

2009 HOUSE AGRICULTURE

HB 1465

2009 HOUSE STANDING COMMITTEE MINUTES

Bill/Resolution No. 1465

House Agriculture Committee

☐ Check here for Conference Committee

Hearing Date: February 5, 2009

Recorder Job Number: 8813

Committee Clerk Signature

Le Mae Kuehn

Minutes:

Representative DeKrey, Sponsor: Things have changed a lot in Kidder Co. The industry that has blossomed is organic farming. It is getting bigger all the time in western North Dakota. We need to get the Ag. Dept. set up so they can handle this expanding industry. In order to survive you've got to have a niche market. We have operators now in organic that are rivaling the size of some of our normal production. It's not in the Governor's budget but it should have been.

Representative Belter: Do they have comparable positions in the Ag. Dept. such as what you are advocating?

Representative DeKrey: I couldn't tell you. I know we have a whole university set up for normal production.

Brad Brummond, Chair of Organic Advisory Board: The advisory board is made up of different entities involved in organic agriculture in North Dakota. The membership consists of organic farmers, processors, consumers, certification groups, and the Dept. of Ag. who we advise.

I will hand out some of the job descriptions, some of the fact sheets, and some of the accomplishments we've had in the last several years. **(attachment #1a)** It is important that you have a chance to hear from the people this directly affects.

Britt Jacobson, Valley City, Vice Chair of Organic Advisory Board:

Points out Activities & Progress toward goals. **(attachment #1b)** This outlines what the Organic Advisory Board has done as a volunteer board. In addition, we advising Commissioner Johnson on organic issues that arise when he has questions. We've take very proactive steps to be visible when advocating for organic agriculture. Two years ago we received a \$30,000 from the State Legislature for the biennium. This shows you some of the activities that we've accomplished with that. We've developed a website. You can locate producers and processors from the database. There is also a posting board on that website so if a processor is looking for a specific commodity they can post for a certain number of days. We've promoted at a number of organic trade shows. We've cosponsored many educational events.

Future activities, there's 29 listed in far right hand column.

Other states are surpassing us in acres and in production. Montana is one of the high producing states. Their State Ag Dept. has a person working organic agriculture as does Minnesota. You will hear from processors today that need more product.

Chairman Johnson: Does South Dakota have someone in the Ag. Dept.?

Britt Jacobson: I'm not sure if their Ag. Dept. has an organic person.

Representative Kingsbury: How long has this board been active?

Britt Jacobson: For 2 or 3 years.

Representative Kingsbury: In the past biennium you received \$30,000. All that is administered by the board?

Britt Jacobson: The money goes through the Ag. Dept. They manage the funds.

Representative Kingsbury: Do you have any check off with your product?

Britt Jacobson: Organic farmers are required to pay check offs to all the other commodity groups. They also pay certification fees every year. Additional expenses would be prohibitive.

Representative Mueller: You referred to processors. How many are there and what do they process?

Britt Jacobson: We don't have a lot of hard and fast numbers. The U.S. Census of Agriculture now has a section on organic farming. Those numbers were supposed to come out this week as far as producers. For processors we go through the certification agencies. There are approximately 35.

Chairman Johnson: Would that include handlers?

Britt Jacobson: Yes. Any one that is not a producer.

Grayson Hoberg, Dakota Prairie Organic Flour, and Board Member:

(attachment #2 brochure) Our company is an organic flour mill in Harvey, North Dakota. We've been in business in selling flour for four years now. We started toward the end of 2004. Our growth has been 100-200% per year. We ship 20% of our product overseas. One of our customers is baking 24 hours/day—7 days/week to keep up with the demand for organic baking products. There's a demand in China for organic products. We're doing an \$11 million expansion in Harvey. We currently employ 22 people. We'll be at about 30 people in the next two years. We're milling today 24 hours/day—7 days/week. When the expansion is done, we'll have 63 million pounds of storage for grain. We'll be able to do over 500,000 pounds of flour. We'll have over 50 different flours. **See product list in brochure.** There is such a high demand for gluten-free products. At the rate we are producing, we can't get all our production needs in North Dakota. We have to go out of state.

Scott Sinner, SB & B Foods, Inc. in Casselton: We are a processor and exporter of organic grains. We've been organically certified since 1996. In the past three years our growth in our organic sales has been 37% in 2005, 46% in 2006, and 119% in 2007. We need additional acreage in this state. I have to go out of state to find some products. A full-time position within the ND Dept. of Ag. would be a great step towards reaching that goal.

(Statements from other processors—Attachment #3a)

Dennis Schill, Chairman of the Board of Northern Plains Sustainable Agriculture Society: (Written testimony attached #3b)

Representative Mueller: Sustainable agriculture and organics. What is the connection?

Dennis Schill: There is a lot of discussion between which is which. Organic is a regulated process. The sustainable question needs to be addressed.

Christina Dockter, Senior Executive Partner, International Certification Services, Inc. in Medina: As a certifier, we are not allowed to provide organic education. This position with the Dept. of Ag. could provide education without a conflict of interest. (Written testimony attached #4)

Representative Belter: The current producers, are they not expanding their acres to meet the market demands?

Christina Dockter: I don't think it's expanding. It's certifying and knowing what the options are.

Representative Belter: Why are they not expanding?

Christina Dockter: I think in some cases they are. It depends on the availability of the land around their operation.

Chairman Johnson: Is your certification of growers expanding outside of the state?

Christina Dockter: We certify nationally and internationally and that is expanding.

Lowell Kaul, Farmer: Organic farming has allowed me to farm the same size farm as my father who retired in 1983. Currently I have an offer for my spring wheat at \$22/bushel.

Transitioning into organic farming is quite a leap. Having someone in the Dept. of Agriculture that can devote some time to these issues will help those currently in organic farming and those considering getting into organic farming. Our advisory board has set up a strong agenda for the next few years.

Anne Ongstad, Owner/Operator of Whitman Ranch at Robinson:

(Written testimony attached #5)

Representative Belter: If you're looking for expansion, it seems to me you would need more of a research position rather than promotion.

Anne Ongstad: We definitely want money for research. If they could help me know which businesses are good businesses to sell to, this would be a coming together of information. Now my market is nationwide.

Bill Ongstad, Farmer from Wells Co.: We have transitioned 100 acres. We produced two years. The first year we had flax and golden flax is a hot commodity in the world now. This year we have durum. At our annual meeting of Dakota Growers Pasta Co., they claim to be the United States largest organic durum mill. They are certified to run organic runs. They do supply the pasta industry and the ND State Mill. All of the people working with organics need to be pulled together and that is what the position in the Dept. of Ag would do. On my organic farm next year, I'm going to raise blue corn. These are the tortilla chips that are blue.

Representative Mueller: What is the status of the industry in North Dakota in terms of the demand?

Bill Ongstad: Dan's Super Valu, Hornbacker's they have more space to organic. As a grocery category we're growing about 20% a year.

Chairman Johnson: What price difference is there between organic and nonorganic?

Bill Ongstad: Roughly twice.

Opposition: None

Chairman Johnson: Closed the hearing.

2009 HOUSE STANDING COMMITTEE MINUTES

Bill/Resolution No. 1465

House Agriculture Committee

☐ Check here for Conference Committee

Hearing Date: February 5, 2009 (**Committee Work**)

Recorder Job Number: 8832

Committee Clerk Signature

R. Mae Kueh

Minutes:

Representative Mueller: I think this bill makes sense. We're hearing that processors can't get what they need in state. There are federal funds that come in for certification organic producers. There are organic provisions in the farm bill for organic producers. If that is true, it would help to have someone in the department to access those programs. Now the livestock producers have one FTE. The farmers' market group has a half-time FTE. So we're not breaking brand new ground by having someone who will represent the organic industry.

Representative Belter: We don't have someone in the Ag. Dept. to represent corn, soybeans, or the potato industry. I still have a problem with the concept. I'm amazed the organic organization isn't growing on its own if it's so profitable. If we are going to put money into it, it seems it ought to be done through the extension research portion.

Vice Chairman Brandenburg: We are talking \$225,000 for a new program. We have our check-off groups that take care of their areas. This funding coming from the general appropriation, I have a problem with that.

Representative Boe: Do we give them an exemption from check-off for organic producers?

Representative Kingsbury: They pay check-off dollars.

Vice Chairman Brandenburg: They do pay check-offs with the exception of soybeans.

Representative Uglen: If they do pay check-offs, then the Dept. of Ag. is already serving them to a certain extent. I'm not sure we need a full-time position to serve how many farmers? I think it's up to the Ag. Dept. to be serving them as they are without another position.

Representative Mueller: I don't think they have the people in the Ag. Dept. to move it to the next level as suggested by those testifying. How much do we help?

Representative Froelich: I'm really torn by this. I see a need but I also see the other side. I support the bill. I don't want to make the Appropriations Committee the heavy.

Vice Chairman Brandenburg: That's why I'm not going to support it. The Appropriations Committee is so busy trying to figure out all the issues that are important. I'm not saying agriculture is not important but I just feel this could be handled differently.

Representative Kingsbury: The industry is growing. They're looking for more land.

Chairman Johnson: There should be room for all of us. I wish there would be a way they could grow amongst themselves without having to have government involved to give them direction in their growth.

Representative Rust: It would be good to get the Dept. of Agriculture's take on this.

Representative Holman: These people don't have the big market support.

Vice Chairman Brandenburg: Brad Brummond, who works for NDSU, represents the industry very well.

Representative Uglen: Is Brad Brummond full-time organic?

Chuck Fleming, Marketing Coordinator for Dept. of Ag.: Brad Brummond is the County Extension Agent for Walsh Co. and is a great driving force in the organic movement. He is one of the premier experts in organics. He is in the process of training four or five more agents in the state. There's not the kind of force you might think within the university system that supports organics. We in the Ag. Dept. end up helping the stepchildren like Pride of Dakota or

Farmers' Markets. I'm the liaison on the new board. The board is a volunteer board. If we have some time to put into this matter, you will see some movement. The website is just about ready to go up where they can buy and sell off of that website. The organic certification program by USDA that we have to administer, we aren't given enough money to do that. The additional person would make a difference. We end up helping those small new groups that need support. We don't even have the support in the budget that we had last time for organics.

Vice Chairman Brandenburg: Moved Do Not Pass.

Representative Belter seconded.

A Roll Call vote was taken. Yes: 7, No: 6, Absent: 0.

Representative Brandenburg will carry the bill.

Date: 2/5/09

Roll Call Vote #: 1

2009 HOUSE STANDING COMMITTEE ROLL CALL VOTES
BILL/RESOLUTION NO. 1465

House Agriculture Committee

☐ Check here for Conference Committee

Legislative Council Amendment Number _____

Action Taken ☐ Do Pass ☒ Do Not Pass ☐ Amended

Motion Made By Rep. Brandenburg Seconded By Rep. Belter

Representatives	Yes	No	Representatives	Yes	No
Dennis Johnson, Chair		<input checked="" type="checkbox"/>	Tracy Boe		<input checked="" type="checkbox"/>
Mike Brandenburg, Vice Chair	<input checked="" type="checkbox"/>		Rod Froelich		<input checked="" type="checkbox"/>
Wesley R. Belter	<input checked="" type="checkbox"/>		Richard Holman		<input checked="" type="checkbox"/>
Joyce M. Kingsbury	<input checked="" type="checkbox"/>		Phillip Mueller		<input checked="" type="checkbox"/>
David S. Rust	<input checked="" type="checkbox"/>		Benjamin A. Vig		<input checked="" type="checkbox"/>
Mike Schatz	<input checked="" type="checkbox"/>				
Gerry Uglem	<input checked="" type="checkbox"/>				
John D. Wall	<input checked="" type="checkbox"/>				

Total (Yes) 7 No 6

Absent 0

Bill Carrier Rep. Brandenburg

If the vote is on an amendment, briefly indicate intent:

REPORT OF STANDING COMMITTEE

HB 1465: Agriculture Committee (Rep. D. Johnson, Chairman) recommends DO NOT PASS (7 YEAS, 6 NAYS, 0 ABSENT AND NOT VOTING). HB 1465 was placed on the Eleventh order on the calendar.

2009 TESTIMONY

HB 1465



#1a
1465

Brad Brummond
2/5/09

Organic Agriculture in North Dakota

January 2009

What is Organic?

"Organic" is a term used to describe how agricultural products are grown, processed and handled prior to purchase by consumers. Organic food production is based on a holistic farming system. Soil building, green manure and animal waste are used in place of purchased fertilizers. Complex crop rotations, plant and animal diversity, rotational grazing, tillage and cover crops control weed, diseases and pests. Animals are raised without the use of hormones or antibiotics.

Markets in the United States and around the World

Organic farming has been one of the fastest growing segments in agriculture over the past decade. Nationwide, farmers operated more than 4 million acres of land organically in 2005, compared to 1.35 million acres in 1997 (USDA/ERS, 2008).

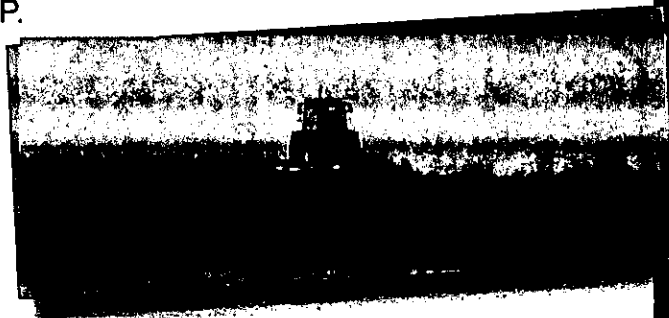
Demand for organic products continues to grow. Global sales of organic food and goods topped \$38.6 billion in 2006 (IFOAM, 2008). In the United States, organic sales, including both food and nonfood products, were \$17.7 billion in 2006, an increase of 21 percent from 2005. Sales were projected to surpass \$25 billion in 2008 (OTA, 2007).

Organic Livestock

Organic meats and poultry have exhibited strong growth. In 2007 organic meat sales in the United States topped \$364 million compared with \$33 million in 2002, according to Chicago-based market research firm, Mintel. American consumers purchased \$2.14 billion of organic dairy products in 2005 (OTA, 2006).

Organic certifiers report nearly 2500 certified organic cattle in North Dakota. Producers estimate a much larger number of livestock could be certified as organic if market demand and processing infrastructure were developed.

"Certified organic" is a term used for products grown and processed following a strict set of standards outlined by the USDA National Organic Program. These standards are verified by a third party or a state certifier. Certification includes a written application, an inspection, and detailed record-keeping to ensure farmers and processors are meeting the standards of the NOP.



According to industry research, 69 percent of U.S. consumers report using organic products at least occasionally. Twenty-eight percent of them said they used organic products weekly (Hartman Group, 2008).

Natural and organic foods are currently being sold in 82 percent of all grocery stores, supermarkets, mass merchandisers and club stores. These mainstream retailers made up 48.9 percent of organic sales in 2007 (FMI, 2008). In May of 2006, WalMart made a commitment to double their stores' offerings of organic products.

Organic Commodity Production in North Dakota

Farmers certified 181,133 acres of North Dakota crop and pasture as organic in 2005 (USDA ERS, 2007). (In comparison, in 2007, North Dakota farmers planted 165,000 acres of non-oil conventional sunflowers.)

North Dakota in 2005

- led the nation in production of organic oats, and buckwheat.
- had by far the largest acreage of organic oilseeds in the United States. North Dakota led the nation in flax production with 67 percent of the acres.
- was second to Montana in production of dry peas and lentils.
- ranked fourth in production of organic wheat.

Change Since 2004/Acreage in 2005				
Certified Organic acres (US)	1,346,558	2,196,874	4,054,429	201%
Certified Organic				
ND Rank	5th	4th	5th	
US Total Certified Operations	5,021	8,035	8,493	69%
Operations				
Source: USDA, Economic Research Service, based on information from USDA-accredited state and private organic certifiers.				

Organic Processing in North Dakota

As of 2005, 29 companies in North Dakota were certified to process and/or handle organic products. These companies are diverse in size and market segment. From value-added products produced on a farm scale to large-scale milling of flour for export, these companies have significant economic impact in their communities, in the state, and for the producers growing certified organic commodities.

Aside from meat and milk, the fastest growing area of organic food sales is processed food, snacks and beverages. An even faster growing segment of consumer demand is organic non-food products such as pet food, supplements, personal care and cleaning products and textiles. The organic non-food sector totaled \$744 million in sales in 2005, up 32 percent from 2004.

Fifty-two percent of manufacturers surveyed by the Organic Trade Association reported that a lack of dependable supply of organic raw materials has restricted their company from generating more sales of organic products.

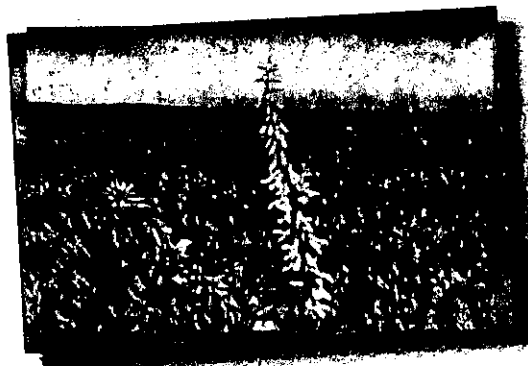


Economic Benefits

A growing body of research indicates lower costs and competitive returns on assets for organic operations when compared to similar sized conventional farms. Farm Business Management records in North Dakota include too few organic producers to provide statistically valid information. The numbers of participating farmers in Minnesota, however, are larger and confirm research findings.

Organic price premiums, while subject to the fluctuations of a young and developing market, have consistently remained at least 40 to 60 percent above conventional prices depending on the crop. These price premiums are projected to remain steady for the near future as demand for raw products currently exceeds supply.

Environmental and Health Benefits



Long-term studies around the world are documenting the environmental benefits of growing food and fiber using organic methods. Environmental benefits include

- reduced chemical and energy use.
- increased organic matter.
- increased carbon sequestration.
- increased water holding capacity.
- reduced wind and water erosion.
- reduced nutrient runoff.

Organic foods are nutritious and safe. Scientific studies have shown that organic foods decrease consumption of pesticide residues. Research also indicates organic fruits and vegetables contain higher levels of several kinds of essential nutrients. Organic foods meet rigid organic certification standards in addition to being held to the same food safety standards as conventionally produced food.

North Dakota Organic Farming



www.ndorganics.nd.gov

Resources:

USDA Economic Research Service, www.ers.usda.gov

International Federation of Organic Agriculture Movements, *The World of Organic Agriculture: Statistics & Emerging Trends 2008*, www.ifoam.org

Organic Trade Association, www.ota.com

The Hartman Group, *The Many Faces of Organic 2008*, www.hartman-group.com



**North Dakota Department of Agriculture
Organic Advisory Board
January 2009**

Roger Johnson

Commissioner of Agriculture

Brad Brummond, Chair

Park River, ND

Universities/NDSU Extension/2009

Britt Jacobson, Vice Chair

Valley City, ND

Organic Consumer/2010

Christina Dockter

Medina, ND

Certifier/2010

Chuck Gustafson

Dodge ND

West Region Producer/2010

Grayson Hoberg

Harvey, ND

Organic Trader or Processor/2009

Ernie Hoffert

Carrington, ND

Organic Trader or Processor/2010

Keith Kadrmas

Center, ND

Certifier/2009

Lowell Kaul

Harvey, ND

East Region Producer/2009

Kevin Kvamme

Kindred, ND

Organic Trader or Processor/2009

Anne Ongstad

Robinson ND

Livestock Producer/2010

Betsy Perkins

Grand Forks ND

Organic Foods Retailer/2010

David Podoll

Fullerton, ND

Specialty Crop Producer/2009

Kayla Pulvermacher (non-voting)

Jamestown ND

ND Farmers Union/2010

Dennis Schill

Hannah ND

Sust. Ag. Organization/2009

Scott Sinner

Cassellton, ND

Organic Trader or Processor/2010

1465
2/5/09

#16
Britt Jacobson

Activities and Progress Toward Goals

This table reflects North Dakota Department of Agriculture activity and progress on recommendations put forth in the December 2005 Status of Organic Agriculture in North Dakota

Recommendation	Activity Completed or In Progress	Proposed Future Activity
LEADERSHIP		
Development of an Organic Advisory Board.	<ul style="list-style-type: none"> • Organic Advisory Board, comprised of organic producers, processors, traders, certifiers, Extension, researchers, sustainable agriculture organizations, retailers and consumers est. June, 2006. Board meets quarterly. • Developed general Organic Advisory Board brochure, January 2008. 	<ul style="list-style-type: none"> • Develop Memo of Understanding regarding organics with ND Dept. of Agriculture, NRCS, FSA, NDSU, NDSU Extension Service. • Review the Federal Register for proposed rule changes and have the Organic Advisory Board provide advice to the Commissioner on those matters.
Regularly update the <i>Status of Organic Agriculture in North Dakota</i> report.	<ul style="list-style-type: none"> • <i>Status of Organic Agriculture in North Dakota</i> being updated, January 2009. 	<ul style="list-style-type: none"> • Continue to update Status of Organic Agriculture as new research and statistics become available
Participate in organic conferences and events within North Dakota.	<ul style="list-style-type: none"> • Minot Sustainable Ag meeting sponsored by the NDSU Extension Service, 2007 • Lake Region Roundup, 2007. • Booth at Marketplace of Ideas, 2008 • Booth at the Bismarck Ag Mixer in June, 2008. • Booth at Midwest Shippers Special Grains Conference in Bloomington MN in August, 2008. • Sponsored NPSAS Winter Conference and Summer Symposium and Farm Tour • Attended Organic Tour of North Star farms in Carpio in August 2008 sponsored by FARRMS. • Attended KMOT Farm Show in Minot, Jan. 2009. • Attended ND Farm Bureau Convention and Expo, Nov. 2008. 	<ul style="list-style-type: none"> • Ongoing participation and support in agricultural meetings, conferences, and field days.
Pursue strategic alliances with other states' departments of agriculture.	<ul style="list-style-type: none"> • Met with Meg Moynihan, MNDA. • Attended Midwest Organic and Sustainable Education Service (MOSES) conference, Feb. 2008 • Attended "Growing US Organic Agriculture: Accessing the 2008 Farm Bill, Chicago, Nov. 2008. Sponsored by the Organic Trade Association. 	<ul style="list-style-type: none"> • Continue networking with other states' departments of agriculture.
EDUCATION & INFORMATION		
Promote education of agricultural professionals and producers about organics.	<ul style="list-style-type: none"> • Certified Organic Crop Training Program, Medina, May 21-22, 2007. • Cosponsored Organic Farm Tour in Tappen, ND, July, 2008. • Cosponsored Organic Soil Quality Field Days in cooperation with NDSU Carrington Research Station in Richardton, ND, July 2008, and in Medina, ND, Sept. 2008. 	<ul style="list-style-type: none"> • Expand County Agent Education Program. • Provide stipends for organic producers to attend seminars that will help them understand and evaluate various marketing options for their products.
Promote educational opportunities for new and transitioning organic producers.	<ul style="list-style-type: none"> • Developed web site pages with information about transitioning to organic agricultural practices, certification requirements and links to other 	<ul style="list-style-type: none"> • Develop a mentoring program for new organic producers.
Create Educational opportunities for processors regarding organic regulations.	<ul style="list-style-type: none"> • Links to relevant information included on web site <nd.organics.nd.gov> 	<ul style="list-style-type: none"> • Convene an organic processors conference.
Help promote organic foods through consumer and retailer education.	<ul style="list-style-type: none"> • Developed <i>North Dakota Organic Farming</i> website <www.ndorganics.nd.gov>, June 2008. 	<ul style="list-style-type: none"> • Expand information on website about ND retailers carrying organic products (2009). • Develop informational brochure for consumers and distribute in grocery stores throughout the state.

BUSINESS AND MARKET DEVELOPMENT

Create a program to fund working capital for organic producer groups and/or processors.

Help create a program to connect organic processors and producers.

Encourage farmers and producer groups to explore and pursue minor-use high-value crops and value-added business opportunities.

Help farmers and processors interested in value-added and organic processing to learn about the financial and business planning resources available to them in North Dakota.

•Developed *North Dakota Organic Farming* website <www.ndorganics.nd.gov>, June 2008, including an on-line directory of producers and processors.

•Increased numbers of organic producers enrolled in Farm Business Management program.
•Promoted use of scholarships available specifically for organic producers to participate in Farm Business Management through 2009.

•Continue efforts to get producers and processors listed in on-line directory.
•Maintain and update on-line directory.

•Study feasibility of an organic livestock slaughtering plant.
•Assess current organic processing capacity for North Dakota grown organic products and identify major barriers to the expansion of organic production and processing in North Dakota.
•Work with the Central Dakota Livestock Feed Initiative to develop an organic livestock feed plant.

•Continued promotion of Farm Business Management to organic and transitioning producers.
•Assist potential producers by providing information helpful to them to develop a farm plan and financial analysis for their operation.

RESEARCH

Promote and encourage research addressing the needs of organic producers.

•Red River Valley Ag Research Center Advisory Board Representative (D. Podoll).
•OAB serves as advisors to NDSU Dickinson Research Stations Organic program headed by Pat Carr

•Organic Farm Research Day, Dickinson Station, Tuesday July 14, 2009.
•Develop on farm demonstration plots for organics in cooperation with NDSU and MSU-Bottineau Center for Horticulture.
•Encourage farmer-initiated, farmer-directed on-farm research and in-field evaluation and demonstrations of organic management practices and model organic farms through participation in grant programs offered by USDA Sustainable Agriculture Research and Education Grant Program and Organic Farming Research Foundation.

Encourage and support research into minor-use, high-value crops.

•On-Farm Organic Research Project (perhaps on vegetables)

TECHNICAL SUPPORT

Form collaborative relationships with the Economic Research Service (ERS) and ND Ag Statistics to help track organic statistics and industry information in the state of North Dakota.

Develop a "Thinking about Organic" bulletin for conventional producers and processors interested in transitioning to organic production.

Provide assistance publicizing organic events and information through the media and the Department of Agriculture's web site.

Administer state and federal organic programs for organic agriculture.

•Published information and resource links about transitioning to organic agriculture on *North Dakota Organic Farming* web site.

•List upcoming organic events on Web site *Events* page.
•Sent out press releases about activities of the Organic Advisory Board including appointment of members, publishing web page,

•Continue to track North Dakota organic agriculture and industry statistics for the state of North Dakota by researching ERS data and other industry resources.

•Partner with NRCS to present seminars on transitioning from CRP

•Update *Home* page to include a *Upcoming Events* menu.
•Develop an *Organic Minute* radio spot highlighting organic agriculture in ND.
•Declare an Organic Harvest Month.

•Provide access to maps of organic acres in ND to commercial spray applicators and local farmers.
•Administer the organic certification cost share program.

Proposed

Job Description – Organic Marketing Specialist Position

North Dakota Department of Agriculture

Responsibility #1:

Determine the status, needs, opportunities, and issues of the organic sector, compile and analyze data, and make recommendations to support organic producers and increase the profitability and competitiveness of organic agriculture in North Dakota.

Tasks:

1. Design, administer, and analyze surveys of producers and support services and organizations in order to determine the status, research, policy, financial needs, and opportunities for expanding production of organic crops and livestock.
2. Collect organic producer, acreage, and production statistics from other reliable sources.
3. Consult and collaborate with University, state and federal agencies, extension, certifiers and farmer organizations to identify opportunities for this sector.
4. Staff the Organic Advisory Board, working with the chairperson to develop agendas that address timely issues and opportunities and formulate recommendations for agency actions.
5. Analyze data collected through surveys, consultations, literature reviews, and interactions with organic producers and processors.
6. Communicate results of research and analysis to client groups.
7. Write reports with recommendations for policies, actions, and programs that promote and support organic agriculture.

Responsibility #2:

Develop and deliver outreach, education, and training programs and tools to support organic and diversification opportunities.

Tasks:

1. In consultation with supervisor and the Commissioner of Agriculture develop and deliver programming, activities and services based on analysis of survey results, advice/input from the Advisory Board and other partners.
2. Collaborate with partners to identify resources and to develop and deliver agency programs and services.
3. Write grant applications to seek funding for education, training, and financial assistance programs that will support the work of agricultural producers and advisors.
4. Assist client groups and partners on their activities and events by serving on planning committees and project teams.

5. Serve as the agency's contact on organic production, certification, federal standards and rules. Provide production and profitability information in the area of organics and crop and livestock diversification and as a connection to other sources of sound and reliable production, and processing information.
6. Provide information and technical assistance to farmers and other agricultural professionals through press releases, exhibits, workshops, presentations, websites, etc.
7. Evaluate effectiveness of publications, promotion, activities, and technical assistance.
8. Manage program and grant project budgets including writing contracts, providing contract oversight, preparing reports, and modifying grant project work plans when necessary.

Responsibility #3:

Provide leadership for the State on organic and diversification policy, and serve as the agency liaison with federal agencies to promote organic agriculture.

1. Liaise with the USDA National Organic Program. Serve as agency expert on federal organic standards, rules, and policy.
2. Provide coordination for interagency Memorandum of Understandings on Organic Agriculture that are developed.
3. Cultivate regional and national contacts and partnerships in program areas including serving as liaison to Northern Plains Sustainable Agriculture Society (NPSAS) and Midwest Organic Sustainable Education Service (MOSES). Create opportunities to share North Dakota experiences and successes with other state, regional, and national agriculture groups.
4. Serve on national organic committees (e.g. National Association of State Organic Programs) to influence policy and increase state's awareness of related program activities in other states.
5. Analyze state and federal legislation and laws to determine impact on North Dakota organic industry and diversification efforts.
6. Testify regarding organic industry needs and status, and provide recommendations as requested by administrators and legislators.
7. Advise supervisor and Commissioner on statutory and rule changes required by implementation of federal rule. Prepare legislation under direction of supervisor. Provide staff support for rulemaking as necessary.

Responsibility #4:

Administer the organic certification cost share program so that available funds are provided to clientele.

Tasks:

1. Work with USDA National Organic Program administrator to acquire federal funds as available. Manage state cost share funds.

2. Design procedures for application, review, and processing of cost share requests including creating documents and records that meet state and federal standards and requirements.
3. Advertise availability of funds and application process to eligible producers and processors, as appropriate.
4. Process claims with the assistance of clerical staff including receiving applications, checking completeness, verifying eligibility, corresponding with applicants and certifiers, and forwarding claims to Accounting Division.
5. Maintain records for applications and database of applicant demographics.
6. Report to federal program administrator about activity and effectiveness of program

Responsibility #5:

Improve personal performance and effectiveness through continuing professional development activities.

Tasks:

1. Attend department and division training and development sessions to improve computer skills, project management, or other skills. With supervisor, locate individualized training where needed.
2. Prepare an annual partnership agreement listing planned outcomes and time lines in consultation with supervisor. Meet quarterly to assess progress.
3. Prepare Statements of Work (SOWs) for new projects and for projects that involve other staff within the Department
4. Participate in an annual performance review with supervisor. Review position description for accuracy at this time.

Grayson Hoberg
2/5/09 1465
#2



*Specialty Artisan Flours
and Baking Mixes*



Dakota Prairie Flour Mill

Your Full Service Mill

Organic, Conventional, and Gluten-Free

100% Quality, 100% Service

Why Organic?

THE PRIMARY REASON is environmental, food safety and better health. Organic farming emphasizes the use of renewable resources, conservation of soil and water, and respects the balance of nature rather than attempting to control it with powerful often toxic synthetic chemicals.

DAKOTA PRAIRIE captures the essence of the organically grown grains and takes you back to the basics with the best-tasting, diverse selection of products for home baked goodness.

Healthfulness of Organic food

Strong Scientific Research - growing body of peer-reviewed scientific research that helps connect organic agricultural practices and the healthfulness of organic food.

Organic process has a profound effect on health. Organic foods are free of carcinogens, known toxins and pesticides.

Organic is better for your health, has better food quality and taste. It's better for the environment and a better way to support our farmers.

Organic Agriculture

Organic agriculture is defined as a production system that is managed in accordance with the Organic Foods Production Act and regulations to respond to site-specific conditions by integrating cultural, biological, and mechanical practices that foster cycling of resources, promotes ecological balance, and conserve biodiversity.

Organic farming is more environmentally friendly than conventional methods, producing less carbon and water pollution, and using fewer chemical compounds that can enter the food chain. We can affect global warming and minimize it.

Organic products from grain are produced with the use of renewable resources and conservation of soil and water. They are produced without conventional pesticides, synthetic fertilizers, sewage sludge, bioengineering or ionizing radiation.

North Dakota was the largest organic grain producing state in the USA (2005 stats) with Montana and Minnesota directly behind it. Dakota Prairie Organic Flour is in the middle of the largest organic grain production in North America with a clear advantage on high gluten flours made with Hard Red Spring Wheat.

Organic Certification

Certified Organic Program guarantees the process in which the product is made or produced, from the field to delivery to the supermarket.

USDA Organic is a verifiable label that is the strongest agricultural process claim in the history of the USDA.

Three levels of Organic. When purchasing your organic ingredients make sure they are 100% organic. There are three levels of organic classification:

- **100% Organic** - Must use 100% organic ingredients and processes
- **Organic** - 95% of the ingredients must be organic
- **Made With Organic Ingredients** - Must contain 70-95% organic ingredients

Milled and blended to enhance your products

WE KNOW FROM EXPERIENCE that different products require different flours. That's why we offer a full line of flours, milled using a proprietary, European-style process and specially blended to bring out the best in your products. Robust breads, flaky croissants, melt-in-your mouth pastries, crunchy chips - whatever you make, we've got the flour that makes it delicious.

Consistent, uncompromising quality

BECAUSE WE WORK CLOSELY with a worldwide network of premier organic producers, we can ensure a steady supply of grain - which means our blends are absolutely consistent from truckload to truckload. And we care just as much about the purity of our products as you do. Our suppliers share our values and commitment to natural foods; the grains that go into our flours meet the most rigorous standards for organic, GMO-free production.

Grown and milled for makers of fine foods

DAKOTA PRAIRIE is a new line of organic flours specifically developed to meet the needs of discriminating manufacturers. Offering a level of flavor, consistency and reliability never before available in organic flours, Dakota Prairie will make a noticeable difference in your products and on your bottom line. Once you've tried ours, you won't be satisfied with any other flour and neither will your customers.

Organic Facts and Statistics

- 18% of all adults said they buy organic food "all or most of the time," (Natural Marketing Institute 2008)
- 59% of households said they buy organic food occasionally, and those who buy organics said their organic purchases are much more likely to have increased rather than decreased (Natural Marketing Institute 2008)
- Boomers (ages 18-30) and Gen Xers (ages 31-42) were more likely to buy organic foods regularly (Harris Poll, 9/2007)
- 79% of the public believes organic foods are safer for the environment, and 76% of the public believes organic food is healthier, the study found. While 86% of frequent organic food buyers think it tastes better, only 39% of all adults think the same (Harris Poll, 9/2007)
- 36% of the public and 91% of frequent organic food buyers believe organic food is better for a person and the extra expense is worth spending to have better food (Harris Poll, 9/2007)

Mill Process

PRODUCT CONTROL - all grains are inspected, tested, classified, pre-cleaned and stored in computer monitored bins that can store over 60 million pounds.

COMPUTERIZED BLENDING - grains are weighed and can be blended prior to milling to make specific flours.

COMPUTERIZED CLEANING AT THE MILLS - separator, scorer, aspirators, de-stoner, disc separator and brush cleaner remove remaining impurities from the grain prior to each tempering.

COMPUTERIZED TEMPERING - grains are tempered once or twice to reach the right degree of moisture for consistent ash, moisture and texture to deliver the best baking qualities.

COMPUTERIZED MILLING

- White flour coarse breaks have corrugated rolls and sifters that separate the flour (endosperm) from the bran. This process is repeated with successively smaller grooves at least 4-5 times.
 - White flour reduction rolls and sifters separate the remaining bran from the endosperm. The successive smooth rolls and sifters produce the desired flour from the endosperm and minute amounts of bran.
 - The pulverizer mills the grain into either a fine or course whole grain flour.
 - 537,000 pounds of daily flour milling capacity after current expansion is complete.
- MAGNETIC SEPARATORS** - to eliminate any potential ferrous materials.
- BULK STORAGE** - milled flour is stored in bulk storage.
- COMPUTERIZED BLENDING** - Flours can be blended prior to packaging.

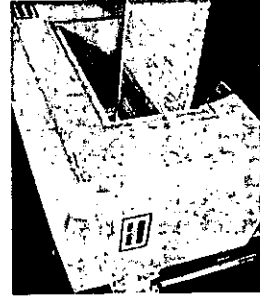
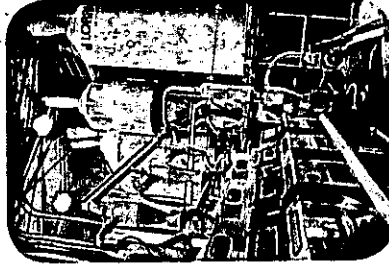
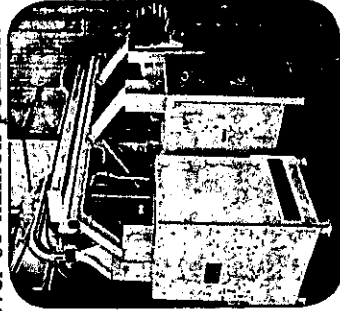
PACKAGING equipment consists of

- Retail film with a packaging size range of 2.5" x 3" to 12" x 20" h
- Kraft bags in 25 lb, 50 lb, 20 kg, 25 kg
- Super Sacks up to 2,000 lbs
- Bulk flour via truck or rail

METAL DETECTORS insure there are no ferrous materials shipped.

HACCP and GMP (Good Manufacturing Practices) to insure a high quality product from start to finish.

Allergen protocols in place to prevent contamination of gluten and gluten-free products.



Flours

All of our grains with gluten are 100 % Organic.

Dedicated gluten-free facility is certified for organic, non-organic and mix production

The flour is never bleached, bromated, enriched and contains no chemical preservatives.

All of our flours are GMO Free and Identity Preserved.

Shelf life is twelve months for white flours and six months for whole flours.

Protein content is relative to water absorption, gluten strength and finished-product attributes, such as texture and appearance. Low protein content is desired for crisp or tender products, such as snacks, wraps, tortillas or cakes. High protein content is desired for products with chewy texture, such as pan bread and hearth bread. Higher protein content usually requires more water and a longer mixing time to achieve optimum dough consistency.

Gluten-free flours are milled in a dedicated gluten-free facility and tested for gluten levels. Our tests will detect gluten levels of > 20ppm (> 10ppm gliadin).

Wheat consists of three basic parts: the bran (red in diagram), the germ (yellow/green) and the endosperm (white).

Ash is the mineral that remains in the flour - artisan bread bakers prefer higher ash values.

Milling white flour removes the bran thus reducing the protein, vitamin, mineral and fiber content.

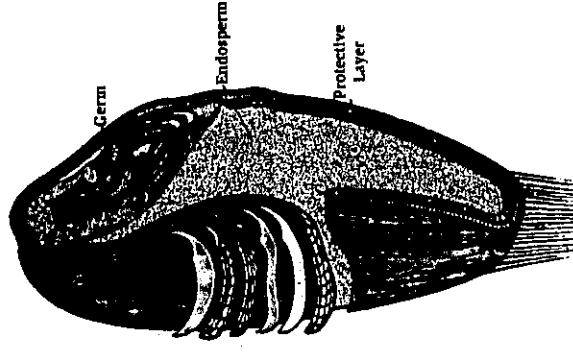
Straight flour uses most to all of the endosperm

Patent flour is the purest and highest-quality commercial wheat flour available. Patent flour is made from the center portion of the endosperm.

Flour performs a number of functions in baked goods: it provides structure; it binds and absorbs; it affects keeping qualities; it affects flavor; it imparts nutritional value. Not every flour is going to do the same job well so we provide many flours.

Over 40 different flours are available from Dakota Prairie Organic Flour for your baking needs.

If you are adding gluten to your flours, try our White or White High Gluten made with 100% Organic Hard Red Spring Wheat. You'll save time and money.



Grains with Gluten

HARD AND SOFT WHEAT - The hardest wheats genetically contain more protein and fewer starch granules. These hard or "strong" flours are ideal for bread. Soft wheats or "weak" flours have a high starch yield and low protein content.

WINTER AND SPRING refer to two growing seasons for wheat. Winter wheats are planted in the fall and spring wheats are planted in the spring. Winter wheat is generally higher in minerals and spring wheat usually contain more gluten.

HARD RED WINTER WHEAT - A versatile bread wheat with excellent baking characteristics. It has medium protein (10-13%), medium hard endosperm, red bran, medium gluten content and mellow gluten. Used in pan breads, Asian noodles, hard rolls, flat breads and general purpose flour.

HARD RED SPRING WHEAT - An important bread wheat with excellent baking characteristics. It has high protein (12-15%), hard endosperm, red bran; strong gluten and high water absorption. Used in pan breads, hearth breads, rolls, croissants, bagels, hamburger buns, pizza crust and for blending.

HARD WHITE WHEAT - A medium to high protein (10-14%), hard endosperm, white bran and slightly sweet taste, creamy color and light texture. Used in Asian noodles, whole wheat or high extraction flour applications, pan breads and flat breads.

SOFT RED WHEAT - A low protein (8.5-10.5%), soft endosperm, red bran, weak gluten and fine texture. Used in pastries, cakes, cookies, crackers, pretzels, flat breads and for blending flours.

SOFT WHITE WHEAT - A low protein (8.5-10.5%) and low moisture. Used in pastries, cakes, biscuits, crackers, pretzels, flat breads, Asian-style noodles and snack foods and crackers.

RYE - A medium to high protein (10-14%), mild nutty flavor. Used in breads.

BARLEY - A lower gluten content than wheat, therefore it does not rise as well. It has a nutty and appealing flavor.

SPELT - A medium to high protein (10-15%), high in fiber and a good source of B-vitamins, niacin, thiamin, and iron. It has a strong, slightly nutty flavor. Used in breads, cereals, crackers, pasta and other baked goods.

DURUM - Hardest of all wheat classes with a high protein (12-15%), yellow endosperm, white bran. Used in pasta, couscous, and some Mediterranean breads.

KAMUT - High in protein, an excellent source of magnesium, niacin, thiamine, and zinc and a good source of iron and riboflavin. Its nutty, slightly buttery flavor is used in cereals and baked goods, such as breads and crackers.



Dakota Prairie Gluten Flour Products 100% Organic

HARD RED WINTER WHEAT	Type	Protein	Ash
Bronze	white	10% min	0.65 max
Gold	white	10.5% min	0.65 max
Whole Wheat	whole	11% min	
HARD RED SPRING WHEAT			
Silver	white	11.5% min	0.65 max
White Patent	white	12% min	0.50 max
White	white	12.5% min	0.65 max
White High Gluten	white	13.5% min	0.65 max
Bakers Special	intermediate	13% min	
Premium Whole Wheat	whole	13% min	
HARD WHITE WHEAT			
Prairie Gold	white	9% min	0.65 max
Prairie White	white	12% min	0.65 max
Prairie Gold Whole Wheat	whole	10% min	
Prairie White Whole Wheat	whole	12% min	
SOFT RED WHEAT			
Cake	white	6% min	0.40 max
Pastry	white	7% min	0.50 max
Cookie	white	9% min	0.54 max
Whole Wheat Pastry	whole	8% min	
SOFT WHITE WHEAT			
Prairie Pastry	white	7% min	
Prairie Whole Wheat Pastry	whole	8% min	
RYE			
Light Rye	white	8% min	
Medium Rye	intermediate	8% min	
Whole Rye	whole	8% min	
BARLEY			
Barley	white		
Whole Barley	whole		
SPELT			
White Spelt	white	10% min	0.65 max
Whole Spelt	whole	10% min	
DURUM			
Semolina	yellow	12% min	0.79 max
Durum Patent	yellow		
Durum Bolted	yellow		
Whole Semolina	whole	12.5% min	
KAMUT			
BLENDS			
Harvest Special (Hard Red + Hard White)		12% min	0.85 max

Gluten-free

QUINOA - (pronounced keen-wa) A peanut flavor, high in protein, calcium and iron. Used as a substitute for wheat in cakes and cookies.

AMARANTH - High in protein (16%) and is an excellent source of calcium, iron, magnesium and folate. Amaranth's slightly peppery flavor is used as a good accent flour for breads, waffles, pancakes, crackers, breads, cookies and muffins. Being nearly gluten-free, it works well as a wheat substitute.

MILLET - High in protein, fiber, B-vitamins, amino acids and phytochemicals. It is also high in the minerals iron, magnesium, phosphorous, and potassium. A nutty, mildly sweet flavor, lots of vitamins, minerals and adds a lovely creamy color. Used in cereals, soups, pilafs, breads and other baked goods.

BUCKWHEAT - High in protein, B vitamins, phytonutrients, calcium and magnesium. Adds a unique, assertive, slightly nutty flavor. Used for breads, noodles and pancakes. Kasha is roasted/toasted buckwheat.

FLAX - Provides a very good source of fiber and omega 3 fatty acid.

SORGHUM - A bland flavor that can be substituted for wheat flour.

RICE - Whiter than wheat flour.

LENTILS - A good source of dietary fiber, rich in folic acid and contains a good amount of potassium.

PEAS - High in protein and keeps the bakery products softer longer.

TAPIOCA - Adds "tooth" to products. Used in cookies, quick breads, loaf breads, pancakes, doughnuts, dumplings, muffins and bagels.

TEFF - High in protein, and higher in calcium and iron than wheat, rice, millet, or oats. It is a good source of phosphorous, iron, copper, aluminum, barium, and thiamin and the amino acid lysine. Used in baked goods such as crackers, cookies and breads—it is the main ingredient in a popular Ethiopian flat bread called injera.



Organic & Non-Organic Gluten-Free

Dakota Prairie Gluten-Free Flours

Amaranth
Quinoa
Millet
Flax
Buckwheat
Lite Buckwheat
Dark Buckwheat
Sorghum
Lentil
Rice
White Rice
Brown Rice
Pea
Bean

Oat
Tapioca
Teff
Coconut
Garbanzo
Guar Gum
Almond Meal
Arrowroot
Xanthan Gum
Corn
Roasted Kasha
Potato Starch
Soy Nut

Dakota Prairie Gluten-Free Mixes

Quick Bread Mixes

- Muffins and Scones
- Biscuits
- Banana Bread
- Pumpkin Bread
- Corn Bread
- Pancake and Waffle
- Pie Crust
- Baking Blend

Yeast Leavened Bread Mixes

- Sandwich Bread
- Multigrain Bread
- Pizza Crust

Brownie and Cake Mixes

- Yellow, Vanilla and Carrot Cake
- Chocolate Cake
- Pound Cake
- Brownies

Cookie Mixes

- Chocolate Chip
- Chocolate
- Sugar
- Peanut Butter

Custom Mixes Available

Dedicated Gluten-Free Facility

HACCP, GMP and Allergen protocols

Dakota Prairie flour mill is a full service mill. We can handle all your Gluten-Free needs, including grains, flour, mixes and packaging in our dedicated facility

Mixes, Private Label and Co-Packer

Custom baking mixes including mixes from our dedicated gluten-free facilities
Private label programs available

Co-Packer

Middlings for Feed



Packaging

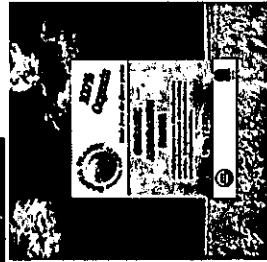
Kraft bags in 25 lb, 50 lb, 20 kg & 25 kg

Super Sacks up to 2,000 lbs

Bulk flour via truck or rail

Retail film from 1 lb to 15 lb in our design or yours

Labels can be printed in any language



Dakota Prairie Flour Mill

Your Full Service Mill

Organic, Conventional, Gluten-Free

100% Quality, 100% Service

Lab

Grains are inspected and tested prior to accepting.
Falling Number tests for sprout damage and substantial enzyme activity (below 250 seconds).

Glutomatic determines the quality and quantity of the gluten.

Near-infrared tester (NIR) tests the protein and moisture of wheat; and it tests the protein, ash and moisture of flour.

Mixograph measures dough characteristics under the stress of both mixing and temperature. It determines the doughs water absorption, protein strength, mixing time, stability and starch behavior. It is also used in the development of gluten-free products, enzyme activity, gluten characteristics and flour quality control.

Nitrogen/Protein analyzer determines the actual amount of protein.

Gluten-free flours are tested for gluten levels. Our tests will detect gluten levels of 10ppm, 20ppm and 200 ppm.

Certifications

USDA Organic



European Union Organic Standard



Japan Organic



AIB Excellent



Gluten-Free Organic & Non-Organic



Blue Ribbon Kosher



Certified NOP organic by

International Certification Services, Inc.



Company Information

Broke ground October 2003

First shipment of flour August 2004

63,000,000 lbs of raw grain storage

537,000 lbs of daily flour milling capacity that includes 200,000 lbs of milling capacity in a dedicated Gluten-Free facility

Over 50 different flours, plus mixes

Dedicated gluten-free facility for milling, blending and packaging

Exporting to Hong Kong, China, Japan, Korea, Taiwan, Singapore, Peru



tel 701.324.4330

fax 701.324.4334

500 North Street West
Harvey, North Dakota, USA 58341

email

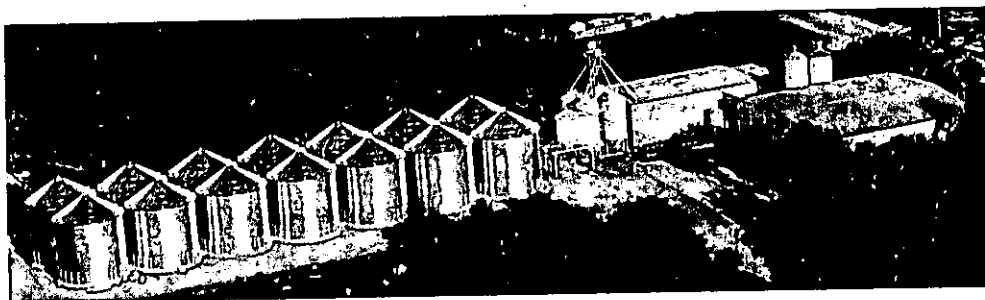
sales@dakota-prairie.com

web

www.dakota-prairie.com

See our web site for more information
and new products!

Made in the United States of America





A healthy products company
oily and grains group

Sunrich: a SunOpta Company • PO Box 128 • 3824 SW 93rd Street • Hope, MN 55122
Tel: 800-297-5997 or 507-451-6030 • Fax: 507-451-8201

Earthwise Processors: a SunOpta Company • 4111 30th Avenue South • Moorhead, MN 56560
Tel: 218-287-5510 • Fax: 218-287-5499

#3a

1465

2/5/09

Scott Sinner

Date; February 3, 2009

RE; A BILL for an Act providing an appropriation to the agriculture commissioner for defraying the expenses of expanding organic food production and processing in the state.

To; Sixty-first Legislative Assembly of North Dakota

Sunopta would like to express it's support for North Dakota Bill 1465.

Organic production and processing has been a value added market that has been supported by your neighboring states. It is one of the areas of agriculture that has seen a steady retail growth over the past 20 years.

It is our opinion that North Dakota's legislative support would benefit North Dakota and the regional organic industry, adding jobs, value added markets and opportunities for this regions producers.

Sincerely,
Curt Petrich
Manager of SunOpta's Northern Grains Division



February 3, 2009

To Whom It May Concern:

RE: House Bill No. 1465

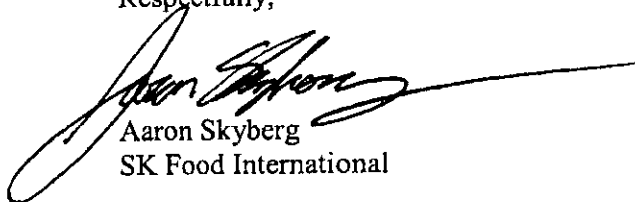
As you may be aware, SK Food International, Inc. is a reputable import/export trading company and domestic bulk ingredient supplier. We supply a full line of Premium Quality Ingredients including Identity Preserved: Certified Organic and Conventional Non-GMO dry edible beans, grains, seeds, soybeans, brans/germs/fibers, flours/meals, vegetable oils, vinegars, sweeteners, rice products, split/dehulled soybeans and instant powders/flakes.

We have seen an ongoing annual increase in demand for organic products, however the raw products are not keeping up with the demand. SK Food International purchases organic beans, grains and seeds from North Dakota and sells them worldwide. In fact, as of 2005 North Dakota was number two in the United States for organic cropland acres.

We believe North Dakota needs a resource that will allocate 100% of its time and funds to promoting and growing the organic industry within North Dakota. SK Food International proudly supports this bill.

Thank you for your consideration.

Respectfully,



Aaron Skyberg
SK Food International



100 10th Street North
Breckenridge, MN 56520

Phone # 218-643-1797 / Fax # 218-643-1792

Date: February 4, 2009

To: Sixty-first Legislative Assembly of North Dakota
Re: ND Bill 1465

Richland Organics would like express its support for ND Bill 465 to help defray the expenses of expanding organic food and grain production in the state.

Over the past 10 years, Richland has seen a significant increase in the U.S. organic food consumption and North Dakota plays a significant role in supplying the organic food chain. It is my belief that this trend will continue and the ND organic industry provides important value-added opportunities to both producers and processors alike.

Continued support and expansion of this industry can and does provide valuable and real economic returns to our rural ag infrastructure.

The support of the ND legislation body can benefit this industry and its effort.

Sincerely,
Rick Brandenburger
President-Richland Organics, Breckenridge MN/Dwight ND

Dennis Schill - 1465
2/5/09

2438 2:30, Bill
Sustainability

#36

From: dennis schill <bluedoor@utma.com>
Subject: 1465

Date: February 1, 2009 5:42:05 PM CST

To: chuck fleming <cfleming@nd.gov>

begin
Cc: janet & terry Jacobson <noutback@utma.com>, Bradley Brummond
<bradley.brummond@ndsu.edu>

Good Morning Mr Chairman, Members of Comm. House Ag Committee

I am Dennis Schill, current chairman of the board of Northern Plains Sustainable Agriculture Society, would like to testify in favor of House Bill 1465.

Northern Plains is a grass root member driven organization with office in LaMoure, ND.

Northern Plains members consist of sustainable/organic producers, organic processors and local food consumers.

Northern Plains has seen sustained growth in is past 30 years from a hand full of founding fathers to over 400 strong.

It would be great if there was a staff person in the North Dakota Agriculture Department who would foster economic growth in this vital part on our state's agricultural, production and food sectors.

Any Questions?
Thank you.

Testimony of Christina Dockter
Senior Executive Partner
International Certification Services, Inc
On
House Bill 1465

#4
2/5/09
1465

I'm testifying in support of Bill 1465. International Certification Services, Inc. has been in business for 30 years and is the only North Dakota based organic certification agency. From a certification agency's standpoint, we have experienced a consistent growth in both producers and processors. Within this overall growth we are also experiencing a decline in the base of North Dakota certifications. The overall certified growers in North Dakota stands at 145 and processors at 35.

We continue to see growth from states that have a dedicated staff or department for promotion of organic agriculture. Not only is North Dakota falling behind in certified operations, it is also falling behind in certified acres, whereas we used to lead the nation in total certified organic acres.

I think there is great opportunity for North Dakota producers and communities to benefit from this growing agricultural sector and we need to be able to promote it. As an accredited certifier, we are not allowed to provide education but by creating this organic position in the North Dakota Department of Agriculture, this education and promotion can be handled without conflict of interest.

As organic is still a growing segment of agriculture, I think North Dakota producers and processors are missing out on a great opportunity. With a dedicated organic staff person in the Department of Agriculture to help promote organic, North Dakota could once again rise to the top of certified entities and acres.

Thank you for your time and consideration of this bill.

February 5, 2009

Kiddar

#5

1465

2/5/09

Anne Ongstad

I am Anne Ongstad, owner operator of Whitman Ranch at Robinson, ND.
I have done what is good for the economy of North Dakota: I have tried
niche markets, found the ones that work, and this year I have added a fifth
full time employee.

One of the profitable markets I am supplying is organic crops. I have
benefited from a number of the programs offered by the North Dakota
Department of Agriculture, and I could really use the help of a full time
person there specializing in organic issues.

Anne (Whitman) Ongstad 701-226-6888

Mr. Charnay
members of the committee

HB 1465 for

- profitable each year
- afraid to go back to farm thing
1997

- Unpaid board