

October
Issue



The Organic Cultivator

From the office of the Midwest Organic Services Association, Inc. (MOSA)

On the Road...Field Day at the Wellners' by Diane Collins

Inside this issue:

<i>Executive Director's Report</i>	2
<i>Dollars & Sense</i>	4
<i>New Associates</i>	5
<i>President's Message</i>	5
<i>Flexibility in Inspection Scheduling</i>	6
<i>Certification Notes & Tips</i>	8
<i>Farmer to Farmer</i>	12
<i>Classifieds</i>	13
<i>Please Inform Us of Your Plans</i>	14
<i>Cow Tails & Tractor Trails</i>	15
<i>Calendar of Events</i>	16
<i>Organic Seed Survey</i>	17

MOSA got an invitation from Charlie and Barb Wellner, Abbotsford, Marathon County, WI, to join them on their pasture walk which was scheduled for Tuesday, September 16th. We had been looking forward to the day for weeks, as we enjoy visiting the farms and putting a face with the voices, with whom we speak on the phone.

Dave stopped by the office in Viroqua to pick me up that morning. Of course, both copiers had jammed in my efforts to print out some things to bring up to the Wellners', so when Dave blew into the office, crying, "Are you ready? We're running late!" I gave my typical response and said, "No, I'm not ready!" I attempted to make some last minute calls to the farmers, threw the rest of our stuff into a box, and we headed out. Things were running as usual; we were late. We doubled back to the office to grab the Wisconsin Gazette atlas, so that we wouldn't waste time blindly searching for the right road, and headed out again.

The ride was nice. It gave us a chance to catch up, as there isn't much time at work to talk about the latest construction project and what the kids are up to. We missed several opportunities to take the shortest and quickest

route there, but we thoroughly enjoyed the scenery that only a county or gravel road can offer. We were taken aback by the beautiful landscape in Jackson and Marathon Counties. It was remarkable to see so many dairy farms and silos in one view. Dave eagerly explained Marathon County's claim to dairy fame as one of the leading counties in milk production in the country.

We were surprised to find out that Charlie was only about two and a half hours from Viroqua. Amazingly, we arrived on time, 1pm. There was already quite a crowd forming when we pulled up the driveway on Holton Rd., a few miles outside of Abbotsford. It was a warm day, in the 80's, with a nice breeze (Hurricane Isabelle?). We piled out of the van and were greeted by Charlie and by many MOSA Associates and neighbors. There was a tent set up in the back by the barn, next to the antique tractors, a hobby that Charlie inherited from his father. In the mix there were at least 15-20 MOSA farmers there, with some family members, many of the Wellner's friends and neighbors, Paul Daigle from the Land Conservation De-

partment in Wausau, WI, a representative from Jung's Seed, Greg Welsh from Organic Valley and Dan Hershberger, an expert in soil.

Paul Daigle began by explaining that he knows Charlie through the Central Wisconsin Graziers Network with which they are both affiliated with. Paul was receiving a lot of interest in the grazing world about organics and he thought that the Bar-Char Dairy would be the perfect place to combine grazing and organics together. He asked Charlie to see what he could pull together with his organic connections.

Charlie got the ball rolling by explaining why he had gotten into organic farming. He firmly stated that the milk price was only part of it, but the main reason was for the challenge. He started down the organic path in 1996 when Aaron Hoover (MOSA Associate) had a tour of his organic farm outside of Colby, Marathon County. He had been thinking and learning about organics since then and decided to pull the trigger 4 years ago.

—continued on page 7

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*“The first of its kind with the organic
operator in mind.”*

MOSA’s Mission Statement

MOSA provides reliable and efficient verification and certification services to producers and processors in the upper Midwestern United States, consisting of Wisconsin, Minnesota, Iowa, Illinois, Kansas, Nebraska, North Dakota, South Dakota, Michigan, Indiana Missouri and Ohio. MOSA is committed to maintaining a timely, courteous, accurate, transparent and consistent approach throughout the program and on a day-to-day basis.

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Help Support MOSA!

Supporting Membership is \$50.00

Supporters receive a one-year subscription to the Organic Broadcaster, a bi-monthly, organic industry oriented publication as well as the MOSA newsletter and MOSA program updates and information

Visit us on the web!

www.mosaorganic.org

Executive Director’s Report



Some perspective, signs of drought, it’s been so dry that...etc.

For many of us in the Midwest, it has been so dry the coons have been hauling water from the creek to the corn down by the edge of the field... so dry I saw two trees chasing a dog the other day—and then it got drier and I saw a fire hydrant chasing a dog. Drier than ‘88, some say, when the Mississippi only ran every other day for a while—and even then only one bank (not enough for both banks). All in all, a dry last half of summer, going into a dry fall.

Hay/feed search

The office has received numerous calls as to where to find hay (especially) and other feedstuffs, and questions about what to do if they cannot find certified organic feed. At this point, you must find CO feeds for your livestock. I was talking with a few farmers who are short on hay, and they have been getting truckloads from South/North Dakota for approximately \$135-150/ton delivered. This may seem like a lot of money to some, but the point is that CO hay is available and must be sourced. Please contact the office if you have hay for sale or if you need hay. The staff are keeping a list of each and will share these lists with you. It appears the feed is out there. Keep in touch and good luck!

Internal audit report

MOSA performs an annual internal audit each year, both for our own organizational benefit and to help us prepare for the annual ISO 65 audit. Both the internal and ISO audits are akin to the inspection/certification that each producer/processor undergoes, and the internal audit provides MOSA the opportunity to fine tune our administrative policies and methods. This year’s audit was completed in August, and the MOSA management team has completed their review of the audit report and generated a Continuous Improvement Plan (CIP), after which the staff will review the CIP and provide feedback. It all goes to the board of directors, then, who will also review the CIP and recommend changes and/or adoption of the Plan. This process is critical to the well-being of any group effort such as MOSA, as we learn how to do better and, in particular, to ensure a strong and smooth running operation. FYI, as we go to press with this newsletter, the ISO 65 auditors will be doing their annual site visit on 9/30-10/02.

Financial audit report

Last year’s board of directors authorized, for the first time, that a “modified” financial audit of MOSA be done, meaning a “review,” as opposed to a “compilation” or “full audit”. After a bit of time spent contracting with an audit firm this spring/early summer, it was decided that MOSA should really have a full audit, not just a review. This full audit was finally completed in August. We received a ‘clean bill of financial health’, along with several recommendations on how to handle MOSA’s financial affairs better. This exercise was extremely

helpful for us at this point in our development and will be done on an annual basis.

MOSA stats

As of approximately the end of September, MOSA has certified 266 producers and processors, with another 70 files reviewed but awaiting more information from the Associate before issuing the final certificate and contract. We budgeted/planned to have 600 producers and 80 processors this year, and so far we are at 525 producers and 56 processors. By 12/31/03 we will be really close to our budgeted figures. The office certification team (Diane, Cate, Diana and Steve) are working hard to try to complete all files by Christmas. One of the sticking points in moving files along is needing to request more information from Associates. If you receive a request for more information, please help the process along and respond as quickly as possible. As always, if you have any questions or concerns, please let us know; maybe we can help.

MOSA plans to move...again

While the move of the MOSA office from the farm to town was a good thing and has allowed MOSA to upgrade its office surroundings (especially having access to DSL) and be closer for the majority of employees, there have been some problems with the present site that need to be addressed. When the MOSA board of directors visited the new office on May 30th, the following items were noted and criteria established to plan for moving to a new office site:

- Total office space still shy of needed space; need a minimum of 2000 square feet
- Layout of present office space still allows for too much noise transfer within the office; need to have an office layout that provides individual rooms for most employees
- Finding parking is problematic; need adequate off-street parking nearby
- Air quality at present location is not optimum; need optimum air quality
- MOSA will grow, and present space is maxed out for the number of employees; need a space with the option to grow, in the Viroqua area.

Steve Walker (Certification Program Manager) and Diana Winer (Certification Staff) are heading up a facility search effort in the office, with a decision expected (hopefully) by the end of October. We will let you know how it turns out.

Strategic planning/BOD news

The current MOSA Board of Directors recently met for their second in-person board meeting (they have also had two phone conference calls), and went over the results of the two audits mentioned above. Other items discussed included: facility needs, Executive Director evaluation, budget process for 2004, Nomination Committee makeup and strategic planning.

At this writing, the Board is planning to hold a strategic planning session on January 2-3, 2004, in the Madison area to look at issues facing or that might be facing MOSA, now and in the near future. If there are any Associates who have an interest and/or skill in this kind of exercise, please let me know. I will share more with you, and we can go from there.

—Dave Engel,

Executive Director



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The 15th Annual Upper Midwest Organic Farming Conference

February 26-28, 2004 La Crosse, Wisconsin

The Midwest Organic and Sustainable Education Services (MOSES) will host the fifteenth annual Upper Midwest Organic Farming Conference (UMOFC) at the La Crosse Center in La Crosse, Wisconsin, February 26-28, 2004. This year's theme "Fifteen Years of Growing Our Roots" reflects our celebration of our gathering for 15 years to support the ever-growing organic food movement.

The UMOFC presents a unique, farmer-centered conference, bringing together a diverse group of over 1400 participants from all over the Upper Midwest. Over its history, the conference has become renowned throughout the country as the premier educational and networking event for farmers and others in the organic and sustainable farming community. A few of the more than 45 workshop topics include: specialty crops, marketing issues, crop production, animal husbandry, soil management, organic certification and much more. The expanded exhibit hall will provide a forum for over 130 exhibitors representing every aspect of sustainable and organic agriculture. All of the food and drink at the conference is organic, and locally produced whenever possible. Registration is \$150 for Thursday evening, all day Friday and Saturday, including breakfast, lunches and breaks.

On Thursday, February 26, 2004 the conference will again host the Organic University. Topics of these all-day seminars include: basics of organic agriculture; understanding soil management; compost production; organic seed production; organic dairy production; raising organic chickens on pasture; wind energy for the farm; and fundamentals of organic production. The cost, including lunch and a 3-ring notebook, is \$135 per course.

To receive a flyer, with complete information on the Upper Midwest Organic Farming Conference and the Organic University, email: info@mosesorganic.org, call 715-772-3153 or write UMOFC, PO Box 339, Spring Valley, WI 54767. (Flyers will be mailed in early December.) Visit the website at www.mosesorganic.org

Dollars and Sense

- by Jan Lortie

Just some announcements and reminders...



- ✎ Statements of your accounts are now being sent monthly rather than quarterly. Look over your statement carefully. If you do find a discrepancy, contact me. I will be happy to discuss your account and clear up any discrepancies.
- ✎ Some Associate accounts have a credit balance. Credit balances are created by an overpayment or when an inspection bill is less than the \$200.00 inspection deposit paid. These credit amounts show as a negative number on your statement. (i.e. -25.00). Some Associates have mistakenly paid a credit amount. Payments received for a credit are returned with a letter of explanation.
- ✎ If your account does have a credit, you can use it towards future User Fees or Transaction Certificate invoices. A credit can be refunded upon request.
- ✎ Please feel free to contact me to discuss your account or with questions you may have regarding User Fees or Transaction Certificate invoices.
- ✎ Prompt payment is appreciated.

Have a great Autumn!

Jan,

Accounting Clerk

MOSA Welcomes New Associates

The MOSA Staff would like to extend a warm welcome to the following new Associates:

Larry Alsum, *Alsum Produce, Inc.*, Friesland, WI
 Michael & Shirley Baumann, Menomonie, WI
 Matthew & Heather Bonow, *H&M Farms*, Lewiston, MN
 Ezra Bontrager, *Hillsboro Organic Producers*, Hillsboro, WI
 Leonard & Karen Brubaker, Withee, WI
 Katherine Donvig, *Superior Products & Services, Inc.*, Soldiers Grove, WI
 Greg & Kim Edgar, Tomah, WI
 Greg Erickson, Lewiston, MN
 Michael Fanta, *M.E. Fanta & Sons*, Hillsboro, WI
 Charles Frase, *Full Harvest Farm*, Hartford, WI
 Gene & Margaret Gregor, *Circle M Farm/Gregor Orchard*, Waseca, MN
 Kenneth Hershberger, *Far-View Farm*, Hillsboro, WI
 Randy & Dawn Hoffman, Randolph, WI
 Kay Jensen, *JenEhr Family Farm*, Sun Prairie, WI
 David Jones, *Lorjon's*, Belle Plaine, MN
 James Keller, *Townline Feeds*, Deerbrook, WI
 Dave Kirsch, *Robt Morgan, Inc.*, Paris, IL
 Mark & Wendy Lange, *Dry Weather Creek*, Milan, MN
 Jacob Lapp, Belmont, WI
 Mike Lauher, *Tanis Walters Trust Farm*, Decatur, IL
 Aaron Leibfried, *Leibfried Dairy Farms, LLP*, Hazel Green, WI
 Rodney & Tracy Leis, *Leis Farms*, Norwalk, WI
 Mark & Peter McDonald, *McDonald Dairy Farms*, Chippewa Falls, WI
 Raymond Miller, *Hillsboro Organic Producers*, Hillsboro, WI
 John Pavelski, *Sunday Produce*, Amherst Junction, WI
 Pat Pawlak, *Lamers Dairy*, Bonduel, WI
 Mark & Brenda Pogones, *Pogones Dairy*, Blooming Prairie, MN
 David Pottinger, *Pottinger's Paradise*, Norwalk, WI
 Richard Roy, *North Star Wild Rice*, Minneapolis, MN
 Eugene Schubert, *Avidya Acres*, Black Earth, WI
 Jeff Szymanski, *Szymanski Dairy Farm*, Edgar, WI
 Randy & Lynn Wendt, *Valley View Dairy*, New Auburn, WI
 Brian Wickert, *Zachary & Ethan's Farming*, Viroqua, WI

Mike Wiericks, *Rio Creek Feed Mill*, Casco, WI

Michael & Andrea Wunnicke/Kaiser, Hillpoint, WI

Erwin Jay Yoder, *Hillsboro Organic Producers*, Hillsboro, WI



President's Message

“Organic integrity” is a term we’ve all heard and used in explaining why being *certified* organic is important. “The rigid adherence to a code or standard of values; probity” is the first definition of the word integrity in *The American Heritage Dictionary*. The second definition of integrity, “the state of being unimpaired; soundness” is particularly relevant to recent and current work by the MOSA staff. See our Executive Director’s report that explains MOSA’s recent work with outside auditors to complete MOSA’s first comprehensive financial audit, and the annual internal audit.

As every certified producer and processor knows, audits are time consuming; audits are also invaluable for revealing both strengths and weaknesses. At this time, MOSA staff are in the midst of the ISO 65 audit. We expect to report on this audit in our next quarterly newsletter. MOSA’s Executive Director and staff have the respect and appreciation from the Board for all their hard everyday work over the past year(s) that resulted in an industrious Continuous Improvement Plan and a positive financial audit report. Audits are the check to ensure integrity. And as we all know, integrity is the foundation for organics.

Just as audits are important to ensure integrity, strategic planning is important to position MOSA to best respond to emerging trends and opportunities. Anticipating changes allows innovative and creative strategies to be thoughtfully discussed and considered, thereby lessening the need for crisis management. Strategic planning should serve as the foundation for the crafting of a solid framework for the future. As preparation for a strategic planning session, the Board recently identified several important issues facing MOSA, the Midwest, and the organic industry. I want to echo Dave Engel’s invitation to MOSA producers and processors to let us know what issues MOSA should consider in preparing an operating framework for the future. As usual, these are exciting and changing times.

Reminder: Dates for the Upper Midwest Organic Farming Conference (UMOFC) are February 26 for the Organic University, and February 27 and 28, 2004 for the UMOFC. The La Crosse Center will be the site again. Mark your calendars now.

Carla Wright,

President

Flexibility in Inspection Scheduling by Steve Walker

Keep awake, for you know neither the day nor the hour...

Well, perhaps this statement is a bit strong with respect to waiting on your inspector. But I would like to impress upon MOSA Associates and applicants that it is important to the flow of our verification and certification work that you do your best to be ready when the inspector calls to set an inspection appointment time.

Lessons in juggling

One of my roles at MOSA is to serve as inspector coordinator. I look at all operations ready for inspection and consider their location, urgency of the need for inspection, any other communicated inspection timing needs, and inspector geographic availability, and then “batch ‘em up” for the chosen inspector. To the extent possible after considering all variables and needs, I try to offer the inspectors batches that, in theory, can be completed as a single trip. Of course, inspectors make the final determination as to how to schedule the trip. They make the calls or mail contacts and try to juggle all operator scheduling needs and locations to complete their work and travels as efficiently as possible.

National Organic Standard (NOS) 205.403(b) discusses scheduling of inspections, and notes that inspection must be conducted when a knowledgeable, authorized representative of the operation is present, and when land, facilities and activities that demonstrate compliance can be observed. At MOSA we make every effort to pay attention to operator needs when scheduling inspections, and this is understood by our pool of inspectors. Inspectors are very educated in the art of scheduling. To keep costs down, it’s important to schedule batches in a sensible manner. Often, the inspector’s itinerary and related travel plans will not allow for a range of inspection times to choose from. If you can’t be ready for inspection at the times that are suggested, or requested, then you may foil the in-

spector’s efforts to meet the needs of many neighboring operations. You also may end up being scheduled as a part of a later inspection trip that may not be planned as efficiently. This may be costly for you as you subsequently may pay for additional travel, lodging, etc.

How you can help

Inspectors also need to be flexible, and should try to leave room in their daily schedules for extra issues that may arise at inspection. A complete and accurate organic plan questionnaire is helpful in avoiding the unforeseen. NOS 205.201 discusses organic plan requirements. It is understood the paperwork alone cannot tell all. Even with a complete, accurate organic plan questionnaire, what may appear to be a typical 3 hour inspection can sometimes turn into a much lengthier inspection for varied reasons, including complex product flow, many points in an operation where management must be checked to ensure that organic integrity is maintained, diversity in management for different aspects of an operation, etc. Usually, these variables can be gleaned from the questionnaire information, IF the information is complete. Please maintain copies of all questionnaires, maps, etc. that you submit to MOSA. Review these and be sure that they are an accurate portrayal of what the inspector can expect to see when they arrive. If you plan changes to your operation, let us know as soon as possible so that the inspection planning can take this into account.

Be prepared

Prior to inspection, you’ll receive a copy of an inspection checklist, with reminders of items to have prepared for inspection. This is sent with an initial review letter that echoes some of these checklist items, and addresses other areas of particular focus for your inspection. Often, the initial review letter will raise questions that must be answered or clarified at inspection. Please review these letters and the inspection checklist prior to your inspection. This will help the inspector consid-

erably. Approximately half the time taken for a typical inspection involves a review of the organic plan, audit trail, support documentation, etc. Not only is it a courtesy to the inspector to have your documentation together and ready for inspection, it also can lead to reduced inspection costs for you, AND it is a requirement. NOS 205.103(c) requires all organic operators to have complete, sufficient records available for inspection and copying during normal business hours, by authorized MOSA representatives.

Well, maybe the day and hour could be unknown...

It should be noted that MOSA conducts unannounced inspections on a number of operations, as a part of our surveillance activities. These occur in addition to the required annual inspection. The National Organic Standards allow unannounced inspections to be conducted without a representative of the operation present. An organic plan and maintenance of related documentation is not something that only needs to be attended to at certain times of the year, or just before the inspector comes. An inspection can occur at any time and you’ll want to be ready for it. Except for unannounced inspections, we’ll do our best to work with you regarding scheduling your inspection at a time convenient for you. Should you be chosen for an unannounced inspection, our inspectors will also do their best to work with your schedule once they arrive, as practical. We hope you can be equally flexible in working with MOSA inspectors’ needs, whenever they are on-site. 🌱



Field Day at the Wellner's *Continued from page 1*

Never being a fan of chemicals, he would custom hire any spraying that was ever done. He added that he did buy a sprayer after he went organic for the fish and soil inoculants.

Charlie then invited others to say a few words. The Jung's Seed Representative announced their latest developments in their seed line. Dave Engel spoke about MOSA and the National Organic Standards. Greg Welsh gave a presentation on Organic Valley's dairy pool. Dan Hershberger led an interesting discussion on soil health and fertility. Dan's son, Vernon, is a new MOSA Associate this year. It was nice to meet his father, and it became quite obvious that Vernon was blessed with a rich education in organic farming as he grew up. Dan knew his soil! We talked for awhile in a group by the buildings, with Charlie being sure that everyone who wanted to say something had the chance. After that, we sashayed to the pasture with Dan Hershberger continuing with his soil education. With shovel in hand, he was checking the organic matter and fertility, explaining the benefits that organic farming can bring during drought conditions as healthy soil has a better chance of surviving drought conditions because of the increased water-holding capacity. We continued onto Charlie's corn fields for another soil analysis and discussion before we headed back.

Upon arrival, we were greeted by a churning ice cream machine, Organic Valley milk and cheeses, crackers, and a delicious assortment of homemade goodies that the ladies had made. Barb Wellner explained to me that she and Charlie had taken over her parent's 120 acre farm in the spring of 1975. It had been in her family since 1916. Charlie's brother and his bride stayed on the Wellner home farm after they got married. A few years later, Charlie and Barb bought the adjoining farm and added another 120 acres to the operation. The Wellners were first MOSA-fied on June 10, 2002, but the pasture walk wasn't the first time that we had met Charlie. He had been sighted at a conference or two and was a regular (last two years!) at the MOSA annual meeting with his friend and neighbor, Aaron Hoover. The Bar-Char farm has a 40 cow herd, a 33 stall barn and they sell their milk to Organic Valley. They are certified for hay, pasture, fallow, sorghum/sudan, corn, milk and replacement dairy animals with 184.2 certified acres last year.

It was getting to be about 5 pm and time for us to head home. We said our goodbyes and were wished a nice ride. It was a very satisfying day for everyone there and a great turn out. Thank you for sharing your beautiful farm with us, Charlie and Barb!

Part 2...The Ride Home

The first thing on the agenda was to stop at Harmony Country Co-op in Colby as Dave needed some lime for his barn. The purchase was smoothly made and we tossed the bags into the

back of the MOSA van and started heading out of town. We passed the Plan-It Earth General Store with Dave declaring a need for light bulbs for the barn, so we pulled in as he insisted that "all general stores have light bulbs!" We didn't find any light bulbs, but they had just about everything else! Plan-It Earth majors in healthy foods and such and was a store that we would like to have in Viroqua! We struck up a conversation with the owner and decided it would be a good place to leave some MOSA brochures and information for their interested customers. Once again, we were headed south and on our way. Not wanting to repeat the wrong turns we had made on the ride up, Dave quickly pulled over to check our coordinates as he was determined to take the most direct way home. We quickly resorted back to our old ways. The conversation started flowing and we missed our road. We ended up on another gravel road called Cranberry Rd., up by the marshes. It was obvious that this wasn't a very traveled road with the main travelers probably being the workers from the marsh. We were not in the mood for what we thought could be a long journey down an unknown road, so we pulled over on the side of the road to make a Y-turn so that we could go back and catch Hwy 54. The front passenger wheel gave away on the freshly graded road and we lost the front wheel over the edge. The MOSA-mobile proceeded to roll upside down into the cranberry marsh ditch! Trying to get our bearings, we declared that we were okay (good thing we were only going about 1 mile an hour!) In typical fashion, Dave calmly popped the van door in the back and I proceeded to move the lime and corn feed (picked up at Golden Grains on the way up) out of the way so I could get out. I sludged through the watery ditch and opened the front door and Dave came tumbling our. We "quickly" gathered our wits and started salvaging things that were floating in the van from the water that came in from the ditch (about a foot deep in the front half of the van.) We got the digital camera ashore (sorry, Charlie, it's ruined and we lost the pictures of your pasture walk) and salvaged what we could of the MOSA stuff that we had brought along. Dave grabbed my purse floating by, which extremely pleased me, as it had just been found last week after being lost in the MOSA van since June...-continued on page 10



Considering the van rolled over, the damage could've been worse!

Certification Notes & Tips



MORE MILK FOR YOUR BUCK?

With the advancement of all the equipment, a farmer does not always have time to play with each cow to lower cell count. We are in a new type of farming. More cows means more problems. We had a high cell count, but with the help of Ana-Tech's Dairy Pak-600 Plus we dropped our cell count to get an extra dollar a hundred. With milk price so low you need an extra dollar in order to stay farming.

GREEN RIDGE DAIRY FARM-HILLPOINT, WISCONSIN

It was now February 2003 and Doug Mitchell had suggested yet another cow product. He said he could make a special blend out of the product called 600-Plus, designed specifically for my herd. I would be able to put it in the TMR just like the X-It Plex. It would have all the vaccines in it that I was already injecting the cows with, but now we could feed it on a daily basis. This product would strengthen the vaccines already injected into the cow. So we went ahead with the program, and now after 4 months of using it my somatic cell count has gone from 300,000 to between 100,000 and 200,000. I've only had three cases of clinical mastitis since.

BRANDER DAIRY FARM LLC- SPRING GREEN, WISCONSIN



(800)909-1011*714 30TH ST.*MONROE, WI 53566

GM Wheat Could Collapse US Wheat Market in Japan

On a recent visit to the United States, Tsutomu Shigeta, executive director of Japan's Flour Millers Association, told reporters that commercialization of GM wheat has the potential to collapse the US wheat market in Japan. Shigeta said Japan would have to buy wheat from other regions if GM wheat was grown in the US.

Shigeta and other association representatives visited the US to gauge the progress toward US and Canadian government approval for GM wheat.

Japan buys more than 50 percent of US wheat exports, about 2.5 million metric tons per year, making the country the US's biggest wheat-buying customer.

(Source: CropChoice.com)

GM Crop Facts

The Pew Initiative on Food and Biotechnology released an updated fact sheet on US domestic use of GM crops, including the most recent statistics available on 2003 activity.

Highlights include:

- GM crops are planted on more than 145 million acres worldwide.
- US farmers are the largest producers of GM food crops, accounting for over two-thirds of all biotechnology crops planted globally (96.3 million acres).
- In 2003, 81% of US soybeans were genetically engineered, covering 59.7 million acres. GM corn accounted for 40% of all corn grown in the US covering 31.6 million acres. GM cotton accounted 73% of all cotton planted in the US, covering 10.2 million acres.
- According to USDA data, farmers in every state in the continental US planted some GM corn in 2001.
- South Dakota was the top adopter of GM corn and soybeans in 2003, with 75% of the corn and 91% of the soybeans planted being GM varieties.
- Arkansas is the top adopter of GM cotton in 2003, with 95% of the acres planted being GM varieties.
- Outside the US, other major producers of GM crops include Argentina (33.3 million acres), Canada (8.6 million acres) and China (5.2 million acres).
- Between 5.5 and 6 million farmers worldwide planted GM crops in 2002, an increase by over 2 million from 2000.

The full issue brief is available at
<http://pewagbiotech.org/resources/factsheets/crops/>

(Source: The Non-GMO Source, October 2003)

Certification Notes & Tips

Shaklee Products – To Use, Or Not To Use.

We've had to break a few of our producer's hearts lately with the news that Shaklee's Basic-H and Basic-G products are not acceptable for organic use. It always comes as a surprise to the producer that an "earth-friendly" or "green" company would have products that are *not* organically acceptable. While these products may serve a purpose in the home and cure everything from diarrhea to dementia, they cannot be used in the certified barn.

But this is not just for the Shaklee products. It goes for *all* "green" companies. As the word "organic" is still widely and loosely used, you cannot be 100% sure of its acceptability unless it is certified organic by an accredited certification agency or the ingredient list has been checked out by the office.

So, *please* take the time to get the ingredient list or call the office prior to purchasing your wonder drug. We hate to break the bad news after you bring home a 55 gallon drum.

Minor Non-Compliance

Producers who receive a Minor Non-Compliance on their Certification Determination Letter (CDL) should note that if the issue is not corrected by the following year, a Major Non-Compliance can and will result the following year.

Organic Seed

Finding organic seed will get easier as time goes on and the seed companies catch up to the demand. We'll be sending out a listing of seed companies with the January addition of *The Organic Cultivator*. If you sell organic seed or organic plants/transplants and would like your name added to our seed list, please contact the office. We'll gladly add you to our list.



Producers and Processors, We Need Your Help!

MOSA attends many conferences, tradeshows and events around the Nation throughout the year. Currently, we have 10 different operations (farms and processors) who are highlighted on the display unit thanks to the beautiful pictures they have donated to the office. We would like to receive other photos from all types of operations: maple sugar, sprout, mushroom, goat, cow, beef, fruit, feed mills, coffee shops, etc. If you are interested, please submit as many pictures of your operations as you wish—photos can be returned by request if used for our website, newsletter, or the MOSA calendar, but not if used for the display unit as they will be presented at the trade shows and other events we attend throughout the year.

Producer's Responsibility

It is ultimately the producer's responsibility to know if the inputs they are using are approved for use on organic livestock or crops. But we can help you! One of the things that our organization stands for is "services". It's in our name and one of the many ways that MOSA likes to assist Associates. As part of these services, we can double check on livestock or crop inputs that you would like to use on your organic farm to be sure that everything is in compliance with the National Organic Standards. Call, fax, email or send in an ingredient list to the MOSA office to verify acceptability of the product. If you ever have questions on how to look something up in OMRI, please contact the office and we'll be glad to wade through the pages of OMRI with you.

Part 2...continued from page 7

when we went to Chuck and Dianne Seibel's pasture walk. Dave was tickled that he recovered his new hair brush purchased only hours earlier (for his beard). He snatched it out of the water and started brushing with a smile! The salvage mission continued a bit, making sure we got everything out of the muddy water that we could find. We analyzed the issue of whether a cell phone would have been nice, but we determined that it would have probably been ruined like the digital camera. Wondering what to do now, we headed up to the road to wait for a vehicle to pass by. There was a turtle crossing the road and a beautiful horizon. We sat by the side to wait for our rescue party to arrive. After about 20 minutes, a truck came along and said he would call the police for us. After a short wait, the Wood County police came, and declared that his jurisdiction ended on the other side of the field so he would have to call a squad from Jackson County. After asking if we were alright, he said, "Good thing there is a drought, that ditch is normally full of water!" (Wow!)

We got a 30 mile police escort in the back of the Jackson County patrol car to Black River Falls to the Arrowhead Lodge. The officer and I chatted a bit, with me inquiring on what's new in the world of crime. As curious as an 8 year old, I asked him what all the gadgets were for. I discovered that most police cars now have cameras, called the "Eye-Witness"—one mounted on the dash and one on the back window. I was curious why Nick was cruising a steady 60+ m.p.h. on a 55 m.p.h. road. I wanted to ask him if it's okay for *me* to travel over the speed limit, but didn't. I was also tempted to ask him if he could show us how fast his car could *really* go, but decided I probably shouldn't ask that either.

Dave was familiar with the Arrowhead Lodge in Black River Falls as the MOSA Board of Directors had a meeting there a week ago. We decided to have Nick drop us off there. We said goodbye to our new friend, and he reassured us that he would call the tow truck in Black River Falls to get the van picked up for us.

We chuckled as we walked into the lobby—soggy—carrying a wet, dilapidated cardboard box holding our worldly belongings. Dave chirped, "Okay! If anyone asks, our canoe tipped over!" We were a motley sight, but ready to go in to get some chow.

Dave called his wife, Marta, for a ride and we headed for the Arrowhead Lodge Restaurant, figuring it was going to take about 2 hours for Marta and the children (Toby and Lilly) to pick us up.

The dinner was very nice. The homemade chicken dumpling soup was delicious and warmed me up. We ate at a leisurely pace and definitely got our belly's full. We retired to the lobby, waiting for our ride. Marta and the kids arrived in



Diane and Dave were a little shaken up, but at least they weren't hurt. The van, on the other hand, will need a new windshield and some body work.

record time. We were once again on our way home, pulling into Viroqua around 10:45 pm.

A few things I learned that day:

1. Good thing we didn't take the laptop computer!
2. Always store your digital camera in a Zip-Loc baggie.
3. We should have left ALL the MOSA brochures and information at the General Store.
4. Take a change of dry clothes and extra shoes on business trips.
5. The drought saved us!
6. We were lucky!

In closing, we're ready to hit the highway again! (Well, as soon as the van is fixed.) If you've got something coming up, let us know. It looks like the next trip we have scheduled together will be in February at the Northern Plains Sustainable Ag. Society conference in North Dakota. We might be taking a plane, this time. I don't know if we could afford a towing bill from North Dakota! 🚗

MOSA Stickers

The MOSA logo is available as small stickers! A roll of 1000 is \$5.00 plus postage. Contact the office for a roll or for more information.



In the News... by Diana Winer

UN Biosafety Protocol on GMOs Takes Effect

The first international law regulating genetically modified organisms (GMOs), the Cartagena Protocol on Biosafety, took effect on September 11 after ratification by 50 nations. The Protocol, which has been hailed by GM food opponents and criticized by biotech proponents, may further complicate an already complex web of international GMO regulations, and add fuel to the GM food fight between the U.S. and the European Union.

The Protocol becomes legally binding in the international legal systems and in legal systems that have given consent to be bound by it, including nations in the so-called "Miami Group." These GMO-producing nations and allies, which include the U.S., Canada, Argentina, Australia, Chile and Uruguay, opposed the Protocol, delayed its adoption, and attempted to weaken its ability to limit international trade in GM crops and foods.

The Protocol seeks to protect biological diversity from potential risks that may be posed by GMOs, focusing on shipments of GM products from country to country. The Protocol establishes an advance informed agreement procedure for ensuring that countries are provided with prior written notification and information necessary to make informed decisions before agreeing to the import of GMOs. The Protocol also establishes a Biosafety Clearing House to facilitate the exchange of information on GMOs and to assist countries in the implementation of the Protocol.

The Protocol is guided by the "precautionary approach." This states that if there is a lack of scientific certainty regarding the potential adverse effects of GMOs, including possible risks to human health, a country may use "precaution" in deciding whether or not to import a GMO. Opposition to the "precautionary approach" was a major reason for U.S.

opposition to the Protocol.

The Protocol neither overrides nor is subordinate to the directives of the World Trade Organization. It remains to be seen whether UN initiatives, such as the Biosafety Protocol, or the WTO will become the ultimate authority on international GMO trade issues.

Non-GMO Source, September issue

U.S. WTO Suit Threatens Africa, Biosafety Protocol

The United States' World Trade Organization suit against the European Union over GM foods presents a threat to African and developing countries' food sovereignty and U.N. Biosafety Protocol, said Dr. Tewolde Egziabher, the director-general of the Ethiopian-headquartered Environmental Protection Authority.

Tewolde said those in African countries who had fought for the agreement and ratification of the Biosafety Protocol felt that the U.S. actions were intended to send a strong and aggressive message to them, "that should we choose to implement the Protocol and reject the import of GM foods, we may also face the possibility of a WTO challenge."

Tewold, who was one of the architects of the Biosafety Protocol, said African nations "resent the way that the stereotyped image of the hungry in developing countries has been used to force a style of agriculture that will only exacerbate problems of hunger and poverty."

Non-GMO Source, Oct. issue

Monsanto, FDA Cracking Down on Hormone-Free Milk Claims

Monsanto Company's lawsuit against a Maine dairy and recent statements by the FDA about "misleading" hormone-free labels on dairy products indicate an effort to further restrict labeling of dairy products that are free of a genetically engi-

neered bovine growth hormone.

In its lawsuit against Oakhurst Dairy, a small family-owned dairy in Portland, Maine, Monsanto objects to a label on Oakhurst's milk products that says "Our Farmers' Pledge: No Artificial Growth Hormones." Monsanto says the label misleads consumers into thinking that milk produced from cows not treated with Monsanto's recombinant bovine growth hormone (rBGH or rBST) is superior to milk from cows treated with the GE hormone. In a company statement, Monsanto says the label fails to "fully disclose years of scientific evidence that milk from cows supplemented with rBST is the same as other milk" and runs counter to the FDA's labeling guidelines for rBGH-free dairy products.

Meanwhile, the FDA issued warning letters to four manufacturers of whole milk, reduced fat milk and ice cream, informing them that their products are misbranded because the labels contain the false statements, "No Hormones" or "Hormone Free."

According to the FDA, the warning letters explain that "No Hormones" and "Hormone Free" are false claims because all milk contains naturally occurring hormones, and milk can not be processed in a manner that renders it free of hormones.

The FDA also warned the firms that the agency could pursue further action such as seizure and/or injunction, if they fail to take prompt action to correct their labels.

The FDA refused to divulge the names of the dairies that received the warnings.

The FDA claims that there is no significant difference between milk from rBST-treated and untreated cows. However, the hormone is banned from Canada, the European Union, Australia, and New Zealand due to safety concerns.

Non-GMO source, September and October issues

Farmer to Farmer - A place to share and show you care

Harvest Recipes By Diana Winer, MOSA Staff

Please use fresh, organic ingredients for these recipes. This is crucial for a good meal. The first two recipes are for Tomato Slaves. Make extra for canning.

Homemade Spaghetti Sauce

8 cups homegrown tomatoes that have been scalded, peeled, cored; cook down to thicken

Add 1/4 cup good olive oil and 1/2 tsp. salt. Saute 2 large onions and 1 HEAD garlic (for lovers of the stinking rose—the healthiest food), and add to sauce. Add basil, oregano, parsley and/or cilantro to taste, add cooked bulk meat, if you like, or sweet peppers, celery, carrots for vegetarians. Simmer for 30 minutes. Serve over noodles with parmesan, romano and shredded mozzarella.

Basic Salsa

Prepare tomatoes as for spaghetti sauce. Blend ingredients, which can be simmered together first, or blended raw. Suggested amounts are for a mild salsa (leave seeds out, which can be saved for planting next year if you use wonderful heirloom varieties).

2 cups tomatoes, 3-4 hot peppers without seeds (I do mine with the seeds—would anyone like to have a hot pepper eating contest?)

1/4 cup cilantro, 2 small onions or shallots, 2-3 cloves garlic

Pesto

(an alternative to tomato sauce for spaghetti or use both for a marvelous taste)

2 cups basil/parsley, 3-4 cloves garlic, 1 cup olive oil, 1/2 tsp salt, 2 TB pine nuts or walnuts, blend together. If too thick, add more olive oil, stir in 1/2 cup parmesan. Very powerful flavor—spoon sparingly over any type of noodles.

Pumpkin Pie

Crust per pie - 1.5 cups w/w flour (you can use w/w pastry flour or 1/2 w/w and 1/2 white, if you like), 1/2 cup butter, 1/2 tsp salt, ice water

To prepare crust, place the flour and salt in a bowl. Cut in the butter with two knives until mixture resembles coarse oatmeal. With one knife, cut in three tablespoons of ice water until dough hangs together loosely. Turn onto a well-floured board and roll to fit a nine-inch pie pan. Fit into pie pan and decorate edge.

Homegrown pumpkin or squash puree - 1 3/4 cups per pie, 2 eggs, 3/4 cup honey, 1/2 tsp salt, cinnamon, ginger and cloves to taste, 1 cup half and half, or 1/2 cup evaporated milk and 1/2 cup skim milk

Blend all ingredients, pour into pie shell, bake at 425 degrees for 15 minutes, reduce heat to 350 and bake for 45 minutes longer, or until pie is set. Makes six servings.



WRITE TO US!



What would you like to see in the next issue of the Organic Cultivator? Drop us line and let us know what you think.

Classifieds

FOR SALE

For Sale: Round bales, 100 tons. Contact David Johnson, 25720 485th Ave., Garretson, SD, 57030, Phone: 605-594-6320

For Sale: Certified organic rye seed 200-300 bushels (uncleaned), \$4.00/bu. Contact Pat Pawlak, Bonduel, WI, Phone: 888-299-8553

For Sale: Certified organic feed: 1st crop hay = 154 high quality, \$130/ton. Lesser quality \$95-100/ton; 2nd crop hay (all no rain) = high quality, dry and leafy, \$150/ton; 3rd crop hay (excellent quality, mostly leaves) = \$170/ton; older grass hay—\$85/ton—30 large squares, 25-5 1/2 x 5 1/2 round. Straw sold by the bale, corn silage in bunker silo, Barley—550 bushels (stored at Cashton), \$350/bushel. Corn available off the combine. Delivery available for all feed sold. Call Tim or Theresa Thies at 608-483-2188 or 612-790-1825

For Sale: 109 large square bales put up without rain. 33 large square bales of lesser quality hay that was rained on. 2000 bu Certified Jerry seed oats. Certified with both MOSA and the Iowa Crop Improvement Association. 94% germination. \$4.25/bu cleaned and bagged or \$3.35 “in the dirt”. Also about 100 bu winter rye with 56# test wt and 93% germination. Contact Wayne Wangsness, 1869 Middle Ossian Road, Decorah, IA, 52101. Phone: 563-532-9431

For Sale: MOSA-certified straw, small bales. Contact Dennis Murphy, Brooklyn, WI. Phone: 608-455-1746

For Sale: ‘03 organic wheat straw, big square bales. Contact Joe Ruppert. Phone: 608-776-2592

For Sale: OCIA certified organic soft red winter wheat. Call Mike at 920-983-2324 (Green Bay, WI) leave message.

For Sale: 140 + large hay bales-2003 crop. 200+ large sq. bales (3x4). Contact Ray Miller, 1504 W. 11 Rd, Aurora, NE, 68818 (Central NE) Phone: 402-694-6376

For Sale: 400 tons certifiable hay and 90 acres certifiable corn. Hay available in small square bales and round bales. Contact Gene Gergen, 715-647-2000. Call at 8am or after 8pm.

For Sale: 300 MOSA certified straw bales, \$0.75 / bale. Small squares (some ragweed). \$1.00/bale for others. Contact Paul Swanson, 17298 Cty I, Hillsboro, WI 54634 Phone: 608-627-1799

WANTED

Wanted: Dairy quality organic hay and organic straw, prefer rounds. Contact Roger Benrud, Goodhue, MN. Phone: 651-923-5274

Wanted: Small rectangle hay bales. Also 2 bull calves for sale. Contact Bill Bogdonovich (Willard, WI). Phone: 715-267-6549

Wanted: Someone to lease or operate a 154 acre organic farm in west central Illinois. Farm includes compost operation and greenhouse. Wonderful opportunity for the right person. Call or write Louis Reuschel, PO Box 204, Golden, IL 62339 Phone: 217-696-2493

Wanted: Wood cookstove. Contact Diane Collins at 608-637-2526 or 629-5295

OPPORTUNITIES

Opportunity: Willing to raise pullets for other farmers. Contact Elmer Beechy, S1166 Cty. Rd. WW, Elroy, WI 53929 or call Mt. Tabor Mill at 608-489-2241 and leave message for Elmer

Available 10/1/03: CRP farm—Fountain City (Buffalo County) Contact Gail Fril, 608-637-6469 or 608-634-2900

NEW PUBLIC MARKET: Seeking vendors (farmers, artisans, etc)

Year-round! Enclosed/Climate controlled. Time: 8a-7p Location: Main Street Station (former Peterson Motors Bldg) 215 South Main Street Viroqua, WI Vendor fee: \$10 per day (introductory fee) or \$150/mo (unlimited use) Contact: New American Boulevard Tony Macasaet tony@newamericanblvd.com

Do you have something you want to sell, buy or trade? Place an ad in the Organic Cultivator!

Call the MOSA office at 608-637-2526 or write us at MOSA, PO Box 344, Viroqua, WI 54665 or email us at mosa@mosaorganic.org

Submitted items can be placed in our newsletter for two issues and on the classified page of our website for 60 days. Call the office for more details

Cost:

For MOSA Associates: Free
Non-Associates: \$5.00 for 40 words or less, \$0.10 per word thereafter.

Please Inform Us of Your Plans by Steve Walker

Most MOSA operators are familiar with the practice of turning in your application questionnaire to begin the annual certification process. MOSA requires a questionnaire or questionnaires specific to your operation: a farm form for all producers, with appropriate addenda for specialty crops, greenhouse, livestock, etc.; a different form for all processors/handlers including contract feed mills, distributors, brokers, etc.; a retail establishment form; a restaurant form... the list goes on. We require a long form questionnaire at least every five years, perhaps more often when there are “significant” changes to your operation. In the interim we require short forms, which update information originally submitted on the long form. It is important for all MOSA operators to realize that submitting the questionnaires is not just a formality that triggers the certification or update process. Rather, the questionnaires are a key part of the National Organic Program. The Organic Plan Questionnaires, when completed, with required support documents (field history, maps, product flow descriptions, etc.) become your plan for organic management. Organic plan requirements are outlined in National Organic Standards (NOS) section 205.201. At your inspection, we verify not only your compliance with the organic standards, but also your compliance with your organic production and handling system plan.

No one expects your organic system plan to be “etched in stone”. In fact, the NOS and MOSA’s organic plan ques-

tionnaires set up a cyclical system where you formulate an organic management plan, document and submit it, then monitor how your plan is working, then make, document and submit changes to the original plan. You may have noted the many monitoring plan questions sprinkled throughout the long form questionnaires. The monitoring requirement is more strongly emphasized on the short update questionnaires. These ask that you rate the effectiveness of your plan and describe changes made or planned based on your monitoring. It’s expected that you’ll ‘tweak’ your system for improvement once you check how the organic system is working. NOS Section 205.406(a)(1) requires that to continue certification, operators must annually submit an updated organic plan which includes a summary of “deviations from, changes to, modifications to, or other amendments made to the previous year’s organic system plan during the previous year.” The update must also note planned additions and deletions to the previous year’s plan intended for the forthcoming year. Another certification requirement, described in NOS Section 205.400(f)(2), directs operators to immediately notify MOSA of any changes to an operation that may affect its compliance with the Organic Standards. The capacity for and expectation of change is built into the system, but MOSA must be kept aware of your changes.

The current MOSA Inspection Report forms are referred to as Compliance Checklists. There is one inspection Compliance Checklist/Inspection Report form for each questionnaire that an operator is required to complete. For example, a dairy operation will require at least two inspection report forms—one for the Farm Plan Questionnaire, and one for the Livestock Plan Questionnaire. The compliance checklist terminology refers not only to compliance with the Standards. The inspector is also asked to assess the accuracy and completeness of your organic plan questionnaire information. It is too common an occurrence that the inspector will find areas on the Organic Plan Questionnaire that are incomplete or inaccurate. Inaccuracies may be as simple as a change in inputs, or storage differing from what was stated on the plan. These inconsistencies and the correct information must be reflected in the inspection report, and also must be corrected in the organic plan. The changes to the plan might be easily made at inspection, but it is the operator’s responsibility to see that the correct organic plan information is properly submitted to MOSA. ***Where you have missing or inaccurate organic plan information, this is considered a noncompliance, and it may affect your certification decision. It is required that incorrect organic plan information is updated prior to the next inspection.*** Please be sure to periodically review your organic plan questionnaires and documents for accuracy and completeness. MOSA should be apprised of changes as they occur, and must be informed of changes at application update time.

The organic plan short forms are meant to make it easier for MOSA operators to provide... —Continued on back page

Display your ad here!

**Contact the MOSA office if
you would like to place an ad
in *The Organic Cultivator***

Full Page = \$300, Half Page = \$175, Quarter
Page = \$90, Eighth Page = \$50

All rates refer to purchase of an ad for one issue. A 15%
discount is available for the purchase of an ad for 4 issues.

To receive discount, entire package must be paid for in
advance.

Advertising Disclaimer:

All advertising submitted to MOSA for this newsletter is subject to
MOSA’s approval. MOSA reserves the right to reject or cancel any
advertising for any reason at any time. MOSA neither investigates nor
endorses the products or claims made by advertisers. The appearance of
an advertised product in the MOSA newsletter does not guarantee its
approval for use on an organic system.

Cow Tails & Tractor Trails - A page for your Organic Sprouts to read

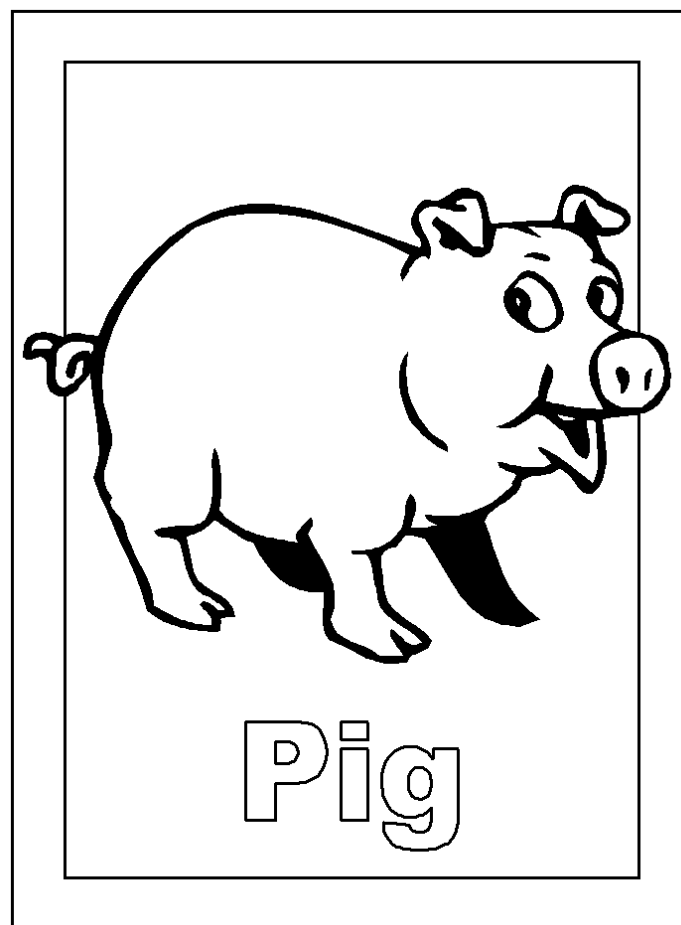


PIGS



Did you know...

- A mother pig is called a sow, a father pig is called a boar and a baby pig is called a piglet
- A whole group of pigs is called a herd
- A sow can give birth to 8-12 piglets in one litter, and can have 2 litters in one year
- Some pigs have straight tails. Others have curly tails
- Pigs have four toes on each hoof. Pigs walk on only two of their toes on each foot. They look like they are walking on tiptoe
- A mature hog has 44 teeth
- It is very difficult to sneak up on a pig. A hog's field of vision is exceptional. This is because their eyes are on the sides of their head
- Pigs are omnivores. They will eat anything humans eat and more, a lot, more in fact!
- A pig's most acute sense is smell
- Pigs do not have sweat glands. That's why they roll around in the mud or water during hot weather. Then when the wind blows over them, the water from the mud evaporates and cools them. The dried mud acts as a layer of sunscreen to protect their skin from the sun. Don't try this at home, kids!
- World Book Encyclopedia rates a pig the seventh most intelligent in the animal kingdom



Color Me!

Two day old piglets and Mother, Erma.



We use almost every part of the pig...

Bones and skin are used for glue, pigskin garments, gloves, shoes and foot-balls.

Hair is used for artist's brushes, insulation and upholstery.

Dried bones are used for buttons and bone china

Fatty acids and glycerin are used for insecticides, floor waxes, weed killers, water-proofing agents, cement, rubber, crayons, cosmetics, chalk, antifreeze, plastics, putty and cellophane

Pigs are a source of nearly 40 drugs and pharmaceuticals such as insulin.

Pig heart valves are surgically implanted in humans to replace diseased valves.

Calendar of Events

October 8: 12:30-2:30pm: Livestock/Grazing Educational Opportunities: Fifth in a monthly series of grazing topics: "Extending the Grazing Season". Contact Dennis Johnson, West Central Research & Outreach Center, University of Minnesota, Morris, MN 320-589-1711 email: dairydgi@mrs.umn.edu

October 10: University of Minnesota WCROC Pasturewalk, "New Information on Economics of Grazing". 12:30 pm, at the office building 1 mile east of Morris on highway 329 and proceeds to milking herd pastures at WCROC, to be completed by 2:30 pm.

October 17-19: Second Annual Great Lakes Bioneers Conference 2003 www.nrec.org/glbioneers Traverse City, MI. 800-220-1415 Being organized by Solutions for Sustainable Living (SEEDS) www.ecoseeds.org. And Neahtawanta Research & Education Center, MI www.nrec.org.

November 8-9: Michael Fields Agricultural Institute's 2003 Urban-Rural Food Systems Conference. A farm and food processing tour will be offered on Saturday, entertainment Saturday night, a keynote speaker on Sunday morning followed by a Celebrity Chef brunch & banquet. Detail will be posted on www.michaelfieldsaginst.org

November 12: Livestock/Grazing Educational Opportunities Sixth in a monthly series of grazing topics: "Winter Pasture and Lot Management". Contact Dennis Johnson, 320-589-1711

December 5: Fundamentals of Plan Improvement for Organic Agriculture; East Troy, WI Dec. 5-8. Phone 608-637-2079

December 10-11: Minnesota's Dairy Conference—St. Cloud Civic Center. This event is a combination of the Minnesota Milk Producers annual convention and trade show and the annual dairy expo. Contact Ann Rolfes or Bob LeFebvre at 320-203-8336

January 23-24: Minnesota Organic and Grazing Conference at the St. Cloud Civic Center. Contact Meg Moynihan or Mary Hanks at the Minnesota Dept. of Ag—Energy & Sustainable Agriculture Program. Phone: 651-296-1277

January 30-31: 6th Annual Midwest Value Added Agriculture

Conference—Eau Claire, WI. Contact Heather Amundson, Programs Coordinator, River Country RC&D, PO Box 207, 1304 N. Hillcrest Pkwy, Altoona, WI 54720-0207; Phone 715-834-9672; Email: heather.amundson@wi.usda.gov

February 5-6: 2004 Upper Midwest Regional Fruit and Vegetable Growers Conference & Trade Show at the St. Cloud Civic Center. Contact MFVGA Phone: 763-434-0400; Fax: 763-413-9583; email: mfvga@worldnet.att.net

February 21: Annual SFA Conference—Crow River Chapter Area

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MOSA Associate Organic Seed Survey

Please take the time to fill this out and mail it in so we can compile the information for our next newsletter and help you with your seed search in 2004

Name _____

Address _____

Telephone Number _____

Email Address _____

Crops planted in 2003:

From which seed companies did you purchase seeds?

What varieties were purchased and when?

Do you feel that you began your seed search early enough?

What seeds did you have trouble finding?

When your seeds arrived, did the company substitute seeds because the seeds you had ordered were out of stock?

What companies and seeds would you recommend to other MOSA Associates?

What percentage of the seeds you planted in 2003 were organic?

Do you save any of your own seeds? (Check your July issue of the Organic Cultivator for a seed-saving article)

Is there any threat to your organic seeds from conventional neighbors using GMO seeds?

From the office of the Midwest Organic Services Association, Inc. (MOSA)

124 S. Main Street
PO Box 344
Viroqua, WI 54665

Phone: 608-637-2526
Fax: 608-637-7032
Email: mosa@mosaorganic.org

“The first of its kind with the organic operator in mind.”

We're on the Web!

www.mosaorganic.org



MOSA now has T-shirts and coffee mugs for sale!

Order yours today!

T-shirts - MOSA logo on front, and MOSA motto on back. 100% organic cotton, white with green lettering or green with white lettering

Sizes S, M, L, XL

\$18.00

Coffee mugs - cream with MOSA logo
\$6.00

Please include \$1.00 per item for shipping and handling, or stop in the office and pick yours up today!

“The first of its kind with the organic operator in mind.”

Please Inform Us - Continued from page 14

Correct organic plan information to MOSA and avoid noncompliances. However, operators should consider if the short forms are the best option for providing complete, accurate information. The full organic plan that is sent to your inspector will include the most recent long form, any subsequent short forms, and any related support documents. All of these will have to be reviewed together to provide a complete picture of your plan for organic management. For some operators, especially where there have been many changes since the most recent long form was submitted, this review may become rather tedious. As noted, significant changes to an operation may require completion of

an updated long form organic plan questionnaire. Examples of significant changes are noted on page 45 of the June 2003 Program Manual. At any time, operators may choose to simplify the review of their organic plan information by completing an update long form, even in the absence of defined significant changes. It is advisable to look at the complete organic plan from the perspective of an inspector or reviewer and see of the long form and it's accompanying set of update short forms is clear. If updates reflect changes upon changes to the extent that it's difficult to determine exactly what the current state of the plan is, consider clarifying your organic management plan by requesting and submitting an update long form. These will not routinely be provided with

you annual update information, unless MOSA is aware of significant changes to your operation or it's been five years since your most recent long form submission. While it is understood that it's probably easier for you to review your organic plan and then submit a short update form, it remains to be seen if the repeated use of short forms actually adds to the complexity of reviewing an organic plan after they've been in use for several years. This seems to be a possible scenario, perhaps something MOSA will need to monitor and 'tweak' as needed. 