

2018 Speaker Line Up / OCIA Annual Meeting Kansas City, MO on January 30th



Joanna (Voigt) Will is the Pollinator Programming Coordinator for the Kansas Rural Center. She has been a beekeeper for 15 years, and focused her studies in Environmental Sciences at Oregon State University on pollinator conservation and habitat. Joanna has created or enhanced pollinator habitat on farms in Douglas County and Jefferson County, and is looking forward to doing the same at her new farm in Osage County. In Jefferson County, she worked with NRCS, the Kansas Fish and Wildlife Service and the Kansas Forest Service to implement pollinator habitat through the Conservation Stewardship Program, an NRCS program which incentivizes pollinator conservation and habitat implementation. She is involved in a number of pollinator protection and conservation initiatives in Kansas and nationally.

Joanna's presentation – "Attracting Pollinators to Your Farm" – will cover farming and conservation practices that attract or increase pollinator populations on the farm, and will discuss resources that are available to help farmers with pollinator habitat implementation.



Kristina (Kiki) Hubbard is the director of advocacy and communications for Organic Seed Alliance. Kiki's worked on seed policy issues in the areas of antitrust, biotechnology, intellectual property, and organic regulation for 15 years. She currently leads efforts to promote policies and actions that support organic seed systems, including managing OSA's State of Organic Seed project. Kiki lives in Missoula, Montana, with her husband and son.



Tim Boortz, a Grain Marketing Specialist for NFOrganics, brings a wealth of farm knowledge to the table. Tim works on behalf of his producers to earn top dollars for their certified organic grains always looking out for their best interests in the contracting, sales, and payment process. Tim's presentation – "Marketing Organic Grains: The Effects of Foreign Grain Imports on U.S. Producers" – will uncover how marketing and selling your organic crops is a large part of being a successful organic producer. During this session, you will gain insight into the impact of imported grains on U.S. markets as well as recent happenings in the world of organic grains. Discussion on how working together to sell large blocks of organic grains can impact your bottom line will also take place.



Gregg Brandt, of Broken Trellis Farm, received a 2016 R&E micro grant for his beekeeping project. The goal of his project was to utilize natural beekeeping in order to eliminate the use of antibiotics and pesticides while at the same time maintaining the health and honey production the hive. All bee hives were located on OCIA certified organic farmland. He utilized three different styles of beehives in order to compare and contrast the hives while at the same time finding a balance of hive health and honey production. Evaluation of the ease of use and practicality for the small-scale beekeeper will also be discussed.



Demetria Stephens is a fifth-generation farmer in western Kansas. Bison, cattle and Turkey Red wheat are among the things that grow on her family's 1,000-acre, certified-organic farm. Her family's farm became certified organic in 1994 by the Organic Crop Improvement Association. She served on the OCIA board from 2011 to 2017. She uses her journalism education to gather stories about growing better quality food for regional grain markets. Demetria's presentation will discuss Turkey Red hard red winter wheat that was once credited with building America's bread basket. It is a landrace that almost vanished as a seed option for farmers, with her farm being one of the few sources in recent years. It is part of a growing demand for local grains. Demetria will talk about raising this wheat, along with organic certification, growing and marketing tips.



Jeff Kienast grew up working on a grain and cattle finishing operation. He knew this was one of his goals in life but did not know how he was going to get there. In 1995, while employed at a soy processor for tofu and soymilk, he learned about organic soybeans. A local farm had been on the market and was in CRP and just coming out. He talked it over with his wife and bought the farm. They have been certified organic since 1996 by OCIA except for the last 5 years by IDALS, since serving on OCIA's board of directors. Jeff began on the OCIA Board in 2012 and has one year left of his second term. Jeff raises corn, soybeans, oats, rye, wheat, and various types of hay. He also converted (about 12 years ago) from a few cows to meat goats. While the goats are not certified organic, they have been raised organic until two years ago when he started renting them out to clear timber. Jeff's presentation will cover goats, weed control, crop rotations, and certification tips.



Join us immediately following the speakers at 4pm for a tour of OCIA certified, **Parisi Artisan Coffee Roasting Facility**, just 10 minutes away. This tour will showcase how they roast and package organic coffee and will conclude with a trip to their Parisi Café retail shop located in Union Station, Kansas City's gorgeous original train station, fully restored and still in use. Arrival back to the Holiday Inn Country Club Plaza will be approximately 6pm.

Please contact Angie Tunink at 402-477-2323 or by email at atunink@ocia.org to register.