

# Missouri Organic Association

## SPECIAL BULLETIN



### MOA LEADERSHIP

#### Executive Director

Sue Baird  
SueBaird Organics LLC  
20547 Creek Rd  
Bunceton, MO 65237  
Phone: (660) 427-5555  
Cell (573) 619-9139  
E: gbaird@iland.net

#### President

Jim Thomas  
Share Life Farm  
21302 185th Road  
Marshall, MO 65340  
Phone: (660) 886-3936  
E: sharelifefarms@gmail.com

#### Vice President

Desiree Rutherford  
Rutherford Farms  
741 Highway T T  
Silex, MO 63377  
Phone: (636) 279-5350  
E: rutherford\_farm@yahoo.com

#### Secretary

Meghan Dixon  
Cottage School Acres  
33519 Highway E  
Green Ridge, MO 65332  
Phone: (660) 827-6763  
Fax: (660) 827-1968  
E: cottageschoolacres@live.com

#### Treasurer

Joseph Wilson  
MO Northern Pecan Growers  
19805 Webster  
Spring Hill, KS 66083  
Phone: (816) 804-0915  
E: joe4rivers@yahoo.com

#### Board of Directors

Gary Littrell  
Littrell Feed & Seed  
Thompson, MO  
Phone: (573) 581-4893  
E: grl@ktis.net

Robbins Hail  
Bearcreek Farms  
Osceola, MO  
Phone: (417) 282-5894  
E: robbinshail@hotmail.com

Mary Bock  
Mary Bock Living Trust  
Saint Mary, MO  
Phone: (573) 547-3501  
Email: htgtd@hughes.net

Nancy Smith  
Farm to Family  
Doniphan, MO  
Phone: (573) 351-1224  
E: nancysmith@windstream.net

Gennie Martinez  
American Botanicals  
Eolia, MO  
Phone: (573) 485-2300  
E: gennie@americanbotanicals.com

Curtis Hostetler  
Dream Valley Organic Farm  
Buffalo, MO  
Phone: (417) 733-2020

Randy Constant  
Organic Land Management  
Chillicothe, MO  
Phone: (660) 646-5377



## \$50 discount to Volunteers!

All MOA members who will sign a Volunteer Agreement to work a minimum of 10 hours for the conference will receive this amazing discount. You need to sign up immediately to be considered! Hurry, before the slots are filled! Use your talents to help in a number of ways, including:

- Pre-conference work such as putting together packets
- Working registration tables
- Assisting with setting up or breaking down
- Moderating for speakers & monitoring doors to workshops
- Running errands during the conference
- Making contacts for donations for the auction
- Guiding attendees around conference area

Each Volunteer will be ensured 2 workshops of their choice during volunteer hours. Contact Meghan Dixon at (660) 827-6763, or email her at [cottageschoolacres@live.com](mailto:cottageschoolacres@live.com) if you are interested in volunteering. All hands are much appreciated!



### Scholarships Available for the 2012 Conference!

**\$95 off a full registration or \$30 off a one-day registration**

To qualify, simply write a paragraph about why you feel you qualify and how you could benefit from attending the 2012 Organic Conference.

Send your entry to Sue Baird at: [gbaird@iland.net](mailto:gbaird@iland.net), Or mail to Sue at: 20547 Creek Rd., Bunceton, MO 65237

Full Fees: Individual: \$195...Single Day \$95...Couple...\$350



Join **AgriMissouri** and apply for a scholarship to the conference!  
Call Karen Green at 573.522.9213 for more information.

**seed to plate...**  
**THE ORGANIC CONNECTION**  
**moa annual conference 2012**

February 2-4, 2012  
 Union Station Marriott  
 St. Louis,



Jordan Rubin-



Jeffrey Smith



Jeff Moyer

**Featuring:**

**Dr. John Ikerd**, Professor Emeritus of Agricultural and Applied Economics, University of Missouri Columbia speaking on the “Economics of Organic and Sustainable Farming”;

**Dr. Miles McEvoy**, Deputy Administrator of USDA-NOP speaking on the “State of the National Organic Program: Advantages of Certifying Organic”;

**Neal Kinsey**- Soil Tests for Monitoring Soil Fertility; and

**Jim Long**; Author of 20 books on “Edible Landscapes”

**With:**

**Jon Wood Pittman**, “Organic Homestead Gardening”;

**Delvin Family Farms**, operates a 700 member CSA

**Janet Hurst**, Cheesemaking; and many more...

**Fees and Registration Information**

Individual: \$195...Single Day \$95...Couple...\$350... Fees include all conference materials, Thursday Night Trade Show Reception, & Saturday Brunch, (Friday Lunch for members-only, business meeting), Friday Benefit Dinner & Auction, featuring Jordon Rubin, “The Truth about Raw Foods”: \$25. Register online at [www.missouriorganic.org](http://www.missouriorganic.org). Come learn while supporting the future of organic agriculture in the Midwest!

**Hotel Accommodations**

Book a room at the beautiful Marriott Union Station Hotel for a very special rate of \$100 per night (regular rate \$189) for conference attendees. Pamper yourself and enjoy the luxurious amenities while attending MOA Annual Conference 2012. For more information or to make reservations (mention MOA), call 1-314-621-5262. Online @ [www.marriott.com](http://www.marriott.com).

**Keynote Speakers**

**JORDAN RUBIN** is one of America’s most recognized and respected natural health experts. Author of over 20 books and founder of **Garden of Life**, this national and international lecturer will be speaking on *Taking Organics to the Next Level*.

International bestselling author **JEFFREY SMITH** is the leading spokesperson on the health dangers of Genetically Modified Organisms (GMOs). His “**Seeds of Deception**” presentation will show “how the world’s most powerful Ag biotech companies bluff and mislead critics, and put the health of society of risk.”

“**Organic No-Till Farming**” author and Rodale Institute Farm Manager and Director, **JEFF MOYER** will be teaching a full day workshop on soil fertility which will include crop rotation, no-till cultivation and carbon sequestration.

**Special Events**

Join us Thursday evening at 6 for a Reception followed by MOA’s 1st **ORGANIC TRADE SHOW**. Stroll around the show and enjoy sampling products such as local Missouri wines and Schlafly beer and learning about the latest in farming technology.

You should be going, going, gone to the fun-filled **MOA BENE-**

**FIT AUCTION** on Friday evening following dinner. The evening promises to be fun and filled with fierce bidding. With donated items ranging from gift baskets to a website for your organic business, you’re sure to find something you like. Bring your checkbook!

**Culinary Events**

Enjoy watching the vegetables fly when local chefs go head to head in MOA’s “**SEED TO PLATE**” organic cooking competition on Thursday. In our **Chef to Farmer Forum**, Chef Tim Grandinetti will answer questions about chefs as organic consumers. And, back by popular demand is our organic **CHEESE-MAKING** workshop with Janet Hurst.

## MOA Annual Conference 2012 Agenda

Thursday, February 2, 2012

9:30- 9:45 Welcome *Jim Thomas, MOA President*

9:45- 10:00 Welcome to Missouri *Dr. Jon Hagler, Missouri Director of Agriculture*

Concurrent Workshops	Soil Fertility	Greenhouses/Hoop Houses	Poultry Production	Culinary
10:00- 12:00	<b>Crop Rotation</b> <i>Jeff Moyer, Rodale Institute</i>	<b>Building a Weather-proof Hoop House/Greenhouse</b> TBA	<b>Poultry Operation Production/ Marketing</b> <i>Mac Stone, Elmwood Stock Farm, Georgetown, KY</i>	<b>Chef to Farmer Forum</b> <i>Tim Grandinetti, Executive Chef</i>
12:00- 1:30	Lunch			
1:30- 3:00	<b>No-Till Cultivation</b> <i>Jeff Moyer, Rodale Institute</i>	<b>Greenhouse Lighting, Irrigation and Heating Systems</b> <i>Hummert International</i>	<b>Free-Range, Humane Certified Broiler Production</b> <i>Campo Lindo Farms, Lathrop, MO</i>	<b>"Seed to Plate" Chef Competition</b> <i>Chef Tim Grandinetti, Chef Gregory Heal, TBA</i>
3:00- 3:30	Break			
3:30- 4:30	<b>Carbon Sequestration</b> <i>Jeff Moyer, Rodale Institute</i>	<b>Organic Greenhouse Pest Management</b> <i>Dr Michael Bomford- KSU</i>	<b>Establishing a Poultry Processing Facility</b> <i>Panel: Campo Lindo Farms, USDA-FSIS, Mac Stone</i>	<b>"Seed to Plate" Chef Competition (cont.)</b>
4:30	Snacks & Refreshments (included)			

## Friday, February 3, 2012

MOA Annual Conference 2012 Agenda

8:00- 8:15 Opening Ceremonies

8:15- 9:00 Keynote Address: **Economics of Organic and Sustainable Farming**, *Dr. John Ikerd, Professor Emeritus, University of Missouri*

Workshops	Alternative Gardening Methods	Soil Fertility	Vegetable Production	Alternative Horticulture Crops	Greenhouse Production	Organic Grain Production	Organic Live-stock Production	Fruit and Bramble Production
9:00- 10:00	<b>Organic &amp; Native Herbs for Food and Medicine</b> <i>Jon Wood Pittman</i>	<b>Soil Fertility</b> <i>Neal Kinsey</i>	<b>Determining Economic Levels for Pesticide Applications</b> <i>Dr. Jamie Pinero Lincoln University</i>	<b>Producing and Marketing Organic Florals to the Public</b> <i>Sarah Davis, Lincoln University, MO</i>	<b>Greenhouse Production: Cucurbits aka Melons, Squash, Cukes</b> <i>Dr. Mark Gleason Iowa State University</i>	<b>Establishing a Profitable Crop Rotation Schedule</b> <i>Dr. Joel Gruver Western Illinois University</i>	<b>Organic Dairies: Opportunities</b> <i>Horizon Organic Dairy</i>	<b>Fruit Trees/ Brambles: New Cultivars and Production</b> <i>Patrick Byers University of Missouri Extension</i>
10:00- 11:00	Visit Vendors							
11:00- 12:00	<b>Bio-Dynamic Gardening</b> <i>Robert Karp BioDynamic Farming and Gardening Association</i>	<b>Soil Fertility (cont.)</b> <i>Neal Kinsey</i>	<b>Shitake Mushroom Production</b> <i>Ernie Bohner, Persimmon Hill Farm, MO</i>	<b>Edible Landscapes-</b> <i>Jim Long</i>	<b>Organic Greenhouse Pest Management</b> <i>Dr. Michael Bomford University of Kentucky</i>	<b>Food-Grade vs. Feed-Grade Soybeans: The Net Return</b> TBA	<b>Dairy Goat Production</b> <i>Dr. Helen Swartz Lincoln University, MO</i>	<b>Fruit Tree Grafting</b> <i>Stark Brothers Nursery</i>
12:00- 1:00	Member Business Meeting / Lunch							
1:00-2:00	<b>Bio-Dynamic Gardening (cont.)</b>	<b>Making and Using Compost for Soil Fertility</b> <i>Roger Kraupt MicroLeverage</i>	<b>Growing Corn/ Added Value to Cornmeal</b> <i>Jerry Baird, Lakeview Organic Farm, TN</i>	<b>Edible Landscapes- Cont.</b> <i>Jim Long</i>	<b>Hydroponic Greenhouse Production- Designing, &amp; Inputs</b> Hydro-Gardens	<b>Transitioning and Producing Organic Grains: Risks and Advantages</b> <i>Kathleen Deleto- IO State University</i>	<b>Red Wattle Hog Production</b> <i>Lindell Rutherford Rutherford Farms, MO</i>	<b>Fruit Tree Grafting (cont.)</b>
2:00- 2:30	Break							
2:30-3:30	<b>Companion Planting</b> <i>Nancy Smith</i>	<b>Advantages of Raised Bed Gardening</b> <i>Debbie Slack Crow's Nest Farm</i>	<b>Organic Bee Keeping Standards</b> <i>Dr. Sean Clark Berea College, KY</i>	<b>Organic Cheese Making</b> <i>Janet Hurst Lincoln University Extension, MO</i>	<b>Hydroponic &amp; Greenhouse Vegetable Production:</b> <i>Hydro-Gardens</i>	<b>Producing and Marketing Organic Corn</b> TBA	<b>Aquaculture: Fish and Prawn Production</b> <i>Dr. Jim Tidwell, Kentucky State University</i>	<b>Organic Fruit Trees: Supplying Nutrient Needs</b> <i>Dr. Curt Rom University of Arkansas</i>
3:30- 4:00	Break <span style="float: right;">Continue next page</span>							

Continued

4:00– 5:00	<b>Using Beneficial and Predator Insects for Increased Yields</b> <i>Abrico Organics LLC</i>	<b>Organic Community Garden and Student Educational Schools</b> <i>Gateway Greening, St. Louis &amp; Dr. Sean Clark, Berea College, KY</i>	<b>Organic Sprout Production: Ins and Outs</b> <i>TBA</i>	<b>Obtaining Famers &amp; Small Business Insurance-</b> Farm to Family	<b>Economics of Hoop House Raspberry/ Blackberry Production</b> <i>Patrick Byers UMO Extention</i>	<b>Alternative Crops for Grain Producers</b> <i>Rob Meyers Jefferson Institute</i>	<b>Market Demands: Organic, Humane-Certified and Grass-Fed Beef</b> <i>Dr. Patricia Whisnant Rain Crow Ranch, MO</i>	<b>Propagating Your Own Grapes and Blackberries</b> <i>Jon Wood Pittman</i>
------------	---	---	--	---	---	---	---	--

5:30– 6:15 Keynote Address: **Taking Organics to the Next Level**, *Jordan Rubin, Garden of Life and Beyond Organics*

6:30 **Benefit Dinner**

**Benefit Auction Immediately Following Dinner**

**Saturday, February 4, 2012**  
**7:30– 8:30** Visit with Vendors  
**8:30– 9:00** Salute to Organic Farmers and Native American Music  
**9:15– 10:00** Keynote Address: **State of the National Organic Program: Advantages of Certifying Organic**, *Miles McEvoy, National Organic Program Deputy Administrator*

10:00– 11:30	<b>NOSB Topics of Interest</b> <i>Mac Stone NOSB Member, KY</i>	<b>Culinary and Medicinal Herbs</b> <i>Tina Wilcox Ozark Folk Center, AR</i>	<b>Marketing Through CSAs, Restaurants, Supermarkets, etc.</b> <i>Delvin Family Farms, TN</i>	<b>Organic Certification 101</b> <i>Cissy Bowman Indiana Certified Organic, IN</i>	<b>Organic Farmers as Health Heroes:: Pictures, Stories, and Science-</b> <i>Melinda Hemmelgarn, "The Food Sleuth"</i>	<b>Diversification in Grain Production</b> <i>Windy Acres, TN</i>	<b>Change your Diet, Change your Life, Change your World</b> <i>Jordan Rubin, Beyond Organics</i>	<b>Children's Corner</b> <i>Varied Activities</i>
--------------	--	---	--	---	---	--	--	--

11:30- 12:30 **Brunch (included)**

12:30– 1:30 Keynote Address: **Seeds of Deception**", *Jeffrey Smith* **Children' Corner (cont.)**

1:30– 2:30	<b>Visit with Vendors</b>	<b>Visit with Vendors</b>	<b>Visit with Vendors</b>	<b>Visit with Vendors</b>	<b>Visit with Vendors</b>	<b>Visit with Vendors</b>	<b>Visit with Vendors</b>	<b>Visit with Vendors</b>
2:30-3:30	<b>Entrepreneurship for Farmers</b> <i>Kelly Childs Slow Foods</i>	<b>Good Agricultural Practices (GAP) Certification</b> <i>SueBaird Organics LLC</i>	<b>Using Social Networking/ Media to Market Organic Products</b> <i>Lane McConnell</i>	<b>Organizing Your Records for Compliance</b> <i>Beth Rota, QCS</i>	<b>Documentary Film 'What's Organic about Organic?'</b> <i>Marty Mesh &amp; Mark Bittman</i>	<b>Backyard Chicken Production</b> <i>Desiree Rutherford Rutherford Farms</i>	<b>Training Guard Dogs for Goats, Chickens, Hogs</b> <i>Helen Lemmon</i>	<b>Children's Corner (cont.)</b>

