



# THE ORGANIC CULTIVATOR

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## GARDENS OF EAGAN

### All Things Must Pass

by Joe Pedretti, Outreach Manager

Founded in 1973 by Martin Diffley, Gardens of Eagan was one of the first certified organic vegetable farms serving the Twin Cities market. For a full history of this pioneering organic farm, visit Atina Diffley's website at: [atinadiffley.com/history-of-diffleys-gardens-of-eagan](http://atinadiffley.com/history-of-diffleys-gardens-of-eagan)

For this article, I spoke with current farm manager, Linda Halley, who has served in this capacity for the past eight years. This is the story of the farm under her leadership and ownership by the Wedge Food Cooperative.

The story begins in 2008, when Martin and Atina Diffley sold the Gardens of Eagan name and equipment and leased the farm for five years to the Wedge Cooperative (Minneapolis). The Diffleys, who wanted to retire, but did not have a family member interested in farming, realized that it would be difficult to find a buyer with the experience and money to purchase such a complex and large operation. That led them to talk with the Wedge, who was a major buyer of their organic produce.

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## FROM THE DIRECTOR



**Cori Skolaski**  
Executive Director

Hope all is well with you in these waning days of summer. Here in southwest Wisconsin, we've had a relatively cool and dry summer, with fall making itself felt! The certification work of MOSA is not completely seasonal; it's a 365-day business. For our producer and farmer clients, we are more likely to inspect their operations during the growing season, and with processors and handlers there is more flexibility as their operations may not be so calendar-driven. But regardless of the type of operation, as you probably know, the NOP requires that every certified operation be reviewed and inspected annually. This year, the NOP has rolled out a new requirement that every organic inspector be evaluated annually; it is to be completed by a peer (someone who is considered a competent organic inspector him/herself) during an inspection. MOSA's inspection department has been kept quite busy coordinating this!

Something that we have noticed, and heard anecdotally from our colleagues at other certification agencies, is the need for more qualified and trained organic inspectors. At MOSA, many of our staff Certification Specialists enjoy visiting our clients' operations and deeply

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# POLICY UPDATES—WHAT YOU NEED TO KNOW

by Jackie DeMinter, Certification Policy Manager

## Biosecurity and Avian Influenza

Back in April we began requesting inspectors to delay inspections on farms with poultry in counties that had been affected by highly pathogenic avian influenza, and in adjacent counties. Then on June 9, the National Organic Program (NOP) issued a similar directive, but that request only involved affected counties; it did not include adjacent counties.

Now that outbreaks have decreased, the NOP has now directed that inspections should immediately resume in the following affected counties:

- Boone County - Arkansas
- Canyon County - Idaho
- Pope County - Minnesota
- Jasper, Lewis, and Moniteau Counties - Missouri
- Douglas and Deschutes Counties - Oregon
- Benton and Okanogan Counties - Washington
- Juneau County - Wisconsin

The NOP directive remains in effect for all other affected counties at this time so inspections will continue to be delayed, but we are resuming inspections in all counties adjacent to affected counties. Stay tuned for more information. **Please continue to discuss all biosecurity concerns with your inspector prior to their arrival at your farm.**

## More on the Origin of Livestock Proposed Rule!

The public comment period has closed! Now the Agricultural Marketing Service will get to work evaluating the more than 1500 comments received. At this juncture, with anticipation of a forthcoming rule, we'll start discussing operation details with prospective and active clients regarding how the proposed rule as written could impact the operation.

We are not certain what specificities will be published in final rule, but we understand that the NOP is looking for more consistently applied regulation for dairy herd transition rules. The proposed rule as written would:

- Allow a producer to transition nonorganic dairy animals to organic milk production one time.
- Require that transition be conducted over a single 12 month period and that all animals, including dairy young stock, end transition at the same time.
- Enable purchase/sale of transitioned animals between organic farms.
- Enable herd expansion during transition by allowing for the purchase of certified organic animals.
- Require that a transition be conducted on a dairy farm, which will eliminate the ability of heifer rearing operations to be certified, unless they also operate as an organic dairy farm.
- Confirm that breeder stock may be moved into and out of organic production. Offspring will continue to be organic given organic management during the last third of gestation and nursing.

- Clarify that fiber bearing animals are required to be organic from the last third of gestation.

Please let us know if you have questions about your operation.

## Livestock Sales and Purchases

Earlier this spring, we published a notice in our newsletter highlighting the need for livestock farmers to pay attention to the certification requirements for the facility you use to either sell or purchase your organic animals. **Now, we are reiterating that need.** If you sell or purchase livestock through a facility, you need to know that facilities that **take over management of the livestock (temporary housing, feeding, bedding, milking, 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. Thorough records of organic management must be kept. Animals **may not be sold as organic** when organic management is not maintained.

We encourage you to contact us regarding requirements for the facility you use. We are aware that some barns have been issued cease and desist orders for selling livestock as organic and also of complaints against farmers selling or purchasing through facilities that must be certified. Please be aware of this new clarification and ensure the facility you use is certified if needed.

## Biodegradable Biobased Mulch Film Again!

When the addition of biodegradable biobased mulch film was made to the National List late last year, it quickly became apparent that there are no products available that will meet the rigorous criteria for compliance. The NOP is now asking the National Organic Standards Board (NOSB) to consider a Technical Report that the Organic Materials Review Institute (OMRI) composed on biodegradable biobased mulches. OMRI's report outlines how these mulches are made and how the products known will not and cannot meet the standard. NOSB reconsideration will be forthcoming. We will update you with any new information we receive.

## National List Updates

**Proposed Rule:** The NOP has published a proposed rule that would remove two nonorganic agricultural substances from the National List for use in organic handling, fortified cooking wines—marsala wine and sherry wine. Both would be removed on 12/14/15. This proposed rule would also remove two listings for synthetic substances allowed for use in organic crop production on the National List, streptomycin and tetracycline, as their use exemptions expired on October 21, 2014.

The NOP has also published notice of renewal of three synthetic and two nonsynthetic substances on the National List, along with any restrictive annotations. Relistings were effective June 22, 2015.

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The opportunity caught the Wedge's attention. Negotiations began, and during that process the Diffleys suggested Linda Halley as an experienced farm manager. At the time, Linda, previously the co-owner of Harmony Valley, was managing Fairview Gardens in California- a non-profit CSA and educational farm.

By the time that negotiations were complete, and after a delay due to the Diffley's high profile pipeline battle, Linda was ready to come back to the Midwest to lead the newest chapter in the history of Gardens of Eagan.

The Wedge purchased the Garden of Eagan name, all of the equipment, and signed a lease to rent the farm for five years. The farm was to remain an organic market farm, with an emphasis on wholesale vegetable production, but they would also create The Organic Field School at Gardens of Eagan to teach organic farming methods and act as an incubator for new organic farmers.

a layer between the farm and your customers, those relationships lose strength and significance."

Another major change was the rapid growth of new competition in the Twin Cities market. In just a few years, many new organic farms started serving the region.

2012 was the final year of the five year lease. Now Linda and the Wedge faced an important decision- buy the farm, renew the lease, look for a new location, or stop farming altogether. The Diffleys decided not to lease again, so the decision was made to look for a new farm location, and Linda began the search for something suitable in the area.

She found a good prospect, just a little south of the Diffley farm, near Northfield. The farm for sale was being used for commercial flower production. There were 10 acres for sale, which included 11 greenhouses. "We were fortunate to be able to buy an additional 116 acres of land right across the road. We bought the two parcels and put up a packing shed, machine shed and farmhouse."

While the location was an ideal setup for vegetable production, it did require transition before it could be brought under organic production. All of the greenhouses (20,000 sq. ft.) and the 116 acres across the road needed 2.5 years of transition time. Only the 10 acres around the greenhouses was immediately certifiable.

The farm focused on organic transplant production (75% retail and 25% wholesale) and 15 field crops on 40 acres, with a heavy emphasis on brassicas, most sold direct to stores and through two farmers markets (no CSA).

The transition years of 2013 and 2014 proved to be a

difficult time. Linda was able to continue to lease 15 acres of organic production adjoining the Diffley farm, was able to raise all of the transplants organically, but everything else raised at the new location was transitional. The problem with transitional crops is that there is no label for it. Many of Gardens of Eagan's customers declined to carry the transitional product, and most who did carry it labeled it "conventional". "There is not a lot of good education about transitional produce. How are we going to encourage new organic farmers if we treat transitional products as a pariah? Handling and educating about transitional crops proved to be a challenge for the Wedge," lamented Linda.

"This period was another opportunity for other organic farms to take more market share. We didn't have the product to offer."

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"The Wedge was saving access to high quality organic produce. It was very altruistic. All of the co-ops in the Twin Cities area relied on the Diffley's crops. There were not as many local options in 2008 as there are today," noted Linda.

"The Diffleys made the transition easy. They were completely forthcoming. They wanted it to succeed. It was as if we wore the Diffley's clothes for the first year," said Linda. "After the first year we made a gradual evolution with production changes and some new crops, but still serving the same markets."

By years three and four, the farm started some more significant changes. "We started selling all of our crops through Co-op Partners Warehouse (Owned by the Wedge). They had the trucks and routes, and worked with most of our customers anyway. On the surface, this looked like a good idea, but our business is built on relationships. When there is

# FACILITY PEST CONTROL

by Rebecca Claypool, Certification Specialist

Are the warm summer months attracting ants in your processing room, or did the wet spring bring with it gnats? Maybe the cooler months ahead will cause mice to seek a warm home for the winter in your processing facility. No matter what time of the year, managing pests such as insects and rodents requires consistent monitoring. Facility pest control is not one of the most interesting aspects of the National Organic Standards (NOS), but it is one that we at MOSA receive a lot of questions about, and it affects every certified facility. So let's take the mystery out of the Facility Pest Control Standard. Here we break it down and walk through the requirements and process of how you can develop a pest control plan that best meets the needs of your certified organic facility.

Section 205.271 of the NOS describes the process that certified operations are required to follow to manage pest control issues. It is a unique section of the standards, because there is a three step process that operators are expected to follow. Some of you may be very familiar with the three step process (which is often recited in annual certification letters) but in the event you need some brushing up on the good ol' NOS, here is a refresher.

## Step One:

### §205.271 Facility pest management practice standard.

*(a) The producer or handler of an organic facility must use management practices to prevent pests, including but not limited to:*

The primary means of control is pest prevention practices. This is your first line of defense, and there are many measures that can be implemented in the name of prevention, including:

1) *The removal of pest habitat, food sources, and breeding areas.* In other words, this means clean up! Sweep up spills and scraps so those tasty morsels don't tempt mice and moths.

2) *Prevention of access to handling facilities.* Examples are sealing up those door cracks and installing a screen in that window. Keeping pests out of your facility by exclusion is an essential step to a solid pest control plan.

3) *Management of environmental factors, such as temperature, light, humidity, atmosphere, and air circulation, to prevent pest reproduction.* Avoid creating a comfy environment for pests to reproduce in. How you can adjust the above environmental conditions will be specific to the type of activities occurring in your facility. It may be best to read up on how your most common pest likes to live and prosper, so you can be sure to reduce the incidence.

These first three measures are focused on exclusion and keeping pests from even entering your facility. However, if you are seeing some signs of pests then they can also be controlled through the following actions.

*(b) Pests may be controlled through:*

1) *Mechanical or physical controls including but not limited to traps, light, or sound; or*

2) *Lures and repellents using nonsynthetic or synthetic substances consistent with the National List.* If you see a mouse scurry under the counter out of the corner of your eye, or spot a pantry moth; simple snap traps, glue boards, pheromone lures, fly tape, light and sound sensors can be employed to ward off those pesky nuisances.

## Step Two:

*(c) If the practices provided for in paragraphs (a) and (b) of this section are not effective to prevent or control pests, a nonsynthetic or synthetic substance consistent with the National List may be applied.*

When cleaning, exclusion and mechanical or physical controls are not tough enough to keep those unwanted pests away, there is another option. Step two of the facility pest control standard allows the use of a substance to help you control your pest concerns. However the material must be listed on the National List of Allowed and Prohibited Substances. The National List includes some substances that can help manage pests such as Vitamin D3 which is used to deter small rodents and boric acid which is commonly used for ant control. If pest prevention and the use of materials on the National List are not sufficient to control facility pests, then an operator may proceed to the third step.

## Step Three:

*d) If the practices provided for in paragraphs (a), (b), and (c) of this section are not effective to prevent or control facility pests, a synthetic substance not on the National List may be applied: Provided, That, the handler and certifying agent agree on the substance, method of application, and measures to be taken to prevent contact of the organically produced products or ingredients with the substance used.*

When all else fails the NOS does permit the use of synthetic baits and other products that can help control an infestation. Many of these products can be found at local farm supply and hardware stores. The important requirement in step three is that your certifier, MOSA, needs to approve the substance you choose to use, and the plan you set forth that prevents contamination of any organic products before step three is implemented.

When you make changes to your facility pest management plan, remember to update the pest management section in your Organic System Plan to accurately reflect the measures in place to prevent pests, and include all plans approved by MOSA for the use of materials (synthetic or nonsynthetic). Such plans must include how the use of a substance, such as a bait, will be used to avoid contact with organic products. Also add any new products being used or proposed for use to your Handler Input Inventory, and have an updated copy for your certifier. A current pest control map identifying the locations of traps or bait stations around the facility is also required when facility pest control plans are developed or changed. If you find that you have tried the controls in steps one and two of the standard and are still having issues, then set up a pest control plan that protects your organic products while keeping your facility pest free, and contact MOSA to review and approve your plan.

An area that is often forgotten about is the exterior of your certified facility. Building exteriors are part of your Organic System Plan, and the method of pest control utilized around the exterior of the

building is also subject to the three step process. The same pest control standards, such as cleanliness, reducing rodent habitat and filling holes and cracks in doors and windows are also required. The facility pest control standard is intended to prevent the overuse of synthetics as pest control methods, while still preventing unnecessary outbreaks. The standard is not meant to increase risk or make your operation susceptible, but instead it attempts to ensure the least toxic use of control is employed. An effective pest control plan around the exterior reduces the potential of pest control problems within the facility.

To review, the process operators are required to follow is a three step process. First use preventative management, mechanical and physical controls or acceptable lures and repellents to keep pests away. If these are not effective to prevent or control pests, then you can proceed to the use of synthetics on the National List, like Vitamin D3 baits. If none of these measures are effective, then you may proceed to the use of a synthetic substance not on the National List. However, the substance, method, and plan to prevent contamination of organic products must be approved by MOSA prior to use. Keeping your facility in ship shape is the key to preventing unwanted outbreaks. Happy fall cleaning! ■

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appreciate that personal contact, and many of them perform several inspections each year. Additionally, we hire around 40 contract inspectors annually to perform inspections. We often get asked, "How do you become an inspector?"

We have found there are many paths that can lead to someone being an inspector; the skill set required includes having good writing skills, being able to assess and summarize quality systems, the ability to observe and report, an agricultural background, good people skills, etc. Additionally, we prefer that inspectors we hire have completed and passed Independent Organic Inspectors Association (IOIA) training. Part of that training includes working with a mentor; MOSA staff have been mentors to many inspectors, and we welcome inquiries about it.

In July, Vince and Dawn Hundt hosted a MOSA field day at St. Brigid Meadows in Coon Valley, Wisconsin. It was a beautiful day on a gorgeous farm, viewing a very interesting and successful operation. Coming up on September 16 we'll have our second field day of 2015 at Gardens of Eagan in Northfield, Minnesota. For more details, there is additional information in this newsletter. Many of MOSA staff will be in attendance to meet and talk with you, and we are grateful to Linda Halley for hosting. We would be very glad to see you there! Feel free to bring a friend or neighbor.

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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These factors combined to make it tight financially for the farm during the transition years of 2013 and 2014. The loss of organic product, market share and net income, weighed heavily on the Wedge Board, who had begun to reassess whether owning a farm was in the best interest of the cooperative. A consultant presented several options for the farm going forward and, ultimately, the board decided to sell the farm. Officially, Gardens of Eagan will stop production in October of 2015.

"It is bittersweet, because 2015 has been our best year ever. We exceeded production and sales on fewer acres compared to 2008 and 2009 when we were still at the other farm," emphasized Linda. With transition behind it the farm is poised for significant growth.

While the sale of the farm and the closing of the business is cause to be



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sad, Linda instead focuses on the things that were good. "The Gardens of Eagan chapter is coming to a close; was it a good idea? I can make the case that it was a very good idea," stressed Linda.

"Gardens of Eagan has served as a really good training ground for a lot of new farmers. I wanted to create a system where employees were really managers and not just doing what the owner tells them to do. As a farm manager, I can focus on other things without worrying about daily tasks falling apart, and the employees gain experience they will need to be successful on their own."

Gardens of Eagan has served as a farm incubator for years. Essentially, this allows a beginning farmer to start their own enterprise and slowly build it over time without the risk associated with buying their own land and equipment. The current incubator farm is "Humble Pie Farm", an organic cut flower business whose owners have just bought their own farm and are preparing to move this fall.

Through a program with Dakota County, the Wedge has put an easement on the farm. It will be protected as farmland forever. "This amazing parcel of land is ready for its next owner. The Wedge would like to find someone who will continue to provide organic produce in the tradition of Gardens of Eagan" said Linda.

"Gardens of Eagan is a good and powerful story, with some ups and downs along the way."

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# SLOW NEWS AND FODDER FOR INSPIRATION

by Stephen Walker

In this Organic Cultivator newsletter, we try to keep you up to speed on the highlights of some of the organic regulatory stuff that we pay attention to, so you'll know what might affect you, and so you also might seize opportunities to influence the meaning of USDA – NOP Organic. This publication comes out six times per year, so sometimes our publishing schedule is a bit out of synch with organic community/regulatory news that we know is on the way.

Jackie DeMinter oversees MOSA's policies with regard to most of the standards that directly affect farms and processors. She did another great job of providing updates on the developing news that might affect folks' organic management decisions. I also have a policy role, more in regard to standards and instructions specifically related to accreditation, compliance and enforcement, and program structure. From that perspective, I have just a few updates below. I'm finding that with our late-summer deadline for this issue, we're in a rather slow news period. So, from a "slow news" perspective, I have some observations on our society's challenges with work/life balance, and the relationship between quiet, and urgent demands.

## ORGANIC PROMOTION

I think the overriding organic community challenge in recent years, is the struggle to define and promote what organic means. I serve as the organic certifier representative on the Wisconsin Organic Advisory Council ([http://datcp.wi.gov/Farms/Organic\\_Farming/Advisory\\_Council/index.aspx](http://datcp.wi.gov/Farms/Organic_Farming/Advisory_Council/index.aspx)). This council brings together public and private sector resources to provide guidance to the state government on how to promote our leadership position in organic agriculture. At our last quarterly meeting, in reaction to Whole Foods' controversial "Responsibly Grown" rating system, we discussed the status of consumer confidence in the organic label. In public comment presented at the spring National Organic Standards Board (NOSB) meeting in San Diego, we heard that the consumer confidence rating for organic increased by some 4% last year. However, confidence was reported to be just 43%. That seems far lower than it should be. At the Advisory Council meeting and in certifier circles, we're talking about some of the challenges to confidence, such as the continuing emergence of alternate labeling schemes, political efforts to squelch GMO labeling, and how we can better educate the general public about the meaning of organic. We organic insiders see the hard work, the passion for strong standards, and the good news stories that don't make the headlines. But out in the mainstream, there are a lot of reasons for consumer confusion.

## GROUP CERTIFICATIONS

We've also spent a fair amount of time in recent months trying to soundly and sensibly set MOSA's course as we addressed needs noted in our most recent USDA accreditation audit. Our responses were accepted by the NOP, but now a couple of these issues are poised to bloom into bigger concerns for other certifiers. One of these blooming concerns is certification schemes for grower groups, particularly for livestock. MOSA does not currently allow certification of a multi-site group unless we inspect each location, each year. Other certifiers have group

programs which may only inspect a portion of the sites, based on risk, but now the NOP is telling certifiers to stop certifying new livestock operations under such a partial-inspection group certification program, a model that has historically been used just for community grower groups of international commodities like coffee or coconuts. We are asking NOP for clarification on group certification requirements. In the meantime, we struggle with an uneven playing field and uncertain rules.

## INSPECTOR EVALUATIONS

We also are trying to engage more certifier discussion about the NOP requirement that every organic inspector have an on-site evaluation of their inspection work conducted annually by every certifier they work for. We have plans to handle this additional financial and logistical evaluation burden, but, we feel that this requirement will hinder the certifiers' ability to develop new inspectors, especially in more remote geographic areas. We plan to develop a plan that allows us to collaborate with other certifiers on this inspector evaluation need. The logistical challenge of observing inspectors in the field will only increase many certification agencies' reported current struggles with maintaining adequate inspection teams.

## SWISS EQUIVALENCE

In July, the USDA announced its fifth international organic equivalency agreement. Now, U.S. organic products certified to our NOP regulations may be sold as organic in Switzerland, and Swiss products certified to Swiss organic standards may be sold as organic within the United States. Details are here: <http://www.ams.usda.gov/services/organic-certification/international-trade/Switzerland>.

This agreement has few additional restrictions for export. On top of additional equivalence agreements with Canada, the EU, Japan, and Korea, this Swiss agreement continues to expand marketing options for US organic operations.

## NOP ORGANIC ONLINE

In early August, the National Organic Program website was revamped. The old NOP-specific website is gone, but most of the original content is



now under several headings within the more comprehensive USDA website: <http://www.ams.usda.gov>.

MOSA is among various stakeholders participating in a discussion regarding a new format for the NOP's publicly-available list of certified operations. This will be expanded into a new "Organic Integrity Database," with an expected initial launch in September. Some details are here: <http://files.ctctcdn.com/e90c24ef001/46926d25-e982-4f00-83b3-53ac6bcf1bb1.pdf>.

## FALL TRAVELS

MOSA will be on the road east a couple of times in the near future. On September 17-19, Rebecca Claypool, Mark Geistlinger and I will be attending the Natural Food Products Expo East (<http://www.expoeast.com/ee15/public/enter.aspx>) in Baltimore. We'll be available to answer questions about MOSA and promote certification, and to represent our clients to the wider organic/natural foods community.

In October, MOSA will likely have a representative or two at the next NOSB meeting, in Stowe, Vermont. That meeting agenda and public comment information was not available as of this writing, but it's expected to be announced soon, at <http://www.ams.usda.gov/rules-regulations/organic/nosb/meetings>. I encourage you to watch for this, and to make written or in-person comments on issues that affect you.

## ON WORK AND LEISURE

Most of the news noted above is ongoing. There is more to come, but there's not a whole lot that needs new action, right now. This pace seems fitting for late summer. At the time of this writing, I am just coming off of a couple of weeks out of the MOSA office. I took some vacation time, and mostly stayed home. With my choice to stay home, I wondered whether or not I wasted an opportunity to discover something new. However, I also recognized that the time off was valuable for its change of pace, change of perspective, and appreciation of home.

This notion of the value of simple quiet was affirmed this week as I read an interesting article (<http://www.brainpickings.org/2015/08/10/leisure-the-basis-of-culture-josef-pieper>) about our modern-day challenges in finding a "work/life balance". The article summarized a 1948 manifesto by German philosopher Josef Pieper. Even then, he recognized the value of leisure, contrary to our society's overemphasis on work. Pieper saw leisure as having a higher purpose, as being a source of creative inspiration, as enabling stillness that is necessary preparation for accepting reality. He wrote that leisure contains "something of the serenity of 'not-being-able-to-grasp,' of the recognition of the mysterious character of the world".

This reminded me of Wendell Berry, who wrote on the benefits of solitude in his essay collection *What Are People For?* "True solitude is found in the wild places, where one is without human obligation. One's inner voices become audible. One feels the attraction of one's most intimate sources. In consequence, one responds more clearly to other lives."

On vacation, I worked in the garden, and the quiet brought renewal. My relative solitude, leisurely focus, and attention to a different kind of work during the past several weeks of "slow news" put me back in touch with what's real. I was reminded of how we often hear from organic farmers about their general satisfaction, the rewards of their choice to work with the land, to commune

with the web of life, to be able to simply listen. We are blessed when our "work" can bring many of the same valuable benefits of leisure.

One of my favorite books, which now is in theaters as a new animated film, is *The Prophet*, by Kahlil Gibran. Among his musings, Gibran spoke of work as helping us to keep pace with the earth. He says work is love made visible. "And what is it to work with love? It is to weave the cloth with threads drawn from your heart, even as if your beloved were to wear that cloth. It is to build a house with affection, even as if your beloved were to dwell in that house. It is to sow seeds with tenderness and reap the harvest with joy, even as if your beloved were to eat the fruit. It is to charge all things you fashion with a breath of your own spirit..."

We organic insiders know that organic is about a whole lot more than our set of prescribed standards that describe organic processes and boundaries. Our work has a sense of spirit, and global urgency. Organic embraces creatively working with natural systems, listening for guidance, sowing seeds with tenderness, letting some of life's mysteries unfold, and breathing some life space into a stressed, maxed out world. Organic is also about finding balance and paying back global ecological debt. It's a tool for solving urgent humanitarian needs. Creative solutions come from quiet inspiration, expectant openness, and joyful stewardship. Slow news is good news. ■



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**Practical, Reliable and Friendly  
Certification Services**



## MEET MOSA EMPLOYEE: SHAUNA ANDERSON

### What do you do in your position at MOSA?

I am the database administrator. My work involves keeping our client and financial databases working smoothly, handling technology issues when they arise and finding ways to improve the databases for MOSA clients and staff. I spent the last year and a half implementing and now refining our new web-based client database, MyMOSA. My goal is to make applying for or updating organic certification as easy as possible, while complying with the National Organic Standards.

### What do you do with your time outside of MOSA?

I spend most of my time with my husband and nine-year old twin daughters. We have a few more camping trips yet this summer, and I'm cherishing this time with my children while they are still children! I like to leave work on summer evenings to hike/run around the local woods for a while and try to stay ahead of the mosquitoes. The bugs in Southwestern Wisconsin provide strong incentive to keep moving.

### How long have you been at MOSA? Can you tell us about one thing that was really different when you started?

I've been at MOSA for seven years. When I started working here, there were very few employees who weren't certification staff or inspectors. Our Administrative, Information Technology, Accounts and Marketing departments have really blossomed over the past few years and we've developed a strong business infrastructure. These departments are essential to allowing the reviewers and inspectors to focus on their work, while they handle the other aspects of running this organization. I'm also impressed with the certification knowledge that permeates all MOSA staff. Each person here has a solid understanding of organic certification, regardless of their position or daily job duties.

### Why organic?

Organic just makes sense. I want the food my family consumes to be as "whole" and close to its natural state as possible. Living in town, we rely on our local co-op and our own small garden to provide our nutrition. Choosing foods with the organic seal at the store assures me that the producer went the extra mile to avoid the use of antibiotics, pesticides and other things we don't want on our dinner plates.

### Why MOSA?

I work at MOSA for so many reasons. I believe strongly in what we do and the mission of organic. I enjoy working four blocks away from where I live, and I love interacting with my co-workers and clients on a daily basis. MOSA has changed and grown in many ways in the time I've been here, but the heart of who we are and what we do has remained the same.

### What are a few great things about your life?

I'm excited about entering some photos as an exhibitor for the county fair next month, relieved that school is starting soon (sorry, kids!) and grateful for my husband's health after cancer diagnosis and treatment this past spring. I feel very lucky and grateful for the abundance of good in my life. ■

# INDUSTRY NEWS

## Apprenticeship in Ecological Horticulture

The UC Santa Cruz Center for Agroecology and Sustainable Food Systems welcomes applications to the Apprenticeship in Ecological Horticulture, a full-time, 6-month residential program that trains adults in the concepts and practices of organic gardening and small-scale sustainable farming. The apprenticeship blends experiential learning with traditional classroom studies on topics that include soil management, composting, pest and weed control, crop planning, irrigation, farm equipment, and direct marketing techniques. Graduates have established their own commercial farms and market gardens, developed farm and garden based educational programs, run urban garden programs, and more. The 39 apprentices each year come from all regions of the US and abroad, and represent a wide spectrum of ages, backgrounds, and interests. We have a range of tuition scholarships available, and CASFS offers a Simply Organic Scholarship for an apprentice with financial need interested in pursuing a career in organic farming. AmeriCorps funding can be applied toward tuition, books, and tools.

### For further information contact:

Apprenticeship Information

CASFS, UCSC

1156 High Street

Santa Cruz, CA 95064

(831) 459-3240

Web site: <http://casfs.ucsc.edu>

E-mail: [casfs@ucsc.edu](mailto:casfs@ucsc.edu)

## 2015 NATIONAL SURVEY OF ORGANIC FARMERS

The Organic Farming Research Foundation 2015 National Survey of Organic Farmers is available online at <http://opinion.wsu.edu/agresearch>. We hope that you take this survey and share your organic farming research needs and priorities.

Our confidential online survey is being hosted by Washington State University, on a safe and secure server. The survey asks for data on farm size, production and location, as well as detailed information about organic farming challenges and farmers' most pressing information needs. This may include concerns such as pest control, soil health, water conservation strategies, pesticide drift and GMO contamination of organic crops.

*see NEWS next page*

cont. NEWS from previous page

### OPI LEADERSHIP CHANGE

Middleton, WI (August 17, 2015) — The Organic Processing Institute wishes to thank founding Executive Director Carla Wright for her diligent leadership in building up this nonprofit organization, incorporated in 2011.

Several months ago Carla informed OPI's Board of Directors of her plan to retire during 2015. The board has been preparing for this leadership transition, and now with Carla's assistance during the next few weeks, the transition will be fully implemented.

Please join OPI staff and board in welcoming new Executive Director, Barth Anderson! Barth is eager to continue OPI's work, expanding organic opportunities for the organic business sector in the Upper Midwest.

The Organic Processing Institute is a nonprofit that helps organic farmers and food processors in the Upper Midwest with education, networking, and technical assistance. More information about these workshops and registration is available at [organicprocessinginstitute.org/workshops](http://organicprocessinginstitute.org/workshops) or by calling 888-635-0411. ■

cont. POLICY UPDATES from page 2

### Synthetic substances allowed for use in organic crop production

§ 205.601(a)(8) ..... Sodium carbonate peroxyhydrate (CAS #-15630-89-4)—Federal law restricts the use of this substance in food crop production to approved food uses identified on the product label.

§ 205.601(e)(2) ..... Aqueous potassium silicate (CAS #-1312-76-1)—the silica, used in the manufacture of potassium silicate, must be sourced from naturally occurring sand.

§ 205.601(i)(1) ..... Aqueous potassium silicate (CAS #-1312-76-1)—the silica, used in the manufacture of potassium silicate, must be sourced from naturally occurring sand.

§ 205.601(j)(9) ..... Sulfurous acid (CAS # 7782-99-2) for on-farm generation of substance utilizing 99% purity elemental sulfur per paragraph (j)(2) of this section.

### Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as "organic" or "made with organic (specified ingredients or food group(s))"

§ 205.605(a) ..... Gellan gum—(CAS # 71010-52-1)—high-acyl form only

Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as "organic."

§ 205.606(w) ..... Tragacanth gum (CAS #-9000-65-1) . ■

cont. GARDENS from page 5

For more information about the sale of the farm, visit: [http://www.kubesrealty.com/kubes\\_realty\\_listings\\_68401.html](http://www.kubesrealty.com/kubes_realty_listings_68401.html)

MOSA and Gardens of Eagan are proud to announce an educational field day on September 16. This is an excellent opportunity to visit this pioneering organic farm one last time.



© Copyright Drea Shonka Photography

### MOSA Presents: An Organic Vegetable Farm Field Day Sept. 16 | 10-3 p.m. | Free- RSVP Required | Northfield, MN

Join MOSA and the staff of Gardens of Eagan for an in-depth look at a large-scale organic vegetable farm serving the Twin Cities market. Topics will include: packing shed design, greenhouse production, field equipment, weed management, irrigation, organic incubator farms, and how to prepare for your inspection. This is a free event, with lunch provided, but space is limited, so a RSVP is required. Call 608-637-2526 to reserve your spot, or for more information. ■



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## CLASSIFIEDS

### LIVESTOCK

Wanted: Interested in buying all classifications of organic cattle and calves for meat production. Mike Noble, Kenyon, MN 507-789-6679

### FARMS/LAND

**For Rent:** Organic 38.5 acre Farm. This organic farm has 10 to 15 acres of tillable fertile land, as well as pasture and woodlands against a large pond. Rental will include renovated house (two bedrooms 1600 sf) and shared use of dairy barn; garage; and 24x48 packing shed with concrete floor, trough drain, and updated electrical. Property has a new 60gpm 200-foot deep irrigation well, and will probably have a kitchen and bathroom available for interns. Farm is located in Clayton, WI, an hour and a half from the Twin Cities. The farm was used this year to grow produce for a 200 member CSA and other markets, so the property is ready to go for a renter next year, to share with a small log-grown mushroom farm. Rent negotiable. Available February, 2016; call Jeremy at (612) 205-8599 or email at cherrytreehousemushrooms@gmail.com.

**Wanted:** Organic Land for Rent. Any size parcel within a 20 mile radius of Soldiers Grove, WI. Call Rich at 608-606-9226.

For Sale: Organic Farm, Northfield, MN. 126 Acres of certified organic farmland with full set of bldgs for veg farm or plant production. 80,000 sq ft greenhouse, 52 x 100 new four season pack shed, 40 x 60 potting shed, 48 x 100 new, heated shop. Well maintained 1200 sq ft house with full basement. Two new septic systems. Two wells. MLS #4599644 kubesrealty@kubesrealty.com 952-445-9110.

**For Sale:** 38.5 Acre Farm. This beautiful farm has 22 tillable, some pasture, and some woods. Is Certified Organic. Nicely updated farm house (1600sqft), 24\*48 pole shed (pack shed) with concrete and trough drain, a barn, and other out buildings. Has new 60gpm irrigation well. Fertility is excellent. We've been growing produce for a 200-member CSA, farmers markets, and wholesale. Farm is turn-key for small to medium size vegetable operation. Located in Clayton, Wisconsin, about 1 1/2 hours from Twin Cities. Asking 175k. Available winter 2015/2016 Call James at 651-343-2595 or email at blackbrook.farm.llc@gmail.com.

### MISCELLANEOUS

**For Sale:** Sticky Roll Fly Tape. 1000¢-\$27.50. Hardware kit with 1000¢ of Sticky Roll Fly Tape- \$45. Dynamint Udder Cream. 500ml- \$12.50. Ansell 5mil Disposable Nitrile Gloves- \$9.37/100. 15 mil Nitrile Gloves- \$1.65/pr. Add \$7.50 shipping per order. Yoder's Harness Shop. E14994 State Road 82, La Farge, WI 54639.

**For Sale:** Complete State Inspected Certified Organic Poultry Processing Facility available for sale or lease located in Wau-paca Wisconsin with a capacity of 500 birds per day. Also available is the Equipment to raise 5000 birds per year: Brooder heaters, heat lamps, nipple drinkers, bell waterers, feeders, movable poultry pens, and poultry netting. Contact John 715-570-2600.

**For Sale:** Agricultural Grade Local compost. 50 lb. of N, 120 lb. of P, 60 lb. of K per ton plus micronutrients and organic matter. Commercial fertilizer value is over \$150 / ton. Price is: \$90 / ton. Minimum purchase: 20 tons. Hurry, limited quantity available! Sustane Natural Fertilizer, Inc. (Kenyon, MN) Call Kyle Lilly: 507-263-3003, Email: kylel@sustane.com. We can help you develop the most effective nutrient management plans for your crops and soils. OMRI certified granular, dry, organic fertilizers also available.

For Sale: Pelleted chicken manure. Delivered anywhere in the Midwest. Consistent supply, good quantity, and reasonable price. 920-660-5686. No bedding. No arsenic.

### VEGETABLES/TRANSPLANTS/SEEDS

**For Sale:** Organic Seed Garlic: Over 20 different organic heirloom garlic varieties: Music, Chesnok Red, Georgian Crystal, Georgian Fire, Italian Red, Killarney Red, Majestic, and many more. www.keeneorganics.com or call 608-215-7599

**For Sale:** Amish Rocambole and German Extra Hardy garlic. MOSA certified. \$12 per pound. Under 2¢- \$8 per pound. Smalls- \$5 per pound. Mail your phone number (I'll call you) or stop by the farm (no Sunday sales). Israel D. Swarey. N83 Hall Drive. Stetsonville, WI 54480.

**For Sale:** Organic Seed Garlic: Armenian, Asian Tempest and German Red. All hard necks. Big stuff. Average 4 heads per/LB. 2.5" Diameter. Asking \$13.00 per pound. Call Jason of Thimmesch Farm. La Farge, WI. 608-625-2238.

### FORAGES/GRAINS

**For Sale:** MOSA certified organic oats, \$5.65 a bu. Also, 30 round bales of straw. \$35.00 each and first crop hay, \$30 to \$45 a bale; 4x5' round. Medford, WI. 715-748-6863 or organichay11@hotmail.com.

**For Sale:** MOSA certified alfalfa hay large squares. 2015 crop, stored inside.

Cheryl 815-405-5375, Newark, IL.

**For Sale:** 2014 certified organic alfalfa hay. Small squares - \$3.00/bale. Large rounds - \$15.00/bale. Individually wrapped squares - \$20.00/bale. Located in Viroqua, WI. Can arrange delivery if needed. Call Jake at 608-606-1816.

**For Sale:** 300+ Certified Organic Small Rye Straw Bales. \$3.50 each. Bangor, WI. Tim or Julie. 608-486-8520.

**For Sale:** Organic alfalfa second cutting 3x3x8 sq. bales. Third cutting will be late August and also for sale. Test results available. Brad, Allenton WI (262) 305-7623.

**For Sale:** We will be harvesting organic wheat shortly and will have organic straw available soon. If interested in purchasing straw please call Pat @ 651-357-7391. St. Peter, MN. Or email: TheOsborneFarms@outlook.com.

**Wanted to Buy:** Organic soft white wheat. On the farm pickup, loaded rail cars or trucks. 300 Minimum Falling Number and 1 ppm Max Vomitoxin. If you have any bushels available for shipment in the next couple of weeks or months, please let us know. Feel free to call, or text (402-922-1239). Sunrise International Foods, Pender, NE.

**For Sale:** Organic Peas and Barley Mix. La-porte, MN area. Approx. 500 bushels. Low test weight (44 lbs). \$7/bushel you haul. 1 (218) 766-2296.

**For Sale:** 2015 Organic Straw. Wheat, barley and oat. MOSA certified. Net Wrapped. 4x5 round bales. Transportation available. Wone-woc, WI. Call Kent Wolf. 608-553-1136.

**For Sale:** MOSA certified 2014 square bage: 1st, 2nd, 3rd, 4th wrapped and tested; RFV 135-164; Protein 19-24%. Also 52 seven foot bales of dry hay. Call Charley: 608-634-3860. Westby, WI.

**For Sale:** Approximately 800 bushels of soon to be certified organic wheat for sale. We are able to haul it to you or you can catch it coming out of the combine. Harvesting the first week in July. Also small squares of straw available from this harvest. Located in West central IL. John 309 333 7149 or 309 833 3893.

**For Sale:** Organic Wrapped Round Bales. 4X4 Mostly Alfalfa, some grass, individually wrapped round bales. No rain, cut 5/31/15 and baled on 6/2/15. 715-879-5572.

For Sale: Organic Shell Corn. Low Test Weight. Tested for vomitoxin, less than 0.5%. Green Bay, WI area. Call Mark at 920-591-0875.

*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 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

SEPTEMBER/OCTOBER

### **High Tunnel Build at Prairie Sky Farm Sept. 3-4 | 8 a.m.-6 p.m. | Wesley, IA**

Hosted by Practical Farmers of Iowa, this two-day, hands-on workshop will teach attendees all the steps to building a high tunnel. Adam Montri, the hoophouse outreach specialist with Michigan State University, will lead the workshop, answering questions about construction, design and production along the way. Contact Lauren at 515-232-5661 or lauren@practicalfarmers.org.

### **Farm Business Management Sept. 5 | 9 a.m.-2 p.m. | Kansas City, MO**

This workshop is offered as part of the Growing Growers workshop series. Workshops are geared toward beginner farmers, but all the classes offer great information and skill development for more experienced farmers as well. Go to [www.growinggrowers.org](http://www.growinggrowers.org) or call 866-579-5469.

### **MOSES Cover Crop Field Day Sept. 10 | 1-4 p.m. | Free | Palmyra, WI**

Join MOSES and tour the 450-acre certified organic farm where Standard Process grows the pure ingredients for its whole food supplements. Field day topics will include: using cover crops to enhance large-scale production of vegetables, field crops and forages, on-farm composting and weed control. Learn more and register at [www.mosesorganic.org](http://www.mosesorganic.org) or call 888-551-4769.

### **MOSA Presents: An Organic Vegetable Farm Field Day Sept. 16 | 10-3 p.m. | Free- RSVP Required | Northfield, MN**

Join MOSA and the staff of Gardens of Eagan for an in-depth look at a large-scale organic vegetable farm serving the Twin Cities market. Topics will include: packing shed design, greenhouse production, field equipment, weed management, irrigation, organic incubator farms, and how to prepare for your inspection. This is a free event, with lunch provided, but space is limited, so a RSVP is required. Call 608-637-2526 to reserve your spot or for more information.

### **Breeding Corn for Organic Farmers Sept. 18 | 10 a.m.-3:30 p.m. | East Troy, WI**

The Mandaamin Institute will show how they develop organic corn hybrids and varieties. The field day includes three farm stops with discussions on test plots and yields, cover crops, soil and grain quality and weed control. Learn more and register at [www.mandaamin.org](http://www.mandaamin.org) or call 262-642-9738.

### **Farm Aid 2015 Sept. 19 | Chicago, IL**

Farm Aid 30 is an all-day music and food festival, featuring a unique lineup of artists and genres and family farm-identified, local and organic foods with its own HOMEGROWN Concessions®. Attendees will have the chance to meet farmers, engage in hands-on food and farm activities, and learn about the ways family farmers are enriching our soil, protecting our water and growing our economy, in addition to bringing us good food for good health. Learn more by going to [www.farmaid.org](http://www.farmaid.org).

### **Bike the Barns 2015 Sept. 20 | 8 a.m.-5 p.m. | Fort Atkinson, WI**

Hosted by FairShare Coalition, Bike the Barns is a recreational bike ride touring CSA farms and the beautiful Southern WI countryside – fueled by fresh, local, delicious food. Proceeds from the event benefit FairShare which helps low-income families purchase local, organic vegetables. Call 608-226-0300 or email [bikethebarns@csacoalition.org](mailto:bikethebarns@csacoalition.org).

### **Organic Processing in Minnesota Sept. 21 | 9 a.m.-12 p.m. | \$60 | St. Cloud, MN**

Hosted by the Organic Processing Institute and Minn. Dept. of Agriculture, instruction will cover what qualifies a product as “organic,” processing both organic and conventional in one facility, the organic certification process, organic system plans, ingredients and processing aids allowed in organic, and cleaning agents allowed. Learn more and register at [www.organicprocessinginstitute.org](http://www.organicprocessinginstitute.org) or call 888-635-0411.

### **Tractor & Implement Field Day Sept. 27 | 2-3:30 p.m. | Ma- rine on the St. Croix, MN**

Organized by the Land Stewardship Project, get a basic introduction to the safe operation and routine maintenance of a standard tractor and basic implements. Led by Rodrigo Cala, MFA graduate and owner/operator of Cala Farms in Osceola, Wis. Contact Dori Eder at 612-578-4497 for more information and to register.

### **Field Day Sept. 29 | 1-4 p.m. | Fennville, MI**

The Trevor Nichols Research Center will host a research field day and Extension event focusing on the insect and disease research and pesticide efficacy trials conducted by MSU AgBioResearch scientists. Call 517-355-0123 for more information.

### **On-Farm Energy Audit and Economics of an Organic Dairy Oct. 3 | 10:30 a.m.-2:30 p.m. | Decorah, IA**

Hosted by Practical Farmers of Iowa, join the Beard family to learn about their organic livestock operations, and also about on-farm energy audits. The Beards will show their organic dairy operation and answer questions about organic beef and dairy production. Contact Lauren at 515-232-5661 or [lauren@practicalfarmers.org](mailto:lauren@practicalfarmers.org).

### **Webinar: Climate Change and Organic Agriculture Oct. 6 | 2 p.m. Central**

Join Oregon Tilth and NCRS to learn about practices that maximize carbon fixation and how organic agriculture can sequester carbon. Dr. Kris Nichols will discuss the positive impacts of organically managed soils on climate change and address the most effective practices: conservation tillage, cover crops, enhanced crop rotations, residue retention and the use of compost. Learn more and register at [www.tilth.org](http://www.tilth.org) or call 877-378-0690.

### **Aquaponics Master Class Oct. 22-24 | 8:30 a.m.-4:30 p.m. | Montello, WI**

Organized by Nelson and Pade, Inc., this is a comprehensive course covering all aspects of aquaponics and controlled environment agriculture. Intended for anyone seriously considering getting into aquaponic food production, or those already doing aquaponics who want to learn more about the technology. Learn more by calling 608-297-8708 or email [info@aquaponics.com](mailto:info@aquaponics.com).

### **Deep Winter Production of Greens and Livestock Fodder Utilizing Passive Solar Energy Nov. 7 | 10:30 a.m.-3:30 p.m. | \$100 | Ashby, MN**

Sustainable Farming Association hosts this hands-on workshop. Paradox Farm owners Sue Wika and Tom Prieve will provide a detailed overview of the construction and operation of their deep-winter greenhouse, which utilizes passive solar energy with underground heat storage. Call 844-922-5573 or email [info@sfa-mn.org](mailto:info@sfa-mn.org). ■



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# THE ORGANIC CULTIVATOR

VOL. 13 ISSUE 4 SEPT/OCT 2015

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