



Montana Organic Association

Volume 11, Issue 4  
Fall 2014

# Organic Matters

**Register Today!**

**MONTANA ORGANIC ASSOCIATION'S  
12TH ANNUAL CONFERENCE**

**DECEMBER 4-6, 2014**

**AIR HOST, GREAT FALLS, MONTANA**

**"ORGANIC BUSINESS: BENEFITTING PRODUCERS & CONSUMERS"**

**FEATURING**

Author and Speaker Judith Schwartz

Economist Stuart McMillan

Nutritionist Alison Harmon

NDSU's Dr. Patrick Carr and Steve Zwinger

Sessions on Business & Estate Planning

Organic and Kids' Universities

Entertainment for All Ages

**PRE-CONFERENCE BROCHURE BEGINS ON PAGE 5**



## Why Local? by Colter Pedersen

"Buy local" is a common phrase these days, but one that begs the question, "Why local?" And while answers run the gamut from the mathematic to the romantic, the three key factors are identity, community and economy.

In an increasingly cookie-cutter world where towns transform into generic combinations of chain stores and restaurants supplying homogenous, factory-farmed foods, local agriculture and businesses create a sense of individuality and stand as a stark contrast. And with vast, sweeping prairies crashing against towering mountain formations, Montana is a land of contrasts.

Made popular by the world of wine, the word "terroir" speaks to the specific environmental conditions (mainly geography, climate and soil composition) of an area that imparts the unique flavor characteristics to the produce grown and stock raised in the region. In other words, "terroir" is the taste of a place. And everything from the bees to the trees can affect the flavor, the subtle variations tying the taste to the land.

Local food celebrates what an area does well, offering a community the opportunity to identify, and sometimes

*continued on p. 2*

## Inside This Issue

Why Local? . . . . .	1-2
Amended NOSB Charter . . . . .	2
Good Stuff from OAE . . . . .	3
OTA Organic Farmer of Year . . . . .	4
Farm Revenue Protection . . . . .	4
MOA Conference Insert . . . . .	5-9
MOA Lifetime Members . . . . .	11-13
View From the Chair . . . . .	14

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

*Organic Matters* is published quarterly by the Montana Organic Association. Send queries, suggestions, letters, and requests to:  
*Organic Matters*  
Montana Organic Association  
PO Box 570  
Eureka MT 59917  
mtorganic@hotmail.com  
(406) 788-7423

*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.

Editor: Susan Waters  
MOA Newsletter Committee:  
Seth Swanson - Chair  
Casey Bailey  
Tara Blyth  
Nathan Brown  
Sonja Johnson  
Linda Lassila  
Michael Vetere

*Organic Matters* is printed on 100% recycled paper

VISIT  
[WWW.GFTOURISMBID.COM](http://WWW.GFTOURISMBID.COM)

FOR YOUR GREAT FALLS, MONTANA  
LODGING, ATTRACTIONS, DINING AND  
SHOPPING NEEDS



THE MOA 2014 CONFERENCE IS  
PRODUCED WITH SUPPORT FROM  
GREAT FALLS TBD FUNDS

Why Local? *continued from p. 1*

even define, itself. Just as Washington is nearly synonymous with apples, Big Sky is beef country, and the Golden Triangle is renowned for great grains.

Be it a farm, ranch or grocery store, local businesses help create the distinctive character of an area and keep a community unique. When you buy local, more money stays in the community (family cattle ranches alone add about a billion dollars a year to the Montana economy).

Local agriculture allows you to eat with the seasons, ensuring access to truly fresh foods. There's comfort in knowing what you ate came cleanly from the farm down the road, rather than from halfway around the world, sprayed with chemicals to speed up or slow down the ripening process. And that doesn't even factor in the environmental impact of shipping food thousands of miles for "convenience."

In a sense, local means less. Less waste, less cost, less distance from farm to table. It removes the middleman and creates real relationships between consumers and producers.

The economic answers are easy. When you buy from an independent, locally owned business, significantly more of that money filters through to other locally owned businesses, service providers, and farmers and ranchers. This strengthens the economic base of the community. But the true beauty of buying local comes through in the food, in the connection between the eater and the grower, knowing not just where your food comes from, but from whom.

Support local by supporting what your region does best. From wheat to meat and peas to cheese, look for Montana products produced right in your own backyard. Don't just buy local, rely on local.

*As a freelance writer, foodie and knife enthusiast, Colter Pedersen pursues excellence on the page, on the plate, and in the perfect knife. Born and raised in Montana, he loves enjoying the idea of outdoors from the comfort of the indoors.*

## Amended NOSB Charter

The Agricultural Marketing Service (AMS) announced the posting of an amended charter for the National Organic Standards Board (NOSB). The "Termination" section of the amended charter clarifies that the NOSB's Committee charter will expire 2 years after the date of filing, rather than the Committee itself expiring after 2 years. This change reaffirms the "Duration" section of the charter, which notes that the Committee is a continuing committee. The USDA will continue to renew the NOSB charter every 2 years.

THIS IS YOUR **CO-OP.**  
WE WELCOME EVERYONE  
WITH OPEN MEMBERSHIP.

HERE, DIVERSITY OVERCOMES DISCRIMINATION AND HATE.  
WE ARE EQUALLY OWNED BY OUR MEMBERS.

**YOU OWN IT. THIS IS A DEMOCRACY.**

OUR BUSINESS STANDS FOR THE MANY, NOT THE FEW.

**YOUR VOICE IS OUR STRENGTH.**

WE **INDEPENDENT** AND LOCALLY  
ARE OWNED.

HERE, ECONOMIC SUCCESS AND SOCIAL JUSTICE CAN PREVAIL.

WE BELIEVE SHARED KNOWLEDGE IS POWER.

**EDUCATION** INSPIRES A BETTER AND  
MORE JUST TOMORROW.

THE VITALITY OF OUR NEIGHBORHOODS DEFINES US.

**GIVING BACK** STRENGTHENS OUR  
COMMUNITY AND OURSELVES.

RESPECT THE FOOD, THE PEOPLE AND THE PLACE

**TOGETHER WE ARE STRONGER**

COMMUNITY FOOD CO-OP, BOZEMAN  
MEMBER OWNED AND COMMUNITY GROWN SINCE 1979

CO-OP WEST MAIN  
908 West Main

CO-OP DOWNTOWN  
44 East Main

[www.bozo.coop](http://www.bozo.coop)

# The Good Stuff From OAEC

by Lise Rousseau Silva, OAEC Board Member

A number of research institutions, including Montana State University and North Dakota State University, have shown interest in the results of the Organic Advisory and Education Council's (OAEC) survey of organic grain and vegetable producers. We expect the information will lead to meaningful research investigating organic and sustainable solutions.

Based on the survey reports, OAEC awarded grants for a meta-analysis of previous field bindweed and Canada thistle control and management studies. A lot of work went into getting our inaugural research grant program off and running. A special thanks to Dave's Killer Bread for their direct financial support to OAEC for these meta-analyses.

OAEC awarded grants to two youth research projects focusing on organic agriculture. Brooke Nicholson of Chinook introduced pumpkins and squash in bindweed patches in hopes of eradicating this weed. Mike O'Connor of Ekalaka is monitoring vegetable plots grown under three different fertilizer systems: organic, synthetic, and no inputs. OAEC hopes to expand this youth research program in the next years, and is seeking organically certified mentors across the state to help us broaden this program. Contact us if this is something that you or any youth in your area may be interested in.

OAEC implements grain and farm equipment donation programs to help support future research projects. Grain can be donated with tax savings to the donor. We want to say "thanks" to our in-state organic processors for helping us implement this program. Farm equipment can be donated which will be auctioned off via Big Iron and the proceeds will go to OAEC. More information about these donation programs can be found on our website.

OAEC is a non-profit organized to provide funding and direction for organic research and education in Montana. We express our gratitude to Cliff Benjamin, Daryl Lassila and Steve Baril, and to all our supporters, who give us financial support as well as inspiration to continue the mission of encouraging sustainable and organic practices that benefit organic communities.

Contact OAEC for more information:  
Organic Advisory and Education Council  
762 Danvers Rd, Lewistown MT 59457  
Phone: 406.538.3607  
Website: [www.oaecmt.org](http://www.oaecmt.org)

## One of Montana's Natural Wonders

Supporting Montana farmers  
and ranchers for more  
than 40 years.



**GOOD  
FOOD**

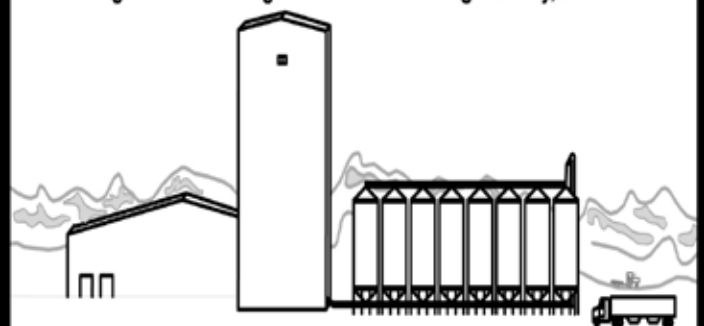
**S T O R E**

1600 S. 3rd St. West  
Missoula  
7am to 10pm Every Day

[www.goodfoodstore.com](http://www.goodfoodstore.com)



Providing Grain Based Ingredients to the Baking Industry, Since 1972!



Wheat, Barley, Spelt, Rye, Trit, Buckwheat, Flax, Millet, Corn, & Peas



If interested in pre-contracting 2014/15 wheat, barley, rye, millet, or peas,  
contact Sam Schmidt @ (800) 548-8554 or [sam@montanamilling.com](mailto:sam@montanamilling.com)





**ORGANIC...**  
**good for you...**  
**good for the planet.**



**real food market & deli**

Helena's locally owned natural and organic food store since 1975.



**1096 Helena Avenue Helena, Montana • (406) 443-5150**  
**Open Monday-Saturday 8-8; Sunday 9-7 • [www.realfoodstore.com](http://www.realfoodstore.com)**

## 2014 OTA Organic Farmer of the Year

Last September, the Organic Trade Association (OTA) honored organic leaders who inspire and innovate at their 2014 Leadership Awards Celebration in Baltimore. Longtime MOA member and current Board member, Doug Crabtree of Vilicus Farms, received the Organic Farmer of the Year Award. OTA presents Organic Leadership Awards to recognize outstanding visionaries who demonstrate how organic practices can change our world for the better.

In 2009, Doug and his wife and partner, Anna Jones-Crabtree, purchased their first organic acreage in northern Hill County, Montana. They chose the name Vilicus Farms (Vilicus in Latin means "steward") for their farming operation. Since then, they have farmed while setting up a mentoring apprenticeship program to actively engage new farmers in growing organically, giving them hand-on skills needed to farm successfully.

"Doug has worked tirelessly towards advancing the cause of organic agriculture through his organic land management systems, his work as a producer of organic food, as dedicated policy advocate, and with Anna spearheading the farm's apprenticeship training program. Doug entered farming determined to change the dominant agricultural model, and in everything he does, he strives to provide a compelling example of a better way to farm," says Dag Falck, Organic Program Manager for Nature's Path Organic Foods. *(See more about Doug and Anna on p.11.)*

## RMA Announces Whole Farm Revenue Protection

USDA's Risk Management Agency (RMA) announced the establishment of a premium subsidy to offer more affordable protection to diversified farm operations. The new policy will offer a whole-farm premium subsidy to farms that produce two or more commodities without having to insure each commodity separately. Whole-Farm revenue protection was designed for producers of specialty crops like fruits and vegetables or diversified operations that grow both grains and livestock. The premium subsidies will be offered as a pilot program in the 2015 insurance year, and coverage levels can range from 50-85%, depending on what producers feel is appropriate for their businesses. More information on availability of the program to producers will be released mid-November on the RMA website at [www.rma.usda.gov](http://www.rma.usda.gov). *(Source: Organic Trade Association.)*

# GET LOCAL

**WHERE  
EVERYDAY IS  
A FARMER'S  
MARKET!**





3024 2nd Ave North  
Billings, MT 59101  
(406) 259-2622

[www.goodearthmarket.coop](http://www.goodearthmarket.coop)



# MONTANA ORGANIC ASSOCIATION'S 12TH ANNUAL CONFERENCE

DECEMBER 4-6, 2014, AIR HOST, GREAT FALLS, MONTANA

"ORGANIC BUSINESS: BENEFITTING  
PRODUCERS & CONSUMERS"

You are cordially invited to the 12th Annual Montana Organic Association Conference, December 4-6, 2014, in Great Falls.

Building a business and staying in business is something everyone in organics faces, so we've put together an agenda to include sessions on economic themes such as estate planning, market outlooks, crop insurance, the Farm Bill, business planning, marketing, and economic sustainability. We've also designed sessions to help producers with many of the challenges they face, including agronomy, soil fertility, pest management, and food safety, as well as new information on local food systems, wheat research, alternative ancient grain crops, and 15 years of organic research. We'll also get updates from the USDA, Organic Trade Association, NOSB, Organic Advisory and Education Council, Montana Department of Agriculture, and MOA's Board.

This year's speakers are experts in their fields and offer leading edge information on a variety of topics, including keynote speaker Judith Schwartz, author of *Cows Save the Planet*; economist Stuart McMillan; nutritionist Alison Harmon; Betsy Rakola of USDA; and knowledgeable speakers from NDSU and MSU. We're offering Organic University, have added a Kids' University, and have also added some exciting tours this year, including processing facilities and an aquaponic system. And we haven't forgotten to add in a dash of movie, a dollop of music, a few helpings of auctions and networking, and a large dose of fun!

The conference is a great opportunity to get excited for the upcoming year, learn, and to catch up with everyone in our organic community. Check out the agenda on the next page and start planning your conference experience. Use the enclosed registration form to register today!



## Session Highlights

### KIDS' UNIVERSITY, Dec. 5, 1:00-4:00 pm

For the first time, and by popular demand, we are offering Kids University (KU) at this year's MOA Conference. At KU, kids will be participating in fun interactive activities, which will highlight soil and water, and they'll be learning about healthy eating and taking home microgreens. KU will be facilitated by two FoodCorps representatives, Whitney Pratt and Jessica Manly. FoodCorps is a nationwide team of AmeriCorps leaders who connect kids to real food and help them grow up healthy.

This fun-filled, information-packed session is open to 6-11 year-olds and those aged 12-15 for a cost of \$5 per child, with a maximum of \$20 per family. A child caregiver will be available for those under 6 years of age and a tip for her services would be appreciated. If you have any questions, please contact MonaRae Tuhy at 406-837-9979 or via email at [thunderglory@centurytel.net](mailto:thunderglory@centurytel.net).

### ECONOMICS OF ORGANICS, Dec. 5, 1:00-2:30

As a former analyst for the Canadian Wheat Board, Stuart McMillan specialized in weather and market analysis, forecasting the direction of grain production and prices and provided input to sales and commodities desks. He is now an international organic inspector and sees organic production in many geographic areas. He will have valuable economic insights to share with session participants.

### ORGANIC RESEARCH IN NORTH DAKOTA:

#### THE FIRST 15 YEARS, Dec. 6, 9:00 - 10:00 am

#### ORGANIC WHEAT RESEARCH, Dec 6, 10:30 - 11:15

Dr. Patrick Carr has directed organic and sustainable research programs for many years. He currently directs research in crops and crop/livestock integrated systems that focus on environmental and economic sustainability. His two sessions will give information that can be used by all organic producers to look at their own systems and their bottom lines.

# 2014 Conference Agenda

## THURSDAY, DECEMBER 4, 2014

### **ORGANIC UNIVERSITY**

9:30 am – 12:00 pm: Organic University—The Basics of Organic Production; facilitated by Jonda Crosby, International Organic Inspectors Association (IOIA), and other industry experts. Includes lunch. *Pre-registration is required.*

### **MOA ORGANIC PROCESSORS' TOURS**

1:00 pm – 4:30 pm: Processor Tours:

Tour 1: Timeless Seeds and Montana Milling Inc.

Tour 2: Montana Specialty Mills and MT Flour & Grains

Tour 3: Aquaponic System; Fish-farm and Greenhouse

*Pre-registration is required; space is limited*

4:45 pm – 5:00 pm: Pre-conference Welcome; Jonda Crosby

### **MOA CONFERENCE**

5:30 pm – 6:30 pm: Social Hour, Hors d'oeuvres, no host bar

6:30 pm: The Earth Beneath Our Feet; Keynote Speaker Judith Schwartz, journalist, author of *Cows Save the Planet*

7:30 pm – 9:00 pm: Movie: feeding the world through organic agriculture; hosted by Bob Quinn, Kamut Intl.

## FRIDAY, DECEMBER 5, 2014

7:00 am – 8:00 am: Registration and Breakfast

8:00 am – 8:15 am: Welcome; Nate Brown, MOA Board Chairman, Almatheia Dairy

8:15 am – 9:00 am: Organic Priorities at the USDA Update; Doug Crabtree, Vilicus Farms and Betsy Rakola, Organic Policy Advisor of the US Dept. of Agriculture (USDA)

9:00 am – 10:30 am: Concurrent Sessions

Session 1: Marketing Tools; Anton Beckermann, Montana State University (MSU)

Session 2: Soil Fertility Issues Related to Cover-Crops; Clain Jones, PhD, MSU

10:45 am – 12:00 pm: Keynote Speaker Judith Schwartz

12:00 pm – 1:00 pm: Lunch and Presentation: Check-off and Farmer Advisory Council Updates; Nate Lewis, Organic Trade Association (OTA)

### **KIDS' UNIVERSITY**

1:00 pm – 4:00 pm: Kids' University; Whitney Pratt and Jessica Manly of AmeriCorps' FoodCorps

*Pre-registration is required. Runs concurrently with Conference.*

1:00 pm – 2:15 pm: The Economics of Organics; Stuart McMillan, IOIA Board Member

2:30 pm – 4:00 pm: Concurrent Sessions

Session 1: Sources of Fat in the American Food Supply;

Alison Harmon, PhD., MSU

Session 2: Alternative Crops; Steve Zwinger, Research Specialist, North Dakota State University (NDSU)

Session 3: Who Gets Grandma's Yellow Pie Plate? Estate Planning; Marsha Goetting, PhD, MSU

4:15 pm – 5:30 pm: Concurrent Sessions

Session 1: Crop Insurance and the New Farm Bill; Shawn Fladager, Farm Credit Services and Jeff Schahczenski, National Center for Appropriate Technology (NCAT)

Session 2: Puzzled About Pests?; Mary Burrows, PhD, MSU

6:00 pm – 6:45 pm: Social and Reception

6:45 pm – 7:30 pm: Dinner

7:30 pm – 9:30 pm: Presentation of MOA Annual Awards, Live Auction and Music; Jim Sargent, broadcaster and DJ

## SATURDAY, DECEMBER 6, 2014

7:30 am – 8:00 am: Breakfast

8:00 am – 8:15 am: National Organic Project: Need Your Help; Jeff Schahczenski

8:15 am – 8:30 am: Food Safety Training in Montana; Jan Tusick, Mission Mountain Food Enterprise Center (MMFEC) and Jonda Crosby

8:30 am – 9:00 am: National Organic Standards Board (NOSB) Update; Margaret Scoles, IOIA

9:00 am – 10:00 am: Organic Research in North Dakota; Patrick Carr, PhD, Dickinson Research Center

10:00 am – 10:15 am: Organic Advisory Education Council (OAEC) Update; Daryl Lassila and Ole Norgaard of OAEC

10:30 am – 11:15 am: Concurrent Sessions

Session 1: Organic Wheat Research; Patrick Carr

Session 2: Role of Lentils in Montana's Self-Reliance; Alison Harmon

11:15 am – 12:15 pm: MOA Business Meeting

12:15 pm – 12:30 pm: MOA Board Elections

12:30 pm – 1:30 pm: Lunch with Presentations by Ron DeYong, Director of Montana Department of Agriculture (MTDA) and Jon Tester, Montana US Senator

1:30 pm – 2:30 pm: Concurrent Sessions

Session 1: Agronomy Research; Steve Zwinger, North Dakota Extension

Session 2: Growing the Future; Georgana Webster, Organic Program Manager, MTDA

2:30 pm – 3:15 pm: Starting a Business, Staying in Business; Bob Quinn

3:15 pm: Closing Remarks; Nate Brown

**Montana Organic Association's 12<sup>th</sup> Annual Conference**  
**Organic Business: Benefitting Producers & Consumers**  
**December 4-6, 2014, Great Falls, Air Host Facility**  
**Participant Registration Form**

*(Please register early so we know how many meals we need to order)*

**Name** \_\_\_\_\_

*(If registering an organization, please fill out a form for each participant)*

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

**Address** \_\_\_\_\_

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

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

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

***MOA Conference Registration***

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

Early registration for conference and meals for Non-Members ..... \$140..... \$ \_\_\_\_\_

*(Includes a one year complimentary Individual membership to MOA)*

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

**Late Registration after November 26** (add \$10 per person) ..... \$10..... \$ \_\_\_\_\_

*(Meals cannot be guaranteed for very late registrants)*

<b>Food Preferences:</b>  Omnivore _____  Vegetarian _____  Vegan _____	<b>I'd like to donate an item(s) to the raffle/auction. Item description:</b> _____ _____ _____ _____ For questions regarding donations, contact Cliff at (406) 654-1297	<b><i>Organic University</i></b> \$ __ No charge __  _____ # attending lunch at Organic University  <b><i>MOA Membership</i></b>  Individual ..... ..\$30 ..... \$ _____ Household ..... \$50 ..... \$ _____ Farm/Ranch/Business \$75.. \$ _____ Organic Business \$250..... \$ _____ Lifetime .... \$750..... \$ _____  <b><i>Processors Tours &amp; KidsU on other side</i></b>
---	--	---

***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 26, 2014.**

*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.*

**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)

**Montana Organic Association 12<sup>th</sup> Annual Conference**

**December 4, 2014, Great Falls' Air Host Facility**

***Organic Processors' Tours Registration Form***

*Number of participants is limited and sign ups are on a first come basis. No late registrations, please.  
MOA will provide transportation. Tours will leave Great Falls Air Host Facility at 1:00 PM and return at 4:30 PM.*

**Name** \_\_\_\_\_

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

**Address** \_\_\_\_\_

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

**Day Phone** \_\_\_\_\_ **Evening Phone** \_\_\_\_\_ **Email** \_\_\_\_\_

Check one (no charge for tours) and return form to address below:

\_\_\_\_\_ Tour 1: Timeless Seeds in Ulm and Montana Milling, Inc. in Great Falls

\_\_\_\_\_ Tour 2: Montana Specialty Mills in Great Falls and Montana Flour and Grains in Fort Benton

\_\_\_\_\_ Tour 3: Aquaponic System: Fish Farm/ Greenhouse in Great Falls

**Montana Organic Association 12<sup>th</sup> Annual Conference**

**December 5, 2014, Great Falls' Air Host Facility**

***Kids' University Registration Form***

*THIS SIGNED PARENT PERMISSION FORM MUST BE RETURNED IN ORDER FOR EACH CHILD TO PARTICIPATE IN KID'S UNIVERSITY.*

PARTICIPANT'S NAME: \_\_\_\_\_ AGE: \_\_\_\_\_

PARTICIPANT'S SIGNATURE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

HOME PHONE: \_\_\_\_\_ EMAIL: \_\_\_\_\_

NUMBER PARENT/GUARDIAN CAN BE REACHED DURING THE CONFERENCE: \_\_\_\_\_

SIGNATURE OF PARENT/GUARDIAN: \_\_\_\_\_

ARE THERE ANY SPECIAL INSTRUCTIONS, MEDICAL OR OTHERWISE, REGARDING THE PARTICIPANT THAT WE NEED TO BE AWARE OF?

PLEASE INCLUDE \$5 PER CHILD (\$20 FAMILY MAX).....TOTAL AMOUNT INCLUDED: \$ \_\_\_\_\_

*The parent and/or guardian and the participant hereby releases the Montana Organic Association, their officers, members, or anyone connected with this conference from all claims, demands, actions, or liabilities of any kind whatsoever of my representative, children, or employees by reason of injury, loss or damage suffered by me or my property, or them because of any condition whatsoever.*

**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)



## Conference Venue

The Great Falls Air Host Facility is located at the Great Falls International Airport. The address is 2800 Terminal Drive, Great Falls, 59404, phone (406) 727-9240. You can park in the airport terminal parking lot. Enter the main terminal doors and the conference rooms are on the third floor. Conference participants will receive parking validation for the airport parking lot as part of their registration package.

## Lodging

The official hotel of the MOA Conference is the Crystal Inn Hotel & Suites, 3701 31st Street SW, Great Falls, Montana, 59404-4700. Their phone number is 866-727-7788 (or 406-727-7788) and their website is [www.crystalinngreatfalls.com](http://www.crystalinngreatfalls.com). The Crystal Inn is one mile from the airport and has a shuttle to the airport. MOA's discount rate is \$79, but be sure to ask for the rate with group number OF1214. You must make your reservation by November 10, 2014 to get the rate.

There are many hotels and motels close to the Great Falls, Montana, Air Host Facility, as well as many attractions around the Great Falls area. Please visit the Great Falls Tourism Business Improvement District (TBID) website at [www.gftourismbid.com](http://www.gftourismbid.com) to find Great Falls, Montana lodging, attractions, dining and shopping.

## Notice of Director Elections

The Montana Organic Association has two Directors whose terms are expiring at the end of this year. The Directors are considering staying on to serve another three year term, but this could change. 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.

Any vacant positions on MOA's Board of Directors will be filled at the annual business meeting at 12:15 PM on December 6th, 2014, at the Great Falls' Air Host Facility during the MOA Conference.

The terms that Directors serve are three years in length and Directors can be re-elected. 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.

## Registration

Please use the registration form on p. 7-8. **Be sure to send in your registration by November 26.**

## 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 Wes Gibbs at (406) 622-3401.

## Call for Donations

We do our best to keep costs down, so we would gratefully accept your donations of organic food, auction items, and scholarship funding. Call Sandi at (406) 297-7588.

## Call for Awards Nominations

The MOA Awards Committee is seeking your nominations for two awards to be presented at the Annual Conference 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: Robert Boettcher (2005), Barry Flamm (2006), Bob Quinn (2007), David Oien (2008), Jim Barngrover (2009), Laughing Water (2010), Steve and Cindy Baril (2011), Russ Salisbury & Elsie Tuss (2012), Judy Owsowitz (2013).

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), Dave & Dee Turner (2012), Jeff Schahczenski (2013).

**Written nominations may be submitted by MOA members no later than November 17, 2014**, by email or regular mail to: Judy Owsowitz, 6505 Farm to Market Rd, Whitefish MT 59937, phone (406) 862-6362, email: [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

It is preferred that nominees be members of MOA, but Board Members cannot be nominated. Please include your contact information. The Awards will be presented at the Conference on Friday, December 5, at 7:30 PM.



**FRESH  
MARKET**

*Fresh and Friendly*

Visit us in store or online!

Store Hours: Mon thru Sat 9am-8pm • Sun 10am-7pm

105 Smelter Ave NE • Great Falls, MT

[www.2JsFreshMarket.com](http://www.2JsFreshMarket.com)

406-761-0134



*Contact Andre' or Eldon  
to contract KAMUT® wheat acres.*

**Over 30 years of  
GROWING ORGANIC TOGETHER.**



**Fort Benton, MT**  
**[montanafLOUR.com](http://montanafLOUR.com)**  
**406-622-5436**

## MOA Honors Lifetime Members by Sandi Shanks, MOA Membership Coordinator

Montana Organic Association is able to continue its mission of “advocating and promoting organic agriculture for the highest good of the people, the environment and the state’s economy” because of its members’ support and the generous donors and sponsors of our newsletters, website, conferences, farm tours and other events. All of these supportive contributors are greatly appreciated.

MOA would like to acknowledge the members who have made a “lifetime” commitment to our organization by becoming Lifetime Members:

**Trevor and Tara Blyth**, who reside in Missoula, work for “Uncle Bob’s” Company, Kamut International. Trevor is the CEO and Tara coordinates marketing and communications for the company. They travel extensively to promote KAMUT® Brand wheat and enjoy working in the organic industry together. Tara also served on the MOA Board for five years and is a former Conference Committee and Communications Chair.

**Mark Bruckner** was raised on a grain farm near Malta, Montana. After a twenty-year career as a pharmacist he returned to farming. Mark began farming organically in 1999 on a 3,400 acre organic farm near Malta. He now grows rye, Kamut®, and yellow sweet clover as green manure. Mark was a MOA board member for a number of years. He is currently working on his retirement plan, which includes spending time in the Philippines, but he still drives a tractor from time to time in the Malta area.

**Doug Crabtree and Anna Jones-Crabtree** own and operate Vilicus Farms, a diverse dryland crop farm 35 miles north of Havre, MT. Growing heirloom and specialty crops within a five-year rotation of small grains, oilseeds, broadleaf and legume crops, Vilicus Farms practices advanced land stewardship at a scale that matters. Doug previously worked as an organic inspector, educator, researcher, farm manager, and managed the organic certification program at the Montana Department of Agriculture. Doug is also the current MOA Board Vice Chair. Anna holds a PhD in Civil and Environmental Engineering with a minor in Sustainable Systems. She is a Sustainability Institute Meadows Fellow, and has been recognized as a Presidential Sustainability Hero. Doug and Anna are strong advocates for organic agriculture, which they see as a viable social, economic and environmentally responsible system for producers and consumers.

**Barry Flamm** is a MOA Lifetime Member; former MOA Board Member; Recipient of the MOA Lifetime of Service Award, 2006; NOSB Board Member, Janu-

ary 2008 – January 2013; NOSB PDC Chair, 2008 – 2011; and NOSB Board Chairman, 2012. Barry previously served on the Montana Governor’s Council helping develop the Montana Department of Agriculture Organic Certification Program. Barry received a BS in forest management from Colorado A&M (now CSU), MPA in public administration/ policy from the American U. and Ph.D. from George Mason University.

**Rob Forstenzer** was a pioneer in the sale of certified organic grass fed beef in Montana from his Ferry Creek Ranch just east of Livingston. He developed a fine herd of predominantly Galloway cattle that produced high quality carcasses from the native and improved pastures. Rob continues to raise organic hay and pasture and has been a staunch supporter of the Montana Organic Association since the beginning.

**The Good Food Store** has been serving Missoula and Western Montana for more than 40 years, providing the community quality organic, natural and bulk foods and supporting local food producers. In 2013 GFS was recognized by *Bon Appetit* magazines as one of the top eight neighborhood grocery stores in the country. And the store is always working to better serve its customers, recently completing a significant expansion of its award-winning deli.

**Jon and Amy Kvaalen** operate one of the largest organic farms in Montana—more than 6000 cultivated acres and about another 10,000 acres of grass. Over the years, they have produced cattle and a wide variety of crops. Jon served on Montana’s Organic Certification Advisory Committee, which developed the state organic certification program. Jon is also a former MOA board member and Jon and Amy are past recipients of MOA’s Lifetime of Service Award. The Kvaalens have led by example in proving that organic farming is not only possible, but can be both sustainable and profitable over the long run.

**Daryl and Linda Lassila** have been very fortunate to raise their children on the fourth generation family farm east of Great Falls. Daryl worked for Western Montana Co-op for four years and worked ten years at what is now Mountain View Co-op in the fertilizer/ chemical department. In 1998, Daryl started transitioning to organic and wheat, barley, lentils, peas, flax, and spelt are the main crops grown. Daryl has become an advocate for organic agriculture and was elected to the Board of Directors of the Montana Organic Association in 2010 and serving as its Chairman in 2011 and 2012. Daryl is also a founding board member of

*continued on p. 12*



## Products from the Ocean, to Set Your Fields in Motion

### WHAT MAKES NEPTUNE'S HARVEST STAND OUT:

- ☐ Fish is caught far off shore, in the **cold, clean, dark, mineral rich, North Atlantic Ocean.** (You start with good Fish, you end with good Fish Fertilizer).
- ☐ **Many species** of Fish are used. Each Fish contains a slightly different nutrient analysis profile.
- ☐ Fillet is used for food, and the rest of the Fish for Fertilizer, so **100% of the Fish is used.** No waste.
- ☐ **Cold process** protects heat sensitive nutrients, and keeps the enzymes alive in the final product.
- ☐ **Stabilized with Phosphoric Acid**, which is something crops need anyway.
- ☐ The last screening process is through a **150-Micron Screen**, as it is pumped into the final container.
- ☐ **Family owned** and operated since 1965.
- ☐ **A real person will answer the phone** and your questions, during normal business hours.

**1-800-259-4769**

**www.neptunesharvest.com**

Lifetime Members *continued from p. 11*

the Organic Advisory and Education Council. Linda grew up on a farm in Nashua, MT. After graduating from Concordia College, she worked in the insurance industry for over 20 years. Linda enjoys gardening, especially her flower gardens, and spending time with her family. Daryl and Linda celebrated their 30th anniversary recently and organics has been a big part of their life together.

**Andrew Long** is the son-in-law of long-time MOA member and organic farmer Bob Quinn. Living with his wife and three children in Big Sandy, Andrew operates a safflower oil business called The Oil Barn®. The Barn is a small, farmer owned operation located southeast of Big Sandy. They never use any chemical solvents in their extraction process. The oil is all natural, low temperature, expeller crushed from hi-oleic safflower grown on their farm. With over 20 years of organic farming experience, Andrew has a deep respect for the earth and understands the value of healthy farming practices.

**Bob Quinn** is a Montana organic farmer and recent winner of the Organic Trade Associations' Organic Leadership Award. Quinn, a fourth-generation Montana farmer, converted the family farm to organic production in 1988. Today, the 4000 acre farm in Big Sandy produces 100% organic crops, including wheat, alfalfa, hay, peas, lentils, buckwheat, safflower oil for cooking and biofuel and the ancient KAMUT® Brand khorasan wheat which is sold globally. Bob has also been recognized by the Montana Organic Association, AERO, Montana State University and the USDA-SARE program for his work in sustainable agriculture and soil conservation.

**Malcolm Thompson** resides in the Flathead Valley. He says one of his earliest memories, at the age of five, was seeing an organic magazine on the table—always. He feels he was born into the organic way of thinking, though he forgot it for a short time when he tried his hand at farming and used chemicals. Perhaps this was an omen, he says, as he never made any money farming. He wanted to be a Lifetime member from the beginning of MOA and attended the first meeting when the organization was being formed in Great Falls.

Long-time partners, **Russ Salisbury and Elsie Tuss** manage a diverse crop and cattle operation on both sides of the Missouri River near Floweree. They were recognized as being original members of a number of organic agriculture organizations in Montana, including MOA, The MT Organic Producers Coop, the state certification program, three different OCIA chapters,

## Buy Fresh, Buy Local!

Produce • Meat • Cheese • Flour • Grain • Eggs • Peas • Lentils



Mountain Front Market

Monday - Saturday  
11 a.m. - 6 p.m.

(406) 466-2684

501 Main Ave. N., Choteau, MT  
Owner: Jill Owen



the Alternative Energy Resources Organization (AERO) Ag Task Force and the MT Farmers Union. At age 14, Russ started farming and ranching on land originally homesteaded by his great grandfather in the 1880s. Organic before it was a market, "green" before it was popular and socially responsible (as investors) before it was a movement, Russ and Elsie are true Montana originals and serve as an inspiration to us all.

**Michael Vetere** was born and raised in a small rural community outside of Austin, Texas. In 2004 he became co-manager of 2J's Fresh Market in Great Falls. Michael prefers the retail side, as it allows him more interaction with the consumer. He became interested in healthy living in 2003 and organic foods shortly after becoming part of 2J's. In 2007, Michael co-purchased the store and has been working toward carrying more and more organic foods. As a MOA Board Member, Michael is learning more about the producers' businesses and is bringing his retail experience and customer knowledge to MOA.

If you are not a member or have let your membership lapse, please join the Montana Organic Association today and consider becoming a Lifetime Member.

A special thanks goes out to all our members for their continuing support.

Visit MOA's Website for More:  
[www.montanaorganicassociation.org](http://www.montanaorganicassociation.org)

Join the Discussion on Facebook  
[www.facebook.com/montanaorganic](http://www.facebook.com/montanaorganic)

## Organic Matters Ad Rates

Ad prices and dimensions (black and white only):

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

3/4 page ad --- \$90 (Size: 7-1/2W x 6-1/2H")

1/2 page ad --- \$65 (Size: 7-1/2W x 5H") -OR- (3-1/2" W x 10"H)

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 Seth Swanson at (406) 258-4205.

## 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!

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

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

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Type of Work: \_\_\_\_\_

#### 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

Please fill out this form,  
 make checks payable to MOA and mail to:  
 MOA, PO Box 570, Eureka, MT 59917  
 (406) 788-7423

## Montana Organic Association

PO Box 570  
Eureka MT 59917

(406) 788-7423  
[mtorganic@hotmail.com](mailto:mtorganic@hotmail.com)  
[www.montanaorganicassociation.org](http://www.montanaorganicassociation.org)

MOA Board Members:  
Nathan Brown - Chair  
Doug Crabtree - Vice-chair  
Jonda Crosby - Treasurer  
Wes Gibbs - Secretary  
Sam Schmidt - Advisor  
Jess Alger  
Casey Bailey  
Chaz Holt  
Cliff Merriman  
Mike Nault  
Judy Owsowitz  
Seth Swanson  
MonaRae Tuhy  
Michael Vetere



PRSRT STD  
US POSTAGE  
PAID  
MISSOULA MT  
PERMIT #569

## A View from the Chair

I hope everyone is doing well as the days start to get shorter.

At the last farm tour at Terrapin Farm, MOA had a fundraising farm-to-table dinner following the tour. This was the first time that our organization had tried something like this and I'm pleased to report that it was a success! We had about 40 people in attendance and had an awesome dinner put together with organic food and beverages from around the state. This event gave the Board a better understanding of the planning it takes to do a dinner like this and the estimated costs and profit that can be expected. We may be planning other dinners like this in the future.

The MOA Conference is fast approaching and the conference committee has been working hard finalizing all the planning. We have an excellent lineup of speakers and topics planned and it is sure to be enjoyed by all. As you may know, MOA's annual conference is our biggest fundraising event of the year, so lend your support

and enjoy the MOA Conference in Great Falls on December 4-6.

With the heavy rains in August and the sprout damage that occurred, the MOA Board of Directors will be looking into what we can do to help Montana's organic grain growers. If we can come up with some estimates on how much organic feed grain there will be, then I think MOA can help find markets for it starting in the state and then expanding outside the state. There will be some grain buyers at the conference and with the season winding down there will be more time to focus on this.

See you in Great Falls!

Nathan Brown, MOA Board Chairman