

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

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



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”;

Dr. Miles McEvoy, Deputy Administrator of USDA-NOP speaking on the “State of the National Organic Program: Advantages of Certifying Organic”;

Neal Kinsey- Soil Tests for Monitoring Soil Fertility; and

Jim Long; Author of 20 books on “Edible Landscapes”

With:

Jon Wood Pittman, “Organic Homestead Gardening”;

Delvin Family Farms, operates a 700 member CSA in TN

Janet Hurst, Cheesemaking; and many more...

Fees and Registration Information

Individual: \$195...Single Day \$95...Couple...\$350... Fees include all conference materials, Thursday Night- Organic Trade Show & Vendor Reception, & Saturday Brunch, (Friday Lunch for members-only, business meeting), Friday Benefit Dinner & Auction, featuring Jordan Rubin. \$25. Register online at www.missouriorganic.org. Come learn while supporting the future of organic agriculture in 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) for conference attendees. Pamper yourself and enjoy the luxurious amenities while attending MOA Annual Conference 2012. For more information or to make reservations (mention MOA), call 1-314-621-5262. Online @ www.marriott.com.

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 & 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 & **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**” 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 **cheesemaking** workshop with Janet Hurst.

MOA Annual Conference 2012 Agenda

Thursday, February 2, 2012

9:30 9:40 Welcome *Jim Thomas, MOA President*

9:40- 10:00 Salute to Organic Farmers- Native American Flute Music- *Jerry Fretwell*

Concurrent Workshops	Soil Fertility	Greenhouses/Hoop Houses	Poultry Production	Culinary
10:00- 12:00	Crop Rotation <i>Jeff Moyer, Rodale Institute</i>	Considerations for Building a Weather-Proof Hoop House- <i>Lincoln University</i>	Poultry Operation Production/ Marketing <i>Mac Stone, Elmwood Stock Farm, Georgetown, KY</i>	Chef to Farmer Forum <i>Executive Chef Joshua Galliano</i> Monarch Restaurant, Maplewood, MO
12:00- 1:30	Lunch & Vendor Break			
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 Int.</i>	Free-Range, Humane Certified Broiler Production <i>Campo Lindo Farms, Lathrop, MO</i>	“Seed to Plate” Chef Competition <i>Executive Chef Joshua Galliano</i>
3:00- 3:30	Break			
3:30- 4:30	Carbon Sequestration <i>Jeff Moyer, Rodale Institute</i>	Organic Greenhouse/ Hoop House Pest Management <i>MarciBeth</i> <i>Arbico Organics, LLC</i>	Establishing a Poultry Processing Facility Panel: <i>Campo Lindo Farms, Dr. Harold Treese & Beth Ewers, MDA Meat Inspection Pro-</i>	“Seed to Plate” Chef Competition (cont.) <i>Executive Chef Joshua Galliano</i>
5:30- 8:30	MOA Organic Trade Show & Vendor Reception, featuring Schafly Beer, MO Wines, Horizon Dairy Organic			

Friday, February 3, 2012 MOA Annual Conference 2012 Agenda

8:00- 8:15 Welcome to St. Louis

8:15- 9:00 Keynote Address: State of the NOP: Advantages of Certifying Organic. *Miles McEvoy, NOP Deputy Administrator*

Workshops	Alternative Gardening Methods	Soil Fertility	Vegetable Production	Alternative Horticulture Crops	Greenhouse/Hoop House Production	Organic Grain Production	Organic Live-stock Production	Fruit and Bramble Production
9:00- 10:00	Organic & Native Herbs for Food and Medicine <i>Jon Wood Pittman</i>	Soil Fertility <i>Neal Kinsey</i> <i>Kinsey's Agricultural Services</i> Charleston, MO	Determining Economic Levels for Pesticide Applications <i>Dr. Jiame Pinero</i> Lincoln University	Producing and Marketing Organic Florals to the Public <i>Sarah Davis,</i> Lincoln University, MO	Producing Organic Strawberries in a Hoop House <i>Hank Delvin, Jr.</i> <i>Delvin Family Farms</i> Cottage Grove, TN	Diversification in Grain Farming— Producing Grains & Grass-Fed Beef <i>Alfred Farris,</i> Windy Acres Farms, Orlinda, TN	Opportunities for Organic Dairies <i>Kelly Shea</i> Horizon Organic Dairy (HOD)	Fruit Trees/ Brambles: New Cultivars and Production <i>Patrick Byers</i> University of Missouri Extension
10:00- 11:00	Farm Bill 101 Missouri Coalition for the Environment				OR:	Visit Vendors		
11:00- 12:00	Bio-Dynamic Gardening <i>Janet Gremmel</i> BioDynamic Farming and Gardening Association	Soil Fertility (cont.) <i>Neal Kinsey</i> <i>Kinsey's Agricultural Services</i> Charleston, MO	Shitake Mushroom Production <i>Ernie Bohner,</i> Persimmon Hill Farm,	Edible Landscapes— <i>Jim Long</i> Long Creek Herbs Blue Eye, MO	Financing your Hoop-houses- <i>Lauren Cartwright,</i> NRCS MDA Available Funding- <i>Charlie Hopper, MDA Organic Specialist</i>	Alternative Crops for Grain Producers <i>Rob Meyers</i> SARE PDP Coordinator	Red Wattle Hog Production <i>Lindell Rutherford</i> Rutherford Farms, MO	Fruit Tree Grafting <i>Shawn Bixby & Billy Kidd</i> Stark Brothers Nursery
12:00- 1:00	Member Business Meeting / Lunch							
1:00-2:00	Bio-Dynamic Gardening, cont. J <i>Janet Gremmel</i> BioDynamic Farming and Gardening Association	Making and Using Compost for Soil Fertility <i>Roger Kropf</i> MicroLeverage	Growing Corn/ Added Value to Cornmeal <i>Jerry Baird,</i> Lakeview Organic Farm, TN	Edible Landscapes— Cont. <i>Jim Long</i> Long Creek Herbs Blue Eye, MO	Hydroponic Greenhouse Production- Designing, & Inputs <i>Mike Morton</i> Hydro-Gardens Boulder CO	Creating Sustainable Farm Energy Solutions NCAT-ATTRA	Aquaculture: Fish and Prawn Production <i>Charlie Shultz,</i> Kentucky State University, Aquaculture Dept	Fruit Tree Grafting (cont.) <i>Shawn Bixby & Billy Kidd</i> Stark Brothers Nursery
2:00- 2:30	Break							
2:30-3:30	Companion Planting <i>Nancy Smith</i>	Advantages of Raised Bed Gardening <i>Debbie Slack</i> Crow's Nest Farm	Organic Bee Keeping <i>Stan Hildebrand</i> SandHill Farms Rutledge, MO	Organic Cheese Making <i>Janet Hurst</i> Lincoln University Extension, MO	Hydroponic & Greenhouse Vegetable Production: <i>Mike Morton</i> Hydro-Gardens Boulder CO	MO Research Grant: Organic Cover Crops,, Manure, Nitrous Oxide & Carbon Sequestration <i>Dr. Tim Reinbott</i> UMO	Aquaculture: Fish and Prawn Organic Potential— NOP and EU <i>Charlie Shultz,</i> Kentucky State University	Organic Fruit Trees: Supplying Nutrient Needs <i>Dr. Curt Rom</i> University of Arkansas

3:30- 4:30 PM - BREAK

4:00– 5:00	Using Beneficial and Predator Insects for Increased Yields <i>MarciBeth Arbico Organics LLC</i>	Establishing Organic Community Garden <i>Gateway Greening, St. Louis</i>	Developing your Good Agricultural Practices (GAP) Certification Plan <i>SueBaird Organics LLC</i>	Obtaining Famers & Small Business Insurance <i>Jeff Randol, Jr. Cornerstone RMA</i>	Economics of Hoop House Raspberry/ Blackberry Production <i>Patrick Byers UMO Extension</i>	Food-Grade vs. Feed-Grade Soybeans: The Net Return <i>TBA</i>	Market Demands: Organic, Humane-Certified and Grass-Fed Beef <i>Dr. Patricia Whisnant Rain Crow Ranch, Thayer, MO</i>	Propagating Your Own Grapes and Blackberries <i>Jon Wood Pittman</i>
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5:30– 6:15 Keynote Address: **Jordan Rubin, Garden of Life and Beyond Organic : “Taking Organics to the Next Level “**

6:30 Benefit Dinner with Benefit Auction immediately following the dinner

Saturday, February 4, 2012

7:30– 8:30 Visit with Vendors

8:30– 9:00 Salute to Organic Farmers and Native American Music

9:15– 10:00 Keynote Address: **Economics of Organic and Sustainable Farming, Dr. John Ikerd, Professor Emeritus, University of Missouri**

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>	Change your Diet, Change your Life, Change your World <i>Jordan Rubin, Beyond Organic</i>	Children’s Corner <i>Varied Activities</i>
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11:30- 12:30 **Organic Brunch Featuring MO Organic and Sustainably Produced Foods (included in the Registration Price)**

12:30– 1:30 **Keynote Address: “Seeds of Deception”, Jeffrey Smith** **Children’ Corner (cont.)**

1:30– 2:30		Visit with Vendors	Visit with Vendors	Visit with Vendors	Documentary Film “What’s Organic about Organic?” <i>Shelley Rogers, Director & Marty Mesh, FOG</i>	Visit with Vendors	Visit with Vendors	Visit with Vendors
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2:30-3:30	Entrepreneurship for Farmers <i>Kelly Childs Slow Foods</i>	Using Social Networking/ Media to Market Organic Products <i>Lane McConnell</i>	Marketing Through CSAs Restaurants, Supermarkets, <i>Delvin Family Farms, College Grove, TN</i>	Organizing Your Records for Compliance <i>Beth Rota, QCS</i>	Discussion on “What’s Organic About Organic?” Social Justice, & Class Action Lawsuit against Monsanto, etc. <i>Marty Mesh, Moderator</i>	Backyard Chicken Production <i>Desiree Rutherford Rutherford Farms</i>	Training Guard Dogs for Goats, Chickens, Hogs <i>Helen Lemmon</i>	Children’s Corner (cont.)
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3:30-4:30 **WHAT’S NEXT: HOW DO WE CONTINUE TO SPREAD THE WORD ABOUT HEALTHY, LOCAL ORGANIC FOODS?** *General discussion about developing a game-plan with everyone’s inputs valued.*

