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# BDANC

Biodynamic Association  
of Northern California



Spring 2010 Newsletter



*Seek the truly practical,  
material life*

*But seek it in such a way  
that it does not numb you  
to the spirit that works  
within it.*

*Seek the Spirit, but not out  
of spiritual lust or spiritual  
egoism.*

*Seek it rather because you  
wish to become selfless in  
the practical life of the  
material world.*

*Turn to the ancient princi-  
ple: Spirit never without  
matter, matter never  
without Spirit.*

*And say to yourselves,  
We will do everything  
material in the light of  
the Spirit,*

*And will seek the light of  
the Spirit in such a way that  
it enkindles warmth in us  
For our practical deeds.*

*- Rudolf Steiner -*

## The Biodynamic Association of Northern California, BDANC

is a member-run organization that aims to promote the biodynamic approach to farming and gardening. We allow time at our meetings for planning. Decisions are made by those who show up. We happen to really like getting together and through BDANC we have the opportunity to:

- gather a dynamic interchange of people from many arenas of biodynamics
- spread our collective knowledge, learn from each other and grow together through study
- get reports of activities in the larger biodynamic and farming community
- learn about the preps by making them together
- ensure availability of the preps to the community
- experience other farms and gardens
- renew our spiritual intentions and our commitment to each other

We accomplish our goals through:

- quarterly meetings
- a quarterly newsletter
- a membership mailing and emailing list
- making and selling the preparations
- meeting expenses with income from dues and preps

### Membership

Marney Blair, marney646464@yahoo.com

### Newsletter

Laura Liska, lauraliska@cs.com

Steve Reynolds slreynolds@sbcglobal.net

### Internal Correspondence (email blasts)

Patrick Garretson, patrick@californiaflowforms.org

### Financials

Marney Blair, marney646464@yahoo.com

### Preparations

Harald Hoven, hhoven@steinercollege.edu

### General BDANC Correspondence

PO Box 715, Penn Valley CA 95946

### National Biodynamic Correspondence

Biodynamic Farming and Gardening Association

25844 Butler Road, Junction City OR 97448

phone: 541-998-0105 or 1-888-516-7797

email biodynamic@aol.com, www.biodynamics.com

## New Year, New Initiative

As we gathered around the dining table at the Big House on Frey Vineyard for our cozy winter planning session, I remarked how far we'd come in manifesting many of our dreams for BDANC. The Winter meeting held so many aspects we've envisioned: talks by inspiring teachers, hearing from some of our diverse biodynamic practitioners, group discussions about work and research, a youth circle, a little eurythmy, great meals, visiting with old friends, making new ones. During the year we've made preparations together, visited biodynamic farms in our region, and attracted over to 100 people to our gatherings.

It is time, I proposed, that we acknowledge and formalize what we do as an educational organization. In my work both regionally and nationally I have become more and more aware of the need to bring biodynamics to a local audience in a way that connects us to the work and to each other. People new to biodynamics tell me they want to learn more, asking where can they go, who can they talk to? Those already involved express a longing to deepen their practice, as individuals certainly, but in the context of a community, learning from each other, growing together.

This year BDANC is taking up the initiative to begin to address these needs. I will be spearheading this effort with the help of an advisory group and some seed money from BDANC. In our vision are plans to schedule more farm visits, organize more educational offerings, bring more workshops to local events, work with the national apprentice training program, and find ways to fund and support our efforts through donations, grants, and our own creative endeavors. I will be keeping you, the members, informed of our progress through this newsletter and at our quarterly meetings. I welcome your comments and thoughts via email.

Laura Liska, Editor  
lauraliska@cs.com

*Laura Liska, helps coordinate biodynamic training and education efforts locally and nationally. She is the administrative coordinator for Biodynamic Education at Rudolf Steiner College and Interim Education Director for the Biodynamic Association of America. On her list of favorite jobs: teaching phenomenology to our apprentices and creating a forest garden in the woods around her Mendocino County home.*



# HELP WANTED

## Community Supported Assistance

*Help us help each other. If you have land available, equipment to sell, need a farmer, would like to farm, please submit your needs to our editor for printing in future issues. Send email to [lauraliska@cs.com](mailto:lauraliska@cs.com).*



## Eggs Available

For the next few months, we have duck eggs available if you want them. We think they are healthier than any you can find anywhere. If you want any now or on a regular basis, let me know how many dozen and for what time period. They are 25% heavier than large size chicken eggs. And they have a higher percentage of nutrients. They are \$5 / doz. For the next couple months, we will also have a limited amount of goose eggs. They are \$.50 each. At these prices, we pretty much break even.

**Glenn Perry**  
[glenn@floatation.com](mailto:glenn@floatation.com)  
530 477 1319

## Permaculture/Biodynamic Edge

A new on-line discussion group for gardeners and farmers is forming, devoted to a deeper understanding of permaculture and biodynamics. Ask questions, offer your experiences and stories, grow through shared wisdom. This is NOT a bulletin board (no ads or announcements.)

[gardenwise@yahoo.com](mailto:gardenwise@yahoo.com)

## Dairy Herd Shares and More

BeeLoved Farm is a small, biodynamic farm located in the Sierra Nevada foothill community of Shingle Springs; just east of Rudolf Steiner College. Our production focus is on raw milk from our lovely Guernsey girls, biodynamic compost, eggs and heritage meat breeds of turkeys, ducks, rabbits, chickens and pigeons. Our animals are free-ranging and fed sprouted, organic grains and organic grass hay and/or alfalfa. We have a large vegetable garden, approximately 50 fruit trees, top-bar beehives and 30 bins of composting worms. Additionally, we plan to offer classes on making bread for wood-burning bread ovens.

We welcome inquiries about our herd share program (delivery available to Fair Oaks) for those who wish to participate in the benefits of real milk from grass-fed

dairy cows or any other products from BeeLoved Farm. Please check-out our website [localabundantcart.com](http://localabundantcart.com) to find out how you can "fill your cart" with local, biodynamic food.

**Bee Blessed,**  
**Kelly & Bill Hodgkin of BeeLoved Farm**  
**530-306-8739 or 530-306-3838**  
**[info@localabundantcart.com](mailto:info@localabundantcart.com)**

## *Seeking Work Exchange*

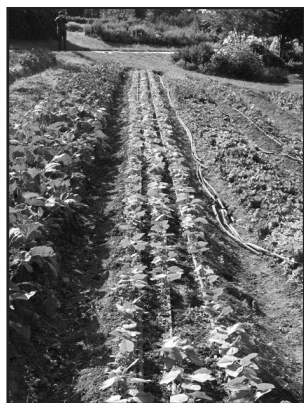
I am currently a part-time apprentice with Harald Hoven at Raphael Gardens in Fair Oaks, CA. I have an extensive background in horticulture, landscape management and herbology. I am an educator by talent and 30 years experience, and have most recently worked as a garden educator and therapist. I am looking for a place to do a second year of hands-on garden-based research in biodynamics. My interest is in deepening the use of the planting calendar for all aspects of plant care. As well, I would like to systematically explore the use of the BD preparations in evolving a healthy farm individuality at a particular location. My vision is to focus on perennial food and herb plants, as well as annual vegetables. I seek as exchange for this work: simple housing, food from the garden, and land to work that would not adversely affect production requirements. If you have a desire to collaboratively expand your understanding and use of biodynamics let's discuss working together.

**Rita Howard**  
**Garden Therapy and Education**  
**[www.wellnessgardens.org](http://www.wellnessgardens.org)**  
**206-877-3545**

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## **Supporting Zinniker Farm ; Pioneering New Consumers' Associations**

The Biodynamic Association has received a grant from RSF Social Finance to help develop a new type of consumers' association and to help save one of the oldest biodynamic farms in the United States. This fall, Zinniker Farm of Elkhorn, Wisconsin, was shut down for distributing raw milk through a cow-share program. In response, a consumer group has come together to establish a member-owned LLC designed to purchase





and hold agricultural assets in order to support family farmers and protect consumer rights. The Zinniker cow herd will be the first acquisition of this new entity, which is called Nourished by Nature, LLC. Currently, most cooperative consumer efforts take place either through an informal association, as is currently done through a CSA, or through a consumer-owned food co-op or buying club, which are two steps away from the actual farmers. In this new type of consumers' association, however, consumers will actually invest in and hold agricultural assets in order to help farmers be economically viable, increase access to healthy food, and protect their rights to consume the foods of their choice.

The grant dollars will be used to help launch the new LLC and then share the model and lessons from its use with other groups around the country. For more information, contact [RobertKarp@biodynamics.com](mailto:RobertKarp@biodynamics.com) or check out the BDA website [www.biodynamics.com](http://www.biodynamics.com).

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## COW CARE

*By Marney Blair*

*Marney Blair and her partner Lisa Bjorn run Fulcrum Farm in Grass Valley, California, a 20-acre farm where they raise chickens, turkeys and row crops for their 30-member CSA.*



I am grateful for my cows. Certainly I adore the milk, manure and meat they provide, but I am truly grateful for one particular thing. When I sit to milk my cows twice a day, their large warm energy soothes me into myself again. Twice a day they create the space for such a restorative gift.

Therefore I feel the least I can do to give them the care I deeply believe they deserve. I would like to share with you my daily checklist that enables me to begin to deliver such care.

I have found that the best time to check my cows is right before I milk them. They are generally relaxed and very happy to come into the milking barn where I have the usual molasses treat waiting for them. This treat gives them a great dose of iron but it is also a way for me to conduct my first test. If a cow does not



come running into the stanchion and eat up her treat with some vigor, I know something is wrong with her.

While she is finishing off her treat I toss in her flake of hay. I bend down and place my head practically in her food bin. I take a big inhale. Fantastic, her breath smells just like the sweet fermented grass. As I raise my head, our eyes meet. Are your eyes sparkling today? I hope they are moist and alert. "Just one more check sister", I say as I look at her big wide nose. Her nose should glisten with moisture and the breath should not be labored.

I remove my head from her stanchion and with an appreciative presence stroke her long back. Her coat needs to be shiny and leave an oily residue. I give her a brushing, noticing any unusual cut or abrasion. I set the brush down and pick up the wash pail.

I fill the pail full of hot water; add a pinch of white clay and a capful of hydrogen peroxide. I have found this cleans the cows udder efficiently without harming her skin. While I am washing I feel her udder with my other hand. Gently I move over the entire bag. While I do this I am feeling for unusual lumps or hard spots. Finally I check to make sure all nipples are uninjured.

I sit and wait for her to drop the milk. While I wait I listen to her eating, again I make sure she is happily eating, hopefully humming. Suddenly the milk fills each teat and I am ready to start pulling the milk from her. I quietly fall into myself and can hear only the milk echoing in the pail. I close my eyes and smell the milk. It should have a good smell, one that smells just like the cow you are milking. The color of her milk should be as expected (white or pale yellow).

Once I have milked her out and dipped her teats in an iodine solution ( 10% iodine, 90% water) I again check how her udder feels. It must be loose and feel much like a wet paper sack. I also watch to make sure she is in no pain as I rub her bag. Now I stand and thank her for this wonderful gift.

In the dairy house I immediately strain the milk. I am careful to watch what is caught in the filter and to

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## May Rain I

*By Una Kobrin*

I am enchanted by this  
May rain,

Which has magnified the  
beauty of the earth like a  
giant lens upon it.

This watery reflection has  
cleared my burdened  
head,

Overwhelmed by the  
force and fury of Spring

And the weed work that  
it brings.

It has slowed my steps, as  
walking through water  
would

The earth's body  
fragrances hypnotize  
and seduce me

Each scent and view stops  
me in my tracks.

And I stand new as a bud  
swelling open.

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## Things You Must Have on Hand

### Thermometer

(for livestock)

### Ketosis Strips

### Cow Quench

(from Crystal Creek)

### CPK paste

### Stethoscope

### Anti-bloat medicine

### Aloe pellets

(from Crystal Creek)

### Super Boost

(from Crystal Creek)

### Sea Kelp

### Molasses

### Trace minerals

(great recipe in

"Biodynamic Farming

Practices" by Sattler

and Wistinghausen

page 248)

### Electrolyte fluids

### California Mastitis Kit

measure the rate at which the milk flows thru the filter. If it is slow I look for any sign of mastitis. This means the next milking taking a California mastitis test. Every dairy cow owner must have one.

As the milk fills the pail I again smell and check its color. Now I must check the volume of the milk. It must be constant day to day and from milking to milking. What an amazing liquid.

At this point I have nearly finished my daily meditative check on my cows. The last thing I must check on is the result of her digestion. In the morning before I bring her around to the milking barn, I grab my pitchfork and remove the cow patties from the night before. As I spy one I notice its shape. The cow pie should be like a mound of manure that is firm enough to hold a definite round shape, but loose enough to create one large shape and not individual small round pies. I shove the fork under it and notice the smell and texture. The patty must have no offensive odor and texture should be uniformly green. I do not want to see any undigested chunks.

One final check that is not a daily check, but it is vital to her health. I write on the calendar when my cow calves, when she is due to calf, when she had her last heat and when I expect her next heat. I check the cow to make sure she sticks to these dates. A cow ovulates every 21 days like clockwork. If she does not something is terribly wrong. If she does not calf when I expect her to, then something is wrong. Cows are very regular creatures.

This easy "sensory cow meditation" should be done every time you milk your cow. Remarkably this deliberate watchful eye helps the farmer keep many problems from becoming a very large problem. It has enabled me not only avoid some really serious problems, but also to really get to know each one of my cows. They are all different from each other. I have found that cows are very responsive to immediate and scheduled care. In other words a little bit of prevention goes a very long way.



Like all mammals this check enables us to look every day at the various systems of that animals. Those systems are Digestive, Nervous, Immune and Endocrine. Each test is a window into that system. If there is something wrong, then look to your vet book under that system and perhaps call your vet.

The breath test, appetite test, manure test and milk smell test are all tests of the digestive system. If you look into her eyes, her nose and rub her back you are checking her nervous system. If something is working adversely on her immune system you will notice changes in her milk, in her manure, her udder, and in appetite. An infection will usually create a temperature change in the animal (above 102.5 in cow's). A window into the world of hormones (endocrine system) can be found by looking at the cow's milk production and the timing of her "heat" (ovulation). Every cow has a marker on my calendar when I expect she will come into heat. This is my only tool to tell if she is having endocrine problems.

## Resources

1. *Crystal Creek: an on line source of excellent remedies. The staff is very helpful on the phone too.*
2. *Hubert Karreman who wrote an excellent book, "Treating Dairy Cows Naturally". (This is my bible !!)*
3. *"Keeping a Family Cow" by Joann S. Grohman*
4. *"Keeping Livestock Healthy" by N. Bruce Haynes*



## May Rain II

*By Una Kobrin*

The rain whose mouth  
has kissed the earth  
countless times

Left love jewels -  
magnifying orbs to  
heighten the senses,

Bejeweling the blossoms,  
as if they needed  
ornamentation.

No, these drops are  
intoxicating liquid,

The blossoms are drunk,  
they can't keep their  
heads up.

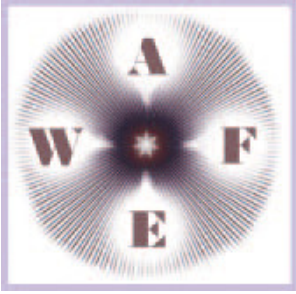
This same rain made a  
perfect bed for the seeds  
of wildflowers.

I'll scatter them for this  
sabbath wine

And this be my prayer.

# Alchemy & the Natural World

*courses in the Biodynamic approach to agriculture,*  
with DENNIS KLOCEK



**Dennis Klocek** *Is Founder of the Coros Institute for the promotion of dialogue between individuals in the sciences, the arts and business with a common commitment to spiritual values arising from the contemplative life. He is also Director of the Consciousness Studies Program at Rudolf Steiner College, CA; international lecturer; author of many books including, The Seer's Handbook; Drawing from the Book of Nature; Biodynamic Book of Moons and Weather and Cosmos; and known as Doc Weather to those who visit his website Docweather.com for weather predictions and articles on climatology.*

## Scientific Research, Spiritual Research

*March 16th 2010 9:30-3:30*

*Benziger Family Winery in Glen Ellen, CA*

Work with the land, plants, and animals is greatly enhanced when one eye is kept on the practical aspects and one on the spiritual. This workshop highlights research techniques that use the alchemical mandala of the four elements to gain insight into patterns of the physical world. These same research techniques can then be used in contemplative approaches to problem solving through the development of enhanced imaginative capacities.

## Music of the Spheres: Formative Forces in Plants

*May 1st 2010 9:30-3:30*

*Fulcrum Farm in Grass Valley, California*

The great harmony behind the forms of Nature is known as the Music of the Spheres. In this workshop we will work with the contemporary evolution of the music of the spheres known as projective geometry. Beginning with demonstrations of the Pythagorean monochord, chladni plates and other instruments that have traditionally been used to reveal harmonic forms in sound, we will create simple geometric thought experiments and make drawings that reveal the sublime experience of the infinitely distant plane. These experiences will be used to illustrate the formative forces in plants. Bring a compass and a ruler to the workshop.

**Fee \$85 per workshop**

**(\$45 students/apprentices)**

**Includes lunch. Pre registration required**

**Register online at [www.DennisKlocek.com](http://www.DennisKlocek.com)**

**Questions? contact [LauraLiska@cs.com](mailto:LauraLiska@cs.com)**

# The Cosmic Nature of Water

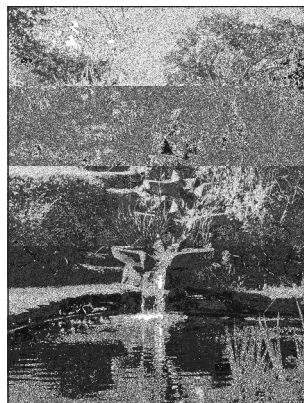
*A day-long workshop with Patrick Garretson  
April 24, 2010 Saturday, 9:00am-5:00pm  
Rudolf Steiner College*

Water is the medium through which all life emerged. It is the sculptor and blueprint of organic form, and the elixir that sustains every living being. Cultures throughout the world have venerated water as a divine substance, imbued with not only the essential energy for life, but also wisdom and knowledge of our true nature. Through the unique invention and art of flowform sculpture, a new understanding of water, and its relation to the infinite, has emerged. This way of perceiving water reveals our relationship with life, the universe, and ourselves. Aside from being a beautiful water feature, flowforms have numerous applications in agriculture, waste treatment, and perhaps most importantly consciousness and paradigm shift. In this workshop we will discover the hidden qualities of water and its relation to the greater universe, eliciting a deeper understanding of flowforms and their uses.

We will begin with simple observations of water's structure, its fluid motion, and its various expressions of vital quality. Then from the scientific perspective, we'll take a brief tour of water's role in mythology and culture, and cross-reference it with further scientific findings. Examples of different flowform styles will be present for exploration.

**Fee: \$75. Students/Seniors: \$60.**

**Pre-registration is required.**



*Patrick is the Creative Director of California Flowform Artisans. In addition to being involved in ecological agriculture and bio-dynamics, he has been deeply involved in the Mystery Schools of the West, and an avid practitioner of Ba Gua Zhang and Feng Shui.*

## Purchasing the Preparations

	member/non-member
Horn Manure [500]	\$5 / \$7
Horn Silica [501]	\$3 / \$4
Compost Prep Set [502-507]	\$15 / \$18
Compound Prep [Barrel Compost]	\$5 / \$7

**To purchase preparations at the next meeting,  
contact Harald Hoven SEVERAL DAYS in advance.**

**916-965-0389 or [hhoven@steinercollege.edu](mailto:hhoven@steinercollege.edu)**

## Our Hosts

*Gena Nonini is a 3rd generation San Joaquin Valley fruit and nut grower. Her operation, Marian Farms' is an 80-acre Demeter certified Biodynamic enterprise which produces table grapes, sun dried raisins, distilled spirits, citrus, almonds, and mixed vegetables. Gena also teaches workshops and courses on biodynamics and is president of the Demeter Trade Association.*

*Chris Velez and Jamie Carr run Stella Luna Farm, a Demeter Certified family farm with vegetables and cows on 5 acres in the foothills of the Sierra Nevada. They run a 30-member Community Supported Agriculture (CSA) program and supply food to local restaurants and markets. After managing Intermountain Nursery where he introduced practical Biodynamics to a horticulture operation, Chris left to farm full time, consult, teach, and be home for their two young children. Jamie has an agriculture degree from Fresno State and works as an organic and biodynamic farm inspector. Chris is also on the Board of the national Biodynamic Association.*

# BDANC Spring Meeting

## A Weekend of Biodynamics APRIL 10-11, 2010

### Hosted by

GENA NONINI  
Marian Farms in Fresno, CA  
CHRIS VELEZ & JAMIE CARR  
Stella Luna Farm and CSA in Prather, CA

### Schedule of Events

#### SATURDAY APRIL 10 at MARIAN FARMS

- 9:00 Farm tour and talk (Gena Nonini)
- 11:00 Making horn silica or orthoclase (Harald Hoven and Luke Frey)
- 12:30 Potluck Lunch
- 1:00 BDANC planning session
- 2:00 Digging up the preps (Gena Nonini)
- 5:00 Tree paste (group study led by Daphne Amory and Andy Scott)
- 6:30 Catered Dinner
- Stargazing, socializing and movie night (Peter Proctor saves the world)

#### SUNDAY APRIL 11 at STELLA LUNA FARM

- 7:30 Breakfast (catered at Gena's)
- 8:30 Drive to Stella Luna Farm
- 9:30 Farm tour and talk (Chris Velez)
- 12:00 Tour of Intermountain Nursery

Join us for lunch at Don Fernando's on the way home

### Cost

We invite you to attend at no charge, except for meals.

### Meals

Saturday lunch is potluck so please bring what you can to share. Saturday dinner and Sunday breakfast are catered. Cost is \$12 per meal (\$9 for apprentices). Meals are paid for at the door. YOU MUST RESERVE MEALS BY APRIL 5<sup>th</sup>. Send your reservations to Chris Velez at stellalunacsqa@netptc.net. **PLEASE BRING YOUR OWN PLATES AND UTENCILS.**

## Accommodations

Rustic camping is available on both farms. Bring all your own gear and be prepared for rain. For nearby hotels and other accommodations, google Highway City or Herndon, near Fresno, particularly at Highway 99 and Shaw (about 6 miles from Marian Farms).

## Please Note

**MARIAN FARMS IS A NO-SMOKING/NO-DRINKING FACILITY.** We ask that you please respect the wishes of our generous hosts and refrain from smoking or drinking alcohol while on the farm.

## Contacts

Chris Velez at stellalunaca@netptc.net  
for meal reservations and inquiries  
Harald Hoven at hhoven@steinercollege.edu  
to order preps in advance

## Directions

**To MARIAN FARMS,  
2305 Rolinda Avenue, Fresno**

Hwy 99 Southbound to Shaw Avenue exit. Turn left and head west for about 6 miles. Turn on Roland Avenue and head south for about 2.5 miles.

OR Hwy 99 Northbound to Hwy 180 West. Head west for about 10 miles. Turn right on Roland Avenue and head south for about 2.5 miles.

You'll see a metal shed with white roof, a bulldozer, wooden bins with "Marian Farms" on them, and a blue house. Park in front of the building, preferably on the south side. DO NOT park in the driveway for the blue house!

**To STELLA LUNA FARM,  
30961 Blue Heron Lane, Prather**

From Hwy 99 take 180 East to Hwy 168 Huntington Lake/Clovis. Head east into the foothills. Proceed about 25 miles east of Clovis to town of Prather. Go about 1.5 miles and turn left onto Auberry Road. Go less than 0.5 miles and make first left onto Blue Heron Lane. Cross the railroad bridge, and turn in at first left.

## Group Study

*We hope to better understand, through discussion, the use of biodynamic paste. Please bring your paste recipes, the why's and how's of your pasting practice, and observations of the effects of paste.*

*Andy Scott has been farming organically and Biodynamically for many years and has been a beekeeper since 1970; most recently he has been farming at Hidden Villa, a farm and wilderness education center.*

*Daphne Amory oversees biodynamic operations for a vineyard management company, is a certifier for Demeter and has recently been invited to join the Board of the national Biodynamic Association.*

## Business Meeting

*Join us over lunch on Saturday as we catch up on business for 2010. We invite you to bring proposals for work or events you'd like BDANC to support.*

*We are a member-run organization, so everything that happens does so because someone took up the challenge to make it happen! During this time there will also be a meeting of those interested in forming a Central California biodynamic group.*

# CALENDAR

## Newsletter and Calendar submissions

We welcome calendar items, articles and photographs for the newsletter. Submissions should be related to local biodynamic farming and gardening activities. Inclusion is subject to editor's discretion and space available.

Items need to be submitted electronically, in the simplest format possible (no formatting please).

Deadlines are:  
Spring : Feb 15th  
Summer: May 1st  
Fall : August 15th  
Winter : Nov 15th

Please email our editor,  
[LauraLiska@cs.com](mailto:LauraLiska@cs.com)

## BDANC Events

Apr 10-11, 2010 Spring Meeting  
at Marian Farms in Fresno  
with a visit to Stella Luna Farm in Prather  
June 2010, Summer Meeting  
Location to be announced  
Sept 25-26, 2010, Fall Meeting  
Mendocino Organics/Heart Arrow Ranch

## Rudolf Steiner College Workshops

[www.steinercollege.edu](http://www.steinercollege.edu), 916-961-8727  
[biodynamics@steinercollege.edu](mailto:biodynamics@steinercollege.edu)

### Biodynamic Farming & Gardening Series

*Harald Hoven, Saturdays 9am-5pm*

April 17: Plant Propagation, Weeds

May 8: Pests, Insects, Beneficials

June 9-13: Advanced Intensive

### Natural Beekeeping Workshop Series

*David Basile, Saturdays 9am-5pm*

May 22: Care of the Hive

September 25: The Harvest

### Special Events

April 24 The Cosmic Nature of Water

*with Patrick Garretson, details at [www.steinercollege.edu](http://www.steinercollege.edu)*

## Other Upcoming Events

### Biodynamic Workshops with DENNIS KLOCEK

March 16 Scientific Research, Spiritual Research

*a CLIMATRENDS event at Benziger Family Winery,*

*contact [LauraLiska@cs.com](mailto:LauraLiska@cs.com) or visit [DennisKlocek.com](http://DennisKlocek.com)*

May 1 Music of the Spheres: Formative Forces in Plants

*a CLIMATRENDS event at Fulcrum Farm,*

*contact [LauraLiska@cs.com](mailto:LauraLiska@cs.com) or visit [DennisKlocek.com](http://DennisKlocek.com)*

## Save the Date

The Biodynamic Association's **Annual Conference** will be held at the Threefold Educational Center in Chestnut Ridge, NY from **Thursday, Sept. 30 through Sunday, Oct. 3, 2010**. Details and a call for workshop presenters will available soon on the BDA website .



# BDANC Membership

Today's Date \_\_\_\_\_

Name \_\_\_\_\_

Address \_\_\_\_\_

City/State/Zip \_\_\_\_\_

phone number \_\_\_\_\_

email address \_\_\_\_\_

Are you a: new member? renewing member?

Are you a: farmer? gardener? teacher? other?

What would you enjoy having included in the BDANC programs this year?

How did you find out about BDANC?

Select one:

**For BDANC membership only:**

Please make checks out to BDANC for **\$25**

Mail check and this application form to

**BDANC, PO Box 715, Penn Valley CA 95946**

**For joint membership with the BDA:**

Please make checks out to Biodynamic Farming and Gardening Association for **\$60**

Mail check and this application form to

**Biodynamic Farming and Gardening Association,  
25844 Butler Road, Junction City OR 97448**

## Are You Due to Renew?

Membership is for one year. The last year for which you paid dues is indicated on your address label. IF YOUR LABEL DOES NOT SAY 2010, please use this application to renew your membership.

## Thank you !

*Your support contributes to the health of biodynamics in northern California, and allows us to offer this newsletter and special discounts..*

*BDANC membership includes quarterly issues of the BDANC newsletter, attendance at quarterly meetings and discounts on the purchase of preparations and on special events. Membership is for one year*

*National BDA membership includes the quarterly Biodynamic Journal and other member benefits.*

*Join BDANC and the BDA at the same time, and save! The \$60 fee covers both memberships.*



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PO Box 715  
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address correction requested

