



**"DIGGING DEEP"**  
**Annual Conference 2020**





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Friday’s Membership Meeting!

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You can join MOA today at  
the registration desk and  
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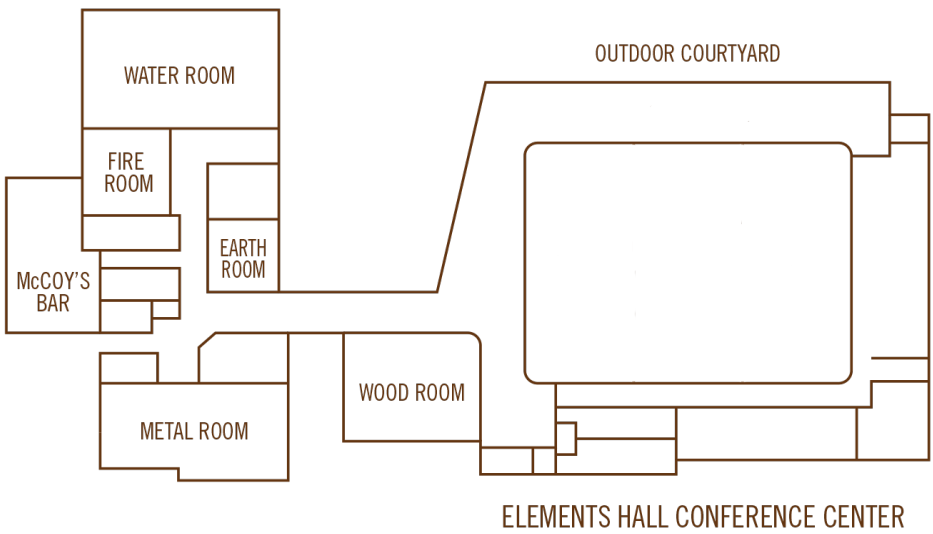
MOA MEMBERSHIP MEETING  
Friday, January 24th 2020  
5:15PM in the Wood Room

CONFERENCE HOURS

Registration 7:30AM-5:00PM  
Programming 9:00AM-5:00PM  
Hospitality Suite: 5:30PM-11:00PM

EXHIBIT HALL HOURS

Thursday January 23rd 8:00AM – 5:00PM  
Friday January 24th 8:00AM – 5:00PM  
Saturday January 25th 8:00AM – 3:00PM



DIGGING DEEP



Welcome to MOA Conference 2020

The Mid-America Organic Association is comprised of farmers, chefs, gardeners, health professionals, and people like you who want healthy food and a healthy planet.

As residents of this Earth, we share one responsibility: to support sustainable systems which will ensure the quality of life for all people. Together we can promote a healthy food supply and restore balance to our planet.

MOA Mission: To Inspire, support and empower through ecological organic principles.

Exhibit Hall Map and Vendor Booth Numbers.....3  
Conference Sponsors.....5  
Thursday Agenda.....7  
Friday Agenda.....9  
Saturday Agenda.....11  
Presenter Bios.....13

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With respect for fellow attendees and speakers, all cell phones and pagers should be turned off during educational sessions and workshops.

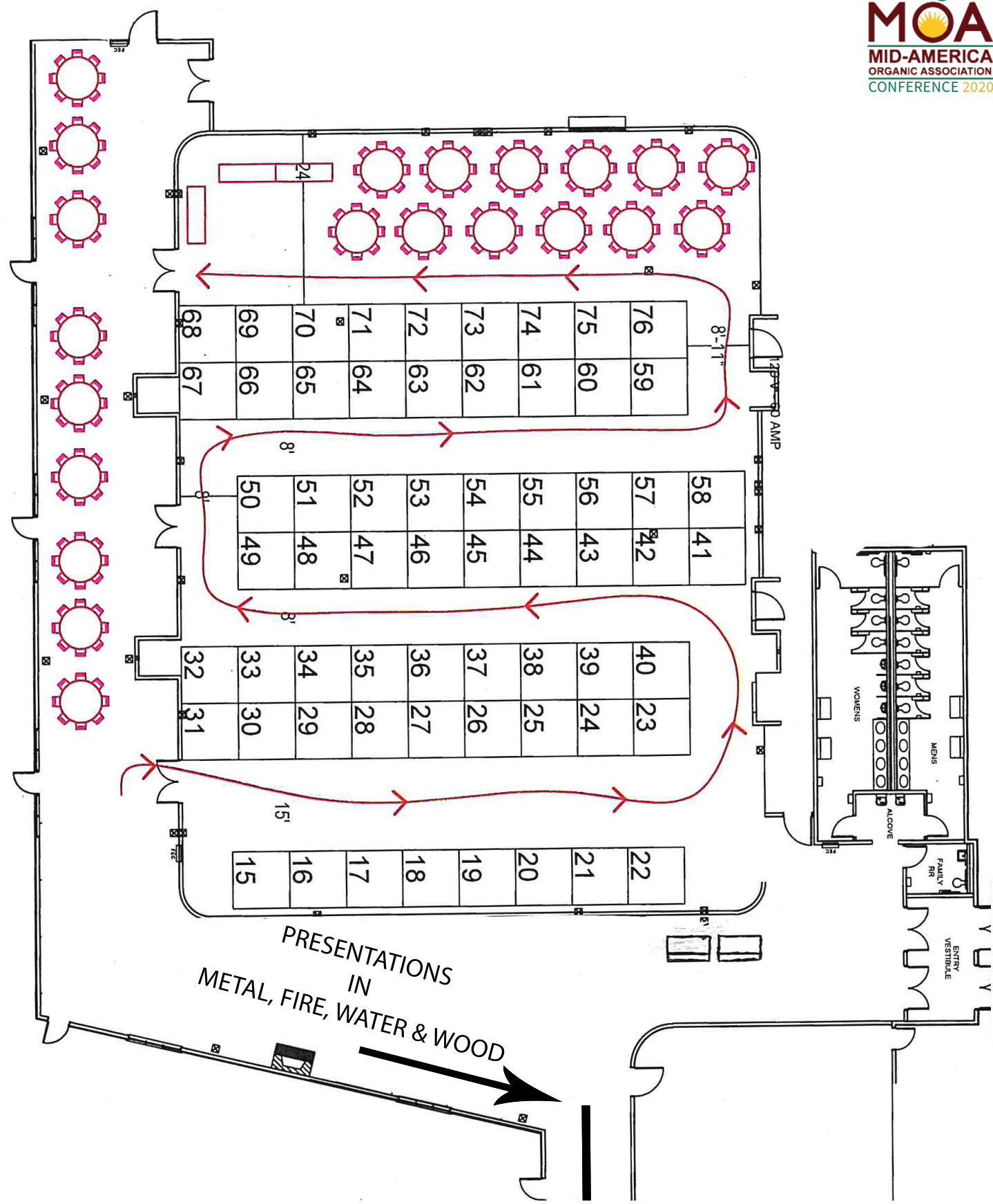


# MOA Organic Expo 2020

## Participating Vendors

BOOTH	BUSINESS NAME
15-18	Morgan County Seeds
19	Missouri Organic Recycling/Cultivate KC
20	KC Young Farmers Coalition
21	Ecocert
22	Missouri Hemp Association
23	Riverhill Harvest
24	USDA Farm Service Agency
25	USDA/NASS
26	Dr. Leo Sharashkin
27	SuperGro of Iowa
28	Academy EPIC
29	Majestic Milling Company
30	MOSA Certified Organic
31	MidStates Specialty Eggs
32	Clark Farm Products
33	Garden 4 Life
34	Gardening Revolution
35	MO Workforce Development
36	Cashton Farm Supply
37	Nuest, Inc. Humusolver
38	Chartwells Higher Ed/ Missouri State University,
39	Thermal Edge Ag
40	University of MO-Kerry Clark
41-42	West Central Ag, LLC/ Aulgur Livestock
43	Bemer
44	Lincoln University
45	Grassfarmer Supply
46	Midwest Mealworms
47	Sweet Streams Lavender
48	Agri-Dynamics
49	Scoular
50	Missouri Dept. of Agriculture- Missouri Grown

BOOTH	BUSINESS NAME
51	Missouri Dept. of Agriculture- Produce Safety Program
52	Hemp Restoration Co, LLC
53-55	River Valley Ag Exchange, LLC/ Prairie Hybrids
56-57	Ozark Organics/Ozark Seed
59-60	Microleverage
61-62	Midwest Bio Systems
63	Bay Shore Sales
66	Missouri Farmers Union
67	Agri Energy Resources
68-69	MOA Eats and Treats



# DIGGING DEEP

## Sponsors

### Meal Sponsorship



**Mid-States Specialty Eggs**  
30911 State Highway HH  
Smithton, MO 65350  
Phone: (660) 827-3447

### Gold



**Missouri Hemp Association**  
P.O. Box 427  
Harrisonville, MO 64701  
Phone: (573) 416-0273  
Website: mohempassociation.org



**Ozark Organics, LLC**  
19 Prairie Lane  
Buffalo, MO 65622  
Phone: (417) 345-4300



**MicroLeverage**  
16024 Woodland Road  
Hughesville, MO 65334  
Phone: (660) 287-2838

### Silver



MOA would like to thank all of  
the businesses listed here for their support  
of our mission and goals.



**Majestic Milling Company**  
P.O. Box 280  
Cassville, MO 65625  
Phone: (417) 847-6247  
Email: mark@majesticmilling.com

### Maple Lane Farms

**Maple Lane Farms**  
21132 Glenn Road  
Sedalia, MO 65301  
Phone: (660) 287-2200  
Email: dales@msseggs.com



**Morgan County Seed**  
18761 Kelsay Road  
Barnett, MO 65011  
Phone: 573-378-2655  
Web: morgancountyseeds.com/

### Bronze



**Bay Shore Sales**  
4890 Bay Park Rd  
Unionville, MI 48767  
Phone: 989-674-8429  
bayshoresales.com  
Email: renae@bayshoresales.com



**MOSA Certified Organic**  
122 W. Jefferson St.  
Viroqua, WI 54665  
Phone: 608-637-2526  
Email: mosa@mosaorganic.org



Thursday, January 23rd, 2020



DAY/TIME	ROOM	PRESENTATION
Thu 9:00-10:00	Water	<b>State and Federal Assistance for Organic and Specialty Crop Producers</b> <i>USDA-Natural Resources Conservation Service, Farm Service Agency &amp; Missouri Department of Agriculture</i>
Thu 9:00-10:00	Metal	<b>Incorporating Native Plants on Farms to Enhance Pollinators and Beneficial Insects</b> <i>Sarah Nizzi, Xerces Society</i> In this session learn how you can enhance the good work pollinators and beneficial insects are doing on your farm. Habitat installation, organic site preparation, and management will be discussed. Cost-share opportunities that support insect conservation practices will also be addressed, along with a brief overview of on-farm habitat strategies.
Thu 9:00-Noon	Wood	<b>Poultry Intensive</b> <i>John Brinn, Anpario Inc.</i>
Thu 10-Noon	Metal	<b>Creating a Successful Diversified Organic Vegetable Operation</b> <i>Liz Graznak, Happy Hollow Farms</i> Happy Hollow Farm owner Liz Graznak has been managing her organic vegetable farm, including the longest possible harvest season of anyone in the mid-Missouri area for almost 10 years. She manages a double-booth at the Columbia Farmers Market selling 50 weeks a year and provides food to 60-65 families for 32 weeks a year through her Community Support Agriculture farm. Liz is here to share how she raises close to 80 different vegetables and over 100 varieties, succession planting for all-season offerings, and the ins-and-outs of running a diverse mid-sized USDA Certified Organic vegetable operation.
Thu 10:30-Noon	Water	<b>Pastured Pork, The Other Red Meat: Forest Hogs, Whey-Fed Hogs, and Other Happy Pigs</b> <i>Will Winter, DVM</i> If you’ve demonstrated a fearless acceptance of the good things in life, then you should by now know the joys of raising and eating perfect pigs, the ones that give us thick, succulent porkchops ringed in white fat, indescribably irresistible, smoky-salty bacon, dark sausages bubbling and smoking in the pan, and the kind of moist, rich ham that lingers on the tongue and begs you to take another bite. Nothing is more natural to the human being than gathering around a fire and meat. Maybe at one time people would walk a mile for a camel, but nowadays they will drive a hundred miles for another taste of this clean, rich meat that sings your name as you slide it onto your plate. Learn how to raise these good, old-fashioned, outdoor-raised fatties.
Thu 1:00-2:00	Water	<b>Soil-Friendly Organic Weed Control for Row Crops</b> <i>Kerry Clark, University of Missouri &amp; Derek Davis, River Valley Ag</i>
Thu 1:00-2:00	Metal	<b>Mushrooms, Molds, and Mycorrhizae</b> <i>Tradd Cotter, Mushroom Mountain</i>
Thu 1:00-4:00	Wood	<b>Value Added Intensive: Adding Value to Raw Farm Products</b> <i>Londa Nwadike, State Extension Food Safety Specialist (K-State/MU), Dan Kuebler, Ann Wilkinson &amp; Jim Pierce</i> In this three-hour intensive, presenters with expertise in teaching, evaluating and actually producing value added products will each share information and insight. Value-added production grants and implementation, Marketing value-added products, Food safety regulations for value-added products.

	THURSDAY JANUARY 23rd 2020			
Time	Water	Metal	Wood	Fire
9:00	State & Federal Assistance for Organic & Specialty Crop Producers <i>USDA-NRCS/FSA/MO Dept of Ag</i>	Incorporating Native Plants on Farms to Enhance Pollinators & Beneficial Insects <i>Sarah Nizzi of Xerces Society</i>	Poultry Symposium	
9:30				
10:00				
10:30	Pastured Pork <i>Will Winter</i>	Creating a Successful Diversified Organic Vegetable Operation <i>Liz Graznak, Happy Hollow Farm</i>		
11:00				
11:30				
12:00				
12:30				
1:00	Weed Control in Low Till/No Till <i>Kerry Clark &amp; Derek Davis</i>	Mushrooms, Molds, & Mycorrhizae <i>Tradd Cotter</i>	Value Added Intensive: Adding Value to Raw Farm Products <i>Londa Nwadike, Dan Kuebler, Ann Wilkinson &amp; Jim Pierce</i>	
1:30				
2:00				
2:30	Soil Health Assessment: Developments & Update <i>Bob Kremer</i>	Food Forests: How to Design & Install your Perennial Edible Oasis <i>Matt Lebon</i>		
3:00				
3:30				
4:00	Hemp & Cannabis Genetics: Oregon & Beyond <i>Peter DeLong</i>	Passionate for Poultry <i>Stanton Brothers</i>	Produce Food Safety for Organic Vegetable & Fruit Farmers <i>Patrick Byers</i>	
4:30				

Thu 2:30-3:30	Water	<b>Soil Health Assessment: Developments and Update</b> <i>Bob Kremer, University of Missouri</i> The extensive information and hype about soil health can be confusing and even intimidating to many farmers who would use this idea to help maintain the functional processes of their soils. This presentation will sort through the numerous soil health assessments currently available, the use of various soil health indicators and their importance in assessment, explain and interpret results of soil health testing, and how to such analyses in fine-tuning management for improving soil health while targeting optimum crop productivity.
Thu 2:30-3:30	Metal	<b>Food Forests: How to Design and Install your Perennial Edible Oasis</b> <i>Matt Lebon, Custom Foodscaping</i> This class will cover the nuts and bolts of a food forest. What is a food forest? What are the different types of food forests? How can I get started?
Thu 4:00-5:00	Water	<b>Hemp &amp; Cannabis Genetics: Oregon &amp; Beyond</b> <i>Peter DeLong, Cannabreeder</i>
Thu 4:00-5:00	Metal	<b>Passionate for Poultry</b> <i>Stanton Brothers</i>
Thu 4:00-5:00	Wood	<b>Produce Food Safety for Organic Vegetable and Fruit Farmers</b> <i>Patrick Byers, University of Missouri Extension</i> Why is produce food safety important for organic farmers? Is my farm covered by the new regulations? Is a GAPS inspection in my future? We will discuss these questions, and much more, in this presentation. Learn about how soil amendments, animal activity, health and hygiene, water use, and harvest/postharvest handling impact produce food safety on your organic farm. Bring your produce food safety questions to the presentation.

Friday, January 24th, 2020



DAY/TIME ROOM PRESENTATION

Fri 9:00-10:00	Water	<p><b>Grass - The Forgiveness of Nature</b> <i>Will Winter, DVM</i></p> <p>The creed of grass farming is simple: just allow Mother Nature to lead the way. The wilderness shows us the framework within which our cultural landscape developed. Let the rich, thick and verdant banks of beautiful grass restore a worn-out farm, build a moist microclimate, enrich the lives of animals, and provide a secure and wholesome life on a restful and happy farm. We incorporate the principles of holistic management, permaculture, biodynamics, biological diversification of plants and animals, remineralization, carbon-sequestration, rotational grazing, water management, and biological remediation to transform any worn out row crop field, overgrown or abused pasture or hayfield, or desertified and barren land into a heavenly lush, green and productive savanna-style grazing resource. This is farming that feeds us now, and feeds future generations into perpetuity.</p>
Fri 9:00-Noon	Wood	<p><b>Elderberry Intensive: Growing Elderberry as a Cash Crop</b> <i>Terry Durham, Patrick Byers &amp; Bob McCord</i></p> <p>American Elderberry is a super-fruit, high in anthocyanins, a natural immune booster, and highly sought in many forms as a health aide. Both the fruit and flowers are worthy crops. The American Elderberry Improvement Project is over 10 years old, creating a wealth of in-depth scientific information on plant culture, market opportunities and benefits to growers. Elderberry can be interplanted, started from small plantings and grown to large ones with easy propagation, and provides value-added opportunities. Elderberry might be the next great thing you do for your farm.</p>
Fri 9:00-10:00	Metal	<p><b>Honeybee Habitat: Conservation and Profits</b> <i>Dr. Leo Sharashkin</i></p> <p>When marginal lands revert to natural vegetation, they can yield more economic value through honey production than a more intensive use such as grazing or cropping. Many of the best honey-producing plants take little or no effort to establish, produce significant honey crops, and provide numerous ecological benefits. Conservation can thus go hand in hand with greater farm profitability. Come learn about Missouri’s best plants for honeybees and how to take advantage of the plant resources your land can offer.</p>
Fri 10:30-11:30	Fire	<p><b>Homegrown Apothecary</b> <i>Crystal Stevens, FLOURISH</i></p>
Fri 11-Noon	Water	<p><b>Understanding Ecological Function of Soils</b> <i>Ray Archuleta, Understanding Ag, LLC</i></p>
Fri 10:30-Noon	Metal	<p><b>Natural Beekeeping that Works</b> <i>Dr. Leo Sharashkin</i></p> <p>Keeping bees can be simpler than growing tomatoes. Learn the tested methods that allow you to add any number of hives to your farm or garden with minimal cost. Start with free local bees that are resilient and productive, choose a hive model that is bee-friendly and requires minimal management, and let the bees do the rest. Leo Sharashkin packs this visually rich presentation with practical information that you can easily apply in both rural and urban settings.</p>
Fri 1:00-2:00	Metal	<p><b>A Lost Industry Reborn</b> <i>Mike &amp; Sherry Adams, Gateway Custom Malt</i></p> <p>Mike and Sherry will discuss the craft malting industry and its robust growth throughout the United States over the last decade, making it possible for craft brewers and distillers to Keep It Local from Grain to Glass. Learn how Missouri farmers can become part of this growing industry.</p>

FRIDAY JANUARY 24TH 2020				
Time	Water	Metal	Wood	Fire
9:00	Grass- The Forgiveness of Nature <i>Will Winter</i>		<b>Elderberry Intensive:</b> Growing Elderberry as a Cash Crop <i>Terry Durham, Patrick Byers &amp; Bob McCord</i>	Homegrown Apothecary <i>Crystal Stevens, FLOURISH</i>
9:30		Honeybee Habitat: Conservation & Profits <i>Dr. Leo Sharashkin</i>		
10:00				
10:30				
11:00	Understanding Ecological Function of Soils <i>Ray Archuleta</i>	Natural Beekeeping that Works <i>Dr. Leo Sharashkin</i>		
11:30				
12:00				
12:30				
1:00		A Lost Industry Reborn <i>Mike and Sherry of Gateway Malt</i>	<b>Mushroom Intensive:</b> Mushroom Cultivation for Everyone <i>Tradd Cotter</i> Economics & Marketing Considerations for Growing and Selling Log-grown Shiitake Mushrooms <i>Gregory Ormsby</i>	
1:30	Ecological Diversity in Hemp & Cropping Systems <i>Ray Archuleta</i>			
2:00				
2:30		Reinventing our Dairy Business <i>Hemme Brothers</i>		
3:00				
3:30	Weed Control in Organic Crops <i>Paul Huenefeld</i>			
4:00		Jujube Fruit Production <i>Patrick Byers</i>		
4:30				

Fri 1:30-3:00	Water	<p><b>Ecological Diversity in Hemp and Cropping Systems: Increasing Economic Resilience</b> <i>Ray Archuleta, Understanding Ag, LLC</i></p>
Fri 1:30-4:30	Wood	<p><b>Mushroom Intensive</b> <b>Sustainable Foraging</b> <i>James Savens</i> <b>Mushroom Cultivation for Everyone</b> <i>Tradd Cotter, Mushroom Mountain</i> <b>Economics and Marketing Considerations for Growing and Selling Log-grown Shiitake Mushrooms</b> <i>Gregory Ormsby, MU Agroforestry</i></p>
Fri 2:30-3:30	Metal	<p><b>Reinventing Our Dairy Business</b> <i>Hemme Brothers Farmstead Creamery</i></p> <p>Learn why and how we have found alternative ways to make our dairy more sustainable.</p>
Fri 3:30-5:00	Water	<p><b>Weed Control in Organic Crops</b> <i>Paul Huenefeld, Tree Farm Inc</i></p> <p>Weed control without herbicides presents a challenge for organic farmers, but it can be done! This session offers insight and practical tips for controlling weeds in all kinds of crops on all sizes of farms. We will look at fundamental principles of weed control as well as high-tech innovations. Don't miss out on the drawing for our most recently-made weeder!</p>
Fri 4:00-5:00	Metal	<p><b>Jujube Fruit Production</b> <i>Patrick Byers, University of Missouri Extension</i></p> <p>Why consider jujube for organic production in Missouri? While jujube is little known, this dependable plant produces fruit of high food value, the tree revels in summer heat and sun and is hardy to -28°F, thrives without any special care, tolerates drought, and has few pests. Join MU Extension horticulture field specialist Patrick Byers for a discussion of the possibilities of this unique fruit.</p>

Saturday, January 25th, 2020



DAY/TIME	ROOM	PRESENTATION
Sat 9:00-10:30	Water	<b>Holistic Herd Health Basics: Raise Radiantly Healthy Animals Without Antibiotics, Wormers, Vaccines or Vet Bills</b> <i>Will Winter, DVM</i> Industry is about quantification, standardization and risk management, it consumes resources and therefore depletes them. It seeks to control nature, while the agrarian way manages it, and therefore can go on forever. No factory has been around for 500 years, whereas the natural agrarian ways have been around for thousands of years. Undo the hypnotic trance of forgetting and begin remembering the old roads leading to health, wealth and harmony.
Sat 9:00-10:00	Metal	<b>Hemp Producers Panel</b> <i>Rebecca Dwyer, Kerry McCormick, Peter DeLong, Daniel Boze</i>
Sat 9:00-10:00	Wood	<b>Farmland Conversation, Access, and Affordability</b> <i>Greenbelt Land Trust of Mid-Missouri</i> Over the next decade, an unprecedented turnover of family farmland will occur as older farmers leave their land to heirs who are disinterested in farming, while young farmers struggle to gain stable access to affordable land for their operations. Emily Wright and Mike Powell from Greenbelt Land Trust of Mid-Missouri will explain the basics of how farmers can work with a conservation land trust to ensure that their land is protected from development, affordable, and accessible to the next generation of farmers.
Sat 9:30-10:30	Fire	<b>Raising Mealworms, Growing FRASS</b> <i>Justin Meyer, Midwest Mealworms</i> Organic mealworms are a two-crop proposition. Mealworms are sold as feed for a number of critters, while the excrement and exoskeletons create one of the best, most natural, safest fertilizers you can find. Learn how to raise mealworms on a micro- to small-scale to produce a great source of protein and other nutrients for chickens, reptiles, or yourself. Then gather their Frass for a natural amendment to your pots or plots. Both can be used as value-add items to sell as well.
Sat 10:00-3:00	Metal	<b>Hemp Intensive: Lincoln University Hemp Institute</b> 10:00 Hemp History & Cannabinoids <i>Joseph Najjar, The THC Firm</i> 10:30 Hemp Agronomics & Growing <i>Wade Hummer, The THC Firm</i> 11:00 Missouri Hemp Rules & Regulations <i>Erin Casey-Campbell, MO Dept of Ag</i> 11:45 Crop Insurance for Hemp <i>David Middleton, Lincoln University</i> 12:00- 1:00 Lunch 1:00 Hemp Insects & Diseases <i>Dr. Clement Akotsen-Mensah, Lincoln University IPM</i> 1:30 Hemp Genetics & Variety Selection <i>Dr. Babu Valliyodan, Lincoln University</i> 2:00 Processing and value added for CBD, <i>Dennis Hill The THC Firm</i> 2:30 Contracts: How to Secure Payment <i>Natalie Stewart Go Bloem/THC Firm</i>

	SATURDAY JANUARY 25TH 2020			
Time	Water	Metal	Wood	Fire
9:00	Holistic Herd Health Basics <i>Will Winter</i>	Hemp Producer's Panel	Farmland Conservation, Access, & Affordability <i>Greenbelt Land Trust of Mid-Missouri</i>	
9:30				Raising Mealworms, Growing FRASS <i>Justin Meyer of Midwest Mealworms</i>
10:00		<b>Hemp Intensive:</b> 10:00 Hemp history & Cannabinoids <i>Joseph Najjar</i> 10:30 Hemp agronomics & growing <i>Wade Hummer</i> 11:00 Missouri hemp rules & regs <i>Erin Casey-Campbell</i> 11:45 Crop Insurance for hemp <i>David Middleton</i> 1:00 Hemp insects & diseases <i>Dr. Clement Akotsen-Mensah</i> 1:30 Hemp genetics & variety selection <i>Dr. Babu Valliyodan</i> 2:00 Processing & value added for CBD <i>Dennis Hill</i> 2:30 Contracts, How to Secure Payment <i>Natalie Stewart</i>		
10:30	Seasonal Needs for Dr Mom <i>Dr. Angie Ates of Academy Epic</i>			
11:00				Growing & Selling Lavender in the Midwest <i>Christina Blincoe</i>
11:30				
12:00				
12:30				
1:00	Hemp Markets: Future Forecast <i>Kerry McCormick</i>		Hemp: The Next Trillion Dollar Industry? <i>Quinton Eason</i>	Building Soil As Rapidly As Possible-Part 2 <i>Dan Krull &amp; Stan Slaughter</i>
1:30				
2:00				
2:30				

Sat 10:30-11:30	Wood	<b>Seasonal Needs for Dr. Mom</b> <i>Angie Ates, Midwest Organics/Academy EPIC</i> Discover tools in the kitchen and seasonal herbs to offset those moments of despair. Equip yourself and family with knowing preventive measures to use and when. Learn cost effective ways to prepare for the seasonal happenings in your home.
Sat 11:00-Noon	Water	<b>Hemp: A Farmer's Perspective</b> <i>Daniel Boze</i>
Sat 1:00-4:00	Fire	<b>Growing &amp; Selling Lavender in the Midwest</b> <i>Christina Blincoe, Sweet Streams Lavender Co.</i> This workshop will offer insight into how lavender is grown organically in the harsh Midwest climate, as well as how to operate a value-added business to provide a sustainable farm income from a specialty product.
Sat 12:30-1:30	Wood	<b>Hemp: The Next Trillion Dollar Industry?</b> <i>Quintin Eason, Iama Culture Co/Chartwells/Missouri State University</i>
Sat 1:00-2:00	Water	<b>Hemp Markets: Future Forecast</b> <i>Kerry McCormick, Clinch River/Terra Farma</i>
Sat 1:00-2:00	Fire	<b>Building Soil As Rapidly As Possible</b> <i>Dan Krull, CultivateKC &amp; Stan Slaughter, Missouri Organic Recycling</i> Dan and Stan return with the results of their research on rapid soil building techniques. Using powerpoint and specially produced videos, they will show the techniques they used and the soil test results they obtained. HINT; It's pretty spectacular.



# 2020 Presenter Bios



**Ray Archuleta** is a farmer from Seymour, MO. He teaches Biomimicry Strategies and Agroecology principles on a national scale for improving soil function. He has over 30 years of work experience has a Soil Conservationist, Water Quality Specialist, and Conservation Agronomist with the Natural Resources Conservation Service. He worked in the following states: New Mexico, Missouri, Oregon, and North Carolina. He is also a Certified Professional Soil Scientist with Soil Science Society of America. He also served two years in Guatemala as a Livestock Specialist in the Peace Corps. He received A.S. in Livestock Science from Northern New Mexico College and a B.S. in Agricultural Biology plus 30 hours of graduate school in soil related classes from New Mexico State University.

**Bob Kremer** practices soil health principles on his diversified family farm in Osage County, Missouri. He earned a B.S. and M.S. in agronomy from the University of Missouri and Ph.D. in soil science and biochemistry from Mississippi State University. He is currently Adjunct Professor of Soil Microbiology at the University of Missouri. In 2014 he retired after a 32-year career as a microbiologist with U.S.D.A, Agricultural Research Service. He began studies in soil quality in the early '90s and was among the first to show the association of microbial activity with soil health in various agroecosystems and subsequently correlated other microbial properties including microbiome structure with other soil health indicators. He shows how on-farm observations of good soil health are associated with sustainable agricultural practices by using robust assessments that include biological indicators. Demonstrating that soil health can be improved sustainably is exciting because this stimulates better ecologically-based management of soils and moves farming toward reduced soil disturbance and chemical inputs that also degrade the environment. This experience has been applied to teaching lessons in soil microbiology and sustainable agriculture classes at the University of Missouri.

Owner of River Hills Harvest ElderBerry Products, **Terry Durham**'s work with elderberries in Missouri is over 20 years old, starting with his contributions to the Elderberry Improvement Project as a donator of germplasm from wild elderberries on his acreage in central Missouri. At one time he grew the largest elderberry acreage in the United States, but his passion has always been "wealth for farmers." So, he created the value-added product line and began 'growing growers' to fulfill the market needs, giving growers a place to sell their elderberries. Prior to growing elderberries, Terry grew vegetables, providing over 90 families a year through his CSA in the Columbia, Missouri area, and he co-founded Missouri Organic Association in the mid-1990s, and was a board member of Ozark Organic Growers Association.

**Patrick Byers** is Commercial Horticulture Field Specialist with University of Missouri Extension, serving 9 counties in southwest Missouri. His educational background includes degrees from the University of Nebraska, University of Missouri, and University of Arkansas, all in horticulture. Job experience includes 3 years at the University of Arkansas Fruit Substation, 18 years as Fruit Grower Advisor at the MSU State Fruit Experiment Station, and 12 years in his current position. Current job responsibilities include advisement to fruit and vegetable farmers with the goal of supporting sustainability and profitability. Research interests include elderberry, blackberry, pawpaw, persimmon, and garlic. Byers has an interest in international agricultural issues, having provided outreach training for farmers, scientists, and governmental/non-governmental agencies in Uzbekistan, Moldova, Lebanon, Azerbaijan, and China.

**Liz Graznak** is a Columbia native whose love of gardening and the outdoors is primarily the result of time spent outside with her grandparents as a child. It was in grad school at Cornell University that Liz discovered CSA farms and realized she too wanted to grow vegetables. After working on a number of different farms out east and in the Midwest Liz decided to move back to the Columbia area. She also realized that if she was ever going to be able to afford to purchase her own farm than she was going to have to have a "real" job for a while. After six years of working at Superior Garden Center Liz & Katie were able to purchase Happy Hollow Farm. CSA farming has provided the opportunity to fulfill Liz's long anticipated goal of growing beautiful, healthy food and sharing it with a community of people that share her enthusiasm and commitment to a local food system. Liz is entering her eighth year of certified organic production and has expanded to nearly 7 acres of veggies, fruit, eggs & flowers that she sells thru the CSA, at the Columbia Farmers Market and to a number of local restaurants and grocery stores.



**Tradd Cotter** says his primary interest is in low-tech and no-tech cultivation strategies so that anyone can grow mushrooms on just about anything, anywhere in the world. He is a microbiologist, professional mycologist, and organic gardener, who has been tissue culturing, collecting native fungi in the Southeast, and cultivating both commercially and experimentally for more than twenty-two years. In 1996 he founded Mushroom Mountain near Greenville, South Carolina, which he owns and operates with his wife, Olga, to explore applications for mushrooms in various industries and currently maintains over 200 species of fungi for food production, mycoremediation of environmental pollutants, and natural alternatives to chemical pesticides. Mushroom Mountain is currently expanding to 42,000 square feet of laboratory and research space near Greenville, South Carolina, to accommodate commercial production, as well as mycoremediation projects. Tradd, Olga, and their daughter, Heidi, live in Liberty, South Carolina.

In a unique joint appointment between Kansas State University and the University of Missouri, **Londa (Vanderwal) Nwadike** serves as State Extension Consumer Food Safety Specialist for both Kansas and Missouri. She works with county/district Extension Family and Consumer Science agents and other stakeholders in both states to develop programming and resources in food safety, focusing on consumer issues. Londa has worked for the United Nations Food and Agriculture Organization based in Rome, Italy. She also has extensive experience living and traveling in Africa. Immediately prior to moving to the Kansas City area for this new position, Londa served as Extension Food Safety Specialist for the University of Vermont. She grew up on a farm in South Dakota, so is excited to return to the region with her family.

**Gregory Ormsby** serves as the Outreach Coordinator at MU's Center for Agroforestry, which provides an outlet for his interests in entrepreneurship and market development for non-timber agroforestry products, and building regional learning networks around silvopasture and forest farming practices. He holds an M.S. in Natural Resources and a Graduate Certificate in Agroforestry.

Farmer, market grower and value-added producer, **Dan Kuebler** has been active in farming and agriculture organizations since the early 1980s. He currently produces 'Farmer Dan' brand fermented raw probiotic food products from organically grown vegetables, some from his own farm, some he purchases. 'The Salad Garden' has been a staple Columbia Farmers Market booth on Saturday mornings, and Dan served as President of that organization, as well as President of Sustainable Farms and Communities, Missouri Organic Association and Missouri Farmers Markets Association.

**Ann Wilkinson** provides business planning and business development expertise to the food industry. She specializes in working with emerging food companies and has extensive experience consulting with producer owned organizations. Industry competencies include organic and natural foods, meat, cheese, and specialty food products. Prior to consulting, Wilkinson worked as a product manager for two Fortune 500 food companies and as a research economist for one of the nation's largest agricultural cooperatives. She holds degrees from Colorado State University and the University of Missouri, Columbia.

**Jim Pierce** has been involved in agriculture his entire life, receiving a BS in Horticulture from the Northwest Missouri State University. Jim has produced and marketed vegetables at farmers markets for 20 years and began the adding value adventure to the family's orchard fruit in 2012. Jim was a co-founding member at Of The Earth Farm Distillery.

**Mike and Sherry Adams** started Gateway Custom Malt in 2016, establishing the first craft malt house of its size in Missouri since the pre-Prohibition era. In 1-ton batches the couple has worked to reconnect the vital relationship between local farmers and brewers and distillers throughout Missouri and Illinois. By bringing malt home, they endeavor to boost the local economy while helping the consumer rediscover the flavor of the Midwest that was once lost for decades.

**Sarah Nizzi** is a farm bill pollinator conservation planner and NRCS partner biologist with Xerces Society. Sarah works statewide in Iowa to provide technical assistance to private landowners interested in pollinator habitat and provides training related to pollinators to NRCS staff and partners



# 2020 Presenter Bios



**Paul Huenefeld** and his son, James, own and operate Tree Farm Inc., located in southeast central Nebraska. James is the 5th generation to work the family farm, begun over 140 years ago. The Huenefeld irrigated farm produces organic certified white corn, popcorn, soybeans winter wheat, and a variety of cover crops in the rotation. Natural-fed beef is an additional enterprise, adding livestock to the operation. More than 30 years of organic production has yielded them a lot of information that is looked at through a “systems approach”. Innovation has been the norm in the challenge to control weeds. Many tools have been created or modified in their farm shop. James and his wife Megan have recently begun Thermal Edge Ag, an enterprise building weed flammers and precision cultivators.

**Hemme Brothers** Jon and Nathan are the oldest two brothers out of four. They both graduated with bachelor degree’s from College of the Ozarks. Here, they were able to work their way through college and graduate debt-free. Both of their work station’s on campus were new construction, a skill they would use to help build the infrastructure it took to make Hemme Brother’s Creamery possible. In 2006, they both agreed to buy shares of the family’s dairy. Today, Jon and Nathan work with their dad (David) and two brothers (Michael and Aaron). Jon’s responsibility is to raise the replacement heifers and manage the row crop acres. The last three years he has implemented cover crops on a majority of the acres. Nathan has spent the last three years managing cheese production.

Entrepreneurial Wellness Expert **Angie Ates** is featured in over 200 online training videos in the Natural Health industry where she integrates business principles and Holistic Medicine. Securing an Executive role at age 25 set her on the path of positively impacting lives through her confident mindset and clarity of goals. After over 20 years in Corporate America, and multiple Autoimmune disease diagnoses, she repurposed herself in Holistic Medicine. She is the proud mother of 3 children and the CEO of AcademyEPIC, a unique online collaborative training organization.

**Justin Meyer** is an 8-5’er by day, and Mealworm Farmer by night! It all started with a micro colony of mealworms to supplement chickens 5 years ago, then turned into a business in Jan of 2017. Producing live mealworms and superworms, Midwest Mealworms provides quality live insects to central Missouri as well as Frass (mealworm poop) as a soil amendment.

**Derek Davis** is an organic row-crop farmer and owner of River Valley Ag Exchange, Marshall, Missouri. He currently serves as President of Missouri Organic Association. Derek has implemented and worked alongside Kerry Clark during her research in developing soil-friendly weed control systems for organic row crop production. Derek will share the presentation with Kerry to discuss his experiences when utilizing these techniques on his own farms.

**Kerry Clark** is an agronomist at the University of Missouri-Columbia who has been working since 2012 to develop soil-friendly weed control systems for organic row crop production. She will discuss research results on organic no-till, as well as the interactions found between soil microbiology and weed control methods.

**Will Winter, DVM,** is a livestock nutritionist and holistic herd health consultant. He is the inspector for the American Grassfed Association, and consults for Grassfarmer Supply out of Becker, MN. He sponsors pastured pork production, as well as invasive weed eradication utilizing hair sheep and meat goats. He operates The Uptown Locavore, a private buying club for raw dairy, and local sustainable food in Minneapolis. He is also a writer for several eco-agriculture magazines and websites such as AcresUSA and Stockman Grassfarmer Magazine.

**Erin Casey-Campbell** originally hails from St. Louis, but became a Columbian over ten years ago when she moved to attend MU. Two Plant Sciences degrees later, she co-managed a floriculture operation for a few years before joining the MDA team. Erin is now the Program Coordinator for the Missouri Department of Agriculture Industrial Hemp Program. In this role, she focuses on outreach to improve understanding of compliance with state and federal law and helps to guide producers to industry experts.



**Peter DeLong** is the founder of Cannabreeder, a cannabis breeding, genetics and consulting group. He has been a passionate and devoted advocate, breeder and cultivator of cannabis for over 3 decades. Peter is currently a partner in both Cascade Hemp Collective, breeders & propagators of premium hemp genetics, and Ashland Productions, a state licensed Oregon cannabis producer. He is currently active in Oregon feminized hemp seed cooperative breeding projects with many breeders and geneticists, including: Cascade Hemp Collective, Applegate Horticulturals, Inc, and Phytonyx, Inc. A frequent speaker on panels and symposiums, Peter offers talks on Hemp genetics and hemp cultivation and markets. He is currently working with over 75 farmers growing hemp in 9 states. His academic background includes degrees in Education BS Art Ed) and Art Therapy (MA)

**Christina Blincoe**, owner of Sweet Streams Lavender Co., started the business in 2015. She and her husband, Joe, dreamed of creating a tranquil farm environment. Lavender is key to their passion, and it is grown organically to pass the purity and health benefits to their customers.

**Crystal Stevens** lives along the bluffs of the Mighty Mississippi River in Godfrey, Illinois with her husband and 2 children. Stevens is an Author, an Artist/Art Teacher, a Folk Herbalist, a Regenerative Farmer, and a Permaculturist. Stevens has written 3 books published by New Society Publishers: Grow Create Inspire, Worms at Work, and Your Edible Yard (will be released in spring of 2020) Stevens speaks at conferences and Mother Earth News Fairs across the United States. She has been teaching a Resilient Living workshop series for over a decade. She and her husband, Eric Stevens, co-founded FLOURISH which encompasses a farm, a plant nursery, an apothecary, design services and educational programming including a Permaculture Design Course, and dozens of workshops throughout each season. Stevens Co-founded Tend & Flourish School of Botanicals with Alex Queathem.

**Leo Sharashkin, PhD,** is a full-time natural beekeeper and founder of HorizontalHive.com He has edited numerous books on natural beekeeping, writes for major magazines, and speaks internationally on bee-friendly beekeeping. He holds a PhD in Forestry from the University of Missouri and a master’s in Natural Resources from Indiana University. Sharashkin’s forest apiaries are composed entirely of local wild honeybees housed in bee-friendly horizontal hives. He lives in the Ozarks of southern Missouri.

**Matt Lebon** is most passionate about creating magical food moments. He is driven by the belief that food connects us all. By cultivating food crops with a reverence for Mother Earth he believes we can begin to heal our bodies and the land. Matt got his start with farming as a Peace Corps volunteer in Paraguay, where he was initially bit by the permaculture bug. He went on to study permaculture and work on several farms in Israel and Brooklyn, NY. For five seasons Matt worked at the EarthDance Organic Farm School until he left his role of farm manager in 2017. Over the years Matt has been a practitioner and educator on edible landscaping, organic agriculture, and permaculture design. Nothing lights him up more than sharing his passions with others! Now with Custom Foodscaping, Matt is most excited about creating food-producing landscapes and working toward a robust economy of foodscape stewards to transform our landscapes into biological and edible abundance.

With a passion spanning a decade foraging fungi, and regional Ozark ecology; **James Savens** has served on the the board of the Missouri Mycological society and as foray coordinator, organizing some 60 forays statewide in 2018, while also hosting countless other forays. Additionally he has worked in partnership with the St. Louis science centers Urban Agriculture exhibit, and has spoken on foraging for beginners at the Missouri Botanical gardens, among others. With a background in the military, as a professional carpenter, and currently chief cook and bottle washer; he spends his time between his native St. Louis home and his land in the National Scenic Riverways, where he practices sustainable harvesting and identification of fungi, in addition to conservation and land management of his off grid parcel in southern Missouri.



**Did you know that MOA is a membership organization?**

**Its not-for-profit status is dependent on members being involved in running the organization. As a member, you are a voting member, and you have the opportunity to serve on the Board of Directors, and to help craft the message and value of the organization.**

**MOA Membership is included in this year's registration!**

**If you registered for all three days, your Annual Membership is paid in full through 2020.**

**If not, you can become a member at our registration desk for \$75/annually.**

**Attend the annual meeting on Friday at 5:15 pm in the Wood Room to learn more and vote!**

**A new era is dawning for MOA, and we are working to add more value and extend more educational opportunities to you, our members, as well as to others who are interested in clean food, a healthy-agricultural community, keeping agricultural land in agricultural use, and in providing a sustainable livelihood for growers, farmers and those who provide services to them.**

**Missouri Organic Association/Mid-America Organic Association**

**30 South Second Street**

**Hartsburg, MO 65039**

**Ph: (573)657-5556**

**Email: [Info@moaorganic.org](mailto:Info@moaorganic.org)**

**Mailing Address: PO Box 70, Hartsburg, MO 65039**



**Our New Headquarters in the River Village of Hartsburg, Missouri!**