

Organic Matters

MOA's Seventh Annual Conference Preview

by Susan Waters, MOA Contracted Communications Director/Conference Coordinator

It's been a real honor to work with the MOA Board, Conference Committee and membership since early 2009. I can honestly say that MOA folks are the hardest working people I've ever collaborated with. There is also a strong dedication to organics and a commitment to share knowledge and resources amongst the membership. It's a rare opportunity to work with such a devoted and generous group.

As part of MOA's mission, the organization has held an Annual Conference since its inception. MOA's Conference is a terrific way to learn about organics and to see and hear about the latest developments in the field. It's an opportunity to network with others who are just starting up, are seasoned veterans, or working somewhere in between. It's also a place to gather, discuss, debate, laugh, and just have a great time.

The 2009 Conference Committee has been at work since the beginning of the year to develop a well-rounded, informative and fun event. We've been recruiting top-notch speakers to present stimulating topics in an accessible and comfortable venue.

This year, we're celebrating "Organic: Breaking New Ground" and are featuring Organic University on Thursday, November 12, with knowledge-

able speakers such as Margaret Scoles (IOIA), Fabian Menalled (MSU) and certifying agents from OCIA and MDA. The main Conference sessions run Friday and Saturday, November 13-14 and feature notable speakers and sessions such as: Paul Hepperly (Rodale Institute); Dean Jacobsen (MSU Dept. of Ag);

Ron de Yong (Director of MDA); and updates from our colleagues at MSU, the Organic Seed Alliance and our legislators. We will also be touring the new Montana Milling facility and learn about carbon credits, land monitoring

and grazing management, retail trends, converting CRP land, cross-generational communications on the farm and more.

The conference also features delicious organic food, thought-provoking discussions, lively business networking and fun entertainment—a perfect gathering to learn, relax and enjoy each others' company.

Please review the pre-conference brochure on pages 7-12 and come and join us this year. Deadlines for cost-saving discounts are approaching quickly so sign up for the Conference and lodging today. If you're devoted to organics and had a great year, consider the ways you can help at this year's Conference, listed on page 10.

Enjoy this issue of the MOA newsletter and I hope to see you at the Conference.



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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.

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On the Farm: Lessons

by Jacob Cowgill

Frost came early to Prairie Heritage Farm – August 25th. It must have been pretty light and only in certain spots of the garden, because just the top leaves of some varieties of winter and summer squash got nipped. The basil, peppers, and tomatoes didn't look touched. The frost that got those guys by September 9th. The weather forecast for Conrad was 38 degrees. I guess that means 32 on the farm. The lesson here is, be prepared to cover certain plants in the garden as August comes to a close.

I swathed the eight acres of white lentils in August and my good neighbor picked them up with his combine. Though it took a while to clean them, I could see I wouldn't end up with much. They didn't germinate well and it wasn't long before the weeds overtook those that did. I stuck with them anyway, figuring since this is our first year, I had to learn the process of growing lentils from beginning to end. Education is expensive. The lesson this time is, make sure you get a good kill on the weeds before planting and plant early, but not too early.

I learned you can't predict the weather and sometimes when you plant your lentils on time, a cold spell rolls in and by the time the soil warms back up, the weeds have already had a jump on the crop. The lesson now is, farming is a gamble. The farmer is one who manages the chaos as best he or she can. The farmer is simply one person who desires certain outcomes, but knows that they may not all work out and he must learn to roll with whatever comes his way. Any attempt to control the rainfall, the wind, the sunshine and heat is futile at best.

We have one more week of the Great Falls Farmers' Market. We've developed a loyal following our first year and we appreciate the support and encouragement from our customers. This past week we floated the idea of selling whole wheat sourdough bread from wheat grown on the farm, and selling whole grains, such as ancient and heritage wheat, Indian corn and lentils at the 2010 Farmers' Market. People were definitely interested.

What we lack in experience at Prairie Heritage Farm, we more than make up for in lessons learned and ideas for the future. If there's one lasting lesson from this year, it's that disastrous weather and unpredictable obstacles will adversely affect an experienced farmer just as much as it will a greenhorn. In a comforting way, we're all in this together.



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New Conservation Programs

by Jeff Schahczenski, Program Specialist, NCAT

This summer and fall the Natural Resources Conservation Service (NRCS) began implementation of two revised federal conservation programs that have brought significant new federal support to organic agriculture in Montana and the nation. "We are pleased about these new opportunities for existing organic farmers and ranchers in Montana and to have more help for those farmers and ranchers wanting to begin organic production," said Ole Norgaard, Board Chair of the Montana Organic Association (MOA).

The first program that had a very short sign-up period (May 11- June 12) was a special organic initiative of the Environmental Quality Incentive Program (EQIP). Even with the short sign-up period, 56 organic and transitioning organic farmers and ranchers in Montana signed-up for the program which provided up to \$1.4 million in funding. Nationwide \$50 million was allocated to this initiative. Although the final tabulation won't be known until late October (after the fiscal year of the government), early estimates are that Montana has allocated all \$1.4 million and that nationwide 80 to 90% of the \$50 million will be allocated to organic agriculture. This effort, which will continue in 2010, represents one of the largest commitments to organic agriculture by the federal government ever made and clearly recognizes that organic production systems are one of the best systems of production that can enhance conservation of our natural resources.



Photo by Kamut®

The second program is the new Conservation Stewardship Program (CSP). Based on an earlier and largely unfunded program called the Conservation Security Program, the new CSP has been significantly changed and began its first round of nation wide sign-up on August 10, 2009 and will continue through September 30, 2009 for the first ranking period. This program is expected to be available to almost 13 million acres nationwide and Montana has the second largest acreage allocation in the nation committed to the program.

The new CSP, which is not exclusively for organic producers, will reward farmers and ranchers for their current conservation efforts and support even higher

levels of conservation performance. The new CSP is a competitive program open to all farmers and ranchers and successful applicants could receive up to \$200,000 in benefits over a five year contract period. The program allows all farmers and ranchers to apply at any time, but initial application for 2009 federal fiscal year funding needed to be completed by September of this year.

Help in understanding this program can be found by contacting our local NRCS field office. The National Center for Appropriate Technology in Butte, MT has a special link on its ATTRA project website dedicated to this program at: <http://www.attra.ncat.org/csp/>.

The Organic Farming Research Foundation (OFRF) also has special "questions and answers" information section about the CSP as it relates to organic production that can be found on its website at: http://ofrf.org/policy/federal_legislation/farm_bill_implementation/csp_faq.html.

As a final note, it is important to realize that the new Chief of the NRCS, Dave White, was the former NRCS State Con-

servationist in Montana and a good friend to organic agriculture. Chief White has been instrumental in these new efforts. OFRF has an interview with Chief White on its website: http://ofrf.org/policy/federal_legislation/farm_bill_implementation/090826_interview_davewhite.html.

Log on to MOA's website (www.montanaorganicasociation.org) for more updates.

Policy Resolution Procedure

MOA Board Development, September 2009

Proposed MOA policy resolutions are accepted by the MOA Board at any time. However, to be voted on at the Annual Business Meeting, they must be submitted to the Board Development Committee a minimum of 45 days prior to the meeting. Proponents should provide background information, including pro and con viewpoints, and a financial impact statement if applicable. The Board Development Committee reviews the resolution and submits it with recommendations to the full Board. The Executive Committee accepts input from the Board, then passes the resolution to the full membership for a vote if necessary.

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Point of View: Processors

by Sam Schmidt, Montana Milling/MOA Board Member
The new wheat crop is here, and with it we are seeing good yields, and good quality, but we are also seeing a new demand scenario. A small slowdown the last few months has occurred, but what's more of a change is the long term commitments for a product are now being replaced with shorter quarterly ones. The industry in general seems to be more content on dealing with what's on hand than making larger plans several months out. I can't say that we are that surprised with this, given economic issues across the country, but it is something that we all might have to get used to for a while.

MOA Meets Missoula

by Susan Waters, MOA

There's nothing quite like discussing organics in a place like Missoula. MOA board members Lou Ann Crowley, Tara Blyth, and Ole Norgaard joined me and MOA's new triboard display for a tour around Missoula on September 19. We visited with farmers and consumers at the downtown Farmer's Market in the morning, striking up lively conversations and handing out informational materials. Then it was over to The Good Food Store (GFS) for our collaborative "Made in Montana" event in the afternoon. Emily Seitz and the GFS demo staff graciously worked with us to present local, organic, and MOA-member products and creative, delicious samples to their customers. Although the average GFS shopper is quite informed about organic food, we still had the opportunity to talk to people about their food choices, how to read organic labels, where to find information and resources and to answer their questions about the Montana Organic Association. Log on to www.montanaorganicassociation.org/events.htm to see when the MOA traveling team will be at an event near you.



Ole Norgaard and Tara Blyth chatted with folks at Missoula's Good Food Store.

NOSB Update

by Barry Flamm

I never thought I would hear this, but recently at a Board Executive Committee call, a USDA official told us, "Organics is the most important program in USDA right now." This recognition is way overdue, but is most welcomed. Top Department officials are paying attention.

As reported previously, NOP's stature is being improved by moving it up on the organizational chart, reporting directly to the AMS Administrator, Rayne Pegg. On September 17, Secretary Vilsack announced Miles McEvoy to serve as Deputy Administrator of the National Organic Program. Miles McEvoy is the Washington State Organic Program Manager and a long time leader in organics. The five new NOSB members were also announced on September 24: Joe Dickson, an organic retailer from Austin, Texas, who is currently Certification Director of Whole Foods; Jay Feldman, an environmentalist from Washington, D.C., currently Executive Director of Beyond Pesticides, with nearly 30 years experience in environmental issues; John Foster, an organic handler from McMinnville, Ore., who works for Earthbound Farms and also has a strong farming background and experience as an organic inspector; Wendy Fulwider, an organic farmer from Viroqua, Wis., who has worked to develop animal standards for the organic industry; and Annette Riherd, an organic fruit and vegetable farmer from Oologah, Okla., who is also an advocate for buy fresh/buy local and organic and direct marketing.

The next NOSB Board meeting will be November 3-5 in Washington, DC at the Washington Plaza Hotel. On day 1, we will have the Deputy Secretary, AMS Administrator and other top officials present, as there will be a "changing of the guard" as Miles McEvoy is introduced and NOP's new direction elaborated.

The meeting agenda is very full. Let me outline some items that I think are of interest to MOA members. The complete agenda with the proposed committee recommendations has been posted on the NOSB meeting website.

The Compliance, Accreditation, & Certification Committee has two recommendations:

1) Clarification of Marketing for Voluntary Retail Certification.

First, I want to assure you, if you are worried, this DOES NOT recommend group certification for retailers. What it does do is attempt to set in motion clarifi-

fication of guidance so retailers know exactly what is expected of them and consumers understand what they are purchasing.

2) Solving the Problem of Mislabeled Organic Personal Care Products.

As some you are no doubt aware, there is great confusion in the market place with the various labels and claims of organic with personal care products. In addition, there has been disagreement which agency in government should be regulating these organic claims. The CACC recommends that organic personal care products be recognized explicitly by the NOP

to ensure consumers and businesses alike that the products have an unquestioned home in the USDA/NOP.

The Crops Committee has recommendations on petitions to add materials to the National

List: peracetic acid, manganese sulfate monohydrate, hydrogen chloride, ferric phosphate and a discussion on handling list 4 inerts. In addition the committee is recommending improved guidance for green houses and terrestrial plants grown in containers.

The Materials Committee has a real humdinger of a topic, nanotechnology. The recommendation document has a clear definition of nanotechnology and contains explanatory background information, which will be posted for the meeting. The Committee recommends that the NOP implement a rule change that all nanotechnology is excluded from all organic production, processing and packaging, except as required by law.

The Livestock Committee will make recommendations on petitioned materials and material annotations: eprinomectin, vaccines, excipients, chlorhexidine, and xylazine. Plus recommendations on animal welfare and bivalves. At this time I have not seen any of these recommendations, except that for vaccines, which recommends a change in the Regs 205.105 (e) to "Excluded methods, except for vaccines."

A Joint Materials & Handling Committee will, after many hours of work by many, recommend new definitions for synthetic/non synthetic determinations. I expect this will illicit much debate.

And finally, the Handling committee has recommendations for materials up for sunset in 2011.

I hope with this heads up, you will have time to prepare comments on topics of interest and concern. October 19 is the deadline for filing comments. The official meeting regulatory posting provides instructions.

"Organics is the most important program in USDA right now."

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-Albert, vineyard bird dog, Missoula, Montana

Dog Photo: Elise Schemm

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Breaking New Ground

Montana Organic Association 7th Annual Conference

November 12-14, 2009
Holiday Inn, Great Falls, MT

www.montanaorganicassociation.org

Pre-conference Brochure

Conference Schedule • Speakers • Hotel Information • Vendor & Sponsor Info • How You Can Help • Registration Forms

Session Highlights

All of the Conference Sessions are worthy of mention, but we've chosen two to highlight here. (All of the session descriptions can be found on the MOA website, which is updated daily.) **Jan Tusick and Micaela Colley from the Organic Seed Alliance (OSA) will present a two-part Seed Session** on Friday, November 13. OSA actively supports research and development of organic seed production to specifically meet the needs of organic growers. Organic seed production is a growing market opportunity, but requires skills, infrastructure and successful marketing to be profitable. This session will explore the opportunities and challenges of farmers working together to develop regional organic seed production. The recent Montana Seed Survey along with lessons from farmer groups in other regions who have been exploring cooperative models will be discussed. The session will also explore the potential of forming an organized structure of organic seed production in Montana.

Charley Orchard from Land EKG will conduct a two-part session on Monitoring and Grazing Management on Friday, November 13. The sessions begin with an interactive slideshow and will include an introduction to land monitoring and an overview of monitoring tips, including the most core strategies to optimize return from the land. Discussion will also explore key paradigms relating to over-stocking and over-grazing, including ideas to decrease inputs while improving overall production. Interactive group exercises will introduce rapid ways to determine forage balance and stocking rates. Grazing index exercises will teach managers how to "rank" their grazing management practices and how to improve them. Finally, participants will be introduced to ecosystem monitoring using the EZ-EKG system. Participants will be able to apply many of these concepts and skills immediately to their own operations and will surely gain a better awareness of methods necessary to thrive in the 21st century.

Conference Schedule

THURSDAY, NOVEMBER 12, 2009

ORGANIC UNIVERSITY

9:00 AM - Registration Opens
10:00 AM - Welcome and Introductions
10:10 AM - Foundation, Margret Scoles (IOIA)
10:40 AM - Certifying Agents in Montana, Doug Crabtree (MDA) and OCIA
11:00 AM - Organic Standards, Doug Crabtree
11:40 AM - Organic Inspection, Margret Scoles
12:20 PM - Lunch
1:00 PM - Economics, Chad Lee (MDA-invited)
1:50 PM - Weed Management for Transition Years, Fabian Menalled (MSU)
2:40 PM - Funding for Transitioning to Organic, Kris Berg (EQIP)
3:05 PM - Break
3:30 PM - MSU Extension Service, Jim Knight, (MSU)
3:45 PM - NCAT and ATTRA, Susan Tallman (NCAT)
4:00 PM - Converting CRP Acres, Shawn Matteson and Dee Turner
4:20 PM - Where to Sell Your Organic Products, Buyers' Panel
5:00 PM - Wrap up and Questions
6:30 - 9:30 PM - Informal Get Together at The Sting (next door to Holiday Inn) for music, food, drinks

FRIDAY, NOVEMBER 13, 2009

GENERAL CONFERENCE SESSIONS

7:30 AM - Registration Opens
9:00 AM - Introduction and Welcome, Jeff Jacobsen (MSU - Dean of Dept. of Ag.)
10:30 AM - Break and Visit with Vendors
11:00 AM - Break Out Sessions
-----Carbon Credits, Jim Sargent (MFU)
-----Land Monitoring/Grazing Management Part 1, Charley Orchard (Land EKG)
-----Organic Seed Alliance Part 1, Jan Tusick and Micaela Colley (OSA)
12:30 PM - Lunch, NOSB Update from Barry Flamm and Legislative Update
1:45 PM - Break Out Sessions
-----MSU Discussion Panel, Clain Jones, Perry Miller
-----Land Monitoring/Grazing Management Part 2
-----Organic Seed Alliance Part 2
3:15 PM - Break and Visit with Vendors
3:45 PM - Keynote Speaker, Paul Hepperly (Rodale Institute)
5:15 PM - Social Hour
7:00 PM - Dinner with Guest Speaker, Ron de Yong (Director of the MT Dept. of Ag.)
8:30 PM - Evening Entertainment TBA

SATURDAY, NOVEMBER 14, 2009

GENERAL CONFERENCE SESSIONS

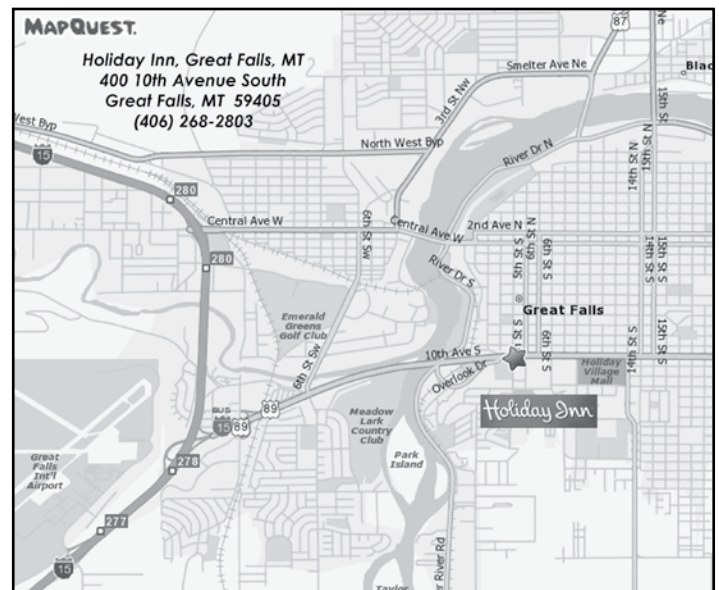
7:30 AM - Breakfast
8:30 AM - Break Out Sessions
-----Cooking with Sedgie
-----Off Site Tour of Montana Milling
10:00 - Break and Visit with Vendors
10:30 AM - Break Out Sessions
-----Organic Retail Trends and Issues, Paul Rosen (Good Food Store)
-----Panel Discussion, Farmers (CRP) and Organic Conversion (OCIA)
12:30 PM - Lunch
1:30 PM - Communications and Generational Differences on Farms, Sandra Hare (S-Hare Solutions)
3:00 PM - MOA Annual Meeting
6:00 PM - MOA Board Meeting

Hotel and Lodging

All Conference Sessions will be held at the Holiday Inn, 400 10th Avenue South, Great Falls, MT 59405. See map below for directions. To book your lodging at the Holiday Inn with the MOA discount, visit their online booking page through MOA's website at www.montanaorganicassociation.org/registration2009.htm or call 1-800-257-1998 and mention the Montana Organic Association to receive the group rate. **Reserve your room by October 26 to qualify for the discounted rate of \$84 plus tax and fee for single or double occupancy.**

Visit <http://www.holidayinngreatfalls.com/> for more information about the Holiday Inn, Great Falls, and area events.

For other lodging, visit www.greatfallslodging.com.



A Sampling of Speakers

Micaela Colley is the Director of Research and Education, for Organic Seed Alliance. She manages participatory plant breeding, research and education projects with farmers, university researchers and other seed professionals. She is the chair of the biennial, national Organic Seed Growers Conference.

Ron de Yong was appointed the Director of the Department of Agriculture in 2007. He owns and operates a 320 acre family farm in Kalispell and teaches agriculture policy and economics at Cal Poly State University. He has been an economist for National Farmers Union, served as a Montana State Committee Member for the USDA Farm Service Agency and has been a State Director for Montana Farmers Union. de Yong has a bachelors degree in agricultural science and philosophy from Montana State University and a masters degree in economics from the University of Montana. He is married with three children.

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

Sandra L. Hare is a nationally recognized trainer and professional speaker specializing in Communication, Emergency Management, Business, Education, and Leadership.

Paul Reed Hepperly, research director, Rodale Institute, holds a doctorate in plant pathology, a master's degree in agronomy and a bachelor of arts degree in psychology from the University of Illinois. He has worked with farmers from regions around the world. He has extensive expertise in organic and conventional agriculture and has contributed to more than 150 publications on topics such as plant pathology, fungal diseases, plant disease resistance, disease management, epidemiology, diagnosis, fungal ecology, seed pathology, agronomy, horticulture, weed management, carbon sequestration and research program management. In September of 2007, Hepperly was honored as a recipient of a Fulbright Scholar Award.

Jeffrey S. Jacobsen, Dean and Director, MSU's College of Agriculture and Agricultural Experiment Station; Ph.D. 1985, Oklahoma State University; M.S. 1982, Colorado State University; B.S. 1979, California Polytechnic State University. Friend of Farm Bureau (2005, 2007). Fellow, Soil Science Society of America (2005). Fellow, American Society of Agronomy (2000).

Claire A. Jones, Assistant Professor; Ph.D. in Soil Chemis-

try, Montana State University, 1998; M.S. in Environmental Engineering and Science, Univ. of Washington, 1988; B.S. in Agricultural Engineering, Cornell University, 1986. Interests: Evaluating processes controlling availability of nutrients and educating extension agents, crop advisers, farmers, ranchers, and homeowners on soil fertility issues. Current research: Comparing nitrogen and phosphorus availability in both no-till and tilled systems for a variety of cropping systems.

Fabian D. Menalled, Assistant Professor; Ph.D. 1996, University of Massachusetts; B.S. 1985, University of Buenos Aires, Argentina. Cropland Weed Specialist. Research and extension programs are focused in developing and delivering information on the integrated management of agricultural weeds. Research includes weed population and community dynamics, crop-weed competition, herbicide resistance, and weed management in conventional and alternative cropping systems.

Perry R. Miller, Associate Professor; Ph.D. 1992, University of Minnesota; M.S. 1989, University of Guelph; B.S. 1984, University of Saskatchewan. Specializing in development of dryland management principles for diversified cropping systems in the Northern Plains, to optimize soil water and use efficiency, improve soil quality, increase or stabilize economic returns and foster sustainable agricultural management. MSU Outreach Award (2006).

Charley Orchard, is founder of Land EKG Inc., a Bozeman-based agricultural training/ consulting firm providing innovative grazing, monitoring and management techniques to land managers across North America. Land EKG Monitoring has become widely accepted as a core decision management system by progressive ranchers and many agency field specialists. Land EKG is recognized nationally and internationally as a leader in the field of innovative, user friendly, grazing workshops, land monitoring training and data storage techniques.

Paul Rosen earned an MS in Environmental Studies at the University of Montana in 1996 and promptly began milking cows at Lifeline Dairy in Victor, MT. He has been the Produce Manager at Missoula's Good Food Store for 11 years.

Jim Sargent, Membership Director for the Montana Farmers Union. Since 2007, Jim has been working with the North Dakota Farmers Union on Carbon Sequestration or storage of Carbon Credits. Jim has promoted the program for the past two years throughout the state of Montana in conjunction with the National Farmers Union policies.

Jan Tusick has a background in agriculture, finance and capitalization, networking and marketing. She is presently the Program Manager of the Mission Mountain Market Cooperative Development Center and the Mission Mountain Food Enterprise Center. Jan has effectively facilitated cooperative groups and value added agricultural ventures in their business development and assisted with business and market planning, capitalization, and feasibility analysis. Jan holds a Bachelors of Science degree in Agricultural Science, from California Polytechnic State University, San Luis Obispo, CA.

Visit www.montanaorganicassociation.org for the latest Conference information. Some details subject to change.

Share the Wealth

by Susan Waters, MOA Conference Coordinator

The MOA Conference Committee has done its best to keep conference costs down to make the 2009 Conference available for all. To do this, we also need to ask for your help. If you've had a good year and are in a position to share the wealth, please consider these ways to help:

FOOD – We're looking for quality organic food for meal ingredients and snacks. If you'd like to donate food items, contact Sandi Shanks at (406) 297-7588 or email sally@montanaorganicassociation.org

AUCTION ITEMS – We'll be conducting an auction as a fundraiser to offset costs. If you have an item to offer, contact Sharon Lindquist at (406) 583-7722 or email orgwheat@yahoo.com. We'll have a vote and a prize for the most interesting auction item at the event.

SCHOLARSHIPS – Many people have inquired about scholarships so that they can attend the Conference. If you'd like to help someone with a desire to attend, contact Wes Henthorne at (406) 932-4197 or email wes@bbarbt.com.

Thanks in advance for your generosity.

MOA Board Nominations

by Steve Baril, MOA Board

Four members will be elected to the Board of Directors at the annual business meeting on Saturday, November 14, 2009, 3:00 to 5:00 PM at the Holiday Inn in Great Falls. The Nominations and Elections Committee is nominating Lou Ann Crowley (currently serving), Ole Norgaard (currently serving), and Wes Henthorne (currently serving) for new terms. Additional nominations for these positions and for the remaining vacant position can be made by members during the business meeting. The positions will be filled by a vote in which all current members of the Montana Organic Association are eligible to vote.

Directors serve three year terms and conduct MOA's business between the annual business meetings. The Board of Directors usually meets in person 2 times each year and as needed by conference calls. Directors do not receive any compensation, but they may be reimbursed for travel and communications expenses.

If you have questions or are interested in serving on the Board of Directors, please contact Steve Baril, Chair of the Nominations and Elections Committee, at 406.458.4981.

Seeking Awards Nominations

by Doug Crabtree, MOA Awards Chair

The MOA Awards Committee is seeking your nominations for two awards to be presented at the annual meeting in Great Falls, November 13 – 14.

The "Lifetime of Service" award will go to an organic producer, handler, retailer, researcher, service provider (or other) who has demonstrated a long-term commitment to organic agriculture in Montana. Previous recipients are: Robert Boettcher (2005), Barry Flamm (2006), Bob Quinn (2007) and David Oien (2008).

A "Leadership in Organics" award will go 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 are: Margaret Scoles (2005), Jon Tester (2006), Jonda Crosby (2007) and Mikel & Nancy Lund (2008).

Written nominations may be submitted by MOA members no later than October 30, 2009 by email (preferred) or regular mail to the Awards Committee Chairman listed below.

Please provide the following information with your nominations:

- Nominee's Name, Address, Phone and Email
- Describe the nominee's connection to organic agriculture (50 words or less)
- Why the nominee should receive the award
- Your contact information

Current and immediate past members of the MOA Board of Directors and members of the Awards Committee cannot be considered for these awards. It is preferred, but not required, that nominees be members of MOA.

Doug Crabtree, email: d.crabtree@bresnan.net
433 West Lawrence Street, Helena MT 59601

Vendor & Sponsor Opps

There are still vendor exhibition spaces and sponsor and advertiser opportunities available. Packages, rates and a sign up form can be found on page 12. Deadlines for vendor and advertiser ads and sponsor logos to be included in the conference program are October 26, so sign up soon.

And the Winner Is...

Congratulations to Jan and Rich Boyle of Golden Willow Botanicals in Simms, MT for participating in this Spring's Seed Survey and winning the drawing for a free MOA 2009 Conference registration. A hearty thanks to all who participated in this survey.

Montana Organic Association 7th Annual Conference

Organic: Breaking New Ground

November 12-14, 2009, Holiday Inn, Great Falls, MT

Participant Registration Form

(to qualify for early registration this form must be postmarked by November 2, 2009)

Name(s) _____

Farm or Organization _____

Address _____

City, State, Zip _____

Day Phone _____ Evening Phone _____

Fax _____ Email _____

Conference Registration (per person)

- Organic University..... X \$35 \$ _____
- Early registration conference and meals, MOA Member X \$120 \$ _____
- Early registration conference and meals, non-member..... X \$130 \$ _____
- Early registration conference and meals, Student Rate X \$60 \$ _____
- Late Registration for conference after November 2, (add \$5 per person) X \$5 \$ _____
(Meals cannot be guaranteed for very late registrants)

<p>Food Preferences:</p> <p>Omnivore _____</p> <p>Vegetarian _____</p> <p>Vegan _____</p>	<p>I'd like to donate an item(s) to the auction</p> <p>Item description: _____</p> <p>_____</p>
<p><input type="checkbox"/> Check here if vendor (1 free conference registration per vendor)</p>	

MOA Membership

- Individual..... \$25..... \$ _____
- Household..... \$40..... \$ _____
- Business \$50..... \$ _____
- Contributing \$120..... \$ _____
- Life..... \$500..... \$ _____
- Living Lightly \$15..... \$ _____

If financial limitations may keep you from attending, a limited number of scholarships are available based on merit and need. Please contact us to explore scholarship or work/trade opportunities.

Scholarship Fund

Please consider a donation to the Scholarship Fund to assist those in need \$ _____

Total (please make checks payable to: MOA) \$ _____

Please note: Refunds are not available for cancellations made after November 5, 2009.

Please return this form to: MOA Conference, PO Box 570, Eureka, MT 59917

For further information or questions, please call 406.871.0019

or email conference2009@montanaorganicassociation.org

For more conference information, visit: www.montanaorganicassociation.org

CONFERENCE VENDOR PACKAGES:

Vendor Plus:

Eight-foot display table (with table skirting, chair and access to electrical upon request), registration and meals for 1 person (\$125 value) and 1/2 page ad in conference program.....\$500

Vendor:

Eight-foot display table (with table skirting, chair and access to electrical upon request), registration and meals for 1 person (\$125 value) and 1/4 page ad in conference program.....\$350

CONFERENCE SPONSORSHIP AND ADVERTISING PACKAGES:

Each sponsor will have their sponsorship recognized in all materials (including the pre-conference brochure and the program) that we produce as well as on the MOA website and other media.

Speaker/session Sponsors

\$750.....Sole sponsorship

\$250.....Partial speaker/session co-sponsors (no more than five co-sponsors for any one speaker)

Speaker/session sponsorship includes your logo in the pre-conference brochure, conference program and MOA website, an introduction and recognition by the session moderator, and an opportunity for sponsor- or MOA-provided signage to be displayed during the session. Sponsorships above \$500 also receive a 1/4 page ad in the program. Partial sponsors may purchase a 1/4 page ad at 1/2 price, or \$75.

Meal/break Sponsors (sole and partial)

\$1,000.....Sole sponsor for a dinner

\$700.....Sole sponsor for a breakfast or lunch

\$300.....Sole sponsor for a break

Meal co-sponsors (no more than three co-sponsors per meal)

\$650.....Co-sponsor for a dinner

\$450.....Co-sponsor for a breakfast or lunch

\$200.....Co-sponsor for a break

Meal sponsorship includes your logo in the pre-conference brochure, conference program and MOA website, an introduction and recognition by the meal or break host, an opportunity for sponsor- or MOA-provided signage to be displayed during the meal or break, and a listing on the meal menu. Sponsorships above \$500 also receive a 1/4 page ad in the program. Partial sponsors may purchase a 1/4 page ad at 1/2 price, or \$75.

Advertising

\$600.....full page ad in conference program

\$300.....1/2 page ad in conference program

\$150.....1/4 page ad in conference program

\$75.....1/8 page ad (business card size) in conference program

Deadline for inclusion in the conference program is October 26, 2009.

To sign up as a Vendor, Sponsor and/or Advertiser:

Circle package(s) you are purchasing above, fill out information below, enclose check or money order, and mail entire page and payment to: Montana Organic Association Conference, PO Box 570, Eureka, MT 59917.

Name (please print)_____ Date:_____

Company_____ Amount Enclosed \$_____

Address/City/State/Zip_____

Email Address:_____ Phone(s):_____

Sponsorship speaker/session/meal preference(s)_____

Here's Looking at You

New Member Profile

Margaret and Allen Vaughan of Ennis have lived in Montana for seven years. They have 2 teenage sons. Their oldest son just started college at MSU and their youngest son is a Junior at Ennis High School. Both Allen and Margaret are from agricultural backgrounds in Arkansas. Margaret grew up on a dairy farm while her dad also grew rice, soybeans and wheat. Allen is a 4th generation rice farmer. Allen also grew wheat, soybeans, and corn while farming in the Delta region.

Margaret became more aware of providing healthier food choices for her family when her mother was diagnosed with Non-Hodgkin's Lymphoma in 2000, a condition that makes her very sensitive to foods and chemicals.

The Vaughans joined MOA earlier this year to learn about organic farming, the benefits of organic food and to meet people in the organic community. This past summer, Margaret and her boys took a road trip up to Big Sandy to visit organic farmers and join the AERO farm tour on Bob Quinn's farm. They also drove up to Chinook and over to Scobey to visit more organic farmers. The Vaughans were impressed that the farmers took the time out of their busy schedules to show and teach what they were doing in their organic farming practices.

Margaret started AgFertilizers, Inc. in the spring of 2009 with the help of Allen, who commutes back and forth to Arkansas helping a friend sell AgXplore eco-friendly farming inputs to farmers. AgXplore has an organic line of fertilizer, insecticide and fungicide meeting the USDA/NOP requirements for certified organic farmers. Margaret was asked if she wanted to help introduce AgXplore to Montana and Idaho, which she accepted and has been busy ever since.

Margaret's goal for AgFertilizers Inc., is to continue offering eco-friendly inputs for all farmers, including the certified organic and the conventional farmer. Improving the soil and plant health will help produce healthy food and protect our environment. Margaret and her family hope these factors will play a significant role by helping the farmers with input cost so they can continue their mutual quest of feeding America.

Editors note: You can meet Margaret and Allen at their vendor booth at the Annual Conference. Be sure to visit all our vendors at the Conference and please show your support for our sponsors and advertisers.



The Vaughans: Harold-Alan, Allen, Margaret and Skyler.

AgFertilizers, Inc.

Meeting USDA/NOP Specifications through
a USDA Accredited Certifying Agent



Agricultural Inputs for Organic Farmers and Gardeners

NutriPak 4-1-3 Fertilizer

- can be used as a seed treatment, in-furrow or foliar spray
- balances soil environment
- encourages microbial activity
- increases organic matter
- improves seedling and plant vigor
- aids in overall plant nutrition
- enhances root stimulation

Xplode Insecticide

- natural repellent
- deters and eliminates soft bodied insects

OnGuard (Pare Royale) Fungicide

- promotes disease prevention & recovery

Healthy Plants and Soil Bring Higher Yields

Margaret Vaughan, AgXplore Dealer & Sales Manager

www.agfertilizers.com • margaret@agfertilizers.com

(406) 600-7973 • (406) 682-7820



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406-771-9229 • 406-455-1589 FAX



FALL is a winding down of the harvest and a time to reflect on the bounty of the Summer.

This soup is spicy-warm with a hint of sweetness. Use apples that cook up soft.

Curried Carrot and Apple Soup
by Sharon Lindquist

Ingredients:

- 1 tbs extra-virgin olive oil
- 1 lrg onion, chopped (2c)
- 1 stalk celery, finely chopped
- 1 tbs curry powder
- 5 lrg carrots, thinly sliced (3c)
- 2 lrg apples peeled and coarsely chopped (3c)
- 1 bay leaf
- 4 -1/2 c reduced-sodium chicken broth
- 1/2 tsp sea salt
- Freshly ground pepper to taste
- 2 tbs plain yogurt or sour cream for garnish (optional)
- 1 tbs chopped fresh parsley, dill or basil for garnish (optional)

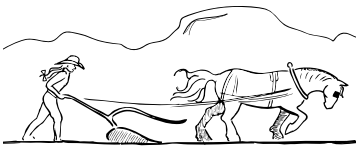
Preparation:

1. Heat oil in a large sauce pan over medium heat. Stir in onions and celery, cook until onions are softened and translucent, 8 to 12 min. - do not brown.
2. Stir in curry powder, add carrots, apples, and bay leaf. Stir well over medium heat for 2 min., add broth and salt. Bring mixture to a low boil, reduce heat to low, cover tightly and simmer until carrots and apples are tender, approx. 20 min.
3. Remove bay leaf. Using a large slotted spoon, transfer soup solids to a blender or food processor, adding approx. 1/2 c. of broth, process to a smooth puree. Pour puree back into the soup. Reheat and season with pepper. Serve piping hot, garnish each serving with yogurt or sour cream and sprinkle with fresh herbs. Makes 8 servings

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Hours:
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824 N. Main Ave., Choteau, MT
(406) 466-2684
Owner: Jill Owen

Mountain Front Market

To Your Health

by Sharon Lindquist

“Ah! Whats up Doc?,” as Bugs Bunny would say.. Carrots!!! They are well known for their crunchy texture and sweet taste and loved by children and adults alike. Their Vitamin A benefits are legendary. Remember your mother telling you to eat your carrots so you would keep your eyesight bright? They are easy to pack and perfect as crudites for your favorite dip. Shoppers can find carrots year round, usually shipped from California, however, locally grown carrots during the summer and fall are the freshest and most flavorful.

Carrots belong to the Umbelliferae family along with parsnips, fennel caraway, cumin, and dill which all have the umbrella-like flower clusters that characterize this family of plants. We usually associate carrots with the color orange, but in fact, carrots grow in a host of colors including white, yellow, red, or purple, the latter being the original variety color. Carrots are an excellent source of antioxidant compounds, and the richest vegetable source of the pro-vitamin A carotenes. The antioxidants in carrots help protect against cardiovascular disease, cancer, and promotes good vision, especially night vision.

Beta-carotene helps to protect vision. Your body converts it to Vitamin A in the liver, then it travels to the retinas where it is transformed into rhodopsin, a purple pigment that is necessary for night vision. Beta-carotene also helps provide protection against macular degeneration and the development of senile cataracts, the leading cause of blindness in the elderly. Just one cup provides 686.3% of the RDA for Vitamin A. As little as one carrot a day could conceivably cut the rate of lung cancer in half. A high carotenoid intake could decrease by 20% postmenopausal breast cancer and up to 50% decrease in the incidence of cancers of the bladder, cervix, prostate, colon, larynx, and esophagus. This powerhouse vegetable is also packed with Vitamin K, C, B6, B1, B3, potassium, manganese, phosphorous, magnesium and folate. It is a great source of dietary fiber; one cup provides you with 18% of your daily requirement and has only 52 calories.

When buying carrots from your local Farmer’s Market or the supermarket, look for carrots that are firm, smooth and relatively straight and bright in color. The deeper the orange color the more beta-carotene in the vegetable. Avoid carrots that are cracked, forked, limp or rubbery. Carrots with their tops in tack should be brightly colored, feathery and not wilted. If the carrots do not have their tops, look at the stem end and en-

continued on page 15

To Your Health continued

sure that it is not darkly colored. This is a sign of age. The trick to preserving your carrots is to minimize the amount of moisture they lose. Store them in the coolest part of your refrigerator wrapped in a paper towel and placed in a plastic bag. Carrots should always be stored away from apples, pears, and potatoes. These vegetables produce ethylene gas which will make your carrots bitter tasting. Gently scrub organic carrots with a vegetable brush right before eating. It is not necessary to peel them. If they are not organically grown, peel them because most conventionally grown carrots are grown using pesticides or other chemicals.

Tips from the Kitchen: Beta-carotene is not destroyed by cooking, however, take care not to overcook carrots so they retain their maximum flavor and nutritional content. Serve carrots raw, shredded, and added to salads, and don't forget the carrot tops when fresh. If you have a juicer, freshly squeezed carrot juice with soymilk and bananas makes a nutrient-dense breakfast shake. Serve carrots and other vegetables with hummus for a quick addition to a lunch menu or appetizers before dinner. Enjoy and cheers to your health!

4% Day for MOA

at the Bozeman Community Food Coop, October 23, 2009

MOA is very grateful to be one the twelve recipients of the Coop's 4% Day grant. On the fourth Friday of each month, the Coop donates 4% of its sales to an organization that has applied and whose mission is in keeping with theirs. **So come to the Bozeman Community Food Coop on Friday October 23rd to shop, benefit MOA and visit with fellow MOA members.**

Save \$\$\$, Save the Planet!

If you would prefer to receive this newsletter electronically, please email your address to moa@montanaorganicassociation.org and request to go paperless!!

Organic Matters Ad Rates

Ad dimensions and prices

(all ads are black and white):

1 page ad --- \$100 (Size: 7-1/2W x 10H")

3/4 page ad --- \$85 (Size: 7-1/2W x 6-1/2H")

1/2 page ad --- \$60 (Size: 7-1/2W x 5H" OR 3-1/2" W x 10"H)

1/4 page ad -- \$35 (Size: 3-1/2W x 4-1/2"H)

Business card ad --- \$25 (Size: 3-1/2W x 2H")

Classified ad --- \$8/column inch or 40 cents/word

If you are a member at the business level or above, you will receive a 5% discount on your ad.

Neptune's Harvest Organic Fertilizers

Increase yields

Products Include:

Cold processed Liquid Hydrolyzed Fish, Seaweed, Blends, Dry and Liquid Humates, Dry Crab Shell and Kelp Meal.

INSECT REPELLENTS and more are also available!



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Our fish increases protein and sugar levels in crops and repels deer!

Fish, Kelp, and Crab also make excellent ANIMAL FEED!

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www.neptunesharvest.com

MOA Needs You

As MOA grows and develops, involvement by members becomes evermore essential, whether it takes the form of voicing your opinion or lending a hand. Here are some ways for you to become involved...

Join a committee. MOA has committees that oversee each of its strategic goals. Consider joining the Communications, Conference, Farm Tours, or Fundraising committees. Contact moa@montanaorganicassociation.org or 406-871-0019 for more info.

Become a member. The simplest way for you to advance MOA's current efforts and future goals is to provide financial support through membership. Just fill out the form below and send it in.

Please sign me up as a MOA Member!

Name: _____

Farm or Business: _____

Address: _____

City/State/Zip: _____

Phone: _____

Email: _____

Membership Levels:

- Living Lightly . . . \$15
- Individual \$25
- Household \$40 (includes two memberships)
- Business \$50 (5% discount on newsletter ads)
- Contributing \$120
- Lifetime \$500

Please make checks payable to MOA and mail to:
MOA, PO Box 570, Eureka, MT 59917

Montana Organic Association

PO Box 570
Eureka MT 59917

(406) 871-0019
info@montanaorganic
association.org
www.montanaorganic
association.org

MOA Board Members:
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Dee Turner - Vice-chair
Wes Henthorne - Treasurer
Sandi Shanks - Secretary
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A View from the Chair

by Ole Norgaard

When “one” builds a house, you don’t start with putting on the roof. You can’t take a drink of water because the water doesn’t flow yet. You can’t read at night because you don’t have electricity or even the wiring. To make sure your house will last a lifetime, you don’t build it on quicksand. The first thing you must do is look for solid ground. Then the foundation is formed, brick by brick. Then the structure is built, with board and pipe and wire, in a logical order until you have a sound home with functioning systems. When you build a house, there is groundwork that needs to be done and it often takes a long time before the structure becomes recognizable, then fully functioning. Only then can you turn on the tap and shine light in every room.

Building an organization like MOA is in many aspects like building a house. The “one” is the membership as well as the solid ground. The foundation is made of the articles, by-laws and policy. The water and wiring is the internal communications and energy flow. The light that shines is the newsletter, the website, the conferences, the farm tours. The workers that build the house for MOA are the Board Members, and they are all volunteers and have different skills.

The MOA Board met during the last weekend of September at Dee and Dave Turner’s home in Oilmont. During this meeting, they continued the work of building the MOA structure. They reviewed policy and procedure, reported on committee work, and committed to building and improv-

ing programs and member benefits. These efforts haven’t been very visible, but are becoming so. MOA and its active members are now starting to do promotional and informational outreach at various locations across Montana—the Farmer’s Market and The Good Food Store in Missoula (see article on page 4), The Good Earth Market in Billings on October 10 and the 4% day at the Community Food Co-op in Bozeman on October 24. MOA is also sitting in meetings with NRCS, talking to other farm organizations, setting up a structure to help Barry Flamm and his national work on the NOSB Board, and organizing the Annual Conference in Great Falls on November 12-14.

The Conference in particular becomes a very important part of the whole structure. This is where the “one” meets the others and joins in the work, where interaction and improvement happens and it all comes together. This is where the house becomes fully functioning and the energy is formed to keep it maintained and improvements made.

This is written to give an understanding of the importance of the “one” (members), as well as to give my respect to the Board Members for what they do.

I hope that you take the opportunity to attend the Conference this year and take advantage of all it has to offer. We hope to see you there.