

Montana Organic Association's 14th Annual Conference and Member Meeting

December 1-3, 2016

• Flathead Valley Community College
Kalispell, MT



The Heartbeat of Organics:

Stimulating the Pulse of our Producers,
Consumers and Policymakers

Welcome! The United Nations declared 2016 the “International Year of Pulses,” and in honor of the role of pulses in organic crop and livestock production, this year’s MOA conference theme is “The Heartbeat of Organics: Stimulating the Pulse of our Producers, Consumers, and Policymakers.” We are here to explore the various ways we can excel at our organic crafts, grow organics in the marketplace, educate others about organics, and to explore how organics can be implemented to help solve many serious issues facing us today.

We have an ambitious agenda this year, with speakers who are working with the vital issues surrounding organics. We are pleased to present the keynote address from Dr. John Reganold, Regents Professor of Soil Science & Agroecology at Washington State University, and a closing address from Kamut International’s Bob Quinn. There are sessions covering a wide variety of subjects, so look over the agenda and choose the sessions that will make this organic event valuable for you.

Social opportunities are planned for each evening and everyone is invited to attend and to network with your fellow organic enthusiasts. Thursday night is our social event, co-hosted by the National Farmer’s Coalition, including heavy

hors d’oeuvres and a no-host bar, followed by *Turn Here Sweet Corn*: Atina Diffley’s compelling account of her life as a Minnesota organic farmer, presented as a one-woman play. On Friday night, we offer a Montana-sourced organic dinner, followed by our annual live auction and energizing music and dance by the Tropical Montana Marimba Ensemble.

We are also offering our first-ever student poster competition, which you can view throughout the conference. And don’t forget to stop and chat with our vendors; they offer our participants much knowledge and needed resources.

So sit back, relax, and enjoy the next few days with your organic colleagues. We want to make this a memorable organic event for you, so please let one of our friendly MOA conference staff members or board members know if you need anything during the conference.

Cheers to an amazing event and a productive year ahead!

~MOA 2016 Conference Committee: Heather Estrada (Chair), Linda Benjamin, Julian Cunningham, John Larmoyeux, Jamie Lockman, Judy Owsowitz, Tessa Peters, Seth Swanson, and MonaRae Tuhy. Conference Staff: Patti Gregerson and Susan Waters.

A Special Thanks to Our Sponsors!



Session Spotlights

Turn Here Sweet Corn, The Play

Thursday, 6:30 pm - 8:30 pm

This is the play adaptation by Jim Stowell of the life and memoirs of Atina Diffley. Atina is an organic farmer-educator, activist, and author of the 2013 Minnesota Book Award winner, *Turn Here Sweet Corn: Organic Farming Works*, a memoir based on Atina's life running the Gardens of Eagan organic vegetable farm. Her advocacy has addressed the pressures of suburban development, and she successfully led a legal and citizen campaign against the notorious polluters, Koch Industries, to create an Organic Mitigation Plan for organic farms in Minnesota. Starring Kalispell actress Patty Thiel, this play explores the narrative of Atina's life. Set on the farm of Garden of Eagan, Patty tells Atina's story with passion, humor and zeal. Warrior farmer Atina is a force to be reckoned with.

Organic Agriculture Can Play a Significant Role In Feeding the World

Friday, 11:00 am – 12:00 pm

Is organic agriculture simply about providing premium products for a niche market? After all, proponents of conventional agriculture have adopted the mantra, "Feeding the World." Washington State University researchers have concluded that feeding a growing global population with sustainability goals in mind is possible. Their review of hundreds of published studies provides evidence that organic farming can produce sufficient yields, be profitable for farmers, protect and improve the environment and be safer for farm workers. Join Dr. John Reganold, WSU Regents Professor of Soil Science and Agroecology, and co-author of the review study, *Organic Agriculture in the 21st Century*, as he discusses the role of organics in feeding the world, as well as the importance of pulse crops in connection to our diets and alleviating world hunger.

Growing Montana Farms, One Beer at a Time

Friday, 2:45 pm – 3:45 pm

The surge in craft beer production in Montana has an increasing number of brewers and consumers interested in organic beer, but the supply of organic malting barley and organic hops is severely inadequate for organic brewing to flourish. Emerging organic hops production in Montana has an uphill climb considering inexperience, inclement

weather, and a lack of processing facilities. Many organic grain farmers are on the brink of planting organic malting barley if market prices could justify the move. It's a delicate balance between supply and demand as price resistance is always a concern for organic consumers. Recent Organic Trade Association data shows organic beer sales growing as consumers begin to make the connection between eating organic and drinking organic. Join industry experts to learn about the complex dynamics affecting organic brewing, and how Montana farmers can secure their place in the supply chain.

Tropical Montana Marimba Ensemble

Friday, 7:30 pm – 9:30 pm

The Ensemble is made up of a group of friends and families living in the Flathead Valley of northwest Montana, who gather to play music on African style marimbas with roots in the polyrhythmic mbira traditions of the Shona Tribe of Zimbabwe. Many of the tunes they play were brought to this country by Dumi Maraire who taught in the northwest of Washington. The rest are originals written by various band members or the group as a whole. In 1985, members of the "Grin and Bear It String Clan" encountered the marimba version of this music at the Northwest Folklife Festival in Seattle, caught the spark, and the Tropical Montana Marimba Ensemble was born. Members of the Tropical Montana Marimba Ensemble include: Dave Streeter, Helen Pilling, Barbara Calm, Bill Boggs, Sarah Burdick, Cissy Booth, Julie Bates, Jason Foy and McKenna Flannigan Guest appearances by Ed Boggs, Neil Hilton and Gaelyn Moore.

Evaluating Crop Insurance for Organic and Specialty Crop Operations

Saturday, 1:30 pm – 2:30 pm

MSU Associate Professor of Agriculture Economics, Eric Belasco, and Nicole Cook from the Risk Management Agency will be discussing a number of insurance options designed to protect Montana's organic and small, diversified operations. The Whole Farm Revenue Protection program, the expanded number of crops that are covered, and higher price elections for Khorasan wheat in Montana all present viable opportunities for Montana producers to protect their valuable crops. The more producers who participate in the program, the better the resulting yield data will be to continue to improve the coverage options for organic growers in Montana.

Agenda

THURSDAY, DECEMBER 1, 2016

7:00 am - 8:00 am Registration and Breakfast
(Lower Level Arts and Technology Building/AT 139)

8:00 am - 12:00 pm: ORGANIC UNIVERSITY

Pre-registration is required.

The Basics of Organic Production; facilitated by organic industry experts, including Jess Alger, Alger Ranch; Tammy Howard, National Center for Appropriate Technology; and Sean Mulla, Montana Department of Ag (MTDA) (AT 144A/B)

8:00 am - 12:00 pm: GAP TRAINING

Pre-registration is required.

Fresh produce farmers will have assistance developing their on-farm food safety plans at this workshop and will participate in an on-farm audit. Facilitated by Jonda Crosby, International Organic Inspectors Association and Nancy Matheson, Organic Consultant (AT 139)

9:45 am - 10:00 am Coffee Break (Lower Level Arts and Technology Building)

12:00 pm - 1:15 pm: Lunch (AT 139)

1:15-1:30 pm Load Vehicles for Tours (*meet outside the front doors of the Arts and Technology Building*)

1:30 pm - 5:00 pm: MOA ORGANIC TOURS

Pre-registration is required and space is limited.

Tour 1: Browns Meadow Farm/Montana Better Beef Join owner/operator Pete Wade at his certified organic grass fed beef operation, Montana Better Beef, just west of Kalispell. Dr. Joseph Snyder, DVM, will join the tour to provide input and answer questions about livestock health.

Tour 2: Terrapin Farm

Join Organic Seed Alliance's Steve Peters and Terrapin Farm owner Judy Owsowitz for a hands-on demonstration of seed extraction and cleaning techniques. Learn about a great diversity of plant varieties and season extension methods. We will tour the hoop-houses, high tunnel, earth-bermed greenhouse, root cellar and other infrastructure.

5:15 pm – 6:30 pm: MOA/National Young Farmer's Coalition Social Hour (Lower Level Arts and Technology Building)

Everyone is encouraged to attend this social, which will be co-hosted by the NYFC. The hour will feature

heavy hors d'oeuvres, a no host bar, and a pre-conference welcome from the MOA Board.

6:30 pm - 8:30 pm: Turn Here Sweet Corn:

Atina Diffley's compelling account of her life as a Minnesota organic farmer, presented as a one-woman play, starring actress Patty Thiel. *Free and open to the public* (AT 139)

FRIDAY, DECEMBER 2, 2016

7:00 am – 8:00 am: Registration and Breakfast
(Lower Level Arts and Technology Building/AT 139)

8:00 am – 8:15 am: Welcome: Doug Crabtree, MOA Board Chairman, Vilicus Farms (AT 139)

8:15 am – 9:15 am: Organic Policy Update: Nate Brown, Almatheia Dairy, will facilitate an update on the new GMO labeling law, organic grain imports, and other policies affecting organic farmers in Montana. With Nate Lewis, Organic Trade Association and Barry Flamm, Former NOSB Board Chairman (AT 139)

9:15 am - 9:30 am: Break and Vendor Appreciation
(Lower Level Arts and Technology Building)

9:30 am – 10:45 am: CONCURRENT SESSIONS

Session 1: Vaccinology : The Theory, Use and Misuse of Vaccines and Vaccination: Dr. Joseph Snyder, DVM (AT 139)

Session 2: Growing Your Organic Business – Training, Technical Assistance and Funding Opportunities: Angie Nelson, MTDA, and Joe Willauer, Food and Agriculture Development Center Network (AT 144A/B)

11:00 am – 12:00 pm: Organic Agriculture Can Play a Significant Role in Feeding the World: Keynote Speaker Dr. John Reganold, Washington State University (WSU) (AT 139)

12:00 pm – 1:00 pm: Lunch (AT 139)

1:00 pm - 1:30 pm: Student Poster Presentations and Vendor Appreciation (AT 139)

1:00 pm – 4:00 pm: KIDS' UNIVERSITY

Pre-registration is required. Runs concurrently with Conference. Activities include sorting and identifying over 40 pulses; a hands-on cooking lesson with taste testing; and lessons from *The Lentil Underground: Learning Through Storytelling about Montana's Rich History With Pulses*. Facilitated by Caitlin Coghlan and Cryse Heiner, FoodCorps (BC 133/142)

1:30 pm – 2:30 pm: CONCURRENT SESSIONS
Session 1: Cool-season Vegetables under Plastic: What We've Learned from Mobile High Tunnels: Dr. Mac Burgess, Sustainable Bioenergy and Food Systems, MT State University (MSU) (AT 144A/B)
Session 2: My Journey in Organic Farming Research: Where I've Come From and Where I am Headed: Dr. Patrick Carr, Central Ag Research Center, MSU (AT 139)

2:30 -2:45 pm: Break and Vendor Appreciation

2:45 pm – 3:45 pm: CONCURRENT SESSIONS
Session 1: Growing Montana Farms, One Beer at a Time: Joe Byers, Director FVCC Brewing Science; Tom Britz, CEO Glacier Hops Ranch; Matthias Haaben, Gambrinus Malting; Brian Smith and Tim Chisman, Blackfoot River Brewing (AT 139)
Session 2: Farmers and Wildlife: Strategies and Opportunities for Producers: Tim Manley, Montana Fish, Wildlife and Parks (AT 144A/B)

3:45 pm - 4:00 pm Break and Vendor Appreciation

4:00 pm – 5:00 pm: Plenary Session: Nuggets of Knowledge: An open forum to share experiences on the farm and find out about the successes, challenges, and innovations of other organic farmers in the community, facilitated by Jonda Crosby (AT 139)

5:00 pm – 6:30 pm: Social and Reception
(Lower Level Arts and Technology Building)

6:30 pm – 7:30 pm: Dinner (AT 139)

7:30 pm – 9:30 pm: Presentation of MOA Annual Awards, Live Auction and Music from the Montana Tropical Marimba Ensemble (AT 139)

SATURDAY, DECEMBER 3, 2016

7:30 am – 8:00 am: Breakfast (AT 139)

8:00 am – 8:15 am: Announcements and Updates (AT 139)

8:15 am – 9:30 am: CONCURRENT SESSIONS
Session 1: Accessing Montana's Resources and Financing Opportunities with Farm Link Montana: Annie Heuscher, Community Food and Agriculture Coalition (AT 208)
Session 2: Impacts and Management of Field Bindweed in Organic Systems: Dr. Zach Miller, Western Ag Research Center, MSU and **Ruminating in Organic Small Grain Systems: Lessons from**

Grazing Organic Crops for Cover Crop and Weed Termination: Dr. Fabian Menalled, Extension Professor and Cropland Weed Specialist, MSU (AT 139)

Session 3: Montana's Seed Movement is Strong and Growing: Kiki Hubbard, Organic Seed Alliance and Karl Sutton, Triple Divide Organic Seeds (AT 144A/B)

9:30 am – 9:45 am: Break and Vendor Appreciation

9:45 am - 10:45 am: CONCURRENT SESSIONS
Session 1: How Important is Soil Health? Dr. John Reganold, WSU (AT 139)
Session 2: Vaccinology: The Theory, Use and Misuse of Vaccines and Vaccination: Dr. Joseph Snyder, DVM (AT 144A/B)
Session 3: Insuring Your Organic Crops: Shelly Rolando, USDA Farm Service Agency (AT 208)

11:00 am – 11:30 am: Organic Advisory Education Council Update: Ole Norgaard, OAEC and North Frontier Farms (AT 139)

11:30 am – 12:15 pm: MOA Business Meeting (AT 139)

12:15 pm – 12:30 pm: MOA Board Elections (AT 139)

12:30 pm – 1:30 pm: Lunch (AT 139)

1:30 pm – 2:30 pm: CONCURRENT SESSIONS
Session 1: Evaluating Crop Insurance for Organic and Specialty Crop Operations: Dr. Eric Belasco, Department of Agricultural Economics and Economics, MSU, and Nicole Cook, Risk Management Agency (AT 144A/B)
Session 2: Fitting Pulse Crops into Your Rotation: David Oien and Jim Barngrover, Timeless Natural Foods; and Ty O'Connor, O'Connor Crops and Cattle (AT 139)

2:35 pm – 3:15 pm: Closing Keynote: Keeping the Montana Organic Heartbeat Strong: Bob Quinn, Kamut International (AT 139)

3:15 pm - 3:30 pm: Closing Remarks (AT 139)

Agenda is subject to change.

Visit www.MontanaOrganicAssociation.org for the latest information.



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Presenters' Bios

Jess Alger runs a diversified organic operation north of Stanford, Montana. Jess and his wife Gayle raise alfalfa, sanfoin, millet, lentils, fall peas, winter wheat, Kamut®, barley and organic straw with a ten-year rotation for their crops. They also run organic cows and calves and organic, grass-fed yearlings. Jess graduated from MSU Bozeman in Animal Science Production.

Jim Barngrover has 40 years of organic gardening and farming experience in Montana. Jim has gardened at the one-acre Waukesha Community Garden for 26 years and has seen the garden evolve from a minimally managed *laissez-faire* garden into a well-managed one with many accomplished gardeners. Jim is a founding member of Helena Community Gardens. Amongst his contributions to HCG is conducting annual composting workshops. As one of four founding farmers with Timeless Natural Foods, Jim works with two dozen growers who produce organic lentils, garbanzo beans, and several ancient grains. He recruits growers, organizes educational forums, develops cultural practice recommendations for each crop, organizes a summer farm tour and picnic, and most importantly visits each grower three to four times during the season to assist them in best practices and estimate yield and quality of their Timeless crops. A long time AERO member, Barngrover has held various positions serving as the Sustainable Agriculture & Food Systems Program Manager, Board Chair, Ag Task Force Co-Chair and Lobbyist. Jim remains passionate about empowering others by sharing the art and science of growing one's own food.

Eric Belasco is an Associate Professor in the Department of Agricultural Economics and Economics at Montana State University. He received both his M.S. and Ph.D. in Economics from North Carolina State University in 2005 and 2007, respectively. He conducts research

in the areas of agricultural marketing, risk management, farm policy, and financial engineering. Examples of this research include evaluations into crop insurance delivery, grid pricing risk, the use of forward contracts in mitigating profit risk, modeling revenue risk in cattle and crop production, and characterizing the link between weather and production indicators. Currently, he is working on a project that evaluates the relative riskiness of organic production and barriers to crop insurance delivery to organic and diverse, small farm operations.

Tom Britz is the President, Founder, CEO (and head janitor) at Glacier Hops Ranch, Inc., which started as a hops research facility testing 46 varieties under grants from the Montana Department of Agriculture, has become an expanding hop grower with about 30 acres going into production, and has become an international Hop Merchant and Broker, distributing about 70 different types of hops grown in Montana, Washington, Oregon, and Michigan, plus sourced from Germany, the Czech Republic, Slovenia and the UK. Tom currently serves as the National At-Large Director for Hop Growers of America, and is the national Chairman of the Small Growers Council. He was appointed as a delegate to the largest beverage trade show in the world in Nuremberg, Germany last November, and can unequivocally say that American Craft Beer is superior to German beer, hands down.

Nathan (Nate) Brown works at Amaltheia Organic Dairy in Belgrade, Montana, with his parents. They produce organic goat cheese, vegetables and whey-fed pork. They compost all of the animal manures and spread them on their fields for soil building. He has a keen interest in learning about soil science and growing tomatoes in his high tunnel greenhouse. Nathan was elected MOA's Board Chairman in 2014 and participates in organic events around the region.

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Browns Meadow Farm, located just southwest of Kila, was founded in 2000 by Pete Wade as a small cattle and hay operation. It first became certified organic in 2004 through the Montana Department of Agriculture. A couple of years later, it began to retail beef that was both certified organic and grassfed, although on an extremely small scale. The meat business expanded around 2013 when Pete's kids, who have their own cattle and hay operation, decided they wanted to be a part of the meat business. Today, the meat business exists as MontanaBetterBeef, with some wholesale clients and a growing number of repeat retail customers.

Mac Burgess received his Ph.D. in 2012 from Montana State University. Research in his MSU lab strives to provide resources and educational opportunities for improved management of high-value crops and small-scale production systems, including demonstration and evaluation of season extension tools, precision irrigation management, cover crops, crop rotations, and soil fertility management.

Joe Byers is the Director of Brewing Science at the Flathead Community College in Kalispell, Montana. He received a BS in BioChemistry from Eastern Washington University in 2008. He began learning the trade of brewing in 2010 at Tamarack Brewing, but considers the theory of brewing as an ongoing education. He was promoted to head brewer in August 2012, where he remained until December 2015 when he left to begin directing the brewing program at FVCC.

Dr. Patrick Carr received a Ph.D. in Crop and Soil Science from Montana State University in 1989. He established the first formal organic farming research program at North Dakota State University and was the first researcher in the state to have plot ground certified as organic. In January 2016, Pat accepted a

position as cropping systems agronomist at the MSU Central Ag. Research Center at Moccasin, and in July was named superintendent. Pat is a past member of the north central region SARE administrative council as well as a past panel manager of both the USDA Organic Research and Extension Initiative (OREI) and Organic Transition Programs. He is grateful for the opportunity to visit with you about his journey in organic farming research and particularly excited about your thoughts on what path he now needs to take.

Tim Chisman is the current Head Brewer/General Manager for Production, and a partner at Blackfoot River Brewing. During college, Tim became interested in Craft Beer and started home brewing. As his interest in craft beer grew stronger so did his love of the mountains and his desire to live out west. In 2004 he started his professional brewing career with Big Sky Brewing Company in Missoula, Montana. During his time there he worked on the bottling line, in the cellar, in the brew house, and eventually in Quality Control. In October of 2010 Tim got his dream job as Head Brewer of the Blackfoot River Brewing Company.

Caitlin Coghlan is currently a first year Kalispell FoodCorps service member. As an Americorps leader she works at the Kalispell Middle School and two elementary schools teaching hands on gardening, cooking and nutrition lessons, running the school gardens and helping to create a school-wide culture of health. Her passion is connecting kids to healthy food, connecting communities and learning about Montana's food system. Last year Caitlin worked as a naturalist at Wolf Ridge Environmental Learning Center in Minnesota's northwoods.

Nicole Cook is currently serving as Senior Advisor to the Administrator for the Risk Management Agency in the Office of the Under Secretary for Farm and Foreign Agricultural

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Presenters' Bios *continued from p. 8*

Services. Nicole grew up in Iowa. She received her Bachelors of Science degree from the University of Iowa, and her law degree from Northeastern University. Prior to coming to the USDA, Nicole was in private practice and worked for more than fifteen years in insurance law in Iowa, New Hampshire and Massachusetts. Last year, Nicole completed her coursework for the Master of Law degree in Agricultural and Food Law from the University of Arkansas School of Law.

Doug Crabtree and his wife Anna own and operate Vilicus Farms, a 5,000-acre certified organic dry-land farm in northern Hill County, growing 12 to 15 grain, pulse, broadleaf and oilseed crops annually. Having started the farm "from scratch," they share a passion for beginning farmers. Prior to launching the farm, Doug managed the State of Montana's Organic Certification Program. Doug is the current chairman of the MOA Board of Directors.

Jonda Crosby is one of four certified GAP Auditors in Montana. She has completed additional food safety training for HCCAP, USDA Group GAP & GHP, and Cornell Cooperative Extension GAP and Farm Food Safety Plan Writing. Jonda has been co-leading on-farm food safety workshops for farmers since 2014. Jonda, a lifelong agricultural educator, has an extensive agricultural and practical farming background including; organic farm inspector, co-owner of a certified organic farm, and co-founder of Big Sky Organic Feed. Jonda earned an MS in Agriculture from Murray State University and is currently the Training Services Director at the International Organic Inspectors Association.

Julian Cunningham has worked as farm manager for Flathead Valley Community College's (FVCC) Agriculture Program since 2013. His duties include teaching and directing food production for markets within the college, such as the Eagle's Nest Cafe, the Culinary Arts

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Program, and Student / Staff CSA. Prior to his employment with FVCC, Julian ran his own farm in the Flathead Valley, marketing produce through a CSA which served about 150 families. In early 2016, Julian completed a Food Safety workshop designed to help farmers to write a GAP food safety plan. Over the summer of 2016 Julian implemented that plan for FVCC's farm. The workshops were sponsored by the Montana Department of Agriculture's Food and Ag Development Centers.

Barry Flamm is a Life Member of MOA and played an important role in its establishment. He served on the Governors Committee establishing Montana's state organic program. The Flamm Orchard was the first organically certified sweet cherry orchard in Montana. Barry has also worked his entire life in conservation. He served in the US Forest Service in many Line and Staff positions, the USDA, and CEQ throughout his career, as well as traveled around the earth to all the continents providing biodiversity conservation assistance. In 2006, he was honored with MOA's Lifetime of Service Award. He served on the National Organics Standards Board 2008-13 in an Environmental position and was Chair of the Policy Development Committee until being elected Board Chair the final year. He has academic degrees in forest management from CO A&M (now CSU), an MPA from American University, and a Ph.D. from George Mason University in biodiversity conservation.

Matthias Haaben is the CEO of Gambrinus Malting Corporation, located in British Columbia's Okanagan Valley. Matthias was born in Cologne, Germany, and earned the equivalent of a Master Degree in Engineering with an Major in Brewing, Malting and Beverage Science. He then worked in several well known breweries in Germany, such as Jever Beer and Dinkelacker Brewery. Gambrinus's product line has grown to 13 varieties of specialty malt products (both conventional

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Cryse Heiner is the FoodCorps Americorps Service member for Ronan. Cryse is unique as a FoodCorps service member because she serves in the same school district that she went to. She is passionate about growing her own food and hopes to pass that knowledge on to the children that she is teaching. Cryse lives in Ronan with her husband and four children.

Annie Heuscher is the Program Director for the Community Food & Agriculture Coalition. Heuscher manages CFAC's Beginning Farmer and Rancher programs, including farm business planning partnerships with MSU Extension, on-farm field days, Farm Link Montana, and one-on-one financing assistance with Kiva and Farm Service Agency.

Tammy Howard is a native Coloradoan who came to the National Center for Appropriate Technology (NCAT) via a long stint of farming and sustainable agriculture work in New York State and Arizona. At NCAT, Tammy works as a Sustainable Agricultural Specialist with an emphasis on farmers market nutrition programs, beginning farm business planning, market gardening, and other horticultural topics. She works extensively setting up farmers market SNAP programs in Montana and with beginning farmers throughout the country providing technical assistance on business planning, marketing, and goals setting. She holds a bachelor's degree in Horticulture Food Crops from Colorado State University and a master's in Food Systems Studies from Antioch University. She lives in Belgrade, Montana, and enjoys hiking and trail running and dabbling on her flower farm in her spare time.

Kristina (Kiki) Hubbard is the director of advocacy and communications for Organic Seed Alliance. She's worked for fifteen years on projects that promote democratic seed systems and confront threats to their development, including antitrust issues in the seed industry and intellectual property rights. She's the lead author of OSA's *State of Organic Seed*, 2016, and lives in Missoula with her husband and son.

Nathaniel (Nate) Lewis provides staff support to OTA's Farmer Advisory Council, on-the-ground outreach to OTA's organic farmer membership community, and analysis of policy issues that affect organic crop and livestock producers. He interacts directly with government officials and the organic supply chain on behalf of the grower segment of OTA's membership. Prior to his current position, Nathaniel served as Certification Coordinator for Washington State Dept. of Agriculture's organic certification program where he managed WSDA's material review program and gained certification experience in all scopes of organic production. Nathaniel's responsibilities at WSDA also included coordination of their periodic residue sampling program. Nathaniel holds a Bachelor's of Science from The Evergreen State College with a focus in agricultural science and organic chemistry.

Tim Manley is a Grizzly Bear Management Biologist for Montana Fish, Wildlife & Parks. Tim was born in Great Falls, and lived in Cascade, Missoula, and Butte before moving to Fort Collins, CO. Tim got a Bachelor's of Science degree in Wildlife Biology from Colorado State University, and moved back to Montana in 1981. Tim began his wildlife career in 1982 mapping grizzly bear habitat for the U.S. Forest Service. In 1984, he began working as a technician on the Cabinet Mountains Grizzly Bear Project in Libby. From 1988-1993 he worked as the habitat biologist for the South Fork Grizzly Bear Project in Kalispell. Since 1993, Tim has been the Grizzly Bear Management Specialist for most of northwest Montana.

Fabian Menalled is a Professor in Weed Ecology and Management at the Department of Land Resources and Environmental Sciences at Montana State University. His research and extension program focuses on understanding the ecological mechanisms underpinning the sustainability of conventional and alternative cropping systems. Fabian's research interests include weed population and community dynamics, crop-weed competition and multi-trophic interactions in conventional and alternative cropping systems. His extension goal is to provide science-based information on weed ecology and management to help agricultural stakeholders make informed management decision. At the State and National level, Fabian acts as the Leader of the eOrganic Extension Community and as the Montana Western Sustainable Agriculture Research and Education Professional Development Program (WSARE – PDP) Coordinator. Both programs are sponsored by NIFA-USDA and aim at helping farmers and agricultural professionals develop sustainable agro-ecosystems.

Nancy Matheson most recently has been assisting Montana produce farmers with their on-farm food safety plans and plan implementation, for which she underwent training from USDA. She has also been helping inform Montana's food entrepreneurs about the state's new food laws and rules, including Montana's cottage food law. Prior to semi-retiring and becoming an independent contractor, Nancy's career included 21 years as an organic farmer, many years as an organic handler, and decades of work in nonprofits and state government promoting sustainable and organic agriculture and local entrepreneurship.

Dr. Zach Miller is an assistant professor and superintendent of the Montana State University-Western Ag Research Center (WARC). WARC, located in Corvallis, Montana, is one of seven centers that make up the MSU

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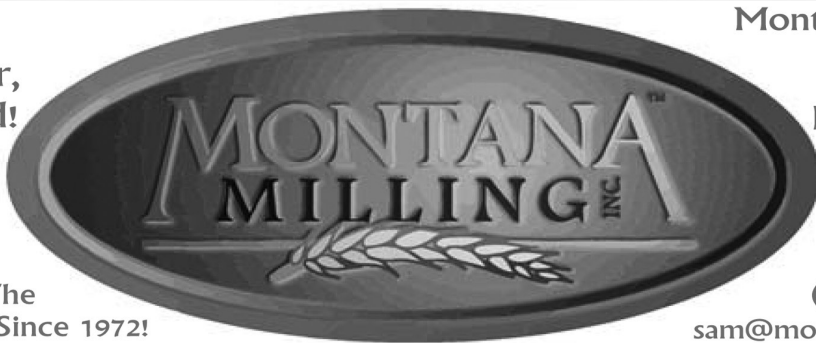
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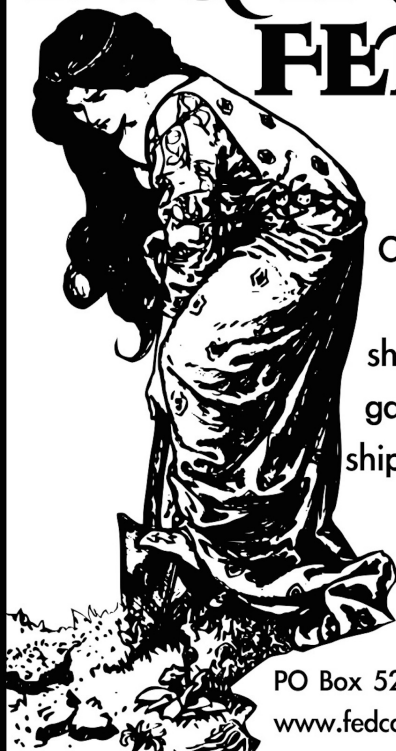


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Presenters' Bios *continued from p. 13*

Department of Research Centers. Each center's mission is to serve agricultural producers in that region of the state or a specific type of agriculture. WARC's focus is on high-value specialty crops including fruits and vegetables. Zach's expertise is in plant and pest ecology and integrated pest management. He's conducted research around the globe, from the rain forests of Central and South America to the high plains of the Highline. He received his doctorate from the University of Michigan. At MSU, Zach is collaborating with scientists at MSU and across the country to improve integrated pest management of weeds and disease in a variety of crops. In horticultural crops, Dr. Miller's is researching a variety fruit and vegetable production topics, including vegetable varieties suited for organic production, maximizing yields and returns for high tunnels, cold-hardy fruit, including grapes and cider apples.

Sean Mulla currently works as a field inspector for the Montana Department of Agriculture, with over ten years of experience conducting organic certification inspections. He holds a B. S. in Horticulture from Colorado State University, College of Agriculture. His horticultural experience includes work as a tree care and pruning technician, commercial greenhouse grower, nursery manager, and gardener. His farming experience includes and hay and poultry production.

Angie Nelson, Agriculture Business Development Section Manager, Montana Department of Agriculture, oversees the business development and marketing programs at the Department of Agriculture, including the Growth Through Agriculture program, Specialty Crop Block Grant, Food and Agriculture Development Center programs and has also been working with Food Safety issues the past few years. When she is not working with Ag businesses, she loves outdoor adventures with her husband and two boys.

Ole Norgaard currently leases two organic farms in central Montana where he grows peas, barley, wheat, spelt, triticale, alfalfa and grass hay and a special black/purple Indian corn. Ole also is working on his own value-added product line with a pancake and cornbread mix. He has been involved in farming all his life and holds a Bachelor Degree in Agricultural Science and a Specialized Degree in Agricultural Economy and Management. Ole has served on the Montana Organic Association board as Treasurer and Chair and is currently the chair of the Organic Advisory and Education Council.

Ty O'Connor is owner and operator of the 48,000-acre, organic O'Connor Crops and Cattle, along with five great farm kids Mick, Tyra, Nasya, Tiernan, and Cortland. Ty believes in running at anything that others are running away from. He also believes in not playing harder than one can work.

David Oien, co-founder, CEO, Timeless Natural Food, is a third-generation Montana farmer whose Norwegian grandparents homesteaded in the early 1900s a few miles south of the current farm near Conrad. Influenced by a childhood of riding tractors with his dad, plus a college degree in Philosophy and Religious Studies focusing on Oriental, Native American, and Judeo-Christian religion, in 1976 he returned to the family farm in his own personal "back-to-the land movement." Building a passive solar house, rehabbing a 30s-era wind generator, and converting the farm to organic was the work of the 70s; promoting renewable energy and co-founding Timeless was the obsession of the 80s; and nurturing the business through its formative years was the passion of the 90s. An avid supporter of renewable energy and sustainable agriculture for 30 years, David was a founding member of the Pondera Solar Alliance, AERO's Sustainable Agriculture Task Force, two local organic farmers' chapters,

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Montana Organic Certification Advisory Committee, and MOA. David received the Alternative Energy Resources Organization (AERO) 40th Anniversary Leadership in Sustainability Award, 2014; the 2008 Lifetime Service Award from MOA; and the 1989 Sustainable Agriculture Award from AERO.

Judy Owsowitz has seen a lot in her 40 years of farming experience. And there is so much more to see! A passion for diversity has led her to grow over 500 varieties, many of which are also cultivated for seed development and production. Judy was on the steering committee to set up the Montana Organic Certification Program and on its first Advisory Council. In addition, she was on the steering committee for the Montana Organic Association and served as its first president. She also was on the steering committee (and is currently on the board) of Triple Divide Organic Seed Co-operative.

Steve Peters has been involved with the farming arts since he was a child gardening with his father over 50 years ago. He earned an MS degree in soils and vegetable crops at Cornell University and worked as a research agronomist for the Rodale Research Center. As a seed production and product development manager for Seeds of Change, he worked closely with a network of seed farmers to grow organic seed. He then became involved with the Family Farmers Seed Cooperative (FFSC), a seed production organization dedicated to producing and improving open-pollinated, public domain seed for commercial farmers. He is currently employed by the Organic Seed Alliance (OSA), focusing primarily on helping California and other Western state seed farmers develop regional seed hubs, and create a viable economy around seed production. He also has an independent seed consulting business, 'Seed rEvolution Now', that promotes and distributes high quality, organic, open-pollinated, public domain vegetable seeds.

Bob Quinn, Founder and President, Kamut International, is recognized as a progressive leader in promoting organic and sustainable agriculture throughout the state of Montana and the world. Bob helped form Montana's first Organic Crop Improvement Association (OCIA) chapter in 1987, served on the first U.S. Department of Agriculture National Organic Standards Board, and has served on a USDA agriculture research advisory committee. In 1986, Bob Quinn's company Montana Flour & Grains introduced the natural food industry to an ancient wheat obtained from Egypt; called khorasan (similar to durum wheat). This grain is marketed under the brand name, KAMUT®. Bob's other agricultural businesses include the Oil Barn and Big Sandy Organics (Kracklin' KAMUT®). Bob works closely with various agricultural research institutions on testing of crops, including dry land vegetables for local markets, as well as new farming methods. He promotes food production systems based on producing high nutrition and quality rather than high yields. Important to the philosophy of his work is that food should be our medicine and medicine should be our food. He earned a PhD from the University of California at Davis in 1976 and studied to be a plant scientist.

Dr. John Reganold is a Regents Professor of Soil Science at Washington State University. He founded the first organic agriculture major at a university in the United States and one of the nation's largest certified organic teaching farms. His research has appeared in the world's top journals and documented improved soil health, environmental quality, and economic impacts of organic and other innovative farms on four continents. Each year, thousands of college students learn from his two textbooks, *Organic Agriculture: A Global Perspective* and *Natural Resource Conservation: Management for a Sustainable Future*, now in its tenth edition.

Shelly Rolando is a Chief Agricultural Program Specialist with U.S. Department of

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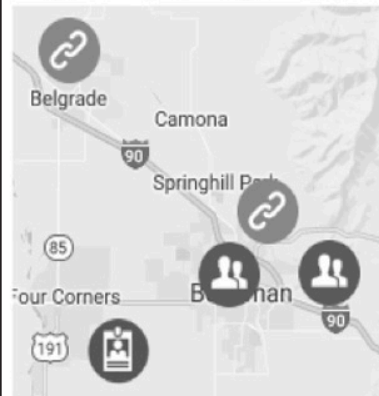


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Agriculture Farm Service Agency (FSA) in Bozeman, Montana. FSA assists farmers and ranchers with stabilizing income, conserving land and recovering from natural disasters. Shelly oversees the Risk Management Division for the Montana FSA which administers ARC-PLC, disaster and compliance programs through a network of 48 local FSA offices across Montana. Shelly graduated in 1998 from Montana State University with a bachelor's degree in Animal Science and has worked for FSA since 1999.

Brian Smith is one of the founders of Blackfoot River Brewing Company in Helena, Montana. He worked as Blackfoot's Head Brewer for over ten years and although he doesn't actively brew anymore, he continues to serve as the company's Managing Partner. Blackfoot River Brewing was the first (and for a long time, the only) certified organic brewery in Montana. The very first beer ever made by Blackfoot was Organic Pale Ale, made entirely from certified organically grown malt and hops. With the passage of the NOP in 2002, Blackfoot became certified organic by the Montana Department of Agriculture. In addition to its conventional beers, Blackfoot produces two commonly available organic beers (OPA, Northfork Organic Porter) and one seasonal (Organic IPA).

Joe Snyder, DVM was raised on a farm near Molalla, Oregon. His family raised cattle, sheep, grass seed, and grain. Jim received an A.B. in Architecture from Princeton University in 1969, but changed course after a few years and graduated with degree in veterinary medicine. He practiced veterinary medicine at the Myrtle Veterinary Hospital, in Myrtle Point, Oregon, until 2010 when he retired. Jim taught part time at the Portland Community College Veterinary Technology program for a few years after retirement and remains an engaged alumnus and teaches an occasional class at Princeton. He is past president of the board of directors of 2016 Conference Program

Oregon Tilth, and of the American Association of Small Ruminant Practitioners. Joe and his wife, Jane Winters, have three daughters. They maintained a small farm in Myrtle Point where they kept a flock of sheep with their guard llamas, and grazed young cattle during the spring and summer grazing season. They also worked on riparian restoration and a bit of reforestation. Joe is very interested in grazing management and strategies with regard to both parasite control and pasture stewardship.

Karl Sutton and his wife, Darci Jones, own and operate Fresh Roots Farm in Polson, Montana. Certified Organic since 2012, Fresh Roots Farm specializes in vegetables, strawberries and vegetable seed. Fresh Roots Farm is a founding member of Triple Divide Organic Seeds, whose mission is to develop plant varieties that grow well in Montana and other northern latitudes. Karl is a former high school teacher and wilderness guide. Prior to farming full time, he worked at Lake County Community Development as a cooperative business specialist and coordinated the Mission Mountain Food Enterprise Center's farm to institution program.

Terrapin Farm is a certified organic farm and greenhouse near Whitefish Montana with a deep commitment to giving more to our environment than they take from it. Growing over 500 varieties, many of which are selected through an on farm breeding program, Terrapin Farm produces a unique selections of vegetables and herbs appropriate for their micro-climate. Terrapin Farm introduced CSA (Community Supported Agriculture) to the Flathead Valley in 1995 and remains the only organic CSA program in the Valley. They also work with local schools to develop healthier lunch programs as well as offering opportunities for field trips where students learn hands on. Terrapin Farm owner and operator, Judy Owsowitz, has been farming in the challenging climate of Northwestern Montana for over 30 years.

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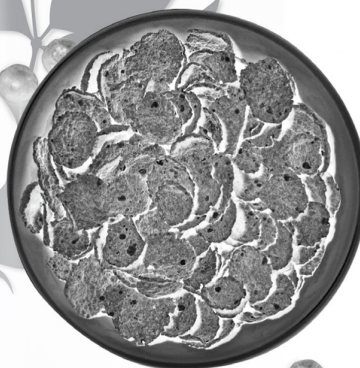
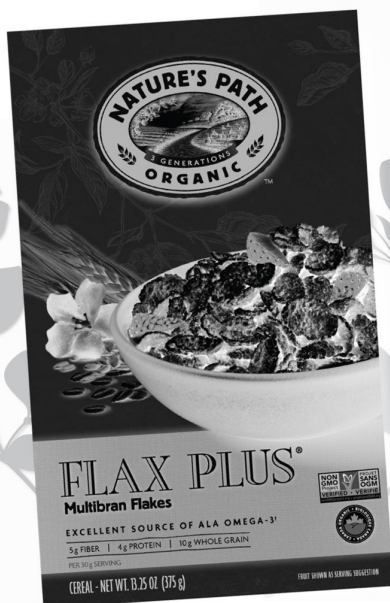
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Presenters' Bios *continued from p. 21*

Terrapin Farm has been featured in *Sunset* magazine, on PBS's *The Endless Feast*, as well as many other local and national publications and programs.

Patty Thiel has been an actress for several years in Sacramento, California. She now resides in Kalispell, Montana, where she became active in the Whitefish Theatre Company having performed in WTC's production of *Tribes* in spring of 2016.

The Tropical Montana Marimba Ensemble plays music on African style marimbas with roots in the polyrhythmic mbira traditions of the Shona Tribe of Zimbabwe. This Flathead Valley group is made up of members Dave Streeter, Helen Pilling, Barbara Calm, Bill Boggs, Sarah Burdick, Cissy Booth, Julie Bates, Jason Foy and McKenna Flannigan, with guest appearances by Ed Boggs, Neil Hilton and Gaelyn Moore.

Pete Wade grew up in Texas on his grandfather's ranch, which produced watermelon and Hereford cattle. When Pete finished High School he hightailed it to the north country and landed in Montana where he stayed. Pete has a master's degrees from Princeton University, but at the end of the day, he prefers to be a rancher. Pete is responsible for managing the cattle at the Browns Meadow Farm in Kila. Pete has worked for the Flathead Valley Community College for over 25 years, first teaching Calculus and other highly entertaining subjects; then directing the Trades program. Pete has a little more than a year to go, and will then happily retire to spend all his days with his cows. He is an unusually fit man who inherited excellent family genetics, and has recently competed in the Spartan and dragon boat races.

Joe Willauer is Executive Director, Headwaters RC&D, Food and Agriculture Development

Center Network. Originally from eastern Washington, Joe has been surrounded by agriculture his whole life. With a Master's degree in Urban and Regional Planning and a love for fly fishing, it was only natural that he should settle in Twin Bridges, Montana, and become the Food and Agriculture Development Center manager at Headwaters RC&D in 2013 and then take a leadership role as the Executive Director of Headwaters RC&D in 2016. Joe is also a writer, planner, fly fishing guide and local food lover. Joe helps clients hone in on what they want their business to become, then provides them with assistance in business, financial, and marketing planning and connects them with the resources they need to be successful.

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