

Sustainable Agriculture Events and Contacts by Region

Toledo (Williams, Fulton, Lucas, Ottawa, Defiance, Henry, Wood, Sandusky, Paulding, Putnam, Hancock, Seneca, Van Wert, Allen, Wyandot, Hardin)

Mike Hamm, C.S. Mott professor of Sustainable Agriculture at Michigan State University is presenting:

“Locally-Integrated food systems: An opportunity for our Future”

University of Toledo

April 20, 7pm

2801 Bancroft

Toledo, Ohio

Lucas/Wood County

Connecting the dots between public health, economic development, community development, and community-based food systems. This event is free and open to the public.

Cleveland (Erie, Lorain, Cuyahoga, Lake, Ashtabula, Ashland, Medina, Geauga, Wayne, Summit, Portage, Trumbull, Holmes, Stark, Mahoning, Columbiana, Huron, Richland, Holmes)

Mulberry Creek Herb Farm (Producer)

3312 Bogart Rd.

Huron, Ohio

Erie County

www.mulberrycreek.com

Since 1995, they have provided the largest selection of quality, well rooted, certified organic herbs and miniature perennials, in 3 1/2 inch pots, offered at the most reasonable prices in the country for cooking, ornamental, medicinal and crafting uses. Tasty heirlooms and hybrid tomato and pepper plants are also available.

Miller Livestock (Producer)

9590 Kinsman-Pymatuning Rd.

Kinsman, Ohio

Trumbull County

www.millergrassfed.com

Their goal is to produce healthy grass-fed livestock for their customers. They are a sustainable farm committed to raising grass-fed beef and lamb, pastured pork, and pasture-raised chickens and turkeys with no chemicals, antibiotics or hormones. Their animals are raised humanely on their farm in Kinsman, Ohio.

Local Food Cleveland

A film-Polycultures: Food Where We Live

Cuyahoga County

www.localfoodcleveland.org

Local Food Cleveland is an action network for everyone who is passionate about growing a thriving local food economy and culture around Cleveland, OH.

OARDC, Agroecosystems Management Program
Sustainable Food and Bioproduct Production

Casey Hoy

1680 Madison Ave.

201 Thorne Hall

Wooster, Ohio

Wayne County

<http://localfoodsystems.org/advance-northeast-ohio-partners>

This project focuses on building the local and regional economy in northeast Ohio, with local ownership of many businesses that produce what the region needs. It also builds a partnership throughout the region and across the rural to urban continuum.

Local Roots

140 S. Walnut St.

Wooster, Ohio

Wayne County

www.localrootswooster.com

Local Roots Market and Café brings a fresh new approach to food by connecting consumers and producers of locally grown foods and other agricultural products, encouraging healthy eating through fresh bakery items, café dishes, cooking demonstrations, and other educational programs, expanding local economic development through jobs, increased income for farmers, and support for other businesses, promoting community involvement by providing meeting space, product development assistance, and connections to neighboring businesses and organizations, and promoting sustainable living by supporting small local farms, reducing energy consumption from farm to plate, and modeling alternative energy resources.

Dayton (Mercer, Auglaize, Darke, Shelby, Logan, Miami, Champaign, Clark, Preble, Montgomery, Greene)

Central Ohio River Valley Food Guide (included)

www.eatlocalcorv.org

Cincinnati (Butler, Warren, Clinton, Hamilton, Clermont, Highland, Brown, Adams)

Grow Food, Grow Hope Food Symposium

“Food and Farming for the future: Eat healthy/grow responsibly”

Wilmington College

April 22

1870 Quaker Way

Wilmington, Ohio

Clinton County

<http://www2.wilmington.edu/news/College-to-Present-Earth-Day-Food-Symposium.cfm>

Harkening the College’s seven-decade heritage in agriculture and complementing the national discussion on food, health and security, Wilmington College will present a food symposium April 22. The daylong event, which is free of charge, is being held on the 40th anniversary of the first Earth Day in 1970. It will delve into topics surrounding the theme “Food and Farming for the Future: Eat Healthy/Grow Responsibly.” The symposium will feature presentations on such topics as the impact of modern food production with an emphasis on corn, fresh and healthy food alternatives, and feeding the world’s growing population in a sustainable manner.

N. Appalachia (Tuscarawas, Carroll, Harrison, Jefferson, Guernsey, Belmont, Noble, Monroe, Washington)

Ohio University Earth Month

1 Riverside Dr.

Athens, Ohio

Athens County

www.facilities.ohio.edu

Several Events are planned (Earth Munch, Being Locavore, Cooking demo and tours), including a panel discussion about the agricultural policies that affect the way Ohioans eat and produce food, locally and in the state.

King Family Farm

JB King

3940 Factory Rd.

Albany, Ohio

Athens County

www.kingfamilyfarm.com

King Family Farm pork products are all made from hogs naturally raised on our farm in Albany, Ohio. They use no growth hormones or antibiotics in our feeds. They process their own feed using locally grown grains. No animal or industrial by-products.

Staple Foods Collaborative

Brandon Jaeger & Michelle Ajamian

<http://localfoodsystems.org/users/majamian-bjaeger>

Their mission is to build a regional bean, grain, and seed staple food system--which is focused on growing and processing high nutrition crops, while working toward zero dependency on chemical inputs in staple food agriculture and the development of appropriate scale farming and processing equipment.

S. Appalachia (Morgan, Athens, Vinton, Jackson, Scioto, Lawrence, Gallia, Meigs)

Columbus Crawford, Marion, Morrow, Knox, Union, Delaware, Licking, Coshocton, Madison, Franklin, Muskingum, Fairfield, Perry, Pickaway, Fayette, Ross, Hocking, Pike)

Kinnikinnick Gardens (Producer)

Pat Rupiper

946 Crouse Chapel Rd.

Chillicothe, Ohio

Ross County

www.kinnikinnickgd.com

This producer has vended for the Chillicothe Farmers' Market for 9 years. They grow chemical free, use captured rain water from facilities, compost, etc. They grow heirloom and gourmet vegetables, several of which are on Slow Foods ARK of Taste list. The market runs from May 1st-October 10th this year.

Mid-Ohio Regional Planning Commission
Brian Williams
111 Liberty St., Ste. 100
Columbus, Ohio
Franklin County
www.morpc.org

The mission of the Mid-Ohio Regional Planning Commission (MORPC) will be the regional voice and a catalyst for sustainability and economic prosperity in order to secure a competitive advantage for central Ohio.

The Mid-Ohio Regional Planning Commission will release a Central Ohio Regional Food Assessment and Plan on April 22. The document is the culmination of nearly a year's worth of work by MORPC's Agriculture and Food Systems Working Group, which included and reached out to 75 people in 12 counties to gather information and make recommendations.

The Assessment makes the case that a local-food system would strengthen the local economy; ensure that fresh, safe, healthful, locally produced food is easily accessible to people of all income levels; reduce the miles needed to distribute and sell food; and preserve farmland by making agriculture more viable to area farmers. It offers a snapshot of the region's current local-food production, processing, distribution and availability, then identifies 31 barriers to expanding a regional food system.

These provided the basis for a Plan that comprises five broad goals and 24 specific recommendations for building a food system in the coming years. The Plan seeks to increase local-food production, expand the processing and distribution capacity, increase investment in local food, and improve information about and the availability of local food.

Strawberry Hill Farm (Producer)
Ron and Mary Meyer
24514 Township Rd. 167
Fresno, Ohio
Coshocton County

<http://www.coshoctonfarmersmarket.com/content/482>

Strawberry Hill Farm, Fresno, Ohio, grows USDA Certified Organic produce and is operated by Ron and Mary Meyer and family. As the name suggests, they specialize in strawberries, including their own strawberry jam and strawberry vinaigrette salad dressing. Strawberry Hill also grows a wide variety of vegetables, serving the Coshocton Farmers' Market and a local CSA (Community Supported Agriculture) group.

Pleasantview Farms (Producer)
Perry Clutts
20361 Florence Chapel Pike
Circleville, Ohio
Pickaway County
www.pvfohio.com

Pleasantview Farm is named for its elevated view of the farmstead and the Big Darby Creek in south central Ohio. This farm has been owned by the same family since 1899 and has seen its share of agricultural practices. Today the theme is the environment. Sustainable agricultural practices are used to produce quality products while improving the quality of the farm and the surrounding environment.

Cackler Family Farms
Bill Cackler
4971 Cackler Rd.
Delaware, Ohio
Delaware County
www.cacklerfamilyfarms.com

Their trees are farm fresh and our wreaths are made with our own freshly harvested greens! Whether you prefer to choose a pre-cut tree, or to use our sleds and handsaws to hand-cut your own tree for the season,

Brandt Farms
David Brandt
5100 Basil western Rd.
Carroll, Ohio
Fairfield County

Heart of Ohio Foodshed Connection Event
“Live from the green carpet: featuring stars of local food”
Lancaster’s River Valley Mall
April 21, 3:30pm-6:30pm
1635 River Valley Circle S
Lancaster, Ohio
Fairfield County
<http://heartofohiorcd.org/EVENTS.html>

The second in a series of Foodshed Connection events, “Live from the Green Carpet: Featuring Stars of Local Food!”, will be held during Sustainable Agriculture Week, on April 21, 2010, at the Lancaster River Valley Mall. This event will span approximately 3 hours, from 3:30 to 6:30pm and videotaping of speakers and willing participants will take place. Speakers will focus on local food outlets such as Community Gardens, Community Supported Agriculture (CSAs), Farmer Markets and On-Farm Operations which all contribute in connecting residents with local food in their area. Confirmed speakers include Dave Libben, NRCS, David Brandt, Brandt Farms and Bill Steinman, Fairfield Community Gardens. More speakers are being added. Some fun contests will be featured before and after the speaker presentations, with plenty of time for Q&A and networking opportunities.

Green Columbus
Earth Day 2010
Franklin Park Conservatory
April 22
1775 E. Broad St.
Columbus, Ohio
Franklin County
<http://parks.columbus.gov/events.aspx>

Forty years ago, pioneering activists launched a movement to fight for clean air and water. We owe a lot to these founders of the environmental movement, but now it is time for The Update. Environmentalism today is working together to improve the health of our families and planet – making every day Earth Day. ‘The Update’ commemorates the accomplishments of the environmental movement and highlights the challenges that lie ahead. To find out how to get involved please contact Erin Chacey at erin@greenbus.org.

STATEWIDE

Local Food Systems

April 16

A day-long innovative workshop for anyone interested in strengthening a year round local food system held at the Ohio Department of Agriculture. Supported by the Stinner Endowment for Healthy Agroecosystems and Sustainable Communities. Registration required.

Contact Megan Shoenfielt

<http://localfoodsystems.org/local-food-all-year-workshop-people-who-want-see-it-happen>

Ohio Agricultural Research and Development Center research enables Ohioans to grow and serve profitable niche markets, work that boosts incomes for small farmers, processors, and marketers and meets consumer demand. Specialties include grass-fed beef, organic bread wheat, fish and shrimp, and fresh fruits and vegetables—all from here in Ohio.

OARDC animal scientists Francis Fluharty, Paul Kuber, and Henry Zerby—teaming with Leah Miller of OARDC and Ohio's Small Farm Institute (SFI), Parker Bosley of Cleveland's North Union Farmers' Market, and an Ohio grazing-farmer group—spearhead an effort to raise, process, and market grass-fed beef cuts. Among their goals: to improve grass-fed nutritional strategies; to evaluate, then teach, high-value French meat-cutting techniques; and to offer consumers cleaner, healthier meat.

The Ohio Farm Family Beef Industry Network, started with support from OARDC, today links 80 small farmers and meat processors. They sell branded beef products, Ohio Signature Beef, and Ohio Heritage Beef, through more than 30 retailers and annually earn \$11 million.

Ohio fish farmers, backed by OARDC research, have nearly doubled their sales in the past 10 years. For example, twenty-five farms, up from two in 2001, now raise freshwater shrimp. OARDC scientists first proved the practice would work here. Current projects include breeding bluegill and yellow perch that grow 40 percent faster; the fish reach market sooner, are bigger, and are worth more money.

Ohio's wine industry, a niche player nationally, is booming. Long-term collaboration with OARDC scientists has led to more than 80 wineries, up from 37 in the past 10 years. Annual harvest: 3,000 acres of wine grapes, 800,000 gallons of wine, and \$70 million in revenue.

Joe Kovach of OARDC's Integrated Pest Management Program studies ecologically designed "polyculture modules"—intensive fruit and vegetable plantings that gross up to \$100,000 per acre per year. OARDC vegetable researcher Matt Kleinhenz evaluates high tunnels—unheated structures that let farmers grow produce 11 months out of the year. Both systems target the niches for local, naturally grown foods.

Deb Stinner of OARDC's Organic Food and Farming Education and Research Program leads a team developing highquality Ohio-grown spelt (a wheat relative) and hard winter wheat (for now mostly grown out West). Both are used in and needed by artisan breads. As it is, most Ohio wheat is of the lower-value soft type, best for products such as crackers. Project partners include Wooster's Broken Rocks Cafe and Bakery, Hudson's Great Lakes Bakery, and Holmes County's Berlin Natural Bakery and Green Field Farms Amish organic cooperative. Organic hard wheat earns \$7 per bushel versus \$4 for soft.

Ohio MarketMaker

Julie Fox

www.ohiomarketmaker.com

Due to significant demand for local food, Ohio has the opportunity to gain more from the food economy by improving efficiencies in connections between food producers, buyers and others in the food chain.

Ohio MarketMaker was launched in March 2008 as a collaborative effort to support Ohio's food industry, improve access to local food and keep more food dollars in the regional economy.

As part of a growing national network, Ohio MarketMaker is an easy to use web-based resource already used by thousands of food producers, buyers, and others in the food supply chain. This tool helps businesses make valuable contacts and combines valuable information that food businesses need, including demographic, food consumption and business profile data that can be mapped to show concentrated markets and strategic business partners.

This resource is accessible and free to all Ohioans thanks to the partnership and support of Ohio State University (OSU) Extension, the Ohio Department of Agriculture/Ohio Proud, Ohio Farm Bureau/Our Ohio, the Center for Innovative Food Technology and other organizations. With leadership from OSU Extension, the Direct Marketing team continues to develop, provide education and evaluate the Ohio MarketMaker program.

Ohio State University Extension

Project focusing on Pawpaw for preservation and Niche Crop.

A native Ohio tree, once farmed by American Indians on large plantations for its fruit and medicinal benefits, is being re-introduced to horticulture for preservation and as a potential niche market crop. Ohio State University Extension researchers at OSU South Centers are teaming up with the Ohio Pawpaw Growers Association to help establish a pawpaw industry in Ohio, not only as a landscape species but also as an additional fruit crop. The goal of the collaboration is to potentially establish plantations of pawpaws for germplasm preservation, as a landscape tree, and as a crop that supports sustainable agriculture, agritourism and local foods.

www.ag.ohio-state.edu/~news/story.php?id=4688

Ohio State University and Ohio Agricultural Research and Development Center

Soil scientist develops 10 principles to sustainable soil management

From food security to climate change to energy demands, the world faces a myriad of critical sustainability issues, all whose potential solution may lie right beneath our feet. Rattan Lal, an Ohio State University soil scientist with the Ohio Agricultural Research and Development Center, suggest that soil and its resources are the answer, and sustainability can be achieved through the realization of 10 basic management principles. Principles can be found at www.ag.ohio-state.edu/~news/story.php?id=4971.

Ohio State University's College of Food, Agricultural, and Environmental Services
Shoshanah Inwood

Study: Farms near urban areas adopt varying strategies to survive, thrive

Farm families everywhere often face difficulties when making decisions regarding passing down the farm to the next generation. Agricultural experts point to an aging farm population, a lack of succession planning, and fewer heirs choosing farming as an occupation as threats to the long-term existence of family farming.

www.ag.ohio-state.edu/~news/story.php?id=5312

Ohio State University

Joe Kovach

More food grown near home, less oil: Ohio State tests eco plots for small farms serving cities

The whole concept of urban agriculture is to grow the food close to where the people are. Urban agriculture cuts shipping and fuel use; Ohio's rural/urban Medina County, for example, is closer to Cleveland than California is.

www.ag.ohio-state.edu/~news/story.php?id=4487

Ohio State University Extension

Jeff McCutcheon

More Ohio producers exploring grass-fed beef production

Ohio livestock producers are exploring grass-fed beef production to meet market demands for what many consider to be a healthful and ecologically sustainable product. However, the production side of the system can be daunting. McCutcheon said that many livestock producers in Morrow County and surrounding areas are part of a growing niche of Ohio farmers who see more advantages to raising grass-fed cattle than grain-fed cattle.

www.ag.ohio-state.edu/~news/story.php?id=5582

College of Food, Agricultural and Environmental Services/Ohio Agricultural Research and Development Center

Marvin Batte

Average shoppers are willing to pay a premium for locally produced food

New research suggests that the average supermarket shopper is willing to pay a premium price for locally produced foods, providing some farmers an attractive option to enter a niche market that could boost their revenues. The study also showed that shoppers at farm markets are willing to pay almost twice as much extra as retail grocery shoppers for the same locally produced foods. Both kinds of shoppers also will pay more for guaranteed fresh produce and tend to favor buying food produced by small farms over what they perceive as corporate operations.

www.ag.ohio-state.edu/~news/story.php?id=4660

