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and supporters who make
this event possible

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DIRECTIONS

Directions to Freund's Farm and Farm Market, 324 Norfolk Road, East Canaan, CT 06024-2631.

From VT and West MA: I-89 S to I-91 S into Massachusetts to the Mass Pike, Rte 90 (exit 4); head west on the Pike and take exit 2, go to Route 20 toward Stockbridge/Rte 102/ Great Barrington. Turn slight right onto MA 102 W; turn left onto South Street/US-7 S/ MA-23/MA-41, follow into CT; turn left onto US 44/US-7/Main Street and continue 44 S to Freund's.

From ME and N H: 95 S to 495 S, in MA, to 90 W, Mass Pike, to exit 2 then follow the directions above.

From northern NY: 87 S to NY-7 E via exit 7 toward Troy/Cohoes; Merge onto I-787 S toward Albany/Watervliet; merge onto 90 E via exit 5 toward Boston; merge onto NY-22 via exit B3 toward Austerlitz/New Lebanon; turn slight left onto NY-71 (crossing into MA); slight left onto MA-23/MA-41/Egremont Rd. Follow MA-23/MA-41; turn right onto Main Street/US-7; follow into CT. Turn left onto US-44/ US-7/Main Street and follow for 3.2 miles, ending at Freund's.

From west NY and southern NY and northern PA: I-90 E (Thruway); keep right in the Albany area, to take I-87 S toward NYC/Boston/Mass Pike; exit 21A toward I-90 (Mass Pike); merge onto the NYS Thruway E; merge onto NY 22 via exit B3 toward Austerlitz/New Lebanon; follow above NY directions.

Southern Tier & northern PA: I-88 E to I-90/NY Thruway; then follow directions above, for western NY.

LODGING

Lodging in this area is expensive at this time of year and fills up very fast. Hotels listed are around \$100 and are within 1/2 hour of the event

Super 8 Motel: 492 E. Main Street, Torrington, CT 06790 Tel: 860-496-0811

Quality Inn & Suites: 395 Winsted Road, Torrington, CT 06790 Tel: 860-496-8808

Sharon Motor Lodge: I Calkinstown Road, Sharon, CT 06069. Tel:860-364-0036

Yankee Pedlar Inn: 93 Main Street, Torrington, CT. Tel: 860-489-9226

CAMPSITES

Lone Oaks Campsites: 360 Norfolk Road, E. Canaan, CT 06024. Tel:860-824-7051

White Pines Campsite: 19 Platt Hill Road, Winsted, CT 06098. Tel: 860-379-0124

Other options: Visit www.litchfieldhills.com.

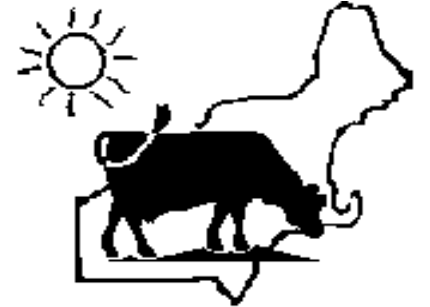
Morvan Allen and Rick Segalla have offered their land for informal (no services) camping: Tel: (Rick) 860-824-0241



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

Prsrt Std
US Postage Paid
Permit 183
Turners Falls, MA

Northeast Organic Dairy



Producers Alliance

*NODPA's 7th
Annual Field Days
& Producer
Meeting*

**Freund's Farm Market
East Canaan, CT**

**Friday & Saturday
August 17 & 18, 2007**

Friday, August 17th

NODPA Field Trip To Segalla Farm

Noon -1:00 Register at Freund's Farm and Farm Market, 324 Norfolk Road, East Canaan, CT 06024-2631 and get directions to Rick Segalla's farm in Canaan, CT.

1:30 to 4:00 Field Trip to Segalla Farm, led by Rick Segalla, Lisa McCrory, Sarah Flack and Kathy Soder (USDA ARS). Rick operates his family's 900-acre farm in Canaan CT, milking 115 cows and raising an equal number of young stock. The farm has been in the family since the early 1900's and today it is a corporation owned by Rick and his siblings. The farm consists of 300 acres wooded land, and the remaining tillable/open land is used for corn silage (65A), Alfalfa (76A), grass hay (200A) and pasture (160A). Rick has raised soybeans in the past, but had some issues with flooding the last few years, which devastated the crop. This year, he would like to plant some flaxseed as a nurse crop hoping it will increase the omega-3 values of the forages grown. Along with the dairy cows, Rick has been raising some Hereford dairy crosses for a small, but growing organic beef market. Most of the dairy cows are Holsteins, though there are some Holstein/Jersey and Holstein/Hereford crosses. Cows are housed in a freestall barn, bedded with sand, and milked in a double six herringbone parlor. At one time, he was milking 200 cows 3 times a day, but reduced his cow numbers to match the readily available pasture on the farm. Rick's basic philosophy to farming is to keep the operation simple and not push the cows for high production. Milk quality is excellent with Somatic Cell Count running around 140,000. **"You need healthy soils to produce healthy crops and pastures", says Rick. "Once you have that, you are sure to have healthy cows."**



NODPA Dinner & Meeting

4:30-10:00 at Freund's Farm, East Canaan

All organic and transitioning dairy producers and their families are welcome, as well as all those interested in supporting certified organic dairies. Dinner is free for transitioning organic dairy farmers and their families. Trade show will be open from 3:30 to 10:00 pm on Friday and from 8:00 am to 2:00 pm on Saturday

4:30 to 5:30 Social Hour and Trade Show with cheese & crackers, vegetable plate and beverages.

5:30 to 7:00 Dinner

Organic Beef Barbeque with mashed potatoes plus gravy and fresh rolls, corn on the cob (fresh from the Freund's family farm) and organic butter; green salad with fresh local vegetables and dressings, plus baked beans with molasses and maple syrup and garlic bacon. There will be a vegetarian option.

Desert: Fruit pies and ice cream. Iced tea, lemonade, coffee, tea, water plus milk will be available.

7:00 Welcome by Steve Morrison, NODPA President, and the Massachusetts Commissioner of Agricultural Resources (invited) and Connecticut Commissioner of Agriculture (invited).

Discussion open to all attendees

- ◆ NODPA Year in Review – Ed Maltby, NODPA Executive Director
- ◆ Reports from other regions and on the activities of FOOD Farmers
- ◆ Open Forum on "Future Activities and Priorities for NODPA"* facilitated by Ed Maltby, Lisa McCrory and Steve Morrison.
 - ◆ NODPA's scorecard—how well are we doing?
 - ◆ What is NODPA's future role?
 - ◆ What services should NODPA supply for organic dairy farmers in the future?
 - ◆ Should NODPA cover all of the eastern USA?
 - ◆ How can we support each sector of the organic infrastructure to ensure the sustainability of organics in the northeast?



Saturday August 18th

6:30 to 9:00 Breakfast of juices, coffee, tea, milks, yogurts and smoothies, home made quiches, local sausages, a variety of Freund's Farm pastries.

7:00-8:30 NODPA annual meeting (members only)

9:00 Welcome and opening remarks from Steve Morrison, NODPA President.

9:15 "Organics, now and in the future – what should we plan for?" Sam Fromantz author of "Organic, Inc." and well-known journalist with a blog at www.chewswise.com will give his perspective on the future of organics.

10:15 Milk Break and annual raffle

10:30 "Think Like a Cow"- Understanding Grazing Behavior—Kathy Soder USDA- Agricultural Research Service. Cows eat what cows eat – because cows are cows. Right? Well, not quite... Cows learn how, what, when, and where to eat in many different ways. They learn from other cows, they learn through trial and error. In addition, our management can affect pasture diet selection and grazing time. Understanding why animals eat what they eat, why they act helps us better manage our forage and livestock. Come learn how to 'think like a cow' and how to better feed and manage our grazing herds.

11:30 Organic grain –Where are we today, where do we need to be in 5 years and what will it take to get there?" Panel discussion with **Mary-Howell and Klaas Marten, Rick Kersbergen and Heather Derby**

12:45 – 1:45 Lunch buffet: kielbasa with pepper and onions; sweet and spicy nodine sausage with pepper and onions; meatballs with fresh tomato/marinara sauce; creamy cheese vegetable lasagna; variety of giant cookies; milk, iced tea, lemonade, water.

2:00 – 4:30 Tour of Maple Shade Farm, Sheffield, MA hosted by Morvan Allen and led by Sarah Flack, Lisa McCrory and Kathy Soder (USDA ARS). Morvan has a grass based dairy that finished its transition earlier this year. Morvan will explain how he financed the purchase and start-up of this farm deep in the Berkshires where land is expensive and in high demand. The tour will cover his extensive, intensively managed pasture, some of which is in the flood plain that experienced extensive flooding this year.



REGISTRATION: NODPA FIELD DAYS & PRODUCER MEETING DINNER

Cost	Friday, August 17th	Qty.	Total
\$10	Field Trip, suggested donation		
\$25	Dinner, per person		
\$10	Dinner, under age 12		
Free	Transitioning Farm Member		
Saturday, August 18th			
Cost	Workshops and Field Trip	Qty.	Total
\$35	NODPA member per person		
\$70	Non-member per person		
\$50	NODPA member farm family		
\$85	Non-member farm family		
Saturday—Lunch			
\$15	Lunch		
\$35	NODPA Subscribing Membership		
Total Amount Enclosed			

Pre-register and save! Register after 8/10 add \$5 per meal.

Name _____

Address _____

Phone _____

Email _____

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

Card #: _____

Expiration date: _____ Questions call: 413-772-0444

REGISTRATION: NODPA's 7th ANNUAL FIELD DAYS & PRODUCER MEETING DINNER, FREUND'S FARM MARKET, AUGUST 17 AND 18, 2007.

Cost	Friday, August 17th Field Trip and Annual Dinner	Qty.	Total
\$10	Field Trip, suggested donation		
\$25	Dinner, per person		
\$10	Dinner, under age 12		
Free	Transitioning Farm Member		
	Saturday, August 18th Workshops and Field Trip		
\$35	NODPA subscribing member per person		
\$70	Non-member per person		
\$50	NODPA subscribing member farm family		
\$85	Non-member farm family		
	Saturday—Lunch		
\$15	Lunch		
\$35	NODPA Subscribing Membership		
	Total Amount Enclosed		

Pre-register and save! Register after 8/10 add \$5 per meal.

Name	
Address	
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