

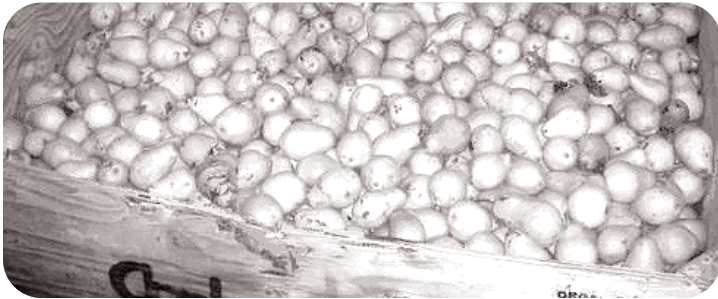


# The Organic

## CULTIVATOR

## KOVAL DISTILLERY Keeps Organic Spirit(s) Alive in Chicago

BY HOLLY BORN  
CERTIFICATION SPECIALIST



MOSA welcomed the Koval Distillery to our list of Associates in January of 2009. While relatively new, the distillery—the only artisan distillery in Chicago—has already been making quite a name for itself in the Midwest. In fact, at this year's All Things Organic trade show, Koval was the winner for the People's Choice Awards in the Spirits category with their Ginger Liqueur, narrowly beating their own Rose Hip Liqueur!

Koval means "blacksmith" in Yiddish, but it also is used to describe someone who does something out of the ordinary. Sonat Birnecker Hart and Robert Birnecker named the distillery after Sonat's great-grandfather, who was called "Koval" by his family after leaving Austria for Chicago. Sonat and Robert could be considered "Kovals" themselves, having left prestigious jobs in academia and foreign service to start the distillery. They met at the Austrian Embassy in Washington, D.C. Sonat says, "I needed help grading some

German papers and could not get a native German speaking grad student to do it. So I then called several other places before calling the Austrian Embassy, where Robert asked his interns if they wanted to do it, then he called me back to say that none of them would do it. But I sounded so desperate. I was, actually! My students had written papers about Kafka, and then uploaded them into an online translation program making them come out more surreal than Kafka could have ever inspired. He would do it! So I drove the papers over to him and he corrected them for me and he has been helping me ever since!"

Koval offers spirits that are inspired by the unique, regional spirits of Robert's native Austria. His grandparents have been in the distilling business for over 40 years, producing award winning products from their orchard and farm products. Robert is proud to carry on the family tradition of creating high quality, hand-crafted products. Sonat, a Chicago native, says that despite her years of living in places like London, Stockholm, and Vienna, there's no place like home and nothing better than family. Having recently added their son Lion to the family, Sonat and Robert needed all the help they could get. Starting the distillery has brought the family even closer together as she and Robert have enlisted her relatives' assistance in everything from de-stemming pears to creating labels.

"We firmly believe that organic food is healthier, tastier, and all around better than non-organic food. We buy organic food for our home whenever possible and would not want to produce anything ourselves for other people that does not meet the highest possible standards for quality, which for us meant that organic was an obvious choice. We also believe in sustainable agriculture and feel that going organic is also about supporting a more benevolent and respectful approach to nature."

While organic certification is often thought of as a daunting task, Sonat says, "The process has been great, especially with the constant help of MOSA. We assumed that there would be paperwork and a greater accountability, yet we were ready for these things and feel as if the process is pretty much what we expected."

*Please turn to **Spirits** on page 3*

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ASSOCIATES = 10 & 11 CLASSIFIEDS = 14 MOSA STAFF = 15 GENERAL INFO = BACK COVER

## FROM THE DIRECTOR

### BONNIE WIDEMAN

We're in the peak of the farm inspection season right now. I had mine on Monday. It went really well, but next year I'm going to give my animals a talking-to about not doing anything careless or stupid right before the inspector comes. I was showing off my well-tended sheep and cows and we came upon a heifer that had a good 25% of her (from the back end) covered with blood and flies. I almost fainted, especially because the guard dog was no where to be seen and he's on probation, but the inspector pointed out that it looked like she had a minor cut on her tail and the more she swatted flies the more thoroughly she was bloodying herself and attracting more flies. It has rained since then and she's doing fine, but of all possible times, why would this have to happen on the day of inspection?

We've asked all MOSA inspectors to contact their farmers, even if they're not ready to schedule the inspection, to let them know they have their files. If you haven't heard from an inspector, you could give us a call and we'll make sure they get in touch with you.

already through the process and this is what I found: New handler certifications are for cheese, whey products, meat packing, handling potatoes, flavors and fragrances, coffee, warehousing, sauerkraut and kim chi, custom seed handling, organic molasses, organic snack products, egg handling and distilled alcoholic beverages. Sixty-eight of our new farm applications were for both crops and livestock and 140 were for crops alone. Of the new crops-only certifications that have gone through the whole certification process, 36 of them are for vegetables, 24 for corn, beans and/or hay, 2 for fruit production, and 1 for herbs. Looking at the new livestock certifications, we certified 20 cow dairies, 1 sheep dairy (a first!), a new hog operation and our first honey producer (yes, bees are livestock). Some of the dairies were new certifications, but quite a few were transfers from other agencies.

I find it interesting, also, to note where our new MOSA Associates are located. Though the highest number of new applications is from Wisconsin, followed by Minnesota, we are seeing a very high rate of growth in Indiana, Ohio, Pennsylvania, Michigan and Missouri. Also, many new applications from Iowa and Illinois.

Because we got so many files out to inspectors early this year, we have many back from inspection early, also. We are doing final reviews first on those files that have added products or land, but if you don't have your review done as quickly as you would like—for whatever reason—get in touch with us and we'll do what we can to accommodate your needs.

I mentioned earlier that my predator control dog, Cater, is on probation. I have tried everything short of a shock collar to keep him from going after lambs, and my latest tactic is to keep him outside the pasture where the sheep are, so he can protect but not damage. I believe he really wants to do the right thing.

I feel the same way about "watchdogs" of the organic industry...they mean well but can be responsible for a lot of bad press, too, that can result in more harm than good. I appreciate Steve Walker's comments in this issue about such an article that was in the *Washington Post* in July, and agree with him that it would be wonderful if the media could focus from time to time on the world of organic production and handling that's our reality...what we see happening on your farms and in your plants, and the work we do here at MOSA. ■

## CERTIFICATION STATISTICS AS OF JULY 22, 2009

	2009	2008
Applications Rec'd to Date	1214	1004
% of Farms Returning	91%	89%
New Applications - Farm	207	121
- Handlers	12	16
Application Pkts Sold to Date	244	241
Back from Inspection	512	
Final Review Completed	265	

As the chart shows, we had a good return rate on farms this year. Every year some operations surrender their certification—some quit farming, some go to other agencies and a few go back to conventional production—and this year looks like a normal one in that regard.

To get a sense for what our new farmers and handlers are certifying, I looked at the certified products of those who are

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*Spirits – Continued from page 1*

## “IN FACT, MOSA IS PERHAPS THE MOST ORGANIZED AND HELPFUL AGENCY WE’VE DEALT WITH SINCE STARTING OUR BUSINESS.”

However, there are certainly challenges to organic production. Sonat says, “So many things seem to change midstream. We have often gone through the process of getting a product certified and then find out that the prices for the ingredients are too expensive to do it, or the items are no longer available locally. If anyone knows where to find organic paw paw, mulberries, or green walnuts, we would be really grateful!”

“Our issues are not specific to the organic side of our business but rather the fact that every time we want to produce a product we have to get a formula approved by the government and then a label approved by the government. It makes it difficult for us in our first year to get to do all of the seasonal products we had hoped to produce because sometimes we wait a long time for these approvals. MOSA however has been great at turning around new product requests quickly so that we can try to get all of the approvals finished in time to make them. Things will get easier for us in the coming years since we will have a plethora of approved products that we will be able to make at will.”

Sonat says, “I get a lot of inspiration from traditional Austrian spirits. There are so many wonderful liqueurs, brandies, and other spirits that are made there that one cannot find in the US. They just have such a developed tradition of small batch distilling and that has allowed for generations of creativity, exploration of flavors, and skill. We want to produce more unique spirits and there are just so many possibilities. Rose Hips for example are really popular in central Europe and Sweden but not well known in the US. Our Rose Hip liqueur is a real hit in the bar scene because it tastes great and offers something new and interesting for mixologists to work with. At the moment we are having a lot of fun working with various grains. We just distilled millet for the first time last week and it is tasty! We want to do more seasonals but this year it seems that we are doing more seasonal label approvals than products...but we will be ready for next year!”

“My favorites seem to change weekly, but I always seem to have our Ginger Liqueur on my short list. It has such a rich and vibrant ginger flavor. That being said, I also enjoy our grain spirits a lot and my current favorite is our American Oat

or maybe our Levant Spelt, but our Rye Chicago is a classic in my book...hmmm, I guess it is difficult to pick a favorite. Our liqueurs seem to be our biggest sellers.”

Interested in learning more about small-scale distillation, or maybe even starting your own distillery? Sonat says, “Distilling used to be very American before prohibition virtually ended the art in the US. After prohibition ended, the craft was largely handed over to large companies leaving the small artisan distiller behind. Luckily, America is seeing a revival of hand crafted spirits that are often made largely for a particular local market. We are happy to be part of this revival and want to help others gain the knowledge necessary to start small distilleries of their own. We will be bringing over Germany’s leading mash expert and distilled spirits judge Dr. Klaus Hagmann, to Chicago to teach a distilling workshop this fall. Information can be found at [www.kothe-distilling.com](http://www.kothe-distilling.com).”

When asked what’s next for Koval, Sonat says, “We are excited to be introducing our Raksi Millet spirit at the end of August and hope to have a plum brandy and prune brandy by fall.” Be sure to read about events and find out where to buy and enjoy Koval Distillery products on their website: [www.koval-distillery.com](http://www.koval-distillery.com). ■



*Distillers at Koval Boutique Distillery.*

*Photos provided by Koval*

# HANDLING ORGANICS CERTIFICATION NEWS For Processor/Handlers

BY STEVE WALKER,  
PROCESSING/COMPLIANCE MANAGER

Once again, the organic label has taken a hit in the mainstream media, and it threatens to erode consumer confidence in the work we're all doing. A July 3rd article in the *Washington Post* entitled "Purity of Federal 'Organic' Label is Questioned" brought up what's essentially old news to those of us who have been watching these stories over the years, those of us who understand the organic regulatory process. Trouble is, the story has again fueled the anti-organic fire. Frankly, I'm tired of the discussion. I'm tired of needing to be on the defensive in response to stories flagging what's wrong with organics. I see so much that is right with the work of our certified farmers and processors, so much rooted in the historical heart of organics. Nevertheless, the *Post* article begs a rebuttal.

Though media attention often seems to start with the motive of strengthening the organic label, the news over recent years has had the effect of weakening consumer confidence and creating consumer confusion to a point where it's all too easy for folks to jump on an anti-organic bandwagon. The *Post* article seems to come from an anti-organic perspective. Controversy makes headlines. "Feel good" doesn't make front page news. We must find balance by educating about what's right with organics, or teaching how conventional food production is problematic. But it's a tough media sell.

I don't mean to turn a blind eye to needs for improvements in the National Organic Program. Criticism of the NOP enables us to work for changes. But as we do,

**we must beware making the perfect the enemy of the good.**

What we have is indeed good. Organic is a trustworthy and relevant label. And it is a significant improvement over conventional agriculture. Perhaps that is where the discussion should start.

Organic agriculture protects human and environmental health by reducing the overall exposure to persistent toxic chemicals associated with asthma, cancer and other health problems. With the organic label, consumers can have confidence they are getting food less dosed with pesticides. USDA pesticide residue testing shows that conventional

produce has a greater likelihood of containing pesticide residues, multiple pesticide residues, and higher levels of residues. Other studies show that dietary intake is the main path for organophosphate pesticide exposure in children, and their exposure to residues was dramatically reduced when they switched to an organic diet. (Researchers looked at what children ate and what came out in their urine.) This is all good science, and it shows organic consumers are getting the healthy choice that they pay for and expect, contrary to assertions in the *Post* article.

We all know that there's validity in organic methods. Let's get that message to the streets. Somehow, we need to create news that educates consumers about what's working, and better teaches consumers about the organic standards so they can make wise choices. They're not yet aware enough of the standards behind the seal.

The *Post* article rehashed the assertion that big corporations are compromising the organic label by lobbying for questionable synthetic and nonorganic ingredients in organic food. The article says, "Relaxation of the federal standards, and an explosion of consumer demand, have helped push the organics market into a \$23 billion-a-year business, the fastest growing segment of the food industry." The article accurately points out that the list of allowed nonorganic minor ingredients has grown to number 245.

**In fact, worldwide, almost all organic standards allow for the use of some non-organic substances.**

Among them are baking powder, vitamins and minerals, xanthan gum, pectin, and various natural colors. In the US, materials allowances follow a stringent review of set restrictions, and the process that seeks and responds to public input. The National List of Allowed and Prohibited Substances is under the purview of the National Organic Standards Board (NOSB), a citizens advisory panel. Decisions are made at public hearings. No materials may be added to the list unless they meet criteria as established in the Organic Foods Production Act and the National Organic Standards (see National List evaluation criteria at section 205.600). Requirements include that materials may not be harmful to human health or the environment, that they're necessary because wholly natural alternatives are not available, and that they be consistent with organic farming and handling. All materials added to the list have followed these criteria, and have followed public comment, and my impression from attending NOSB meetings over the years is that the Board is getting more conservative in making allowances. Tough regulation spurs industry to come up with better organic alternatives.

Here's where consumer education comes in. The Standards are established and changed by a public process. The organic label is defined by the Standards. For all processed foods, the ingredients are listed on the label. What's in the product is transparent. The educated consumer should read the label, ascertain product information, and then use that as the basis for purchasing decisions.

On MSNBC on July 10th, Dr. Urvashi Rangan, Consumer's Union Technical Policy Director, stressed consumer education and choice.

**“We’ve been spending the last 10 years educating consumers about what organic means, and what it doesn’t mean.”**

Dr. Rangan goes on: “It’s not a black and white issue in the sense that there are plenty of fresh organic products like produce, meat, a lot of the dairy products that do in fact meet a pretty high organic bar, and it’s a meaningful label. When it comes to the processed foods, you’re losing a little value.” She suggested that consumers who want to avoid nonorganic minor ingredients should stick to their supermarket’s outer aisles, where fresh, less-processed products are found.

We know the power of voting with one’s food dollar. One online comment on the *Post* article said, “It is up to all engaged citizens to reclaim the integrity of our food supply. If you want to make it better: Buy from local farmers who farm without pesticides and who consider the ecological effects of their practices... Know your food chain... Share good local food with friends and family... Don't give your money to the food producers who despoil your water and air, and who think nothing of giving you and your children toxic products.”

The *Post* article raised some problematic decision processes



over the years at the National Organic Program, citing several controversial NOP directives, and 65 NOSB recommendations not acted upon by NOP. In the MSNBC interview, Rangan added, “I think the key issue here isn’t who’s involved in organic. It’s what do they have to do in order to get that Seal, and that lies squarely with the US Department of Agriculture, and their proper safeguarding of the regulations and the Standards... Their differences of opinion and waivers and exceptions over the last 10 years indicates that, really, the fixing up needs to be done right at home with the USDA in making sure that those Standards are safeguarded.”

To that end, the *Post* article gained some congressional attention. A House agriculture appropriations bill approved \$500,000 for the USDA’s inspector general to investigate the NOP to determine what, if any, reforms are needed and whether new legislation is needed to improve the Program.

The funding is a start, even if it’s earmarked for investigating. The Program needs more juice to do its job. Help seems to be coming from the Obama Administration. Resources for organics are increased, and new leaders, especially Deputy Secretary of Agriculture Kathleen Merrigan, support a strong organic program.

We encourage you speak out, to help us manage a proper organic message. ■

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# FOOD SAFETY USING COMMON SENSE

BY GABRIELLE DANIELS, EDITOR

It's clear that there are plenty of people to watch out for organics and I applaud the work of so many who are being attentive to important things like the various food safety bills that come before the House and Senate. Last issue of the Organic Cultivator addressed some concerns about HR 875, the Food Safety Modernization Act, sponsored by Congresswoman Rosa DeLauro. This one, the Food Safety Enhancement Act, is a kind of hybrid, if you will, of HR 875 and HR 759. It is being debated under the heading HR 2749.

There are, of course, similar areas of concern among the three proposed bills. All deal with a "one size fits all" approach to regulating food safety. All three bills have caused panic among organic farmers and consumers, with claims that they will allow the government unprecedented control over farming; they will create an undue and unfair financial and man-hour burden on smaller operations, especially organic farmers; and concerns that they will actually render organic farming impossible while doing very little to control the actual problems of large agribusiness-caused food safety epidemics.

One big difference is that this one seems to be on a faster track to approval than the others. Is this because it is recognized that there is a need for new food safety guidelines to be in effect as soon as possible? Is it because big-money people know that this lets them off the hook and puts a disproportionate amount of the burden on smaller operations? We'll probably never know the answer for sure but it is always good to be attentive and pro-active, paying attention to debates and news and contacting your government representatives.

The Farm to Consumer Legal Defense Fund states in its online information that "Although the bill includes some provisions that could improve the mainstream food system, many of these are vaguely worded and do not clearly define the scope of the agency's power, creating the potential for inappropriate application and enforcement."

The Pennsylvania Association for Sustainable Agriculture has been very pro-active regarding food safety standards. According to PASA, some improvements have been made that are very beneficial. The language is now more clear about on-farm processing, what it is and who should be exempt from FDA registration (those selling 50% or more of their product directly to individuals). There also may be another exemption for farmer to farmer sales of feedstuffs, which had previously been under the jurisdiction of the Bioterrorism Act of 2002.

The Food Safety Enhancement Act (HR 2749), is meant to "improve the safety of food in the global market." Interestingly, of the 378,000 facilities registered with the FDA as of a June 3rd hearing, 220,000 are foreign facilities wanting to export to the United States. This kind of information, of course, fuels speculation that it is big business that will benefit most from HR 2749 and that the "little guys" are being pushed out.

As of this writing, it seemed apparent that the disproportionate financial burden will remain in the bill. The provision is for a flat rate fee of \$500, regardless of business size. Many organizations are working with government representatives to influence this and develop legislation that is more fair. Russell Libby of the Maine Organic Farmers and Gardeners Association noted that MOFGA has been working with the Energy and Commerce Committee to help the bill focus on the national and international companies that process and distribute most food; clarify that farms are not facilities to be subject to undue financial or regulatory burdens; and assure that the FDA will consider the whole farm system (diversity, natural resource protection, and existing organic standards) when establishing food safety requirements.

The concerns are very real and very legitimate; however, blind panic is not the answer. Continual attentiveness and positive activism is incredibly important. I don't know about any of you, but I know I have never made good decisions out of panic. So, find reputable sources of information, keep an eye on which public officials have a voting record you agree with most of the time, and let your representatives know where you stand. Be positive and be vocal.

There is an amendment which includes many of the provisions that PASA, MOFGA and others have been working toward. This is sponsored by California Congressman Sam Farr and Ohio Congresswoman Marcy Kaptur.

As both Bonnie Wideman and Steve Walker state elsewhere in this newsletter, there is much that is right with organics. Keep our eyes on what works, be aware of what doesn't work, and approach contact with government decision makers with well-educated, polite firmness. Let them know that you are watching; applaud their successes and help them overcome the hurdles.

Brian Snyder, Executive Director of PASA, notes, "This has already been a long slog, and if this bill passes we'll have to begin working with the Senate, and then likely a Conference Committee, to make further improvements. As usual, we are greatly outnumbered and outsized (\$\$) by groups that would rather see sustainable farmers pay the price of the food system sins that have originated elsewhere. But we've been here before and prevailed. [Let's] make sure that common sense wins out again!" ■

## IMPORTANT FARMER NEWS & TIDBITS

Please note that the list of acceptable and restricted products published in the June/July newsletter is not a complete list of all products that MOSA has reviewed. We will continue to update our reviews of the different use categories and will publish lists as each category has been updated. Continue to watch for additional lists in the MOSA newsletter.

Be aware that our lists may not include all of the acceptable products that have been reviewed by other materials review companies like OMRI.

The product lists that are published are for the use of MOSA Associates only.

The National Organic Program recently notified MOSA that Summit 14, 10 and 7 Organic Nitrogen Soil Supplements manufactured by Summit Organic, Inc. are not to be allowed for use in organic agriculture.

On July 24, 2009, MOSA received this notice from the NOP: "Effective immediately, all use of Summit 14, 10 & 7 Organic Nitrogen Soil Supplements, including fertilizers which have been formulated using Summit 14, 10 and 7 as ingredients, must be discontinued. There shall be no use-up of existing supplies. Certified operations which have applied these products prior to the receipt of this letter under an approved organic systems plan will not be penalized. However, further application of these products will constitute the use of a prohibited substance which will jeopardize the organic status of operations, including land and products."

**JACKIE VON RUDEN**  
FARM CERTIFICATION MANAGER

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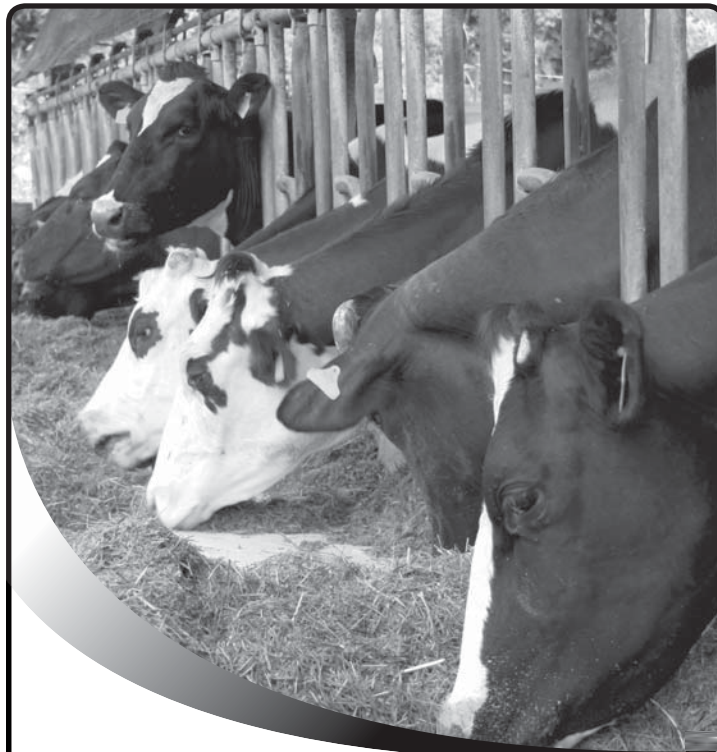
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Surprisingly, we have also seen higher components. In Oct 07 our average butterfat and protein were 5.51 and 4.08. This year our Oct averages were 5.83 and 4.26. On Oct 30, we had a herd high of 6.48 butterfat and 4.63 protein. We are pleased with the results and will continue to include American Organic vpD749 in our program. Thank you Charlie Brown and American Organic Seed.  
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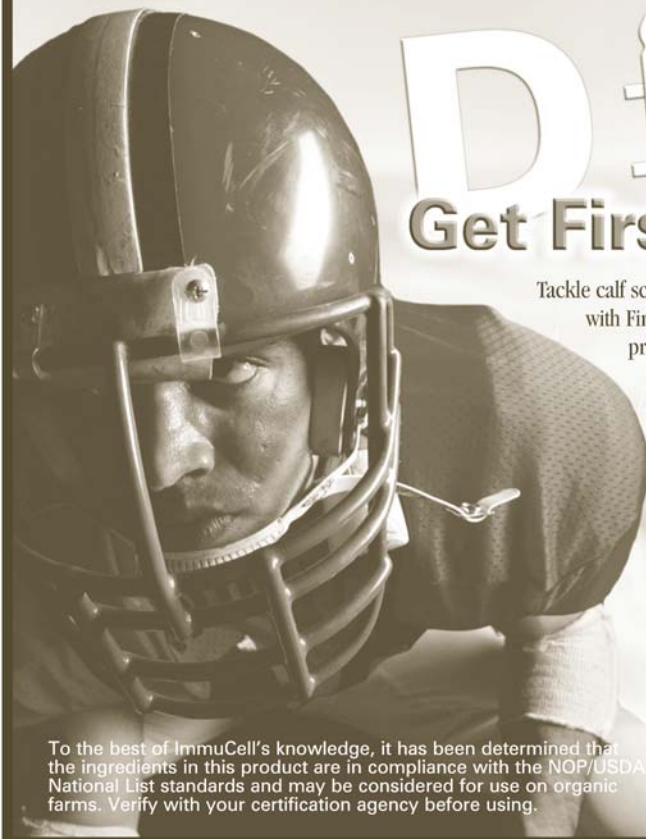
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# GROWING ORGANICS CERTIFICATION NEWS FOR FARMERS

## QUESTION AND ANSWER

What do the weeds on my farm tell me about my soil and water conditions?

**ANSWER FROM CARMEN FERNHOLZ,  
MOSA BOARD PRESIDENT:**

Not being a weed scientist or a soil scientist, being able to directly connect weed species on my farm with soil or water conditions would come primarily from observation and experience over time. So what I say here is not necessarily scientific fact, but observations and synthesis gained from reading scientific literature on the subject.

One of the most obvious relationships of weeds and soil conditions is the appearance of foxtail grasses also known by various names such as giant foxtail, green foxtail, yellow foxtail and pigeon grass. Early on in my weed management endeavors I was challenged by heavy infestations of these grasses. Over time, however, I began to equate early seed bed preparation in fields whose soils were not fully warmed up and still on the wet side with eventual severe grass pressure, especially in corn and soybeans.

This led me to eventually delay my row crop seed bed preparation and fashion it into a split operation doing an initial pass with the field cultivator on a late April afternoon when the soil temps had climbed above 50 degrees. The second pass would come just ahead of the corn or soybean planting sometime around the 20th of May. As a result, these grasses have ceased to be an issue for me. It indicates to me therefore that soil compaction brings on the grassy weed pressure.

Broad leaf weeds like lambsquarters, wild sunflower and button weed are a different story. I make no claims to know their connection to either soil health or soil moisture. I do not have an issue with the button weed but lambsquarters and wild sunflower are a constant battle. Their seed can lie in the ground for years and under the right conditions, emerge and fast become an overwhelming problem. The most important practice in managing their spread is to never let them

seed out. Planting small grains in the rotation and planting row crops later are two effective practices. Timely use of a rotary hoe or tine weeder can also be effective. But ultimately, walking both the corn and soybean fields will need to be done as there are always late comers or ones that cultivation missed.

Pig weed on the other hand, and giant water hemp, its very close relative, appear to love better soils. They also appear to be where there is lots of manure spread on the fields. They generally germinate a bit later than lambsquarters but about the same time as wild sunflower. Managing them like other broad leaf weeds appears to be the best approach.

There are lots of other weeds out there, but the last one I want to mention is the persistent Canada thistle. It grows almost everywhere but appears to flourish better in wetter soils. Does it indicate any soil conditions? I don't think so as I have seen it in low pH as well as high pH soils. Compaction appears not to affect it either way. And the only non chemical management practice I have seen that appears to get it under control is three consecutive years of alfalfa. It seems that the root competition especially and the constant cutting are too much for its root system and it starves out.

I don't think I have made much connection between weeds and soil or water, but there are any number of books and publications one can find just by going on the internet. In the end what I have found is close observation and note taking on what works and doesn't work in your individual operations is the best management practice for weeds. Over time you will begin to see a relationship between your various soils, your management practices and your weed pressure. But write down what you see so you can make use of this valuable information. ■



# WELCOME TO MOSA NEW ASSOCIATES

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Mervin Gingerich, Cresco, IA  
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Mervin R. Raber, Raber's Organic Farm, Fairbank, IA

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# WELCOME TO MOSA NEW ASSOCIATES

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Samuel Z. Stoltzfus, Green Valley Organics, Christiana, PA

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Samuel Beechy, Hillsboro, WI

Lars Bergan, Westby, WI

Edwin Bontrager, LaValle, WI

Amos & Susie Borntrager, Granton, WI

Joe L. & Edna Borntrager, Wilton, WI

William Butler, Butler Farms, Whitehall, WI

Steve Degner, Bashaw Valley Farm & Greenhouse, Shell Lake, WI

Melvin DeWitt, Hillsboro, WI

Jack Dittmar, Sparta, WI

Alfred & Virginia Feist, Barneveld, WI

Jean & Fred Green, Green Shire Farm, Soldiers Grove, WI

Richard & Pauline Headings, Muscoda, WI

Michael Johnson, Madison, WI

Jai and Joel Kellum, Kings Hill Farm/Green Thumb Manifesto, LLC, Mineral Point, WI

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Reuben L. Miller, Cashton, WI

Ruben Miller, Black River Falls, WI

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Henry Wagler, Osseo, WI

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Alan Weiler, Weiler's Country Corner, Auburndale, WI

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Daniel L. Yoder, Morning Star Farm, LaFarge, WI

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# EVENTS CALENDAR

**August 7, 2009 New Hampton, IA** - Organic Field Day - Organic Beef Production: A Practical Farmers of Iowa Field Day. Funded by SARE. Co-sponsored by MOSES. Hosted by Tom Frantzen (2009 MOSES Organic Farmer of the Year). Focusing on pasture with grain finishing, tracking costs, and the benefits of a diverse operation. Time: 2pm to 5pm. More details to come.

**August 10-21, 2009 Saukville, WI** - GEM Permaculture Design Certificate Course: Exciting, hands-on, 72 hour training course in sustainable living-systems design where participants join in interactive learning exercises. You will make super compost quickly, build soils, analyze sites for greening opportunities, and use your new Permaculture design skills in real-world applications in your own home, apartment or land. The course includes field trips to observe Permaculture practices in action and more. Visit [www.gem.uwsp.edu](http://www.gem.uwsp.edu) for more course information and online registration form.

**August 18, 2009 Lone Rock, WI** - Midwestern Bio-Ag Annual Field Day: Join us for our 18th annual Field Day held on Otter Creek Organic Farm and Bio-Ag Learning Center; presentations on organic and biological farming including dairying, crops, forages, pastures, field walk with Gary Zimmer, tillage demonstrations; and more. Vendors/booths featuring biological/organic friendly products & services. Learn more at [www.midwesternbioag.com](http://www.midwesternbioag.com). Time: 9am to 4pm; Cost: Free, including lunch. Register on the day of the event.

**August 26, 2009 Arlington, WI** - University of Wisconsin Organic Farming Field Day: Topics include: Organic no-till soybean and corn production, sweet corn variety trials, corn root worm management, fertility management in sweet corn, potato, and green bean, and the influence of fertility management on insect

feeding in corn, soybean, and alfalfa. In addition, a full organic livestock management track will be included, discussing organic herd health, managed intensive grazing, and pasture management. The event is free of charge, with a noon lunch available for \$10. Pre-registration is not required but is much appreciated by contacting Erin Silva at [emsilva@wisc.edu](mailto:emsilva@wisc.edu) or by calling (608) 890-1503. For additional information, email [emsilva@wisc.edu](mailto:emsilva@wisc.edu) or call (608) 890-1503. Time: 9:30-3:00.

*Midwestern Bio-Ag 18th annual*



## Field Day Tuesday, Aug. 18

**9 a.m. to 4 p.m.**  
**Free admission & lunch**

Presentations on  
Dairy, Forages, Corn & Bean Crops, Biological & Organic Farming; Booths, Test Plots, Soil Pit, Tillage & Compost Demonstrations, Field Walk with **Gary Zimmer** & more!

*Special Guests:*

***Darrell Emmick on Grazing & Animal Behavior***  
***Bill Darrington on Tillage***  
***David Perkins on Vegetable Production & CSAs***

Held at:

Otter Creek Organic Farm & Bio-Ag Learning Center,  
in Iowa County, WI on Wisconsin Hwy. 130,  
5 mi. south of Lone Rock, 15 mi. north of Dodgeville

*For more details & updates call 1-800-327-6012 or  
visit our website: [www.midwesternbioag.com](http://www.midwesternbioag.com)*

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# ORGANIC CLASSIFIEDS



## LIVESTOCK/MEATS

**Wanted:** Jersey cross dairy calves. They don't have to be certified. Freeman Helmuth, Corydon, IA. 641-873-4231.

**For Sale:** Certified organic milk cows - 45 Holstein & 5 Holstein-Jersey cross. Rolling herd average 20,000 lb. Low SCC. Closed herd. All Johne's tested negative. Kallan Maxwell, Arena, WI. 608-753-2399.

**For Sale:** Holstein heifers. Breeding age and yearlings. Certified organic, closed herd. Kallan Maxwell, Arena, WI. 608-753-2399.

**For Sale:** Holstein and Holstein-Normande cross; day old to 600 lbs. Call for info. Also a limited number of organic bull calves for sale. Call 608-986-3623.

**For Sale:** 4 Holstein cross bred heifers. Due to calve within two months. 815-541-4540. Ask for Brad.

**For Sale:** 30 head of cattle, mostly Holsteins with cell count averaging 120-180; averaging 53-58 in milk production. Contact Marcus at 608-214-8247 or email [mac.ulrich72@gmail.com](mailto:mac.ulrich72@gmail.com).

**Wanted:** Organic certified Jersey dairy cows. 715-669-7156.

## LAND

**For Sale:** Organic farm in Melrose, WI. 160 acres. Available with or without cows: 26 cows and 20 heifers. Call 608-966-1115 or 608-293-0620.

**Farm For Sale:** Certified organic dairy farm, 15 miles from Eau Claire, WI. Excellent buildings. 715-877-2520.

**Wanted:** Someone to rent or lease 150 acres of land coming out of CRP. Want organic management. Hay or feed are good options; open to farmer suggestions. Bagley/Bloomington, WI, area. 262-369-7876.

## FEED/SEED

**For Sale:** Certified organic rolled roasted soybeans. Also buying organic feed grade soybeans. Andersen Feeds, Inc. Galesville, WI 54630. 608-582-2595.

**For Sale:** Organic winter canola for seed grown in Wisconsin. 608-427-3534, Lemonweir Springs, LLC. Gary Weber, 28413 Juliette Ave., Tomah, WI 54660.

**For Sale:** 2008 MOSA-certified shell corn - air dried, 1000 bushel. Rising Sun, WI, area. 608-734-3724.

**Buy and Sell:** Quality certified organic grains and proteins. Custom feed milling and soybean roasting. Bulk auger delivery in Wisconsin. Golden Grains, Sparta, WI. Call 608-269-5150.

**For Sale:** Organic garlic for seed or eating. Over 20 gourmet varieties that grow well in WI and other cold climates: Music, Chesnok Red, Belarus, NY White, Inchelium Red, Italian Late, German Extra Hardy, and many more. MOSA certified. See our website at [www.keeneorganics.com](http://www.keeneorganics.com) or call Keene Hollenbeck at 608-655-1596.

**For Sale:** Organic soybean meal and organic soybean oil for sale. 218-776-3511.

**For Sale:** 40 acres certified organic oats & straw available in July/August. Near Northfield, MN. Contact Kathy at 507-664-9446 or [kzeman@kmwb.net](mailto:kzeman@kmwb.net).

**For Sale:** 20 acres of organic oats in field. For green chopping. Rochester, MN. 507-951-6010.

**For Sale:** First crop of organic hay, large square bales and round bales, near Coleman, WI. Call David at 920-897-2828 between 8-9 am or after 8 pm. You may leave a message with the best time to call you.

**For Sale:** 2009 hay for sale out of field, mostly alfalfa, some orchard grass. 3 x 3 x 8 bales can be picked up anytime. Call 641-228-0400. \$160 per ton. 22 miles south of Cresco, IA.

**For Sale:** 50 acres of certified organic wheat straw, on the Wisconsin-Illinois border. Can bale and deliver. Call Dale Kelsey at 815-238-0049.

## MISCELLANEOUS

**Services Offered:** Custom-raising of your organic heifers. Call David at 920-897-2828, evenings preferred or leave your name and number and the best time to reach you.

**For Sale:** Self-propelled 6450 Heston haybine: \$1,200; 4 bottom rollover IH plow, can be made to 3 bottom: \$1,900; JD 300 2 row narrow corn picker, good shape: \$1,500; Cunningham hay crimper: \$200. Greenwood, WI. Call Leonard Shirk at 715-229-4681.

**For Sale:** 30' Kovar tine weeder. Flat fold, 3 point mounted. Ideal for all organic crops. \$3500. Call Paul 763-286-2037.

# MOSA STAFF



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At NewOrganics, we're passionate about what we do. We believe that the organic industry improves the world around us, and we have built our lives and our business around this philosophy.

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# The Organic CULTIVATOR

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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.

Visit the web! [www.mosaorganic.org](http://www.mosaorganic.org)

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MOSA does not guarantee that all products advertised in this newsletter are certified organic, and MOSA is not responsible for the accidental purchase of non-organic products through the use of this newsletter. Always check to guarantee the certification status of any product before purchasing or using.

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to MOSA, PO Box 821, Viroqua, WI 54665, or email to [mosa@mosaorganic.org](mailto:mosa@mosaorganic.org). Ads run free for MOSA Associates. Please observe a 100- word combined limit per issue for your ads. The next deadline is Sept. 15th.