We’d like to extend a warm welcome to the participants of the Glasgow Seminars, the first event designed particularly for dryland grain farmers in Eastern Montana. We’re happy you can join us and we hope you come away with new ideas and enthusiasm that you can apply directly to your operation or endeavor. The Seminars are also a great opportunity to network with your colleagues, make new friends, eat some fresh organic food and have a few laughs along the way.

The Glasgow Seminars Committee has been dedicated to finding the most qualified speakers covering a range of topics appropriate for grain farmers. The event agenda, session descriptions and speaker bios inside this program will give you an idea of what to expect over the course of the day. Feel free to share your feedback about the Seminars—we’re always looking for ways to improve our future events.

The Glasgow Seminars are made possible by many individuals, companies and organizations, which are listed on the back of this program and throughout these pages. Please show them your support whenever you can.

MOA is full of extremely dedicated people who pitched in during such a busy season, rolled up their sleeves and made this event happen for you. We’re sure you’ll find much value in the Seminars and your MOA membership in general. Our organization and its members have a depth and breadth of knowledge that we can all benefit from. So, sit back and enjoy the Seminars!

Jim Lindquist and Margaret Scoles,
Glasgow Seminars’ Planning Committee
Agenda at a Glance

8:30 AM
Registration

9:30 AM
Introduction

9:40 AM
Keynote Presentation
Dr. David Granatstein of Washington State University presents:
Farm Sustainability: A Journey or a Destination?

11:10 AM
Grain Buyers Panel

12:00 Noon
Lunch Buffet

1:00 PM
Introduction to FARRMS

1:30 PM
Keynote Presentation
Dr. Granatstein presents:
Dryland Grain Cropping Systems that Support Farmers and their Soils

2:45 PM
Break

3:05 PM
NRCS/EQIP

3:35–5:00 PM
Video Farm Tour and Farmer Roundtable Discussion
Detailed Agenda

8:30 AM  Registration
9:30 AM  Introduction
9:40 AM  Keynote Presentation: Dr. David Granatstein of Washington State University presents Farm Sustainability: A Journey or a Destination?
Dr. Granatstein will take us on a journey by taking a look at sustainability of the whole farm, including environmental, social and economic aspects.

11:10 AM  Grain Buyers Panel
Grain buyers will introduce their companies, explore the current market, explain what they are doing in the organic grain industry/market and share their outlook on the current market, both short- and long-term. Open discussion follows.

12:00  Lunch Buffet featuring organic meat and vegetables from Montana producers.

1:00 PM  Introduction to FARMS
Karri Stroh from FARMS, a nonprofit education center for sustainable agriculture, will speak about educational programs and mentorship opportunities that have been implemented to aid farmers in organic and sustainable farming practices.

1:30 PM  Keynote Presentation: Dryland Grain Cropping Systems that Support Farmers and their Soils
Dr. Granatstein will examine organic grain production under dryland management. The session will discuss indicators of soil improvement that can be used over time. Soil is the foundation of organic agriculture, yet it remains one of the remaining biological frontiers on our planet.

2:45 PM  Break

3:05 PM  NRCS/EQIP:
Presenters will give an overview of the funding that the Montana Natural Resources Conservation Service (NRCS) has available to assist farmers and ranchers to convert to organic production with the EQIP program, as well as help existing organic farmers to utilize this program. Speakers: Kris Berg, EQIP Program Coordinator; and Mark Bruckner, an organic farmer from Malta, will give a short perspective on his experience with the EQIP program.

3:35-5:00 PM  Video Farm Tour and Farmer Roundtable Discussion
Herb Sand will present a video of his organic farm through the growing season of 2010 followed by Herb talking about his farm and the video. The video and Herb’s talk will be the foundation for the Farmer Roundtable discussion, moderated by Mikel Lund.
Our Presenters

**Kris Berg** is with the Natural Resources Conservation Service in Bozeman, MT. She serves as a Program Coordinator managing the agency’s largest conservation cost-share assistance program, the Environmental Quality Incentives Program (EQIP), within the state. She has worked with the agency as a Soil Conservationist in Lewistown, Sheridan and Glasgow and a District Conservationist in Dillon and Missoula before taking on the Program Specialist position with the Bozeman State Office.

**David Granatstein** serves as Sustainable Agriculture Specialist for Washington State University’s Center for Sustaining Agriculture and Natural Resources. He has worked on sustainable agriculture for over 30 years, with degrees in natural resources and soil science. David has been involved in organic agriculture since the 1970s when he co-managed an organic farm in north-central Washington and helped develop the first grower-based organic standards with Washington Tilth Producers. He serves on the Organic Advisory Board for the Washington State Dept. of Agriculture Organic Food Program, and is on the Board of Oregon Tilth. David has now worked in various cropping systems and locations, including southern Africa, Minnesota, Russia, and Washington, and travels frequently to speak on sustainable agriculture topics. Current programs and projects include organic tree fruit production, using legumes for nitrogen source, orchard floor management, organic statistics, biochar, climate friendly farming and eco-labeling. He has been involved in regional, national, and international educational programs on organic standards, agricultural composting, sustainable and organic fruit production, ecolabeling and the USDA SARE program. He is based at the WSU Tree Fruit Research and Extension Center in Wenatchee, WA.

**Herb Sand** has been certified organic since long before the USDA organic regulations were published in the year 2000. He raises spring wheat, flax and peas, and uses sweet clover and peas as green manure crops for soil building.

**Karri Stroh** is the Program Coordinator at FAR*MS, a nonprofit education center for sustainable agriculture. She and her husband have a certified organic farm in Tappen, North Dakota.
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Story of Old Grain Farmer John

Old John owned a grain farm in Eastern Montana. The Montana Labor Department claimed he was not paying proper wages to his workers and sent an agent out to interview him. “I need a list of your employees and how much you pay them,” demanded the agent. “Well,” replied old John, “There’s my farm hand who’s been with me for 3 years. I pay him $600 a week plus free room and board. The cook has been here for 18 months, and I pay her $500 a week plus free room and board. Then there’s the half-wit who works about 18 hours every day and does about 90% of all the work around here. He makes about $10 per week, pays his own room and board and I buy him a bottle of bourbon every Saturday night.” “That’s the guy I want to talk to, the half-wit,” says the agent. “That would be me,” replied Old Grain Farmer John.

Please sign me up as a MOA Member!

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New Trends in Agriculture

Wednesday, January 12, 2010
8:00 am at The Cottonwood Inn

2011 Keynote Speakers:

Les Kletke
A professional Agrologist and Nuffield Scholar, Les has authored seven books. In 2008 he received the lifetime contribution award from the School of Agriculture at the University of Manioba.

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For more information please call
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