

The Organic Cultivator

Published monthly by
The Midwest Organic
Services Association, Inc.

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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.

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, the *Organic Cultivator*, and MOSA program updates and information.

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Message from Leslie Cooperband, member of the MOSA Board of Directors

Excerpted from the poem "Teaching the Caterpillar to Fly -- A work in progress

"The caterpillar crawls and eats and eats.
And grows, shedding its skin but little more.
Crawl, climb, eat. Crawl, climb, eat.
Of all of our lives, can we not soar?"

One day as two caterpillars looked
As a beautiful butterfly sailed by.
Of course one said to the other:
"You'll never get me in a butterfly, high."

Gratefulness, laughing and smiles.
But no clear understanding or view
Of these ironies and implications
What was The Answer you knew?

Resistance. Perspective. and Change.
All of these and more are involved.
Yet insight is limited. And self-perspective too.
My mother was a moth - this problem is solved.

One must STOP in the caterpillar journey
For transformation, what we can become.
One must change to a much gooey mess
to undergo metamorphosis and change.....
By Scott J. Simmerman © 2000

Some say change is good, healthy; others fear change. Whatever your perspective on change, there is no question that we all need change at some point in our lives, our communities and our places of work to grow. MOSA is undergoing the "gooey mess" of metamorphosis and change; with reflection and hard work we are determined to emerge as that beautiful butterfly to become a stronger, healthier organization. The staff are working very hard to keep the office running smoothly in this time of transition. The Board has tremendous confidence in their professionalism and their abilities to get the job done. They are busy answering questions about organic standards, conducting farm inspections, completing paper work for certification, reviewing applications for certification and updating and improving their quality management plan. MOSA recently completed its annual internal audit and we will be taking a close look at the auditor's recommendations and begin implementing them, both to improve the MOSA Quality System and remain in compliance with the National Organic Program requirements for accreditation as a certifying agency.

Looking toward the future, the Board is in the process of recruiting a new board member to replace Carla Wright. We should be able to announce this new board member in the next issue of MOSA's newsletter, if not sooner. We are conducting national searches for two key positions at MOSA, an interim Executive Director and a Certification Review Manager. We have already begun to receive applications and inquiries about these positions and we hope to have them filled within one month or so. The major responsibilities of the Interim Executive Director will be to work with the staff and the Board of Directors to make further improvements in office structure and management, provide a harmonious work place and ensure that the work of organic certification is as efficient as possible. With these tasks under our belt, we should be very well positioned to conduct a national search and attract a top rate permanent Executive Director. Then, the butterfly will emerge and fly.

In the meantime, we appreciate your support and for standing by MOSA during this time of "metamorphosis and change."



Big Changes with a Positive Attitude –

-from the MOSA Staff

Although staffing changes have occurred in this last month, things are going smoothly during this transition period. With an excellent group of qualified staff who are continuing to handle their work loads and willing to temporarily take on more, and a Board of Directors pitching in administratively, we are adjusting well and, most importantly have smiles on our faces!

The positive attitude comes from working with a group of people willing to take on challenges. Like farming, certification work comes on hard and fast, and you have to be able to set a good pace. Surely, there is always more to be done than can be finished in a day. But isn't that what keeps us getting up in the morning and from getting bored during the day?

Our priority continues to be certification work, which includes answering the many daily phone and mail requests for information, standard clarifications, product verifications, and questions about how to become certified as a MOSA Associate.

Many of you will miss Dave and Diane as your contact people here at MOSA, but you will find that Steve, Jackie, Bonnie and Cate will fill their shoes well when it comes to being knowledgeable, energetic and friendly. New certification staff will be coming on board in the near future bringing their added knowledge and skills to our agency. Continue to call with your questions and comments, as well as your little stories of joys and hardships. We're here for you.

Some things will certainly be changing – one of which will be MOSA's newsletter, the Organic Cultivator. Dee, the current newsletter editor, leaves MOSA at the end of June to pursue new waters. While we will continue to produce a newsletter, we feel the need to truly dedicate ourselves to certification services, and are currently assessing the frequency of our publication. If you have ideas for the newsletter, please contact Jodi Shrum.



THE MOSA INDEX

We thought we'd share a few statistics with you:

Number of files received to date in 2004: 499

Number of files received to date in 2005: 582

Number of new applicants to date in 2004: 60

Number of new applicants, so far, in 2005: 82

Total number of application packets sold in 2004: 243

Number of application packets sold, so far, in 2005: 164

MOSA Board of Directors

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Certification notes and tips

-by Stephen Walker, Certification Program Manager

Harvey case: judgment issued, no immediate rule changes

On Thursday, June 9, the U.S. District Court in Portland, Maine, entered a final judgment in the Arthur Harvey v. US Secretary of Agriculture Case. This is the news the organic community had been anticipating. The headline is that there will be some time to allow the organic industry to prepare for required changes before the organic standards must change. The summary judgment leaves the existing rules in place until they're replaced by the USDA sometime next year. Furthermore, the court authorized USDA to allow products under the current rules to be on the market until June 2007. These terms, submitted and agreed to by the plaintiff, Arthur Harvey, and the USDA, provide that the USDA shall undertake rule-making to alter the National Organic Standards to accommodate the federal appellate court decision first announced in January, and to publish the changes by early June 2006. The district court also required that any new rules become fully enforceable within two years, by June 9, 2007.

As discussed at length in recent issues of the Organic Cultivator, the changes will affect three areas of the organic standards: the allowance of synthetic substances currently on the National List in processing of organic products (most found in National Organic Standards section 205.605(b)), the commercial availability criteria that allow limited amounts of nonorganic ingredients in foods labeled as organic (NOS section 205.606 will represent the entire list of nonorganic agricultural ingredients allowed), and the "80/20 provision", which allows farmers to convert dairy herds to organic production by feeding just 80% (or more) organic feed for the first 9 months of the conversion year (see NOS section 205.236).

The Organic Trade Association (OTA), of which MOSA is a member, intervened in the case in early May 2005 to ensure the court was aware of OTA members' position that USDA be given a sufficient amount of time to act and that businesses and farmers be given sufficient time to adapt to any new rules. The court allowed OTA into the case, and declined to enter its final order until it was convinced that OTA's members supported an appropriately lengthy phase-out of the old rules. OTA will be reviewing the final judgment and consulting with members, the USDA and affected groups to determine next steps. OTA pushed hard on June 9 to get the parties to agree to a final order that included language to protect against consumer confusion and a disorderly business environment for farmers and businesses. Further information is available through the OTA website at <http://www.ota.com/m/advocacy/hottopics.html>.

MOSA applicants and Associates who would like a clearer picture of the implications of the final judgment on their processed food or feed products, or the impact on their converting dairy operation are encouraged to contact the MOSA office.



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-continued from page 1

long time organic consumer advocacy mission, he says.

“OCA believes that, to truly support organic and sustainable agriculture certification shouldn’t be limited to just food,” Eidinger said. “All agricultural ingredients should be included. Personal care products that are plant based should be able to be certified organic.”

Since there are currently no standards developed for personal care products, Oregon Tilth certified Dr. Bronner's skin lotions and lip balm using food standards. The products, although intended for external use, are edible, according to Eidinger.

Most of what the multi-billion dollar natural and organic personal care products industry produces is not particularly edible.

“I have a hair product here that is labeled organic and spontaneously combustible,” Urvashi Rangan, the Project Director of Eco-labeling Project, for the Consumer Policy Institute said. “How are consumers supposed to figure that out”.



Urvashi Rangan

The indiscriminate use of the term “organic,” and “natural,” on the front label of hundreds of personal care products is the dark secret underlying the dramatic growth of the industry. But, front panel labels don’t tell all.

“We don’t think the organic label should be allowed on personal care products,” Rangan said. “If you can make a soap that is totally agriculturally based we don’t have a problem with that. But most personal care products out there are not agriculturally based and we have a real problem with the way some of them are being labeled. There are things that are made with petroleum derived products that would never be used in food production but they are still being labeled organic.”

Under the current wild west regulatory regime a product with a few organic ingredients could be labeled organic even if, in addition to the organic ingredients, it included a carcinogen or two.

Rangan’s advice to consumers is not to bother being influenced by personal care products advertising themselves as organic. She encourages consumers to study the ingredients of a product to determine if the product claims meet their expectations. Since a thorough label review can take a long time Rangan refers consumers to the Eco-label Project’s web site; www.eco-labels.org/home.cfm. The web site analyzes

a number of label claims in depth.

Rangan is not impressed with the current efforts by the Organic Trade Association to develop organic standards for personal care products. “There is a conflict of interest for OTA to be developing these standards,” she said. “The USDA should be convening the multi-stake holder panel and not the industry. An independent process makes a difference.”

Adam Eidinger, who has his own conflict of interest issues, agrees that the panel to develop the standards is heavily weighted toward industry representatives. He claims that the existing draft standards will lower the bar for certification of personal care products.

“We don’t believe there should be a separate standard,” he said. “Body care products and food should both be subject to the same production, processing, and ingredient standards. It will make it difficult but that’s what consumers expect.”

Katherine DiMatteo, of OTA, told Mitchell Clute of the Natural Foods Merchandiser that the draft standards proposed prohibiting a number of ingredients, including all petroleum-derived ingredients and all formaldehyde donors. Among the banned petroleum byproducts are parabens which are used for preserving products but have been linked to breast cancer. Phthalates, which are used in products such as nail polish but are thought to be reproductive toxins, are also banned under the proposed draft standards.

Tim Kapsner, a chemist for the Minneapolis-based cosmetics firm Aveda, says he hopes the draft organic standards will eventually be adapted voluntarily by the industry. Once adopted by the industry it is his hope that they will be taken over by the USDA or, possibly, the Food and Drug Administration. FDA is the normal regulator of cosmetics and personal care products, he said.

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NEWSBRIEFS

Organic Dairy Companies Seek New Suppliers to Meet Demand

According to an article on Cheese Market News, suppliers are unable to meet the demand for organic dairy products due to incredible growth rates. Organic Valley Family of Farms, based in La Farge, Wisconsin, for example, had a 36 percent increase in sales in 2004, according to chief marketing executive Theresa Marquez. Smaller companies, however, such as MOSA certified Organic Family and Wisconsin Organics (both based in Wisconsin), have had to limit company growth due to a lack of organic milk suppliers. The bottleneck in supply also means that companies are not diversifying their product lines but rather are focusing on meeting basic demand for cheese, milk, and yogurt. One obstacle to recruiting more producers is the potential high cost of transitioning to organic; depending on whether they grow or buy their own organic grain, farmers may have to wait one to three years to become certified and benefit from the price premium for organic dairy. As one way to convince hesitant farmers, Organic Valley has begun offering financial assistance to dairy farmers willing to transition to organic.

ATTRA website-Posted June 2, 2005

Online Guide to Organic Certifiers Now Available

Organic certifiers are federally accredited third-party agents who evaluate agricultural producers, processors, and handlers to ensure they conform to organic standards. In order to assist farmers and processors in selecting certifiers, The Rodale Institute has developed two new tools. [The New Farm Guide to US Organic Certifiers](#) is a searchable database that allows farmers to view certifier profiles, compare two certifiers, or find a certifier based on crop-type, service area, or scale of operations. As a complement to the guide, The New Farm has also instituted an [Organic Certification Forum](#) where readers can ask questions or comment on their experiences with particular certifiers.

-ATTRA website-Posted June 8, 2005

MAD COW USA: STOP THE MADNESS

The OCA and the Center for Media and Democracy will be staging a press conference and "Mad Cow Milkshake Demonstration" outside a USDA PR event in St. Paul, Minnesota on June 9. While USDA national head Mike Johanns tells a carefully selected audience of beef industry boosters at the University of Minnesota that all is well with the USDA's "Don't Look, Don't Test" policy on Mad Cow Disease, consumer and farmer representatives outside will graphically demonstrate how American cattle on non-organic farms are still being fed cow blood, slaughterhouse waste, and poultry manure--practices banned in Europe and Japan because they spread Mad Cow Disease. OCA will also call attention to the fact that the USDA is still refusing to test all animals at slaughter, despite repeated pleas by American consumers and the overseas customers for U.S. Beef. In addition, the USDA has threatened to arrest and jail U.S. meat producers and ranchers if they dare to contract with leading Mad Cow detection labs and start to do their own testing. The OCA will be delivering "Stop the Madness" petition signatures to USDA Secretary Johanns this week, so please sign now!

<http://www.organicconsumers.org/madcow/MadCowRelease060605.htm>

FSA COC ELECTION NOMINATIONS BEGIN JUNE 15

MADISON - Beginning June 15, farmers, ranchers and others can begin nominating candidates to serve on Farm Service Agency county committees. During the nomination period, which ends August 1, FSA employees across the country will be encouraging eligible producers to nominate themselves or others as candidates.

This year, FSA is again placing a special emphasis on encouraging minority and women producers to become candidates. FSA is inviting community-based groups and others to partner with USDA in reaching out to minorities and women to educate them about the importance of participating in this year's county committee elections.

"If you want a voice in making decisions that affect the farming community, get involved in the county committee election process," encourages Ben Brancel, State Executive Director of FSA. "We administer agricultural, farm loan, conservation, and emergency programs annually in Wisconsin through a network of 58 local offices across the state."

The FSA wants to ensure that all farmers have an equal opportunity to be a candidate to serve as a member on their county committee. The locally elected committees shoulder primary responsibility for making national farm programs fit the needs and situations faced by local farmers and bring local expertise and knowledge to USDA's daily delivery of programs and services.

"Eligible voters may circulate or sign nomination petitions for as many candidates as they choose, including themselves," said Brancel. "The deadline for submitting nominations to local county offices is August 1, 2005."

The nomination form, as well as fact sheets, posters and other materials, can be found at: <http://www.fsa.usda.gov/pas/publications/elections/Default.asp>





Tuscan Style Steak

It's summer, time to break out the grill and the outdoor furniture. This is a fabulous recipe for steak with a little something extra. Fresh-cut rosemary and balsamic-infused rib eyes fill your ears with a delicious crackle. The fruity olive oil, crushed garlic, salt and pepper flavor these succulent grilled steaks to perfection.

- 4 cups tightly packed fresh organic rosemary leaves
- 1/2 cup organic extra virgin olive oil
- 2 TB organic balsamic vinegar
- 1 large or 2 small cloves organic garlic, crushed
- salt and pepper, to taste
- 2 boneless rib eye steaks, about 3/4-pound each



In a blender, pulverize the rosemary, extra virgin olive oil, balsamic vinegar, garlic, salt and pepper. Pour half the marinade on top of the steaks, turn, and coat the other side with remaining marinade. Allow the steaks to rest for anywhere from 2 hours to overnight. When ready to cook, prepare the grill. Allow some of the excess marinade to drip off the steaks. Grill about 6 to 9 minutes per side, or until steaks are cooked to your liking.

-Personal Care, continued from page 5

"Now, everybody is labeling their product organic because there are no rules," Kapsner, who has worked in the organic industry for many years, said. "There is a lot of awareness about it (by customers) because there are so many companies making claims that they are organic. Some of them are saying things they shouldn't be allowed to say."

Under the current scheme of labeling anybody who uses the word organic on a label can reap some of the immense potential rewards that have accrued to that word in the last 25 years. Adam Eiding, the OCA consultant, believes that it is the financial forces, the huge growth in the industry-(Packaged Facts calls it a wave-) behind USDA's attempts not to allow Dr. Bronner's to use the USDA organic bug. If certified personal care products are held to the high standards of the food certification standards lots of products going to be substandard. There are substantial profits to be lost, or made. But if OCA and Dr. Bronner's obtain their injunctive relief they will give consumers a clearer definition of what is organic when it comes to personal care products.

"The greatest delight the fields and woods minister is the suggestion of an occult relation between man and the vegetable. 'I am not alone and unacknowledged.' They nod to me and I to them."

— Ralph Waldo Emerson

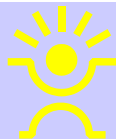
Keep your drains running clear.

Each week pour 1/2 cup of baking soda down each drain and pour about 1 cup of white vinegar (a bit at a time) down after it. The kids love to help with this job as the combination makes lots of fizzy noises and foam to entertain them. If the drain is running slow, then repeat the process. You can stop adding vinegar when you don't hear any "fizzing" going on in the pipes. Follow this treatment with your hottest tapwater and allow it to flow down the drain for a couple of minutes. Regular treatment will keep your drains and pipes running free.



It's been fun

Dee Malsack



With mixed feelings I would like to let you all know that this will be my last newsletter with MOSA. I have decided to accept a position with another company that I hope will be a new and exciting challenge for me.

It has been my pleasure to have met so many of you at conferences and talked to you on the phone. I will truly miss all of you and my great co-workers. The newsletter has been a job that has not been like work at all, actually working at MOSA has been one of the most pleasurable jobs I have ever had. Having had the chance to go back to my roots working with farmers brought memories of my youth growing up on my parents farm.

In closing, (literally) I would like to say, keep up the good work in saving our environment. May the sun shine when you want it, and rain come when you need it. *Good Luck and God Bless!!!*

Dee

I've learned age is a very high price to pay for maturity. I've learned that there is a fine line between genius and insanity.

-author unknown

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Life on the porch

-By Susan Perry, Office Manager



After 4 years of serving both MOSA associates and staff, Diane Collins has decided to take her leave of the MOSA office to pursue an opportunity to work at home. Oh, how she wavered this way and that over whether to leave the bustling scene at MOSA.

By far the hardest part was leaving the many friendships she had developed with you, the farmers. She always said her work here was all about the farmers! She *will* miss you all and we will certainly miss her. What a sense of humor, a great laugh and her non-sense communication style was *usually* a breath of fresh air. She will be sitting on her porch this summer as she works. She'll be there breathing the fresh air, feeling the cool (or hot) breeze, (swatting the bugs) and tending her garden when she pleases. Ah...what a great life.

Those of us that remain in the office will remember how Diane loves to talk on the phone and we'll give her a jingle now and again and ask, "how is life on the porch, you lucky girl?"

Our paths will cross again. The MOSA Staff would like to take this opportunity to thank Carla, Dave, Diane, and Dee for all their dedication and hard work during their time with MOSA, and to wish them the best in their new endeavors. We're sure that our organic paths will cross again.



The Organic Grassfed Beef Coalition (OGBC) was recently assembled as a team of producers, researchers, educators, and organic beef livestock specialists that bring together resources used in the production of organic grassfed cattle in the Northern Plains. Collaborating with organic producers and research farms, they conduct on-farm trials for further study of grassfed beef livestock systems including the economic and environmental benefits. Check out their webpage and monthly newsletter at

On the road with MOSA



MOSA will be in attendance at the Wisconsin Farm Technology days in Clark County on July 12-14. Look for Jackie Von Ruden and Bonnie Wideman in Booth E 164. Looking forward to seeing you there!





Dollars and Sense

By Katie Starr, Accounting Manager

We are already at the tail end of our 2nd quarter in 2005! My, how time flies!

Just a heads-up to all Associates, we will be sending out statements to all Associates that have a balance, whether it's a credit or debit balance. Associates that have a zero balance will not receive a statement unless they call and request one. 2nd Quarter User Fee Billing Statements will be sent out to all associates that require one. Also, all Associates will be receiving a trucking information letter regarding user fees and the cost deduction of trucking.

If there are any Associates that still have not reported 1Q05 user fees, please report as soon as possible to avoid finance charges that will be applied at the beginning of July.

Also, a reminder that unless you are a first-time certifier, after July 2nd we will be charging a \$200.00 late fee to any renewing Associate. So certainly try to send in your paper work and payments before then.

We have been sending out cost share statements and forms on request to those Associates that plan to take advantage of their state's cost share program. If you need a copy of your statement to send, in please call or fax our office with your request. We would be happy to supply you with that information.

MOSA WELCOMES NEW ASSOCIATES

Jean Rossard, *Montchevre' Betin Inc.*, Belmont, WI

Michael & Chelah Ryan, *Middle Sattre Farm*, Decorah, IA

Gerald E. & Jean M. Fry, Cazenovia, WI

William Andres & Susan Pollak, *A & P Jerseys*, Maiden Rock, WI

Linda Warseck & Rick Taylor, Wild Rose, WI

Tom & Lisa Torkelson, *Torkelson's Natural Valley Cheese*, Hustler, WI

John & Charles Hemmersbach, *Hemmy-Acres / Little Flower Dairy*, Cashton, WI

Dennis & Ralph Stelling, *Ral-Den Dairy, Inc.*, Millville, MN


Richard Dircks, *R & M Farms*, Brainerd, MN

Dorothy O'Brien & Charlie Pelton, *Pelton-O'Brien Farm*, Clinton, IA

Jim Campbell & Shelley Warmka, *Ahold USA c/o Richelieu Foods, Inc.*, Beaver Dam, WI

John M. Zimmer, *Z Nature's Crops*, Apple Valley, MN





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Changes for organic products exported to Quebec

MOSA is recognized by Conseil des Appellations Agroalimentaires du Québec (CAAQ), the official provincial authority for managing and monitoring reserved agri-food appellations in Quebec. As such, we sometimes receive directives that we are to pass on the MOSA Associates that may be exporting organic products to Quebec. This is such a notice.

Amendments have been made to section 4 of the Quebec Product Entry Acceptance Program. These were published on June 6th. This section covers the conditions governing the acceptance of products originating from outside of Quebec. MOSA Associates exporting products to Quebec must adhere to these conditions, particularly those included in subsections 4.5 and 4.6, pertaining to the certification of ingredients making up foods exported to Quebec, and to the labeling used on products intended for sale in Quebec. Any MOSA Associates/applicants that do not comply with the rules governing labels as established by the CAAQ must request a temporary exemption from them before continuing to distribute these products on the Quebec market. Labels must be compliant once the exemption is expired. The applicable requirements of subsections 4.5 and 4.6 of the Quebec Product Entry Acceptance Program can be found online at <http://www.caaq.org/en/about/acceptance/conditions.asp>. Please contact MOSA if you have any questions.




**WHEAT SALES
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AND HAPPY HOLIDAY
EVERYONE**

Update deadline, late fees, major noncompliances

-by Stephen Walker, Certification Program Manager

MOSA Producers are reminded that the **July 2nd deadline** has passed for you to submit your organic plan update information and annual certification fees and inspection fee deposits. Applications received after this date are subject to a **\$200 late fee**. In June, reminder notices were sent out to producers that had not yet sent update information. We will soon begin **major noncompliance proceedings** for producers that have not yet indicated their certification intent for this year. The July 2nd deadline also applies for submitting update information for on-farm processing, and for feed mills contract certified by livestock producers. Producers that do not intend to maintain their MOSA certification are asked to notify us so that we can properly close your MOSA account and be in compliance with the National Organic Standards.



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Accredited Certifiers Association meets at ATO

-Dee Malsack, Newsletter Editor

The accredited Certifiers Association (ACA) hosted a very productive meeting in Chicago at the All Things Organic trade show in May, 2005.

Patricia Kane, the newly hired Coordinator for the ACA has updated us on the activities planned for the coming year. The ACA will be establishing regular communications with all members via an e-mail newsletter. These e-mails will include reports on various meetings that pertain to certification activities and keep the membership informed of upcoming events and discussion topics.

They will be soliciting new members, and are considering offering different levels of membership, such as a non-voting or friends category. The ACA is also seeking a nominee for the National Organic Standards Board opening for an accredited certifier.

They plan to work with other organizations, such as the National Association of State Organic Programs (NASOP) and IFOAM.

Representing MOSA at this meeting was Stephen Walker, *Certification Program Manager*.

Organic Beef Provides Choice to Families Concerned About Mad Cow

Monday June 27, 3:17 pm ET

LAFARGE, Wis., June 27 /PRNewswire/ -- The following position on Mad Cow disease or bovine spongiform encephalopathy (BSE) was announced today by Michael Levine, president of Organic Prairie Family of Farms, one of the nation's leading organic beef producers.

There is inadequate testing of cattle. Of the 36 million cattle slaughtered in 2004 in the United States and put into the human and animal food supply, only 176,468 were tested. In at least three instances U.S. cattle have tested as possibly having mad cow disease on sophisticated "quick tests," but further testing has led the U.S. Department of Agriculture (USDA) to announce the results to be negative. However, the government testing is secretive and suspect. No independent scientists or laboratories have reviewed or confirmed any of the suspected mad cows. (Stauber, 2/14/05) The USDA's response has been inadequate. A case of Mad Cow disease found in a Canadian-born animal in the U.S. in December of 2003 threw the industry into turmoil, and the U.S. closed its borders to cows from Canada. Many countries then banned

-continued on page 17

Sunset review: National List materials up for reconsideration

-by Stephen Walker, *Certification Program Manager*

In mid-June, the USDA published an advance notice of proposed rulemaking concerning the sunset review of 165 synthetic and nonsynthetic substances now allowed in organic production and handling, and 9 nonsynthetic substances that are prohibited for use, as outlined in the National List of Allowed and Prohibited substances.

The 1990 Organic Foods Production Act required that National List materials be reviewed every five years. That period expires on October 21, 2007. This is the time for interested persons to submit comments on whether materials on the list should be retained, removed, or reclassified. If no comments are received for a particular material, then that material will automatically be removed from the list.

USDA is seeking public comment to determine whether substances on the National List should continue to be allowed or prohibited in organic production and handling. The deadline for comments is August 16, 2005. Comments should include relevant support documentation. Submit written comments (identified with Docket Number TM-0407) by mail to Arthur Neal, director, Program Administration, National Organic Program, USDA-AMS-TMP-NOP, 1400 Independence Ave., SW, Room 4008-So. Ag Stop 0268, Washington DC 20250. Comments may also be submitted by email to National.List@usda.gov or by fax to 202-205-7808.



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Organic Diet Improves Indicators of Health in a Novel European Experiment

Scientists at the Danish Research Center for Organic Farming have been developing methods to test whether and to what extent a diet composed of organic food and/or animal feed improves animal health. Three groups of rats were fed diets composed of potatoes, carrots, peas, green kale, and rapeseed oil. One group received a diet from organically grown crops. The second group was fed crops grown under minimal fertilizer and with pesticides, and the third group was given fed from heavily fertilized and pesticide-treated fields.

Several measurements of health were taken. The rats fed the organic and the minimal fertilizer diets had improved indicators of immune system status, compared to the group fed conventional foods. In addition, the organic group tended to gain somewhat less weight and had lower levels of adipose (fat) tissue. The blood of rats fed the organic diet also had markedly higher levels of Vitamin E.

The team concluded that in all cases where a statistically significant difference was observed across the three diets, the animals fed the organic feed were healthier. They also stressed the need for future research, since the results of this study cannot be extrapolated to other foods, feeds, and animals.

Source: [Organic Diet Enhanced the Health of Rats.](#)

Authors: [Charlotte Lauridsen](#), [Henry Jorgensen](#), [Ulrich Halekoh](#), [Lars Porskjaer Christensen](#), and [Kristen Brandt](#)
[DARCOF Enews, December, 2004.](#)

News Release

Date: June 23, 2005

Contact: Faye Jones, Executive Director 715-772-3153
Nominations Sought For 2006 "Organic Farmer of the Year"

The Midwest Organic and Sustainable Education Service (MOSES) has issued a call for nominations for the 2006 "Organic Farmer of the Year" award. This prestigious award has been presented annually since 2003 at the Upper Midwest Organic Farming Conference in La Crosse, Wisconsin. More than 1800 people attended the conference this past February. Previous award winners have been vegetable producers Martin and Atina Duffley of Eagan, Minnesota, community supported agriculture pioneers Richard De Wilde and Linda Halley of Harmony Valley Farm in Viroqua, Wisconsin, and cash grain and hog producers Carmen and Sally Fernholtz of Madison, Minnesota.

Along with MOSES, the award is co-sponsored by [The New Farm](#) (www.newfarm.org), an online magazine developed by The Rodale Institute to serve, support and inspire organic and sustainable farmers worldwide. Criteria for the award are: 1) Innovations in organic farming/livestock management, including crops and crop rotations, weed, pest and disease management strategies, sustainable or renewable energy, and marketing; 2) Excellence in enhancing farm resources: soil, water, wildlife and biodiversity; 3) Inspiration and education of organic farmers, consumers and others in the organic community, and 4) Current organic certification.

According to MOSES Executive Director, Faye Jones, the award ceremony is one of the highlights of the annual conference. "This is the organic community's opportunity to recognize those farmers who have helped lay the groundwork for the successes we're now having in organic food production. The past winners have not only been tremendous practitioners, but they have also been mentors and teachers for many others."

The award itself includes a \$500 cash gift, free registration, food and lodging for the 2006 conference, and a \$100 gift certificate redeemable at the conference book sales booth. The 2006 Upper Midwest Organic Farming Conference is set for February 23rd-25th, once again in La Crosse, Wisconsin. Those that seek to nominate a farmer or farming operation for the award must complete and return the Nomination Application form, available from the MOSES office (715-772-3153) or at www.mosesorganic.org. The deadline for nominations is October 15, 2005.

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Organic Farmers Concerned About New Rules

Sunday June 26, 5:27 pm ET

By Frederic J. Frommer, Associated Press Writer

WASHINGTON (AP) -- Some farmers are worried that a federal court ruling requiring that the Agriculture Department must come up with stricter standards for organic food will slow the fast-growing industry.

Consumers advocates say the decision it will help ensure that people get higher-quality food when they buy products with the organic label.

The U.S. District Court in Maine finalized a court ruling this month that bans synthetic ingredients in products labeled organic. Also, the ruling requires dairy farmers to feed their cows 100 percent organic feed during the transition to organic. In a lawsuit against the department, a Maine grower of organic blueberries, Arthur Harvey, contended the current regulations violated the Organic Foods Production Act of 1990.

The organic dairy industry says the new regulations would make it more expensive for dairy farmers to convert to organic because organic feed can cost two or three times more than conventional feed. Advocates are considering going back to Congress for a legislative remedy. The department declined comment about the court case or what it would do about the standards

"We think this will discourage dairy farmers from becoming organic," said George Siemon, chief executive of Organic Valley, a national farmer-owned organic cooperative based in La Farge, Wis. "I think it will slow down supply and buyers

will have to contribute more to the cost." Demand for organic milk has risen steadily as consumers seek products free of pesticides and antibiotics.

The court gave the department one year to develop new regulations; the agency would then have an additional year to phase them in. Current regulations allow dairy farmers who want to go organic to feed their cows 20 percent conventional feed and 80 percent organic feed in the first nine months of the transitional year. That goes to 100 percent for the last three months. Milk can be labeled organic only after the transitional year.

Members of the U.S. House Organic Caucus recently wrote Agriculture Secretary Mike Johanns to warn that the decision "could decimate every sector of the organic industry." The lawmakers did not call for a change in law, but said they wanted to work with Johanns to resolve the conflict.

Six agriculture, retail and food safety groups, including the Center for Food Safety, have asked the department to develop strict standards in the wake of the court ruling. The department declined comment to The Associated Press.

Jerome Walch, who has a 50-cow dairy near Rochester, Minn., about 90 miles south of Minneapolis, is in the process of converting to organic. He said he still hopes to go through, but now worries about the economics.

"We'll be selling milk at conventional prices, but buying feed at organic prices," Walch said. "I can buy conventional corn feed for \$1.78 a bushel. Organic corn costs \$5 to \$6."

Urvashi Rangan, an environmental health scientist at Consumers Union in Yonkers, N.Y., said farmers and consumers will benefit from the ruling in the long run.

"It's a big victory for consumers, as far as the integrity of the organic label and what it means," Rangan said. "This will increase the value of the organic label."

She said that fears about slowing the growth of the industry are shortsighted.

"What we don't want to get into is lowering standards so more of the market can meet the standards," Rangan said. "We want to see a steady increase in strength and rigor of the standards over time. Those who do meet those higher standards will ultimately be rewarded in terms of premium for their product."

The court decision does allow for the use of some synthetic ingredients in products labeled "made with organic," but not in products with the more coveted "organic" label.

Among those likely to be affected are baking powder and pectin, a gelling agent used to make jam and jelly.

Katherine DiMatteo, executive director of the Organic Trade Association, based in Greenfield, Mass., said the industry has spent a lot of money in market development and customer recognition.

"It's unfortunate to have changes made at this early stage in the industry and implementation of the law," she said.

Agriculture Department's National Organic Program:

<http://www.ams.usda.gov/nop/Consumers/Consumerhome.html>

Organic Trade Association: <http://www.ota.com/index.html>

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Bonnie's Adventures (on the road)

-by Bonnie Wideman, Inspector Coordinator



The low point of the trip came early. After leaving my sister's in New Auburn, Wisconsin, fueled with the extra strength coffee she makes just for me, three hours of driving had me within about five miles of my first inspection...and right on time, I thought smugly...when I missed the road I wanted as part of my little shortcut through the Chequamegon-Nicolet National Forest and had to do a quick u-turn.

"There must be a little bit of shoulder to this road," I thought, right before I realized I was stuck. Where the shoulder should have been was a foot of water and my front tire was off the road, with no getting out.

Well, after two ladies in a Forest Service truck stopped by and told me they wouldn't know how to pull me out even if they had a chain...after my cell phone wouldn't work deep in the woods as I was...after I packed up my gear and started the five mile walk, only to slip on wet gravel in my haste and bruise one ankle and pull muscles in the other leg...while I was limping back to the car a great guy in a super pickup with a strong tow rope came by and pulled me out. I was on my way to the Spickermans, arriving only ½ hour late!

Enough about my antics! In order of inspection, I would like you to meet the fine folks I spent time with on my six day journey!

Landis and Steven Spickerman (High Bridge, WI), in addition to their work for the Forest Service, raise vegetables, herbs, flowers and fruits for a bakery, coop, restaurant and farmers' market—all in Ashland. They have a 50-member CSA and also produce maple syrup for sale. Their beautiful farm reflects the care of biologists—plenty of attention given to natural systems!



Lee and Judy Stadnyk are long-time organic producers on their farm near Ashland, where Lee taught at Northland College for many years. Their farm

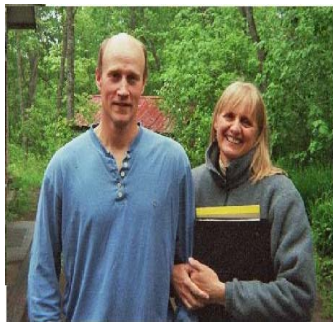
has been an integral part of Northland's sustainable agriculture program. In addition to 4.5 acres of certified vegetables, Lee and Judy sell currants for wine and eggs from their poultry flock.

David Martinson of Bayfield, Wisconsin is pictured in his well-established .75 acre blueberry field. With sales of berries to Wedge Coop in Minneapolis and local restaurants David was MOSA's only certified blueberry producer (on this scale) for many years. Looks like a good crop this year with plenty of rain at the right time.



Eric Carlson and Ellen Kwiatkowski are pictured in front of their sales building on their beautiful fruit and flower farm overlooking Lake Superior near Bayfield. This is their second year of organic blueberry production and they are pleased with the results of organic management so far.





Wild Country Maple, up in spectacular Lutsen, Minnesota, is an impressive syrup operation that is family-run. Kirsten and Larry Waddell (pictured) take care of bottling, marketing and distribution and Kirsten's brother Chris Cordes (too bad the picture of Chris in front of the big evaporator didn't turn out) is in charge of production. In 2005, Wild Country moved the evaporator to a new building where there is a sap storage area and a new reverse osmosis system.



Joel Rosen, Mah-towa, Minnesota, markets vegetables to Whole Foods Coop in Duluth. Basil must be popular in Duluth—he grows a small greenhouse worth of basil! Joel also sells poultry and lamb.



Jimmie and Anita Sparks, Rolling Thunder Farms near Pine City,

raise Scottish Highland cattle on their northwoods homestead. They have a nicely set up cattle operation with rotating pastures and solar power-pumped water to the pastures. These cattle are known for their hardiness and friendly temperament, but this year, when I saw a couple of grass-fed steers who looked market-ready I realized that efficiency is part of their attractiveness, too.



Julie Erlandson's farm, Sustainable Grace, is near Hinckley, Minnesota. Pictured here with garlic in one of her little gardens, Julie is developing markets for vegetables, flowers, fruits and wild-crafted products at stores and farmers' markets.



Jon Stevens, Pine City, Minnesota, is shown here in one of his well-cultivated soybean fields. Jon farms around 187 acres for crops—used to dairy, might again someday. His beans must be flavorful, too. At last year's inspection I pulled a sample plant to count beans/pod and pods/plant and before I got to it my pug dog, Emma, ate every bean from every pod.

-Adventures with Bonnie continued on page 17

John Fisher-Merritt is pictured here in front of the compost piles! It would have been a prettier picture with a greenhouse full of tomatoes or a field of ready-to-harvest broccoli in the background, but his compost is what I swoon over! The Food Farm, near Wrenshall, Minnesota, has over 12 acres in vegetables and pastured poultry/cover crops and produces vegetables, eggs and meat for over 100 CSA members and a farmers' market.



Eugene Dutkin and Melinda Ninfeltd, of Kettle River, Minnesota, call their farm "Edge of the



Earth." It has that feel to it, as you can see from the picture. New applicants, Eugene and Melinda are starting out their certification with a little vegetable production but their plans are to milk a goat herd and set up a cheese-making facility on their farm, also.



Opinions, Editorials, and Letters to the Editor



From Arthur Harvey:

Today in Portland, Maine Judge Hornby signed the final order in this case, as submitted to him by all parties—USDA, myself and various amici including OTA. This document was hammered out in a conference in Portland at my local attorney's office between 2PM and 2:45PM. Interesting how crucial decisions of this agency seem to happen just before a deadline—in this case 3PM before the federal district court.

As the meeting began, the first question was who would chair it. The local US attorney declined someone's suggestion that he do it; and in turn recommended the OTA attorney, Jay Friedman who assumed the head of the table. I have the impression that the USDA reps—Keith Jones and Barbara Robinson and Ken Vail (a USDA staff attorney), were prepared to accept whatever Friedman suggested, and for his part, Friedman already know that I would accept.

Friedman started off by asking if public notice regarding .606 could be done in 30 days rather than 14. I said no problem.

There was some inconclusive discussion about cheese and other aged dairy products and how the grace period would handle them. I had already offered to drop this wording from my draft since the dairy industry will no doubt bring up the issue during rule-making. But some of the USDA people wanted to pursue their reasons for opposing my original suggestion on cheese, and strangely enough the local US attorney took up my case and tried to reason with the USDA people—an entirely abstract discussion but fascinating nonetheless.

At any rate, my essential argument was that the industry needs a date certain when non-conforming products will stop entering the stream of commerce—and this date must be the same for all three counts. This was accepted. USDA will have 360 days for rule-making including notice and comment. But even if this deadline is not met, the industry is still on notice that the court of appeals prohibition will be effective in 24 month, regarding 80/20, §.606 and 26 synthetics in §.605(b).

No doubt rule-making on §.236 will be quite a talk, and also for the leftover synthetics in §.605(b), which were not challenged.

The judge began the hearing by granting amicus status to Friedman, and went on to express doubt that he had the authority to issue such an order as advocated by me and to a

lesser degree by USDA. However, if the order had the consent of all parties he would sign it. He proceeded to question all the attorneys, and noted that the USDA clients of the local US attorney—Robinson and Jones—were present. My attorney, the US Attorney and the OTA attorney all said they supported the document we had finalized 30 minutes before. The judge then dated and signed it, and left the courtroom.

The only heat generated during our discussion was when Vail insisted that there was no evidence whatever that ingredients in addition to those specified in §.606 are being used widely in the industry. This was apropos of nothing under discussion, and Friedman had obviously told the NOP people privately that the reverse is actually true. Any how, the final order requires the NOP to correct contrary guidance on their website, to issue a notice to the public and to certifiers that ingredients need to be listed in §.606, and that products made according to the previous NOP policy may be sold until 24 months from now, but not afterwards.

Let me finish by recognizing a few of the many essential contributors to this lawsuit.

1. Nick Maravell of Potomac, MD
2. Jay Feldman of Beyond Pesticides
3. Attorney James Handley, formerly of EPA
4. Attorney Paula Dinerstein who perfected what James began.

A few others will not be named because of the sensitive positions they are in.

This was only the second time during my 72 years that a federal agency has responded favorably to reforms I advocated. The previous case involved OSHA regulations about 28 years ago.





Even though Jacqueline Zita was off on a trip we had a good crew for the inspection at Amador Orchard/Womens Environmental

Institute near North Branch, Minnesota as you can see from the picture (left to right: Ann, Emily, Robin and Hillary). A well established apple orchard in a lovely setting, they are now adding CSA vegetables. A challenge to start up, but everything is well under control with these capable women at work!



Rick Kluzak, Taylors Falls, Minnesota, was my last associate to visit. Wild Fruits Farm is the name of this relatively young, well-maintained orchard of 120 trees on 2.5 acres.

I learned a lot about the challenges of organic apple production from both Rick and Amador Orchard/WEI and will appreciate even more each bite of organic apple in the future. Thanks, organic apple producers...they sure do taste better! Almost a full week on the road and I headed home along the Mississippi, looking forward to getting back to farm and family!



Bonnie Wideman, Staff Inspector

the importation of beef from the U.S., causing further havoc. The USDA had hoped to reopen the Canadian border through its Final Rule published Jan. 4, 2005, but a court action has temporarily halted that process. The litigation asserts that the Final Rule is woefully inadequate. Among other things, it does not require adequate testing of animals entering the U.S., or require Canada to remove all SRMs (specified risk material - defined as the brain, spinal cord, intestine, eyes and tonsils) from cattle of all ages from human food. (The Final Rule only requires the removal of tonsils and small intestines of cattle under 30 months of age.)

Industry pressure is prohibiting adequate protection. The steps needed to fix the problem are simple and straightforward, but the USDA has bowed to industry pressure and resisted their implementation. While other countries have successfully implemented a practice of testing every animal for BSE, the USDA claims that it is not feasible. The most obvious prevention for Mad Cow is to prohibit the feeding of livestock to livestock, which has been linked to the emergence of this new, fatal disease. For example, the practice of feeding cattle blood as a protein source to calves, is completely unnatural. However, the U.S. livestock industry has resisted this change, as it would require that they stop using animal byproducts in feed.

The best solution for the public is to use the precautionary principle and purchase certified organic meat. Organic certification standards strictly prohibit feeding any rendered animal by-products to any other animals. Also, because of the strict documentation process required in organic production, all animals are traceable throughout their life cycle (from before birth). Records are kept on feeding practices, and all records are inspected by an independent third party as part of the organic certification process. Organic production also emphasizes humane treatment as well as the ability for animals to engage in natural behaviors, including grazing on pasture when seasonally available. This is a far cry from the practices inherent in today's confinement livestock industry, and it translates into safer, high quality meat.

Resources:

Organic Prairie is a wholly owned subsidiary of Organic Valley Family of Farms, the nation's leading farmer-owned organic cooperative. To learn more about Organic Prairie visit our web site at <http://www.organicprairie.com> .

To learn more about Mad Cow Disease visit the following sites: Organic Consumers Association Mad Cow page: <http://www.organicconsumers.org/madcow.htm>

The official CDC site on Mad Cow: <http://www.cdc.gov/ncidod/diseases/cjd/cjd.htm>



Upcoming Events

JULY

July 8-9, 2005: Comstock and Fertile, Minnesota: The Northern Plains Sustainable Agriculture Society has scheduled its annual summer on-farm event for the Robin Brekken and Jim Todahl farms near Comstock and Fertile, Minnesota.

July 8 & 9: -- Northern Plains Sustainable Agriculture Society Summer Symposium - Busses leaving from Seven Clans Casino, Thief River Falls, MN. Friday Tour - Cutting Edge Organic Production Systems Research, Crop Variety Trials, Hosts: Robin & Karen Brekken, Crookston, MN, Jim and Pat Todahl, Fertile, MN, and Faye and Verdell Olson, Fertile, MN. Saturday Tour - Local Foods Systems - Hosts: David Wentworth, Gonvick, MN, Erik & Karen Mallea, Gully, MN, and Dean & Howard Hanson, Gully, MN. Busses leaving from Seven Clans Casino, Thief River Falls, MN. Call 701-883-4304 or 883-5205 or visit www.npsas.org/Upcoming.html for schedule and driving directions.

July 10: 5pm: Native Prairie Meadow Walk and Organic Farm Tour, Abie, NE.

July 12-14, 2005: Wisconsin Farm Technology Days, Loyal, WI. For more information contact 920-478-3852

July 13: Sustainable Ag Tour 3 of 6: Organic Vegetables, Greens and Herbs Grown in Intensive Beds. Growing Home Farm, Marseilles, IL. For more information, visit www.growinghomeinc.org

July 15, 2005: [Upper Midwest Organic Tree Fruit Network Field Day](#) Lansing, Iowa This field day is the final event in a series of three organized by the Upper Midwest Organic Tree Fruit Growers Network. This event is hosted by Countryside Orchard. All interested in more ecological approaches to tree fruit production are welcome. To register contact Deirdre at deirdreb@mindspring.com or 608-967-2362

July 19, 2005: Edgewood, Illinois [On-Farm Composting Tour](#). Issues about on-farm composting will be presented in the morning with a tour of a small scale on-farm composting operation in the afternoon at QW Farms. This tour is one of the summer series of tours presented by the Agroecology/Sustainable Agriculture Program at the University of Illinois.

EVENTS IN RED DENOTE MOSA ATTENDANCE

Classifieds

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For Sale: 125 acres 2005 standing alfalfa hay. Can harvest, dry, and store, or wet wrap bales. For more information, call James Gruber at 563-586-2231

For Sale: Soybeans, Viking 2022, short 400 bu. MOSA certified. Call 608-732-7945 or 608-943-6844

For Sale Livestock

For Sale: (seasonal breeders) 2 PB Jersey yearling heifers-too small to breed. 1 PB Jersey heifer, due 7-1-05. MOSA certified. For more information call Bob Molini at 608-875-5810

For Sale: Mullet's certified organic pork and veal (live animals). Joni R. Mullet, W3699 Heritage Rd., Markesan, WI 53946. Please write for prices, MOSA Certified

For Sale: 3 MOSA certified beef steers from fall calving. Also have organic feeder lambs for sale. For more information call 608-625-2354

For Sale: Certified organic holstein heifers of breeding age. Menno D. Schmucker, S-450 Oneida Road, Cashton, WI 54619

For Sale: Pure bred Jersey heifer, mid July calving, out of seasonal window. Options: purchase her as a springer, fresh cow, or her purebred calf. MOSA Certified Contact Bob Molini 608-875-5810

For Sale: Holstein Springing Heifers, due Aug/Sept. AI breeding, AE bred MOSA certified. Call 608-732-7945 or 608-943-6844

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Wanted: Dairy farmers looking for certified organic grain, contact Paulette Bradley, Coordinator, Wisconsin Organic Marketing Alliance. Call 608-427-2201 or mcdonald@mwt.net

Wanted: Grain producers looking for a market for their grain, contact Paulette Bradley, Coordinator, Wisconsin Organic Marketing Alliance. Call 608-427-2201 or mcdonald@mwt.net

Wanted: For medical reasons need to relocate to a chemical free environment. Looking for land in or around the Beloit, WI area, Rock County. Contact Kathy or Kevin Christoffer-son at 608-365-3529

Wanted: I'm looking to buy a wood cook stove. Call Diane at MOSA or at home 608-629-5295

Wanted: Cultivator for Super A or 140. call 608-675-3855

Wanted: Certified organic milk cows or bred heifers for grass based certified organic dairy. Call 515-432-0205 and leave message

Wanted: Ceres Organic Harvest/Organic Grain & Milling is looking for farmers to forward contract for new crop oats this season. Oats must meet 38 lb t.w., 13.5 moisture, 10% thins. Please contact Kathryn Begeal for all specs, pricing and delivery information. 303-845-1932

For Sale Property

Elsie's Farm is a 120-acre sustainable farm located in west-central Wisconsin with fields, pasture, and woods, original farmhouse and many outbuildings. Formerly certified organic by MOSA, presently in transition. Soil is sandy loam and excellent water. Established CSA, farmer's markets, and strong restaurant accounts serving the Twin Cities. Community of CSA farmer's nearby. Also, great potential for dairy with a organic dairy cooperative in the region. www.elsiesfarm.com Contact joni@elsiesfarm.com or call 715-949-1738

For Sale Seed and Supply

For Sale: BOYD FEED & SUPPLY: MOSA certified custom mix bag and bulk feeds. Organic fertilizer, Hi Calcium lime. Boyd, WI 715-667-3898

Hy View Feeds, Organically certified feed mill and soybean roasting facility in SE MN. Complete feeds, proteins and mineral mixes. Bag or bulk. Also nonGMO formulas. Fertrell Balancers available. For information: 507-493-5564 hyview@mabeltel.coop

Opportunities and Services

Have 27 acres of MOSA certified hay to put up on shares. Hillsboro area. For more information call 608-244-3370

Will grow Organic transplants. Certified by MOSA. You supply seed or contact for availability. I will also have assorted vegetable and flower transplants for sale. Lynn Tschumper, Stoddard, WI, 608-483-2718 or lynwood@mwt.net

MOSA certified feed mill investigating the possibility of producing organic feeds for poultry or swine producers. Would consider other livestock feeds as well. Pelleted and mash feeds available. Located in Southeastern Wisconsin area. Interested parties to contact: Keith Rylands at 262-763-8136

Equipment

For Sale: White 379 No-till cultivator. Rear shovel, six 30-inch rows. Gauge wheel for each row. \$5,000. 815-367-7891

For Sale: Farm Equipment, Tools and Vehicles Sale, June 3rd and 4th, on Elsie's Farm, 25 miles north of Menomonie, just off Highway 25. Send us and e-mail for details, including a list of items available: don-ottercreek@chibardun.net, phone 715-949-1738

For Sale: 6-Tebben 48" flip up tunnel shields for a cultivator. For more information, please call James Gruber 563-586-2231

For Rent

For Rent: Oregon--1960's 2 bedroom (1000 sf) house, fireplace, 2 garages, secluded, \$925+/mo; also 15-16 fenced acres w/barnette, electricity & water, mature trees, joins DNR land. Land available immediately; house in July. 3 miles east of Oregon, dead end road. (608) 249-3735

<http://www.geocities.com/relles62002/Rent1718.html>



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