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17th Annual Conference and Business Meeting



Welcome to the 17th Annual Montana Organic Association Conference and Business Meeting!

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There is a lot going on at a MOA conference! Whether it's attending workshops, sessions and presentations, tours, checking out exhibits, meeting new people, learning about financing, equipment and inputs, socializing, or just plain sitting back, enjoying some delicious organic food and having a cold brew, we think you'll find it worth your time. We hope you enjoy this unique opportunity to gather as Montana's Organic Community. We're glad you're here!

The Conference Committee listened to your comments and this year scheduled more social time and more plenary sessions; however, we condensed Saturday's schedule to accommodate the MSU Bobcat Football Playoff Game. We're pleased to welcome two keynote speakers this year; Dr. Stephen Jones with Washington State University's Bread Lab will address the audience on Friday, December 6 at 1:15 pm and Matthew Dillon with Clif Bar & Co., will provide his keynote address on Saturday, December 7 at 12:15 pm.

Please make sure you vote for MOA's Board of Director candidates and when you do, enter the raffle to win MOA-branded gear. The election results will be announced at the MOA Business Meeting on Saturday at 7:00 am. We also ask you to consider signing the "Farmer Letter On Climate Change," a document developed by a coalition of farmer groups to be used to let policymakers and lawmakers know that farmers are being affected and challenged by extreme conditions and that sustainable organic agriculture offers solutions to mitigate the effects of a changing climate

Support MOA by bidding on our live and silent auction items on Friday and don't forget to renew your membership!



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MOA Conference Participation 101

The Montana Organic Association provides the unique opportunity for those vested in organic farming, food, and fiber to meet face-to-face, to learn, to engage, and to discuss. MOA welcomes diversity and participation. The foundation of open dialog includes respect for differing perspectives and points of view. To ensure that the conference and discussion runs smoothly and that you have a productive and pleasant experience, we ask that you follow these guidelines.

General guidelines

- Please wear your name tag.
- Turn cell phones off or to vibrate. Step out of the room to take a call.
- MOA relies on volunteer help. If you are able to help, feel free to do so.
- Please visit and thank vendors and conference sponsors.
- Please thank volunteers, speakers, and service providers.
- MOA members may vote in board elections. Submit the ballot that can be found in your conference packet by Friday, December 6 by 10:00 PM in the designated location.
- Fill out your conference survey.
- Have a great time! We're happy you're here!

MOA encourages everyone to participate and speak. In a session, please limit your comments to topics directly appropriate to the subject at hand and make them succinct.

- Conference sessions are hosted by a moderator who will identify themselves at the beginning of the session. Think of the moderator as the caretaker of the session timing, logistics, decorum, and structure.
- Breakout Sessions vary in structure depending on the speaker, but the general guidelines are for 35 – 45 minutes of presentation with 5 – 15 minutes for questions.
- We ask you to keep your comments and questions brief and concise.
- Moderators are asked to start and finish sessions promptly. Please do your best to help with timing. If there is a session occurring after the current one, please exit room promptly so it may start on time.
- If you need to leave your session, please do so quietly. If you need to have a conversation, please leave the room.
- Please use a microphone if one is available.
- Please state your name and affiliation, as appropriate.
- When participating in discussion, please do not interrupt others.

If the topic is controversial, be tough on the issue not on your neighbor. Treat everyone in the room with respect and common decency.

- You may disagree with content, but it is inappropriate to assign motive to someone's position or actions.
- Moderators have the discretion to determine who is speaking and may disallow someone if their comments become overly long, are a personal attack, or are unfair or derogatory in manner. Under no circumstances may anyone personally disparage another individual or organization, make threats or rude comments.

Notice of Director Elections

The direction of the Montana Organic Association is only as strong as its leadership. MOA welcomes energetic, committed dynamic leaders to join us to ensure the continued success of MOA. The Board of Directors election will take place during the MOA Conference Annual Business Meeting at The Commons Conference Center, 1794 Baxter Lane East, Bozeman, MT 59718.

Directors serve three year terms and can be re-elected for subsequent terms. The Board of Directors usually meets in person one to two times each year and as needed by conference calls. Other volunteer committee work, including leadership, is expected. Since MOA is not in a position to provide monetary compensation for Board work, Directors will receive board experience advising a growing, statewide organic organization.

Current directors who are seeking re-election for the 2019 Business Meeting are:

- Doug Crabtree
- Judy Owsowitz
- Sam Schmidt
- MonaRae Tuhy

Candidates seeking election are:

- Nate Powell-Palm
- John Wicks

You may enter a write-in candidate; however, eligible candidates must demonstrate that they have volunteered for MOA for at least the preceding calendar year. Please indicate your vote for any and all of the 2019 MOA Board Directors' Incumbents and candidates or write in candidate on the MOA Board Ballot (pink sheet) and submit at the designated location by 10 PM on Friday, December 6.

Candidates will be introduced prior to the Business Meeting with election results being announced at the business meeting on Saturday, December 7 beginning at 7:00 am.

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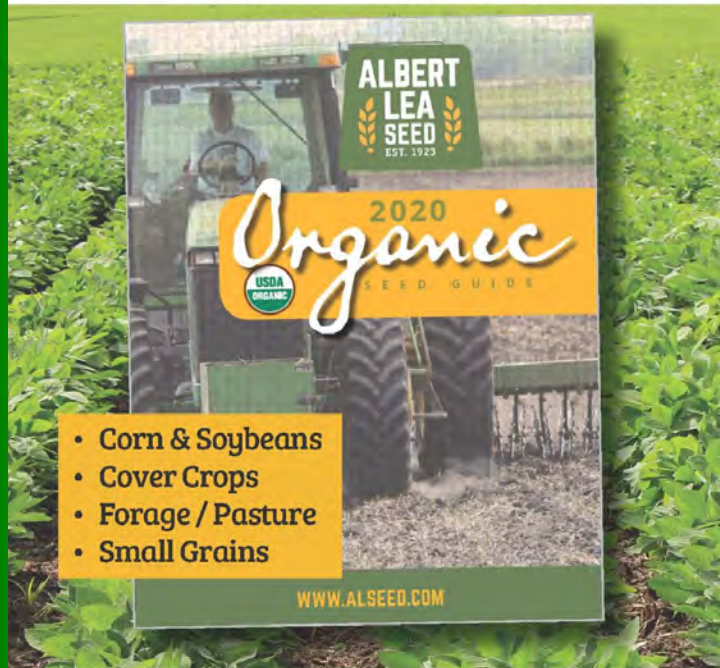
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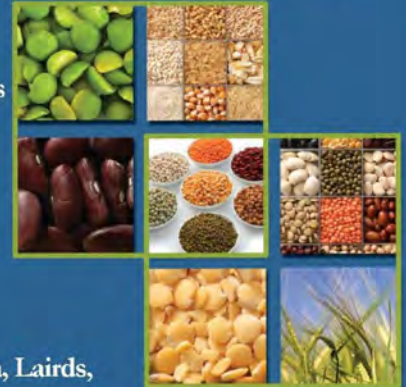
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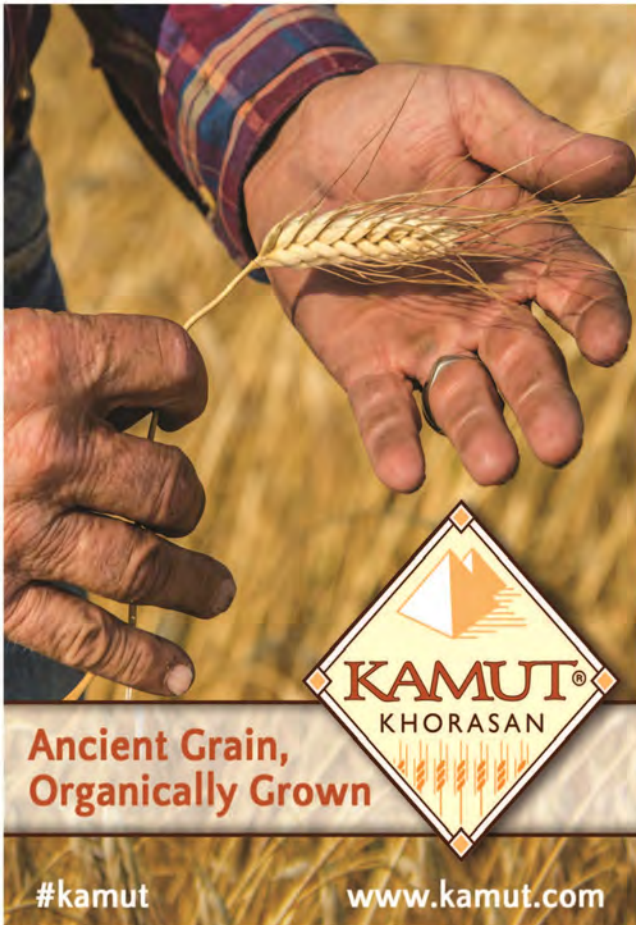


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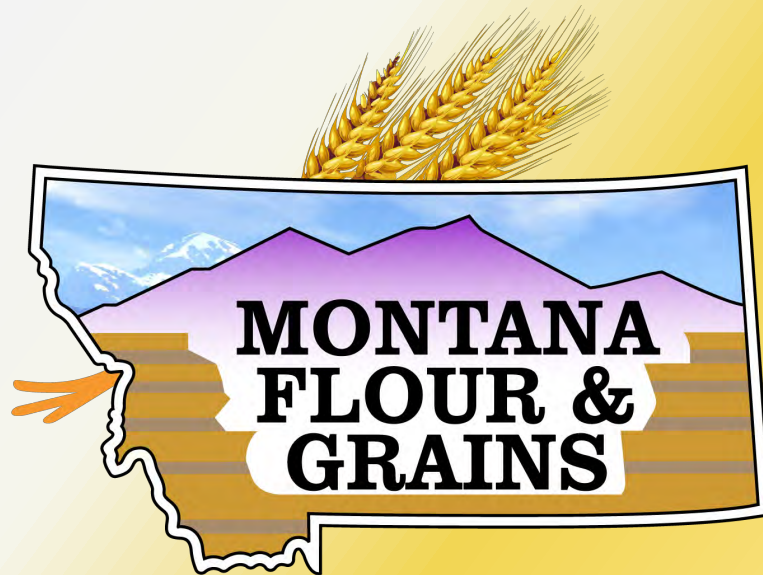
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Montana Organic Association 17th Annual Conference and Business Meeting

B BREAK
D Display
E Entertainment
M Meal
N Meeting
O MOA
P Plenary
T Tour
H Trade Show
W Workshop

DECEMBER 5 • THURSDAY

8:00am – 6:45pm	O	MOA Conference Registration	Lobby
8:30am – 9:00am	W	Organic U - Welcome and Introductions <i>Moderators: Doug Crabtree</i> <i>Sponsors and Supporters: Clif Bar & Company</i> Why be organic? What are the stories of people transitioning to organic? Why are you interested in farming organic?	Expedition/Venture Room
9:00am – 9:30am	W	Organic U - The Story of Vilicus Farms <i>Speakers: Doug Crabtree, Anna Jones-Crabtree</i> <i>Sponsors and Supporters: Clif Bar & Company</i> Starting From Scratch Vilicus Farms officially started from scratch in 2009 when Doug and Anna purchased 1,280 acres of Northern Great Plains prairie off the open market with 20 years of savings and lots of hutzpah. The vision for Vilicus began years earlier when Doug, whose family's grain farm in Ohio had been lost in farm crisis of the 1980's, began looking for a viable way to return to farming. Without the existence of a traditional family farm base, options were limited. In 2005, Doug and Anna recognized the emerging opportunities in the organic market and began drafting their vision of a model organic farm that would push the boundaries of conservation and sustainability. Since 2009 Vilicus has seen a full cycle of its crop rotation, and grown from 1,280 to 7,400 acres. Doug and Anna have begun an organic farmer apprenticeship program to mentor beginning farmers through the challenges of starting a midscale, dryland organic farming operation.	Expedition/Venture Room
9:00am – 4:00pm	H	Trade Show Set Up	Lobby
9:30am – 10:15am	W	Organic U - Systems Thinking: Holistic Farming <i>Speakers: Becky Weed, Tim Seipel</i> <i>Sponsors and Supporters: Clif Bar & Company</i> Dr. Seipel will focus on weed management in organic cropping systems and will discuss using cropping systems and rotations to manage weeds. He will present information on weeds communities across different management systems and crop rotations during a 5-year organic research project.	Expedition/Venture Room
9:30am – 7:00pm	D	Student Poster Sessions	Auditorium
9:30am – 10:00pm	D	Women in Agriculture Photo Display <i>Moderators: Irene Grimberg</i> Photo Display on Women in Agriculture Our goal is to engage community members in a reflective journey on the ways women relate to agriculture and increase public awareness of their accomplishments and contributions to agricultural production. These beautiful pictures depict women self-reliance and care of the natural resources that support agriculture. The statements of the photographers attest to the power of imagery, a frozen instant in space-time that can unfold hidden stories. We hope that through these pictures, you will discover the many stories of women in agriculture! The photographs displayed here are selected submissions to a Photography Contest on Women in Agriculture, sponsored by a USDA-NIFA project, Empowering Women in Agriculture.	Auditorium
10:15am – 10:30am	B	Organic U - Break	Expedition/Venture Room
10:30am – 11:00am	W	Organic U - Introduction to the Organic System Plan <i>Speakers: Margaret Scoles</i> <i>Sponsors and Supporters: Clif Bar & Company</i> Experienced inspector and producer Margaret Scoles will help you develop an organic system plan for your operation. At the end of this session, you will walk away ready for your organic inspection.	Expedition/Venture Room
11:00am – 11:30am	W	Organic U - Organic Standards, Inspection, and Certification: Fitting It All Together <i>Speakers: Georgana Webster, Nate Powell-Palm</i> <i>Sponsors and Supporters: Clif Bar & Company</i> What are Organic Standards and who determines what they are? What are the mechanics of becoming "Certified Organic?" How do organic inspections work? This session is hosted by a veteran organic certifier and inspector who are also organic producers. They will give you the information you need about organic certification.	Expedition/Venture Room

11:30am – 12:00pm	W	Organic U-Developing and Preparing Your Organic System Plan: Round Table Discussions <i>Speakers: Jess Alger, Judy Owsowitz, Ty O'Connor, Anna Jones-Crabtree, Margaret Scoles, Georgana Webster, Nate Powell-Palm</i> <i>Sponsors and Supporters: Clif Bar & Company</i> Breakout sessions hosted by experienced producers; <ul style="list-style-type: none"> • Grain/Pulses: Doug and Anna Jones- Crabtree, Vilicus Farms • Livestock: Summit Room Right • Direct Market Fruits & Vegetables: Judy Owsowitz – Terrapin Farm & Margaret Scoles, IOIA • Hemp and other Alternative Crops: Ty O'Connor – O'Connor Crops and Cattle 	Expedition/Venture Room
11:30am – 12:00pm	W	Organic U-Developing and Preparing Your Organic System Plan: Round Table Discussions LIVESTOCK <i>Speakers: Jess Alger, Georgana Webster</i> <i>Sponsors and Supporters: Clif Bar & Company</i> Breakout sessions hosted by experienced producers <ul style="list-style-type: none"> • Livestock: Jess Alger – Alger Ranch and Georgana Webster, MT Department of Agriculture 	Summit Room Right
12:00pm – 1:00pm	M	Lunch <i>Sponsors and Supporters: Chandee Bomgardner</i> Delicious organic meals provided by Chandee Bomgardner, Bomgardner Catering, Loma, MT.	Auditorium
12:30pm – 1:00pm	W	Organic U - Question and Answer Time <i>Moderators: Doug Crabtree</i> <i>Sponsors and Supporters: Clif Bar & Company</i> After the morning's sessions, you should be just about ready for organic certification. This session is aimed at answering lingering questions. Chances are if you have a question, someone else does too. Montana's organic community is vested in helping others by sharing information and experience.	Expedition/Venture Room
1:00pm – 2:00pm	W	Is Organic Farming Risky? How to Protect the Farm with Federal Crop Insurance <i>Speakers: Jeff Schahczenski</i> <i>Sponsors and Supporters: Clif Bar & Company</i> Using real-life examples from Montana, Jeff Schahczenski shares his knowledge about Whole Farm Revenue Insurance.	Expedition/Venture Room
1:00pm – 4:00pm	T	Montana Gluten Free - Sisters Bakery Tour <i>Moderators: Gary Iverson</i> MEET at the MONTANA GLUTEN FREE vendor booth in the Commons Lobby at 1 pm for a 1:30pm departure. Montana Gluten Free is proud to be Gluten Free from Farm to Fork. What does that mean? Well, it is a short and sweet way of saying that we grow, mill, package and market healthy, gluten free food in carefully monitored fields, with dedicated equipment, and in our certified facility. We care for it from the time the seeds are planted until our products are shipped to your door. This way we can guarantee a high quality, gluten free product that is not only good for you, but also delicious. Oats are naturally gluten free and have the highest amount of protein and lowest glycemic index of all cereal grains. We selected PrOatina, our private oat variety, for its high protein, height, and hullless qualities. Unlike so many gluten free products on the market that are lacking protein and fiber, our products are as good for you as they are tasty. Visit the Montana Gluten Free facility to learn more about gluten-free production and stop by Sisters Bakery for a gluten-free treat! Montana Gluten Free, 141 Andrea Dr, Belgrade, MT Phone: 406.600.7400 Sisters Gluten Free Bakery, 103 E Main, Suite #2, Belgrade, MT 59714 Phone: 888.275.0003	OFFSITE TOUR
1:00pm – 4:00pm	T	MSU Campus Tour <i>Speakers: Tim Seipel, Roland Ebel</i> MEET at the Western SARE Booth at 1 pm in the LOBBY at the COMMONS for a 1:30 pm departure. Please share rides for limited MSU parking passes. This tour offers the unique opportunity to interact with researchers from diverse fields, learn more about current MSU research projects and how they serve local farmers, explore MSU's research facilities, and enjoy a walk on the beautiful MSU Bozeman campus. The tour includes visits of the malt quality lab with its greenhouses, the soils lab, or MSU's internationally acclaimed wool lab. The lab tours provide the opportunity to gain insight into the work of researchers and to have discussions with experts. A visit to the headquarters of Western SARE allows farmers to learn more about current and future funding opportunities.	OFFSITE TOUR
1:30pm – 3:00pm	T	Cooking Demonstration with Chandee <i>Sponsors and Supporters: Chandee Bomgardner</i> Chandee Bomgardner has catered the MOA conference for the past three years. She generously shares her tips, tricks, and wisdom about providing healthy, hearty food to your family and large hungry crews. Meet in the Commons Auditorium.	Auditorium

1:30pm – 3:30pm	O	MOA Policy Priorities - Discussion <i>Moderators: Doug Crabtree, Nate Powell-Palm</i> <p>Interested in policy issues that affect organic agriculture? Part of MOA's mission is to advocate for policies that protect the environment, promote healthy living, and support individuals, farms and businesses that are actively engaged in developing sustainable businesses and communities. The round-table discussions will address topics like organic standards, federal policies and funding priorities, climate change, state programs, and more. Discussion portion will inform priority setting that takes place on Saturday (December 7) afternoon. It is not necessary to participate in the policy priorities setting discussions on Thursday if you would like to participate finalizing priorities on Saturday; however, discussion time will be limited on Saturday.</p>	Frontier Room
2:00pm – 3:00pm	W	FSA Financing Options for Your Farm <i>Speakers: Marilyn McMullen, Shelly Rolando</i> <i>Sponsors and Supporters: Clif Bar & Company</i> <p>What federal financing options are available for your farm? What are the requirements for participating? The speakers will also be available to discuss Organic Certification Cost Share Program (OCCSP) which provides cost share assistance to producers and handlers who are obtaining organic certification for the first time or renewing their previous certification.</p>	Expedition/Venture Room
2:00pm – 4:00pm	N	Montana Organic Production Coop	Summit Room Right
4:00pm – 5:15pm	P	Marketing Panels <i>Moderators: Jess Alger, Doug Crabtree, Anna Jones-Crabtree, Ty O'Connor, Judy Owsowitz, Margaret Scoles, Mark Smith</i> <p>This session is open to all MOA Conference attendees to learn more about marketing options. Who's buying? Who's selling? All buyers and producers are encouraged to attend this session.</p> <ul style="list-style-type: none"> • Grain/Pulses: Doug and Anna Jones- Crabtree, Vilicus Farms • Livestock: Jess Alger – Alger Ranch and Mark Smith, Aspen Island Ranch • Direct Market Fruits & Vegetables: Judy Owsowitz – Terrapin Farm & Margaret Scoles • Hemp and other Alternative Crops: Ty O'Connor – O'Connor Ranch 	Auditorium
4:00pm – 5:30pm	B	Trade Show	Lobby
5:00pm – 6:00pm	N	MONTANA ORGANIC COMMODITY ADVISORY COUNCIL <i>Speakers: Georgana Webster</i> <i>Sponsors and Supporters: Montana Department of Agriculture</i> <p>The eight-member Montana Organic Commodity Advisory Committee advises the department on the operation of the state's Organic Certification Program. Under Montana administrative rules, the department director serves on the committee, along with certified organic producers, a certified organic handler, and a consumer representative.</p> <p>Ben Thomas, MT Director of Agriculture, Statutory Appointment; Pat Carr, Consumer; Matt Johnson, Producer; Ty O'Connor, Producer; Catherine Odden, At-Large Representative; Lindsay Aull, Producer; Nate Powell-Palm, Livestock; Sam Schmidt, Handler</p>	Summit Room Right
5:00pm – 6:45pm	M	Social with Heavy Hors D'Oeuvres <i>Sponsors and Supporters: Columbia Grain, Inc.</i> <p>Kick off the MOA Conference with delicious hors d'oeuvres by Chandee Bomgardner, organic beer from Blackfoot Brewing and wine from Ten Spoon Winery. Music by the Montana Jazz Collective Trio; Bob Nell - piano, Michael Steele -bass and Adam Greenberg -drums.</p> <p>Thank you Columbia Grain for sponsoring the MOA Social Hour.</p>	Auditorium
6:00pm – 6:15pm	O	Welcome <p>Welcome to the 17th Annual Montana Organic Association Conference and Business Meeting! Board nominees introduced.</p>	Auditorium
6:00pm – 6:45pm	H	Book Signing with Bob Quinn and Alexis Bonogofsky <i>Speakers: Bob Quinn, Alexis Bonogofsky</i> <p>Long-time MOA supporter and internationally recognized organic agriculture Bob Quinn will be signing copies of his very-well received book, <i>Grain by Grain</i>. Co-written with Liz Carlisle, author of <i>Lentil Underground</i>, this book examines the current state of agriculture and his philosophies towards developing healthy systems based on regenerative organic agriculture. 50% of the proceeds will go to the Montana Organic Association.</p> <p>A Montanan through and through, Alexis Bonogofsky is a writer, photographer, rancher, and activist. She currently serves as the New Agrarian Program Coordinator for the Quivira Coalition in the northern plains. Alexis is a contributor to the book <i>A Million Acres</i> as both a writer and photographer. The breathtaking hardcover compilation features writers such as Rick Bass, Maile Meloy, Keir Graff, and Gwen Florio sharing their intimate and powerful encounters with Montana's open spaces and wild places. This book is sponsored by The Montana Land Reliance and sales support its work.</p>	Auditorium

Speakers: Chrysti The Wordsmith

Enjoy a thoughtful and entertaining evening with Chrysti The Wordsmith, ruminating on all things “Green.” Chrysti is the host of the popular “Chrysti the Wordsmith,” a two-minute radio series on the origins and histories of words and phrases in the English language. “Chrysti the Wordsmith” is produced at KGLT-FM on the campus of Montana State University in Bozeman and is syndicated in Montana, Wyoming, Utah, and worldwide on Armed Forces Radio and Television Network.

The Biography of Green

In Western cultures, the color green represents growth, nature, youth, inexperience, spring, money, envy and jealousy. The word is the star of the English terms *greenback*, *green room*, *green thumb* and *greenhorn*, and the expressions *green around the gills* and *the grass is always greener on the other side of the fence*. The fortunes of green changed forever in the 1970s when concerns about the planet’s wellbeing inspired young activists to adopt the color as an aspirational symbol of vigorous, healthy growth on Earth.

Chrysti the Wordsmith will be your etymological tour guide through the history of the word *green*, from its first appearance as a color term circa 700 AD to its role as the powerful symbol of 21st-century environmentalism.

Farmer Letter on Climate Change Solutions in Agriculture

Through the National Sustainable Agriculture Coalition (NSAC), the Montana Organic Association is joining forces with more than 70 farm organizations and their allies around the country circulating a farmer statement on the climate crisis and requesting that farmers sign the letter as an indication of support.

We are specifically seeking signatures from farmers, as defined by USDA as producers who sell at least \$1,000 in farm products annually (see note below).

Once a critical number of farmer signatures has been reached, the statement will be made public and sent to Congressional and USDA leaders. Please read the letter on the following page and consider providing your support with your signature. Your name and contact details will not be shared beyond listing your name, farm, town, and state on the letter, which will be shared publicly.

There are clipboards circulating at the conference that you may sign or you can sign on-line through the MOA website. MOA's goal is to get 75 signatures: your support is important! Contact Jamie Ryan Lockman at the conference or at jamieryanlockman@gmail.com or (406) 546-6572.

Note: If you are a gardener, service provider, advocate, or organic consumer who is not making income from farm products, there are other ways that you can help in our efforts to address the climate crisis in our agricultural and food system. For starters, you could share this sign-on opportunity with the farmers in your networks or at farmers' markets. As this campaign grows, there will be more opportunities for folks to get involved soon!



Farmer Letter on Climate Change

We, the undersigned farmers and ranchers, write to express our deep concerns about climate change impacts on agriculture in the United States and to call for solutions that invest in our rural and agricultural communities.

Agriculture is on the front lines of a changing climate. Compared to a generation ago, we are experiencing greater weather extremes, from recurrent 100-year floods to severe and prolonged droughts to greater heat waves that threaten workers, crops and livestock. As temperatures continue to rise, new pest and disease pressures are impacting crop yields and quality. As farmers and ranchers, we are accustomed to adapting to change, but the greater extremes we are experiencing today are unprecedented. Our rural communities lack the resources and infrastructure, making them especially vulnerable to climate change impacts. We recognize that these challenges are not experienced equally—disproportionately affecting socially disadvantaged communities, especially farmers and ranchers of color.

Climate change presents a fundamental threat to our ability to remain viable in the years to come. We must act now to avoid the worst impacts of climate change, reduce our greenhouse gas emissions, change to a renewable energy system and advance a multitude of solutions, including the unique and important climate solutions offered by agriculture. We also need investment in conservation practices and farm programs that make our operations and rural communities more resilient to extreme weather events.

We are committed to being part of the solution. By improving soil health and increasing soil organic matter on our farms and ranches, we have the power to draw down atmospheric carbon levels at the root of climate change. This approach is recognized by farmers and scientists throughout the world as a critical climate strategy. Through our use of soil health practices like cover crops, crop rotation, improved grazing management and reduced tillage our farms and ranches can become net carbon sinks. These same practices are necessary for adaptation to climate disasters; soil organic matter increases water holding capacity and reduces erosion, which can help our operations withstand some weather extremes. We can and must also reduce potent greenhouse gas emissions, like nitrous oxide and methane emissions, through a diversity of strategies.

We must also protect our agricultural land from the ongoing loss to non-agricultural development. When agricultural lands are converted to urban uses, the greenhouse gas emissions associated with that land increase significantly. One study found that an acre of urban land emits 70 times more greenhouse gas emissions than an acre of irrigated cropland and 100 times more than an acre of rangeland. Protecting our farms and ranches will ensure this vast and important land is available for both food production and carbon storage for generations to come.

Our farms and ranches can also produce renewable energy in unique and important ways. More farmers than ever before are taking steps to reduce their reliance on fossil fuels, as well as producing on-farm renewable energy themselves, including solar and wind, with the opportunity to continue to grow this into an even greater source of renewable rural energy.

Many of the climate solutions offered by agriculture provide multiple benefits to our farms, our communities, and our environment. Among them are increased crop yields, greater resilience to weather extremes, improved air and water quality and enhanced wildlife habitat. We should seek to advance climate solutions that provide these multiple benefits. But agriculture cannot become part of the climate solution without significant investment. We must reduce the risk to producers in shifting to new climate-friendly agricultural practices by investing in relevant technical assistance, financial incentives and research—especially for socially disadvantaged farmers and ranchers. No climate policy at the national level will be complete or effective without recognizing the role agriculture must play in avoiding the worst impacts of climate change, reducing our greenhouse gas emissions, enhancing our carbon sinks and our resiliency. Our food security depends on embracing agricultural solutions to a changing climate.

These solutions to climate change will promote an agricultural economy that is based on fairness and opportunities for family farms and rural communities. We cannot afford to wait. Action is needed now to address our changing climate. Agriculture can and must be part of the solution.



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Researchers at Montana State University, University of South Dakota, and University of Wyoming seek to evaluate the implications of adopting Bioenergy with Carbon Capture and Storage (BECCS) in the Upper Missouri River Basin (UMRB) to mitigate climate change.

BECCS, while potentially lowering CO₂ emissions, would require transformations in agriculture, land-use, and energy production systems, which could create trade-offs among food, water, energy, biodiversity, and economic opportunities. We seek to understand the implications of these trade-offs for the local people, communities, cultures, and ecosystems of the UMRB.

WAFERx is supported by the National Science Foundation under the [EPSCoR](#) Track II Cooperative Agreement No. OIA-1632810. Any opinions, findings, conclusions, or recommendations are those of the author(s) and do not necessarily reflect the views of the National Science Foundation.


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Montana Organic Association 17th Annual Conference and Business Meeting

B BREAK **R** Breakout **D** Display **E** Entertainment **K** Key Note Address **S** Kids **M** Meal **O** MOA **P** Plenary
H Trade Show **W** Workshop

DECEMBER 6 • FRIDAY

7:00am – 8:00am	M	Breakfast <i>Sponsors and Supporters: General Mills</i> Thank you General Mills for sponsoring the MOA Breakfasts!	Auditorium
7:00am – 6:00pm	O	MOA Conference Registration	Lobby
7:30am – 5:30pm	H	Trade Show	Lobby
7:30am – 6:30pm	D	Student Poster Sessions	Auditorium
7:30am – 10:30pm	D	Women in Agriculture Photo Display <i>Moderators: Irene Grimberg</i>	Auditorium
7:45am – 8:00am	O	Welcome Welcome and Board Nominee Introductions.	Auditorium
8:00am – 8:50am	R	Biocontrol of weeds with FOXY fungi: Focusing the FOXY technology in Thistle and Bindweed. <i>Speakers: Tommy Weiss, David Sands PhD</i> <i>Moderators: Sam Schmidt</i> We, Dave Sands and Tommy Weiss, have been screening sick plants of C.Thistle and Field Bindweed sent in by MOA members to us at 119 Plant Bioscience Building, MSU, Bozeman. We have been especially looking for the fungus Fusarium oxysporum (FOXY) because of its ability to wilt plants, its host specificity and apparent lack of toxins, its long term survival in the soil, and because of our track record in using this fungus as a biocontrol agent for organic farmers. We will discuss this approach in general and also our recent field plots using strains of this Montana sourced fungus tested against Canada Thistle and Field bindweed. Dr. Sands' research is funded by the Organic Advisory and Education Council.	Summit Room Right
8:00am – 8:50am	R	Protecting Our Soil! <i>Speakers: Joyce Trevithick</i> <i>Moderators: John Porterfield</i> <i>Sponsors and Supporters: Vitality Ag & Feed</i> Understanding the mechanics of wind erosion, and how it is related to compliance with the Food Security Act of 1985 and Farm Bill programs. We will cover some world history of wind erosion, share a demonstration of how wind erosion works and discuss practices and opportunities to protect your soil and keep it productive for generations. Thank you Vitality Ag & Feed for being a MOA Conference Session Sponsor!	Summit Room Left
8:00am – 8:50am	R	Protecting the Whole Organic Farm Just Got Better <i>Speakers: Jeff Schahczenski</i> <i>Moderators: Doug Crabtree</i> On June 5, 2019, the Federal Crop Insurance Corporation (FCIC), which oversees the entire federal crop insurance program, announced important changes to the Whole Farm Revenue Protection (WFRP) policy as a result of legislation passed in the 2018 Farm Bill. We at the National Center for Appropriate Technology (NCAT) have been working since 2008 to support and improve the whole farm revenue approach to insuring farms and ranches. OTA, the National Sustainable Agriculture Coalition and many others have also helped and after these many years of effort, there is now a nationwide availability to insure the revenue from the whole farm and not just a single product. This session will bring MOA members up to date on how these significant changes in the WFRP policy will make this a more affordable way to protect their whole farm's revenue. WFRP is particularly useful for organic farmers because it protect the organic value of their production as well as provided premium discounts to farms with a greater diversity of crops which is often the case for organic farmers.	Frontier Room

Thank you, sponsors, supporters, and food suppliers!
 Your contributions are appreciated!

8:00am – 8:50am	<p>W Business Structures - Cultivating Your Legally Resilient Farm</p> <p><i>Speakers: Rachel Armstrong, Alexis Bonogofsky, John Wicks</i></p> <p><i>Sponsors and Supporters: Western SARE</i></p> <p>Business Structures:</p> <ul style="list-style-type: none"> • When an LLC or corporation is the right choice for a farm operation. • How to manage an LLC or corporation so its legal benefits are preserved. • How to form an LLC or corporation • How to draft the appropriate paperwork to protect the business partners involved <p>Thank you to WSARE for partial funding of the "Cultivating Your Legally Resilient Farm" workshop.</p>	Expedition/Venture Room
8:00am - 10:00 pm	<p>O Board Elections - Secret Ballot</p> <p>Voting for incumbent and new board members by secret ballot. Vote and submit your ballot in the designated box in the auditorium. ALL SIX CANDIDATES CAN BE ELECTED TO THE BOARD. YOU MAY VOTE FOR ALL OF THEM. PLEASE SUBMIT YOUR BALLOT BY 10:00 pm on Friday, December 6. When you submit your ballot fill out a card to win a MOA logo organic T-shirt, organic hat, and beer glass!</p>	Auditorium
9:00am – 9:50am	<p>R CREEP STOP - Status of Canada Thistle/Field Bindweed Project and What We've Learned During the First Year</p> <p><i>Speakers: Patrick Carr</i></p> <p><i>Moderators: Jess Alger</i></p> <p>This is a summary of year 1 activities and preliminary results from the field research, with a focus on Montana but also including Washington and North Dakota data of interest. The presentation is a project that is a direct response to requests from MOA members (and organic farmers elsewhere) to develop control strategies focused on Canada thistle and field bindweed. All work is done in organic environments.</p>	Summit Room Right
9:00am – 9:50am	<p>R Regenerative Agriculture</p> <p><i>Speakers: Jim Olaf Eckberg</i></p> <p><i>Moderators: Doug Crabtree</i></p> <p>Biodiversity is foundational to the health and resiliency of agriculture. A diverse ecosystem of organisms in the soil and crops drives critical farm functions including nutrient cycling, pest control, pollination and many others. However, biodiversity is on the decline globally. Agriculture has a major role to play in restoring biodiversity and protecting life as we know it. Making major improvements to agriculture requires a new mindset, one that regenerates biodiversity. General Mills is supporting a small but growing revolution in agriculture. Known as Regenerative Agriculture, this farmer-led initiative employs a set of principles to restore soil health and agroecosystem function. The principles include minimizing physical and chemical disturbance, diverse cropping systems, continuous cover on the soil, maintaining a living root, and integrating livestock where possible. Regenerative agriculture practices restore the health of agroecosystems and may help bridge the transition to organic. This session will describe how General Mills is supporting regenerative agriculture in our supply chain and how we are using an outcomes-based approach to measure real improvements to biodiversity, farmer economic resiliency and soil health. This session will dive into the ecological principles underpinning regenerative agriculture and discuss how these principles apply equally to supporting organic agriculture.</p>	Frontier Room
9:00am – 9:50am	<p>W Land Purchasing and Leasing - Cultivating Your Legally Resilient Farm</p> <p><i>Speakers: Rachel Armstrong, Alexis Bonogofsky, John Wicks</i></p> <p><i>Sponsors and Supporters: Western SARE</i></p> <p>Land Purchasing and Leasing</p> <ul style="list-style-type: none"> • The legal importance of a written lease • What a farmland lease should contain and the process of writing one. • How to create the paperwork for informal purchase arrangements such as seller-financing and land contracts. • Basic farm financing legal considerations including gifts and crowdfunding. <p>Thank you to WSARE for partial funding of the "Cultivating Your Legally Resilient Farm" workshop.</p>	Expedition/Venture Room
9:00am – 10:20am	<p>R FSA Farm Programs Available for Organics</p> <p><i>Speakers: Marilyn McMullen, Shelly Rolando</i></p> <p><i>Moderators: Nate Powell-Palm</i></p> <p>The primary focus will be Farm Loan Programs which provide financing options available to organic producers as well as our Noninsurable Crop Disaster Assistance Program which provides crop insurance coverage to organic producers. This session will include a brief overview of all programs available which can assist organic producers, such as but not limited to: The Noninsured Crop Disaster Assistance Program, Farm Storage Facility Loans, Organic Certified Cost Share Program, Tree Assistance Program, etc.</p>	Summit Room Left

9:00am – 5:00pm	<p>S KID's U - AgVenture Camp! <i>Sponsors and Supporters: Department of Agricultural & Technology Education</i> Youth participants will spend the morning in "AgVenture Camp" with fun activities like seed planting, making butter, painting and games.</p> <p>This year, MOA has worked with Dr. Shannon Arnold, MSU Agricultural Education and the Museum of the Rockies to offer enriching activities for MOA Kids age 4 - 12! The program will be led by MSU students in the morning at the Commons. After a delicious organic lunch, MOA kids and their parents are invited to the Museum of the Rockies for a specially organized docent-led tour of the Siebel Dinosaur exhibit and a presentation in the Taylor Planetarium. The Museum, including the butterfly exhibit, will be open to all MOA guests at no charge.</p> <p>MOA is grateful for the support of MSU's Agricultural Education program and the Museum of the Rockies!</p>	Quest
9:50am – 10:30am	<p>B Vendor Appreciation <i>Sponsors and Supporters: Quality Food Distributing</i> Thank you Quality Food Distributing for sponsoring!</p>	Lobby
10:30am – 11:20am	<p>R Grass Growth and Response to Grazing <i>Speakers: Rick Caquelin</i> <i>Moderators: Jess Alger</i> This first half of this presentation covers the science behind how grass grows and responds during different weather conditions throughout the year. In the second half, we discuss how we can apply grazing management using what we learned about grass growth so that our grazing treatments can have a positive effect on plant communities, the pasture, and the ranch. As always group discussion is encouraged! Grazing, turning grass into meat, is the ultimate in sustainable, input-free food production when done right. My goal is to help participants be better than they are already at grazing mgmt. so grass-animal production can be a viable component of their operation.</p>	Summit Room Left
10:30am – 11:20am	<p>R Hemp Merits and Myths <i>Speakers: Perry Miller, Patrick Carr, Jamie Fitterer, Jeff Schahczenski</i> <i>Moderators: John Porterfield</i> Organic hemp production provides unique opportunity for Montana growers. Emerging markets have significant price premiums for certified and uncertified 'organic' production. This will be a free-flowing forum on hemp experiences centered around the question of how well does hemp fit Montana production? Session will include an update on crop insurance for hemp.</p>	Summit Room Right
10:30am – 11:20am	<p>R Organic seed: Understanding Market Opportunities in Montana <i>Speakers: Micaela Colley, Winston Oakley, Judy Owsowitz</i> <i>Moderators: Heather Estrada</i> The lack of organic seed is recognized as a weak link in organic production and has resulted in ongoing exemptions to the National Organic Program's organic seed requirement. Many organic farmers are interested in growing seed on their farm but don't know how to get started. This session is for growers who already produce seed on their farm and want to scale up, as well as those growers who are just beginning to explore seed production. Organic Seed Alliance is working directly with organic seed growers in Montana, an agricultural economist, and national seed companies to develop enterprise budgets for farmers interested in growing seed as a commercial crop (either direct or contract sales). This session will provide information, and answer questions, about the economics of growing seed, including understanding how to choose profitable seed crops for your farm, how to manage risk, and how to participate in a growing network of seed growers in Montana who are sharing equipment and variety trial data.</p>	Frontier Room
10:30am – 11:20am	<p>W Insurance and Liability - Cultivating Your Legally Resilient Farm <i>Speakers: Rachel Armstrong, Alexis Bonogofsky, John Wicks</i> <i>Sponsors and Supporters: Western SARE</i> Insurance and Liability</p> <ul style="list-style-type: none"> • When and how a farm becomes liable for an injury connected to the farm's operations including food safety, farm events, farm food service, and value-added production • The best options for protecting the farm legally when injuries inevitably occur • When and how crop and livestock insurance is available to cover losses <p>Thank you to WSARE for partial funding of the "Cultivating Your Legally Resilient Farm" workshop.</p>	Expedition/Venture Room

Have you picked up some MOA logo gear?

11:30am – 12:20pm	<p>P Organic Standards and Pesticide Residues: What Does the Future Hold?</p> <p><i>Speakers: Neva Hassanein, Jim Barngrover, Nate Powell-Palm, Bob Quinn, Margaret Scoles</i></p> <p><i>Moderators: Heather Estrada</i></p> <p>Agriculture largely occurs in an open environment where various types of production systems exist and impact one another. This open environment includes producers who are not only nearby, but also potentially much farther away from one another (as with the long-distance transport of pesticides, for instance). Organic producers are acutely aware of this reality. For instance, others' use of agrichemicals has led to crop damage from pesticide drift or accidental aerial application onto organic fields. Recently, unavoidable contamination of organic grains at very low levels has threatened markets. Specifically, residues of glyphosate have exceeded a standard for organic products (10 ppb) in Italy and France. The dynamics of exactly how this low-level contamination is occurring (even in isolated fields) is under investigation, and concerns about the cost and reliability of laboratory testing further complicate the situation. In essence, some EU member states have added a kind of “product” standard for organic. Similarly, at least two new “glyphosate-free” certification programs are operating. Of course, organic certification has traditionally been a “process” standard with regulations that govern how a product is grown, harvested, and prepared.</p> <p>This panel will explore how this situation impacts the organic industry and how it should respond.</p>	Auditorium
12:30pm – 1:30pm	<p>M Lunch with US Delegation Messages and Organic Advisory and Education Council Update</p> <p><i>Speakers: Ty O'Connor, Matt Johnson</i></p> <p><i>Sponsors and Supporters: NatureSafe, SoilCraft, 406 Agronomy, Dan Collins, Pipeline Foods, Montana Gluten Free, Montana Flour and Grains, Montana Farm Link, Montana Milling</i></p> <p>Delicious organic meals provided by Chandee Bomgardner, Bomgardner Catering, Loma, MT.</p> <p>Conference greetings from Congressman Greg Gianforte, Senator Steve Daines, and Senator Jon Tester.</p> <p>Research update from OAEC - includes film.</p> <p>Thank you MOA Friday Conference Lunch Sponsors</p>	Auditorium
1:00pm – 5:00pm	<p>S MUSEUM OF THE ROCKIES PROGRAMMING FOR MOA KIDS!!</p> <p><i>Sponsors and Supporters: Museum of the Rockies</i></p> <p>After lunch, youth will visit the Museum of the Rockies for a special dinosaur tour and planetarium show just for Kids' U participants. There will also be time to learn about pollinators when Kids' U visits the Museum's latest exhibit Amazing Butterflies! MOA has partnered with Montana State University Ag Education students and the Museum of the Rockies to offer this unique Kids' U!</p> <p><i>The fine print: For insurance reasons, MOA is not able to provide youth transport to/from the Museum of the Rockies. Instead, MOA encourages parents/guardians to coordinate transport so youth can enjoy an afternoon of fun and learning at the Museum. Kids' U is designed for youth in grades K-6, but older youth are also welcome.</i></p> <p>A docent-led tour of the Seibel Dinosaur Complex begins at 2 pm and a special Taylor Planetarium presentation will be at 3:00 pm.</p>	Museum of the Rockies (600 W Kagy Blvd, Bozeman, MT 59717, USA)
1:15pm – 2:20pm	<p>K Can We Change As Quickly As The Climate Is Changing?</p> <p><i>Speakers: Stephen Jones</i></p> <p><i>Moderators: Heather Estrada</i></p>	Auditorium
2:20pm – 2:50pm	B Vendor Appreciation	Lobby
2:30pm – 3:20pm	<p>W Food Safety - Cultivating Your Legally Resilient Farm</p> <p><i>Speakers: Rachel Armstrong, Alexis Bonogofsky, John Wicks</i></p> <p><i>Sponsors and Supporters: Western SARE</i></p> <p>Food Safety</p> <ul style="list-style-type: none"> • How every farm can be responsible for a food safety incident, regardless of regulatory compliance. • When and how farms must comply with the Food Safety Modernization Act • How to manage the risk of food safety incidences with insurance. <p>Thank you to WSARE for partial funding of the "Cultivating Your Legally Resilient Farm" workshop.</p>	Expedition/Venture Room
2:50pm – 3:40pm	<p>R Blackfeet Nation's Agriculture Resource Management Plan (ARMP)</p> <p><i>Speakers: Loren BirdRattler</i></p> <p><i>Moderators: MonaRae Tuhy</i></p> <p>Loren Birdrattler, the Project Manager for the Blackfeet Agriculture Resource Management Plan (ARMP) will share the Blackfeet ARMP, a road map to food sovereignty for Blackfeet Country. The plan is rooted in Blackfeet values, Blackfeet ways of knowing, being and planning. From 4-H Clubs to support the next generation of farmers and ranchers, to beef and bison processing and local food access, the ARMP is a truly holistic approach to conservation that addresses biodiversity, clean water, commercial food production, and community leadership.</p>	Summit Room Left

2:50pm – 3:40pm	<p>R Farming and Eating for Planetary Health</p> <p><i>Speakers: Selena Ahmed</i></p> <p><i>Moderators: Judy Owsowitz</i></p> <p><i>Sponsors and Supporters: Kamut International</i></p> <p><i>What are linkages of agriculture to human and environmental wellbeing? Is organic produce more delicious and nutritious than conventional produce? A multifaceted challenge of the Anthropocene is supporting healthy diets while conserving ecological resources in socially acceptable ways. At present, poor diets are the leading risk factor of the global burden of disease. Concurrently, food production places greater stress on ecosystems than any other human activity while being critically dependent on multiple ecosystem services including water, soil fertility, pollination, and climate regulation. These food system challenges are exacerbated by global change with notable consequences for human and environmental wellbeing. This presentation will outline global trends of food systems transitions and associated implications for sustainability. We will review the evidence of the implications of agricultural practices for planetary health with a focus on organic agriculture. Evidence will further be presented on the relationship of agricultural management, phytochemistry, and sensory profiles of crops.</i></p> <p>Thank you, Kamut International for being a MOA Conference Session Sponsor!</p>	Quest
2:50pm – 3:40pm	<p>R Repairing the Public-Private Partnership in Organic Standards</p> <p><i>Speakers: Johanna Mirenda</i></p> <p><i>Moderators: Nate Powell-Palm</i></p> <p>A healthy market for organic products requires critical support from the U.S. Department of Agriculture's (USDA) National Organic Program (NOP) for uniform and robust standards. However, the USDA is not advancing organic standards, and this failure to keep pace with consumers and the industry is harming and fragmenting the market. In the past 10 years, industry has advanced 20 consensus recommendations for improvements to the organic standards and the USDA has not completed rulemaking on a single one of them. Montana Senators Jon Tester (Democrat), Steve Daines (Republican) and Representative Greg Gianforte (Republican) recognized this issue in a letter to U.S. Agriculture Secretary Sonny Perdue demanding that USDA move forward and act on a decade's worth of stalled recommendations by the National Organic Standards Board (NOSB). The Organic Trade Association is working on long-term solutions that will repair the broken public-private partnership between USDA and the organic industry to ensure continuous improvement and accountability of the organic standards. At this workshop, attendees will learn about the Organic Trade Association's efforts to advance concepts for a new framework for advancing federal organic standards to keep up with the marketplace and ensure the credibility of the USDA Organic seal. Attendees will participate in a facilitated discussion about these concepts and other strategic ideas for how organic will evolve within the public-private partnership into the future.</p>	Summit Room Right
2:50pm – 3:40pm	<p>R Understanding the Barriers to Crop Insurance Usage in Organic and Diversified Farms</p> <p><i>Speakers: Eric Belasco</i></p> <p><i>Moderators: Doug Crabtree</i></p> <p>Since the 2000 Agricultural Risk Protection Act (ARPA), federal crop insurance programs directed to organic and diversified producers have expanded in terms of liability, policies, and coverage. In spite of this growth, participation in crop insurance, relative to conventional producers, remains low. Understanding gaps in the utilization of crop insurance for these groups are critical to investigate in order to better focus current education programs and inform farm policy. To solicit input from producers of organic and diversified crop production systems, we developed a national survey, in cooperation with the OREI, to learn more about this group's risk management and production practices. Results from this survey provide direct insights into the barriers preventing further increases in crop insurance participation among these products, as well as how they can potentially be overcome. Under the current crop insurance programs, there is a disconnect between organic production and organic certification that we can better understand through this analysis.</p>	Frontier Room
3:30pm – 4:20pm	<p>W Employees, Interns, and Volunteers - Cultivating Your Legally Resilient Farm</p> <p><i>Speakers: John Wicks, Alexis Bonogofsky, Rachel Armstrong</i></p> <p><i>Sponsors and Supporters: Western SARE</i></p> <p>Employees, Interns, and Volunteers</p> <ul style="list-style-type: none"> • The basics of minimum wage, overtime, payroll tax, workers' compensation, and wages in the form of food and lodging. • Whether and how farms may utilize unpaid or underpaid interns or apprentices. • The legal risks of utilizing volunteers in a for-profit business. <p>Thank you to WSARE for partial funding of the "Cultivating Your Legally Resilient Farm" workshop!</p>	Expedition/Venture Room
3:50pm – 4:40pm	<p>P Why Do We Raise Organic Food?</p> <p><i>Speakers: Jane Smith M.D.</i></p> <p><i>Moderators: Jess Alger</i></p> <p>Why do we raise organic food? Every year MOA does a great job answering the many aspects of this important question. It's a question my husband and I eagerly answered when we jumped into this movement 14 years ago. We raise organic food because it is the only profession where we can bring all our passions together: healing our land, improving our customers' health, and producing a living.</p>	Auditorium

4:30pm – 5:20pm	W	Agritourism and Adding Value - Cultivating Your Legally Resilient Farm <i>Speakers: Rachel Armstrong, Alexis Bonogofsky, John Wicks</i> <i>Sponsors and Supporters: Western SARE</i> Agritourism and Adding Value <ul style="list-style-type: none"> How zoning codes can limit or prohibit these activities and what do next if the farm's desired activities are constrained by regulations. Legal considerations when doing on-farm events relative to liability, employment law, business structures, taxes, and land use regulation. The farm's obligations in terms of access to persons with disabilities Thank you to WSARE for partial funding of the "Cultivating Your Legally Resilient Farm" workshop	Expedition/Venture Room
4:40 pm – 5:30pm	B	Vendor Appreciation	Lobby
4:40pm – 6:00pm	R	Student Poster Sessions - Presentations <i>Moderators: Mac Burgess, Heather Estrada</i> Students present their work on organic farming and food topics.	Auditorium
5:00pm – 6:30pm	M	Social Hour and Silent Auction <i>Sponsors and Supporters: Columbia Grain, Inc.</i> Delicious organic hors d'oeuvres provided by Chandee Bomgardner, Bomgardner Catering, Loma, MT. Thank you Columbia Grain for sponsoring the Social Hour. The Silent Auction closes at 8:00pm.	Auditorium
5:00pm – 8:00pm	O	Silent Auction <i>Moderators: Anna Merriman, Cliff Merriman, John Wicks</i> Check out the Silent Auction to find a great gift, a useful tool, a piece of art and more! Thank you for supporting MOA! Bring donation items to the Silent Auction representatives at the conference. <i>All silent auction items must be collected by the winning bidder and paid for by the close of the conference.</i>	Auditorium
6:30pm – 7:30pm	M	Annual Awards Dinner <i>Sponsors and Supporters: Columbia Grain, Inc., General Mills, Northwest Farm Credit Services</i> Delicious organic meals provided by Chandee Bomgardner, Bomgardner Catering, Loma, MT. The MOA “Lifetime of Service” and “Leadership in Organics” Awards will be presented at the Conference and Awards Banquet. The “ Lifetime of Service ” award goes to an organic producer, handler, retailer, researcher, service provider (or other) who has demonstrated a long-term commitment to organic agriculture in Montana. A “ Leadership in Organics ” award goes to an organic producer, handler, retailer, researcher, service provider (or other) who demonstrates an on-going commitment to advancing the adoption, practice, and success of organic agriculture in Montana. Previous recipients of the “Lifetime of Service” award are: Barry Flamm (2006), Bob Quinn (2007), David Oien (2008), Jim Barngrover (2009), Laughing Water (2010), Steve and Cindy Baril (2011), Russ Salisbury and Elsie Tuss (2012), Judy Owsowitz (2013), Becky Weed (2014), Wes Henthorne (2015), Ric and Dawn Blair (2016), Randy Hinebauch (2017), Jane Kile (post-humous, 2018), Dr. Jim Sims (post-humous, 2018). Previous recipients of the “Leadership in Organics” award are: Jon Tester (2006), Jonda Crosby (2007), Mikel and Nancy Lund (2008), Jon and Amy Kvaalen (2009), Andre’ Giles (2010), Nancy Matheson (2011), Dave and Dee Turner (2012), Jeff Schahczenski (2013), Daryl and Linda Lassila (2014), Ole Norgaard (2015), Connie Poten and Andy Sponseller (2016); Kristina “Kiki” Hubbard (2017), Matt and Sonja Johnson (2018).	Auditorium
8:00pm – 10:00pm	E	Live Auction with Zane Burns, Auctioneer <i>Moderators: Anna Merriman, Cliff Merriman, John Wicks</i>	Auditorium

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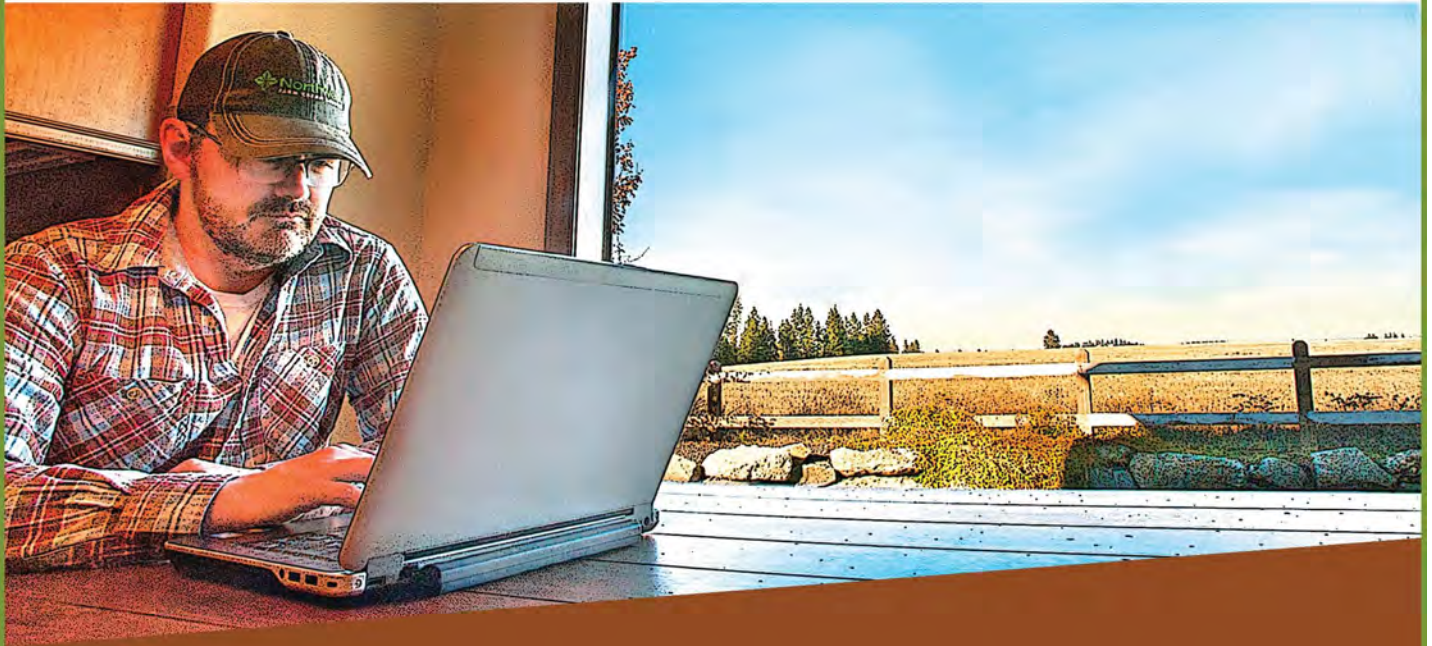
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For the last few years, organic growers have gathered and submitted diseased Field Bindweed and Canada Thistle plants to Dr. David Sands and his research team in order to isolate specific plant pathogens that will weaken and eventually eliminate both weeds. We are seeing promising progress.

OAEC is committed to continuing to fund this research and believes that biocontrol agents for these weeds is not far off.

There is a major way that you can help us in this effort. Please donate to this research through OAEC, whether you are having problems with either of these weeds in your cropping system or because you recognize the importance this type of research may have on future weed challenges in Montana. We need to raise \$30,000 over the coming year to keep this research going.

Visit us at our booth to learn more about this project and other exciting research in Montana, like CREEP STOP, and how you can help.

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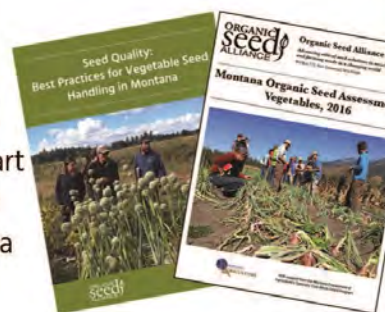
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Montana Organic Association 17th Annual Conference and Business Meeting

B BREAK
R Breakout
D Display
K Key Note Address
M Meal
N Meeting
O MOA
P Plenary
H Trade Show

DECEMBER 7 • SATURDAY

7:00am – 8:00am	M Breakfast <i>Sponsors and Supporters: General Mills</i> Delicious organic meals provided by Chandee Bomgardner, Bomgardner Catering, Loma, MT. Thank you, General Mills for sponsoring breakfast!	Auditorium
7:00am – 8:00am	N MOA Business Meeting	Auditorium
7:30am – 12:00pm	O MOA Conference Registration	Lobby
7:30am – 1:00pm	D Student Poster Sessions	Auditorium
7:30am – 1:00pm	D Women in Agriculture Photo Display <i>Moderators: Irene Grimberg</i>	Auditorium
7:30am – 1:00pm	H Trade Show	Lobby
8:00am – 8:25am	R Evaluating the Effects of Seeding Rates and Inoculant Performance on Nodulation, Weed Suppression, and Relative Yields of Different Lentil Varieties Grown in the Northern Great Plains <i>Speakers: Joseph Kibiwott</i> <i>Moderators: Anna Merriman, Cliff Merriman</i> Lentils are important for diversifying wheat-based cropping systems and are also beneficial in enhancing soil health. These benefits have contributed to the exponential growth in pulse crop acreage in The Northern Great Plains (NGP). There are several challenges facing organic lentil production. Lack of approved herbicide for use in organic pulse crop production provides a challenge to weed management. Little is known about the optimum seeding and appropriate inoculation rates to improve; crop growth, nutrient acquisition, weed management, and yield potential for lentils in organic systems. It is hypothesized that growing lentils that tolerate high population densities could suppress weeds while maintaining and/or achieving higher yields and better economic returns to the grower. The goals of this project are to evaluate effects of seeding rates on lentil yields and weed competition.	Expedition/Venture Room
8:00am – 8:50am	R Engaging with Version 2.0 of the General Mills Regenerative Agriculture Self-Assessment <i>Speakers: Christina Skonberg</i> <i>Moderators: Gary Iverson</i> Join the General Mills team for an interactive demonstration of Version 2.0 of the General Mills Regenerative Agriculture Self-Assessment. Last year, during a farmer roundtable at MOA, participants shared feedback on Version 1.0 of the tool. This year, the General Mills team is thrilled to share how we incorporated farmer feedback and iterated on the assessment to launch Version 2.0. This session will be a great opportunity for farmers, business representatives, and other agricultural stakeholders interested in exploring how their farming practices align with 5 recognized principles of regenerative agriculture: keep the soil covered, maximize crop diversity, integrate livestock, minimize soil disturbance, and keep a living root in the ground.	Summit Room Right
8:00am – 8:50am	R Federal Policy Update <i>Speakers: Johanna Mirenda</i> <i>Moderators: Nate Powell-Palm</i> This panel will provide an of-the-moment update on federal policy related to organic agriculture, including implementation of the 2018 Farm Bill. Specific focus will be given to Strengthening Oversight and Enforcement of Organic; Appropriations; Research; Conservation Programs; Risk Management Programs.	Auditorium
8:00am – 8:50am	R Long-term effects of a single compost application to yield, quality and soil health in organic dryland wheat <i>Speakers: Jennifer Reeve</i> <i>Moderators: Heather Estrada</i> The majority of organic wheat in the United States is produced in the West. However, growers are transitioning out of organic production due to problems with weeds and soil health. We propose to present the results of 25 years of research on the long-term benefits of a single application of compost to wheat yield, grain quality, and soil health. Previous research at Utah State University measured dryland wheat yield response to dairy manure compost in 1995 and 1996 at two certified organic sites in northern UT. Yields of winter wheat increased 250% in response to compost applied at 25 tons per acre. Sixteen years later, improvements in soil health and wheat yield in the compost-amended plots was still dramatic, with approximately 200% greater yields and soil organic matter than those in control plots.	Frontier Room

8:00am – 8:50am	R Utility Patents and Certified Organic Seeds <i>Speakers: Bill McDorman</i> <i>Moderators: Judy Owsowitz</i> <p>In a recent New York Times feature article entitled: Save Our Food. Free the Seed. Dan Barber exclaimed, “The knockout punch for farmer-controlled seed was the utility patent.” The Organic Seed Alliance Website states: “Over the last four decades, the seed industry has consolidated, and much of our commercial seed is now owned and managed in the hands of a few transnational firms. Intellectual property practices (e.g., utility patents on seed) stand out as a major cause.” What most organic farmers and gardeners have yet to realize is that more and more certified organic seeds being offered for sale in the U.S. now carry utility patents. Complete and accurate information about which varieties being patented is difficult to find. The presentation will include a short history of plant patenting including the difference between The Plant Variety Protection Act passed in 1970 and the newer, more restrictive Utility Patents which prohibit for the first time growers from actually saving any of their own seeds. The presentation will include a discussion about individual and regional strategies growers can use to assure long-term access to varieties with superior traits along with the regional and cultural adaptation that comes only from local seed saving.</p>	Summit Room Left
8:25am – 8:50am	R Integrated Weed Management for Organic Chickpeas <i>Speakers: Zach Miller</i> <i>Moderators: Anna Merriman, Cliff Merriman</i> <p>Shared presentation with Joseph Kibiwott covering improving practices for organic pulse production. I will present results of our recent organic chickpea weed management trials where we evaluated planting date, seeding rate, and several organic weed control practices.</p>	Expedition/Venture Room
9:00am – 9:50am	P Climate Change Resilience in Organic Systems <i>Speakers: Bruce Maxwell, Anton Bekkerman, Fabian Menalled, Ty O'Connor, Dave Prather</i> <i>Moderators: Becky Weed</i> <p>This session brings together producers and scientists to explore through presentation and discussion how we envision organic agriculture under projected climate conditions in Montana. Each speaker will be charged with providing their perspective on the following questions:</p> <ul style="list-style-type: none"> • What will be the greatest challenge to production in Montana, or on your place, when growing season temperatures increase by 7.5 degrees F, we increase up to 35 days over 90 degrees F and we become drier over the next 20-30 years? • How do you anticipate modifying crop or livestock production to adapt to these new conditions? • What information will improve your ability, or the ability of producers in general, to adapt to these unprecedented conditions? 	Auditorium
9:50am – 10:15am	B Vendor Appreciation <i>Sponsors and Supporters: Quality Food Distributing</i> <p>Thank you Quality Food Distributing for sponsoring!</p>	Lobby
10:15am – 11:05am	R Integration of Livestock into Small Scale Vegetable Cropping Systems <i>Speakers: Trestin Benson</i> <i>Moderators: Heather Estrada</i> <p>This presentation includes the results and a description from a graduate-level research project investigating livestock integrated systems in the Great-Northern Plains on small scale vegetable crops, specifically looking at differences in grazed versus un-grazed sampling sites with an emphasis on soil health, soil microbial diversity and crop yield. Previous studies of livestock integration have shown a positive impact on soil health. We expect that the grazed portions will have improved crop production due to nutrient cycling compared to non-grazed portions.</p>	Expedition/Venture Room
10:15am – 11:05am	R New Agrarian Program: Supporting apprenticeships in organic agriculture <i>Speakers: Alexis Bonogofsky</i> <i>Moderators: Anna Jones-Crabtree</i> <p>Help train the next generation of regenerative land managers and food producers. Come and learn about Quivira's New Agrarian Program that helps pair up regenerative farmers and ranchers with apprentices. NAP mentors are dedicated stewards of the land; they practice intentional, regenerative methods of food production, provide excellent animal care and are skilled and enthusiastic teachers. Learn about Quivira's program and what it takes to be a mentor. Quivira provides training and technical support to mentors in finding qualified apprentices and a good fit; understanding the legalities and logistics related to having an on-ranch or on-farm employee; communicating with apprentices and evaluating their work and learning.</p>	Summit Room Right
10:15am – 11:05am	R Organic & Soil Health- Moving beyond organic to regenerative! <i>Speakers: Patti Armbrister</i> <i>Moderators: Jess Alger</i> <p>Soil Health and how an organic farmer can improve their operations by adopting soil health practices. Simple yet effective regenerative agriculture and soil health practices will be shared. Examples: Improving water infiltration, increases soil biology, increasing soil structure & aggregates, pollinator strips, conversations strips, and increasing organic matter. How to reduce compaction and understanding plow plan and what to do about it. Soil slake testing demonstration, why, and what the test can tell you and how to do it on your operations. Ideas on how to make your own soil microbes (soil amendments & compost) on your own operation and understanding soil health practices can reduce fertilizer input and reduce nutrient run-off.</p>	Frontier Room

10:15am – 11:05am	<div>R</div> <div>The Real Value of Lamb: Trust, Transparency, Disruption and Blockchain in a New Organic Food Economy</div> <div><i>Speakers: Jeff Schahczenski</i></div> <div><i>Moderators: Gary Iverson</i></div> <div>Blockchain technology as applied to agriculture product supply chains offers promises of a new and disruptive form of algorithmic economic trust, even referred to as a “trust machine.” Can blockchain technology usher in a transformation to a new transparent “sharing” organic food supply economy? In this presentation we will explore through the comparative examination of three case studies of lamb supply chains, how blockchain is and is not living up to its many promises of improved transactional efficiency, transparency and, most importantly building trust in food products with multiple attributes such as certified organic.</div>	Summit Room Left
11:15am – 12:05pm	<div>R</div> <div>An Assessment of Influences on Beginning Sustainable Agriculture Producers’ Decisions to Adopt Innovative Practices</div> <div><i>Speakers: Rebecca Kurnick</i></div> <div><i>Moderators: Anna Merriman, Cliff Merriman</i></div> <div>Organic agriculture is a transformative approach that balances the goals of sustainable agriculture. Understanding how producers identify themselves may give insight as to what drives their decision to explore innovative practices. The purpose of this study was to assess influences on organic agricultural producers’ attitudes, behaviors, and decisions related to sustainable best management practices. Rogers’ Diffusions of Innovations and the Theory of Planned Behavior (TPB) were used to analyze organic producers’ attitudes, behaviors, and decisions related to sustainable best management practices (BMP). This descriptive study utilized a survey research design of producer members of the Montana Organic Association. Data analysis was conducted to assess the relationships between questions and constructs of the TPB. Respondents considered themselves risk-takers, leaders, and deliberators who use an integrated whole farm approach. Influences of peers and social groups had a significant effect on producers’ decisions to implement sustainable BMPs.</div>	Expedition/Venture Room
11:15am – 12:05pm	<div>R</div> <div>Data Intensive Organics</div> <div><i>Speakers: Sasha Loewen</i></div> <div><i>Moderators: Jamie Ryan Lockman</i></div> <div>This talk will explore my current Ph.D. research topic of data-intensive agriculture applied in organic systems. Recommended regional crop seeding rates have been well established across the United States, however, these seeding rates represent the average best rate to apply, and variability within even an 80-acre field is significant. Therefore it is becoming increasingly useful to determine differences in productivity across a field to determine management practices differently for each part of a field. This idea is central to data-intensive agriculture. My project aims to take the old ideas of organic farming and the new techniques of precision agriculture to close the organic-conventional yield gap. It is often said that organic production substitutes agroecosystem knowhow for inputs. Now we can employ modern technology to really understand how each agroecosystem works at appropriate time and space scales. Work has begun with various organic growers in Montana to begin using the large data sets acquired from today’s modern equipment to explore within-field variability to establish variable seeding rates specific to individual fields. Preliminary data and further pursuits will be discussed.</div>	Summit Room Left
11:15am – 12:05pm	<div>R</div> <div>Montana Grasslands Carbon Program</div> <div><i>Speakers: Chris Mehus</i></div> <div><i>Moderators: Jess Alger</i></div> <div>Challenge & Opportunity Healthy grasslands have significant potential to provide ranchers with important supplemental income arising from the public’s concern over climate change. A growing number of scientists believe grasslands hold even greater potential than tropical rainforests in their ability to draw dangerous carbon dioxide (CO2) from the air and sequester the carbon deep in the ground. Motivated by the surging desire in consumers to reduce CO2, major companies are positioning themselves as leaders in the attempt to find effective ways to solve this problem.</div>	Summit Room Right
11:15am – 12:05pm	<div>R</div> <div>Towne's Harvest Garden - MSU's Organic Experiential Learning Farm</div> <div><i>Speakers: Mac Burgess</i></div> <div><i>Moderators: Judy Owsowitz</i></div> <div>Towne's Harvest Garden is a 3-acre certified organic vegetable farm operated by MSU students. Vegetables are sold through a Community Supported Agriculture program, two farm stands each week, and wholesale sales to University Catering. Each year thousands of lbs of premium veggies are also distributed through Gallatin County Food Bank and the Bobcat Pantry to members of the community who cannot afford to pay market prices. Each spring, summer, and fall semester students plan, implement, and analyze the workings of a diverse certified organic production system including cultivar selection, crop rotation planning, greenhouse plant production, tillage, plasticulture and season extension, irrigation, cover cropping, integrated pest management, harvest, processing, marketing, organic certification, and reflection. Dr. Mac Burgess has been the director of Townes Harvest Garden since beginning as a faculty member at MSU in 2013. Dr. Burgess will present a lively photo-heavy slideshow of learning opportunities, humorous anecdotes, examples of lessons learned, and reflection on the place of experiential learning in the educational system.</div>	Frontier Room
12:15pm – 1:15pm	<div>K</div> <div>In Praise of Hopelessness</div> <div><i>Speakers: Matthew Dillon</i></div> <div><i>Moderators: Stephen Jones</i></div> <div>M</div> <div>Lunch</div> <div>Auditorium</div>	Auditorium

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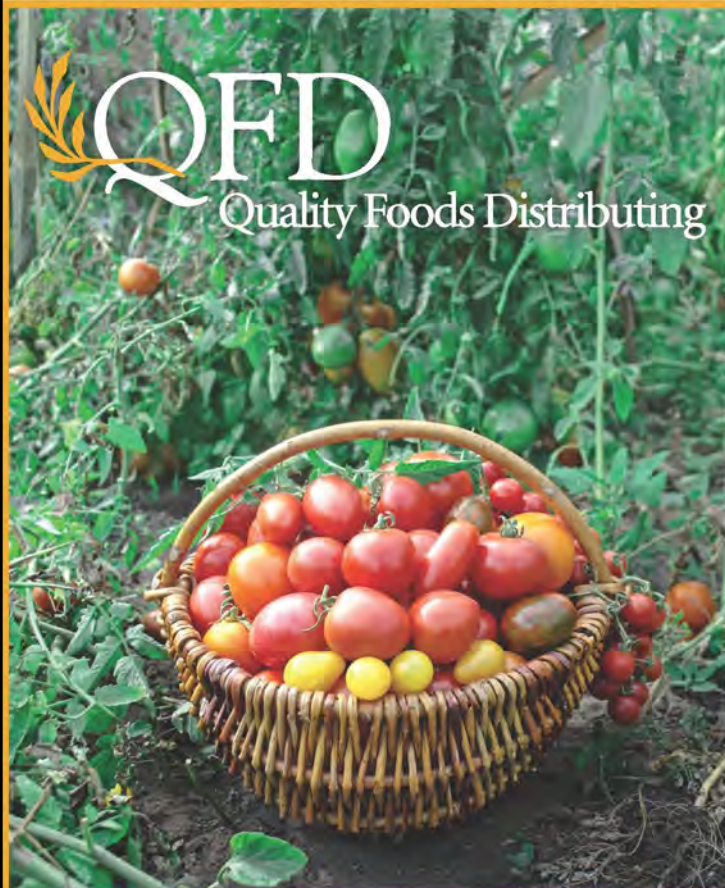
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MOA HIGHLIGHTS FROM 2019



- Nate Powell-Palm testifies before the US House Appropriations Agriculture, Rural Development and other agencies subcommittees, April 10, 2019. Nate was recognized by the Organic Trade Association as a "Rising Star" in September. Nate chairs the MOA Policy Committee.

- Matt and Sonja Johnson Ranch Tour, July 18, 2019. Co-sponsored with OAEC.

- MOA Executive Director Jamie Ryan Lockman attended the National Sustainable Agriculture Coalition Summer Meeting in Springfield, IL., August 4–7, 2019. The meetings included an orientation on NSAC functions and processes. Sessions focused on topics like crop insurance, food safety, local and regional food, diversity, and more.

- Awarded a Western SARE Professional Development Program Grant for \$2500. This grant is being used to partially fund the Farm Commons "Cultivating Your Legally Resilient Farm" Workshop offered by Rachel Armstrong at the 2019 MOA Conference.

THANK YOU!!!

Thank you to everyone who provided delicious organic food and beverages for the MOA Conference! And thank you to everyone who helped deliver and prepare it! Your talents, hard work, and generosity are appreciated!

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Your Family Resource for Agriculture

PO Box 2447, Great Falls, MT

59403 406-452-6406

www.montanafarmersunion.com



Collaborative Capitalism

Working with individuals, families and foundations to direct catalytic capital to entrepreneurs, communities and the environment.

The **Montana Organic Association (MOA)** brings together people, businesses, organizations, and agencies who are working to develop Montana's organic industry. MOA is proud of its legacy that has led Montana to be a national leader in organic production. But MOA is more than organic production; it also serves to educate about organic products including food, fiber, and non-food items like personal care items and household supplies, and ways to limit the use of chemicals in everyday life. MOA also advocates for policies that protect the environment, promote healthy living, and support individuals, farms and businesses who are actively engaged in developing sustainable businesses and communities. MOA accomplishes this through hosting events, serving as an educational resource, providing network opportunities, and communications.

Do you want to support MOA's work? Join US!

MOA has several affordable membership options. Visit the MOA website to learn more.

www.montanaorganicassociation.org



**FRESH
MARKET**

*We Support our local organic farmers and producers.
Thanks for all your help!*

While you're in town stop by for all your organic needs. We have a large selection of bulk foods, natural product groceries, and supplements. Check out our full service fresh produce and meat departments. We also carry a nice assortment of gluten free, vegetarian, and organic items. We support local producers and products whenever possible.

Locally Owned & Operated

**Store Hours: Mon thru Sat 9am-8pm • Sun 10am-7pm
105 Smelter Ave NE • Great Falls, MT 59404 • 406-761-0134
Visit Us Online: www.2jsfreshmarket.com**



All MOA memberships are up for renewal on December 1, 2019. Purchase online or use this form to be mailed with your check to MOA, 3312 Hollis St., Missoula, MT 59801

Please renew my membership with the Montana Organic Association!

Name(s) : _____

Farm or Business: _____

Address: _____

City/State _____ Zip: _____

Phone Numbers: _____

Email Addresses: _____

Membership Level (mark one): _____

2018 MOA Fees	ANNUAL MEMBERSHIP					ANNUAL CONFERENCE					
	Cost	Annual Membership	Newsletter Quarterly Ad	Website Directory	Full Media	Registration Plus Meals	Conference Booth	Speaking Option	Program Ads	Media/ Web Page	Conference Recognition
Membership - Individual	\$30	Yes x 1	-	-	-	-	-	-	-	-	-
Membership - Household	\$50	Yes x 2	-	-	-	-	-	-	-	-	-
Membership - Farm/Ranch	\$75	Yes x 2	-5% Off	Yes	-	-	-	-	-	-	-
Membership - Organic Business	\$250	Yes x 2	-10% Off	Yes	-	-	-	-	-	-	-
Membership - Lifetime	\$750	Yes x 2	-10% Off	Yes	-	-	-	-	-	-	-
(NEW) Membership - Lifetime Business	\$2,500	Yes x 2	-10% Off	Yes	-	-	-	-	-	-	-
(NEW) Annual Silver Membership (-5%)	\$1,650	Yes x 2	Full Page(x4)	Yes	Yes	Yes x 2	Yes	Yes - Lunch	Full Page	Yes	Premium
(NEW) Annual Gold Membership (-10%)	\$2,000	Yes x 2	Full Page(x4)	Yes	Yes	Yes x 2	Yes	Yes - Dinner	Full Page	Yes	Premium
Newsletter Ad - Classified	\$8*	-	*	-	-	-	-	-	-	-	-
Newsletter Ad - Business Card	\$30	-	Biz Card	-	-	-	-	-	-	-	-
Newsletter Ad - 1/4 Page	\$40	-	1/4 Page	-	-	-	-	-	-	-	-
Newsletter Ad - 1/2 Page	\$65	-	1/2 Page	-	-	-	-	-	-	-	-
Newsletter Ad - 3/4 Page	\$90	-	3/4 Page	-	-	-	-	-	-	-	-
Newsletter Ad - Full Page	\$110	-	Full Page	-	-	-	-	-	-	-	-
(NEW) Annual Publication/Media Bundle	\$500	-	Full Page (x4)	Yes	Yes	-	-	-	-	Yes	Standard
Conference - Student	\$65	-	-	-	-	Yes x 1	-	-	-	-	-
Conference - Member	\$140	-	-	-	-	Yes x 1	-	-	-	-	-
Conference - Non-Member	\$175	-	-	-	-	Yes x 1	-	-	-	-	-
Conference - Late Registration	+\$15	-	-	-	-	Yes x 1	-	-	-	-	-
Conference - Sponsor	\$300	-	-	-	-	Yes x 1	-	-	1/4 Page	Yes	Standard
Conference - Vendor (Booth)	\$400	-	-	-	-	Yes x 1	Yes	-	1/4 Page	Yes	Standard
Conference - Sponsor (Booth)	\$500	-	-	-	-	Yes x 2	Yes	-	1/4 Page	Yes	Standard
Conference - Sponsor (Session)	\$600	-	-	-	-	Yes x 2	Yes	-	1/2 Page	Yes	Standard
Conference - Sponsor (Lunch)	\$1,000	-	-	-	-	Yes x 2	Yes	Yes - Lunch	Full Page	Yes	Premium
Conference - Sponsor (Dinner)	\$1,500	-	-	-	-	Yes x 2	Yes	Yes - Dinner	Full Page	Yes	Premium

**** Premium Annual Memberships (Silver/Gold) Reduced by \$75/\$250 for Lifetime Members

Certifier	Consumer	Researcher
Grower	Retailer	Extension
Processor	Student	Food Service/Restaurant
Educator	Supplier	Consultant
Other (please describe):		

Please mark a group above that best describes your involvement in organic agriculture.

Additional Donation for General Funds or the Sharon Lindquist Conference Scholarship Fund _____

TOTAL AMOUNT OF YOUR PURCHASE _____

Return form(s) with your membership dues/donation to:

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

If you have questions, call Jamie Ryan Lockman at (406) 546-6572 or email her at:

moamembership@gmail.com OR to pay online, visit www.montanaorganicassociation.org



MONTANA FOOD & AGRICULTURE DEVELOPMENT NETWORK

The Montana Food and Agricultural Development Center (FADC) Network helps Montanans innovate and grow businesses that produce and commercialize food, agricultural and renewable energy products and processes, creating wealth and jobs in our communities and on our farms and ranches.

The centers can provide training and technical assistance, such as:

- Product development, testing and analysis
- Regulatory compliance training
- Food processing
- Business planning and development
- Market research
- Business networking
- Access to financing
- Cooperative development
- Education on industry dynamics and technologies

agr.mt.gov/FADC



[Montana Food & Ag Development Network]



[@montanafadn]



Montana Organic Association

is a 501 (c) 6 non-profit trade association dedicated to advocating and promoting organic agriculture for the highest good of the people, the environment and the State economy.

Organic Matters quarterly newsletter is published quarterly by the Montana Organic Association. *Organic Matters* occasionally includes guest articles and opinions. While we review these for relevance to our mission, the opinions in these articles may not reflect the opinions or policy of the Montana Organic Association. MOA also maintains social media accounts on Facebook and Instagram and welcomes content consistent with MOA's mission.

Send queries, suggestions, letters, and requests to:

Organic Matters
Montana Organic Association
3312 Hollis Street
Missoula, MT 59801
(406) 728-1167

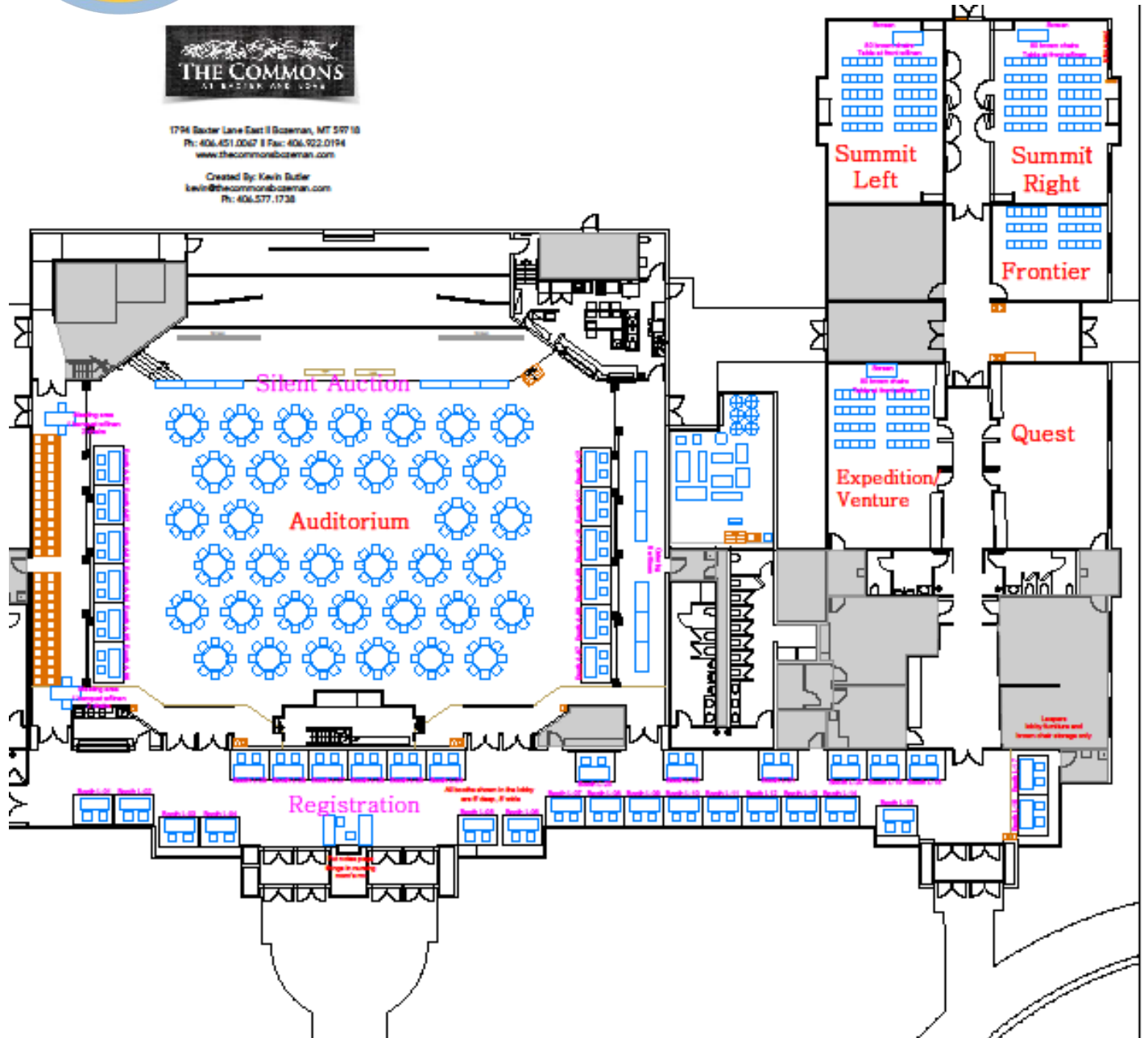
moamembership@gmail.com
www.montanaorganicassociation.org

MOA Board Members:
Doug Crabtree - Chairman
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Heather Estrada - Treasurer
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Executive Director: Jamie Ryan Lockman



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 3312 Hollis Street
 Missoula, MT 59801
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Support the vendors who support MOA!
 Stop by and say “Hi!”