

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

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



Jordan Rubin



Jeffrey Smith



Jeff Moyer

Featuring:

Dr. John Ikerd, Professor Emeritus of Agricultural and Applied Economics, University of Missouri, Columbia speaking on the "Economics of Organic and Sustainable Farming"
Miles McEvoy, Deputy Administrator of USDA-NOP, on the "State of the National Organic Program: Advantages of Certifying Organic"
Neal Kinsey, "Soil Tests for Monitoring Soil Fertility"
Jordan Rubin, from *Garden of Life* and *Beyond Organic*
Jim Long, "The Heirloom Herbalist" on "Edible Landscapes"

With:

Jon Wood Pittman, of "Organic Homestead Gardening";
Delvin Family Farms, a 700 member CSA in Tennessee
Janet Hurst, demonstrating organic cheesemaking and many, many, more...!

Fees and Registration Information

Individual: \$195...Single Day \$95...Couples...\$350... Registration fees include all conference materials, Thursday lunch, Thursday night Organic Trade Show/Vendor Reception and Friday night Dinner/Benefit Auction featuring Jordan Rubin and Saturday brunch. If you DO NOT register for educational sessions and plan to attend only a special event such as the "Seed to Table Mystery Basket" Chef Competition, Organic Trade Show/Vendor Reception or Friday Benefit Dinner; separate fees will apply. For more details and registration information visit www.missouriorganic.org or call Sue Baird at 660-427-5555. Come learn while supporting the future of organic agriculture in Missouri and the Midwest!

Hotel Accommodations

Book a room at the beautiful Marriott Union Station Hotel for a very special rate of \$100 per night (regular rate \$189)

Keynote Speakers

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

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

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

Special Events

Join us Thursday evening at 6 for a Vendor Reception and **MOA's 1st Organic Trade Show**. Stroll around the show and enjoy sampling products such as local Missouri wines and Schafly beer and learning about the latest in farming technology.

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

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

Culinary Events

Enjoy watching the vegetables fly when local chefs go head to head in MOA's "**Seed to Plate Mystery Basket**" organic cooking competition on Thursday. In our **Chef to Farmer Forum**, Chef Josh Galliano will answer questions about chefs as organic consumers. And, back by popular demand, is our organic **cheese-making** workshop with Janet Hurst.

MOA Annual Conference 2012 Agenda—Thursday, February 2nd				
9:30- 9:40 Welcome: <i>Jim Thomas, MOA President</i>				
9:40– 10:00 Salute to Organic Farmers: <i>Jerry Fretwell, Native American Flute Music</i>				
Workshops/ Location	Soil Fertility <i>Grand A and B</i>	Greenhouses/Hoop Houses <i>Grand C</i>	Poultry Production <i>Frisco/Burlington</i>	Culinary <i>Regency Ball Room</i>
10:00– 12:00	Crop Rotation <i>Jeff Moyer, Rodale Institute</i>	Considerations in Building and Maintaining Hoop Houses <i>Todd Stassel, BWI International</i> <i>Steven Kirk, LU</i>	Poultry Operation Production/ Marketing <i>Mac Stone, Elmwood Stock Farm, Georgetown, KY</i>	Chef to Farmer Forum <i>Executive Chef Joshua Galliano</i> <i>Monarch Restaurant, Maplewood, MO</i>
12:00– 1:30 Burrito lunch provided by Chipotle Mexican Grill <i>Grand D</i>				
1:30– 3:00	No-Till Cultivation <i>Jeff Moyer, Rodale Institute</i>	Greenhouse Heating & Lighting <i>Dr. Steve Millett</i> GH & Field Drip Irrigation <i>Keith Templin, Hummert Intl.</i>	Free-Range, Humane Certified Broiler Production <i>Jay & Carol Maddox</i> <i>Campo Lindo Farms, Lathrop, MO</i>	“Seed to Plate” Chef Competition <i>Executive Chef Joshua Galliano</i>
3:00– 3:30 Vendor Break				
3:30– 4:30	Carbon Sequestration <i>Jeff Moyer, Rodale Institute</i>	Organic Greenhouse/Hoop House Pest Management <i>MarciBeth Phillips</i> <i>Arbico Organics, LLC</i>	Establishing a Poultry Processing Facility –Panel Discussion <i>Mac Stone, Jay Maddox, David Schafer: Featherman Equipment, Dr. Harold Treese and Beth Ewers: MDA Meat Inspection</i>	“Seed to Plate” Chef Competition (cont.) <i>Executive Chef Joshua Galliano</i>
5:00– 8:00 MOA Organic Trade Show & Vendor Reception <i>Grand D, E, F</i>				

MOA Annual Conference 2012 Agenda—Friday, February 3rd								
8:00- 8:15 Introduction and Welcome to St. Louis: <i>Misti Preston, MDA Director of Strategic Communications</i>								
8:15- 9:00 Keynote Address: “State of the NOP: Advantages of Certifying Organic” <i>Miles McEvoy, NOP Deputy Administrator</i>								

Workshops/ Location	Alternative Gardening Methods <i>MO Pacific</i>	Soil Fertility <i>Grand D</i>	Vegetable Production <i>Grand A</i>	Alternative Horticulture Crops <i>Grand C</i>	Greenhouse/Hoop House Production <i>Grand B</i>	Organic Grain Production <i>Frisco</i>	Livestock Production <i>Burlington</i>	Fruit and Bramble Production <i>Jefferson/ Knickerbocker</i>
9:00- 10:00	Organic and Native Herbs for Food and Medicine <i>Jon “Wood” Pittman, “Organic Homestead Gardening”</i>	Soil Fertility <i>Neal Kinsey, Kinsey’s Agricultural Services</i> <i>Charleston, MO</i>	Determining Economic Levels for Pesticide Applications <i>Dr. Jaime Pinero</i> <i>Lincoln University</i>	Producing and Marketing Organic Florals to the Public <i>Mimo Davis, Lincoln University</i>	Financing your Hoop Houses <i>Lauren Cartwright, NRCS</i> MDA Available Funding <i>Charlie Hopper, MDA</i>	Diversification in Grain Farming: Producing Grains and Grass-Fed Beef <i>Alfred Farris, Windy Acres Farms, Orlinda, TN</i>	Opportunities for Organic Dairies <i>Robyn Nick</i> <i>Horizon Organic Dairy (HOD)</i>	Organic Fruit Trees: Supplying Nutrient Needs <i>Dr. Curt Rom</i> <i>University of Arkansas</i>
10:00- 11:00 Farm Bill 101: Missouri Coalition for the Environment <i>Regency Ballroom</i> or Vendor Break <i>Grand E and F</i>								
11:00- 12:00	Bio-Dynamic Gardening <i>Janet Gamble, BioDynamic Farming and Gardening Association</i>	Soil Fertility (cont.) <i>Neal Kinsey, Kinsey’s Agricultural Services</i> <i>Charleston, MO</i>	Shitake Mushroom Production <i>Earnie Bohner, Persimmon Hill Farm, Lampe, MO</i>	Edible Landscapes <i>Jim Long, Long Creek Herbs</i> <i>Blue Eye, MO</i>	Hoop House Construction for Extreme Weather Conditions <i>Greg Garbos, Four Seasons</i> <i>Kansas City, MO</i>	Alternative Crops for Grain Producers <i>Rob Meyers, SARE PDP Coordinator</i>	Cheese Making <i>Janet Hurst</i> **Location** <i>Midway 122</i>	Fruit Tree Grafting <i>Shawn Bixby and Billy Kidd</i> <i>Stark Brothers Nurseries</i>
12:00– 1:00 Lunch (Not Provided) and Vendor Break <i>Grand E and F</i>								
1:00-2:00	Bio-Dynamic Gardening, cont. J <i>Janet Gamble-BioDynamic Farming and Gardening Association</i>	Making and Using Compost for Soil Fertility <i>Roger Kropf</i> <i>MicroLeverage</i>	Tomato Grafting Techniques <i>Tom Goeke</i> <i>Hermann Farm</i> <i>St. Charles, MO</i>	Edible Landscapes– Cont. <i>Jim Long</i> <i>Long Creek Herbs</i> <i>Blue Eye, MO</i>	Hydroponic Greenhouse Production- Designing, & Inputs <i>Mike Morton</i> <i>Hydro-Gardens</i> <i>Boulder CO</i>	Growing Corn/ Added Value to Cornmeal <i>Jerry Baird, Lakeview Organic Farm, TN</i>	Aquaculture: Fish and Prawn Production <i>Charlie Shultz, Kentucky State University, Aquaculture Dept.</i>	Fruit Tree Grafting (cont.) <i>Shawn Bixby & Billy Kidd</i> <i>Stark Brothers Nurseries</i>
2:00– 2:30 Vendor Break <i>Grand E and F</i>								
2:30-3:30	Companion Planting <i>Nancy Smith, Farm to Family Mobile</i>	Advantages of Raised Bed Gardening <i>Debbie Slack, Crow’s Nest Farm</i>	Organic Bee Keeping <i>Stan Hildebrand, Sandhill Farms</i> <i>Rutledge, MO</i>	Producing Organic Strawberries in a Hoop House <i>Hank Delvin, Jr. Delvin Family Farms</i> <i>Cottage Grove, TN</i>	Hydroponic and Greenhouse Vegetable Production <i>Mike Morton, Hydro-Gardens</i> <i>Boulder, CO</i>	UMO Research Grant: Organic Cover Crops, Manure, Nitrous Oxide and Carbon Sequestration <i>Dr. Tim Reinbott</i> <i>UMO</i>	Aquaculture: Fish and Prawn Organic Potential: NOP and EU <i>Charlie Shultz, Kentucky State University</i>	Propagating Your Own Grapes and Blackberries <i>Jon Wood</i> <i>Pittman</i>

3:30– 4:00	Vendor Break <i>Grand E and F</i>							
4:00– 5:00	Using Beneficial and Predator Insects for Increased Yields <i>MarciBeth Phillips Arbico Organics LLC</i>	Establishing Organic Community Gardens <i>Gateway Greening, St. Louis</i>	Developing a Good Agricultural Practices (GAP) Certification Plan <i>SueBaird Organics LLC</i>	Obtaining Farmers and Small Business Insurance <i>Jeff Randol, Jr., Cornerstone RMA</i>	Economics of Hoop House Raspberry and Blackberry Production <i>Patrick Byers, UMO Extension</i>	Considerations of Food-Grade vs. Feed-Grade Soybeans: The Net Return <i>Duane Baker, Midwest Organic Farmers Cooperative</i>	Market Demands: Organic, Humane-certified and Grass-Fed Beef <i>Dr. Patricia Whisnant, Rain Crow Ranch, Thayer, MO</i>	Fruit Trees and Brambles: New Cultivars and Production <i>Patrick Byers, University of Missouri Extension</i>
5:30– 6:15	Keynote Address: “Taking Organics to the Next Level “ <i>Jordan Rubin, Garden of Life and Beyond Organic</i> Regency Ball Room							
6:30– 7:00	MOA Benefit Dinner with Benefit Auction immediately following <i>Regency Ball Room</i>							
MOA Annual Conference 2012 Agenda — Saturday, February 4th								
8:30– 9:00	Salute to Organic Farmers							
	Native American Music: Jerry Fretwell							
9:15– 10:00	Keynote Address: “Economics of Organic and Sustainable Farming”, <i>Dr. John Ikerd, Professor Emeritus, UMO</i>							
Workshop/ Location	Varied Topics Frisco	Varied Topics Grand A	Varied Topics Grand B	Varied Topics Jefferson/ Knickerbocker	Varied Topics Grand D	Varied Topics Grand C		Children’s Corner Missouri Pacific
10:00–11:30	NOSB Topics of Interest <i>Mac Stone, NOSB Member, Georgetown, KY</i>	Culinary and Medicinal Herbs <i>Tina Wilcox, Ozark Folk Center, AR</i>	Marketing Through CSAs, Restaurants, Supermarkets, <i>Hank Delvin, Jr., Delvin Family Farms, College Grove, TN</i>	Organic Certification 101 <i>Cissy Bowman, Consultant Indiana Certified Organic, IN</i>	Organic Farmers as Health Heroes: Pictures, Stories, and Science <i>Melinda Hemmelgarn, “The Food Sleuth”- Columbia, MO</i>	Farm to Foil: Eating Responsibly and Locally <i>Wayne Prichard, Chipotle Mexican Grill</i>	Vendor Break	Children’s Corner Varied Activities
11:30- 12:30	Organic Brunch: Missouri Organic and Sustainably Produced Foods <i>Regency Ball Room</i>							
12:30– 1:30	Keynote Address: “Seeds of Deception”, <i>Jeffrey Smith</i>							Children’ Corner (cont.)
1:30– 2:30	Training Guard Dogs for Goats, Chickens, Hogs <i>Helen Lemmon</i>	Vendor Break	Vendor Break	Vendor Break	Documentary Film “What’s Organic about Organic?” <i>Marty Mesh, Florida Organic Growers</i>	Vendor Break	Vendor Break	Children’s Corner (cont.)
2:30- 3:30	Entrepreneurship for Farmers <i>Kelly Childs, Slow Foods, St. Louis, MO</i>	Using Social Networking/ Media to Market Organic Products <i>Lane McConnell Springfield, MO</i>	Marketing Through CSAs, Restaurants, and Supermarkets, <i>Delvin Family Farms, College Grove, TN</i>	Organizing Your Records for Compliance <i>Beth Rota, QCS Columbia, MO</i>	Discussion on “What’s Organic About Organic?” Social Justice and Class Action Lawsuit against Monsanto, etc. <i>Marty Mesh, Moderator</i>	Tweaking Your Pastured Poultry Operation <i>David Schafer, Featherman Equipment, Jamesport, MO</i>	Vendor Break	Children’s Corner (cont.)
3:30- 4:30	WHAT’S NEXT?: How Do We Continue to Spread the Word about Healthy, Local, Organic Foods? <i>Discussion with some of the top activists about developing a game-plan with everyone’s inputs valued</i>							



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