



# Organic Matters

## Farming for the Future, MOA in Great Falls

The Montana Organic Association is pleased to bring its fifth annual conference November 30-December 2, 2007 to the Best Western Heritage Inn, in Great Falls, Montana. Entitled *Organics...Farming for the Future*, the event will educate and inform participants and support organic agriculture through workshops, informative plenary sessions, an organic vendor tradeshow, and a Montana-based certified organic menu.

All farmers plan for the future. It's in their nature. For organic farmers, that planning takes on complexities like crop and grazing rotations, nonchemical weed controls, green manures, and plant/seed/breed selection. Organic farmers need to be extra sensitive to details of their growing cycles. Their work to enhance soil fertility, plant nutrition, and forage quality, as well as expanding markets for their crops and animals, is usually not only for the coming year but for two, five or even ten years into the future.

MOA's 5<sup>th</sup> Annual Conference lays the groundwork for many of those considerations by offering a range of sessions on soil fertility, organic no-till, crop rotations, seed production, and organic animal husbandry, among others. MOA's conferences provide a valuable opportunity for exchanging ideas between producers, vendors, buyers, researchers, consumers, and farmers.

Featured speakers for the Great Falls' conference will include Dr. Jill Clapperton, well-known soil scientist and researcher who will discuss *Farming for the Future, Nutrition and Soils* in the

opening plenary. She will follow her talk with a breakout session on *Cover Crops, Crop Rotations & Soil Building*. Hubert Karreman, VMD, and current member of the National Organic Standards Board, will share his thoughts on *Organic Trends, Domestic and International, and the NOP*. He also will share his vast knowledge in two sessions entitled *Animal Husbandry in Organic Systems* and *Plant Medicines & Biologicals for Livestock Wellness*.

Additional sessions will cover poultry production, all facets of crop insurance, opportunities in produce, soil tests, new crop prospects, bees, apprentices on the farm, and soil building. The conference also will host MSU researchers discussing their ongoing organic research projects.

New this year is a bus tour of the organic grain processors in the Great Falls area followed by MOA's ongoing "Organic University" for beginning farmers or those interested in transitioning to organic production.

MOA continues its consumer education through sessions on understanding the organic label and organics and health.

"It is a privilege to bring our conference back to Great Falls, where MOA started," states MOA chair Judy Owsowitz, an organic farmer from Whitefish. "It is exciting to bring this unparalleled educational and networking opportunity to such a rich agricultural area like Montana's Golden Triangle."

Full conference details can be found inside starting on page 6.

### Inside this issue

MTNC Chapter # 1	
Turns 20 . . . . .	2
New MDA Director	3
Tester Legislation	3
One Man's Opinion	4
Conference Info . . . . .	5-10
MSU Survey . . . . .	11
MOA Board & Award Nominations . . . . .	11
Events . . . . .	12
Good Ideas . . . . .	13
Organic Kitchen . . . . .	14
Member Profile . . . . .	14
View from the Chair . . . . .	Back

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:

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MOA  
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Polson MT 59860  
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association.org

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.

# MTNC Chapter # 1 Turns 20

by Shawn Matteson, MTNC Chapter # 1 Coordinator

OCIA was founded in 1985 and is one of the world's first, largest, and most trusted leaders in organic certification, providing global market access.

In the fall of 1987 a small group of organic farmers decided they liked the philosophy and scope of OCIA, so they drafted a letter of intent to form a Montana Chapter.

A well known leader in the Montana Organic movement, Mr. Robert Quinn, acting as representative for those founding members, personally carried that letter and first dues to the '87 OCIA meeting in New Jersey. This group then held their first organizational meeting on November 3, 1987 and the Montana North Central Chapter of OCIA was born. Through the years a great number of



Founding members  
Robert J Schellin and  
Randy Hinebauch

producers have been introduced to organics, and received certification services through the OCIA Chapters in Montana.

A big "Thank You!" from MTNC Chapter # 1 to these founding members:

Robert M. Quinn, Quinn Farm & Ranch of Big Sandy (supporting member)

Robert J. Schellin of Chinook (20 years certified through MTNC # 1)

Randy Hinebauch of Chinook (20 years certified through MTNC # 1)

Bud & Alice Berner of Loma

Dave Oien of Conrad

Montana Wheat & Flour, Inc. of Big Sandy

On November 6, 2007 the MTNC Chapter # 1 of OCIA is proud to host a banquet to honor these founding members and to celebrate 20 years of growth in organics in Montana. All past and present members of the MTNC #1 are invited to attend. Please join us for an enjoyable evening and a great chance to reminisce. For more information please call Shawn Matteson (Chapter Coordinator) at 406-434-2195.

*Editor's Note: The MOA congratulates MTNC Chapter # 1 on its 20th anniversary. We are proud to call OCIA chapter members MOA members, too! Thank you for your ongoing commitment to organic farming in Montana and for your ongoing support of the MOA.*

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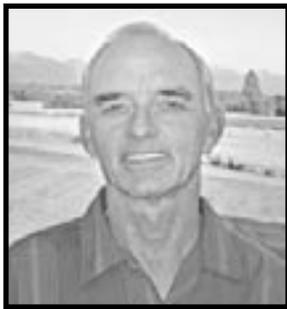
For more information about the Co-op's Farm to Market program, interested producers should contact Joel Ellefson, Farm to Market Coordinator, 587-4039 x 3057, or frm2mkt@bozo.coop

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# Governor Appoints New Director to the MDA

from the MDA

Governor Brian Schweitzer has appointed Ron de Yong as the new Director of the Department of Agriculture. He replaces Nancy K. Peterson who passed away last month.



“Ron is a common sense guy with a commitment to moving Montana agriculture forward,” said Governor Brian Schweitzer. “It is an honor to have him on the team.”

“I am honored to have the opportunity to serve Montanans in this capacity,” said de Yong. “My experience in the day-to-day operations of a family farm, and also in policy and economics that affect our Montana agriculture producers will allow me to contribute in helping our farmers and ranchers as part of the Schweitzer Administration. I am committed to family farms and ranches and value-added agriculture in Montana.”

Ron de Yong, 59, owns and operates a 320 acre family farm in Kalispell and teaches agriculture policy and economics at Cal Poly State University. He has been an economist for National Farmers Union, served as a Montana State Committee Member for the USDA Farm Service Agency and has been a State Director for Montana Farmers Union. de Yong has a bachelors degree in agricultural science and philosophy from Montana State University and a masters degree in economics from the University of Montana. He is married with three children.

.....  
**A View from the Chair, continued from back page**

To truly have an organic system, we must strive to begin with organic seeds. This creates an ever-growing demand, and opportunities. Montana’s isolation and dry climate can be ideal for seed production; an extremely high value crop. Come learn about how seed production may work in your operation, with the Organic Seed Alliance.

We are privileged to have Dr. Hue Karreman with us for the weekend. Not only will he share his expertise in animal husbandry and plant medicines, but also his experience and insights from being on the NOSB. Yes, we can be heard at the top!!

Of course not to be forgotten is the wonderful networking, camaraderie, great Montana grown organic food, and genuine good feelings and belly laughs. I can’t wait! See you there, Judy

# Tester legislation supports transitioning farmers

from the office of Senator Jon Tester

Montana Senator Jon Tester is laying the groundwork to help more American farmers voluntarily make the switch to organic farming.

On September 5 Tester outlined his newest legislation, which provides assistance to producers who want to begin farming without fertilizers, pesticides or herbicides.

Tester’s legislation is aimed at helping farmers as they transition from traditional farming techniques to certified organic farming. The process usually takes several years and results in a temporary decline in crop yields and production. Farmers can’t sell their chemical-free crops for higher premiums until they’re certified as organic.

“Making the switch to organics shouldn’t be a make-or-break decision for family farmers,” Tester said. “It should be a decision that ultimately saves them time and money while increasing the value of the stuff they grow.”

If passed, Tester’s legislation would provide up to four \$20,000 annual payments to farmers whose land has not been previously certified as organic.

Tester’s legislation allows farmers to use their payments for:

- Technical assistance;
- Conservation management to protect the environment and wildlife; and
- Animal welfare.

Under Tester’s legislation, farmers who receive organic conversion assistance must sign contracts with the U.S. Secretary of Agriculture. They must also verify that they’re complying with the certification process every year.

Tester, one of only two farmers in the U.S. Senate, stopped using chemicals on his 1,800-acre farm near Big Sandy nearly 20 years ago. He made the switch to organic farming because the chemicals made his wife ill, and because it increased the value of his crops. Montana has more acres of organic wheat production than any other state.

“Organic farming is a good deal for Montana’s farmers and ranchers,” Tester said. “It’s a win-win for agriculture in our state. It’s good for the land and it’s good for folks who want to sell their crops for higher premiums.”

Tester is including his organic conversion assistance measure for consideration in the 2007 Farm Bill.

*Editors note: Please contact Senator Tester and thank him for his support of organic farming.*

# One Man's Opinion...A Couple Billion Dollars to Spare for Farms and Food

by Jeff Schahczenski

Here's your job. Spend a few extra billion dollars to support farms and our food system every year for the next five to seven years.

Senator Baucus, as Chairman of the Senate Finance Committee, has found at least a few extra billion dollars a year by changing tax law and diverting tariff duties to the new Farm Bill. The current draft Farm Bill being offered by Agriculture Committee Chairman Senator Tom Harkin has run short of sufficient funds to implement all of its many progressive elements. Senator Baucus wants to spend almost half of these extra billions of dollars on a permanent disaster program that will support farmers and ranchers when bad weather strikes. Our junior Senator Jon Tester has been reported to support this effort. Is this the best use of limited taxpayer dollars to support our food system and agriculture?

One view is that protecting farmers and ranchers from horrible future weather events is prudent. Indeed, if federal funding were unlimited this surely would be one consideration. However, we already heavily subsidize the price of major crops for the largest most efficient farms, subsidize about half the crop insurance premiums of farmers and provide limited subsidized insurance for livestock producers. Maybe a disaster program is a little excessive considering the billions already spent on rightfully protecting the risk farmers and ranchers take to produce our food?

Another view is that a few billion dollars may support many other items to support our food and agriculture system. Such as:

- Continue and improve protection of our soil, air, and water that many farmers and ranchers need help to continue to do and which organic farmers and ranchers do by being organic.
- Expand programs to support a rural economic renaissance, by diversifying and adding value to the food and fiber our farmers produce. How about new and expanded programs to assist the sustainable production of alternative fuels, renewable energy, and bioproducts?
- Expand the local and regionalization of food production by expanding farmers markets, encouraging our schools, hospitals, prisons, and business cafeterias to support rapidly growing metro-farms to bring fresh, healthy and sustainably produced food to their door steps.
- Support the continued expansion of organic agriculture that protects land and peoples' health as

well as provides higher incomes to producers.

- Finally, how about support for the next generation of farmers who will need the capital and support to build a new kind of system of food and agriculture? We have young people wanting to farm and we are not providing the means for them to do so.

Politics is not only about having sufficient resources for public demanded needs, it is more importantly about the allocation of those resources to the highest benefit of the common good. So ask your Senators Baucus and Tester to be sure to include these and other interesting alternatives for a progressive agriculture to spending a few more billion dollars a year. Encourage them to support the Chairman of the Senate Agriculture committee, Senator Tom Harkin who has already included many of these very items in the Senate's version of the Farm Bill. Senator Baucus can be reached at 202-224-2644 and Senator Tester can be reached at 202-224-2651. Be sure and ask for the staff person in charge of agriculture policy. Call them now as the final decisions will be made very soon.



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# Gathering Montana's Organic Community:

## Organics...Farming for the Future

November 30 ~ December 2, 2007  
Best Western Heritage Inn  
Great Falls, Montana



This year's conference is brought to you with the generous support of the following businesses. Please show them your appreciation!

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# Conference Agenda

(Subject to change. Please visit our website [www.montanaorganicassociation.org](http://www.montanaorganicassociation.org) for updates and details.)

## Friday, November 30

8:45 am **Organic Processor's Tour** (see page 8)

### 4 pm **Friday Break Out Sessions**

**Organic University** *Cosponsored by SK International*  
*Presenters: Doug Crabtree, MDA Organic Certification Program & Margaret Scoles, IOIA*

- Considerations for the beginning or transitioning farmer
- Transitioning to Organic
- Meet the Certifiers

#### **Apprentices on the Farm**

*Presenters: MT Dept. of Labor, University of Montana, ATTRA, Montana State Fund, selected farmers*

#### **Noxious Weeds & Good Neighbors**

*Hosted by Wes Henthorne*

#### **Montana Organic Producers Coop Meeting**

*Coordinated by Karalee Bancroft*

3 ~ 8 pm **Registration**

6:30 ~ ? pm **Welcome Hors d'oeuvres Social**

## Saturday, December 1

7:30 am **Breakfast and Logistics**

*~ Sponsored by Montana Milling, Inc.*

8 am **Farming for the Future, Nutrition & Soils**

*Speaker: Jill Clapperton*

9 am **Break** ~ *Sponsored by Big Sky Wholesale Seeds, Inc.*

### 9:15 am **Saturday Break Out Sessions I**

#### **Organic No-Till**

*Presenter: Blaine Schmaltz (Blaine's Best Seeds)*

#### **Soil Tests for Better Nutrition**

*Presenters: Rick Allen (BioLynceus) with Jeff Schahczenski*

#### **Which Came First? Organic Poultry in Montana, Part 1**

*Presenters: Anne Fanatico (NCAT) and guests*

#### **The Organic Label – What's it all about?**

*Cosponsored by Community Food Coop*

*Presenter: Margaret Scoles (IOIA)*

10:45 am **Break** ~ *Sponsored by General Mills*

### 11 am **Saturday Break Out Sessions II**

#### **Cover Crops, Crop Rotations & Soil Building**

*Presenter: Jill Clapperton*

#### **Opportunities for Seed Production in Montana**

*Presenters: Matthew Dillon (Organic Seed Alliance) and guests*

#### **Which Came First? Organic Poultry in Montana, Part 2**

*Presenters: Anne Fanatico (NCAT) and guests*

#### **Organics & Health**

*Cosponsored by Community Food Coop*

*Presenter: Dr. Alan W. Bridge (Shelby Chiropractic)*

12:30 pm **Lunch** ~ *Sponsored by Good Food Store*

#### **Organic Trends, Domestic & International, and the NOP**

*Speaker: Hubert Karreman, VMD, NOSB Board Member*

### 1:30 pm **Saturday Break Out Sessions III**

#### **Field Crops Marketing Panel**

#### **Understanding Soil Biology and Microorganisms**

*Presenter: Dr. Tom DeLuca*

#### **Animal Husbandry in Organic Systems**

*Sponsored by CROPP/Organic Valley*

*Presenter: Hubert Karreman, VMD*

#### **Understanding Crop Insurance**

*Presenters: Jeff Schahczenski (NCAT) and guests*

3 pm **Break** ~ *Sponsored by Montana Specialty Mills*

### 3:15 pm **Saturday Break Out Sessions IV**

#### **Growing Flax for Fun & Profit**

*Presenters: David Oien (Timeless Seeds) and guest*

#### **Organic Research in Montana**

*Presenters: MSU Researchers Clain Jones, Febian Menalled, & Barry Jacobsen*

#### **Plant Medicines & Biologicals for Livestock Wellness**

*Presenter: Hubert Karreman, VMD*

#### **Growing Produce...Endless Possibilities**

*Hosted by Sandi Shanks (Third Street Market) and guests*

5 pm **Exhibitors and No-Host Social Hour**

6:30 pm **Dinner and Auction Fun**

## Sunday, December 2

7:30 am **Breakfast**

### 8:15 am **Sunday Break Out Sessions I**

#### **Sustainable Solutions for Soil Building**

*Presenter: Rick Allen (BioLynceus)*

#### **Organic...it's good for the bees**

*Presenters: Smoot Honey Company and guests*

#### **Market Power for Organic Farmers: Breaking the Commodity Shackles**

*Hosted by Montana Organic Producers Co-op (MOPC)*

*Presenters: John Bobbe (OFARM), and Carmen Fernholz (farmer, Organic Agriculture Coordinator—Research, University of Minnesota, and Vice Chair, OFARM)*

#### **Can Organics and GMOs Coexist?**

*Kiki Hubbard and Blaine Schmaltz (Blaine's Best Seeds)*

9:45 am **Break**

10 am **Panel Discussion on Farm Bill, other legislation, what's new in organic politics, business, etc.**

*Cosponsored by Community Food Coop and Coleman Natural Meats*

*Speakers: Senators Baucus and Tester (invited), Representative Rehberg (invited), MDA Director Ron de Yong (invited), Caren Wilcox (OTA) (invited)*

11:45 am **Luncheon/Conference Wrap-up "What We've Learned and Where We Go From Here"**

1 pm **MOA Annual Meeting**

2:30 ~ ? **MOA Board Meeting**

# A Sampling of Presenters

The Montana Organic Association is proud to host some of the most progressive and thoughtful leaders of today's organic movement. Following find a sampling of the folks you will get to hear and meet by attending this year's conference.

**Rick Allen**, CEO of BioLynceus, LLC, has been involved in the environmental industry for over 12 years. Rick works with several manufacturers of organic based products to develop proprietary systems for improving the health of soil and water. These systems are available through his hands-on efforts to provide natural and safe products for the environment. Rick has been a consultant and speaker/trainer for over 12 years in the areas of soil and water microbiology. Due to his experience, Rick is regularly consulted for solutions to problems with sports fields, golf courses, landscaping, mining, and both organic and conventional agriculture. He also works with manufacturers to develop proprietary systems for the treatment of municipal, industrial, animal, and poultry waste streams.

**Dr. Jill Clapperton** was the Rhizosphere Ecologist at the Agriculture and Agri-Food Canada Lethbridge Research Centre in Lethbridge, Alberta, Canada for 15 years. In November 2006, she moved onto the Maclay family ranch near Carlton in western Montana. During her time in Lethbridge, Jill lead the Rhizosphere Ecology Research Group studying plant-disease-soil nematode interactions, crop variety-nutrient uptake-rhizosphere community interactions, and soil organic matter quality influences on the diversity and population dynamics of soil fauna. The emphasis of the research program was on understanding how soils function biologically so that farmers can more effectively manage and exploit the long-term biological fertility of the soil, and consumers can have mineral nutrient-rich food grains. Jill Clapperton also initiated and managed the long-term organic farming research trials at the Lethbridge Research Centre, and is a well-known lecturer presenting information and research findings relating soil biology to soil and crop management practices, environmental health, and mineral nutrition value of food grains. Currently, she is working part-time at her consulting business (Earthspirit Land Resource Consulting), lecturing, and stressing over crop rotations and a cropping/grazing plan for 2008 and onwards.

**Matthew Dillon** is the Director of Advocacy of Organic Seed Alliance (OSA) in Port Townsend, Washington. Along with John Navazio, Dillon co-created

OSA's educational programs to train farmers in seed production and plant breeding for organic systems and began the first organic spinach breeding program in the country. Dillon served as Executive Director of OSA from 2003-2007. Prior to OSA, Dillon was the Executive Director of Abundant Life Seed Foundation where he initiated the first Organic Seed Growers Conference in 2000. Dillon was the recipient of a Lannan Foundation Fellowship in 2006 for his writing on seed issues.

**Anne Fanatico** came to National Center for Appropriate Technology in 1993 from the Oregon State University Rabbit Research Center. Anne holds a BS in Zoology and Spanish from the University of North Carolina and an MS in Animal Science from Oregon State University. She is currently pursuing a PhD in Poultry Science at the University of Arkansas. She worked overseas for two years in Costa Rica as a Peace Corps Volunteer specializing in agroforestry. Her areas of specialty at NCAT include small livestock; particularly pasture-based poultry production, including organic production, new marketing options, and alternative feeding.

**Dr. Hubert Karreman** is a 1995 graduate of the University of Pennsylvania School of Veterinary Medicine. He is a dairy practitioner in Lancaster County and works as the primary care clinician with 85 certified, and consults for hundreds of other, organic herds across the country. In 1998 he was nominated by the American Association of Bovine Practitioners to the AVMA Task Force on Complementary and Alternative Veterinary Medicine and was subsequently selected to represent the Food Animal position on the Task Force. In 2005, he was appointed by USDA Secretary Veneman to fill one of the Environmentalist seats on the National Organic Standards Board (NOSB) for a 5 year term. In addition to practice duties and his role on the NOSB, he is currently taking classes to complete a certificate program for clinical research at the U of Pennsylvania School of Medicine. Dr. Karreman has authored a book, *Treating Dairy Cows Naturally*, which is back in print and published by Acres USA. He has also written chapters for many text books covering organic livestock healthcare.

**Blaine Schmaltz** lives in north-central North Dakota with his wife Susan and four children. They own and operate a diversified dryland farm. Certified organic for eleven years and producing many crops for seed, feed and food use, they also have a cow-calf and grass-fed finishing operations.

# Exhibitor/Sponsor

In addition to the scheduled sessions, the conference will host an exhibitor tradeshow. All manner of organic businesses are expected to display their services and wares at this winter's conference. If you are interested in sponsoring or exhibiting at the conference, refer to the registration form for rates and details or contact Lise Rousseau at 406.887.2869 or visit our website at [www.montanaorganicassociation.org](http://www.montanaorganicassociation.org).

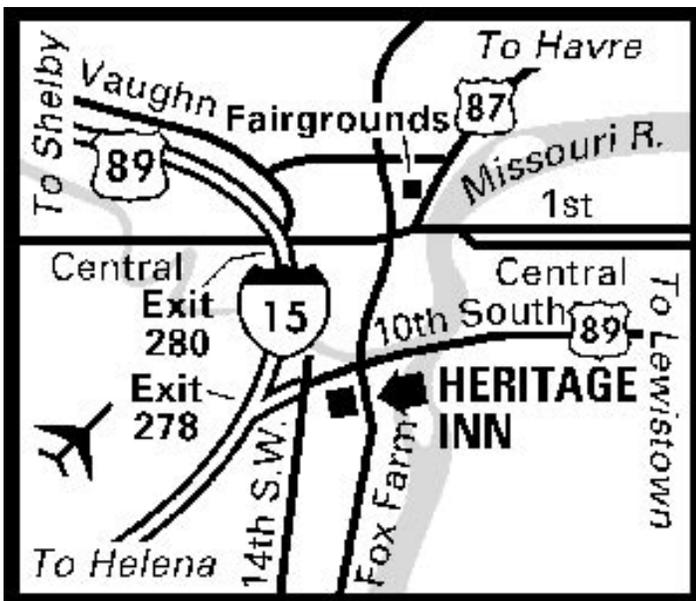
# Lodging

MOA's conference will be held at the Best Western Heritage Inn in Great Falls, Montana. A block of rooms has been set aside for people attending the conference at a reduced rate of \$79/night. Rooms at the conference rate are limited, so make your reservations early.

All room reservations must be made directly with the Best Western Heritage Inn at: 406.761.1900. Make sure to ask for the MOA Conference rate when you make your reservation.

# Directions

From: North or South. The Best Western Heritage Inn is adjacent to Interstate 15 off Exit 278, travel approximately 1 mile to stop light, turn right onto Freeway Frontage Road moving west. Highway 87/89 will bring you directly into Great Falls at the east end of town. Proceed about 6 miles through town to Fox Farm Road on 10th Avenue South.



# Processors' Tour

Join the MOA as we tour the region's organic grain processors on Friday, November 30. The tour is intended to give organic farmers, ranchers, and others an opportunity to gain insight into the expanding organic processing industry that exists in the Great Falls area. Our Montana processors have graciously agreed to allow us an indepth look at their facilities and services. Our trip will start in Ft. Benton at Montana Flour and Grain. From there we will visit Montana Milling, Inc. in Great Falls. We will tour and have lunch in Ulm at Timeless Seeds before returning to Great Falls for a tour of Montana Specialty Milling and General Mills. The bus will return to the hotel in time for participants to attend the *Organic University* and the evening's festivities.

The registration fee for the bus tour is \$25 per person which includes transportation and lunch. This fee is in addition to the conference registration fee. You do not need to be attend the conference in order to join the bus tour. Please register no later than November 9. The bus(es) will leave the parking lot of the Best Western Heritage Inn in Great Falls promptly at 8:45 a.m., so plan to be on site at 8:30 for registration.



# Let's do lunch.

At the MOA Conference in Great Falls. The Good Food Store will be sponsoring lunch for attendees on Saturday, December 1. We hope you can join us. If not, come see us in Missoula. We'll always have a place at the table for those working to support Montana's organic farmers and ranchers.



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1600 South 3rd St. West Missoula (406) 541-FOOD

# Montana Organic Association 5<sup>th</sup> Annual Conference

November 30-December 2, 2007, Best Western Heritage Inn, Great Falls, Montana

## Participant Registration Form

(to qualify for early registration this form must be postmarked by November 16, 2007)

Name(s) \_\_\_\_\_

Farm or Organization \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Day Phone \_\_\_\_\_ Evening Phone \_\_\_\_\_

Fax \_\_\_\_\_ Email \_\_\_\_\_

### Conference Registration (per person)

Early registration full conference and meals, MOA Member ..... X \$125.....\$ \_\_\_\_\_

Early registration full conference and meals, non-member ..... X \$135.....\$ \_\_\_\_\_

Late Registration for full conference after November 16 ..... X \$150.....\$ \_\_\_\_\_

(meals cannot be guaranteed for very late registrants or walk-ins)

Registration for Processor Tour, includes bus & lunch (register by 11/9/07) ..... X \$25 .....\$ \_\_\_\_\_

Registration for Friday afternoon and evening only, includes sessions and reception. .... X \$25 .....\$ \_\_\_\_\_

Registration for Saturday only, includes sessions and meals..... X \$100.....\$ \_\_\_\_\_

Registration for Sunday only, includes sessions and meals..... X \$50 .....\$ \_\_\_\_\_

<b>Food Preferences:</b>	<b>I'd like to donate an item(s) to the auction</b> Item description: _____ _____
Omnivore _____	
Vegetarian _____	
Vegan _____	
<b>Childcare available upon request. Please call or email.</b>	

**MOA Membership**

Individual ..... \$25 ..... \$ \_\_\_\_\_

Household ..... \$40 ..... \$ \_\_\_\_\_

Supporting ..... \$60 ..... \$ \_\_\_\_\_

Contributing..... \$120 ..... \$ \_\_\_\_\_

Life ..... \$500 ..... \$ \_\_\_\_\_

Living Lightly ..... \$15 ..... \$ \_\_\_\_\_

If financial limitations may keep you from attending, a limited number of scholarships are available based on merit and need. Please contact us to explore scholarship or work/trade opportunities.

### Scholarship Fund

Please consider a donation to the Scholarship Fund to assist those in need.....\$ \_\_\_\_\_

**Total (please make checks payable to: MOA) \$ \_\_\_\_\_**

Please note: Refunds are not available for cancellations made after November 23, 2007.

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**Please return this form to: MOA Conference, PO Box 1675, Polson, MT 59860**  
For further information or questions, please call 406.871.0019 or email  
conference@montanaorganicassociation.org

# Montana Organic Association 5<sup>th</sup> Annual Conference

November 30-December 2, 2007, Best Western Heritage Inn, Great Falls, Montana

## Exhibitor Registration Form

Name(s) \_\_\_\_\_

Farm, Company or Organization \_\_\_\_\_

Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Day Phone \_\_\_\_\_ Evening Phone \_\_\_\_\_

Fax \_\_\_\_\_ Email \_\_\_\_\_

### Vendor Levels

#### Full Vendor

1/2 page ad in the program, full 8' display space, registration for 1 person..... \$500..... \$ \_\_\_\_\_

#### Half Vendor

1/4 page ad in the program, full 8' display space, registration for 1 person..... \$300..... \$ \_\_\_\_\_

#### Advertiser

1/4 page ad in the program only..... \$150..... \$ \_\_\_\_\_

#### Business Card

1/8 page ad (business-card sized) in the program only..... \$75..... \$ \_\_\_\_\_

*Please note: Ad copy must be received by November 9 for inclusion in the program. All formats are acceptable.*

### Additional Registrations

Full conference and meals..... X \$125.....\$ \_\_\_\_\_

Registration for Friday afternoon and evening only, includes sessions and reception..... X \$25 .....\$ \_\_\_\_\_

Registration for Processor Tour, includes bus & lunch (register by 11/9/07) ..... X \$25 .....\$ \_\_\_\_\_

Registration for Saturday only, includes sessions and meals..... X \$100.....\$ \_\_\_\_\_

Registration for Sunday only, includes sessions and meals..... X \$50 .....\$ \_\_\_\_\_

<p><b>Food Preferences:</b></p> <p>Omnivore _____</p> <p>Vegetarian _____</p> <p>Vegan _____</p>	<p><b>I'd like to donate an item(s) to the auction.</b></p> <p>Item description: _____</p> <p>_____</p> <p>_____</p>
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### MOA Membership

Living Lightly ..... \$15 ..... \$ \_\_\_\_\_

Individual ..... \$25 ..... \$ \_\_\_\_\_

Household ..... \$40 ..... \$ \_\_\_\_\_

Supporting..... \$60 ..... \$ \_\_\_\_\_

Contributing..... \$120 ..... \$ \_\_\_\_\_

Life ..... \$500 ..... \$ \_\_\_\_\_

### Scholarship Fund

Please consider a donation to the Scholarship Fund to assist those in need.....\$ \_\_\_\_\_

**Total (please make checks payable to: MOA) \$ \_\_\_\_\_**

**Please return this form to: MOA Conference, PO Box 1675, Polson, MT 59860**

For further information or questions, please call 406.871.0019 or  
email [conference@montanaorganicassociation.org](mailto:conference@montanaorganicassociation.org)

# MSU Organic Researchers Need Your Input

Montana State University faculty are currently conducting organic farming research as part of a three-year USDA grant, and will present some of their research findings at the MOA conference in Great Falls. These researchers are continually identifying areas for further organic farming research and would like your help with this process. Therefore, they have developed a survey designed to help prioritize crop management issues, concerns, and problems that face organic farmers. The results from this survey will be used to identify research needs, develop grant proposals and/or refine current projects designed to directly benefit Montana's organic farmers. Some of the selected projects will be conducted on a five-acre block that has been reserved for organic farming research at the Agronomy Post Farm in Bozeman, while other research may be on-farm. The survey can be found at the MOA website:

<http://www.montanaorganicassociation.org/>

By filling out this survey, you will help directly shape the direction of future organic farming research in Montana.

## Please sign me up as a MOA Member!

Name: \_\_\_\_\_

Farm or Business: \_\_\_\_\_

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- Household . . . . . \$40 (includes two memberships)
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- Contributing . . . . \$120
- Lifetime . . . . . \$500

Please make checks payable to **MOA** and mail to:  
**MOA, PO Box 1675, Polson MT 59860**

# MOA Awards & Board Nominations

The MOA Awards Committee is seeking your nominations for two awards to be presented at the annual meeting in Great Falls.

The "Lifetime of Service" award will go to an organic producer, handler, retailer, researcher, service provider (or other) who has demonstrated a long-term commitment to organic agriculture in Montana. Previous recipients are:

Bob Boettcher (2005) and Barry Flamm (2006)

A "Leadership in Organics" award will go to an organic producer, handler, retailer, researcher, service provider (or other) who demonstrates an on-going commitment to advancing the adoption, practice and success of organic agriculture in Montana. Previous recipients are:

Margaret Scoles (2005) and Jon Tester (2006)

Written nominations may be submitted by MOA members no later than November 10, 2007 by email (preferred) or regular mail to the Awards Committee members (addresses below). Please provide the following information with your nominations:

- Nominee's Name, Address, Phone and Email
- Describe the nominee's connection to organic agriculture (50 words or less)
- Why the nominee should receive the award

Current and immediate past members of the MOA Board of Directors and members of the Awards Committee cannot be considered for these awards. It is preferred, but not required, that nominees be members of the MOA. Please include your contact information as well.

Judy Owsowitz	Steve Baril
6505 Farm to Market Rd.	2970 Arabian Road
Whitefish, MT 59937	Helena, MT 59602
terrapi@aboutmontana.net	barils@ixi.net

One very important way for you to exercise your MOA membership is by attending the annual meeting and voting in new MOA board members.

Four new directors will be elected for a 3-year term at the annual meeting on Sunday, December 2, 2007, in Great Falls. The Nominations and Elections Committee has nominated Judy Owsowitz, Jeff Schahcen-zski, and Sandi Shanks for your approval. Additional nominations can be made from the floor at the annual meeting.

If you are interested in contributing to the development of MOA by serving on the board or by nominating someone, contact Matt Johnson at 406-648-5407.

# Events of Interest

**Corporation for Northern Rockies ~ "Harvest Celebration,"** October 19, Chico Hot Springs Resort. This locally grown feast matches regionally renowned chefs with food grown on Montana's sustainably managed farms and ranches. The Harvest Celebration is an integral part of CNR's Market Connection Program to open lucrative markets for sustainable producers as a reward for outstanding stewardship. For more information contact 406-222-0730 or visit their website at [www.northrock.org](http://www.northrock.org).

**AERO 33rd Annual Meeting ~ "Repowering Montana the AERO Way,"** October 26, 27, 28 in Choteau Featuring Keynote Speaker David Morris of the Institute for Local Self-Reliance whose topic will be *Can Energy Production and Agriculture Work Together for a Better World?*

For more information contact AERO 406- 443-7272 or visit their website at [ww.aeromt.org](http://ww.aeromt.org).

**Montana Farmers Union Annual Meeting**  
MFU will host its 92nd Annual Meeting & Convention October 26-27, 2007, in Great Falls at the Heritage Inn. The convention theme *Fueling Montana's Future*, provides the framework for much of the convention

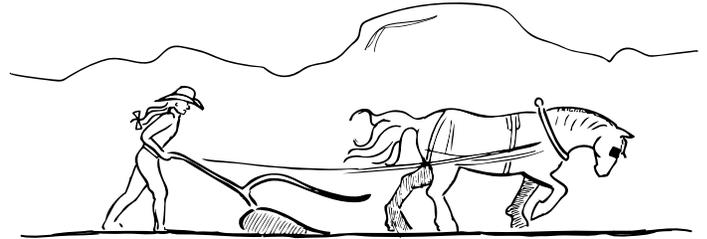
program, where the membership will set the organization's working agenda for another year.

For more information call 406-452-6406 or visit their website at [www.montanafarmersunion.com](http://www.montanafarmersunion.com).

**2007 Acres U.S.A. Conference**, December 6-8, 2007 at the Louisville Marriott Downtown, Louisville, Kentucky. Keynotes this year include Sandy Fallon, John Ikerd, and Wendell Berry.

For more information, visit their website at [www.acresusa.com](http://www.acresusa.com).

*Farming looks mighty easy when your plow is a pencil  
and you're a thousand miles away from the corn field.*  
Dwight D Eisenhower



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## Good Ideas

With the holidays right around the corner, its not too early to think about gifts that not only feel good, but do good. One such gift is a donation to Heifer International.



They promote agriculture in impoverished countries in its purest form...helping a family to feed and sustain itself with enough left over to build vibrant local economies. They do this through the gift of a cow, or goat, or a flock of chickens, honeybees, llamas, trees, or perhaps even a water buffalo. The recipients agree to "pass on the gift" by giving some of their animal offspring to others in need in the fight to end world hunger. Intrigued? Visit their web site at [www.heifer.org](http://www.heifer.org) and consider passing on the gift of life-sustaining farming.

A new periodical aimed at "market gardeners" is available to farmers for free. *Farmers' Markets Today* is a glossy business journal aimed at direct-to-customer agricultural marketers. Articles in the premiere edition ranged from tips for selling to restaurants to heirloom seeds to a feature on Alaskan farmers to an article on wholesale marketing. You can get your free subscription on their website at [www.scissortailproductionsllc.com/FMTHome.htm](http://www.scissortailproductionsllc.com/FMTHome.htm).

Take a look at "The Organic Advantage," a lengthy article extolling the merits of feeding our children healthy, organic foods written by Alan Greene, M.D. and backed up with references to sound research. Presented by Oregon Tilth, you can find the complete article on their webpage at [www.tilth.org/IGT/Articles/18ii/kids-nutrition.html](http://www.tilth.org/IGT/Articles/18ii/kids-nutrition.html).

The Organic Trade Association has launched a new website, [www.HowToGoOrganic.com](http://www.HowToGoOrganic.com), to assist farmers that are interested in transitioning to organic and businesses that are interested in creating new organic enterprises. The website has been organized in five sections: 1. The Pathway for Producers, where the steps toward making the transition to organic are made clear and informative; 2. The Pathway for Processors, where new or existing processors can learn what it takes to become certified organic; 3. The North American Directory, where organic farming resources can be search by category or keywords; 4. The Regional Guide, where organic farming resources are organized by state and region; and 5. The Key Resources section, where the most relevant and useful resources have been identified by sector.

*He that tilleth his land shall be satisfied with bread*  
*Proverbs 12:11*



Summer ends and winter approaches, but during fall work around the farm never seems to end. These tasty dishes use the bounty that is Montana's early fall harvest like those last few tomatoes, spinach, potatoes, and beets, but won't keep you tied up in the kitchen all afternoon. Enjoy!

### Easy Beef and Salsa Burritos

*This was the winning recipe in the Montana Beef cook-off several years ago. This recipe takes about 30 minutes to prepare.*

- 1 pound hamburger
- 1 tablespoon chili powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 large bunch chopped steamed fresh spinach or 1 package (10 oz.) frozen chopped, well drained
- 1 cup homemade or store-bought chunky salsa
- 3/4 cup Colby~Jack cheese
- 8 flour tortillas or potatoes

Brown the hamburger and add the spices. Stir in spinach and salsa. Heat through and stir in the cheese. Heat the tortillas in the oven until warm. Serve in the tortillas or over boiled or fried potatoes. Try some refried beans on the side.

### Margret Inderland's Chocolate Beet Cake

*According to Jim Lindquist, farmer and MOA Board member, "It sounds kind of scary, but it's the **best** chocolate cake."*

- 2 1/2 cups cooked pureed beets
- 2 1/4 cups salad oil
- 1 teaspoon vanilla
- 6 eggs
- 3 3/4 cups flour
- 3 3/4 cups sugar
- 1 teaspoon salt
- 1 tablespoon baking soda

Preheat oven to 350 degrees. Stir together the beets, oil and vanilla. Mix in the dry ingredients. Beat eggs well, and incorporate into the batter. Bake for 45 minutes. When cool, top with powdered sugar or your favorite frosting. Makes two 9" by 13" cakes.

*Submit your favorite recipe using Montana-based ingredients to [lars@montanaorganicassociation.org](mailto:lars@montanaorganicassociation.org).*

## Here's Looking at You

In this issue, we continue our series profiling MOA members, to give all of us a better understanding of just who makes up the MOA. In our second installment we'd like to introduce you to the Kvaalens...



*Names:* Jon and Amy Kvaalen

*Kids:* Olivia (16), Lars (11), and Butch the dog (11)

*Where they live:* Lambert, Montana, where Jon was born and raised

*Time in Organic Agriculture:* Since the drought of '88, 19 years

*Occupation:* Certified Organic Farmers

*What they grow:* Mainly wheat in rotation with sweet clover, medic, barley, oats, and rye

*Why they are involved in organics:* It's a fun way to take care of the land and run a farm

*Their Perfect Day:* Fall fishing on the Yellowstone

*Who or what inspires them:* Thunderstorms

*Words of Wisdom:* Plant 3 seeds; one for the bugs, one for the birds, and one for yourself.

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## A View from the Chair

As I write this the full harvest moon is shining down, brightly enough I could see to cover the frost sensitive crops without using the headlamp tonight! What a privilege it is to be a farmer; to live my life outside, hearing the wind, feeling the sun, smelling the soil, tasting the rain, and seeing by moonlight.

For many of you the harvest is finished, or nearly so. Hopefully, with that you can contemplate the 2007 growing season with a feeling of satisfaction of a job well done. Here at Terrapin Farm we have a ways to go yet. The onions are coming out of the ground now to cure. Potatoes are next, with winter squash, cabbages, beets and leeks to follow. Somewhere in there we will find time to harvest the seed crops, and continue to fill wholesale orders and weekly CSA boxes, and go to the farmer's markets.

The extreme drought, the record heat, and the smoky conditions presented an array of challenges for many of us this year, but Montana's organic farmers are a resilient bunch. Those of you I have spoken with have had a guarded optimism about this year's harvests. As organic farmers we work hard to establish a good rotation. And this can assure us also that we do

not have all of our eggs in one "basket."

This time of year I also start to get very excited about our annual conference. We strive hard to meet the educational needs of those many "baskets," and this year's agenda for *Organics...Farming for the Future*, sure has the variety packed in to it. New this year will be a Friday Tour of the Processors! Meeting in Great Falls, in the Golden Triangle, what could be more appropriate then to see what happens to some of that beautiful organic grain?

An important part of our mission is to bring new farmers into the organic fold. Friday afternoon will again showcase our well attended transition workshops. And, near and dear to my heart, another way to expand our family of farmers, will be two sessions on apprentices on the farm.

One of the tenets of organic farming is to leave the soil better than we found it each year. If that is not *Farming for the Future*, what is? The soil is the foundation of the farm. There will be a lot to learn about soils this year, from micro-organisms to testing to soil building and beyond. Be it cover crops or no-till, MOA will help you get informed.

*Continued on page 3*