



12TH ANNUAL CONFERENCE

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

“ORGANIC BUSINESS: BENEFITTING PRODUCERS & CONSUMERS”

Welcome!

We're glad you could make it to the 12th Annual Conference of the Montana Organic Association. Thank you for joining us for a fun-filled weekend!

The conference theme this year is “Organic Business: Benefitting Producers and Consumers.” The goal of this year's conference is to help producers fine tune their business strategy as well as helping consumers understand the benefits of organics. There will be a wide range of topics and speakers that will be sure to spark the interest of all our conference participants.

Our keynote speaker this year is Judith Schwartz, journalist and author of *Cows Save the Planet*. Her book looks at the link between how we are treating our soil and the environmental, economic, and social crises that are associated with it. Her book explores the ways in which we can restore soils in order to combat climate change, desertification, droughts, floods, malnutrition, and obesity. She will also be speaking to us a few times during the conference on soil and grazing. We are pleased to bring her to Great Falls and have her share her knowledge with us.

Friday's highlights will begin with United States Department of Agriculture Organic Policy Advisor Betsy Rakola discussing Organic Priorities at USDA. Our breakout sessions will feature topics such as Marketing, Soil Fertility with Cover Crops, Organic Nutrition, Alternative Crops, Estate Planning, Crop Insurance in the New Farm Bill, and Organic Pest Control. There will be plenary sessions from Judith Schwartz, a presentation on the Economics of Organics, and a lunchtime presentation from the Organic Trade Association (OTA) with an update of the Organic Check-Off, their Farmer Advisory Council, and what OTA has been working on this past year. There will also be Kids' University, an organic dinner, silent and live auction fundraisers for MOA, and entertainment to follow.

Saturday will include Updates on a National Organic Project, an upcoming Food Safety Training opportunity, an Organic Advisory and Education Council Update, and a National Organic Standards Board update. We will also hear about the Organic Research that North Dakota State University has been working on for 15 years, Organic Wheat Research, Lentils in Montana, and Growing Organic in the Future. We will also have our Member Meeting and end the day with a presentation on Starting and Staying in Business from Bob Quinn.

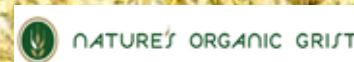
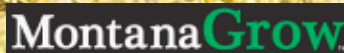
Our Annual Conference is the biggest fundraiser of the year for MOA and the event would not be possible without the generous support of our sponsors, vendors, advertisers, and attendees. Please be sure to visit our vendors and thank our sponsors during the conference. Also, MOA is thankful for the delicious organic food provided throughout the conference by our Montana farmers and ranchers. The always-fun live auction will happen again this year. All items are donated from Montana businesses, so support them when you can. Finally, we would like to thank the Great Falls Airport for allowing us to put on the conference at their wonderful hosting rooms.

As you are leaving the conference, please be sure to fill out our feedback survey to help the volunteer MOA board continue to bring you the best conference in our area. If you have any speakers or topics you'd like to see for 2015, please let us know.

MOA's annual conference is the best way to learn about organics with the most up-to-date information in the industry. It's an excellent opportunity to network with others, enjoy some delicious organic food, learn from experts, engage in thoughtful conversations to move organics forward, and to get energized for next year. Enjoy your time with us!



A Special Thanks to Our Sponsors!



Session Spotlights

The Earth Beneath Our Feet, Judith Schwartz

Thursday, 6:30 pm – 7:30 pm

While many uncertainties face organic producers, Judith will discuss how a focus on land function creates a sense of agency and control. She will draw our attention to the many ways we can enhance soil's ability to retain water, organic matter, and microbial life, thereby offering resilience in the face of flooding and dry skies. We will consider proven restorative practices that boost resilience to weather extremes while minimizing the cost of inputs. It's simply a matter of starting with the soil.

In Search of New Water, Judith Schwartz

Friday, 10:45 am – 12:00 pm

Many of the problems we attribute to climate change are in fact the direct result of land degradation. Judith will share her personal observations and study of dryland regions, where some 1.5 billion people primarily depend for their food and livelihoods on land categorized as degraded. Judith proposes that land degradation is not something that simply "happens," rather, it's caused by such actions as overcultivation, deforestation, poor irrigation design, poor livestock management, and the use of technology ill-suited to the landscape. She will help us focus on practices that lead to "functioning land" with soil carbon, plant cover, and the capacity to hold moisture.

The Economics of Organics, Stuart McMillan

Friday, 1:00 pm – 2:15 pm

Stuart McMillan is quick to say he is not a trained economist. Even better, in this session Stuart will share a great wealth of practical knowledge and experience gained from years of weather and market surveillance as an analyst for the Canadian Wheat Board. He will apply a global perspective to the regional agriculture landscape. Montana's organic producers, buyers, and consumers will benefit from hearing Stuart's observations about markets, organic production, consumer trends, and the general outlook.

Fats in the American Food Supply: Implications for Sustainability and Public Health, Alison Harmon PhD RD, with Mica Jenkins, Lindsay Ganong, Kara Landolfi, Alicia Leitch, Friday, 2:30 pm – 4:00 pm

This presentation will discuss the diversity and chemistry of fats and their health implications. How is the presence of fats in our food supply and our consumption influenced by policy, economics, research, education, and the media? How are the fat profiles of common foods influenced by agricultural production

methods? We will offer a model schematic for understanding dietary fats in the food supply and their influences.

Lentils: Gems for the Treasure State, Alison Harmon PhD RD, David Oien, and Michael Fox

Saturday, 10:30 am – 11:15 am

This session will cover what makes lentils Montana's perfect food, from production to processing and distribution, to foodservice preparation, and finally to consumption. Montana's food system has few problems that cannot be addressed by this humble legume. Lentils are good food—satisfying, nutritious, and delicious. Since lentils can be grown well in Montana, they are an example of how our state can become more food self-reliant and how farmers can connect with chefs, institutional food services, and home cooks.

Ancient Grains: Research and Production Update

Steve Zwinger, Friday, 9:00 am – 10:30 am

Recent interest in einkorn, emmer, and spelt—"ancient grains"—has created demand in the marketplace that has been steadily growing. This session will provide current research and information dealing with crop production and adaption of these specialty grains to organic agriculture. Research results are gathered from trials at research centers and farmer's fields. Learn how university agronomists, NGOs, millers, bakers, and farmers are working together to redevelop these crops.

It All Comes Back to Seeds, Steve Zwinger

Saturday, 1:30 pm – 2:30 pm

Seeds are the building blocks of most life, and our connection with them is important to sustain life. Seeds are important for our farms and farming systems, particularly for organic agriculture, which has unique needs and requirements. This session will deal with saving and developing seeds, focusing on the farmer-led projects of the Northern Plains Sustainable Ag's Farm Breeding Club.

Who Gets Grandma's Yellow Pie Plate, Grandpa's Watch, and the Farm? Estate Planning

Marsha Goetting, PhD, Friday, 2:30 pm – 4:00 pm

Do you know who will receive your real and personal property if you pass away without a will? Do you know when a will or trust has control over your property and when they do not? Do you know how property titles affect who receives property? Would you like to become aware of estate planning tools that avoid probate? These and questions from the audience will be answered during the session.

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 MOA Board Treasurer; Certification Requirements with Georgana Webster, Organic Program Manager, Montana Department of Agriculture (MTDA); Inspection Preparation with Margaret Scoles, Executive Director, IOIA; Beginning Farmer Resources, Lender Expectations and Options with Dennis Franz, Farm Credit Services (FCS); and Organic Certification and Farmer-to-Farmer Q & A Group Discussion with Leaders in Organic Crop and Livestock.

Organic University includes lunch. Pre-registration is required. Panorama Room.

12:00 pm - 1:00 pm: Lunch and Presentation: New Crop Insurance Pilot Program - Whole Farm Revenue Protection; Brandon Willis, Administrator, US Department of Agriculture Risk Management Agency (USDA RMA). *Panorama Room.*

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 Montana Flour and Grains

Tour 3: Aquaponic System, consisting of a Fish Farm and Greenhouse

Pre-registration is required, space is limited. Meet in the Panorama Room.

4:45 pm – 5:00 pm: Pre-conference Welcome; Jonda Crosby. *Panorama Room.*

MOA CONFERENCE

5:30 pm – 6:30 pm: Social Hour with hors d'oeuvres and no host bar. *Panorama Room.*

6:30 pm - 7:30 pm: The Earth Beneath Our Feet; Keynote Speaker Judith Schwartz, journalist and author of *Cows Save the Planet*. *Panorama Room.*

7:30 pm – 9:00 pm: Movie: special surprise showing of a world leader and his conversion to organic agriculture; hosted by Bob Quinn, Kamut International. *Panorama Room.*

FRIDAY, DECEMBER 5, 2014

7:00 am – 8:00 am: Registration and Breakfast *Top of the Falls Room.*

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

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

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

Session 1: Marketing Tools; Anton Bekkerman, PhD, Montana State University (MSU). *Top of the Falls Room.*

Session 2: Ancient Grains: Research and Production Update; Steve Zwinger, Research Specialist, North Dakota State University (NDSU). *Panorama Room.*

10:30 am - 10:45 am: Break, Vendor Appreciation

10:45 am – 12:00 pm: In Search of New Water; Keynote Speaker Judith Schwartz. *Panorama Room.*

12:00 pm – 1:00 pm: Lunch and Presentation; Check-off and Farmer Advisory Council Updates; Nate Lewis, Organic Trade Association (OTA). *Top of the Falls Room.*

KIDS' UNIVERSITY

1:00 pm – 4:00 pm: Kids' University; Whitney Pratt and Jessica Manly of AmeriCorps' Food-Corps *Pre-registration required. Kids' University runs concurrently with conference. Business Center and Board Room.*

1:00 pm – 2:15 pm: The Economics of Organics; Stuart McMillan, Board Member of IOIA and former analyst for the Canadian Wheat Board. *Panorama Room.*

2:15 pm - 2:30 pm: Break, Vendor Appreciation

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

Session 1: Fats in the American Food Supply:

Implications for Sustainability and Public

Health; Alison Harmon, PhD RD, MSU and

Students Mica Jenkins, Lindsay Ganong, Kara

Landolfi, and Alicia Leitch. *Top of the Falls Room.*

Session 2: Who Gets Grandma's Yellow Pie Plate,

Grandpa's Watch, and the Farm? Estate Planning;

Marsha Goetting, PhD, MSU. *Panorama Room.*

4:00 pm - 4:15 pm: Break, Vendor Appreciation

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

Session 1: Crop Insurance and the New Farm

Bill; Shawn Fladager, FCS, and Jeff

Schahczenski, National Center for Appropriate

Technology (NCAT). *Board Room.*

Session 2: Puzzled About Pests? Get Some

Answers; Mary Burrows, PhD, MSU.

Panorama Room.

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

Panorama Room.

6:45 pm – 7:30 pm: Dinner. *Top of the Falls Room.*

7:30 pm – 9:30 pm: Presentation of MOA Annual

Awards, Silent and Live Auctions, and Music;

Jim Sargent, Central Montana broadcaster and DJ.

Top of the Falls Room.

SATURDAY, DECEMBER 6, 2014

7:30 am – 8:00 am: Breakfast and Presentation

with Kiki Hubbard, Organic Seed Alliance.

Top of the Falls Room.

8:00 am – 8:15 am: National Organic Project:

Need Your Help; Jeff Schahczenski.

Panorama Room.

8:15 am – 8:30 am: Food Safety in Montana;

Jonda Crosby. *Panorama Room.*

8:30 am – 9:00 am: National Organic Standards

Board (NOSB) Update; Margaret Scoles.

Panorama Room.

9:00 am – 10:00 am: Organic Research in North

Dakota: The First Fifteen Years; Patrick Carr,

PhD, Dickinson Research Center. *Panorama Room.*

10:00 am – 10:15 am: Organic Advisory Education

Council (OAEC) Update; Daryl Lassila and Ole

Norgaard, OAEC Board. *Panorama Room.*

10:15 am - 10:30 am: Break, Vendor Appreciation

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

Session 1: Organic Wheat Research; Patrick Carr.

Panorama Room.

Session 2: Lentils - Gems for the Treasure State;

Alison Harmon, David Oien, Timeless Seeds and

Michael Fox, MSU Graduate Student.

Top of the Falls Room.

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

Panorama Room.

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

Panorama Room.

12:30 pm – 1:30 pm: Lunch with Presentations by

Jon Tester, US Senator and Ron DeYong, Director,

Montana Department of Agriculture. *Top of the*

Falls Room.

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

Session 1: It All Comes Back to Seeds; Steve

Zwinger. *Panorama Room.*

Session 2: Growing the Future; Georgana

Webster. *Business Center.*

2:30 pm – 3:15 pm: Starting a Business, Staying

in Business; Bob Quinn. *Panorama Room.*

3:15 pm: Closing Remarks; Nate Brown.

Panorama Room.

"Cultivate clarity, strength, vitality and power
from natural, beautiful and organic living foods."

~Bryant McGill, Voice of Reason

HINRICHS TRADING CO. ORGANIC GARBANZO BEANS



ASSOCIATIONS:

CCOF: California Certified Organic Foods

Montana Organic Association | Kosher Approved

US Dry Pea & Lentil Council | US Dry Bean Council

Rocky Mountain Bean Dealers Association

Washington State Crop Improvement Association

Western Bean Dealers Association

Western Pea & Lentil Growers Association

US Pea & Lentil Trade Association



EVERY BEAN COUNTS

155 SE KAMIAKEN ST, PO BOX 401 PULLMAN, WA 99163

509.332.8888 FAX: 509.332.0738 WWW.HINRICHSTRADING.COM

Presenters' Bios

Anton Bekkerman, PhD, joined the Departments of Agricultural Economics and Economics at Montana State University as an Assistant Professor of Economics. His research interests include price analysis and agricultural marketing, the economics of invasive species, and farm and risk management. Bekkerman's recent research has focused on developing economic models for wheat basis that account for product quality differentiation and on understanding economic impacts and optimal management strategies in the presence of the wheat stem sawfly.

Nathan (Nate) Brown works at Amaltheia Organic Dairy in Belgrade, Montana, with his parents. They produce organic goat cheese, vegetables and whey-fed pork. They compost all of the animal manures and spread them on their fields for soil building. He has a keen interest in learning about soil science and growing tomatoes in his high tunnel greenhouse. Nathan was elected MOA's Board Chairman in 2014 and participates in organic events around the region.

Mary Burrows, PhD, is Associate Professor in the Plant Sciences and Plant Pathology Department at Montana State University. Dr. Mary Burrows obtained her PhD in Plant Pathology from the University of Wisconsin-Madison and did a post-doc at the USDA-ARS at Cornell University. She started her position as the Extension Plant Pathology Specialist at Montana State University in August of 2006. Her extension and research activities focus on crops, including wheat and pulses. She also directs the Schutter Plant Diagnostic Laboratory, the Pulse Crop Diagnostic Laboratory, serves as the Integrated Pest Management coordinator for Montana, and has an active applied research program.

Patrick Carr, PhD, has been at the Dickinson Research Extension Center, North Dakota State University, since February 1992, where he presently is a research professor. He directs both a conventional conservation-tillage research program as well as an organic research program. Dr. Carr's research responsibilities include development of energy- and resource-efficient crop and integrated crop-livestock systems that are sustainable both

economically and environmentally. Carr received a PhD in Crop and Soil Science from Montana State University. Prior to coming to Dickinson, Dr. Carr was a post-doctorate research associate at the Carrington Research Extension Center in Carrington, North Dakota. His work there focused on mixed cropping and alternative cropping systems.

Doug Crabtree owns and operates a diverse organic dryland crop farm north of Havre with Anna Jones-Crabtree. Doug previously worked as an organic inspector, educator, researcher, farm manager, and managed the certification program at the Montana Department of Agriculture. Crabtree is a strong advocate for organic agriculture, which he sees as a viable social, economic and environmentally responsible system for producers and consumers.

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

Ron de Yong was appointed the Director of the Department of Agriculture by Governor Brian Schweitzer in 2007. A member of the National Association of State Departments of Agriculture, de Yong serves as chairman of the Rural Development and Financial Security Committee, which advises federal officials and Congress on farm program and policy issues. He also served as the President of the Western Association of State Departments of Agriculture from September 2009 through September 2010. de Yong owns a 320-acre family farm near Kalispell that produces wheat, barley, peppermint, peas, lentils and alfalfa. For seven years prior to becoming director, he was a lecturer at Cal Poly State University, teaching

continued on p. 8

agricultural policy and economics. de Yong earned a master's degree in economics at the University of Montana and undergraduate degrees from Montana State University in agricultural science and philosophy. He has participated in national and international policy discussions as a Montana state committeeman for the USDA Farm Service Agency; state director, lobbyist and national economist for the National Farmers Union; and a member of Senator Max Baucus's delegation to the 1999 World Trade Organization ministerial meeting in Seattle. In his capacity as director, de Yong serves on the Rail Service Competition Council, Noxious Weed Summit Advisory Committee, Montana Wheat & Barley Committee, Montana Agriculture Development Council and various other committees. He and his wife Dee have three children and five grandchildren.

Shawn Fladager is a crop insurance agent employed by Northwest Farm Credit Services. Shawn has served agriculture in different capacities. His first career was in Agricultural Broadcasting, first working as the Farm Broadcaster for KEYZ Radio in Williston, ND, for two years. He then moved back to his native Montana and held the position of Farm Broadcaster for KMON Radio in Great Falls for ten years. Shawn graduated from Montana State University with a Bachelor of Science in Agriculture Education. He is a native of Peerless, Montana.

Michael Fox is currently enrolled in the MSU Montana Dietetic Internship, an interdisciplinary supervised practice experience that emphasizes sustainable food systems. He will complete his graduate program in Sustainable Food Systems in the spring of 2015. He has studied the impact of consuming fresh local produce on blood sugar control and also works on collaborative research projects related to lentils and the global seafood system.

Dennis R. Franz, Vice President of Credit for Montana, Northwest Farm Credit Service Center, grew up on a small family farm located in southeast North Dakota, which is still owned by the family. He attended college in Moorhead, Minnesota and graduated with degrees in psychology and education. Dennis worked as a branch

manager in consumer finance and as a district manager for a major equipment manufacture. He has been with Northwest Farm Credit Service for 29 years in various positions in Montana and lives in Great Falls with his wife Linda, two children, four grand kids and two great grand kids.

Lindsay Ganong is a first year graduate student at MSU studying Sustainable Food Systems. She is a registered dietitian nutritionist interested in researching food business models that improve the health and sustainability of rural America. She is the preceptor for Sustainable Food Systems training for dietetic interns in Montana, and so brings emerging food and nutrition professionals to the farm to learn about food systems firsthand.

Marsha A. Goetting, PhD, is a Professor and Extension Family Economics Specialist at Montana State University in Bozeman. During the past six years alone she has presented over 330 educational sessions reaching over 11,500 Montanans with financial and estate planning information. She has also authored over 76 *MontGuides* and bulletins and has received national, regional, and state awards for her financial management and estate planning programs. Goetting received her Bachelors and Masters degrees in Family Economics and Adult Education from Kansas State University and her PhD from Iowa State University.

Alison Harmon, PhD, RD, is an associate professor in the Department of Health and Human Development at Montana State University. Her courses emphasize the ecological, political, and economic aspects of food choices. Her current research is related to interdisciplinary food systems curriculum development and methods used to teach sustainability and food systems concepts to nutrition and dietetic professionals. On campus she supervises the student farm and CSA, Towne's Harvest Garden. With an interdisciplinary team of faculty, Dr. Harmon proposed the Sustainable Food and Bioenergy Systems (SFBS) Degree program for MSU, which began enrolling students in January 2009. In 2010 she collaborated with others to propose and develop a Montana Dietetic Internship with a Sustainable Food Systems concentration, now training its third class of interns. She has served as chair of the Hunger and Environmental

continued on p. 12

Kamut International...

supporting
organic farmers
is our business.



Growers Needed

www.kamut.com

Over 30 years of
GROWING ORGANIC TOGETHER.



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



You care enough to feed the best!



♦Complete rations for poultry and hogs; feed for other classes of livestock

♦Made with high-quality Kamut wheat by-product, barley, peas, and other nutritious grains

♦Consistent quality

♦We support our region's organic farmers

Fort Benton, MT
406-622-3401
wes@montanafLOUR.com

We make thousands of tiny decisions

Annie's



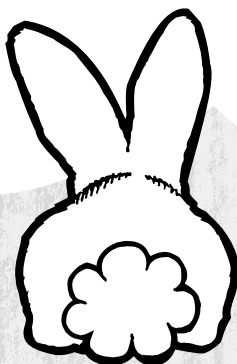
How can we better...

support organic farmers?
keep an eye on
energy use?
support our employees in
their desire to give back?

inspire positive
change for a
sustainable food
system?

fund projects so
that kids know
where real food
comes from?

choose packaging
that's less likely
to end up in
landfill?



to make a whole lot of good



- Organic is the foundation of our sustainability efforts. +85% of our products are certified or made-with-organic.
- We work with trusted suppliers to source only non-genetically engineered ingredients.
- More than 90% of our packaging, by weight, is recyclable.
- We've contributed \$1.2 million over a 3-year period to organizations that help to create a more sustainable food system.

Visit Annies.com to learn more!



© 2014 Annie's Inc. All rights reserved.




www.goodfoodstore.com

1600 S. 3rd St. West Missoula

Presenters' Bios *continued from p. 8*

Nutrition Dietetic Practice Group of the Academy of Nutrition and Dietetics.

Kristina (Kiki) Hubbard is the director of advocacy and communications for Organic Seed Alliance. She's worked for more than a decade as an organizer, researcher, and writer on projects involving agricultural biotechnology, antitrust issues in the seed industry, and organic agriculture. Hubbard serves on the board of advisors for the Montana Department of Agriculture's Organic Commodity Advisory Council.

Mica Jenkins is a second year graduate student in Sustainable Food Systems with an interest in international agricultural development. Before moving to Montana to pursue her MS, Mica spent three years in the Peace Corps and one year working in Washington DC. In January, she will return to Mozambique on a Fulbright Fellowship to conduct her thesis research related to orange sweet potato production and Vitamin A deficiency.

Kara Landolfi recently graduated from Montana State University with a degree in Sustainable Food & Bioenergy Systems. She continues to study Sustainable Food Systems in her graduate program. She is currently the marketing manager for MSU's certified organic campus farm, Towne's Harvest Garden.

Daryl Lassila worked for Western Montana Co-op for four years and ten years at what is now Mountain View Co-op in the fertilizer/chemical department. In 1998, Daryl started transitioning to organic. Wheat, barley, lentils, peas, flax, and spelt are the main crops grown. Daryl has become an advocate for organic agriculture, was elected to the Board of Directors of the Montana Organic Association in 2010 and served as its Chairman from 2011-2013. He is a Torchbearer and member of the Montana Farmers Union, twice visiting Congress members in Washington, DC, on ag issues. Daryl is a founding board member of the Organic Advisory and Education Council. Daryl and his wife, Linda, have been very fortunate to raise their children Trista and Brady on the fourth generation family farm east of Great Falls.

Alicia Leitch is a first year graduate student at Montana State University studying Sustainable Food Systems. She is originally from Central Pennsylvania, where she earned her BS in Dietetics. At MSU she manages the Food and Health Disparities Integrative Lab.

Nathaniel (Nate) Lewis recently joined the staff of the Organic Trade Association (OTA) as its Senior Crops and Livestock Specialist. Lewis most recently served as Organic Certification Coordinator at the Washington State Department of Agriculture's (WSDA's) Organic Program. A seasoned organic specialist, Lewis has proficiency in all scopes and aspects of organic certification, and experience in periodic residue sampling programs. During his tenure at WSDA, he contributed to the wider organic community through comments to the National Organic Standards Board and National Organic Program (NOP) proposals, and was an active participant on Organic Trade Association Task Forces, including co-chairing OTA's Food Safety Task Force with Gwendolyn Wyard, OTA's Regulatory Director for Organic Standards and Food Safety. In addition to his regulatory experience, Lewis and his wife have hands-on experience with organic production, managing a small-scale certified organic diversified livestock operation in Washington State.

Jessica Manly has loved to cook, grow, and share good food her whole life, and is constantly inspired by the power food has to create strong community. Jessica began her career in school food nutrition as a volunteer with Ann Cooper and the School Lunch Initiative in Berkeley, CA, and later worked as Sourcing Director for a local food distributor in Charlottesville, VA, where she learned about the economics of the local food system and the unique challenges and rewards of working with small scale producers. Throughout these experiences, she wrote for small newspapers and magazines about farming, wellness, and social innovations. Jessica is serving a second year with FoodCorps in the Kalispell Public Schools, expanding nutrition education and school garden programs, and increasing procurement of healthy, local foods for the school cafeterias. She will also be collaborating with other Western Montana schools and organizations to improve cooperative

continued on p. 17

Supporting Organic Agriculture since 1987




NOW CONTRACTING for 2015!
Certified Organic

Lentils - Peas - Chickpeas
Heirloom Grains
Feed Peas - Barley

Jim Barngrover – Contracting & Procurement
406 437 8764 jim@timeless-seeds.com

Matthew Leardini -- General Manager
406 866 3340 matthew@timelessfood.com

Office: Conrad, MT -- 406 278 5722
Production Facility: Uln, MT 406 866 3340

Natural Resources Conservation Service


what's underneath



One teaspoon of *healthy* soil contains

**100 million-
1 billion** individual bacteria

Source: Soil Biology Primer page c-1 (Elaine Ingham, Andrew R. Moldenke, Clive Edwards)



United States Department of Agriculture

Want more soil secrets?
Check out www.nrcs.usda.gov

USDA is an equal opportunity provider and employer.



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

406-761-0134



Grounded in Tradition

When buying a piece of farm equipment you're also buying the service and reputation of the company behind it, and you want that company to excel at treating its customers right—in good times and bad. Moodie Implement Company was founded in 1932 in the thick of the Great Depression and, like America, we hung in through some lean years to help our customers. We pursue the same sense of commitment and dedication today, proudly selling and servicing the legendary line of John Deere equipment right here in Montana. And after all this time, we're proud to continue standing up for quality, standing behind our products and standing beside our family of customers. Thank you for making our first eighty years great.



Lewistown, MT
Havre, MT
Chester, MT
Great Falls, MT
Belgrade, MT
Livingston, MT

(406) 538-5433	(800) 823-3373
(406) 265-5518	(800) 621-5701
(406) 759-5010	
(406) 761-2005	(888) 760-2005
(406) 388-2100	(866) 282-3337
(406) 222-3150	(800) 824-3932

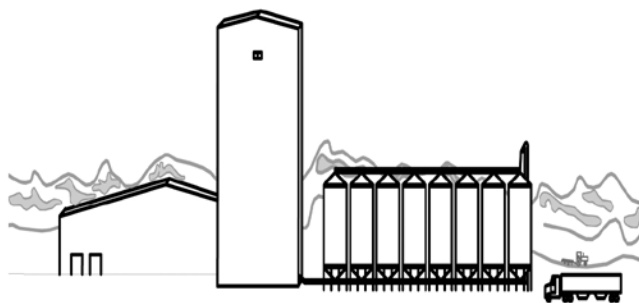


www.moodieimplement.com



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

**Wheat, Barley,
Spelt, Rye, Trit,
Buckwheat,
Flax, Millet,
Corn**



**If interested in pre-contracting 2015/16
wheat, barley, rye, millet or peas
with Montana Milling, Inc.
contact Sam Schmidt at (800) 548-8554
or sam@montanamilling.com**



*Behind every
successful farmer*
**IS A STRONG BANK
COMMITTED TO AGRICULTURE**

Proud to support the Montana Organic Association.

Stockman Bank
MONTANA BANKING. PURE & SIMPLE.™

WWW.STOCKMANBANK.COM

© 2014 Stockman Bank | Member FDIC

Calling organic farmers, growers and ranchers:

join the Organic Trade Association (OTA)
in our efforts to promote and protect
organic food and farming!



Stay Current on Changing Regulations

Get timely news and expert analysis
of the changes to regulations that will
affect your business



Amplify the Voice of Small Farmers

Influence national policy work to better
support the needs of small farmers



Bring OTA Back Home

Highlight your small farm through OTA's key
media relationships and proactive outreach

Small farmers may directly access OTA resources and
expertise with an affordable \$50 Farmstead membership.

**Contact Nate Lewis,
OTA Senior Crops and Livestock Specialist,
(360.388.6422) to see how you qualify.**



MSU Extension improves the lives of Montana citizens by providing unbiased research-based education and information that integrates learning, discovery and engagement to strengthen the social, economic and environmental well-being of individuals, families, and communities.

Missoula County Extension
2825 Santa Fe Ct.
Missoula, MT 59808
 Phone: (406) 258-4205
 Email: seth.swanson@montana.edu
 Web: www.missoulaeduplace.org

Montana State University Extension is an ADA / EO / AA Veteran's Preference Employer and provider of educational outreach.

MontanaGrow™

Natural Fertilizer

BENEFICIAL PLANT NUTRIENT

- Improves Yield and Quality
- Builds Strong Roots, Stems and Foliage
- Enhances Drought and Salt Resistance
- Alleviates Abiotic and Biotic Stresses

0-0-5



Montana Grow Natural Fertilizer

"Your Plants Best Friend.™"

***Proud Sponsor of the
Montana Organic Association***

montanagrow.com 1-406-270-6797

ORGANICS MATTER

Nutrient-rich meat and produce

~ minus the pesticides, chemicals, growth hormones and antibiotic-resistant strains of bacteria

***Your Co-op, supporting organic
and local food since 1979.***

COMMUNITY FOOD CO-OP
 BOZEMAN, MONTANA
 908 W MAIN 406-587-4039 44 E MAIN 406-922-2667
www.bozo.coop

Montana State Grain Lab

agr.mt.gov/agr/Programs/Commodities/GrainLab/

The only federally licensed crop quality testing facility in the state, operating within guidelines established by the USDA Federal Grain Inspection Service and the Montana Grain Standards Act.

Producers have the right to request official analysis at the State Grain Lab to assure unbiased testing for grain and seed quality and grade.

purchasing and processing through a USDA Farm to School Grant.

Stuart McMillan is a former analyst for the Canadian Wheat Board, where he specialized in weather and market analysis, forecast the direction of grain production and prices, and provided input to sales and commodities desks. His Masters in Agriculture took him to Sweden and involved organic agricultural systems. He is currently an International Organic Inspectors Association Board Member, and an organic inspector working mostly in western North America, where he sees organic production in many geographic areas. He has experience with organic production in six different countries. In addition to his inspection work, he and his family have a small certified organic vegetable production operation in Manitoba, Canada.

Ole Norgaard is the owner and manager of North Frontier Farms, Inc. and is currently leasing a 650-acre organic farm 13 miles west of Lewistown, Montana. The crops are wheat, peas, barley, triticale, sanfoin seed, hay and a special black/purple Indian corn. Norgaard has nearly 30 years of experience in conventional/organic agriculture, has a Bachelor Degree in Agricultural Science and a Specialized Degree in Agricultural Economy and Management.

David Oien is co-founder, CEO and General Manager of Timeless Seeds, Inc. He is a third generation Montana farmer whose Norwegian grandparents homesteaded in the early 1900s a few miles south of the current farm near Conrad. An avid supporter of renewable energy and sustainable agriculture for 30 years, David was a founding member of the Pondera Solar Alliance, Alternative Energy Resources Organization's Sustainable Agriculture Task Force, two local organic farmers' chapters, Montana Organic Certification Advisory Committee, and the Montana Organic Association. David received the 1989 Sustainable Agriculture Award from the Alternative Energy Resources Organization and the 2008 Lifetime Service Award from the Montana Organic Association.

Whitney Pratt is an inspired and passionate food lover and gardener who relishes spending time

outdoors. She has a bachelor's degree in Sociology with minors in French and Justice and Peace Studies from Georgetown University. She has enjoyed spending time volunteering with Habitat for Humanity and with programs serving at-risk youth. Whitney is serving with the North Shore Compact at three schools around Flathead Lake, Montana: Somers, Big Fork and Cayuse Prairie. She is thrilled to spend her time helping kids get excited about food, where it comes from, and how to grow it. Whitney is a strong believer in the power of community and in getting your hands dirty. It is by connecting these two passions through time spent on organic farms in southern France, in Montana, and in the Georgetown Community Garden that she has found her greatest joy. She hopes to spend her life ensuring that people of all different backgrounds have access to healthy, fresh food and can experience the happiness and healing that comes with growing food.

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 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, Alternative Energy Resources Organization, Montana State University and the USDA-SARE program for his work in sustainable agriculture and soil conservation.

Betsy Rakola is an Agricultural Marketing Specialist at the USDA-AMS National Organic Program. Betsy coordinates organic policy across the USDA and leads the USDA's Organic Working Group. Prior to joining the USDA in 2010, she worked for Tufts University, where she earned a Master of Science in Agriculture, Food and Environmental Policy from the Friedman School of Nutrition Science and Policy. Betsy previously worked for Oxfam America's Central America and Mexico programs.

Jim "Sarge" Sargent is a broadcaster with KMON and Central Montana Radio. He's been in the

continued on p. 20

A-T Ranch
Organic Grass fed Beef
Raised in a natural environment that enhances wildlife



Sold as wholes, half's, and quarters
Processed locally
Organically certified Hay
Goats trained to eat noxious weeds
Call Dave at 406-899-9830
Or email: davea@3riversdbs.net
Available now

Johnny's
Selected Seeds

NEW VARIETIES FOR 2015



Over 200 New Products for 2015!



Ask for Lainie Kertesz, your
Johnny's Sales Representative
lkertesz@johnnyseeds.com
207-238-5320

Johnnyseeds.com • 1-877-564-6697

A Montana Company

**Farmers
Union
Insurance**

Home - Auto - Farm - Commercial

american
HYBRIDS ♦ ORGANIC™

Your Organic & Non-GMO Seed Source



Alfalfa Forages
Clover Grasses
Cover Crops Seed Corn

(855) 945-2449

P.O. Box 385, Warren, IL 60187
request@american-organic.com

**Agriculture... designed
for the long game- play like it™**

GRAIN



Imagination always provides the best yields.

Go with the grain. Being your partner means giving you a convenient option for grain storage. Our 800,000-bushel grain shuttle facility is in Collins, just north of Dutton. Here, you'll find Mountain View Co-op employees ready to show you how to get a great return on your grain investment. After all, success for you means success for the co-op, which helps everyone.



MOUNTAIN VIEW CO-OP
Together equals results that matter.

mountainviewcoop.com | 877.953.5900 | 406.453.5900 | f t



NATURE'S ORGANIC GRIST

Conducting business with others the way we want others to do business with us...

CONTACT US TO MARKET:

- ANCIENT GRAINS ▸ BARLEY
- MILLET ▸ DURUM WHEAT ▸ OATS
- HARD RED SPRING WHEAT
- HARD WHITE SPRING WHEAT
- HARD WHITE WINTER WHEAT

Eric Fast – Purchasing/Logistics
Office: 651-493-3362 • Mobile: 651-253-5292
Eric@naturesorganicgrist.com

Carolyn Lane – Operations/Purchasing
Office: 763-795-0042 • Mobile: 763-377-2461
Carolyn@naturesorganicgrist.com

Troy De Smet – Sales & Marketing
Mobile: 612-839-5587
Troy@naturesorganicgrist.com

NATURE'S ORGANIC GRIST, LLC
20405 Everton Trail N. • Forest Lake, MN 55025
Fax: 715-953-4321



TRACTOR & EQUIPMENT CO. **CAT**
AGRICULTURAL DIVISION

PUT YOUR OPERATION ON THE RIGHT TRACK WITH A NEW OR USED CHALLENGER AND THE PARTS & SERVICE TO SUPPORT IT.

BILLINGS, MT / 406-256-0707 • GREAT FALLS, MT / 406-761-7900
WILLISTON, ND / 701-713-2100

radio business for the past 22 years broadcasting agriculture stories and sports at all levels and enjoys following the Montana State Bobcats. Some of the highlights of Sarge's radio career are interviewing Hilary Clinton and meeting President Obama, as well as broadcasting on the sidelines at Texas A&M stadium when the Cats played the Aggies. He's received a number of awards from the Future Farmers of America Foundation in support of the Future of Agriculture. Sarge is also willing to help out in the community where he can.

Jeff Schahczenski is Agriculture Policy and Funding Research Director with the National Center for Appropriate Technology (NCAT). He was the 2013 recipient of the MOA Leadership in Organics Award and was recently granted a multi-year national USDA organic research and education initiative award to study the risks of organic farming. Past work includes publication of studies on agricultural policy, crop insurance, the role of agriculture in climate change and the economics of biodiesel production in Montana. He was past Executive Director of the Big Hole River Foundation and the Western Sustainable Agriculture Working Group.

Judith D. Schwartz is a journalist and author whose work looks at soil as a hub for multiple environmental, economic and social challenges—and for solutions. She has reported on this theme for such publications as *Scientific American*, *Conservation*, *Time*, *Christian Science Monitor* and *YaleE360*, and is currently writing a book on the global water plight from the perspective of land health/land degradation. She has degrees from Brown University, the Columbia University School of Journalism, and Northwestern (MA Counseling.) Her most recent book is *Cows Save the Planet and Other Improbable Ways of Restoring Soil to Heal the Earth*, where she looks at soil as a crucible for our many overlapping environmental, economic, and social crises. Schwartz reveals that for many of these problems—climate change, desertification, biodiversity loss, droughts, floods, wildfires, rural poverty, malnutrition, and obesity—our ability to turn these crises into opportunities depends on how we treat the soil.

Margaret Scoles serves as Executive Director of the International Organic Inspectors Association (IOIA), maintaining the IOIA office in Montana since January 1999. She has 26 years of organic inspection experience for numerous certifiers (mostly in the US), including inspection of farms, livestock, and processors and has been teaching organic inspector training courses since 1989. She holds a B.S. in Agriculture (Agronomy Major) from the University of Arizona and has served in many IOIA roles since 1991, including founding board member, Chair of the Membership Committee, and Chair of the Accreditation Review Panel. She serves frequently as a speaker on organic topics. Margaret and her husband manage a cow/calf operation in southeastern Montana.

Senator Jon Tester is a third-generation Montana farmer, a proud grandfather and a former school-teacher who has deep roots in hard work, responsibility and accountability. Jon and his wife Sharla still farm the same land near the town of Big Sandy, which was homesteaded by Jon's grandparents in 1912. After earning a degree in music from the College of Great Falls, Jon took over the Tester farm in 1978. Jon ran for and was elected to the Montana Senate in 1998. In 2005, Jon's colleagues chose him to serve as Montana Senate President. The people of Montana elected Jon to the U.S. Senate in 2006 and again in 2012. Jon is an outspoken voice for rural America. He is an advocate for small businesses who has hosted numerous Small Business Opportunity Workshops across Montana to serve thousands of business owners and entrepreneurs. He is a champion of responsible energy development, sportsmen's issues, clean air and water, Indian nations, women's access to care, and quality health care for all of America's veterans—no matter where they live. In the Senate, Jon serves on the Veterans' Affairs, Homeland Security, Indian Affairs, Banking, and Appropriations Committees.

Georgana Webster is the Organic Program Manager for the Montana State Department of Agriculture. She has a Bachelor's of Science Degree in Animal Science from Cal Poly University. She has been deeply involved in her work and private life with agriculture, livestock production, 4H and Future Farmers of America youth and agriculture

continued on p. 25

VISIT
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



Nutritional Laboratories

International

1001 South 3rd West, Missoula, MT 59801
(Tel) 406-273-5493 • (Fax) 406-273-5498
www.nutritionallabs.com

Excellence in Manufacturing Services



TREASURE STATE SEED INC.

PO BOX 698
FAIRFIELD, MONTANA 59436
PHONE: 406-467-2557
TOLL FREE: 800-572-4769
FAX: 406-467-3377
EMAIL: treasure@3rivers.net

"Quality Seed and Seed Conditioning"



ATTRA

SUSTAINABLE AGRICULTURE

A program of the National Center for Appropriate Technology

Sustainable Agriculture Specialists
are available 8 a.m. to 5 p.m. CST
to answer your questions.

800-346-9140 (English)

800-411-3222 (Spanish)

Visit our website for the latest
sustainable agriculture updates
and free and low-cost publications,
tutorials, and webinars.

www.attra.ncat.org

IS YOUR CERTIFICATION GRAY?



WE CAN MAKE IT BLACK & WHITE!

VISIT: AGR.MT.GOV
CALL: (406) 444-7804
EMAIL: AGRORGANIC@MT.GOV

NASS...Your ag data source



United States Department of Agriculture
National Agricultural Statistics Service
www.nass.usda.gov



WILBUR-ELLIS®

[IDEAS TO GROW WITH®]

Contact one of our experienced field consultants about **Lighthouse®** brand, select **ProNatural®** organic products and your other organic needs!

Bill O'Haire | 406-727-4500 | bohaire@wilburellis.com

ag.wilburellis.com

For information only. Not a label. Prior to use, always read and follow the product label directions.
WILBUR-ELLIS Logo, Ideas to Grow With, Lighthouse and ProNatural are registered trademarks of Wilbur-Ellis Company. K-1014-328



Montana based Oilseed Processor
Organic & Conventional Oilseeds & Meals
Member Non-GMO Project
Certified QAI Member

Yellow Mustard • Flax • Sunflower
Safflower • Canola • Oils • Meals

**Contact Greg, Justin, or Mike regarding
growing opportunities at 800-332-2024.**

Or visit us on the web at:
<http://www.mtspecialtymills.com>



Congratulations



**ON OVER 12 YEARS OF
GROWING ORGANIC AGRICULTURE**

Horizon Organic is a proud sponsor of the Montana Organic Association Conference.



www.horizonorganic.com

GRAIN & SEED CLEANERS

Capacities from 20-1000 BPH

From **BENCH INDUSTRIES**



**PORTABLE MODULAR
AIR SCREEN**



The Leader in Modular Air and Screen Machines in the Northwest.

MODULAR DESIGN ADVANTAGES

- Low cost initial investment.
- Basic units have the same heavy duty construction as the larger units.
- All steel construction.
- Very economical maintenance.
- Modules for air separation metering feed and additional screen area available.

★Made in the USA ★

Designed & built by seedsmen

1-800-977-6514

406-727-6514



THE MINI AIR SCREEN

*Financing
Available OAC*



Visit www.benchindustries.com
to see our equipment selection
or call Brian Miller
in Great Falls at (406) 799-9343.

extension. Georgana most recently worked for the Washington State Department of Agriculture's Organic program for seven years and was their Organic Livestock Field Specialist in two states.

Brandon Willis was appointed Administrator of the United States Department of Agriculture (USDA) Risk Management Agency in 2013. Before this appointment, Brandon served as Senior Advisor to Agriculture Secretary Tom Vilsack on Title I Commodity programs, farm legislation matters, and disaster assistance. In August 2009, he was appointed as Deputy Administrator of Farm Programs for USDA's Farm Service Agency (FSA). In that position, he oversaw all FSA programs under the Production Emergencies and Compliance Division (PECD), Conservation and Environmental Programs Division (CEPD), and Price Support Division (PSD). Before his appointment as Deputy Administrator, he was a confidential assistant in USDA's Office of the Under Secretary for Farm and Foreign Agricultural Services. Before joining USDA, Willis served as the Agriculture Legislative Assistant for U.S. Senator Max Baucus (2006-2009). During this time, he worked on the Food, Conservation, and Energy Act of 2008. Willis earned his bachelor's degree in crop and soil science from Utah State University in Logan, and his law degree from the University of Wyoming in Laramie, WY. In 2009, he completed his master's degree in agricultural law from the University of

Arkansas. He grew up on a third generation sheep ranch in northern Utah and managed his family's raspberry farm, Bursting Berries.

Steve Zwinger is a Research Specialist in the agronomy program at the North Dakota State University Carrington Research Extension Center where he has worked in field crops research for over 28 years. Research areas that Steve has been involved in include variety / cultivar evaluation, alternative crops, annual forages, cover crops, and general agronomy production with field crops. Research is conducted under dryland and irrigated environments as well as off-station sites in South Central North Dakota. Current research interests include crop production and variety evaluation in organic environments, annual forage production for both haying and grazing, cover crop, and alternative crop research. Organic potato research has been conducted by Steve for the past five years comparing dryland and irrigated production at the Research Center, and more recently working with farmer cooperators testing dryland potatoes in certified organic fields. Steve has also been working with emmer over the years.



Notes

NOT JUST THE WHERE behind your food. But the WHO & the WHY.



Roberts Family Farm
One of our more than 75 Northwestern farmer-members

Organic Valley dairy farmers like the Roberts family believe in the importance of providing healthy, local, organic dairy products for the communities they live in. For over 25 years, our farmer-owned cooperative has been committed to producing nutritious organic products in harmony with the earth and with respect for animals. Learn more about our mission at OrganicValley.coop.

*Organic Valley farmers are proud to support the
12th Annual Montana Organic Association Conference.*



©Organic Valley 2014 | 11077



Advocating and Promoting Organic Agriculture
for the Highest Good of the People, the Environment
and the State's Economy.

www.montanaorganicassociation.org

www.facebook.com/montanaorganic

mtorganic@hotmail.com

(406) 538-3607

2014 Conference Planning Committee:

Wes Gibbs (Chair)

Jess Alger

Nate Brown

Cliff Merriman

MonaRae Tuhy

Judy Owsowitz

Michael Vetere

Sonja Johnson

Daryl Lassila

Jonda Crosby

Mike Nault

Mark Mackin

Sandi Shanks

Susan Waters

Each MOA 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 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.

Use the sign up form on the right or visit our website at www.montanaorganicassociation.org/joinus.htm.

Please sign me up as a MOA Member!

Name: _____

Farm or Business: _____

Address: _____

City/State/Zip: _____

Phone: _____

Email: _____

Membership Levels: (effective May 1, 2011)

- ☐ 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

A KEY TO MAKING IT KILLER: **ORGANIC WHEAT**



Dave's Killer Bread is proud to support the Montana Organics Association. Find out what we're doing to support the organic wheat industry. Visit daveskillerbread.com

