

SUMMARY OF FELLOWSHIP OF PREPARATIONARATION MAKERS
INTERVIEW
WITH CHRIS BOETTCHER AND ULI HACK
OCTOBER 2018

PRE-INTERVIEW SURVEY RESPONSES (For Uli only; Chris did not send, but they make preparations together.) –

How long have you been making preparations?

As a helper since 1982. In charge of preparation making since 1991.

Do you currently make the preparations as an individual, a group, or as part of an organization? If a group or organization, with whom?

I started out as an individual and later made open invitations for others to learn and help. I got some people contributing flowers and one farmer making 507. I provide preparations to the Ontario BD Society, which has taken over selling by donation and mailing.

Please describe the location where you make the preparations (climate, soils, landscape).

Great lakes region with dry summers and very wet winters. Therefore, I bury them in the lighter well drained soils.

Which preparations do you make and on average how much of each?

500 1100 horns
501 20-25 horns
502 10-20 bladders
503 about ½ grain bag full of dried flowers
504 about a pail full of finished 504
505 about 20 skulls
506 about a very full grain bag of dried flowers
507 about 7 liters and also 7 liters from another farmer
508 about 6-8 grain bags full of dried Horsetail
BC about 200 liters of Manure (four times the recipe)

How do you obtain preparation making ingredients?

From a local butcher, then one of the animals is from our farm to get good intestines. Local hunters and roadkill from nearby zoo for bladders, but we need to buy occasionally more.

Do you distribute the preparations to others? If yes, to whom?

At the Annual General Meeting, preparations are available for a donation to the BD Society. I also make them available directly from the farm for Society members. Mailing is done through the BD Society.

Do you sell preparations? If so, what do you charge?

I do not want to sell Preparations. (I know there are pros and cons.)

Who have been your primary mentors in learning how to make, store, and apply the preparations?

My father, Hugh Courtney and through conferences. There is always some room for improvement.

Would you be comfortable sharing contact information of other preparation makers in your area?

Yes.

AUDIO INTERVIEW JANUARY 2019 –

MH: Today is October 30, 2018. This is Marjory House; I am interviewing Uli Hack and Chris Boettcher. I am going to have them introduce themselves and tell us who they are and where they are farming, and then we will start in with our questions. Uli, if you want to go first.

UH: I am Uli Hack, I am farming together with my brother Martin in Ontario, Canada. We have about 900 acres that we farm, mainly grain and beef cattle. I came to Canada in 1982 with my parents. We came from Germany, where my dad converted to biodynamics in 1967. When we came here, he was eager to make his own preparations and to make more than what he needed so that he could help other farmers convert to biodynamics. I really started making the preparations myself when my dad left for Russia to start a project there. So, in 1992 is when I really got into the preparation mode.

MH: Chris, do you want to introduce yourself?

CB: My name is Chris Boettcher. I farm with my family in Ontario as well, about ninety kilometers and a little bit over an hour away from Uli's place. I come from a conventional chemical background and changed to biodynamics just about when Uli started making preparations, in the early 90's. We were certified Demeter by '95 or '96 and have not looked back since. My sons are getting on board, and together we run about 800 or 900 acres now. All of the acres are certified organic, and 500 acres are now Demeter certified.

I see myself as a preparation assistant and colleague to Uli. We work together in a group making preparations. We make some at our farm and we make quite a few at the Hack farm twice a year.

MH: Excellent. So, this is a segue introduction into the first question, which is **what was the doorway that led you to biodynamic agriculture?**

UH: For me from my parents, and from grade five when I went to Waldorf School. I loved to go with my dad to some of the biodynamic meetings in Germany, so when I came here it was an important part in my life.

MH: And Chris?

CB: I was successful farming conventionally, but I always looked over the fence at colleagues farming ecologically, organically and biodynamically. When the Hacks arrived here, I looked at their farm and was quite inspired. And, I have always had an issue with conventional farming. It lost some of its luster when I got sick during the spring spraying season. Then we had a child that got sick from conventional food and vaccinations and we healed him on organic food. So, we just went in the biodynamic direction, skipping organic all together. They always go hand in hand, organic and biodynamic practices, but we wanted to reach for the top and go biodynamic all the way.

MH: I am going to move on to the next question. *What inspired you to begin making preparations?*

UH: In my case, I was always helping my dad. He was a preparation maker and he would request our help. Then, when he left for Russia I felt that it was important that work keeps going. My dad depended on it, too, because he wanted to be able to take some preparations to Russia. At the time I was already involved with the Board of a Biodynamic Society here and I was also with the board of the BDA, so I thought it natural to make sure that the work continued.

CB: For me the biodynamic preparations were tools that made a lot of sense, and they helped change the picture on my farm a lot. It was just the necessary, natural next step to help make them. They were a necessity that needed to be made and made professionally.

MH: Excellent. So *how do you think that your preparation making has changed over the years and what insights have come to you as your preparation making has evolved?*

UH: That is a bigger question. For me, there were a number of changes. You always look at improving things. For instance, at one time I was still reusing the skulls a second time and then I was on the BDA board with Hugh Courtney who suggested I use fresh skulls. Then I always got fresh skulls from there on.

In the beginning I had to go away to some places where we had valerian grow natural, which were a good hour's drive. I did not really know of a place because my dad always picked, I just knew about where he went. So, I think I found a good place, but it is a different place. Then we planted valerian in our garden under the hedgerow for a test site, and that slowly got more and more natural. Now we have an abundance of valerian, so I do not have to go anywhere.

The same thing with the stinging nettle. I did not know where my dad picked except the town and that it is not too far from a river, so I went looking. I do not think I found the same spot, but I found a spot there where I got the stinging nettle. We planted it and now we have almost too much stinging nettle. I do not have to go anywhere.

I do not know about the other preparations, probably not so much change. I guess we really became strong with the barrel compost because we are close to a nuclear plant. After Chernobyl happened, some reports came from Germany about people who said they were not affected, and they were barrel compost users, so we decided to use that regularly.

In 1988 there was a big spring drought and my dad suggested that we try Hugh Courtney's sequential spraying. I was reluctant because I said that should not be in our hands, but in the end because it kept on being dry we tried it anyway. It did rain, but it was a bit too late for the winter grain to survive – it kind of half-sprouted and died. But from then on I did it a number of times and I realized that when we work with the elemental beings in this way we kind of leave one out. Then I started to try to incorporate equisetum annually in my spraying program with the advice of Hugh Courtney on how to do it. These are some of the changes that have happened over the years.

CB: When I first started, I just copied and imitated and went by the recipe of what had to be used at what time, you know – when to make the compost preparations, setting up the compost, and, of course, field preparation. I have built three sprayers by now, just to keep improving. I listened to a lot of experts. I read a lot of secondary literature on Steiner. I never really got into Steiner to begin with but listening to talks and reading articles and books I tried to make sense of them. It was years down the road when I actually did read the *Agriculture Course*, so I kind of entered through the back door. Over the years I have been asked to talk on the preparations and when you get challenged like that, that is when you really have to sit down and meditate on them. In the end it is an ongoing thing, but if you meditate long enough on the various preparations and look at their gesture, look at them with Steiner's science -- the phenomenal science -- this is where I would say in the end you come out owning those preparations, owning the logic behind them and making it your own rather than copying somebody else's notions on them. So that has been evolving, and it is still an evolving process -- from copying and reading to making sense of it for yourself and using them. In the end, the most important preparation of all of them is actually yourself, the applicator, the farmer or the gardener. It is your intention and attention. That is the conclusion that I have come to.

MH: Thank you. So, *what unique techniques in making preparations have you adopted that you feel may be useful to other preparation makers?*

UH: Well, I guess many preparation makers are using a sausage machine to stuff the horns, which we do. For the cow heads, just last year I let the turkey buzzards eat off the flesh. I stuff the heads before I put them out so that the lining of the brain stays protected. I did some others, too, where we removed the flesh, but the turkey buzzards and the coyotes remove it so much nicer. So, I kind of like that technique because it is such a labor saver.

For chamomile we built a little table where we have a funnel built in, and then we can put the sausage onto that funnel. We can put probably six foot of sausage fitted on the funnel. Then we keep stuffing it. So, we do not make short sausages, we usually make one long one that we lay out in the spiral after.

For yarrow, I like to stuff it really hard, so it is a solid ball. Then it does not fall apart so easily in the spring when we dig it out.

MH: Yeah, Wali brought your method up with the skulls and the buzzards at our meeting this month when we were making preparations, so it is already spreading. Chris, do you want to add to this?

CB: Yes, I have a little bit to add. I know I live on an alluvial plain soil, fairly level ground, slightly undulating, a clay loam soil. We find that we get better horn manure when we bury the horns in an elevated location. I have a mound of topsoil and I lay the horns right on top just to give them a bit more energy, cosmic energy and natural drainage. The soil tends to be a little bit warmer up there, especially in the warmer seasons. In the wintertime, it freezes through solid, which Rudolf Steiner pointed out to be advantageous. I tried different spots over the years, and I found that I get the best results using an elevated location for making 500 horn manure.

We pick a lot of dandelions for the group, and we found that for the looks, for the quality, it is best when we force dry down rather than naturally air dry down. In the wintertime we use a Finnish sauna a fair bit here, so at dandelion time we heat the sauna room to no more than 60 C (140 F) and put a fan in it and dry them down in a few hours. That way they do not go white on me, they stay nice and yellow.

MH: A neat idea.

CB: We grew chamomile over the years in the garden and we just had less and less yield. So, I contemplate on chamomile. I have a bit of wild chamomile (Roman chamomile) in my fields -- it is the next cousin to the medicinal German chamomile. I observed that it showed up in more of an anaerobic situation, in more of a waterlogged or a compacted situation, for example where you enter with your equipment into the field. Chamomile is being used like a compaction fighter as one of its tasks as a compost preparation. So, from my observation, the chamomile grew especially well on compacted areas rather than on a loose deep garden bed.

MH: Yup, I have noticed that also actually. I seeded out a chamomile bed one time and the dog walked through it and everywhere where the dog walked through is where it came up the best.

CB: I think that is our task in general - we have to always keep those growing plants, those preparations, in focus; always keep observing and drawing our conclusions like we do with all of agriculture and gardening. We always need that feedback loop with everything around us because we are the concert master, right?

MH: Absolutely. Okay, so, the next question...

UH: We use a comb for picking chamomile.

CB: That is right, we both use that. Like a blueberry comb. A blueberry picker.

MH: So, **what are the biggest challenges you face as a preparation maker and which preparation is the greatest challenge for you?**

UH: Well, chamomile is one of the bigger challenges. to have enough labor in summer to pick the flowers. The deer bladder, it's always a challenge to have enough bladders and maybe also to have enough of the yarrow flowers around. They do not grow wild in abundance here and usually we need to plant them in order to have some. They are very scarce, what you could find

naturally. The cow head is a challenge that we have kind of overcome. Our butcher is very cooperative. Martin gives him usually a little bit money on the side when he gets it for us and so he tries really to make it work for us.

MH: Do you want to chime in Chris, do you have more to add?

CB: Yes, the only thing really that I have to add is I am getting a little bit frustrated about deer bladders. I have a lot of deer at my place -- they seem to sense where the biodynamic food grows -- so there are always hunters knocking at the door asking for permission to hunt in November. I always tell them just harvest the stag bladders for me but the local guys, once they start hunting they just lose their brain. They never get males, they seem to always get females, and if they are in a hunting fever they forget. So, this year I am just making a point -- for the privilege of hunting on our land, I need concrete results!

MH: That seems to be a really common challenge, actually is getting bladders. I think that sometimes they just do not know what to do, the hunters. And you are right, they get into that craze and they just dress it out in the fields. I have started to tell them to take a little plastic bag and stick it in their coat, and then I also made a video of taking the bladder out when I got a roadkill. Because they really do not know, it is really difficult for them to find.

UH: Speaking of roadkill, I also have a friend, they have a little zoo with lions and so they usually bring the road-killed deer to him. He calls me when he gets a buck. So, I do not get many bladders, but I get a few a year usually through him.

MH: Oh, that is a really good connection. Okay, so the next question, **has your work with the preparations changed your prospective in life and if so, how?**

UH: Well, for me it's more than the preparations, it is the whole biodynamic outlook. I often feel sorry for the conventional farmers, you know -- everything is so tied to material, to money, and how much money they make. I feel so free and away from that that, I do not worry about those things. We have to think about money, too, but we have a completely different mindset than the conventional farmer and I enjoy that we have it differently.

CB: Yeah, that is a deep question and I have to concur with Uli here too. You know, coming from a total materialistic point of view with agriculture -- input and output -- I had to really bend my mind to where I am now. The preparations are an important set of tools we use among other aspects, such as timing of operation and mechanical tools

In 2018, we had another stressed year. We're in quite a dry area here but we still were pulling yields off. We had plants that did not show drought stress, we had beautiful quality and we had a half decent yield coming off in the end. It is the preparations and the way we look after the soil over the years, with your crop rotation and trying not to compact the ground and timing and attention to detail. The dry years and the wet years and the cold years really show off the benefits of the proper farming procedure including the preparations.

I use 501 and equisetum in combination a lot, because we are in a snow-belt area in the lee of Lake Huron. Especially in my clay loam soil, dwarf bunt in wheat is a big issue. It is not toxic but can really smell at harvest time. So, these preparations together are something that we use repeatedly, as often as we can just to vitalize those plants to shake off that fungus, and it really seems to help.

MH: Wow. What is the fungus called again?

CB: Dwarf bunt.

MH: What does it do exactly?

CB: Well, some of the lower hanging heads of wheat or spelt are affected -- the ones that do not get quite as much sunlight -- and they turn black, full of spores. It is nontoxic, but it smells like fish, it is an odd smell. You can really pick it up when you are combining or after a rain, and the mills do not like black specks in their flour. It is more of a cosmetic thing. The smell goes away with the aeration in the bin, but it certainly is something that kind of follows us around if you do not watch. We cut high and leave 10% of the heads in the field so we do not harvest them and put them in the tank, We have to really think about using the straw for bedding as we just do not want to multiply that fungus if we can help it. But lately we have had some really good success with the equisetum 508/ 501 combination, applied as often as is practical, about once a month.

MH: And at what point, what stage, do you spray those preparations, and do you mix the preparations together?

CB: Yes, we mix those two together. It calls for a 10% equisetum tea mix and then we just put the proper amount of the silica (501) in as well. Sometimes we jump to our 20% equisetum mix and make it a real strong tea. These are winter grains that we grow out here so we do one or two fall applications, one application in January when there is a bit of a snow melt and the field is drivable (3 – 4 inches of snow) and one application in March when there is an early break-up. I have the equisetum tea all cooked up in the fall and can quickly stir up a batch and mix it before application. You have to have a heated shop for your sprayer, so the pump does not freeze on you. And then you just make up the batch, head out, spray it come back in.

Another thing that we found quite successful, we looked at the literature that Maria Thun left us and she talked about a triple application during a certain fruit or flower sign. She went out every day on a typical three-day constellation. Sometimes we do not have the luxury of three consecutive days in a constellation, sometimes there is a shaded area or just a two-day period. So, often I stir up a batch and do early morning, mid-morning, and midday applications, like a triple whammy, just all in a single day. We grow quite a lot of squash and in those wet years, we just go in there and prompt those flowers with a triple whammy.

We did this with the beans this year too. The beans were somewhat stressed and when the rains finally came, they did quite a vegetative jump. They were holding on and holding on and a bit of rain came, and they just jumped. I wanted them to return to reproductive growth mode, so we did a quadruple whammy. We did three in one day and one the next morning, then we ran out of 501.

But we just wanted to make a point to turn that plant around into the direction that we needed to have. It is a tool, they are all tools, right?

MH: And do you never have that problem with burning, with the silica?

CB: I have seen burning, I have had that problem, when the drought is too intense or when we apply too far into midday with large droplets. It is, after all, quite powerful.

MH: Okay, so let's move on to our next question, thank you. **What advice would you offer to new preparation makers?**

UH: My advice is pretty simple, do it and do it better next time if it does not work perfect the first time. I think involvement is the most important part and I think when you have done it, that is how you gain experience and then you improve here over there.

CB: Yeah, what I have to add is I like the team effort where we have elders and younger ones working together and sharing the procedure and how it is done. And the other point of wisdom is biodynamics does not work if you do not do it. So, you have to get your will out there and do it, it has to be hands-on.

MH: Thank you. So that again segues into the next question, which is **what social relationships have you developed as a preparation maker?**

CB: You should have been here in March.

UH: Well, I used to do the preparations most years on my own and then when Chris came on, he was a regular there, I would call Chris my right hander now. At one point I decided to call up a few farmers, see if they wanted to come and I had a few. Then at a later time, I decided well, we will just put it in the newsletter as an open invitation which is what we do now. So, whoever is interested in coming comes. We sometimes have a group, including family, of twenty or thirty people and it is okay to come and go. Some of them come early and leave early or some of them come later, so it is a bit of both. It is a social time, it is a time of, I would say, great exchange, which farmers need, too. And I would say it is a social time, so it is, maybe, not always the most effective for being fast work. But I think it is really good day doing it together.

CB: At Uli's place there is always a call for a potluck meal, and there is a lot of exchange of ideas while you are stuffing horns or while you are discussing the diverse preparations and farm practices. So, it is always a great outing and it is something that cannot be done digitally. People have to come out and do this and it is just an experience.

MH: Excellent. Now, let's see, **what do you and the preparation makers in your vicinity need to meet the demand for preparations in your area?**

UH: Mostly, we meet the demand. I guess demand has maybe gotten a little bit higher and I have gotten a little bit more tired over the years so we had a few times that we were a little bit tight and have to use it a little more sparingly but mostly, we have been able to meet what we need.

And I want to say also that it was an idea of mine that did not fully catch, that it might be nice if each farmer would make one preparation for the group. We are all far apart, so it is a challenge always to meet and, of course, with some of the preparations it is not possible to meet. For example, picking dandelion flowers here. You cannot make a day out ahead; you have to pick them when the time is right, and a lot of things have to be done at home. Like Chris does too, you know, planting chamomile and picking chamomile and things like that. So, for that reason I suggested it might be nice if one farmer is doing a valerian every year. After a number of years since mine was growing so good, I kind of missed doing it and so I am doing it too, so we have so much valerian all the time. But I think that is also an idea, you know, to let certain people take over one preparation and have the responsibility for the group.

MH: That is a good idea.

CB: Yeah, yeah. Although, the valerian is actually quite fun to make for everybody. We actually do meet our demand here in Ontario, and actually some of it goes outside of Ontario as well. People can pick up at Uli's farm, especially on preparation making day, but we also have a centralized mail system now where one person took over the chore of mailing out the preparations. And, people just did not realize how little it took for an acre or half an acre. We have a lot of gardeners involved here too, using preparations. In the past they just dipped into the tub and filled their bags, and I imagine a lot of that stuff would have been just not used and just wasted. So, we really had to stress how to store properly, and Uli had brought a little digital scale along just for people to know how much to actually put into their little bag to take home. Then, with the centralized sending out of preparations, she has prepackaged little kits of preparations that will do an acre. It is not that big, and it sits in a little parcel and it is being sent out to some of our members. That has been very efficient on the volume of preparations that are going out.

UH: The biggest distribution is still when you have our Society AGM Society in spring. We make them available there for a donation, so it is not necessarily a fixed cost to people. That is usually where the largest quantity of preparations goes out. I refuse to do any mail out because it usually happens in the season when I am just way too busy. So, we had Laurie do that now from our head office, and she is able to fill that need now.

MH: That was going to be my next question was how you distribute them, you covered that.

UH: Sometimes people come directly to me. When they come straight to me at the farm, they can usually get some, too.

MH: Oh, okay. So, with that said, **would collegial sharing with other preparation makers be of interest to you beyond this interview and if so, how can we help you to develop relationships with other preparation makers?**

UH: Well, the preparation conference certainly was something that we enjoyed, meeting other preparation makers and hearing more from others how we do it, what they do.

CB: Yeah, we had a massive turnout here. We had a lot of people come and it was just one big happening. We had Hugh Courtney out, we had Lloyd Nelson out, we had all the gurus from the

U.S. up here. Jeff Poppen was up, yeah, and the locals. It was just a nice social sharing, a lot of expertise coming across the table here. Isn't that the mandate of the Fellowship of Preparation Makers, to do something like that?

MH: Yeah, I wish I would have made it the last couple of times. Our next Fellowship Conference like that is going to be in Colorado next March I believe, with Pat and Lloyd.

UH: Well, it would be interesting to go to more of them but then you always have to limit too how much you travel.

CB: Especially for us full-time farmers, you know. The logistics are not that easy, especially if you have livestock.

MH: Okay, so this is a big question, *do you have a vision for the future of preparation use in North America?*

UH: You mean vision for how it is done? There was always the question in North America, especially in the U.S., because you had central preparation makers and how that happens in the future. You mean that part, or just in general?

MH: In general, yeah.

UH: I do not know if it is going to happen, but my vision is to spread it as far and as many farms do it directly. The less centralized we are, the more we are resilient if anything is politically unfavorable.

And I also think like it is really good because I think working with the preparations really works on us as individuals. I think it is very beneficial for us doing it. So, yeah, I think it is really good if more people get involved. The biggest challenge is, I think, at least from the commercial farmers point of view, finding the time to do it.

CB: Yeah. Right now, they are being used in North America and I always like to see it as connecting the dots, you know. If there are one or two of us in each county using them, and it is done all over North America, I am sure there is an energy field that we can create here already.

And the more the better. The one thing that I would like to see is more of an acceptance and more of an understanding of the preparations as a legitimate tool -- not something that is off the rocker or voodoo, but something that has a logic behind it. The understanding, in general, at least with our colleagues who do just organic farming, that, we are not off-putting by using a preparation, but actually it is more advantageous to use them. I would like to see that point, eventually, where we are easily accepted. Like with the green revolution, NPK had to be accepted by the general farm population and now we have to rethink all of that. Again, I see that coming in mainstream farming where some of the stuff that has been touted as the best and the newest science in the 40's, 50's and 60's is now being reviewed with questionable results so that people are now openly criticizing all kinds of things that we have been doing automatically.

MH: That is amazing. So, you are kind of touching a little bit on this last question here and then I have an optional question for you both. **What steps can or should be taken to make the understanding and use of the preparations more accessible to the world?**

UH: Often it starts with good food that people are more ready for it, but I think that we need a certain readiness for people. I invited, for example, our pastor once for preparation making just so he gets the feel, you know, of what we do. He is not from a Christian Community, it is just our local church. I think it is difficult to invite people who are not directly interested, but if people sort of appreciate what you are doing and think it is good, then I think it might be also good to give them a chance sometimes to look a little deeper.

CB: Yeah, it is a complex question that, certainly, you do not shove the whole notion of preparations down peoples' throats that have no question and no inkling about it. But if people come to us with questions, certainly we can open up and try to explain as best as we can the way we understand the preparations. At the present time, we have biodynamic wine as our poster boy -- to be the big banner for biodynamics -- and I have some difficulties with that. We have good and big and great wineries and the high-priced or the award-winning wines are coming from a biodynamic program. I do not want to step on people who do that, but if I look at how Steiner is looking at alcohol and we have a luxury stimulant here that is carrying the banner for biodynamics -- I have a little bit of difficulty with that. You know, in an ideal world we should have our cheeses and our baking and our breads, our carrots do the job that wine does now. They can carry that terroir and intent; they can carry the flavor and experience and people eat them and have that "wow" effect. I have seen it all, you know, we have different produce -- we give to the mailman, we give to neighbours. We do not ask for responses, but we get them, and it is just amazing. Like, "we have never eaten anything this tasty!" That makes me think how unfortunate most people are with their bland mainstream diets. These experiences can lead to meaningful conversations.

MH: Oh yeah, absolutely. Okay, so thank you so much. We have about four minutes left here to make this an even hour and I have an optional question here for you both. **Which preparation is your favorite to make?** Maybe one that you have more of a connection to when you are making it.

UH: I love making horn manure.

CB: Yeah, I like the barrel compost actually. You know, I have a certain relationship with that. I have tried different containers over the years, and I went right back to wood again. So, the barrel compost, you know, it is just a willpower exercise for the hour, and you look at it and you stir it - just the back and forth like a feedback loop between you and this substance. You know what's going on. Then you put that into the barrel and stir it up in that warm water, the fragrance that comes out of it - you know you are doing something awesome.

MH: Okay, do you have anything else to add, either of you?

UH: I might add to what Chris said about the wine, I kind of like that, you know, that the wineries get more known just for the simple reason because wine is the only food product that

you really focus on tasting. All the others you figure it is all the same and you do not really focus on tasting. With the wine we can really get the difference out that biodynamics can make so that people understand the easier.

MH: Yeah, absolutely, that is a really good point.

CB: The one thing I would like to add is, you know, I have been working with the preparations for twenty-five years now and I use combinations, I work with using some of them as wetting agents for seed before I put them in the ground. I experiment, and for me life would be boring without experimentation. It is just I have the feeling that we are still in kindergarten or early public school with our biodynamics. I think there is so much more that we can do, there are so many options where we can use these tools alone, in combination, and timing detail. You cannot necessarily put it into recipe form -- it becomes an individual process in practice.

MH: Yup, indeed, so, Brian, are you on the phone?

BW: Yep, yep, I have been listening.

UH: May I add one more thing? What I really enjoy is at the preparation conference when we have the chance to see the preparations of other preparation makers. I really enjoyed it, too, when Jeff Poppen came to the 2014 Biodynamic Association conference in Kentucky, he brought all his preparations along to show at the talk, and it was a really wonderful opportunity to see all his preparations. Right away you felt what was going on there and I found that exchange really valuable. I also found valuable for experimenting with different preparations, when we evaluate. When I go to another place it is always something that is interesting, you know, how do they work with the preparations? I find that the interesting part.

MH: I would have to agree with that, and he makes some pretty fine preparations, Jeff Poppen does.

UH: Yeah, I was very impressed, like him and Hugh, they are both amazing what they do.

MH: So, I am going to end the recording and then I, so, I want to say thank you so much. We will archive this and then we will be transcribing it at some point and making it available. Thank you.