

YOU ARE INVITED TO THE  
**2014 Young Agricultural Professionals Leadership Experience**

# AGENDA

Two days of fun, food and fellowship!

YOUNG AGRICULTURAL PROFESSIONALS



STRENGTHENING OUR FOUNDATION

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Ohio Farm Bureau Federation  
 PO Box 182383  
 Columbus, OH 43218-2383  
 www.ohfb.org



*What is it?*

It's an opportunity for leadership experience, building personal and professional skills, networking with agricultural leaders, and making a difference in our communities, Farm Bureau and agriculture. Join us for a time of personal and professional development, meeting other young professionals from around Ohio, fun, food and fellowship!

*Who are Young Agricultural Professionals?*

Agriculture has many faces, just like our young ag professionals. We are young adults ages 18-35, single and married, who share a passion for farming, rural living, and/or local foods.

We're full and part-time farmers, Extension agents, teachers, consumer educators, media reporters, livestock and equine enthusiasts, beekeepers, green industry employees, gardeners, foodies and more! Whether you have half an acre or 5,000 acres, we have a place for you!

**Date:** JANUARY 24-25, 2014

**Location:** RENAISSANCE COLUMBUS

50 N. Third St. Columbus, OH 43215 · 614-228-5050

**Cost:** \$200 per couple and \$150 for individual

*Registration Deadline:*

All reservations must be submitted to Ohio Farm Bureau by

**FRIDAY, DEC. 13.**

*Discussion Meet*

Discussion Meet is not a panel discussion or debate, but rather an exercise in cooperative problem solving, designed to give participants experience in leading a group discussion and in chairing a committee.

If you are interested in participating in the 2014 Discussion Meet on Jan. 24, please contact your county office.

**FRIDAY, JANUARY 24**

- 5:30 P.M. DISCUSSION MEET ROUND 1**
- 6:30 P.M. REGISTRATION AND HEAVY HORS D'OEUVRES**
- 7:30 P.M. WELCOME**
- 7:45 P.M. DISCUSSION MEET ROUND 2**
- 8:30 P.M. BREAK**
- 8:45 P.M. EVENING ENTERTAINMENT-COMEDIAN JAY HENDREN**

**SATURDAY, JANUARY 25**

- 8 A.M. BREAKFAST AND CHECKOUT**
- 8:45 A.M. ROUND #1 WORKSHOPS (CHOOSE 1)**
  - The 4Rs - Nutrient Management
  - Value Added - Making your farm profitable for your family
  - Food Preservation
- 9:45 A.M. BREAK**
- 10 A.M. ROUND #2 WORKSHOPS (CHOOSE 1)**
  - Pasture Management
  - Farm Market Rules and 'Selling the Whole Truck'
  - Backyard Composting
- 11 A.M. BREAK**
- 11:15 A.M. GENERAL SESSION:** A word from our sponsors
- 11:45 P.M. LUNCH**
- 12:45 P.M. ROUND #3 WORKSHOPS (CHOOSE 1)**
  - Ag Laws - Protecting your business
  - Commercial Farm Composting
  - Livestock - Herd improvement through genetics
  - Primal cuts and correct processes for cooking lamb (2 part session-limited to 20 people)
- 1:45 P.M. BREAK**
- 2 P.M. ROUND #4 WORKSHOPS (CHOOSE 1)**
  - Taxes and Business Structure
  - Agri-tourism
  - Urban Gardening
  - Primal cuts and correct processes for cooking lamb (2 part session-limited to 20 people)
- 3 P.M. CLOSING SESSION**  
Tom Stewart, OSU Ag Communications Professor
- 4 P.M. CLOSING ACTIVITY**
- 4:30 P.M. ADJOURN**



**DISCUSSION MEET WINNER - 2013**  
*Bailey Elchinger*

**2014 Young Agricultural Professionals Leadership Experience**

January 24 - 25  
 RENAISSANCE COLUMBUS • COLUMBUS

# REGISTRATION

Registration deadline:  
**DECEMBER 13, 2013**

Additional forms available at [www.ofbf.org](http://www.ofbf.org). You must register and be a Farm Bureau member to attend. To join contact your county Farm Bureau office or visit us at [www.growwithfb.org](http://www.growwithfb.org).  
Please print all information.

County: \_\_\_\_\_

Last name: \_\_\_\_\_

First name: \_\_\_\_\_  Male  Female

iMIS number: (office use): \_\_\_\_\_

Attending as a  Single  Couple

Spouse name: \_\_\_\_\_

iMIS number (office use): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip: \_\_\_\_\_

Preferred e-mail: \_\_\_\_\_

Home phone: \_\_\_\_\_

Emergency name: \_\_\_\_\_

Emergency phone: \_\_\_\_\_

Special needs (food allergies, etc.): \_\_\_\_\_

**ROOMMATE:** If you are attending as a single, you will be assigned a roommate. Ask a friend to attend the conference with you or request by name. Roommate request: \_\_\_\_\_

## PRIMAL CUTS AND CORRECT PROCESSES FOR COOKING LAMB

This session is limited to 20 people. The first 20 people to register for the session will be permitted to attend.

Yes, I would like to attend this session.

**COST:** The cost is \$150 for a single person and \$200 a couple.

# 13 WORKSHOPS TO CHOOSE FROM

## THE 4RS — NUTRIENT MANAGEMENT

**GREG LABARGE, OSU Extension**

Learn how to properly implement the 4R Nutrient Management System on your farm. 4R nutrient stewardship provides a framework to achieve cropping system goals, such as increased production, increased farmer profitability, enhanced environmental protection and improved sustainability. To achieve those goals, the 4R concept incorporates the: Right fertilizer source at the Right rate, at the Right time and in the Right place.

## VALUE ADDED — MAKING YOUR FARM PROFITABLE FOR YOUR FAMILY

**ANN TRUDELL, Ann's Raspberry Farm**

Ann's Raspberry Farm is a Certified Naturally Grown farm specializing in growing chemical-free red raspberries and Brussels sprouts. Ann, along with her husband Daniel, daughter Allison, and son Eric, work together to grow the fruit and vegetables that they use to produce a wonderful line of delicious *Good Food Award* winning products.

## FOOD PRESERVATION

**JEANNIE SEABROOK, Glass Rooster Cannery**

Learn principles of the science and safety behind waterbath canning. This session will walk through the process of canning jam while addressing common concerns for home canners such as: How do I know my end product is safe? Can I alter recipes to suit my taste? Why does this work? Leave the session with confidence to try the process at home for the first time, or to expand your working knowledge of the canning process. Free tastes included!



## PASTURE MANAGEMENT

**BOB HENDERSHOT, NRCS**

Bob Hendershot is one of the leading forage specialists in the region. Learn how forages are not only important for animal nutrition but also for soil health and water quality. With proper management, you can build organic matter, reduce fertilizer costs and extend the grazing season.

## FARM MARKET RULES AND 'SELLING THE WHOLE TRUCK'

**DONITA ANDERSON, North Union Farmers Market**

This session will offer a wide variety of views of how to be profitable in selling your farm goods directly to the consumer. Learn about what's on the horizon of rules and regulations governing your small farm business and what conferences you should attend to help you be successful at direct marketing.



## BACKYARD COMPOSTING

**FREDERICK MICHEL, OSU OARDC**

Big or small, you can compost it all. Improve your soils while ridding your waste from your truck patch, kitchen or garden. Learn essential tips and tricks to make the most out of compost and learn about bugs and bacteria.

## AG LAWS—PROTECTING YOUR BUSINESS

**ROBERT MOORE, Wright Law Firm**

Farms and agribusinesses are under ever increasing liability pressure. This presentation will discuss the laws related to liability issues such as trespassers and hunters on property, liability protection provided by business entities, and strategies to minimize and manage liability exposure.

## COMMERCIAL FARM COMPOSTING

**GLEN ARNOLD, OSU Extension**

With stricter nutrient management guidelines on the horizon, what should you do with your farm's organic waste? Learn some essential tips that will help your farming operation while being conscientious about your environment.

## LIVESTOCK — HERD IMPROVEMENT THROUGH GENETICS

**STEVEN MOELLER, OSU, Swine Extension Specialist**

Similar to the "designer genetics" used in crop production, the application of science and technology advancements in livestock offer producers a tremendous opportunity to capture additional genetic potential in their herds. This discussion will focus on genetic tools available for the livestock sector to improve efficiency through selection of animals to meet diverse consumer demands.



\*Session topics and speakers are subject to change.

## PRIMAL CUTS AND CORRECT PROCESSES FOR COOKING LAMB

**JAMIE SMITH, Bluescreek Farm Meats**

This two-part session will cover the different primal cuts of a lamb, discussing each cut: where it is located, what retail cuts come out of it, and the best method of cooking each retail cut. Get answers to any questions you may have about lambs, butchering, and the process of raising and processing your meat. Learn the difference between dry aged and wet aged meat, the importance of proper processing, and the differences between retail and slaughterhouse cutting. Plus, hear about Bluescreek Farm Meats and how it has evolved over the last 20 years.



## TAXES AND BUSINESS STRUCTURE

**LARRY GEARHARDT, OSU Income Tax School Director**

Learn about Ohio's current tax and business structure and how to make these work to benefit your farm and business.

## AGRI—TOURISM

**DAN YOUNG, Owner, Young's Dairy**

Young's has grown and changed many times over the decades, from a general grain, dairy and hog farm to today, hosting more than 1.2 million visitors each year. Hear about how its activities, events, training 320 staff members, community involvement and the Young family all work together to succeed in its mission, "We Create Fun for Our Customers."



## URBAN GARDENING

**JOSEPH SWAIN**

Interested in urban gardening and what it can do for you and your community? Joseph Swain will walk you through the importance and the basics of urban gardening.

MANY COUNTY FARM BUREAUS OFFER FULL OR PARTIAL SCHOLARSHIPS FOR THIS CONFERENCE.

THE COUNTY THAT SENDS THE MOST REPRESENTATIVES RECEIVES TWO REGISTRATIONS FREE.



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