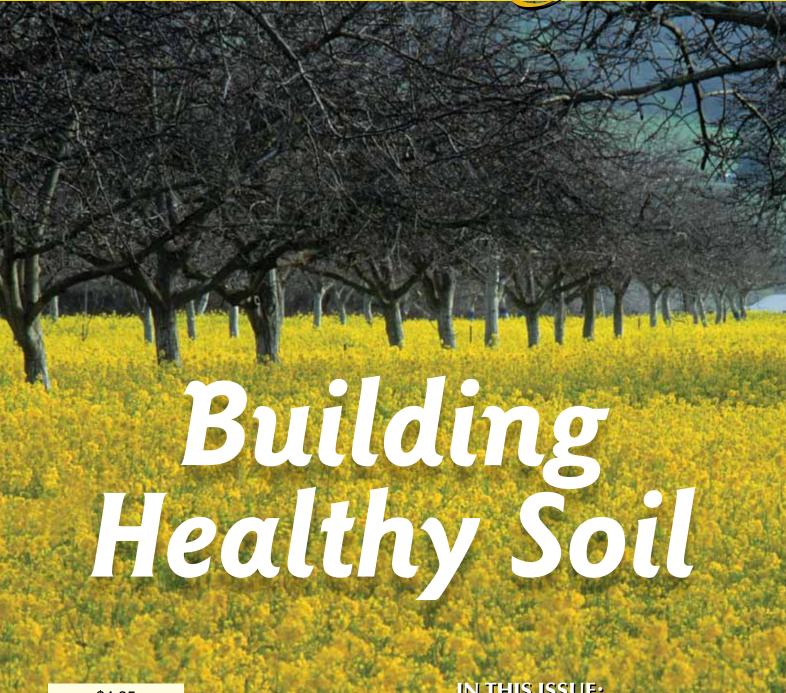


Organic News, Events, Certification Updates, / Member Profiles and More!

Certified

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IN THIS ISSUE:

- -Liquid Fertilizer Issues
- -Organic Practices for Soil Fertility
- -Updates on International Standards
- -Member News

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Advertising Sales: Eric Fraser, Teamworkx Ilc, (707)921-6152, advertising@ccof.org.



New Leaf Paper has provided us with an ecologically sane and cost-effective magazine. This edition of Certified Organic is printed on New Leaf Sakura Silk 71# text, which is made from 100% de-inked recycled fiber, processed chlorine free, and designated Ancient Forest Friendly. Learn more at www.newleafpaper.com.

ISSN 1940-8870

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"Certified Organic" is published quarterly by CCOF and serves CCOF's diverse membership base and others in the organic community including consumers and affiliated businesses. Letters to the editor should be sent to peggy@ccof.org. CCOF reserves the right to edit or omit submissions and letters received.



First Words



What an exciting time to be part of the organic movement! Our new administration in the White House and new Secretary of Agriculture have

been advocating for organic unlike any other time in history. The Obama family consumes organic foods and beverages, Ag Secretary Tom Vilsack jackhammered concrete pavement to prepare the ground for the "People's Garden" and the U.S. Department of Agriculture stated that its own garden will donate fruits and vegetables to Washington, DC's soup kitchens. In addition, Kathleen Merrigan has been nominated as Vilsack's Deputy Secretary. While head of the USDA's Agricultural Marketing Service (1999-2001), Merrigan was instrumental in developing and implementing the U.S. national organic standards.

On a more somber note, California faces its third consecutive year of drought. Farmers -organic and nonorganic- are struggling to find innovative

ways to conserve water. In February, Governor Arnold Schwarzenegger declared, "This is a crisis, just as severe as an earthquake or raging wildfire, and we must treat it with the same urgency." Support farmers by conserving water whenever we can – limiting lawn irrigation, turning off the water when brushing your teeth, saving rainwater for nonpotable uses around the home and so on.

Focusing in on this issue of *Certified Organic...*

I'm impressed with the quantity and quality of information provided. We're pleased to share more Member News (page 5) than ever before. Our Member Profile of Crystal Bay Farms on page 18 will make you want to get your hands dirty down on the farm. We encourage CCOF members to share their good news with us at marketing@ccof.org.

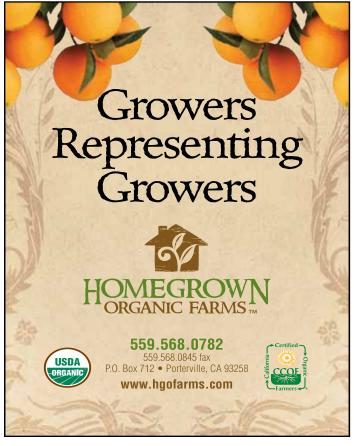
Our feature article on Liquid Organic Fertilizers (page 10) and its accompanying article on Nutrient Management Practices (page 15) provide a wealth of information about enhancing the fertility of soil and what happens when a scandal hits our organic community. What I've

seen in this instance, and others, is that organic organizations and businesses rally to work together to ensure the integrity of organic agriculture.

As organic continues to grow, more and more countries are adopting their own standards, which creates a confusing regulatory framework for organic operators. Read about various international organic standards that we're watching and working on in Certification News (page 22) and our Advocacy column (page 26).

What can you do to support organic agriculture? Seek out organic foods at your local farmers market or retailer. Better yet, now that spring has sprung, find a Community Supported Agriculture (CSA) program to join and enjoy the weekly bounty of "your" farm! Some farms offer tours and "u-picks" so you can truly take pleasure in organic agriculture. Visit www.ccof.org/directories.php to locate a farm near you.

Peggy Miars
CCOF Executive Director





Member News

Veritable Vegetable Goes Solar

Certified member Veritable Vegetable has installed a 560-panel, 106 kilowatt



solar system at its San Francisco distribution center. This system is expected to save \$60,000 annually in electricity costs and will pay for itself after

just 5 years. In addition to their new solar installation, Veritable Vegetable has developed a company "Green Team" consisting of staff members dedicated to finding new ways to reduce waste, save energy and cut costs.

Earl's Organic Produce Adds New Member to Purchasing Team

Earl's Organic Produce has added Randy Windham to their purchasing team. No stranger to fresh produce, Randy holds a track record as a cook at many prestigious Bay Area restaurants and most recently as a purchaser for Google. At Earl's, Randy will be working with the fruit buying department.

Fresno State Welcomes Back Organic Enterprise

The University Farm Laboratory at Fresno State has received a \$250,000 grant from the USDA. Started by the Students for Environmentally Responsible Agriculture in 2004, the 0.8 acre plot has been plagued by lack of funding and resources for maintenance and production. Although the 1,000 acre farm remains 95% conventional, the CCOF certified organic plot, run by four students, allows agriculture students the opportunity to learn about alternative methods to conventional farming while growing organic produce to sell at local markets.

Popkoff's Frozen Food Packaging Wins Design Competition

The 2008 PACK EXPO Selects competition chose Popkoff's Frozen Food's "Kids Organics" line of organic frozen food for children as their top choice





for design and packaging. The packaging, manufactured by Coextruded Plastic Technologies, Inc., is a rigid polypropylene tray created using a "green" proprietary thermoforming process. The thermoforming process uses 30% less energy and materials



than conventional manufacturing methods. The Kid's Organics packaging also allows for healthy steam cooking and eliminates the need for additional packaging such as boxes or sleeves.

Dixon Ridge Farms Awarded For Environmental Leadership

CCOF congratulates certified member, Dixon Ridge Farms, for having been awarded the 2008 Governor's



Environmental and Economic Leadership Award, the most prestigious honor

for environmental sustainability in California. As the nation's largest handler of organic walnuts, they have been praised for their sustainable practices and efforts to combat climate change. Dixon Ridge has been working since 1979 to promote sustainability in agriculture practices and continues to pave the way with innovative technologies.

Prather Ranch Offers Organic Strawberry Plants

Prather Ranch, a CCOF certified organic beef producer, has grown organic strawberry starter plants since 2004. Familiar with, and disheartened by, the methyl bromide production method, James Rickert began marketing commercial organic strawberry nursery stock. This stock has provided a much sought-after organic source for farmers who have struggled to find organic strawberry starters to use in their operations. The plants, grown in



rich soil on high elevation fields, are cared for utilizing an intensive hand labor weed control system, with extensive monitoring of nutrient and pest levels. Prather Ranch has shown some of the most innovative measures in organic strawberry production, which is reflected by the rapidly increasing demand of their strawberry stock.

Whole Foods Comes to Santa Cruz

Whole Foods Markets has arrived in Santa Cruz. The store, located on the east side, opened their 31,500 square foot facility on March 18th. At the opening, Brant Secunda, a Huichol Shaman and creator of certified member Shaman Chocolates, preformed a welcoming blessing on the store. Highly anticipated in the community, Whole Foods received over 650 applications for employment. Within three months of signing their Santa Cruz lease, the Austin, Texas-based company released plans to open another store in the county, located in Capitola.

Continued on page 8

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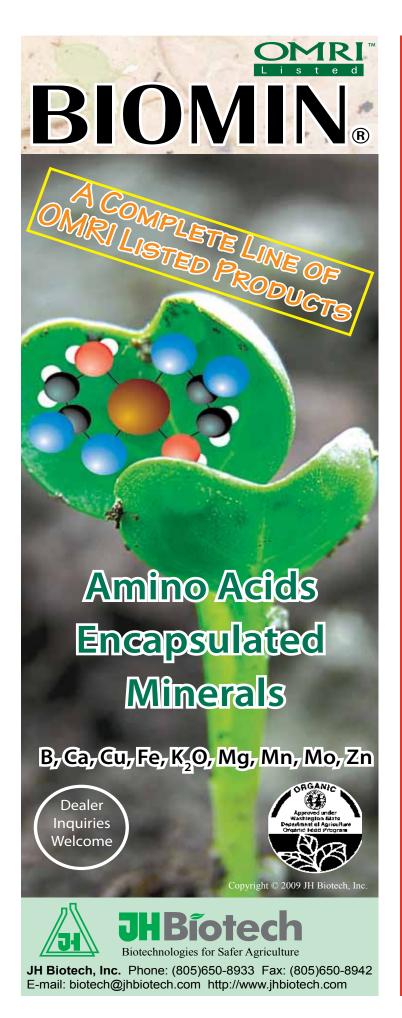
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CCOF Certified Members Share their Conservation Water-Saving Techniques

Certified members Adragna Ranch, Benziger Family Winery, Frog's Leap Winery, Red Rock Ranch and Straus Family Creamery have all been featured in the California Institute for Rural Studies' California Water Stewards: Innovative On-Farm Water Management Practices report, which showcases farming operations that have adopted water-saving techniques.



Vito from Adranga Ranch monitors water use.

As the State of California experiences another year of severe drought, there is a pressing concern pertaining to water availability in the upcoming summer months. Stewards author Lisa Kresge stated, "California's growers are known for their innovation and resourcefulness." To read the full report featuring our members and their water conservation efforts visit www.cirsinc. org/Documents/Pub0109.1.pdf.

Homeless Garden Project Named One of the Top 10 **Urban Farms in the Country**

Natural Home named Santa Cruz's Homeless Garden Project one of the Top 10 Urban Farms in the country in the magazine's March/ April edition. Editors applauded the Santa Cruz project for employing homeless people, providing organically grown food for local markets and

educating local youth about ecologically sustainable agriculture.

Jim Leap Receives Award for His Commitment to Education

The 2009 Pedro Ilic Award for Outstanding Educator has been



awarded to Jim Leap, farm manager of certified member UC Santa Cruz Center for Agroecology and Sustainable Food Systems (CASFS). Leap has been dedicated to community education for over 19 years. He has worn a multitude of hats throughout the years, with roles including an instructor for the CASFS six-month apprenticeship program, overseeing the farm's research trials, cooperating with outside researchers, contributing to training publications and sharing information with visitors, students and farmers.

Jack Neal & Son Keeps People Informed With Vineyard News

Jack Neal & Son, vineyard managers, have released a California North Coast Vineyard News e-newsletter. Although the idea was developed years ago, this is the first issue to be released since the opening of Neal Family Vineyards. The newsletter focuses more on the cultural experience of vineyard farming rather than the scientific details of viticulture. The managers are proud to offer personal anecdotes, family and farm histories, secrets to success and recommended practices. It features detailed articles and news updates from individuals with over 40 years of vineyard management experience. Their goal is to be a useful resource for farmers and buyers alike.

Individuals are welcome to sign up by emailing info@jacknealandson.com.

Straus Family Creamery Introduces Soft-Serve Organic Ice Cream and Frozen Yogurt

Certified member Straus Family Creamery introduced the first vanilla and chocolate soft-serve organic ice cream in the United States. In addition, the company prides itself with its alternative energy production, such as their 300,000 kilowatt-hours per year methane digester, and protection against contamination by genetically engineered crops.

New Leaf Market Opens New Santa Cruz Store

CCOF congratulates certified member New Leaf Community Markets on the grand opening of their new westside



Cruz. The muchanticipated store expansion has introduced more organic products, a new hot foods bar and a smooth ie bar. In addition

to the expanded shelf space, the new store houses a Community Classroom where their new Culinary Academy will offer classes for healthier eating.

In The News

California Community Supported Agriculture (CSA) Sales Upbeat

Local farmers across the state of California are seeing increases in



their produce sales, especially sales directly delivered to customers through CSAs. According to the Organic Trade Association, organic sales are expected to reach \$23.6 billion this year. The price gap between conventional produce and organic produce has narrowed and, even though sales of organic products have begun to level off slightly in the slumping economy, consumers are continuing to put their dollars towards nutritious, good quality food.

Organic Valley Underwrites Study to Boost Profit from Pasture

The Organic Valley Family Farm Cooperative, granted \$40,000 to the Research Foundation at California State University, Chico. The funds will be used for a two-year study working towards improving pasture management. "This research project is designed to benefit all organic dairy producers and bottlers by providing a better understanding of the economics of organic pasture management and milk production," said George Siemon, one of the founding farmers and CEO of Organic Valley Family of Farms. "Indirectly, it also will promote effective pasture use to maintain consumer confidence and enhance milk quality."

Obama's "Kitchen Cabinet"

Barack Obama has chosen to stay with the White House Executive Chef, Cristeta Comerford, who was appointed to the position in 2005. Comerford

is the first female executive chef and first minority to hold the position; she is also an avid supporter of organic and locally grown foods. The Obama family has also chosen Chicago chef Sam Kass to act as the family personal chef in the White House. Kass will work under Comerford and shares her interests in supporting organic, sustainable foods and local farmers.

The People's Garden Project Established on the Bicentennial of Lincoln's Birth

The People's Garden was established on the grounds of the USDA as a commemoration of the 200th birthday of Abraham Lincoln. Lincoln founded the Department of Agriculture in 1862, calling it "The People's Department." The People's Garden intends to promote "going green" concepts. Secretary of Agriculture, Tom Vilsack, announced his goal of creating a community garden at each USDA facility in the world. "It is essential for the federal government to lead the way in enhancing and conserving our land and water resources," said Vilsack. Each project will vary from Embassy window boxes, to tree planting and field office plots.

OFRF Hires New Deputy Director

The Organic Farming Research Foundation (OFRF) announced Maureen Wilmot as their new Deputy Director. Wilmot joins the organization with a M.A. in marine affairs from the University of Rhode Island and a background in biology, policy development, non-profit management and community activism. OFRF looks forward to integrating Wilmot's

organizational skills and experience into the organization's operations.

2009 EcoFarm Awards Ceremony Spotlights Individuals Dedicated to Organic

CCOF Policy Advisor, Zea Sonnabend, received special recognition at the Ecological Farming Association's annual Eco-Farm Conference. Zea has been involved in the organic agriculture movement for over 25 years and award ceremony attendees gave her a standing ovation as she stepped forward to receive her award. Other award recipients included: Dolores Huerta (Justie Award), Dale and Christine Coke of CCOF certified Coke Farms (Sustie Award) and Larry Jacobs and Sandy Belin of Jacobs Farm/Del Cabo (Sustie Award).

United States Land devoted to Organic Cotton Production Increases

Organic cotton acreage has increased for the second year in a row. Total acres planted have increased nine percent from 8,510 in 2007 to 9,279 in 2008. Although the harvest acreage figures are not yet available for 2008, 14,025 bales of organic cotton were harvested



in 2007- up 73 percent from the year preceding. Correspondingly, organic cotton farmers saw an increase in the average price they received per pound: between \$.85 and \$1.25 in 2006; and between \$1 and \$1.50 in 2007.

-continued on page 17

Liquid Organic Fertilizers: Friend or Foe? Part II

Peggy Miars, CCOF Executive Director/CEO

n the spring of 2007, CCOF's n the spring of 2021,

Certified Organic published the article "Liquid Fertilizers: Friend or Foe?" which brought forth a number of questions and concerns regarding the production of high nitrogen liquid fertilizers. Two years later, we revisit this issue and discuss what has changed and what the future has in store.

The California Senate Hearing

↑ /hile most Californians went about their business on February 3, 2009, CCOF was busy fighting on behalf of organic farmers and consumers. "Farmers are the victims, and we're not going to further victimize them by destroying their livelihood," exclaimed Jake Lewin, CCOF Chief Certification Officer, at an oversight hearing called by the California Senate Committee on Food and Agriculture. The purpose of the hearing was to learn more about the controversy surrounding high-nitrogen liquid fertilizers that had been approved for use in organic production and that were subsequently disallowed.

Staff from the California Department of Food and Agriculture (CDFA) Fertilizer Inspection Branch and the Organic Materials Review Institute (OMRI) were among others at the hearing testifying to their activities dating back to 2004, when a whistleblower complained to CDFA about a competing fertilizer manufacturer possibly cheating in their manufacturing process by adding synthetic nitrogen, which is not allowed in organic production. OMRI, a reputable nonprofit organization, was formed in 1997 specifically to review materials allowed for organic production and many certifiers, including CCOF, rely on them for their expertise.

Our main concern following the hearing was the status of certified operations that had used the suspect inputs. Talk of decertifying farms that had used the suspect fertilizers was

flying fast and furious at the Senate hearing, especially among two Senators who, based on their comments, are vehemently anti-organic. Although most people are quick to point a guilty finger, it's important to note that there's been no proclamation or admission of wrongdoing. We understand the concern voiced in the hearing, but stood steadfast in our opinion that consumers, farmers and certifiers are the true victims in this alleged scam.

Looking at the Problem

ccording to a Sacramento Bee Anewspaper article published in December 2008, synthetic fertilizers like ammonium sulfate are up to 20 times cheaper than the naturally occurring sources of nitrogen that are approved for organic production, which is why some manufacturers are accused of cheating.

The primary manufacturer in question was California Liquid Fertilizers (CLF), which was purchased by Converted Organics in January 2008. Upon completion of an internal investigation of CLF in 2007, CDFA entered into a confidential settlement agreement with the manufacturer rather than pursuing harsher options such as referring the case to the local District Attorney for prosecution. The result got the product off the market but put farmers and consumers at higher risk. The second questionable product was Westbridge's Biolink (14-0-0), which was removed from the Washington State Department of Agriculture's (WSDA) list of inputs approved for organic production in December 2007 and was thereafter disallowed by CCOF. Most recently, in January 2009, the FBI raided Port Organic Products, Ltd., and an investigation is ongoing. CCOF subsequently disallowed all products manufactured by Port Organic Products, Ltd. And, on February 20, 2009, the USDA National Organic Program

(NOP) issued a notice to all accredited certifiers advising them that the NOP is no longer confident that Marizyme™ and Agrolizer™, products manufactured by Port Organic, can be shown to be compliant with NOP regulations. Certifiers were told that operations that continue to use those products are putting themselves at considerable risk.

Fertilizer manufacturers are the ones that should be held accountable and should answer the difficult questions. Since 2006, CCOF has been expressing concern about this issue to CDFA, OMRI, WSDA and the NOP, urging stricter enforcement of liquid fertilizers. While some work was happening behind the scenes, we believed that action wasn't happening quickly enough.

CCOF's Improvements

We are all learning from the past and are past past and are now focused on improving the future. On January 15, 2009, CCOF launched a new Liquid Fertilizer Approval Policy. This new policy requires that manufacturers of liquid fertilizers must undergo thirdparty on-site inspections in which the manufacturers must demonstrate compliance with NOP organic regulations pertaining to farm inputs. If such evidence is not submitted, CCOF will no longer allow those products in organic production.

In order to approve any highnitrogen liquid fertilizers for use by certified operations, CCOF now requires each manufacturer to provide:

- documentation from an inspection body indicating no evidence of fraud in formulation and that sufficient infrastructure exists to produce their products.
- documentation verifying no synthetic nitrogen equipment, tanks, or supplies are within 100 yards of a facility producing organic approved inputs at any time of the year.

Continued on page 12

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 documentation verifying a successful audit comparing incoming ingredients and outgoing finished products.

These same basic requirements were adopted by the NOP in their memo to accredited certifiers on February 20. At this point, CCOF certified operations are not required to do anything except be aware of notices regarding materials, ensure CCOF has approved materials prior to use and cease using any materials CCOF is forced to disallow in the future.

CCOF has also launched a liquid fertilizer testing initiative to provide additional information to help our staff assess the approved status of various materials. CCOF is working with researchers to interpret the tests in addition to looking into developing rigorous testing protocols for the future, which would provide a peer-reviewed testing system for almost any soil lab to use.

We believe many organic farmers will continue to rely on compost applications, crop rotations and other organic practices as primary tools to enrich the nutrients in their land. Many long-time certified operations have used such organic practices and use little, if any, liquid fertilizers. Liquid fertilizers are typically used to give the soil a little boost at the beginning of the season, during cold weather or during time of stress on the land. However, CCOF will be working in the coming months and years to increasingly ensure that fertility programs are based on well rounded holistic approaches and are not overly reliant on quick fixes. CCOF inspectors will increasingly be looking for and asking about long-term plans for soil fertility in an attempt to continually improve the quality of farmland in CCOF's organic certification program and to provide more of what consumers want from organic products.

But, to be clear – reputable, honest liquid fertilizer manufacturers do exist! And, liquid fertilizers can play a positive role in organic systems. However, additional vigilance is necessary.

Other Progress - What's Next

Many agree that this situation is the first of its kind in the organic sector, so we need to focus on improvement. Besides CCOF's new policy, what else has changed? At the Senate hearing, CDFA reported that they are working on the following:

- Requiring registration of organic bulk materials for better tracking
- Increasing registration fees for organic fertilizers to increase the agency's inspection program
- Requiring full disclosure of fertilizer ingredients
- Notifying all stakeholders of investigation findings

In collaboration with CDFA and other groups, Assemblywoman Anna Caballero, D-Salinas, is authoring legislation to enhance the agency's enforcement mandate, including increasing fines and felony provisions. Currently, CDFA is constrained by limitations on civil penalties of only \$500 or \$1,000, which is nothing to a multi-million dollar manufacturer. CCOF supports stricter penalties that will discourage bad actors in the future.

OMRI, which has historically completed "desk audits" to add fertilizers and other inputs to their list of materials allowed in organic production, is working to increase its capacity and ability to conduct on-site inspections before listing a material. In a letter on OMRI's website, Executive Director Dave DeCou reports that, "Going forward, we will require that every client sign a binding contract that forbids any company found guilty of product misrepresentation from reapplying for one year. In addition, when inspectors visit a facility, they determine whether facilities are capable of what they claim in their application. And all clients are required to maintain and open their records to an OMRI auditor." Specifically, OMRI is taking the following additional steps as a means to boost confidence in its program and in organic certification in general:

- Conduct more inspections and stream of commerce sampling for analytical testing
- Work with state control officials throughout the country to strengthen enforcement on the ground
- Encourage its network of certifiers and inspectors to report any suspected noncompliance immediately

 Conduct re-evaluations of the highest risk products and select for inspections and sampling

The Organic Trade Association (OTA) recently convened a task force to develop an industry standard for verification of fertilizers and other products used in organic farming. The task force, which is made up of growers, manufacturers, certifiers and inspectors, is slated to provide recommended standards to the NOP this summer.

Lessons Learned

COF is continuing to work with CDFA, OMRI, WDSA, NOP, OTA and others to uphold the integrity of organic agriculture and organic foods. The Organic Center's "The Scoop" newsletter lists three lessons learned from this scandal (with my comments in italics):

- Lesson #1 Not all businesses in the organic industry can be trusted. Most businesses are reputable, but we all need to be vigilant and ask questions when in doubt.
- Lesson #2 Government action can take far too long to reach closure and result in far too weak a response. I agree, but we need to give government agencies enough room to attempt to do the jobs they're charged with before we step in.
- Lesson #3 Forceful and clear responses are needed to counteract wild and unsubstantiated claims. Agreed. This is something we're continuing to focus on.

In the end, as fertilizer costs go up, growers are advised to increasingly move away from a state of arrested transition and into long-term soil building regimes. It's clear that as some materials leave the marketplace and inspections of inputs raise the cost of producing fertilizers, costs are likely to increase for the remaining materials in the marketplace.

To learn more about high-nitrogen liquid fertilizers, visit www.ccof. org, and click on "Updates and Resources" under "Certification."

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Understanding Organic - Nutrient Management Practices

By Zea Sonnabend, CCOF Materials Consultant

In this edition of "Certified Organic" magazine, the feature article gives an update on the issues surrounding the use of liquid fertilizers in organic production. In addition, CCOF wants to remind our readers and growers of the variety of practices available to enhance the fertility of the soil and crop nutrient levels in organic farming, besides reliance on primarily liquid fertilizers.

Crop Rotation

Crop rotation is essential in maintaining soil quality, controlling pests and disease, suppressing weeds, nutrient management and erosion control. Rotation methods utilizing sod, cover crops, green manure crops and winter or summer managed fallow periods provide the basis for these functions. The National Organic Program (NOP) accepts systems that serve the



same function as traditional rotation in perennial cropping systems, such as hedgerows, alley cropping and managing winter weed growth in orchards. Including nitrogen-fixing crops in a rotation, or managing rotations so that nutrient demands vary for different crops in the rotation is an important step in soil improvement.

Cover Crops

Cover cropping with legumes collects free nitrogen from the air in the form of plant biomass that is eventually incorporated to the soil. Cover crops aid in the prevention of erosion and soil loss, create a habitat for beneficial organisms, hold water

and can provide essential material for composting. Important management issues in cover cropping include: choosing a crop that is appropriate to the climate and farm situation, timing



the planting and turning under for maximum value for soil protection and biomass production, evaluating water needs carefully and looking at pest and disease interactions between the cover crop and the following crop. Little known cover crop species may be successful in situations where more well-known ones are not. For instance. fenugreek for short duration legume cover in vegetable rotations, medics for orchards in hot and dry areas, crotalaria or sesbania as summer annuals. Cover crops should be able to supply a majority of the nitrogen needed for the subsequent crop if managed well in an already healthy soil, and they will help build in soil faster than bulk amendments in a depleted soil. They can have secondary functions like bringing up phosphorus and trace minerals from deeper soil depths and binding up high salt concentrations if selected and managed for these purposes.

"Everyone wants to grow abundant and delicious crops. Let's make sure that they are grown within the spirit of soil balance, ecosystem harmony, and stewardship that the organic movement was founded on."

Quote from 'Liquid Fertilizer Friend or Foe', CCOF "Certified Organic" magazine, Spring 2007.

Composts

ompost, the product of microorganisms breaking down plant and animal material, has the ability to greatly increase soil fertility and build the soil organic matter, especially when used over time. As the highest manifestation of recycling in our environment, compost turns carbonaceous "waste" products and nitrogen rich by-products into a balanced stable amendment. One of the reasons that the composting requirements in the NOP rule are so strict is that properly made compost will have the best balance of carbon to nitrogen to improve soil. Well-made compost will also kill weed seeds and pathogens, as well as break down most residues from any chemicals used on the feedstocks. Compost also helps make nutrients more readily available to plants as well as helps increase the soil's water retention capabilities. Compost also increases microbial life in the soil and microbes work on the soil particles and the organic matter



to make a continuous supply of nutrients soluble and available to crops. Continually applying compost every year can go a long way towards filling in the nutrient availability gaps in cropping systems as it can have strong impacts on soil years after application.

Animal, Mineral and Plant Fertilizer Products

There are many choices of non-liquid fertilizer products that are acceptable for organic growers and there are some traditional liquid products that are not controversial. Animal by-products such as feather meal, meat wastes, fish meal, processed manures and guano can be used both as bulk soil amendments and as pelleted fertilizers for

Continued on page 17

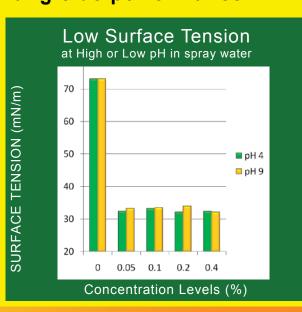


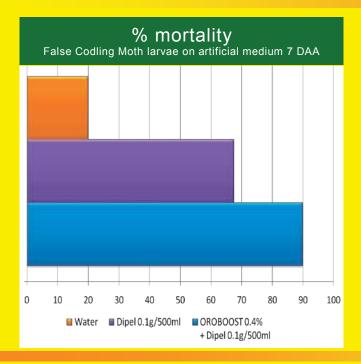


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Understanding Organic—continued from page 15

pre-plant and side dressing. Minerals such as humates can serve some of the same purposes as compost in buffering soils and adding to the organic matter and thus nutrient-holding capacity. Plant-based fertilizers from kelp, soybean meal, alfalfa and others can be worked into a fertilization program. Fish, kelp and plant extracts can be made into liquid products through traditional methods that have been

used for decades in accepted organic practices.

CCOF would like to encourage organic growers to first consider the myriad of management practices above for providing fertility to your crop. Look only to supplemental products, such as liquid fertilizers, when necessary, for example, when growing heavy feeding, shallow rooted crops that are in the ground for a whole season; in cooler

weather when nutrient cycles in the soil are slower at providing plants what they need, and in soils that have not yet built up enough organic matter to provide nutrients throughout the season.

For more information on ways to manage soil nutrients visit ATTRA's soil and compost page at www. attra.ncat.org/soils.html.

In The News- Obituaries- continued from page 9

Entomology and Agroecology Pioneer Everett "Deke" Dietrick

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Everett "Deke" Dietrick died in his home on December 23, 2008. Dietrick spent a lifetime pioneering the use of controlled insects instead of chemical pesticides as a method of pest control. "He was passionate about putting farmers on the road to sustainability so that they use biological methods to control pests instead of chemical methods," said his daughter, Jan Dietrick. Dietrick was a participant of the Association of

Applied IPM Ecologists (AAIE) for many years and was the recipient of their Lifetime Achievement Award in 1988. Additionally, Dietrick was honored as a Steward of Sustainable Agriculture at the Ecological Farming Association's Eco Farm Conference in 1988.

Cal Poly Soil Science Professor Thomas Ruehr

Thomas Ruehr, a Cal Poly San Luis Obispo Soil Science Professor, died January 7, 2009. Ruehr began teaching in the Cal Poly Soil Science
Department in 1974 after receiving
his PhD in agronomy and soil science
from Colorado State University. He was
a founding member of the university's
Sustainable Agriculture Resource
Consortium and received Cal Poly's
Distinguished Teaching Award in 1980.
Among his many recognitions, Ruehr received the Petoseed Agriculture Faculty
Award in 1996 and a Teaching Award
of Merit from the NACTA in 1994.



Crystal Bay Farm - Taking Farm Visits to the Next Level

rystal Bay Farm in Watsonville, CA, is known throughout the Central Coast for hosting a wide variety of events on their farm. Customers come



every year for the delicious strawberries or other produce at Crystal Bay's self serve farmstand. To

many local children, the farm is where they learned the difference between male and female squash plants, or where they picked out their pumpkin for Halloween right out of the patch. To SunOpta employees, who participate in the Seed-To-Table Program, Crystal Bay is an opportunity to get out in the field, where they can see the entire cycle, from the planting of the seed to the harvest of plants they source, process, package and distribute at work.

Lori and Jeff Fiororvich have owned and managed Crystal Bay Farm as

an organic farm since 1997. They graciously invited us to tour the farm and stay for dinner (a delicious salad, using lettuce and strawberries harvested from the farm

Owners, Lori and Jeff

by the SunOpta employees and homemade pizza with pumpkin sauce, baked in the outdoor clay oven Lori built herself!). After the tour, and while the food was cooking, we had a chance to chat with Lori and Jeff about their farm and the various ways they are connecting their farm with the local community.

Q: Has your farm always been organic? What interests you about organic?

A (Lori): Eleven years ago, Jeff and his brother decided to turn what was a small conventional berry farm into an organic farm.

(Jeff): I like the science aspect: propagation, different varieties. It's about getting in touch with the cycle - native plants, pruning, cover crops. Lots of people eat organic because they don't want to eat pesticides, but they don't get to see the whole picture; they forget about what it means for the environment and for the soil.

Q: What is the best part of your job?

A (Lori): I get to work with my husband and I have a short commute! It's hard work, farming. You don't know what your paycheck will be or what will sell, but it is so rewarding. I also love the human aspect- the sense of community that farming can bring.

> Q: What initiatives have you introduced to connect people growing the organic food on your farm with people selling and eating the food?

A: We've introduced farm tours, farm camps and you-pick days on the farm. We are members

of CAFF (Community Alliance with Family Farmers), which promotes a "Buy Fresh, Buy Local" Program. We have sponsored several on-farm events including a dinner and a luncheon. We also work with their Farm-to-School Program by going into the classrooms and the class to the farm. In addition we have developed a Seed-To-Table Program tour with employees from SunOpta, an organic ingredient company. Also, we donate pumpkins to our local community functions.

Q: Tell us more about the Seed-To-**Table Program Tours?**

A: SunOpta encourages their employees to volunteer working with issues that relate to our environment. One of their employees asked if she could volunteer on our farm. It got approved and we had the most amazing time - she helped us with our farm camp, harvest crops and stocking the farm stand. One day, out in the middle of the sunflowers, we came up with the "Seed to Table" idea. Once we put it out there, there was no turning back!

Q: What is your relationship with SunOpta?

A: In exchange for free labor on the farm, their employees get educated on whatever it is we are doing. We do not go out of our way to create an unnecessary task for their



Families picking pumpkins in their Halloween costumes.

educational benefits. We look at the farm and its needs during their visit. We know that if it's not fun they won't be back, so a little education, a little work, a little fun makes for a good time.

Q: What do people do when they come on the tour?

A: They work for an hour and a half helping with a number of jobs such as laying drip irrigation, preparing beds for planting, transplanting, direct seed planting, harvesting and weeding. This time of year [in October], they're crucial – they helped move the pumpkins to the patch, and even shined them and everything.

Q: What has the response been from the SunOpta employees?

A: I don't know what they say back at the office, but there are some that come once and some that have come every time, and there are those that are so into it they don't want to stop when it's quitting time - they want to finish the row they were planting or whatever it is they were doing.

Q: What have you found to be the benefits of these kinds of tours?

A: The connection between the businesses. Coming to the farm to plant seeds then help harvest and eat, well it is almost too poetic. I was told that a lot of their employees have very limited experience with farming - all they ever see is the plants on paper - so for them to come out and get dirty with us and have the connection with the crops, land and their fellow coworkers was great to be a part of. As far as coming full circle, the circle couldn't be more full!



Q: What other types of tours do you have for individuals or groups interested in visiting your farm?

A: Some of the most fun we've had here on the farm are the Farm Tours; we do educational, fun, interactive tours that fit various groups' needs, and that are in line with the farm's needs. Farm tours start in mid-February and go through the first part of November. We've had varying groups, from local and international businesses, to local pre-schoolers and high school kids. On these tours we'll usually do a tractor ride, feed the animals, plant seeds or seedlings and talk about how things grow.

Some last an hour and then there's the Seed-To-Table version with SunOpta, where they come back every week.

Q: What are some of the new things the farm is doing? Can you tell us a little about your future events on the farm?

A: Well, it feels like we never leave, so we started having more and more events and classes. Yoga and picnic on Sundays from 11:00AM- 12:30PM, outdoor movies on Friday nights. We had an art fair this fall, and it was a hit. We also do Farm Stays.

Q: What advice would you give to other farms and organic producers looking to introduce educational programs like your own? A: I think it all begins with a passion to share information and your experiences. Keep it simple.

For more information on events at Crystal Bay Farm visit www. crystalbayfarm.com.

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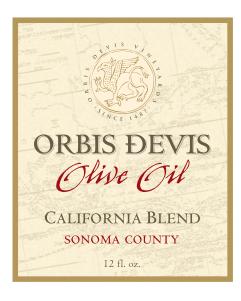
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We Need to Hear From You: Should CCOF Continue to Offer IFOAM Certification?

COF's Global Market
Access (GMA) program
is often thought of as the
"IFOAM program". In actuality,
CCOF's international program
started with IFOAM (International
Federation of Organic Agriculture
Movements) but has, over the
years, evolved considerably to
where IFOAM is merely a part
of a much larger international
program. The CCOF GMA pro-



gram now incorporates certification to European

Union (EU) standards, Japanese Export, Canadian Standards and Quebec Organic Labeling issues. IFOAM certification and its associated accreditation has lost relevance for CCOF members over the years as these other international standards have taken precedence. Now, we find ourselves faced with a question as to whether the original IFOAM program is still cost-effective and relevant to all parties involved.

European regulators require documentation regarding EU standards but typically do not request IFOAM certification from CCOF clients in order to allow their products into EU nations. CCOF has worked hard to ensure that the EU's EEC standard is clearly shown in our GMA documents, further reducing the relevance of IFOAM compliance.

At this time, CCOF is not aware of a single nation, and very few buyers, that require IFOAM certification to accept organic products. As new national regulations develop, CCOF continually finds itself thinly stretched to provide many different organic certifications at once. Further, we acknowledge the difficulty that organic producers face

when they must continually meet these different standards. Therefore, we believe that if a standard is not actively required for trade, CCOF clients should not be asked to jump through yet more hoops to meet it.

We have observed that IFOAM certification increasingly facilitates trade between the EU and developing world countries that lack national regulations. In this circumstance, IFOAM functions as the global sourcing standard of the EU; however, this does not necessarily provide a compelling benefit to CCOF clients. In addition, IFOAM accreditation is relatively costly and time consuming, while the standard has not evolved significantly to keep up with changes in the US and EU organic standards. As a result, CCOF continually finds itself with shifting certification and accreditation requirements, which forces changes on CCOF clients just as they are becoming familiar with previous requirements. Our concentration is then forced away from service and into addressing IFOAM's concerns. Therefore, CCOF is actively considering elimination of IFOAM certification as a component in CCOF's GMA program.

This is not expected to result in any loss of market access to CCOF clients and should result in better service and increased capacity to address new national regulations as they develop elsewhere in the world. CCOF needs to hear from you regarding whether your buyers, or their certifiers, specifically request or value IFOAM certification of your products and IFOAM accreditation of CCOF. Please email your comments and concerns to jake@ ccof.org and indicate the specific buyers, certifiers or nations you are concerned about. We hope to make this decision in 2009 and need your input if you have concerns or support the decision.

NOP Mandates Certifier Role in Food Safety Issues

n a February 25, 2009 notice to organic certifiers, the NOP clearly mandated that organic certifiers proactively report food safety issues uncovered during organic processing inspections. CCOF sees this as an important clarification and an opportunity to rise to the occasion. While not mandating full blown food safety inspections during organic certification, the notice asks certifiers to report major issues and ensure that appropriate health and food safety inspections have been granted or renewed. Fortunately, CCOF has not found major food safety violations within its inspections. If substantive concerns are found, however, CCOF will address them as part of the certification process and may be required, per the NOP notice, to report violations or operations that are not undergoing appropriate inspections or health licensing.



To meet these requirements, CCOF handling operations must have existing public and private agency food safety inspections available for review during all upcoming inspections. Where clear threats to food safety or human health exist, CCOF will be unable to grant or continue organic certification and will be required to report these to appropriate regulators. The production of safe organic foods has always been CCOF's intention and we welcome the NOP's clarification of our vital role in the process.

Certification News

Canadian Organic Standards Update

COF is currently accredited to provide Canadian Organic Standards certification. The Canadian government has clarified that the regulation will come into effect on June 30, 2009. United States and Canadian representatives are continuing to



negotiate equivalency and every indication is that they intend to succeed. If they don't, CCOF is confident that our GMA program

will ensure ongoing market access for CCOF clients. In addition, while not yet final as of this writing, CCOF expects the Canadian authorities to release a stream of commerce/implementation policy that will allow as much as 18 months for some suppliers to meet Canadian requirements. While we believe equivalency may occur, CCOF

strongly recommends that operations that depend on the Canadian market proactively enroll in CCOF's Global Market Access program to ensure they are kept informed and are prepared to meet any requirements that may arise in the future.

Japan Lifts Restrictions on Two of Three Inputs

After years of work, United States trade representatives have succeeded in convincing the Japanese Ministry of Agriculture Forestry and Fisheries (MAFF) to lift the bans on both Lignan Sulfonate and Potassium Bicarbonate in the production of organic products destined for Japan. CCOF no longer requires verification of these two materials prior to approving TM-11 export documents for Japanese exports. The ban on alkali extracted humic acids, however, still remains. CCOF will

modify inspection reports, applications and other documents in the coming weeks to reflect this important change. CCOF provided trade representatives



with background on these and other materials and assisted with this process for several years. We expect this to be a hugely positive step and may allow significantly increased organic exports for some products, such as grapes and raisins, to Japan.



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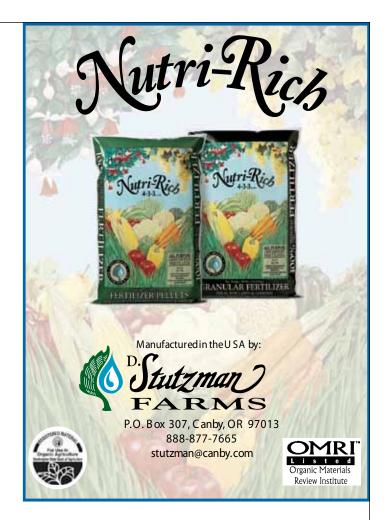
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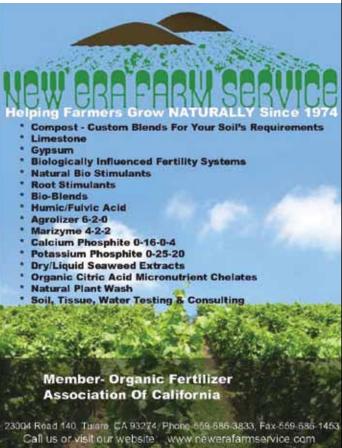
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Outdoor Worker Skin Cancer

Most employees are very vigilant about on the job safety and take great care to avoid falls, equipment injuries and other on the job hazards but many overlook one of the greatest dangers of all: Skin cancer.

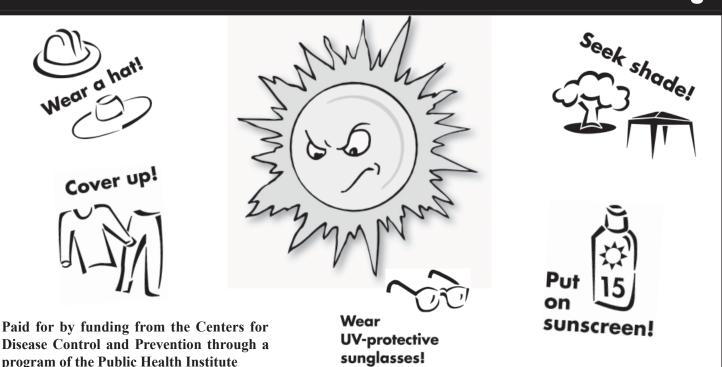
UV rays are the chief cause of skin cancer, a California epidemic. Skin cancer is the most common cancer in the country, with one in five Americans expected to get it. There are more new cases of skin cancer each year than the combined total of all new cancers of the breast, prostate, lung, and colon. UV rays also initiate the development of blistering sunburns, cataracts, premature wrinkling, and a weakened immune system.

The good news is that there are many easy steps outdoor workers can take to protect themselves against skin cancer, including the following:

- 1) Wear a wide-brimmed hat (at least 4-inch brim) that produces a shadow that covers the head, face, and neck.
- 2) Wear tightly woven, loose-fitting clothing that covers as much of the body as possible, weather permitting.
- 3) Wear sunglasses that provide 99 100 percent UVA and UVB (broad-spectrum) protection. Prescription glasses can have an UV-protective coating applied to the lens.
- 4) Liberally apply sunscreen to exposed skin 15 minutes before going outdoors. The sunscreen container should specify a sun protection factor (SPF) of 30 or higher and should state that it provides broad-spectrum (UVA and UVB) protection. Depending on outdoor conditions, sunscreen should be reapplied at least every two hours.
- 5) Use lip balm with a SPF of 30 or higher

To help outdoor workers become more sun safe, California's Skin Cancer Prevention Program (SCPP) offers a no-cost "Sun Safety Kit for Outdoor-Based Businesses." The kit features fact sheets, brochures, posters, a video, a sample policy, and other related items. To order the skin cancer prevention education module, please e-mail your request to cdoc@cdph.ca.gov. For more information on skin cancer prevention or California's Skin Cancer Prevention Program, visit us online at www.AvoidSkinCancer.com.

<u>For more information e-mail us at cdoc@cdoc-online.org</u>



It has been a busy year thus far as CCOF continues to focus on policy issues that impact our members. Claudia Reid, CCOF's Policy and Program Director, sheds some light on important organic policy developments on the state, national and international levels.

Updates on LBAM: The Next Steps

COF continues to monitor the Light Brown Apple Moth (LBAM) situation on a number of fronts. CCOF belongs to the Invasive Pest Coalition (IPC). IPC participates in weekly phone meetings with the USDA Animal, Plant Health Inspection Service (APHIS) and



the California Department of Food and Agriculture (CDFA) to discuss LBAM finds (both the number of moths and the location of the finds), make updates on the latest quarantine status of a particular location and strategize on how to inform local stakeholders of the different aspects of the eradication plan.

CCOF was interviewed for the draft of an Environmental Impact Report (EIR) on LBAM, which is required under the law to support the emergency funding request that pays for the eradication program. This EIR must document the economic and environmental impact of LBAM in California. Although

promised by CDFA for December 2008, the report is still outstanding as we go to press.. CCOF plans to provide input into this EIR process as the quarantines in both Santa Cruz and Monterey Counties continue to impact our members. In the meantime, CCOF and several other organizations sent a letter to US Agriculture Secretary Vilsack to recommend the reclassification of LBAM from an actionable to a non-actionable pest, based on two central claims:

- eradication and quarantine measures are unnecessary as LBAM poses no significant economic or ecological threat and
- 2. quarantine measures and associated eradication efforts impose real

and unnecessary economic hardship on growers, in many instances compelling pest control activities that constitute a further threat to human health and the environment.

CCOF also continues working with California elected officials, agricultural commissioners, growers and activists to ensure that organic farmers can continue to have access to pest control measures, such as twist ties, that are a necessary line of defense against losing crops to devastating pests.

Claudia Reid, recently participated in a stakeholders' meeting in Sonoma County, hosted by Assembly member Noreen Evans (D-Santa Rosa) where they discussed the situation. CCOF continues to educate and interact with activist groups to help them understand the complexity of an organic food system and strategize effective and safe pest management strategies.

Mexico Organic Rule update

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COF has been actively working with the Organic Trade Association (OTA) and other interested parties to prepare comments to the Mexico Organic Rule, a process that has been underway since 2006. Although the organic law was passed several years ago and the regulations upholding that law are currently well along in the process, CCOF will be providing input into the standards that will uphold the regulations. We will focus our efforts in two problem areas:

- 1. a requirement that all seed being used in Mexico be treated
- a requirement that organic certifiers physically occupy office space and pay taxes in Mexico.

If you have questions about this process or want to provide input, please contact Claudia Reid, CCOF's Policy and Program Director at Claudia@ccof.org.

NOSB meeting in May 2009

 \bigcap nce again, CCOF will attend the meeting of the National Organic Standards Board (NOSB: www.ams. usda.gov) in May 2009. Peggy Miars, Executive Director/CEO; Claudia Reid, Policy and Program Director; Sean Feder, Inspection Operations Director; and Zea Sonnabend, Policy Specialist; will all prepare and present CCOF's comments as well as interact with colleagues in the organic industry from across the United States. This biannual meeting provides CCOF ongoing opportunities to represent our members in the national regulatory process that upholds the integrity of organic. CCOF strongly encourages individuals to participate by providing comments and questions to the NOSB either in writing or in person. The agenda is typically posted on the NOSB website a few weeks prior to the meeting.

Visit www.ccof.org/advocacy. php for more information. If you have questions, comments or would like to be come involved in any of CCOF's advocacy efforts, please contact Claudia Reid, at Claudia@ccof.org.

Canadian Organic Regime

COF continues to analyze the new Canadian organic regulations set to come into effect on June 30, 2009.



This Organic Products Regulation (OPR) will ensure organic labeling on food products will be enforced and protected by the

Canadian government. In addition, the new regulations provide detailed provisions on organic imports and exports, including a possible equivalency agreement with Canada's major trading partners such as the United States and Europe. As this magazine is written, CCOF is working to organize a conference call in order to update CCOF members on the Canadian Organic Standards. The call, tentatively scheduled for early April, will be accessible to both members and non members.

For more information and updates on Canadian organic regulations visit www.ccof.org/canada.php.

California Senate Food and Ag Committee and Liquid Fertilizer

In response to issues surrounding high-nitrogen liquid fertilizer, the newly-named California Senate Committee on Food and Agriculture held a hearing in early February titled "Assuring the Integrity of Organic Food and the Use of Organic Fertilizers." The committee name changed from its previous title, the Senate Committee on Agriculture, and "ushers in a new era in California agriculture policy," according to the Committee's press release.

Having been criticized as being "too narrowly focused on production" previously, the new committee aims to bring forth "a new vision that recognizes the need to protect finite resources while feeding an ever-growing population, the role that agriculture plays in supporting healthy lives and healthy communities and the importance of transparency and consumer education in advancing best practices among producers."

California Legislative Committees hold hearings to discuss policy issues, and recommend policy changes to the full Assembly or Senate for their vote. Senate Committee on Food and Agriculture members include Senator Dean Florez (D-Shafter), chair, Senator Abel Maldonado (R-Santa Maria), vice chair, Senator Dennis Hollingsworth (R-Temecula), Senator Fran Pavley (D-Agoura Hills) and Senator Loni Hancock (D-Berkeley).

In early 2009, this Committee scheduled numerous informational hearings on subjects such as:

- The Impact of Drought Conditions and Water Availability on California's Agriculture Industry: Are We Doing Enough to Protect California's \$34 Billion Agriculture Economy?
- Addressing the Public Health Impacts Resulting from the Use of Non-Therapeutic Use of Antibiotics In Our Food Supply: Are We Creating a Superbug?
- Citrus in Crisis: Can California Crops Survive the Asian Citrus Disease?

You can read more about this Committee's work on their website, www.californiasafefood.com.



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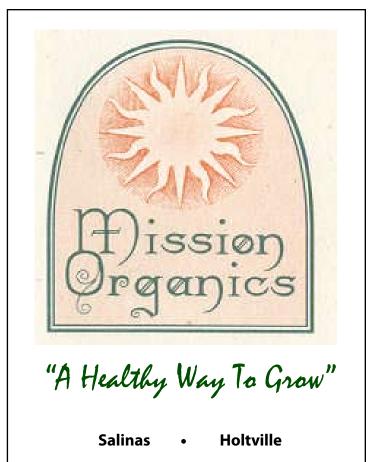


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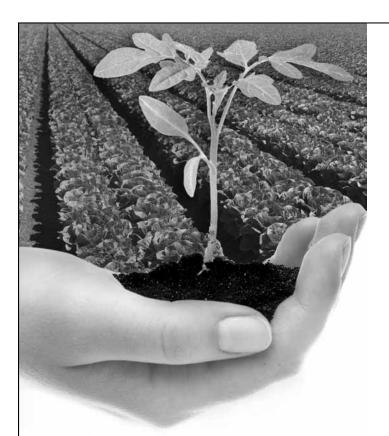
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Education & Promotion

Eco Farm a Great Success

The theme of the 2009 Ecological Farming Association Conference



was "United We Grow." CCOF was particularly excited to see so many of our certified members attending the event and

participating in informative sessions on biodiversity, alternative energy solutions, pest management, urban gardening, farm bill opportunities and more. Peggy Miars, Executive Director, moderated a lively session entitled "Organic Regulations: the Good, the Bad and the Ugly," where CCOF's Chief Certification Officer, Jake Lewin, discussed some of the new regulatory changes affecting organic producers. Claudia Reid, CCOF Policy and Program Director, spoke at two sessions; the first session focused on

policy issues in organic and the second, titled "Fertilizer and Fraud," focused on issues related to liquid fertilizer. CCOF staff attended seminars on farm management practices, water conservation, leafy greens, food safety and marketing to learn about the latest developments in agriculture and how to better serve our members. Many thanks to all our certified and supporting members who stopped by the CCOF booth in the exhibition tent to say hello.

CCOF Annual Meeting



COF's Annual Meeting program, entitled "Food Labels: Organic and Beyond," was held at GreenBuilt's Green Living Center in Sacramento and featured experts in the field of food systems and marketing labels. Each of these speakers spoke to the use of branded agricultural production practices that certify to particular standards, such as sustainable, fish- or eco- or river-friendly, local, biointensive or fair trade, etc., which have existed for years.

Participants joined speakers in breakout sessions focusing on the prevalence of these food labels and practice standards in relation to organic. CCOF certified and supporting members discussed how these other labels compete with or complement the certified organic label and brainstormed about improving and clarifying aspects of the National Organic Program having to do with labor, fair trade, biodiversity and other important benchmarks.

Attendees also enjoyed food and beverages contributed by a host of CCOF members. The program was coordinated by Claudia Reid, who has recently assumed new responsibilities as CCOF Policy and Program Director.

CCOF thanks all of our members and guests who attended this year's event, and we are already planning for an even more compelling program at next year's annual meeting! To suggest future educational topics for CCOF events contact Claudia Reid at Claudia@ccof.org.

A Special Thanks to all of the donors who made this event possible:

Abe and Marie Abuhilal **Eel River Brewing** Fetzer Vineyards/Bonterra Full Belly Farm Hallcrest Vineyards Jeriko Estates LaRocca Vineyards Barry Martin Martinelli's **Nolasco Spirits** Doug Perry Rumiano Cheese Company Sacramento Natural Food Co-op **Shadow Spirits** Soil Born Farms Springhill Cheese/ Petaluma Creamery Catherine Steffens Synergy Chef Collaborative Taylor Maid Charles Tolbert Dan Welty



Events Calendar

To list your event email ccof@ccof.org or fax to (831) 423-4528. Please indicate "New CCOF Calendar Listing" in the subject line. Submission is based on a space available basis.

2009 CCOF Conference Calls



The schedule has been set for a number of CCOF board and committee meetings. If you would like to know more about the role of these

committees or would like to request details about these meetings please contact Xela Young at xela@ccof.org or visit the CCOF website calendar at www.ccof.org/calendar.php.

Sustainable Best Practices Workshop

April 22, Napa, CA

The Napa Valley Grapegrowers offers an informational workshop on "Grape Growing in a Changing Climate: Water Conservation & Irrigation Management". The event will be held at the Moulds Family Vineyards. For more information please visit www.napagrowers.org or call (707) 944-8311.



The Organic Summit

June 3-5, Stevenson, WA

The Organic Summit is a conference for members of the organic industry as well as representatives from leading food companies. New Hope Natural Media and the Organic Farming Research Foundation have joined together to facilitate discussions related to the issues that impact the future of the organic industry. For more information visit: www.theorganicsummit.com

CCOF Inaugural Pruneyard Organic Beer and Wine Tasting Event



June 12, Campbell, CA CCOF will kick off the summer with an organic beer and wine tasting event at the Pruneyard Shopping

Center. Participants will enjoy CCOF certified organic beer and wine from throughout California. In addition to the Pruneyard tasting event, CCOF will host our 4th Annual Beer, Wine and Spirit Tasting event at the Ferry Building in San Francisco on October 23rd. CCOF certified members interested in participating in either event are encouraged to fill out an application at www.ccof.org/ccoftasting.php.

All Things Organic Conference and Trade Show

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June 16-18, Chicago, IL CCOF will host a booth at the 2009 All Things Organic trade show. The show will co-locate with two cultural

food events—Expo Comida Latina and All Asia Food, the leading Hispanic and Asian food shows in the market. The synergy of these events will bring into focus the two fastest-growing segments of food sales in North America: organic and ethnic and specialty foods. CCOF staff hopes to inform individuals from all three shows about the benefits of organic certification and showcase our members to attendees looking to source organic. For information visit: www. organicexpo.com/09/public/enter.aspx.

1st International Short Course on Vineyard Agroecology

June 21-26, Berkeley, CA

The course, hosted at UC Berkeley, will explore the latest scientific advances in ecological research and practice in wine grape production systems. Emphasis will be placed on the ecological impacts of vineyard diversification strategies on biological control of arthropod pests, soil ecology and health, vineyard productivity and wine grape quality. For more information and registration contact Albie Miles at afmiles@nature.berkeley.edu.



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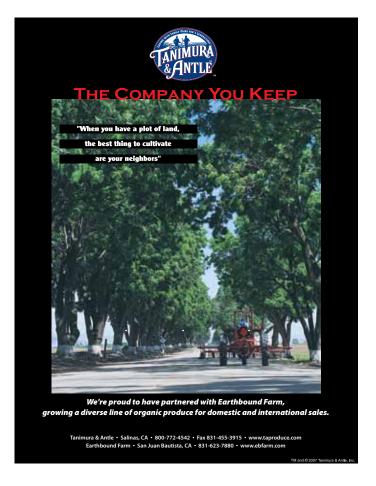


Join CCOF at our Inaugural Pruneyard Organic Beer, Wine & Food Tasting event in Campbell, CA. Sample premium organic brews and wines and learn about the benefits of organics.

Want to participate?

CCOF is seeking event volunteers and CCOF certified members interested in sharing their organic beverages and food. For more information, contact Xela Young: xela@ccof.org or call (831) 423-2263 x44.

View event details at: www.ccof.org/ccoftastingcampbell.php







Sherri Berglund

Director, SunWest Organics Marketing

SunWest Foods 1550 Drew Ave, Suite 150 Davis, CA 95616

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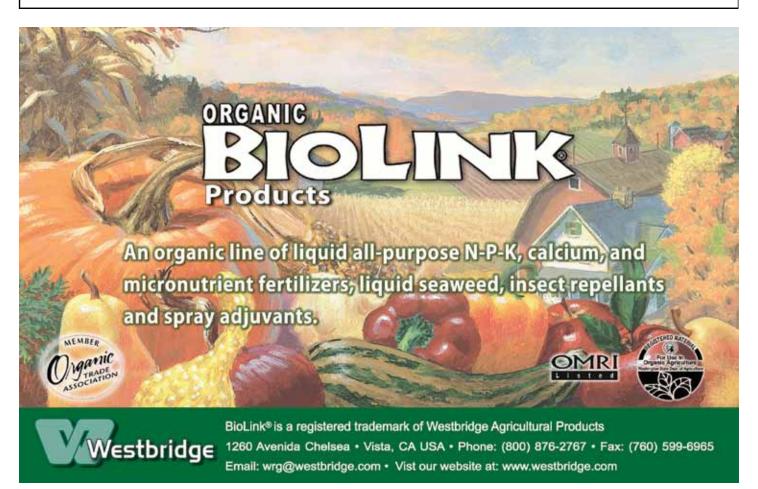
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Sarah Reed, Handler Certification Specialist



Sarah has worked for CCOF for 3 months and loves it! She came to CCOF after graduating from UCSC with a degree in Ecology

and Evolutionary Biology and experience working in pharmaceutical and biotech industries. Sarah is happy to talk to people about what it means to be organic and loves the enthusiasm of CCOF members. Sarah is interested in food-systems sustainability, specifically the local foods movement and is a proud member of a CSA. She is currently a burgeoning "foodie," winetaster, baker, film and theater enthusiast and watch-out, she's a kick-boxer too.

Kari Murray, Handler Certification Specialist, Retail Service Representative



Kari has been with CCOF for 3 years. Before life at CCOF, Kari trained to be a chef in Paris and was the executive chef

and operations manager for a certified organic kitchen in Carmel Valley. She was inspired by the organic certification process and now spends her time talking to people about becoming certified, scheduling inspections for retailers across the nation, inspecting retailers herself, and, of course, answering e-mail. She enjoys her job most when she is able to be the bearer of great news, calling clients to announce they've achieved certification. Outside of work Kari continues to practice her passion for cooking and is also a certified yoga instructor, intrepid traveler and live-music buff.

Devon Pattillo, *Livestock Certification Specialist*



Devon joined CCOF in July of 2007 but has recently assumed the new role as CCOF's livestock certification specialist. Born on a

goat farm in Colorado, an interest in livestock runs deep in his genes. Before coming to CCOF, Devon earned a degree in biology from Reed College in Portland, Oregon and worked with an organization in Willits, CA to establish a vegetable and grain farm in Afghanistan. Devon spends much of his time reviewing inspection reports and materials and responding to client inquiries. He enjoys learning about the diversity of the operations CCOF certifies and systems of animal rearing, as well as the time he spends interacting one-on-one with producers. Outside of work you can find Devon sailing, gardening or brewing beer.



Member Listings

NEW CERTIFIED MEMBERS

Acquistapace Farms

Jim Acquistapace Santa Maria, CA 805-614-6177 jim.acqfarms@verizon.net Blackberries, Broccoli, Cauliflower, Celery, Lettuces, Strawberries

Arborly Orchard Services

John (Jay) Ruskey & Will Stagg Goleta, CA 805-685-4189 jruskey@earthlink.net www.calimoya.com Avocados, Bananas, Cherimoyas, Coffee, Limes, Longan, Mandarins, Oranges, Passionfruit, Persimmons, Pitahaya

Arizona Organic Family Farms

Alexa and John Garofono Scottsdale, AZ 831-277-9135 alexa109@mac.com Citrus

B & T Berry Company (DSA)

Bill Tiffany & Paul Balbas Hollister, CA 831-637-0071 wgtt@sbcglobal.net Blueberries

Basilico Organic

Antoniela de Miranda Mason, OH 305-562-7264 sacusa@gmail.com Bread, Coffee (Roasted), Desserts & Pastries, Pasta, Pizza, Salad, Sandwiches, Soup, Sushi, Tomato Sauce, Vegetables (Mixed, Canned)

Beyond Bhoomi LLC

Meryl Yoss Bedford Hills, NY 914-241-2661 bhoomi@verizon.net www.bhoomicafe.com Granola

Bison Brewing Company, LLC

Daniel Del Grande Berkeley, CA 510-812-5996 delgrande@bisonbrew.com www.bisonbrew.com Beer

Corralitos Farms, LLC

Fritz Koontz & Daniel T. Schmida Watsonville, CA 831-763-7722 dt.schmida@sbcglobal.net Strawberries

Del Campo Y Asociados S.A. De C.V. DBA Del Campo Organics

Paulina Lopez portillo Rojo Culiacan, Sinal 52-667-710-0049 plopezportillo@delcampo.com.mx www.delcampo.com.mx Tomatoes (Greenhouse), Transplants, Tomatoes

Delta Mushrooms

Yen Lee & Bryan Lee Stockon, CA 831-295-0081 leekeno@yahoo.com Mushrooms

Dream With Colors Inc.

Pearl Crum Phoenix, AZ 602-728-0644 pearlcrum@dreamwithcolors.com www.dreamwithcolors.com Greenhouse Grown Herbs, Vegetable Transplants

Erickson Processing Inc. dba Gibbs-California Wild Rice Inc.

Larry Erickson Live Oak, CA 530-695-1612 lerickson@gwrice.com www.gwrice.com Packaging, Processing, Rice (Wild)

Four Frog Farm

Andrew Meyers & Logan Egan Penn Valley, CA 530-844-1799 loganegan@gmail.com Mixed Fruits & Vegetables

G Rub

Eric Eastham & Gary Eastham Rancho Santa Fe, CA 858-759-8681 ejeastham@hotmail.com www.organicgrillrub.com Spice Blends

George / Diaz Rancho Alitos (DSA)

Arturo Diaz Watsonville, CA 831-728-2410 ranchoalitosllc@sbcglobal.net Strawberries

Giberti Vineyards

Richard Giberti Sebastopol, CA 707-874-1924 dickgiberti@comcast.net Grapes (Pinot Noir)

Go Organics LLC

Christian Sutton Carlsbad, CA Fruits, Salsa

Gold Run Orchards

Irv Leen Oroville, CA 530-533-3112 Irv@leencabinets.com Olives

Gregory Schmid

Gregory Schmid
Davis, CA
530-757-2359
farmersfamily@aol.com
Cattle (Slaughter), Forage, Pasture,
Sudan grass

Hagerty Farms

Claude Hagerty Malin, OR 541-892-2196 chagerty@centurytel.net Alfalfa

Innovative Produce, Inc

George Adam Santa Maria, CA 805-928-1590 Broccoli, Cauliflower, Celery, Lettuces

Intercontinental Coffee Trading

Lisa Bagley Westlake Village, CA 818-706-0260 lisa@ictcoffee.com Coffee (Green)

Isern & Son Inc.

Pedro Isern Paradise, CA 530-876-1634 pedroisern@sbcglobal.net www.isernandsons.com Olives

John Taverna Dairy

John Taverna
Petaluma, CA
707-763-0624
Cattle (Dairy- Last 1/3rd), Cattle
(Dairy- Transitioned), Pasture, Milk
(Raw)

Josh & Lori Ringeisen

Josh & Lori Ringeisen Le Grand, CA 209-595-2511 jar@hughes.net Oats

Laurence G. Kay

Al Stehly and Larry Kay Valley Center, CA 541-469-6924 Astehly@aol.com Avocados

Manchester Ridge LLC

Martin Mochizuki Napa, CA 707-975-2133 martinmoch@sbcglobal.net Chestnuts

Mateveza Brewing Company

Jim Woods San Francisco, CA 415-509-1695 jim@mateveza.com www.mateveza.com Beer

Metta Forest Monastery

Geoffrey De Graff Valley Center, CA 619-813-8461 watmetta@bluebottle.com www.watmetta.org Avocados

Mike & Sandie Smith Farms

Fresno, CA 559-486-2413 Flowers, Fruit and Nut Trees, Herbs, Mixed Fruits & Vegetables, Mixed Vegetables

Nuherbs Co.

Wilson Lau & Sar Pat Lau Oakland, CA 800-233-4307 www.nuherbs.com Herbs

Paul & Michelle Zuest

Paul Zuest Valley Center, CA 760-749-4903 paul@zestanchors.com Lemons (Meyer), Oranges

Paula's Pantry

Paula Martin Minnetonka, MN 952-935-2689 Ihasam@aol.com Soup

Peace Tree Farm dba One Earth Plants

Lloyd & Candy Traven Kintnersville, PA 610-217-2233 Lloyd@peacetreefarm.com www.peacetreefarm.com Transplants

Providence Farms, LLC

Tom & Ruth Jones Salinas, CA 831-588-1903 tjones@providencefarmsllc.com Blackberries, Strawberries

Ravi Raisin, LLC

Ravinder Singh Batth Fowler, CA 559-284-6528 Rbatth 1@aol.com www.RaviRaisin.com Raisins

Redwood Organic Farm

Kalan & Cam Redwood Manton, CA 530-524-5537 redwoodorganicfarm@hotmail. com Cover Crop, Mixed Fruits & Vegetables, Seed Crops, Woodlot

Rinconita Del Cielo

Al Stehly and Larry Kay Valley Center, CA 760-749-4552 Astehly@aol.com Avocados, Oranges (Valencias)

River Ranch LP

James Rickert Fall River Mills, CA 530-941-0810 james@pratherranch.com Fallow, Rice (Wild)

San Pasqual Academy Agriculture Program "New Alternatives, Inc." dba Dragon Organics

Scott A. Murray Escondido, CA 760-233-6100 scottamurray@sbcglobal.net www.sanpasqualacademy.org Citrus, Mixed Vegetables

Serrano Organic Farm

Francisco Serrano Watsonville, CA 831-722-6228 Cucumbers, Raspberries, Squash, Strawberries, Tomatoes (Fresh Market)

Shirley Organic Farm

Matthew Shirley Carlsbad, CA 760-807-6262 mjshirley@gmail.com Mixed Vegetables

Sierra Farms, LLC

Daniel Schmida Freedom, CA 831-750-5722 dt.schmida@sbcglobal.net Strawberries

Soleado

Ronald Williams Torrance, CA 310-618-1299 avocado@limestone.com Avocados, Grapefruit

St. Claire Foods, Inc.

Jill St. Claire Ferndale, CA 707-599-2201 jill.stclaire@butterchef.com www.butterchef.com Butter

Sun Valley Raisins, Inc.

Doug Moles & Ray Moles Fresno, CA 559-444-0324 Currants, Raisins

Superior Cooling & Ice

Daniel Coker Oxnard, CA 805-486-4801 gdannycoker@yahoo.com Cooling

Tamai Farms dba Channel Islands Harvesters, Gloria's Fruits & Vegetables

Jason, Steve and Aaron Tamai Oxnard, CA 805-485-4250 Beets, Carrots, Green Beans, Lettures

Thad Johnson

Thad Johnson Malin, OR 541-723-2035 Alfalfa, Oats, Pasture

Member Listings

The Wild Rice Exchange

Golnar Emam & Carlos Zambello Woodland, CA 530-669-0150 Blending, Cleaning, Packaging, Rice (Wild), Storage

Tikycabo

Gilberto Guadalupe & Manuel E. Verdugo Burgoin Miraflores, Municipio Los Cabos, Baja 52-624-173-5104 agroverdugo@hotmail.com Basil, Cover Crop, Dill, Herbs, Mint, Oregano, Rosemary, Sage, Tarragon, Thyme, Tomatoes (Fresh Market), Tomatoes (Greenhouse), Green Onions, Tomatoes

TLC Ranch

Rebecca Thistlethwaite and James Dunlop Aromas, CA 831-726-9618 www.tasteslikechickenranch.com Chickens, Eggs

Tricar Sales, Inc.

Juan C. Cardenas Rio Rico, AZ 520-281-5777 www.tricarsales.com Cucumbers, Peppers, Tomatoes

White Seed Company

Andrew White and Jonas White Oxnard, CA 805-983-4923 jonaswhite@whiteseed.com www.whiteseed.com Vegetable Seed

Whole Foods Market

Joe Dickson Austin, TX 512-542-0388 joe.dickson@wholefoods.com www.wholefoods.com Retail

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shopOrganic

Lisa Mainz 3450 S. Broadmont Dr. Ste. 114 Tuscon, AZ

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Claude Boisvert 4466 Stalashen Dr. Sechelt, BC

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Alberto Soira Verduzco Calle del Parque No. 276, Col. Chapalita Zapopau, Jalisco

J.E. Doty & Associates

Jack Doty 1800 Pacific Ave. Ste 904 San Francisco, CA

California League of Food Processors

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Student/Senior Citizen

Ann PrentissDavis, CA

Halina Baranski Bayside, NY

Kelly Grogan Davis, CA

Education & Promotion — continued from page 29

World Ag Expo

COF, once again, had a booth at the World Ag Expo in Tulare, CA. The show attracts thousands of people from throughout the United States and abroad. There was keen interest in becoming certified organic from Central Valley growers who stated they have been growing organically for a while and feel that now is the right time to do the paperwork, submit an organic system plan and move towards certification. These growers were excited to learn from CCOF of the availability of cost-share funding and of the chance to get up to 75% of their certification fees refunded. There was also strong interest in organic from local livestock producers.

CCOF Intern Team Changes: Graduations and New Arrivals

Special congratulations to CCOF's most recent intern graduates: Paige Miller, Alex Fox, Lizi Barba, Alana Zimmer and Adam Yader! We have been lucky to have an all-star group, who brighten our office with their enthusiasm and dedication, while also providing essential assistance with CCOF events, publications and research

CCOF would also like to welcome our new intern team: Paloma Ortiz, Jon Howard and Shoshana Bochner. In mid-April, the intern team will be sharing their own experiences and talking to consumers about the benefits of organic at various Earth Day events. To find out more visit the CCOF online calendar at www.ccof.org/calendar.php.



CCOF Interns (L to R): Lizi, Adam and Shoshana

CCOF is extremely grateful to the interns and volunteers who become part of the CCOF family and dedicate their time to promoting organic and supporting the organization. To learn more about how to volunteer or become an intern at CCOF visit: www.ccof.org/interns.php





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practices. Zimmer knows how to make responsible farming work. His extensive knowledge of biological farming and consulting experience come through in this complete, practical guide to making farming fun and profitable. Softcover, 352 pages.

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Eco-Farm -An Acres U.S.A. Primer



Charles Walters. If you've never read Eco-Farm, you're missing out. In this book, ecoagriculture is explained - from the tiniest molecular building blocks to managing the soil - in terminology that not only makes the subject easy to

learn, but vibrantly alive. Eco-Farm truly delivers a complete education in soils, crops, and weed and insect control. This should be the first book read by everyone beginning in eco-agriculture . . and the most shop-worn book on the shelf of the most experienced. Softcover, 447 pages.

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cross-referenced by scientific and various common names, and a pictorial glossary. Softcover, 352 pages.

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Backyard Poultry - Naturally



Alanna Moore. From housing to feeding, from selection to breeding, this book covers everything the backyard farmer needs to know about poultry husbandry - including preventative and curative herbal medicines and homeopathics. The

author takes a permaculture point of view in raising poultry, creating a diverse base of plant life for the birds to choose from, all cohesively fitting into the landscape and overall farm. Complete enough for the beginner, yet the experienced poultry farmers will find the book packed with techniques and ideas found nowhere else. Softcover, 154 pages.

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LAND FOR SALE OR LEASE

Iowa Farm For Lease

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Pasture for Lease

CCOF certified ORGANIC PASTURE available for 300-400 head located in South-central Oregon (Lakeview) from approximately May 15- October 15. Rotational grazing, high-density management practices. We provide all care and mineral supplements. Lease can be priced for the season, by the head or on the gain - based on your needs. Shipping and receiving scales available. Call Ross or Kelly at (541) 947-3789 or (541) 417-0246 or email mcgarva@centurytel.net.

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SERVICES

CSA

You can have a CSA right in your own back-yard! For businesses or individuals who not only want fresh organic veggies and flowers in a box, but want to watch your produce grown before your very eyes, Your Back-yard Bounty is a new service in Santa Cruz County that will do just that. www.your-backyardbounty.com Contact Batya Kagan at info@yourbackyardbounty.com.

PROCESSING SERVICES

Organic Olive Milling

Kelseyville Olive Mill offers Organic milling of certified olives into extra virgin olive oil as a CCOF Certified Organic Handler. Located in Kelseyville, Lake County, Kelseyville Olive Mill operates state of the art Pieralisi phase two milling equipment. Minimum lot milling size is 200 pounds. For images of our milling equipment or further milling information please e-mail Jeff Smith at winecal@sonic.net or phone (707) 279-2995.

EMPLOYMENT

Biscuit and Bone Commercial/ Contract Baker

Biscuit and Bone, LLC is seeking a commercial/contract baker to bake and package organic dog biscuits and training treats. If interested, please contact Louise Englehart at (888) 781-BONE.

Ranch Manager, Hawaii

Ranch Manager sought for 14,000-acre family-owned ranch in Hawaii. Ranch activities include a grass fed cattle operation, biodynamic/organic farm and orchard and an agro-tourism/conference facility. Send a letter of interest along with your Résumé or CV to: Mr. Todd Klibansky, tak@pfchq.com.

Full-time Farm Manager Wanted

Blondie's Farm is looking for a full-time manager for their 96 acre farm in Suisun Valley, Fairfield CA. Excellent water, all new equipment, sprayers etc. 6 acres and 14 varieties of mature peach trees, 8 acres of new trees. Housing available, offices, modern barn, row crops, vegetables and berry bushes. \$50k/year plus benefits. Minimum 5 years experience in organic farming. Partnerships possible. To apply, email kent@blondiespizza.com.

Open vacancies at the IFOAM Head Office, Bonn, Germany

IFOAM needs qualified staff to fulfill its mission and achieve the ambitious goals. Available positions are: Membership Manager, Advocacy Manager, Office Coordinator and Managing Editor - Ecology and Farming Magazine. For more information, contact Thomas Cierpka, Senior Manager Human Resources & Administration: t.cierpka@ifoam.org or +49-228-92650-15 or visit www.ifoam.org.

Assistant Farm Manager Wild Blue Farm Tomales, CA

Four acres of organic fruits, vegetables, flowers and horses. Duties include planting, harvesting, market prep and helping with farmers markets. Skill with horses a plus. Position is for seasonal work April until November. 30 hours a week or more as the season progress. Housing available. www.wildbluefarm.info. Email resume to wildbluefarm@sbcglobal.net.

Classified Ad Submission

CCOF certified members and supporting members may run classified ads for free online and in Certified Organic, the CCOF Magazine, as space permits. To submit your ad please email ccof@ccof.org or fax your ad to CCOF at (831) 423-4528 with a subject line of "CCOF member classified ad".

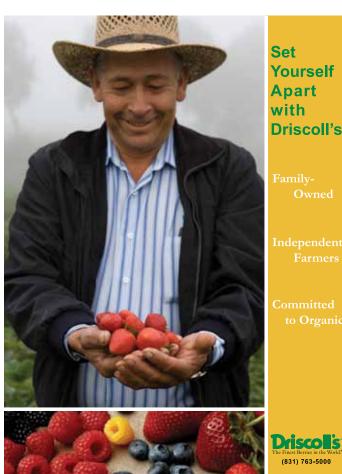






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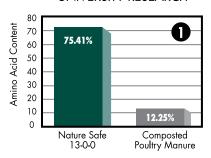


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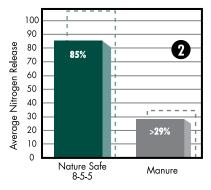


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