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FROM THE DIRECTOR

Cori Skolaski, Executive Director

SPRING HAS SPRUNG! LENGTHENING DAYS, PLOWING, PLANTING, GROWING - IT MAKES FOR A BUSY AND PRODUCTIVE TIME OF YEAR. April 1 was the (new!) due date for current MOSA clients to submit their updated organic system plans and assorted paperwork; if you haven't done so yet, please get in touch with us immediately so you don't incur any additional late fees and your certification continues without a hitch. MOSA certification staff are performing initial reviews; you may hear from them if we need more information. The next step is your annual inspection. Some things to remember:

If you are adding new land to your certificate, it will need to be inspected prior to grazing or sales.

New facilities, production lines, unique production equipment, or herds must be inspected before they can be added to your certification.

All organic retail labels must be approved by MOSA before use.

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the ORGANIC Cultivator

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FIZZEOLGY FOODS-CULTURING RELATIONSHIPS

by Joe Pedretti, Outreach Manager

Faith Anacker has a long interest in the wise traditions of herbalism and wild foraging, and has been fermenting foods on her handbuilt homestead for many years. When the opportunity came to purchase the local cultured food business Fizzleology, she was ready. "Even though I had no experience with running a food business, I knew that this would work perfectly with my life purpose; the Fizzleology mission is to raise health awareness, and that is what I live for. I began to learn the business from Mike Bieser in January of 2013, he showed me the recipes and his processes, and I worked in the kitchen for four months and bought the business in early April."

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"Honestly, I didn't know what I was getting into at first. Making the product came naturally, but the administration and having employees was a challenge. My biggest mistake early on was hiring employees too soon. Our sales were minimal. We had about seven strong accounts to start, most of my time and energy in the beginning went into building up those accounts. We needed to increase our sales to keep going," noted Faith.

After a few months, Fizeology moved the business to the newly created Food Enterprise Center (FEC) in Viroqua, WI. Located in an old office equipment factory, the Vernon Economic Development Association sought to create a unified space where local organic farmers and local food processors could provide year round local food to restaurants and food retailers. With commercial kitchen space available, the FEC was the perfect new location for Fizeology.

Fizeology is driven by relationships - with the community, customers, and employees, and also with the ecosystems that provide the raw ingredients for the products. To Faith, Fizeology represents an opportunity to share her view of Driftless Culture and promote a sustainable business model. Her passion for sharing this message is clear in her classes and workshops, which are focused on holistic health and consumer awareness. The Fizeology Philosophy of Relationships is a curriculum that she is developing to help people learn about the many aspects of sustainability that are more common in the Driftless Region than in mainstream America, and all of these concepts are woven into the business model that she is developing.

Faith has benefited from many great teachers along the way, including her business advisor KJ Jacobson, who has worked with many of the local small businesses in the Driftless region. "She taught me accounting and her advice is key to the success of Fizeology. I resisted some of the tasks at first, but now we have created job descriptions and standard procedures for all of the workings of the business. I work very hard to lead by example and allow others to bring their particular strengths. We now have four part-time employees and one contracted sales representative."

With the exception of ginger, a few herbs, and lime juice, all of the ingredients for Fizeology's cultured products are sourced locally. "I live in Amish country, so a lot of my ingredients are bought directly from them. Many of them raise cabbage for the fresh market, but there is no market for the seconds. There is so much waste. I buy the seconds and pay a good price for them. We are not here to profit on others' hard work," said Faith.

The Fizeology product line includes five regular products: "Naked Kraut," "Kickapoo Cordito," "German-Style Kraut," "Kickapoo Kim-

chi," and a "Seasonal Ferment" that changes by season. The newest addition to the Fizeology product line is a nationally distributed product made for Dr. Mercola called "Organic Fermented Vegetables." "Dr. Mercola had created a starter culture designed to increase the vitamin K2 content, and the recipe is designed for nutrient density. They were looking for a partner for years because this is a complicated product. Someone referred us to them, and we are a perfect fit because we already make a similar product with our 'Seasonal Ferment.' It took six months and three test batches to get to this point, but we are now shipping the very first batch."

While Fizeology has always used organic, local and wild-harvested ingredients, they have only become certified organic this year. "Or-

ganic certification was driven by the Dr. Mercola account. Certification will help us grow our business and confirms our dedication to sustainable production. All of our labels have been redesigned and every product will be certified except for our Seasonal Ferment, which contains some uncertified wild-harvested crops."

To make raw, cultured foods, Faith and her crew clean, cut and shred the vegetables into a large vat. Salt is then mixed into the vegetables which sit overnight, allowing the juices to be drawn out. The mixture

is then packed into oak barrels, which are sealed to be airtight. Fermentation requires an anaerobic (oxygen-free) environment and a stable, warm temperature of 64 degrees. The salt kills undesirable bacteria and fungi, and creates a perfect environment for the naturally occurring fermentation bacteria (*Lactobacillus*) to convert the sugars into lactic acid. "We never let plastic touch our product," noted Faith. After one month of fermentation, the barrels are unpacked, the vegetables strained and packed into glass jars, and submerged in their own juice. "We make about 500 pounds of product each week, and we hope to at least double that by harvest time this fall. We just bought a new shredder from Latvia, which can shred 350 pounds of cabbage in a half hour."

"We are always thinking of the future. Someday I want the employees to own the company. For now, we are looking to improve our workflow and efficiency while increasing sales. It is important that we do this without compromising our quality of life just for the sake of making money. Our goal is for no employee to work more than 30 hours per week, so we have time for food, art, and life. Helen and Scott Nearing's book (*Living the Good Life*) inspired my life, and it inspires our business."

To learn more about Fizeology, visit them at: <http://www.fizeology.com/>



All inputs must be reviewed and approved before use.

If you need to change your organic system plan or certificate, review NOP Handbook Instruction 2615 for details. Be sure to notify us of any of the changes listed above or if portions of your operation are being removed from organic production, if there has been the application of any prohibited substances whether intentional or not, or any other change that you think may affect compliance.

You can log into mymosa.org 24/7 to review your organic system plans and paperwork, see your inspection report, view or pay certification or inspection fees, and view and print your organic certificate. Many of our clients have adopted a paperless process and find it very convenient.

Your current organic certificate does not expire unless you surrender or we suspend or revoke it; your 2016 organic certificate is valid until we issue your 2017 certificate. As long as we don't tell you otherwise, you are good to go and can sell or label the products listed on your certificate as Certified Organic.

Livestock and Poultry Practices (LPP): MOSA certifies over 2000 organic operations in 22 states, and certifies more livestock operations than any other agency. This gives us a keen awareness of the challenges related to organic certification of various livestock species and I would like to express, for the record, MOSA's appreciation of the work that the NOSB and NOP have done on the Organic Livestock and Poultry Practices (LPP) Rule.

The LPP was supposed to be implemented in March but was delayed; at press time, it was just announced that it will be delayed until at least November. We at MOSA are very disappointed; we firmly believe the LPP strengthens the integrity of the organic label by clarifying production requirements for organic livestock and poultry, establishes a level playing field for organic producers, bolsters consumer confidence in the organic label, and ensures that all organic animals live in pasture-based systems utilizing production practices that support their well-being and natural behavior.

In addition, it supports the core goal of the Organic Foods Production Act (OFPA), which instructs USDA to develop regulations – including detailed standards for organic livestock and poultry production – to ensure that organic products meet a consistent standard.

Jackie Deminter writes more about it in this newsletter, including some tips about what you can do.

Open House! After six months of remodeling, repainting, and re-furnituring, you are invited to the grand “re-opening” of MOSA! It will be held on Thursday, June 15 from 4:00-7:00 p.m. at our offices at 122 W. Jefferson Street in Viroqua. If you can make your way here we'd love to see you, give you a tour of our offices, and share some light refreshments.

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 or 608-637-2526. Thank you for reading, and thanks for your continued commitment to organic integrity. ■

CERTIFICATION POLICY UPDATE

by Jackie DeMinter, Certification Policy Manager

Organic Livestock and Poultry Practices Final Rule Update!

On May 10th, the Agricultural Marketing Service (AMS) of the USDA announced that the effective date for the final rule has been delayed for another 180 days until November 14th, 2017. At the same time, the USDA is also seeking comments on a proposed ruling. You can find both federal register notices on the NOP WEBSITE - <https://www.ams.usda.gov/rules-regulations/organic-livestock-and-poultry-practices> and on the MOSA website. We urge you to comment now.

The final rule delaying the effective date states: *“Because there are significant policy and legal issues addressed within the final rule that warrant further review by USDA, AMS is further delaying the effective date of this rule by 180 days to November 14, 2017. In addition, AMS will publish a proposed rule that solicits public comments on the direction that USDA should take with respect to the rule.”*

The accompanying proposed rule requests public comment. *“... the public is being asked to comment on which of the following four actions they believe would be best for USDA to take with regard to the disposition of the FR. Specifically, the public should submit their comments on the following options:*

- (1) Let the rule become effective. This means that the rule would become effective on November 14, 2017.*
- (2) Suspend the rule indefinitely. During the suspension, USDA could consider whether to implement, modify or withdraw the final rule.*
- (3) Delay the effective date of the rule further, beyond the effective date of November 14, 2017.*
- (4) Withdraw the rule so that USDA would not pursue implementation of the rule.”*

We feel 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 clarifies the requirements for handling of livestock and poultry to ensure their health and well-being throughout life, including transport and slaughter, specifies which physical alterations are allowed and prohibited in organic livestock and poultry production, and establishes minimum indoor and outdoor space requirements for poultry. This rule is a result of years of work, including several opportunities for public comment. We have reached out to you for your thoughts over the years and the majority of comments are in support of adding clarity to the regulation. MOSA is strongly in support of option one (1), and we encourage you to comment in support of the same.

Comments are due by June 9th! Submit your comments online or by mail following the instructions below.

Online: Federal eRulemaking Portal: <http://www.regulations.gov>. Follow the instructions for submitting comments.

By Mail: Paul Lewis Ph.D., Director
Standards Division, National Organic Program
USDA-AMS-NOP

1400 Independence Ave., SW, Room 2642-So., Ag Stop 0268
Washington, DC 20250-0268.



MOSA'S NEW STOCKING RATES

by Gabrielle Daniels, Administrative Manager

After years of cramped quarters, hand-me-down-falling-apart cubicle walls and office furniture, mismatched and dented filing cabinets, and a confusing public entrance, MOSA has finally revamped our home-away-from-home at 122 W. Jefferson St. in Viroqua, WI. The growth of MOSA's living quarters has, in many ways, mirrored the growth of the organic industry. We started out in a couple of rooms above a converted barn on founder Dave Engel's property. In 2003, we moved to renting a suite of offices on Main St. but quickly moved on to a bigger building around the corner from that Main St. abode.

Ten years ago, MOSA had about 850 clients, and fewer than a dozen staff members. That office space we rented? It started with MOSA staff renting a few offices in a portion of the building. Within 5 years, we were renting nearly the entire building. In April of 2016, we purchased the building.

Here we are in spring of 2017: over 2000 clients in 22 states, and 35 full time staff members, ~45 contract inspectors, and growing growing growing. In 2012, we began the conversation about improving our "stocking rates." In other words, how efficiently were we using our space? What were the challenges we were facing in our current space? Would we soon outgrow our newly-purchased building? Should we build a better, more energy-efficient building? Where would we put it? Was it wiser and more fiscally responsible to re-purpose our current building? The wonders of technology mean that more and more staff can work remotely full- or part-time, but it sure is valuable for us to have a physical space to gather together and work, too. What should we do?

After spending a couple of years exploring and discussing myriad options we decided to work with what we have and remodel our current space.

Four years after beginning the discussion, we have created a safer, more efficient and sensible work environment that is both more attractive and more effective. With the new public entrance at the southwest corner of our building, clients who walk in the door know exactly where to go. No more confusion walking into a cramped hallway with three different options about where to go. Our administrative department has their own dedicated area, as do the certification staff, the inspection staff, and the finance staff. With better lighting, more uniform access to windows and natural light, well-planned

shared spaces, uniform and safe filing cabinets, and more efficient individual workspaces, we are better able to do the important regulatory work that upholds organic integrity and supports our processors and farmers.

Thanks to the hard work and dedication of many staff members over the years, and to the commitment of Emma Garvin, Inspection Assistant who firmly moved this project to its near-complete state, MOSA can stay in this building for many years and focus on providing you the quality certification services for which we are known. MOSA's Building Superintendent Kerry "Toad" Thompson led a talented and dedicated crew of contractors through their paces: installing a public restroom, bringing our electrical up to code for a commercial building, improving insulation throughout our building, repairing and replacing broken windows and doors, replacing our 20+ year old carpeting, installing keypad entrance doors, adding closets and hooks for hanging coats, creating a utility closet, moving furnaces, and tearing out the decades-old stairway to nowhere (from when our building had a third floor).

We were able to use all local contractors and purchase Made-in-the-USA. Contractors: Kees Architects (Deb Kees and Kysa Heinitz), Kerry "Toad" Thompson, Fritz Murphy, Zitzner Construction (Aaron, Nick, JP & Brent), Joe's Electric (Joe Naminski), Gary's Painting (Gary Mageland), Brye Plumbing, The Furnace Room (Jerry DeLap). Vendors: EBI (Katey Fortun), Spaeth's, Nelson's Agri-Center, NuZum's, and Countertops By Design.

There has been some chaos and mess, as you'd expect with a major remodel, but we are reaping the benefits already of a more organized, efficient, and pleasant space. A huge shout-out goes to all our staff who not only dealt for years with a haphazard office environment, but have been working in an ever-shifting workspace for the past several months. And a special word of appreciation to admin staff who have lugged files and filing cabinets all over creation, and have built up monster muscles doing so. And, finally, thanks to all those clients who have stopped by to drop off paperwork and been so understanding of the jumble.

There will be a MOSA open house on June 15 from 4 to 7 p.m. If you're in the area, please stop by and celebrate with us. You're welcome anytime. ■



Instructions: All submissions received must include the docket number AMS-NOP-17-0031; NOP-15-06A, and/or Regulatory Information Number (RIN) 0581-AD74 for this rulemaking. Your comments should clearly indicate whether or not you support an option presented in this proposed rule. You should clearly indicate the reason(s) for the stated position. All comments received and any relevant background documents will be posted without change to <http://www.regulations.gov>.

At MOSA, we'll continue our work for a November 14th effective date. If the rule is finalized, we'll plan for our implementation later in the Fall. We will keep you posted via our newsletter and website. Again, we encourage you to comment! Please let us know if you have any questions.

Biosecurity and avian influenza are again topics to pay attention to with confirmed cases of highly pathogenic avian influenza (HPAI) in Tennessee. As a reminder, the NOP has advised us that if local, state, or federal health authorities determine that additional action is needed in the areas we certify, we are to work with our clients to determine what emergency measures are necessary, and for how long. **If you become aware of a threat in your area, contact MOSA to discuss your plans.**

Do you use auction facilities for sale or purchase of organic animals? If so, you should be aware that facilities taking over management of the livestock (housing, feeding, bedding, etc) must be certified as organic livestock handlers. For sales where management is not assumed by the facility, the National Organic Standards do still allow for confinement of livestock for sorting, shipping, and sales, given the animal is maintained under continuous organic management, including organic feed, throughout the extent of their allowed confinement. Contact us with any questions regarding requirements for the facility you use.

It's planting time! A reminder on Seed, Seedlings, and Planting Stock in Organic Crop Production: As the inspection season approaches, organic producers must compile complete documentation for all seeds, seedlings, and planting stock. Documentation verified during the annual inspection includes:

A **Seed Table** form listing all varieties of seeds, seedlings, and planting stock planned for use this year and new clients or updating clients with new land must also list all seed, seedlings, and planting stock used within the past 36 months

Receipts documenting the purchase of all seed, seedlings, or planting stock, at least one **seed tag** for each variety purchased

Organic certificates documenting the organic status of all annual seedlings, planting stock (if applicable), and seed (such as garlic) purchased from another organic operation (if applicable).

If **treatments** or **inoculants** are planned for use, they must be listed on the Crop Input Inventory form and approved before use.

If nonorganic seed or planting stock is purchased, an **Organic Search** form, or the catalogs that were consulted, must be available, along with **untreated documentation** and **non-GMO verification** for crops with GMO potential.

Planning for micronutrient applications this spring? Remember to have documentation showing deficiency of the nutrients you are planning to apply. Trace minerals include zinc, copper, boron, manganese, molybdenum, selenium, cobalt and iron. If you are using soil or tissue testing for documentation, some best practices to follow include:

- Plan for testing with the same lab to maintain consistency.
- Check your fertility product label. Are all nutrients included being tested for? If not, be sure to request testing. Some labs will not include all traces, like molybdenum and cobalt, in a standard test.
- Are samples all taken from representative areas of fields where products will be used?
- Soil tests should also include organic matter levels.
- Talk to your inspector or contact MOSA about other forms of documentation accepted.
- Remember new products need MOSA approval prior to use. We'll always inform you of any applicable restrictions. ■

Roller Crimper Now Available at Vernon LCD



A Roller-Crimper is now available for Area farmers to borrow from the Vernon County Land & Water Conservation Department. The Roller-Crimper is a 15 ft long drum with metal flanges around it that hooks up to a 3 point hitch. The Crimper is filled with water in order to give extra weight to crimp the cover crop down. It is typically used to roll-down cover crops, such as Winter Rye, in order to provide a living mulch that suppresses weeds, reduces or eliminates soil

erosion, and helps to preserve moisture. Most commonly this equipment is used to plant Soybeans into Winter Rye, though many other uses are possible. This technique has been known as Organic No-till, though many conventional farmers across the nation have utilized the Roller Crimper as well. Area farmers are encouraged to call and reserve the use of the Roller-Crimper. A small fee of \$100 per day will be charged for its use. Farmers may pick it up in Viroqua, or may be able to arrange for delivery at an additional fee. In order to reserve the use of the Roller-Crimper, please call 608-637-5480.

NOSB DELIBERATION IN DENVER - THIS IS WHAT DEMOCRACY LOOKS LIKE

Stephen Walker, MOSA Operations Manager

The National Organic Standards Board held its spring meeting April 19-21, 2017, in a subterranean ballroom meeting space at the downtown Sheraton Hotel in Denver. With some upheaval from Administration change, [meeting documents](#) were published just a couple weeks before comments were due. Still, 2045 written comments were submitted, including eight from MOSA (see our [website](#)). Most meeting time was devoted to receiving verbal testimony from various organic stakeholders. MOSA sent seven staff to this meeting. I've certainly attended more dramatic NOSB meetings, with more decisions on the line. But, this meeting was particularly noteworthy for its respectful and thoughtful discussion.

MOSA Certification Team Lead Kristen Adams reflected, *"I found our Board, as a whole, to be quite open minded, truly having the future of this movement in mind. They were well educated, with each having obvious areas of specialties but also cooperative in spirit. There are some hard decisions ahead... At the end of the day, I may or may not agree with the final decision, but because I got to experience this thoughtful Board, I feel like I can stand behind whatever decision they make. They gained my trust."*

This was also the first NOSB meeting for Certification Specialist Erik Gundersen. He noted, *"I was unsure what to expect. Would I fall asleep, like folks who put on C-SPAN to fall asleep? Or would I be engaged and on the edge of my seat, like folks who put on C-SPAN for entertainment? I found it was the latter. What struck me most was the tone of the three-day conversation between NOSB and the public. It was thoughtful, engaging, passionate and even at times funny. Humor al-*

ways helps when discussing things like ancillary substances permitted for use in cellulose. Given the current state of our country, the democratic nature of the Board was inspiring to say the least. Board members listened and heard each other and the public. It was heartening to know that this is where our standards come from: a place of intelligence, conversation and community."

Indeed, we have a very special public process in this organic community. This is what democracy should look like. Meeting highlights, and flavor, follow.

Hydroponic/Aquaponic/Aeroponic

After 13+ hours of public comment, [Francis Thicke](#) (NOSB Environmentalist/Conservationist seat) noted organic community division is on whether or not various "ponic" or other soil-less container-grown systems can meet the organic regulations. Each side is using the Organic Foods Production Act to support their view, certifiers are split as to whether they'll certify 'ponics operations, and any decision will cause some economic damage.

[Jessie Buie](#) (producer seat) framed the NOSB's challenge. *"The most import way we uphold the Seal is working with the existing regulation. We need to determine that these entities meet the organic standards and not their own standards... As a Board, how do we get there is the big question. We need to come up with a consensus we all can believe in."*

As at recent NOSB meetings, heartfelt testimony on this 'ponics issue continued in Denver. Dave Chapman has farmed organi-



cally for 37 years, and served on the USDA hydroponic task force. He calmly expressed his values, and some grave concerns. *"The foundation of organic agriculture has always been the development and maintenance of fertile, living soil. We believe that all benefits proceed from this starting point - healthy plants, healthy animals, healthy humans, and now we learn, a healthy climate... This debate will decide if the USDA is worthy to serve and protect organic integrity. If you decide that soil is unimportant, certified organic will continue as a brand, but it will lose its place as the world leader of the healthy soil movement. And the world needs that movement more than ever. We are running out of time... The NOP was created to serve and protect, not to reinvent... This is the most important recommendation you will ever make. You will either tear apart the organic movement, or you will start to restore it. When organic certification is reduced to a marketing strategy that misleads consumers, it loses its soul, and it will soon lose its followers as well."*

MOSA certifies several operations that incorporate 'ponics into their organic production systems. We recognize the need for more specific organic regulations for these systems, and see value in having them under the National Organic Program. Kristen Adams testified, *"We believe that the inclusion of these production systems within... organic production offers innovative, creative solutions to our food sovereignty challenges and may even have a place in reducing the conversion of fragile ecosystems to soil-based organic production. For example, one of the aquaponic producers certified by MOSA is located on the edge of... a Wetland of International Importance. The aquaculture facility on this parcel contributes significantly to the economic stability of this multi-generational, family owned farm and allows for the remaining fragile land base to be uncultivated and preserved as an education center. On the other end of the ecological spectrum, (these) contribute to local food systems in urban and peri-urban settings, where soil-based agriculture may not be possible... These production systems have a place in ensuring that all communities have access to fresh, organic and healthful foods... It is important that the organic community lead in the future development of innovative, sustainable production methods."*

Phil LaRocca, farmer, wine maker, and CCOF Board President, commented, *"I've spent half of my life building soil. Having said that, we would like to see organic hydroponics labeled "hydroponic" under the organic label and let the consumer decide. If I have a choice between a tomato grown in the soil and hydroponic, I would choose the soil. However, if the only choice was organic hydroponic and a conventional soil grown tomato, I would choose the organic hydroponic."*

Dan Seitz (consumer/public interest seat) noted, *"This issue gets at the heart of two basic conflicting philosophies: the mechanistic, where humans have the capacity to improve the human condition indefinitely; and the natural paradigm where we should mimic natural systems with minimal influence."*

Steve Ela (producer) cautioned about human hubris, noting that organic systems are incredibly complex and we have a very hard time trying to recreate them. Ela is among five new NOSB members, who all showed the intelligence, conversation, and community that Kristen mentioned, above. Others include: Asa Bradman (environmental/conservation), Joelle Mosso (handler/processor), MOSA Board member Sue Baird (consumer/public interest), Dave Mortensen (scientist), and A-dae Romero-Briones

(consumer/public interest).

NOSB Chair Tom Chapman called for balance. *"Any compromise on this issue can't compromise consumer trust in the label... and, we need to get beyond reductionist arguments. The law says organic is about the soil, but it also says it is about inputs. The system is greater than just one item, and we need to address all of these."*

Romero-Briones provided an indigenous peoples' perspective, *"Our food systems are reflections of our nation's history, our political policies, and our social justice... When we look at legal systems, there are biases in the law. Unfortunately, there is a whole class of people that don't have access to land in this country. Our success as a people is tied to the land, but in Hawaii there are systems that are old and innovative and can meet what we think of as organic and sustainable."*

Certification agent Scott Rice said, *"I represent a diverse stakeholder group. I've seen so many different operations and have expanded my views of what can be organic... As a certifier I immediately get heartburn in trying to decide how we can evaluate in a fair way... I would like to minimize 'it depends' answers."*

Dave Mortensen discussed scientists' credibility challenge. *"While scientists are very objective about their methods, they are incredibly subjective about the questions that they ask. Few people ask 'why are we asking these questions and not others?' As a group we need to be asking... What's the ecological footprint of the practices? How resilient are the systems? What are the ecoservice implications? I understand food deserts. I understand different communities and points of view. We must create space for conversation and that means together, face-to-face, not just on the phone. It's very important that we get out and see these operations."*

Asa Bradman noted that he's compromise-oriented. He tends to not want to prohibit, but would prefer the Board says what it wants, then goes forward. Another environmentalist, Harriet Behar, noted, *"organic is not an input substitution; It is a whole system... a type of agriculture that offers hope."*

Toward the end of discussion, Dan Seitz noted, *"This organic deliberative process is very heartening. We should invite congress to come see this process. They could learn from NOSB how to have productive conversation and work toward consensus."*

This is what democracy looks like, indeed. Stay tuned for a proposal back on the table, in October.

Eliminating the incentive to convert native ecosystems to organic crop production

There was also a lot of reaction to a discussion document regarding land use prior to certification. The three-year transition requirement can inadvertently incentivize damaging native ecosystems. I commented, *"We're at odds with our principles if we continue conversion of biologically valuable lands to organic production. Our work should be about improvement, about promoting new life, not further agricultural destruction ... We're in the business of drawing boundaries. But, this land conversion issue is tough to regulate. Our cer-*

tification systems may not be the best method for addressing this. My friend Dave Engel gifted many of us with his wisdom and wit. Early in my time working with Dave, I remember he said 'the biggest barrier to organic is the space between the ears.' I think if people understand WHY organic, and use some discernment, then they work toward doing the right thing, toward honoring deep organic principles. Beyond that, we certifiers can regulate, if we have clear expectations that are practical and enforceable."

The board will continue work on identifying and defining the type of land that should never be converted to organic production, then will consider appropriate regulatory changes.

Strengthening organic seed guidance

As at other recent NOSB meetings, we commented on strengthening compliance with organic seed use requirements. NOSB's proposal, now sent back for further work, recommended a regulatory change and revisions to existing NOP Handbook seed guidance (NOP 5029). Among several comments noting needed revisions for reasonable implementation, MOSA's Lynne Haynor testified, "Proposed language implies that once a producer uses only organic seed, that producer can never again source non-organic seed... We caution that this requirement may disable organic farmers who need specially adapted seeds. It particularly may hamstring organic farmers

who have been early adopters of sourcing organic seed from being able to flexibly adapt to changing markets or environmental conditions."

Michael Sligh, from Rural Advancement Foundation International, similarly cautioned, "We do not want to inadvertently discourage greater genetic diversity on organic farms by randomly restricting seed choices or contribute to increased genetic uniformity in our zeal to increase organic seed usage. This is especially true during this period of global history where our future food resilience depends on longer crop and more diverse rotations; more poly-cultures and an overall significant increase of on-farm agricultural biodiversity, not less."

Lynne also reiterated our GMO concerns. "The current responsibility for preventing GMO contamination unfairly burdens organic and non-GMO producers. While the organic community continues productive work to guard against GMO incursion, USDA leadership is critical for ensuring that the responsibility for preventing GMO contamination is shared. Without meaningful shared responsibility, coexistence cannot work, and the organic label is harmed."

Future NOSB work will more specifically address seed purity.

NOP/USDA Updates

I attended the April 18th National Organic Coalition (NOC) Pre-NOSB meeting. We heard government transition updates. There's a lot of uncertainty, but there's also some hope.

As of this writing, Sonny Perdue is confirmed as the new Secretary of Agriculture, and we await the appointment of some 400 high-level political positions in USDA, including the Deputy Secretary, Inspector General, and the Under Secretaries for Natural Resources and the Environment; Farm and Foreign Agricultural Services; Rural Development; Food, Nutrition and Consumer Services; Food Safety; Research Education and Economics; and Marketing and Regulatory Programs (including the Agricultural Marketing Service, which oversees the National Organic Program). The USDA transition team seems fairly unknowledgeable about organic issues, yet supportive, recognizing organic's importance to rural community economic viability, consumer and farmer choice, and economic value. We must communicate organic's positive messages, that resonate across the political spectrum.

A Trump executive order requires each agency to eliminate two regulations for each new regulation implemented. This only applies to "significant" rules (with over \$100M impact), but that includes most NOP work underway, including origin of livestock, apiculture, aquaculture, and regulating imports.

The Office of Management and Budget will tell each agency what they can spend on regulations. For some, that might be a negative number. Trump's "skinny" budget, ahead of a 2018 full budget proposal, called for a ~25% cut to USDA.

By summer, all agencies must have a reorganizing plan, including a review officer and committee to determine which regulations they'll repeal. These dynamics force future farm bill discussion to focus on cuts, rather than needs. The NOP staff has dwindled from 45 persons to 36. The reorganization plan must precede new hires. In the meantime, organic showed 13% growth



for 2016. There are now 24,650 organic operations in the US, and over 37,000 around the world.

NOP Deputy Administrator Miles McEvoy provided other updates. NOP is focusing on organic supply chain integrity, especially with international trade or long supply chains. In upcoming audits, NOP will check that certified operations have sufficient records to show compliance of organic products they receive. Records must have enough detail, maintain traceability, document contamination/commingling prevention, and be available at inspections. Internationally, organic trade is expanding and fraudulent certificates continue to be identified. There's ongoing investigation into increased organic corn and soy imports from Turkey. There are weaknesses in the system, but, the focus on imports resonates well with the values of the transition team.

The NOP will require import certificates for products from Mexico. Mexico now has its own organic regulation, and equivalence discussion is underway. The average administrative cost of each shipment-specific certificate is about \$75, and Mexico sends tens of thousands of trucks across our border annually. So, there's a need for flexibility in how these are generated. Furthermore, most importing and exporting parties are not certified, yet, but here's discussion on requiring certification for some parts of the supply chain that are now exempt or excluded.

The NOP is also getting significantly more complaints than they are able to handle. In the last half year, the NOP has received over 180 complaints, but closed only 1/3 of them. McEvoy noted this is not sustainable, and they must rethink complaint handling.

On the other hand, appeals turnaround timeframe is now around 120 days, much improved from five years ago, when some appeals took a couple years to close.

Livestock and Poultry Practices Rule support

With Administration change, the Organic Livestock and Poultry Practices Rule was originally delayed until May 19, 2017, and has now been delayed again until November 14, 2017. Most organic egg operations meet the new requirements, but the rule may be targeted because noncompliance of some larger operations may affect about 75% of organic eggs now in the marketplace. Limited organic opposition to this rule adds to opposition from many conventional livestock groups, who do not want to have to counter a higher example. A conventional talking point also suggests increased risk of avian influenza if birds must have outdoor access. In fact, this has been refuted scientifically, and the new rules would still allow for temporary confinement dependent on conditions. There is hope that a consumer push for stronger standards may sway opinions. It's bad precedent for Congress to attempt to unravel the organic standards. But, we might consider next steps, should the rule not go through as planned.

MOSA's Cori Skolaski commented on the importance of this Rule being implemented. *"MOSA certifies over 2000 operations in 22 states, and certifies more livestock operations than any other agency. This gives us a keen awareness of the challenges related to organic certification of various livestock species... The Rule provides a welcome level*

of specificity that we believe will bring about consistency in enforcement within the industry, which in turn translates into a level playing field for producers, and greater consumer trust in the Organic Seal."

The NOSB unanimously passed a resolution urging the Secretary to allow the Organic Livestock and Poultry Practices rule to become effective on May 19, 2017, without further delay, but despite this support, on May 10 the USDA delayed implementation until November 14. They also issued a notice for public comment on options related to the Organic Livestock and Poultry Practices final rule. (See "Certification Policy Update" on Page 3 for complete details).

Clarifying "emergency" for use of parasiticides

Synthetic parasiticides are allowed for use in some organic livestock production, in emergency situations. The NOSB discussed what situations that would qualify as "emergency" use.

MOSA's Jackie DeMinter testified, *"Routine use of parasiticides is defined and it's logical that the term 'emergency' would also have a definition, however, any definition should also consider other references in the standards and should not specifically refer to parasiticides... Our intention is to better assess the plans for prevention already in place, emergency measures planned in the event of an outbreak, and why such a situation may arise. In our experience, an emergency would occur when one or more animals are going to die, or be permanently damaged, or are going to spread the parasites to more livestock if they do not receive treatment right away... Definition and examples of emergencies would help with certifier consistency."*

The Board will bring forth a full proposal this fall. Should it pass, USDA will determine whether rulemaking or guidance is the best way forward.

Inspector Evaluations

In 2013, USDA released instruction to certifiers (NOP 2027) requiring every inspector to be evaluated while conducting an inspection every year. MOSA and others raised concerns about logistical challenges and potential impacts on organic growth. We appreciate recent revisions to NOP 2027, which allow risk-based flexibility. This proposal will be reworked for more focus on defining needed inspector qualifications.

BPA in packaging

Bisphenol A (BPA) is a packaging component that's raised concerns about food contamination potential and negative health effects. A discussion document sought feedback on whether related organic regulations are needed. There's apparent interest in prohibiting BPA, but also concerns about the best regulatory approach and whether it would impact decisions on many other packaging materials. A forthcoming technical review will provide more context for deliberation.

Other Materials

L-Methionine, an essential amino acid for human protein formation and healthy growth, will be added to the National List at §205.605(b), only "for use in nutritionally complete pediatric enteral formulas based on soy protein." L-Methionine is not produced naturally by humans, so must be consumed through food

or synthetic nutritional amendments. The decision considered the essentiality of organic soy-based enteral products with complete nutrition for infants and children with medical conditions.

The NOSB discussed 43 National List inputs undergoing the 2019 Sunset Review. Most comments favored relisting most materials, but some concerns were raised about the following materials. Stakeholder input is sought for these.

- Crops: Herbicidal Soaps, Biodegradable Biobased Mulch Film, Boric Acid, Copper Sulfate, Fixed Coppers, Humic Acids, Vitamin B1
- Livestock: Oxytocin, Copper Sulfate, Procaine
- Handling: Attapulgit, Magnesium Chloride, Sodium Phosphates, Casings, Konjac Flour and Pectin

Several other materials proposals will be revisited at the next NOSB meeting. These include:

- *Marine algae*, for crops and handling. Crop inputs need different criteria than handling ingredients.
- *Tocopherols*. An annotation change would encourage sourcing non-synthetic or organic forms.
- *Ancillary substances for cellulose*.

The NOSB rejected a petition to add short DNA tracers to §205.605(b) as an improved method to support traceability of organic products, because it failed to meet the requirement for essentiality, and there were concerns about the use of excluded methods.

Thoughts on process

A couple thoughtful public comments advised NOSB on bigger picture concerns.

Bill Wolf, of Wolf, DiMatteo + Associates, works with farmers, companies, NGOs and governments to grow organic. He suggested considerations when reviewing inputs. *"What is OK in organic? Thinking like an earthworm – imagining what products and practices promote our biotic living systems – can help sort out what materials we can use. The List Criteria quantifies this principle but was not intended to overly restrict the toolbox organic producers and handlers need. We need choices, not just one solution for a problem. So, we ask: 1. Don't make "shrinking" the NL toolbox a goal; 2. Be open to innovation and creativity that fits the organic philosophy. The precautionary principle cuts both ways; and 3. Will your vote help to increase organic acreage and earthworms?"*

And, NOSB alumnus Michael Sligh spoke to positive outreach, and also cautioned about delay in NOP response to NOSB work. *"As we all engage with this new Congress and new Administration, it is critical that we stand united in positive outreach, and education to ensure that they are all fully apprised of the multiple benefits of organic to our economy, to rural areas, to the environment and how organic represents a very significant international market and remains the fastest growing segment of agriculture, built on very strong consumer confidence... possibly the only industry that has proactively sought federal regulations and oversight as a way to establish, grow, and defend a now \$43 billion US organic market. Organic actually thrives because of this*

very tedious, transparent and hyper-participatory process of continuously updating and making timely refinements to our regulations...

"(We wish to bring to the attention an) ongoing concern that needs community-wide cooperation... It continues to cause unnecessary harms, confusion and negative publicity to our otherwise very positive brand. The pattern is one where the NOSB makes recommendations... but the NOP does not act with sufficient speed or provide enough guidance or regulatory clarity to certifiers, on where to draw the line. So, in effect it is left up to individual interpretations that become embedded across a growingly wide organic certification spectrum. This leads to... inconsistency of enforcement and consumer and farmer frustrations and confusion. Hydroponics, aquaculture and animal welfare/access to the outdoors are three very different examples where this "gray" area between OFPA, NOSB recommendations and NOP formal regulations has led to multiple interpretations across our organic guarantee system, all with very deleterious results. New genetic techniques could also fall prey to this pitfall."

Work Plans

Many concerns discussed in Denver will see continued discussion, with proposals ready for the next meeting, October 31 through November 2 in Jacksonville FL. Future NOSB work also will consider greenhouse and container production, contamination issues in farm inputs (ex: manure), anaerobic digestate - food waste, many new materials petitions, an organic poultry task force, and a proposal on excluded methods terminology.

As we looked forward, Harriet Behar closed the meeting with some poignant words from Dave Engel. Dave memorably sung these words, to a Stan Rogers tune, at an NOSB meeting in 2003.

Leopold and Carson both wrote and warned about stuff like this,

That the web of life and silent spring simply cannot co-exist.

And still we're so dang wrapped up in our technology and greed.

We think we're cool but we are fools to play God with the seed...

And so it is our time will come, our time will come just so.

For each of us one by one, our time will come to go.

And when we meet St. Pete he'll ring that bell and he will say,

Dear friend, you farmed organic. You did very well. Let us pray

That more folks will take the time to farm organic

And see the hand of Howard reaching for the horizon.

Then it will be so fine, there will not be all this panic

In sweat and mud with tears and blood.

This truth we set our eyes on.



IN MEMORY OF DAVE ENGEL, FOUNDER AND FIRST EXECUTIVE DIRECTOR OF MOSA

David James Engel, 65, died Tuesday, March 14, 2017.

Beyond his obvious influence on our certification and organic advocacy work, through founding MOSA and several other organizations that we interact with frequently, Dave's presence still moves through our daily interactions at MOSA. He instilled strong values of practicality and honesty, and he set our early mission and vision.

One early MOSA slogan, from Dave, called MOSA "the first of its kind, with the organic operator in mind." We continue to honor that organic operator's perspective in our daily decisions. Those values run deeply in our work. But, even beyond this organic work, I consider Dave to be among only a few mentors I've had in my life. Dave had a very strong moral compass, and unyielding principles. He saw the bigger truths illustrated by little interactions. He was well known for his folksy parables. And sometimes, he saw what I did not have eyes to see. His strong will could sometimes be a challenge, but indeed, he was steadfast, and he did what needed to be done to see situations through to good. Sometimes, that required taking action. Other times, he enabled grace.

Directed by reason and vision, he stuck with people and situations where others would give up. Many times, I benefited from his patience and teaching, and that enabled me to eventually bloom. I'm thankful for the differences he made in my life. At his memorial service, several folks mentioned Dave's unique ability to set his eyes on truth and take steps to bring that truth to being. That was vision along the lines of "We fix our eyes not on what is seen, but on what is unseen, since what is seen is temporary, but what is unseen is eternal." That vision affected so many of us in this work, over 100 staff at MOSA since we were founded, and each of our families, and the so many that we interact with each day. For that, I am so grateful.

Steve Walker, Operations Manager

As a person, David Engel had the most even keel I have possibly ever met, seemingly day in and day out.

I knew him for over two decades, was a neighbor as the crow flies, and worked for him in the organic certification world, first under the auspices of OCIA #1 and then during the emergence of MOSA.

Certification work can be stressful on any given day. Then along came the early 2000's and the time to accredit MOSA, along with the first wave of agencies undergoing this process, following the lead of the newly formed USDA National Organic Program (NOP). While the NOP, as a federal agency, knew a lot about regulating industry, they knew very little about organic certification. The organic certification world, on the other hand, knew everything about organic certification and very little about government regulation. A steep learning curve was shared on both sides, and this made for some colorful moments of sheer misunderstanding. Somehow (and I will never know why), Dave saw fit to hand me the tremendous responsibility of coordinating preparation for MOSA's first accreditation – drafting quality manuals, working with consultants and generally struggling to comprehend the world of ISO accreditation. I was not only unqualified, I had never heard of it before! But with Dave's even keel backing me up, I bit off each day and figured it out. However, like a petulant child, there were days I simply threw up my hands in despair of ever grasping all we had to accomplish within our designated timeframe to prepare for our first audit.

On one such day, when I was likely agonizing over unintelligible details and unforeseen hurdles, I recall Dave conjuring one of his many universal analogies that has stuck with me all these years, and one that I have drawn upon regularly ever since. Referring to the handful of those in leadership at the NOP at the time, he said, "Sara. Don't worry about it. They pull on their pants one leg at a time, just like we do." Pull on their pants one leg at a time? Like me? Like a child snapped out of a tantrum, this shut me up and sent me back to work, with a healthy dose of Dave's even keel to see me through to the next meltdown. "Yeah, that's right," I hurled back at the NOP in my thoughts. "You guys aren't so tough or so smart. You have to get dressed every morning, just like me."

I am proud to say, as ludicrous as it may sound, the confidence and humble wisdom inherent in these words, which to me well personify Dave's calm approach to a complex world, has stood me in very good stead. There have been many, many times over the years, as a perceived challenge or rival lay hidden in wait to derail me, that I have stopped in my tracks in order to hear Dave pick me up and set me back on my feet again. Thanks, Dave. Your even keel and easy wisdom are with me for the long haul.

Sara Tedeschi, Certification Specialist

CLASSIFIEDS

LIVESTOCK

For Sale:

A2A2 JERSEY HEIFERS: We are selling 6 certified organic grass only A2A2 Jersey heifers. We are a grass only dairy farm that has had proven grass genetics over the years. We are a seasonal dairy but due to losing land we will sell these 6 that were exposed to the bull in December. Bull is from Holt Creek Jersey blood line.. All Heifers were born in spring of 2015. Chaz Self. 715-441-0362.

YEARLING GRASS ONLY STEERS: We are selling a large number of Certified Organic grass only steers. We have pure bred A2A2 Jersey steers and Jersey Red Devon crosses. Up to 20 available. Proven Grass Only genetics. New Holstein, WI. 715-441-0362 Chaz Self.

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.

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.

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 to view a video of our Belties. Please call 715-457-6765 or email belties@caldwellfarms.com for details

Wanted: CUSTOM CALF RAISING: Will custom raise organic calves. Contact Daniel Borntrager: W14686 County Road H, Melrose, WI 54642.

LAND/FARMS

62 ACRE CERTIFIED ORGANIC FARM: This property consists of approximately 20 acres currently in certified organic row crop ground and 42 acres of timber with 3 ponds and creek running through center of property. Property is partially fenced. Close to blacktop. This land is located close to Y Highway in La Monte, Missouri, in Pettis County. Great hunting location, perfect for

food plots and deer stands. Beautiful home site. For Sale By Owner. An adjoining 6 acres with a 40'x72' steel clear span building built in 2012, and pond is also for sale. Call: 660-620-5176.

LAND FOR RENT: 100 acres certified organic cropland. Located near Cashton right on Highway 27 next to Organic Valley headquarters. Possible subdivision. Available immediately. Call (608) 654-7782.

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.

LAND FOR RENT OR POSSIBLE SHARE-CROPPING: 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: 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.

Wanted: TURN KEY ORGANIC GRAZING OPERATION: Young family looking for a turn key organic grazing operation. We currently own 45 milking cows, equipment, mobile pizza trailer and on farm co-op store. We are open to all locations and willing to relocate. Long term rental agreement or for sale only. Contact Chaz @ thebrfamily@gmail.com or 715-441-0362.

EQUIPMENT

FARM EQUIPMENT: 1066 IH tractor, 7780 hours \$10,500.00. 1432 NH discbine, 13 foot cut \$10,500. 00. Hesston 12 wheel hay rake \$4,400.00. Yale 6000# desil forklift \$5,500.00. Hay wagon 16' x 8' with 6 ton gear \$450. OBO. Medford, WI. 715-748-6863 or text 715-560-1501.

LANDOLL 5 SHANK INLINE RIPPER: In good condition. \$1800. Located in NE WI. Call (920)366-9708.

MASSEY FERGUSON 27 FOOT DISC: Works good. Good shape. \$2800 OBO. Located in NE WI. Call (920)366-9708.

56 FOOT SNOWCO GRAIN AUGER: On transport. \$1100 36 x 72 inch Snowco Grain Cleaner with intake auger. \$800. Both In good condition. Located in NE WI. Call (920)366-9708.

FMC SIDEWINDER RC1500 ROTOTILLER: Decent condition. Located in NE WI. Call (920)366-9708.

JAMES WAY SILO UNLOADER PARTS: 2-20' unloaders for parts. Complete blowers. Collector rings. Ring drives. All gear boxes. Support arms, and etc. Located in NE WI. Call (920)366-9708.

HINIKER 5000 6-ROW CULTIVATOR: In good condition. \$2200 OBO. Located in NE WI. Call (920)366-9708.

2005 FREIGHTLINER STRAIGHT TRUCK: 33,000gvw. 362,000 miles. Cat diesel 220hp runs great. 6sp manual (weak clutch will need replacement soon). ThermoKing M300 reefer with 6240 hours... runs great. Insulated 20' Morgan box with rollup door all good shape. 5 year old lift gate. 50% rubber. Very well maintained, little rust. Current DOT inspection. This truck was a reliable working delivery vehicle through mid-winter... could be again with new clutch. Priced to sell at \$8000. Truck is located in Falcon Heights MN, near State Fairgrounds. Call 507-459-8026 or Email Todd@featherstonefarm.com

2005 SPRINTER VAN (FREIGHTLINER): 191,000 miles. Strong Mercedes diesel runs great, well maintained. Insulated box with Carrier refrigeration unit and electric back-up... good working order. Body rust. This is an ideal vehicle for farmer's markets or other refrigerated deliveries. \$5,000 OBO. Located in Rushford, MN Call 507-459-8026 or Email Todd@featherstonefarm.com

JOHN DEERE 520 TRACTOR: Serial No. 5200492, 1958. 3 pt hitch with top link, narrow roll-o-matic front end, PTO, 2 rear hydraulic outlets, 6 forward speed transmission, power steering, clam shell fenders, front weights, original paint. New battery, seat, starter motor, points. Rebuilt generator, water pump, carburetor, some new wiring. Only JD parts used. Starts fast and runs well. Asking \$6500. Price includes a JD cultivator (tractor has the mounting brackets for the cultivator). Richland Center WI, Jordan Maclay, 608-647-6769.

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. 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.

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

MISCELLANEOUS

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.

Wanted: ORGANIC APPROVED NON-IODINE TEAT DIP: Looking for organic approved non-iodine post teat dip. Apple Creek, OH. Call 330-695-4543.

EMPLOYMENT

HELP NEEDED ON ORGANIC HOMESTEAD: Occasional, reliable help needed at organic homestead: garden, barn and yard work, etc. Near Westby, WI. See: www.CouleeMeadowFarm.com. Call 608-634-4082.

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 for more information.

FORAGES/GRAINS

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

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 SHELL CORN: Organic shell corn certified by MOSA. Stored in bin around 14% moisture. Almost 2000bu available wanting \$8.75 per bushel. Located north of Osseo, WI. Contact Sam at 715-586-1411 or gonewildacres@gmail.com

CERTIFIED ORGANIC DRY HAY: 2016 Certified Organic DRY Hay For Sale: 3x3x8 medium squares. 3rd cutting 2016 Alfalfa. No rain, good quality, tarped, negotiable price. 188 RFV can send test results. Casselton, ND. Contact Kyle 701-730-1730.

ORGANIC HAY: Organic baleage big rounds \$30, organic hay big squares \$50, organic straw big squares \$35, Soldiers Grove WI area. Can help arrange delivery, call or text Josh @ 608 632 0472.

ORGANIC GRASS HAY: Organic Grass Hay. Approx. 500 small square bales. \$3.00/bale. Contact Dennis. 608-416-0364. Brooklyn, WI.

CORN SHRED ROUND BALES: 50 Certified Organic Corn Shred Round Bales for bedding. Very clean (no weeds) and dry. Genoa, WI area. Call 608-633-1981.

ALFALFA HAY: 1st and 2nd Crop Organic Alfalfa Hay. 4x5 Rounds. Trucking is available. \$40 per bale. Madison, WI area. Call Dave at 920-650-2976.

2016 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 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.

COMMERCIAL

ELECTRIC WEEDER FOR RENT: Kill weeds, and do it without chemicals – electrocute them. Rent an electric weeder from Quality Organic Producers Cooperative. You drive your tractor through the field with the weeder hitched behind. The weeder generates electricity and puts 15,000 volts into a boom suspended above your crop. When a weed that is taller than your crop hits the boom, electricity passes through the weed and into the ground. On the way it kills the weed, root and all. The weed is crumpled on the ground when you make the next pass. Call 563 532 9431 for more information.

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. 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 posted on this page 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

MAY 2017

Practical Farmers of Iowa Field Days

May 21 Walk-behind tractors

June 9 Tools and tractors

June 15 In-field & edge-of-field conservation

June 22 Grazing, Conservation Stewardship Program

June 24 Urban farming, Community Supported Agriculture

June 27 Goat production, parasitic management

June 28 Oats, ridge tillage

June 29 Hybrid rye, kernza, pelleting small grains for hogs (MOSA Sponsored)

<http://www.practicalfarmers.org>

Specialty Crops Field Day

May 24-25 | Bayfield, Wis.

Learn about specialty crop growing techniques in northern Wisconsin.

Specialty Crops

Building Soils from the Bottom Up Workshop

May 19 | 6:00-9pm

NRCS Soil Health Specialist Jay Fuhrer

Dinner included

The ARK Center, 401 E. Jefferson St., Viroqua

<http://valleystewardshipnetwork.org>

Cover Crop and Soil Quality Field Day

May 20 | 10:00 am-2:00 pm

NRCS Soil Health Specialist Jay Fuhrer

Mt. Sterling Park Shelter, Hwy 27 and 2nd St., Mt. Sterling, WI

<http://valleystewardshipnetwork.org>

JUNE 2017

Comprehensive Elderberry Workshop & Field Tour

June 1-2 | Jefferson City, Mo.

A two-day workshop that covers all aspects of elderberry production.

Elderberries

Plants in Permaculture with Wayne Weiseman

June 1-4 | \$350-\$400 | Fountain City, Wis.

Practice using plants for food, medicine, and utility.

Permaculture

What can Geographic Information Systems do for you?

June 2 | 7-9 pm

Valley Stewardship Network (VSN)

Valley Stewardship Network Office, 110 S. Main St., Viroqua

<http://valleystewardshipnetwork.org>

Midwest Women's Herbal Conference

June 9-11 | \$\$\$ | Almond, Wis.

[MW Women's Herbal Conference](#)

Midwest Farm Energy Conference

June 13-14 | \$30-\$80 | Morris, Minn.

This conference will highlight energy efficient systems for Midwest dairies.

[MW Farm Energy](#)

Renewable Energy Fair

June 16-18 | \$ | Custer, Wis.

Learn about clean energy and sustainability.

REF

OPEN HOUSE!

After six months of remodeling, repainting, and re-furnituring, you are invited to the grand “re-opening” of MOSA!

If you can make your way here we'd love to see you, give you a tour of our offices, and share some light refreshments.

Thursday, June 15 from 4:00-7:00 p.m.

122 W. Jefferson Street, Viroqua



MOSA

CERTIFIED ORGANIC

122 W. Jefferson Street
P.O. Box 821
Viroqua, WI 54665
608-637-2526

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— the — ORGANIC Cultivator

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