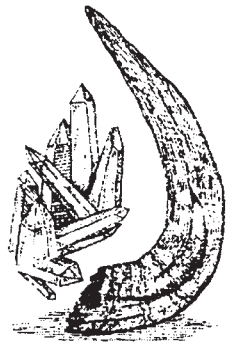


Applied BIODYNAMICS®



Winter, 2005–2006

Newsletter of the Josephine Porter Institute • Woolwine, Virginia

Issue No. 51

Biodynamics Brings the Gift of Learning to the Garden

Patricia Smith

How in the world does that plant get so tall? Where did the Selke Biodynamic Cherry Tomato come from? These and other questions are answered by L.A. Rotheraine who gardens local and thinks global when it comes to biodynamics. First, a little history . . .

In the fall of 1988, L.A. Rotheraine found a volunteer tomato plant growing in an old compost hill behind his home in Lewis Run, Pennsylvania. He transported the plant in a bucket of compost to the Bradford Central Christian (Catholic) High School where he was teaching history at the time. There, he grew it in a classroom with the assistance of the students. Seed was harvested from that plant, and two students started the seedlings inside the classroom that spring. L.A. continued the tomato growing exercise indoors as a classroom project for two more seasons – in the fall of 1989 and 1990. The strain became the giant cherry tomato plant.

L.A. named the cherry tomato after Margrit Selke, who gave much encouragement and advice to him over the years. Margrit, who worked with biodynamic researcher Dr. Ehrenfried Pfeiffer, was also the maker, since the early 1960s of the Pfeiffer BD Compost Starter and Field Spray.¹ She gave L.A. many large bags of “siftings”, leftovers not going into the finished Compost Starter. She also gave him very generous quantities of Compost Starter over the years. Some units were considered of lower grade quality, not for retail sale.

In the classroom, L.A. fed the tomato plant with the Compost Starter diluted with water as well as the siftings, which were also diluted with water. In the three fall seasons growing indoors, the plants were about eight feet high and

seventeen feet long and produced 250 to 300 tomatoes indoors. Their growth was suppressed by the height of the ceiling.

The Selke BD Cherry Tomato is now about twenty generations old – seventeen generations grown outdoors, plus three grown indoors. L.A. feels this volunteer tomato plant growing in the old compost hill from seventeen years ago was a gift to humanity from the spiritual world.

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Standing by a Selke Biodynamic Cherry Tomato plant last fall is Mary Williams, founder of the Elm Street Biodynamic Garden when she was CEO at Evergreen Elm, a non-profit, home care provider. Photo © Craig Smith

Notes

Can you think of an inspired idea to bring biodynamics to the people and their gardens? In quite an ordinary way, one individual in northwest Pennsylvania makes it his quest to introduce biodynamics to gardeners with an offer of a tasty and prolific biodynamic cherry tomato variety that grows over twelve feet high. The result: bringing biodynamics to the heart and soul of as many gardens as possible. Yet there is a lot more to L.A. Rotheraine than an association with cherry tomatoes, as you will read in this issue.

Also in these pages you will find a handy reference guide to articles in the past issues of the newsletter, dating all the way back to 1992.

And last but not least, it is now time to renew your subscription to *Applied Biodynamics*. We hope you enjoy and gain new insights from the unique interviews and information you cannot find anywhere else, and we look forward to your subscription renewal.

—Patricia Smith, Editor

Final Deadline Approaching for AC's

If you haven't submitted your Associative Contract to JPI, please do so now, unless other arrangements have been made. Consult the JPI product catalog for details about the contract or call (276) 930-2463 if you have questions. The absolute final deadline for contracts to be received is March

31, 2006 to obtain the 25% discount. After that date, an Associative Contract can still be negotiated for the year 2006, but the discount will be reduced to 20%.

Planting Calendar & More

Looking for planting calendar information, celestial aspects and biodynamic-related articles? We still have a few 2005 *Stella Natura* calendars for only \$12.50, including postage and handling. We also offer some calendars from previous years at reduced prices; please enquire for availability.

Blossom Collectors

For 2006, we welcome your contributions of dandelions, chamomile, yarrow and valerian. The biodynamic preparations at JPI could not be made without your efforts in collecting these blossoms. If interested, please call JPI for collecting and drying information.

Your Comments Please

Regrettably, almost no comments have been received as of yet for the revised biodynamic preparation instruction sheets for 500, 501 and 508. Please take the time to review these, comparing them to the existing instruction information, both of which were in issue Number 50, Fall 2005, pages 7–9. Your comments are very much needed to further improve these revised instructions for the education of biodynamic practitioners in their use of the preparations.

Applied Biodynamics

Applied Biodynamics is a quarterly publication of the Josephine Porter Institute for Applied Bio-Dynamics Inc. (JPI). The subscription price of \$30.00 per year helps support JPI research and development. Back issues are \$7.50 each.

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Mission



The Josephine Porter Institute for Applied Bio-Dynamics Inc. (JPI), was founded to produce quality biodynamic agricultural preparations based on the spiritual-scientific research of Rudolf Steiner.

It serves as a living memorial to Josephine Porter, a pioneer for this work in America.

The mission of JPI also includes education and research in biodynamic agriculture. JPI undertakes these tasks so that the earth may be healed.

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Biodynamics Brings the Gift of Learning to the Garden

Patricia Smith: *How did you get started in biodynamic gardening?*

L.A. Rotheraine: In the mid-1970s, I heard about biodynamic agriculture, and so began the path. I started using the planting calendar [Stella Natura] in the late 1970s and started to use the Pfeiffer BD Compost Starter in the early 1980s. In fact, I've been saving the same seed of butternut squash that was watered in with the Compost Starter for almost 30 years.

PS: *What preparations do you use?*

LR: I've used all the preparations in great quantities over the years. I'm going to try to use only the [Pfeiffer BD] Field Spray this year to prove that's all you need to get started.

PS: *Which preps did you use before?*

LR: Everything, including the BD Compost Starter and Thun [a.k.a. Biodynamic Compound Preparation, or BC] since the late 1980s.

PS: *Do you make your own biodynamic preparations?*

LR: Just the horn silica (BD #501).

PS: *Why did you switch to the Field Spray recently?*

LR: I switched to the Field Spray to try and find an easy way for Americans to be introduced to biodynamic agriculture. I started using the Field Spray in 2002. In the late 1980s, Margrit Selke was asking me to use it because it was an easy way to go. Instead, I used all the preps and the Compost Starter. If only I had listened to her. We had the solution in the Field Spray to start Americans on a biodynamic path. I now use the Field Spray both as a foliar and soil spray. At the Elm Street Biodynamic Garden, (during a growing season) I spray the tomatoes up to twenty times. The other fruit crops about a dozen times, and the root crops are

sprayed about four to six times with the Field Spray. The five compost piles are still inoculated with the compost preps (BD #502-507).

PS: *With such a cold climate in Bradford, Pennsylvania, colder than Buffalo, New York, when do you plant tomatoes?*

LR: In our last growing season, our seeds for the first tomatoes were sown indoors February 22 [2005]. And I started transplanting them outside around the 19th of March, and by Easter Sunday [March 27] we had our first thirty plants in – ten of the Cherries [Selke BD], ten Elm Street Early [formerly named Pearplum], and ten RC Ratatouille. By the middle of May, the rest of our tomatoes were planted, about 75 total. Most gardeners in the area do not transplant tomatoes until the end of May, and many gardeners do not transplant until June 10. Our tomatoes are protected with thick plastic igloos [recycled food containers] and blankets. I'm not afraid to keep them covered for three days with snowfall. They've been in when there was a foot of snow on the ground, and survived when another foot fell on top of them!

This year I will start sowing the tomato seeds indoors March 3. The first plants will go in the ground by April 8. And by Easter Sunday (April 16) we will have thirty tomato plants in the ground in the garden.

If the frost hits, or it's extremely cold, I'll spray with 507 (valerian) twice in the morning and twice in the evening. In Bradford, the last frost can be as late as June 30, and the first frost can be as early as the third week in August. This is why, in the past I have gone through up to 30 units of valerian in a growing season. Some summers I've used as few as 12 units.

This year, if I have the courage, instead of spraying 507 in the extreme cold, I'm just going to use the Field Spray.

PS: *Are there other challenges besides the cold that you have to deal with?*

LR: At the Elm Street garden we miss the first two hours of morning sun. Most of the garden is without sunshine until 9:00 A.M. because of a hill on the eastern side of the garden. One part of the garden doesn't get sun until 11:30 A.M. This is why I've used large quantities of the preparations, especially 501 and 507, or a combination, to compensate for the lack of sunshine. I didn't spray with 501 last year, didn't need too, and the Field Spray did the job.

Another major challenge over the years is the green cabbage and orange beet thief. This pestiferous human only steals green cabbages and orange beets! But, he leaves the outer leaves of the cabbage and the beet greens for us to compost. We have been trying to catch him for over a decade and we have failed. This guy has driven us nuts. It looks like we're going to put a video camera in just for him.

Biodynamic Preparations Legend

BD #500 – Horn Manure

BD #501 – Horn Silica

BD #502 – Yarrow

BD #503 – Chamomile

BD #504 – Stinging Nettle

BD #505 – Oak Bark

BD #506 – Dandelion

BD #507 – Valerian

} Compost
Preparations

BD #508 – Horsetail (*Equisetum arvense*)



The Elm Street Biodynamic Garden

The gardeners from the Elm Street Garden in Bradford, PA have grown award-winning vegetables entered in the McKean County Fair since 1991. The surplus vegetables grown on the two-third to three-quarter acre plot which are not consumed by the gardeners, are sold principally to Glendorn, a luxury retreat nearby. "Glendorn offered us \$4.50 a pound for garlic and we had to turn them down, and also they wanted to buy everything we produce, but we had to say no. The reason we don't sell root vegetables and the other produce at times, is because they go to the group homes in the area," explains L.A.

Besides the Selke BD Cherry, two other kinds of tomatoes are grown at the Elm Street garden. The Elm Street Early doubles as a slicing and a paste tomato variety. L. A. plans to make this seed available in 2007 for subscribers to Applied Biodynamics. Another tomato grown at Elm Street, the RC Ratatouille, is a dense, heavy tomato, which is an excellent slicer, paste and canning tomato. The RC Ratatouille may become available at a future date once a large enough quantity of seed can be collected.

L.A. also maintains a biodynamic connection with his fellow gardeners in the area. "There is one other principal gardener, Bob Cummins, who helps us out with his extra produce to sell to Glendorn. Another dozen have small plots and are learning the science," L.A. says.

Presently, the demand for these quality biodynamic vegetables well exceeds production.

If this guy would just come in and ask us, we would give him a few cabbages and some beets.

And two more problems, the slugs (which are picked off the plants) and the wind shear is terrible. There is no protection from the strong winds.

PS: *Why don't you plant a windbreak for the garden?*

LR: The garden is on the side of a hill and because of the slope and swirling winds, it would not work.

PS: *Now getting back to the prep applications, have you lost plants from too much spraying of the 501?*

LR: Over the course of one summer in the 1990s, because of cold, damp days, I sprayed 501 about a dozen times and 507 about a dozen times, sometimes three sprayings in the morning. [Hugh] Courtney said, "There can be an imbalance if too much 501 is used, so you must be careful."² It was a cold summer in 1994. Our big Selke [BD Cherry tomato] got sprayed four times with 501 in one morning. It looked like it was hit with a blow torch. It burnt out a portion of the tomato plant, but it didn't kill it. It shriveled the leaves up. It burned some cucumber plants too.

I have no choice. I am in Antarctica here. I don't have anything to lose. I have to succeed to keep the biodynamic program going.

PS: *On another occasion, I understand from Hugh that you had to rescue a tomato plant that was looking defoliated from the cold because the Philadelphia Inquirer needed a photo. What happened then?*

LR: It was the beginning of September in the early 1990s. The foliage was starting to die because of the cold. The *Philadelphia Inquirer* wanted a picture of the Selke BD Cherry tomato plant. So I called [Hugh] Courtney and explained the situation and he recommended watering the hill of the plant with 504 [stinging nettle] and 505 [oak bark] to bring the green growth back, and that's exactly what happened.

PS: *What was the turnaround time? How long did you have to water the tomato hill to grow foliage back for the picture?*

LR: I think I watered for three to five consecutive days with the 504 and 505, stirring them in separate pails and watering them in at the same time. In ten days to two weeks, it brought the new green growth throughout the plant, making it more photogenic, where before, the leaves were dying off. There was never a problem with the tomato production. It was just that the leaves were turning yellow and falling off because of the cold at that time of year.

We've got to get our people experimenting with the different preparations.

PS: *Yes, we all do, that's for sure. Now you have a unique way of saving the tomato seed that I believe our readers would be interested in learning. Did you develop this method to ferment the tomato seeds with the valerian?*

Saving Tomato Seeds Using Valerian

L.A. has practiced this method for saving tomato seeds since the early 1990s.

In a glass container, place 80 to 85 percent tomato seed and pulp with approximately 15 percent of (non-chlorinated) water. Add one unit of valerian (BD #507) for each half-gallon of (non-chlorinated) water. Stir for ten minutes in the biodynamic fashion. After stirring, place the uncovered container of valerian water with its tomato contents in a dark, dry, warm corner for one to three days, usually the time it takes for mold and dead seeds to form on the top of the liquid. Note: Cover only if very cold. During this fermentation process, stir the seed solution twice a day, in the morning and evening, just four or five times in each direction. Once a mold is formed, the seeds are ready to be screened. If a mold has not formed in about three days, then let it sit for another day, and the

mold should form by then. After the mold is formed, pour the mold and dead seeds that have floated to the top out of the container. The good seed will lie at the bottom. Keep refilling the container with water and pouring residue out. After three or four times of doing this, the water will be clear and the seeds will be free of any impurities. Don't pour the water out of the container until the good seed settles at the bottom. Then pour the seeds on a screen, separating them gently and let the sun dry them outdoors. On a sunny day, they usually do not take more than two to four hours to dry. Seeds are dry when they are hard. It is important for the seeds to be thoroughly dried in a relatively short time, since they can germinate in 12 hours if left in a humid area. If climatic conditions change and the seeds on the screen need to be moved indoors, a fan can also hasten the drying process.

LR: I must have read about using valerian for tomato seeds, but it was my own idea to ferment the seeds in 507. I believe I was guided, as is the possibility for all biodynamic farmers and gardeners, from the spiritual world. So, it was my own idea, but it wasn't. I would recommend to everyone to use this fermentation process for tomato seeds, and cucumber seeds too.

PS: *What do you think makes the Selke BD Cherry tomato so tall and produce so much fruit with yields of 2,000 tomatoes on one plant?*

Valerian Influence or Hardy Cherry Tomato?

Last year as an experiment at the Elm Street Biodynamic Garden, about ten Selke BD Cherry tomato plants germinated from 1993 seed and were grown with about the same number from plants germinated from 2004 seed. The result: there were no visible differences in appearance or production quality of the twenty tomato plants, ten from twelve-year old seed and the other ten from one-year old seed. Considering some tomato seeds can start to lose viability in as little as five years, one can speculate that the valerian, added to the fermentation process which L.A. employs, possibly preserves the life forces, the vitality of the seed for an extended period of time as well as the Selke Biodynamic Cherry tomato itself being a remarkably hardy strain.

LR: The archetypal group soul of the tomato species, the angelic being that created the plant, gave us the plant to re-unite the physical world with the spiritual world. Its spectacular size and enormous yields give me the ability to explain biodynamic agriculture from its spiritual reality – as an anthroposophist. It startles cynics and gives them a picture of what the anthroposophical world view can do for this world.

PS: *Now about your public presentations on biodynamics, you speak to quite a number of groups. Who are some of these that you have addressed?*

LR: I've spoken to dozens of different groups over the last twenty years. Everything from a fourth grade science class to the senior agricultural "think-tank" class at Penn State.

PS: *Do you encourage other BD practitioners to get out and speak to different groups who want to know about biodynamics?*

LR: Yes very much so. We must! Rudolf Steiner expected much of the world to be inoculated with the preps by this time. [Rudolf] Steiner said, "the biodynamic compost preparations should be made available as quickly as possible to the largest possible areas of the entire earth, for the earth's healing." If Steiner were here, he would be disappointed.

I'm an anthroposophist. I am disappointed that a lot of American anthroposophists have not seen how quickly we can prove the validity of our science on the world stage through biodynamics. I don't care if they're in Manhattan or Philadelphia, they could grow an exceptional Selke BD Cherry tomato in a five-gallon bucket, if need be. This would arouse their neighbors curiosity, at which point in time they have a perfect opening to introduce anthroposophy

This simple and easy recipe by Mary Williams, founder of the Elm Street Biodynamic Garden makes good use of all those cherry tomatoes in the garden.

Pickled Green Cherry Tomatoes

(A cold-pack method that yields four pints.)

2 lbs. green cherry tomatoes

1 teaspoon cayenne pepper

2 cloves garlic per pint

1 generous head fresh dill per pint

¼ cup kosher salt

2 ½ cups water

2 ½ cups cider vinegar

In a saucepan, combine water, vinegar, salt and cayenne pepper. Bring to a boil. Place fresh dill at the bottom of each sterilized pint jar. Cut cherry tomatoes in half and place them in the jars and pack well. Place two cloves of garlic in each jar. Pour the liquid (water, cider vinegar, salt and cayenne pepper) into each jar, making sure the tomatoes and garlic are covered completely. Secure lids tightly on each jar. Refrigerate for one month before opening. Ideal served as a side dish. Caution: Do not use ripe or semi-ripe cherry tomatoes. They will rot and spoil the entire batch.

through biodynamics. When people see these plants, they ask the right questions for anthroposophists to answer.

PS: *Any groups you've spoken to recently?*

LR: I gave a talk in December [2005] at the University of Pittsburg (Pitt), Bradford branch. There were local politicians, state representatives, extension agents and the assistant secretary of agriculture for the state of Pennsylvania. I spoke about BD Agriculture and the Elm Street Biodynamic Garden. There was a snowstorm that day. I didn't think they would show up, but they did. The assistant secretary of agriculture drove 125 miles from Penn State. She showed up. The local representatives wanted to show what McKean County can produce.

PS: *Your talk, was it well received?*

LR: Yes it was well received indeed. They were very enthusiastic.

PS: *Are the groups that you speak to pretty receptive to biodynamic gardening? Do they understand when you speak about the connection between biodynamics and the spiritual world?*

LR: About five or six years ago, I was invited to lecture to a stroke survivors group who wanted to hear about BD tomatoes and preps. I looked out at the audience and saw these stroke survivors, some who looked as if they may not

be in physical bodies next year. So it was important for me to change from speaking about gardening, and instead to highlight the spiritual aspects of biodynamics – the spiritual world could not enter the garden as intensely as it does without the biodynamic preparations, the spiritual science, the meditation. We couldn't grow the super veggies without this spiritual atmosphere. I told them death doesn't exist for humans, and our preparations are used to bring the spiritual



Still picking in mid-October, Bill Lambie on the stepladder and Gordon Frase below with the towering Selke Biodynamic Cherry Tomato plant. Bill and Gordon are part of the Range Master Gardeners with members in the Hurley, Wisconsin and Ironwood, Michigan areas; a chilly and snowy region of the country with a short growing season of about 90 days between hard frosts. They both were introduced to biodynamics first hand with their experience of raising the giant tomato plant, obtaining the seed of the Selke BD Cherry from L.A. Rotheraine early in 2005. While they were new to biodynamics and did not use the Pfeiffer BD Field Spray, they were very pleased that the plant's yield was a little over 300 tomatoes. For their next growing season, they plan to use the Field Spray as part of their tomato growing exercise. Further to note: Bill is now the contact person in his master gardener group for introducing biodynamics to those who are interested. (Photo by Diane Montz – Reprinted by permission of the Daily Globe of Ironwood, Michigan. Copyright ©2005 Bliss Communication Inc. All rights reserved.)

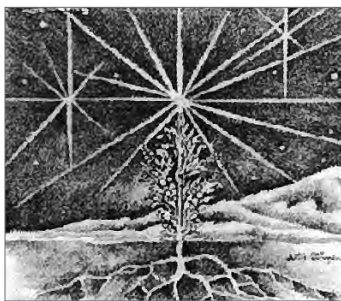
There is nothing more important for life, even for material life, than the strong and sure realization of communion with the spiritual world.

If modern people had not lost their relationship with spiritual things to such an extent, these grave times would not have come upon us. Only a very few today have insight into this connection, although it will certainly be recognized in the future. People think nowadays that when human beings pass through the gate of death, their activity ceases as far as the physical world is concerned. But indeed it is not so! There is a living and perpetual exchange between the so-called dead and the so-called living. Those who have passed through the gate of death have not ceased to be present; it is only that our eyes have ceased to see them. They are there in very truth.

—Rudolf Steiner, Nuremberg, February 10, 1918³

world into the material world. If death existed for humans, it would not work. A woman in the group interrupted me and said, “You don’t have to tell us that. Most of us in this room have experienced being there on the other side.” I get chills now recalling that.

PS: *I got chills when you were telling me about this.*



PS: *When people call about the Selke BD Cherry tomato, do you tell them about biodynamics too?*

LR: If someone calls on the phone and if they are interested in biodynamics, I tell them to use the BD Field Spray as a soil and foliar spray. I don’t tell them about biodynamics if they are not interested. They are going to get excellent results with the tomatoes, let them take the next step. If they want to learn about biodynamics, then I will tell them about the Field Spray.

PS: *What suggestions do you have for gardeners at this time of year?*

LR: The spiritual world will let you know what to do for the garden if you meditate on it. This comes to you in a much more concrete way at this time [winter]. Meditation in the winter time is important. Get as much done in the fall and winter as you can, because the earth is more alive than at any other time. And always look to the heavens.

PS: *Thank you for this interview. Do you have a final word of advice for people?*

LR: Don’t be afraid to experiment with the BD preps. Common sense should tell everyone that all of the preparations have very special powers, or Rudolf Steiner wouldn’t have chosen them. Each is aligned to a spiritual being

that acts as a group soul for each species of plant. We haven’t scratched the surface with them. To me, it is wasting the spiritual potential and the health giving potential if we don’t expand their use. We must be more creative with them. Don’t be afraid to examine the spiritual aspects of biodynamic agriculture.

Notes

- 1) In the 1950s, Margrit Selke (1900–2004) began working with Dr. Ehrenfried Pfeiffer (1899–1961). She was making and selling the Pfeiffer products until she was 97. JPI was granted the licensing agreement from the Pfeiffer Foundation and General Compost Corporation for the production of the Pfeiffer BD Compost Starter and BD Field Spray Concentrate on August 22, 1995.
- 2) According to Hugh J. Courtney, “Very few biodynamic practitioners use BD #501 as extensively as L.A. Rotheraine. Indeed it is very much under utilized in this country.”
- 3) Rudolf Steiner, *Staying Connected – How to Continue Your Relationships with Those Who Have Died*. Ed. and intro by C. Bamford. (Hudson, NY: Anthroposophic Press, 1999), 160.

Artwork at left, “Starseed” by Bob Harrington.

Further reading about tomatoes

If you would like to learn more about the Selke BD Cherry Tomato and the Elm Street Biodynamic Garden, please refer to *Applied Biodynamics*, Issues Number 7 (Spring 1994) and Number 4 (Summer 1993).

Rudolf Steiner, *Agriculture*, George Adams translation, (London: Bio-Dynamic Agricultural Association, 1984), 148–149.

Seed Offer for the Selke BD Cherry Tomato

If you are interested in growing the Selke Biodynamic

Cherry Tomato, provide details when you would plan to sow the tomato seeds and transplant the seedlings outdoors. Send \$2.00* for postage and handling to:

Highlands Star Seed
P.O. Box 990
Bradford, PA 16701

In return, you will receive a packet of seeds (approximately 20), an instruction sheet for sowing and transplanting as well as building the special hill for growing the Selke Biodynamic Cherry Tomato.

*While the \$2.00 handling charge does not cover minimal expenses for each order, L.A.'s goal is to give people an opportunity to grow this biodynamic cherry tomato themselves, thereby opening their world to biodynamic gardening.

Note: If you would like to try the 1993 seed mentioned on p. 5, send your request at the above address and some will be sent along with the 2005 seed. L.A. Rotheraine can be reached via email: <la@rotheraine.com> or best to call (814) 362-5394 between 7:00 and 9:00 P.M. (EST). A photo of one of the indoor tomato plants grown in the classroom at the high school mentioned on page 1 can be found on the website <www.rotheraine.com>, as well as recommended reading by L.A.: "Elohim and Agriculture."

Spiritual Gift in the Garden

Do you have a beloved biodynamic plant that you have nurtured and want the world to know about? Do you feel it might inspire someone to take up biodynamics? If so, please share with us your story so we can let others know here in the pages of the *Applied Biodynamics* newsletter. Contact us via email: <bdlux@pemtel.net> or call (276) 930-2463; fax (276) 930-2475.

JPI Seminars Resume in 2006

Back by popular demand, the JPI Biodynamic Preparation Making Seminars will begin in Spring 2006. Dates for the Preparation Making Seminar Part I will be Thursday, June 15 to Sunday, June 18. Part II is tentatively scheduled for mid to late October. Seminar information, as it becomes available will be posted on the JPI website, <www.jpibiodynamics.org>, or call JPI at (276) 930-2463 for details.

If you are unable to attend for an entire seminar, one day trainings with individualized attention on preparation making will also be available. Contact JPI for more information.

Biodynamics Makes Parade Magazine

While it was only a mention, biodynamic agriculture made the Sunday, December 4, 2005 *Parade* issue, thanks to the featured publication, *Cosmo Doogood's Urban Almanac* by creator Eric Utne. Those wishing to re-connect with nature

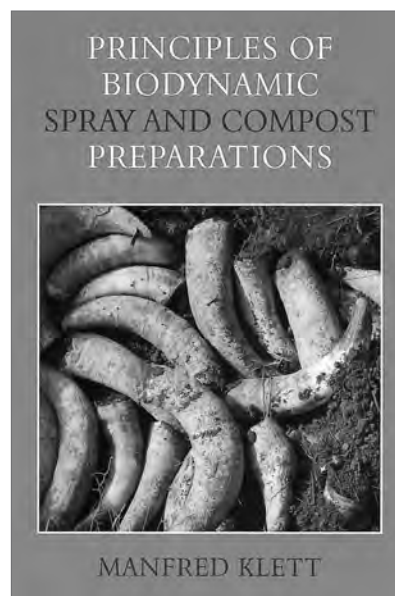
and more accurate weather forecasts than the *Old Farmers Almanac* would also find, as *Parade* correspondent Lyric Wallwork Winik reported:

... his almanac explains "basic biodynamics," a form of organic agriculture begun in 1924. It also tells how to "move to the rhythm of the moon" and offers essays on health, poems, fun facts and even a tribute to Ben Franklin . . .

Millions of people may have seen the word biodynamics on that Sunday for the first time, but hopefully not the last. Available in bookstores, *Cosmo Doogood's Urban Almanac* lists for \$12.95.

Klett Compilation Now in Print

At long last, the wait is over and you can order your copy of Manfred Klett's *Principles of Biodynamic Spray and Compost Preparations*. This is a compilation of two booklets, *The Biodynamic Spray Preparations* and *The Biodynamic Compost Preparations*, first published by the International Biodynamic Initiatives Group in the mid-1990s from Manfred Klett's keynote talks. Published now in a revised edition by Floris Books, it is available from JPI for \$20.00 plus postage and handling.



Memoir Published at 95

As we reported in the Spring 2005 issue of *Applied Biodynamics*, Helen Philbrick was in the process of publishing her memoirs at the age of 95. Her long awaited *Journeys With a Real Jack in the Pulpit* is published by Xlibris. To order, contact your local bookstore, or by calling 1-888-795-4274, ext. 876, or going online: <www.xlibris.com>.

Vineyard Managers and Winemakers Convene at JPI

For the second year in a row in conjunction with JPI, vineyard consultant Philippe Armenier invited some of his clients to Woolwine, Virginia for a seminar of biodynamic preparation making, lectures and presentations by Hugh Courtney and the JPI staff. The seminar, which took place February 21–23, brought together a compost maker, vineyard managers and winemakers from California, Oregon and Washington state to experience first-hand biodynamic preparation making. Also, guest lecturer (and former JPI staff member) Jennifer Reeve presented her research on a biodynamic vineyard program. Attending the seminar were: Sarah Black, Dave Bos, Jean Emmanuel Danjois, Kirk Grace, Philip Hart, Laurent Montalieu, Philippe Pessereau, Michael Silacci, Chris Williams and Rick Williams. Also present with Philippe Armenier was his youngest daughter Justine, who had a great affinity for the cattle.



JPI staff member Matthew Baker (second from left) at the South Garden, shares his experiences of the 500 (Horn Manure) pit with the visiting viticulture group.

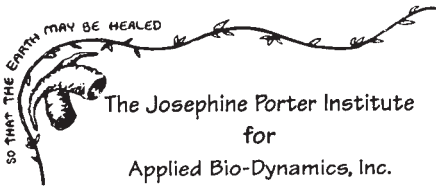


Checking out one of the BC (Biodynamic Compound Preparation) brick pits from l. to r. are: Philippe Pessereau, Philippe Armenier, Jean Emmanuel Danjois and Philip Hart. Photos © Florence Rewinski

Nature is a great totality; forces are working from everywhere. He alone can understand Nature who has an open sense for the manifest working of her forces.

Rudolf Steiner – *Agriculture*, Lecture 6, p. 119

SO THAT THE EARTH MAY BE HEALED



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