

Dear ##[Name | First]##,

We can't believe that 2022 is coming to a close this week.

It seems like just yesterday it was May and we were welcoming the main growing season in Kentucky. Now as we enter the early days of winter and reflect on the year we want to thank you for being a part of the OAK community.

In 2022, we were glad to have hosted two CSA-focused promotions in the spring and fall with community partners, organized a wide range of <u>chef demos and cooking classes</u>, and shared <u>seasonal eating resources</u> at local farmers markets and in-person community events.

Building a more organic, regenerative food system is no small task and we are grateful to do this work in partnership with you. Here at OAK, we are excitedly planning for next year and would love to hear your ideas for events, newsletter topics, or other programming. Email us any suggestions at <u>organic@oak-ky.org</u>.

This is also one of the best times of the year to support OAK's work. <u>Make a donation</u> today to help OAK connect with more farmers and eaters in 2023 to expand the reach of local, organic foods across Kentucky.

Wishing you a happy new year, The OAK Team

Make a Gift

Register for OAK's Annual Farming Conference

January 26-28, 2023 | Kentucky State University | Frankfort, KY



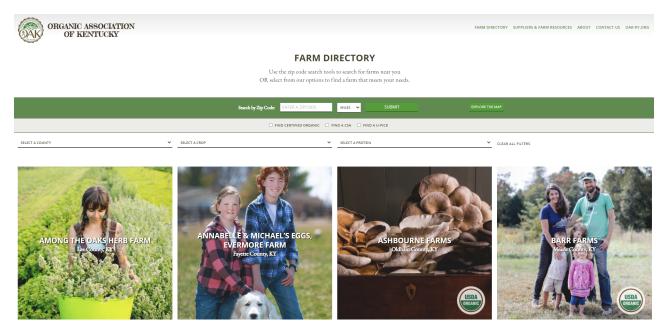
OAK will be hosting its 12th annual organic farming conference this January 26-28th, 2023 at Kentucky State University's Harold R. Benson Research and Demonstration Farm in Frankfort, KY.

If you are interested in deepening your knowledge of technical organic production this is a not-tomiss event featuring national specialists, Kentucky farmers, production deep dives, research highlights, food system innovations, market opportunities, and connections to plug in with the OAK network. Join us on Thursday January 26th for <u>pre-conference workshops</u> and two full days of conference sessions on Friday and Saturday January 27th & 28th. This event is open to everyone. Scholarships are available. Review the <u>full conference agenda</u> and the <u>registration details</u>.

Learn More & Register

Get Local, Organic Foods this Winter

Search the OAK Find-A-Farm Directory



It's hard to believe, but even during these colder months, Kentucky consumers can still find local, organic foods from area farmers. Check out the OAK Directory today and explore over 75 member farms across the state. You can click on their individual profile and find out what they grow, where they sell their products, and their contact information. Users can also search for things like CSA and certified organic. Keep in mind, this time of year is ideal to stock up on cold-hardy vegetables, frozen pasture-raised meats and other value-added farm products.

Search the OAK Directory

Connect with OAK



Sign Up for the OAK Farmer Enews

Did you know OAK puts out three different enewsletters each month? This newsletter is our Make Mine Organic news for Kentucky eaters, but we also have two others for farmers and ag professionals.

If you are looking for farmer resources check out our **OAK Field Notes** that comes out at the beginning of each month and the **Mid-Month Farmer and Ag Professional Update**. These will be delivered straight to your inbox and highlight farmer-specific events, community resources, and grant opportunities that are ideal for those growing and raising farm products in Kentucky.

Sign Up Here

Listen to OAK on Sustainability Now!

Are you curious about the work of the Organic Association of Kentucky? Listen to OAK's Executive Director Brooke Gentile share more about organics in Kentucky, technical resources OAK provides, and opportunities in 2023 on Forward Radio's Sustainability Now! podcast with Dr. Justin Mog.

Listen Here

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Organic Association of Kentucky



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