

Thanks to all our sponsors
and supporters who make
this event possible

Sponsors

Horizon Organic
Organic Valley

Supporters

Don Faulkner and friends
Lakeview Organic Grain LLC
HP Hood LLC
Yankee Farm Credit
PA Certified Organic
Upstate Farms Cooperative
Green Mountain Feeds
Acres USA
NOFA/NY

Donations

Art Engelbert
Engelbert Farms
Horizon Organic Dairy
Joel Hoffman
Moore Farms
Neptune's Harvest
Organic Valley
Panera Bread
Stonyfield Farm
Upstate Farms Cooperative

DIRECTIONS

TO THE CREAMERY, NICHOLS, NY

From the east: take Route 17/I-86 (Route 17 is in the process of becoming I-86) west to the Nichols Exit (Exit 62). At the end of the exit ramp, take a left. At stop sign, take another left. The Creamery is approximately 3/4 mile on the left.

From the west: take Route 17/I-86 to the Nichols Exit (Exit 62). At the end of the exit ramp, take a left. The Creamery will be about 1/2 mile on the left.

From VT/NH/ME/MA: get on I-88 in Albany and head west to Route 17. If coming from western NY, take I-390 south to Route 17, then follow the directions from the west above. If coming from the north country of NY, take I-81 south and pick up Route 17 west in Binghamton.

From the south: Route 220 is a pretty major North/South route that intersects with Route 17 in Waverly, NY, which is 10 miles west of Nichols

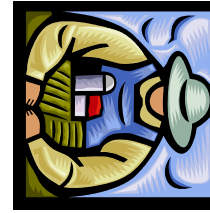
LODGING

Owego, NY is about 12 miles east of Nichols.

Painted Lady Bed & Breakfast: (607) 699-3546
(about 2 minutes from Engelbert Farms)
John and Barb Koehn, Nichols, NY

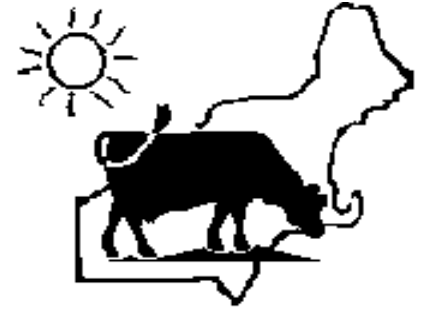
Leisure Livin' Campground: (607) 699-0804
(2 miles east of Engelbert Farms)
LeRoy Frisbie, Nichols, NY

Best Western Inn: Sayre, PA. (570) 888-7711
O'Brien's Inn: Waverly, NY (607) 565-2817
Palmer House Bed & Breakfast: Waverly, NY (607) 565-2763
Owego Treadway Inn: Owego, NY (607) 754-4000
Holiday Inn Express: Owego, NY (607) 687-9000
Sunrise Motel: Owego, NY (607) 687-5666
Pumpelly House Bed & Breakfast: Owego, NY (607) 687-0510
Glenmary Inn Bed & Breakfast: Owego, NY (607) 687-8819
Angels in the Attic B&B: Owego, NY (607) 687-1927



NODPA
c/o Ed Maltby
30 Keets Rd
Deerfield, MA 01342

Northeast Organic Dairy



Producers Alliance

NODPA

**5th Annual
Field Days**

2005

**The Creamery
Nichols, NY
Friday & Saturday
August 12 & 13**

**Field Trips
Engelbert Farms
Moore Farms**



Thanks to our Sponsors:
Horizon Organic and
Organic Valley



Prsrt Std
US Postage Paid
Permit 183
Turners Falls, MA

**NODPA
Annual Producer
Meeting & Dinner
At The Creamery, Nichols, NY
Friday, August 12, 6-9 PM**

All organic and transitioning dairy producers are welcome well as all those interested in supporting certified organic dairies.

Agenda for the evening:

- ◆ Social hour from 4:30 to 5:30 with cheese & crackers, vegetable plate and beverages
- ◆ Dinner from 5:30 to 6:45
- ◆ Spit-roasted organic veal from Engelbert Farms, Salt Potatoes donated by Joel Hoffman. Macaroni, Potato and Pasta Salad, Tossed Salad, Corn on the Cob: donated by Art Engelbert, Dessert
- ◆ 6:45 Keynote speech from **Darrell Emmick**
- ◆ 7:30 NODPA Annual Producers' meeting which will include:
 - NODPA Year in Review – Ed Maltby, *NODPA Coordinator*
 - Organic rule changes summary – Kathie Arnold
 - Report from other regions and a summary of the \$.15 marketing check off
 - Open Forum on “Future activities and priorities for NODPA”* - Facilitated by Ed Maltby, Steve Morrison and Kathie Arnold.

*Please come prepared with any questions or concerns that you want addressed so we can post questions on flip charts before the meeting starts. Please be in touch with your state reps to suggest any additions to the agenda.

Darrell Emmick has worked for over 20 years promoting grazing-based dairy production systems in the northeast region of the US. This work includes the development of practical application guidelines and the provision of on-farm technical assistance. He is the New York State Grazing Land Management Specialist with the USDA - NRCS. Darrell is also pursuing a PhD with his primary research interest being the foraging behavior of lactating dairy cows and the influence of supplemental concentrate feeds.

**NODPA Field Days
Friday and Saturday
August 12 & 13, 2005**

Friday August 12th

Noon - 1:00 p.m. Register at the Creamery and get directions to the Engelbert Farm.

1:00 p.m. to 4:00 p.m. Field Trip to the Engelbert Farms: The Engelbert family has been farming in the Southern Tier of NY since 1848 and at their present location since 1911. They own 140 acres of pasture and 150 acres of crop land, plus nearly 300 acres of woods. They also rent 450 acres suitable for row-cropping and 150 acres of permanent grass hay land. No chemicals have been used since 1980 and rotational grazing was begun in the late 1980's. They currently feed their cows 8-10 lbs. of high moisture ground ear corn per milking cow per day, along with pasture, supplemented with baleage. Their herd health involves keeping their soils healthy and in balance, but, according to Kevin Engelbert, to be truly sustainable, “farmers need a fair price, namely parity price, for their products.” The field trip will involve a crop walk, and concentrate on weed control in corn and soybean production.

Saturday August 13th

8:30 Trade show, registration, coffee, tea, drinks and pastries.

9:30 Welcome and opening remarks from Steve Morrison (NODPA President) and Ed Maltby

9:35 Measuring The Health of your Soil: Janice Degni, and Fay Benson of Cornell's South Central NY Dairy and Field Crop Team will use some of the practices that have been discussed in their winter soil health meetings to show farmers how to measure the health their farm soils. This workshop will be available throughout the event and they will have different stations to measure soil health, such as: soil aggregate stability will be measured with a rain simulator; microbial population will be determined by the length of time a cellulose chip is digested by the soil; growing a corn plant in the sample soil and comparing it to a

corn plant grown in sterile soil can measure harmful nematodes populations and penetrometers will also be demonstrated.

10:05 Klaas Martens will lead a workshop on soil fertility: Klaas has been growing certified organic field crops since 1994 and currently he and his family are growing 1,300 acres of diverse crops. Klaas has served as a mentor and consultant throughout the organic community advising on soil structure and fertility, and how it affects the rest of an organic system. Klaas grew up on a dairy farm in Penn Yan, NY and graduated from SUNY Cobleskill with a degree in Animal Husbandry. In 1991 he branched out on his own and started exploring organic methods. Several years ago, the Martens purchased an Agway feed mill that had been out of operation for a number of years, and opened Lakeview Organic Grain in Penn Yan.

11:00 – 11:15 break

11:15 Jim and Nancy Gardiner will talk about medicinal and nutritional uses of herbs in relation to livestock health care. Jim and Nancy operate a certified organic dairy farm along with their three youngest children in Otselic, NY. During the past 14 years, they have worked at finding alternatives to medications through the use of vitamins, minerals and herbal foods to help their livestock recover from 'dis-ease'.

12:30 – 2:00 Pork BBQ Lunch and raffle

2:00 – 4:30 + Moore Farms field trip with Darrell Emmick: The Moore's farm 250 acres on the Pennsylvania border in central New York and milk 55 crossbred cows as a seasonal, pasture based herd. They milk in a New Zealand-style swing 10 milking parlor housed in a solar barn. Moore Farms has been certified organic since 1998 and have pioneered many different practices in low cost, high quality production techniques. Their farm is totally grass based, feeding only pasture, hay and grass baleage, and raising calves on their milking mothers. Rob, Pam and Darrell will lead discussions on grassland management; once-a-day milking; strategies for reducing use of purchased grain, plus practical difficulties of milking cows with calves still suckling.

**REGISTRATION: NODPA FIELD DAYS &
PRODUCER MEETING DINNER**

Friday, August 12th	Qty.	Price
<input type="checkbox"/> Field Trip, \$10 suggested donation		
<input type="checkbox"/> Social Hour & Dinner, \$20		
<input type="checkbox"/> —under age 12, \$10		
<input type="checkbox"/> Transitioning Farm Member, Free		
Saturday, August 13th Workshops and Field Trip	Qty.	Price
<input type="checkbox"/> NODPA member per person \$30		
<input type="checkbox"/> Non-member per person \$65		
<input type="checkbox"/> NODPA member farm family \$40		
<input type="checkbox"/> Non-member farm family \$75		
Saturday—Lunch		
<input type="checkbox"/> Lunch \$12		
<input type="checkbox"/> NODPA Subscribing Membership \$35		
<input type="checkbox"/> Raffle tickets for calf \$1		
Total Amount Enclosed		

**Pre-register by 7/25 and save!
Register after 7/25 add \$5 per meal**

Name _____

Address _____

Phone _____

Email _____

Make checks payable to: NODPA
Mail to: NODPA c/o Ed Maltby,
30 Keets Rd, Deerfield, MA 01342
Fax: 866-554-9483 or email to ednodpa@comcast.net
Pay by credit card: circle card type: Master Card or Visa
Card #: _____
Expiration date: _____
Questions call: 413-772-0444