

# Organic Matters

## MOA's 11th Annual Conference Preview Issue



**REGISTER TODAY!**

**December 12 - 14, 2013**

**Flathead Valley Community College  
Kalispell, MT**

**FEATURING  
Organic University**

**Movie: GMO OMG with Producer Jeremy Seifert  
Theresa Marquez of CROPP Cooperative and Organic Valley  
Michel Cavigelli of USDA Agricultural Research Service  
John Navazio, author of *The Organic Seed Grower*  
Martin Diffley, founder of Gardens of Eagan  
Bill Dyer, Montana State University**



**Pre-conference Brochure Begins on page 5**



## Global Organic Market Grows During Economic Downturn by Steve Brown, Capital Press

Sales of organic foods grew by 25 percent between 2008 and 2011, a period of economic downturn in much of the world.

Focusing on global trends, the Soil Association, a nonprofit sustainable agriculture advocacy group based in the United Kingdom, reported on data collected by two international groups, the Research Institute of Organic Agriculture and the International Federation of Organic Agriculture Movements.

Worldwide sales of organic food and drink totaled \$63 billion in 2011, the latest year recorded, and was dominated by the U.S., at \$28 billion. Europe and the U.S. accounted for 90 percent of global sales.

Other findings:

- Organic farming is practiced in 162 countries on 92 million acres, which represents less than 1 percent of ag land surveyed. Adding in organic wild areas and non-agricultural land brings the total to 172 million acres.
- The Asian market has seen steady growth, especially in the affluent countries of Japan, South Korea, Taiwan, Hong Kong, Malaysia and Singapore. Most organic produce is imported from Australasia, Europe and the U.S.
- The U.S. market is dominated by large companies throughout the supply chain,

*continued on p. 2*

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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.

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*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.

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Organic Market Grows *continued from p. 1*

contrasted with Africa, which has small-scale farming — a half-million producers on 2.7 million acres — and exports nearly all its produce to the EU.

- In the U.S., organic products account for 4 percent of all food and drink sales.
- Europe is the largest consumer of organic foods, with sales growing by 9 percent in 2011 to reach \$28.6 billion.
- Argentina, the U.S. and Australia have the most acres of organic farmland. The highest percentages of land in organic are the Falkland Islands (35.9 percent), Liechtenstein (27.3 percent) and Austria (19.7 percent).
- Latin America has 20.7 million acres in organic farmland, and both exports and domestic markets are growing, led by Brazil.

One major U.S. producer, Pacific Foods in Tualatin, Ore., reports double-digit annual growth for the past 15 years.

Spokeswoman Samantha Burton said she could not release sales figures, but the company has expanded both production and warehouse space in recent years. From more than 2,000 acres of organic land in the Willamette Valley and Eastern Oregon, Pacific Foods produces soups, sauces, meals and beverages to meet a wide variety of special dietary needs.

“We do export our products, with the largest being Canada,” she said, “but most of our business is in the U.S.”

*Reprinted with permission from Capital Press, September 4, 2013  
[www.capitalpress.com](http://www.capitalpress.com)*



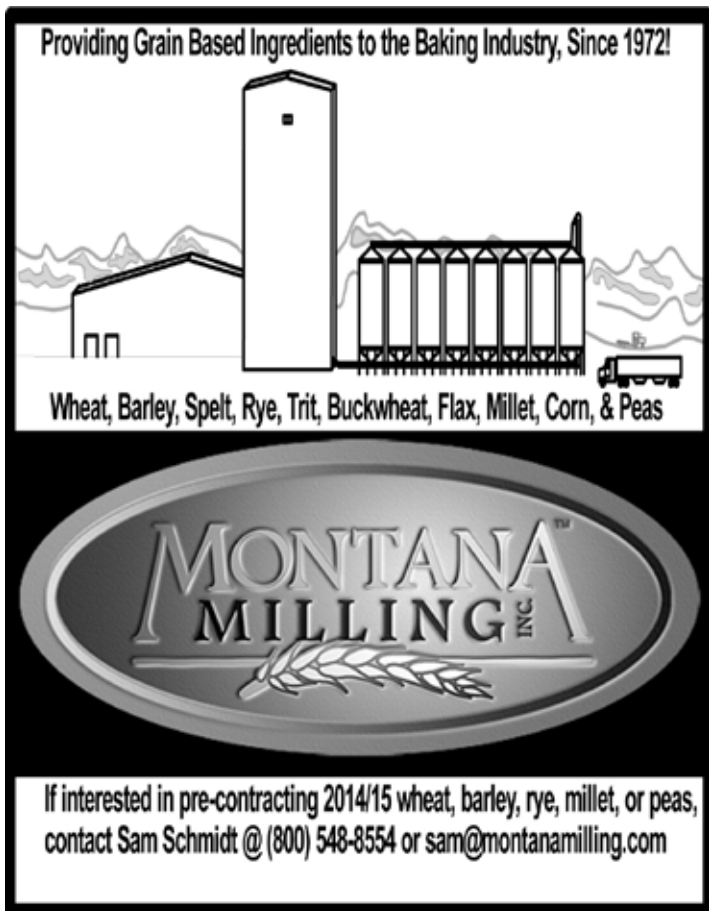
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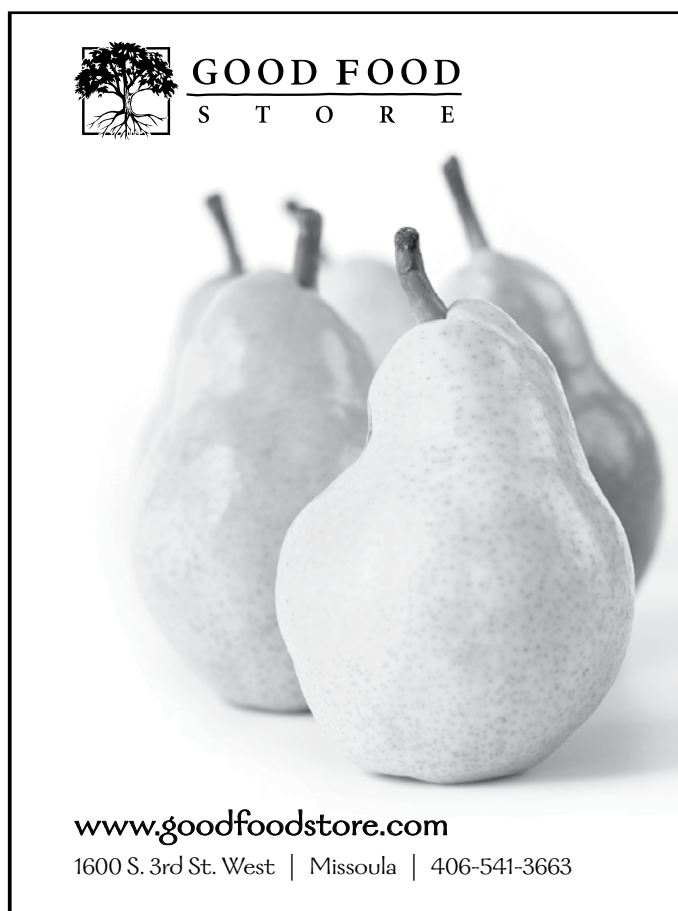


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## Notice of Proposed Changes to MOA By-laws

Based on the MOA Board of Directors approval at its last Board conference call, the following notice of amendment proposals to MOA's by-laws informs MOA's membership of the proposals, which will be voted on during MOA's annual conference business meeting at 12:15 PM, December 14, 2013, at MOA's Conference at Flathead Community College in Kalispell:

### ARTICLE II - MEMBERSHIP

#### Section 2: Members Voting Rights.

Membership in the Montana Organic Association shall entitle each membership holder to one vote in the annual election of the Board of Directors and other resolutions proposed at the Annual Business Meeting. Annual membership renewal indicates agreement with the Montana Organic Association's mission and purpose, and shall entitle the holder to voting rights at the Annual Business Meeting.

### ARTICLE V- BOARD OF DIRECTORS

#### Section 2: Board Meetings.

The Board shall meet at least quarterly, which includes the Annual Business Meeting, at an agreed upon time and place. All Board meetings are conducted by the board of directors, but are open to the membership. Special meetings of the Board shall be called upon the request of the Chair or one-third of the Board. Notices of special meetings shall be sent out by the Secretary to each Board member, postmarked two weeks in advance, whenever possible. Notice may also be given electronically through email, at the email given by a director. Special Board meetings may also be called by the Board of Directors at the request of 1/3 of the general members. Such special Board meetings must be held within 30 days of receipt of the membership request, and members must be provided with 10 days notice of the agenda, time, and place, of a special Board meeting requested by the membership.

## Organic Soil/Carbon Analysis

The National Soil Project at Northeastern University, Boston has for the first time measured the sequestered carbon contents of 1000+ conventional agricultural top soils from all 50 US States. This is a measure of soil quality/health and is linked to fertility. In Phase 2 we are analyzing organic farm top soils to see if they sequester more carbon. We need 2 oz air-dry samples from MOA members. There is no charge for analysis, results and postage are returned to the donor on request. Contact [g.davies@neu.edu](mailto:g.davies@neu.edu) or go to [www.neu.edu/hagroup](http://www.neu.edu/hagroup) for more info.

## Monsanto Protection Act Defeated

Center for Food Safety and other advocates applaud Senator Barbara Mikulski and Senate Leadership for removing the "Monsanto Protection Act" through an amendment filed to the Senate Continuing Resolution (CR). The House-passed bill would have extended the dangerous policy rider for another three months, outraging public interest and family farm groups. Center for Food Safety (CFS) has led the fight against the corporate earmark since it was first introduced in the summer of 2012, working with both lawmakers and the public to understand the rider's consequences. Center for Food Safety led a group of over 120 of the nation's top organizations and businesses in opposing the rider, and sent a letter to Senate leadership calling on them to exclude the rider from consideration in the short-term spending bill.

The "Monsanto Protection Act" represented a serious assault on the fundamental safeguards of our judicial system and would negatively impact farmers, the environment and public health across America. The legislation would strip federal courts of their authority to halt the sale and planting of an illegal, potentially hazardous GE crop and compel USDA to allow continued planting of that same crop upon request. The section, originally proposed by House Republicans in 2012, was added in secret to a government funding bill earlier this spring.

Center for Food Safety is a national, non-profit, membership organization founded in 1997 to protect human health and the environment by curbing the use of harmful food production technologies and by promoting organic and other forms of sustainable agriculture. More information can be found at [www.centerforfoodsafety.org](http://www.centerforfoodsafety.org).

## Find Your Organic Seed

Organic Seed Finder is celebrating its first year of success. Launched in October 2012, Organic Seed Finder provides an online tool that allows vendors to post their organic varieties in a central location where potential buyers can search for the varieties they need. It is also a valuable resource for organic certifiers who need access to documentation of organic seed availability. Organic Seed Finder includes a link ("Couldn't find what you need?") that allows users to report which varieties they cannot find in a certified organic form. This has created a feedback loop to seed vendors, certifiers, and organic plant breeders. Visit [www.organicseedfinder.com](http://www.organicseedfinder.com).

# ORGANICS MATTER

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# Montana Organic Association's 11th Annual Conference and Member Meeting

## An Organic Perspective: Facts and Fiction of GMOs and More

December 12-14, 2013

Flathead Valley Community College, Kalispell, MT

Organic University and  
Movie *GMO-OMG* Dec. 12

Conference Dec. 13 - 14



## Conference Invitation by Judy Owsowitz, MOA Board Member

I may be a little partial because this year's MOA Annual Conference is in my backyard, but I am very excited about this event! Conference sessions will be held December 12-14 at the beautiful Flathead Valley Community College in Kalispell, just 10 miles from the Amtrak station. With shuttle services provided both from the hotels and the college you won't even need a car. I am tempted to take the train east just so I can get on it again going west with everybody coming to the conference!

We will not have as many concurrent sessions this year because we think all of our presenters are interesting and vital. We will focus on education about genetically modified organisms, starting with a screening of the movie *GMO-OMG*. Other sessions will explore GMO issues from more than one side. We hope you will be going home with a better understanding of the science and the politics, so we can all speak knowledgeably about these issues.

I have waited for years to hear from organic seed breeder and researcher Dr. John Navazio at our annual conference. This year, the renowned plant geneticist is coming with a bang! Not only will Dr. Navazio teach us about innovative organic farming methods and plant breeding, he will be entertaining us as part of The Pheromones, our Friday night band. We'll be enriched by his passion for plants by day and his musical talent by night.

Aside from a terrific agenda of presenters (starting on the next page), this year's conference has a number of additional activities to keep you, well, ACTIVE! Thursday will feature Organic University in the afternoon as well as an intensive seed workshop with Dr. John Navazio. The Montana Organic Producers Cooperative will also be holding a meeting.

Thursday evening will feature an organic beer and wine reception with "heavy" hors d'oeuvres for all conference participants. This will be followed by the Montana premier of the movie *GMO-OMG* with an introduction and Q&A with Jeremy Seifert, the writer/producer/director. Our movie night is open to the public so spread the word.

Friday and Saturday will have an ongoing "tire kick" outside our meeting hall. A few local equipment dealers will have their exhibits set up to give us a chance to get outside.

Friday night we will have the opportunity to dance off some of our delicious dinner. We are fortunate to have the "infamous" Pheromones playing for us. What a treat! The Pheromones are known for getting everyone out on the dance floor at both the Organic Seed Alliance and MOSES conferences. There is nothing like farmer/musicians so bring your dancing shoes!

And of course there will be the annual MOA auctions and raffles. If you have not been contacted about donating a sack of wheat, a good organic farming book or a quarter beef, don't be shy. Just give Clifford Merriman a call at 406-654-1297, or make a note on your registration, or just bring your donation with you.

We will be hosting a farmers' market again this year. We look forward to seeing our wonderful Montana organic products show up to be displayed, and go home with someone new. Call Judy Owsowitz at 406-862-6362 for more information.

Please don't forget our generous sponsors and vendors. There is always a lot to be learned by visiting with them.

We are fortunate to be collaborating this year with Flathead Valley Community College. We will join them in celebrating their inaugural year of offering a two-year sustainable agriculture program at the college.

FVCC is located at 777 Grandview Drive, Kalispell, MT 59901, just off of Highway 93 North, 1 mile north of Kalispell and 9 miles south of Whitefish. We will be in the Arts and Technology building. A map is available on the MOA website at [www.montanaorganicassociation.org](http://www.montanaorganicassociation.org). Look on the website also for complete information on the annual conference. The college has provided two vans at our disposal. Should you choose to fly or come by Amtrak there will be no problem getting to and from hotels, and the conference site. See you there!

# Agenda

## **THURSDAY, DECEMBER 12, 2013**

**10:00 AM - 4:00 PM: Taking the Next Steps in Seed Production.** John Navazio, PhD, Senior Scientist with Organic Seed Alliance and the author of *The Organic Seed Grower*

### **Organic University**

**12:00 PM – 1:00 PM: Registration and Lunch**

**1:00 PM – 1:10 PM: Welcome** by Jonda Crosby, International Organic Inspectors Association

**1:10 – 1:45 PM: Understanding the USDA National Organic Program Standards.** Georgana Webster, Montana Dept of Agriculture

**1:45 PM – 3:15 PM: Round Table Plenary: Successful Organic Production System Presentations by Seasoned Operators.** Jess Alger, Alger Ranch; Doug Crabtree, Vilicus Farms; and Todd Ulizio, Ten Lakes Farm

**3:00 PM - 5:00 PM: MOPC Meeting**

**3:30 PM – 4:15 PM: Farmer to Farmer: Small Group Discussion** with Experienced Producers

**4:15 PM – 4:45 PM: Resources to support the organic certification process.** Jonda Crosby

**4:45 PM – 5:00 PM: Closing Remarks**

### **MOA Conference**

**5:30 PM – 7:00 PM: Reception**

**7:00 PM: Movie: GMO OMG** presented by producer Jeremy Seifert. Open to the Public, \$5 donation

## **FRIDAY, DECEMBER 13, 2013**

**7:00 AM: MOA Conference Registration**

**7:30 AM: Breakfast:** organic and local

**8:00 AM: Welcome** by Daryl Lassila, MOA Board Chair

**8:15 AM: Flathead Valley Community College's Culinary Arts Program and the Weekend's Meals** with Chef Dave Lamb

**8:30 AM – 9:45 AM: Organic Research Needs: Cover Crops, Crop Rotations and Soil Health.** Dr. Michel Cavigelli, USDA Agricultural Research Service

**10:15 AM – 11:30 AM: Biotechnology and Genetically Modified (GM) Crops: What's All the Fuss?** William Dyer, MT State University

**11:30 AM – 12:30 PM: Breeding and Saving Seeds for Organic Systems in the Northern Tier.** John Navazio, PhD, Organic Seed Alliance and the author of *The Organic Seed Grower*

**12:30 PM: Lunch:** organic and local

**1:00 PM: Auction**

**1:15 PM – 2:30 PM: The Future of Organics: From Solo Marketing to Cooperatives and Everything In Between.** Theresa Marquez, Mission Executive for Organic Valley

**2:45 PM – 3:45 PM: Concurrent Sessions**

**Session 1: Why Animals Eat What They Eat**

Fred Provenza, Professor at Utah State University and Fabian Menalled, Cropland Weed Specialist from MSU

**Session 2: A Case Study in On-Farm Breeding of a Northern Adaptive Sweet Corn**

John Navazio PhD, and Martin Diffley, organic farmer and researcher

**4:00 PM – 5:00 PM: Concurrent Sessions**

**Session 1: Care Farming: Finding a Place for Challenged Individuals on Farms**

Maarten Fischer, A Plus Health Care, Inc.

**Session 2: Exploring Organic Field Crop Production Systems.** In depth discussion with Michael Cavigelli

**Session 3: Working with Interns on Your Farm**

This session will be an open forum with experienced farmers who have worked with interns.

**5:15 PM – 6:00 PM: Organic vs. GMO's Issues and Concerns.** Kikki Hubbard of the Organic Seed Alliance; John Navazio; Jeremy Seifert, producer of GMO-OMG; and Theresa Marquez

**6:15 PM – 6:45 PM: Social**

**6:45 PM: Dinner:** organic and local

**7:30 – 9:30 PM: Music by the Pheromones,** featuring Martin Diffley and John Navazio

**7:45 PM: Silent and Live Auctions**

## **SATURDAY, DECEMBER 14, 2013**

### **MOA Conference**

**7:30 AM: Breakfast**

**8:00 AM: Morning Briefs** with Daryl Lassila, MOA Board Chair

**8:15 AM: Flathead Valley Community College's New Sustainable Ag Degree Program** presented by Julian Cunningham, FVCC Farm Manager

**8:30 AM – 9:45 AM: What We Eat and Behavioral Effects.** Dr. Fred Provenza

**10:15 AM – 11:15 AM: Facts and Fiction of GMO's, From Biology to Application to Social Implications**  
Q & A with Kiki Hubbard, John Navazio, and William Dyer

**11:15 AM – 12:15 PM: MOA Annual Business Meeting**

**12:15 PM: MOA Board of Directors' Election**

**12:30 PM: Hot Lunch:** organic and local

**1:00 PM: MOA Awards**

**1:15 PM: Commitment to Organics in Montana** with Ron de Yong, MDA Director

**1:45 PM: Vendor Appreciation**

**2:00 PM – 3:15 PM Concurrent Sessions:**  
**Session 1: Cover Crops and Crop Insurance**  
Jeff Schahczenski, National Center for Appropriate Technology

**Session 2: Appropriate Small Farm Equipment: What is Out There and How to Find It** with Martin Diffley

**3:15 PM: Closing Statements**

*Conference agenda and details subject to change.*

View the most current conference information at  
[www.montanaorganicassociation.org](http://www.montanaorganicassociation.org)

## **Registration**

Please use the registration form on p. 9. **Be sure to send in your registration by December 2.**

## **Sampling of Speaker Bios**

**Jess Alger** runs a diversified organic operation north of Stanford, Montana. They raise Alfalfa, sanfoin, millet, lentils, fall peas, winter wheat, Kamut®, barley and organic straw, with a ten-year rotation for their crops. Jess graduated from MSU Bozeman in Animal Science Production.

**Michel Cavigelli, PhD** is a Soil Scientist at the Sustainable Agricultural Systems Lab at the USDA Agricultural Research Service, Beltsville Agricultural Research Center (BARC) in Maryland. He is Lead Scientist of a long-term cropping systems project evaluating the sustainability of organic and conventional methods. Dr. Cavigelli also has expertise in greenhouse gas emissions from agricultural soils. He collaborates with colleagues in diverse disciplines to conduct research designed to improve nutrient management, weed control, and overall system performance of organic grain cropping systems.

**Jonda Crosby** is the Training Services Director at IOIA. Jonda brings a wealth of educational and practical experience to IOIA with a lifelong commitment and career in Agricultural Education. Jonda's work experiences include: Executive Director and Ag Program Manager for AERO (Alternative Energy Resources Organization), organic inspector, co-owner of a certified organic grain, spice and medicinal seeds operation and co-founder of Big Sky Organic Feed. Jonda earned an MS in Ag Education, a BS in Agriculture (Agronomy and Soils) from Murray State University and an AS in Animal Science from SUNY Alfred. Jonda grew up on a dairy farm in Western New York State.

**Julian Cunningham** is Flathead Valley Community College's Farm Manager. In addition to production of organic vegetables and fruits for local consumption, he has provided internships on his farm since 2000. He earned degrees in elementary education and general studies from the University of Idaho and has worked in sustainable agriculture in Missouri, Norway, Idaho and Montana. Julian looks forward to combining his passions for education, farming and building construction as the college prepares to launch its new Integrated Agriculture and Food Systems Program.

**Martin Diffley** is an organic farming, activist, and consultant. He started the Gardens of Eagan, an urban-edge organic vegetable farm, on his fifth

*continued on p. 11*

## Lodging Near Conference

Three hotels are within one mile of the event venue.

The rate for **Homewood Suites by Hilton** is \$119.00 plus tax for two queens plus a queen pull out in the living room. Reservations must be made November 28, 2013, to lock in that rate. The address is 195 Hutton Ranch Road, Kalispell, MT 59901, phone 406.755.8080, email [vanessa.nordahl@hilton.com](mailto:vanessa.nordahl@hilton.com) or visit the website at [www.kalispell.homewoodsuites.com](http://www.kalispell.homewoodsuites.com). They do have a full complimentary hot breakfast along with a shuttle.

Another choice is **Holiday Inn Express** for \$99 plus tax for one king or two queens. They will honor a \$99 quote but MOA Conference participants **MUST** make reservations with Beth at 406-755-7405. The address is 275 Tree Line Drive Kalispell, MT. They do have a full complimentary hot breakfast along with a shuttle.

Third option is **America's Best Value Inn** for \$63.00 plus tax, for two queens for up to four people per room. Address is 1550 Hwy 93 North, Kalispell, by the hospital and the phone is (406) 756-3222. They offer a continental breakfast.

We would have shuttle service available with Homewood and Holiday only. Shuttles are available from the airport and the train station – people who need the shuttle should let the hotel know when they make their room reservations.

Please reserve your rooms early.

## Directions to Conference

**Venue: Flathead Valley Community College**

MAIN CAMPUS: 777 Grandview Drive Kalispell, MT 59901, phone (406) 756-3822 or (800) 313-3822. Email: [info@fvcc.edu](mailto:info@fvcc.edu)

HWY 93 goes right through Kalispell and is called Sunset Blvd. The college is located at the north end of town right off HWY 93. Turn East or right from N Sunset Blvd onto Grandview Dr. The college will be immediately to the South or right off Grandview. The MOA conference is located in the Arts and Technology Building.

## Conference Scholarships Available

If financial limitations may keep you from attending the conference, a limited number of scholarships are available. Please contact Sandi Shanks at (406) 297-7588 or email [sally@montanaorganicassociation.org](mailto:sally@montanaorganicassociation.org) to explore scholarship or work/trade opportunities.

## About Organic University

This program is geared for individuals interested in learning about resources and the process to pursue organic certification for their farm or ranch. Experienced organic farmers, ranchers and agency staff will share their knowledge through presentations, roundtable discussions and Q & A sessions.

Specific sessions will focus on grain, vegetable and livestock certification requirements, including record keeping and input materials, such as pest control allowed for use, marketing strategies and resources available to start an organic operation, transition from a conventional operation or expand an existing operation into a new enterprise. The sessions will be led by experienced organic producers and inspectors - so participants will get both practical and technical information in each session. See agenda on p. 6 for more session information.

## Seed Session with John Navazio

On December 12, from 10 AM to 4 PM, there will be a one-day seed session titled "Taking the Next Steps in Seed Production." Strengthen your specialty crop seed production skills and learn how to adapt varieties to your organic farm.

John Navazio, Senior Scientist of the Organic Seed Alliance and Washington State University Extension Organic Seed Specialist, will cover the following topics in this one day workshop: Choosing appropriate seed crops for your system and climate, maintaining the genetic integrity of varieties with appropriate population sizes and isolation distances, conducting variety trials, and basic on-farm variety improvement techniques. Prior experience in seed growing is recommended. We suggest reviewing OSA's online tutorials at <http://campus.extension.org/login/index.php> on seed saving and production before the course. Registration fee is \$25 and includes lunch.

For further information, please contact Karl Sutton at Lake County Community Development, [karl.sutton@lakecountycdc.org](mailto:karl.sutton@lakecountycdc.org) or 406-676-5901.

## MOPC Meeting at Conference Location

The Montana Organic Producers Co-op (MOPC) will be having a grower meeting at 3 p.m. December 12, 2013, at Flathead Valley Community College in Kalispell, Montana. They will be discussing marketing and procurement of organic grass-fed cattle. For more information contact Mark Smith at (406) 667-2332 or email [familyfarms@mopcoop.org](mailto:familyfarms@mopcoop.org). Non-members are welcome to attend.



**Montana Organic Association 11<sup>th</sup> Anniversary Conference**  
**An Organic Perspective: Facts and Fictions on GMOs and More**  
**December 12-14, 2013 at Flathead Community College in Kalispell**  
***Participant Registration Form***  
*(please register early so we know how many meals we need to order)*

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

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

Address \_\_\_\_\_

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

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

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

**Conference Registration**

Early registration for conference and meals for Members..... X \$110. \$ \_\_\_\_\_

Early registration for conference and meals for Non-Members (includes  
a one-year membership to MOA) ..... X \$140. \$ \_\_\_\_\_

Early registration for conference @ Student Rate ..... X \$70... \$ \_\_\_\_\_

**Late Registration after December 2**, (add \$10 per person) ..... X \$10... \$ \_\_\_\_\_  
(Meals cannot be guaranteed for very late registrants)

<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 raffle/auction. Item description:</b></p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>For questions regarding donations, contact Cliff at (406) 654-1297</p>	<p><b>Organic University</b>... \$ __ No charge __</p> <p><b>Seed Session</b> \$25 ... \$ _____</p> <p>_____ # attending lunch</p> <p><b>MOA Membership</b></p> <p>Individual ..... \$30 ..... \$ _____</p> <p>Household ..... \$50 ..... \$ _____</p> <p>Farm/Ranch/Business \$75.. \$ _____</p> <p>Organic Business \$250 ..... \$ _____</p> <p>Lifetime .... \$750..... \$ _____</p>
--------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

*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 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 December 6, 2013**

**Return this form to: Montana Organic Association, PO Box 570, Eureka, MT 59917**

For further information, please call Sandi at 406-297-7588 or email [sally@montanaorganicassociation.org](mailto:sally@montanaorganicassociation.org)

For more conference information, visit: [www.montanaorganicassociation.org](http://www.montanaorganicassociation.org)

## Seeking Awards Nominations

The MOA Awards Committee is seeking your nominations for two awards to be presented at the Annual Conference in Kalispell.

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: Robert Boettcher (2005), Barry Flamm (2006), Bob Quinn (2007), David Oien (2008), Jim Barngrover (2009), Laughing Water (2010), Steve and Cindy Baril (2011) and Russ Salisbury & Elsie Tuss (2012).

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), Jon Tester (2006), Jonda Crosby (2007), Mikel & Nancy Lund (2008) Jon & Amy Kvaalen (2009), Andre' Giles (2010), Nancy Matheson (2011) and Dave & Dee Turner (2012).

**Written nominations may be submitted by MOA members no later than November 15, 2013**, by email or regular mail to:

Judy Owsowitz  
6505 Farm to Market Rd, Whitefish MT 59937  
(406) 862-6362  
[terrapin@aboutmontana.net](mailto:terrapin@aboutmontana.net)

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 MOA. Please include your contact information as well. The Awards will be presented at the Conference on Saturday, December 14, at 1:00 PM.

## Business Opportunities Available

Put your business or organization up front and center at the Conference. **For vendor, sponsor or advertising opportunities at this event**, please contact Daryl Las-sila at (406) 788-7423.

## Notice of Director Elections

The Montana Organic Association has five Directors whose terms are expiring at the end of this year. A few Directors are considering staying on to serve another three year term, but there are a few that are not. The direction of this organization is only as strong as it's leadership, so MOA is looking for energetic and motivated personnel to help carry this organization forward.

Vacant positions on MOA's Board of Directors will be filled at the annual business meeting at 12:15 PM on December 14, 2013, at Flathead Valley Community College in Kalispell during the MOA Conference.

The terms that Directors serve are three years in length and Directors can be reelected. The Board of Directors usually meets in person two times each year and as needed by conference calls. Other volunteer committee work will also be expected.

Directors will be reimbursed for travel and communications expenses if they choose. Since MOA is not in a position to provide monetary compensation for Board work, Directors will receive board experience advising a growing, statewide organic organization.

If any one has interest, or knows of a good candidate, please contact Sam Schmidt at (406) 771-9229.

Nominations will also be accepted from the floor prior to the election.

## Call for Donations

The MOA Conference Committee has done its best to keep conference costs down to make it available for all. To do this, we also need to ask for your help. If you've had a good year and are in a position to share the wealth, please consider these ways to help:

**FOOD** – We're looking for quality organic food for meal ingredients and snacks. If you'd like to donate food items, contact Judy at (406) 862-6362.

**AUCTION ITEMS** – We'll be conducting auctions as fundraisers to offset costs. We're also looking for some novel and unique door prizes. If you have an item to offer, contact Cliff Merriman at (406) 654-1297.

**SCHOLARSHIPS** – Many people have inquired about scholarships so that they can attend the Conference. If you'd like to help someone with a desire to attend, contact Sandi Shanks at (406) 297-7588 or email [sally@montanaorganicassociation.org](mailto:sally@montanaorganicassociation.org)

Thanks in advance for your generosity.

generation family land in 1973. One of the first certified organic vegetable farms in Minnesota, Martin has extensive experience in transitioning land to organic, innovative marketing, small and mid-size farm equipment, soil-based fertility, and organic weed and pest management. His current on-farm projects include breeding of sweet corn, mentoring beginning farmers and transitioning chemically farmed land to organic.

**William E. Dyer** has a Ph.D. in Biochemistry from Purdue University. He is a Professor of Plant Physiology and Molecular Biology in the Plant Sciences and Plant Pathology Department at Montana State University in Bozeman. He has published numerous publications on transgenic crops and mechanisms of herbicide resistance.

**Theresa Marquez** is the Mission Executive for Organic Valley, the nation's largest organic farmer cooperative and the largest farmer-owned organic brand. Previously, she grew CROPP Cooperative from \$5 million in 1994 to \$720 million in 2011. A pioneer of the natural foods movement, Marquez has been a passionate advocate for organic farming and organic foods since 1978. Well known for her unwavering belief that organic is the key to solving many of the challenges we face today, Marquez has demonstrated that organic can make a difference for farmers, citizens and the planet.

**John Navazio, PhD** is the author of *The Organic Seed Grower*. He is the senior scientist and a plant breeder with the Organic Seed Alliance. He also serves as the organic seed research and extension specialist for Washington State University. John's illustrious past included research and development for Garden City Seeds when it was located in Montana. He also works closely with farmers across North America to develop varieties for regional seed independence through participatory plant breeding projects.

**Fred Provenza** earned his MS and PhD Degrees in Range Science at Utah State University. He joined the faculty there in 1982 and is currently a Professor in the Wildland Resources Department. His research and teaching focus is on understanding behavioral processes and using that understanding to provide better management. He has been author and co-author of over 200 publications in peer-reviewed journals and books and has been recog-

nized with numerous awards for his endeavors in research and teaching.

**Jeff Schahczenski** is Agriculture Policy and Funding Research Director with the National Center for Appropriate Technology (NCAT). His recent work includes publication of studies on agricultural policy, crop insurance, the role of agriculture in climate change and the economics of biodiesel production in Montana. He was past Executive Director of the Big Hole River Foundation and Western Sustainable Agriculture Working Group.

**Jeremy Seifert** speaks passionately about the multi-faceted issues surrounding the food waste crisis, specifically in the United States, but also how our wastefulness here impacts the entire planet. *GMO OMG*, his second feature documentary, explores the systematic corporate takeover and potential loss of humanity's most precious and ancient inheritance: seeds. Jeremy Seifert investigates how loss of seed diversity and corresponding laboratory assisted genetic alteration of food affects young children, the health of our planet and freedom of choice everywhere.

**Todd Ulizio** is co-owner of Ten Lakes Farm, a certified organic vegetable farm in Whitefish, Montana. He and his wife, Rebecca, have been farming together for 6 years and sell their produce through a 150-member CSA, farmers markets and wholesale. He earned a B.S. in Accounting from Fairfield University, and spent three years working for a "Big Six" accounting firm. Needing to be outside and focus more on conservation, he switched careers to wildlife biology and earned a B.S. and M.S. from the University of Montana.

**Georgana Webster** is the Organic Program Manager for the Montana State Department of Agriculture. She has a Bachelor's of Science Degree in Animal Science from Cal Poly University. She has been deeply involved in her work and private life with agriculture, livestock production, 4H and FFA youth and agriculture extension. Georgana most recently worked for the Washington State Department of Agriculture's Organic program for seven years and was their Organic Livestock Field Specialist in two states.

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## Farm Bill Update

by Wes Gibbs, MOA Board Member

With all the attention in Washington on the recent government shutdown and economic issues, did you wonder if any work would be done by Congress on a stalled Farm Bill?

Some progress was finally noted on October 13 when leaders of the House of Representatives appointed 23 members of a House conference committee for Farm Bill negotiations. These House members will now meet with Senate conferees to try to hammer out a mutually-acceptable Farm Bill to put before both houses of Congress for a final vote.

The respective versions of each bill differ in aspects directly related to organic agriculture. For example, funding for organic agriculture research and extension (OREI) is considerably higher in the House version. However, funding for organic agriculture data gathering is only contained in the Senate version. And there are other stark differences related to NOP funding, crop insurance and organic certification cost sharing.

Traditionally, the Farm Bill deals with agriculture programs as well as food and nutrition programs, like food stamps. However, in its version this time the House passed two separate pieces of legislation, one bill concerning farm programs and a separate bill dealing with food and nutrition programs.

This was seen as a potential major sticking point for any progress on a new Farm Bill. However, a House procedural rule has allowed the conference committee to consider the two separate House bills as one unified bill.

Now that a temporary fix has been agreed upon for government spending, it is now likely that the Farm Bill conference committee will move forward with its job. Interestingly, the freak storms this fall that blasted the upper Midwest have resulted in more pressure for Congress to get moving on a Farm Bill so that disaster assistance will be available.



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## Quinn Receives Pioneer Award by Tara Blyth, MOA Board Member

The Rodale Institute's Annual Organic Pioneer Awards Dinner took place on September 13, 2013 on their farm in Kutztown, PA. Bob Quinn was recognized as a 2013 Organic Pioneer along with Chef Alice Waters, author and restaurateur and Dr. David Pimental, Professor Emeritus of Ecology and Evolutionary Biology at Cornell University. This is the third year that the Rodale Institute has sought out leaders in the organic movement in the United States and awarded them with this prestigious title.

For those who are familiar with the work of Quinn, this award will come as no surprise. Quinn has made it his mission to promote sustainable and organic farming throughout the country—from helping establish the first windmill farm in Montana, to introducing the organic, heirloom grain KAMUT® Brand wheat to the natural product industry in the 80s. With a Ph.D. in Biochemistry, research and education is Bob's passion and where he puts much of his time and energy. Through years of testing and analysis with top researchers, he is on a mission to help understand the benefits of organic food, as well as the nutritional content of ancient grains.

## MOA Member Profile

MOA Board Member, Jody Manuel, his wife and six children live and work on the family farm located on the North slopes of the Bear Paw Mountains. Their operation has been certified organic since 2009.

They raise certified organic grass finished beef, some of which have been sold locally at IGA in Havre. The cropland on their operation tends to be well suited to a variety of specialty crops such as rye, emmer, spelt, Kamut®, purple prairie barley, lentils, and chickpeas.



Harvesting seed emmer.

Cover crops are a major part of their rotation as they try to use a "systems approach" that incorporates the grazing of livestock with the conditioning and building of the soil. The last couple of years have found them dabbling in the raising of pastured pork and free range chickens for meat as well as eggs.



The Manuel family. Photo by Debi Bishop Photography.

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# Calendar of Events

[www.montanaorganicassociation.org/events.htm](http://www.montanaorganicassociation.org/events.htm)

## MOA's 11th Annual Conference

**"An Organic Perspective: Facts & Fiction of GMOs"**

December 12-14, 2013

Flathead Valley Community College in Kalispell

Topics that will be covered include the facts and fiction of GMOs, breeding and saving seeds for organic systems, cover cropping for weed and pest control, improving the health of the soil, and other events and entertainment. See Conference section of this newsletter starting on page five. For more information contact Sandi Shanks at 406-297-7588 or email: [sally@montanaorganicassociation.org](mailto:sally@montanaorganicassociation.org). View the most current conference information at [www.montanaorganicassociation.org](http://www.montanaorganicassociation.org)

## 35th Annual NPSAS Winter Conference

**"Honoring Our Roots – Celebrating 35 Years"**

January 23-25, 2014 in Aberdeen, South Dakota

Keynote Speakers: Melinda Hemmelgarn, Food Sleuth & Will Winters, DVM

For more information, visit: <http://npsas.org/news-events/2014-winter-conference.html>

## 7th Organic Seed Growers Conference

**"Innovation in the Field"**

January 30 - February 1, 2014 in Corvallis, Oregon

The biennial Organic Seed Growers Conference brings together hundreds of farmers, plant breeders, researchers, university extension, certifiers, food companies, seed production and distribution companies, and other organic stakeholders in two days of presentations, panel discussions, and networking events. For more information, visit [http://seedalliance.org/organic\\_seed\\_growers\\_conference](http://seedalliance.org/organic_seed_growers_conference)

# Organic Matters Ad Rates

Ad prices and dimensions (black and white only):

1 page ad --- \$110 (Size: 7-1/2W x 10H")

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1/4 page ad -- \$40 (Size: 3-1/2W x 4-1/2"H)

Business card ad --- \$30 (Size: 3-1/2W x 2H")

Classified ad --- \$8/column inch or 40 cents/word

\*\*\*If you are a Farm/ranch Business level member, you will receive a 5% discount on your ad, or an Organic Business, a 10% discount on your ad. All ads must be print ready. See [www.montanaorganicassociation.org/omadrates.htm](http://www.montanaorganicassociation.org/omadrates.htm) for details or call Wes Gibbs at (406) 622-3401.

# Join MOA Today!

Each membership level delivers a quarterly newsletter devoted to sharing the latest news and information about the association and the organic industry, discounts to MOA events, special mailings on legislative alerts and events, and the networking and educational opportunities presented by joining others who share interest and experience in the field of organics.

Other member benefits include eligibility for a Workman's Comp premium discount, safety training and other services to assist you in your organic endeavors.

The business level categories offer discounts on advertising in our print publications and an online directory listing on the MOA website. The Lifetime Membership gives you permanent access, listings, discounts and the satisfaction that you're supporting the farmers, ranchers, processors, distributors, retailers, students and researchers who make organic food available and accessible.

**Please sign me up as a MOA Member!**

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### Membership Levels:

- Individual.....\$30
- Household.....\$50 (includes two memberships)
- Farm/Ranch/Business....\$75 (includes a 5% discount on newsletter ads and an online directory listing)
- Organic Business.....\$250 (includes a 10% discount on newsletter ads and an online directory listing)
- Lifetime.....\$750

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## Montana Organic Association

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[www.montanaorganicassociation.org](http://www.montanaorganicassociation.org)

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## A View from the Chair

Imagine if you can – a horse and rider at a fast gallop traveling throughout the countryside hollering and shouting out, “The MOA conference is coming.” Yep, you know it. Now get on your Ford tractor, your Mac truck or even your phone and pass the word. Make plans to rendezvous in Kalispell this year.

Two of the hottest buzz words in the country are GMO and cover crop. Both of these will be at the MOA conference. Come and learn all you can.

Over the past 3 years as the MOA chairperson, I have talked to many people about numerous subjects. Just about all good and then there is the bad. One subject was the amazement and respect that other growers have for the organic growers keeping their ground free of troublesome weeds. It is not an easy task. But, with timely cultivation with the correct implement set properly and matched with proper speed, all weeds can be controlled. At the same time, you can control your ground

cover and build soil. Letting your weeds create a problem for your neighbor is uncalled for. Not saying it might happen to any grower, but when it repeats itself for years?

Did you know?

- The little sticker “Non GMO” is the fastest growing sales aid today
- Organic items are sold in 73% of all grocery stores
- Japan has agreed to accept NOP rules

WOW- Organic is expanding!

MOA needs two things. First to grow its membership, so if possible buy someone in your family a membership. Second thing is MOA needs you as a board member to help guide MOA into the future.

Be safe,

Daryl Lassila, MOA Board Chairman