

# The Organic Cultivator

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## JUDE BECKER, BECKER LANE ORGANIC

### A VISION FOR RAISING GREENER HOGS & PRODUCING FRESHER MEAT

by Joe Pedretti, Outreach Manager

Jude Becker is the 6th generation of his family to farm the land near Dyersville, Iowa. The farm has 200 tillable acres, with some trees and permanent pasture. All of it is certified organic. A small farm by current Iowa standards, but one with a deep history and strong commitment to humane animal husbandry and sustainable principles.

Certified organic since 2000, Jude started by only doing organic grain, but slowly began producing organic hogs. Today, Jude has 140 sows and direct markets 2000 pigs per year, all under his Becker Lane Organic label.

"It was a traumatic path to get to 100% direct. We made some mistakes by moving too quickly after some success. I continued to expand the hogs based on a commitment from a single customer. After 18 months they cut their price. You need enough customers so that any one customer can't threaten the farm. Today we sell to restaurants in California, grocers in Texas, and we export to Japan and Hong Kong. That's healthy. You don't want to depend upon one kind, or one customer in our business. That gives me power," emphasized Jude.



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## FROM THE DIRECTOR

Cori Skolaski, Executive Director

Happy Spring! As I write this article in mid-February in southwest Wisconsin, the temperature today has reached 60 degrees. Maple sap has been running for a while already, the snow cover is quickly disappearing, the lines at the carwash are long, and mud season has arrived. But it is only February, and this is Wisconsin; I'm not expecting to see tulips anytime soon, but it is fairly remarkable.

One of the busiest times of year for us at MOSA is Spring. As our clients complete and submit their annual update to their Organic System Plans, we experience a huge increase in the number of phone calls, emails, and personal visits to our office. We love the opportunity to talk to you! And it bears repeating that by asking clarifying questions now you may help yourself during your inspection or final review; better safe than sorry, right?

As you know, we changed our deadlines this year and added an additional Early Bird discount opportunity. Our first Early Bird due date for

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# CERTIFICATION POLICY UPDATE

by Jackie DeMinter, Certification Policy Manager

## Organic Livestock and Poultry Practices Final Rule Published!

The organic industry has long anticipated the publication of this final “animal welfare” rule. The implementation of new clarifying rule language is important to strengthen the organic regulations and enable consistency among certification agencies and certified operations. This new rule amends the organic livestock and poultry production requirements by adding new provisions for livestock handling, transport for slaughter, avian living conditions, and expands and clarifies existing requirements covering livestock care, production practices, and mammalian living conditions. We offered comments to the National Organic Program (NOP) during the public comment period and are pleased to see many of the edits we suggested in the final rule. We'll do our best to enforce the new regulations in a practical and consistent manner.

**Does this action apply to you?** You may be affected by this action if you are either certified organic or considering certification and are engaged in the meat, egg, poultry, dairy, or animal fiber industries. ***MOSA's plans to implement the new rule are unfolding as this newsletter is going to print. Livestock producers can expect to hear more from us in the coming weeks. You can expect that we'll need to collect and review new and revised Organic System Plan information. Certification Specialists and Inspectors will be working with you as the year progresses to ensure that we have complete and adequate new and updated information regarding your livestock operation. We will keep you informed!***

**Important dates to remember.** The rule, published in the Federal Register on January 19, 2017, was originally set to take effect on March 20, 2017, however since then the USDA's Agricultural Marketing Service (AMS) has delayed the effective date of the Organic Livestock and Poultry Practices final rule by 60 days to May 19, 2017. These actions are being taken in accordance with the regulatory freeze to enable the new administration time to review all pending actions. This rule has a one year implementation time period and is set to be fully implemented on March 20, 2018, with two exceptions: (1) Organic egg operations that are certified before March 20, 2020 need to implement the outdoor access requirements by March 21, 2022. Organic egg operations that become certified after March 20, 2020 need to comply with the outdoor access requirements in order to obtain certification. (2) Organic broiler operations must fully implement the indoor space requirements by March 20, 2020. *Note that the implementation dates will also be adjusted to May appropriately to align with the effective date delay.*

**Where can you find reference materials?** The [NOP WEBSITE-https://www.ams.usda.gov/rules-regulations/organic-livestock-and-poultry-practices](https://www.ams.usda.gov/rules-regulations/organic-livestock-and-poultry-practices) contains a complete and informative set of reference materials. The NOP is also planning four regional informational sessions in Pennsylvania, California, Iowa, and Texas. Please check the NOP and [MOSA websites](#) regularly for updates.

**Now about the rule!** Simply put, this rule is intended to:

- Clarify how producers and handlers must treat livestock and poultry to ensure their health and well-being throughout life, including transport and slaughter.
- Specify which physical alterations are allowed and prohibited in organic livestock and poultry production.

- Establish minimum indoor and outdoor space requirements for poultry.

**Read on for a summary of the most impactful changes. Current rule requirements will also continue to apply.**

- This final rule adds sixteen new terms to §205.2: beak trimming, caponization, cattle wattling, de-beaking, de-snooding, dubbing, indoors or indoor space, mulesing, non-ambulatory, outdoors or outdoor space, perch, pullet, ritual slaughter, soil, toe clipping, and vegetation. Of these, noteworthy are: **beak trimming** which allows for trimming of no more than ¼- of upper and lower beaks; **indoors** which is *inside* the building and includes mobile housing, aviary housing, slatted/mesh floor housing, and floor litter housing, and **outdoors** which means *outside*, includes pasture pens for pastured poultry, clarifies the outdoor area can have a roof so long as the area is always open to the outside, and stipulates that soil and vegetation are required.

- The rule clarifies how producers and handlers must treat livestock and poultry to ensure their wellbeing. The feed ration must result in appropriate body condition. Lameness monitoring and records are required. A *written* parasite management plan is required and preventative measures must be part of the plan. Producers must also have *written* plans for humane euthanasia for sick or injured livestock. Suffocation, a manual blow to the head by a blunt instrument or manual blunt force trauma, and use of equipment to crush the neck, including killing pliers or Burdizzo clamps, are all prohibited.

- Over a 24 hour period, housing for animals (not poultry) *must* provide sufficient space to lie down, turn around, stand up, fully stretch, and express normal behavior (continuous confinement to tie stalls and stanchions is not allowed). If indoor housing is provided (not required), it must be bedded and sufficiently large to provide for comfortable areas for resting. Dairy calves can be individually housed until weaning is complete, but no older than 6 months. Dairy calf pens must provide calves enough room to turn around, lie down, stretch out lying down, get up, rest, groom, and be located so that calves can see, smell and hear other calves. In any stall housing, there must be enough stalls for the animals to exhibit natural behaviors. For group housed cattle, bedded packs, compost packs, tie-stalls, free-stalls and stanchion barns are all acceptable *as part of the overall housing plan*. Outdoor space must be provided year round as appropriate and when the outdoors includes soil, vegetation must be maximized.

- Hogs must be group housed except for farrowing/suckling sows, boars, and hogs with documented instances of aggression or recovery from an illness. Piglets must never be in flat decks or cages. Rooting materials must be available inside and outside, except during the farrowing and suckling period. For group housed swine, it is permissible to have less feeding stalls than the number of animals, but animals must all eat sufficiently over a 24 hour period.

- This rule clarifies when and how certain physical alterations may be performed on organic livestock and poultry in order to minimize stress. Additionally, some forms of physical alterations are prohibited. Needle teeth clipping and tail docking of pigs are allowed *only* when alternative methods

see POLICY UPDATES next page



to prevent harm fail. Documentation of failed methods is required. No more than the top 1/3 of the tooth can be clipped. In poultry, beak trimming after 10 days of age is prohibited.

- A new Avian Living Conditions section has been added which includes the same basic principles as the current Livestock Living Conditions section. This new poultry specific section includes year round living conditions to accommodate the natural behaviors of poultry including outdoors, shade, shelter, exercise areas, fresh air, direct sunlight, clean water, **materials for dust bathing**, and adequate outside space. The same basic reasons for temporary confinement apply and the indoors must be sufficiently spacious to allow all birds to move freely, stretch their wings, stand normally and engage in natural behaviors. Producers must monitor ammonia levels at least monthly and levels must be kept below 10 ppm and must not exceed 25 ppm. Producer monitoring plans are required. For layers and fully feathered birds (pullets), artificial light can be used up to 16 hrs of light a day and, if provided, light intensity *must* be lowered gradually. Natural light must be sufficient inside on a *sunny day* so an inspector can read and write when all lights are turned off.

- Housing must provide exit areas sufficient in number and distributed appropriately to ensure all birds have ready access to the outdoors. Six inches of **perch space** per layer is required and may include the alighting rail in front of nest boxes. All layers must be able to perch at the same time, except in aviary housing where only 55% of the birds must be able to perch at the same time. All birds must have access to areas for scratching and dust bathing. Litter must be provided and be maintained in a dry condition. Houses with slatted/mesh floors must have 30% solid floor available with sufficient litter for dust bathing *without crowding*.

- Maximum indoor stocking densities have been established, which vary depending on the type of production and stage of life. Calculations are based on the weight of the bird. Indoor area may include all flat areas available to the birds, excluding nest boxes, and may include enclosed porches and other structures as long as the birds always have access to the space, *including during temporary confinement*.

- Indoors for layers =
  - Mobile housing = 4.5 lbs/sq ft
  - Aviary housing = 4.5 lbs/sq ft
  - Slatted/mesh floor = 3.75 lbs/sq ft
  - Floor litter housing = 3 lbs/sq ft
  - Other housing = 2.25 lbs/sq ft
- Indoors for pullets = 3 lbs/sq ft
- Indoors for broilers = 5 lbs/sq ft

- Maximum outdoor densities have also been established for organic chickens and vary depending on the type of production and stage of life. Calculations are based on the weight of the bird. Access to outdoors and door spacing must encourage access for all birds on a daily basis, and access must be provided at a young age to train birds to go outside. The outdoors must be at least 50% soil with maximal *vegetation cover* as appropriate for the season, climate, location, type of poultry and stage of production. Shade can be provided and can include covered structures, like a porch with the screens removed, allowing birds free access to soil and vegetation.

- Outdoors for layers = 2.25 lbs/sq ft
- Outdoors for pullets = 3 lbs/sq ft
- Outdoors for broilers = 5 lbs/sq ft

- AMS has only established indoor space requirements for chickens in this final rule and may propose space requirements for other avian species in the future. Other avian species must meet all other indoor requirements including exit doors, ammonia levels, and lighting.

Birds may be temporarily confined because of inclement weather, including air temperatures under 40 and over 90 degrees Fahrenheit, broilers to 4 weeks and pullets to 16 weeks, until birds are fully feathered, under conditions which jeopardize health, safety or well being, when there is a risk to soil or water quality, including reseeding the outside space to establish vegetation, and for preventative health care practices or injury. Birds may be confined for sorting or shipping for sale and for nest box training, up to five weeks and for fairs, 4-H/FFA, or other youth projects. Birds can be sold as certified organic if their organic management is maintained at youth events. In all cases, manure must be managed so that it does not contribute to contamination of natural resources.

- For all livestock, the final rule adds new requirements for transporting organic livestock and poultry to sale or slaughter. During transportation, animals must be clearly identified as organic and identity traceable. Livestock must be fit for transport and slaughter and calves must have a dry navel cord and stand/walk without human assistance. Non-ambulatory animals *must not* be transported for sale or slaughter. Such animals may be treated or euthanized. When in transport, adequate and season appropriate ventilation is required. Clean dry bedding can be provided and if it's agricultural, it must be organic. If animals are offloaded for feed or water for travel times exceeding 12 hours as required, the site must be certified organic. Whomever is responsible for overseeing transport must provide records to demonstrate that transport times are not detrimental to the welfare of animals. Whomever is responsible for overseeing transport must have an emergency plan in place to adequately address any possible animal welfare problems that may occur. All slaughter facilities must follow all USDA Food Safety and Inspection and provide any records showing noncompliances from regulatory agencies including resolution actions.

***Clients and applicants will receive a copy of the complete final rule once the new rule is effective, planned for May 19, 2017.***

**USDA Announces 2017 Sunset Review Proposed Rule** - The USDA published a proposed rule to implement the 2017 sunset review recommendations of the National Organic Standards Board (NOSB). The rule would remove three synthetic substances (lignin sulfonate -as a floatation aid, furosemide, and magnesium carbonate) and eight nonorganic agriculturals (chia, dillweed oil, frozen galangal, inulin, frozen lemongrass, chipotle chile peppers, turkish bay leaves, and whey protein concentrate) from the National List. Public comments will be accepted until March 20th at:

- *Federal eRulemaking Portal:* <http://www.regulations.gov>.
- *Mail:* Robert Pooler, Standards Division, National Organic Program, USDA-AMS-NOP, 1400 Independence Ave. SW., Room 2642-So., Ag Stop 0268, Washington, DC 20250-0268.



"Being certified organic buys you market access. There is no legal framework for the other natural claims, so being certified has opened a lot of doors. People were looking for organic meat. Finding those people took a lot of work. I didn't have my own label at first. I am glad we did that. Building your brand is important. Create your own identity. The end consumer has no idea where their food comes from. It is very important to get your name in front of them. My dream was to sell this meat from one specific person- me. This has allowed me to be on my own and independent," said Jude.

"After I created my label, I built a website with pictures, farm history and narratives. You need to connect with customers and tell them your story. They want that connection."

Processing was one of Jude's biggest challenges. "Although it is easier for processing plants to get certified, many did not have enough organic interest to consider the transition. This continues to be a big challenge for small farmers. I single-handedly worked with four different plants to get them certified. MOSA stepped up to help with the process. The logistics of shipping fresh meat was a real victory for us. We can reliably ship fresh meat anywhere in the world. I worked with good quality assurance professionals to really understand the factors that affect shelf life. A good processing plant, willing to work with you and your specifications is key. You can greatly improve shelf life with good sanitation and QA processes."

"My family was always put off by industrial indoor pig production. I could not live my lifestyle and be true to my beliefs and values using confinement. I can't deny that the organic price is important, but the initial trigger to go organic was more aesthetic and philosophical. My family celebrated the rural life. We farmed by the seasons. It was that approach, and what I learned at Iowa State about sustainable agriculture, that led me to a pasture-based, humane system of raising pigs. There was no USDA Organic in the late 1990s. The only thing people were raising organic in Iowa was soybeans, so I had to do a lot of research and experimenting on my own."

"I started by transitioning the farm. It had been leased to a conventional corn/bean farmer, so it took three years. I then reconstructed and remodeled nearly every building and worked hard to rebuild the soil. I was certified in 2000. At first, I just sold organic cereal grains, soybeans, and corn, and then I slowly started to add the hogs. Looking back I would say don't be too aggressive to take on debts in the beginning. Cooperate with others who have the assets if you can."

"All the sows are housed on pasture during pregnancy. My sow pasture is part of my rotation. After 1-2 years in corn, I plant the fields to oats or barley with an underseeding of grasses and legumes. I wait a full year for the grass to establish before I put the sows on the pasture, and that field will stay in pasture for 2-3 years. I put no more than six sows per acre."

"I made my own A-frame farrowing huts at first, but on a trip to Denmark in 2003, I saw some more sophisticated systems. I bought some from the English company that makes them. They are sturdier, heavier, insulated, and more easily moved. Denmark has a much more advanced pasture based system than we do, because their government has invested in the development."

"All of the farrowing houses are bedded with straw. The piglets stay with their mothers in the houses until they are weaned at six weeks of age. They are then brought back to be weaned in group housing. In 2015, I switched to a European system for weaning piglets. It is a big, portable house, a lot like a portable chicken tractor. Each house has a front yard that is three times as big as the house. I feed inside with a self-feeder, water with a 50 gallon barrel nipple drinker which is filled once a day. 50-60 pigs are kept in each house, and we move it every few weeks to new pasture. I have had a big reduction in scours and animal losses since I switched to this system. My post-weaning mortality was 10% before, and is now down to 2%," noted Jude.

The pigs are kept in group housing for five weeks, and then moved to hoop buildings for fattening.

"I have been moving towards AI. We have better control over our breeding. It has been a learning process on maternal breeds. I started with Chester Whites, and then went to Landrace, but found that they







were too fragile. I have settled on F2 or F3 crosses, with some Chester White, some Duroc, and some Landrace. These crosses are more durable and I have less losses."

Jude has stopped producing soybeans, finding them too difficult on his farm. "Each farm should grow what it is best suited for. I had too many weeds and soil loss with soybeans. I now rotate corn, oats/barley, and hog pasture and buy my soybean meal from Cashton Farm Supply."

Jude is well situated to comply with the new Organic Livestock and Poultry Practices Final Rule which goes into effect this year (see 'Certification Policy Update' in this issue). "I support the addition of an animal welfare provision to the organic standards. It is difficult getting everyone to agree since we have such widely diverse climate and conditions geographically. Some have said that animal welfare has nothing to do with organic farming, I strongly disagree with that, and I object to some practices and weak rules that allow farms to meet the bare minimum while virtually farming animals indoors. My animals and my customers deserve better."

To learn more about Jude's farm and Becker Lane Organic Meat, visit his website at: <http://beckerlaneorganic.com/> ■



## MOSA NEWS

**Important Reminder: Annual Updates are Due by April 1.** In 2017, your annual update is due to MOSA by April 1. This is one month earlier than in previous years. If you submit by March 15 the Early Bird Discount is \$25. If you need a little extra time to complete it, call or email us on or before April 1 to request a 15-day extension. The fee for the extension is \$60, compared to the late fee of \$150 per month.

With this earlier date, we will be able to complete our initial reviews and assign inspections in a more timely and efficient manner.

**New and Improved MOSA Classifieds.** The new MOSA website allows for much more flexible and prominent Classified Advertisement postings. Instead of a long list, the ads are segregated by type (For Sale and Wanted) and each ad gets its own box. As a MOSA client, these listings are FREE. Simply call or email your listing to us. Our website gets a lot of traffic, so we can help you sell or find the items you need. It is also a great place to post your employment listings.

We are also now offering Commercial classified ads. Commercial ads are for companies that sell inputs or services to the organic community. Are you an organic seed dealer? An equipment manufacturer? Do you sell inputs approved for organic use? Looking to promote your consultation services? This listing can help. MOSA handling clients can use this feature to promote their wholesale or retail products. This listing is FREE for MOSA clients. Other businesses will pay a small fee for each advertisement.

Check out the new Classifieds here: <http://mosaorganic.org/classifieds>

**MOSA Office Remodel Nearly Complete.** MOSA began an extensive remodel of our office in Viroqua in late December of 2016. The building, which we purchased in 2016 after years of renting, needed a new heating system, an ADA-compliant entrance and bathroom, and updates to the electrical and lighting systems. To accommodate our growing staff, we renovated the existing basement, and modified other areas to better serve our office functions. During the week of the MOSES Organic Farming Conference, we closed the office to visitors, the staff worked remotely, and our new office furniture was delivered and installed. There are few more small items to finish, but the majority of the work is now complete! Look for a full update in the next issue of The Organic Cultivator or stop by the office if you are in Viroqua for a tour. ■

# THE GOOD FIGHT - ABSOLUTES, AND COMMON GROUND

by Stephen Walker, Operations Manager

Now we've fairly well gotten recharged by winter, and it's time to grow. At MOSA, these early months are all about preparation for the new growing season, as annual certification update info arrives in force. We look ahead. In our wider organic community, late winter also means conference season, time to share and learn more about our work, and maybe more importantly, time to get a head and heart full of inspiration to keep up the good fight.

Recently, I was among seven MOSA staff attending annual organic certifier training and the fifth Organicology conference in Portland, OR. I got a head full. In three days of training presented by National Organic Program staff and certifiers, for certifiers, we talked about diverse, detailed issues like organic seed supply, animal welfare, inspection management, FDA regulations, international agreements, and transitional certification. And, as with so much discussion in recent months, running in the background was uncertainty about our future as we move into 2017 and beyond. We've all heard our fair share about division, fear, and things needing improvement. For many, we find our values are threatened, so we're looking for action.

With this context, the next couple of days in Portland found us more freely choosing our work, and some play. Organicology 2017 well served its purpose of providing an inclusive forum for organic community discussion, debate, and development. I participated in a couple inspiring sessions: *Challenging the Empire: Forming a Rebel Alliance*, and *You Say You Want A (Food System) Revolution*. Keynote addresses echoed similar tensions. Ongoing national discussion and things unspoken had me primed to fight, and well, the "rebel alliance" and "revolution" seemed to all about that.

Debate focused on food system challenges with concentration of corporate power and economies of scale. Panelists discussed how we can maintain our integrity and remain economically viable and fair, and how we must promote our values with the new administration. At one point, panelist Theresa Marquez, Chief Marketing Executive at Organic Valley, suggested the "11th commandment" should be "Thou Shalt Meet." I got to thinking about what, then, in the context of organic economic tensions, would be the first ten commandments? And I recognized my strong first-approach tendency to want to sit down and break bread with folks, to seek common ground, and how this counters my more recent perception that sometimes there simply is no reasoning with some "others." So, I wondered, what's a justified course of action when our strongest values are threatened? What does "the good fight" look like? I felt conflicted between a pull to fight, and recognizing that since each of "us" have a different life experience, we might differently define a "them." And, at some level, every them IS us. How should we act in these times? In the hopeful panel discussions, the leaning in the room was away from anarchy and toward unity and care.

Many in Portland were very moved by the heart and ideas of Nikki Silvestri. Nikki is the co-founder/CEO of Silvestri Strategies, which works to support thriving communities, economies, and natural environments. She was a panelist at the *(Food System) Revolution* session, and presented a keynote address - *Development and Climate-Beneficial Agriculture: How to Make it Work for All People*. She had a lot to say about working through our own shadows, integrating our conflict and then standing up to work for the greater good, and how recognizing that

organizing against economic interests requires an identity stronger than economics. She also talked about the power of words and how she's working with these: "**Resist. Insist. Love.**" As I continued to ponder organic socio economic musts in a \$43 billion organic industry that continually struggles with the pros and cons of scale, when the mic went out to the audience for questions following Nikki's keynote, I asked about what she would identify as absolutes. She paused, then noted that human activity unavoidably causes destruction (even as we create). Any lines we draw are arbitrary, and our challenge is how we reconcile our differing boundaries of destruction. She came around to a few principles: 1- If we recognize our differences, we can enter with curiosity. 2- Where we draw our lines impacts people. And, 3- Organizing.

I heard strong themes of responsibility and alliance, and I heard an absolute: we value "otherness." For a long time I've been carrying around Parker J. Palmer's book, "Healing the Heart of Democracy; the Courage to Create a Politics Worthy of the Human Spirit" (2011, Jossey-Bass). Palmer shares some good perspective on "otherness." "*In the end, the challenge faced by adherents of every tradition of faith or reason is the same one we face in our public lives; to let the stranger - and things we find strange - be who and what they are, allowing them to open us to the vexing and enlivening mysteries we find within and around us. Whether our Ultimate Reality is God or Reason, fear constantly tempts us to try to tame it and contain it within the boundaries of our own comfort zones. Doing so dishonors the Ultimate, diminishes the scope of our lives, and keeps us from developing a key habit of the heart that democracy requires.*"

I see a paradox. Naming absolutes implies drawing boundaries, and that's divisive. Yet, we seek harmony and recognize the value of otherness. Nevertheless, if we truly want a food system where there's justice, empowerment, that's restorative, and biologically sound, then we need to further define our values, name some deeper absolutes. These are tough considerations, and they're pertinent to ongoing strategic work at MOSA that aims to determine our organizational values.

Though we organic certifiers are used to drawing boundaries and considering penalties, these values go beyond our standards. In our movement's earlier days, we had a holistic approach to land and economics. We understood that fair trade, and welfare of workers, animals and our planet all went together. We agreed that organic prices must cover true production costs. But, as the US standards were written, pricing and labor issues were left out. Organic as defined by the NOP is a sound beginning. But, our movement still demands more naming of absolutes.

So, "we value otherness" (AKA "love thy neighbor") might be one. Organic folks know that diversity breeds life. And here's another one, "We are all in this together." So, we must act like it. MOSA participates a lot in discussion with other certifiers through the Accredited Certifiers Association (ACA). In a recent ACA email thread with a sobering subject line - "Let's sharpen our knives on organic" - we talked about potential congressional challenges to organic, threats of standards dilution, and perhaps, how to prepare for a knife fight. We noted the importance of alliance and not turning on ourselves. We've struggled with that in this organic community.

see GOOD FIGHT next page

In that ACA discussion, I asked about values, boundaries and common ground as related to our standards, economic systems, scale, social justice, and food system revolution. One colleague responded that the International Federation of Organic Agriculture Movements (IFOAM) Principles of organic agriculture might be a good start. Adopted in 2005 in light of opportunities and challenges created by organic growth, the IFOAM Principles are intended to “apply to agriculture in the broadest sense, including the way people tend soils, water, plants and animals in order to produce, prepare and distribute goods. They concern the way people interact with living landscapes, relate to one another and shape the legacy of future generations.” These are:

- The Principle of Health - Organic agriculture should sustain and enhance the health of soil, plant, animal and human as one and indivisible.
- The Principle of Ecology - Organic agriculture should be based on living ecological systems and cycles, work with them, emulate them and help sustain them.
- The Principle of Fairness - Organic agriculture should build on relationships that ensure fairness with regard to the common environment and life opportunities.
- The Principle of Care - Organic agriculture should be managed in a precautionary and responsible manner to protect the health and well being of current and future generations and the environment.

The Principle of Fairness speaks to the challenge of balancing transparency with entrepreneurial rights to hold proprietary information. For this dilemma, Organicology discussion suggested [Certified B Corporations](#) as a sound model. B Corps meet rigorous standards for social and environmental performance, accountability, and transparency. Regarding transparency, MOSA has testified on the moral imperative for companies and individuals who possess expert knowledge to be responsible to all life, and be transparent. We’ve quoted the groundbreaking 2015 environmental encyclical, where Pope Francis discussed transparency and biotechnology development. *“A broad, responsible scientific and social debate needs to take place, one capable of considering all the available information and of calling things by their name. It sometimes happens that complete information is not put on the table; a selection is made on the basis of particular interests, be they politico-economic or ideological. This makes it difficult to reach a balanced and prudent judgement on different questions, one which takes into account all the pertinent variables. Discussions are needed in which all those directly or indirectly affected (farmers, consumers, civil authorities, scientists, seed producers, people living near fumigated fields, and others) can make known their problems and concerns, and have access to adequate and reliable information in order to make decisions for the common good, present and future.”*

Organic socio economic values discussion also noted how the [Seven International Cooperative Principles](#) create a fair food system:

- Voluntary and Open Membership - Cooperatives are voluntary organizations, open to all persons able to use their services and willing to accept the responsibilities of membership, without gender, social, racial, political, or religious discrimination.
- Democratic Member Control - Cooperatives are democratic organizations controlled by their members, who actively participate in setting their policies and making decisions. Men

and women serving as elected representatives are accountable to the membership.

- Members’ Economic Participation - Members contribute equitably to, and democratically control, the capital of the cooperative. The economic benefits of a cooperative operation are returned to the members, reinvested in the co-op, or used to provide member services.
- Autonomy and Independence - Cooperatives are autonomous, self-help organizations controlled by their members. If they enter into agreements with other organizations, including governments, or raise capital from external sources, they do so on terms that ensure democratic control by their members and maintain their cooperative autonomy.
- Education, Training and Information - Cooperatives provide education and training for their members, elected representatives, managers and employees so they can contribute effectively to the development of their cooperatives. They inform the general public about the nature and benefits of cooperation.
- Cooperation Among Cooperatives - Cooperatives serve their members most effectively and strengthen the cooperative movement by working together through local, national, regional and international structures.
- Concern for Community - While focusing on member needs, cooperatives work for the sustainable development of their communities through policies approved by their members.

Our community has some socio economic boundaries. We need to bring these to the table.

At the “revolution” session, farmer and author Mas Masumoto (who also was a keynote speaker at the recent MOSES Organic Farming Conference in La Crosse) facilitated a group exercise where we stood near different sides of the room to illustrate when we thought the revolution would start. (I kind of thought it’s already started). We also divided up by whether we thought it would start with regulations, economics, anarchy, etc. I stood in the economic corner, thinking mostly about current social justice crises related to economic policies.

We must change our perspective. I’ve quoted the late Grace Lee Boggs a couple times in this publication. Her wisdom in “The Next American Revolution” (2011, University of California Press) now rings prophetic. *“We must have the courage to challenge ourselves to engage in activities that build a new and better world by improving the physical, psychological, political and spiritual health of ourselves, our families, our communities, our cities, our world, and our planet... We have to help the American people grow their souls enough to recognize that because we have been consuming 25 percent of the planet’s fossil fuels even though we are less than 5 percent of the world’s population, we are the ones who must take the first big steps to reduce greenhouse emissions. We are the ones who must begin to live more simply so that others can more simply live. Moreover, we urgently need to begin creating ways to live more frugally and more cooperatively NOW because with times getting harder, we can easily slip into scapegoating the ‘other’ and goose-stepping behind a nationalist leader, as the good Germans did in the 1930’s.”*

So, coming back from Portland, I am inspired for action, and that leads back to the question, how do we act, especially when our individual spheres of influence may seem small? I’m seeing how revolution - or, a better word: reformation - begins small. We do our reformation



# CLASSIFIEDS

## LIVESTOCK

### For Sale:

#### BEEF CALVES FOR STARTER HERD

Devon/jersey cross beef cattle. These are great starter calves for anyone looking to get into grass only beef. There are 7 available for sale all born early summer of 2016. We used a registered Red Devon bull to clean up our seasonal breeding and the goal was to turn into a separate beef herd. Some calves have horns. The bull was pulled. \$1000 a piece. New Holstein, WI. 920-894-4201

#### ORGANIC BULL

MOSA certified herd bull. NZF x MS, 2 1/2 yr. old. A2A2. gentle disposition, smaller frame. \$1800. Dana Shirk, MI. Ph. 989-550-4045.

#### ORGANIC HEIFERS

12 MOSA certified heifers, grass fed, never had grain. Six are A2A2 sired, All exposed to A2A2 bull. Various ages, mostly x-breeds. Winding down complete dispersal. \$22000 OBO takes all. Also have MOSA certified round bale hay for sale. Dana Shirk, MI. Ph. 989-550-4045.

#### HOLSTEIN DAIRY COWS

8-Organic Holstein Dairy Cows. All in different stages of lactation. Cows are in great condition, just need to make room. SW WI. 608-633-1981

#### BELTED GALLOWAY BREEDING STOCK

MOSA Certified, Grass-Fed, Belted Galloway Breeding Stock. Unique genetics for beef tenderness. Michael and Lorna Caldwell of Caldwell Farms (Milladore, WI) are selling select, registered Belted Galloways this year. Visit [www.beltiebeef.com](http://www.beltiebeef.com) to view a video of our Belties. Please call 715-457-6765 or email [belties@caldwellfarms.com](mailto:belties@caldwellfarms.com) for details.

#### ORGANIC JERSEY MILK COWS

25-ish Organic Jersey Milk Cows. Various ages and stages of lactation. Closed herd for 16 years. \$2,200.00 per cow. Medford, WI. 715-748-4606.

### Wanted:

#### CUSTOM CALF RAISING

Will custom raise organic calves. Contact Daniel Bornreger: W14686 County Road H, Melrose, WI 54642.

#### ORGANIC DAIRY REPLACEMENT HEIFERS

Organic Dairy Replacement Heifers. Holstein or other dairy breeds- can be crossbreds. 175 pounds up to shortbreds. Contact: Ray Gingerich, 11001 Co. 15, Harmony, MN 55939.

## LAND/FARMS

### LAND FOR RENT

Certified organic acreage available for rent or possible sharecropping. Open to suggestions or arrangements. We have more acres than we need and are looking to downsize. Located in NE WI. Outagamie/Brown Counties. Call 920-366-9708.

### LAND FOR RENT

Land of rent. Located in SW Jefferson County, WI. Just 1/4 mile from Dane County. Town of Sumner, between Fort Atkinson, Cambridge, Edgerton, and

Stoughton. Up to 20+ acres for naturally grown crops- possible organic certification. Chemical free since 1977. Farmed as a CSA for 19 years. Suitable for garden plots or larger fields. Some equipment and supplies available. One year lease. Price negotiable. Member, Land Trust Network of Jefferson County. Info: [plumhill@wildblue.net](mailto:plumhill@wildblue.net)

### ORGANIC FARM

80 Acre certified organic Farm. (by MOSA) 4 bedroom home, 1 bath, new siding and windows. 2 stall detached garage. 43 tie stall barn with fresh-cow pen. New metal roof. 18x75 silo, 18x50 silo. 40x80 heifer shed with head locks. 40x100 shed/shop. 50x120 machine shed. Long Prairie, MN. Call for more info. 320-630-5143.

### ORGANIC PASTURE FOR RENT

Organic pasture for rent for approximately 20-25 head (10-12,000lbs). Prefer dairy heifers. Would be mixed with my 9 angus steers. Pastures and fences are good. Soldiers Grove, WI area. Call Mike at 608-632-1667.

## EQUIPMENT

### For Sale:

#### KOVAR WEEDTINER- 20 FT.

20 foot Kovar Weedtiner, Like new. Prescott, WI. Call Jerry at 715-821-0793.

#### MECHANICAL TRANSPLANTER MODEL 912

Mechanical Transplanter Model 912. Asking \$4800. Single row plastic mulch transplanter. Bought in 2013, used for 2 years on 20 acres of mixed vegetables. Great condition, 6 cups, irrigation system included. For more information please contact Heather at (616) 283-2842 or [heather@greenwagonfarm.com](mailto:heather@greenwagonfarm.com). Grand Rapids, MI.

#### HATZENBICHLER TINE WEEDER, CASE PICKUP HEAD, AND JD CULTIVATOR

30' All Hydraulic Hatzenbichler Tine Weeder. Case IH 1015 Pickup Head and John Deere 725 12 Row/30" front mount cultivator. Fits the 4030 series of JD tractors. Beaver Dam, WI. Call 920-960-6895.

#### SILAGE CART & BEDDING CHOPPER

CSF Electric Silage Cart- \$3000 OBO. Also for sale, Loyal Bedding Chopper- \$600 OBO. Cashton, WI. Call 608-462-3006.

### HORSE DRIVEN IMPLEMENTS

New I&J Manufacturing cover crop roller & horse driven implements. Organic Roots Way is a dealer located in Camp Douglas WI. Contact Joel for info and pricing shipped directly to your address. 608-427-3423.

### Wanted:

FLAME WEEDER & FRONT MOUNT CULTIVATOR 4RW or 6RN flame weeder, and IH 4RW or 6RN front mount cultivator. Call or Text Nathan at (507)313-0738.

#### MUELLER BULK TANK

Looking to buy a 1000-1250 gallon Mueller Bulk Tank in good working condition. Cashton, WI. Call 608-462-3006.

## MISCELLANEOUS

### For Sale:

#### GARLIC TINCTURE

Mr.K's garlic tincture & garlic vinegar approved for use as treatment in organic production. Helps with mastitis, scours, etc... 330-674-3999 x3.

#### ORGANIC MOLASSES

Certified organic molasses. 5 gallon pails. FOB Verona Wisconsin 53593. \$70/pail. Discounts for larger quantities. Pure Sweet Honey Farm 608-845-9601, [psh@chorus.net](mailto:psh@chorus.net).

### Wanted:

#### ORGANIC APPROVED NON-IODINE TEAT DIP

Looking for organic approved non-iodine post teat dip. Apple Creek, OH. Call 330-695-4543.

## EMPLOYMENT

### FULL-TIME ORGANIC VEGETABLE FARM WORKERS

Green Wagon Farm (Ada, MI) is a twenty-acre certified organic vegetable farm growing for CSA, farm-to-table restaurants, and a local Farmers Market (in Grand Rapids, MI). We are seeking full-time farm workers from May through October to perform basic farm labor: greenhouse work, weeding, transplanting, harvesting, wash/packing, etc. Prior farm experience is valued but not necessary. Applicants must have a diligent and flexible work ethic and excellent communication skills. Breakfast and lunch are provided to all workers along with access to free vegetables. Housing options may be available if needed. Visit [www.greenwagonfarm.com/employment](http://www.greenwagonfarm.com/employment) for more information.

### APPRENTICE COUPLE FOR HERB FARM MANAGEMENT

Four Elements Organic Herbs, a certified organic medicinal herb farm, located in the pristine Baraboo Bluffs of Wisconsin is looking for a couple interested in medicinal herb production. The farm has been established for 25 years and is currently run by herbalist Jane Hawley Stevens.

The farm is located one hour from Madison on 130 acres including about 3 acres under intense production of medicinal herbs. A formal garden based on the Chakra system has been established for education, beauty and good vibes.

Herbs are also collected from the fields, meadows and 40-acre woods. The farm has a highly functioning infrastructure with a greenhouse, drying shed, commercial kitchen and bathroom.

I am offering a one to two year apprenticeship with a possible three-year lease and complete takeover of field production for Four Elements Organic Herbs after that. Pay scale adjusted to work load and accommodations.

Please send inquiries, resume and three references to [Janehawleystevens@gmail.com](mailto:Janehawleystevens@gmail.com). Check [www.fourelementsherbs.com](http://www.fourelementsherbs.com) for more information.

### FARMHAND (SEVERAL POSITIONS)

Tipi Produce is a certified-organic vegetable farm located 30 minutes south of Madison, WI. Join our lively work crew! FT/PT, from mid-May to Octo-



ber/November. Tasks include greenhouse work, transplanting, weeding, harvesting, washing and packing produce. Prior farming experience is valuable but not necessary. Must be physically fit. Competitive wage, catered lunch two days per week, subsidized carpools from Madison, possible year-end bonus, plus lots of organic veggies to take home. Friendly work environment. We do not provide housing. Learn more at [www.tipiproduce.com/employment/](http://www.tipiproduce.com/employment/).

#### ASSISTANT FARMER

Join the MOSES 2016 Farmers of the Year! Tipi Produce is a certified-organic vegetable farm located 30 minutes south of Madison, WI. We plan to hire one or two assistant farmers this season to help manage our 45 acres of vegetable crops. The primary position is FT/FT+. Secondary position will be FT or PT. Expect to be involved with tillage, crop establishment, cultivation, spraying, irrigation, and many other tasks. Experience with operation and maintenance of farm machinery is necessary, plus a willingness to learn. Learn more at [www.tipiproduce.com/employment](http://www.tipiproduce.com/employment)

#### OPERATIONS MANAGER

Plovgh is hiring an Operations Manager, to start as soon as possible. Plovgh organizes custom crop contracts for farmers and buyers, provides specialty supply chain support, and facilitates direct product distribution for foodmakers. The position we're filling focuses on establishing and managing relationships with seed houses, freight companies, grain testing facilities, seed cleaners, and mills. For more information about Plovgh, visit [Plovgh.com](http://Plovgh.com). To apply, please send a note describing your experience and interests to [hello@plovgh.com](mailto:hello@plovgh.com).

#### SEASONAL HELP

Sandbox Organics is a 3 acre (and growing) certified Organic farm located an hour north of Chicago in Grayslake, Illinois. We raise a wide range of high quality vegetables for our Chicago based CSA, farmer's market, and restaurants, as well as pastured hogs. We are a young farm, entering our third growing season. We are working on developing an environmentally and financially sustainable farm business that supports its workers and community through meaningful work and nutritious food. We are looking for two full-time seasonal workers to help with daily farm tasks for the 2017 season. Positions start early April through the end of October. If interested please submit a cover letter and resume with 3 professional references to [SandboxOrganics@gmail.com](mailto:SandboxOrganics@gmail.com)

#### FARM MANAGER

Cherry Tree House Mushrooms is a farm in north-west Wisconsin, near the Twin Cities specializing in organic log-grown mushrooms. We're seeking a full-time manager who will assist with or manage the farm in owner's absence. Applicants should have experience on farms and managing the work of interns, as well as the ability to work autonomously. No previous experience with mushroom cultivation necessary. Competitive salary, regular time off, and housing available. Find more details at: <https://cherrytreehousemushrooms.com/farm-manager-wanted/>

#### DAIRY FARM MANAGERS

Farm couple wanted for a 70 cow organic dairy farm. Full time position with every other weekend off. Nice 2-story house provided. Appliances included. Wage based on experience. Opportunity to work toward herd ownership. Central WI. For additional information please call 715-200-1673.

#### VEGETABLES/SEEDS/TRANSPLANTS

##### For Sale:

##### ORGANIC GARLIC

Organic Garlic. 14 hardneck and 2 softneck varieties. \$12 per lb plus shipping. Please contact Sun-Fresh Foods, Paul Schmidt at [pschmidty@centurylink.net](mailto:pschmidty@centurylink.net) or 507-259-1964. Preston, MN.

##### ORGANIC GARLIC SEED

Certified Organic Garlic Seed. Planting Seed stock with over 20 organic varieties – Music, German White, Chesnok Red, German Red, Armenian, Georgian Crystal, and many more. Keene Garlic, Sun Prairie, WI. 608-215-7599 or [www.keeneorganics.com](http://www.keeneorganics.com)

##### ORGANIC GARLIC SEED

Certified Organic Garlic Seed from Vermont Valley Community Farm LLC. Chesnok Red, German, Italian Red, and Musik. Follow this link for details and ordering information: <http://conta.cc/2bEApej>

##### ORGANIC HAIRY VETCH SEED

MOSA certified organic VNS Hairy Vetch seed. 86% germ, no weeds, state tested. \$155.00 per 50 lb. bag FOB. Cash discounts and volume discounts available. Call for details 419-929-4304

##### ORGANIC SEED POTATOES

FOR SALE: Organic Seed Potatoes. Great prices. Double Certified: MOSA + Wisconsin Seed Potato Program. 18 varieties. Produced at Vermont Valley Community Farm LLC, Blue Mounds, Wisconsin. On-farm pick up, regional distribution sites or delivery arranged. Place your order early to ensure full product availability! 608-212-7816 or visit <http://www.organicpotatoseed.com/>

#### FORAGES & GRAINS

##### For Sale:

##### C2016 ORGANIC SHELL CORN

2016 Organic Shell Corn. Prescott, WI. Call Jerry at 715-821-0793.

##### 2016 ORGANIC ALFALFA

2016 Organic Alfalfa. Round bales, Dry and Balage bales. High Quality- No Rain. RFQ from 136 to 197, crude protein 20-26%. 1st, 2nd and 3rd Crops. Prescott, WI. Call Jerry at 715-821-0793.

##### ORGANIC HAY

MOSA certified hay for sale. 4x5 roto-cut rounds, wrapped and dry. \$60-\$100/dry ton. Quantity disc. RFQ 100-150. 600 bales-2015 crop wrapped, 350 bales-2016 crop dry- stored outside. Menomonie, WI. 715-495-2813 or 715-664-8374

##### ORGANIC DRY HAY & BALAGE

Organic 1st Crop Dry Hay in 3x3x7 large squares. 1st Crop Balage in 3x3x5.5 large squares. Cashton, WI. Call for pricing. 608-462-3006.

#### ORGANIC HAY & STRAW

Organic hay and straw for sale. Round bales. 1st, 2nd and 3rd crop. Oat and rye straw also available. Caledonia, MN. 507-725-5281.

#### ORGANIC BALAGE

1st crop alfalfa/grass balage. 3x3x5.5 individually well-wrapped bales. \$35 per bale. NE WI. 920-427-6663.

#### ORGANIC BALAGE

4th Crop Organic Balage. Alfalfa/Grass. 3x3x5.5 individually well-wrapped large squares. Good quality, call for test results. NE WI. Call 920-366-9708.

#### ORGANIC RYE STRAW

Rye Straw is available in large squares 3x3x8. Call for straw pricing. NE WI. Contact 920-366-9708.

#### ORGANIC HAY

Certified Organic Hay. Alfalfa/Grass Mix. Excellent Quality- no rain. 2nd, 3rd and 4th cuttings. Large squares. 3x3x8. Call for pricing. NE WI. Contact 920-427-6663.

#### ORGANIC HAY

Organic Hay. 1st crop hay 3X3X8 square bales. 136 RFV 21.8 protein. Selling by the Semi Load Only. Delivery Available. Coloma, WI. Call or Text Adam 715 570-8214 for pricing.

#### 2015 ORGANIC SHELL CORN

Certified Organic Shell Corn. 2015 Season. \$6.90 per bu. Located in Southern Wi. Orfordville/Beloit area. Call Ervin at 608-426-1726.

#### ORGANIC ROASTED CORN

Mosa Organic 2015 Corn roasted approximately 4000-5000 bu. 12-14% moisture. Brodhead, WI. Contact- Ervin @ 608-426-1726 or Milton @ 608-921-3765

#### ORGANIC HAY

2016 Organic Hay. MOSA certified. 3x3x6 large square bales. Dry hay and balage. 100-15- RFV. Transportation available. Wonewoc, WI. Call Kent Wolf at 608-553-1136.

#### ORGANIC WHEAT OR BARLEY STRAW

2016 Organic Wheat or Barley Straw. MOSA certified. 3x3x8 large square bales. \$35 per bale. Transportation available. Wonewoc, WI. Call Kent Wolf at 608-553-1136.

#### ORGANIC ALFALFA HAY

Mosa Certified Organic Alfalfa Hay. The bales are 4ft x 5ft and Approx weight is 400- 600 lbs. The bale are net wrapped and have never seen rain or dew the are stored inside the barns as soon as they drop out of the baler. \$40.00 a bale with a 4 bale minimum. Sorry but we do not deliver. Grant, MI area. Contact [lynchfarms1@yahoo.com](mailto:lynchfarms1@yahoo.com) or call 616-901-7741.

#### ORGANIC CORN

Approximately 36 acres of Mosa Certified Organic Corn in Holy Cross Iowa. Either out of the field or out of the bin. Willing to work out a deal. Contact Matt at 563-542-1254.

cont. CLASSIFIEDS from page 9

#### ORGANIC HAY

Retiring. Dry hay 4'x5 rounds. MOSA certified organic, 73 bales 1st crop \$30. each, 70 bales 2nd crop \$50. each, 15 bales 3rd \$60. each. Nice grass/alfalfa mix, NO rain, tested good! Stored inside. Larry Sprotte Farm, Medford, WI. 715-748-6863 or cell 715-560-1501

#### ORGANIC BALAGE

4th Crop Organic Balage. Alfalfa/Grass. 3x3x5.5 large squares. Good quality, call for test results. NE WI. Call 920-366-9708.

#### ORGANIC BALAGE

MOSA Certified 1st, 2nd & 3rd Crop Alfalfa-Grass-Clover Baleage. Elk Mound, WI. Please call 715-577-4577 or 715-879-5572.

#### ORGANIC HAY

MOSA Certified Small square bales of second and third crop hay. Alfalfa-grass-clover no rain-baled dry-weed free. Very nice hay, quality tests available. Elk Mound, WI. Please call 715-577-4577.

#### ORGANIC HAY

Certified Organic Hay. Large squares and rounds. Also organic oats and straw in large squares and rounds. Sauk Centre, MN. Call Kyle at 320-429-0557

#### ORGANIC BALEAGE AND DRY HAY

Certified Organic Balage and Dry Hay; large square bales for dairy, beef and horses. Forage test results available. Delivery can be arranged. Supplier of quality organic hay since 2007. Over 1,000 bales ready for immediate loading. Deep discount for large orders. Priced to sell. Call Charley 608-634-3886 or 608-553-0087.

*To submit an ad to be posted in the printed version of the Organic Cultivator and on the MOSA website, send it to MOSA, PO Box 821, Viroqua, WI 54665, or email to [mosa@mosaorganic.org](mailto:mosa@mosaorganic.org). All ads will be posted for 60 days free of charge for MOSA clients (100 words max). For non-clients, cost of an ad is \$5.00 for 40 words, and \$0.10 per word over 40 (max 100 words).*

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

## EVENTS

### MARCH 2017

#### Organic Transition Workshop

**March 10 | \$10 | 10 a.m.-2:30 p.m. | Storm Lake, Iowa**

Join the Iowa Organic Association to learn more about the economics of organic transition, weed management on organic farms, and crop insurance options for transitioning and certified organic crops. Cost includes lunch. [Learn more and register.](#)

#### Midwest School for Beginning Apple Growers

**March 10-12 | Madison, Wis.**

This intensive, three-day course gives a realistic

picture of what it takes to run a successful orchard operation—including capital, management, labor and other resources. Topics include soil fertility, pest management, business planning, risk management, recordkeeping, marketing and economics. Grower-instructors primarily teach the course, with featured presentations and hands-on labs by UW faculty and other specialists. [Learn more.](#)

#### Organic Transition Workshop

**March 11 | \$10 | 10 a.m.-2:30 p.m. | Cedar Falls, Iowa**

Join the Iowa Organic Association to learn more about the economics of organic transition, weed management on organic farms, and crop insurance options for transitioning and certified organic crops. Cost includes lunch. [Learn more and register.](#)

#### Beekeeping for Beginners

**March 11 | \$ | Madison, Wis.**

This class will teach you the basic steps on how to start beekeeping, such as how to choose a site for your hives, where you can obtain your bees and equipment, how to properly care for your bees, how to collect the honey, and to overwinter your hive. [Learn More.](#)

### APRIL 2017

#### Beyond Pesticides Conference

**April 28-29 | \$ | Minneapolis, Minn.**

This year's Forum, Healthy Hives, Healthy Lives, Healthy Land: Ecological and Organic Strategies for Regeneration, will focus on the adoption of policies to protect human health and the environment, and organic land and building management strategies. The Forum, with its broad range of speakers and collaborators, will provide an opportunity for grassroots advocates, scientists, and policy makers to share efforts in building local, state and national strategies for strength and growth. [Learn more.](#) ■

cont. DIRECTOR from page 1

returning updated paperwork (hard copy or through MyMOSA) to receive a \$75 discount on the annual certification fee was February 15. Still to come: return your updates to us by March 15 for a \$25 discount on your fees. The final deadline for returning your updates to MOSA is April 1. If that's going to be hard for you, we do offer a one-time 15-day extension. The fee is \$60 but well worth paying that than being assessed a late fee. For more information, read through the Fee Schedule in the packet we sent or emailed to you in January, look on our website, or give us a call.

Other news I'd like to share with you:

**Transitional Certification.** Within the organic industry it is recognized that a limit to continued growth and sustainability can create a gap in domestic supply of organic ingredients and raw products. In the past year the Organic Trade Association has cre-

ated standards, and the NOP has adopted them to create a Certified Transitional program that will facilitate the investment in transitional agriculture through a consistent set of rules, and ultimately support the continued growth of Organic agriculture. MOSA has provided third-party verification of organic transition for many years, as have many certification agencies. However, there has not been a harmonized, consistent standard on which we have all agreed and "transitional" isn't a well recognized standard or label. MOSA is very interested in determining how we can manage our programs to incorporate the OTA/NOP Transitional Certification standards.

#### Preparing for the Livestock and Poultry Practices (LPP) Rule.

This new rule becomes effective May 19, 2017; it sets clear standards for organic animals by adding specificity to the production and handling aspects of organic production. This year we will be taking the opportunity to update our Livestock Organic System Plans, train our inspectors, and inform our clients of the LPP requirements. You can expect that your 2017 livestock inspection may be longer as we begin to verify and document your current practices and identify any changes you will be expected to make to be in compliance in 2018. There is detailed information about the LPP rule in this newsletter and on our website at [mosaorganic.org](http://mosaorganic.org).

**New board members!** At MOSA's annual meeting on February 23, 2017, three new directors were elected to the Board. We welcome Mary Benson, co-owner of Ella Bella Farm in Westby, WI, Luke Zahm, owner, and James Beard-nominated Chef at Driftless Cafe in Viroqua, and Keith Ashley-Wright, Business Analyst at Organic Valley and owner/manager of Ewetopia Farm in Viroqua. We say a fond farewell with our thanks and appreciation to outgoing board members Adrian Plapp, Annalisa Hultberg, Judith Reith-Roselle, and Kat Becker.

**New staff!** In January, we welcomed several new staff to MOSA. Andrea Holm was hired as a Certification Specialist, Lynne Haynor returned to MOSA as a Certification Team Leader, Dan Marten was hired as a Staff Inspector, and Annaliese Eberle is a Certification Customer Service Specialist. Annaliese's role is a fairly new position for MOSA. She joins Robert Caldwell on the front-line of answering the calls we receive with certification questions. In addition to welcoming these new people we are happy to announce that Kristen Adams was promoted to Certification Team Leader. The Team Leader posi-



tion is new at MOSA but we hope it will allow us to better and more efficiently manage our certification department.

As always, if you have any questions or comments about anything in this newsletter – or about MOSA – please feel free to contact me at [cskolaski@mosaorganic.org](mailto:cskolaski@mosaorganic.org) or 608-637-2526. Thank you for reading, and thanks for your continued commitment to organic integrity. ■

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*cont. POLICY UPDATES from page 3*

Upon removal from the National List, use of the 11 substances in organic production or handling would be prohibited. **The prohibitions would take effect on the sunset date of June 27, 2017.**

**USDA publishes FINAL guidance on the Classification of Materials and Materials Allowed for Use in Organic Crop Production!**

This is a step toward clarifying the complex world of materials review. The final guidance for Classification of Materials (NOP 5033) clarifies existing practices used to classify materials as agricultural or nonagricultural and synthetic or nonsynthetic. Materials for Organic Crop Production (NOP 5034) provides a list of input materials which are allowed in organic crop production and a list of materials that are specifically prohibited in organic crop production. The goal of the final guidance is to bring about additional clarity and consistency in crop materials review. Guidance can be found in the [National Organic Program Handbook](#).

**USDA publishes DRAFT guidance on Calculating the Percentage of Organic Ingredients in Multi-Ingredient Products (NOP 5037).**

Draft guidance aims to clarify the standards for calculating organic percentages for finished products, including multi-ingredient products that contain ingredients that are composed of more than one ingredient. The guidance also helps with determining the organic content of single raw and processed ingredients, exclusion of water and salt from ingredients, and calculation of organic content in carbonated beverages. Public comments were due on February 6th. Draft guidance is available in the [National Organic Program Handbook](#).

**Proposed Organic Research, Promotion, and Information Order open for comments!**

The U.S. Department of Agriculture (USDA) is seeking comments on a proposal for a new research and promotion program. The proposed rule covers certified organic products including a range of agricultural commodities, such as fruits, vegetables, dairy, meat, poultry, breads, grains, snack foods, condiments, beverages, and packaged and prepared foods. It also includes non-food items, such as textiles, personal care products, pet food, and flowers. Organic imports - both those certified under the USDA organic regulations and those entering the U.S. under an organic equivalency arrangement - are also covered.

The “Organic Research, Promotion, and Information Order” [proposed rule](#) and its accompanying [proposed referendum procedures](#) are available in the Federal Register. Public comments on these Proposed Rules will be accepted until March 20, 2017; submit your comments through [www.regulations.gov](http://www.regulations.gov), under docket number AMS-SC-16-0112 or by mail to the Promotion and Economics Division, Specialty Crops Program, AMS, USDA, 1400 Independence Avenue SW., Room 1406-S, Stop 0244, Washington, DC 20250-0244; facsimile: (202) 205-2800. Complete resources are available on the [Research and Promotion Program Webpage](#).

**Remember to visit the MOSA website regularly to check for updated News & Commentary! ■**

*cont. GOOD FIGHT from page 7*

mation work at home, within our hearts first, and within our daily sphere. In my day-to-day, as I work with the standards, my sphere crosses with yours. We break bread and find common ground and compare our boundaries. Nikki Silvestri said, “the root and core of conflict resolution is sitting down over food.”

Speed is not meant to be the focus when sitting at the table with our neighbor. In working with and watching development of these organic standards for many years, I have learned some patience with the slowness of change. Our regulatory process sometimes moves way too slowly when we think we know what must change. Reformation also moves slowly.

In Portland, I picked up an inspiring excerpt of [The Weinstein Manifesto](#), by David Weinstein, Head Buyer for Heath & LeJeune. This was coupled with the [Middle Path Manifesto](#), which states that the means for transforming our food system “*is continual and incremental use of alliances and resources that are practical for implementation at each particular point in time. Despite our urgent concerns about the need to move quickly to make organic the dominant paradigm in agriculture, we understand that at times, “slower is faster”. That is, sometimes we need to accept that progress on an issue cannot proceed at our ideal pace without putting at risk elements of organic infrastructure that are very difficult to recoup if lost. In such cases, rather than charting a path that may damage existing organic systems or unduly risk precious resources and relationships, taking the ‘Middle Path’ means strategizing across organic stakeholders on incremental steps as our immediate goal while simultaneously and purposefully laying the foundation for the next progressive action toward reaching our larger end goal. This will necessitate trust, transparency, systems thinking and resolve amongst all of us—to focus our battle outward, rather than inward.*”

As questions about organic’s future bubbled under much conference season discussion, we find our common ground with some economic values popular in Washington. Organic is a strong economic engine, still the fastest growing sector of the U.S. food system. A recent study on [organic hotspots](#), prepared for the Organic Trade Association (OTA) by Penn State Agricultural Economist Dr. Edward Jaenicke, conclusively links key county-level economic health indicators to organic agriculture. Organic hotspots boost median household incomes by over \$2,000 and reduce poverty levels even more than major anti-poverty programs.

Further, our organic standards arose from a public, self-regulating process, seen by some in power as a model for how government should work. Ahead of his keynote address at the recent 38th OEFFA annual conference in Ohio, Jim Riddle - organic farmer, inspector, educator, activist, former National Organic Standards Board Chair, and current chair of the Minnesota Organic Advisory Task Force - spoke with Debbi Snook, reporter for Cleveland’s [The Plain Dealer](#). Riddle suggests more common ground. “I want to talk about how organic values are conservative values,” he said. “At its core, organic farming is pro-life. From the ground up, it’s about keeping things alive... And I also want to say that organic farming is really free-market farming. It’s farming the land in response to consumer demand. The demand for organic products is skyrocketing by double-digits each year. But, because organic crop rotations are more complex methods, there typically aren’t government subsidies. That matches really well with the conservative agenda.”

There’s hope. There’s common ground. And, there’s absolutely work to be done. As the conversation continues, I hope to meet you at the table. ■



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