



11th Annual Conference and Member Meeting

An Organic Perspective: Facts and Fiction of GMOs and More

December 12 - 14, 2013

Flathead Valley Community College, Kalispell, Montana

Welcome!

We'd like to extend a warm greeting to the participants of the Montana Organic Association's 11th Annual Conference. We hope you are looking forward to a unique and enriching experience. We believe you'll take away valuable information, new ideas and inspiration, and make fond memories with new friends while deepening your commitment to organics.

This year, the conference will center on the theme, "An Organic Perspective: Facts and Fiction of GMOs and More." Beyond some lively discussions on the hot subject of GMOs, other topics to be covered include breeding and saving seeds for organic systems, cover cropping for weed and pest control and improving the health of the soil. MOA will also feature Organic University, the movie *GMO OMG* presented by producer Jeremy Seifert, and music by the band The Pheromones. Look over the agenda and you'll see much, much more will be offered in the next few days.

The MOA Conference Planning Committee has been dedicated to finding expert presenters who are on the cutting edge of research, development, farming practices and policy.

We are extremely happy with the level of speakers we have on our agenda this year and we hope you are too. Our organization and its members have a depth and breadth of knowledge that can benefit us all. It is a time to learn and share, make connections and see old friends in a relaxed and welcoming environment.

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

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

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

The 2013 MOA Conference Planning Committee

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Membership Levels: (effective May 1, 2011)

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- ☐ Lifetime.....\$750

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Each membership level delivers a quarterly newsletter devoted to sharing the latest news and information about the association and the organic industry, discounts to MOA events and the annual conference, special mailings on legislative alerts and events, and the networking and educational opportunities presented by joining others who share interest and experience in the field of organics.

Other member benefits include eligibility for a Workman's Comp premium discount, safety training, and other services to assist you in your organic endeavors. The business level categories offer discounts on advertising in our print publications and an online directory listing on the MOA website. The Lifetime Membership gives you permanent access, listings, discounts and the satisfaction that you're supporting the farmers, ranchers, processors, distributors, retailers, students and researchers who make organic food available and accessible.

Use the sign up form on the right or visit our website at www.montanaorganicassociation.org/joinus.htm.

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Agenda

THURSDAY, DECEMBER 12, 2013

Seed Intensive

10:00 AM - 4:00 PM: Taking the Next Steps in Seed Production. John Navazio, PhD, Senior Scientist with Organic Seed Alliance and the author of *The Organic Seed Grower*

Organic University

12:00 PM – 1:00 PM: Registration and Lunch

1:00 PM – 1:10 PM: Welcome by Jonda Crosby, International Organic Inspectors Association

1:10 – 1:45 PM: Understanding the USDA National Organic Program Standards, including certifying agencies MDA, OCIA and GOA Georgana Webster, Montana Dept of Agriculture

1:45 PM – 3:15 PM: Round Table Plenary: Successful Organic Production System Presentations by Seasoned Operators. Jess Alger, Alger Ranch; Doug Crabtree, Vilicus Farms; and Todd Ulizio, Ten Lakes Farm

(3:00 PM - 5:00 PM: Associated Event: MOPC Meeting)

3:30 PM – 4:15 PM: Farmer to Farmer: Small Group Discussion with Experienced Producers

4:15 PM – 4:45 PM: Resources to Support the Organic Certification Process. Jonda Crosby

4:45 PM – 5:00 PM: Closing Remarks

MOA Conference

5:30 PM – 7:00 PM: MOA Reception with hors d'oeuvres and no host bar

7:00 PM: Movie: GMO OMG presented by producer Jeremy Seifert. Open to the Public, \$5 donation appreciated

FRIDAY, DECEMBER 13, 2013

7:00 AM: MOA Conference Registration

7:30 AM: Breakfast: organic and local

8:00 AM: Welcome by Daryl Lassila, MOA Board Chair

8:15 AM: Flathead Valley Community College's Culinary Arts Program and the Weekend's Meals. FVCC Chef Dave Lamb

8:30 AM – 9:45 AM: Organic Research Needs: Cover Crops, Crop Rotations and Soil Health. Dr. Michel Cavigelli, USDA Agricultural Research Service

10:15 AM – 11:30 AM: Biotechnology and Genetically Modified (GM) Crops: What's All the Fuss? William Dyer, PhD in Biochemistry and Professor of Plant Science at Montana State University

11:30 AM – 12:30 PM: Breeding and Saving Seeds for Organic Systems in the Northern Tier. John Navazio, PhD, Sr. Scientist with the Organic Seed Alliance and the author of *The Organic Seed Grower*

12:30 PM: Lunch: organic and local

1:00 PM: Auction

1:15 PM – 2:30 PM: The Future of Organics: From Solo Marketing to Cooperatives and Everything In Between. Theresa Marquez, Mission Executive for Organic Valley

2:45 PM – 3:45 PM: Concurrent Sessions
Session 1: Why Animals Eat What They Eat.

Fred Provenza, PhD, Professor at Utah State University, joined by Fabian Menalled, Cropland Weed Specialist from Montana State University

Session 2: A Case Study in On-farm Breeding of a Northern Adaptive Sweet Corn.

John Navazio PhD, and Martin Diffley, organic farmer and researcher

4:00 PM – 5:00 PM: Concurrent Sessions

Session 1: Care Farms: Develop Your Business by Engaging in Your Community. Maarten Fischer, A Plus Health Care, Inc.

Session 2: Exploring Organic Field Crop Production Systems. In depth discussion with Michael Cavigelli
Session 3: Working with Interns on Your Farm. Open forum with experienced farmers who have worked with interns

5:05 PM – 6:00 PM: Organic vs. GMOs: Issues and Concerns. Kiki Hubbard, Director of Advocacy and Communications at the Organic Seed Alliance; John Navazio; Jeremy Seifert, producer of *GMO-OMG*; and Theresa Marquez

6:00 PM – 6:45 PM: Social with hors d'oeuvres and no host bar

6:45 PM: Dinner: organic and local

7:30 – 9:30 PM: Music by the Pheromones. Featuring Martin Diffley and John Navazio

7:45 PM: Silent and Live Auctions

SATURDAY, DECEMBER 14, 2013

7:30 AM: Breakfast: organic and local

8:00 AM: Morning Announcements with Nate Brown, MOA Board Member

8:15 AM: Flathead Valley Community College's Integrated Agriculture and Food Systems Degree Program. Julian Cunningham, FVCC Farm Manager and Heather Estrada, FVCC's Agriculture Program Director

8:30 AM – 9:45 AM: What We Eat and Behavioral Effects. Dr. Fred Provenza

10:15 AM – 11:15 AM: Facts and Fiction of GMOs, From Biology to Application to Social Implications. Q & A with Kiki Hubbard, John Navazio, and William Dyer

11:15 AM – 12:15 PM: MOA Annual Business Meeting

12:15 PM: MOA Board of Directors' Election

12:30 PM: Lunch: organic and local

1:00 PM: MOA Awards Presentation

1:15 PM: Commitment to Organics in Montana. Jeff Rumly, Bureau Chief of the Montana State Grain Lab

1:45 PM: Vendor Appreciation

2:00 PM – 3:15 PM Concurrent Sessions

Session 1: Cover Crops and Crop Insurance. Jeff Schahczenski, Agriculture Policy and Funding Research Director at the National Center for Appropriate Technology

Session 2: Appropriate Small Farm Equipment: What is Out There and How to Find It. Martin Diffley

3:15 PM: Closing Statements with Daryl Lassila

Session Spotlights

The Future of Organics: From Solo Marketing to Cooperatives and Everything In Between.
Friday, December 13, 1:15 PM – 2:30 PM

Theresa Marquez, former Chief Marketing Executive of CROPP and current Mission Executive for Organic Valley, will be focusing her first presentation on the marketing and future of organics. She'll be covering a wide range of topics including what organic has achieved, what is working in the country, food cooperatives, the challenges of the market, political strategies, what research is needed to further the organic cause and what is new and exciting for the future of the organic industry.

A pioneer of the natural foods movement, Marquez has been a passionate advocate for organic farming and organic foods since 1978. Well known for her unwavering belief that organic is the key to solving many of the challenges we face today, Marquez has demonstrated that organic can make a difference for farmers, citizens and the planet. "It is vital to keep farmers on the land farming while maintaining the highest standards of environmental stewardship," says Marquez. "It just so happens that these methods also produce the best tasting food! Nurturing this mission, so aligned with what we all want for the earth, our families, and our stomach, is immensely joyful work."

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Theresa Marquez will also join a distinguished panel for a discussion on GMOs:

Organic vs. GMOs: Issues and Concerns. Friday, December 13, 5:15 PM – 6:00 PM

Kiki Hubbard and John Navazio of the Organic Seed Alliance; Jeremy Seifert, producer of the movie *GMO-OMG*; and Theresa Marquez.

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Organic Research Needs: Cover Crops, Crop Rotations and Soil Health with Dr. Michel Cavigelli, USDA Agricultural Research Service. Friday, December 13, 8:30 AM – 9:45 AM

All agriculture systems impact ecological processes that can provide important ecosystem services. These services include food production, regulating of soil, water and air quality, climate, soil retention and nutrient cycling. Organic farming does all this without synthetic fertilizers, pesticides, or genetically modified organisms. Improving soil quality and health has long been the foundation of organic farming systems.

In his presentation, Dr. Cavigelli will address important organic research findings and future research needs and challenges which include improved manure management, perennial forages, reducing tillage and better integration of cover crops. For instance as Cavigelli notes, "We have learned that in organic production systems, you must pay as much attention to the cover crop as to the cash crop."

Exploring Organic Field Crop Production Systems: An In Depth Discussion. Friday, December 13, 4:00 PM – 5:00 PM

Dr. Cavelgelli will continue discussions of current and future research topics that are particularly challenging to the improvement of organic field crop production systems. He welcomes the exploration of questions and problems that organic field crop producers can bring to this session. The hope is that attendees to this session will share their most pressing production issues that are working and not working for them on their farms.

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Two Sessions will be offered on How Variety and Culture affect Health through Nutrition with Fred Provenza, PhD in Range Science and Professor in Wildland Resources at Utah State University.

Palatability is a dynamic relationship among cells and organ systems that feedback to the palate to change liking for variety of foods on offer. Flavor-feedback interactions involve phytochemicals interacting with cells and organ systems in a dynamic network of communication that unites all of the organ systems of a body with the social and physical environments where a creature lives. These relationships -- mediated by nerves, neurotransmitters, peptides, and hormones -- are the basis for the nutritional wisdom of the body manifest through ability to meet needs for energy, protein, and various minerals and to self-medicate to rectify maladies.

Why Animals Eat What They Eat. Friday, December 13, 2:45 PM – 3:45 PM

Dr. Provenza will discuss what drives animals to eat and behave the way they do. He will be joined by Fabian Menalled, Cropland Weed Specialist from Montana State University for this discussion.

Animals satiate – they get sick and tired of eating the same old foods in the same old haunts. Assuming the foods on offer meet needs for energy, protein, minerals, and other phytochemicals, satiety leads to contentment and a lack of cravings that cause animals to over-ingest foods. For domestic and wild herbivores to maintain health through nutrition, nothing is more important than eating a variety of foods and foraging in a variety of places.

What We Eat and Behavioral Effects. Saturday, December 14, 8:30 AM – 9:45 AM

Dr. Provenza will continue his discussion on health and nutrition by discussing what animals eat and how it affects their behavior and tie it back to what American society is eating and how it is helping cause an increasingly sedentary lifestyle and increased health problems.

For people, nothing is more important than exposing a body to a variety of wholesome foods and trusting the wisdom of the body to select what it needs. Biodiversity is thus more than an ecological buzzword – it is the foundation for health through nutrition. Food and habitat selection behaviors occur within the context of ongoing transformation with biophysical environments where creatures are conceived, reared, and live over generations.

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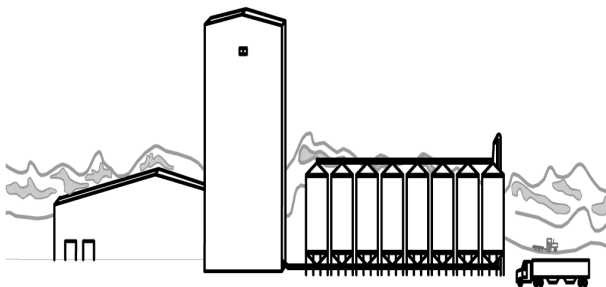
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Presenters' Bios

Jess Alger runs a diversified organic operation north of Stanford, Montana. They raise alfalfa, sanfoin, millet, lentils, fall peas, winter wheat, Kamut®, barley and organic straw, with a ten-year rotation for their crops. Jess graduated from Montana State University in Animal Science Production.

Michel Cavigelli, PhD is a Soil Scientist at the Sustainable Agricultural Systems Lab at the USDA Agricultural Research Service, Beltsville Agricultural Research Center (BARC) in Maryland. He is Lead Scientist of a long-term cropping systems project evaluating the sustainability of organic and conventional methods. Dr. Cavigelli also has expertise in greenhouse gas emissions from agricultural soils. He collaborates with colleagues in diverse disciplines to conduct research designed to improve nutrient management, weed control, and overall system performance of organic grain cropping systems.

Doug Crabtree and his wife, Anna, own and operate a diverse organic dryland crop farm north of Havre. He previously worked as an organic inspector, educator, researcher, farm manager, and managed the certification program at the Montana Department of Agriculture. Crabtree is a strong advocate for organic agriculture, which he sees as a viable social, economic and environmentally responsible system for producers and consumers.

Jonda Crosby is the Training Services Director at International Organic Inspectors Association (IOIA). Jonda brings a wealth of educational and practical experience to IOIA with a lifelong commitment and career in Agricultural Education. Jonda's work experiences include: Executive Director and Ag Program Manager for Alternative Energy Resources Organization (AERO), organic inspector, co-owner of a certified organic grain, spice and medicinal seeds operation and co-founder of Big Sky Organic Feed. Jonda earned an MS in Ag Education, a BS in Agriculture (Agronomy and Soils) from Murray State University and an AS in Animal Science from SUNY Alfred. Jonda grew up on a dairy farm in Western New York State.

Julian Cunningham is Flathead Valley Community College's Farm Manager. In addition to production of organic vegetables and fruits for local consumption, he has provided internships on his farm since 2000. He earned degrees in elementary education and general studies from the University of Idaho and has worked in sustainable agriculture in Missouri, Norway, Idaho and Montana. Julian looks forward to combining his passions for education, farming and building construction as the college prepares to launch its new Integrated Agriculture and Food Systems Program.

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Martin Diffley is an organic farmer, activist, and consultant. He started the Gardens of Eagan, an urban-edge organic vegetable farm, on his fifth generation family land in 1973. One of the first certified organic vegetable farms in Minnesota, Martin has extensive experience in transitioning land to organic, innovative marketing, small and mid-size farm equipment, soil-based fertility, and organic weed and pest management. His current on-farm projects include breeding of sweet corn, mentoring beginning farmers and transitioning chemically farmed land to organic.


William E. Dyer has a Ph.D. in Biochemistry from Purdue University. He is a Professor of Plant Physiology and Molecular Biology in the Plant Sciences and Plant Pathology Department at Montana State University in Bozeman. He has published numerous publications on transgenic crops and mechanisms of herbicide resistance.

Heather Estrada is the Agriculture Program Director and an Assistant Professor at Flathead Valley Community College. Originally from Alberta, Canada, she moved to the Valley five years ago to work as a research scientist at the MSU Agricultural Research Station in Creston. She holds undergraduate degrees

in Greenhouse Management and Crop Science, and earned her PhD in Plant Science from the University of Alberta in 2007. In her role as a research scientist and as the Agriculture Program Director at FVCC, she has worked with many of the Valley's farmers, both large and small scale. She sees enormous potential for the development of a diverse agricultural sector in the Flathead Valley and is committed to encouraging more young people to become involved in farming.

Maarten Fischer is a Dutch Native who moved to Montana in 2012. Maarten has a Masters degree from the University of Amsterdam in Operations Research and Econometrics. Maarten co-founded the first Dutch national co-operative in Multifunctional Agriculture and co-founded several other co-operatives and nonprofit organizations in the fields of farm education, care farms, farm shops, regional food retail organizations and others. In Montana, Maarten, together with Flathead Valley Community College and other local partners, has developed and piloted an entrepreneurship course in the field of Multifunctional Agriculture. He is also working with A Plus Health Care to provide so called "care farm" programs that promote independent living and aim to empower clients with a wide range of disabilities to actively take part in society and reduce their reliance on care.

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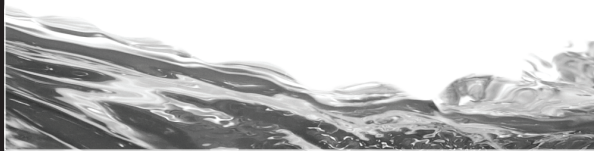
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Presenters' Bios continued from p.10

Kristina (Kiki) Hubbard is the Director of Advocacy and Communications for Organic Seed Alliance. She's worked for more than a decade as a researcher and writer on projects involving agricultural biotechnology and antitrust issues in the seed industry. She serves on the Montana Department of Agriculture's Organic Commodity Advisory Council.

Theresa Marquez is the Mission Executive for Organic Valley, the nation's largest organic farmer cooperative and the largest farmer-owned organic brand. Previously, she grew CROPP Cooperative from \$5 million in 1994 to \$720 million in 2011. A pioneer of the natural foods movement, Marquez has been a passionate advocate for organic farming and organic foods since 1978. Well known for her unwavering belief that organic is the key to solving many of the challenges we face today, Marquez has demonstrated that organic can make a difference for farmers, citizens and the planet.

John Navazio, PhD is the author of *The Organic Seed Grower*. He is the Senior Scientist and a Plant Breeder with the Organic Seed Alliance. He also serves as the Organic Seed Research and Extension Specialist for Washington State University. John's illustrious past included research and development for Garden City Seeds when it was located in Montana. He also works closely with farmers across North America to develop varieties for regional seed independence through participatory plant breeding projects.

Fred Provenza, PhD earned his MS and PhD Degrees in Range Science at Utah State University. He joined the faculty there in 1982 and is currently a Professor in the Wildland Resources Department. His research and teaching focus is on understanding behavioral processes and using that understanding to provide better management. He has been author and co-author of over 200 publications in peer-reviewed journals and books and has been recognized with numerous awards for his endeavors in research and teaching.

Jeff Rumney, PhD earned a bachelor's degree in crop science at Montana State University, a master's in agronomy from New Mexico State and a doctorate in plant breeding and genetics from the University of Wisconsin. His agricultural career includes eight years in Wisconsin and California with Pioneer Hi-Bred International Inc., where he was responsible for alfalfa varietal development for California, Australia and Argentina. Rumney also gained wheat and barley plant breeding experience while pursuing his advanced degrees. Dr. Rumney returned to Montana to serve as the Bureau Chief of the Montana State Grain Lab in 2009.

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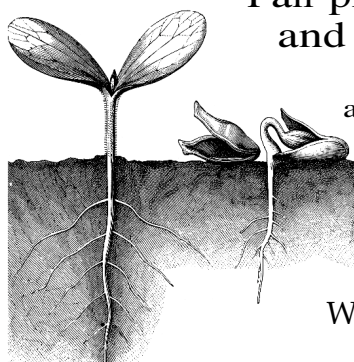
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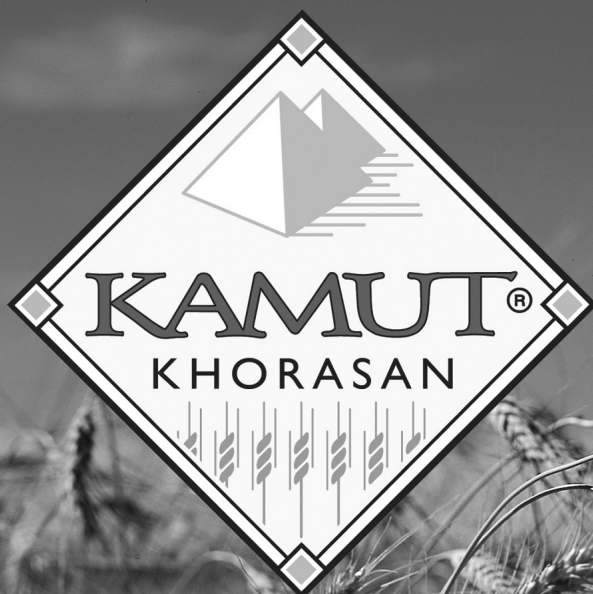
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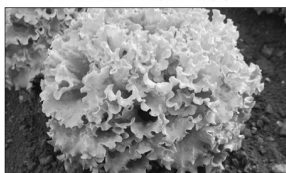
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Presenters' Bios *continued from p. 15*

Jeff Schahczenski is Agriculture Policy and Funding Research Director with the National Center for Appropriate Technology (NCAT). His recent work includes publication of studies on agricultural policy, crop insurance, the role of agriculture in climate change and the economics of biodiesel production in Montana. He was past Executive Director of the Big Hole River Foundation and Western Sustainable Agriculture Working Group.

Jeremy Seifert speaks passionately about the multifaceted issues surrounding the food waste crisis, specifically in the United States, but also how our wastefulness here impacts the entire planet. *GMO OMG*, his second feature documentary, explores the systematic corporate takeover and potential loss of humanity's most precious and ancient inheritance: seeds. Jeremy Seifert investigates how loss of seed diversity and corresponding laboratory assisted genetic alteration of food affects young children, the health of our planet and freedom of choice everywhere.

Todd Ulizio is co-owner of Ten Lakes Farm, a certified organic vegetable farm in Whitefish, Montana. He and his wife, Rebecca, have been farming together for six years and sell their produce through a 150-member CSA, farmers markets and wholesale. He earned a B.S. in Accounting from Fairfield University, and spent three years working for a "Big Six" accounting firm. Needing to be outside and focus more on conservation, he switched careers to wildlife biology and earned a B.S. and M.S. from the University of Montana.

Georgana Webster is the Organic Program Manager for the Montana State Department of Agriculture. She has a Bachelor's of Science Degree in Animal Science from Cal Poly University. She has been deeply involved in her work and private life with agriculture, livestock production, 4H and FFA youth and agriculture extension. Georgana most recently worked for the Washington State Department of Agriculture's Organic program for seven years and was their Organic Livestock Field Specialist in two states.

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