



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

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

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

When we have the workshop times scheduled, volunteers will be contacted, so that they can indicate which workshops they want to attend. We will coordinate jobs with that information. Be advised that volunteers might not be able to attend ALL three workshop times, but we will try to accommodate.

<b>Total Fee</b>	
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\*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

<p><b>Make checks payable to SWOEFFA and mail to:</b>                  Mary Lu Lageman                  932 O'Bannonville Rd.                  Loveland, OH 45140</p>	<p>Or visit our conference website at <a href="http://swoeffa.org">swoeffa.org</a> You can register and pay through the site</p>
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**Check top three workshops you would be most likely to participate in**

(you are not bound to these; we need to determine space req'ts and schedule the slots to meet most people's interests)

	check here		Presenter(s)
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
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
Community Gardens: Planning and Planting a Vacant Lot		A successful approach to creating productive food gardens	Civic Garden Center's Peter Huttinger
Community Supported Agriculture: What is a CSA		A unique approach to shopping locally	Panel of local farmers
Genetically Engineered Food		What is it? And How to Avoid it?	Real Food Dude Michael Taylor
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
Permaculture: Rebuilding Humanity with Nature		An ecological design system for sustainability	This Land.org's Braden Trauth and Patti Walker
Apple Growing without Chemicals		The varieties and methods that work best for our region	Orchardist Marsha Lindner
Basics of Backyard Gardening		How to get started in growing food	Gardening Educators Barb Liphart (Gorman), and Sandra Murphy (former Gorman director)
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
Get Cultured, Using Methods of Fermentation		The health benefits and process of preparing	Master Certified Healing Foods Specialist Ellie Sodergren
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