



## MONTANA ORGANIC ASSOCIATION'S 13TH ANNUAL CONFERENCE

DECEMBER 3-5, 2015  
BOZEMAN, MONTANA

*“Cultivating Soils, Opportunities,  
and Relationships”*

**Welcome** to the 13th annual Conference of the Montana Organic Association. It is an exciting time to be in organics!

This year's conference theme is “Cultivating Soils, Opportunities and Relationships.” There are panel discussions, research results and updates, a veterinarian, and a new “Nuggets of Knowledge” session to encourage sharing and relationships. This is a great opportunity to share and learn from each other.

The opening keynote address will be given by David Granatstein of Washington State University. David's address is titled “Organics Evolving – Possible Paths and Pitfalls.” David will share how organic agriculture has grown and changed since the 1970s and how many forces are continuing to reshape organic farming including, climate change, new invasive pests, urban agriculture, and views on “purity.” The closing keynote address will be from Kristina Hubbard of the Organic Seed Alliance. She will discuss whether GMO and organic agricultures can co-exist.

This conference agenda is full of exciting and passionate speakers. There are updates by the Organic Trade Association, National Young Farmer's Organization, and Organic Advisory and Education Council. Kids' University is back

and there is a new dimension to our conference with “Cooking with Chef Claudia” and a home gardening session.

Our annual conference is the biggest fundraiser of the year for MOA and this event would not be possible without the generous support of our sponsors, vendors, donors and attendees. Our vendors will be providing excellent resources, ideas and products throughout the conference. Please visit and thank them, as well as our sponsors. Much of our delicious organic food is donated by Montana farmers and ranchers. Many Montana businesses have donated items for our silent and live auctions. Thank you to all who have donated to support this important event!

Please complete your Conference survey and drop it off before you leave. Your input is important to the volunteer MOA conference committee, as last year's surveys had prompted many of our new sessions this year.

We hope that you find this year's MOA Annual Conference beneficial and inspiring as you engage and network with people from all over.

*MOA 2015 Conference Committee: MonaRae Tuhy (Chair), Nate Brown, Judy Owsowitz, Seth Swanson, Heather Estrada, Michael Vetere, Jamie Lockman and Jonda Crosby. Contractors: Lou Ann Crowley, Sandi Shanks, Susan Waters*

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# Session Spotlights

## **Organics Evolving – Possible Paths and Pitfalls, David Granatstein**

**Friday, 10:45 am – 12:00 pm**

Organic agriculture has grown and changed considerably since the 1970s when it became more recognized in the U.S. Many forces beyond our control will continue to reshape organic farming in the future, as well as choices we make individually and collectively. How will organic respond to or be affected by climate change, new invasive pests, urban agriculture, different views on “purity,” changing “conventional” agriculture, and many more possible influences? Reflections on these will be the focus of the presentation to provoke us to stretch our thinking and consider new conversations that are needed.

## **Nuggets of Knowledge, MOA Members and Guests**

**Friday, 4:15 pm – 5:00 pm**

This is an opportunity for all members to share a little about what has worked, or not, for them on their farms and ranches. To start this session, Doug and Anna Crabtree, with Cliff Merriman, will share some of their creative financing ideas. The floor will then be open to any and all, for a short (5 minute) sharing of ideas, thoughts, stories or innovative tools and equipment. This should prove to be a very informative and thought provoking session!

## **Taxes –Updates for 2015 and Tips to Keep Surprises from Occurring, Patty Nelson**

**Friday, 9:15 am – 10:30 am**

Topics in this session will include current tax law changes for 2015 and what may still change. Some tips for keeping you from nasty surprises when filing your income tax returns. Patty will also touch on some best practices for maintaining tax records and tips for keeping the unexpected from occurring.

## **Everything You Know about Soils is Wrong\*, Tony Hartshorn**

**Saturday 1:30 pm – 2:30 pm**

Tony Hartshorn will explore several soil myths: a) soils are born of the rocks they’re blanketing; b) we’re building soils faster than we’re eroding

them; c) metal- or diesel- or salt- contaminated soils are “dead”; and d) composting reduces greenhouse gas emissions. Join Tony for this interactive session; don’t forget your cellphone!

## **Lentil Underground, Liz Carlisle, Dave Oien Saturday, 10:15 am – 11:15 am**

Journalist, author and native Montanan Liz Carlisle, author of *Lentil Underground*, interviews main character David Oien, Founding Farmer and CEO of Timeless Seeds. A pioneer in Montana’s organic industry, soon to celebrate 30 years in business, David will reflect on what he has learned from this experience, including this year’s Lentil Underground tour. Audience questions welcome!

## **Basics of Seed Saving, Steve Peters**

**Friday, 1:00 pm – 2:15 pm**

This presentation will provide the fundamentals of producing seed with a focus on the most important vegetable crops. It will begin with a brief history of seed saving and how we have arrived at the current situation of proprietary seed being the dominate world model. This will be followed by a review of seed saving ground rules and reproductive biology. Then seed production methodology for specific crops will be discussed, including large-seeded legumes, lettuce, biennial root crops, annual and biennial brassicas, corn, squash and tomato. Although geared for the novice seed saver, the material will also be relevant for experienced seed farmers.

## **Panels and More Panels, and A Lot of Awesome People**

**Friday, 1:00 pm – 2:15 pm / 2:30 pm – 4:00 pm**

**Saturday, 9:00 am – 10:00 am**

The Farmers Panel is for those aspiring to become farmers, and for existing farmers and ranchers who utilize interns and apprentices. This panel will include Cort Jenson, Chief Attorney for the Montana Department of Agriculture, who will clarify the legal description of interns. The Grain, Produce and Livestock Panels are for those looking to expand their knowledge in marketing, value added, and thinking outside the box (or not!). The Climate Change in Agriculture Panel is chocked full of regional experts that will inform with scientific facts. This panel will be thought provoking and lively.

# Agenda

## THURSDAY, DECEMBER 3, 2015

### **ON - FARM VARIETY TRIALS SEED CLASS**

*Pre-registration is required.*

**7:00 am - 7:45 am Registration**

**8:00 am - 12:00 am: Seed Class, University Room**

12:00 pm - 12:30 pm: Lunch, *Gallatin Room*

12:30 pm - 1:45 pm: Seed Class, *University Room*

### **ORGANIC UNIVERSITY**

*Pre-registration is required.*

**8:00 am - 8:45 am: Registration**

**9:00 am – 12:00 pm: Organic University (OU)**

The Basics of Organic Production; facilitated by Jonda Crosby, International Organic Inspectors Association (IOIA), and other industry experts. *Jefferson Room*

12:00 pm - 12:30: Lunch, *Gallatin Room*

12:30 - 1:45 pm: OU, *Jefferson Room*

**1:45 pm - 2:00 pm: Load Vehicles for Tours, Lobby**

**MOA ORGANIC TOURS** *Pre-registration is required and space is limited.*

**2:00 pm – 5:00 pm:**

**Tour 1: Montana State University (MSU) Analytical Labs: Schutter Diagnostic, Pulse, Seed Potato, and Montana State Seed Lab.**

**Tour 2: FARM: Almatheia Dairy and Thirteen Mile Farm**

**5:00 pm – 5:15 pm: Pre-conference Welcome:** Jonda Crosby - MOA Board Treasurer, IOIA. *Gallatin Room*

### **MOA CONFERENCE**

**5:15 pm – 6:30 pm: Social** with hors d'oeuvres and no host bar. *Gallatin Room*

**6:30 pm - 8:00 pm: Movie: What's Organic about Organics?** Free and open to the public. *Gallatin Rm*

## FRIDAY, DECEMBER 4, 2015

**7:00 am – 8:00 am: Registration and Breakfast.** *Gallatin Room*

**8:00 am – 8:15 am: Welcome:** Nate Brown, MOA Board Chairman, Almatheia Dairy. *Gallatin Room*

**8:15 am – 9:00 am: Organic Policy Update:** Nate Lewis Organic Trade Association (OTA); Kate

Greenburg, National Young Farmers Coalition; Doug Crabtree, Vilicus Farms. *Gallatin Room*

**9:00 am - 9:15 am: Farm Safety:** Les Graham, Montana Ag Safety Program. *Gallatin Room*

**9:15 am – 10:30 am: Concurrent Sessions**

**Session 1: Ruminating on Organic Cropping**

**Systems: Early Lessons from the Fort Ellis**

**Integrated Crops-Livestock Project:** Devon Ragen, Fabian Menalled, Perry Miller, Noelle Orloff, all of MSU. *Gallatin Room*

**Session 2: Western Ag Research Center (WARC):**

**A Developing Resource for Fruit and Vegetable**

**Producers:** Zach Miller, MSU-WARC. *Jefferson Room*

**Session 3: State of Organic Seed:** Kristina Hubbard, Organic Seed Alliance (OSA). *University Room*

**Session 4: Taxes - Updates for 2015 and Tips to**

**Keep Surprises from Occurring:** Patty Nelson, Anderson ZurMuehlen & Co. *State Room*

**10:30 am - 10:45 am: Break & Vendor Appreciation**

**10:45 am – 12:00 pm: Keynote Address: Organics Evolving - Possible Paths and Pitfalls, David Granatstein,** Washington State University (WSU). *Gallatin Room*

**12:00 pm – 1:00 pm: Lunch.** *Gallatin Room*

**KIDS' UNIVERSITY** *Pre-registration is required. Runs concurrently with Conference.*

**1:00 pm – 4:00 pm: KIDS' UNIVERSITY:** Whitney Pratt, Maddy Halverson and Meghan Montgomery of AmeriCorps' FoodCorps; Tony Hartshorn, MSU. *Next door at the Best Western Plus Gran Tree.*

**1:00 pm – 2:15 pm: Concurrent Sessions**

**Session 1: Farmers Panel:** Mac Burgess, Sustainable Bioenergy and Food Systems, MSU; Doug Crabtree and Anna Jones- Crabtree, Vilicus Farms; Les Craig, Blackstone LaunchPad, MSU; Annie Heuscher, Community Food & Agriculture Coalition; Cort Jensen, Attorney, Montana Department of Agriculture; Grant Marcuccio, Terrapin Farm; Joe Velk, Vilicus Farms. *Gallatin Room*

**Session 2: Beyond Anthelmintics: Parasite Control in Ruminants:** Joseph Snyder DVM. *Jefferson Room*

**Session 3: Cover Crop Management for Profit and Soil Health:** Clain Jones, MSU. *University Room*

**Session 4: Basics of Seed Saving:** Steve Peters, rEvolution. *State Room*

**2:15 -2:30 pm: Break & Vendor Appreciation**

**2:30 pm – 4:00 pm: Concurrent Sessions**

**Session 1: Grain Opportunity Panel:** Andre Giles, Montana Flour and Grain; Gary Iverson, Montana Gluten-Free; Jeremiah Johnson, Great Falls Development Authority; Dave Oien, Timeless; Sam Schmidt, Montana Milling. *Gallatin Room*

**Session 2: Produce Opportunity Panel:** Steve Fladhammer, Community Food Co-op; Martin Lewis, Made in Montana - MSU; Michael McCormick, Livingston Food Resource Center; Perry McNeese, Good Earth Market; Christina Waller, Root Cellar Foods. *Jefferson Room*

**Session 3: Livestock Opportunity Panel:** Wes Henthorne, B Bar Ranch; Aubree Roth, Montana Team Nutrition Program; Stillwater Meat Packing Company. *University Room*

**Session 4: Cooking With Chef Claudia Galofre Krevat of Claudia's Mesa.** *Montana Room*

**4:00 pm - 4:15 pm: Break & Vendor Appreciation**

**4:15 pm – 5:00 pm: Concurrent Sessions**

**Session 1: Nuggets of Knowledge:** Anna Jones-Crabtree, Doug Crabtree, Cliff Merriman, all Farmers/MOA Members. *Jefferson Room*

**Session 2: Seed Cleaning Demo/Exchange:** Judy Owsowitz, Terrapin Farms; and Karl Sutton, Fresh Roots Farm. *University Room*

**5:30 pm – 6:45 pm: Social & Reception.** *Gallatin Rm*

**6:45 pm – 7:30 pm: Dinner.** *Gallatin Room*

**7:30 pm – 9:30 pm: Presentation of MOA Annual Awards, Live Auction and Music** with blugrass band, Hollowtops. *Gallatin Room*

## **SATURDAY, DECEMBER 5, 2015**

**7:30 am – 8:00 am: Breakfast.** *Gallatin Room*

**8:00 am – 8:15 am: Announcements and Updates.** *Gallatin Room*

**8:15 am – 9:00 am: Organic Advisory Education Council (OAEC) Update:** Ole Norgaard, OAEC; Noelle Orloff, MSU. *Gallatin Room*

**9:00 am – 10:00 am: Climate Change Impacts In Agriculture Panel:** David Granatstein, WSU; Kelsey Jencso, Montana Climate Office, University of

Montana (UM); Jane Mangold, MSU; Bruce Maxwell, MSU; Nick Silverman, Adaptive Hydrology. *Gallatin Room*

**10:00 am – 10:15 am: Break & Vendor Appreciation**

**10:15 am – 11:15 am: Concurrent Sessions**

**Session 1: Lentil Underground:** Liz Carlisle, Author of *Lentil Underground*; Dave Oien, Timeless Seeds, Inc. *Gallatin Room*

**Session 2: Where Does Livestock Fit In Organic Production?:** Georgana Webster, Montana Department of Agriculture. *Jefferson Room*

**Session 3: Non- Insured Crop Assistance:** Shelly Rolando, Montana State Farm Service Agency. *University Room*

**Session 4: Growing Opportunities and Cultivating Relationships in Seed Production:** Nikos Kavanya, Fedco Seeds. *State Room*

**Session 5: Design and Maintenance of Productive and Edible Organic Gardens in Montana:** Jim Barngrover and Caroline Wallace, Helena Community Garden. *Montana Room*

**11:15 am – 12:15 pm: MOA Business Meeting.** *University and State Rooms*

**12:15 pm – 12:30 pm: MOA Board Elections.** *University and State Rooms*

**12:30 pm – 1:30 pm: Lunch with Presentation by Ron de Yong,** Director of Montana Department of Agriculture. *Gallatin Room*

**1:30 pm – 2:30 pm: Concurrent Sessions**

**Session 1: Everything You Know about Soils is Wrong\*:** Tony Hartshorn, MSU. *Gallatin Room*

**Session 2: More on Parasites and Other Topics of Interest, Including Pinkeye:** Joe Snyder, DVM. *Jefferson Room*

**Session 3: Organic Seed Potato Production:** Jason Kimm, Kimm's Organic Potatoes. *University Room*

**Session 4: Identification and Conservation of Native Bees:** Casey Delphia, MSU. *State Room*

**2:30 pm – 3:15 pm: Closing Keynote Address: Co-existence: An Elusive Concept:** Kristina Hubbard, OSA. *Gallatin Room*

**3:15 pm: Closing Remarks:** Nate Brown, MOA Chairman. *Gallatin Room*

*Agenda may be subject to change.*



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## Presenters' Bios

**Jim Barngrover** is a founding farmer and the procurement & grower liaison for Timeless Seeds, Inc. Jim has four decades of experience in organic gardening and farming and marketing locally grown products. A founding board member of Helena Community Gardens, Jim focuses on the organization's mission of developing gardens within walking distance of every neighborhood in Helena, Montana. Jim has spent 21 years marketing Fair Trade and Organic Café Mam Coffee in Montana and elsewhere. As part time lobbyist for AERO at the Montana legislature, Jim was instrumental in the passage of the Montana Organic Definition Act, 1989, and the establishment of a Weed Ecologist position at Montana State University in 1991. Jim has been recognized for his dedication and innovative work by the Alternative Energy Resources Organization (AERO) 40th Anniversary Leadership in Sustainability Award, 2014; the Montana Organic Association 2009 Lifetime of Service Award; and AERO's Sustainable Agriculture Award, 1993.

**Nathan (Nate) Brown** works at Amaltheia Organic Dairy in Belgrade, Montana, with his parents. They produce organic goat cheese, vegetables and whey-fed pork. They compost all of the animal manures and spread them on their fields for soil building. He has a keen interest in learning about soil science and growing tomatoes in his high tunnel greenhouse. Nathan was elected MOA's Board Chairman in 2014 and participates in organic events around the region.

**Mac Burgess, Ph.D.**, is an Assistant Professor in the Department of Plant Sciences and Plant Pathology at MSU. His research strives to provide resources and educational opportunities for improved management of high-value crops and small-scale production systems, including demonstration and evaluation of season extension tools, precision irrigation management, cover crops, crop rotations and soil fertility management.

**Liz Carlisle, Ph.D.**, is a Postdoctoral Fellow at the Berkeley Food Institute and a Lecturer at Stanford University. Following a career as a country singer, and a stint working for Jon Tester, Liz enrolled in

the Ph.D. program in Geography at UC Berkeley, collaborating with Montana's organic farming movement on her dissertation research. Earlier this year, Liz published a book based on this research, entitled *Lentil Underground*, which has inspired praise for Montana's organic farmers from the likes of Michael Pollan and Bill McKibben.

**Doug Crabtree** has always been a farmer. He grew up on a large-scale grain farm in Ohio that didn't survive the farm crisis of the 1980s. Giving up a full ride engineering scholarship after one semester at Purdue, he followed his true passion and transferred to the Agricultural Economics Program. While completing his degree, he managed a crop farm in Indiana. He worked as a professional Farm Manager and Agriculture Systems Researcher in Minnesota, Wisconsin and Nebraska. After completing his Masters program, he spent two years building a sustainably constructed home with his wife, Anna, while also working as an organic inspector. From 2001 until 2012 he served as the Organic Program Manager for the Montana Department of Agriculture. Determined to participate in an organic agriculture revolution, Doug and his partner Anna became beginning farmers at the age of 40. Since 2009 Vilicus Farms has seen a full cycle of its crop rotation, and grown from 1,280 to 4,700 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. Doug holds a B.S. in Agricultural Economics / Farm Management from Purdue University and a M.S. in Plant Science / Agronomy from South Dakota State University.

**Les Craig** is Program Director of Blackstone LaunchPad at MSU. Les is an entrepreneur and US Army Veteran. In 2012, he co-founded RedOwl Analytics and served as VP of Client Services and Analytics before starting a data science services company in 2014 called The Twenty. He currently serves as the Director of Operations for the COMMIT Foundation, a non-profit that helps Veterans transition from active duty to the private sector and on the board of advisors of Vergence Technologies, a stealth video analytics company.

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Presenters' Bios *continued from p. 7*

Previously, Les served as a Technical Operations Officer at the Central Intelligence Agency. Prior to his time at the CIA, Les was also a member of the professional staff of the National Security Technology Department (NSTD) at the Johns Hopkins University Applied Physics Lab. Les' hobbies include coaching little league baseball, volunteering with The Station Foundation, practicing Bikram Yoga, and molecular mixology. He is most thankful for his wife who gave him three beautiful children.

**Jonda Crosby** is the Training Services Director at the 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 AERO (Alternative Energy Resources Organization), 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.

**Ron de Yong** was appointed the Director of the Department of Agriculture by Governor Brian Schweitzer in 2007. A member of the National Association of State Departments of Agriculture, de Yong serves as chairman of the Rural Development and Financial Security Committee, which advises federal officials and Congress on farm program and policy issues. de Yong owns a 320-acre family farm near Kalispell that produces wheat, barley, peppermint, peas, lentils and alfalfa. For seven years prior to becoming director, he was a lecturer at Cal Poly State University, teaching agricultural policy and economics. de Yong earned a master's degree in economics at the University of Montana and undergraduate degrees from Montana State University in agricultural science and philosophy. In his capacity as director, de Yong serves on the Rail Service Competition Council, Noxious Weed Summit Advisory Committee, Montana Wheat & Barley Committee, Montana Agriculture Development Council and various other

committees. He and his wife Dee have three children and five grandchildren.

**Casey Delphia, Ph.D.**, is an entomologist in the Department of Ecology at Montana State University. She received her B.S. in Environmental Science from the University of Massachusetts, Amherst. She then worked with the USDA Forest Service in California researching chemically-mediated interactions among termites. From there, Casey went on to obtain her Ph.D. from Penn State University in 2008 where she studied the chemical ecology of plant-insect interactions. In 2009 she joined MSU, and for the last five years has been conducting research on the biology and ecology of managed and wild native bees and gaining extensive experience with native bee identification in Montana. Her most current research investigates the effects of adding native wildflowers to farms for conserving native bees and pollination services.

**Steve Fladhammer** started out in the produce business in the late 1980's purchasing produce for a small co-op (East Dakotah Natural Foods) in Sioux Falls, South Dakota. He moved to Bozeman in 1992 and started working at the Community Food Co-op in 1995. He was the Assistant Produce Manager for many years and has been the Produce Manager since 2013. Steve is passionate about organic and locally grown produce and always looks forward to the local growing season and developing productive relationships with local growers.

**Andre' Giles** has been in the organic industry since 1992 and is CEO of Montana Flour & Grains since 1999. Under his stewardship, MF&G built a new plant in 2006 and acquired Big Sky Organic Feed in 2009. Perhaps his best accomplishment is that most of MF&G's current employees have worked there for around 20 years. Many family farmers have sold product to MF&G for that long too. MOA awarded Andre' with its "Leadership in Organics" award in 2010. Andre' also currently serves as Karyn's husband and Nan, Andy, Logan and Jacob's Dad. In his spare time he runs a small organic farm, raises cows, pigs chickens and sheep, coaches baseball, serves in his church and loves to cook. Andre' earned a B.A. in Agriculture

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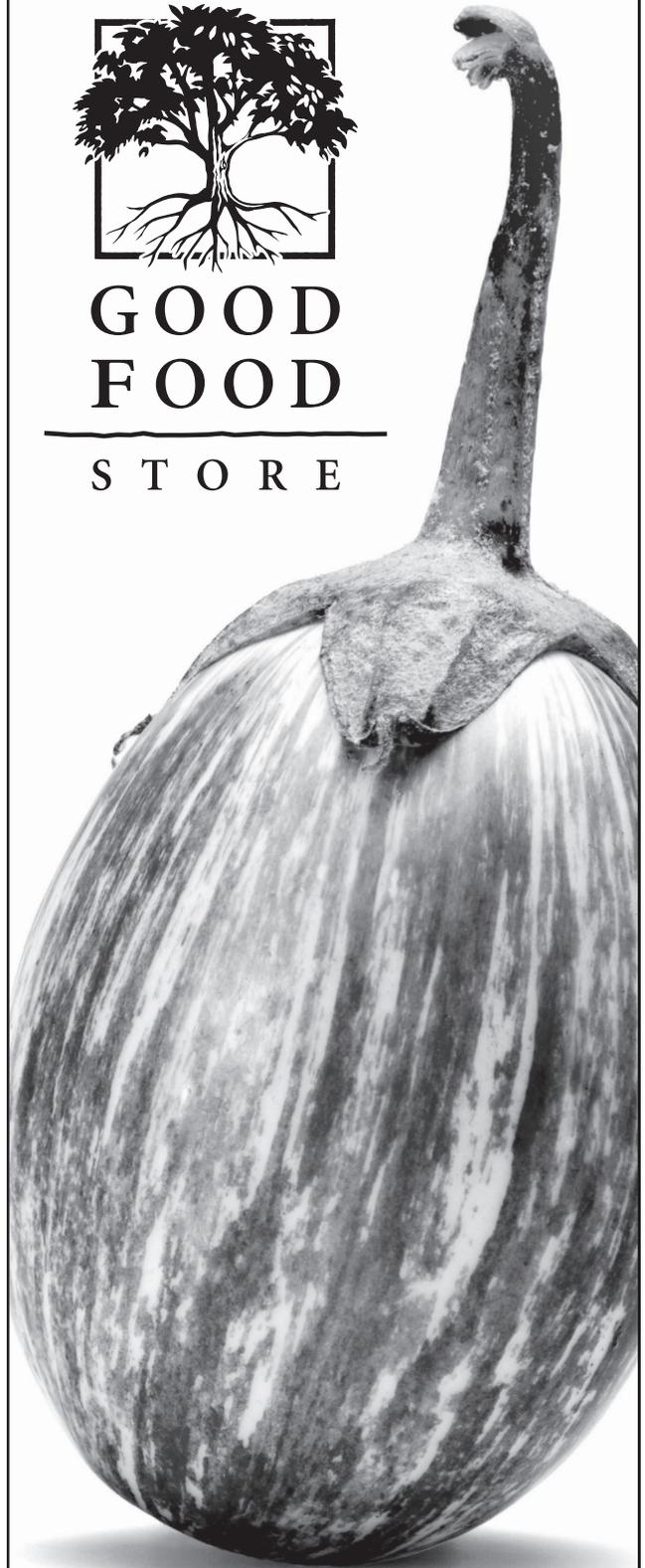
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Presenters' Bios *continued from p. 8*

Economics from Utah State University and an MBA from The University of Texas at Austin and is an Eagle Scout.

**Les Graham** grew up near Miles City, Montana, but now calls the Gallatin Valley his home. Les graduated from Dickinson State University with a Bachelor's degree in Business and a Master's degree from MSU in Business and Marketing. Les has traveled extensively around the state for the past 42 years. He has served as the Executive Director of the Montana Department of Livestock and has represented many Montana associations and organizations. He also is the executive Secretary, as well as the Legislative Lobbyist for the Montana Auction Markets. Les has served as the coordinator of the Montana Ag Safety Program since 1995. This job includes working with eight agriculture associations and the Montana State Fund.

**David Granatstein** joined Washington State University as Project Manager for the Northwest Dryland Cereal/Legume Cropping Systems Project in 1989, one of the first USDA Sustainable Agriculture Research and Education (SARE) Projects in the West. David was offered the position of Statewide Coordinator for the Center, assumed that position in early 1993, and relocated in Wenatchee to be more centrally located to both intensive agriculture and urban/consumer constituencies. He has worked on many educational and research projects, including: introduction of polyacrylamide (PAM) for soil erosion control in furrow irrigated fields; formation of The Food Alliance and development of the stewardship program; on-farm research of biosolids and compost and the *Compost Connection* newsletter; integrated fruit production; soil quality studies; and the Orchard Options tour and Science and Sustainability conference. He spends a significant portion of his time in support of the expanding organic farming sector in the state and is helping to develop the BIOAg (Biologically Intensive and Organic Agriculture) program within CSANR. He is a principle investigator on the Organic Cropping Research for the Northwest grant that funds 12 different research projects in the state. David is also a principle investigator on the Climate Friendly Farming project, a five-year multi-million dollar effort looking at how

agriculture can help ameliorate greenhouse gas emissions.

**Kate Greenberg** is the Western Water Program Director for the National Young Farmers Coalition, a national network of thousands of young farmers, ranchers, and consumers working together to reduce the barriers to young farmer success. Kate organizes young farmers and ranchers across the West, advocates for supportive policy, and promotes land and water stewardship. Prior to joining NYFC, Kate worked on vegetable farms in Washington and California, managed environmental policy field programs for her Alma matter, Whitman College, and restored riparian habitat in Mexico's Colorado River Delta. When not on the road, Kate works at a small CSA vegetable farm in the foothills of the San Juan Mountains. She sits on the Board of Directors of the Quivira Coalition and lives in Durango, Colorado.

**Maddy Halverson** grew up in Spokane, Washington, and recently graduated from the University of Montana with a degree in Environmental Studies. After graduating, she decided to stay in Montana and serve with FoodCorps. At UM, she worked at the PEAS Farm, Urban Herbs, and the University of Montana Dining Garden. All of these experiences led her to join FoodCorps, and she is now serving in the North Shore Compact in the lower Flathead Valley, splitting her time between Somers/ Lakeside, Bigfork, and Cayuse Prairie Schools. Maddy teaches food lessons, coordinates school gardens, and works with Food Service Directors to incorporate local food onto the menu.

**Tony Hartshorn, Ph.D.**, is an Assistant Professor in the Department of Land Resources & Environmental Sciences at Montana State University, where he teaches about soils, soil remediation, and disconnected science – a climate change seminar. He grew up in Costa Rica, attended college in New Hampshire, worked in Alaska, got his Ph.D. from UC Davis studying Alaskan soils, and taught at James Madison University in western Virginia before moving to Bozeman in 2012. He wants to teach you—if you're up for it—about landscape, tooth decay, why the oceans are salty, and why that's relevant to the next 13 years of MOA.

**Wes Henthorne** has managed the B Bar Ranch in Big Timber for over 30 years. He managed the transition to organic production, which began in 1989, and the launch of the B Bar's organic grassfed beef program in 2005. The ranch is focused closely on grazing management and beef sales across Montana. Wes served two terms on the MOA Board as both the Secretary and Treasurer.

**Annie Heuscher** is Program Director of the Community Food & Agriculture Coalition. Annie works on many elements of CFAC's work, focusing on beginning farmer and rancher development programs. Annie received an MS in Sustainable Agriculture and a Masters of Community & Regional Planning from Iowa State University. Her thesis research focused on the role that community organizations play in helping to empower individuals to take action on climate change. While in Iowa, Annie took advantage of the easy access to the many organizations at work in the local food system, including Practical Farmers of Iowa, the Iowa Farmers Union, Regional Food Systems Working Groups, and the Iowa Food Systems Council. In her work at CFAC, Annie draws on prior work experience in economic development in Wallowa County, Oregon, strategic planning in Fremont County, Idaho, and land use planning in Flathead County, Montana.

**Hollowtops** is a progressive bluegrass and grassical rock band hailing from Bozeman and includes Max Davies on guitar, Bridger Dunnagan on fiddle, Alex Koukov on banjo and Max Johnson on bass.

**Kristina (Kiki) Hubbard** is the director of advocacy and communications for Organic Seed Alliance. OSA's advocacy program promotes policies and actions that support the growth and success of organic seed systems. Hubbard has worked for more than a decade as an organizer, researcher, and writer on projects involving agricultural biotechnology, antitrust issues in the seed industry, and organic agriculture. She is the lead author of *State of Organic Seed*, the only national assessment of the challenges and opportunities in building organic seed systems.

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Presenters' Bios *continued from p. 11*

**Kelsey Jencso, Ph.D.**, is an Assistant Professor, Watershed Hydrologist, and State Climatologist for the Montana Climate Office.

**Cort Jensen** is the Chief Attorney for the Montana Department of Agriculture. He was born in Circle, Montana. He has been around farming and ranching all his life, but, as he has no talent for keeping things alive, he practices law.

**Clain Jones, Ph.D.** in Soil Chemistry, is an Associate Professor in the Department of Land Resources and Environmental Sciences at MSU. He has an M.S. in Environmental Engineering and Science and a B.S. in Agricultural Engineering. Clain develops educational resources and materials on soil fertility and nutrient management for county agents, crop advisers, producers, and other agricultural professionals, and his current primary research emphasis is on soil fertility in cropping systems, nutrient management in conservation tillage systems, and soil testing.

**Anna Jones-Crabtree, Ph.D** in Civil and Environmental Engineering with a Sustainable Systems minor, grew up in rural Colorado and Washington State. She also holds an M.S. in Civil Engineering, Construction Emphasis, and a B.S. in Construction Engineering and Management. She is an innovator who has championed sustainability throughout her 23+ year Federal career and her personal life. Her work has saved millions of BTU's dollars. She routinely cultivates key pilot projects, and pioneers new approaches to supporting the place-based work of local sustainability champions. She's fostered a national sustainable operations effort for the US Forest Service, serving as the first Regional Sustainable Operations Coordinator and today as the National Sustainable Operations Director. Determined to participate in an organic agriculture revolution, Anna and her partner Doug became beginning farmers at the age of 40. Since 2009 Vilicus Farms has seen a full cycle of its crop rotation, and grown from 1,280 to 4,700 acres. They have begun an organic farmer apprenticeship program to mentor beginning farmers through the challenges of starting a midscale, dryland organic farming operation. Anna is a registered professional

engineer and an early accredited US Green Building Professional.

**Nikos Kavanya** comes from a long lineage of farmers and has always had dirt under her fingernails: as an herbalist, as a market grower, and as the seed maven of Fedco Seeds.

**Claudia Galofre Krevat** is a Colombian-born, Montana chef and home decorator. Claudia's approach to food and decor is a mash-up of global inspirations using Montana-grown and -raised products, and creations from local, talented artisans. She cooks, teaches, and produces condiments and seasonings out of her colorful business, Claudia's Mesa, which brings a slice of Latin America, the Caribbean and Mediterranean to Montana.

**Martin Lewis** started in kitchens 20 years ago. He attended The Culinary Institute of America in upstate New York. After graduating in 2001 he grabbed his knife kit (and other adventurer's essentials) and moved to Montana, as every good adventurer should. In 2003, he began attending MSU in the pursuit of a degree in Philosophy, a degree that he studied here as well as in England. His summers were spent honing his culinary skills across the dude ranches scene of Montana, from Emigrant to Bigfork to Bigsky. He found himself settling back in Bozeman as the Executive Chef of the Residence Dining Halls at MSU, his Alma Mater, where he currently works writing recipes, developing trainings, working with the community and renovating dining halls.

**Nathaniel (Nate) Lewis** is Senior Crops and Livestock Specialist at the Organic Trade Association (OTA). Lewis most recently served as Organic Certification Coordinator at the Washington State Department of Agriculture's (WSDA's) Organic Program. A seasoned organic specialist, Lewis has proficiency in all scopes and aspects of organic certification, and experience in periodic residue sampling programs. During his tenure at WSDA, he contributed to the wider organic community through comments to the National Organic Standards Board and National Organic Program (NOP) proposals, and was an active participant on OTA Task Forces, including co-chairing OTA's Food Safety Task Force. Lewis

and his wife have hands-on experience with organic production, managing a small-scale certified organic diversified livestock operation in Washington State.

**Jane Mangold, Ph.D.** is an Associate Professor in the Department of Land Resources and Environmental Sciences at MSU. She also holds an M.S. in Abused Land Rehabilitation and a B.S. in Biology with a Secondary Education Certification. Her work focuses on development and dissemination of information about ecologically-based, integrated invasive plant management for range and wildlands and restoration and revegetation of invasive plant-infested landscapes.

**Grant Marcuccio** hails from New England where at a young age he developed an appreciation for all of Mother Nature's miracles. After working on several small farms in New Hampshire, he realized his passion for organic farming and explored opportunities in the idyllic West. After weeks of searching, Grant discovered that Terrapin Farm would be the perfect fit for him. Since arriving in Montana, he has recognized that he has a long hard road ahead of him but eager to face the challenges many young farmers are experiencing today. After this season, he looks forward to continuing his education and aspires to grow healthy food for his community for years to come.

**Bruce Maxwell, Ph.D.** in Forest Ecology and Crop Science, is a Professor in the Department of Land Resources and Environmental Sciences at MSU. Bruce also holds an M.S. in Agronomy / Weed Science and a B.S. in Botany. He also served in the Peace Corps in Micronesia. Bruce researches and teaches applied plant ecology, including agroecology, invasive plant ecology and weed biology. He also researches on the design and development of sustainable production systems and adaptive management strategies for annual and perennial weeds in crop and natural ecosystems. His current interests include plant population and community modeling to understand invasive plant population temporal and spatial dynamics and their impacts on the ecosystems they occupy. Historically, he has conducted research on crop-weed competition,

*continued on p. 17*



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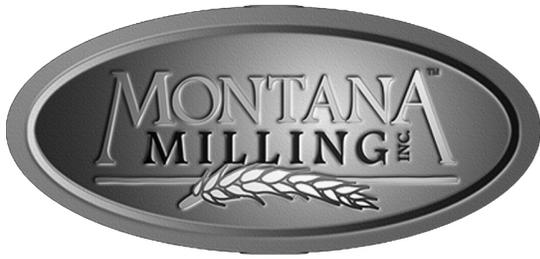
**100 million-1 billion** individual bacteria

Source: Soil Biology Primer page c-1 (Elaine Ingham, Andrew R. Moldenke, Clive Edwards)



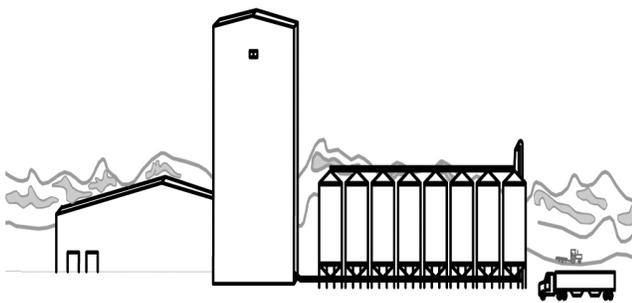
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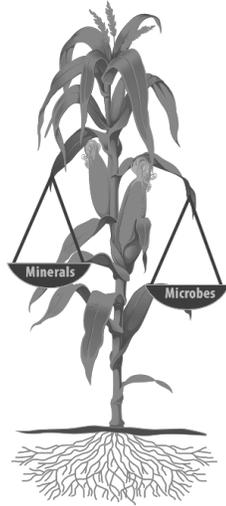
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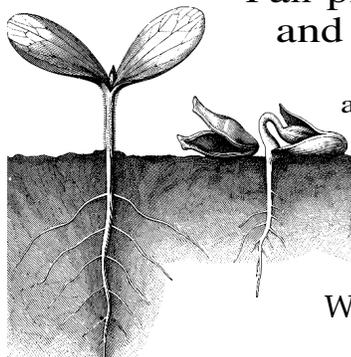


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Presenters' Bios *continued from p. 13*

herbicide resistance evolution, and economic thresholds of weeds and invasive species, as well as conducted research on land use change and the consequences of fire as a disturbance in plant communities.

**Michael McCormick** completed a successful career of more than 30 years in the for-profit corporate arena. During this career, he held management positions in the fields of publishing, advertising, and finance. After retiring and moving to Montana to become a full-time fly fishing bum, Michael joined the Livingston Food Pantry as Executive Director in January 2009. His transformation efforts came to fruition in December 2014 when the Livingston Food Pantry, which had been operating out of a refurbished automotive garage on the outskirts of Livingston, became The Livingston Food Resource Center, located in downtown Livingston. Michael's focus was always on accomplishing aggressive business goals, achieving financial targets, and helping those people with whom he worked achieve their greatest success.

**Fabian Menalled, Ph.D.** is a Professor in the Department of Land Resources and Environmental Sciences at MSU. He also holds a B.S. from the University of Buenos Aires, Argentina. Fabian is currently a Cropland Weed Specialist and his research and extension is focused on integrated management of agricultural weeds and understanding the mechanisms conditioning the abundance and distribution of annual and perennial weeds in agricultural systems. He also focuses on weed population and community dynamics, crop-weed competition, herbicide resistance, and weed management in conventional and alternative cropping systems.

**Clifford Merriman** grew up on a conventional farm and ranch in Meridian, Texas. He went on to get a B.S. in Range Management and Agronomy from Tarleton State University (a branch of Texas A&M). Clifford worked nine years for the Federal Government, both the BLM and NRCS. Clifford started as a Range Technician in Malta, Montana, for the BLM where he met his wife, Anna. He went on to work as Rangeland Management Specialist in Battle Mountain, Nevada. Then he

received a position as Rangeland Management Specialist in Wibaux, Montana, and then to Glasgow, Montana. He then got a promotion as District Conservationist in Chinook, Montana. In Chinook, he worked with many organic farmers through USDA programs. In 2012, he and his wife purchased an organic grain farm South of Malta, Montana. They were able to purchase it using FSA Beginner Farmer down payment loans. Clifford uses all his experiences from working with so many great farmers across Montana to implement cropping rotations, and to achieve soil health, high yields and weed control.

**Perry Miller, Ph.D.**, is a Professor in the Department of Land Resources and Environmental Sciences at MSU. He also holds an M.S. from the University of Guelph, Canada, and a B.S. from the University of Saskatchewan, Canada. Perry focuses on development of diversified cropping systems under water-limited conditions to maintain or improve soil quality, economic returns and sustainable practices. Perry specializes in resource-use-efficiency in no-till and organic systems, spring and winter pulse crop agronomy, annual pea forage and green manure systems, and farming strategies for reducing green house gas emissions.

**Zach Miller, Ph.D.**, is an assistant professor and superintendent of the Montana State University-Western Ag Research Center (WARC). WARC, located in Corvallis, Montana, is one of seven centers that make up the MSU-Department of Research Centers, whose mission is to serve agricultural producers in that region of the state or a specific type of agriculture. WARC's focus is on high-value specialty crops including organic grains, fruits, and vegetables. Zach's expertise is in plant and pest ecology and integrated pest management. He's conducted research around the globe, from the rain forests of Central and South America to the high plains of the Highline. He's currently collaborating with a team of scientists and extension educators from across the Great Plains to improve management of cereal viruses. Zach works with Fabian Menalled and Jane Mangold to improve integrated management of cheatgrass through the use of a biocontrol fungus. He's part of the collaborative project at

*continued on p. 18*

Presenters' Bios *continued from p. 17*

MSU examining integrating livestock to reduce tillage in organic grain production. Zach is part of the MSU team working on perennial weed management in organic systems and works on managing annual weeds in organic systems as well. In horticultural crops, he is researching a variety of fruit and vegetable production topics, including vegetable varieties suited for organic production, maximizing yields and returns for high tunnels, cold hardy fruit, and cider apples.

**Meghan Montgomery** is the FoodCorps Service Member for the Gallatin Valley, and coordinates her service through Gallatin Valley Farm to School and Hyalite Elementary. Meghan is originally from Colorado and has spent much of her time exploring mountains, rivers, farms and gardens of the arid Southwest. Her academic background is in Environmental Science and International Development, but loves inspiring youth to geek out about the natural world. Meghan brings a strong background in environmental education and has spent the past few years on the Colorado Plateau, teaching desert ecology to young kids.

**Patricia J. (Patty) Nelson** is a CPA and holds a degree in Accounting from Montana State University. She is a shareholder with Anderson ZurMuehlen & Co., P.C., where she has spent the last 23 years working in the audit and tax areas. Patty currently is the firm's Quality Control Director as well as the lead of the firm's Ag Specialty Team and a member of the employee benefit specialty team. Patty is a member of the AICPA, the Montana Society of CPA's and a board member for Farm Financial Standards Council, an organization dedicated to promoting uniform financial reporting and analysis for agricultural operations. Her husband runs a small cow/calf operation and they keep busy chasing their four children around to all their activities.

**Wyatt Nelson** had a fortunate accident as a high school kid by spilling a tray of water on his restaurant customers. Management moved him from waiting on customers to the kitchen and since then, he has been at home in the food industry. A career in advertising and filmmaking allowed him to travel extensively and furthered his appreciation of the culinary arts. Over the last four years, Wyatt has transformed the Meat and

Seafood department at the popular Community Food Co-op in Bozeman into something metropolitan foodies rely upon in such a small town. As manager, one of Wyatt's favorite parts of the job is working with local organic and sustainable farmers and ranchers. Wyatt has lived in Montana for nearly 11 years with his wife and kids.

**Ole Norgaard** is the owner and manager of North Frontier Farms, Inc., currently leasing a 650-acre organic farm 13 miles west of Lewistown, Montana. The crops are wheat, peas, barley, triticale, sanfoin seed, hay and a special black and purple Indian corn. Ole has nearly 30 years of experience in conventional and organic agriculture, a Bachelor's Degree in Agricultural Science and a Specialized Degree in Agricultural Economy and Management. Ole is also a former Chair of the MOA Board of Directors.

**David Oien** is Co-founder, CEO & General Manager of Timeless Seeds Inc. He is a third generation Montana farmer whose Norwegian grandparents homesteaded in the early 1900s a few miles south of the current farm near Conrad. An avid supporter of renewable energy and sustainable agriculture for 30 years, David was a founding member of the Pondera Solar Alliance, AERO's Sustainable Agriculture Task Force, two local organic farmers' chapters, Montana Organic Certification Advisory Committee, and the Montana Organic Association. David received the 1989 Sustainable Agriculture Award from the Alternative Energy Resources Organization, and the 2008 Lifetime Service Award from the Montana Organic Association.

**Noelle Orloff** is the plant identification diagnostician for the Schutter Diagnostic Lab at MSU. Her main role is identifying plants submitted by growers, ranchers and homeowners and providing management recommendations if needed. Examples of current research include investigating perennial weed control in organic and diversified cropping systems, and exploring rangeland plant community response to weed control measures. Noelle received her master's degree from MSU in 2012, and this work focused on improving ecologically-based management of cheatgrass in both range and cropland ecosystems.

*continued on p. 21*



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Presenters' Bios *continued from p. 18*

**Judy Owsowitz** is the owner/operator/head weeder at Terrapin Farm. Farming pretty darned much forever, she is a founding member of MOA and Triple Divide Seeds. She views seed production and development as a responsibility and a passion.

**Steve Peters** is currently employed by the Organic Seed Alliance (OSA), focusing primarily on helping California and other western state seed farmers form a viable economy around seed production. He also has an independent seed consulting business, 'Seed rEvolution Now,' for promoting and distributing high quality, organic, open-pollinated, public domain vegetable and flower seed. Steve was a vegetable farmer for several years. He then earned an MS degree in soils and vegetable crops at Cornell University and became a research agronomist for the Rodale Research Center. After several years of agronomic work, Steve began focusing on seed. As seed production and product development manager for Seeds of Change, he worked closely with a network of seed farmers to grow organic seed. His desire to help farmers, and especially seed growers, led to his involvement with the Family Farmers Seed Cooperative (FFSC), a seed production organization dedicated to producing and improving open-pollinated, public domain seed for commercial farmers.

**Dave Prather** has been the General Manager for Western Montana Growers Coop (WMGC) since the beginning of the 2010 growing season. He first joined WMGC as a member/producer in 2007 in order to find a market for his root vegetables and joined the staff in 2008 as the Assistant Manager/Delivery Driver. Once at WMGC, he quickly found a venue for his training in agriculture and relationship building to promote the growth of small farms in the area. Dave holds a BS in Resource Conservation from the University of Montana and has been pursuing interests in agriculture and resource management for over 13 years. He has completed HAACP training as well as On Farm Food Safety/GAP training. Dave hopes to continue using his experience to help promote a regionalized food system in Montana that focuses on collaborative relationships in order to benefit the rural economies of our state.

**Whitney Pratt** is an inspired and passionate food lover and gardener who relishes spending time outdoors. She has a bachelor's degree in Sociology with minors in French and Justice and Peace Studies from Georgetown University. She has enjoyed spending time volunteering with Habitat for Humanity and with programs serving at-risk youth. Whitney is serving with the North Shore Compact at three schools around Flathead Lake, Montana: Somers, Big Fork and Cayuse Prairie. She is thrilled to spend her time helping kids get excited about food, where it comes from, and how to grow it. She hopes to spend her life ensuring that people of all different backgrounds have access to healthy, fresh food and can experience the happiness and healing that comes with growing food.

**Devon Ragen** is a Research Associate in the MSU Animal and Range Sciences Department. She received both her BS and MS in Animal Science from MSU. Devon is part of the interdisciplinary team of scientists performing research at the Fort Ellis Research Station in Bozeman, Montana. She maintains records for all activities at Fort Ellis, including Organic Certification records, and she supervises a team of undergraduate students conducting field work in the summer. Devon has also helped teach the Sheep Production class and lab practicum during the school year.

**Shelly Rolando** is a Chief Agricultural Program Specialist with U.S. Department of Agriculture Farm Service Agency (FSA) in Bozeman, Montana. Shelly began her career with FSA as an administrative program technician in the state office. She then served as an office clerk in the Gallatin County FSA Office in Bozeman where she was promoted to program technician position. During that time, Shelly served as a part-time certified milk and cream tester with Darigold Farms of Montana. Shelly was promoted to Agricultural Program Specialist in the state office managing several risk management programs and was promoted again to her current position as chief program specialist. Shelly previously served as a farm worker, research aide, and laboratory technician at the Montana State University Agricultural Experiment Station. Shelly has a bachelor's degree in Animal Science. She and her husband, Pete, have two children.

*continued on p. 23*

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Presenters' Bios *continued from p. 21*

**Aubree Roth** has worked with Montana Team Nutrition Program since 2010 supporting Montana farm to school projects. She also serves as the Montana State Lead for the National Farm to School Network and as a board member for Gallatin Valley Farm to School in Bozeman. She is a graduate of the Sustainable Food Systems graduate program at Montana State University. Aubree provides training and guidance for Farm to School initiatives statewide.

**Sam Schmidt** is the procurement/project manager for Montana Milling, Inc., based out of Great Falls. He has worked in the grain handling, milling, and merchandising business for over 20 years, with more than half of those here in Montana. Sam was raised on a wheat farm and cattle ranch in Kansas, and holds a Bachelor's Degree in Grain and Milling Science from Kansas State University. He has served on the Board of Directors of the Montana Organic Association since 2005, and the Organic Advisory and Education Council since its conception in 2010 and incorporation the following year. Sam and his wife Roberta (Bert) reside in Great Falls and both enjoy careers in the agriculture industry.

**Nick Silverman, PhD, PE**, of Adaptive Hydrology, has a wide range of knowledge in all aspects of the hydrologic cycle and enjoys making connections between water resources at the river, watershed, and regional scales. His career began as an engineer designing stream and wetland restoration projects around the Pacific Northwest. During this time he gained experience taking designs from the analysis phase all the way through to construction and monitoring. He went back to graduate school to pursue a Ph.D. in watershed and regional hydrology. His research focused on precipitation and streamflow trends in mountainous landscapes. Nick has experience using state-of-the-art climate and land-surface models to inform management and decision-making. He currently works with the Montana Climate Office to improve statewide resources for ranchers, recreationalists and government. Nick has taught international courses on stream restoration at UNESCO-IHE in the Netherlands and is currently an instructor on engineering ethics at the University of Washington.

**Joe Snyder, DVM** was raised on a farm near Molalla, Oregon. His family raised cattle, sheep, grass seed, and grain. Jim received an A.B. in Architecture from Princeton University in 1969, but changed course after a few years and graduated with degree in veterinary medicine. He practiced veterinary medicine at the Myrtle Veterinary Hospital, in Myrtle Point, Oregon, until 2010 when he retired. Jim taught part time at the Portland Community College Veterinary Technology program for a few years after retirement and remains an engaged alumnus and teaches an occasional class at Princeton. He is past president of the board of directors of Oregon Tilth and the American Association of Small Ruminant Practitioners (sheep, goat, llama, and deer doctors). Joe and his wife, Jane Winters, have three daughters. They maintained a small farm in Myrtle Point where they kept a flock of sheep with their guard llamas and grazed young cattle during the spring and summer grazing season. They also worked on riparian restoration and a bit of reforestation. Joe is very interested in grazing management and strategies with regard to both parasite control and pasture stewardship.

**Karl Sutton** owns and operates Fresh Roots Farm in Polson, Montana. Certified Organic since 2012, Fresh Roots Farm specializes in vegetables, strawberries and vegetable seed. Fresh Roots Farm is a founding member of Triple Divide Organic Seeds, whose mission is to develop plant varieties that grow well in Montana and other northern latitudes.

**Joe Velk** was born and raised in Havre, Montana, and his family has been farming north of Havre for more than 100 years. For the past 20 years, their land has been in CRP. Joe plans to farm it organically as soon as the CRP contract expires. Organic practices appeal to him because he loves his family's land and wants to see it treated better than it has been in the past.

**Caroline Wallace** was born and raised on a small farm in the Blue Ridge Mountains of rural Southwestern Virginia. After obtaining a degree in Landscape Architecture from Virginia Tech in 2010, she moved to Montana as an AmeriCorps VISTA to work with the Alternative Energy

*continued on p. 24*

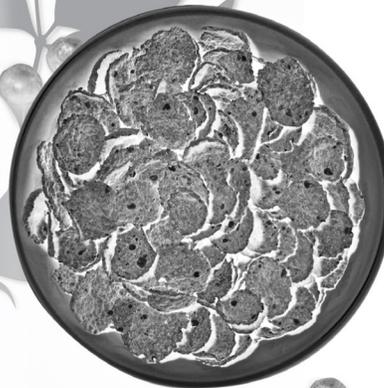
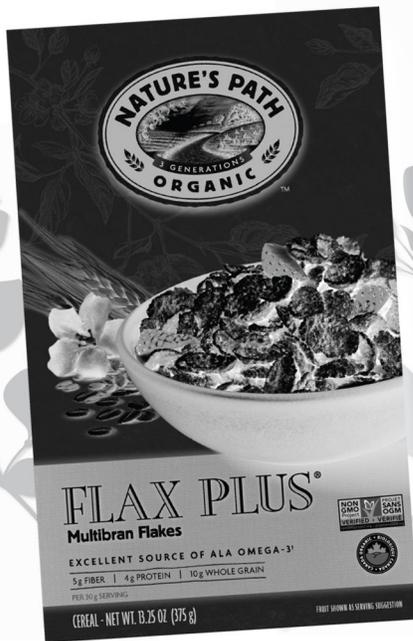
Presenters' Bios continued from p. 23

Resources Organization (AERO) in Helena. In 2013, she co-founded Inside Edge Design, a social and ecological design firm based in Helena, Montana. Inside Edge Design was integral to the planning and design for the 6th Ward Garden Park in Helena, Montana's first public forest garden, currently under construction. Her skills include site analysis and mapping, graphic design, communications, community design facilitation, permaculture and landscape design and planning. Caroline received her permaculture design certification in 2013 and co-taught edible forest garden design with author and forest garden design expert, Dave Jacke. She is most passionate about designing beautiful, edible, and resource-wise outdoor living and production spaces and permaculture as an ecological and social design framework. Caroline has a deep-rooted belief in the value of community, collaboration, and a pressing need for communities to be more self-reliant.

**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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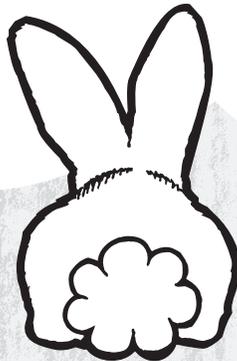
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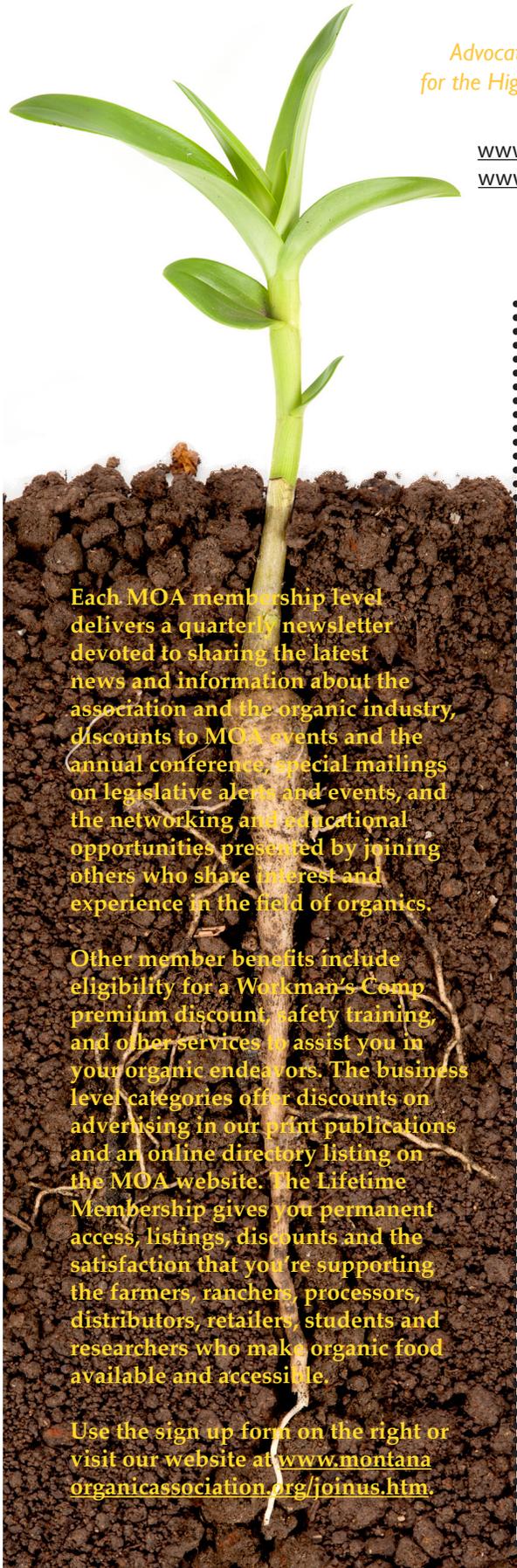


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Each MOA membership level delivers a quarterly newsletter devoted to sharing the latest news and information about the association and the organic industry, discounts to MOA events and the annual conference, special mailings on legislative alerts and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

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