

Gathering Montana's Organic Community: The Organic Advantage

Montana Organic Association

4th Annual Conference

Missoula, Montana



Welcome!

Welcome to the 4th Annual Conference of the Montana Organic Association and thank you for joining us for our first Missoula, Montana gathering. We believe we have brought together an ambitious agenda filled with speakers and panelists for you to learn from and be inspired by, and to inspire in return. Your toughest choice surely will be which session to sit in on. We hope you will enjoy this organic community—a broad network of people in agriculture, support businesses, consumers, retailers, conservationists, researchers, and others who endeavor for and are benefited by organics.

Our theme this year is “The Organic Advantage.” No matter how you define it—benefit, gain, profit, blessing, boon, asset, superiority, edge, head start, favor, or leverage—organic agriculture provides each one of us with the sure knowledge that at our very core, we know we are doing things a better way. Does that mean more work for us? Surely. Do we spend more money for each dollar we earn? Absolutely. But at the end of the day, we do what we do not only for financial gain, but some bigger, less definable reason. It may be a little different for each one of us, but that’s our collective “organic advantage.” We hope you find that here with your organic community.

We have received amazing support from our advertisers, vendors and sponsors. Please be sure to visit them all in the vendor area during breaks and the special vendor session on Saturday afternoon. And please be sure to support their businesses. Without them, we could not hold this conference.

We have endeavored to put together an interesting and fun Montana-based organic menu, and some of the growers who have provided us with the ingredients are listed in the program. We thank them for their bounty.

You’ll see that we are continuing the silent, quarter, and live auctions due to popular demand. Please note the generous individuals and businesses that have donated their wares, and be sure to support them when you return home. Let them know how much we all appreciate their support of organics in Montana.

Before you leave us, we ask that you take a few minutes to tell us how we did on the evaluation form slipped into your program. Your feedback will help us to continue bringing you the most relevant topics and speakers at future conferences.

If you are not yet a member, please consider joining MOA as we grow in Montana.

Thank you for coming and enjoy!

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Conference Agenda at a Glance

Friday, December 1

Afternoon

- 12:00 Organic University -
Parlors B & C
- 3:00 Registration & Exhibitor area
opens – *Rotunda*
- 3:00 Meet the Certifiers -
Parlors B & C
- 4:00 How to Make the NOP for You
- *Parlors B & C*
- 5:00 The Face Behind the Feast
slide show/No-host Social
*Organic beer, wine and light
hors d'oeuvres - Rotunda*
- 5:00 Silent auction opens for
bidding – *Rotunda*
- 7:00 Harvesting the Green -
Parlors B & C
- 7:00 Silent auction opens for
bidding – *Rotunda*

Saturday, December 2

Morning

- 7:30 Breakfast – *Parlor D*
- 8:00 Welcome and Logistics –
Parlor D
- 8:15 Breeding in Public: Advances
in farmer-based varieties for
organic wheat growers -
Parlor D
- 9:00 Break (*Refreshments – Rotunda,
Vendor area*)
- 9:15 **Breakout Sessions I**
Opportunities for Organic
Seed Production - *Parlor A*

Diversifying Your Farming
Opportunities with Research
- *Parlor B*

The Organic Herder - *Parlor C*
The Organic Label - *Bitterroot
River Courtyard*

- 10:45 Break (*Refreshments – Rotunda,
Vendor area*)
- 11:00 **Breakout Sessions II**
Equipment for the Produce
Farmer

Grains, Legumes & Pulses
Marketing Panel

The Health Benefits of Organic
Grassfed Beef

Incorporating Organics into
Your Lifestyle
- 12:30 Lunch - *Parlor D*

Afternoon

- 1:00 Don't Put That In Your Mouth:
The documented health risks of
genetically engineered foods
- *Parlor D*
- 1:45 **Breakout Sessions III**
Post Harvest Handling in
Produce Farming - *Parlor A*

Soil & Foliar Tests: When are
they necessary and how to use
them - *Parlor B*

Livestock Marketing Panel -
Parlor C

Cooking Organic: Exploring
Seasonal Organic Cooking in
Montana - *Bitterroot*
- 3:15 Break (*Refreshments – Rotunda,
Vendor area*)
- 3:30 **Breakout Sessions IV**
Produce Marketing Panel -
Parlor A

Demystifying Soil Biology -
Parlor B

Which Came First? From Eggs
to Free Range Fryers - *Parlor C*

From Farmgate to Marketplace
- a farm marketing workshop
- *Bitterroot River Courtyard*
- 5:00 Exhibitor Session/No-host
Social Hour – *Rotunda, vendor
area (Wine, beer, and time to
look at the auction items)*

- 6:30 Dinner – *Parlor D*
- 7:00 Understanding the Organic
Market and Consumer:
Outlook for the Future -
Parlor D
- 7:45 FUNRaising Quarter and Live
Auctions - *Parlor D*

Sunday, December 3

Morning

- 7:30 Breakfast – *Parlor D*
- 8:00 Planting the Seeds for a
Successful Legislative Harvest
- *Parlor D*
- 9:00 **Breakout Sessions V**
MSU Research Round-up -
Parlor A

Organic Fruit Production in
Western Montana - *Parlor B*


Insurance for your crops, your
farm, your works and beyond
- *Parlor C*

Mobile Slaughter Plants -
Bitterroot River Room
- 10:30 Break (*refreshments – Rotunda,
vendor area*)
- 10:45 Drawing it all Together,
Getting to Where We Want to
Go - *Parlor D*
- 11:30 Annual Meeting – *Parlor D*

Afternoon

- 1:00 Lunch – *Parlor D*
- 2:00 MOA Board Meeting – *Clark
Fork River Board Room*

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Conference Agenda

Friday, December 1

3 – 8 pm — Rotunda

Registration & Exhibitor Area opens

Noon – 3 pm — Parlors B & C

Organic University (BYO brown bag lunch)
Doug Crabtree, MDA Organic Certification Program & Margaret Scoles, IOIA

So you think you want to be an organic farmer?; Considerations for the beginning or transitioning farmer; Planning and Record Keeping; Transitioning to Organic

3 – 4 pm — Parlors B & C

Meet The Certifiers

4 – 5 pm — Parlors B & C

How to Make the NOP Work for You

5 – 7 pm — Rotunda, Vendor Area

Welcome Social/ Slide Show – The Face Behind the Feast

Organic beverages and light hors d’oeuvres

7 – 9 pm — Parlors B & C

Dessert Plenary: Harvesting the Green – Financing Your Farm Operation from Grants to Loans

Rocky Mountain Bank, SBA, Organic Farming Research Foundation, MDA Growth through Ag Program; USDA/VAPG, NRCS, NCAT, Farm Credit Services
You have a great idea for growing your farm operation, but just aren’t sure how to pay for it? Representatives from a diversity of funding sources share details of their services available to you, the organic farmer.

Saturday, December 2

7:30 – 8 am — Parlor D

Breakfast

8 – 8:15 am — Parlor D

Welcome and Logistics

8:15 – 9 am — Parlor D

Breeding in Public: Advances in farmer-based varieties for organic wheat growers

Dr. Stephen Jones, Washington State University
The priorities of the winter wheat breeding program at Washington State University go beyond just increasing yield. Examples include projects that focus on increasing nitrogen and water use efficiency, improving the human nutrient value, developing varieties specifically for organic growers and developing wheats that grow as perennials. Sustainability of conventional and organic agricultural systems is impossible without improved varieties that were bred specifically for each of the target systems.

9 – 9:15 am — Rotunda, Vendor Area
Break

Break Out Sessions I

9:15 – 10:45 am

Opportunities for Organic Seed Production in Montana — Parlor A

Organic Seed Alliance

Diversifying Your Farming Opportunities with Research — Parlor B

Bob Quinn, Helen Atthowe & Jane Sooby, Organic Farming Research Foundation
Because it’s been hard to get information on organic fertilizers, insect, disease, and weed management practices that work in our area, many western farmers are setting up experiments to find out the answers on their own farms. We will share more than 15 years of our on-farm research results. Jane will highlight OFRF-funded organic research projects and talk about OFRF funds to help you do research on your farm. Bob will report on his eastern Montana dry land grain, legume, and vegetable experiments. Helen will present results from her long-term reduced tillage, green manure nutrient cycling experiments and talk about how to grow your own fertilizer and get it to your plants when they need it.

Continued on page 7...



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Agenda, continued...

The Organic Herder—Goats & Sheep — Parlor C

*Sue & Mel Brown, Amaltheia Dairy & Becky Weed,
Thirteen Mile Lamb & Wool Company*

Learn about these two successful Montana sheep and goat operations.

Consumer Session: The Organic Label — What's it all about? — Bitterroot

Margaret Scoles, IOIA

Ever wonder just what the organic label means? Learn how to read organic labels. Know what to look for. Recognize what ingredients are allowed in organic products.

10:45 – 11 am — Rotunda, Vendor Area Break

11 am – 12:30 pm

Break Out Sessions II

Equipment for the Produce Farmer — Parlor A

Martin Diffley, Gardens of Eagan

Presentation of equipment new and used, specific to vegetable production. How to determine what your equipment needs are and what options are available. Learn about the best and worst tractors available and what problems to watch out for in purchasing equipment. How to source appropriate equipment. Catalogs and handouts of equipment dealers and manufacturers.

Grains, Legumes and Pulses Marketing Panel — Parlor B

Meet the buyers. Representatives from organic grain buyers will briefly discuss their companies, what type of markets they have, and what they look for when they purchase.

The Health Benefits of Organic Grassfed Beef — Parlor C

Dr. Steve Atchley, Mesquite Organic Foods

Organic grassfed beef is not only better for the environment, it is healthier for the consumer. Dr. Atchley, a cardiologist, shares his thoughts on the undeniable health benefits of eating and raising organic grassfed beef.

Consumer Session: Incorporating Organics into your Lifestyle—How and Where to Buy Organics — Bitterroot

Jean Duncan and Laura Garber

Have you been considering incorporating more organics into your life, but just aren't sure where to start? Join Jean Duncan, local organic guru, and Laura Garber as they share their secret of living and affordable and healthy organic life.

12:30 - 1 pm — Parlor D

Lunch

1 – 1:45 pm — Parlor D

Don't Put That in Your Mouth: The documented health risks of genetically engineered foods

Jeffrey Smith, Institute for Responsible Technology

Are genetically engineered foods making you sick? Will they hurt you or your children in the long term? And what was the fate of laboratory animals and livestock that were fed GM crops? The answers may make you radically rethink what you put in your mouth. This presentation is a preview of information from Jeffrey Smith's forthcoming book, *Genetic Roulette*. In it, he presents more than 60 health risks of GM foods in easy-to-read two-page spreads. He also describes how the industry rigs their research to avoid finding problems.

1:45 – 3:15 pm

Break Out Sessions III

Post Harvest Handling in Produce Farming — Parlor A

Atina Diffley, Gardens of Eagan

What you do in the packing shed can make the critical difference between vegetables that sit around and vegetables that jump into the customers' shopping bags. Atina will share the tools, techniques, and philosophies her farm uses to pack out great produce every week of the harvest season.

Continued on page 9...



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Agenda, continued...

Soil & Foliar Tests: When are they necessary and how to use them — Parlor B

Phil Unterschuetz, Integrated Fertility Management

Soil and foliar tests are one of the best ways for the organic farmer to gauge how well he is developing healthy and vibrant soils. Phil explains what tests are recommended, optimum timing and just what all those columns of numbers really mean.

Livestock Marketing Panel — Parlor

Meet the buyers. Representatives from organic livestock buyers will briefly describe their companies, what type of markets they have, and what they look for when they purchase.

Consumer Session: Cooking Organic – Exploring Seasonal Organic Cooking in Montana — Bitterroot

Doug Smith, Good Food Store

Despite being home to Glacier National Park, Montana has a diverse micro-climate system which yields an abundant variety of fruits, vegetables and livestock. We will explore the diverse bounty of each of the seasons with an emphasis on Montana's organic producers, and come up with some suggestions for a year long seasonal menu.

**3:15 – 3:30 pm — Rotunda, Vendor Area
Break**

**3:30 – 5 pm
Break Out Sessions IV**

Produce Marketing Panel — Parlor A

Meet the buyers. Representatives from organic produce buyers will briefly describe their companies, what type of markets they have, and what they look for when they purchase.

Which Came First? From Eggs to Free Range Fryers — Parlor B

Jonda Crosby & Nancy Matheson, Big Sky Organic Feed; Sarah Stokes; Colleen Wade, Brown's Meadow Farm

Poultry can be a welcome and vital part of any organic farm system, but many farmers don't know how to get started. Join our panel as they discuss all aspects of their poultry operations from egg

production to pastured chickens and turkeys.

Demystifying Soil Biology — Parlor C

Tom DeLuca, The Wilderness Society

Back by popular demand, Tom demystifies for us just what is going on in our soils and how we can maximize those important processes.

From Farmgate to Marketplace – a farm marketing workshop — Bitterroot

Jan Tusick, Mission Mountain Market Cooperative Development Center

You have mastered growing beautiful food, but now what? Jan will give you a framework for developing markets, determining if value-added is for you, and discover how to maximize your efforts.

**5 – 6:30 pm — Rotunda, Vendor Area
Visit Your Exhibitors/No-Host Social Hour**

**6:30 – 7 pm — Parlor D
Dinner**

**7 – 7:45 pm — Parlor D
Understanding the Organic Market and the Organic Consumer: Outlook for the Future**
John Foraker, CEO of Homegrown Naturals and Kathryn Begeal, Ceres Organic Harvest

We are experiencing unprecedented growth in organic markets, but where are we going and how do Montana's organic family farms fit into this local, national and international phenomenon?

**7:45 - ? — Parlor D
FUNraising: Quarter and Live Auctions**

Sunday, December 3

**7:30 – 8 am — Parlor D
Breakfast**

**8 – 9 am
Planting the Seeds for a Successful
Legislative Harvest — Parlor D**

Continued on page 11...

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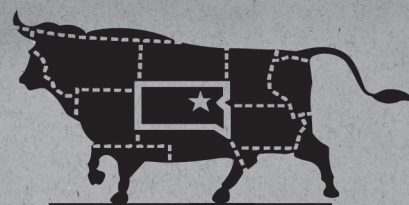
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Agenda, continued...

9 – 10:30 am

Break Out Sessions V

Organic Fruit Production in Western Montana — Parlor A

Kathee Dunham, Sophie's Farm; Estee Fleming, Common Ground Farm; Albert & Lise Rousseau Silva, Fat Robin Orchard & Farm; Andy Sponseller, Ten Spoon Winery; Phil Unterschuetz, Integrated Fertility Management

Montana's western growers produce some of the sweetest, juiciest and most sought-after fruit in the country. What is our secret? A moderate climate, warm and gentle summers, and knowledgeable growers, with a little luck thrown in the mix. Join our panel as they discuss their varied approaches to organic fruit production in Montana.

MSU Research Round-up — Parlor B

Dave Buschena, Rick Engle, Barry Jacobsen, Duane Johnson, Bruce Maxwell, Fabian Menalled

Successful organic research is on the rise in Montana. Learn what our MSU researchers have discovered and discover for yourself how their findings can be applied to your own organic farming efforts.

Mobile Slaughter Plants — Parlor C

Sarah Stokes, Jan Tusick, Mission Mountain Market Cooperative Development Center

In 2005, the Montana Legislature passed a measure that allows for state-inspected mobile slaughter plants. Join Jan and Sarah as they discuss how these plants may soon revolutionize organic livestock processing in the state.

Insurance for your crops, your farm, your workers, yourself and beyond — Bitterroot

Maggie Newman, Farmers Union Insurance; David Nickless, USDA Risk Management Program; Montana State Fund

Farm, crop and workers comp insurance may be three of the least understood facets of a successful farm operation. Join our professional panel as they explain the ins and outs of these vital farm-business elements.

10:30 – 10:45 am — Rotunda, Vendor Area
Break

10:45 – 11:30 am — Parlor D

Drawing it all Together, Getting to Where We Want to Go

Bob Quinn

11:30 am – 1 pm — Parlor D

MOA Annual Meeting

1 – 2 pm — Parlor D

Lunch

1:30 – Conclusion — Clark Fork River Room

MOA Board Meeting

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Our Presenters

Dr. Steve Atchley is a board certified cardiologist and principal of Mesquite Organic Foods. He has been recognized as one of the outstanding cardiologists in Colorado and continues an active role in patient care, along with teaching responsibilities at the University of Colorado School of Medicine. Mesquite's group of ranchers have joined together to provide grass-fed, organic beef that returns beef to its rightful place as a healthy food choice. Mesquite Organic Beef cattle are raised without ever being exposed to agricultural chemicals, antibiotics or hormones, in a truly organic method of ranching.

Helen Athowe is a Missoula County Extension Agent with an emphasis in horticulture and Integrated Pest Management. She also operates a 30-acre organic farm in Stevensville, Montana, raising vegetables, fruit, native plants, and pasture. She has an M.S. in Horticulture/Plant Physiology and is conducting research in organic residue management, soil fertility management, and least-toxic pest management.

Kathryn Begeal is the coordinator of grower outreach and a grain buyer for Organic Grain and Milling, Inc., a subsidiary of Ceres Organic Harvest, Inc. Ceres Organic began in 1992 and has pioneered the organic pasta market by bridging farmers and manufacturers with end customers. OGM currently works with approximately 20 MT organic farmers producing organic durum, and nationwide works with over 200 farmers producing a variety of small grain crops. OGM believes in doing business based on healthy relationships and is a strong supporter of organic and sustainable agriculture. OGM is proud to work on behalf of and support organic family farmers! Kathryn has farmer roots and has grown organic vegetables in WA, NM, Guatemala, and MT and also has a background in land use planning and facilitation. She has a degree in Sustainable Agriculture from Western Washington University and a Masters in Community and Regional Planning from University of New Mexico. Her work with OGM focuses on increasing organic acreage and negotiating fair contracts and prices with farmers.

Dave Buschena is an Associate Professor in the Dept. of Agricultural Economics and Economics. He teaches undergraduate courses in agricultural marketing, micro economics, and economic issues for the international wheat industry. He also teaches a graduate course in economic theory and is Chair of the Depts. Graduate Studies Program. Dr. Buschena's research interests include Decision Making Under Risk, Agricultural Marketing and Trade, Economic Issues in Hunting. Since 2000 he has been involved with economic profitability studies for various rotational

systems for dryland agriculture in Montana. Dr. Buschena has a background in production agriculture on a mixed-grain and livestock farm.

Sue and Melvyn Brown own and operate the Almaltheia Dairy, in Belgrade, Montana. They initially sold their milk to a cheese producer, but after one year, started their own cheese making operation. At first the dairy made cheese as a private label for a San Francisco company. After six months, Sue developed some recipes for their Amaltheia Dairy brand. The goals of the dairy are to be sustainable with zero emissions. Sue was awarded a grant from the USDA to dry whey for nutritional supplement companies in 2004. They now sell to Wild Oats, Whole Foods, New Seasons, and other stores throughout the country as well as on the internet and to restaurants throughout Montana, Washington, and Wyoming. Nathan, their son, sells composted manure to individuals, and hopes to expand his business next year.

Doug Crabtree currently serves as organic certification program manager for the Montana Department of Agriculture. His affiliations include 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. 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.

Jonda Crosby is the Executive Director of AERO. Before coming to AERO, Jonda worked for NOFA-NY as an organic inspector, for Penn State and Cornell University Extension Service, as a high school ag teacher and as a farmers' market master. Jonda holds an MS in Agricultural Education from Murray State University in Kentucky. Jonda Crosby and Nancy Matheson own and operate an organic farm and a poultry feed manufacturing business in the Helena Valley.

Tom DeLuca is the Forest Ecologist for The Wildernes Society in Bozeman. Prior to joining The Wilderness Society he was Professor of Forest Soils in the newly formed Department of Ecosystem and Conservation Sciences, The University of Montana and Guest Professor of Soil Ecology Department of Forest Vegetation Ecology, Swedish University of Agricultural Sciences. He holds a Ph.D. in Soil Science from Iowa State University, a M.S. in Soils from MSU, and a B.S. in Soil Science from University of Wisconsin-Madison. His research interests are the

Continued on page 15...

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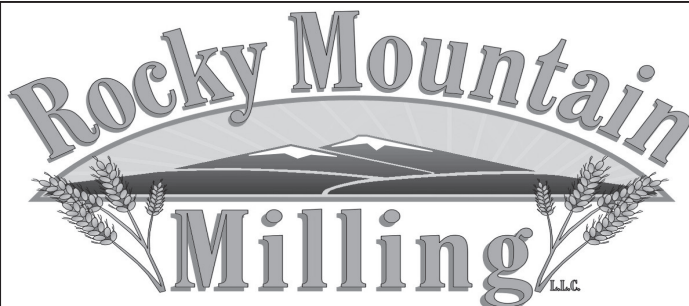
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carbon and nitrogen dynamics of natural and disturbed ecosystems; the influence of fire and fire exclusion on nutrient turnover in coniferous forests; the analysis of rhizosphere chemistry and its influence on microbial processes; soil resource sustainability as influenced by land management; and disturbed lands reclamation using organic amendments. Dr. DeLuca was born and raised in Madison, WI.

Angelyn DeYoung graduated from Montana State University in May of 2000 and began working for the Montana Department of Agriculture in September of 2000 as the department’s marketing officer. In her duties as marketing officer, Angelyn focuses on the development and domestic marketing of Montana value-added food products.

Atina Diffley and her partner Martin, co-own and co-manage Gardens of Eagan. Certified organic since 1973, GOE provides fresh, local, organic produce from 100 acres to Twin Cities food co-ops and wholesale distributors. Atina specializes in marketing, both retail and wholesale and has developed strong brand name recognition for Gardens of Eagan in the Midwest.

Martin Diffley and his wife Atina, co-own and co-operate Gardens of Eagan, Farmington, MN., one of the oldest certified organic farms in the US. Besides having in-depth experience with certified organic diverse vegetable production from 1 acre to 150, Martin operates Martin Motor Sales and Service, a specialty business which locates, sources, repairs and consults on appropriate tractors and related equipment specific to vegetable production.

Jean Claire Duncan has worked in the sustainable agriculture and natural food fields for the past 30 years. She has taught vegetarian cooking and nutrition, has started buying clubs and used food buying clubs in three states, belonged to two CSAs, been the general manager for a food co-op, and is a board member for the fledgling Missoula Cooperative Market. She served on the OCAM board and certification committees for the duration of OCAM’s existence, is currently an active board member of AERO, and is a founding member of Missoula Ecovillage. She has a BS in microbiology and chemistry from the University of Kentucky and an MBA from the University of Montana.

Kathee Dunham and David Good live in Arlee, along with their son Mason, at Sophie’s Farm. They have been committed to growing organic food for over 20 years. In 2000 Sophie’s Farm moved across the Jocko Valley to an apple orchard where the family now provides certified organic apples to the Western Montana community. Sophie’s Farm is a member of the Western Montana Growers Cooperative.

Britt Eustis developed a passion for organic food production in his early 20’s. He worked in retail natural foods, wholesale distribution, food processing, as well as organic agriculture. In 1975 he manufactured and distributed organic apple juice from organically grown apples from the western slopes of the Colorado Rocky Mountains. In 1976 he owned a regional organic grain processing operation in Henderson, Colorado. Over the next 15 years he helped develop a wholesale natural foods distribution in the Rocky Mountain Region, specialty and organic crop production for the wholesale trade, as well as organic certification standards for food processing. In 1992 he started Ceres Organic Harvest, Inc. to provide certified organic semolina and durum patent flour to the pasta industry. Today the core activity of the company is still the processing of wheat and other grains from North America

Estee Fleming is an organic farmer in Arlee, Montana at Common Ground Farm.

Mr. Foraker joined Homegrown Naturals, Inc. as President and CEO in 2004. Prior to joining Homegrown Naturals, Inc., John was President and CEO of Homegrown Natural Foods, Inc. (HNF), which he co-founded in 1999. Previously, John was Vice President of Finance (1993-1995) and President (1995-1999) of Napa Valley Kitchens (NVK or Consorzio). Prior to joining NVK, John was Vice President in Bank of America’s California Commercial banking group. He holds a B.S. from the University of California at Davis and an MBA from University of California, Berkeley.

Laura Garber owns and operates a small certified organic vegetable farm with her husband Paul in Hamilton. She enjoys working on wider issues of agriculture and local food systems, and is currently the AERO board co-chair and a farmer representative on MOCAC.

Barry Jacobsen is a professor in the Department of Plant Sciences and Plant Pathology at Montana State University. He has also held the position of Dean and Director, College of Agriculture/Agricultural Experiment Station and Assistant Director for Agriculture and Natural Resources, Montana Extension Service at MSU. He holds a B.S. and M.S. in Plant Pathology from the University of Wisconsin and a Ph.D. in Plant Pathology from the University of Minnesota. Prior to coming to MSU he held professorships in Plant Pathology at Auburn University, and the University of Illinois and was a visiting professor at the Institut fur Pflanzenkrankheiten, Friedrich Wilhelms Universitat, Bonn, West Germany. Dr. Jacobsen also has served as the USDA IPM Coordinator and as Extended Faculty for the USDA/CSREES. He has written extensively on Bacillus-based biological control agents.

Continued on page 17...



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Duane Johnson received his B.Sc. and M.Sc. in Agricultural Sciences at California State University, Fresno. He received his Ph.D at Montana State University, Bozeman in Genetics and Plant Breeding. Professionally, he has worked on vegetable gum and natural rubber crops in Arizona (1978-1981); gluten-free cereals (i.e. bluecorn, and quinoa (Kee-no-wa)), as well as oilseeds such as sesame, mustard and canola in Colorado (1981-2001); and is currently working at MSU on oilseed crops for omega 3 oils, biofuels and biolubricants; Duane returned to Montana as a new crop specialist with Montana State University stationed at the Northwestern Agricultural Research Center in Kalispell, Montana. Duane has served as the Director of the Montana Institute for Biobased Products and Director of the Montana Agricultural Innovation Center.

Clain Jones, Ph.D. Soil Chemistry, works for MSU Extension Service, educating extension agents, crop advisers, and producers on nutrient management. His research focuses on alternative cropping systems and organic farming.

Stephen Jones is the winter wheat breeder at Washington State University. He has a Ph.D. degree in genetics from the University of California at Davis and has been at Washington State University since 1991. He has published numerous scientific articles on wheat genetics, cytogenetics and breeding. He has also published papers on the history and value of public wheat breeding programs and the urgent need to keep these programs public. The wheat breeding program that Stephen leads has been in existence since 1894 and is one of the few public breeding programs in the country to have declared itself GMO and corporate influence free. Stephen and his graduate students are actively researching organic, sustainable and farmer participatory aspects of plant improvement.

Nancy Matheson is a program specialist with the Butte-based National Center for Appropriate Technology (NCAT). In this capacity she currently leads the development of a new statewide coalition called Grow Montana, whose purpose is to promote economic development policies and projects that support Montana-owned food production, processing, and distribution, and all Montanans' access to healthy food. Matheson serves on the steering and planning committees of the Governor's Food and Agriculture Summit as a representative of NCAT and Grow Montana. She has built a career focused on sustainable agriculture and grassroots community economic development. Nancy Matheson and Jonda Crosby own and operate an organic farm and a poultry feed manufacturing business in the Helena Valley. She holds a bachelor's degree from UC Berkeley in resource and human geography.

Dr. Bruce Maxwell is Professor of Agroecology/Weed Ecology in the Department of Land Resources and

Environmental Science at Montana State University in Bozeman, Montana. Bruce holds a B.S. degree in Botany, an M.S. degree in Agronomy, and a Ph.D. in Forest Ecology/ Crop Science. His research in Oregon was focused on invasive forest shrub population dynamics. As an Assistant Professor of Weed Ecology at the University of Minnesota his research centered on developing improved methods for quantifying weed interference in corn and the modeling of herbicide resistance evolution in weeds. In 1992, Bruce returned home to Montana to become Assistant Professor of Weed Biology and Ecology at Montana State University. The emphasis of Bruce's research in Montana is application of ecological principles to pest management and land use planning. Modeling the spatial and temporal dynamics of organisms is an underlying theme of most of his research. Bruce currently has one post-doctoral research scientists, two research technicians, and 4 graduate students working in his lab on various aspects of agroecology and ecologically based pest management. Bruce has published over 60 scientific journal articles and chapters in books and has been a member of two National Research Council Committees on Agriculture. In 1978 and 1979, he and his wife, Anne, were Peace Corps Volunteers in Micronesia.

Fabian Menalled joined Montana State University in March 2004 as an Assistant Professor in Weed Science. His appointment as cropland weed specialist is 40 percent outreach and 60 percent research. His research and extension programs are focused in developing and delivering information on the integrated management of agricultural weeds. Specifically, he is interested in understanding the mechanisms conditioning the abundance, distribution, and impact of weeds in agricultural systems. Fabian's research includes weed population and community dynamics, crop-weed competition, herbicide resistance, and weed management in conventional and alternative cropping systems. Before coming to Montana, he worked at the Department of Agronomy at Iowa State University and the Department of Entomology at Michigan State University. In 1995, Fabian received his Ph.D. from the University of Massachusetts and a B.S. from the University of Buenos Aires, Argentina. He has lead and collaborated on several integrated weed management and entomology projects and more that 30 peer-reviewed articles, nine book chapters, and several extension publications. Dr. Menalled is currently Chair of the Agroecology Section of the Ecological Society of America and Associate Editor of the Agronomy Journal. For the last 10 years, he served as Ad hoc reviewer of the USDA/NRI Integrative Biology of Arthropods and Nematodes Program and reviewer of several scientific journals including Agriculture, Ecosystems and Environment, Crop Science, Ecological Applications, Journal of Applied Ecology, and Weed Science.

Continued on page 19...

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Maggie Newman was raised in Butte and graduated from the University of Montana (GRIZ FAN!!!). She has lived in Polson since 1980 and raised three daughters there. She has been an insurance agent for 20 years, the past 16 years with Farmers Union Insurances in Ronan. Farmers Union Mutual Insurance Company is the only full line property casualty company domiciled in the state of Montana. Their home office is in Great Falls and they have 48 agencies in Montana. Her hobbies include gardening—organic of course—raising a few chickens for the eggs and visiting her grandchildren

Bob Quinn of Big Sandy (Kamut International) is a farmer; plant researcher; founder of Montana Flour and Grains; and a founding NOSB member. He developed kamut grain production and marketing. Bob is also a recipient of Montana SBA's Small Business Exporter of the Year.

Margaret Scoles is the Executive Director of the Independent Organic Inspectors Association. 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.

Albert & Lise Rousseau Silva own and operate Fat Robin Orchard and Farm, Montana's first certified organic cherry orchard. They are proud to continue the good work of organic orcharding started by the previous owner on the 70+ year old farm overlooking Flathead Lake. The orchard was originally certified in 2000 through OCAM and now through the Montana State Organic Program since its inception. In addition to her duties as orchard manager, Lise works part-time for the Montana Organic Association as their organizational and conference coordinator.

Doug Smith has an Associate of Applied Science degree in Culinary Arts from the University of Montana. He has cooked in several fine dining establishments around Missoula before he settled at the Good Food Store deli in the Spring of 2000. Doug is also the buyer for the Beer and Wine Department as well as heading the GFS Cooking School as the Assistant Marketing Manager.

Jeffrey M. Smith is a leading spokesperson on the health risks of genetically engineered foods and the controversies surrounding their approval. He is the author of the world's bestselling book on the subject, *Seeds of Deception : Exposing Industry and Government Lies about the Safety of the Genetically Engineered Foods You're Eating*. He is also the producer of the video, *Hidden Dangers in Kids' Meals* and author of the internationally syndicated monthly column, *Spilling the Beans*. He has traveled in 25 countries on six continents, briefing world leaders and the public, and has reached well over 100 million people through hundreds of media interviews. Mr. Smith is the director of

the Institute for Responsible Technology. He has also served on numerous boards and worked with several non-profit and political groups on the genetic engineering issue for a decade. In 1998, Mr. Smith ran for U.S. Congress to raise public awareness of the health and environmental impacts of GM crops. He later became vice president of marketing for a GMO detection laboratory. Mr. Smith has a master's degree in business administration and lives with his wife in Iowa, surrounded by genetically modified corn and soybeans.

Jane Sooby received her agronomic training at the University of Wyoming and worked as an ag research technician in Nebraska for over 4 years. In 1999 she was hired to work with the Organic Farming Research Foundation, based in California, to serve as a technical resource for their board of directors and anyone with a question about organic. She administers OFRF's twice-yearly competitive grants program and monitors organic farming research being done at land grant universities across the country. She strongly believes in beginning with grower wisdom to solve organic production problems, and in the potential of organic farming to help heal the planet. The Organic Farming Research Foundation (OFRF) is a national public interest organization founded in 1990 by certified organic farmers. OFRF's integrated strategy of grantmaking, policy, and education initiatives and networking supports organic farmers' immediate information needs while moving the public and policymakers toward greater investment in organic farming systems.

Andy Sponseller used his skills as a welder and contractor to start building a vineyard in 1998. Oenological classes from UC Davis, biology and chemistry at the University of Montana, and several trips to Wisconsin and Minnesota wineries and vineyards gave him a solid foundation for growing wine grapes and making wine in Montana. He had the fortune to get first-hand advice from the late Elmer Swensen, the father of northern grape growing whose hybrid grapes now encircle the globe. Andy's certified organic Rattlesnake Creek Vineyard, 4.5 acres in Missoula, is in its third year of commercial production. It supports five French-American hybrid varieties that produced ten tons of grapes in the 2005 harvest.

Sarah Stokes is a pastured poultry producer raising chickens and heritage turkeys in the Moiese Valley and a graduate student in the University of Montana Environmental Studies Program working on making mobile processing a reality for Montana producers.

Jan Tusick is director of the Mission Mountain Market Cooperative Development Center and Program Manager

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for the Lake County Community Development Corp. Agricultural Innovation Center. She has a strong background in agriculture, finance and capitalization, networking and marketing. Jan has effectively facilitated cooperative groups and value added agricultural ventures in their business development and assisted with business and market planning, capitalization, and feasibility analysis. As the director of the Mission Mountain Market CDC Jan initiated the need for a coordinated effort for cooperative development through out the state of Montana and in partnership with the state center- the Montana Cooperative Development Center (MCDC). Her work with MCDC and AERO's Montana Food System Initiative have instilled strong partnerships with non profit organizations, state agencies, MSU and Tribal extension, MSU-Bozeman, and University of Montana. In previous position with the Montana Private Capital Network, she worked with entrepreneurs and start up businesses in acquiring venture capital for their companies. She networked with economic development organizations and state agencies statewide to insure her clients were represented. She is a member of AERO, Cooperation Works, Montana Economic Development Association and Montana Farmers Union, serving on the AERO board for 5 years and is presently a member of Cooperation Works board. Jan holds a B.S. degree in Agricultural Science, from California Polytechnic State University. She lives on an eighty acre sheep farm with her husband, Will. Their main production is natural lamb, which they direct market. As a committed agriculturist in Montana, Jan understands the challenges facing the small farmer today and is proactive in working hard to bring opportunities to Montana farmers and ranchers.

Phil Unterschuetz holds a B.S. in Forest Management from Utah State University and a M.S. in Silviculture from Oregon State University. For 12 years he taught Forestry, Ecology, and Soils at Wenatchee Valley College. Phil is a Licensed Commercial Agriculture Consultant with 20 years experience. He is the proprietor of Integrated Fertility Management, an organic materials supply business, now in its 23rd year of business. Phil is a five year member of the WASD Organic Advisory Board and its Materials Committee Chair. He also is a past board member of NCAP. As a 20-year member of Tilth Producers, Phil currently is an Advisory Board member. He also serves on the Chelan County Planning Commission.

Becky Weed raises certified organic and predator friendly sheep with her husband Dave Tyler in southwestern Montana. Their ranch, Thirteen Mile Lamb & Wool Co., has produced certified organic lamb and wool since 1999, and has included a small wool mill since 2004 to process Thirteen Mile wool as well as natural fibers from other livestock producers. Becky serves on the Board of the Wild Farm Alliance.

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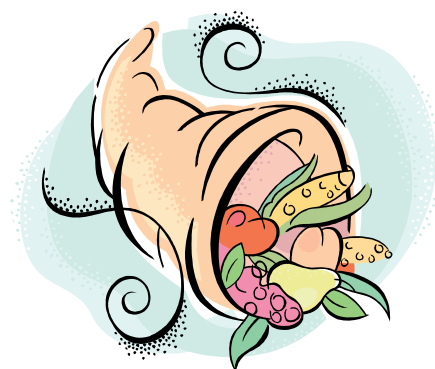
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Montana OCIA Chapters 1 & 2
Organic Valley
Bob Quinn
Rocky Mountain Roasting
Albert and Lise Rousseau Silva,
Fat Robin Orchard & Farm
Terrapin Farm
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Third Street Market

What's next?

The Montana Organic Association has set the date for our 5th annual conference. It will be held November 30 - December 2, 2007 in Great Falls, Montana at the Best Western Heritage Inn.

If you would like to be involved in shaping the next conference, please contact Lise Rousseau at conference@montanaorganicassociation.org or 406.871.0019. Conference committees include agenda, food, vendor, auction, and entertainment. You don't need to join a committee to share your thoughts and ideas.

Thank you for coming. See you next year!



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