

Gathering Montana's Organic Community:

Organics...Farming for the Future

November 30 ~ December 2, 2007

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Welcome!

Welcome to the 5th Annual Conference of the Montana Organic Association and thank you for joining us as we return to the site of our first conference and “birth place,” Great Falls, Montana. 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 “Organics...Farming for the Future.” All farmers plan for the future. It’s in our nature. For organic farmers, that planning takes on complexities like crop and grazing rotations, nonchemical weed controls, green manures, and plant/seed/breed selection. As organic farmers we need to be extra sensitive to details of our growing cycles. Our work to enhance soil fertility, plant nutrition, and forage quality, as well as expanding markets for our crops and animals, is usually not only for the coming year but for two, five or even ten years into the future. Our goal at this conference is to provide you with some of the tools to help with your long-range planning, and perhaps to give you some new ideas to incorporate into your farm dynamics. We hope you find that here.

We have received amazing support from our sponsors, exhibitors and advertisers. Please be sure to visit them all in the exhibitor area during breaks and during the special exhibitor 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.

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Conference Agenda at a Glance

Friday, November 30

Morning

8:45 **Processor Tour**
~ Meet in Hotel Lobby

Afternoon

3:00 **Registration & Exhibitor area opens** ~ Convention Area

4:00 **Organic University**
~ Canadian Room

Apprentices on the Farm
~ Britain Room

Noxious Weeds & Good Neighbors ~ American Room

Montana Organic Producers Coop Meeting ~ Lewis & Clark Room

6:00 **No-host Social**
Organic beer, wine and light hors d'oeuvres ~ Convention Area

6:00 **Silent auction opens for bidding** ~ Convention Area

7:30 **World Agriculture** ~ Lewis & Clark Room

Saturday, December 1

Morning

7:30 **Breakfast & Logistics**
~ Convention Area

8:00 **Farming for the Future... Managing the soil as a habitat: linking soil health and food quality** ~ Convention Area

9:00 **Break & Refreshments**
~ Convention Area

9:15 **Breakout Sessions I Organic No-Till** ~ Canadian Room

Soil & Leaf Sampling - Why, How & What Does It All Mean ~ Britain Room

Which Came First? Organic Poultry in Montana, Part 1
~ American Room

The Organic Label ~ Lewis & Clark Room

10:45 **Break & Refreshments**
~ Convention Area

11:00 **Breakout Sessions II Managing the Soil for Biological Fertility**
~ Canadian Room

Incorporating Seed Production & Variety Trials Into Your Organic Farm, Part 1 ~ Britain Room

Which Came First? Organic Poultry in Montana, Part 2 ~ American Room

Nutritional Influences on Mental Illness ~ Lewis & Clark Room

Afternoon

12:30 **Lunch** ~ Convention Area

1:00 **Organic Trends, Domestic & International** ~ Convention Area

1:45 **Breakout Sessions III Enlivening Soil - What's Really Going On Down There?** ~ Canadian Room

Incorporating Seed Production & Variety Trials Into Your Organic Farm, Part 2 ~ Britain Room

Animal Husbandry in Organic Systems ~ American Room

Organic Crop Insurance
~ Lewis & Clark Room

3:15 **Break & Refreshments**
~ Convention Area

3:30 **Breakout Sessions IV Field Crops Marketing Panel**
~ Canadian Room

Organic Research in Montana
~ Britain Room

Plant Medicines & Biologicals for Livestock Wellness
~ American Room

Growing Produce...Endless Possibilities ~ Lewis & Clark Room

5:00 **Exhibitor Session/No-host Social Hour** ~ Convention Area
(Wine, beer, visit with exhibitors and time to look at the auction items)

7:00 **Dinner** ~ Convention Area

7:45 **MOA Awards, FUNRaising Quarter and Live Auctions**
~ Convention Area

Sunday, December 2

Morning

7:30 **Breakfast** ~ Convention Area

8:15 **Breakout Sessions V Growing Flax for Fun & Profit**
~ Canadian Room

Market Power for Organic Farmers: Breaking the Commodity Shackles ~ Britain Room

Can Organics & GMOs Coexist? ~ American Room

9:45 **Break & Refreshments**
~ Convention Area

10:00 **The Farm Bill and Other Organic Policy Issues**
~ Convention Area

11:45 **"What We've Learned and Where We Go From Here"**
Conference Wrap-up
~ Convention Area

Afternoon

1:00 **Lunch** ~ Convention Area

1:45 **MOA Annual Membership Meeting** ~ Convention Area

2:30 **MOA Board Meeting**
~ Room 201

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Conference Agenda

Friday, November 30

8:45 am

Processor Tour ~ Meet in Hotel Lobby

3:00 ~ 8 pm

Registration & Exhibitor area opens

~ Convention Area

Friday Breakout Sessions

4:00 ~ 6 pm

Organic University ~ Canadian Room

Sponsored by SK International and Montana Flour & Grains

So you think you want to be an organic farmer? Join Doug Crabtree, MDA Organic Certification Program & Margaret Scoles, IOIA as they give an overview of considerations for the beginning or transitioning farmer; planning and record keeping; and transitioning to organic.

Apprentices on the Farm ~ Britain Room

This is a two part session designed to help both farmers who are currently providing apprenticeship/internship opportunities and those who are thinking about doing so.

Part #1 - "Structuring Successful Internships/Apprenticeships on the Farm" will give an overview of rules and regulations to structure successful internships/apprenticeships on organic farms in Montana. Speakers will provide an overview of services, regulations and guidelines from the perspectives of Montana Dept. of Labor, Workers' Compensation, the University system, and ATTRA. Bring your questions with you.

Part #2 - Farmer to Farmer "Bull-Session" is designed to bring insights to the glue and the grease that makes it all work as well as gives us (farmers) an opportunity to identify issues regarding having interns/apprentices on the farm. We will first hear briefly from interns and farmers with well-established programs. This will be followed by a very open discussion about assets, problems, potential issues, and potential solutions. What can we do as individuals (farmers) and as a group to support programs that will help a new generation of organic farmers get their feet wet?

Noxious Weeds & Good Neighbors ~

American Room

This session will focus on how to deal with external chemical threats to your organic status. These threats can come from your friends and neighbors, local, state and federal government agencies and can arrive from ground or air attack. We will discuss ways to prevent chemical trespass, have folks relate their personal experiences (good and bad), and visit with some state and county officials to begin developing a format for "No Spray" agreements that can be used throughout Montana. Confirmed participants include Stacy Barta, Sweet Grass County Weed Supervisor, David Burch, Weed Program director for the MT Department of Agriculture, Chris Bechtold, manager of the Montana Spirit Organic Ranch in Choteau, Ole Norgaard, organic farmer from Lewistown. The panel will be moderated by Wes Henthorne.

Montana Organic Producers Coop

Meeting ~ Lewis & Clark Room

6:00 ~ ?

No-host Social

Organic beer, wine and light hors d'oeuvres
~ Convention Area

6:00 ~ ?

Silent auction opens for bidding

~ Convention Area

7:30 ~ 9 pm

World Agriculture

~ Lewis & Clark Room
Working with farmers is definitely Dr. Jill Clapperton's passion: in Australia, Argentina, Brazil, Chile, Canada, USA, Ukraine, France, Germany, and South Africa. There are a number of similarities in World agriculture and many things to learn from innovative farmers regardless of rainfall patterns and soil type. Join Dr. Clapperton for an informal evening of discussing new ideas, old ideas with a new twist, and what is happening outside North America (with a few photos to demonstrate).

Continued on page 7...



Helping Montana Entrepreneurs Build Specialty and Value-Added Food Enterprises

Montana's Mission Mountain Food Enterprise Center is project of Lake County Community Development Corporation, a 501(c)3 non-profit organization located in Lake County in Northwest Montana. Our goal is to be a statewide resource for product development, manufacturing, and marketing center which supports regional and state efforts to double the value of agriculture and create jobs in Montana through education, technical assistance and value added processing.

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Agenda, continued...

Saturday, December 1

7:30 ~ 8 am

Breakfast & Logistics ~ Convention Area
Sponsored by Montana Milling

8:00 ~ 9:00 am

Managing the Soil as a Habitat - linking soil health and food quality

~ Convention Area

Sponsored by OCIA MT Chapter 2

Presented by Dr. Jill Clapperton

The primary focus of agriculture has been on yield with little or no attention paid to the nutritional or health-promoting qualities of food. Nutritionists and other health professionals and agencies tend to emphasise unsustainable medical approaches such as supplements and food fortificants to solve our ever growing malnutrition problems. Can't farmers grow food that is good for consumers? Plants take-up nutrients from the soil more effectively and efficiently when they are mediated through the biological system - decomposition and mineralization: services normally provided by the soil ecosystem. Yet, there is still a huge gap in our understanding of how to synchronise nutrient release with plant uptake. What we do know is: that crop varieties and soil management (including crop rotations) strongly influence plant uptake and nutrient content in the grain. How do we create healthy productive soils? What soil management practices and cropping strategies do we employ to enhance soil biological fertility?

9 ~ 9:15 am

Break & Refreshments ~ Convention Area
Sponsored by Big Sky Wholesale Seeds, Inc.

9:15 ~ 10:45 am

Break Out Sessions I

Organic No-Till ~ Canadian Room

Join Blaine Schmaltz for his presentation on implementing no-till and minimum till farming in certified organic rotations. He will discuss successes and failures. Also covered will be methods of weed control used and which crops have the best success under this system.

Soil & Leaf Sampling - Why, How & What Does It All Mean ~ Britain Room

Rick Allen, CEO of BioLynceus will provide insightful information on why sampling is important, how to perform sampling and what it all means to you as a grower. Join Mr. Allen to discover how sampling may improve your crop tonnage and quality, while cutting your costs of production.

Which Came First? Organic Poultry in Montana, Part 1 ~ American Room

Sponsored by Big Sky Organic Feed

Anne Fanatico provides a comprehensive and in-depth discussion of alternative poultry production which will include production systems that provide outdoor access and good living conditions (both inside and outside the poultry house), equipment including feeder and waterer systems for portable houses, breeds, feeding, preventative health management, and processing, and specifics for meeting National Organic Program requirements.

Consumer Session: The Organic Label

- What's it all about? ~ Lewis & Clark Room

Sponsored by Community Food Coop

Ever wonder just what the organic label means? Margaret Scoles of the IOIA will teach you how to read organic labels. Know what to look for. Recognize what ingredients are allowed in organic products.

10:45 ~ 11 am

Break & Refreshments ~ Convention Area
Sponsored by General Mills

11 am ~ 12:30 pm

Break Out Sessions II

Managing the Soil for Biological Fertility

~ Canadian Room

Sponsored by Kamut International

In agriculture, we modify the soil habitat with tillage and crop rotation practices, and grazing, and so influence the ability of the soil ecosystem to provide essential services such as decomposition and nutrient cycling. This can affect the nutrient quality of the food and forages we produce,

Continued on page 9...



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Agenda, continued...

and ultimately human and animal health. In this session, Dr. Jill Clapperton will reintroduce you to some of the organisms that live in the soil and their activities, and how they affect the cycling and availability of nutrients to crops, disease cycles, weed management, and soil. Detailed examples with mycorrhizal fungi and earthworms will demonstrate the important role of soil biology in improving soil quality and productivity. Specific soil and crop management practices that enhance soil biological properties give us the opportunity to take advantage of soil biological fertility, and augment chemical fertilizer regimes. We will discuss how soil biological activities are influenced by soil, cropping, and grazing management practices. So bring a pen and paper, and willingness to participate in the discussion and activities. You will take home new ideas and a renewed enthusiasm for agriculture.

Incorporating Seed Production & Variety Trials Into Your Organic Farm, Part 1

~ Britain Room

Planting quality seed with optimum genetics is a key risk management tool in sustainable, organic farming systems. Integrating seed production and variety trials into organic farms offers not only viable market opportunities, but the on-farm benefits of reduced input costs, crop diversification, reduced risk of organic certification noncompliance, identifying optimum genetics for site-specific environments, and an opportunity to develop superior varieties adapted to local, organic farming conditions. Learn from farmer Scott Chichester of Nash's Organic on his strategies and successes in integrating seed production, variety trials and crop improvement into their 400 acre diversified organic farm. Learn from Matthew Dillon of Organic Seed Alliance about OSA's "On-farm Variety Trials: Guidelines and Trainings" and the organization's ongoing work to develop healthy organic seed systems through projects in organic seed production, variety trials and participatory breeding for organic systems.

Which Came First? Organic Poultry in Montana, Part 2

~ American Room
(see description for 9:15 am session)

Consumer Session: Nutritional Influences on Mental Illness

~ Lewis & Clark Room

Sponsored by Community Food Coop

Mental illness is a curse affecting our society in a monumental way. It appears that no one is immune. There is, however, a new treatment approach that is generating much excitement. Since 1997, research scientists have been studying a nutrient formulation specifically designed to affect brain function and treat mental illness. The results from these studies have been dramatic. Scientists are studying the nutrient levels of food and are concerned that a decrease in the nutrient levels of much of the food produced for today's consumption is deficient in key nutrients vital for the proper function of the human mind. In this session, Dr. Alan Bridge will present an overview of the work of these scientists and the potential role of minerals and trace mineral in the proper function of the human mind.

12:30 ~ 1 pm

Lunch ~ Conference Area

Sponsored by Good Food Store

1 ~ 1:45 pm

Organic Trends, Domestic & International

~ Convention Area

Dr. Hubert Karreman, VMD, NOSB Board Member, will speak on the growth in organic sales over the last few years as well as the differences and similarities of certification in the US, Canada, and the EU. He will also provide an update of the NOSB and NOP regarding progress of current issues and issues which have been stalled.

1:45 ~ 3:15 pm

Break Out Sessions III

Enlivening Soil - What's really going on down there?

~ Canadian Room

Rick Allen, CEO of BioLynceus provides an educational review of how microbiology plays an integral part in solving soil and plant management challenges. Mr. Allen will address many of the issues concerning Organic Growers today. Join

Continued on page 11...

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Agenda, continued...

Mr. Allen to learn how to improve soils and plant health and increase your ROI through the use of Pro-Biotics, without blowing your budget.

Incorporating Seed Production & Variety Trials Into Your Organic Farm, Part 2

~ Britain Room

(see description for 11 am session)

Animal Husbandry in Organic Systems

~ American Room

Sponsored by Organic Valley/Organic Prairie
Dr. Hubert Karreman will lead this session which focuses on strategies to prevent problems with organic livestock. It will also include issues such as animal welfare in regards to farmer perception, veterinary participation, and consumer expectations. The medicines in the stalled livestock docket will also be reviewed.

Organic Crop Insurance

~ Lewis & Clark Room

Insuring organic crops can sometimes be a challenging process for an organic farmer. Kory Sanque from KW-Insurance in Sunburst will bring some light to these issues and describe the new Adjusted Gross Revenue - Light Insurance (AGR). Kory will explain how this can benefit organic farmers with their variety of different crops and reduce their risk growing these crops that otherwise would be very hard to insure. Jeff Schahczenski from ATRRA/NCAT will explain a new insurance project that they are working on that can benefit the organic farmer. Jeff will also give an update on the changes in the new farm-bill regarding improving insurance for organic farmers. John Lockie from the Risk Management Agency will give an overview of their function in the complexity of organic crop insurance.

3:15 ~ 3:30 pm

Break & Refreshments ~ Conference Area

Sponsored by Montana Specialty Mills

3:30 ~ 5 pm

Break Out Sessions IV

Field Crops Marketing Panel

~ Canadian Room

Meet the buyers. Representatives from organic

grain buyers will briefly discuss their companies, markets, and what they look for when they buy.

Organic Research in Montana

~ Britain Room

Montana State University faculty have been studying organic farming systems for several years, and with the help of a 3 year USDA grant, they currently have some very interesting and worthwhile research data to present. Specifically, Clain Jones will show the effects of organic phosphorus fertilizers and green manures on phosphorus availability; Fabian Menalled will cover the impact of organic management on weed community characteristics, and Barry Jacobsen will address MSU- developed biological controls for managing plant diseases.

Plant Medicines & Biologicals for Livestock Wellness

~ American Room

With antibiotics and hormones not allowed for organic livestock, there is a need to have "strong" alternative medicines available for organic livestock. Dr. Hubert Karreman will discuss plants as feed, nutraceuticals and medicinals as well as biologically derived medicines. These types of treatments are categorically allowed by the NOP.

Growing Produce...Endless Possibilities

~ Lewis & Clark Room

A panel of experienced farmers and growers share their knowledge of the various ways to sell produce. Methods include: CSAs, Farmers' Markets, Farm to School/Institution, Farm Store, U-pick, value-added, wholesale, and grower co-ops. Receive valuable tips on marketing and the importance of presentation and communication.

5 ~ 7 pm

Visit Your Exhibitors/No-Host Social Hour

~ Convention Area

7 pm

Dinner ~ Convention Area

7:45 pm ~ ?

MOA Awards & FUNraising: Quarter and Live Auctions ~ Convention Area

Continued on page 13...

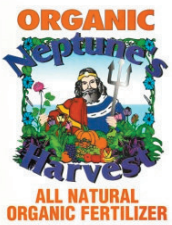
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Agenda, continued...

Sunday, December 3

7:30 ~ 8 am

Breakfast & Logistics ~ Convention Area

8 ~ 9:15 am

Breakout Sessions V

Growing Flax for Fun & Profit

~ Canadian Room

Flaxseed and its Omega 3 levels are known in every health store across the country and it is creating a market of opportunity for organic farmers to take advantage of. Join Ernie Hoffert of Reimer Seeds as he gives an in-depth look into all aspects of organic flax production.

Market Power for Organic Farmers: Breaking the Commodity Shackles

~ Britain Room

Sponsored by Ceres Organic Harvest

Have you ever felt that it seems the harder you work and the more you produce, the less you get paid? Well, that's not just a feeling; it's the truth! And the big buyers out there want to keep it that way, regardless of the crop. Downward price pressures are affecting organic producers as much as any other producer group. But it doesn't have to be that way. Learn how to resist the commodity model which has made serfs of American producers over the last 50 years, and how to move toward becoming a price setter rather than a price taker. Hosted by Montana Organic Producers Co-op (MOPC). Speakers: John Bobbe, Executive Director, Organic Farmers' Agency for Relationship Marketing (OFARM), and Carmen Fernholz, farmer, and Organic Agriculture Coordinator—Research, University of Minnesota, and Vice Chair, OFARM.

Can Organics & GMOs Coexist?

~ American Room

Genetically engineered (GE) seeds are central to the debates around agricultural biotechnology, and continue to be rapidly adopted across the globe. At the same time that GE crops increase in acreage, the organic market has become one of the fastest growing sectors of the American food industry. While biotechnology companies

claim there is a successful “coexistence” of GE crop technologies and organic crops, many organic producers are already challenged by keeping unwanted GE traits out of their fields. Kiki Hubbard will explain the role of regulations - the National Organic Program and Coordinated Framework for the Regulation of Biotechnology - in the face of organic contamination by genetically engineered material using Roundup Ready alfalfa as a case study. She will walk through a recent court decision that found USDA's 2005 approval of Roundup Ready alfalfa illegal, and provide insight into other genetically engineered crops in the pipeline.

9:45 ~ 10 am

Break & Refreshments ~ Convention Area
Sponsored by Central Milling

10 ~ 11:45 am

The Farm Bill and Other Organic Policy Issues ~ Convention Area

Sponsored by Community Food Coop & Coleman Natural Meats

Join our distinguished panel as they present an overview and discuss the new national “Farm Bill,” including provisions that impact organic agriculture, as well as other organic policy issues. Panel members are: Senator Baucus (invited), Senator Tester (invited), Representative Rehberg (invited), Ron de Yong (MDA Director), Caren Wilcox (OTA)

11:45 am ~ 1 pm

“What We've Learned & Where We Go From Here” Conference Wrap-up

~ Convention Area

Closing thoughts presented by Caren Wilcox (OTA) and Wes Henthorne (B Bar Ranch and MOA Board Member)

1 ~ 1:45 pm

Lunch ~ Convention Area

1:45 ~ 2:30 pm

MOA Annual Meeting ~ Convention Area

2:30 ~ Conclusion

MOA Board Meeting ~ Room 201

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Our Presenters

Rick Allen, CEO for BioLynceus, has been involved in the environmental business for over 12 years. He provides his experience and common-sense understanding to groups and organizations that are ready to learn how to use key environmental tools to improve and enhance existing operational strategies. Due to Rick's expertise in the business of addressing challenging problems with soil and water, he is often consulted to provide broad-based, environmentally sound solutions to organic and conventional agriculture golf courses, sports turf, school districts, corporations, municipalities, small business and other organizations.

John Bobbe is the Executive Director for Organic Farmers' Agency for Relationship Marketing (OFARM, Inc.), a position he's held since 2001. OFARM currently has eight farmer association/cooperatives with organic producers in 22 states and Ontario, Canada. John helped to organize and facilitate the first meetings that brought together the people who would develop the concept of OFARM in 1997. He is a Silver Lake College adjunct business management instructor (Manitowoc, Wisconsin) teaching managerial economics, science and integrated operations management. John holds a master's degree in agricultural economics from the University of Missouri-Columbia. He has additional experience in international trade in Europe and has worked in economic development in Asia. Since 2000 he has worked in the Republic of Armenia, most recently working with farmers to transition to organic agriculture. John and his wife own and manage his family's third-generation Wisconsin family farm and the Bobbe Sawmill and Lumber Company. Part of the farm is certified organic and the forestland is certified by the American Tree Farm System as managed for sustainability, economic viability and environmental soundness.

Dr. Alan W. Bridge graduated from Logan Chiropractic College in 1986. He has practiced his profession for the last 15 years in Shelby, Montana. His involvement over the last 7 years in the development of this nutritional approach to treating mental illness has lead him to his current position as Executive Director of TrueHope Institute. The TrueHope Institute is a 501(c)3 corporation supporting a promising breakthrough in the treatment of mental illness.

Scott Chichester is production manager of Nash's Organic Farm in Sequim, WA. Scott has over a decade of seed experience. The farm integrates organic seed and breeding activities into a 400 acre diversified organic farm which includes vegetable, grain and livestock production. They grow seed both for on-farm use and under commercial contracts. Their breeding and variety improvement efforts play a key role in farm sustainability and variety security.

Dr. Jill Clapperton was the Rhizosphere Ecologist at the Agriculture and Agri-Food Canada Lethbridge Research Centre in Lethbridge, Alberta, Canada for 15 years. In November 2006, she moved onto the Maclay family ranch near Carlton in western Montana. During her time in Lethbridge, Jill lead the Rhizosphere Ecology Research Group studying plant-disease-soil nematode interactions, crop variety-nutrient uptake-rhizosphere community interactions, and soil organic matter quality influences on the diversity and population dynamics of soil fauna. The emphasis of the research program was on understanding how soils function biologically so that farmers can more effectively manage and exploit the long-term biological fertility of the soil, and consumers can have mineral nutrient-rich food grains. Jill Clapperton also initiated and managed the long-term organic farming research trials at the Lethbridge Research Centre, and is a well-known lecturer presenting information and research finding relating soil biology to soil and crop management practices, environmental health, and mineral nutrition value of food grains. Currently, she is working part-time at her consulting business (Earthspirit Land Resource Consulting), lecturing, and stressing over crop rotations and a cropping/grazing plan for 2008 and onwards.

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

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as a viable social, economic and environmentally responsible system for producers and consumers.

Matthew Dillon is the founder and Director of Advocacy of Organic Seed Alliance (OSA) in Port Townsend, Washington. Along with John Navazio, Dillon co-created OSA's educational programs to train farmers in seed production and plant breeding for organic systems and began the first organic spinach breeding program in the country. Dillon served as Executive Director of OSA from 2003-2007. Prior to OSA, Dillon was the Executive Director of Abundant Life Seed Foundation where he initiated the first Organic Seed Growers Conference in 2000. Dillon was the recipient of a Lannan Foundation Fellowship in 2006 for his writing on seed issues.

Anne Fanatico provides information on sustainability in poultry production and specialty poultry production including natural, free-range, organic, and high-welfare. She is particularly interested in alternative genetics including slow-growing meat birds and standard-bred (heritage) birds; land management for domestic poultry with outdoor access; natural health planning; nutrition in alternative poultry production; specialty processing including gas stun and air chill; local food production and place-based products. She has an M.S. in animal science (rabbit production) from Oregon State University and a Ph.D. in poultry science from the University of Arkansas. She is also an independent welfare inspector.

Carmen Fernholz farms 410 acres organically near Madison, Minnesota. He started farming in 1972 after six years of teaching secondary school and coaching. One of the pioneers of organic farming, he began his move to a certified organic production system in 1975. In addition to farming, he presently serves half time as state wide Organic Agriculture Coordinator—Research for the University of Minnesota. Closely connected to his farming operation is his role as Vice Chair of the Organic Farmers Agency for Relationship Marketing (OFARM), a marketing agency in common specifically devoted to expediting marketing for organic grain producers across the Midwest and Southern Canada. Carmen and his wife, Sally, have four grown children.

Kristina (“Kiki”) Hubbard recently completed a Master’s thesis on the regulatory frameworks governing organic agriculture and genetic engineering at the University of Montana. During graduate school,

she worked as a Research Fellow for the Western Organization of Resource Councils (WORC), where she researched the implications of genetically engineered alfalfa. Before coming to Montana, Kiki was the Outreach Director/Research Associate for the Center for Food Safety in Washington, DC, where she managed campaigns on genetic engineering, the National Organic Program, food irradiation, and other industrial agriculture issues. A resident of Missoula, MT, Kiki works as a Consultant for M+R Strategic Services. She also serves on the Board of Directors for the Alternative Energy Resources Organization (AERO).

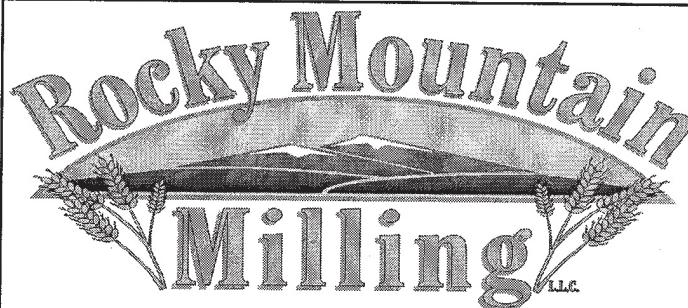
Barry Jacobsen is Professor of Plant Pathology and Extension Specialist in the Department of plant Sciences and Plant Pathology. During his 34 year career he has focused his research in the area of IPM and development of integrated management programs for plant diseases. His has done extensive work in the area of biological control of plant diseases and his lab has released two promising products to the biological control industry.

Clain Jones is an Assistant Professor of Nutrient Management in the Department of Land Resources at MSU. His research focuses on the effects of cropping systems on soil fertility. Most recently he has focused on the effects of organic phosphorus fertilizers and green manures on phosphorus cycling.

Dr. Hubert Karreman is a 1995 graduate of the University of Pennsylvania School of Veterinary Medicine. He is a dairy practitioner in Lancaster County and works as the primary care clinician with 85 certified and consults for hundreds of other organic herds across the country. In 1998 he was nominated by the American Association of Bovine Practitioners to the AVMA Task Force on Complementary and Alternative Veterinary Medicine and was subsequently selected to represent the Food Animal position on the Task Force. In 2005, he was appointed by USDA Secretary Veneman to fill one of the Environmentalist seats on the National Organic Standards Board (NOSB) for a 5 year term. In addition to practice duties and role on the NOSB, he is currently taking classes to complete a certificate program for clinical research at the U of Pennsylvania School of Medicine. Dr. Karreman has authored a book, Treating Dairy Cows Naturally, which is back in print and published by Acres USA (www.acresusa.com).

Continued on page 19...

Notes:



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com). He has also written chapters for many text books covering organic livestock healthcare.

Fabian Menalled joined Montana State University in March 2004 as an Assistant Professor in Weed Science. Fabian’s research and extension programs are focused in developing and delivering information on the integrated management of agricultural weeds including mechanisms conditioning the abundance, distribution, and impact of weeds in agricultural systems. Before coming to Montana, Fabian worked at the Department of Agronomy at Iowa State University and the Department of Entomology at Michigan State University. In 1995, he received his Ph.D. from the University of Massachusetts.

Blaine Schmaltz lives in north-central North Dakota with his wife Susan and four children. They own and operate a diversified dryland farm. Certified organic for eleven years and producing many crops for seed, feed and food use, they also have a cow-calf and grass-fed finishing operations.

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.

Food, glorious food...

The delicious Montana organic meals you will enjoy at this year’s conference were only possible through the Herculean efforts of the food committee, the flexibility of Chef Michael and his staff at the Best Western Heritage Inn and the hard work of the following producers and handlers:

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