April 13, 2013
Hosted by the Southwest Chapter of Ohio
Ecological Food and Farm Association
(OEFFA)

Conference Registration Form

Name(1)		
Name(2)		
Name(3)		
Address		
City and State		Zip
Email Address		
Phone Number		

Fees	Price/ Participant	Number of Participants	Total Price	
full day conference* (includes all workshops, speaker and exhibition hall)	early $40 (register by March 13)			Please complete workshop survey
	$45 (after March 13)			
partial day conference (includes speaker and exhibition hall--opens at 11:30 am)	$15			We ask that everyone be seated for the speaker at 12:30pm
volunteer* (limited number) (includes workshops, speaker and exhibition hall)	$20			Three hours required. See box at right for information. Please complete workshop survey
donation				We would like to offer scholarships for those who may need it
lunch**	$10			
exhibit vendor	$25			See separate form for info and payment schedule
exhibit information table	$20			
sponsor				

Registration	8:30
Workshops	9-11:30
Lunch/Exhibit	12:00
Speaker	12:30
Exhibit Hall	1:15
Workshop	2-3:00
Exhibit Hall	3-4:00

Volunteer Opportunities
Set up on Friday
Registration
Workshop Attendant
Exhibit Hall Attendant
Lunch Service
Clean-up
Some pre-conference work

Total Fee	

*Note: Some scholarships will be available. Let us know in writing if you have a need. This applies to students, also

**Lunch will be catered by Savor Catering and will include 3 salads (chicken, bean, greens), soups and breads

Make checks payable to SWOEFFA and mail to:
Mary Lu Lageman
932 O'Bannonville Rd.
Loveland, OH 45140

All forms are on our chapter website at http://www.swohio.oeffa.org/ and conference site swoeffa.org

We will have three sessions throughout the day. Check one workshop in each session that you are most likely to attend (you are not bound to these; we need to determine space req'ts)

Session 1

	check here			Presenter(s)
Get Cultured, Using Methods of Fermentation		The health benefits and process of preparing		Master Certified Healing Foods Specialist Ellie Sodergren
Plant the Seed: Starting a School Gardening Program		Loveland City Schools successful garden program sets the standard for merging school curriculum with hand's on garden experience		"Granny" Roberta Paolo
Apple Growing without Chemicals		The varieties and methods that work best for our region		Orchardist Marsha Lindner
Community Supported Agriculture: What is a CSA		A unique approach to shopping locally		Panel of local farmers

Session 2

Genetically Engineered Food		What is it? And How to Avoid it?		Real Food Dude Michael Taylor
Our Harvest Cooperative's Food Hub Project		Creating jobs, training farmers, and getting more local produce into area institutions, grocery stores and restaurants		Members of the Our Harvest Food Hub
Pastured Meats--How are they Different?		The ecological and practical considerations of purchasing and preparing grass-fed meat		Chef, Justin Dean & Mud Foot Farm's, Doug Weber
Basics of Backyard Gardening		How to get started in growing food		Gardening Educators Barb Liphart (Gorman), and Sandra Murphy (former Gorman director)

Session 3

Permaculture: Rebuilding Humanity with Nature		An ecological design system for sustainability		This Land.org's Braden Trauth and Patti Walker
How to Eat Local Year Round		How one person approaches the challenges, successfully. Learn how you can too!		Lettuce Eat Well Farmers' Market Co-Manager Mary Hutten
Community Gardens: Planning and Planting a Vacant Lot		A successful approach to creating productive food gardens		Civic Garden Center's Peter Huttinger
Cooking Without Waste		A moral, financial and creative approach to cooking		Gorman Heritage Farm Cooking Instructor, Jamie Stoneham plus food lovers Sandra Murphy, Mark Wessel
Gorman Heritage Farm Tour				Gorman Farm Staff