

DIRECTIONS

TO HUDDLESTON HALL, UNIVERSITY OF NH

UNH IS LOCATED AT 73 MAIN ST., DURHAM, OFF NH ROUTE 4. SEE WWW.MAPQUEST.COM FOR MORE DETAILED DIRECTIONS.

From Vermont: Take I 89-S to I 93-S to US 4-E to NH 155A-South. 155A becomes Main Street, Durham.

From Maine: I 95-S to I 295-S to I 95-S. Take the US 4-/Rte 16 exit/NH 16-N (Spaulding Turnpike) to US 4-W, to Rte 155A to UNH/Durham. 155A becomes Main Street, Durham. Follow Main Street, take a right on to Madbury Rd, left on Pettee Brook Ln. and right on Main St.

From western New York: NY Thruway, I 90-E to 87-S (around Albany) to I 90-E which becomes the Massachusetts Turnpike to I 495-N to I 95-N to US 4-W; take 155A toward UNH-Durham. 155A becomes Main Street.

From northern PA and southern tier of NY: US 220-N (in PA) to NY 17-E to I 81-N to I 88-E to I 90-E (NY Thruway). Follow directions from western NY (above).

LODGING

Dover Days Inn, Dover (603) 742-0400
Durham Point B&B, Durham (603) 868-1162
Hampton Inn, Portsmouth (603) 431-6111
Hickory Pond Inn, Durham (603) 659-2227
Holiday Inn, Portsmouth (603) 431-8000
Holiday Inn Express Dover (603) 742-4100
Holly House B&B Durham (603) 868-7345
Howard Johnson's, Portsmouth, (603) 436-7600
Inn at Strawberry Bank (B&B) Portsmouth (603) 436-7242
Martin Hill Inn (B&B), Portsmouth (603) 436-2287
Marriott Courtyard, Portsmouth (603) 436-2121
Marriott Residence Inn, Portsmouth (603) 436-8880
Meadowbrook Motor Inn, Portsmouth (603) 436-2700
Motel 6, Portsmouth (603) 334-6606
New England Center, Durham (603) 862-2800
Pines Guest House & B&B, Durham (603) 868-3361
Sheraton, Portsmouth (603) 431-2300
Sise Inn, Portsmouth (603) 433-1200
Suisse Chalet, Portsmouth (603) 436-6363
The Hotel NH, Durham 603) 868-1234

Campgrounds in the Durham, NH area

Ferndale Acres, 130 Wednesday Hill Road, Lee, NH Tel: 603-659-5082 Website: www.ferndaleacres.com
Wadleigh Falls Campground, 16 Campground Road, Lee, NH Tel: 603-659-1751 Website: www.wadleighfalls.com
Forest Glen Campground, RR 155, Durham, NH 03824 Tel: 603-659-3416 Website: www.seacoastnh.com
Forest Glen Campground, 73 Mast Road, Lee, NH 03824 Tel: 603-659-3416 Website: www.seacoastnh.com
Old Stage Campground, 46 Old Stage Road, Madbury, NH 03823. Tel: 603-742-4050 Website: www.ucampnh.com

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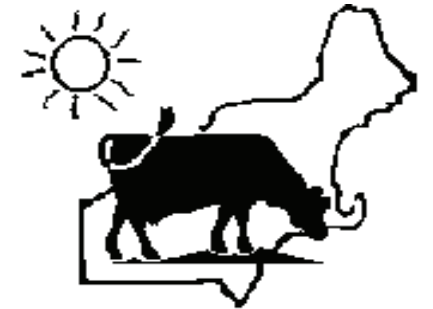
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Northeast Organic Dairy



Producers Alliance

NODPA Field Days & Annual Meeting

University of New Hampshire Durham, NH

Friday & Saturday August 18 & 19, 2006

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

Prsrt Std
US Postage Paid
Permit 183
Turners Falls, MA

Friday, August 18

NODPA Field Trip To UNH Farms

Noon - 1:00 p.m. Register at Huddleston Hall, University of New Hampshire, 73 Main St, Durham, NH 03824, and get directions to the Burley-Demeritt Farm.

1:00 p.m. to 4:00 p.m. Field Trip to the new Organic Dairy Research Farm that is being developed on two adjoining UNH-owned farms, the Burley-Demeritt Farm and the Bartlett-Dudley Farm and a discussion of its benefits to all organic dairy farmers. Together, the two farms provide over 130 acres of cropland and over 170 acres of woods, trails and permanent pasture. The buildings will be located at the Burley-Demeritt Farm, the former home of the UNH Livestock program. New facilities will include a milking center with parlor and holding area, a pack barn for 80 cows, a small feed mill attached to a 3-sided shed for equipment, feed and bedding storage, and a small loafing shed for winter housing of heifers. The milking center will be the most expensive of the facilities as space must be provided to accommodate the functions of research and teaching, the needs of visitors, as well as having a large enough lobby to accommodate a bus load of school children. The transition of the 48 conventionally raised Jersey heifers to organic certification that came to the farm the end of December and early January is going well. All have been bred and the first calf is expected on December 10. Their weight gains and body condition are excellent. Since their arrival, they have been on a diet of free-choice hay and baleage, 5 lbs of grain, and a free-choice mixture of 2/3 kelp and 1/3 salt. They are currently on pasture.

NODPA Dinner & Annual Producer Meeting

4:30-10:00 PM at Huddleston Hall, UNH

All organic and transitioning dairy producers and their families are welcome, as well as all those interested in supporting certified organic dairies. Dinner is free for transitioning organic dairy farmers and their families. Trade show will open from 3:30 onwards

- ◆ **4:30 to 5:30 Social Hour and Trade Show** with cheese & crackers, vegetable plate and beverages.
- ◆ **5:30 to 6:45 Dinner** Huddleston Hall
—Italian Buffet, including Chicken Parmesan, Tortellini with Alfredo Cream Sauce, Penne Pasta Bolognese, soup, salads, garlic bread and beverages.
—Dessert will include a variety of cakes, pies and ice cream.

- ◆ **6:45 Welcome** by Steve Morrison, NODPA President, Seth Bradstreet, Maine Commissioner of Agriculture (invited) and Steve Kerr, Vermont Secretary of Agriculture Food and Markets (invited).
- ◆ **Keynote speech from Mark Bradley** (USDA AMS NOP program) with questions to follow.

Mark Bradley is the Associate Deputy Administrator for the National Organic Program. Mark is uniquely qualified for the job through his years of work with AMS certification and grading programs and work with the NOP—from the inside and the outside. Mark has been working in the NOP as accreditation manager for more than a year, and before that was involved with the program through his work with the AMS Livestock and Seed Program, where he helped to adapt the ISO 9000 quality management standards for use in AMS programs. During the final stages of development of the NOP final rule, Mark designed an interim AMS service to ensure ongoing export of organic products to the European Union. This interim service formed the framework for the current NOP accreditation process.

8:00—10:00 pm

NODPA Annual Producers' Meeting

The meeting agenda will include:

- ◆ NODPA Year in Review – Ed Maltby, NODPA Executive Director
- ◆ NOP Organic rule activity summary – Kathie Arnold, Chair of NODPA' Policy Committee
- ◆ Report from other regions
- ◆ 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.



Saturday August 19th

8:00 Trade show, registration, and Continental Breakfast of bagels, pastries, fresh fruit, juices, coffee, tea and milk.

9:00 Welcome and opening remarks from Steve Morrison, NODPA President, Steve Taylor, New Hampshire Commissioner of Agriculture (invited); and Mark Bradley (USDA AMS NOP program)

9:45 Dr. Hubert Karreman, VMD, will talk about treating cows naturally and take questions at the end of his presentation. Hue is a dairy practitioner in Lancaster County, PA. With his wife Becky, they run Penn Dutch Cow Care, a practice dedicated to working with dairy farmers who are ecologically motivated and who prefer natural treatments for their cows. Karreman's experience in agriculture currently spans 20 years and encompasses soil science, soil conservation, cropping, and management intensive grazing while being a herdsman for six years on farms in Pennsylvania, New Hampshire and The Netherlands. His interest in complementary and alternative treatments stems from his tenure as herdsman on Seven Stars Farm, a Biodynamic farm in Kimberton, PA. During a six-month stretch of using only natural treatments on the milking herd, he realized that going to school to learn conventional veterinary medicine would better prepare him to work with all kinds of therapies in dairy cows.

11:00 Break

11:15 Gary Zimmer, president, Midwestern Bio-Ag, Spring Green, Wis., will talk on how healthy soils produce healthy feed for healthy livestock and practical ideas on what works well in New England. Gary is a farmer, author, agribusinessman and educator dedicated to biological agriculture. Raised on a Wisconsin dairy farm, he studied dairy nutrition, earning a bachelor's degree from the University of Wisconsin and a master's degree from the University of Hawaii, combined with years of hands-on farming experience. Teaching agriculture in southern Minnesota, he continued learning, studying, reading, asking questions and looking at ways of farming with an open mind. For the past 25 years, Gary has been evaluating farming practices as a consultant, on his family's farm, and as president of Midwestern Bio-Ag, a biological farming consulting company located in Blue Mounds, Wis. He operates the Bio-Ag Learning Center, where biological farming practices and agricultural products are field tested. The Zimmer family's Otter Creek Organic Farm, which includes a 150-cow organic dairy, also utilizes the ideas Gary has gleaned over a lifetime spent studying agriculture.

12:30 – 1:45 Deluxe Deli Buffet followed by annual raffle

1:45 – 2:30 Travel to Stonyfield Farm facility

2:30 – 4:30 Tour of Stonyfield Farm facility with Nancy Hirschberg and Stonyfield production managers ending with a snack and discussion on processing and marketing of organic dairy products with Nancy and Stonyfield's marketing managers.

REGISTRATION: NODPA FIELD DAYS & PRODUCER MEETING DINNER

Cost	Friday, August 18th	Qty.	Total
\$10	Field Trip, suggested donation		
\$25	Dinner, per person		
\$10	Dinner, under age 12		
Free	Transitioning Farm Member		
Cost	Saturday, August 19th Workshops and Field Trip	Qty.	Total
\$35	NODPA member per person		
\$70	Non-member per person		
\$50	NODPA member farm family		
\$85	Non-member farm family		
Saturday—Lunch			
\$15	Lunch		
\$35	NODPA Subscribing Membership		
Total Amount Enclosed			
	Plan to attend tour of Stonyfield facility	Yes	No

Pre-register and save! Register after 8/10 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