



17th Annual Conference and Business Meeting

December 5–7, 2019,
The Commons, Bozeman, MT



The Montana Organic Association Conference Committee is hard at work planning the 17th Annual MOA Conference and Business Meeting held December 5-7, 2019, at The Commons in Bozeman. This event will be full of energetic speakers, lively discussions, and beneficial information for anyone in the organic industry.

MOA is privileged to welcome keynote speaker Matthew Dillon, the Senior Director of Agricultural Policy and Programs at Clif Bar & Company, a leading maker of nutritious organic snack foods. Matthew works with state and federal officials, academics, ingredient suppliers, farmers within Clif agriculture supply chain and the organic industry, to improve the success of the rural communities from which we source our food. Matthew was part of MOA Conferences at the very beginning and we look forward to catching up with him as we enter our 18th year.

The MOA Conference offers numerous networking and learning opportunities, smart and innovative speakers, fun entertainment, and lots of great organic food. More than forty speakers will present their work over the three-day conference that will also include a workshop by Rachel Armstrong of Farm Commons, entitled “Cultivating Your Legally Resilient Farm”; research updates and broad perspectives from MSU faculty like Dr. Pat Carr and Dr. David Sands; and discussions on seeds, soil health, financing opportunities, healthy food, and so much more. MOA will once again provide Organic University, a half-day long workshop focused on organic certification that will include developing a systems plan. MOA is also planning on having a Friday Kid’s U to introduce youngsters to organic agriculture.

Area farm and facility tours are a staple of MOA conferences; this year MOA features tours of Montana Gluten Free and Sisters Bakery in Belgrade; a cooking demonstration by Chandee Bomgardner, and an MSU-centric tour. Chrysti The Wordsmith will be among those providing entertainment. Thursday evening’s entertainment is free and open to the public.

On Saturday evening, there will be live and silent auctions, an awards recognition of leaders and contributors of Montana's organic community, entertainment provided by Missy O'Malley, and networking opportunities with other organics professionals. Chandee Bomgardner will provide meals throughout the conference using locally sourced, organic ingredients, so the food is guaranteed to be outstanding.

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THANK YOU SPONSORS!!!
Please support MOA Sponsors

This annual event also includes the MOA business meeting with board elections on Saturday.

There are many ways to be involved with supporting the conference including hosting a vendor table at our tradeshow, becoming a sponsor, purchasing an advertisement in the conference program, becoming a food supplier, donating an item or service for our fundraising auction, or even volunteering. MOA is strong because of the participation and support of its many outstanding members, sponsors, advertisers, and friends. Get involved today!

To Register— All registrations are available online at our website www.montanaorganicassociation.org; however, if you prefer to send in a hard copy with a check (or phone in your payment), you will find all the forms you need in this publication. Don't forget to let us know if you would like to attend Organic U, a tour, or the Farm Commons Workshop. Meal counts help MOA with planning!

For each person attending, we will need **Form 1 & Form 3**. the individual registration includes options for workshop sign ups and farm tour preference.

Kid's U? Please use **Form 2**

Meals and Farm Tours? Please complete **Form 3**. Don't forget to include your children in the meal count.

Would you like to sponsor the conference or have a vendor booth? Use **Form 4**. You will also need to use **Forms 1 & 3** so we know who to expect and help our caterer with meal counts.

Hotels— Unfortunately, this year there are no hotels located within walking distance of the conference venue; however, MOA has secured block rates at the following hotels.

- Super 8 in Belgrade -6450 Jackrabbit Lane, Belgrade, MT 59714. \$59 per night, one Queen or two Queens. Newly renovated. (406) 388-1493
- Spring Hill Suites – 1601 Baxter Lane Bozeman, Montana 59715. \$119 per night one king or two queens. Has shuttle to downtown. (406) 586-5200
- Holiday Inn Express –309 W. Madison Avenue, Belgrade, MT 59714. \$89/ mix of queens. (406) 388-7100
- The Lark, 122 W. Main St., Bozeman. Double/Double or King, \$143.65/Thurs. & Fri. & \$160.65/ Saturday. (406) 624-3070. Mention "Montana Organic Association." Block held until Oct. 20, 2019.
- Element Bozeman (LEED Certified)– 25 East Mendenhall Street, Bozeman, (406) 582-4972. \$153 per night One King bed or \$163 for Two Queen beds. Hotel offers complimentary Airport Shuttle.

Volunteer and Donate! - MOA relies on the conference, sponsorships, memberships, and advertising to be the voice for Montana's Organic Community. Volunteering helps us reduce costs. And your donated items help provide a for a fun auction.

The MOA Conference is successful because of the time and energy provided by volunteers. We need you! If you are looking for a way to reduce your registration fee, contact Jamie at moamembership@gmail.com

Do you have an item or service to donate for the live or silent auction? We welcome treasures, like coolers (!), jewelry, art, toys, and more, that inspire lively and competitive bidding!

Are you already registered or going to register online? Please share this packet with neighbors and colleagues who you think would enjoy the MOA conference!

FORM 1— Attendee Registration Form

Montana Organic Association's 17th Annual Conference and Business Meeting

December 5– 7, 2019, The Commons, 1794 Baxter Lane East, Bozeman, MT 59718

You will help MOA by registering online at www.montanaorganicassociation.org, but if you prefer, these forms are provided for you to mail in your registration. Please complete this form for each person who plans to attend with your payment to: Montana Organic Association, 3312 Hollis, MISSOULA, MT 59801 *Register early so we know how many meals we need to prepare.*

Name _____

(If registering an organization, please complete a form for each participant)

Farm or Organization _____

Address _____

City, State, Zip _____

Day Phone _____ Evening Phone _____

Email _____

MOA Conference Registration

Early registration for conference and meals for Members \$140 \$ _____

Early registration for conference and meals for Non-Members \$175 \$ _____

(Includes a one year complimentary Individual membership to MOA)

One day registration for Members..... \$ 70..... \$ _____

One day registration for Non-Members..... \$ 85..... \$ _____

Early registration for conference @ Student Rate \$70 \$ _____

Organic University \$ 0 \$ Clif Bar Sponsored

Kid's U..... \$ 10 .per child\$ _____

Cultivating Your Legally Resilient Farm, 6-part Workshop presented on December 6, 2019 by Farm Commons: _____

<p>Live and Silent Auction Items</p> <p>I'd like to donate an item(s) to the raffle/auction. Item description:</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>Questions? Call Cliff (406) 654-1297</p>	<p><i>Sharon Lindquist Scholarship Fund</i> to those need\$ _____</p> <p>MOA Memberships - RENEW by Dec 1, 2019</p> <p>Individual\$30\$ _____</p> <p>Household.....\$50.....\$ _____</p> <p>Farm/Ranch/Business...\$75\$ _____</p> <p>Organic Business.....\$250 ... \$ _____</p> <p>Other Premium Memberships....\$ _____</p> <p>(Silver, Gold, Lifetime)</p>
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Payment by check to "MOA" or Register and Pay ONLINE at www.montanaorganicassociation.org

TOTAL \$ _____

Please note: Refunds are not available for cancellations made after November 23, 2019.

Please contact us to explore scholarship opportunities.

Return registrations with payment to:

Montana Organic Association , 3312 Hollis Street, Missoula, MT 59801.

Questions? Contact Jamie Lockman, (406) 546-6572 or moamembership@gmail.com for more info.

FORM 3—Meal Preferences and Count and Tour Preference

Help MOA plan for meals by completing this form. Let us know how many of the meals you'll need and if you have special meal/dietary requirements. If you have food to supply, we'd love to include it in the menu! Contact moamembership@gmail.com

Please direct your registration questions to Jamie at moamembership@gmail.com or (406) 546-6572
THANK YOU FOR SUPPORTING MOA'S 17TH ANNUAL CONFERENCE!

Attendee Name (for name tag & meals)	Special Meal Requirements			Thurs.		Fri.			Sat.		
	Vegetarian	Vegan	Gluten-free	All Meals	Lunch	Reception	Breakfast	Lunch	Dinner	Breakfast	Lunch
<i>Please list all attendees—by name</i>											

Farm Tour Preference: _____ Montana Gluten Free/Sisters Bakery
Tours are Thursday _____ Cooking Demo with Chandee Bomgardner
Dec 5 at 1:30 pm _____ MSU -Centric tour

Organic University—Thursday, December 5

Are you transitioning to organic production? Do you have questions about certification? Organic U is for you. In this pre-conference workshop, organic certifiers will walk you through the certification process and you will be able to confer with experienced producers for advice and mentoring. Organic U begins at 8:30 am on Thursday, December 5 and depending on the work you do, ends at lunch or later in the day. Lunch is included. This year, Organic U is underwritten by Clif Bar.

DRAFT SCHEDULE—SUBJECT TO CHANGE

- 8:30 AM – Welcome and introduction.
- 8:40 AM – Foundation, Margaret Scoles
- 9:20 AM – Resources/Financing
- 10:10 AM – Break
- 10:30 AM – Break Outs
- 11:00 AM – Wrap Up and Questions – Entire Team
- 12:00 PM – Lunch
- 1:00 PM – System Plan Preparation or Farm Tours