

# The 23<sup>rd</sup> Annual MOSES Organic Farming Conference

MIDWEST ORGANIC  
& Sustainable Education Service  
MOSES

February 23 – 25, 2012  
La Crosse Center  
La Crosse, Wisconsin

*The Organic Farming Conference is an initiative of the  
Midwest Organic & Sustainable Education Service (MOSES).*

*Learn more at [www.mosesorganic.org](http://www.mosesorganic.org)*

**65+ Workshops**

**10 Full Day, Pre-Conference Courses**

**160+ Exhibitors**

**2,900+ Participants**

**Save \$15! Register by January 16, 2012**



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**Conference Staff** learn more at: [www.mosesorganic.org/conference](http://www.mosesorganic.org/conference)

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Greetings from the MOSES staff!

We look forward to seeing you at the 23<sup>rd</sup> annual Organic Farming Conference in La Crosse, WI! The conference is a fantastic networking and educational event and we hope you can share in the excitement of our growing organic community. If you are interested in learning new ideas, improving your farming systems, and meeting other growers, this conference is for you!

Read on for the full workshop descriptions and schedule of conference activities. With informative workshops, activities for children and teens, appetizing meals, and lively entertainment, you will leave this conference revived and inspired with hope for the future of farming.

Visit the conference website for more information [www.mosesorganic.org/conference](http://www.mosesorganic.org/conference)

**MOSES- Midwest Organic and Sustainable Education Service** is a non-profit organization working to promote sustainable and organic agriculture. MOSES provides farmers with the resources they need to grow organic successfully! MOSES organizes the Organic Farming Conference and Organic University annually.



### Meet the MOSES Staff!

(front) Faye, Jessi, Jill, Joe  
(back) Eric, Chris, Harriet, Angie, Jody,  
Sarah, Nancy (not pictured: Erin)

## MOSES

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*This institution is an equal opportunity provider*

## Thursday, February 23<sup>rd</sup>

- 8 am – 10 am Organic University Check-In
- 8 am – 10 am Continental Breakfast
- 10 am – 5:30 pm Organic University
- 1 pm – 5 pm Rural Women's Project – Special Session
- .....
- 5 pm – 8:30 pm Conference Check-In Open
- 5 pm – 8 pm Exhibit Hall Open
- 5 pm – 8 pm Book Sales Open
- 5 pm – 6:30 pm Kevin Brussell Reception
- 5:30 pm – 6:45 pm Organic Supper
- 6 pm – 10 pm Film Screenings
- 7 pm – 8:30 pm General Session • Welcome • Farmer of the Year – TBA
- 7 pm – 10 pm Refreshments
- 8:30 pm 2nd Annual MOSES Poetry Slam

## Friday, February 24<sup>th</sup>

- 7 am – 8 am Yoga
- 7:30 am Conference Check-In Opens
- 7:30 am – 10 am Continental Breakfast
- 8 am – 9 pm Silent Auction
- 8 am – 7 pm Exhibit Hall Open
- 8 am – 9 pm Book Sales Open
- 8:30 am – 10 am Workshop Session I
- 10:30 am – Noon General Session • MOSES Organic Farmer of the Year Award • Keynote: Margaret Krome
- Noon – 2 pm Organic Lunch
- 2 pm – 3:30 pm Workshop Session II
- 4 pm – 5:30 pm Workshop Session III
- 5:30 pm – 6:45 pm Organic Supper
- 5:30 pm – 8 pm Wine & Dine with MOSES
- 5 pm – 8 pm Farmer Showcase
- 6 pm – 11 pm Film Screenings • Children's Performance • Bad Axe Blues Band

## Saturday, February 25<sup>th</sup>

- 7 am – 8 am Yoga
- 7:30 am Conference Check-In Opens
- 7:30 am – 10 am Continental Breakfast
- 8 am – 4 pm Exhibit Hall Open
- 8 am – 4 pm Book Sales Open
- 8:30 am – 10 am Workshop Session I
- 10:30 am – Noon General Session • Keynote: Curt Ellis
- Noon – 2 pm Organic Lunch
- 2 pm – 3:30 pm Workshop Session II
- 4 pm – 5:30 pm Workshop Session III



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# 4 Keynote Speakers

## Margaret Krome

### **Growing Food, Health, and Democracy: How Farmers, Activists, and Consumers are Finding Our Power and Transforming the Food System**

Friday, February 24<sup>th</sup> – 10:30 am

Everyone knows the destructive role that many foods – and the food system – play in many current health epidemics. For reasons both political and social, the nation has come to a turning point in agricultural policies: will we reinforce the institutions that have created the current system, or find our power and create change to support the pragmatic goals of personal and community health, fair markets, and fair access to good food? Michael Field Agricultural Institute Policy Program Director **Margaret Krome** will explore the principles and building blocks for individual action, political influence and how we can use our movement's creativity and energy to build a sound agriculture that can be a foundation for restoring democracy in our nation.

## Curt Ellis

### **Growing Forward: The New Faces of Food and Farming**

Saturday, February 25<sup>th</sup> – 10:30 am

There's a hot new trend going viral among our nation's youth: farming! Who are these young leaders that are stepping up to work the fields, milk the goats, and write the policies that are transforming the way we farm and eat? What galvanized their interest in healing the environment and fixing food? And how can we harness their passion and create a world where every child can grow up with knowledge of what good food is, a hands-on connection to where it comes from, and daily access to its nutrients? Join King Corn filmmaker, FoodCorps co-founder, and Heinz Award winner **Curt Ellis** for a video-rich, multi-format talk about how a new generation of leaders is getting back-to-the-land.

### **Conference Kick-Off:**

**Thursday, 7:00 pm – 8:30 pm**

Join us as we announce the 2012 MOSES Organic Farmer of the Year. The MOSES Organic Farmer of the Year Award is given to an organic farmer practicing outstanding land stewardship, innovation and outreach. The Farmer of the Year will give a presentation following the award ceremony.

### **Composting and Recycling** Recycle • Reduce • Reuse

MOSES is committed to composting and recycling at the 2012 Organic Farming Conference. We have contracted with Purple Cow Organics and Hilltopper Refuse and Recycling Service to provide these valuable services.

Help us by using the many composting and recycling stations throughout the La Crosse Center. Check out composting and recycling near the dining hall for detailed information on what is and isn't recyclable.

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## Organic University

Pre-Conference Courses  
Thursday, February 23<sup>rd</sup>

The MOSES Organic University  
Pre-Conference, Full-Day,  
In-Depth Courses  
Thursday, February 23, 2012  
10:00 am – 5:30 pm  
at the La Crosse Center

The Organic University offers an in-depth exploration of various organic agriculture topics for novice and expert alike through pre-conference, full-day courses. Farmers, academics, and other experts from the Midwest and across the country come together to provide over six hours of background information and practical applications in small classes that include ample opportunities for questions, answers, and discussion. Plus, each course includes a resource book with course instruction materials and additional information for further learning and reference beyond the end of the class.

### 1. Advanced Crop Agronomics

Consistent and profitable production is the core task for any farm. Join **Klaas and Mary-Howell Martens** of Lakeview Organic Grain, and **Dave Campbell** of Lily Lake Farm, for a detailed look at advanced agronomic techniques and strategies for producing high-quality grains year after year. Learn how to combine soil fertility, tillage, weed control, cover crops, crop rotations, harvest, and storage into an efficient system that will help your farm succeed.

### 2. Growing Dollars in Your High Tunnel

Growing in a high tunnel requires a different approach to maximize your returns on this high-value real estate. Whether you currently grow in high tunnels or haven't put one up yet, experienced growers **Adam Montri**, of Michigan State University and Ten Hens Farm, and **Mike Bollinger**, of Four Season Tools and River Root Farm, will help you develop the strategies you need to optimize your high tunnel investment. From structure options to crop and soil management, join us for a full day of great tips and ideas for growing your season-extension profits.

### 3. Livestock Health Care Management

Organic livestock production uses a set of effective tools and techniques to prevent and treat illness – but most conventional veterinarians don't know their way around organic standards and alternative therapies. Join Pennsylvania Association for Sustainable Agriculture's **Susan Beal** and Organic Valley staff veterinarian **Paul Dettloff** for this comprehensive exploration of homeopathy, tinctures, and herbal remedies as part of a holistic approach to livestock health care that combines husbandry and prevention with careful observation and proven treatment practices.

### 4. Balancing Soil Fertility for Top Quality and Yields

Both top yields and top quality are needed and possible in organic food and feed production. In organic farming, higher yields indicate higher, not lower, nutritional value. When one or the other is missing, so are the nutrients for providing the best nutrition. The goal of organic production should be to obtain high quality crops from good healthy plants that provide more than enough return to pay for the time and effort needed to stay in business. Join renowned soils expert and writer **Neal Kinsey** as he shares his knowledge of balancing soil fertility.

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## **5. Overcoming Your Fear of Farm Financials**

Your financial recordkeeping and decision-making system might be the most important tool on your farm. Understanding and practicing basic financial management can help you avoid false starts and failed enterprises. Join the Wisconsin Farm Center's **Paul Dietmann** and Iowa State University Extension's **Craig Chase** for a journey through the exciting world of number organization and analysis. Using real life scenarios, this course will provide the tools you need to successfully and painlessly manage the finances of your own operation. The newly-published MOSES book, *Fearless Farm Finances*, will be provided to each attendee of this course.

## **6. Quality Forage Production for Dairy and Beef**

Low grain or no grain? Is it possible to achieve both high yields and superb quality in dairy and beef production while feeding little or no grain? With organic grain prices at an all-time high – and no relief in sight – it makes sense for every organic cattle producer to maximize their return on pasture and forage crops. Join Midwestern Bio-Ag soils and dairy consultant **Bob Yanda** and organic dairy farmer **Gerry Klinkner** as they discuss fertilizers and management strategies to increase the yield and nutritional quality of forages and pastures to achieve an improved bottom line.

## **7. Organic Pastured Poultry A – Z**

The interest in producing and buying organic pastured poultry has exploded in the past decade, but successful examples of this business model remain hard to find. Join **Tim Koegel** of Windy Ridge Natural Farms in New York for a close look at what you need to start and continue a successful organic, pasture-based poultry operation. This exploration of production considerations and the business aspects of organic pastured poultry production will include determining costs, locating funding, working with spreadsheets for record keeping, finding markets, creating marketing materials, educating your clientele, and making the sale.

## **8. Producing Organic Beer Ingredients**

The Upper Midwest was the original home of the United States beer industry, in large part due to its suitability for the production of the grains and hops used in producing the amber fluid. Couple this with growing consumer demand and you have a great opportunity for farmers who want to grow these specialized crops. **James Altwies** of Gorst Valley Hops and **Bo Belanger** of South Shore Brewery will share their years of experience and knowledge growing these crops and interacting with this niche market, including focused discussion of hop varieties and the grain specifications sought after by malt companies and breweries.

## **9. Intro to Organic Farming Systems**

The growth of organic agriculture has more organic farmers interacting with their local government agencies, banks, feed mills, dairy nutritionists, crop consultants, and other businesses – and they all need a basic knowledge of organic production systems and regulations to serve farmers better. This class will provide in-depth descriptions of the diverse practices used to produce organic crops and livestock, as well as a basic overview of the National Organic Program rules. **Atina Diffley** of Organic FarmingWorks and University of Minnesota organic outreach coordinator **Jim Riddle** will provide a wealth of information for agriculture professionals as well as producers considering organic production.

## **10. Scaling Up Your Vegetable Operations**

Retail stores, schools, and hospitals are actively seeking higher volumes of organic produce, and demand from individuals continues to grow – and scaling up your vegetable operation can bring you an increased quality of life and a stable income stream. Sandhill Organics' **Matt Sheaffer** and Driftless Organics' **Mike Lind** grow vegetables on large scale farms, and will share the successes and challenges they experienced during the expansion of their wholesale and CSA production. Learn how to choose scale-appropriate equipment, upgrade your pest, weed, and disease management, and plan successful crop rotations, as well as how to plan your input purchases and develop appropriate sales outlets.

### **Rural Women's Project – Special Session In Her Boots: Tools, Body Mechanics and Collaboration for Women, By Women**

A workshop facilitated by the MOSES Rural Women's Project. This pre-conference session dives into how women farmers can best care for and use their bodies to ensure long-term success through gender-specific tool use, body mechanics, health and nutrition. Also, tips on strengthening collaboration and resource sharing.

**Thursday, February 23, 2012 1:00-5:00 pm Cost: \$25.00**

Please see our website for further details: [www.mosesorganic.org/womensproject.html](http://www.mosesorganic.org/womensproject.html)

## Friday Session I – 8:30 am

Farming for Native Bees and Other Beneficial Insects  
Feeding the Soil that Feeds the Plants  
Row Crops in an Organic Rotation  
Backstage at a CSA: Member Management, Record Keeping, and Delivery Systems  
Equipment for High Tunnels  
Ruminant Nutrition and Ruminant Optimization  
Demystifying the H Words: Homeopathy, Herbal and Holistic  
Rethinking Farm Management and Planning  
Farm Town in Real Life: Deciding What to Grow  
Local Foods in the Cedar Valley  
*rf* Engagement through Student Organic Farms and Participatory Research: Incubators of the Next Generation of Organic Farmers and Researchers

## Friday Session II – 2:00 pm

Soil Health and Biodiversity in Practice: Harnessing Biology, Ecology, and Resiliency on the Farm  
Nutrient Dense Forage Production: The Link between Soils, Fertilizer, Forage, and the Animal  
Integrating CSA with Other Markets  
Practical GAPs Implementation on Organic Farms  
Understanding Ground Currents and Animal Health  
*rf* Impact of Organic Management on Dairy Animal Health and Well-Being  
Show Me the Money  
*rf* Veggie Compass: Which Way Will You Grow? Determining Profitability on Your Diversified Farm  
Producing Biofuels on Your Farm  
Policy Advocacy  
Certification Basics

## Friday Session III – 4:00 pm

Managing Soil Nutrients for Optimal Crop Performance  
Cover Crop Innovation on Organic Farms  
Basics of Soil Structure and Management Practices that Favor the Development of Soil Health  
*rf* Systems Strategies for Weed Control on Organic Grain Farms  
Holistic Orchard Management  
*rf* Organic Raspberry and Sweet Cherry Production under High Tunnels  
The Business of Pastured Poultry Production  
Flies and Fly Control on the Organic Dairy  
Using Body Mechanics and Other Tools to Do What You Love Longer  
Hurricanes, Pests, Falling Prices- What Might Organic Crop and Livestock Insurance Do for You?  
Federal Conservation and Direct Marketing Programs: an On-Farm Perspective

## Saturday Session I – 8:30 am

Introduction to Organic Fertilizers 101  
Fungal Dynamics Underlying Plant Health  
Hitting the Market with High Quality Small Grains  
Managing Water and Fertilizer in the High Tunnel  
*rf* Vegetable Variety Selection on Your Farm: Participatory Research and Variety Development  
Stockpiling Pasture  
A to Z of Tinctures  
In Her Boots: Farm Diversification and Family Integration, for Women, by Women  
How Much for Just One Egg?  
GMO Contamination: What's an Organic Farmer to Do?  
Can We Just Talk? Dos and Don'ts in the Organic Conversation

## Saturday Session II – 2:00 pm

*rf* Soil Microbes in Organic Vegetable Production  
Functional Native Plant Restoration for Organic Farms  
*rf* Advances in Flame Weeding in Agronomic Crops  
Organic Strawberry Production  
Crop Rotation for Vegetable Growers  
Pastured Pork – The Other Red Meat: Forest Hogs, Whey-Fed Hogs, and Other Happy Pigs  
Dry Cow Management for Mastitis Control  
Big Enough But Not Too Big: Right-Sizing Your Farming Operation  
Organic Grain Contracts  
Local Foods Distribution Systems: The Chicken or the Egg?  
Federal Conservation and Direct Marketing Programs: an On-Farm Perspective

## Saturday Session III – 4:00 pm

Visual Assessment of Mineral Deficiencies in Vegetable Crops  
Building Soils for Urban Agriculture  
*rf* Nitrogen Mineralization and Available Nitrogen Patterns in Organic Cropping Systems with Varying Nutrient Inputs  
Organic Cut Flower Production  
Running a Successful CSA Farm  
Integrating Livestock with Your Row Crop Operation  
Organic Sheep Production  
Organic Marketing Opportunity  
Generate Your Organic Community, Share Your Farm Story  
Renewable Energy Options for Farms and Value-Added Food Producers  
Emerging Issues in Organic Agriculture

### **Certified Crop Advisors:**

MOSES has applied for continuing education unit credits (CEUs) for many of the workshops and Organic University courses. Credits available will be listed in the conference program.

## Soils & Systems

Healthy soils provide the foundation for organic farming. These workshops will provide the practical information you need to improve your soil, your yields, and your bottom line.

### Farming for Native Bees and Other Beneficial Insects

Friday I – 8:30 am

Predatory insects and pollinators are the unsung champions of the agricultural world. Join **Eric Mader** and **Jennifer Hopwood** of the Xerces Society for Invertebrate Conservation for an updated exploration into the ecology of these often overlooked and undervalued allies, and practical approaches to enhancing their populations on working farms.

### Feeding the Soil that Feeds the Plants

Friday I – 8:30 am

When you feed the soil correctly, whatever plants being grown there will respond positively. Join soil scientist and consultant **Neal Kinsey** for this look at how to achieve yields and high quality simultaneously in organic food and feed production.

### Soil Health and Biodiversity in Practice: Harnessing Biology, Ecology, and Resiliency on the Farm

Friday II – 2:00 pm

Promoting biodiversity both above and below the soil provides a wide variety of ecosystem services that enhance food growing capacity and quality of life. Join organic vegetable farmer and consultant **Atina Duffley** for this exploration of the natural processes in the environment and how you can work with them.

### Managing Soil Nutrients for Optimal Crop Performance

Friday III – 4:00 pm

The balance and availability of soil nutrients has a direct impact on the growth, health, yield, and quality of all crops. Join biological and organic soils consultant **Bob Yanda** for this basic systems approach to soil balance and nutrient availability, including the important role of soil biology.

### Cover Crop Innovation on Organic Farms

Friday III – 4:00 pm

Successful organic farms in the Midwest use a variety of cover cropping practices. Western Illinois University's **Joel Gruver** will take you on a virtual tour of organic cover crop innovation, including new species, planting methods, and residue management systems.

### Basics of Soil Structure and Management Practices that Favor the Development of Soil Health

Friday III – 4:00 pm

Organic farmers have traditionally relied on crop rotations, soil amendments, and tillage to optimize production. **Cynthia Cambardella**, of the USDA's National Laboratory for Agriculture and the Environment, will explore the relationships among soil organic matter turnover, soil aggregate formation and degradation, nutrient cycling, water retention, and the activity of soil microorganisms.



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# 10 Workshops ♦ Soils & Systems (cont.)

## Introduction to Organic Fertilizers 101

Saturday I – 8:30 am

Crop fertility is critical to successful organic farming. Join Sustane Natural Fertilizer's **Craig Holden** for this exploration of the wide range of materials available to organic growers, and the differences between them. Craig will help participants understand why more fertilizer is not always better.

## Fungal Dynamics Underlying Plant Health

Saturday I – 8:30 am

A holistic understanding of beneficial fungi and bacteria can lead the organic grower to a whole new understanding of how to preempt diseases, from late blight on tomatoes to scab on apples to powdery mildew on ornamentals. Author and orchardist **Michael Phillips** will show you how to utilize a variety of new tools to leave behind the mineral fungicides of old.

## Functional Native Plant Restoration for Organic Farms

Saturday II – 2:00 pm

Native plant conservation buffers, pastures, and ground covers are increasingly recognized for their ability to protect soil and water, provide habitat for pollinators and beneficial insects, reduce weeds and pesticide drift from adjacent farms, and beautify farm landscapes. **Eric Mader** and **Jennifer Hopwood** of the Xerces Society for Invertebrate Conservation will examine the latest science-based organic alternatives for blurring the lines between nature and agriculture.

## rf Soil Microbes in Organic Vegetable Production

Saturday II – 2:00 pm

Soil microbial communities play fundamental roles in the productivity of agriculture. Join Kansas State University researchers **Karen Garrett** and **Lorena Gomez-Montano** for this evaluation of the diversity and general structure of microbial communities in response to different nutrient management strategies.

## Visual Assessment of Mineral Deficiencies in Vegetable Crops

Saturday III – 4:00 pm

Crops not growing as you would like? Don't have the money for soil tests in every field, every year? Don't give up hope. Although preparing the soil before you plant is best, this workshop will explore how to identify and solve mineral deficiency problems in your crops while they are growing. Join organic vegetable farmer and plant ecologist **Kristina Beuning** for this review of visual assessment and corrective actions for nutrient deficiencies.

## Building Soils for Urban Agriculture

Saturday III – 4:00 pm

Urban agriculture has the potential to provide fresh produce, jobs, and ecological services right in the city. Join **Julia Govis** to learn about the challenges to building soil in an urban setting - and ways to overcome them.

## rf Nitrogen Mineralization and Available Nitrogen Patterns in Organic Cropping Systems with Varying Nutrient Inputs

Saturday III – 4:00 pm

Synchronizing organic sweet corn crop nitrogen demand timing with soil plant available nitrogen concentrations is essential to maximizing yield goals and reducing nitrogen losses to the environment. Join University of Wisconsin researchers **Matt Ruark** and **A.J. Bussan** for this look at how growers can properly time incorporation of crop residues, manures, and fertilizers to time nitrogen release with crop-critical nitrogen demand timing.

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## Field Crops

Maximize yields and profits on your farm. Learn more about the tools and techniques that will help you do it.

### Row Crops in an Organic Rotation

Friday I – 8:30 am

Corn and soybeans form the backbone of most organic crop farms in the Midwest. However, achieving acceptable weed control in these crops while maintaining adequate nutrient levels and soil quality presents a challenge. Join organic crop producer **Carmen Fernholz** for a look at how to confront these challenges through creative rotations, good cover crop strategies, and steel in the field.

### Nutrient Dense Forage Production: The Link between Soils, Fertilizer, Forage, and the Animal

Friday II – 2:00 pm

Mineralized, energized forage improves the health, production and reproduction of any animal that consumes it. Join biological and organic soils consultant **Bob Yanda** for this discussion of how proper soil nutrient balance can positively affect forage protein, fiber, energy, and minerals - and how you achieve it on your farm.

### rf Systems Strategies for Weed Control on Organic Grain Farms

Friday III – 4:00 pm

Targeted rotations of cover crops and cash crops, in-season use of cover crops, and no-till planting systems can all play an important role in reducing weed pressure on organic grain farms. **Joel Gruver** will share results from the Western Illinois University Research Farm and farmer interviews about systems approaches to reduced weed pressure.

### Hitting the Market with High Quality Small Grains

Saturday I – 8:30 am

For organic grain producers, especially those producing food-grade grain or seeds, quality plays an important role. Lakeview Organic Grain's **Mary-Howell** and **Klaas Martens** will talk about agronomics, weed control, and storage as it relates to getting a high-quality, in-demand product to market.

### rf Advances in Flame Weeding in Agronomic Crops

Saturday II – 2:00 pm

Propane flaming can be an effective tool for weed control in organic cropping systems. Join a team of University of Nebraska researchers for this review of four years of research into flame weeding equipment design, propane dose-response curves for crops and weeds, and its potential for use in a variety of row crop species.

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## Market Farming

*Organic farming is knowledge farming. Join the experts for the critical information you need to make the most of your vegetable and fruit operation.*

### Backstage at a CSA: Member Management, Record Keeping, and Delivery Systems

Friday I – 8:30 am

Successful operation of a Community Supported Agriculture farm means much more than just vegetable production. **Beth Kazmar** will share the systems developed by Tipi Produce to manage the behind-the-scenes work of member management, record keeping, logistics, and deliveries.

### Equipment for High Tunnels

Friday I – 8:30 am

Successful high tunnel crop production involves more than just gardening under plastic. Join experienced high tunnel professionals **Adam Montri** of Michigan State University and Ten Hens Farm and **Mike Bollinger** of Four Season Tools and River Root Farm for a look at trellis systems, irrigation, interior coverings, and specialized tools for bed preparation, seeding, cultivating, and harvesting.

### Integrating CSA with Other Markets

Friday II – 2:00 pm

Community Supported Agriculture is often the sole enterprise of a farm, but it can also serve as a means to expand into other markets, build capital, and balance risks as part of a diversified marketing strategy. **Kat Becker** and **Tony Schultz** of Stoney Acres Farm will discuss their management of the financial and biological diversity CSA has enabled for them.

### Practical GAPs Implementation on Organic Farms

Friday II – 2:00 pm

From restaurants to college dining halls, wholesale buyers have begun demanding food safety assurances from fresh market growers. Join Rock Spring Farm's **Chris Blanchard** for a review of the methods developed at Rock Spring Farm for meeting the procedural, documentation, and record-keeping requirements of the GAPs audit process in a way that flows with the work on the farm.

### Holistic Orchard Management

Friday III – 4:00 pm

The primary role of the orchardist is to build system health, and understory management that embraces forest edge ecology that is critical when it comes to getting a leg up on fruit tree diseases. Join orchardist and *The Apple Grower* author **Michael Phillips** to learn about fungal allies, root relationships, and the biodiversity that makes good fruit possible.

### Organic Raspberry and Sweet Cherry Production under High Tunnels

Friday III – 4:00 pm

Growers who want to produce organic perennial fruits face significant challenges in soil, plant, pest, and environmental management, particularly in non-arid cool climate areas like the Midwest and Great Lakes. Join University of Michigan researchers **Greg Lang** and **Eric Hanson** and farmer **Ben Gluck** for a look at using high tunnels to address many of these challenges.



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## Managing Water and Fertilizer in the High Tunnel

Saturday I – 8:30 am

Managing the root zone in a high tunnel presents challenges not encountered in outdoor production due to intensive cropping, a lack of rainfall, increased soil temperatures, and production in the dead of winter. Join **Mike Bollinger** of Four Season Tools and River Root Farm and **Adam Montri** of Michigan State University and Ten Hens Farm for this high-level discussion of the ins-and-outs of root zone management in both stationary and movable houses.

## rf Vegetable Variety Selection on Your Farm: Participatory Research and Variety Development

Saturday I – 8:30 am

The Northern Organic Vegetable Improvement Collaborative is investigating vegetable varieties for organic farms. University of Wisconsin Organic Production Specialist **Erin Silva** and farmers **Tricia Bross** and **Martin Diffley** will share the results of two years of vegetable trialing data involving both the UW research station and organic farmers.

## Organic Strawberry Production

Saturday II – 2:00 pm

Join Northland Community and Technical College's **Thaddeus McCamant** for this discussion about the basics of organic strawberry production, including site selection and preparation, appropriate varieties, field establishment, and pest and disease control. With an emphasis on production models used by successful organic growers, this workshop will also compare single-year and multiple-year production systems.

## Crop Rotation for Vegetable Growers

Saturday II – 2:00 pm

Good crop rotation is critical for effective management of diseases, nutrients, weeds and insects on organic farms. Luna Circle Farm's **Tricia Bross** and Spring Hill Community Farm's **Mike Racette** will describe their systems, and show you how to plan your vegetable crop rotations, how to adjust to changes necessitated by weather or markets, and how to get back on track or make a new plan.

## Organic Cut Flower Production

Saturday III – 4:00 pm

Join long-time flower farmer **Carol Larsen** to learn how to grow organic cut flowers for market. This workshop will focus on the identification of cut flowers that are eye catching, reasonably easy to grow, and have the

possibility to make you money, as well as a discussion of fertilizing, succession planting, and insect and disease problems and solutions.

## Running a Successful CSA Farm

Saturday III – 4:00 pm

From member management and labor needs to structuring share contents and planning the crop successions, running a Community Supported Agriculture vegetable farm comes with a special set of challenges and opportunities. 24-year veteran CSA farmer **Peter Seely** of Wisconsin's Springdale Farm will use his 750-member CSA as a case study in this discussion of what it takes to run a successful CSA operation in the Upper Midwest.



## Livestock

From dairy to poultry, look to the Organic Farming Conference to provide you with the most up-to-date and practical information you need to succeed.

### Ruminant Nutrition & Ruminant Optimization

Friday I – 8:30 am

Ruminant animals play an important role on organic farms in converting cover crops, crop residue, and high quality forage into meat and milk. Join certified organic grass farmer and teacher **Doug Gunnink** for this discussion of the health and function of the rumen and why the composition of the forage is important.

### Demystifying the H Words: Homeopathy, Herbal and Holistic

Friday I – 8:30 am

While these three words have some similarities, they are often confused and incorrectly used interchangeably. **Susan Beal** will clearly illustrate the differences in “the H words,” providing participants with examples of the appropriate uses of these simple but powerful medicines.

### Understanding Ground Currents and Animal Health

Friday II – 2:00 pm

Ground currents can affect the health of your animals, reducing production, affecting behavior, and increasing somatic cell counts. Organic Valley staff veterinarian **Paul Dettloff** will show you how potential planes, transformer location, and electrical fence grounding fields interact with the electrical grid on your farm, and how you can avoid problems with stray electrical currents.

### rf Impact of Organic Management on Dairy Animal Health and Well-Being

Friday II – 2:00 pm

Project COW is a 4-year, ongoing study aimed to identify management factors that influence dairy herd health and milk quality. Project participants **Pamela Ruegg**, **Nicole Lennart**, and **Roxann Richert** will provide a look at the animal disease, diagnostic and management data that were collected on 200 organic and 100 conventional dairy farms located in Wisconsin, New York and Oregon.

### The Business of Pastured Poultry Production

Friday III – 4:00 pm

Learn about the business of organic pastured poultry with **Tim Koegel** of Windy Ridge Natural Farms in New York. This workshop will review the financial tools he has developed along with how to determine costs, locate funding, work with spreadsheets, find markets, and make the sale.

### Flies and Fly Control on the Organic Dairy

Friday III – 4:00 pm

Large animal veterinarian and organic dairy farmer **Sarah Slaby** will describe the diseases that are caused by flies, and discuss the methods dairy farmers and others can use to control them, including repellents, predators, and traps.

### Stockpiling Pasture

Saturday I – 8:30 am

Winter feed is a livestock farmer’s biggest expense, and extending the grazing season with stockpiling can cut those costs by twenty percent or more. Wisconsin Department of Agriculture grazing and organic specialist **Laura Paine** and Genesis Acres’ **Mary C. Anderson** will describe the best practices to stockpile forages, including appropriate species selection.

### A to Z of Tinctures

Saturday I – 8:30 am

Join Organic Valley staff veterinarian **Paul Dettloff** to learn how to make the best use of tinctures to treat your livestock’s health issues. This workshop will cover the functions and mechanisms of a wide variety of herbal tinctures, as well as the synergistic effects of tincturing multiple herbs together.



## Pastured Pork – The Other Red Meat: Forest Hogs, Whey-Fed Hogs, and Other Happy Pigs

Saturday II – 2:00 pm

Join Minnesota holistic herd health consultant **Will Winter** for this discussion of raising radiantly healthy, free-range hogs that are completely free of vaccines, antibiotics, hormones, and drugs. Learn about developing your own holistic herd health plan, nutrient-dense and natural rations, and the right kind of pastures, fencing, housing, and watering systems.

## Dry Cow Management for Mastitis Control

Saturday II – 2:00 pm

This presentation will explore newly emerging and often-overlooked situations and events that can affect susceptibility to mastitis. Join Helfter Feeds' Senior Veterinary Consultant **Richard Holliday** to learn about procedures to prepare cows for drying off and freshening in ways that minimize stress and strengthen the immune system for increased health and productivity.

## Integrating Livestock with Your Row Crop Operation

Saturday III – 4:00 pm

Adding livestock to your row crop operation can provide an important source of financial diversity, as well as contributing to the overall sustainability of your operation. Ash Grove Farm and Iowa State University Extension's **Margaret Smith** and long-time organic farmer **Tom Frantzen** will share their experiences successfully incorporating livestock into their farming system.

## Organic Sheep Production

Saturday III – 4:00 pm

**Bonnie Widemen** has enjoyed the company of sheep for thirty-five years. This mid-level workshop will focus on the challenges of raising sheep organically, from avoiding synthetic parasiticides to management practices that are compatible with organic standards. Bonnie will also discuss other choices faced by sheep producers, such as guard dogs, handling systems, lambing, and finishing.



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## Marketing and Business

*Growing a great crop is only half of the organic farmer's job. The other half is selling products and managing the business. The marketing and business sessions will help you find your own path to profitability.*

### Rethinking Farm Management and Planning

Friday I – 8:30 am

Farm planning and management are essential tasks in building a sustainable farm enterprise, but not many farmers enjoy these activities. AgSquared's **Giulia Stellari** and **Jeff Froikin Gordon** will guide you through the farm planning and management process, and by digging deeper into selected examples of farm planning and management practices, will illustrate the principles that underlie informed decision making and effective implementation on the farm.

### rf Veggie Compass: Which Way Will You Grow? Determining Profitability on Your Diversified Farm

Friday II – 2:00 pm

For the past four years, a team of University of Wisconsin researchers has worked to develop a whole-farm management system to increase farm profitability. Join researchers **Erin Silva** and **John Hendrickson** and farmers **Jim Munsch** and **Linda Halley** for a look at this spreadsheet-based "Veggie Compass" that allows growers to track their cost of production.

### Using Body Mechanics and Other Tools to Do What You Love Longer

Friday III – 4:00 pm

Taking care of your body can ensure a future of doing what you love and farming for as long as you need to. Join **Ann Adams** and **Liz Brensinger** of Green Heron Tools for this interactive look at the secrets of body mechanics, and how you can minimize injuries and pain by how you use your body, tools, and equipment.

### Hurricanes, Pests, Falling Prices- What Might Organic Crop and Livestock Insurance Do for You?

Friday III – 4:00 pm

No one likes insurance because it always costs too much - that is, until they total their car. Are you worried you will total your farm? Join National Center for Appropriate Technology's **Jeff Schahczenski** for a review of federally-subsidized crop insurance options for organic production.

### In Her Boots: Farm Diversification and Family Integration, for Women, by Women

Saturday I – 8:30 am

Women farmers face unique challenges and opportunities, resulting in innovative ways to champion organic agriculture through creative, diversified livelihoods. Facilitated by **Lisa Kivist**, Director of the MOSES Rural Women's Project and co-owner of Inn Serendipity Farm and B&B, the workshop will serve up inspiring examples and resources you can use to follow your dreams.

### Big Enough but Not Too Big: Right-Sizing Your Farming Operation

Saturday II – 2:00 pm

Scaling up is all the rage, but how do you know how big is big enough to meet your financial goals without being too big for your land, labor, capital, and management resources? Join University of Minnesota applied economist **Rob King** and farmers **Laura Frerichs** and **Greg Reynolds** for an introduction to concepts for right-sizing your operation.

### Organic Grain Contracts

Saturday II – 2:00 pm

Organic farmers face unique contract issues, whether dealing with pesticide and GMO contamination, transportation, storage, or organic regulations. **Amanda Heyman** of the Farmer's Legal Action Group will provide information you can use to assess the risks and benefits of organic grain contracts.

### Organic Marketing Opportunity

Saturday III – 4:00 pm

Decisions about what to grow are some of the most important decisions a grain farmer makes all year, and you need the most current information about supply, demand, and price to make the best decision. NFOrganics marketing consultant **Tim Ennis** will lead a panel discussion about the market and the challenges of producing organic grains.

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## Miscellaneous

*These workshops may not have a definitive category, but each one tackles an important issue. From seeds to families, these workshops cover a diverse range of topics.*

### Local Foods in the Cedar Valley

Friday I – 8:30 am

Iowa's Cedar Valley has been home to strategic local food system work since 1996. **Andrea Geary** will discuss the intentional methodology behind how the Northern Iowa Food and Farm Partnership was formed, its missteps and rebounds, and successes as the group has evolved through the years.

### rf Engagement through Student Organic Farms and Participatory Research: Incubators of the Next Generation of Organic Farmers and Researchers

Friday I – 8:30 am

Join **Jane Sooby** of the Organic Farming Research Foundation and **Michelle Wander** of University of Illinois for this look at the relative strengths of student farms and other methods of student-farmer engagement.

### Producing Biofuels on Your Farm

Friday II – 2:00 pm

Across the Midwest, farmers are becoming more self-sufficient by producing oilseeds right on their farm for fuel and feed. Join Organic Valley's **Jake Wederberg** for a walk through the different production steps and implementation options for making and using biodiesel and vegetable oil fuels on your farm.

### Policy Advocacy

Friday II – 2:00 pm

Current policy decisions affect sustainable, local, and organic farming and food systems in a wide varieties of ways. Join our panel of organic farming policy experts and farmer activists to learn about the latest issues, and how you can influence the debate about the best ways to strengthen rural America and organic agriculture.

### Certification Basics

Friday II – 2:00 pm

Becoming certified organic is not easy, but knowing the potential pitfalls and having a plan can make everything easier. Midwest Organic Services Association's **Jackie Von Ruden** and Indiana Certified Organic's **Cissy Bowman** will assist farmers ready to take the certification plunge as well as those currently in transition and recently certified.

### Federal Conservation and Direct Marketing Programs: an On-Farm Perspective

Friday III – 4:00 pm and Saturday II – 2:00 pm

The Conservation Stewardship Program, the Environmental Quality Incentives Program Organic Initiative and the Value Added Producer Grant Program can all provide valuable assistance to organic growers. Join our panel of farmers and policy experts to understand how they work from the farmer's perspective.

### GMO Contamination: What's an Organic Farmer to Do?

Saturday I – 8:30 am

GMO corn, soy, canola, oh my! What should organic farmers do to prevent contamination of their crops? **Jim Riddle** will share ideas on steps farmers can take during planning, planting, production, harvest, storage, and transport to protect organic crops from genetic trespass, and then will lead an interactive discussion with producers, processors, and buyers on GMO contamination issues.

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## 18 Workshops ♦ Miscellaneous (cont.)

### **Can We Just Talk? Dos and Don'ts in the Organic Conversation**

*Saturday I – 8:30 am*

Organic can be sticky and tricky in some conversations. What happens when organic is under attack? Join **Sylvia Tawse** of the Fresh Ideas Group for a look at how to reach the mainstream and the organic core with one true voice without sounding like an elitist, and how the organic community can reach out with one true voice.

### **Local Foods Distribution Systems: The Chicken or the Egg?**

*Saturday II – 2:00 pm*

Which comes first, improvements in the distribution infrastructure for regional food products or increased local production? How do we energize existing infrastructure or build new infrastructure to reach the critical mass for the local foods marketplace? Join University of Wisconsin Center for Integrated Agricultural Systems' **Michelle Miller** for a discussion of the opportunities and challenges in local food distribution.

### **Renewable Energy Options for Farms and Value-Added Food Producers**

*Saturday III – 4:00 pm*

Renewable energy is a natural match for organic farming. **Nick Hylla** of the Midwest Renewable Energy Association will review model systems at work in the Midwest to understand how renewable energy systems are used to support a variety of farm processes.

### **Emerging Issues in Organic Agriculture**

*Saturday III – 4:00 pm*

Organic agriculture and the organic movement are constantly growing, developing, and encountering a diverse array of challenges. Join this session for a discussion of current issues at the cutting edge of organic agriculture.

## **Organic Research Forum**

The last five years have produced an amazing growth of organic research projects at both public land-grant universities and private institutions. Now in its third year, the Organic Research Forum at the 2012 MOSES Organic Farming Conference helps bring that research directly to the organic farmers. The Organic Research Forum is a unique opportunity for farmers, students and researchers to connect and discuss current issues in organic agricultural research.

- **Organic Research Forum Workshops** – The 2012 OFC will highlight several workshops where researchers, and often the organic farmers that assisted, will present the findings and implications of their recent work. We have selected a broad range of agronomic, horticultural and livestock research projects from several research institutions throughout the Midwest. Look for the *rf* notation before the titles to find these workshops. New for 2012 is a special workshop tailored for researchers, students, university staff and organic farmers interested in developing university student organic farms and the next generation of organic researchers.
- **Organic Research Poster Display** – In addition to the workshops, additional organic research projects will be featured in a poster display. Check them out at your leisure, or stop by to discuss the work with the researchers in person from 12:30 to 2:00 on Friday and Saturday.
- **Organic Research Forum Social** – On Friday morning, from 7:00 until 8:15 am, researchers, students and farmers are invited to a breakfast social to network, talk organic farming and current/future organic research projects.
- **Engagement through Student Organic Farms and Participatory Research: Incubators of the Next Generation of Organic Farmers and Researchers** – Join **Jane Sooby** of the Organic Farming Research Foundation and **Michelle Wander** of University of Illinois for this look at the relative strengths of student farms and other methods of student-farmer engagement. Sooby will share findings from OFRF's most recent land grant organic assessment, and Wander will present a typology of student farms and sustainable agriculture programs that summarizes the variety of approaches and associated outcomes that exists. Teams of students, researchers, and affiliated farmers will be invited to share examples of successful participatory research, with the goal of identifying models that can train new farmers and provide organic farmers with access to information, training, and a way to direct projects toward problems of interest to them.

## Apply for a Scholarship

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Please note that scholarship priority is given to applicants who are farmers, those who have not received a scholarship in the past, and those attending the OFC for the first time. A special scholarship fund is also available for those who are 18+ and participating in the Young Organic Stewards' workshops and activities (see page 20).

## Volunteer at the OFC

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Applications will be processed in the order they are received. Please apply early, as positions are limited.

## Conference Scholarship Fund

Thanks to the many individuals and organizations for their generous support of the Scholarship Fund - Midwest Organic and Sustainable Education Service, MN-NRCS, the Ceres Foundation, Horizon, the Carolyn Foundation, USDA-RMA, USDA-BFRDP, the Brussell Fund and folks like you! We need your continued support to ensure the fund's availability and growth! **Check out your OFC registration form for donation details.** Your support makes the OFC accessible for all!

## Kevin Brussell Scholarship Fund

Kevin Brussell, a long-time organic activist, researcher and working organic farmer, was tragically killed in June. Kevin's wife, Juli, established this scholarship fund in memory of her husband. The scholarship fund supports beginning organic farmers. To learn more visit: [www.mosesorganic.org/brussellscholarship.html](http://www.mosesorganic.org/brussellscholarship.html). Donations may be mailed to MOSES, PO Box 339, Spring Valley, WI 54767 (Attn: Brussell Fund)

**Please join Juli Brussell for a reception and celebration of the life of Kevin Brussell: Thursday, February 23, 2012 from 5:00 – 6:30 pm • At the 23rd Organic Farming Conference, Ballroom Rear Lobby • Light refreshments will be served. • Visit the website to write in the memorial guest book ~ [www.mosesorganic.org/brussellscholarship.html](http://www.mosesorganic.org/brussellscholarship.html)**



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## Young Organic Stewards (YOS)

Young farmers are vital to our future. We are counting on the next generation of farmers to grow our nation's food, revitalize the countryside and protect our natural resources. Young Organic Stewards is a program of MOSES and Renewing the Countryside that aims to educate, inspire and empower young farmers to thrive in a sustainable, organic system of agriculture. We offer 4 workshops and 3 social activities during the conference, providing lots of networking opportunities. YOS will launch a young farmers social networking website at the conference that enables young people to stay connected and share their farming life throughout the year in between conferences.

Young Organic Stewards is for any young person (18+) who is interested or involved in organic and sustainable farming. Scholarships are available!

To apply, visit [www.mosesorganic.org/youngorganicstewards.html](http://www.mosesorganic.org/youngorganicstewards.html) for more information.



## Workshops

### Farm Town in Real Life: Deciding What to Grow

Friday I – 8:30 am

What are the best products to grow when you've just started out? Join **Kat Becker** and **Tony Schultz** of Stoney Acres Farm for a look through their financial records, a discussion of short- and long-term investments and planning, and an exploration of the specifics of getting into farming as a lifestyle and a business.

### Show Me the Money

Friday II – 2:00 pm

To develop a successful farm business plan, you need more than dreams. Join Wisconsin Farm Center director **Paul Dietmann** for an exploration of farm finances that will give you the tools you will need to understand what it will take to turn your farming dreams into a final reality.

### How Much for Just One Egg?

Saturday I – 8:30 am

You can increase profits for any business by increasing the profit for each unit you sell or by increasing the number of units you sell. Join Iowa State University farm management field specialist **Craig Chase** for this session on how to account for your costs and revenues, determine your profit per unit, and evaluate how well your farm is doing.

### Generate Your Organic Community, Share Your Farm Story

Saturday III – 4:00 pm

Join organic farmers **Emily** and **Tim Zweber** for their story of using social media to promote their farm and generate a supportive community with like-minded people online. This workshop will explore ways for young farmers to keep in touch between conferences and build an online network of support.

## Social Activities

### Thursday Night: Open Mic Jam Night

7:30 pm

Relax with other young farmers at The Root Note. Enjoy La Crosse's local musical talent or take a turn on the mic yourself! The Root Note is a comfortable place to warm up with local, organic drinks and food. Meet in the lobby of the conference check-in area for a short walk to The Root Note for an evening of good company.

### Friday Morning: Young Organic Stewards Breakfast

7:30 am – 8:30 am

Eat together with fellow Young Organic Stewards in the Dining Hall. Share a farming story and what you are looking forward to learning at the conference. We will highlight YOS events, workshops and areas of the conference you don't want to miss. A perfect way to begin the conference and get to know others in the same field as you.

### Friday Night: Movie Night

7 pm – 11 pm

Stop in for movie night featuring an exciting duo of films: *The Greenhorns* and *Big River*. We will be playing episodes of the Perennial Plate between movies. Nosh on local apple cider and buttery popcorn, and meet your fellow farmers.

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The continued support of our generous food donors makes the fabulous quality and variety of the conference meals possible. We thank them for their important contributions. Take a moment to learn more about our food donors and sponsors at: [www.mosesorganic.org/conference](http://www.mosesorganic.org/conference)

### Continental Breakfast

Egg Bake, Fruit, Granola, Soy/Dairy Yogurt, Muffins and Scones, Cheeses, Oatmeal with Toppings, Breads, Butter, Preserves and Beverages \*

### Snack Food - Available all day

Fruit, Cheeses, Blue Corn Chips, Salsa and Corn Relish, Breads, Preserves, Cookies, Crackers and Beverages

### Thursday Lunch

Beef Stroganoff, Red Mashed Potatoes, Garlic Green Beans, Wild Rice and Orzo Salad, Garden Salad and Pineapple Upside-down Cake

### Thursday Supper

Horseradish and Marmalade Ham, Onion and Carrot Bake, Garden Salad, Tabbouleh, Rice Pilaf and Chocolate Torte

### Friday Lunch

Sloppy Joes, Macaroni Salad, Harvest Slaw, Garden Salad, Blue Corn Chips and Cranberry Bog Bars

### Friday Supper

Braised Chicken Breast, Spinach and Mushrooms, Oven-roasted Potatoes, Garden Salad, Tomato, Pepper and Mozzarella Salad, Roasted Vegetable Trio and Apple Crisp

### Saturday Lunch

Teriyaki Beef, Sesame Chicken, Stir Fry Vegetables, Garden Salad, Snow Pea and Bok Choy Salad and Pumpkin Peanut Butter Cake

### Vegan Table

Vegan entrees will be available by pre-registration at a separate table marked vegan entrees. Please check the vegan box on your registration form.

Thursday Lunch – Barley Kale and Kidney Bean Stew

Thursday Dinner – Tofu Steaks with Red Pepper Walnut Sauce on Couscous

Friday Lunch – Lentil Sloppy Joes (Farmstead Chef)

Friday Dinner – Basmati Rice with Chard, Olives and Beans

Saturday Lunch – Whole Spelt with Bok Choy and Sesame

### Kid Station

Stocked for lunches and suppers with simple foods (PB&J fixings, apples and carrots), parents will find something to satisfy even fussy eaters.

\* Please note: vegan and gluten free bakery items, buns and breads can be requested from the catering staff.

\*\* All menu items are subject to change.

During Friday lunch 40 lucky winners will receive a signed copy of *The Farmstead Chef* from authors Lisa Kivirist and John Ivanko, who will be autographing their new book in the dining hall.



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**WINE & DINE**  
with  **MOSES**

### Wine & Dine with MOSES

Friday, February 24<sup>th</sup>, 5:30 pm

Hors D'oeuvres and Beverage Bar

Dinner 6:30 pm

Radisson Hotel Ballroom

\$65 minimum donation

Join the MOSES Board of Directors for an intimate and elegant dinner hour, preceded by hors d'oeuvres, wine, beer and beverages. Relax while supporting MOSES organic educational programs with an opportunity to bid in an exclusive vocal auction.

## Poetry Slam

Thursday, 8:30 pm – 10:00 pm

The well-received and popular poetry slam is back! Poetry doesn't just come to life. Hosted by **Kristen Underwood**, co-director of ArtHaus in Decorah, Iowa. The MOSES Poetry Slam is designed to be a good-natured, supportive environment for all -- with extra points for food and farming themed writing! Sign up to share your own words, or simply come to enjoy the show. Contact **Kristen Underwood** to sign up, or for more info: [krim@earthlink.net](mailto:krim@earthlink.net)

## One Act Land Stewardship Project Play Look Who's Knockin' On Grandma's Door

Friday, 4:00 pm and 7:00 pm

Back by popular demand, this professionally-acted play focuses on the moral dilemma between getting top dollar for selling one's land and the social purpose of helping the next generation of farmers get started farming. Created out of numerous farm interviews and the stories of both beginning and retiring farmers in recent years, the play uses humor, story, and the common everyday tension in an elderly farm couple's relationship to prompt reflection and discussion. Performances will be followed by group discussions.

## Children's Show

Friday, 7:00 pm – 7:45 pm

The always fun and popular Children's Show is back again, giving our young conference attendees the chance to perform an original play. It's entertaining for all and kicks off a wonderful evening of music and dance.

## Dance to Bad Axe Blues Band

Friday, 8:00 pm – 12:00 midnight

Bad Axe Blues Band is the Driftless Region's very own "Chicago-style" electric blues band. The BABB plays a great mix of traditional and contemporary blues tunes that will get you up and keep you dancing. Led by Chicago transplant **Ted Parrish** on guitar and vocals and driven by a rock solid rhythm core and a jumping horn section, this band delivers smiles and good times every time. All the blues you can use!

## Film Screenings

Thursday – Saturday, Day and Evening Screenings

Join us in the screening rooms for a variety of food and farming themed films. Films include Vanishing of the Bees; Green Fire; Farmageddon; Scientists Under Attack; Getting Real about Food and the Future; and Small Farm Rising. All films will screen multiple times throughout the conference, so you'll have plenty of time to view your favorites!

## Prior to Each General Session:

### Synister Dane and the Cosmonuts

There is no better reason to be on time for the keynote presentations than to experience the **Synister Dane** warm-up. Witty, agro-environmental lyrics and bluegrass harmony come together for fair-trade agriculture to create a dynamic and organic keynote state of being. **Jeff Bartovics, Allen Moody, Jim Pierce, and Mark Shepard** are the "nuts" in the band who bring you populist protest music "By Farmers for Farmers and the Folks who eat their Food." You can learn more about the band at [www.synisterdane.com](http://www.synisterdane.com).

## Farmer Showcase Friday Feb 24<sup>th</sup> 5 – 8 pm

### Attn: Farmers! Sign up today!

Sell your products. Share knowledge. Network! Four feet of tabletop available per farmer. Limited space! Sign-up today!

Register by emailing [angie@mosesorganic.org](mailto:angie@mosesorganic.org)

Table space available to OFC registrants only!

Friday, Feb. 24<sup>th</sup>, 5 pm – 8 pm, upstairs in the ballroom lobby.



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## Shhhhhh! It's a Silent Auction!

We've assembled some marvelous packages of farm-related items, once-in-a-lifetime experiences and delectable treats! You can show MOSES how much you care by making generous bids that will benefit Grow Organic, the main educational outreach program that supports Young Organic Stewards, the Rural Women's Project, the Organic Broadcaster and more!

**Visit the Lower North Lobby anytime Friday, from 8 am to 9 pm, and take home wonderful items contributed by sponsors, exhibitors and other MOSES supporters.**

**New in 2012 will be chances for you to win prizes by trying your hand at games of skill, and an opportunity for you to take home a free door prize just for checking in at the Silent Auction area!**

**This is no ordinary Silent Auction – so shout it out to all your friends!**

### Early AM Yoga with Jai Kellum

**Friday and Saturday, 7:00 am – 8:00 am**

Join **Jai Kellum** from Kings Hill Farm for a revitalizing yoga series before starting your conference day. Yoga is for all ages, and all body types. Relax your body and mind, stretch, release tension. Please come dressed in comfortable clothes that promote easy movement. Please bring your own yoga mat or a large beach towel.

### MOSES Book Sales!

**Over 600 book titles! Great opportunity to browse the largest selection of farming books under one roof! Soil biology, pest and weed control, solar power, cookbooks, and more! SAVE 10% on purchases over \$100. Don't miss it! Also, mugs, conference t-shirts and children's books!**

### Exhibit Hall

#### HOURS:

Thursday, 5 pm – 8 pm

Friday, 8 am – 7 pm

Saturday, 8 am – 4 pm

The OFC Exhibit Hall is packed with over 160 booths filled with products, resources and information designed to help your farm flourish. Exhibit Hall open to conference attendees only.

### Networking Opportunities

**Share information and knowledge with your peers! We offer several ways to connect directly with others:**

- **Meetings and Receptions:** Join groups that have asked to use space to host a meeting or reception. Though not run or sponsored by MOSES, these will be of interest to you. Check out the listing in the Conference program and on posters in the lobby.
- **More Networking Opportunities** including new this year: Singles Meet-and-Greet, Rural Women's Project Training on Tools, Body Mechanics & Collaboration for Women, and The Farmer-Veteran Coalition.
- **Free Resource Area and Connection Bulletin Boards:** Pick up lots of great information, exchange selling, buying or work opportunities with everyone.
- **Farmer Connection Roundtables.** Want to talk about turkeys, or bees, or spelt? Sign up to reserve a Connection table and talk with whoever shows up! A perfect venue to share ideas, learn from others. Look for the sign up board in the North Concourse hallway to either reserve a time and table slot, or see if there is a conversation you'd like to join. Sign up for your table and time when you get to La Crosse, or visit our website, [mosesorganic.org/ofc\\_networking.html](http://mosesorganic.org/ofc_networking.html), at the end of December to sign up for limited advance reservations. 50-minute table times change on the half hour, 5:30 - 8:30 pm on Thursday, 7:30 am - 8:30 pm Friday and 7:30 am - 5:30 pm Saturday.

**See the MOSES website for further details:**  
[www.mosesorganic.org/conference](http://www.mosesorganic.org/conference)

**Thursday evening activities are open to both OU and OFC registrants. An organic supper is available as an optional add-on.**

## Childcare – Ages 3-12

- Limited room – register early!
- Open Friday & Saturday only, 8 am – 6 pm
- Children eat lunch with their parents
- All children ages 3-18 attending the conference must register, whether they attend the childcare, kids program or regular workshops
- Activities include reading, games, puzzles, blocks, trains, dress-up, art and nap time

### Friday, February 24<sup>th</sup>

Children of any age are welcome to participate in a theater production! Costumes are provided and there are parts for those who want to learn them, along with simple set building. The performance is held before the Friday evening dance. Other activities include weaving, games, obstacle courses, jewelry-making, painting, make-believe, and crafts.

### Saturday, February 25<sup>th</sup>

A day full of fun includes creating puppets and performing an original puppet show. Children will also plant herb gardens, make sidewalk chalk, felt with colorful wool, and learn all about soil, worms, and composting. The day will end with a classic folk tale and group sing-along.

## Coordinator:

**Bean Braun** is a high school teacher with extensive training in outdoor education. She is an experienced mother who enjoys sharing skills, crafts, and the wonders of the natural world with children of all ages. She has assisted in the childcare program for several years. Contact Bean with questions at 608-638-3466 or by email at [beanvoz@gmail.com](mailto:beanvoz@gmail.com).

## Teen Space

Young people return to the OFC each year to feel the same camaraderie that adult conference-goers love. The education and networking MOSES is known for continues for teens!

Teen space is a place to do crafts, build things or just hang out. Make-and-take workshops result in teen-crafted artwork. This year make bat houses, colonial lanterns, bird houses from gourds, the ever popular tie dye and more.

Teen Space Coordinator **Donna Goodlaxson**, teaches at Lake Country Land School in northwestern Wisconsin - a Montessori-based learning environment. Donna takes a break from her work with urban junior high students to be “home” at the conference each year. **Sara Nagler** is back this year. She’s known as an enthusiastic supporter of teens and a dedicated home schooler. Everyone interested in teen fun is welcome!



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# Lodging ♦ Shuttle Information 25

The Conference will be held at the La Crosse Center, 300 Harborview Plaza, La Crosse, Wisconsin. Please ask for the Organic Farming Conference rate when reserving a room. Listed rates do not include 13.5% tax and only apply to reservations made before January 25, 2012. Morning and evening shuttle service will be available from all hotels listed below. Please confirm prices with the hotel. Visit our website for more information on lodging, maps and shuttle service: [www.mosesorganic.org/ofc\\_mapslodging.html](http://www.mosesorganic.org/ofc_mapslodging.html)

## America's Best Value Inn

2622 Rose Street  
La Crosse, WI 54603  
608-781-3070  
\$55 single/double

## Americinn of West Salem

125 Buol Road  
West Salem, WI 54669  
608-786-3340  
\$90 single/double

## Best Western Riverfront

1835 Rose Street  
La Crosse, WI 54603  
608-781-7000  
\$99 double

## Brookstone

1830 Rose Street  
La Crosse, WI 54603  
608-781-1400  
\$60 single/\$70 double

## Candlewood Suites

56 Copeland Avenue  
La Crosse, WI 54603  
608-785-1110  
\$109 single/\$119 double

## Comfort Inn of Onalaska

1223 Crossing Meadow Drive  
Onalaska, WI 54650  
608-781-3233  
\$70 single/\$75 double/  
\$75 suite

## Courtyard by Marriott

500 Front Street  
La Crosse, WI 54601  
608-782-1000  
\$116 double/\$129 suite

## Days Hotel

101 Sky Harbor Drive  
La Crosse, WI 54603  
608-783-1000  
\$79 single/double

## Econo Lodge

1906 Rose Street  
La Crosse, WI 54603  
608-781-0200  
\$65 single/double

## Grandstay

525 Front Street  
La Crosse, WI 54603  
608-796-1615  
\$95 single/\$105 double

## Guest House

810 South 4th Street  
La Crosse, WI 54601  
608-784-8840  
\$62 single/\$67 double

## Hampton Inn

Onalaska  
308 Hampton Court  
Onalaska, WI 54650  
608-779-5000  
\$119 single/double

## Holiday Inn Express

9409 Highway 16  
Onalaska, WI 54608  
608-783-6555  
\$94 double

## Howard Johnson

2150 Rose Street  
La Crosse, WI 54603  
608-781-0400  
\$89 single/\$99 double

## Settle Inn

2110 Rose Street  
La Crosse, WI 54603  
608-781-5100  
\$69 single/\$74 double

## Stoney Creek Inn

3060 Kinney Coulee Rd.  
Onalaska, WI 54650  
608-781-3060  
\$84 single/double/  
\$149 suite

## Super 8 Motel

1625 Rose Street  
La Crosse, WI 54603  
608-781-8880  
\$79 single/\$89 double

## 23rd Annual Organic Farming Conference Shuttle Bus Schedule

Thursday, Friday &  
Saturday, February 23, 24  
& 25, 2012

Route #1 (departure times)	1st morning trip	2nd morning trip	3rd morning trip	4th morning trip
Days Hotel	6:50	7:45	8:40	9:35
Candlewood Suites	7:05	8:00	8:55	9:50
Guest House Motel	7:15	8:10	9:05	10:00
* Arrive @ La Crosse Center	7:20	8:15	9:10	10:05

### Route #2 (departure times)

Brookstone Inn	6:55	7:45	8:35	9:25
Econo Lodge	7:00	7:50	8:40	9:30
Settle Inn	7:05	7:55	8:45	9:35
Howard Johnson	7:10	8:00	8:50	9:40
America's Best Value Inn	7:15	8:05	8:55	9:45
* Arrive @ La Crosse Center	7:25	8:15	9:05	9:55

### Route #3 (departure times)

Americinn of West Salem	6:35	7:40	8:45	9:50
Best Western Riverfront	6:50	7:55	9:00	10:05
Super 8	6:55	8:00	9:05	10:10
GrandStay Residential Suites	7:05	8:10	9:15	10:20
* Arrive @ La Crosse Center	7:10	8:15	9:20	10:25

### Route #4 (departure times)

Hampton Inn	6:30	7:40	8:50	10:00
Stoney Creek Inn	6:35	7:45	8:55	10:05
Holiday Inn Express	6:40	7:50	9:00	10:10
Comfort Inn of Onalaska	6:50	8:00	9:10	10:20
* Arrive @ La Crosse Center	7:10	8:20	9:30	10:40

\* All times listed above are hotel departure times except La Crosse Center, which is the arrival time.

## Evening Return Trips to the Hotels

**Thursday:** Departing from the La Crosse Center every hour, on the hour from 6:00 pm to 12:00 am

**Friday:** Departing from the La Crosse Center every hour, on the hour from 6:00 pm to 12:00 am

**Saturday:** Departing from the La Crosse Center, Two trips only; 5:45 pm and 6:45 pm

Bus routes back to the hotels will use the same route number as the morning route numbers (1, 2, 3 or 4).

Return routes will run in reverse order except for Route #2, which will start with the Brookstone and end with ABVI.



# February 23 - 25, 2012 La Crosse Center ♦ La Crosse, WI 2012 Organic Farming Conference Registration Form

**Early Registration**  
 Register by Jan 16 for a discounted rate.

**1) Contact Information** *Print your name and business as you would like it to appear on your nametag.*

**Name 1 :** \_\_\_\_\_ **Name 2 :** \_\_\_\_\_  
 Farm/Business Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
 E-mail: \_\_\_\_\_  Please email my registration confirmation.

**2) Area of interest:** *check all that apply*

<input type="checkbox"/> Livestock	<input type="checkbox"/> Poultry	<input type="checkbox"/> Educator	<input type="checkbox"/> Business	<input type="checkbox"/> Sustainable Farmer	<input type="checkbox"/> Conventional Farmer
<input type="checkbox"/> Dairy	<input type="checkbox"/> Vegetables/Fruits	<input type="checkbox"/> Student	<input type="checkbox"/> Researcher	<input type="checkbox"/> Certified Org. Farmer	<input type="checkbox"/> Organization
<input type="checkbox"/> Flowers/Herbs	<input type="checkbox"/> Row Crops/Forage	<input type="checkbox"/> Retail	<input type="checkbox"/> Government	<input type="checkbox"/> Transitional Farmer	<input type="checkbox"/> Direct Marketing

I am a Young Organic Steward (see page 20)

**3) Vocation:** *check all that apply*

<input type="checkbox"/> Educator	<input type="checkbox"/> Business	<input type="checkbox"/> Sustainable Farmer	<input type="checkbox"/> Conventional Farmer
<input type="checkbox"/> Student	<input type="checkbox"/> Researcher	<input type="checkbox"/> Certified Org. Farmer	<input type="checkbox"/> Organization
<input type="checkbox"/> Retail	<input type="checkbox"/> Government	<input type="checkbox"/> Transitional Farmer	<input type="checkbox"/> Direct Marketing

**4) Organic Farming Conference** *Thursday evening – Saturday, February 23 - 25*

	<b>(Jan 17 – Feb 13)</b>	<b>(BEFORE Jan 16)</b>	
<b>Full Registration*</b> <input type="checkbox"/> Name 1 <input type="checkbox"/> Name 2	\$195 x _____	or \$180 x _____	= \$ _____
<b>Friday ONLY</b> <input type="checkbox"/> Name 1 <input type="checkbox"/> Name 2	\$110 x _____	or \$ 95 x _____	= \$ _____
<b>Saturday ONLY</b> <input type="checkbox"/> Name 1 <input type="checkbox"/> Name 2	\$110 x _____	or \$ 95 x _____	= \$ _____

*\*Does not include Organic University registration.*

**5) Child Registration** *Required for ages 3 – 18. Childcare is available for ages 3 – 12 only. See page 24*

**Name:** \_\_\_\_\_ **Age** \_\_\_\_ **Childcare? Y / N** **Friday** \$ 38 x \_\_\_\_\_ = \$ \_\_\_\_\_  
**Name:** \_\_\_\_\_ **Age** \_\_\_\_ **Childcare? Y / N** **Saturday** \$ 38 x \_\_\_\_\_ = \$ \_\_\_\_\_

**6) Meals** *Select meal type & purchase suppers. Breakfast, lunch & snacks are included in registration. See page 21*

**Name 1 Meal type:**  Regular  Vegetarian  Vegan **Name 2 Meal Type:**  Regular  Vegetarian  Vegan  
**add Thursday Suppers** Child @ \$7 x \_\_\_\_\_ + Adult @ \$15 x \_\_\_\_\_ = \$ \_\_\_\_\_  
**add Friday Suppers** Child @ \$7 x \_\_\_\_\_ + Adult @ \$15 x \_\_\_\_\_ = \$ \_\_\_\_\_  
**-OR- Support MOSES: attend the Wine & Dine Event (Fri only)** min. donation \$65 \$ \_\_\_\_\_ x \_\_\_\_\_ = \$ \_\_\_\_\_

**7) Organic University** *10:00 am - 5:00 pm, Thursday, February 23 See page 6*

**Name 1 Course #** \_\_\_\_\_  **Name 2 Course #** \_\_\_\_\_ **(Jan 17 – Feb 13)** \$170 x \_\_\_\_\_ **(BEFORE Jan 16)** or \$150 x \_\_\_\_\_ = \$ \_\_\_\_\_

- Courses:** *Please choose one course per person and indicate course number above.*
- |   |  |
|---|--|
| 1. Advanced Crop Agronomics                 | 6. Quality Forage Prod. for Dairy & Beef |
| 2. Growing Dollars in Your High Tunnel      | 7. Organic Pastured Poultry A-Z          |
| 3. Livestock Health Care Management         | 8. Producing Organic Beer Ingredients    |
| 4. Balancing Soil Fertility for Top Quality | 9. Intro to Organic Farming Systems      |
| 5. Overcoming Your Fear of Farm Financials  | 10. Scaling Up Your Vegetable Operation  |



**8) Rural Women's Project – Special Session** *1:00 pm - 5:00 pm, Thursday, February 23 See page 7*

**In Her Boots: Tools, Body Mechanics & Collaboration for Women, By Women**  
 Name 1  Name 2 \$25 x \_\_\_\_\_ = \$ \_\_\_\_\_

**9) Support MOSES** *Your tax deductible donation makes a difference.*

**Donate to the Conference Scholarship Fund**  \$35  \$50  \$100  \$250  other = \$ \_\_\_\_\_

**10) Payment Information** *Payment required to process your registration.*

Check/Money order (payable to MOSES) **Grand Total** \$ \_\_\_\_\_  
 MasterCard or Visa **Card #** \_\_\_\_\_ **Exp. Date** \_\_\_\_\_  
**Signature** \_\_\_\_\_

**All registrations must be received by February 13 and sent to:**  
 MOSES, PO Box 339, Spring Valley, WI 54767 or FAX with CC# to 715-778-5773.  
**Register online at [www.mosesorganic.org/conference](http://www.mosesorganic.org/conference). A confirmation letter will be sent.**

# MIDWEST ORGANIC & Sustainable Education Service MOSES

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- Organic Broadcaster newspaper, now distributed free, brings farmer-focused organic news and information to 9,000 households. Also available on the web at [www.mosesorganic.org/broadcaster.html](http://www.mosesorganic.org/broadcaster.html)
- Organic Book Sales, online and at events. Expand your knowledge or give a gift!
- Upper Midwest Organic Resource Directory. Suppliers, resources and more, regularly updated, in both hardcopy and online versions.
- Young Organic Stewards programming, supporting education, activities and networking for the next farming generation.
- Fearless Farm Finances, training resources and book, to be published in January 2012.

**Your support of MOSES allows us to continue bringing these important programs to thousands of organic farmers each year. Please contribute to MOSES today!**