

The Organic Cultivator

A Publication of the Midwest Organic Services Association, Inc.
"The first of its kind with the organic operator in mind."

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Rethinking the Organic Production Model

By Erin Beard, MOSA Inspector and Certification Staff

Can organic production costs be lowered without negatively affecting the quality of the product? More specifically, can organic beef be produced at a cost similar to that of conventional beef? Organic beef producer and consultant Jim Munsch thinks so. MOSA Associates, Jim and wife Phylis operate Deer Run Farm, situated on a scenic ridge top overlooking Coon Valley in Southwestern Wisconsin. The couple operates a 35 head cow/calf operation, providing certified organic beef to Harmony Valley CSA shareholders.

The Munsch's closed herd of old style, deep-bodied Black Angus cows have been managed organically since the mid 1990's. The combination of an efficient rotational grazing setup and a herd of mellow cows, genetically selected for their temperament, allows Jim to move the herd daily with ease. Each paddock is 1 1/4- 1 1/3 acres. All calves are born in the spring, weaned in the fall and finished on high quality pasture and a little oats at around 20 months. Each year, approximately 30 of Jim's animals are finished. This year 12 are being finished by Harmony Valley, 3 heifers were retained as replacements and the remaining will be finished between October and early 2006. Finishers consistently achieve the Munsch's goal of a USDA Choice grade, 600-pound hanging weight, 10-11" ribeye and 1/8"-1/4" back fat.

College Campuses Breaking the Chains

Student run farms on college campuses are cropping up at record levels across the U.S. In 27 states and at 60 colleges, these farms are providing an opportunity for students to learn sustainable farming techniques while incorporating healthy and locally grown produce into the college dining programs, area farmers markets and restaurants. Another 200 colleges across the U.S. have joined the farm-to-college program wherein local farmers provide universities with locally grown produce. As students begin preparation for the fall 2005 semester, the record harvest from these quickly expanding programs clearly indicates the "buy local" movement is on the threshold of mainstream fruition. Learn more and get involved by visiting www.organicconsumers.org/btc.htm —www.organicconsumers.org

The keys to success for the Munsch operation are keeping costs and animal stress low. This can be accomplished by rethinking the production model. Modifying the conventional beef production system by replacing prohibited practices and products with those deemed acceptable by the NOP is not successful for two main reasons: cost and health. Many producers have felt the strain on their pocketbooks when purchasing organic feed, supplements, fertilizers and health products.

Secondly, there are no organic equivalents for health products such as parasiticides or antibiotics. Therefore, organic animals need to be handled differently to avoid needing these products. Jim says, "The emphasis in organic beef production has to be on health rather than on cure.

—*"Production Model" continued on page 13*



Organic Beef producer Jim Munsch

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MOSA's Mission Statement

MOSA provides reliable and efficient verification and certification services to producers and processors primarily in the upper Midwestern United States. 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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Executive Director's Report

Changes

On July 30, while on vacation in Hawaii with our son Henry, my husband/MOSA staff inspector Jeff Wideman died while swimming in Pololu Bay. I know that I need not try to describe how deeply my life has been changed for, as humans, we all know what grief is. My MOSA colleagues have grieved also, for Jeff was well-loved by all and he was recognized and appreciated both as a skilled inspector and as an individual who brought joy and humor to others. He loved the work, he found joy in everyday life, and he had a sincere interest in other people. What comforts me, and what I offer to others who have known Jeff and are saddened by his passing, is that I know I can strive to be more like him—to live more consciously in my values, to try to find greater joy in every moment, and to give of myself more generously. I thank my MOSA colleagues for their support, both emotional support and work support, during the past month.

As Interim Executive Director, I am pleased with all the positive changes that have taken place at MOSA over the summer—changes that benefit both staff and Associates. Some things you will find detailed elsewhere in this newsletter; some are just noted here. As always, if you have any questions about MOSA operations, your inquiries are welcomed—by me, other staff members and Board members.

Improvements in information flow. Within the office we've made changes to better keep track of communications with you and information from you.

Development of a more accessible product information base. Still in progress, our goal is to have "allowed" and "not-allowed" product information handled in such a way as to make verification simpler for you and for us.

Timeliness in initial review, inspection and final review. Especially considering the growth we've experienced in 2005, we're providing better service this year.

Clarification of what we need to do for Additional Verifications. JAS verification will now always include Export Certificates and the result will be more acceptable to JAS buyers.

Job restructuring/organizational structure changes. With staffing changes, we've had an opportunity to re-look at positions, work load, responsibilities and areas of balance within our structure. We're better utilizing the skills of our Certification Specialists, being careful not to be too heavily weighted in managerial positions and creating a clearly-defined organizational structure to help us avoid problems encountered in the past.

A new facility. On October 17 we will be at our new location—to the west, upstairs next door on Jefferson street. The new space is larger, healthier and will better suit our needs while not overstretching our budget.

Staffing. It has been a great help to have the expertise of staff inspector Mary Wilson working in certification review and product research this summer. We have been pleased, also, to have inspector Erin Beard of Decorah, Iowa, joining MOSA in both inspection and certification work this summer.

The work mood in the MOSA office is one of enthusiasm, creativity and dedication. We have found ourselves in a newly evolved "conflict-free" zone and our capacities have grown accordingly. As Interim Executive Director, my role has been one of facilitation and it has been rewarding.

At your service,

Bonnie Wideman
Interim Executive Director

MOSA Hosts International Visitors

—By Steve Walker, Certification Program Manager

Ever so often MOSA has a chance to meet and share information with visitors from across the globe. On August 9, 2005, we hosted a small group from Eastern Europe. The visitors were part of the Cochran Fellowship Program through the USDA Foreign Agricultural Service. The Cochran program is designed to provide technical training to developing countries. Participants are selected by the American Embassy in their respective countries. This group was focusing on study of organic certification in the U.S. Visitors included Karmen Tomic from Croatia, and Elda Hodzic and Ana Sabljo from Bosnia-Herzegovina. They were guided on their tour by Dell and Eric Christianson of Detroit Lakes, MN.

Karmen Tomic works for Biotechnicon, working to certify organic farmers, and Elda Hodzic and Ana Sabljo are organic inspectors. Most of the visit was spent discussing the inspection protocols for the National Organic Program with MOSA's staff inspector Mary Wilson and Certification Program Manager Steve Walker.



Front row, left to right: Eunice Matteson, Katie Starr and Susan Perry. Back row, left to right: Elda Hodzic, Steve Walker, Dell Christianson, Mary Wilson, Karmen Tomic, Ana, Sabljo, and Eric Christianson

The MOSA stop was one of many on the group's 2-week tour. They also visited the offices of FVO in North Dakota, MCIA in Minneapolis, NOSB Chairman Jim Riddle, Organic Valley, MOSA-certified Wedge Co-op and Mississippi Market in the Twin Cities, Whole Foods, soil consultant Glen Bergerding, St. Benedicts University, Diffley's Gardens of Eagan, MOSA-certified Harmony Valley Farm in Viroqua, WI, several processors in Fargo, ND and received some HAACP training.

Accountant's Corner

We have been getting lots of second quarter 2005 (2Q05) user fees being reported in the last month and a half. If you haven't already reported for the second quarter of 2005 (April through June) please do so as soon as possible. If you didn't receive a 2Q05 user fee billing statement at the beginning of July or if you have misplaced your user fee billing, please let us know and we can get one out to you. We will be issuing statement fees at the end of August to those who still have not yet reported.

You should be thinking about getting in the required information to your state for the cost share reimbursement program if you have not already. Let us know if you need any of the state forms for applying and we can get them out to you. We also will supply you a statement of fees paid to MOSA and a copy of your certificate to send in for your state's program if needed. They are looking for qualifying fees paid to MOSA between the dates of October 1, 2004 and September 30, 2005. Please call, fax, or e-mail our office with your requests today. We would be happy to help you take advantage of this great program.

—Katie Starr, Accounts Manager

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Roger Blobaum Joins the MOSA Board of Directors

Roger Blobaum, a consultant providing professional services to organic and sustainable agriculture organizations and institutions, has joined the board of Midwest Organic Services Association. He was selected to fill the unexpired term of Carla Wright, MOSA president, who resigned for health reasons.

Blobaum has been an agricultural staff person in both houses of Congress and was co-chair of the Organic Working Group, a coalition of consumer and environmental and other organizations that helped shape the 1990 Organic Foods Production Act and push it through Congress. He has been a public member of USDA's National Sustainable Agriculture Advisory Council.

Blobaum was a delegate for five years to

the Codex Food Labeling Committee where he served on the working group that developed the Codex international organic guidelines. He served five years as Associate Director of the World Sustainable Agriculture Association, headed its Washington office, and was its accredited representative at the United Nations.

He has served 10 years on the board of the International Organic Accreditation Service, which accredits organic certifiers operating in more than 70 countries. His international work includes organic farming development projects in China and in Central and Eastern Europe, where he developed an organic and sustainable agriculture small grants program implemented in 12 countries.

He is a member of the board of directors

of Midwest Organic and Sustainable Education Service (MOSES) and a former board member of the Organic Alliance, Michael Fields Agricultural Institute, and the Organic Farming Research Foundation.

His work in organic agriculture began in 1972 when he became a consultant to the Rodale Press and helped develop publications and other educational materials for organic farmers. He was recently cited by Natural Foods Merchandiser Magazine as one of the 25 individuals who have done the most to develop organic agriculture in the United States.

—Submitted by Roger Blobaum

JAS Verification and Export Certificates

—By Jodi Shrum, Quality Manager

In some cases, MOSA Associates may wish to sell their MOSA certified products to Japan. It is always the Associate's responsibility to be sure that MOSA certification will be accepted by his/her buyer. In cases where a buyer requires verification of requirements not covered by the National Organic Standards, MOSA, if duly notified, will provide such verification. Operators wishing to have verification of production or handling practices other than those required by the NOS must indicate this on their initial or update questionnaire and pay the additional verification fee as outlined in the MOSA fee schedule. **MOSA strongly encourages that such requests be submitted with the application so that evaluation can occur during all stages of the certification process. Operators wishing to submit such requests after the certification or update certification process has already started or been completed may be required to undergo and pay for additional inspections or submit additional information in order to verify the requested items.**

An Associate who requests additional JAS verification and who completes the certification process successfully will note that their MOSA certificate will indicate that the product has been verified to meet JAS requirements. For example, a producer who has additional JAS verification for soybeans will have the words "soybeans—JAS Verified" listed in the products section of their current certificate. This statement indicates that MOSA has verified that the operator has met the additional requirements in order for their soybeans to be sold as a certified organic product on the Japanese market. Once you have received your MOSA certificate with this verification listed, then you can sell product to Japan.

The process of selling products overseas is similar to the Trans-

action Certificate System that MOSA uses for regular sales of product. Associates wishing to sell product overseas must request an Export Certificate Request Form from the MOSA office. The Associate completes this form and mails it back in to the MOSA office. MOSA then completes an Export Certificate and sends this certificate to the Associate. **If all information is not completed on the form, MOSA cannot issue an Export Certificate until all information is received.** Like the Transaction Certificate Authorization form, a separate Export Certificate Request Form must be completed for each product sold overseas.

If you are planning to sell product to Japan, please contact the MOSA office for an Export Certificate Request Form. Blank forms are also available on our website at www.mosaorganic.org/auditreq.html.

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Recollections...

Jeff is certainly missed around MOSA. He was a good inspector, with an excellent “farmside manner,” and knowledgeable about organic practices. We had a fair number of enjoyable and thought-provoking discussions about what he’d come across while “out in the field” on inspections. But what I enjoyed the most about working with Jeff was the attitude he brought to the workplace. So many stories were told at Jeff’s memorial service about the example he’d set for others to be thankful, the way he’d encourage others to live life to the fullest. He brought this same light to MOSA, dramatically improving the mood as he’d come through the door, and we’d talk about things like riding a bike downhill, with white knuckles, and then discovering brake trouble, or simple pleasures like fishing for bluegills. And so often, his parting words were “keep up the good work!” The levity he learned so well he also taught well. These lessons live on.

—Steve Walker

I had the pleasure this last year to have met and worked with Jeff and Bonnie Wideman. They are two of the nicest people I have had the pleasure to know. I am so thankful to have had this opportunity, because sometimes your opportunities for a great thing are fleeting. You have to take it while you can or it’s gone. And so it is, as Jeff unexpectedly lost his life this summer. He was an exuberant life force while here with us and taught us all, through his example, to always give thanks for what you have, as well as for what you don’t have. His love for life and humanity as well as his wonderful sense of humor and wit will be missed by all who knew him. And it didn’t take long to feel like you knew him. He would always take the time to chat, joke, laugh and be merry. As much as Jeff caused you to know life was full of joy and meaning with a touch of spice, Bonnie continues their giving spirit, in her ever reaching gentle, caring and thoughtful nature. Together they showed forth what is really important in life: love.

—Susan Perry



Bonnie and Jeff at one of their favorite places—the beaches of Hawaii.

Jeff’s dedication to pasture-based livestock, good strong coffee, and hockey were the center-points of our conversations. As Matt and I are vegetable, small grains and diversified livestock producers, Jeff often remarked about how crazy we were, bug-eyed from little sleep, too much coffee and always more to plant, harvest and market our products. He tantalized us with visions of green pastures and the ease of each day’s work in switching livestock from paddock to paddock. “No bending, stooping, crawling or lifting all those heavy vegetables, Cate!” he’d remark as I attempted to gracefully rise from my office chair, while showing no sign of stiffness and soreness.

It is Jeff’s team spirit on the hockey rink that I’ll miss the most, however. He finally convinced my husband and me to join the co-ed hockey team toward the end of last season. Very quickly we became regulars at the arena: Wednesday nights, Friday nights and Sunday mornings. On the days we didn’t play hockey, Jeff and I would reminisce, re-living the finer points of each game, because we were “hock-oholics”. This winter, Mat and I will be at the arena again, thinking about Jeff, and thanking him for helping us keep in shape for another season of vegetable farming! -- Cate

Jeff Wideman

Jeff Wideman of rural Soldiers Grove died Saturday, July 30, 2005, off the island of Hawaii. He died in the strong arms of his son Henry as Henry was bringing him to shore after they had been hit by the force of a big wave.

Jeff was born in Rochester, Indiana on February 21, 1953, the son of Patricia and Fred Wideman. Jeff always loved the rural life. After graduating from high school in Brookfield, Illinois and attending Lorraine Community College in Ohio and Northern Illinois University in DeKalb, Illinois, he moved to the country, making his home in the Kickapoo Valley in 1975. He and wife Bonnie moved to their current farm in the Pine Knob area in 1987. Jeff loved raising tobacco and sheep. Now the farm pastures Herefords, too. Jeff was also a respected organic farm inspector and he and Bonnie were both staff inspectors with MOSA.

He leaves behind wife Bonnie; son Henry, who is a student at Northland College in Ashland, WI; step-children, Anna Frey of New York City and Killian Frey of Cedar Rapids, IA; sister, Lisa Steichmann and her husband Jay, their children Dustin and Josh, all of Ann Harbor, MI; cousins, aunts and uncles and a multitude of friends.

Jeff had a joy for life, infectious humor and an interest in others. The love of community, friends and family that supported him through cancer treatment in the summer of 2003 gave him a new, deeper appreciation for life. He found the time to share this with everyone he met on the path. Posted above Jeff’s desk are three simple quotes: “Joy is here today, all around me.” Happiness is mine for the taking.” “I will forget what I want and enjoy what I have.”

A celebration of Jeff’s life was held on the Wideman Farm, August 6, 2005. Family and friends came to share stories and memories and offer support. Memorials will be going to support Henry Wideman’s three remaining years at Northland College.

Dear MOSA—letters from Associates

Raccoon Control

Dear MOSA:

Just some additional fun things to share about the garden: A tip gleaned 20 years ago in an issue of Organic Gardening for discouraging raccoons in the corn. I Planted two sections of corn as my test plots. One was completely surrounded by zucchini plants while the other was bordered by other vegetables and marigolds. The texture of the zucchini leaves was enough of a deterrent for that plot A and kept the coons out all season. Plot B, however, was decimated...corn was stripped from the plants before it had a chance to fully ripen. I have since used this technique for the Illinois population of critters and have been equally successful. A friend who raises pumpkins surrounded her corn with those plants and also had a positive outcome. Give it a try!

--Kathy Houda



Certification Statistics

	2004	2005
Applications Received to Date	590	703
Files Through Initial Review	447	648
Files Out to Inspectors	410	575
Files Back from Inspectors	245	419
Files Through Final Review	159	317
Certified to Date	130	229

2006 Calendars: Send us your pictures!

Summer is flying by; the kids are going back to school, the days are shorter, the crops are ready for harvest, and work has begun on the 2006 MOSA calendar. Once again, we are asking you to think about us when you are out and about on your farm, and enjoying the beauty of Mother Nature. If you have some pictures that you could share with us for the 2006 MOSA calendar, please send them in to the MOSA office. Include your name and address and we can return all pictures submitted.



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Certification Notes & Tips

NEWS RELEASE **Report 2005 Failed** **Crop Acreage** Release No. WI.31.08.05

MADISON—The Wisconsin Farm Service Agency encourages farmers to report failed crop acreage that could not be brought to harvest at their local FSA office. If a future crop disaster program is authorized by Congress, proof of failed acreage may be required for participation.

“It is very important that farmers report failed acreage not brought to harvest to their FSA county office prior to destruction,” said FSA State Executive Director, Ben Brancel. “This simple act of insuring that failed acres are documented could be the determining factor in whether or not a farmer is eligible for future crop disaster program payments.”

Producers experiencing low crop yields should keep good production records, but they do not need to report this acreage to FSA at the present time.

Form CCC-576, Notice of Loss, is used to report failed acreage and may be completed by any producer with an interest in the crop. For crop losses on crops covered by the Non-insured Assistance Program (NAP), producers must contact their local FSA office within 15 days of the occurrence of the disaster or when losses become apparent. Producers with crop insurance should contact their local agent when losses occur and before destroying the crop.

Farmers may revise FSA crop reports free of charge. Any crop report revision, however, must be reported before harvesting the crop or plowing it up to allow time for a field spot check.

For more information on reporting failed acreage or NAP losses, please contact your local USDA Service Center or FSA county office.

Manure and Carcass **Composting Workshop** **and Farm Tour**

—By Pam Karg

LANCASTER, WI—Learn how to turn animal manure and livestock carcasses into valuable nutrients for crops and soil during special on-farm workshops Saturday, September 17, from 9 a.m. to 1 p.m. near Dodgeville. The workshops are sponsored by Southwest Badger Resource Conservation and Development (RC&D) Council, Inc., a nine-county group that works to improve Wisconsin’s economy balanced against conserving its rich natural resources.

Leading a manure composting on-farm demonstrations will be Gary Zimmer of Midwestern Bio-Ag, a biologically based agri-consulting company with offices in Iowa, Minnesota and Michigan. Manure composting mixes manure with carbon to increase nitrogen retention for crops and decrease nitrogen runoff into the environment. The featured farm first composted dairy manure with a loader to turn it, but recently added a commercial compost turner. Zimmer will discuss how dairy producers and other livestock farmers can use Mother Nature as part of their approach to creating environmentally friendly, sustainable and profitable farming operations.

Just a few miles away on another farm, Ernie Michael and Roger Reynolds, both of Our Farm, Dodgeville, will open a compost pile where two cow carcasses were buried in carbon-rich sawdust and old hay in late March and mid-April. When opened, the piles should reveal cows digested down to a mix of bones and other nutrients. Michael will explain how disease spread rarely becomes a problem with farm mortality carcass composting and how carcass nitrogen stabilizes for slow release into crops. Reynolds will explain proper carcass composting design to avoid offensive smells and animal predation, and Wisconsin Department of Natural Resources regula-

tions regarding manure and carcass composting.

The workshop is free. Anyone can attend and should call the Southwest Badger RC&D Council office at the U.S. Department of Agriculture Service Center in Lancaster at 1-608-723-6377, ext. 136, for directions to the on-farm workshops. Southwest Badger RC&D is one of seven Wisconsin councils. The RC&D program is based on the idea that local people can develop and carry out action-oriented plans for social, economic and environmental enrichment of their communities. Southwest Badger RC&D has representatives and financial support from county boards in Crawford, Grant, Green, Iowa, La Crosse, Lafayette, Richland, Sauk and Vernon.

Consumer Demand Supports Sustainable Agriculture’s Growth

In contrast to statistics which document the decline in farm numbers and headlines which lament rural out-migration, one regional farm organization is growing.

The board of directors of the Northern Plains Sustainable Agriculture Society announced this week that the 26-year-old organization is expanding and moving its office to the Omega Mall in downtown Lamoure, North Dakota. For the last 9 years NPSAS has been based in rural Fullerton, North Dakota.

The grassroots farm organization was formed in 1979 by a handful of farmers who had a vision of farming for the future. Their dream was to develop a kind of agriculture which cooperated with nature rather than fighting against it. Since the birth of NPSAS, demand for organic products has expanded from a small niche market to one of the fastest growing sectors in twenty-first century agriculture.

As the demand for organic, sustainably produced and local food and fiber has expanded, so has NPSAS.

Certification Notes & Tips

“Our membership has grown and so have the research and education demands on our organization,” said Janet Jacobson, Wales, ND, organic farmer and NPSAS Board President. “We are looking forward to continued growth as agriculture moves into the twenty-first century and consumers demand food that is more nutritious, fresher, and grown in ways that protect the environment. As petroleum costs continue to increase, food security will depend on farming and food distribution systems which reduce fuel costs and increase a region’s food self-reliance.”

NPSAS is a pioneer in promoting research such as seed variety trials on organic farms, local food systems, education about organic farming methods and rotational grazing.

In addition to the organization’s office move, NPSAS will be expanding it’s

management staff. “We are moving to a team management approach,” said Jacobson. “Theresa Podoll, who has been our Executive Director for the past 9 years, will become our Stewardship Fund Director and will oversee our project management and long-term fundraising efforts. Lynn Nelson will assume the responsibilities of the Membership Director and we will be looking to hire an Administrative Director to be the team leader and oversee the implementation of our strategic plan.”

The organizations board of directors chose to keep their office in a small town setting because of their commitment to sustaining rural communities.

For more information contact Janet Jacobson, President: 701-283-5195 or Theresa Podoll: 701-883-4304 or visit www.npsas.org

Organic Cultivator Goes Bi-Monthly

Starting in October, the *Organic Cultivator* will become a bi-monthly publication. By reducing the number of issues, we hope to provide a more informative, higher quality newsletter. All MOSA Associates will receive the *Organic Cultivator* every other month, and will receive the MOSES publication, the *Organic Broadcaster*, the months that the *Cultivator* is not published. Be sure to read both of these newsletters, as they both contain valuable information. Reducing the number of publications will save money, trees, and time spent away from our main goal—certifying farmers and processors! Please remember that MOSA Associates can place classified ads in the *Organic Cultivator* for free. In addition, all ads also appear on the MOSA website for 60 days. Call us for details.



FLY SEASON and CONTROLS FOR ORGANIC LIVESTOCK

-By Cate Irsfeld-Eddy, Certification Staff



When we look at the National Organic Standards (NOS), fly control really comes through the rule via the livestock health care section in 205.238 and preventative means of pest management in section 205.271. The selection of species and types of livestock for the ability to resist diseases and parasites, maintaining good nutrition, and the establishment of pasture conditions and sanitation practices that minimize the occurrence and spread of diseases and parasites are emphasized in the NOS.

Below, you will find a listing of the most common management strategies used on MOSA organic farms. This isn’t a complete list, so please contact the office if you have a fly control product that you’re unsure about before you use it on organic livestock. (Some fly control products used on organic livestock can result in decertification, so always contact the office to ensure organic integrity is maintained.) While the following controls are all acceptable per the National Organic Standards, other approaches may also be acceptable. MOSA doesn’t recommend one approach over another, but generally suggests that multiple approaches be used to combat pests like flies.

Don’t forget to document the use of fly control products applied to livestock in your health records. Document any management strategies on organic land within your field activity log.

Most common fly control strategies used by MOSA Associates:

- Rotate animals regularly to fresh paddocks
- Mow and drag pastures to break up clumps of manure
- Develop biological diversity around pastures to attract birds who eat fly larva
- Repair leaking water where flies are attracted
- Sticky fly tapes
- Fans
- Muscovy ducks, Guinea hens and chickens are excellent fly larva consumers. Use them to follow in pastures after the cows, or around buildings and barn yards.
- Fly Parasites for biological control within barns (they seek and eat fly larva) Fly Eliminators from Arbico Organics: 800-827-2847
- Use of pheromones to attract adult flies; other lures and mechanical traps
- Calcium carbonate and diatomaceous earth for external dusting of livestock, can also be used in feed for internal parasites.
- Mineral oil for external use
- “No-Fly” water-based or oil-based from Crystal Creek: 888-376-6777
- PyGanic Pro, PyGanic Crop Protection EC 1.4 II and PyGanic Crop Protection 5.0 II from MGK Company: 866-794-2642, all OMRI Brand Name listed.

NOSB meeting report: progress toward a stronger pasture requirement and improved communication

By Stephen Walker,
Certification Program Manager

The National Organic Standards Board (NOSB) met in Washington, DC on August 15th through 17th. The previous NOSB meeting in late February was noteworthy for the number of farmers that made the trip to Washington to lobby for a stronger pasture requirement. At that meeting, the Board passed a recommended rule change to National Organic Standards sections 205.239(a)(1), (a)(2) and (b)(2), by changing the language "stage of production" to "stage of life," and clarifying that lactation is not a stage of life during which pasture access can be withheld. The NOSB also recommended amending section 205.239(a)(2) by replacing the phrase "access to pasture for ruminants" with "grazing pasture during the pasture's normal growing season." Following the spring meeting, the NOSB posted additional pasture guidance for public comment. Many farmers again showed up at this meeting to comment on the guidance. Before the public comment period began on Monday, and ahead of the scheduled time on the meeting agenda, the NOSB heard an update from the National Organic Program (NOP) on all 14 varied recommendations that were passed at the spring meeting. This feedback on NOP progress on the recommendations was one example of what is generally seen as improved communication and collaboration between the NOSB and the NOP.

But part of the NOP update seemed like a step backwards, as the NOP reported that they were passing the recommended pasture rule change back to the NOSB for further work. The NOP's Keith Jones stated, "We're returning this recommendation to the NOSB due to a lack of clear and concise regulatory objective and would ask that the NOSB continue to work on this matter, and we're happy to engage in consultation on the subject." This caught NOSB members and others by surprise and raised some frustration. With further questioning about what had occurred, and in deference to many certifiers, farmers and others who had missed this early part of the meeting while at the simultaneously-occurring meeting of the National Campaign for Sustainable Agriculture, Jones clarified, "Because this issue is of very high importance we want to make sure that the Board and the department are on the same page, one, in terms of exactly what your intent is. In other words, what's the problem that you're really trying to fix; how you intend to fix that in a way that provides clarity and concreteness so that when we do, if that's the course that's taken, go out for the proposed rulemaking, we're not confronted with a proposal that is ambiguous at best."

California dairy farmer Tony Azevedo was among those expressing frustration. He stated, "After all the testimony and after everything that's been done to prove this, that pasture has to be a requirement, if it's not understood by now, you're never going to get it. It's just not going to happen. And probably a better ap-

proach to this issue is to educate the organic consumer on the importance of what pasture means for sustainable agriculture and forget this process. It's just not working."

On Wednesday, in forceful public comment directed at the NOP, Mark Kastel of the Cornucopia Institute, an organization at the forefront of the movement to strengthen the pasture requirement, stated, "When you put this rule back, when you turned it back to the Board and said you don't understand, I don't understand. What part of access to pasture do you folks not get? This has been a Board agenda item since 2000. The delay has allowed a number of industrial farms, with allegedly almost exclusive confinement conditions, to operate. Farmers have spent thousands of dollars and hundreds of hours to participate in this process and feel disrespected. Sending the NOSB-endorsed rule on pasture back to this Board the way you did was just plain wrong. The question was about regulatory intent. In the 2001 document, which is on record, endorsed by this Board, there was a paragraph entitled 'Intent.' It's clear to everyone in this room what the intent of that process was, I think. You could have, optionally, talked to the Board before you caught them flat-footed and us flat-footed, and engaged in a dialogue if you thought there was something deficient in the language that they crafted. Better yet, from a timing standpoint, the NOP could have crafted alternative language... "We're talking about years until enforcement can take place at this point. We have to revisit this at the Board. You folks have to review this again. It has to be posted, comments, and then once -- once it's passed, we're going to give farms that aren't in compliance some amount of time to file

"We can't expect to have every one of our recommendations adopted, especially in a three-month time period. But we do deserve to know where the program stands, and that is exactly what's happening. And when it's appropriate, it's a lot better to have those recommendations given back to us for further work than to just be rejected out of hand, or ignored. And that was the case for a number of years."

a new plan and come into compliance. We feel bad about this. If we're talking about a participatory democratic system, which is what this organic movement was founded on, this is disrespectful."

NOSB Chairman Jim Riddle rebutted, and while acknowledging that the NOSB was caught flat-footed by not knowing the proposed rule change was going to be returned for further NOSB work, he clarified that a dialogue was underway between the NOSB Livestock Committee and the NOP, and he noted overall process improvement, stating, "we can't expect to have every one of our recommendations adopted, especially in a three-month time period. But we do deserve to know where the program stands, and that is exactly what's happening. And when it's appropriate, it's a lot better to have those recommendations given back to us for further work than to just be rejected out of hand, or ignored. And that was the case for a number of years."

Though deferring work on the recommended rule change, the NOSB passed recommended guidance on pasture requirements.

Guidance language, while not enforceable, offers clarification as to the understanding of the language in the rule, a sort of road map to compliance. This recommended guidance suggests concrete guidelines on the pasture requirement for ruminants, stating in part, “The Organic System Plan should have the goal of providing a significant portion of the total feed requirements as grazed feed, which means not less than 30% dry matter intake on an average daily basis during the growing season but not less than 120 days per year. Growing season means the time of year of pasture growth from natural precipitation or manual irrigation practices. The Organic System Plan should include a timeline showing how the producer will satisfy the goal to optimize the pasture component of total feed used in the farm system.” The guidance further notes that organic plan information should describe pasture quantities, daily grazing time amounts, portion of feed ration that will come from pasture, temporary confinement circumstances, and pasture-related recordkeeping. The guidance also describes conditions in which temporary confinement is allowed, and references Natural Resources Conservation Service standards as a tool for determining appropriate localized pasture conditions.

“Dairy cows were created to graze grass and breathe fresh air, and we need to retain this aspect as much as possible and project it to the consumer. The organic dairy industry must have distinguishing characteristics like grazing to keep it a viable industry.”

Many of those making public comment on Monday were in support of the NOSB’s pasture guidance statement, with several minor language revisions as partly reflected in the portion quoted above. Kastel presented results from a survey sent to 550 organic dairy producers who were questioned about their take on the “30%/120 day” pasture guidance. In the Cornucopia survey, which achieved a 30 percent response rate, 85% of producers supported the draft pasture guidance without qualification. Another 7.2% of producers who responded said that they supported the document and it would require them to make some operational changes on their farms. 3.6% indicated that they supported the guidance document, but would have some challenge that they felt would prevent them from complying, and only 1% were just outright opposed to the guidance. (MOSA producers were not represented in these survey results, as we had conducted our own survey. The MOSA survey put forth the issues in a different manner and achieved a more significant response in opposition to the 30%/120 day guidance.)

Several MOSA-certified producers went to Washington to make comments in support of the pasture guidance. Jim and Jackie Greenberg were among these. They operate a grazing-based dairy farm in Stratford, Wisconsin, with over 1000 head. Jim commented in part, “My number one concern with the grazing issue is that the integrity of the organic dairy products be maintained. People have the perception that organic dairy products are made from milk that is produced by cows as nature intended it to be produced from pasture. Deviating from this perception will eventually water down organic milk to the point where it will become a meaningless name in the marketplace. Dairy cows were created to graze grass and breathe fresh air, and we need to retain this aspect as much as possible and project it to the consumer. The organic dairy industry must have distinguishing characteristics like grazing to keep it a viable industry.”

Steve Pechacek is President of the Midwest Organic Dairy Producers Association, representing 12 Midwestern states and more

than 300 certified organic dairy farms. He’s also a MOSA-certified dairy producer and President of Organic Choice, a MOSA-certified organic milk procurement agency which has more than 50 certified organic dairy farms as producers. He discussed the significant decline in the number of family-run dairy operations, and this affect on local economies, and stated, “It is said that every empire that has existed in our world has crumbled when the empire failed to recognize the needs of the farmers who were producing their food... The chemical revolution of the country has not been kind to the family dairy farmer. While it may have made them more productive, it hasn’t necessarily made them more efficient or more profitable as was previously explained by the great number of dairy farms who have exited the industry and continue to do so to this very day. In some cases it has already caused serious environmental problems, like erosion, water quality, and pollution. The arrival of the organic industry has been a catalyst which has allowed some dairy farmers to hang on. However, a fair organic pasture rule must be implemented to keep a level playing field for dairy producers nationwide.”

These kinds of messages were heard, again, by the NOSB. With respect to the proposed pasture-related rule change that was sent back to the Board, Livestock Committee member Hugh Karreman noted they’ll propose a rule change to reflect the public input that grazing is a prominent and one of the most distinctive visible features of organic dairy farming. He stated that NOS section 205.239(a)(2) should say “ruminants over six months of age shall graze growing pasture no less than 120 days per year.” This will continue to be worked on in conjunction with the NOP.

Approved NOSB Pasture Guidance

- Pasture to provide a significant portion of the total feed requirement (not less than 30% dry matter intake during the growing season)
- Pasture provided at least 120 days per year
- Organic plan fully describes pasturing on the operation
- Confinement without pasture can only be temporary

MOSA’s Relationship To This Guide

- We accept these guidelines and look for progress towards these goals as we review each producer’s file on a case-by-case basis.
- The organic plan for each operation will need to provide all the called-for information describing pasturing.
- Though we look at these guidelines as goals, new and continuing livestock producers need to be able to show us (at minimum) that the currently-provided pasture provides some feed value and that there are plans to increase pasturing.
- We will gladly offer our certification services free-of-additional-charge to provide Additional Verification that producers meet the approved NOSB pasture guidelines.

—Bonnie Wideman
Certification Team

Non-food products regain USDA Seal approval

—By *Stephen Walker, Certification Program Manager*

The cover story in the last *Organic Cultivator* stated organic and natural personal care products are a gold mine, with sales reaching \$4.3 billion. But the allowance for organic certification under the National Organic Program for non-food products has been the subject of a lot of controversy and public comment. Finally, in a memorandum to MOSA and other USDA Accredited Certifying Agents, the NOP has directed that non-food products may be labeled as NOP certified "organic" or "made with organic ingredients," and may display the USDA organic seal, if these products are certified to meet the National Organic Standards.

In a memo dated August 23rd, AMS/NOP Deputy Administrator Barbara Robinson states, "The NOP has received numerous inquiries regarding its current thinking on the issue of products that meet the NOP program standards for organic products based on content, irrespective of the end use of the product. This statement is intended to clarify the NOP's position with respect to this issue..." "Agricultural commodities or products that meet the NOP standards for certification under the Organic Foods Production Act... can be certified under the NOP." "There are agricultural products, including personal care products, that, by virtue of their organic agricultural product content, may meet the NOP standards and be labeled as "100 percent organic", Organic" or "made with organic" pursuant to the NOP regulations. Businesses that manufacture and distribute such products may be certified under the NOP..."

The United States Capitol Building over the US Botanical Garden. Photo courtesy of Steve Walker.



This word comes as a victory to many personal care product manufacturers that had made significant research and development investments to bring products to market under the NOP standards. A May 2002 NOP statement regarding scope of certification had indicated that any products with agricultural content could be certified according to the USDA organic regulations, though this acknowledged that the regulations were not fully adequate to address all issues related to certification of nonstandard agricultural products such as personal care items, textiles, pet foods and so forth. This allowance was reversed in a new scope statement issued April, 2004, in part because issues particular to such nontraditional products are not properly addressed by the current regulation, or such products were noted to be under the jurisdiction of other regulatory authorities. Secretary of Agriculture Ann Veneman then rescinded this highly controversial April '04 directive. This past spring, the USDA indicated another reversal, again stating that personal care products and cosmetics could NOT display the USDA seal or be represented as NOP-certified. In June, the Organic Consumer's Association, Dr. Bronner's Magic Soaps, and other plaintiffs filed a complaint in federal court. With the new memo, settlement talks will now proceed.

Lynn and Thom Betz, Founders of Sensibility Soaps, a company producing over 20 certified organic personal care products were among several persons making public comment regarding personal care items certification at the August National Organic Standards Board meeting in Washington, DC. They noted their company's investment in obtaining the right to use the USDA seal, and the difficulties created by the NOP's changing stance on the issue. The uncertainty had made it difficult for them to gain purchase commitments from retailers, who feared the products would eventually be pulled from store shelves due to changes in labeling requirements. In response to the Betz' comments, NOSB chairman Jim Riddle noted that the issue was not on any NOSB work plan, and NOSB Compliance, Accreditation, and Certification Committee Chair Andrea Caroe noted that personal care products companies still had the (less desirable) option of using their certifier's seal, indicating only certification to a private, non-NOP standard. Following the NOP clarification memo, Lynn Betz stated, "I commend NOP Administrator Barbara Robinson and USDA's 'change of heart' in regards to certifying personal care products under the National Organic Program. Supporting the integrity of certified organic claims in the marketplace is of immeasurable benefit to organic consumers, farmers and suppliers as well as organic personal care manufacturers."

The USDA seal is a helpful guide for consumers who are selecting products, whether they're food or non-food products. Many individuals who purchase organic products do so because they are allergic to certain processed ingredients that are often in non-organic products.

Production Model

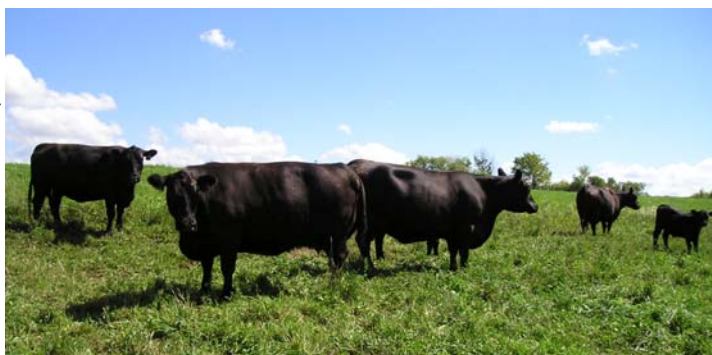
—continued from page 1

In other words, prevention rather than cure. And the way that you promote health is by keeping stress low, nutrition high and pathogens out; it's like humans." If producers retain ownership of their animals from birth through finishing, stress, nutrition and pathogens can be better managed. A new production system is needed that is low cost and allows health care to be proactive rather than reactive. Jim's answer intermingles the discoveries of modern science with nature's ecological system, "Follow nature's production model, use science discriminately out of our universities and out of extension, and you can not only raise organic beef, but you can do it at a total cost that is very close to a conventional producer." Based on this production model, seasonal calving, rotational grazing, and careful nutrient management, including composting, are vital aspects of Jim's operation.

Ruminants living in the wild, such as deer, buffalo, antelope, wildebeests- to name a few- follow an annual production cycle which Jim is emulating through the seasonal calving of his herd. He believes it is no coincidence that the gestation period for cows is 9 months with a three-month recovery period before rebreeding. In his mind, this is evidence that cows are meant to produce in a yearly cycle in tandem with the seasons. On the Munsch operation, cows calve in the spring just as grass is starting to take off. Cows regain body condition and calves grow off their mothers' milk and learn to graze off the best forage of the season. As grass productivity decreases in the fall, cows do not produce as much milk and the calves are weaned. The coldest part of the winter hits while cows are dry; calves are nine months old, well established and have put on some back fat in preparation for winter. Jim feeds hay and a small amount of oats to the calves during their first winter and they hit the ground running when let onto pasture the next spring. This system works with the rises and falls of the yearly cycle; forage is at its best when cows and calves need the

most energy. Then, when there is no growth during the winter, cows are dry and calves are of a size where consistent growth through the winter is accomplished by "catapulting off of nature's momentum," as Jim says.

Jim believes that rotational grazing is a key tool for organic beef and dairy operations. Ruminants have always been grass harvesters. When we look at the natural production model, it becomes apparent that rotational grazing mirrors nature. In the wild, predators or pests such as flies would bunch cattle together, causing the land underfoot to be heavily grazed and trampled. After the pest pressure subsided, the herd would move on, allowing the area to recover. Rotational grazing is based on this high-impact grazing event, though predators and pests have been replaced with electric fence. A symbiotic



Matriarchs of the Munsch beef herd

relationship exists between the pasture and cattle; the cattle tear up the pasture, allowing it to improve because as the pasture recovers it provides forage of increased quality for the livestock. Research shows that rotationally grazed pastures can provide twice as much forage as a continuously grazed pasture of the same size. For example, the continuously grazed pasture might produce approximately 2000lbs of dry matter per acre while a rotationally grazed pasture can produce 4000lbs/acre. Jim summarized, "The bottom line for rotationally grazing is that land output can be increased without any inputs by managing animal impact." Grazing tip: for finishing beef on grass, manage pasture as you would for dairy cows, save the best forage for the finishers.

Jim has developed an inexpensive, simple and effective method to maintain fertility through the application of manure and

homemade compost. In a grazing operation, the primary way raw manure is spread is by keeping the animals on the land. Jim recommends putting water on the pasture to ensure that animals are leaving their fertilizer where it is needed, rather than along the lane or cow path. During winter, cows are fed hay in a place that needs increased fertility but also has shelter and water available. Because some paddocks are not feasible as wintering areas, Jim also makes a bedding pack with old organic hay or straw, which can be spread or made into compost in the spring. Manure is hauled to fields where it can be immediately incorporated so that nitrogen in its unstable form of ammonia is not lost. Compost is applied to land that cannot be tilled. In this forage-based system, that means on pastures or hay land depending on need.

According to Jim, his composting process is simple and works "like magic". Using a manure spreader, the bedding pack is hauled to a flat area and unloaded into a windrow measuring 10 ft across the base and 6 ft high. Air enters the pile during "fluffing," activating the bacteria which break down manure particles and convert nitrogen into a more stable form.

The windrows reach temperatures of up to 140 degrees by the second day and remain between 135-145 degrees for 3-4 weeks. By this time the windrows have shrunk to half the original size, nutrients have been concentrated, N has been changed from ammonia to nitrate, a form that will not be lost into the atmosphere during spreading, and the consistency is ideal for an even field covering. Furthermore, compost application is flexible- it can be applied to hay ground or pasture during the growing season and is quickly incorporated naturally with the help of rain. Windrows are turned with a skid loader only if the outside crust has not composted to Jim's liking. Key requirements for composting include aeration, proper ratio of C and N, and bacteria (the last two may already be present as was the case for Jim). Jim emphasized that each operation will be different. Experiment and see how composting works for your operation.

—*"Munsch" Continued on page 17*

Dealing with the elephant in the room, and other NOSB tasks

—By Steve Walker, Certification Program Manager

That the National Organic Standards Board certainly has a full work plan was readily apparent at the mid-August meeting in Washington, DC. The Harvey Vs. Johanns court decision wasn't often directly mentioned in public comment nor during meeting action items consideration. Urvashi Rangan of Consumers Union called it "the elephant that's in the room." But, certainly, there's a sense of urgency for the Board to deal with materials issues in the light of the decision and an impending National List sunset review process.

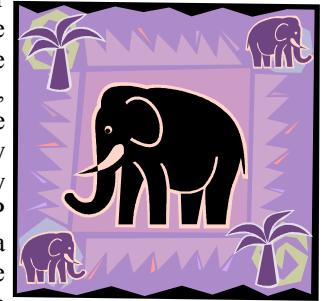
Diane Goodman, a consultant to the organic products industry for over 16 years, helped to set the stage as she addressed the Board. She stated, in part,

"What you are responsible for is much more than what is synthetic or how many days a cow spends on pasture. You're responsible for the trust that is implied in the organic program. That's consumer trust; that's farmer trust; that's the trust that the media has placed in our program, and it's the trust that the government has in our program. We've built this trust right along with the growth of this industry. As we've grown in the industry, as consumer demand has grown, the trust in what we have done has grown as well, and this trust is there because we have a system that works. It needs repairs from time to time, but overall it works... The truth of this matter is that what we are all dealing with in this room today and for the next two days is the lawsuit, and we all know it, and we're all aware of it, and if anybody in this room isn't aware of it, you need to be aware of it... So my comment really is to encourage everybody to remember that we already have consumer trust... Consumer trust is what we could be in jeopardy of losing if we make changes to our standards that radically change what our consumers already believe about the... integrity of organic. We have to preserve that trust at all cost. Yeah, we may need to be more restrictive, and we may need to use more constraint in some areas, and we need to be much more flexible in other areas. Does that mean that we need to rethink the National List? Absolutely. Does it mean that we need to remember to maintain and continue to grow our markets? Absolutely. And does it mean that we preserve the truthful consumer trust that we have, that the public has in organics? Absolutely."

Definition of Synthetic

Indeed, the most intense, lengthy meeting discussion centered on a document clarifying the definition of "synthetic" as it applies to substances on the National List. The Board approved a

definition which will be further clarified in collaboration with the National Organic Program. While the document is highly technical, it is seen as guidance for the Board and Technical Advisory Panel (TAP) contractors as they make materials decisions. NOP Deputy Administrator Barbara Robinson expressed a need for the document to be both defensible from a regulatory perspective, and explainable in plain English. Other discussion centered on the need for a differentiation between chemical processes that occur in the processing of food, and those that occur in substances considered for National List addition. (For example, care has to be taken to see that baked bread is not defined as synthetic.) Discussion also looked at extraction processes and whether or not an extraction aid is present in the final product. Again there was a need to carefully draw lines. (Someone sitting next to me at the meeting jokingly noted at one point that milking a cow might be considered a prohibited "extraction" process.)



Agricultural vs. nonagricultural

The Board also discussed at length a differentiation between what constitutes agricultural vs. nonagricultural products. While agricultural products generally refer to farm products, much discussion considered whether yeast should be able to be considered organically produced. This moved into consideration of the similarity between yeast, a simple fungi, and mushrooms, which can be certified as an agricultural product. On the other hand, it was noted that an agricultural definition encompassing yeast could also extend to other microorganisms. There's a need to draw a line somewhere. Defining this line was deferred to another meeting.

Private Label

Another major issue for discussion involved certification of private label production, a topic approached through a question regarding at what level of involvement in manufacturing a retailer needs to be certified as a handler. One possible point requiring certification is simple labeling of a product. Current standards enable a non-certified company's label to identify a certifier for their processor/packager without specifically identifying that certified facility, causing consumer confusion and problems with traceability. While MOSA addresses this loophole with our Private Label Arrangement policy, the certification requirement is an important issue for clarification, and will be addressed in NOSB/NOP collaboration.

Sunset of Materials

The meeting ended with discussion regarding the comment period for sunset of materials on the National List. Materials needing a TAP review were prioritized. Identified substances prioritized for re-review include chlorine products for crop, livestock and handling purposes, antibiotics, newspaper, aquatic plant extracts, humic acids, and fish emulsions for crop production, ivermectin (recently clarified by the FDA's Center for Veterinary Medicine to be considered an antibiotic) and oxytocin (a hormone) for livestock production, and vitamins and minerals for livestock and handling. For handling, priority substances include natural colors and natural flavors. The sunset issue will be the primary focus for the next NOSB meeting, set for November 16 and 17, again in Washington.

In other NOSB meeting actions and news...

- The Board presented a National List reorganized by categories, a format more consistent with the substance

types as noted in the Organic Foods Production Act.

- Sucrose octoanate esters (an oil soap) was recommended for National List addition for crop (pest protection) and livestock production (apiculture).
- Chitosan was recommended for National List addition for crop production, as an adjuvant only.
- The NOSB unanimously passed a policy regarding commercial availability for organic seed. Part of this recommendation would require certifiers to maintain and annually submit a list of accepted non-organic seed sources.
- The Board also passed guidance regarding natural resource use and encouragement of biodiversity.
- The NOP's Arthur Neal reported on the status of animal drugs recommended but not yet added to the National List. The NOP has consulted

extensively with FDA's Center for Veterinary Medicine, and is proposing allowing various over-the-counter (OTC) drugs (not FDA listed), with veterinary supervision. However, currently there is no financial motive for OTC drug companies to petition their products for National List addition, so they're not allowed. Six of the recommended medications would be "new animal drugs", and six are OTC. NOP has asked for "regulatory discretion" and has forwarded a proposed rule to their legal counsel. Moxidectin, like ivermectin, is problematic given the rule's prohibition on antibiotics.

So there's your summary of 3 days of meeting discussion. For those interested in further details, feel free to contact me at MOSA. Or, full meeting transcripts totaling over 900 pages are also available on the NOSB website. Impassioned speeches... thoughtful hair-splitting... the future of organics... it can be interesting reading, really.

Sustainable Farming Association to Host Grazefestsm Minnesota 2005

Anne Borgendale
Sustainable Farming Association of Minnesota
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320-226-6318

Grazefest Minnesota 2005, an interactive educational grazing event featuring locally produced food and music, will be held on Saturday, August 13 at Prairie Horizons Farm near Benson, MN. Prairie Horizons Farm is located 10 miles north of Benson at 31008 State Hwy 29.

Jim Gerrish, independent grazing consultant and Grazefest keynote speaker, will present "Improving Pasture Nutrition and Your Bottom Line." Jim's experience includes over 22 years of pasture-based research and outreach at the University of Missouri and 20 years of commercial cattle and sheep production. His research has encompassed many aspects of plant-soil-animal interaction and has provided a foundation for the principles of Management Intensive Grazing. Gerrish is the author of Management-intensive Grazing, the Grassroots of Grass Farming, and he is a regular columnist in The Stockman Grass-Farmer magazine.

After the scheduled morning pasture tours guided by grazing experts, Howard Moechnig, Grazing Specialist with the Natural Resources Conservation Service, will speak on "Four Giant Steps from Pasture Degradation to Rejuvenation." Hosts

Luverne Forbord and Mary Jo Forbord, Executive Director of the Sustainable Farming Association of Minnesota, will speak about their farm transition and the benefits of grass-fed foods.

A locally grown Grazier's Lunch and a Pride of the Prairie Grazing Grill-Off Supper are included in the price of registration. Musical entertainment throughout the day will be provided by Marianne Kreitlow and Jerry Ford and The Strollers. An after supper dance will feature the band Corridor and other local musicians.

The Sustainable Farming Association of Minnesota, Natural Resources Conservation Service, Minnesota Department of Agriculture, Minnesota Farmers Union, University of Minnesota, Ag Resource Consulting and Organic Land Management Inc., are sponsoring Grazefest Minnesota 2005. The NRCS is providing limited scholarship funding for deserving farmers and graziers to attend Grazefest.

For more information about Grazefest Minnesota, including the day's schedule, registration forms, and/or scholarships, visit www.sfa-mn.org or contact Anne with the SFA of MN at communications@sfa-mn.org or 320-226-6318. **Everyone is welcome to attend, but pre-registration is required.**

Grazefest is a service mark of Eating Fresh publications.

Classifieds

For Sale

Livestock

For Sale: 8 Holstein heifers, open, 2 years old, fed 100% certified organic feed (since March 28, 2003). 1 registered, all from Johannes-free herd. \$2,000 each or best offer. Selling due to owner's poor health. Call 608-427-2201 or farmallf20@mwt.net.

For Sale: (Grant County) Holstein springing heifers, due August/September. AI breeding, AI bred. MOSA certified. Call 608-732-7945 or 608-943-6844.

For Sale: (Vernon County) 350 Brown laying hens, brown egg layers. Were May '05 pullets. MOSA certified. \$3.50 each. Contact Levi M. Mast, S 619 Irish Ridge Rd, Cashton, WI 54619.

For Sale: (Vernon County) Jerseys—2 organic heifers, 1 year old, and 1 steer, 1 year old. Call 608-625-2128.

For Sale: 7 Jersey cows, organic, johns-free, top genetics. Call 608-792-6013

Land/Farms

For Sale: 80-acre certifiable rectangular plot, located north of Salem, IN. Approximately 60 acres tillable. Creek, woods, and paved county road frontage. Call 812-472-3044.

For Sale: (Richland County) 50+ certifiable acres with about 25 tillable (~20 woods). Recently updated 4+ bedroom, 1 1/2 bath house with new roof, remodeled kitchen, wood & high efficiency gas furnaces and HE WH. Barn and other outbuildings (fair condition). Located at the Sauk/Richland county line (WI) off Hwy 145. Call Chad at 608-604-4802.

Miscellaneous

Mullets Certified Organic Pork & Veal—(Green Lake County) Live animals, MOSA certified. For prices, write to: Joni Mullet, W 3699 Heritage Rd., Markesan, WI 53946.

For Sale: Certified organic poultry: Fryer/broilers ready now! We will custom grow birds for you live or processed, order your Thanksgiving Turkey now. State inspected, Mother approved. J & K Poultry, 1785 CHY V, Columbus, WI 53925. Call 608-837-0485.

For Sale: (Juneau County) Organic straw from field—Kendall, WI area. Contact Doug Johnson, 262-567-8424.

Feed

For Sale: 55 large round bales of organic hay (not certified). First crop this year. 5 miles east of Viroqua, WI. You haul. \$35/bale. Call John Karlstad at 608-637-7011.

For Sale: MCIA certified organic alfalfa, small, large and round bales. Call Lois Brink at 651-777-8723.

For Sale

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

For Sale: (St. Croix County) Approximately 50 bushels of certified organic oats. Call Bob at 715-265-7520.

For Sale: (Grant County) MOSA certified soybeans, Viking 2022, short 400 bu. Call 608-732-7945 or 608-943-6844.

For Sale: (Winneshiek County) 1st crop round bales. Net wrapped, stored inside, no rain. MOSA certified. 90/10 alfalfa grass mix. Email pjhunter@fbx.com or call 563-382-8045.

For Sale: (Chippewa County) MOSA certified organic barley round bales, wrapped, feed quality. Also second crop round bales hay, MOSA certified. Call Chris at Culver Farms, Inc: 715-568-3758.

For Sale: Organic feed wheat, Oregon Tilth certified. Several thousand bushels available. Will sell any amount. \$4.50/bu. Contact Paul Daugherty, Box 154, Wolverton, MN 56594 or call 218-995-2428.

For Sale: (Calhoun County) MOSA certified hay, large squares and round bales. Delivery available. Call 712-830-2616.

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

For Sale: (Grant County) MOSA certified organic hay: 200 bales 3x3x8, 14% moisture, 22% protein, RFV 146. 270 big round baleage, 1st crop, 27% moisture, 18.5% protein, RFV 123. Call Eli Hershberger at 608-943-6224.

For Sale: (Vernon County) MOSA certified organic hay, small squares, \$2.00/bale. Call 608-689-2147.

For Sale: (Meeker County) Approx. 500 bu. 2005 OCIA spring wheat suitable for seed or feed. Also, 300 gal. bulk tank. Call Craig at 320-275-2596.

Seed

For Sale: Certified organic winter wheat and rye seed. Conventional, untreated winter triticale and fall forage mixes. The American Organic Seed Company, 815-266-4010 or art@gristmillinc.com for brochure and sales contacts.

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

Classifieds

Wanted

Wanted: (Dodge County) Steers and cull cows: must be Guernsey or Jersey or crossbred including Guernsey, Jersey and Hereford combination. Also need: Jacob sheep, Saanen goats and Berkshire hogs. Can be organic or transitional. Call Mike at 507-789-6679.

Wanted: Grassfed Beef Livestock—organic premiums paid. Slaughter weight or feeders. Live weight pricing. Call Robert Pridie at 712-568-3433. More information at www.organicgrassfedbeef.org. rjpridie@direcway.com

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

For Rent

For Rent: (Grant County) Dairy barn, 54 tie stalls, on a certified organic farm in Southwest WI. Organic feed available. Qualified inquiries only please. Call 608-943-6844 or 608-732-7945.

Munsch—Continued from page 13

Note: This method of composting does not meet the criteria of the NOS section 205.203(c)2. However, it is not necessary that Jim fulfill these requirements because he is not applying it to crops for human consumption. Jim uses it as a fertility input because of its many benefits as described above including the value that is added to manure through the composting process.

Jim is very optimistic about the future of the organic beef industry. Already there is excitement, and markets for organic beef are rapidly growing as the demand for organic beef increases. Mainly two markets exist: pasture raised and finished traditionally in a feedlot with organic feeds or completely grass-fed. Furthermore, raising organic beef is something that can be successful on a part-time or full time basis.

The Munchs have found a way to produce quality beef efficiently and cheaply and are very encouraging for anyone interested in getting into the organic beef industry. In conclusion, I leave you with some food for thought. In the June 2004 issue, *National Geographic* published an article stating that it takes the equivalent of 283 gallons of crude oil to raise a 1,250 pound steer in the US. This number includes “everything from fertilizers on cornfields to the diesel that runs machinery.” Jim figured out that it is possible to finish animals for approximately 1/10 of that amount or 25 gallons on a grass-based operation.

MOSA Disclaimer:

MOSA does not guarantee that all products posted in our classifieds section are certified organic, and MOSA is not responsible for the accidental purchase of non-organic products through the use of this page. Always double check and verify the organic status of any product before purchasing or using.



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MOSA Welcomes New Associates



We would like to offer a warm welcome to the following new Associates to the MOSA family:

- Blue Strom & Skye Zitkus, *Shady Blue Acres*, Richland Center, WI
- John & Therese Brandt, Fountain City, WI
- Patricia Bross, *Luna Circle Farm*, Rio, WI
- Eugene Dutkin & Melinda Niefeldt, *Edge of the Earth Farm*, Kettle River, MN
- Abram O. Mishler, Hillsboro, WI
- Dale & Kathy Dalquist, *Little Elk Dairy*, Randall, MN
- Wayne & Carla Kostka & Larry Julson, *Castle Rock Organic Dairy, LLC*, Osseo, WI
- Pete Kondrup, *Westby Co-op Creamery*, Westby, WI
- Kevin Charles Stuedemann, *Kevs Cows*, Belle Plaine, MN
- Scott Williams & April Yancer, *Garden to Be, LLC*, Mt. Horeb, WI
- Annetta & Elvin Zeiset, *Oak Grove Dairy*, Thorp, WI
- Justin Holst, Lanesboro, MN
- Jamie Mundt & Richard Roth, *Roth Mundt Farm*, Utica, MN
- Donna & Rex Morelock, Gays Mills, WI
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- Barry & Marilyn Horst, Sauk Centre, MN
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- Tony Curella & Phillip Robertson, *Blaser's USA Inc./Blaser's Premium Cheeses c/o Crystal Lake*, Comstock, WI
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- Jean Andreasen & Dan French, *Pastureland*, Minneapolis, MN
- James & Jean Bardeen, Norwalk, WI
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- Leonard & Monica Headings, *Pleasant Valley Farms*, Muscoda, WI
- John & Mattie Swarey, Dorchester, WI
- Tommy Clary, *Clary Dairy Farm*, Hillpoint, WI
- Rodney J. & Shannan Potts, *Rod Potts*, Lytton, IA
- Leroy Rundhaug, Lyndon Station, WI
- Ken & Dori Larson, *Silver Dust Farm*, Ottertail, MN
- Allan Vignieri & Francis Nadosy, *Richland Hills/Sunset Orchard*, Richland Center, WI
- Thomas & Joe Molitor, St. Cloud, MN
- John, Steve, & Christine Mason, *Mason Acres*, Whitewater, WI
- Karl Hanson, *Willow Creek Dairy*, Perham, MN
- Paul & Tracie Walski, *Walski Farms*, Trempealeau, WI
- Pete Kondrup, *Innovative Dairy Marketing c/o Westby Co-op Creamery*, Milwaukee, WI
- Robin & Deborah Cunningham, Chetek, WI
- Paul Hunter, Decorah, IA
- Terry Steinmann & Terry Viegut, *Winona Foods, Inc.*, Green Bay, WI
- Ammon Martin, Thorp, WI
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Calendar of Events

September 2005

8: Bowling Green, OH—Ohio State University Sustainable Agriculture Research and Education Field Day. Call 330-263-3700 or email ct-oardc@osu.edu

8-9: Des Moines, IA—3rd annual National Workshop on State and Local Food Policy. Hosted by Drake University Agricultural Law Center. This year's theme is "Creating Opportunity through Joint Producer Initiatives." Contact www.statefoodpolicy.org/natwkshp05.htm

10: Circleville, OH—Grazing Cattle: One of a series of farmer-to-farmer workshops presented by Innovative Farmers of Ohio. Pasture establishment and renovation, including demonstrations with no-till and Britton seeders, understanding forage analysis and selection, designing and building fencing, design of calving barns and equipment, and much more. Contact 740-368-8552 or email Diana@ifoa.org

12-15: Ames, IA—Seeds and Breeds for the 21st Century: A conference to reinvigorate public breeding of seeds and animals for a healthy 21st century agriculture. The purpose of the Seeds and Breeds Conference will be to review existing breeding programs, to enhance coalition building, and to build strategies for making and implementing policies that will shift the current paradigm. The conference will have multiple sessions to engage a large, diverse group of stakeholders interested in strengthening our public plant and animal breeding capacity. Contact Laura Lauffer, 919-542-6067 or email laural@blast.com

13: Arthur, IL—Sustainable Ag Tour 6 of 6: Marketing Opportunities for Agricultural Entrepreneurs. Arthur Produce Auction Center and Condil's Great Pumpkin Patch.

15: Muncie, IN—Greening of the Campus VI: Extending Connections. Learn about the important role colleges and universities play in cultivating the awareness, understanding and ability of students, faculty, professional staff, and their many public constituencies to enhance the health, integrity, and long-term sustainability of the places where they live and work. Contact Becky Amato: 765-285-2385 or visit www.bsui.edu/provost/ceres/greening/#register

15-18: Washington, DC—Natural Products Expo East, Washington Convention Center

17: Lancaster, WI—Manure & Carcass Composting Workshop and Farm Tour, 9am—1pm. See related article on page 3.

21-24: Lincoln, NE—Changing Natural Landscapes: Ecological and Human Dimensions. The Natural Areas Association (NAA) and the Center for Great Plains Studies (CGPS) announce a joint conference focused on both the ecological and human dimensions of our changing natural areas. Presentations, workshops, field trips, and social events will explore our ever-changing natural landscapes both as they affect and are

affected by human activities. Visit www.unl.edu/plains/seminars/2005/sympindex.html


27: Higginsville, MO—Integrating Meat and Dairy into Vegetables, Wood Mood Gardens. Contact Growing Growers at 913-488-1270

27-29: Brookfield, MO—Management Intensive Grazing for Economic & Environmental Sustainability. University of Missouri Forage Systems Research Center, Missouri Forage & Grassland Council, and Green Hills Farm Project sponsor a 3-day seminar that includes presentations and field exercises. Topics addressed include forage, soils, weeds, planning, fencing and water. Contact MFGC Joetta Roberts, 573-499-0886 or email mfgc@mchsi.com

October 2005

14-16: Traverse City, MI—Great Lakes Bioneers Conference, 1308 Neahtwanta Rd, Traverse City, MI. Contact 800-220-1415 or www.globconference.org

For more information on any of these events, log onto our website, www.mosaorganic.org and click on the Calendar of Events link.



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