :: Food and Farm School (Hemp session ends at 5:00 p.m.)
- 1:00-4:00 p.m.** :: Building Agricultural Resilience to a Changing Climate*
- 4:00-7:00 p.m.** :: Exhibit Hall and raffle open to the general public*
- 5:00-6:00 p.m.** :: Heartland FarmLink Live*
- 7:00-9:00 p.m.** :: The Contrary Farmers' Social reception [2nd Street Market]

FRIDAY, FEBRUARY 14

- 7:00 a.m.** :: Conference check-in begins
- 8:00 a.m.** :: Exhibit Hall and raffle open
- 8:30-10:00 a.m.** :: Workshop Session I
- 10:00-10:30 a.m.** :: Exhibit Hall break
- 10:30 a.m.-12:00 p.m.** :: Workshop Session II
- 12:00-1:00 p.m.** :: Lunch
- 1:00-2:00 p.m.** :: Exhibit Hall break
- 2:00-3:30 p.m.** :: Workshop Session III
- 3:45-5:00 p.m.** :: Keynote address, awards, and announcements
- 5:00-6:30 p.m.** :: Exhibit Hall open to the general public*
- 5:15 p.m.** :: Members' meeting*
- 6:30 p.m.** :: Exhibit Hall and raffle close
- 6:30-8:30 p.m.** :: The Cream of the Crop Banquet

SATURDAY, FEBRUARY 15

- 7:00 a.m.** :: Conference check-in begins
- 8:00 a.m.** :: Exhibit Hall opens
- 8:30-10:00 a.m.** :: Workshop Session IV
- 10:00-10:30 a.m.** :: Exhibit Hall break
- 10:30 a.m.-12:00 p.m.** :: Workshop Session V
- 12:00-1:00 p.m.** :: Lunch
- 1:00-2:00 p.m.** :: Exhibit Hall break
- 2:00-3:15 p.m.** :: Keynote address, awards, and announcements
- 3:30 p.m.** :: Exhibit Hall closes
- 3:30-5:00 p.m.** :: Workshop Session VI

Schedule is subject to change. Events will be held at the Dayton Convention Center unless otherwise noted.

Food and Farm School, The Contrary Farmers' Social, and The Cream of the Crop Banquet registrations and lunches must be purchased separately; they are not included in general registration.

**OEFFA members are invited to attend the members' meeting at no cost. The Exhibit Hall is also open to the public on Thursday from 4:00-7:00 p.m. and Friday from 5:00-6:30 p.m. Thursday's networking opportunities are also free and open to the public. All other conference events require paid registration.*



LAURA LENGNICK

Climate Change, Resilience, and the Future of Food

Laura Lengnick is an award-winning soil scientist who has explored agricultural sustainability for more than 25 years as a researcher, policy-maker, educator, author, consultant, and farmer.

She is the author of the 2015 book, *Resilient Agriculture: Cultivating Food Systems for a Changing Climate*, and contributed to the 3rd National Climate Assessment as a lead author of the U.S. Department of Agriculture report *Climate Change and U.S. Agriculture: Effects and Adaptation*.

Laura founded Cultivating Resilience, a private consulting firm that works with organizations to integrate resilience thinking into operations, assessment, and strategic planning, and is currently writing a new book, *Opportunity in Change: Resilience Thinking for Small Business*.

Previously, she led the academic program in sustainable agriculture at Warren Wilson College for more than a decade, where she also served as the Director of Sustainability Education.

Laura is a Fellow of the Center for Integrated Agriculture Systems at the University of Wisconsin-Madison, is the lead Resilience Partner for Foragable Community, and serves as an advisor to the North American Climate Smart Agriculture Alliance. Her work in soil quality and sustainable farming systems was nationally-recognized with a USDA Secretary's Honor Award.

SATURDAY KEYNOTE ADDRESS



ERIC HOLT-GIMÉNEZ



Food, Farm, and Climate Justice: A New Deal for a Just Transition

Eric Holt-Giménez is an agroecologist, political economist, activist, and author.

From 2006-2019, he was the Executive Director of Food First, where he worked to end the injustices that cause hunger, build a global movement for food sovereignty, and advance agroecology and sustainable food systems.

After growing up on farms in northern California, from 1975 to 2002 he worked in Mexico, Central America, and South Africa in sustainable agricultural development and helped to start the Campesino a Campesino (Farmer to Farmer) Movement.

He is the editor of the Food First book *Food Movements Unite! Strategies to Transform Our Food Systems*; co-author of *Food Rebellions! Crisis and the Hunger for Justice*, and author of the books *Campesino a Campesino: Voices from Latin America's Farmer to Farmer Movement for Sustainable Agriculture* and *A Foodie's Guide to Capitalism: Understanding the Political Economy of What We Eat*. His work has appeared in many academic, magazine, and news articles, including *The New York Times* and *Huffington Post*. His latest book is *Can We Feed the World Without Destroying It?*

He holds a Masters degree in international agricultural development from the University of California (UC) Davis and a Ph.D. in environmental studies from UC Santa Cruz. He has taught development studies at UC Berkeley, UC Santa Cruz, Boston University, the National Gastronomic University in Italy, and the Universidad de Antioquia in Columbia.



FOOD AND FARM SCHOOL CLASSES

Dayton Convention Center



MARKET GARDENING 2.0

In this full-day training, renowned author and market gardener **Jean-Martin Fortier** will demonstrate the important components of his success, including both physical techniques and management practices that enliven his agro-ecological approach to productive, profitable market gardening. He will use a combination of slides, lecture, and interactive dialogue to help you understand his system and how you can apply its lessons to your own operation.

This new and updated presentation will focus on crop planning and management, new physical tools and computer-based organizational tools, and the often-overlooked importance of standard operating procedures.

Thursday, February 13—10:00 a.m. -4:30 p.m.

LEARNING FROM THE NUMBERS: DEEPENING FARM FINANCIAL AWARENESS

You've concentrated on building a farm business that fits you, developed basic skills in financial recordkeeping, and can produce out a few simple reports. Now it's time to understand how the numbers associated with your business can be used to improve management decisions. Are products priced correctly? Are various enterprises making or losing money? Have you chosen markets that will generate the most profit? Will cash be available to pay for expenses when you need it?

Do you have the information you need to make sound equipment or other capital purchases? How profitable is your farm operation over time?



Jody Padgham, co-author of *Fearless Farm Finances*, supported by Becky Rondy, co-owner of Green Edge Organic Gardens, will introduce numerous ways in which your financial records can be refined and used to explore these and other issues. You'll leave this workshop with worksheets and other tools to manage your operation profitably.

Thursday, February 13—10:00 a.m. -4:30 p.m.



**Pre-registration is required.
Check-in opens at 9:00 a.m.**

Lunch is included.



WHAT THE HEMP IS GOING ON?! A PRACTICAL GUIDE TO HEMP FARMING IN OHIO

Legalized hemp gives farmers a new option for diversifying their crop rotations, as well as their businesses, but many questions remain about how to grow and sell it profitably and legally. This day-long session will look at the various market opportunities, like CBD oil, fiber, grain, and certified seed crops, and their corresponding production considerations. A team of experts from the Ohio Department of Agriculture hemp program, the Ohio Seed Improvement Association, and Central State University Extension will discuss seed, transplant, and clone availability; fertilization and weed control; planting and harvesting; short- and long-term market opportunities and important financial considerations; regulation and compliance. Learn about common pitfalls so that you can take advantage of this opportunity with your eyes wide open.

Thursday, February 13—10:00 a.m. -5:00 p.m.



VISIT THE EXHIBIT HALL!

After the Food and Farm School, join us in the Exhibit Hall!

On Thursday from 4:00 - 7:00 p.m., the trade show will be open to everyone at no cost!





The Contrary Farmers' Social

THURSDAY, FEBRUARY 13—7:00-9:00 P.M.

2nd Street Market, 600 E. 2nd St., Dayton, Ohio

Celebrate our host city by raising your glass with us at Dayton's 2nd Street Market for an evening celebration of our community named in honor of Ohio's beloved Contrary Farmer, Gene Logsdon. Guests will sample fine small plates prepared by 2nd Street Market vendors and local beer as they walk the historic market building enjoying live music and good company.

Tickets are \$30 and include food and drinks. Registration to the social must be purchased separately. Conference registration is not required in order to attend. Cash bar available.



NETWORKING AND LEARNING OPPORTUNITIES

Join other food and farm enthusiasts to learn, share information, and make connections during these three **free** events.

Building Agricultural Resilience to a Changing Climate

Thursday, February 13—1:00-4:00 p.m.

Join us for a half-day workshop exploring the region's changing climate and its impact on your farm and food production. Aaron Wilson, Rafiq Islam, Vinayak Shedakar, and Alan Sundermeier of The Ohio State University will help you engage with topics including climate change, soil health, and water management as they share the state of the science, current impacts, future models, and the latest innovations and actions that can be taken to improve your farm's climate resilience. Reserve your spot at www.oeffa.org/news/agricultural-resilience.



Heartland FarmLink Live

Thursday, February 13—5:00-6:00 p.m.

HeartlandFarmLink.org, OEFFA's new land-linking service, is online and filling up with the profiles of landowners and land seekers. Still, there's nothing like meeting prospective sellers, leasees, or co-operative business partners in person. Join this informal networking reception to learn more about how OEFFA supports land transfer and mingle with others looking for land or a farmer.



Twilight Urban Farm Tours

Thursday, February 13—5:00-6:30 p.m.

Tour nearby urban farms with year-round production during two free open houses. Visit Dayton Urban Grown, 933 Xenia Ave., from 5:00-5:45 p.m. and Mission of Mary Cooperative, 619 Silver Ln., from 5:45-6:30 p.m.



FEATURED CONFERENCE SPEAKERS



Harriet Behar—For almost 40 years, Harriet Behar has been an organic educator and organic inspector, visiting and working with thousands of diverse organic farmers in the Midwest and beyond. She is the outgoing chair of the National Organic Standards Board. She and her husband have managed a certified organic farm since 1989, growing bedding plants, vegetables, herbs, and small grains, in addition to eggs and honey.

John Biernbaum—John Biernbaum is Professor of Horticulture at Michigan State University. He researches and teaches organic soil and fertility management, use of high tunnels, and vermicomposting of food scraps for year-round diversified organic farming and urban agriculture. He currently serves on the Board of Directors for the Michigan Organic Food and Farm Alliance.



Jean-Martin Fortier—Jean-Martin Fortier is a farmer, educator, and best-selling author specializing in organic and biologically intensive vegetable production. He award-winning book, *The Market Gardener*, has inspired hundreds of thousands of readers worldwide to reimagine ecological human-scale food systems. His works to educate, empower, and inspire people to pursue a farming career and lifestyle.

Meg Grzeskiewics—Meg Grzeskiewics is a farmer, speaker, and consultant who got her start in regenerative agriculture while interning for nationally renowned grazing expert Greg Judy. For six years, Meg raised 100 percent grass-fed breeding stock in New York and now manages grazing on a 25,000-acre ranch in Oklahoma. She is a contributor to *On Pasture* and the owner of Rhinestone Cattle Consulting.



Jody Padgham—Jody Padgham is the co-author of *Fearless Farm Finances*. Currently an outreach specialist at the University of Wisconsin-Madison, Jody was formerly the long-time financial manager of the Midwest Organic and Sustainable Education Service and a past coordinator of the American Pastured Poultry Producers Association. She owns a 60-acre farm where she raises small flocks of sheep and organic pastured broilers.

Jeff Schahczenski—Jeff Schahczenski is an agricultural and natural resource economist with the National Center for Appropriate Technology. He has more than 30 years of experience working on issues related to sustainable and organic agriculture. He wrote and helped develop an Organic Agriculture Research and Extension Initiative grant to explore issues related to risk management, crop insurance, and organic farming.



F R I D A Y

Workshop Session I: 8:30-10:00 a.m.

Why Data Matters: How Numbers Drive Funding for Agriculture—Amalie Lipstreu, *OEFFA*, Johnathan McCracken, *Senator Sherrod Brown*, Cheryl Turner, *USDA NASS*

Integral Soil and Plant Management for Health—John Biernbaum, *Michigan State University*

Your Kitchen Apothecary: Growing and Mixing Fresh and Dried Herbs for Cooking and Health—Mandy Palmer, *Barefoot Hippie Homesteading*

Value-Added Production for Small Producers: Canning and Drying—Marcus Nagle, *Central State University*

Growing Year-Round in Hoopouses and High Tunnels—Tomm Becker, *Nifty Hoops*

2020 Climate-Smart Organic Grains for Healthy Soils, Healthy Food, and Healthy People—Rafiq Islam and Alan Sundermeier, *OSU*

Grazing on Leased Land—Meg Grzeskiewicz, *Rhinestone Cattle Co.*

Rotational Browsing: Tips, Tricks, and Tools for Success—Sasha Sigetic, *Black Locust Livestock and Herbal*

Is Your Land Climate-Ready?—Laura Lengnick, *Cultivating Resilience*

Old Problems, New Materials: Problem Solving in Urban Agriculture—Sherry Chen, *Springfield Urban Plantfolk*, David Cook, *Plastic Lumber Store*

Where's the Profit? Farm Enterprise Analysis—Jody Padgham, *Wild Crescent Farm*

Partnering with Ohio's Growing Craft Beer Industry—Betty Bolas, *Fibonacci Brewing Company*

F R I D A Y

Workshop Session II: 10:30 a.m.-12:00 p.m.

Rethinking Plastics in Organic Production—Harriet Behar

Our Changing Climate: Global Context, Local Lens, Risks and Adaptations—Aaron Wilson, *OSU*

Regenerative Farming for Healthier Farms, Food, and Planet—Mary Lou Shaw, *Milk and Honey Farm*

Pawpaw Trees from Seed to Pulp: An Introduction to Cultivation—Sarah Francino, *OSU*, Ron Powell, *Ohio Pawpaw Growers Association*

Working with Living Soils—Jean-Martin Fortier, *Les Jardins de la Greninette*

Reducing Weeds, Insects, and Diseases with Soil Health—Jim Hootman, *Hootman Soil Health Services*

Making Healthy Pasture Soils—Bob Hendershot, *Green Pasture Services*

The Complex and Controversial Relationship Between Animal Agriculture and Climate Change—Jeff Schahczenski, *NCAT*

Beating the Feed Bill Blues: Eliminating Inputs on the Small Farm and Homestead—Shawn and Beth Dougherty, *The Sow's Ear*

Taking Back Saturdays: Cooperative and Coordinated Marketing of Small-Scale Producers—Dana Hilfinger and Angela Latham, *OSU InFACT*

Girl Boss with the Milk Money: Ohio's Women Dairy Entrepreneurs—Abbe and Madeline Turner, *Lucky Penny Farm*, Sarah Taylor, *Jedidah Farm*, Angel King, *Blue Jacket Dairy*, Sheila Schlatter, *Canal Junction Farm*

When You Can't Control the Weather: Managing Your Stress on the Farm—Amanda Bohlen, Jami Dellifield, and Misty Harmon, *OSU*

F R I D A Y

Workshop Session III: 2:00 p.m.-3:30 p.m.

Ecological or Industrial Organic? What We Learned from Allowing Hydroponics in the NOP—Harriet Behar, John Biernbaum, *Michigan State University*

Land Access Innovations for Sustainable Farmers—Bryn Bird, *Bird's Haven Farms*, Krista Magaw, *Tecumseh Land Trust*, Sarah Williams, *Black Swamp Conservancy*

Restorative Plants: Good for You, Good for the Planet—Barbara Utendorf, *Wilmington College*

Farm and Forest: The Chestnut Agroecosystem—Amy Miller, *Route 9 Cooperative*

2020 Climate-Smart Organic Vegetables for Healthy Soils, Healthy Food, and Healthy People—Rafiq Islam and Alan Sundermeier, *OSU*

Hemp! Understanding a Revived Crop—Craig Schlattenhofer, *Central State University*

Generating Cash Flow in Cow-Calf Production—Meg Grzeskiewicz, *Rhinestone Cattle Co.*

Growing Your Pastured Egg Business and Layer Operation—Mike Jones, *Tierra Verde Farms*

The Divine Farmer: An Approach to Personal and Ecological Restoration through Chinese Medicine—Christian Totty, *LOAM Acupuncture & Herbal Medicine*

Building Partnerships in Local Food Systems—Jalisa Dawkins, *Columbus Public Health*, Michelle White, *Clintonville Farmers' Market*

Building a Value Ladder: How to Get Customers to Buy More—Corinna Bench, *Shared Legacy Farms*

Sustainable Apiculture in Ohio—Hongmei Li-Byerly, *Central State University*, Chia-Hua Lin, *OSU*

CONFERENCE RECORDINGS

Dove Audio Visual will give you the choice of purchasing individual workshop and keynote presentation MP3 recordings, or the complete set for one low price. Order on site or after the event at www.dovecds.com/oeffa.

S A T U R D A Y

Workshop Session IV: 8:30-10:00 a.m.

Whose Voice is Missing? The Need for a Cultural Shift to Achieve Justice in the Food System—Leah Cohen, *Agricultural Justice Project*, Jordan Brown and Carolyn Charles, *The Family Garden*

The Capitalism in Our Food—Eric Holt-Giménez

Chickens 101: Basics and Beyond—Lisa Samples, Cedar Crest Farm and Feed

Mad About Saffron: Growing and Cooking with a High-Value Midwest Spice—Kate Hodges, Lauren Hirtle, and Rachel Tayse, *Foraged & Sown*

Microbial Applications with Effective Microorganisms and Korean Natural Farming Microbial Concoctions—Steve Diver, *University of Kentucky*

Climate-Resilient Grain Production—Laura Lengnick, *Cultivating Resilience*

High Tannin Forages for Managing Intestinal Parasites in Sheep—James Kotcon, *West Virginia University*

Livestock Guardian Animals: Lessons from the Field—Paul Dorance, *Pastured Providence Farmstead*

Child Care on Family Farms—Shoshannah Inwood and Andrea Rissing, *OSU*

Regenerating Soil with Keyline and Aerobic Teas—Lisa Helm Hancock, *Dayton Urban Grown*, Braden Trauth, *Cincinnati Permaculture Institute*

Tax Management for Small Farms—David Marrison and Chris Zoller, *OSU*

Protecting Your Whole Farm's Revenue Just Got Easier—Jeff Schahczenski, *NCAT*

S A T U R D A Y

Workshop Session V: 10:30 a.m.-12:00 p.m.

Starting the Conversation: Doing the Work to Become an Anti-Racist White Ally—Ri Molner and Lindie Keaton, *SURJ Greater Dayton*

Gain More Benefits from Your Cover Crops—Harriet Behar

What Bees Are These? Incorporating Native Bees in Our Garden and Landscapes—Diane Kadonaga, *Sunny Glen Garden*

Compostponics: How to Make Compost for Long-Term Containers and Raised Beds—John Biernbaum, *Michigan State University*

Savvy Tillage—Jeff Poppen, *Barefoot Farmer*

Growing Organic Grain as the Climate Changes—Eli Dean, *Timberlane Farms*, Scott Myers, *Woodlyn Acres Farm*, Paul Schmittmeyer, *Nourishing Meadows*, Amalie Lipstreu, *OEFFA*

Keeping Your Cattle Healthy—Richard Jeffers, *Sunny Mead Land and Cattle*

Did the Butcher Steal My Meat? Finding, Forming, and Maintaining Good Relationships with Processors—Lyndsey Teter, *Six Buckets Farm*, Travis Hood, *This Old Farm*

Planning a Regenerative Farm for Climate Crisis Resilience: One Farm's Experiences—Kip Gardener, *Creekview Ridge Farm*

Navigating Urban Farming: Land, Laws, and Locals—April Pandora, *Eden Urban Gardens*

Six Steps to Planning Your Promotional Calendar—Corinna Bench, *Shared Legacy Farms*

Living Soil and the Human Microbiome: What Organic Growers Need to Know—Kimberly Kresevic, *InSoil Health*

S A T U R D A Y

Workshop Session VI: 3:30-5:00 p.m.

Walking Our Talk: Introduction to Food Justice Certification—Leah Cohen, *Agricultural Justice Project*, Jordan Brown and Carolyn Charles, *The Family Garden*

Unlocking the Mysteries of Biodynamics—Jeff Poppen, *Barefoot Farmer*

Building Your Own Hoophouse Right the First Time—Bruce Cross, *Adaptive Process*

Opportunities in Agroforestry: Medicinal Woodland Herbs and Other Non-Timber Forest Products—Tanner Filyaw, *Rural Action*

Organic Vegetable Transplant Production—Steve Diver, *University of Kentucky*

Creating and Connecting Regional Staple Food Networks—Michelle Ajamian and Brandon Jaeger, *Shagbark Seed and Mill*, Lisa Trocchia, *Prescott College*

Business Strategies for New and Young Farmers—Meg Grzeskiewicz, *Rhinestone Cattle Co.*

Treatment-Free Beekeeping—Tom Cail, *White Clover Meadows*

A Hands-On Guide to Solar Applications—Tom Rapini and Valerie Garrett, *As and O's Farm*

Engaging Urban Youth in Gardening and Agriculture—Katie Carey and Charlene Richardson, *Highland Youth Garden*

Awesome Customer Service: Considering All Aspects of Customer Engagement—Eric Barrett and Christie Welch, *OSU*

Trust, Transparency, Disruption, and Blockchain in a New Organic Food Economy—Jeff Schahczenski, *NCAT*

WORKSHOP DESCRIPTIONS

Workshop offerings are subject to change.
Workshop descriptions will be available soon at
www.oeffa.org/conference2020.

SCHOLARSHIPS AND SPECIAL PRICING



SCHOLARSHIPS FOR PERSONS OF COLOR

Diversity is key to resilience in agriculture, important not only in what farmers grow, but in the farmers themselves. Thanks to a generous funds from the Initiative for Food and AgriCultural Transformation (InFACT) and others, OEFFA is able to offer a limited number of **scholarships** to welcome Ohio-based growers or producers of color who have not attended an OEFFA conference before and would not likely be in a position to attend without the scholarship. To apply, go to www.surveymonkey.com/r/2020OEFFAconfdiversity, or call Renee Hunt at (614) 947-1642. Scholarships will be awarded beginning the week of January 6.

SCHOLARSHIPS FOR BEGINNING FARMERS

To support beginning farmers with a financial need, OEFFA will again offer scholarships to help farmers start or improve their operations! The conference will be filled with workshops on topics designed for early career farmers, including creative land access solutions, canning and drying for small-scale producers, growing in hoop houses and high tunnels, working with your processor, childcare on family farms, business strategies for new farmers, wholesale for small farmers, tax management, and many more.

To see if you're eligible or to apply for a scholarship, go to www.surveymonkey.com/r/BFScholarship2020 or contact Rachel Tayse at (614) 947-1633. Applications are due by January 6 and selected recipients will be notified by January 10.

Begin Farming workshops and scholarships are made possible by funding from the U.S. Department of Agriculture's National Institute of Food and Agriculture Beginning Farmer and Rancher Development Program. For more information, go to <https://beginfarming.oeffa.org>.

COLUMBUS SCHOLARSHIPS

Farmers living in Columbus or selling at a market located within the city may apply for a full scholarship to the conference, thanks to funds and support from the City of Columbus and the Ohio Farmers Market Network. Scholarships also include a one-year OEFFA membership. Contact Rachel Tayse at rachel@oeffa.org for more details.

MEMBER SPECIAL REGISTRATION PRICING

Members can register for \$140 through December 12! Not a member? Join to take advantage of this fantastic rate!

— CONFERENCE LUNCHESES —

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.

Thursday

(Subject to change)

Pulled pork sandwich or
Portobello mushroom sandwich
Three bean salad
Pasta salad
Cookies

Friday

(Subject to change)

Beef or vegetarian chili
Spaghetti or polenta
Cornbread
Cole slaw
Cookies

Saturday

(Subject to change)

Jamaican jerk chicken with relish or
Sweet potato patty with pineapple
Black beans with green sofrito
Rice
Spicy braised kale
Cookies

Conference registration is required for lunch purchases. Lunch is not included in Friday and Saturday registration.
Thursday lunch is included in Food and Farm School registration. Children 5 and under eat free.



The Cream of the Crop Banquet

Friday, February 14—6:30-8:30 p.m.

Menu

(Subject to change)

Herb roasted pork loin or
Herb and mushroom stuffed squash
Mixed green salad with feta and pickled red onion
Roasted sweet potato
Braised spiced apples and cabbage
Brown butter pistachio honey bars

After a day of learning and networking, OEFFA welcomes you to treat yourself to a refined dinner with friends, featuring a special menu of locally-sourced fare. This is a full service, seated meal so you can sit back and savor the evening.

Tickets are \$35 and include your choice of non-alcoholic or adult beverage. Banquet registration must be purchased separately. Conference registration is not required in order to attend. Cash bar available.



KIDS' CONFERENCE AND CHILD CARE

We encourage parents and caregivers to bring the family! Kathleen "Kat" Christen of Smaller Footprint Farm and Antioch Farm is organizing another special Kids' Conference to give 6-12 year olds educational and fun hands-on activities. Kat previously worked for Five Rivers MetroParks and has developed and taught programs in urban gardens in Dayton.

Child care is available for younger children. Megan DeLaurentis will again organize and offer age-appropriate activities and time to take a nap.

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



CONFERENCE RECORDINGS

Dove Audio Visual will give you the choice of purchasing individual recordings or the complete set for one low price. Order on-site or after the event at www.dovecds.com/oeffa.

VOLUNTEERS

In exchange for four hours of onsite work, pre-approved volunteers may pre-register for both days of the conference for only \$60. No further discount applies and meals are not included. Limited opportunities are available, so don't wait to sign up. For more information, contact Renee Hunt at (614) 947-1642 or renee@oeffa.org by January 6.

If you'd like to volunteer just to volunteer, we also need help in the office during the weeks leading up to conference and help with set up on Thursday, February 13. Let us know if you can pitch in.

CHAPTER MEET UPS

Learn how you can get involved in OEFFA's chapters! Chapters will be gathering on-site for networking and to share information. Watch our website for more details soon, or contact Kristy Yonyon at (614) 421-2022 or kristy@oeffa.org

MEMBERS' MEETING

Friday, February 14—5:15 p.m.

Join us for OEFFA's annual membership meeting, where we review the past year, elect new members of the Board of Trustees, and discuss other issues on our members' minds. This is YOUR organization. Please come to listen, learn, and share.

POLICY OF INCLUSIVENESS AND ACCESSIBILITY

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.

If you have concerns about enjoying the conference due to physical limitations or accessibility issues, please let us know and we'll work with you to try to find a solution.



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Shagbark Seed and Mill**

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Tea Hills Farms

Bexley Natural Market
Fedco Seeds
Herbruck Poultry Ranch

Man@Machine
Nourse Farms
Stutzman Farms

TAKE THE COMMUNITY ONLINE!

Be part of the conversation before and during the conference, and get the latest event updates. Use #oeffaconference2020 and follow:



@ohioecologicalfoodandfarmassociation



@ohioecological



@oeffa

FEBRUARY 13-15 DAYTON, OHIO



Exhibit Hall Hours

Thursday, February 13 4:00-7:00 p.m.
 Friday, February 14 8:00 a.m.-6:30 p.m.
 Saturday, February 15 8:00 a.m.-3:30 p.m.



Enjoy an expanded Exhibit Hall, which now has more booths, larger equipment displays, and hospitality areas! As always, the trade show will be packed with a diversity of vendors, offering you a one-stop shopping experience. You'll find businesses that can help you find your market, products that you can use on your farm or in your backyard, services that will help your farm or homestead succeed, quality locally-produced merchandise for your pantry and home, and useful information from knowledgeable nonprofit and educational institutions. Be sure to check out all that the Exhibit Hall has to offer, including OEFFAstead—home to all things OEFFA in the trade show!

ORGANIC CERTIFICATION ASSISTANCE

Are you certified organic or considering certification? Bring your questions and paperwork! Visit the OEFFA Certification table where staff will be on hand to provide one-on-one assistance and to answer questions about the organic certification process, organic standards, and certification guidelines.



Try your luck for a chance to win a variety of wonderful products and services, courtesy of many of our exhibitors, sponsors, and other conference supporters. Funds raised support OEFFA's educational work.

OEFFA MERCHANDISE

Don't forget your OEFFA swag! Aluminum "No Spray" and other signs and organic logo stickers will be for sale.



HOSPITALITY

There are seating areas available within the trade show for attendees and exhibitors to relax, reflect, and engage with fellow conference-goers. Grab a cup of coffee and some literature to peruse, and sit and visit for a while with your OEFFA family.



Public Hours

OEFFA members and the public are invited to tour the Exhibit Hall on Thursday from 4:00-7:00 p.m. and on Friday from 5:00-6:30 p.m. at no cost. Admission to the Exhibit Hall at other times requires paid registration.

BOOK TABLE

Here's your chance to get great deals on scads of food and farming book titles! We also encourage you to donate your gently used farm and food books at conference, or before the event. Book sales support OEFFA's work.



BOOK SIGNING TABLE

This year's author table will feature keynote speakers Laura Lengnick (*Cultivating Climate Resilience on Farms and Ranches*), Eric Holt-Giménez (*Can We Feed the World Without Destroying It?*), best-selling author Jean-Martin Fortier (*The Market Gardener*), and Ohio's own Shawn and Beth Dougherty (*The Independent Farmstead*).



A PLACE TO STAY

CROWNE PLAZA DAYTON

33 E. 5th St., Dayton, Ohio

(937) 229-9835

<https://tinyurl.com/oeffacrowne>

\$112.00 per night (Ask for the OEFFA group rate. Find booking tips on our website.)

The Crowne Plaza is attached to the Dayton Convention Center by a convenient enclosed walking bridge. Complimentary parking in the Transportation Center garage attached to the hotel is included (for vehicles under 6'8").

COURTYARD DAYTON MALL

100 Prestige Pl, Miamisburg, Ohio

(937) 433-3131

<https://tinyurl.com/oeffacourtyard>

\$84.00 per night (Ask for the OEFFA group rate.)

Complimentary shuttle services will be provided to the Dayton Convention Center if room block goals are achieved.



DISCOVER DAYTON!

- Shop the Oregon Arts District and 2nd Street Market
- Drink a pint at one of Dayton's many local breweries
- Rent skates and hit the ice at RiverScape MetroPark
- Get outside at Aullwood Audobon Center and Farm
- Enjoy art of all kinds at the new Funk Museum Hall of Fame and the Dayton Art Institute
- Explore Ohio's history at Carillon Historical Park or one of Dayton's many aviation sites
- Have fun with the whole family at Boonshoft Museum of Discovery, or K12 Gallery & TEJAS
- Give back by volunteering at Five Rivers MetroParks



Learn more at www.oeffa.org/discoverdayton.

CONFERENCE LOCATION

DAYTON CONVENTION CENTER

22 E. 5th St., Dayton, Ohio

www.daytonconventioncenter.com

CONFERENCE REGISTRATION FORM

SAVE MONEY BY REGISTERING EARLY!

Contact Info: Please provide for each adult registrant. Include a separate sheet if needed.

Name(s): _____
Business Name: _____
Address: _____
Town: _____ **State:** _____ **Zip:** _____
Telephone: () _____ **County:** _____
Email: _____

OEFFA MEMBERS:

	(by 12/12) MEMBER SPECIAL	(by 1/13) EARLY BIRD FEE	(by 1/27) STANDARD FEE	
Adult	\$140 x _____	\$150 x _____	\$165 x _____	= \$ _____
Full-Time Student*		\$70 x _____	\$85 x _____	= \$ _____
Friday Only		\$90 x _____	\$105 x _____	= \$ _____
Saturday Only		\$90 x _____	\$105 x _____	= \$ _____
Volunteer (Register by 1/6)		\$60 x _____		= \$ _____

NON-MEMBERS: (Become a member below for lower rates!)

Adult	\$210 x _____	\$225 x _____	= \$ _____
Full-Time Student*	\$95 x _____	\$110 x _____	= \$ _____
Friday Only	\$125 x _____	\$145 x _____	= \$ _____
Saturday Only	\$125 x _____	\$145 x _____	= \$ _____

*Students ages 18+ must present a valid student ID at registration.

Walk-Ins: On-site walk-in registration will be available. A \$5 fee will be added to the standard fee for all walk-ins.

CHILDREN UNDER 13: (Number Friday) _____ + (Number Saturday) _____ x \$20 = \$ _____

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

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

CONFERENCE LUNCHEES:

Friday Lunch	_____ @ \$17 ea.	= \$ _____
Saturday Lunch	_____ @ \$17 ea.	= \$ _____

EVENING EVENTS:

Thursday Reception	_____ @ \$30 ea.	= \$ _____
Friday Banquet	_____ @ \$35 ea. (# vegetarian dinners needed _____)	= \$ _____

THURSDAY FOOD AND FARM SCHOOL:

(Lunch included. Register by 1/27)

	MEMBERS	NON-MEMBERS	
Market Gardening	\$80 x _____	\$100 x _____	= \$ _____
Farm Finances	\$80 x _____	\$100 x _____	= \$ _____
Hemp Farming	\$80 x _____	\$100 x _____	= \$ _____

OEFFA MEMBERSHIP: (NEW OR RENEWAL)

Individual \$35; Family \$50; Family Farm \$50; Nonprofit \$50; Business \$100; Student \$10 = \$ _____

Check here if you are a farmer with < 10 years experience or an aspiring farmer.

Please make checks payable to OEFFA. Registrations will not be confirmed.

Cancellation and Changes Policy: A \$20 processing fee will be assessed for each cancellation or registration change made up to January 27. No refunds will be given after January 27.

TOTAL \$ _____

REGISTER ONLINE AT: WWW.OEFFA.ORG/CONFERENCE2020

MAIL TO: OEFFA CONFERENCE, 41 CROSWELL RD., COLUMBUS, OH 43214



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

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