



# JUST PICKED

VOLUME 11, ISSUE 1

April 2015

## From the Coordinator's Desk

*Spring Salutations, Fruit Growers!*

If you're active on the network listserv or were present at our annual meeting, you're probably aware that Anton Ptak has been transitioning out of most Coordinator's duties over recent months, handing them off to me, Rachel Henderson. Anton continues to serve on the OFGA board, and to help me figure out all the membership updates. Thanks, Anton!

At this time of year, it's so easy to be excited and hopeful about the coming season. The plums are blooming and fragrant, apples with pink buds about to open. It's been dry, but doesn't count as drought yet. As seasons get more unpredictable and weather events more extreme, we focus on the things that make our farms more resilient: Diversification of crops and products, habitat for beneficial and predatory insects, and drought resistance. With that, I'm headed out to spread wood chips.

### Recap of Winter Events

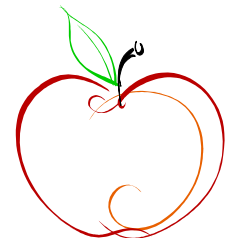
OFGA hosted events at and around the MOSES Organic Farming Conference, as usual. Our almost-famous grafting workshop and scionwood exchange drew a very large and active crowd this year. OFGA sold rootstock to eager grafting students and many people walked away with grafted trees or scionwood or cuttings to take home. Many thanks to member Tom Galazen for his skilled instruction. This was the 2<sup>nd</sup> year that OFGA purchased bulk quantities of rootstock, giving members the option to pre-order bundles for their orchards. It has worked out well and we will likely continue to do this yearly before the MOSES conference. Watch the listserv for the opportunity next year.

In 2014 in response to member feedback, we changed the venue for the annual OFGA meeting, and since it worked, this year's meeting was held off-site, and outside the hours of the conference. This set-up allows members to attend our meeting even if they don't attend the conference, while still taking advantage of the time of year when so many of our members are in the same place at the same time. This year, the Casino Bar, a few blocks from the LaCrosse Center, hosted our group, and allowed members to bring in their ciders to share and sample. The minutes from the meeting have been posted to our website. Highlights included discussion about 2015 events, and ways to partner with other groups on fruit-related field days, including the Minnesota Elderberry Cooperative and Wisconsin Apple Growers Association; a financial update; and discussion about the research section of our website. A call was made for members interested in participating in planning activities, and anyone reading the newsletter is also welcome to contribute! Contact the OFGA coordinator to get started!

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Keep up with events and other news at our website [organicfruitgrowers.org](http://organicfruitgrowers.org)!



**Have a newsletter story or idea to share?**

Email  
 Rachel Henderson  
 OFGA Coordinator at  
[info@organicfruitgrowers.org](mailto:info@organicfruitgrowers.org)

## Cider: My First Year

Rob Fisk, Wyndfall Cyder

I had for years hopes of starting my own cider business and being a professional cidemaker. This was a dream that, no matter how many steps i took to get closer to that goal, always seemed like it was a few major steps away. I was a 35 year old biologist in a new position with the USDA. I had a relatively bright future of climbing the ladder and building on my IRA. But one day in late February of 2014 an opportunity came my way that I couldn't turn away from. After several talks and weekends on the orchard, those major steps, hurdles really, had disappeared. A short six months following that day in February I had sold my house, quit my job, had put a down payment on lots of stainless steel and moved to Southeast Minnesota to live on the orchard.

I officially started 'Wyndfall Cyder at Hoch Orchard' in September of last year. Ambitiously, I planned to have my new stainless steel fermentation tanks, which i ordered in May, set up and filled by October, with cider on the shelves in the Twin Cities by the end of the year. I knew this was a short timeline but I was confident enough to feel it was realistic.

I was wrong. Why? For one, the tanks, which were manufactured in China, actually arrived over a month later than anticipated. This pushed back the tank set up to post harvest, meaning temporary tanks needed to be filled and used for fermentation for the first half of the season. Once the tanks arrived, hooking up the cooling system was something entirely new to me. This is a project that many new wineries or breweries will pay to have professionally done. I would recommend this approach. After many trials and tribulations and glycol research and installation, I had functioning 15 barrel insulated and programmable jacket-cooled fermentation and conditioning tanks.

My deadline to having product on the market had come and gone. I was still about 3 months off from my first sale. The cider was fermenting well, tasted good, and set up was progressing. The only thing that was wrong really was my timeline. Luckily, there are no hard and fast deadlines when you own your own business. The deadlines you set for yourself can be adjusted. A good lesson for me to learn. Luckily, I had little to no expenses beyond the business that required that i have money coming in immediately.

So how does one effectively go from a cider making hobby to a commercial operation? What I've discovered is that working with your equipment and understanding the idiosyncratic nature of your system is crucial in making a quality product with a predictable outcome. This can be mastered (almost) at the homebrewer level due to the small scale of the system and hyper attentiveness of the maker to each fluctuation in the state of the product. I have had some minor setbacks in properly managing the fermentation due to using this new equipment. One aspect that I hadn't anticipated be such a change was the inability to visually see the cider fermenting.

It's now apparent how much one can learn from staring at a glass vessel about how the fermentation process is going. Adjusting the cues that are used for identifying stages and consistency of fermentation, and potential problems arising, necessitates regular testing and tasting and testing some more.



Wyndfall Cyder, at home at Hoch Orchard.  
Photo by Rob Fisk

## Profitable Fruit Processing workshop at Organic University

Anton Ptak, Mary Dirty Face Farm

When I saw the fruit processing workshop advertised as one of the OU course offerings at the MOSES conference, I knew I would likely attend. It's nice when the choice is obvious and no real decision making needs to happen to decide whether or not to attend or to attend this course or the other. We've been wrestling with the early stages of scaling up our small processing aspect to our business in the past few years. While we are not quite at the point of installing a commercial kitchen, we have a decent sized home processing operation that could use some efficiency improvements and still have much to learn about labels, inspections, equipment, etc. So . . . I signed up.

Somewhere around 25 folks attended the session on the Thursday prelude to the MOSES conference. The presenters were Harry and Jackie Hoch, long-time OFGA members who own and operate Hoch Orchard and Gardens in La Crescent, MN. Their main business is apples but they grow a huge variety of other fruits and also vegetables and livestock. A short overview of the farm preceded the bulk of the presentation. The backbone of the material was their cider operation but they made sure to include details on many of the other products they make from jellies and sauces to vinegar and, most recently, hard cider.

Whenever I take a course such as an OU offering I'm always looking for concrete details (the real nuts and bolts) from folks that have been doing whatever it is that they're doing for a while. This course fit that description. There wasn't any preaching to the choir going on here, but rather real life takeaways from things such as: making a business plan to get a loan for a processing facility, dealing with inspectors, evaluating equipment, etc. Many folks in the room, and especially myself, found the discussion around dealing with inspectors quite interesting and valuable, as this is a challenge that faces most producers in one way or another, and just knowing how others approach dealing with these folks is quite valuable. Even some good information on business structure (Corporation/LLC/etc) made it into the discussion even though it was not on the agenda. There was enough time available to provide for some questions being able to be answered and discussed somewhat in depth, which was a welcome aspect of the course.



The author's home-processed red currants and black currant jelly on display at the farmers market.  
Photo by Rachel Henderson

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## Meet OFGA's New Board Members

*At our Annual Meeting members elected four new members to the OFGA Board of Directors. This is the biggest change we've seen to the board in awhile. If you weren't able to attend the meeting, read on to learn a little more about our newest leaders.*

*Chris McGuire, Two Onion Farm*  
Chris and his wife Juli have operated Two Onion Farm in Belmont WI since 2004. We primarily raise organic vegetables for sale to a 430 member CSA in the Madison to Dubuque area. Chris has nurtured a nearly lifelong aspiration to grow apples. Since 2012, we have been establishing an organic apple orchard and in 2015 we will manage about 520 apple trees on almost 1 acre. The trees are modern scab-resistant varieties on dwarfing rootstocks (primarily G. 41, G. 11, and G. 16). Trees are individually staked, trained to a vertical axis, and drip-irrigated. We are (attempting to) manage pests by combining an emphasis on overall tree health with scouting, monitoring, degree day modeling, mass trapping, and spraying organically acceptable pesticides. We manage the orchard groundcover with mowing, hardwood bark mulch in the tree row, tractor cultivation, and spot spraying with organic herbicides. Our goal is to produce primarily table grade fruit for distribution to CSA members. Last year was our first substantial harvest from our oldest trees, and in 2015, we're looking forward to our first harvest of Winecrisp, Liberty, Sundance, and several other varieties.

*Continued on next page*

**Board Members, continued...**

*Don Albrecht, Albrecht's Nursery & Orchard.*

I grew up on a dairy farm in Chippewa County. I served in the United States Army as a tank mechanic. After I was done in the Army I came back to Wisconsin and ended up buying my own farm in Eau Claire County, where I raised milk goats, pigs, sheep, cattle, horses, and all kinds of chickens, ducks, geese, and turkeys.

I currently own a Nursery in Chippewa Falls, where we grow an endless amount of landscape plants and trees. Fruit trees and berry bushes are our main items.

My orchard is in the beginning stages right now, not yet bearing, but on its way. One orchard is on the home farm in Eau Claire County. Another is in the works at my Nursery which is in Chippewa County. Both have different topography, and different soil conditions.

I've been studying polycultures in permaculture design for a number of years now. That's what I am interested in, and that's what I am pursuing. A new goal is set for this year though is a vegetable market garden. Growing food for ourselves is not enough anymore. We want to provide for others as well. I hope it works out.

*John Knisley, Alternative Roots Farm*

John and his wife Brooke, are owners and managers of Alternative Roots

Farm, an organic fruit, vegetable and CSA farm. John is a graduate of Bemidji State University, with a BS in Environmental Policy and Planning. John has also been working for Brown County Planning & Zoning since 2006, where he is the Water Planner, Recycling Coordinator and works with landowners on zoning issues. He is a Minnesota Master Naturalist and passionate about conservation, protecting pollinators and teaching about our natural environment. Since starting organic farming in 2011, John has worked on revitalizing an old orchard as well as establishing new orchard ground on the farm, in the Prairie Area of Minnesota.

Alternative Roots Farm is located near Madelia, Minnesota.

*Rami Aburomia,*

Rami started working in agriculture in California, but don't hold that against him. He started as an apprentice on a small organic farm in the Santa Cruz Mountains. The philosophy of Alan Chadwick was followed on the farm: all beds are prepared by double digging by hand, fertilization by biodynamic preps, seeding based on lunar cycles, etc. It was here that Rami got his first taste of perennial fruit growing, there were 150 apple trees and raspberries, which were marketed to stores and a through a small CSA. After a stint in grad school, Rami worked for 3 years at the Agricultural Research Service in Salinas, CA as a technician working on breeding disease resistance in lettuce.

The move to Wisconsin was brought about to find an area of the country where Rami's partner Rachel had meaningful work and where there was good opportunity for agricultural research. While preparing to start a job in plant pathology at UW, Rami stumbled on to Eplegaarden, a U-pick apple orchard, pumpkin, agritainment operation just south of Madison. He pruned apples for Eplegaarden in the winter which turned into a full time position for the next year. After 5 years as an employee, Rami took over operation of the farm and managed it for the next 5 years. This was an invaluable experience since the farm had several components, 18 acres of apples, 4 of which were newly planted high density, an acre of fall and summer raspberries, and 12 acres of pumpkins and squash. Production was conventional but over 10 years the farm moved to a very high level of IPM using scouting and pest monitoring. The marketing of over 60 varieties of apples to the many customers that visited the farm was rewarding and challenging.

Rami and Rachel and their two kids have purchased their own farm in the past year and are in the process of putting in a variety of perennial fruits. There is a write up of soil preparation for their site in the Fall 2014 Just Picked newsletter. Rami has followed OFGA for many years and is excited to contribute more to the organization. Rami believes that although difficult, organic fruit production has tremendous potential in the Midwest

## From the Listserv: Chickens in the Orchard?

*(In Case You Missed It! The following exchange was originally an email dialogue on the member listserv, and has been reprinted with permission of the contributors and edited for clarity and space.)*

### Question:

Greetings Tree Fruit Growers,

We're hoping to experiment with free-ranging chickens in our orchard to help control pests, specifically Plum Curculio. I read Michael Phillips take on this in *The Apple Grower*, and he said that small orchards may find some help, up to 1/3 of the Plum Curculio could be take care of by doing this. He also referenced a study done at the Rodale Insitute, but I can't seem to find it online.

Have any of you had experience with this, or know someone who has? We're trying to figure out quantity as well. How many chickens does one need for say 1/4 acre orchard?

--Irene Genelin  
York Farm, Minnesota

### Responses:

I haven't read Michael's article, but we keep chickens in our orchard and here's a bit of our experience. You might want to choose a breed (or breeds) that are good foragers. Look for breeds that are more likely to forage for their food (eat bugs) than sit at the feeder and eat feed. You might look for breeds that are reported to "need a lot of space". They may be less "tame" (though not necessarily).

As far as numbers, if you order them from an online hatchery, they usually come in batches of a minimum order of 20-25 and I think that's a good number to start with for the space you have. You can always add to your numbers if you find it's not enough and you'll lose chickens here and there anyway so you'll need to. And since you'll also be collecting eggs, they do eventually quit laying so adding and/or replacing some every year just makes sense anyway. "Straight run" is about 50% males & 50% females, but I'd encourage you to pay more to get pullets-only (females) because they will get along better. Too many roosters will have your females looking featherless on their backs quite soon, so unless you're ready to butcher a bunch of roosters in the first few months, get pullets. You'll still likely have a rooster or two in the batch.

If you don't care SO much about how many chickens you're feeding (or what kind), we've actually had great luck with the "end of season" clearance on chicks at the local farm stores. We get them for \$1 each in late spring/early summer and they're already pretty big--past the critical early stage where death rates are higher (for every reason). Less feed & energy goes into getting them up to size, too. We have a lot of "mix and match" chickens, which has its pros and cons, but for the reasons we keep chickens, it works OK. If you're doing this, they usually won't be marked as to breed, but will be grouped as to general purpose, so for foragers, buy "laying hens", not "meat birds"--meat birds are more likely to be lazy & sit at the feeder and eat. Some laying hens might, too, but meat birds will be more likely to do so.

We have had NO luck mixing guineas and chickens in the same space (and no luck keeping them separate, either--guineas fly). We've tried them 3 different times.

Our orchard is 7 acres and our chickens don't range far enough from the coop to take care of the bugs in the whole orchard. There are things we could do to help...like divide up the orchard in zones, with some chickens in each zone, or move mobile coops around the orchard. We have 2 coops and both ARE mobile, but it's a pain to move them, so we don't. It's also a pain to carry food and water to different coops if they're too far apart. However, our orchard is only a few years old and we don't have all our trees planted yet, so our chickens tend to hang out under the ones we do have, so I think they're doing the intended job....mostly. They love to scratch in the compost that we put down under the trees. My husband will just put it down in big piles underneath and they scratch it all out into a nice cover.

--Leslie, Oklahoma

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## Chickens, continued...

We have wild turkeys in our orchard and I can't say that they have had much effect one way or the other on our pest issues which are primarily aphids and fruit flies in our sweet cherries.

Do be aware that if you are introducing domesticated animals into your orchard, your certifier may consider that "manure application." And if they do, you need to keep a window of 90 days from the last time the animals are in the orchard and when you harvest. To my mind it is a skewed interpretation of the manure rule, but lots of certifiers are looking at orchard grazing in this way.

Cheers,  
Lise Rousseau Silva  
Fat Robin Orchard & Farm, Flathead Lake, Montana

*The exchanged also included several more comments about working with organic certifiers regarding livestock and orchards, the overarching message being to work with your certifier to understand their requirements and get them in writing! Check out the listserv archives to read more.*



*Winter pruning at Alternative Roots Farm.  
Photo from John and Brooke Knisley*

## Profitable Fruit Processing continued...

I actually just recently took a look at the coursebook and there's some good information in there that wasn't discussed in detail in the classroom, such as buying used equipment and selecting a pH meter. Many of their numbers for their cider facility were included for reference, which is quite useful - perhaps not a strict template since all businesses are unique, but as a general illustration of what a financial institution may want to see to grant a loan.

Of course, all this talk about fruit inevitably creates some desire to sample some of the products being discussed. The Hochs foresaw this eventuality, and provided a nice couple of breaks where participants could sample a few of Hoch Orchard and Gardens' delights.

All in all, I'm very glad I signed up sat in the room for the day. I'd would say that this is one of the more informative OUs I've taken in the past five years or so. I might not use some of the information until a few more years down the road, but it's there for when I need it. And I'm a bit more prepared now than I was just before the course.

## Events:



### Spring Elderberry Workshop, Farm Tour & Plant Sale

June 6, 2015 from 8am-5pm, free event, pre-registration strongly encouraged

Minnesota Elderberry Cooperative free workshop on growing elderberry and farm tour of some beautifully productive berry fields. Presentation topics to include elderberry planting - land management strategies, soil health, weed control, pest control, irrigation, overview of elderberry cultivation, varieties, harvesting and market potential. Events will include a walking field tour education and hands-on experience.

Berry Communications / Paul Otten will have elderberry plants / MaxiPlugs for sale on site. We strongly encourage the pre-ordering of large quantities in order to facilitate desired mix of elderberry varietal selections. Contact Paul Otten directly: 651-308-3801; pmo@chof.net. For more information go to his web page to order: <http://berrycommunications.minnesota-elderberry.coop/elderberry-cultivation.html>

Preregister by emailing [naturalkickfarms@gmail.com](mailto:naturalkickfarms@gmail.com) with the names of adult attendees and number of minors. Complimentary coffee and snacks in the morning. Bring a picnic lunch.

Hosted by River Hills Harvest Marketers, LLC

July 4 Elderflower Power Day & Public Plant Sale Learn about elderflowers by participating in our harvest from 8 am - Noon. Enjoy your own picnic lunch on the farm. You will learn about the traditional uses of elderflowers and make some recipes. Elderberry plants will be available for sale plus a seasonal elderflower / elderberry bonus opportunity.

Planned activities include:

#### Harvesting Elderflowers

- Determine when flowers are ready to pick
- Participate in picking and bagging elderflower cymes
- Separating flowers from cymes

#### Making Elderflower Syrup

#### Winemaking with Elderflowers

- Winemaking demonstration - equipment and recipes
- Sample Elderflower Wine made with elderflowers harvested at Natura Farms in July, 2014.

#### Elderflower Ale

- Learn how to use elderflowers as a substitute or supplement for hops in the brew kettle.
- Sample Elderflower Ale made with Natura Farms elderflowers



*Elderberry seedlings  
Photo courtesy of Minnesota Elderberry  
Cooperative*

Preregister by emailing [naturalkickfarms@gmail.com](mailto:naturalkickfarms@gmail.com) with the names of adult attendees and number of minors. Complimentary coffee and snacks in the morning. Bring a picnic lunch.

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## **Events! Continued...**

### Clover Valley Farms Planting Apple Trees 101

This will be a quick & dirty (yes, really) introduction to planting apple trees for maximum success. This one hour class will cover how & why to dig the right kind of hole for your soils, whether or not to add compost or other soil amendments, watering, fall preparation and other issues to be aware of when you are establishing a new fruit tree.

Tuesday, May 12th, 6-7pm

Location & to Register, see The Apple Tree Guy, 219 Kettner Drive, Carlton MN 55718

\$6 fee with advanced online registration, we expect this workshop to fill up so please register!

### Introduction to High Density Apple Orchards and Integrated Pest Management

This full-day workshop is geared towards backyard and beginning growers of all skill levels, whether you have 1 backyard tree or a small orchard. The morning section will provide an introduction to apple trees and varieties and emphasize the use of super-dwarfing rootstock for high density (trellised) apple growing systems for creating maximum production in small spaces! The afternoon will include overview of issues related to growing healthy fruit trees and controlling pests and diseases throughout the season with emphasis on Integrated Pest Management (IPM) and organic management of fruit trees. Classes will include lots of handouts on specific topics covered including the “annual cycle of orchards”, meeting the culprits (recognizing specific diseases and pests), methods for monitoring and dealing with potential pests or diseases. Lots of discussion and hands-on activities, so bring your questions!

Saturday, May 2nd, 9am-3pm

Location: Cook County Community Center, 317 W. 5th Street, Grand Marais, MN

To register, email us at [info@clovervalleyfarms.com](mailto:info@clovervalleyfarms.com), \$25 fee payable at the workshop (to keep the workshops affordable they are partially supported by a grant from the MN Department of Agriculture, Sustainable Agriculture Demonstration Program

Wisconsin Apple Growers Association will host on-farm field days this summer. Check the events page at [organicfruitgrowers.org](http://organicfruitgrowers.org) or [waga.org](http://waga.org) later in the season for details.

**Looking for More? We update the Events page at [organicfruitgrowers.org](http://organicfruitgrowers.org) continuously! Check for new listings, or submit your upcoming event to [info@organicfruitgrowers.org](mailto:info@organicfruitgrowers.org)!**



*Plum trees in bloom!  
Photo by Rachel Henderson*



## Grower Information

How many acres do you currently have in organic (certified, non-certified or transitional) fruit production?

# of bearing acres \_\_\_\_\_  
# of non-bearing acres \_\_\_\_\_



### What types of fruit to you grow?

Apples \_\_\_\_\_ Pears \_\_\_\_\_  
Plums \_\_\_\_\_ Cherries \_\_\_\_\_  
Rhubarb \_\_\_\_\_ Brambles \_\_\_\_\_  
Grapes \_\_\_\_\_ Blueberries \_\_\_\_\_  
Strawberries \_\_\_\_\_ Other \_\_\_\_\_

### What marketing strategies do you use?

Direct to public from farm \_\_\_\_\_  
Farmers market \_\_\_\_\_  
U-Pick \_\_\_\_\_  
Wholesale \_\_\_\_\_  
Other \_\_\_\_\_

### Do you offer value-added products?

Sweet cider \_\_\_\_\_ Dried fruit \_\_\_\_\_  
Hard cider \_\_\_\_\_ Vinegar \_\_\_\_\_  
Preserves \_\_\_\_\_  
Other \_\_\_\_\_

### What growing practices do you currently use? (Check all that apply)

Certified Organic \_\_\_\_\_  
Dual operation – both organic and conventional \_\_\_\_\_  
Use organic practices but not certified \_\_\_\_\_  
In transition to certified organic production \_\_\_\_\_  
Low Input Conventional \_\_\_\_\_  
Other: \_\_\_\_\_

Please check if interested in participating in an OFGA committee:

Education \_\_\_\_\_ Research \_\_\_\_\_ Advocacy \_\_\_\_\_

Do you have suggestions for a field day topic and/or location?

Organic Fruit Growers Association  
c/o Anton Ptak  
N3060 630<sup>th</sup> St  
Menomonie, WI 54751



Organic fruit growers fuel local economies, providing local markets with a delicious, nutritious, variety of fruits without the use of harmful chemicals.

**Demand for these high-quality products is on the rise!**

Learn how to increase production, integrate organic practices, manage disease and pest problems, find new markets, start your own planting and make both your ecosystem and balance sheets more resilient. Share your knowledge and experiences with others.

Join OFGA today!

OFGA is a non-profit membership organization dedicated to serving the interests of organic fruit growers and advancing the organic fruit industry through

**Education**

**Research**

**Advocacy**



## What we do...

### EDUCATION

As an OFGA member, you will have the opportunity to learn from experienced fruit growers and agricultural professionals, attend current research, find and share resources, and network with other growers through:

**Seminars:** Intensive full-day courses provide in-depth information on wide range of production and management issues

**Field Days:** See for yourself how successful plantings throughout the region utilize organic management and engage in on-farm research.

**Just Picked** - our quarterly newsletter features grower profiles, field reports, event listings, latest research and production-oriented information.

**Fact Sheets:** Comprehensive concise information on organic production, management and certification issues

**OFGA on the Web:** We manage a listserve for our grower members as well as a general listserve open to everyone. Members, orchardists, hobbyists, and those just beginning to explore fruit production use our web resources to discuss topics related to production, marketing, and policy. **Learn more on our website!**  
[www.organicfruit.net](http://www.organicfruit.net)

Members receive discounted registration for OFGA sponsored events.



### RESEARCH

OFGA helps facilitate connections and collaborations with scientific researchers to address the challenges of managing fruit diseases and pests organically in humid regions of the U.S. Our research initiatives focus on identifying and cataloging:

On-farm fruit production research sites

Fruit-related research programs

Scientists interested in organic research

Specific projects that would benefit from collaborative, multi-state testing

Our members are at the cutting edge of solving disease and pest management in organic fruit production.



### ADVOCACY

OFGA members have a professional organization capable of representing their interests in political discussions about the policies and programs that affect small growers such as:

National Organic Program (NOP)

Conservation Stewardship Program (CSP)

Good Agricultural Practices (GAP)

## OFGA Membership Form

You don't need to be a grower to join. If you want to learn more about organic tree fruit issues or would simply like to support organic fruit growers, please join OFGA as an Active Non-Grower Member or as an Associate Member.

Active Grower and Active Non-Grower Memberships include full voting rights within the organization. Associate Membership does not include voting rights.

All Membership levels receive a \$10.00 discount at OFGA events.

- Active Grower Member = \$50.00 annual fee, plus \$1.00 per bearing acre
- Active Non-Grower Member = \$50.00 annual fee
- Associate Member = \$25.00 annual fee

Name \_\_\_\_\_

Farm Name \_\_\_\_\_

Street Address \_\_\_\_\_

City/Town \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Be sure to fill out **grower information** on the back of this form, & send with check to:

OFGA  
c/o Anton Peak  
N3060 630<sup>th</sup> St  
Menomonee, WI 54751

Contact us at [info@organicfruit.org](mailto:info@organicfruit.org)  
[www.organicfruit.org](http://www.organicfruit.org)

Thank you and welcome!