



U.S. CONSUMER SALES  
of organic products exceed  
**\$39 billion**



**51%** of families are  
**BUYING MORE  
ORGANIC**  
products than a year ago



Over **half a billion**  
dollars in U.S. organic  
**EXPORTS**  
were tracked last year

## THERE'S MORE TO **ORGANIC** THAN MEETS THE EYE

Over **3,000 FARMS**  
are transitioning to organic  
across the country

There are  
**296**  
**organic  
inspectors**  
in the U.S.



**26** percent of  
organic farmers  
are **under 45**  
**years old**



**10.6 million**  
organic **APPLE BOXES**  
were produced from  
last year's crop

Over **30,000**  
USDA employees have  
completed **ORGANIC  
LITERACY** education

**45 SYNTHETICS** have  
been **removed, denied**  
**or restricted** for use in  
organic since 2008



**ORGANIC SOY**  
pays more than  
**300%**  
per bushel over  
conventional



**COFFEE** is the  
largest organic  
import valued at  
\$333 million



There are  
**3X more**  
**EARTHWORMS**  
in organic soil



**GLOBAL ORGANIC  
TEXTILE STANDARD**  
includes  
**fair labor**  
component



A warm welcome! It is exciting to have you here in our nation's capital to share with legislators, government agencies and policy influencers that there's more to organic than meets the eye.

Between our first-of-its-kind study on organic international trade detailing the steady rise of U.S. organic exports, OTA's latest market data showing U.S. sales of organic exceeded \$39 billion last year (with organic food reaching almost 5% of total food sales), and consumer research indicating more families than ever are choosing organic as they learn about its benefits— we're ready to share the good news about the impact of organic on our communities, our environment, and our economy.

OTA's Policy Conference and Hill Visit Days are the cornerstones to the advocacy work of your trade association. Your participation is a vital part of that work, and this is your chance to take our important messages directly to leaders in D.C. Together, we can explain first-hand how important organic is to the future of our country's health and prosperity.

This year we kicked off #OrganicWeekDC with a House Organic Caucus briefing followed by a full day of meetings for OTA members where the Board unveiled our new mission and discussed the 15-year vision for the Association.

Today, you'll hear from government and agency officials about their perspectives on organic. We are privileged to have Secretary of Agriculture Tom Vilsack join us for the third year in a row, along with crowd-favorite Anne Alonzo— USDA's Agricultural Marketing Service Administrator. In addition to hearing from distinguished Representatives Sam Farr, Rodney Davis, and Suzan DelBene, we will be treated to remarks from Senator Jon Tester while enjoying a unique lunch inspired by the grains, legumes and oils produced in a full crop rotation cycle by organic farmers of the Great Plains.

Following today's conference sessions, this evening we will celebrate the 25th anniversary milestone of the Organic Food Production Act of 1990 in a Capitol Hill reception featuring honored guest Senator Patrick Leahy.

But there's more still. Tomorrow is advocacy day, and we have hundreds of Hill Visits and meetings at key agencies including USDA, FDA and the White House.

From farmers to processors to certifiers, we have a compelling story to tell about how the organic value chain is leading change in agriculture. Your work this week offers a significant opportunity to communicate the innovation, entrepreneurship, and meaningful business growth delivered by organic food and farming.

We are excited to have you here. Together we can make a difference for the future of organic.

Laura Batcha  
Executive Director/CEO,  
Organic Trade Association

## Board of Directors

### PRESIDENT

**Melissa Hughes**

*Organic Valley  
Wisconsin*

### VICE PRESIDENT—USA

**Sarah Bird**

*Ecologic Brands, Inc.  
California*

### VICE PRESIDENT—CANADA

**Dag Falck**

*Nature's Path Foods  
British Columbia*

### SECRETARY

**Melody Meyer**

*UNFI  
California*

### TREASURER

**Tony Bedard**

*Frontier Co-op  
Iowa*

### Ryan Benn

*Alive Publishing Group  
British Columbia*

### Samantha Cabaluna

*Earthbound Farm  
California*

### Perry Clutts

*Pleasantview Farm  
Ohio*

### Nicole Dawes

*Late July Organic Snacks  
Massachusetts*

### Kim Dietz

*Smucker Natural Foods, Inc.  
California*

### Chris Ely

*Applegate Farms, LLC  
New Jersey*

### Jesse LaFlamme

*Pete and Gerry's Organics, LLC  
New Hampshire*

### Kelly Shea

*WhiteWave Foods  
Colorado*

### Marci Zaroff

*Under the Canopy | Portico Brands  
New York*

### Leslie Zuck

*Pennsylvania Certified Organic (PCO)  
Pennsylvania*

## OTA Member Meetings – Tuesday April 14, 2015 – Hall of the States

TIME	EVENT	LOCATION
8 – 8:30 a.m.	PAC Board Meeting	Room 233
8:30–10 a.m.	Organic Continental breakfast available	Room 285
8:30 – 2 p.m.	OTA Board of Directors Meeting	Room 231
9 – 11 a.m.	Programs to encourage transitional farming	Room 383
10:30 a.m. - Noon	OTA/SFTA Sustainability Learning Forum	Room 235
11 a.m. – Noon	Spring NOSB Meeting Prep	Room 233
11:30 a.m. – 1:30 p.m.	Organic Lunch available	Room 285
12:30 – 1 p.m.	Effects of Chemicals on Children's Health — Asa Bradman	Room 233
1 – 2 p.m.	Citrus Greening Research Results — Dr. Asa Bradman	Room 233
1 – 4 p.m.	Farmers Advisory Council Leadership Summit	Room 383
1 – 2 p.m.	HS Codes Task Force Meeting	Room 235
2 – 5 p.m.	The Organic Center Board of Directors Meeting	Room 233
3 – 4 p.m.	Mexico Task Force Meeting	Room 235
4 – 5 p.m.	Fiber Council Meeting	Room 231
4 – 5 p.m.	Vilicus Farms Mentoring Program	Room 383
5 – 6 p.m.	Annual Member Meeting <i>Members will report to the Board on the day's discussions, and participate in an interactive discussion on the 15-year vision for the trade association. Included will be a look at OTA's revised Vision and Mission.</i> <b>OTA Vision:</b> Grow ORGANIC to achieve excellence in agriculture and commerce, protect the environment and enhance community well-being. <b>OTA Mission:</b> Promote and protect ORGANIC with a unifying voice that serves and engages its diverse members from farm to marketplace.	Room 285
6 p.m.	Organic PAC Fundraiser Bus Pick-up	In front of the Hall of the States
6:30 – 9 p.m.	Organic PAC Fundraiser (802-275-2250 for details)	Pinstripes, 1064 Wisconsin NW, Washington, D.C.

## Nominate Your Organic Heroes!

*Help honor heroes in the organic sector by submitting nominations for  
OTA's 2015 Organic Leadership Awards*



Growing  
the Organic Industry



Organic Farmer  
of the Year



Rising Star

Details: [www.ota.com](http://www.ota.com) • Deadline for submission: April 23  
More information: [tyoung@ota.com](mailto:tyoung@ota.com)

# Wednesday, April 15, 2015 – Newseum

TIME	EVENT	LOCATION
8:15 a.m.	Registration Opens <i>Light refreshments</i>	Room 705
9 – 9:15 a.m.	Welcome and Organic Industry Growth Update <i>Laura Batcha, OTA's Executive Director/CEO</i>	Main Stage
9:15 – 9:25 a.m.	California Update <i>Andrea Davis-Cetina, CCOF Board of Directors</i>	Main Stage
9:25 – 9:55 a.m.	Congressman Sam Farr (D-CA 20th)	Main Stage
10 – 11 a.m.	U.S. Secretary of Agriculture Tom Vilsack	Main Stage
<b>MORNING BREAKOUT SESSIONS:</b>		
11:15 a.m. – Noon	Research Needs Listening Session <i>Featuring Jessica Shade (The Organic Center), Brise Tencer (OFRF), and Mathieu (Mat) Ngouajio (USDA-NIFA)</i>	Room 709
11:15 a.m. – Noon	GRO Organic Check-off <i>Organic Research and Promotion Program Steering Committee members will facilitate interactive small group discussions on the proposed framework for an Organic Check-off.</i>	Room 702
12:15 – 12:45 p.m.	Senator Jon Tester (D-Montana)	Main Stage
	MENU inspired by the grains, legumes and oils produced in a full crop rotation cycle by organic farmers of the Great Plains <i>Hummus and Toasted Pita Chips and Vegetables</i> <i>First Course, Salad Duo: Bulgur Wheat Salad with Sundried Cherries; Popped Kamut and Kale Salad with Pine Nuts, Raisins, and a Garlic and Honey Vinaigrette made with Safflower Oil; Breads and Sweet Butter</i> <i>Second Course: Prime Beef Kabob served with Herb Marinated Feta Cheese and Organic Lentil and Barley Salad or Grilled Vegetable Kabob served with Marinated Mushrooms and Lentil and Barley Salad (Vegan/Vegetarian Option)</i>	  
12:45 – 1:15 p.m.	Lentil and Grain Farming in Montana <i>Featuring Liz Carlisle, author of Lentil Underground, and David Oien, a Montana lentil farmer, OTA member, and founder of Timeless Natural Foods</i>	Main Stage
1:15 – 1:45 p.m.	Anne Alonzo, Agricultural Marketing Service Administrator	Main Stage
<b>AFTERNOON BREAKOUT SESSIONS:</b>		
2 – 2:45 p.m.	Public/Private Collaboration to Grow Organic Acreage <i>Featuring Miles McEvoy (Deputy Administrator, USDA's National Organic Program), Betsy Rakola (Organic Policy Advisor, USDA), and Nate Lewis (OTA's Senior Crops and Livestock Specialist)</i>	Room 702
2 – 2:45 p.m.	Quantifying the International Organic Marketplace <i>Featuring Ted Jaenicke (Associate Professor, Agricultural Economics, Penn State) and Monique Marez (OTA's Associate Director for International Trade)</i>	Room 709
<b>AFTERNOON KEYNOTES:</b>		
3 – 3:35 p.m.	Congresswoman Suzan DelBene	Main Stage
3:45 – 4:10 p.m.	The Nuts and Bolts of Congressional Policymaking <i>Featuring Keith Jones (policy advisor to Congressman Collin Peterson (D-MN), Ranking Member of the House Agriculture Committee), Julian Baer (senior policy advisor to Senator Pat Roberts (R-KS), Chairman of the Senate Agriculture Committee), Peggy Binzel (a principal at the Podesta Group), and Marni Karlin (OTA's Vice President of Government Affairs and General Counsel)</i>	Main Stage
4:10 – 4:45 p.m.	Congressman Rodney Davis	Main Stage
4:45 – 5 p.m.	Closing Remarks & Group Photo	Main Stage
5 p.m.	Buses provided from the Newseum to Capitol Hill Reception — look for signs on 6th and C Streets	
5:30 – 7 p.m.	Capitol Hill Reception at U.S. Capitol Visitor Center, SVC 209–08, First Street, SE, Washington, DC <i>Celebrating the 25th anniversary of the Organic Foods Production Act</i>	



## **AN ORGANIC TRADE ASSOCIATION RECEPTION** *featuring HONORED GUEST SENATOR LEAHY*

**April 15, 2015 | 5:30 – 7:30 P.M.**  
**U.S. Capitol Visitor Center, First Street S.E., Washington, DC**  
Senate Meeting Room 209-208

**Enjoy an array of hors d'oeuvres and beverages  
prepared with the finest organic ingredients.**

This reception will pay tribute to the Organic Food Production Act of 1990, which established the foundation for U.S. national organic standards. This milestone legislation helped shape the strict organic practices that safeguard the value of organic farming and its products. Please join us to celebrate the contributions of organic food and farming over the past 25 years to the national economy.

**Buses will be provided.**

### **Instructions for those who want to walk (13 minutes):**

- 1) Exit the Newseum on Pennsylvania Avenue
- 2) Turn left and walk towards the U.S. Capitol until you reach Peace Circle
- 3) Walk counter-clockwise around the circle and cross over First Street NW.
- 4) Make an immediate left and follow the outside curved path (next to the parking lot)
- 5) As you approach the red brick structure, stay on the path to the left of it
- 6) Stay on the curving path. As you approach a brown guard house, bear left

- 7) You will now be on the Capitol East Front. Walk across the plaza towards the Library of Congress (large building opposite the Capitol, with a green roof and a golden torch on top)
- 8) Proceed down the stairs to the left of the two fountains (for an accessible route, follow the same path, taking one of the two elevators past the fountains)
- 9) Turn right and proceed through the security checkpoint to enter the Capitol Visitor Center
- 10) Once inside you will need to go down the stairs to the lower level "Senate Appointment Desk" and check in with your ID

## Conference Hosts

**Laura Batcha** serves as OTA's Executive Director/CEO. She brings 20 years of direct experience as a certified organic producer and handler, and more than 10 years of experience in the organic private sector. She is a member of the Agricultural Policy Advisory Committee appointed by USDA and the U.S. Trade Representative's Office.

**Melissa Hughes** is General Counsel & Director of Government Relations for Organic Valley, the nation's largest and oldest organic dairy cooperative. She currently serves on USDA's Advisory Committee on Biotechnology & 21st Century Agriculture, and is the President of OTA's Board of Directors.

## Distinguished Guests



As the nation's 30th Secretary of the U.S. Department of Agriculture, **Tom Vilsack** administers programs and policies that shape all aspects of agricultural production, trade and nutrition. Secretary Vilsack, a member of the Presidential Cabinet, is responsible for keeping the President informed of issues in U.S. agriculture, and for making policy recommendations as these issues emerge.



Senator **Jon Tester** (D-MT) is a third-generation Montana farmer, who is a strong advocate for rural America. He is the only U.S. Senator who is also an organic grower—raising grains, legumes and other rotational crops on land his grandfather homesteaded 100 years ago.



Representative **Rodney Davis** was recently sworn in for his second term in Congress serving the 13th District of Illinois, a 14-county district covering both urban and rural areas of Central and Southwestern Illinois. He serves as the Chairman of the House Agriculture Subcommittee on Biotechnology, Horticulture, and Research.



Congresswoman **Suzan DelBene** represents Washington's 1st Congressional District. She is the Ranking Member of the Subcommittee on Biotechnology, Horticulture, and Research, and was a member of the bipartisan conference committee which successfully negotiated the Farm Bill of 2014.



Throughout his 20-year tenure, Congressman **Sam Farr** (D-CA 20th) has been a leading advocate for California agriculture. Farr is the Ranking Member of the Appropriations Subcommittee on Agriculture, Rural Development and Food and Drug Administration. He is a co-chair of the Congressional Organic Caucus.



**Anne L. Alonzo** is Administrator of the Agricultural Marketing Service (AMS), an agency of the U.S. Department of Agriculture. In her role, Alonzo is responsible for the oversight of policies and programs that facilitate the efficient, fair marketing of U.S. agricultural products, including food, fiber and specialty crops.

## Esteemed Speakers

**Julian Baer**, Sr. Policy Advisor for Nutrition, joined the Senate Agriculture, Nutrition and Forestry Committee in 2013, when he worked for then-Ranking Member Thad Cochran (R-MS) on a variety of issues, including organic. He continued with the Committee after its leadership changed, and now works for the new Chairman of the Committee, Senator Pat Roberts (R-KS). Julian's portfolio includes nutrition, horticulture, and specialty crops.

**Peggy Binzel** is Principal at The Podesta Group. Drawing on her considerable experience in Congress and in the private sector working on issues ranging from energy and commerce to broadcasting and telecommunications, she provides strategic public affairs advice to Podesta Group clients, including the Organic Trade Association.

**Liz Carlisle** is a fellow at the Center for Diversified Farming Systems at the University of California, Berkeley. She holds a Ph.D. in Geography, also from Berkeley. A native of Missoula, Montana, Carlisle is a former Legislative Aide to United States Senator Jon Tester.

**Andrea Davis-Cetina** farms mixed vegetables in Sonoma where she teaches gardening classes and hosts a weekly radio show in the field of sustainable agriculture, seasonal eating, or social advocacy. Her farm has been CCOF certified since 2010. Andrea currently sits on the CCOF Board of Directors and is a fellow with the Ecological Farming Association.

**Edward (Ted) Jaenicke**, Ph.D is an Associate Professor of Agricultural Economics at Penn State University. His research investigates the portion of the organic food marketing channel that ranges from certified organic food processors and handlers to food retailers and consumers.

**Keith Jones**, who served as Program Manager of USDA's National Organic Program when the final rule for national organic standards was released and subsequently implemented, is currently Policy Advisor to the U.S. House Agricultural Committee.

**Marni Karlin** is OTA's Vice President of Government Affairs / General Council. She previously acted as counsel for the U.S. Senate Judiciary Committee's Subcommittee on Antitrust, Competition Policy and Consumer Rights.

**Nate Lewis** OTA's Senior Crops and Livestock Specialist, provides support to OTA's Farmer Advisory Council, on-the-ground outreach to OTA's organic farmer membership community, and analysis of policy issues that affect producers.

**Monique Marez**, OTA's Associate Director for International Trade, manages all of OTA's foreign market access programs and helps administer technical assistance projects for specialty crops.

**Miles McEvoy** is Deputy Administrator of USDA's National Organic Program. He took this post in October 2009 after leading the Washington State Department of Agriculture's Organic Food Program—one of the nation's first state organic certification programs—for over two decades.

**Dr. Mathieu (Mat) Ngouajio** is the National Program Leader – Division of Plant Production, USDA – National Institute of Food and Agriculture where he provides national leadership for research, education and extension activities relating to crop production and organic agriculture.

**David Oien** led a small underground network of farmers in his conservative Montana county that investigated the wonders of lentils, demonstrating to skeptics that they enrich the soil, create their own fertilizer, and thrive with little moisture. Years of work resulted in Timeless Seeds, now a million dollar enterprise.

**Betsy Rakola**, the USDA's Organic Policy Advisor, leads the department's Organic Working Group and advises agencies on incorporating organic into their daily mission. She previously worked for the USDA's National Organic Program, Oxfam America, and Tufts University.

**Dr. Jessica Shade** is Director of Science Programs for The Organic Center. She oversees The Center's research on sustainable agriculture and health, and collaborates with academic and governmental institutions to fill gaps in our knowledge about organic.

**Brise Tencer** is the Executive Director of the Organic Farming Research Foundation. She returned to the OFRF team this past May, having coordinated the OFRF's legislative work from 2000 to 2006. Ms. Tencer most recently served as Director of Policy and Programs for California Certified Organic Farmers (CCOF).

## NEWSEUM (4/15/15)

*555 Pennsylvania Ave. NW, Washington, D.C. 20001  
Please use 6th Street entrance, marked Freedom Forum*

Welcome to the Newseum — a 250,000-square-foot museum of news, and the location of OTA's 2015 Policy Conference. The Newseum features seven levels of galleries, theaters, retail spaces and visitor services. It takes museum-goers behind the scenes to experience how and why news is made.

While there won't be much time for sightseeing during the Conference, we are delighted to provide you a **complimentary Newseum pass** in your conference packet. The pass is valid for one year. We hope you will plan to return when you have time to enjoy all that this fascinating venue has to offer.

**Wireless Internet access** is available without a passcode on the network "newseumguest." Please consult an OTA staff member if you require assistance.



## LEADERSHIP SUMMIT

OTA's Farmers Advisory Council (FAC) is hosting its second leadership summit in conjunction with OTA's Policy Conference and Hill Visit Days.

Discussions around crop insurance and land access will help to shape OTA's policy work for organic farmers.

In addition, the Summit will culminate in visits to key agency staff and lawmakers to help ensure federal support for organic farmers.



THANK YOU to the following organizations for sending organic farmers to Capitol Hill to advocate for organic!



## Thursday, April 16, 2015 – Hall of the States

TIME	EVENT	LOCATION
7:45 a.m.	Registration opens, Hill Visit Day	Lobby
7:45 a.m.	Hospitality Suite opens for the day	Room 283/285
8:30 a.m.	Hill Visit Preparation session	Room 383/385
9 – 4 p.m.	Members depart for pre-arranged Hill Visits	
11:30 a.m. – 2 p.m.	Lunch available	Room 283/285
4:30 p.m.	Event closing & champagne toast	Room 283/285

## General Information

### HALL OF THE STATES (4/16/15)

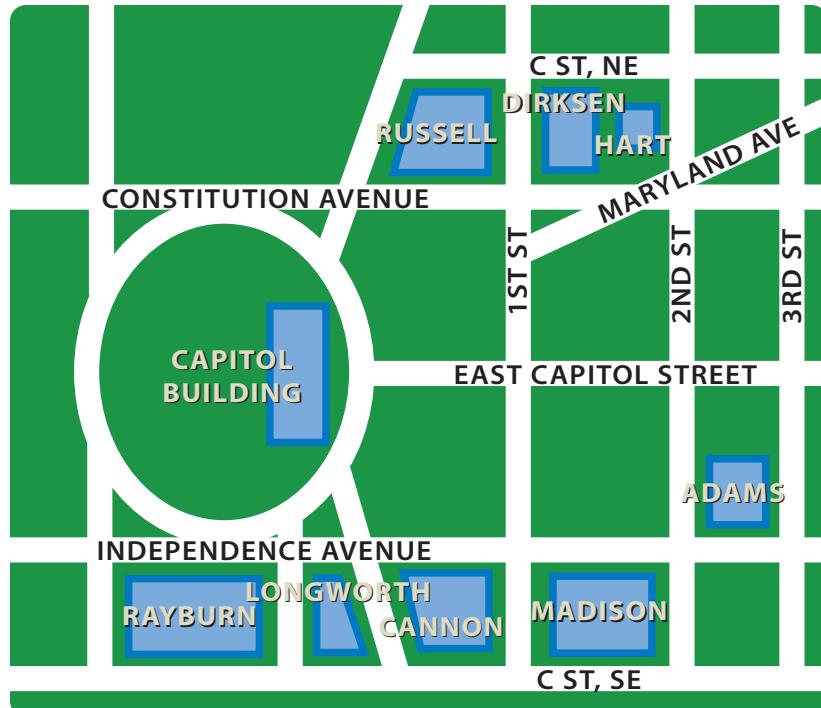
*444 North Capitol St. NW, Washington D.C. 20001  
Rooms 283/285 and 383/385*

The Hall of the States houses OTA's Washington, D.C., offices, and will be our "home base" for Hill Visit day. Below is some general information to help you during your visit.

**Building Security:** In your conference materials, you will find an access card in addition to your conference badge. Please do not lose your access card, as you need to show this card to Security when entering the building. Let us know if you have any problems (phone numbers provided below).

**Hospitality Suite:** Located in Rooms 283/285, the Hospitality Suite will serve as a central meeting spot for members on Thursday, April 16. Food, beverages, and access to wireless internet will be available there, as will OTA staff members, who are ready to help with any questions.

**Evaluations:** Hill Visit Team Leaders, please remember to fill out the evaluation form in your conference packet and return it to the OTA staff or the Hospitality Suite (283/285) before leaving Washington. Thank you.



### CONTACTING US

For general inquiries, including registration, conference, and reception call or text:

1. Angie Jagiello, OTA  
413.824.0611
2. Amy Bovaird, OTA  
802.275.2250

For questions about your Hill Visit, schedule call or text:  
Stephanie Jerger, OTA  
202.316.7246

Let an OTA staff member know if you would like to receive our text updates.

# ATTENDEES

<b>Whitney Forman-Cook</b> Agri-Pulse	<b>Tyler Uden</b> Clarkson Grain Company Inc.	<b>Elizabeth Crawford</b> Food Navigator USA	<b>Erik Drake</b> Late July Snacks LLC
<b>Peter Golbitz</b> Agromeris LLC	<b>Rick Collins</b> Clif Bar & Company	<b>Jeffrey Brams</b> Garden of Life LLC	<b>Thomas B. Harding, Jr.</b> Lehigh Valley Organic Growers
<b>Ryan Benn</b> Alive Publishing Group Inc.	<b>Matthew Dillon</b> Clif Bar & Company	<b>Mary Cavanaugh</b> General Mills	<b>Liz Carlisle</b> Lentil Underground
<b>Steve Crider</b> Amy's Kitchen Inc.	<b>Elysa Hammond</b> Clif Bar & Company	<b>Katrina Heinze</b> General Mills	<b>Daniel Mathews</b> Lundberg Family Farms
<b>Jessica Poingt</b> Amy's Kitchen Inc.	<b>Patrick Kabealo</b> Costco Wholesale	<b>Sandra Marquardt</b> Global Organic Textile Standard	<b>Tim Schultz</b> Lundberg Family Farms
<b>Martin Levin</b> Amy's Kitchen Inc.	<b>Dennis Knapp</b> Costco Wholesale	<b>Mark Squire</b> Good Earth Natural Foods	<b>Sarah Hubbart</b> Michael Torrey Associates LLC
<b>Denise Andersen</b> Andersen Organics	<b>Chris Schaller</b> Costco Wholesale	<b>David Vetter</b> Grain Place Foods Inc.	<b>Michael Torrey</b> Michael Torrey Associates LLC
<b>Bob Kaake</b> Annie's Inc.	<b>Tess Wilkins</b> Costco Wholesale	<b>Ned Conwell</b> Green Tractor Farm	<b>Mark Lipson</b> Molino Creek Farm
<b>Christopher Ely</b> Applegate	<b>Mary Castonguay</b> CROPP Cooperative	<b>Michael Dagerath</b> H.E. Butt Grocery Co.	<b>Ted Major</b> MOM's Organic Market
<b>Brent Cannell</b> Aurora Organic Dairy	<b>Wade Miller</b> CROPP Cooperative	<b>Scott Mitchell</b> H.E. Butt Grocery Co.	<b>Lisa de Lima</b> MOM's Organic Market
<b>Scott McGinty</b> Aurora Organic Dairy	<b>Lydia Henshaw</b> Crosstek Solutions	<b>Marcus Gordon</b> Healthy Brands Collective	<b>Steve Geest</b> MOM's Organic Market
<b>Marc Peperzak</b> Aurora Organic Dairy	<b>David Carter</b> Crystal Springs Consulting	<b>Greg Herbruck</b> Herbruck Poultry Ranch	<b>Nathan Brown</b> Montana Organic Association
<b>Peter Levangie</b> Bay State Milling	<b>Chip English</b> Davis Wright Tremaine LLP	<b>Mohamed Mousa</b> Herbruck Poultry Ranch	<b>Alan Lewis</b> Natural Grocers
<b>Rita Abi-Ghanem</b> Bio Huma Netics	<b>Carmela Beck</b> Driscoll's	<b>Mike Sencer</b> Hidden Villa Brands	<b>Ed Field</b> Natural Merchants
<b>Catherine Boudreau</b> Bloomberg BNA	<b>John Foster</b> Earthbound Farm	<b>Leslie Fishman</b> High Quality Organics	<b>Barry Cik</b> Naturepedic Organic Mattresses
<b>Robert Agnew</b> Bob's Red Mill Natural Foods	<b>Bridget Montesanti</b> Earthbound Farm	<b>Jay Fishman</b> High Quality Organics	<b>Rachel Bailey</b> Nature's Path Foods Inc.
<b>John Ashby</b> California Natural Products	<b>Samantha Cabaluna</b> Earthbound Farm	<b>Jenny Burns</b> Honest Tea	<b>Kyla Hochfilzer</b> Nature's Path Foods Inc.
<b>Marie-Eve Levert</b> Canada Organic Trade Association	<b>Sarah Bird</b> Ecologic Brands	<b>Ray Williams</b> Hudson Bay Farm	<b>Dag Falck</b> Nature's Path Foods Inc.
<b>Amy Lamendella</b> CCOF Certification Services LLC	<b>Cathy Brunnquell</b> Egg Innovations LLC	<b>Thomas Lorber</b> Intact U.S. Inc	<b>Darren Mahaffy</b> Nature's Path Foods Inc.
<b>Jake Lewin</b> CCOF Certification Services LLC	<b>John Brunnquell</b> Egg Innovations LLC	<b>Dirk Otto</b> Intact U.S. Inc	<b>Noemie Bessette</b> Nature's Path Foods Inc.
<b>Christopher Nichols</b> Chino Valley Ranchers	<b>Michael Berger</b> Elevation Franchise Ventures LLC	<b>Trevor Blyth</b> Kamut International	<b>Adam Andersen</b> New Hope Natural Media
<b>David Will</b> Chino Valley Ranchers	<b>Marty Mesh</b> Florida Certified Organic Growers LLC	<b>Scott Silverman</b> KeHE	<b>Keith Jones</b> Office of Congressman Collin Peterson (D-MN)
<b>Haley Ferrill</b> Clarkson Grain Company Inc.	<b>Craig Deadman</b> Fonterra Cooperative Group	<b>Patrick Kerrigan</b> Kerrigan Global Solutions	<b>Julian Baer</b> Office of Senator Pat Roberts (R-KS)
		<b>Brendan Cull</b> Kroger	<b>Peggy Miars</b> OMRI

# ATTENDEES

<b>Chris Schreiner</b> Oregon Tilth	<b>Laurie Wittenbrink</b> RIBUS Inc.	<b>Asa Bradman</b> UC Berkeley	<b>Meg Kuhn</b> USDA National Organic Program
<b>Diana Jenkins</b> Organic Farming Research Foundation	<b>Richard Siegel</b> Richard D. Siegel Law Offices	<b>Marci Zaroff</b> Under the Canopy/Portico Brands	<b>Miles McEvoy</b> USDA National Organic Program
<b>Brise Tencer</b> Organic Farming Research Foundation	<b>Aaron Kinsman</b> Rodale Institute	<b>Kyle Audette</b> UNFI	<b>Betsy Rakola</b> USDA National Organic Program
<b>Anthony Sua</b> Organic Rising	<b>Mark Rokala</b> Rokala Public Affairs	<b>Melody Meyer</b> UNFI	<b>Anne Alonzo</b> USDA Agricultural Marketing Service
<b>Adam Warthesen</b> Organic Valley	<b>Steve Pierson</b> Sar-Ben Farms	<b>Alisha Real</b> UNFI	<b>Doug Crabtree</b> Vilicus Farms
<b>George Siemon</b> Organic Valley	<b>Susan Pierson</b> Sar-Ben Farms	<b>Richard Summers</b> UNFI Canada	<b>Anna Jones-Crabtree</b> Vilicus Farms
<b>Melissa Hughes</b> Organic Valley Coop	<b>Shannon Campagna</b> Seeds of Change Inc.	<b>Christopher Purdy</b> USDA Agricultural Marketing Service	<b>Loren Speer</b> Vilicus Training Institute
<b>Logan Peterman</b> Organic Valley/CROPP	<b>Beth Robertson Martin</b> Small Planet Foods Inc.	<b>Catherine Greene</b> USDA Economic Research Service	<b>Ashley Swaffar</b> Vital Farms Inc.
<b>Ted Jaenicke</b> Penn State University	<b>Kim Dietz</b> Smucker Natural Foods Inc.	<b>Valerie Bowles</b> USDA Foreign Agricultural Service	<b>Matthew OHayer</b> Vital Farms Inc.
<b>Johanna Mirenda</b> Pennsylvania Certified Organic	<b>Bobby Modi</b> Smucker Natural Foods Inc.	<b>David Cottrell</b> USDA Foreign Agricultural Service	<b>Scott Rice</b> Washington State Dept. of Agriculture
<b>Leslie Zuck</b> Pennsylvania Certified Organic	<b>Dale Read</b> Specialty Sleep Association	<b>Nancy Hubbell</b> USDA Foreign Agricultural Service	<b>Richard Mathews</b> Western Organic Dairy Producers Alliance
<b>Mike Spangler</b> Perdue Agribusiness Inc.	<b>Amanda Hartt</b> SPINS	<b>Tim Rocke</b> USDA Foreign Agricultural Service	<b>Kelly Shea</b> WhiteWave Foods
<b>Jesse Laflamme</b> Pete and Gerry's Organics LLC	<b>Susanna Ghaemi</b> SPINS	<b>Andrew Sowell</b> USDA Foreign Agricultural Service	<b>Kristy Vigil</b> WhiteWave Foods
<b>Perry Clutts</b> Pleasantview Farm	<b>Britt Lundgren</b> Stonyfield Farm Inc.	<b>Kelly Strzelecki</b> USDA Foreign Agricultural Service	<b>Peter Riccio</b> WhiteWave Foods
<b>Peggy Binzel</b> Podesta Group	<b>Joseph Stern</b> SunOpta Inc.	<b>Michelle Arsenault</b> USDA National Organic Program	<b>Mike Skibinski</b> WhiteWave Foods
<b>Jenny Hopkinson</b> Politico	<b>Katherine DiMatteo</b> Sustainable Food Trade Association	<b>Emily Brown Rosen</b> USDA National Organic Program	<b>Angela Destefanis</b> Whole Foods Market Inc.
<b>Steve Koretoff</b> Purity Organics	<b>Robert Anderson</b> Sustainable Strategies LLC	<b>Cheri Courtney</b> USDA National Organic Program	<b>Courtney Mudge</b> Whole Foods Market Inc.
<b>Alexis Randolph</b> Quality Assurance International	<b>Kathleen Merrigan</b> The George Washington University	<b>Renee Mann</b> USDA National Organic Program	<b>Aisleagh Jackson</b> Wild Oats
<b>Harold Chase</b> Quality Assurance International	<b>Jerry Hagstrom</b> The Hagstrom Report/National Journal	<b>Bridget McElroy</b> USDA National Organic Program	<b>Robert Kaufman</b> Woodstock Farms Manufacturing
<b>Ramkrishnan</b> <b>Balasubramanian</b> Quality Certification Services	<b>Marisa Them</b> The Hain Celestial Group	<b>Lisa Ahramjian</b> USDA Office of the U.S. Trade Rep.	
<b>Andrea Davis-Cetina</b> Quarter Acre Farm	<b>Julia Sabin</b> The J. M. Smucker Company	<b>Julia Doherty</b> USDA Office of the U.S. Trade Rep.	
<b>Nora Pouillon</b> Restaurant Nora	<b>Tracy Misiewicz</b> The Organic Center	<b>Mathieu Ngouadio</b> USDA National Institute of Food and Agriculture	
<b>Lisa Harter</b> RIBUS Inc.	<b>Jessica Shade</b> The Organic Center	<b>Lisa Brines</b> USDA National Organic Program	
<b>Steve Peirce</b> RIBUS Inc.	<b>David Oien</b> Timeless Seeds Inc.		



## 2015 POLICY CONFERENCE AND HILL VISIT DAYS

April 14-16, 2015

### THANK YOU TO OUR SPONSORS



Share highlights from  
**#OrganicWeekDC @OrganicTrade**

THERE'S MORE TO **ORGANIC**  
THAN MEETS **THE EYE**