

# Organic MATTERS



## What's Inside

Growing MT Farms: Beer ..1,	3-5
Organic Myth-busting .....	2
Pre-conference Brochure ....	7-13
Conference Agenda.....	8-9
Conference Session Highlights ..	10
Conference Reg Forms .....	11-12
Organic 101: What's Allowed..	15
In the News.....	16
Proposed Bylaw Changes ..	17-19
New MOA Fee Structure.....	20
View From the Chair .....	22

## MOA Online Store is Open!

MOA is pleased to announce that you can now renew your membership and register for conferences and farm tours online by credit card and PayPal. Links to the Store can be found on MOA's "Join" and "Conferences" pages. To view the store directly, visit [www.montanaorganicassociation.org/commerce.htm](http://www.montanaorganicassociation.org/commerce.htm).

## Sign Up for Electronic *Organic Matters*

If you're not already, you can receive *Organic Matters* via e-mail (in full color!) if you are a member. Contact Sandi Shanks at (406) 297-7588 or email her at [sally@montanaorganicassociation.org](mailto:sally@montanaorganicassociation.org). Please include your email address. We'll also be launching an e-news subscription service soon.

## Growing Montana Farms One Beer at a Time Part Two: Barley, by John Larmoyeux, MOA Board Member

Just as wine can be made from almost any fruit, vegetable or fermentable plant, beer touts a bewildering array of recipes. The craft brewing profession is full of strong opinions about brewing ingredients and even the definition of beer. Although many craft brewers adamantly adhere to the Reinheitsgebot (the German Beer Purity Law which limits beer to four ingredients: water, barley, hops, and yeast), some craft brewers are experimenting with a plethora of grains and grasses for a variety of reasons and loosely define beer as "the saccharification of starch and fermentation of the resulting sugar...flavored with

hops...though other flavorings such as herbs or fruit may be included" (Wikipedia). Although these niche beers are quite worthy of our attention, especially for consumers with special diets, for the sake of this article barley will be the primary focus as it is the traditional source of starch for brewing beer and the most common ground between Montana brewers and farmers.

Typical beers begin with a "base" malt where grains are sprouted and aborted in a process that reconfigures enzymes and prepares starch for conversion to sugar. (Barley is immersed in

*continued on p. 3*





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) 297-7588

*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  
Nate Brown  
Casey Bailey  
Heather Estrada  
Rob Knotts  
John Larmoyeux  
Linda Lassila  
Sandi Shanks  
Michael Vetere

*Organic Matters* is printed on 100% recycled paper.

## Organic Myth-Busting

Last September, the Organic Trade Association (OTA) hosted a 30-day social media #OrganicFestival aimed at bringing the organic industry together behind a common theme to rise above a sea of misinformation frequently spread about organics, reclaim the facts, and correct long-held misconceptions about the organic industry. Last year's inaugural, 10-day festival amassed 109 million consumer impressions and showcased 100 members taking part.

Despite organic sales at all-time highs, research reveals significant consumer confusion about organic's benefits. We've all seen the misleading headlines and skewed studies, so it was long overdue to present the facts.

OTA decided to declare September as "Organic Myth-Busting Month" and supplied beautiful, information graphics with an organic-fact-for-each-day to the public for sharing on Facebook, Twitter, Pinterest, Instagram and LinkedIn so that the myth-busting facts could reach a larger, more diverse audience.

More than 100 strategic partner brands and organizations signed on to engage in the event. With its month-long event and sharpened focus, OTA reached 15 million consumers and garnered well over 200 million social media impressions with powerful, timely and important messages. 🌱





**One Beer at a Time *continued from p. 1***

water until it absorbs half its weight in water. The water is drained and the grain is held at a specific temperature and humidity in a uniform bed until partial germination occurs. This “green malt” is transferred to a kiln, dried at a low temperature, and then tumbled to knock off rootlets.) The base malt usually comprises 60-100% of the total malt in a beer recipe. If additional color and flavor is desired, a second “specialty” malt is then added. From there, every batch of beer takes it’s own creative journey.

Some maltsters have built their business around one type of malt or the other, marketing their malt as either “base” or “specialty.” Some strive to provide both types of malt. And others venture into another category described as “custom” malting. Not to be confused with specialty malt, custom malt refers to a special request made by the end user (for example, if a brewer wants malting barley harvested from a neighbor, or a distiller would like hints of chocolate in their rye for a special occasion, etc.).

Although some beers have included rice, corn and other grains for certain distinct characteristics, most Big Beer companies have been accused of using these fillers as a primary means to cut costs. After all, global beer sales are in decline and a penny saved is a penny earned. As craft brewing has emerged with astonishing sales, it has provided a needed lift for maltsters who rely heavily on malting barley. As with all corporate culture, maltsters use mergers and acquisitions as a

means to hedge risk and generate profit. (Look no further than Montana’s only malting facility in Great Falls which was completed in 2004 by International Malting Company, acquired by Archer Daniels Midland in 2006, who



*Mature Barley in Dupuyer, MT, Chuck Haney*



*Barley Germination Bed, Gambrinus Malting*



*Malted Barley, Andy Stohlmann*

then sold out to French Co-op Malteurope in 2008, who is arguably the worlds largest supplier of malt barley.) According to First Key Brewery Consultants, in 2014 only eight companies

provided half of the world’s malt supply. Some sources indicate that over 40% of the market is in the hands of two companies alone.

Unbeknownst to the average beer drinker, these multinational suppliers control the entire supply chain from seed to farm to malt to beer. While Montanans may boast about their “local” craft beer, if the beer recipe uses barley from Canada or Europe (with hops from Germany, England and the Czech Republic), despite the local assembly of ingredients by malting or brewing, how precise is the *Made in Montana* label that is so proudly displayed by the Montana Brewers Association? Perhaps a reference to U.S. automakers assembling “American” cars from foreign auto parts paints a better picture. Some Montana brewers can’t see the forest for the trees as the nature of their job requires they obsess over fine details of aromas, flavors, and intricate biochemistry. Neverminding the origins of their award winning ingredients, they are satisfied with bringing home medals from the Great American Beer Festival (which is admirable, absolutely). But some others are more interested in quietly challenging major industry fundamentals, such as Andy Stohlmann, proprietor of Manhattan Malting, a start-up malt house in Bozeman, who speaks of custom malting in terms of revolution.

If you recognize the name Manhattan Malting, it’s a strategic reintroduction of Montana’s pre-prohibition malting company

*continued on p. 4*

**One Beer at a Time *continued***  
**from p. 3**

from the city of Manhattan, which was the largest maltster this side of the Mississippi River in its prime (1882-1916). From geothermal heating to recycled packaging, Manhattan Malting has reemerged from antiquity to apply sustainability as an integral part of its modern operations. Their primary goal is to exclusively use products made and grown in Montana. As if he were a charter member of the original malting empire, Andy unabashedly flaunts Montana's world-renown grains and speaks of his malts as "lovingly created." Before you dismiss Andy as a lone wolf type who is too visionary for his times, consider an industry analysis generated by the Montana Department of Commerce for the

benefit of Governor Bullock in September 2014. The report summarizes malting potential in Montana and makes a case for empowering new maltsters throughout the state. From small-scale in-house malting systems for individual breweries to full-scale multi-million dollar custom-malting facilities, the report suggests realistic ventures for serious consideration by private enterprises with the aid of state government muscle. (For the full report, visit: <http://1.usa.gov/1GiavqY>)

Montana grows more barley than any other state in the United States. One glance at a USDA barley harvest map shows that Montana is distinct. For most of America's breweries, local malt barley is unrealistic. But for Montana brewers, local malt

barley should be easily accessible and labeled as such. Whether or not Montana brewers can actually source Montana malt is more dependent on the maltster of the type and the quantities of malt they provide. And whether the maltsters can source the grain they need is dependent on farmers and competitive grain prices. In the global jumble of import/export business, Montana Wheat & Barley Committee Director Buzz Mattelin recently traveled to Mexico promoting U.S. malt exports to the region. While Montana should be proud to export its distinguished malt, it should not be done at the expense of local supply. Just as the farm-to-table movement highlights the idiocracy of consuming imported produce, the time has come for a farm-to-brewer crusade. Since a



**FRESH  
MARKET**

*We Support our local organic farmers and producers.  
Thanks for all your help!*

While you're in town stop by for all your organic needs. We have a large selection of bulk foods, natural product groceries, and supplements. Check out our full service fresh produce and meat departments. We also carry a nice assortment of gluten free, vegetarian, and organic items. We support local producers and products whenever possible.

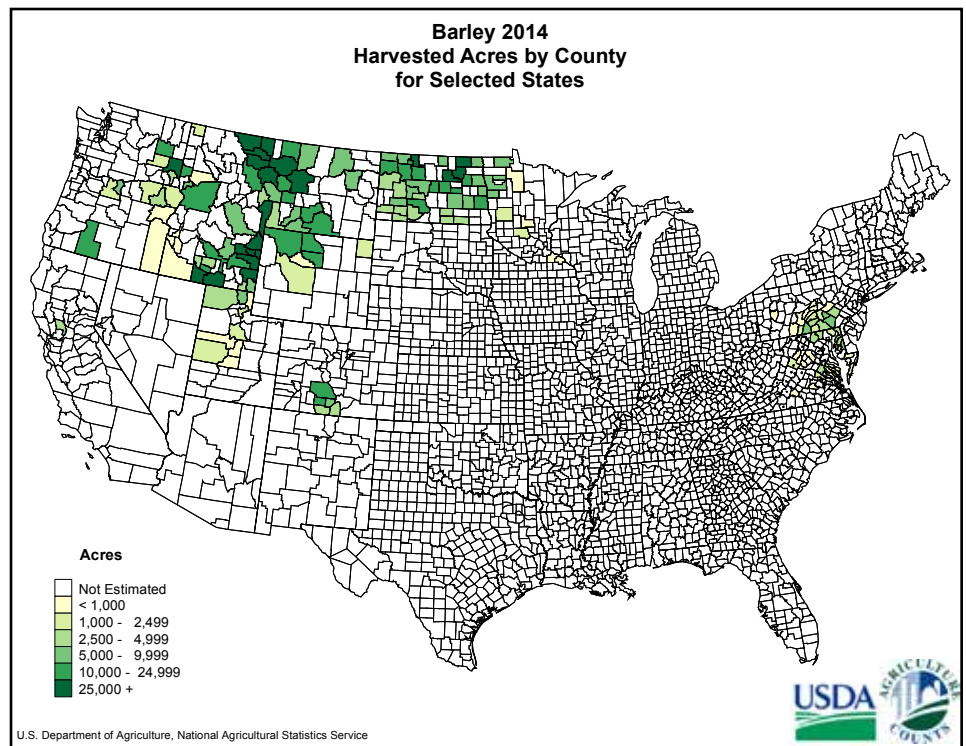
*Locally Owned & Operated*

**Store Hours: Mon thru Sat 9am-8pm • Sun 10am-7pm**  
**105 Smelter Ave NE • Great Falls, MT 59404 • 406-761-0134**  
**Visit Us Online: [www.2jsfreshmarket.com](http://www.2jsfreshmarket.com)**



French co-op is the only maltster doing business in Montana, primarily using Montana barley to supply the worlds biggest beer makers, surely the collective genius of Montana's farmers and brewers can discern how to cultivate new malting opportunities in Montana for Montana brewers using Montana-grown products. Furthermore, if organic farmers were the strength behind such a movement, malting and brewing would be imbedded with the convictions of the organic community and potentially could make organic malt and organic beer commonplace in Montana. After all, organic beer is a direct result of the declining quality of malting barley grown with chemical fertilizers.

Currently, the closest organic maltster is 400 miles away in Armstrong, British Columbia. And if shipping to B.C., Canada is cost prohibitive enough for Montana's organic farmers, other regional organic maltsters are less appealing at 640, 805, and 1240 miles away in Washington, Minnesota, and Wisconsin (Great Western Malting, Rahr Corp, and Breiss, respectively). According to Matthias Haaben, CEO of Gambrinus Malting Company in British Columbia, organic brewing is currently suffering from harsh economics: organic brewers are compelled to charge the same price for their organic beers as other non-organic beers. Such a thing can be downright disheartening and financially intolerable. Such was the case for the infamous Deschutes Brewery in Bend, Oregon, which initially began as an organic brewery but eventually had to succumb to industry dynamics and is now a popular conventional brewery.



Regarding organic barley, many farmers plant malting barley because of its versatility. If it makes the grade, it sells for a premium to the malting market. Otherwise, it can be used for human consumption, sold as feed for livestock or included in cover crop mixes. This is precisely why Montana Milling Co. carries whole (unmalting) barley to appeal to bakers, brewers and distillers. Since there has not been apparent demand for organic malting barley, Montana farmers have opted for better wheat contracts over speculative malt barley crops. While a few farmers might make it or break it on a few cents per bushel, they probably don't consider how the lack of availability of certain grains could seriously hamper the organic momentum in the brewing industry.

Consider renown New Belgium Brewing in Fort Collins, Colorado, who had a popular organic beer named Mothership Wit that quietly disappeared in 2012 due to a shortage of organic ingredients.

Oh, the irony of it all. Just ask Matthias Haaben about organic malting barley and he'll tell you he can't find enough of it due to uneven supply. He's been further hindered by extreme weather events in Canada where his suppliers are unable to meet demand. Which begs the question: Is organic brewing suffering because of a lack of demand or a lack of supply? This circular reasoning might behoove growers to stimulate the market by creating better supply. As with all news, consider the source. Perhaps an organic maltster in Canada feels the pulse of craft brewing better than local brewpubs in Montana, unless it's The Bunkhouse Brewery in Bozeman. Manhattan Malting's Andy Stohlmann is also starting this craft brewery to serve as a gathering place for inquiring minds to hash out the future of brewing and distilling in Montana. Maybe Montana is not quite ready for organic beer. But surely Montana is ready for Montana malt. 🌱



Proud to connect Montana's organic growers and producers with discerning customers throughout the Northern Rockies.

*With over 40 years experience in food distribution, we can help your Montana business grow with integrity.*

[qfdistributing.com](http://qfdistributing.com) | 406-551-2231

Bringing natural, organic, and local products to the Northern Rockies.



# *Sustane Natural Fertilizers*

## **INCREASES YIELDS & IMPROVES SOIL QUALITY**



- Proven by 30 Years of Field Trials
- Allowed for use in Certified Organic Production
- Renewably Sourced & Aerobically Composted

For inquiries please contact:  
Greg Naffz, Sales Manager West  
(530) 823-9636 or (800) 352-9245  
[help@sustane.com](mailto:help@sustane.com) • [www.sustane.com](http://www.sustane.com)





## MONTANA ORGANIC ASSOCIATION'S 13TH ANNUAL CONFERENCE

DECEMBER 3-5, 2015  
BOZEMAN, MT

**"CULTIVATING SOILS,  
OPPORTUNITIES  
AND RELATIONSHIPS"**

**REGISTER TODAY!**

### An Invitation for You by MonaRae Tuhy, MOA Board Secretary & Conference Chair

You are cordially invited to the 13th Annual Montana Organic Association Conference and Member Meeting, December 3-5, 2015, in Bozeman, Montana. The MOA Conference Planning Committee has been hard at work and we're very excited about this year's Conference speakers and sessions!

Montana State University researchers and faculty members are presenting on a variety of topics. There will be Opportunity Panels on Grain, Produce, Livestock and Climate Change Impacts on Agriculture and Beginning Farmers.

We will 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 very engaging and knowledgeable in their fields. They come from a variety of backgrounds and experience, including our keynote speaker, David Granatstein, who has conducted sustainable agriculture trainings around the world.

Several sessions are back by popular demand, including Organic University, Kids' University and a Seed Class. MSU analytical labs have graciously given us access to four of their facilities for small guided tours. We will also be visiting two farms with a unique opportunity to tour with a veterinarian. He will participate with us, learning and sharing his perspective as we go.

Enjoy the Thursday evening movie, *What's Organic About Organics?*, after a social reception. Check out the silent and live auctions, network with other professionals in organics, and enjoy a large dose of fun thrown in. And, of course, the organic food will be nothing short of amazing.

The conference is a great opportunity to get excited for the upcoming year and learn and share with others in our organic community. Review the agenda and start planning your conference experience.

Please use the enclosed registration form to register today or register online at [www.montanaorganicassociation.org](http://www.montanaorganicassociation.org). See you at the Conference!

# Conference Agenda

## **THURSDAY, DECEMBER 3, 2015**

### **ON - FARM VARIETY TRIALS SEED CLASS**

*Pre-registration is required.*

**7:00 am - 7:45 am Registration**

**8:00 am - 12:00 am: Seed Class**

12:00 pm - 12:30 pm: Lunch

12:30 pm - 1:45 pm: Seed Class

**ORGANIC UNIVERSITY** *Pre-registration is required.*

**8:00 am - 8:45 am: Registration**

**9:00 am - 12:00 pm: Organic University (OU)**

The Basics of Organic Production; facilitated by Jonda Crosby, International Organic Inspectors Association (IOIA), and other industry experts.

12:00 pm - 12:30: Lunch

12:30 - 1:45 pm: OU

**1:45 pm - 2:00 pm Load Vehicles for Tours**

**MOA ORGANIC TOURS** *Pre-registration is required and space is limited.*

**2:00 pm - 5:00 pm:**

**Tour 1: MSU Analytical Lab:** Schutter Diagnostic, Pulse, Seed Potato, and Montana State Seed Lab.

**Tour 2: FARM: Almatheia Dairy & Thirteen Mile Farm**

**5:00 pm - 5:15 pm: Pre-conference Welcome:** Jonda Crosby

### **MOA CONFERENCE**

**5:15 pm - 6:30 pm: Social: hors d'oeuvres, no host bar**

**6:30 pm - 8:00 pm: Movie: *What's Organic about Organics?*** Free and open to the public.

## **FRIDAY, DECEMBER 4, 2015**

**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 Policy Update:** Nate Lewis Organic Trade Association (OTA); Kate Greenburg, National Young Farmers Organization; Doug Crabtree, Vilicus Farms

**9:00 am - 9:15 am: Farm Safety:** Les Graham, Montana Ag Safety Program

**9:15 am - 10:30 am: Concurrent Sessions**

**Session 1: Lessons from the Fort Ellis Crops-Livestock Project:** Devon Ragen, Fabian Menalled, Perry Miller, Noelle Orloff, Montana State University (MSU)

**Session 2: New Research at Western Ag Research Center:** Zach Miller (MSU)

**Session 3: State of Organic Seed:** Kiki Hubbard, Organic Seed Alliance (OSA)

**Session 4: Taxes - Updates for 2015 and Tips to Keep Surprises from Occurring:** Patty Nelson, Anderson Zurneuh

**10:30 am - 10:45 am: Break and Vendor Appreciation**

**10:45 am - 12:00 pm: Organics Evolving - Possible Paths and Pitfalls:** Keynote Speaker David Granatstein, Washington State University (WSU)

**12:00 pm - 1:00 pm: Lunch**

**KIDS' UNIVERSITY** *Pre-registration is required. Runs concurrently with Conference.*

**1:00 pm - 4:00 pm: KIDS' UNIVERSITY:** Whitney Pratt, Maddy Halverson and Meghan Montgomery of AmeriCorps' FoodCorps; Tony Hartshorn, MSU (*Located next door at the Best Western Plus Gran Tree*)

**1:00 pm - 2:15 pm: Concurrent Sessions**

**Session 1: Farm Business Panel:** Mac Burgess, Sustainable Bioenergy and Food Systems, MSU; Doug Crabtree and Anna Jones- Crabtree, Vilicus Farms; Les Craig, Blackstone LaunchPad, MSU; Annie Heuscher, Community Food Agriculture Coalition; Cort Jensen, Attorney, Montana Department of Agriculture; Grant Marcuccio, Terrapin Farm; Joe Velk, Vilicus Farms

**Session 2: Beyond Anthelmintics: Parasite Control in Ruminants:** Joseph Snyder DVM

**Session 3: Cover Crop Management for Profit and Soil Health:** Clain Jones, MSU

**Session 4: Basics of Seed Saving:** Steve Peters, rEvolution

**2:15 -2:30 pm: Break and Vendor Appreciation**

**2:30 pm - 4:00 pm: Concurrent Sessions**

**Session 1: Grain Opportunity Panel:** Andre Giles, Montana Flour and Grain; Gary Iverson, Montana Gluten-Free; Jeremiah Johnson, Great Falls Development Authority; Dave Oien, Timeless; Sam Schmidt, Montana Milling

**Session 2: Produce Opportunity Panel:** Steve Fladhammer, Community Food Co-op; Martin Lewis, Made in Montana - MSU; Perry McNeese, Good Earth Market; Christina Waller, Root Cellar Foods

**Session 3: Livestock Opportunity Panel:** Wes Henthorne, B Bar Ranch; Michael McCormick, Livingston Food Resource Center; Aubree Roth, Montana Team Nutrition Program

**Session 4: Cooking With Chef Claudia Galofre Krevat:** Claudia's Mesa

**4:00 pm - 4:15 pm Break and Vendor Appreciation**

**4:15 pm - 5:00 pm: Concurrent Sessions**

**Session 1: Nuggets of Knowledge:** Anna Jones-Crabtree, Doug Crabtree, Cliff Merriman - Farmers/MOA Members

**Session 2: Seed Cleaning Demo/Exchange:** Judy Owsowitz, Terrapin Farms; Karl Sutton, Fresh Roots Farm

**5:30 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**



## **SATURDAY, DECEMBER 5, 2015**

**7:30 am – 8:00 am: Breakfast**

**8:00 am – 8:15 am: Announcements and Updates**

**8:15 am – 9:00 am: Organic Advisory Education Council (OAEC) Update:** Ole Norgaard, OAEC

**9:00 am – 10:00 am: Climate Change Impacts In Agriculture Panel:** David Granatstein, WSU; Kelsey Jencso, Montana Climate Office, University of Montana (UM); Jane Mangold, MSU; Bruce Maxwell, MSU; Fabian Menalled, MSU; Nick Silverman, Adaptive Hydrology

**10:00 am – 10:15 am: Break and Vendor Appreciation**

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

**Session 1: Lentil Underground:** Liz Carlisle, Author of *Lentil Underground*; Dave Oien, Timeless

**Session 2: Where Does Livestock Fit In Organic Production?:** Georgana Webster, Montana Department of Agriculture

**Session 3: Non- Insured Crop Assistance:** Shelly Rolando, Montana State Farm Service Agency

**Session 4: Growing Opportunities and Cultivating Relationships in Seed Production:** Nikos Kavanya, Fedco Seeds

**Session 5: Design and Maintenance of Productive and Edible Organic Gardens in Montana:** Jim Barngrover and Caroline Wallace, Helena Community Garden

**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 Presentation by Ron de Yong,** Director of Montana Department of Agriculture

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

**Session 1: Everything You Know about Soils is Wrong\*:** Tony Hartshorn, MSU

**Session 2: More on Parasites and Other Topics of Interest, Including Pinkeye:** Joe Snyder, DVM

**Session 3: Organic Seed Potato Production:** Jason Kimm, Kimm's Organic Potatoes

**Session 4: Identification and Conservation of Native Bees:** Casey Delphia, MSU

**2:30 pm – 3:15 pm: Why GMO Co-Existence Will Never Work:** Kiki Hubbard, OSA

**3:15 pm: Closing Remarks:** Nate Brown

*Agenda is subject to change. Visit [www.montanaorganicassociation.org](http://www.montanaorganicassociation.org) for the latest information.*

## **Registration**

Please use the registration form on p. 11-12.

**Be sure to send in your registration by**

**November 26.** You can also pay online at [www.montanaorganicassociation.org/commerce.htm](http://www.montanaorganicassociation.org/commerce.htm)

but please fill out a registration form, mark it “paid online” and send it in.

## **Conference Venue and Lodging**

This year's conference venue and lodging will be held at the Holiday Inn in Bozeman. The hotel is located at 5 East Baxter Lane, Bozeman, MT 59715, phone 406-587-4561, email: [annie.lewis@hibozeman.com](mailto:annie.lewis@hibozeman.com).

MOA's discount rate is \$86.00 per night. Please declare you are a MOA member at the time of booking. **You must make reservations by Nov. 26, 2015, for the discount rate.** Pets are allowed at no additional cost, however, you must sign a waiver stating you will not leave them unattended in the room. There will be signs directing Conference participants to the meeting rooms.

## **Notice of Director Elections**

The direction of this organization is only as strong as it's Leadership. The Montana Organic Association continues looking for energetic and motivated personnel than can help carry this organization forward.

In 2016, four incumbents are seeking re-election for the Board of Directors, with all positions to be filled during the MOA Conference, Annual Business Meeting, at 12:15 pm Saturday, December 5, at the Holiday Inn in Bozeman. 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 are 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.

Directors seeking re-election, or anyone interested in serving as a new Director, needs to contact the MOA Nominations and Election Committee, at [g.nathanbrown@gmail.com](mailto:g.nathanbrown@gmail.com) or [sam@montanamilling.com](mailto:sam@montanamilling.com). All 2016 Director nominations must be submitted one day prior to the Annual Business Meeting.

## Conference: Session Highlights

### ON-FARM VARIETY TRIALS SEED CLASS

**Thursday, December 3, 8:00-1:45 pm**

This seed class will include instruction by Organic Seed Alliance (OSA) and Steve Peters, formally of Rodale Institute. Steve will be discussing seed breeding and selection, as well as appropriate varieties for our bio-region. This class is for folks that have some experience or knowledge of seed and seed saving. There is a fee for this class (\$25 for specialty crop growers and \$35 for non-specialty growers and business professionals) and lunch is included.

### KIDS' UNIVERSITY

**Friday, December 4, 1:00-4:00 pm**

Location: Across the parking lot at the Best Western Plus Gran Tree

Back by popular demand—Kids' University (KU). At KU, kids will be participating in fun interactive activities, which will highlight soil and water, and they'll be learning about healthy eating habits. KU will be facilitated by two Food Corps representatives, Whitney Pratt and Maddy Halverson. Food Corps 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 6-12 year-olds for a cost of \$5 per child, with a maximum of \$20 per family. If you have any questions, please contact MonaRae Tuhy at 406-837-9979 or via email at [thunderglory@centurytel.net](mailto:thunderglory@centurytel.net).

### BEYOND ANTHELMINTICS: PARASITE CONTROL IN RUMINANTS

**Friday, December 4, 1:00 - 2:15 pm**

Open Forum: Pinkeye and More, Dec. 5 1:30 -2:30 pm  
Dr. Joseph Snyder, DVM (Ret.) is still active in the American Associate of Ruminant Practitioners and Oregon Tilth. He continues to teach parasitology and small ruminant medicine at Oregon State University College of Veterinarian Medicine. His two sessions will provide valuable information for those working with ruminants. Dr. Joe invites open discussion and dialog during his presentations.

### NUGGETS of KNOWLEDGE

**Friday, December 4, 4:15 - 5:00 pm**

This is an opportunity for all members to share a little about what has worked, or not, for them on their farms. To start this session, Doug and Anna

Crabtree, along with Cliff Merriman, will share some of their creative financing ideas. The floor will then be open to all for a short (5 minute) sharing of ideas, thoughts, stories and innovative tools or equipment. This should prove to be a very informative session, as well as a way to learn something you may have never even thought of.

## Call for Awards Nominations

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

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), and Becky Weed (2014).

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), and Daryl and Linda Lassila (2014).

**Written nominations may be submitted by MOA members no later than November 16, 2015**, 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 4, at 7:30 pm at the Holiday Inn in Bozeman, Montana.*



# Montana Organic Association's 13<sup>th</sup> Annual Conference

*Cultivating Soils, Opportunities and Relationships*

December 3-5, 2015, Holiday Inn, Bozeman

**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 ..... \$65..... \$ \_\_\_\_\_

Organic University..... \$25..... \$ \_\_\_\_\_

Seed Class for specialty crop growers ..... \$25..... \$ \_\_\_\_\_

Seed Class for non-specialty growers and business professionals..... \$35..... \$ \_\_\_\_\_

**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_____ Gluten – free_____	<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>Sharon Lindquist Scholarship Fund</b> to those in need..... \$ _____  <b>MOA Memberships</b> Individual ..... \$30..... \$ _____ Household ..... \$50..... \$ _____ Farm/Ranch/Business \$75.. \$ _____ Organic Business.....\$250. \$ _____ Other Membership..... \$ _____  <b>Tours &amp; Kids' U Reg Forms -----&gt;</b>
--	--	--

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

**Please note: Refunds are not available for cancellations made after November 26, 2015.**

*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 13<sup>th</sup> Annual Conference**

**December 3, 2015 Holiday Inn, Bozeman**

***MSU and Farm 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 the Holiday Inn at 2:15 PM and return at 5:00 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: MSU Analytical Lab Tour: Schutter Diagnostic, Pulse, Potato, & Mt. State Seed Lab**  
(This tour is limited to 50 participants and parking is limited.)

\_\_\_\_\_ **Tour 2: Almatheia Dairy Farm & Thirteen Mile Farm, Belgrade, Montana**

**Montana Organic Association 13<sup>th</sup> Annual Conference**

**December 4 2015, Holiday Inn, Bozeman**

***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:** \_\_\_\_\_

**Phone 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)



## 2015 Annual Business and Membership Meeting Procedures

The MOA Board of Directors is going to make some changes in 2015 to how the Annual Business and Membership Meeting is conducted during our 2015 Annual Conference. In past years, the membership meeting has included an “open to the floor” session for Membership to make comments, suggestions, and proposals for the association, but this has been difficult to manage without having any notice or information prior to the meeting. This year we would like to streamline the process so the Board of Directors can prepare and determine if any new business or proposal is eligible and appropriate, to be addressed during the meeting, or, if more consideration and information is needed, before taking any actions. This doesn't mean that suggestions and proposals will not be communicated to the Membership, but they might be tabled for further consideration. Please note the following changes:

- 1) Any new Introduction, Description, Suggestion, and/or Proposal, of an Item of Concern, or Piece of Business, by a Member, must be submitted in writing to the Board of Directors no later than one day prior to the Annual Business Meeting, to be considered during the Annual Business Meeting. (Earlier submissions than one day prior are also more likely to be considered, depending on complexity.)
- 2) Proposals will then be evaluated by the Board of Directors, prior to the Annual Business Meeting, based on the proposal's complexity, intention, thoroughness of information, and ability to be implemented, without further consideration. All proposal will be given one of the following classifications prior to the Annual Business Meeting:
  - a. Proposal is introduced to the Membership floor as a Motion to be voted on.
  - b. Proposal is introduced to the Membership floor as an Item of Concern or Business that is being Tabled or Postponed for further consideration by the Board of Directors, or a Sub-Committee.
  - c. Proposal is introduced to the Membership floor for discussion and feedback, with the intention of the proposal being Tabled or Postponed for further consideration by the Board of Directors or a Sub-Committee.
- 3) Introduction, Description, and Proposal of any Item of Concern or Piece of Business by a Member,

can be submitted in writing, at any time other than prior to the annual business meeting, to be considered by the Board of Directors.

- 4) These proposals will be evaluated by the Board of Directors, or a Sub-Committee, based on the proposal's complexity, intention, thoroughness of information, and ability to be implemented, without further consideration. All proposal will be given one of the following classifications.
  - a. Proposal is introduced to the Board of Directors as a Motion to be voted on.
  - b. Proposal is introduced to the Board of Directors for discussion and feedback, as an Item of Concern or Business, that is being Tabled or Postponed for further consideration by the Board of Directors, a Sub-Committee, or the Membership at the next Annual Business Meeting.

Written proposal submissions can be submitted in any format, as long as all information is included, and/or additional information may be requested, by the Board of Directors.

## 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 Lou Ann Crowley at (406) 721-4331 or (406) 381-0000.

## Business Opportunities Available

Put your business or organization up front and center at the Conference. For vendor, sponsor or vendor opportunities at this event, please contact Lou Ann Crowley at (406) 721-4331 or (406) 381-0000.

## Hot Off the Press

A new text for seed savers, written by OSA's Micaela Colley and Jared Zystro, and published by Seed Savers Exchange, is now available for purchase. *The Seed Garden: The Art and Practice of Seed Saving* is filled with advice for both gardeners and the more seasoned horticulturist on saving seed from your favorite open-pollinated plants. The book is beautiful, combining stunning photographs with clear instructions on how to save seed from more than a dozen crop types. Order your copy of *The Seed Garden* from the Seed Savers Exchange at [www.seedsavers.org](http://www.seedsavers.org).

Thank you MOA for  
growing  
Montana's organic  
community.

TEN SPOON



A Montana Vineyard + Winery



Photo by Julie Miller Fogarty



A BIG THANK YOU to everyone who helped make the 2015 Ten Spoon harvest so amazing! We had over 100 volunteers who brought in 12 tons of grapes. We hope you enjoy the fruits of our harvest.



# Organic 101: What Organic Farming (and Processing) Doesn't Allow

by Miles McEvoy, National Organic Program Director

When it comes to organic foods, it's just as important to know what isn't allowed as what is. The organic standards are process-based, meaning they establish the rules for an entire system of farming that follows a product from its beginnings on the farm all the way to retail.

Organic products are managed according to defined processes for planting, growing, raising, and handling. For example, the USDA organic label on dairy or meat products means that the animals from which it originated were raised in living conditions that accommodated their natural behaviors, without being administered hormones or antibiotics, and while grazing on pasture grown on healthy soil.

Then, during processing, the meat or dairy product was handled in a facility that was inspected by an organic certifier and processed without any artificial colors, preservatives, or flavors before being packaged to avoid contact with any prohibited, nonorganic substances.

A very important part of the process-based regulatory framework is the prohibition of certain methods in organic production and handling. Methods like irradiation, sewage sludge, and genetic engineering are all expressly prohibited from being used when growing or processing organic foods.

Genetic engineering in particular has drawn a lot of attention and concern from consumers and the organic community. In April 2011, the National Organic Program (NOP), a part of the USDA's Agricultural Marketing Service, issued a policy memo that explained the relationship between genetically modified organisms (GMO) and food production under the organic standards.



*Cows on the Range, from USDA Organic 101 Blog*


The USDA organic regulations prohibit the use of GMOs, listing them as “excluded methods,” and defining those methods as “a variety of methods to genetically modify organisms or influence their growth and development by means that are not possible under natural conditions or processes.... Such prohibited methods include cell fusion, microencapsulation and macroencapsulation, and recombinant DNA technology (including gene deletion, gene doubling, introducing a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology).”

To prevent GMOs from being introduced into organic production, producers do not use genetically modified seeds or other materials when planting crops. They also work with their certifiers to implement preventative practices that effectively buffer their farms from GMO contamination.

Organic food handlers and processors also ensure that their ingredients are not produced from excluded methods. Certifying agents review and audit all ingredients—not only the agricultural ingredients, but also others that are allowed in organic processing, like baking soda, yeast, dairy cultures, and vitamins—to verify that they are not genetically modified.

All of these measures are documented in operations' organic systems plans, a crucial element of USDA organic certification that outlines detailed practices and procedures addressing how operators comply with the requirements of the organic regulations.

No matter where the product is grown or how the product is made, if it has the USDA Organic label on it, genetic engineering or genetically modified organisms are not allowed.

*Organic 101* is an on-going series of blogs by the USDA. See more at <http://blogs.usda.gov>. 

## In the News

### USDA Deregulates GE Potato

In early September, The U.S. Department of Agriculture's Animal and Plant Health Inspection Service (APHIS) deregulated a genetically engineered potato variety developed by J.R. Simplot Company under the Innate brand. The potato is engineered for late blight resistance, low-acrylamide potential, reduced black spot bruising and lowered reducing sugars. (Source: Organic Trade Assn. (OTA) 9/1/15)

### California EPA to Label Glyphosate as Carcinogenic

The California Environmental Agency has announced its intentions to have the active ingredient of Roundup—glyphosate—labeled as an agent “known to the state to cause cancer.” In the upcoming months, it will be added to a list of chemicals known to cause cancer, birth defects, and other reproductive harm under the action of Proposition 65. Once this happens, businesses will have to provide “clear and reasonable” warnings before exposing people to Roundup and other glyphosate products. (Source: OTA 9/15/15)

### USDA 2014 Organic Survey Available

USDA's National Agricultural Statistics Service (NASS) released the results of the 2014 Organic Survey. You can view it at [www.agcensus.usda.gov/Publications/2012/Online\\_Resources/Organics/](http://www.agcensus.usda.gov/Publications/2012/Online_Resources/Organics/).

### USDA Commits \$2.5 Million to Expand New Farmer Education

\$2.5 million in grants is now available for projects to educate new and underserved farmers about more than 20 USDA Farm Service Agency programs that can provide financial, disaster or technical assistance to the agricultural community. The grants will be awarded to nonprofits and public higher education institutions that develop proposals to improve farmer education on topics such as financial training, value-added production, recordkeeping, property inheritance, and crop production practices. USDA will conduct four evaluation periods with application deadlines of Nov. 20, 2015; Jan. 22, 2016; Mar. 18, 2016; and May 27, 2016. To learn more about the funding solicitation and the related Farm Service Agency programs, visit [www.grants.gov](http://www.grants.gov) with the reference number USDA-FSA-CA-2015-001.

*continued on p. 21*


**Your Fields, Healthy Flour, Nations Food!**

ORGANIC SINCE 1980! A MONTANA COMPANY!

MULTI-YEAR CONTRACTS! GROWING TOGETHER!

**MONTANA MILLING**



Grain Based Ingredients To The Baking Industry Since 1972!



**Wheat, Barley, Spelt, Peas, Rye, Tritic, Millet, & Flax**

Contract Inquiry: (800) 548-8445  
or [sam@montanamilling.com](mailto:sam@montanamilling.com)  
[www.montanamilling.com](http://www.montanamilling.com)

Montana Locations:  
Great Falls  
Conrad  
Brady - Carter



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

1600 S. 3rd St. West | Missoula | 406.541.3663



# Proposed MOA By-Law Changes

## ARTICLE III- ANNUAL BUSINESS MEETING

### Section 2: Quorum and Voting

The members in attendance at each annual business meeting shall constitute a quorum, except for the purpose of ratifying changes to the by-laws. The procedure for amending the by-laws is described in Article VII. The Montana Organic Association ~~shall strive for consensus, but~~ may approve resolutions by agreement of a two-thirds majority.

**Intent of By-Law Change:** The removal of “strive for consensus” is a proposal to take un-needed pressure off the Membership, to have to come to a consensus, and allow for a more democratic process.

### Section 4: Minutes

The Secretary of the Board of Directors shall keep minutes of each annual business meeting, including a record of all resolutions approved at the meeting. The minutes shall be approved by the Board of Directors and presented to the membership ~~within 90 days~~.

**Intent of By-Law Change:** The removal of “90 days”, for Annual Business Meeting minutes being presented back to the Membership, is a proposal to better reflect, the actual Board of Directors practice of presenting these minutes at the next Annual Business Meeting. Meeting minutes are available upon request by a Member, but a mass distribution within 90 days is an unnecessary burden.

## ARTICLE V- BOARD OF DIRECTORS


### Section 1: Board Role, Size, and Compensation.

The Board is responsible for overall policy, including financial, program and personnel and direction of the Montana Organic Association according to the Mission Statement, Purpose and Objectives of the Montana Organic Association. It shall be the responsibility of the Board to manage the Montana Organic Association in compliance with IRS tax code 501(C)(3)(6). The Board shall oversee the financial well being of the Montana Organic Association; approve the annual budget and fundraising plan; receive, review and discuss financial reports and all contract agreements; and assist with fundraising activities. The Board may delegate responsibility for day-to-day operations to the Executive Director and to committees as needed. The Board shall have up to 15 and not fewer than 5 members.

*continued on p. 16*

ORGANIC...

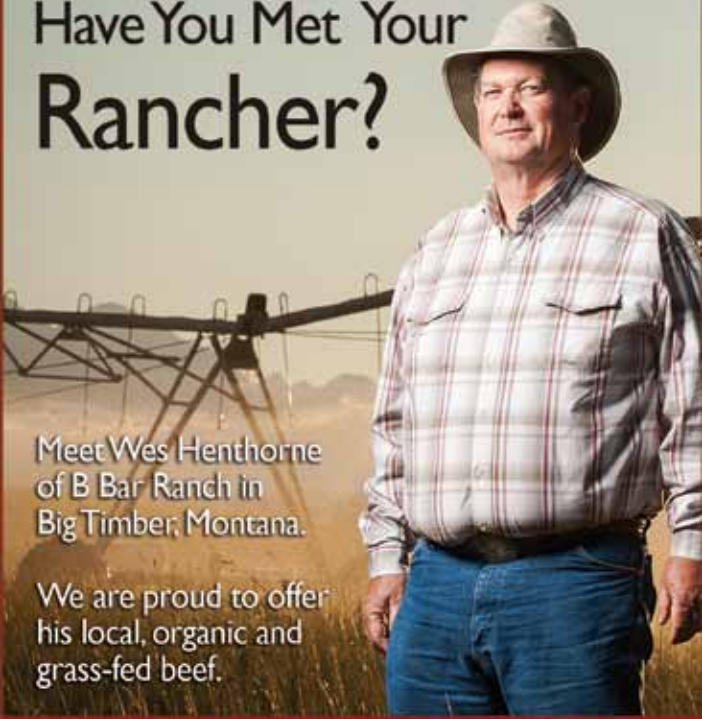
good for you...good for the planet.



Locally owned since 1975.

1096 Helena Ave. • Helena, MT 59601 • (406) 443-5150  
HRS Mon.-Sat. 8-8; Sun. 9-7 • Like us on Facebook!

Have You Met Your Rancher?



Meet Wes Henthorne  
of B Bar Ranch in  
Big Timber, Montana.

We are proud to offer  
his local, organic and  
grass-fed beef.

Community Food Co-op, supporting local and  
organic farmers and ranchers since 1979.

908 W Main • Bozeman • [www.bozo.coop](http://www.bozo.coop)



The Board receives no compensation other than travel, lodging and meals or any other reasonable expenses. No part of the income or profit of this Montana Organic Association shall be distributed to its Directors, except as reimbursement for actual expenses incurred on behalf of the Montana Organic Association.

**Intent of By-Law Change:** Current IRS Tax Code of MOA is a 501(c)(6), not a 501(c)(3).

### Section 3: Election of Board of Directors

Election of new Directors or election of current Directors to new terms will occur at the annual business meeting of the Montana Organic Association. The number of Directors to be elected at each annual business meeting shall be determined by the Nominations and Elections committee. Members shall be notified of the number of Directors to be elected and the names of members nominated ~~by the Nominations and Elections committee for the positions not less than 30 days prior to the annual business meeting.~~ Additional nominations may be made, ~~from the floor,~~ **by the membership, one day prior to** at the annual business meeting. All eligible

members of the Montana Organic Association may vote in the election and the nominees receiving the most votes shall be elected to the Board of Directors.

**Intent of By-Law Change:** The nomination of new Directors, is being proposed to be more reflective of how the Membership has been operating in the past, and allows the Board of Directors to be able to plan for the size and format, of the election that is needed.

### ARTICLE V- BOARD OF DIRECTORS, continued

#### Section 5: Terms

~~At least one third of the board shall be elected each year at the Annual Business Meeting.~~ Directors shall serve staggered three year terms, except that one third of the members of the first board shall serve for one year and one third of the first board shall serve for two years. Directors shall serve from the date of their election until the expiration of their respective term upon election of their successor or until appointment of a successor by the Board of Directors in the case of resignation. If the size of the Board (number of Directors) is to be changed, the terms of new Directors shall be predetermined by the Nominations and Elections **Committee**

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

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



Fort Benton, MT  
montanafLOUR.com  
406-622-5436



~~committee in such a manner that at least one third of the newly constituted board shall be elected each year.~~ There shall be no limit to the number of terms that a member may serve as a Director, however, no Director may serve more than four consecutive years as Chair of the Board of Directors.

**Intent of By-Law Change:** The nomination of new Directors is being proposed to better reflect how the Board of Directors have been operating in the past, and allows the Board of Directors to be able to plan for the size and format of election that is needed.

## Section 6: Voting and Quorum.

Each Director shall have one vote. ~~An attempt shall be made to reach consensus before any vote is taken.~~ When voting, board decisions shall be made by a three-quarters majority of the Directors present. Two-thirds of the board represents a quorum, which must be present in order to conduct business of the Montana Organic Association.

**Intent of By-Law Change:** The removal of “attempt to reach a consensus” is a proposal to take pressure off the Board or Directors, to have to come to a consensus, and allow for a more democratic process.

## ARTICLE VI- COMMITTEES

### Section 1: Committees and Committee Chairs

The Board may create committees as needed. Standing Committees shall include: Executive, Finance and Fundraising, and Nominations and Elections. The Board shall appoint all committee chairs. All committees, other than the Executive Committee, ~~shall may include at least one member~~ **members** not on the Board of Directors.

**Intent of By-Law Change:** The proposal is to better reflect how the Board of Directors have been operating in the past, and not establish a law that has historically not been achieved.

### Section 2: Executive Committee

The four officers serve as members of the Executive Committee. The Executive Committee shall have all of the powers and authority of the Board of Directors in the intervals between meetings of the Board of Directors, subject to the direction and ~~control~~ **intentions** of the Board of Directors.

**Intent of By-Law Change:** The proposal is a better reference of how the Executive Committee acts in periods between the Board of Director’s meetings.

## Section 4: Nominations and Elections Committee

~~Whenever possible, the immediate past Chair of the Board of Directors shall serve as Chair of the Nominations and Elections committee.~~ The Nominations and Elections committee shall determine the number of Directors to be elected at each annual business meeting and solicit Nominations ~~from among the membership.~~ The Nominations and Elections committee shall present at least one nominee for each Director position to be elected to the Board, ~~not less than 60 days~~ prior to the annual business meeting. ~~The Board of Directors Nominations and Elections committee shall conduct the election, with the Chair of the Nominations and Elections Committee presiding over the election at the annual business meeting.~~ **The past chair of the Board of Directors, may serve as Chair of the Nominations and Elections committee.**

**Intent of By-Law Change:** The proposal is to better reflect how the Board of Directors have been operating in the past, and not establish a law that has historically not been achieved.

## ARTICLE VII- AMENDMENTS

Amendments to the By-Laws may be proposed by a petition signed by at least 25% of the members of the Montana Organic Association. Amendments to the By-Laws may also be proposed by the Board of Directors. Any change to the By-Laws must be ratified by a three-fourths majority of the membership in attendance at the next Annual Business Meeting. Proposed By-Laws amendments must be submitted to the Secretary to be sent out with regular Board announcements. Changes to the By-Laws must be proposed ~~no less than 90~~ **30** days prior to the Annual Business Meeting, and written notice of proposed By-Laws changes must be provided to all members ~~at least 30 days present,~~ prior to the meeting.

**Intent of By-Law Change:** The proposal is to establish a law that is more in line with our historical practices, and communication capabilities, with the Membership.

*These proposed changes will be voted on by the membership at the MOA Conference Business Meeting on Saturday, December 5, at 11:15 am at the Holiday Inn in Bozeman.* 🍏

# New Fee Structure for MOA Memberships and Conferences

MOA is pleased to announce changes in membership opportunities for our members. We are offering new membership levels, such as the premium annual silver and gold memberships that include conference sponsorship fees at a discount. We are also offering a new Annual Publication/Media Bundle. Please see the fee structure tables below to see which opportunity fits your needs.

MOA still offers incredible benefits with every membership. 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 and the annual conference, 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 memberships give 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. The new annual Silver and Gold memberships have many of the Lifetime perks, but also include the full media package and premium conference registrations and sponsorships.

Use the sign up form on the far right and join MOA today! You'll be joining like-minded folks dedicated to organics.

## 2015 MOA Memberships

	Cost	Annual Membership	Newsletter Quarterly Ad	Website Directory	Full Media	Conference Registration
Membership - Individual	\$30	Yes x 1	-	-	-	-
Membership - Household	\$50	Yes x 2	-	-	-	-
Membership - Farm/Ranch	\$75	Yes x 2	-5% Off	Yes	-	-
Membership - Organic Business	\$250	Yes x 2	-10% Off	Yes	-	-
Membership - Lifetime	\$750	Yes x 2	-10% Off	Yes	-	-
(NEW) Membership - Lifetime Business	\$2,500	Yes x 2	-10% Off	Yes	-	-
(NEW) Annual Publication/Media Bundle	\$500	-	Full (x4)	Yes	Yes	-
(NEW) Annual Silver Membership (-5%)	\$1,650	Yes x 2	Full (x4)	Yes	Yes	Yes x 2 (lunch sponsor)
(NEW) Annual Gold Membership (-10%)	\$2,000	Yes x 2	Full (x4)	Yes	Yes	Yes x 2 (dinner sponsor)

\*\*\*\* Premium Annual Memberships (Silver/Gold) Reduced by \$75/\$250 for Lifetime Members

## 2015 MOA Conference

	Cost	Registration Plus Meals	Conference Booth	Speaking Option	Program Ads	Media/ Web Page	Conference Recognition
Conference - Student	\$65	Yes x 1	-	-	-	-	-
Conference - Member	\$110	Yes x 1	-	-	-	-	-
Conference - Non-Member	\$140	Yes x 1	-	-	-	-	-
Conference - Late Registration	+\$10	Yes x 1	-	-	-	-	-
Conference - Sponsor	\$300	Yes x 1	-	-	1/4	Yes	Standard
Conference - Vendor (Booth)	\$400	Yes x 1	Yes	-	1/4	Yes	Standard
Conference - Sponsor (Booth)	\$500	Yes x 2	Yes	-	1/4	Yes	Standard
Conference - Sponsor (Session)	\$600	Yes x 2	Yes	-	1/2	Yes	Standard
Conference - Sponsor (Lunch)	\$1,000	Yes x 2	Yes	Lunch	Full	Yes	Premium
Conference - Sponsor (Dinner)	\$1,500	Yes x 2	Yes	Dinner	Full	Yes	Premium
(NEW) Annual Silver Membership (-5%)	\$1,650	Yes x 2	Yes	Lunch	Full	Yes	Premium
(NEW) Annual Gold Membership (-10%)	\$2,000	Yes x 2	Yes	Dinner	Full	Yes	Premium

\*\*\*\* Premium Annual Memberships (Silver/Gold) Reduced by \$75/\$250 for Lifetime Members



In the News *continued from p. 16*

## Shoppers Choose Organic and Healthy over Cheap and Convenient

A recent survey of U.S. shoppers conducted for Acosta shows that 51 percent of parents polled agreed the statement "We eat healthy foods even though they are more expensive." In fact, consumers reported 22 percent of their grocery items are organic products, while those with children said the figure was nearer 28 percent. "Today's shopper is more educated and hyper-aware of the connection between eating well and overall health for themselves and their families," the report says. (Source: OTA 10/6/15)

## Calendar of Events

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

## Join MOA on Facebook

If you haven't logged on yet, visit [www.facebook.com/montanaorganic](http://www.facebook.com/montanaorganic). Full of MOA event photos, organic news and informative comments, it's an entertaining page as well.

## Organic Matters Ad Rates

Ad prices and dimensions:

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")

\*\*\*If you are a Farm/Ranch Business level member, you will receive a 5% discount on your ad. If you are an Organic Business or Lifetime member, you will receive 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.

## 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

## 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, a MOA member vote, 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.

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

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

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

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

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

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

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

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

### Annual Membership Levels:

- ☐ Individual.....\$30
- ☐ Household.....\$50 (includes two memberships)
- ☐ Farm/Ranch/Business....\$75 (includes two memberships, a 5% discount on newsletter ads and a website directory listing)
- ☐ Organic Business.....\$250 (includes two memberships, a 10% discount on newsletter ads and a website directory listing)
- ☐ Lifetime.....\$750 (includes two memberships, a 10% discount on newsletter ads and a website directory listing)
- ☐ Lifetime Business.....\$2500 (includes two memberships, a 10% discount on newsletter ads and a website directory listing)
- ☐ Publication/Media.....\$500 (includes full page, quarterly newsletter ads, a website directory listing, and full media coverage)
- ☐ Silver (-5%).....\$1650 (includes two memberships; full page, quarterly newsletter ads; a website directory listing; full media coverage; two conference registrations & conference lunch sponsorship)
- ☐ Gold (-10%).....\$2000 (includes two memberships; full page, quarterly newsletter ads; a website directory listing; full media coverage; two conference registrations & conference dinner sponsorship)

Please fill out this form,  
make check payable to MOA and mail to:  
MOA, PO Box 570, Eureka, MT 59917  
(406) 297-7588



PO Box 570  
Eureka MT 59917

(406) 297-7588

[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  
MonaRae Tuhy - Secretary  
Sam Schmidt - Advisor  
Jess Alger  
Heather Estrada  
Seth Goodman  
Rob Knotts  
John Larmoyeux  
Andrew Long  
Cliff Merriman  
Judy Owsowitz  
Seth Swanson  
Michael Vetere

PRSRT STD  
US POSTAGE  
PAID  
MISSOULA MT  
PERMIT #569

## A View From the Chair

I hope that everyone had a wonderful summer and a great beginning to fall as the busy harvest season is winding down.

The MOA Board has been working hard on a number of projects that I know will be of benefit to our membership. The first was finally approving a new logo after a number of years of trying. It is always a difficult task to find a design that everyone can agree on and we hope it reflects the essence of MOA. You may have noticed in the last newsletter that the Communications and Newsletter Committee, along with MOA contractor Susan Waters, redesigned the newsletter and we are extremely pleased with the result. It really catches the eye and the update was much needed with

the new logo. The final, and in my opinion the best, news is that the MOA website now has an online store as a way to pay for membership renewal, Conference registrations, Sponsor/Vendor/Advertiser packages, and Farm Tours and other organic events. This has been talked about at Board meetings for the past couple of years and thanks to the work of our Board Members and Susan, this dream has become a reality. I recently used the MOA Store to renew my membership and it was very easy and convenient. It is the Board's hope that this makes it easier for new and old Members to conduct business with MOA.

Lastly, I'd like to talk about the upcoming MOA Conference in Bozeman December 3-5. The Conference Committee has been

busy planning what I think will be one of the best conferences yet! We really tried to bring in topics that would benefit all organic producers in our state. I think there is something in the agenda for everyone and I really am looking forward to this Conference. The 2008 MOA conference in Bozeman was my first interaction with the organization and I knew from that moment that this was a special group of people that I wanted to be a part of.

I look forward to seeing everyone in Bozeman for our Annual Conference!

Nathan Brown, MOA Board Chairman