



Organic Matters

2009 Farm Tours Begin

The Montana Organic Association continues its tradition of bringing you the opportunity to visit some of Montana's best farms and ranches. Mark your calendars for the first of MOA's 2009 farm tours.

**June 13, 10 AM
at the Hindbauch
Farm in Chinook,
MT**

Randy and Lisa Hindbauch operate a 4,000 acre wheat/ green manure / fallow farm, one of the oldest certified organic operations



in the state. They grow mainly cereal grains and utilize green manures in their rotation to build soil.

June 27, 10 AM, Baty Farm in Dixon, MT, and Walkup Ranch in Ronan, MT
Doug and Antje Baty have 5 acres of certified organic vegetables, herbs and

corn seed nestled in a 280 acre farm in Dixon. These dedicated farmers are willing to share their knowledge with people who are starting, or are already involved in, row crop production. John and Crystal Walkup have a certified

organic egg operation in Ronan with 2,000 laying hens with lots of indoor space, straw bedding and access to a large pasture.

Food will be provided and transportation will

be available for the Baty / Walkup tour.

We appreciate, but do not require, pre-registration by calling Susan at (406) 542-9211. For current details on all the tours, visit www.montanaorganicassociation.org/events.htm.

Spring in Montana

by Jacob Cowgill

We're nearly into spring, though you wouldn't know it. This morning (late March) in Conrad, it was 13 below and has since warmed up to 11 below. Here at Prairie Heritage Farm, we've started onions, cabbage, lettuce, and parsley in the greenhouse. After only five days, some of the onions have germinated. It's always so encouraging to see that first life of the season, then to look out the window at the frozen field where very soon, the seedlings will get transplanted.

It's a time of contradictions as we keep the greenhouse a steady 70-80 degrees, while outside life remains dormant as Mother Nature is chilling us to our bones with frigid temperatures and a biting wind. It's also a time of anticipation as we get impatient to be putting on sunscreen rather than long johns, sunglasses and parkas. We also can't wait to see a little green in the sea of tans, grays, and browns.

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Montana Organic Association is a 501(c)6 non-profit organization dedicated to advocating and promoting organic agriculture for the highest good of the people, the environment and the state economy.

Organic Matters is published quarterly by the Montana Organic Association. Send queries, suggestions, letters, and requests to:

Organic Matters
Montana Organic Association
62 Sourdough Ln
Olimont, MT 59466
info@montanaorganicassociation.org
(406) 871-0019

Organic Matters occasionally includes guest articles and opinions. While we review these for relevance to our mission, the opinions in these articles may not reflect the opinions or policy of the Montana Organic Association.

TEN SPOON

"Run around, leap across the creek, howl at the moon, drink only the best--Ten Spoon Organic Wine--made right here in my backyard."



-Albert, vineyard bird dog, Missoula, Montana

Dog Photo: Elise Schemm

Certification Cost Share Assistance Available

by Doug Crabtree

The Montana Department of Agriculture is providing cost share assistance to certified organic farms and food handling operations from one of two separate programs. Reimbursements were mailed to certified organic growers of "specialty crops" in March. Specialty crops grown in Montana include fruits, vegetables, herbs, flowers, potatoes, peas and lentils. Organic growers of specialty crops, whose gross income from organic crop sales was less than \$100,000, were reimbursed for 96% of their 2008 organic certification costs. The specialty crop certification cost share was a one-time program funded by a federal grant to support expanded production and increase marketing options for specialty crops.

The department is also administering the Federal Organic Certification Cost Share program. All certified organic producers and handlers in Montana will be eligible for a reimbursement of 75% of their certification costs incurred between October 1, 2007 and September 30, 2009 – representing two certification "seasons." The total reimbursement for a single certification may not exceed \$750. But, an operation certified as both a producer and a handler may receive up to \$1,500. Applications for the federal

cost share program may be downloaded from the department's web page at: www.agr.mt.gov/organic/Program.asp. Forms may also be mailed or emailed upon request. Funds for this cost share are provided by the USDA and were authorized by the 2008 Farm Bill. The department recently received authorization from the USDA to issue cost share payments. All certified organic farmers and food handlers are encouraged to submit an application as soon as possible. Reimbursements for 2008 certification costs will be issued soon. For more information, contact Doug Crabtree at (406) 444-9421.

You cannot plow a field by turning it over in your mind.

~Author Unknown



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Are Organics Moving Forward?

by Sam Schmidt

Montana Milling, Inc.

Organic grain markets have been very strong the last few years, but the whole food industry is now faced with our nation's economic issues. Will organics continue to move forward? They are starting to show some signs of a slow down, but several large food manufactures have already committed to an organic product line and it's not something they want to abandon after only a few short years. So where are we headed?

Every commodity has major rallies and history tells us that following them were rapid downturns. It's the nature of any market to do so, as when supply becomes short and prices increase, more production then follows. Is that the case in the organic markets? The organic industry is new, ever growing, hard to define and anything but normal, so supply and demand are hard to pinpoint.

I think the organic markets are more importantly a premium market, and yes, shorter supplies did make it volatile. But when supply and demand find a balance, is the organic premium going to stand up, especially in economic instability? The next 12 months should tell us more and as we head towards a new crop year, the organic lines will try to protect their place on the store shelf. Price volatility could turn more towards price sensitivity and consumer demand will be tested. If this market is as strong as we hope it is, a balance will be found, and following it will be a healthier, more stable market.

.....

MOA has a New Website

The Montana Organic Association is growing by leaps and bounds, so we've got a new website to match. Check out www.montanaorganicassociation.org to see what's there for you.

Our website has a new look, updated news and events listings, NOSB updates, certification and organic resources, sponsor links, a page for consumers, classifieds and more features are to come. We're building and growing, so please send us your news, information, links, ideas and comments so that we can make the MOA website your most valuable resource.

All of our new contact information can be found on the site, and you can send your information to moa@montanaorganicassociation.org or call (406) 871-0019.

Spring in Montana

Continued from page 1

Our 100 heritage turkeys have been ordered and will arrive in the mail at the end of April. This will be my second year of raising the heritage breeds, Narragansett and Standard Bronze. These rare and endangered breeds are the antidote to the modern broad-breasted white turkey which is bred for

maximum efficiency to produce the most meat at the least cost. This results in a turkey that is unable to breed naturally and can hardly stand on its own two



legs because it has put on so much mass in such a short amount of time. Heritage breeds have long productive outdoor life spans and have a slow growth rate which allows them time to develop healthy organs and a strong skeletal structure before building muscle mass. Our turkeys will be raised on pasture and grasshoppers and moved at least once a week.

Our vegetable CSA (community supported agriculture) shares are almost gone. We only have three left to fill. We're also offering Thanksgiving CSA shares, where members receive a heritage turkey, winter squash, potatoes, and onions a few days before Thanksgiving.



We'll be ordering lentils soon, and are still working on procuring a wide variety of heritage and ancient grains to trial, along with other seeds

like amaranth, quinoa, milk thistle, and teff, an annual grass with tiny seeds packed with nutrition.

At Prairie Heritage Farm, we continue to plan for the season - buying seed, fixing up the turkey brooder house, organizing the tool shed - at the same time as we dive into the season. The reality is, the planning never stops. I have to admit, I'm already thinking about what I'm going to do in 2010.

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Young Ag Couples

by Sonja Johnson

Apprehension set in early as the idea of a costume party became reality. It was then MOA's offer to attend the Young Ag Couples Conference was in question. However, with that looming we continued to make plans – with good reason. There is always good information and many things to be learned at such conferences. The networking with others in the same dynamics of life is matchless.



Sonja & Matt Johnson, Chad & Kristine Bowman

The day of departure found us blessed to be traveling with good friends whom were also invited to the YACC. And so the "gang" headed out, minus the mystery van, for the state capitol city of Helena. Here the couples exchanged ag. stories with Gov. Schweitzer, who then conveyed to us the importance of being proactive in the changes ahead for agriculture. A

fact well-learned in any facet of organics.

The extensive weekend offered many informative sessions, but the costume party still hung ghostly in the background, (a mystery the gang must "get to the bottom of.") There was a wealth of education to take in and implement. The breakout sessions were offered from morning to evening and covered a surplus of topics. We gained knowledge helpful to personal relationships, safety, estate planning, ag. projections, land development, even bee-keeping.

Each evening culminated with an excellent dinner, one of which was a formal gathering where we were able to shed our casual clothes and dress as polished ladies and gentlemen. But with each sundown the costume party drew ever near, until finally ("Zionks") we dressed as other characters, something not done since childhood, and became the "gang," Scooby-Doo and all. This culmination of events proved to be a great time. Moments of apprehension soon slipped away as Shaggy, Velma, Freddy and Daphne mingled with the other revelers. Of the extensive guest list, we interacted with the likes of Mr. & Mrs. Incredible (Disney Movie), Jack & Jill, Sonny & Cher, and a bee-keeper with his queen bee and baby bee.

The gang thanks the MOA board for the fun time and educational weekend.

NOSB News Update

(National Organic Standards Board) by Barry Flamm

Good news for organics as we are finally receiving high-level Washington attention! A very vocal supporter of organically, locally grown food is First Lady Michelle Obama. In March, she with the help of the Obama girls and others, broke ground for a White House Organic Victory Garden. According to reports, the Obama family has wisely chosen not to expose themselves to toxins and GMOs by requiring organic foods to be served at the White House.

A pleasant surprise occurred in mid-February. Secretary of Agriculture Tom Vilsack took a jackhammer to a patch of pavement outside the Agriculture Headquarters to create his own organic garden. Led by the National Organic Program (NOP) staff, work began in earnest in March to transition to fully organic. This included planting cover crops and adding mulch provided by NOSB Board Member Jeff Moyer, Rodale's farm manager.

Although these moves may be viewed as only symbolic, they send a very important message to the "troops"—that organics have arrived and will be an important part of food, nutrition and health policy.

Reinforcing that more than symbolism is involved, the Obama Administration has named Dr. Kathleen Merrigan, a long time champion of organics and sustainable agriculture, as Deputy Secretary. She is coming from renowned Tufts U. where she is Director of the Center on Agriculture, Food and Environment. She was an author of the Organic Foods Production Act of 1990, which established the NOP and NOSB and she has served as Administrator of USDA / AMS (Agricultural Marketing Service). Additionally, The National Organic Program status is to be elevated from its present buried position in AMS to reporting directly to the AMS Administrator. NOP will also receive significant staff increases. All this will help NOP do a better job of implementing and overseeing the organic program.

As you may know, I am presently serving in an environmental position on the NOSB Board with a term through 2013. The terms are staggered. This year,

the Secretary of Agriculture is seeking nominations for 5 Board vacancies in the following positions: 2 producers, 1 environmentalist, 1 retailer and 1 handler. Written nominations, with recommendation letters and resume must be postmarked on or before July 17, 2009, and should be sent to:

Katherine E. Benham
NOP
USDA, AMS,-TM-NOP
1400 Independence Ave SW
Room 4004-S Ag stop 0268
Washington, DC 20250
(202) 205-7806

The next NOSB full Board meeting is May 4-6 at the Washington Plaza Hotel, Washington, DC. The complete agenda along with committee recommendations and discussion documents have been posted on the NOSB website for public comment. The formal comment period closes on April 20. It would be great if MOA could be represented at the meeting. If not that, then comments on the issues of interest would be valuable in the Board's deliberations.

As I have previously mentioned, I Chair the Policy Development Committee and serve on the Executive, Crops and the Certification/ Accreditation/ Compliance Committees. Thus, I was involved in all the recommendations that they produced. In

particular, I put together the biodiversity conservation recommendation. I consider this quite important and would particularly welcome your comments. I also want to call your attention to three discussion documents, which begin to address very complex and controversial issues: retailer certification, personal body care standards, and soilless growing systems.

For you that have dealings with our neighbors to the north, you will be interested to know that an organic equivalency agreement with Canada will occur soon.

You'll want to visit the MOA website for periodic updates on NOSB. The address is www.montanaorganicassociation.org/nosb.htm. A link to the NOSB website is there, as well as my contact information.

I wish all of you a great growing, handling and eating organics season.



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New Special Projects Coord.

Department of Agriculture

Organic farmer and feed manufacturer Nancy Matheson recently joined the Montana Department of Agriculture's Marketing and Business Development Bureau. One of her roles as Special Projects Coordinator is continuing the Organic Grower Awareness Campaign. She will also work on projects that support redevelopment of Montana's food processing infrastructure along with other business development activities.

Nancy is a long-time MOA member who has farmed organically since 1992.

OGAC Report

by Nancy Matheson

The Organic Grower Awareness Campaign activities continued through this past fall and winter with "Kitchen Table Discussion" sessions in Glasgow, Plentywood and Sidney. Glasgow had about 25 producer participants and Sidney had 12. Plentywood saw only a handful, possibly due to an unseasonably warm day and the fact that the Plentywood program was part of a full day seminar which was also poorly attended. Overall, participants appreciated the information.

The full day "Organic University" at the MOA annual convention was a success, with 30 participants.

Three full day workshops were scheduled for February in Lewistown, Great Falls and Scobey. The Scobey workshop was canceled due to lack of pre-registrations, while the other two each had approximately 30 participants. The full days were very informative with speakers from MSU including Clain Jones, Dave Buschena, and Fabian Menallad. The Department of Agriculture provided Chad Lee, Doug Crabtree, Sean Mulla and Bob Herdegon. There was also an informative section on CRP acreage with speakers from USDA's Farm Service Agency and NRCS. As expected, the most popular session of the day was the organic producer and processor panel.

Next steps include a meeting of the Organic Grower Awareness Campaign steering committee to solicit input on how the remaining funds should be used to further the goals of the project.

For more information, contact Nancy Matheson, nmatheson@mt.gov, 406-444-2402.

New Faces of MOA

Tara Blyth - Board Member

After graduating from Ohio University and working in Glacier Park, Tara Blyth moved to Missoula where she worked at the University of Montana in the Event Planning Office. During her time at UM, she was



elected to the Staff Senate and headed up a University Center Policy and Procedure Committee. More recently, she was the Sales Manager at the Doubletree Hotel in Missoula, where she was nominated to serve on the Missoula Businesswomen's Network (MBN) Board as the

Hospitality Chair. Tara is currently the Public Relations Director for Kamut International (KI) where she has managed logistics, advertising, tradeshow, and communications since early 2008. Although new to the industry, she has quickly become committed to

Organic Agriculture and the industry as a whole. Tara is married to Bob Quinn's nephew, Trevor Blyth and her passions are books, people and travel.

Susan Waters - Contracted Communications Director

Susan operates Northern Lights Communications in Missoula and specializes in writing, print production, web design, video production, event planning and marketing for non-profits, businesses and academia. Among other positions, she was the Communications Director for Adventure Cycling in Missoula and a Video and Film Writer/Producer/Director for Hallmark Cards, Inc. in Kansas City, Missouri. Susan is an avid outdoorswoman, photographer, natural health advocate, budding organic chef, and lover of the Montana lifestyle.



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Attention Montana Producers



The Natural Resources Conservation Service in Montana announces the 2008 Farm Bill highlights the availability of financial and technical assistance to help producers transitioning to organic farming and currently certified organic producers.

NRCS can help producers plan and implement conservation practices to allow organic operations to be environmentally sustainable. Of particular interest to those seeking assistance with conservation practices in organic and transitioning operations are the Environmental Quality Incentives Program (EQIP) and the Conservation Stewardship Program (CStP).

Assistance is limited to \$20,000 per year and \$80,000 during the six year period. Producers are required to develop and carry out an organic system plan or practices consistent with an organic system plan.

Examples of assistance:

- Implementation of an integrated pest management plan
- Installing interior fencing and watering for rotational grazing systems
- Conservation practices tailored to the producer's operation

For more information please refer to the NRCS Web site: www.nrcs.usda.gov/programs/farmbill/2008 or visit the NRCS field office nearest you.

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The Time to Convert is Now

by Jeff Schahczenski, MOA Board Member

The Montana Natural Resources Conservation Service (NRCS) has new funding available to assist farmers and ranchers to convert to organic production systems. In the 2008 Farm Bill, the NRCS finally recognized organic production as a conservation system of production through its Environmental Quality Incentive Program (EQIP). This new recognition has provided a nationwide effort to provide financial and technical assistance to fledgling organic producers. The program provides up to \$20,000 per year (up to a maximum of \$80,000 over the next 6 years) for organic conversion. The actual amount will vary depending on what kinds of farming practices will be needed to become a successful organic farmer or rancher. This program was supported by MT Senator, Jon Tester and the Montana Organic Association.

For more details, see the facing ad or contact: Kris Berg, EQIP and CIG Program Specialist at 406-587-6849 or by email at kristine.berg@mt.usda.gov.

Here's Looking at You

Montana Organic Association members, Jason and Yvonne Kimm and their three young children, are organic farmers, run Kimm TEA and help with the family's seed potato operation in Churchill, between Belgrade and Manhattan. Entering their fourth year of production, they grow organic potatoes on three pieces of land, totaling 6.5 acres. They also operate Kimm TEA (Total Environmental Applications), a compost tea business with sales in the region, and consulting in Montana, across the U.S. and in Mexico. Jason also assists on his family's multi-generational seed potato farm, which was started by his great-grandfather in 1926. The Kimms find inspiration in their work because of its consistency with a biblical world view – respect and love for God and neighbor. For the Kimm family, producing nutritious, high quality food is a vehicle to open a dialogue and interact with local consumers and farmers. They often have customers out to the farm to experience and learn about organic farming and have more than the occasional discussion with area farmers about quality of soil, plant and product. Because the kids (all under the age of 5) help on the farm and in the kitchen, the Kimms enjoy a lifestyle that allows them to spend time with their children and instill an appreciation of healthy food and productive work.

MOA Needs You

As MOA grows and develops, involvement by members becomes evermore essential, whether it takes the form of voicing your opinion or lending a hand.

Join a committee. MOA has committees that oversee each of its strategic goals. Consider joining the Communications, Conference, Farm Tours, or Fundraising committees. Contact moa@montanaorganicassociation.org or 406-871-0019 for more info.

Become a member. The simplest way for you to advance MOA's current efforts and future goals is to provide financial support through membership. Just fill out the form below and send it in.

Please sign me up as a MOA Member!

Name: _____

Farm or Business: _____

Address: _____

City/State/Zip: _____

Phone: _____

Email: _____

Membership Levels:

- Living Lightly . . . \$15
- Individual \$25
- Household \$40 (includes two memberships)
- Business \$50 (5% discount on newsletter ads)
- Contributing \$120
- Lifetime \$500

Please make checks payable to MOA and mail to:
MOA, 62 Sourdough Ln, Olimont, MT 59466



The Kimms: Yvonne, Willem, Eliza, Benjamin, Jason



Spring is an amazing time to celebrate the awakening of the earth and to appreciate those early, delicious crops that are available for us to enjoy. Try these Spring recipes for a taste of a brand new season.

Roasted Organic Asparagus

Brush cookie sheet with olive oil. Place asparagus spears on sheet. Brush

with oil, salt and pepper. Bake at 475 degrees for 7-10 minutes or to desired tenderness.

Grilled Organic Asparagus

Melt butter and chopped garlic in a saucepan. Brush asparagus with garlic butter, grill until tender, and sprinkle with coarse kosher salt.

Organic Rhubarb Crisp

1 organic egg	2/3 cup organic flour
3/4 cup organic sugar	1/2 cup chopped organic walnuts
2 tbsp. organic flour	Organic cream or whipped cream (optional)
4 cups organic rhubarb	
4 tbsp. organic butter	
1/3 cup organic brown sugar	

Beat egg and add sugar and 2 tbsp. flour. Stir in rhubarb and spoon into 8 inch baking dish. Combine other ingredients (except cream) and sprinkle over top. Bake at 350 degrees for 40 minutes. Serve with cream, plain or whipped.

Organic Rhubarb Cake

Cake Batter	1- 1/2 cup organic rhubarb, cut in 1/2 in. cubes
1/2 cup shortening	1 tsp. vanilla
1-1/2 cup organic brown sugar	Topping
1 organic egg	1/2 cup organic sugar
1 tsp. baking soda	1 tsp. cinnamon
1 cup organic dairy sour cream	1 tbsp. softened organic butter
2 cups organic sifted organic flour	1/2 cup chopped organic nuts

Mix together sugar, cinnamon, butter and nuts and set aside. Cream shortening and brown sugar. Stir in egg and blend well. Combine baking soda and sour cream. Add alternately with flour. Stir in rhubarb and vanilla. Turn batter into 9 X 13 inch pan and sprinkle with sugar/cinnamon/nuts mixture. Bake at 350 degrees for 35 to 40 minutes.

Organic Seed Alliance

and Upcoming Survey by Jan Tusick

The organic food industry continues to grow at a rate of 20% per year and it is estimated that by the end of 2008, organic crops will comprise 4% of the overall agricultural production in the United States. Consequently, in recent years the demand for certified organic vegetable and cover crop seed has risen dramatically. In light of this growing market opportunity, The Organic Seed Alliance (OSA), the Northwest Cooperative Development Center and the Mission Mountain Cooperative Development Center will be working together to access the interest and needs of organic producers in the production and marketing of organic seeds. This will be accomplished through a survey that will be sent to all MOA members. We hope you take the time to complete the survey as this information will be shared and discussed at the 2009 annual meeting.

For more information, contact:

Jan Tusick, Ag Enterprise & Cooperative Development Program Manager
 Lake County Community Development
 PO Box 128
 Ronan, MT 59864
 Phone: (406) 676-5901

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Calendar of Events

MISSOULA COUNTY EXTENSION SERVICE 2009 COMMERCIAL VEGETABLE PRODUCTION WORKSHOP SERIES

Evaluating Your Soil Fertility and Adding Organic Soil Amendments

April 14, 6:30 – 8:30 PM. Missoula County Extension Service conference room. Bring a soil sample for texture and pH evaluation (one pint of soil in a glass jar). Also bring a copy of a soil test if you have one.

Planting Equipment: Mechanical Transplanters and Seeders

May 2, 2:30 PM. Benson's Farm, Missoula, MT
High Tunnels, Greenhouses and Season Extension Field Options

June 27, 3 - 5 PM. Biodesign Farm Tour, Stevensville, MT

To sign up and for more information, call or email Helen Atthowe at 406-258-4205 or visit www.missoulaeduplace.org.

NORTH DAKOTA STATE UNIVERSITY ORGANIC FARM FIELD DAY

July 14, 8:30 AM – 5:00 PM. NDSU Dickinson Research Extension Center

For more information, visit www.montanaorganicassociation.org/ndsuorganicfarmfieldday.htm.

MOA'S 2009 FARM TOURS

June 13. Hindbauch Farm in Chinook, MT

June 27. Baty Farm in Dixon, MT and Walkup Ranch in Ronan, MT

See MOA's Farm Tour article on page 1.

For latest information, visit www.montanaorganicassociation.org/events.htm.

4% DAY AT THE BOZEMAN FOOD COOP

October 23. Proceeds benefit MOA, so show your support. Visit www.bozo.coop.

MOA CONFERENCE

November 12-14, Holiday Inn in Great Falls.

Top notch speakers, delectable organic food, friendly folk, lively entertainment and vendors galore make this gathering a must-attend event. Visit www.montanaorganicassociation.org/conference2009.htm.

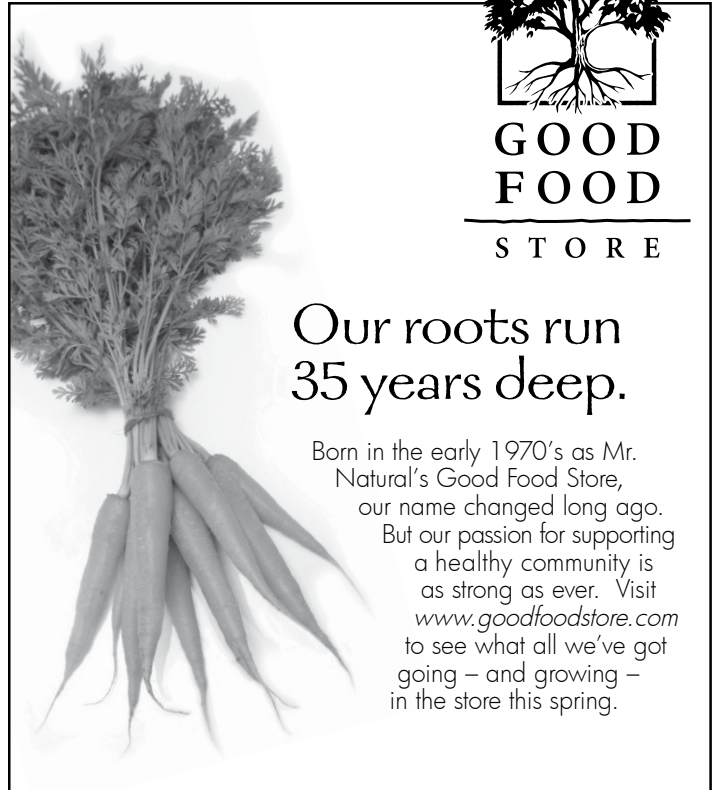
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A View from the Chair

by Ole Norgaard

As these words are written, spring is getting close and it will not be long before we are all busy doing what we love the most. I know some folks have started in their greenhouses, some calves are on the ground and it won't be long before the tractors are running too.

MOA has had its real debut at the Legislature in Helena this session. The steep learning curve has been a challenge that MOA's Board has met head on. Together with the Montana Farmers Union, AERO and others, we put substantial energy into the Farmer Protection Bill (HB 445). This bill became one of the "hot potato" issues for the Senate Agriculture, Livestock and Irrigation Committee in both the hearing room and the newspapers. The Committee decided to table the bill and asked for Montana Ag groups to work together to create a consensus bill for the next Legislative Session. Our sincere thanks to Representative Betsy Hands for sponsoring the bill and shepherding it through the Session. We also applaud the votes of Senators Branae, Hamlett and Larsen in their attempt to send the bill to the full Senate. While the final result was disappointing, it was nice to see MOA's members rise to the occasion when calls, letters and testimony at the hearings were

needed. We also weighed in on a bill to Fund Food and Agriculture Innovation Centers (HB 583) which is about to pass out of the House with a healthy margin.

I can see that in the future, MOA will need to follow and give opinions on many more bills. The board and I are learning how to build bridges to work with other farm organizations to work more effectively on these issues with our limited resources. We are the new kids on the block as a farm group in Montana and we are learning fast.

Please take a moment to put this Summer's Farm Tours (June 13 and 27) and MOA's Annual Conference (November 12-14) on your calendars. The MOA Committees are working hard to make these events educational and FUN.

I want to take this opportunity to thank Lise Rousseau Silva for all the great work she has done for MOA and the board over the years. I also want to welcome Susan Waters, who is now contracting with MOA to enhance our communications.

Let's have a great farming year.

A handwritten signature in black ink, appearing to read "Ole", is located at the bottom right of the page.