



Gathering Montana's Organic Community: Demystifying Organics

Montana Organic Association's 8th Annual Conference and Member Meeting
November 5-6, 2010, Missoula, MT

Welcome!

We are pleased you are attending the Eighth Annual Conference and Member Meeting of the Montana Organic Association!

This Conference will explore in depth the meaning of organic farming and food for our state, nation and world. The Conference theme, "Gathering Montana's Organic Community: Demystifying Organics," reflects MOA's desire to unite the organic community and to spread a positive message about the benefits of organic agriculture and food.

We are particularly fortunate to have the granddaughter of one of the founders of the organic agriculture movement in the United States to share her thoughts and passion for organics with us. Maria Rodale is co-chair of the Rodale Institute, a well respected source for scientific study and promotion of organic farming. In addition, she is the CEO of Rodale, Inc., one of the most successful publishing businesses in the United States. Maria will present the keynote address and participate in a panel that will focus on topics that surround her new book, *Organic Manifesto: How Organic Farming Can Heal Our Planet, Feed the World, and Keep Us Safe*.

Conference Program

Saturday is devoted to sessions that have value for all, whether you are a student, a consumer of organic food, an organic producer or handler, or if you are just interested in learning more about organics and meeting people with like interests.

The Annual Conference is made possible by many dedicated individuals, companies and organizations who are mentioned throughout this program. Be sure to thank them for their support as you meet and visit with your fellow attendees. We are blessed with such wonderful benefactors who care about the future of our farmers, food and planet.

The volunteer Board of Directors of MOA are very dedicated folks who have made this event happen. We know you'll find value in the results of their efforts. We'd appreciate your feedback on the Conference so we can continue to bring you informative and productive events.

So, kick back and enjoy the Conference, the tasty organic food and the people you'll meet here.

~MOA's Conference Planning Committee



MOA Conference Planning Committee:

Lou Ann Crowley - Co-chair

Jeff Schachzenski - Co-chair

Steve Baril

Laura Garber

Daryl Lassila

Ole Norgaard

Judy Owsowitz

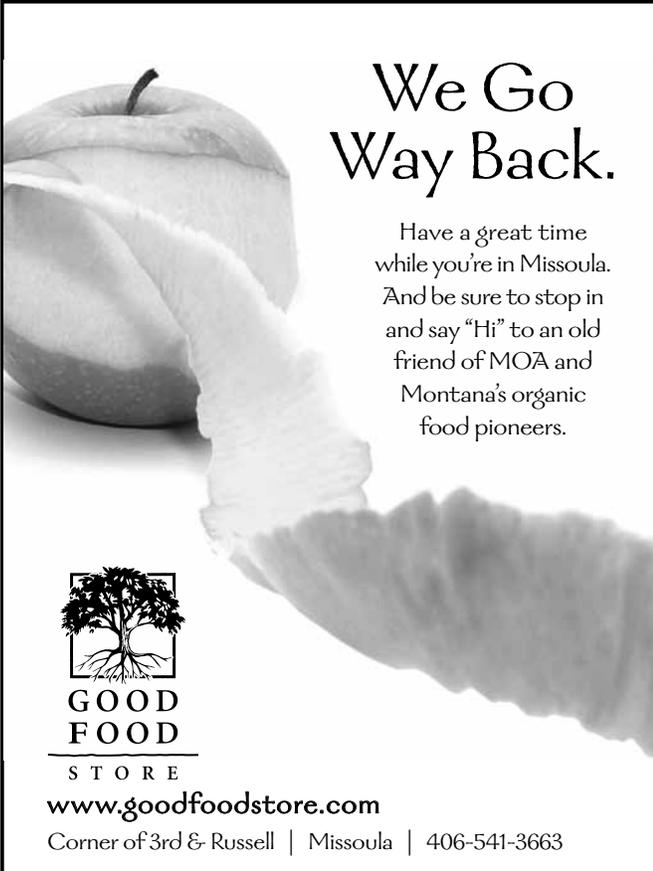
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Way Back.**

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and say "Hi" to an old
friend of MOA and
Montana's organic
food pioneers.



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Agenda

Friday, November 5, 2010

1:00 pm – 3:00 pm: Maria Rodale Book-signing at the Good Food Store

7:00 pm – 8:30 pm: Keynote – Maria Rodale at the Holiday Inn

Maria Rodale will give us a look at why chemical-free farming unquestionably holds the key to better health for our families—and the Planet

8:30 pm – 9:30 pm Evening Networking at the Holiday Inn

Network over an organic beverage as well as have Maria Rodale sign her new book. No host organic wine and beer bar.

Saturday, November 6, 2010

All sessions held at the Holiday Inn.

8:00 am: Registration

9:00 am: Introduction

9:15 – 10:30 am: Panel - How Organic Agriculture Can Feed the World

Maria Rodale, Rodale Inc.; Neva Hassanein, University of MT; Bob Quinn, Kamut International; and Andy Sponseller, Ten Spoon Vineyard and Winery, will explore how organic agriculture is a vibrant part of the US and world food system and how it can contribute to a better tomorrow. Followed by open discussion.

11:00-12:00 am: Break Out Sessions

Session 1: Vegetable Varieties Adapted to Montana's Climate

Judy Owsowitz, an organic grower with years of experience growing commercially, will share a lifetime of knowledge about varieties that do well in Montana's challenging climate.

Session 2: What's New in Organics

Doug Crabtree, MT Department of Agriculture; Barry Flamm, National Organic Standards Board; Margaret Scoles, Independent Organic Inspectors Association; and Jeff Schachzenski, National Center for

Appropriate Technology, will discuss changes in organic standards and programs to assist organic farmers including certification cost reimbursement, hoop house purchasing and environmental preservation.

12:00-1:00 pm: Organic and Local Lunch Buffet
Luncheon speaker, Nancy Matheson from the MT Department of Agriculture, will update us on legislation and various department programs from marketing to financial assistance.

1:00-1:15 pm: MOA Awards Presentation
Presentation of MOA's "Lifetime of Service" and the "Leadership in Organics" awards.

1:15-2:15 pm: Break Out Sessions

Session 3: Organic Tree Fruit Production
What are the challenges to growing organic tree fruits? Tammy Hinman, NCAT, and Lise Rousseau Silva, Fat Robin Orchard and Farm, will explore this in detail.

Session 4: On-farm Plant Breeding
Jared Zystro, Outreach Specialist for the Organic Seed Alliance, will discuss the "why" and "how to" of on-farm plant breeding principles.

2:30-3:30 pm: Break Out Sessions

Session 5: Food Safety
Karl Sutton from the Lake County Community Development Corporation will dig into food safety issues that agriculture producers need to be aware of. These are very important issues that have had a lot of national attention the last few years.

Session 6: AGR Lite – Crop Insurance for Diversified Farms
Jeff Schahchenski from NCAT will give an in-depth explanation how an diversified farm can secure it self though this new form of insurance.

3:30 - 3:45 pm: The Montana Farmer and Rancher Heritage Project
Josh Slotnick of UM's Environmental Studies Program will work with attendees on behalf of the Montana Farmer and Rancher Heritage Project. The project aims to collect valuable information for the next generation of producers.

3:45-5:15 pm: MOA Annual Members Meeting

Our Presenters

Doug Crabtree currently serves as organic certification program manager for the Montana Department of Agriculture. His affiliations include the Montana Organic Association (MOA), the International Organic Inspectors Association (IOIA), the National Association of State Organic Programs (NASOP), the Alternative Energy Resources Organization (AERO) and the Northern Plains Sustainable Agriculture Society (NPSAS). Since joining the department in 2001, Crabtree has worked to develop and implement the certification program. Crabtree and his wife, Anna, own and operate a diverse organic dryland crop farm north of Havre, MT. He previously worked as an organic inspector, educator, researcher, farm manager, and farmer. Crabtree is a strong advocate for organic agriculture, which he sees as a viable social, economic and environmentally responsible system for producers and consumers.

Barry R. Flamm was one of the founders of MOA, served as Vice Chair and Board Member and is a Life Member. He served on the Governor's Council to help develop the Montana's DOA organic certification program and owned and operated the first certified organic sweet cherry orchard in Montana. Barry received a BS in forest management from Colorado A&M (now CSU), MPA in public administration/ policy from the American U. and Ph.D. from George Mason U with research on the silvicultural effects on biodiversity in the George Washington National Forest. In 2008, he was appointed by the Secretary of Agriculture to a 5 year term on the National Organics Standard Board in an environmental position. Barry is chair of the NOSB Policy Development Committee and serves on the Executive, Crops and Compliance/ Accreditation/Certification Committees.

Neva Hassanein is an activist scholar who focuses on building sustainable, local, and democratic food systems. She has been involved in an array of efforts to strengthen a Montana-based food system by protecting farmland, supporting beginning farmers, creating farm-to-cafeteria programs, doing action research, and more. Hassanein is an Associate Professor of Environmental Studies at the University of Montana, and serves on the Board of Directors of the Community Food and Agriculture Coalition.

Tammy Hinman is a native Coloradoan who came to Butte, MT, via a long stint of farming and sustainable agriculture work in New York State and Arizona. Her Bachelor's degree from Colorado State University in Horticulture Food Crops and Entomology set her on her path in agriculture. After finishing her Master's degree in Food System studies from Antioch University, she worked at Cornell University Cooperative Extension as a communications specialist in the area of sustainable agriculture and small farms. She has also worked with the Northeast Organic Farming

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Our Presenters *continued from p. 3*

Association and the Finger Lakes Culinary Bounty on organic certification under the National Organic Program and regional food identity campaigns. At NCAT, Tammy provides information to farmers through the ATTRA project on horticultural and farmers market topics.

Nancy Matheson is the Special Projects Coordinator in Agricultural Marketing and Business Development, Montana Department of Agriculture. Matheson's focus is on supporting redevelopment of Montana's food production, processing and distribution infrastructure, and building the state's capacity to support growing food entrepreneurship. Prior to her current position, Nancy spent 20 years in the private nonprofit sector with AERO and NCAT, where her efforts revolved around development of sustainable food and farming systems through farmer-driven, collaborative research, education and networking. Nancy has farmed organically since 1992, both in the Helena Valley and on the farm she grew up on near Conrad. She served on the inaugural Montana Organic Commodity Advisory Council, which helped implement and oversees the state's organic certification program.

Judy Owsowitz has been farming in the challenging climate of Northwest Montana for over 30 years. She is the head seeder/weeder at Terrapin Farm, a certified organic farm and greenhouse near Whitefish. Growing over 500 varieties, she also produces her own selections of vegetables and herbs. She was a member of the steering committee to set up the Montana certification program and served on the first Montana Organic Commodity Advisory Council. Judy was influential in establishing the Montana Organic Association, serving as it's first Chairperson, and continuing to serve on the board. She also is active with the policy committee of the Organic Seed Growers and Trade Association.

Bob Quinn, 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 and now the 2,400 acre farm produces 100% organic crops, including wheat, alfalfa hay, peas, lentils, buckwheat, and kamut. Bob has been recognized by Montana Organic Association and the USDA-SARE program for his work in sustainable agriculture and soil conservation.

Maria Rodale is the CEO and Chairman of Rodale Inc., which is the world's leading multimedia company with a focus on health, wellness and the environment, and is the largest independent book publisher in the United States. Maria is the author of three books. Her most recent work is titled *Organic Manifesto: How Organic Farming Can Heal Our Planet, Feed the World, and Keep Us Safe*. Her book will be the basis of her keynote address. *Organic Manifesto* cuts through the confusion and misinformation about organic

food and agriculture and provides an indispensable and highly readable look at why chemical-free farming unquestionably holds the key to better health for our families and the planet.

Jeff Schahczenski is an agricultural and natural resource economist with the National Center for Appropriate Technology (NCAT). His recent work includes publication of studies on the role of agriculture in climate change, biochar and soil carbon sequestration and the economics of biodiesel production in Montana. At NCAT his work includes organic and sustainable agriculture marketing and economics, conservation policy, transgenics in agriculture, organic horticulture, cooperative development, sustainable building, intercultural communications and beekeeping. Before moving to Montana in 1991, Jeff worked for Rutgers University and started one of the first CSA (Community Supported Agriculture) farms in New Jersey. He received graduate degrees in agricultural economics and political science, served in the Peace Corps in Belize, Central America, and worked many summers on his grandfather's dairy farm in Wisconsin.

Margaret Scoles is the Executive Director of the Independent Organic Inspectors Association (IOIA). She has 18 years of experience inspecting organic crops, livestock, and processing facilities and has trained and apprenticed numerous inspectors. She and her husband have a cow/calf operation near Broadus.

Lise Rousseau Silva is a co-owner/operator of Montana's oldest continuing certified organic orchard. She and her husband Albert grow several varieties of cherries and apples at Fat Robin Orchard & Farm, their orchard overlooking Flathead Lake. In addition to tree fruit, the Silvas maintain a small flock of wool sheep to aid in the weed control and fertility of the orchards. They also are developing a line of value-added products based on cherries and apples. Prior to coming to the orchard, Lise was communications director for a program of the National Audubon Society in Colorado.

Josh Slotnick is a Lecturer in the Environmental Studies program at the University of Montana. As such, he manages the PEAS farm, and teaches students on the farm and in the classroom. The farm is a partnership between UM's Environmental Studies program and the non-profit organization, Garden City Harvest. Josh is a co-founder of both Garden City Harvest and the PEAS farm, both begun in 1996. Josh has a Master's in Professional Studies (MPS) in Agriculture Extension and Adult Education from Cornell University, a BA in Philosophy from UM, and a certificate in Ecological Horticulture from UC Santa Cruz. Josh has been a partner in the family farm, Clark Fork Organics, of Missoula, Montana, since 1992.

Andy Sponseller is the co-owner/winemaker from Ten Spoon Vineyard and Winery, known for its award winning organic varieties, since 1998. He is a former Journeyman pipefitter/welder, Missoula City Council member, and is currently involved with the Urban Land Trust, Missoula Urban Transportation Board and the Montana Organic Commodities Advisory Committee.

Karl Sutton has a strong background in education, networking, community-based participatory research and food system development. Karl earned a Bachelor's degree from the University of Montana and a Master's degree in Environmental Studies from Prescott College, with an emphasis on food system development. He is a certified middle school and high school teacher. Karl is presently the cooperative development coordinator at Lake County Community Development Corporation.

Jared Zystro is an outreach specialist for the Organic Seed Alliance. He has a Master's degree in plant breeding and plant genetics from the University of Wisconsin. Jared has worked in the organic seed industry for over six years, managing seed production at two farms and conducting research and education projects with OSA. In his work at OSA, he developed participatory breeding projects, compiled and analyzed seed producer surveys and presented field days, variety trials and seed production and breeding workshops. Jared lives in the coastal town of Arcata, California, with his wife Lisa DiPietro.

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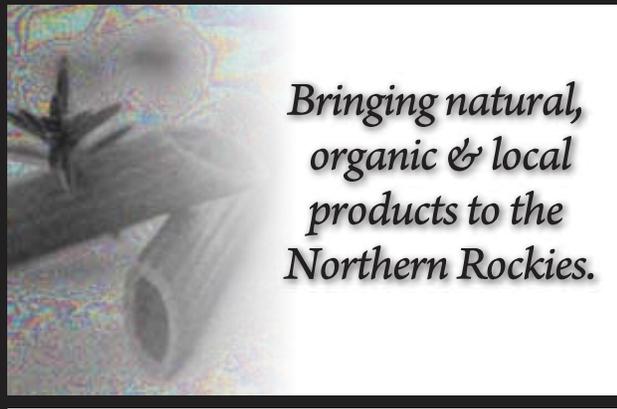
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The 2008 Farm Bill allows NRCS to help organic producers of all commodities meet conservation goals and become environmentally sustainable. Ask about the Environmental Quality Incentives Program (EQIP) Organic Special Initiative and the Conservation Stewardship Program (CSP) at your local NRCS field office or go to:

nrcs.usda.gov/programs/eqip/organic/ or
nrcs.usda.gov/programs/new_csp/




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AERO and MOA member Jess Alger stretches fence before moving cattle to new pasture, part of his practice of integrated resource management. Katie Knight Photographer

AERO has been building communities by linking people, sustainable agriculture and energy solutions since 1974.

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