Going Organic: Training New Growers

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<thead>
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<tr>
<td>Trees</td>
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CCOF Foundation Steps Up with Going Organic Program

BY CATHY HOLDEN
CCOF FOUNDATION CHAIR

Welcome to the CCOF Foundation.
When I’m out representing the CCOF Foundation I often have to explain to folks that there are now three distinct organizations in the CCOF family: CCOF, Inc., the trade association; CCOF Certification Services, LLC; and the CCOF Foundation. All three are non-profit organizations with separate legal structures, finances, and responsibilities. Over three years ago, CCOF, Inc. and CCOF Certification Services separated their functions. During that same approximate time, the CCOF Foundation was created to pursue research and education opportunities beneficial to organic agriculture and the CCOF family.

The CCOF Foundation’s mission is to enhance human health and protect the environment by promoting the production and consumption of nutritious organic food, with an emphasis on educating producers and their advisers to help foster the growth of organic agriculture.

Going Organic Program

The CCOF Foundation launched the Going Organic pilot program in 2003 in CCOF’s North Valley, North Coast, and Fresno-Tulare chapters, funded by the Heller Foundation and CCOF, Inc. The program’s goals are to address the real and perceived barriers to organic farming, and to provide peer-to-peer training to farmers who are new to organic production.

Going Organic is currently expanding to include CCOF Chapters in the Central Valley, supported by a three-year grant from the California Water Resources Control Board focused on improving the water quality of the Central Valley watershed. We’re hearing a nice buzz from the field with chapter leaders reporting reinvigorated member interest and enthusiasm.

At this time, we are actively recruiting both mentors and trainees in the seven participating chapters. To learn more about the Going Organic program, please read Fred Thomas’ informative article on page 12. Fred’s contact information is below. Also visit www.ccof.org for additional information about the program.

We Want to Hear from You!

As we plan ahead for the Foundation’s future, we are looking for winning ideas to help advance the interests of organic agriculture and CCOF. We hope to extend opportunities to all CCOF chapters in the future. As a non-profit, 501(c)(3) public-benefit corporation, the Foundation is able to receive funding from many sources: government programs and private foundations, and tax-deductible contributions from businesses and individuals.

Please let us know what your organic farming, handling, and processing needs and challenges are. Share your ideas for projects and funding sources. We’d love to hear from you.

Contact information:
The CCOF Foundation is a non-profit 501(c)(3) organization; Federal Tax ID#: 30-0106255.

For further information about the CCOF Foundation, contact:
Cathy Holden, Chair
(916) 487-9049
holdenresearch@att.net

For further information about the CCOF Foundation’s Going Organic Project, contact:
Fred Thomas, Project Manager,
(530) 891-6958
fred@cerusconsulting.com

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News in Organic and at CCOF

CCOF the Premier Certifier in the USA

According to recent figures from the USDA, CCOF is the largest organic certifier in the country. CCOF issued over 1,200 organic certificates in the year identified in official listings of organic farms and processors. This represents a little over 11% of the approximately 11,000 organic companies included in the USDA’s current listings. The Organic Crop Improvement Association (OCIA) follows with 1,044 clients and 9% of the total, while listings for Quality Assurance International (QAI) show a third-place ranking of 885 clients and 8% of certified businesses.

The remaining organic businesses are certified by any one of 40 other certifiers that provide services in the United States.

Additionally, CCOF certifies more than 218,000 acres of land (resulting in a single-year increase of over 28%), lists more than 800 certified products, and certifies 1,347 businesses as of January 1, 2006. We’re pleased to see such a high percentage of the organic operations in the United States are choosing to support CCOF’s certification with integrity, education services, trade support, and political advocacy efforts. Together, we can keep organic standards strong.

New Members Named to National Organic Standards Board

U.S. Agriculture Secretary Mike Johanns recently announced the appointment of six new members to the National Organic Standards Board (NOSB). The following appointees will serve terms beginning January 24, 2006, and ending January 24, 2011. Certifier member: Joseph Smillie; Consumer/Public Interest members: Daniel Giacomini, Jennifer Hall and Katrina Heinze; Producer members: Kevin Engelbert and Jeffrey Moyer. The new appointees represent a broad spectrum of expertise in the U.S. organic producing and consuming sectors and bring a wealth of experience to the NOSB. Smillie is with Quality Assurance International. Giacomini is an independent dairy nutrition consultant with years of experience in advising farmers and dairies about organic dairy nutrition. Hall is an advocate for anti-hunger policies and provides consulting to restaurants in Seattle seeking to maintain organic integrity. Heinze is the manager of global regulatory affairs for General Mills where she is responsible for food safety and regulatory matters. Engelbert is a fifth-generation crop and dairy farmer in upstate New York. Moyer is the farm manager at the Rodale Institute in Pennsylvania.

CCOF Member Survey Yields Huge Returns

Early indications show that 9 out of 10 CCOF certified members would recommend CCOF to others! Thank you to all the CCOF members who completed our recent membership survey. An amazing return rate of more than 30% ensures an accurate sample! Watch for a report and analysis of the results in the near future. We’ve learned important information about which services are valued by our members and how we can improve your experience with CCOF. In the coming months, you’ll be pleased to see a variety of improvements and efforts to enhance your experience with CCOF. Thanks again for your input!
Originally Organic

At Whole Foods Market, we believe choosing organic products is the best thing you can do for your health and the health of the planet. Organic farming restores the ecological harmony of the soil. We develop relationships with local organic growers to bring you a wide range of fruits and vegetables at the height of their seasonality. Our growers are committed to sustainable practices and take pride in bringing the highest quality organic produce to market.
New Calendars Highlight Organic Farmers

The Napa Valley Winegrowers and Marin Organic have both produced new calendars highlighting growers. Highlighting women in agriculture, the Napa Valley Winegrowers Women in Wine Growing Calendar features five CCOF certified growers from Frog’s Leap, Long Meadow Ranch, and Spottswooode wineries. The beautiful calendar highlights the diverse contributions of female farmers and winemakers in the Napa area. The calendar from Marin Organic presents many faces of sustainable agriculture in Marin County, California. This calendar is also full of CCOF growers and alumni and features wonderful photos from CCOF certified Wild Blue Farm, McEvoy Ranch, and Green Gulch Farm. Both calendars represent important recognition for the people who produce high-quality sustainable food and wine while protecting the environment and natural resources. Visit www.womeninwinegrowing.com and www.marinorganic.com/2006_calendar to learn more and order a copy.

CCOF Supports Biodiversity Efforts

The Wild Farm Alliance (WFA) has recently produced a series of guides designed to highlight the importance of Biodiversity conservation on organic farms. The first, titled “Biodiversity Conservation - An Organic Certifier’s Guide,” helps organic certifiers understand the connections between biodiversity practices, considerations and organic standards. This guide has been sent to all USDA accredited organic certifiers and is meant to help increase awareness among certifiers about this issue. The second guide, “Biodiversity Conservation - An Organic Farmer’s Guide,” has been mailed to all organic producers in the country and provides growers with resources and strategies for addressing biodiversity in their farming practices. WFA, CCOF, and numerous CCOF growers have collaborated to research the efficacy and applicability of biodiversity considerations within organic farm plans and certification programs. Recently, the National Organic Standards Board (NOSB) adopted biodiversity questions into their model Organic System Plan. CCOF supports biodiversity in organic agriculture and will keep you informed as these efforts continue.
The GE Front

Study Reveals Long-Term GM Contamination

Startling new government research shows genetically modified (GM) crops are contaminating the British countryside for up to 15 years after they have been harvested. The findings cast doubt over the prospects of growing the GM crops in Britain.

British ministers have stipulated that the crops should not be grown until rules are developed to enable them to “co-exist” with non-GM crops. But, this new study shows that this is virtually impossible.

Published by the Royal Society, the study focused on five sites across England and Scotland where modified oilseed rape has been cultivated. Significant amounts of GM plants were found growing even after the sites had been returned to non-GM crops.

The researchers found that nine years after a single modified crop, an average of two GM rape plants would grow in every square meter of an affected field. After 15 years, this came down to one plant per square meter – still enough to break the European Commission’s limits on permissible GM contamination.

Rat Study Reveals Major GM Concerns

Irina Ermakova, a leading scientist at the Institute of Higher Nervous Activity and Neurophysiology planned a simple experiment to see if eating genetically modified (GM) soy might influence offspring. She was amazed at the results of her study.

Ermakova added GM soy flour (5-7 grams) to the diet of female rats. Other females were fed either non-GM soy or no soy at all. The experimental diet began two weeks before the rats conceived and continued through pregnancy and nursing.

When the rats started giving birth, Ermakova noticed that some pups from GM-fed mothers were quite a bit smaller. After two weeks, 36% of them weighed less than 20 grams, compared to about 6% of the other groups.

Another surprise came when the rats started dying. Within three weeks, 25 of the 45 (55.6%) rats from the GM soy group died, compared to only 3 of 33 (9%) from the non-GM soy group and 3 of 44 (6.8%) from the non-soy controls.

The soy used in the study was Monsanto’s Roundup Ready variety. Its DNA has been manipulated to allow the soy plant to survive applications of Monsanto’s “Roundup” herbicide. About 85% of the soy grown in the United States is Roundup Ready. Because soy derivatives are found in the majority of processed foods sold in the United States, many Americans unknowingly eat ingredients derived from Roundup Ready soy every day. The FDA does not require any safety tests on GM foods.

Jeffrey Smith, author of Seeds of Deception, presented Ermakova’s findings, with her permission, at the annual conference of the American Academy of Environmental Medicine (AAEM) in October 2005. In response, the AAEM board passed a resolution asking the U.S. National Institutes of Health to sponsor an immediate, independent follow up of the study. Dr. Jim Willoughby, the Academy’s president, said, “Genetically modified soy, corn, canola, and cottonseed oil are being consumed daily by a significant proportion of our population. We need rigorous, independent and long-term studies to evaluate if these foods put the population at risk.”

GMO Activists March on Molokai

About 20 protestors of genetically modified organisms (GMOs) on the island of Molokai, Hawaii, were allowed inside a company meeting of Monsanto’s Hawaii Research during November. The protestors left when they couldn’t get answers from executives. A majority of the estimated 150 people in attendance were Monsanto employees who were
2005 in Review

While 2004 marked a year of struggle and hardship for CCOF, 2005 proved to be a year of positive change and financial stability. During 2005, CCOF accomplished a great deal on behalf of members, consumers and the organic marketplace.

Legislation

In light of the outcome of the Harvey v. Johanns lawsuit, CCOF attempted to participate in discussions surrounding proposed changes to the Organic Farming Production Act (OFPA) of 1990. We contacted legislators by letter and by phone urging them not to change the OFPA until groups and individuals within the organic industry could discuss options and alternatives. We joined with more than 300,000 businesses and individuals who expressed concern about the manner in which the proposed changes were eventually made.

Throughout the year, CCOF Executive Director Peggy Miers participated in meetings and discussions surrounding the 2007 Farm Bill. We are working on behalf of organic farmers to ensure that the 2007 Farm Bill includes the most valuable and useful programs of past Farm Bills.

CCOF signed on to letters advancing the needs of small farmers in the Conservation Security Program, which holds great promise for rewarding farmers based on how they protect and improve the environment, and supporting a new crop insurance program to California, which is well suited to small diversified producers.

CCOF worked on behalf of a California initiative to legalize the growing of industrial hemp. Working with Dr. Bronner’s, Nutiva Hemp Foods, and Vote Hemp, we educated legislators and the public about hemp’s benefits, including serving as an excellent rotation crop for organic farmers. The initiative did not move forward but shows promise in 2006.

We again worked with Dr. Bronner’s on the issue of organic personal care products. While the USDA initially included personal care products in the NOP, it decided later that they should not be included. Through this joint effort, the USDA was convinced to again reverse its decision and allow the organic label on personal care products.

CCOF successfully partnered with Senator Jackie Speier to ban the sale of “organic” fish and seafood in California until standards are set at the state or federal level.

CCOF supported various GE-Free initiatives across California. In Sonoma County, CCOF was prominently listed as a supporter in all publicity materials, as well as the actual ballot!

Organic Outreach and Education

CCOF participated in several popular consumer and trade shows to promote the organic marketplace in general and certified members in particular. Through these shows, we successfully reached new certified members, new supporting members, media representatives and potential business partners – not to mention many people seeking certified organic ingredients and products. (That’s when we

Good for your crops, your business and Mother Nature.

As a farmer, you probably understand the benefits of compost for your soil. But did you know that you actually pay LESS for our Agrow-Blend compost than for common chemical fertilizers? And the benefits are long-lasting – for the soil, the environment, and for your bottom line.

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We’ll also mix custom blends of compost, lime, gypsum and rock phosphate to your crop’s exact requirements, saving you time and money. Just one pass over the field and you’re done! Call today and make your Mother proud:

(707) 485-5966
hand them a CCOF Organic Directory.)

In addition to answering specific questions about organic agriculture from students and the public, we regularly refer people to www.ccof.org for further information.

We produce a quarterly printed magazine Certified Organic, a semi-monthly e-newsletter, periodic action alerts, and our annual CCOF Organic Directory. People around the world seeking information about the organic marketplace and certification visit our website, which was totally revamped and re-launched in 2005.

Media Outreach

CCOF used the media to get the word out about our programs and services. A sample of our outreach in 2005 included press releases for: CCOF’s Organic Directory, the bill to legalize industrial hemp, CCOF fundraising events at natural foods retailers, the CCOF Foundation’s Going Organic program, the 4th annual PCA Conference sponsored by CCOF; CCOF’s Certified Organic Products Export Strategy (COPES) program, and support for alternatives to West Nile spraying. When we’re not pitching our stories to the media, they’re calling us for our expert opinion on topics ranging from legislative matters to GMOs and from organic statistics to the organic certification process.

CCOF signed on to a letter, along with dozens of other organic, sustainable, and environmental organizations challenging the PBS series “America’s Heartland” and their decision to run an episode on GMOs that was clearly biased toward GMO giant Monsanto, a major funder of the weekly television series.

Fundraising

CCOF has historically relied on fees for service to pay for the majority of our education and advocacy programs and services. A concerted effort was made this year to diversify our funding base. CCOF has been doing a good job of securing revenue through donations, supporting memberships, and product sales. However, we need to work harder and smarter at increasing support in those areas. Three top retailers supported CCOF with events in 2005, including Whole Foods Market’s 5% Day in its Southern Pacific Region, netting more than $74,000 to CCOF. In addition, Wild Oats/Henry’s Farmers Markets hosted a Birthday Bash, and New Frontiers Natural Marketplace’s held a 5% Day with both events providing additional financial support for CCOF. Supporting memberships continued to increase in 2005, over and above the substantial increase we saw in 2004. A comprehensive fundraising plan will be developed in 2006.

2006 and Beyond

CCOF’s Board of Directors and staff have begun developing a strategic planning process to guide us in our work on behalf of organic producers. Our recent member survey will help guide us in developing the plan. Please support us – join CCOF as a supporting member, become certified as an organic producer, subscribe to our e-newsletter – and stay involved in CCOF to learn how we continue to be a leader with high integrity in organic certification, education and advocacy!
The Going Organic program is exactly what’s needed to help farmers who want to go organic but don’t know where to find answers and help. Recognizing the need for such a program, the CCOF Foundation initiated a pilot project of the Going Organic program in 2003 with funding from the Clarence E. Heller Foundation and CCOF, Inc. The initial goals of the Going Organic pilot program were to explore the real and perceived barriers to organic farming and provide peer information and help to farmers who are new to organic. This was accomplished through meetings, seminars, and a mentoring program within three CCOF Chapters including, North Valley, North Coast, and Fresno-Tulare. The pilot program proved hugely successful and is now being expanded.

Pilot Meetings
The initial pilot program drew heavily from the experience and direction of longtime CCOF grower and Butte College Instructor, Carl Rosato of Woodleaf Farms. The pilot project was based on the principle that the best organic farming information comes from experienced growers. More than 200 farmers, CCOF staff, educators, and industry representatives attended a series of public outreach meetings. Farmers experienced in the organic production of almonds, wine grapes, row crops, rice, and vegetables joined presenters from the University of California Cooperative Extension (UCCE) service, CCOF, local Agricultural Commissions, and industry who spoke about production, certification, California registration, pest control, and soil building. These meetings introduced growers to organic production and helped enroll both mentors and trainees in the peer support aspects of the pilot project.

Past Mentors and Trainees
After initial kick-off meetings, 10 experienced mentors were matched with 23 trainees to learn organic farming techniques. The majority who completed the pilot project reported very positive experiences. Lou Ann and Ferdinand Choss of Paradise, who were developing a market garden farm for a CSA, stated that it was “an incredible benefit for the beginning organic farmer.” Their mentor, Carl Rosato, assisted them with soil quality, cover crops, irrigation and spring vegetable beds. Trainees Mary Berglund of Chico and Carol Perkins of Durham linked with mentor Guy Baldwin of Towani Farm to learn production techniques that Guy developed over the past 20 years including variety selection, summer vegetables, and organic egg production. Carol attended a farmers market with Towani Farm to learn market-
ing techniques. Deb Conway from the Butte College Farm appreciated learning about irrigation, trellis systems, and composting from her mentor, Phil LaRocca, CCOF Foundation Vice Chair and past CCOF President, during her farm visit to his Forest Ranch vineyard.

Expanding the Program to the Whole Valley

The CCOF Foundation then leveraged information gained during Going Organic’s pilot year in its application for an Agricultural Water Quality Grant program. In March 2005, the California State Water Resources Control Board (Water Board) approved a $650,000 grant to expand the Going Organic program throughout the entire Central Valley watershed. CCOF’s Yolo, Sierra-Gold, Big Valley and Kern Chapters will now join the three pilot chapters. The new three-year grant will fund 25 mentors helping 40 organic trainees in the seven participating chapters. The new goals include transition of 5000 acres to organic production, representing a 5% increase in organic acreage in the project’s area.

As before, informational meetings and seminars will help non-organic farmers learn organic practices and overcome barriers identified in the pilot study. These events will be held in the seven chapters over a three-year period and will address compost, cover crops, weed control, erosion control, organic certification, and application for government cost-share programs. A new crop of trainees will learn from experienced organic farmers how to be sustainable and successful. A new aspect of the project will include a scientific assessment of organic watersheds to guide future Water Board programs.

Water Board-funded projects aim at reducing the discharge of non-point source toxicants into the Central Valley watershed. Expected results of the expanded Going Organic program include improved water quality. As part of the project water quality and economic viability studies will be conducted on organic and non-organic systems. Long-term organic and non-organic farm watersheds will be compared for health, sedimentation, pesticide contamination, economic sustainability, and water quality. The findings will be useful to CCOF; organic farmers, the farming community.

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Going Organic continued on page 20
Organic Processing Magazine—
the only business-to-business publication for the
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Welcome

Welcome to Certification News, a permanent section of Certified Organic – the CCOF magazine that provides important standards and certification updates in one easy to find location. Look to this section for information about changes to both organic standards and CCOF procedures and policies. Whether you’re an organic producer, processor, livestock operation or an affiliated business, this section will keep you informed about materials, regulatory changes and organic news at the Federal and State levels. We will also include organic certification and information about maintaining organic certification – truly Certification News you can use.

Certification Staff Updates

CCOF Names Director of Certification

Janning Kennedy has been named CCOF’s Director of Certification. The newly-formed position combines the Director of Handler Certification and Director of Grower Certification positions and has been created to help coordinate operations between CCOF’s grower and handler programs. Janning has worked with CCOF since 1988 as an inspector, chapter reviewer, chapter president, and, most recently, as Director of Handler Certification. She continues to report to Brian McElroy, Certification Services Manager. With more than 30 years of organic agriculture experience, Janning brings a wealth of knowledge, patience and experience to CCOF. In her new role, she looks forward to spearheading CCOF’s certification programs.

New Yolo and Sierra Gold Regional Service Representative

CCOF is pleased to announce the appointment of inspector Rebecca “Becky” Witty as the new Regional Service Representative for the Yolo (YO) and Sierra Gold (SG) chapters. Rebecca has performed inspections for CCOF for over a year and is headquartered in the Fairfield, California, area. She looks forward to meeting the members in these chapters and is available any time to help with inspection scheduling, to answer questions, or provide other services. Please don’t hesitate to contact her at: Rebecca Witty, 924 Lakeview Ct., Fairfield, CA 94534 Phone/Fax: (707) 863-7621 rebecca_witty@yahoo.com

New Certification Staff at Your Service

CCOF welcomes new Certification Associate Brooke Lipman and Certification Assistant Becky Blythe. Brooke works with CCOF’s farm clients providing certification service. She has experience working with governmental regulatory agencies and speaks fluent Spanish, while Becky works in the handler certification department processing all CCOF International export documentation. These new employees will help CCOF ensure a high level of certification service into the future.

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Page 14 of the Fall 2005 Certified Organic mistakenly identified NU Film P and NU Film 17 as allowed by OMRI. While CCOF has recognized these products as compliant for organic production, they have not been listed by OMRI. CCOF sincerely apologizes for the error.

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I
n an effort to provide additional benefits and ensure continued international market access for CCOF clients, CCOF has revised its international program. The new “Global Market Access” program will provide certification to both European EEC 2092/91 standards and IFOAM requirements in addition to verifying other international standards as required by CCOF clients. Clients in the current CCOF International program are not required to re-apply and will not see a fee increase for these additional services.

In order to provide these services and remain compliant with our IFOAM accreditation, CCOF has revised Manual III. These services, the revised manual, and the standards within it will become effective on February 10, 2006. While current CCOF International clients will find that very little has changed, we strongly advise that you review this manual at your earliest convenience. Visit www.ccof.org/international.php to learn more and view a copy of the revised program.

The New CCOF Global Market Access program will provide:
- Additional services and benefits for the same low cost as the current CCOF International program.
- European Union Organic Standard EEC 2092/91 certification and certificates. This is expected to help CCOF clients achieve streamlined access to European Union markets either as direct exporters or as ingredient suppliers. Additionally, CCOF clients will be able to demonstrate EEC 2092/91 compliance quickly to current and prospective buyers during marketing and sales efforts.
- An IFOAM accredited organic certification meeting the IFOAM basic standards. This will allow CCOF clients to demonstrate compliance to IFOAM when required by buyers, foreign governments, or other parties.
- Review of operation to both EEC and IFOAM standards and certificates for all standards met by the client.
- The ability for CCOF clients to demonstrate that they meet the highest organic standards recognized both domestically and internationally.
- Review of only those requirements that differ from USDA NOP requirements, effectively simplifying the process for you.
- Additional verification services for organic standards and trade agreements as needed by CCOF clients. These include the MAFF/USDA Export Arrangement with Japan and other requirements related to Quebec.

Those of you currently certified to CCOF International Standards will find that the CCOF Global Market Access program is quite similar to previous International Program requirements. Changes and modifications to standards can be found in the revised manual III.

What has changed?

Minor changes to crops standards include:
- Requirements are clearly delineated between EU and IFOAM. You may elect to comply with both or either one.
- Standards for the USDA trade arrangement with Japan are unchanged.
- Parallel production is prohibited under the EU standards, see 5.6.
- Biological diversity, see 5.8, IFOAM standards
- Water Conservation, see 5.9, IFOAM standards
- Social Justice, see 5.12, IFOAM standards
- Antibiotics use in crop production (fire blight control) is prohibited by EU, see 6.0 Crop Production Materials.

Minor changes to handling/processing standards include:
- All facilities that store organic products must be inspected for compliance with EEC 2092/91, see 8.6.
- Social justice standards apply to handlers, see 8.8, IFOAM standards

We welcome your comments and questions. Please feel free to contact Brian McElroy at brian@ccof.org or 831-423-2263, ext. 16. If you are advocating changes to the standards, please submit your suggestions in writing so that we can take them into account more thoroughly. We sincerely hope that this improved program provides new opportunities for you in the EU and other emerging markets for organic products.
Nature knows best.

World-wide demand for organic foods is growing at an ever-increasing rate - requiring major expansion of our national and international distribution system.

EXPANDED DISTRIBUTION
To meet this growing demand, Global Organics has added additional distributors in California, across the country, and in key international markets.

LEADERSHIP
With over 25 years of experience, Global Organics and our BioFlora products have become the world quality standard for organics.

ORGANIC QUALITY
All BioFlora products are designed for organic or sustainable agriculture with several being OMRI Listed. We are also CCOF members and a contributing Audubon International partner.

COMPLETE PRODUCT LINE
Bio-remediation products
Dry granular fertilizers Seaweed cream
Fish emulsions Compost tea
Fulvic acids Compost
Humic acids Ionic minerals

Global Organics is your source. Your opportunity to become a leader in the fast-growing organic industry.

For more information on BioFlora/OMRI listed products please call toll-free 888-BioFlora www.bioflora.com

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Survey Explores Growth Trends in Organic Foods

Recent consumer research of U.S. shoppers performed by Whole Foods revealed that nearly two-thirds (65%) of Americans have tried organic foods and beverages, jumping from just over half (54%) in both 2003 and 2004. The market for organic foods continues to grow, with 27% of respondents indicating they consume more organic foods and beverages than they did one year ago. Ten percent consume organic foods several times per week, up from just seven percent last year. U.S. consumers are buying organic foods and beverages for a variety of reasons. The top three are: avoidance of pesticides, freshness, and health and nutrition. Fifty-five percent buy organic to avoid genetically modified foods. Fresh fruits and vegetables remain overwhelmingly the most frequently purchased category of organic foods at 73%. Produce is followed by non-dairy beverages (32%), bread or baked goods (32%), dairy items (24.6%), packaged goods such as soup or pasta (22.2%), meat (22.2%), snack foods (22.1%), frozen foods (16.6%), prepared and ready-to-eat meals (12.2%), and baby food (3.2%). As these trends continue, we hope to bring more shoppers to CCOF’s diverse client base at farmers’ markets, natural food stores and supermarkets.

Wildlife Refuge Used for Genetically Modified Crops

The U.S. Fish & Wildlife Service has expanded a controversial program in which genetically modified (GM) soybeans and corn are grown by local farmers on Delaware’s Prime Hook National Wildlife Refuge. Public Employees for Environmental Responsibility (PEER) released a letter protesting the move as wreaking ecological havoc and violating the Service’s own policies.

"Plowing under high-quality grasslands to plant soybeans does wildlife no good and sets a terrible precedent affecting the entire National Wildlife Refuge System," stated Gene Hocutt, the head of PEER’s Refuge Keeper program and a former long-time refuge manager. "Prime Hook is supposed to be a National Wildlife Refuge – not a national soybean patch!"

Five hundred of the Wildlife Refuge’s 10,000 acres are being used in the program. In 2001, the farmers switched to GM crops. At that same time, the Refuge took 150 acres out of the farming program to participate in a regional Grassland Bird study. The study found rare plants and insects as well as unique birding opportunities. Despite those findings, the Refuge now plans to put the 150 study acres back into GM cultivation.

PEER is recruiting local conservationists and organizations to join a lawsuit to end the Prime Hook farming program.
Link up with the Organic Trade Association

WWW.OTA.COM

- Free organic fact sheets to download
- Statistics and information for the press
- Organic legislative and regulatory issues
- Special OTA members-only pages
- Directory of organic products and services
- Link to the All Things Organic™ Annual Conference and Trade Show
- Organic consumer site with kid’s activities, recipes and organic information

Sick Trees or Vines?
Have you considered re-mineralizing your soil?

March 2, 2004 - Before

One Year Later

This 250 year old Coast Live Oak is part of a number of comparative research trials in California being directed by noted scientist Lee Klinger, PhD.

The soil around the tree was re-mineralized with AZOMITE® Soil Sweetener.

AZOMITE® products naturally contain over 70 minerals and trace elements; and they are approved for organic crop production.

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P.O. Box 4887
Big Sur, CA 93920
831-238-2838

Rey Robledo
Orchard & Vineyard Mgmt
22645 Bonness Road
Sonoma, CA 95476
707-732-6152

Manufactured by: Peak Minerals - Azomite, Inc.
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- No Mutational Resistance
- Works On Contact
- Four-Hour REI

For more information, Call 1.888.273.3088 (toll free) or visit www.biosafesystems.com
Going Organic continued from page 13

Guided by a Management Team

A Management Team representing chapter representatives, the Foundation, CCOF, Inc., UCCE, UC Davis, the San Francisco Estuary Institute (SFEI), and the Water Board will guide development and implementation for the next three years. At the same time, individual chapter leaders will help track the mentor and trainee activities and schedule meetings for the benefit of the project participants as well as other interested parties. Opportunities are available for CCOF growers to become chapter leaders as part of this project.

Going Organic Kick-Off Meetings

The program has already gotten off to a fast start by hosting or contributing to four meetings that have featured the Going Organic program. The meetings include talks by organic farmers on cover crops, compost, water quality, USDA Natural Resource Conservation Service (NRCS), Environmental Quality Incentives Program (EQIP) cost-share funding, and much more. Sessions have been held in Livingston, Chico, Placerville, and Woodland to support each of the chapters. Partners and sponsors include UCCE, CSU Chico, the East Merced Resource Conservation District, and Appropriate Technology Transfer for Rural Areas (ATTRA). More Going Organic kick-off meetings are planned to solicit additional mentor and trainee activities. Local chapter meetings will continue the information exchange on a one-on-one basis.

<table>
<thead>
<tr>
<th>Potential Barriers. Do you expect the following potential barriers to organic farming to be a problem for you? 1=Not at all, 5=Very much</th>
<th>Ranking of Issue by Non-Organic Farmers</th>
<th>Ranking of Issue by Experienced Organic Farmers</th>
<th>Average Rating by Non-Organic Farmers</th>
<th>Average Rating by Experienced Organic Farmers</th>
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<tr>
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<td>4.00</td>
<td>2.67</td>
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<tr>
<td>Lower yields than conventional farming</td>
<td>2</td>
<td>4</td>
<td>3.64</td>
<td>2.86</td>
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<td>Higher labor requirements of organic farming</td>
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<td>1</td>
<td>3.45</td>
<td>3.40</td>
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<td>8.5</td>
<td>3.18</td>
<td>2.47</td>
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<td>3.19</td>
<td>3.07</td>
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<td>Insufficient price premiums for organic products</td>
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<td>7</td>
<td>3.00</td>
<td>2.57</td>
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<td>3.00</td>
<td>2.93</td>
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<td>11</td>
<td>2.82</td>
<td>2.00</td>
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<tr>
<td>Lack of governmental subsidies for organic farming</td>
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<td>10</td>
<td>2.60</td>
<td>2.36</td>
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<tr>
<td>Lack of knowledge of organic marketing approaches</td>
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<td>8.5</td>
<td>2.55</td>
<td>2.47</td>
</tr>
<tr>
<td>Insufficient consumer interest in organic products</td>
<td>11</td>
<td>5.5</td>
<td>2.36</td>
<td>2.67</td>
</tr>
<tr>
<td>Peer pressure to farm conventionally</td>
<td>12</td>
<td>12</td>
<td>1.64</td>
<td>1.93</td>
</tr>
</tbody>
</table>

Table 1. Comparison of organic and non–organic farmers’ perceptions regarding barriers to organic farming.

What Are the Barriers to Organic Transition?

Part of the 2003 Going Organic pilot program included an assessment of the barriers farmers might face in going organic. They include:

- Lack of familiarity with basic principles of organic farming
- Lack of technical assistance
- Insufficient marketing skills
- Lack of peer support

At each Going Organic workshop in 2004, participants completed questionnaires describing their level of understanding of different topics. Those growers entering the mentoring program were also asked to complete a second questionnaire rating and describing their views of these and other barriers to organic conversion.

The survey asked organic and non–organic farmers to rate their perceptions of potential barriers to organic farming. (See Table 1) The non–organic farmers rated seven of 12 tillage for weed control, each of the trainee farms will be assessed for erosion control and, if indicated, a remediation plan will be implemented.

Water Testing Program

SFEI will test water from public access points on three watersheds representing drainage that is primarily organic, about half organic, and primarily not organic. Currently SFEI plans to focus the runoff study within the Sacramento Valley where higher rainfall and heavier soils will contribute to a scientifically valid study. The testing, conducted on a regular schedule over two years, will yield valuable insights into the beneficial uses associated with organic production systems. The results will be entered into the Surface Water Ambient Monitoring Program (SWAMP) database to assist decision makers who formulate policy regarding organic production systems under the Central Valley Agricultural Discharge Waiver program.

Going Organic program is seeking applications for both organic farmer mentors and non–organic farmer trainees who wish to change some or all of their acreage to organic production.

Seeking Mentors and Trainees

The Going Organic program is seeking applications for both organic farmer mentors and non–organic farmer trainees who wish to convert some or all of their acreage to organic production. Interested growers should contact Fred Thomas (contact information below) and visit www.ccof.org for additional information. Farmers new to organic production systems will be asked to visit their mentor’s farm, and mentors will visit the trainee’s farming operations. Recognizing that many organic farmers use regular or occasional

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potential barriers at or above 3.00, the midpoint of concern. In comparison, the organic farmers rated only two potential barriers – higher labor requirements and lack of published technical information – above 3.00. Non-organic farmers are, to some extent, wrestling with the unknown, while organic farmers have learned that some barriers are not as formidable. The following are results of these surveys.

Here is what we learned about farmer perceptions of potential barriers to going organic:

**Lack of familiarity with basic principles of organic farming:** The non-organic farmers considered the complexity of organic farm management systems as their primary concern, with a rating of 4.00. Organic farmers considered this a modest concern, with a rating of only 2.67. The organic farmers are sufficiently experienced to know the additional complexities of organic farming and have learned how to overcome this potential barrier to non-organic farmers.

**Lack of technical assistance:** Organic farmers regarded lack of published technical information and lack of direct technical support as their second and third highest concerns, with ratings of 3.07 and 2.93 respectively. Non-organic farmers also considered lack of published technical information and direct technical support ongoing challenges with similar ratings of 3.18 and 3.00. The lack of technical assistance can be viewed as an ongoing barrier to all organic farmers that cannot be overcome by personal farming experience.

**Insufficient marketing skills and other marketing issues:** Both groups registered similar levels of low to mid-range concern about lack of government subsidies for organic farming, lack of knowledge of organic marketing approaches, and insufficient consumer interest in organic products. Non-organic farmers were somewhat more concerned about insufficient price premiums for organic products. The higher labor requirements of organic farming were the highest rated concern for organic farmers and the third highest concern for non-organic farmers.

**Lack of peer support and certification issues:** Non-organic farmers listed difficulty of keeping records for certification as a moderate concern with a ranking of 4.5. They felt lack of support in completing certification paperwork was of modest concern, ranking it 8th. Organic farmers who were clearly experienced in completing certification paperwork considered these issues to be of only slight concern. The survey asked both groups if peer pressure to farm conventionally was a barrier, and they both considered it the least of their concerns, ranking it last.

**Organic Farmers Lead the Way!**

Organic farmers have a clear vision of sustainable farming, soil health, and innovative practices. They are the most knowledgeable about how to farm without toxic products and practices. They know what works, what was a mistake, how to salvage a difficult pest problem and, most importantly, they know better than any non-organic farmer of the degree of risk involved in organic farming systems.

As we learned in the barriers survey, organic farmers possess a knowledge that is not available within the current educational and information systems. Who can best help to improve the impaired water quality of our rivers and tributaries, and who can best provide information to help their farming neighbors learn about sustainable non-toxic systems? Organic farmers, of course!

_for further information about the CCOF Foundation’s Going Organic Project visit www.ccof.org/programs.php or contact:_

Fred Thomas, Project Manager, (530) 891-6958, fred@cerusconsulting.com

_Fred is the owner of CERUS Consulting located in Chico, CA. Thanks to Cathy Holden, CCOF Foundation Chair and principal of Holden Research & Marketing, for technical assistance._

The CCOF Foundation was established in 2001 as a 501(c)(3) nonprofit corporation to enhance human health and protect the environment by promoting the production and consumption of nutritious organic food.
Brabant Research, Inc.

Some Growers raise produce.
Some Growers raise a crop knowing it's someone's food.
We want to help that Grower.

And we can help you:
With fertility programs to grow higher yields,
With better quality, better taste and eye-appeal,
With better choices of adaptable varieties,
With a solid understanding of how simple,
real-world products can reduce your pest costs,
With connections to our Co-operative groups,
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or call: 1-800-363-8130 to discuss your needs.
Achievement and Recognition

The California Chapter of the American Society of Farm Managers & Rural Appraisers presented the 2005 Agricultural Stewardship Award to Jim Fetzer of CCOF certified Ceago Vinegarden in Clear Lake, CA. This is the first year for this award, which was created to recognize an agribusiness in California that has demonstrated excellence in conserving, maintaining and improving our natural resources and environment by using innovative and progressive business practices. Mr. Fetzer and his Ceago Vinegarden wine label were selected for the award for their efforts in biodynamic farming. The central goal of biodynamic farming is to create and maintain unique, self-sustaining farm ecosystems.

CCOF certified Eel River Organic Beef of Hydesville, CA, recently launched a new website. Complete with an online store, the new website offers the latest news for organic consumers, information about the organic beef raising process, and the company’s commitment to the environment. In addition, visitors to the site can download award-winning recipes and sign up for “The Organic Sizzle,” their online newsletter. The online newsletter offers recipes and barbecue tips, industry news, and the latest information on organic beef.

The media was abuzz last November when Prince Charles and his wife Camilla, Duchess of Cornwall, visited Northern California to talk about organic agriculture and tour local farms. One of their stops included a visit to CCOF certified Prather Ranch Meat Co., in the Ferry Building at the Embarcadero in San Francisco. Prince Charles, a supporter of organic food production, was impressed with how Prather Ranch raises their organic beef and the certified humane handling of their livestock. He questioned Doug Stonebreaker, manager of Prather Ranch Meat Co., at length about the ranch’s husbandry practices and what makes the operation so distinctive. He also liked the fact that the ranch raises Hereford and Angus – English breeds of cattle.

For Organic Production

Veggie Pharm is the first Insecticide, Miticide, Fungicide made with Certified Organic Soap, Certified Organic Peppermint Oil, Certified Organic Soybean Oil and Pharmaceutical Grade Potassium Bicarbonate.

Control of European Asparagus Aphid with Foliar Applied Insecticides 2005

Brachycorynella asparagi

Benny Fouche & Debra Boelk
University of California
Cooperative Extension
420 South Wilson Way
Stockton, California 95205-6243

Experimental plots were established at Victoria Island Farms, west of Stockton, California. The purpose of the research was to evaluate the effectiveness of nine different materials for control of European asparagus aphids feeding on asparagus fern. Plot size was 5 feet wide by 40 feet long with 4 replications. The treatments were applied with a Co2 powered backpack powered spray boom with the application made from both sides of the bed. A volume of 30 gallons/acre was used in order to simulate the same type of coverage obtained by the grower. Three TJ-60 8002-VS twin even flat spray tips were used to produce fine particle size spray droplets. One application was made on October 5th, 2005.

Aphid behavior was evaluated by beating the fern in three areas of the plot in each of 4 replications and rapidly counting aphids observed on an 8½ inch by 11 inch foam board. While many lady bird beetles were observed in this trial, they did not provide adequate control until after the aphid numbers had been at damaging levels for some time in the asparagus fern. Evaluations were made for three consecutive weeks following the application.

Full study is available at www.pharmolutions.com/research

Pharm Solutions Inc.

805-927-7500 www.pharmolutions.com
Available in Quantities from ½ Gallon - 55 Gallon Drum
Classifieds

CFO Consulting Services Community Harvest Consulting® provides CFO Consulting services to small businesses that, like CCOF Certified Growers, are certified natural product companies. What this means is that we provide businesses with a permanent, part-time Chief Financial Officer (CFO) and an entire community of financial consultants. Working together, we provide the entire range of operational financial services including, cash flow statements, controllership, tax preparation, bookkeeping, credit & collections, etc. If you are interested in our services visit our website at www.communityharvest.com/Financial%20Risks.htm or feel free to contact us at 310-274-8247 for a free consultation.

Draft Horse Farming Workshops. Learn the sustainable craft of working with draft horses on a certified organic farm. Beginning and advanced subjects include harnessing, driving, plowing, and working draft horses with traditionally horse-powered equipment. Advanced workshops include working draft horses in intensive bed systems, use of horsepower, and logging. Workshops can be tailored to meet the participant’s needs. For more information and dates, call Ruby and Amber’s Farm, 541-946-1504.


For Sale: New and Pre-owned color/weight sizers, graders, and packing/storage equipment.

Wanted: Certified Organic Flowers. We are looking for a year-round supply of top quality organic flowers for cut flower sales. We are interested in all types of flowers, but have a particular interest in roses, lilies and tulips. marc@californiaorganicflowers.com

Wanted: Organic Finished Beef. Morris Ranch is purchasing certified organic finished beef for $1.50 per pound. We need all the cattle we can get! If you have natural beef, let us help you become organic. Doug Morris or Richard Rose, 559-386-0056, organicbeef@gocalnet.com

Wanted: Organic Durum Wheat. C-Shore International, Inc [Cleaning & Milling Co] is interested in purchasing conventional and organic durum wheat. Contact Mr Jacques Isaac at 818-909-4684 or 661-824-3374, fax 818-909-4703, email Mirline@aol.com or Cshoreintl@aol.com


Wanted: Organic White Wheat Grade #1. Need approximately 600 tons for 2006. Cleaned and stored by grower or handler is more desirable; storage would be up to 6 months maximum. Contact Steven Orlando, Vice President, Sunnyland Mills, phone 559-233-4983, fax 559-233-6431.

Wanted: Certified Organic Durum Wheat. We are looking for acreage in the United States to convert to organic practices, or we will contract current organic acreage. Contact us for details, S&E Organic Farms, Inc., 661-334-2771 or SEOrganic@aol.com.

Help Wanted: Organic Beef Program Recruitment Coordinator. Must be available to travel, assist with paperwork, and inspect cattle for our organic program. Knowledge of organics essential; wages negotiable. Also in need of secretary. Please send resume to Doug Morris or Richard Rose at organicbeef@gocalnet.com.

Help Wanted: Organic Kitchen Gardener. Private Residence in San Anselmo, CA. Full-Time Position, Competitive Salary and Benefits. Overview: The gardens consist of a 1/5 acre vegetable, flower, herb and fruit garden, a 1/4 acre orchard with 44 fruit trees of various types, a small rose garden and a few other small plantings of landscaping and food producing trees. These areas are significant features of the property, in terms of both produce and flowers, as well as in an aesthetic sense. The gardener will be responsible for all tasks related to the continued health and productivity of these gardens and plantings, as they are intended to supply the family with fresh organic produce, flowers and fruit as available, with the focus of the harvest year centered on the family’s occupancy during the summer months.

CCOF Classifieds are listed as provided by advertisers. CCOF does not guarantee accuracy. Visit www.ccof.org/classifieds.php to submit a listing.

Calendar

February 13–16, 2006
World Ag Expo, Tulare, CA
Experience the world’s largest farm equipment show, featuring more than 1,500 exhibitors displaying the latest in farm equipment, materials, communications, and technology on 2.5 million square feet of exhibit space. Free seminars, cooking demonstrations, even a tractor pull! Visit CCOF in Pavilion C, Booth 3024. More information is available at www.worldagexpo.com.

February 18 & 19, 2006
CCOF Annual Meeting, Sacramento, CA
Join CCOF for educational presentations, annual meeting, reception, and dinner at the Doubltree Hotel on Saturday the 18th. Enjoy and organic farm bus tour and lunch hosted by CCOF’s Yolo chapter on Sunday, the 19th. All events are free to CCOF members. Visit www.ccof.org/annualmeeting.php to learn more and RSVP. Thanks to our sponsors California Organic Fertilizers, Wild Farm Alliance, and Pyganic for helping make this event a success.

Calendar continued on next page
New Products

The Trap Maker - Repeating Live Traps

A common question received at the CCOF office is about how to handle squirrels and other vertebrate pests. In many cases, this is a stubborn problem. From what we’ve heard, the “Black Fox” trap is the most effective live squirrel and pest trap available. One client called and told us that since using the trap she’s harvesting walnuts for the first time in two years. After speaking to “The Trap Maker,” we knew it had be mentioned so all CCOF growers could benefit. Squirrel and wild boar trap features include:

• Multiple catches without resetting.
• Safe to use around children, pets, and livestock.
• No poison or harmful chemicals.
• Easy to bait and retrieve target animal.
• No moving parts to wear out.
• Welded cage quality galvanized wire.
• Easily cleaned and maintained.

Visit www.thetrapmaker.com or call (530) 529-1910 for more information.

New Books

New Book Helps Farmers Work with Nature to Manage Insect Pests

Nationwide, farmers need effective, affordable and environmentally sound insect pest management strategies. To help meet this need, the Sustainable Agriculture Network (SAN) announces the release of Manage Insects on Your Farm: A Guide to Ecological Strategies, a pest management primer designed to help farmers improve their farms’ natural defenses against insect pests.

While every farming system is unique, the principles of ecological pest management apply universally. This book outlines principles of ecologically based pest management and illustrates strategies used around the world.

Download Manage Insects on Your Farm at www.sare.org/publications/insect.htm for free. To order print copies ($15.95 plus $5.95 s/h), visit www.sare.org/WebStore, call (301) 374-9696 or send check or money order to Sustainable Agriculture Publications, PO Box 753, Waldorf, MD, 20604-0753.

Combined from previous page

February 20, 2006
CCOF office closed – Presidents’ Day

March 23–26, 2006
Natural Products Expo West, Anaheim, CA

Before it’s the hottest natural or organic product on the shelf, it’s the hottest thing at Natural Products Expo West! As this industry grows, so does this annual show. This year’s features include natural foods, home and textiles, organic, personal care, pet care, supplements, vegetarian and specialty food. CCOF will be in booth 4339, stop by! www.expowest.com

April 22, 2006
Earth Day

May 6–9, 2006
All Things Organic Conference and Tradeshow, Chicago, IL

North America’s only all organic conference and trade show. Visit the CCOF pavilion and call 207-842-5562 now to reserve space for CCOF clients. Visit www.ccof.org/sponsors.php and www.organicexpo.com for more info.

July 21, 2006: Santa Cruz, CA
August 20, 2006: Sebastopol, CA
September 15, 2006: Santa Barbara, CA

Tour d’Organics Bike Rides
Visit www.tourdorganics.com for more information.
new members

New Certified Clients

The following businesses have recently achieved CCOF organic certification under the USDA National Organic Program. Some new CCOF clients were inadvertently omitted from earlier publications. They are included here. CCOF regrets the error.

ADAstra Vineyards
Napa, CA
707-255-4818
adastraw@aol.com
www.adastrawines.com
Certified Crops/Products/Services: Grapes [Wine]

Agricola Los Espinos
Col. Los Espinos, Zamora, Michoacan, Mexico
351-51-619-83
joaquins2@hotmail.com
Certified Crops/Products/Services: Strawberries

Agrolibhere S.A. de C.V.
Chula Vista, CA
011-52-616-166-21-19
libhere@telmornet.com
Certified Crops/Products/Services: Raspberries, Strawberries

Ali Mohsen Farm & Ranch
Robbins, CA
530-738-2249
hassenbay@aol.com
530-738-4380
ALI MOHSEN FARM & RANCH
Certified Crops/Products/Services: Grapes, Olives

Alice Carvalho
Maxwell, CA
530-438-2249
ALVAND INVESTMENT
Certified Crops/Products/Services: Rice

Alvand Investment
San Jose, CA
408-559-5100
Benahmii@aol.com
Certified Crops/Products/Services: Grapes

Alves Farms
Glenn, CA
530-934-4182
alvesfarm@aol.com
Certified Crops/Products/Services: Walnuts

American Cooling, Inc
Salinas, CA
831-682-1034
williamdavid.cr@netzero.net
Certified Crops/Products/Services: Hydro Cooling, Hydro Vacuum Cooling, Iceing

Anderson’s Hidden Valley

Certified Crops/Products/Services: Grapes, Fallow

Beckstoffer Vineyards
Talmage, CA
707-462-6624
mfidler@pacific.net
Certified Crops/Products/Services: Fallow, Grapes [Wine], Walnuts

Blackwing Meats, Inc
Antioch, IL
847-838-4888
roger@blackwing.com
Certified Crops/Products/Services: Beef, Slaughter

Blavo Station Brown Rice, Inc./J.H. McKnight
Durham, CA
530-343-8156
jemurphy@sunwestfoods.com
Certified Crops/Products/Services: Fumigation

Bole Ranches
Live Oak, CA
530-695-1711
laidbolee@succeed.net
Certified Crops/Products/Services: Walnuts

Boulder Grove
Fallbrook, CA
760-445-8523
bamboomoon@juno.com
Certified Crops/Products/Services: Avocados

Brians Organic Farming
Hollister, CA
831-636-6587
gbrians@holllnet.com
Certified Crops/Products/Services: Beans [Fresh], Beets, Melons, Mixed Vegetables, Potatoes, Squash [Summer]

Bryant Jolley
Fresno, CA
1-559-260-6667
jollmann@sbcglobal.net
Certified Crops/Products/Services: Grapes [Raisin]

Bryon’s Produce
Byron, CA
925-516-3757
Certified Crops/Products/Services: Corn [Fresh], Mixed Vegetables, Spinach

C & R Organic Kiwi Vineyards
Carmel, CA
831-915-1838
stephen@stonecastle-lhf.com
Certified Crops/Products/Services: Kiwifruit

Caffe Calabria Coffee
San Diego, CA
619-683-7787
info@cafeccalabria.net
Certified Crops/Products/Services: Coffee

Cal Orchard Farming & Receiving Co. LLC
Gridley, CA
530-846-3332
Certified Crops/Products/Services: Walnuts

Casablanca Farms
Cressey, CA
209-394-9067
casasblanca_99@yahoo.com
Certified Crops/Products/Services: Persimmons, Pluots, Pomegranates, Walnuts

Cedar Mills ECO Farm
Pioneer, CA
209-295-2935
jdiepen@qot.net
Certified Crops/Products/Services: Cucumbers, Tomatoes [Greenhouse]

Chase Farm
Paso Robles, CA
805-238-4510
Certified Crops/Products/Services: Almonds, Mixed Vegetables, Pasture, Walnuts

Chase Vineyards
Redwood Valley, CA
707-485-7065
Imrch@lineach.com
Certified Crops/Products/Services: Grapes [Petit Syrah], Grapes [Wine], Grapes [Zinfandel]

Churn Creek Meadow Organic Farm
Redding, CA
530-226-0903
ocasion@digital-star.com
Certified Crops/Products/Services: Grapes [Table], Mixed Fruits & Vegetables

Coastline Brewery LLC.
Scotts Valley, CA
831-331-8130
cuzickc@hotmail.com
Certified Crops/Products/Services: Beer

CREATIVE RESEARCH MANAGEMENT
Stockton, CA
209-938-0900
jim@crmcorp.net
www.crmcorp.net
Certified Crops/Products/Services: Brown Rice Beverage Base, Syrups Manufacturing

DAUGHERTY
Maxwell, CA
530-330-4099
Certified Crops/Products/Services: Rice

DAVE J. MENDRIN, INC
Madera, CA
559-352-1700
jackmendirn@sbcglobal.net
Certified Crops/Products/Services: Grapes [Raisin]

DAVID J. DONLON RANCH
Somis, CA
805-386-8003
Certified Crops/Products/Services: Lemons

DEVOTO VINEYARDS, LLC
Kelseyville, CA
707-279-2902
sdevoto@mcshi.com
www.devotovineyards.com
Certified Crops/Products/Services: Grapes [Wine]

DHARMA REALM BUDDHIST ASSOCIATION
Talmage, CA
707-462-0939
Certified Crops/Products/Services: Walnuts

DOUBLE D FARMS
Coalinga, CA
559-935-1558
ddfarms@onemain.com
Certified Crops/Products/Services: Broccoli, Cabbage, Cantaloupe, Cucumbers, Fallow, Jalapeno, Onions, Peppers, Squash [Summer], Sudan grass, Sweet corn, Tomatoes [Processing], Watermelon, Zucchini

DUANE DAY
Lower Lake, CA
707-995-2862
Certified Crops/Products/Services: Walnuts

EAGLE RANCH
Lindsay, CA
559-333-1163
Certified Crops/Products/Services: Grapefruit, Lemons, Oranges

FAB FARM
Hollister, CA
831-636-1060
Certified Crops/Products/Services: Walnuts

FACCIO FARM LAVNUTS (BLUE RIDGE)
Guinda, CA
530-796-3835
corkytuath@hotmail.com
Certified Crops/Products/Services: Walnuts

FAMILY FARM ORGANICS
Madera, CA
559-352-1700
jack@familyfarmorganics.com
www.familyfarmorganics.com
Certified Crops/Products/Services: Mixed Vegetables

FEENEY ORGANIC FARMS
Willows, CA
530-517-0491
Certified Crops/Products/Services: Rice

FLYING HAWKS RANCH
Valley Center, CA
760-742-1569
mibonaudi@yahoo.com
www.goodearth.com
Certified Crops/Products/Services: Herb Processing, Mulling Spices, Tea, Tea Processing

FMP VINEYARDS LLC
Bakersfield, CA
661-631-1849
tpaich@aoa.com
www.franysorganic.com
Certified Crops/Products/Services: Grapes, Raisins

FRUVEMEX, S.A. de C.V.
Calexico, CA
211-52-686-686-7870
fruvemex@telnor.net
Certified Crops/Products/Services: IQF [Individual Quick Frozen] Processing, IQF Mangos, IQF Peppers

GALLIVAN GROVE
Valley Center, CA
760-749-9678
bopa@cox.net
Certified Crops/Products/Services: Avocados, Cherimoyas, Citrus, Kumquats, Persimmons

GARON INDUSTRIES, INC
Moline, IL
715-693-1593
sharon@garonfoods.com
www.garonfoods.com
Certified Crops/Products/Services: Peppers

GELATO MASSIMO, INC.
Watsonville, CA
831-761-3198
gelato@cruzio.com
www.gelaotomassimo.com
Certified Crops/Products/Services: Gelato

GERALD FILLMORE
Gridley, CA
530-846-5598
fillmore@frontiernet.net
Certified Crops/Products/Services: Walnuts

GILLIG ORCHARD
Watsonville, CA
831-722-8255
gillig@telis.org
Certified Crops/Products/Services: Avocados

GLAUM EGG RANCH, LP
Aptos, CA
831-688-3898
jack@familyfarmorganics.com
559-352-1700
Certified Crops/Products/Services: Chickens, Eggs

H.O.G. FARMS
San Juan Batista, CA
707-963-7303
mcalifornia@jacksknarlandson.com
jacknealandson.com
Certified Crops/Products/Services: Grapes [Wine]

H. O. G. FARMS
Spreckles, CA
831-455-9375
Certified Crops/Products/Services: Artichokes

HANDLEY CELLARS
Phil, CA
707-895-3876
milla@handleycellars.com
707-895-3876
Certified Crops/Products/Services: Grapes [Wine]

HAPPY GIRL KITCHEN CO.
Aromas, CA
831-750-9579
www.joebellacoffee.com—
www.joebellacoffee.com
831-455-9375
Certified Crops/Products/Services: Almonds, Apricots, Avocados, Citrus, Forage, Hay and Pasture, Herbs, Mixed Vegetables

HILLSIDE VINEYARDS
Ukiah, CA
707-462-2208
mgilson@pacific.net
Certified Crops/Products/Services: Grapes [Sauvignon Blanc], Grapes [Zinfandel]

HOLZAPFEL & FOGLESONG, A JOINT VENTURE
Willows, CA
530-934-0242
maryholzapfel@willows.net
Certified Crops/Products/Services: Rice

HOME GROWN ENTERPRISES
Flournoy, CA
530-833-0119
hge@apoilevus.com
www.apoilevus.com
Certified Crops/Products/Services: Fallow, Herbs, Olive Oil, Olives

HONEY BEAR RANCH
Rescue, CA
530-644-3934
ntoto@directonet.com
www.honeybearranch.com
Certified Crops/Products/Services: Apples, Christmas Trees, Pumpkins

HOOVER VINEYARDS
Calpella, CA
707-485-8392
Certified Crops/Products/Services: Grapes [Wine]

H. O. G. FARMS
St. Helena, CA
707-963-7303
mcalifornia@jacksknarlandson.com
jacknealandson.com
Certified Crops/Products/Services: Grapes [Wine]

JAMES BARRY LOGISTICS dba JBL
Santa Ana, CA
714-697-2445
barry.jamesbarry@sbcglobal.net
Certified Crops/Products/Services: Wheatgrass

JARDINES INC
San Juan Bautista, CA
831-726-3200
ccattin@cokefarm.com
Certified Crops/Products/Services: Almonds, Apricots, Avocados, Citrus, Forage, Hay and Pasture, Herbs, Mixed Vegetables

JASMINE FARMS
Grass Valley, CA
530-268-8660
jasmifarms@sbcglobal.net
Certified Crops/Products/Services: Almonds, Apricots, Avocados, Citrus, Forage, Hay and Pasture, Herbs, Mixed Vegetables

JOE BELL COFFEE
Atascadero, CA
805-461-4822
joebellacoffee@calinet.com
www.joebellacoffee.com
continued on next page
Certified Crops/Products/Services: Coffee

JOHANNES KNEIFEL
Finley, CA
707-279-8561
Certified Crops/Products/Services: Walnuts

JR ORGANIC
Escondido, CA
760-749-0439
Certified Crops/Products/Services: Grapes (Table)

K & G RANCHES
Tulare, CA
559-686-3831
akumar39@aol.com
Certified Crops/Products/Services: Grapes (Raisin)

K & K FARM
Orange Cove, CA
559-626-7652
LeonardKamada@yahoo.com
Certified Crops/Products/Services: Plums, Pomegranates

KIVA ORCHARD DBA, HIGH DESERT FOODS, LLC
Durango, CO
970-259-2238
www.kivaorchard.com
Certified Crops/Products/Services: Apples, Apricots, Conserve, Fruit and Nut Trees, Grapes, Mixed Vegetables, Peaches, Pears, Rhubarb, Strawberries, Strawberry Smoothy, Tomato (Puree), Tomatoes

KLAIR FARMS ORGANIC
Madera, CA
559-673-5617
paulklair@yahoo.com
Certified Crops/Products/Services: Grapes (Raisin)

KOHN ORGANICS
Willows, CA
530-934-8693
Certified Crops/Products/Services: Corn (Dry)

LAURENCE SMUDSKI
Pleasant Grove, CA
916-655-3280
Certified Crops/Products/Services: Rice

LLANO SECO RANCHO
Chico, CA
530-342-0839
llanoseco@pulsarco.com
Certified Crops/Products/Services: Cattle, Breeder Stock, Cattle, Slaughter, Corn (Fresh), Pasture, Pasture & Rangeland, Peppers, Safflower

LUSCOMBE FARMS
Tulelake, CA
530-667-1337
Certified Crops/Products/Services: Alfalfa Hay, Barley, Fallow, Hay and Pasture, Oats, Rangeland, Rye, Wheat

MAES & SONS NUT FARM
Kelseyville, CA
707-279-2579
pmaes4@mchsi.com
Certified Crops/Products/Services: Walnuts

MANZANITA
Paso Robles, CA
805-239-0551
Certified Crops/Products/Services: Walnuts

MATA RANCH
Strathmore, CA
951-490-7763
Certified Crops/Products/Services: Oranges

McCLURE CREEK FARM
Gerber, CA
530-824-0849
Certified Crops/Products/Services: Mixed Fruits & Vegetables, Mixed Vegetables

METTEE TRACTOR CO
Kelseyville, CA
707-279-4593
Certified Crops/Products/Services: Walnuts

MIDDLE EAST - SOLI'S BAKING CO., INC.
Burlingame, CA
650-348-2700
isaacmideastoli@hotmail.com
Certified Crops/Products/Services: Bread

MILLER DAIRY- DAIRY RANCH
Petaluma, CA
707-766-9254
mudam@aol.com
Certified Crops/Products/Services: Pasture

MIRANDA DAIRY
Ferndale, CA
707-725-5005
mirovodairy@humboldtct.com
Certified Crops/Products/Services: Corn (Dry), Dairy Cows, Milk (Raw), Pasture

MORRO CREEK RANCH
Morro Bay, CA
805-772-7974
Certified Crops/Products/Services: Avocados

MOUNTAIN RANCH ORGANICALLY GROWN
Mountain Ranch, CA
209-754-2553
Certified Crops/Products/Services: Apples, Apple, Cattle, Chickens, Eggs, Hay and Pasture, Herbs, Mixed Vegetables, Pasture & Rangeland, Pears, Rangeland

MT. MORIAH FARMS
Lodi, CA
209-367-9863
smmlt@faith.org
Certified Crops/Products/Services: Asian Pears, Grapes [Table], Peaches, Pluots & Plums

NAPA WINE COMPANY
Oakville, CA
707-944-4471
sheldon@napawineco.com
Certified Crops/Products/Services: Wine Bottling, Wine Making

NICK RANCH, LLC
Santa Margarita, CA
805-438-5852
flnick@earthlink.net
www.enjoygrassesfedbeef.com
Certified Crops/Products/Services: Pasture & Rangeland

NOLASCO'S SPIRITS
Santa Rosa, CA
707-544-9888
nolascofamilia@sbcglobal.net
Certified Crops/Products/Services: Avage, Mezcal

NUTFARM/RICHARD MAY
Santa Maria, CA
805-462-0220
Certified Crops/Products/Services: Walnuts

OCEANO PACKING COMPANY, LLC
Oceano, CA
805-489-3303
dkabay@oceanopacking.com
Certified Crops/Products/Services: Spinach, Spring Mix

ORITZ BROS.
Santa Rosa, CA
707-542-5238
Certified Crops/Products/Services: Mixed Vegetables

OUTLAND JAVA COMPANY
Santa Cruz, CA
831-458-5282
dhander@outlandjava.com
www.outlandjava.com
Certified Crops/Products/Services: Coffee

PASSION FRUIT FARMS
Merced, CA
209-725-3447
www.figlady.com
Certified Crops/Products/Services: Figs

PENINSULA BAKING COMPANY
Monterey, CA
831-657-9415
alexhamadel@sbcglobal.net
Certified Crops/Products/Services: Baking, Cookies, Granola

PIRANHA PRODUCE
Turlock, CA
209-216-0200
slay@piranhaproduce.com
Certified Crops/Products/Services: Trader

PRODUCTOS del CAMPOS
ANAHUAC SPR de RL de CV
Colonia Centro, 01152-351-516-03-21
ramonqui@zra.megared.net.mx
Certified Crops/Products/Services: Strawberries

PURITY ORGANICS
Kerman, CA
559-289-0276
skoretts@sbcglobal.net
Certified Crops/Products/Services: Almonds

R & B FARMS
Pleasant Grove, CA
916-655-3372
Certified Crops/Products/Services: Rice

RANCHO CONSUELO
Fillmore, CA
805-377-5052
Certified Crops/Products/Services: Oranges

RANCHO LA HACIENDITA
Santa Rosa, CA
831-634-0220
Certified Crops/Products/Services: Strawberries

RATTO BROS., INC.
Modesto, CA
209-545-4445
rratto@rattobros.com
Certified Crops/Products/Services: Beets, Brussel Sprouts, Carrots, Celeriac, Chard, Chicory, Cilantro, Collards, Daikon, Dandelion, Dill, Endive, Fennel, Herbs, Kale, Kohlrabi, Leeks, Lettuces, Mustard Greens, Nopal, Parsley, Radish, Spinach, Turnips, Watermelon

REDWOOD MEAT CO., INC
Eureka, CA
707-442-3797
Certified Crops/Products/Services: Slaughter

RIO MESA FARMS
Santa Maria, CA
805-925-8577
alemdema@berry.net
Certified Crops/Products/Services: Strawberries
RON TYNDAL
Madera, CA
559-673-9412
rtyndalr@lightspeed.net
Certified Crops/Products/Services: Grapes
ROYAL PACIFIC FOODS [FOOD MARKET MANAGEMENT]
Monterey, CA
831-645-1090
skropp@gingerpeople.com
www.gingerpeople.com
Certified Crops/Products/Services: Pestichios
RUSSIAN RIVER PISTACHIOS
Calpella, CA
707-462-3498
rrpistachios.com
Certified Crops/Products/Services: Walnuts
S&F FARMS/STEWART & JASPER ORCHARDS
Newman, CA
209-862-9600
ray@stewartandjasper.com
www.stewartandjasper.com
Certified Crops/Products/Services: Almonds, Almond Processing, Almonds
SAM FRASER FARM
Clarksburg, CA
916-744-1494
825fraser@aol.com
916-744-1494
SAMUEL SMITH OLD BREWERY
N. Yorkshire, UK
193-783-9270
Certified Crops/Products/Services: Beer [Ale], Beer [Lager]
SAN FRANCISCO SOUP COMPANY
San Francisco, CA
415-889-1585
yoram@sfsooupco.com
Certified Crops/Products/Services: Soup
SANTA ANA RANCH, LLC
Ventura, CA
805-701-1159
mgoad@ojai.net
Certified Crops/Products/Services: Avocados
SANTA CRUZ MOUNTAIN BREWING
Santa Cruz, CA
831-425-4900
emilyt@qualcomm.com
www.santacruzmountainbrewing.com
Certified Crops/Products/Services: Beer, Brewing [Beers, Ales]
SANTA ROSA ORGANICS
Soledad, CA
831-678-3613
Certified Crops/Products/Services: Tomatoes [Fresh Market]
SHANGRI LA TEA COMPANY
Santa Fe Springs, CA
562-942-8288
mr_tea@earthlink.net
Certified Crops/Products/Services: Tea
SHIMEI NAT. AG. NETWORK OF AMERICA, SC FARM
Santa Cruz, CA
831-429-1807
nodamasaharu@hotmail.com
www.shumei-na.org
Certified Crops/Products/Services: Artichokes, Beans [Fresh], Bok Choy, Broccoli, Cabbage, Cantaloupe, Carrots, Cauliflower, Chard, Corn [Fresh], Cucumbers, Daikon, Eggplant, Kabocha Squash, Lettuces, Mizuna, Okra, Onions, Peppers, Pumpkins, Soybeans, Spinach, Strawberries, Sweet Potatoes, Tomatoes [Fresh Market], Turnips, Watermelon, Zucchini
SILVEIRA FARMS
Riverbank, CA
209-869-6812
silveiradavid@hotmail.com
Certified Crops/Products/Services: Artichokes, Asparagus, Basil, Beans [Fresh], Beets, Broccoli, Cabbage, Carrots, Cauliflower, Chard, Chives, Cilantro, Collards, Corn [Fresh], Cucumbers, Daikon, Dill, Eggplant, Fennel, Flowers, Hay and Pasture, Kale, Kohlrabi, Lavender, Leeks, Lettuces, Marjoram, Melons, Mint, Misc. Leaf Vegetables, Okra, Onions, Oregano, Parsley, Peas [Fresh], Peppers, Potatoes, Pumpkins, Radish, Rosemary, Sage, Salad Mix, Spinach, Squash [Summer], Squash [Winter], Strawberries, Thyme, Tomatillos, Tomatoes [Fresh Market], Transplants, Watermelon
SK FARMS
Monterey, CA
831-655-4040
alahn@skfoods.com
www.skfoods.com
Certified Crops/Products/Services: Cucumbers, Pasta Sauce, Pizza Sauce, Salsa, Tomato [Puree], Tomato Paste, Tomato Sauce, Tomatoes [Diced], Tomatoes [Fresh Market], Tomatoes [Ground Peeled], Tomatoes [Stewed], Tomatoes [Whole Peeled]
SKY RANCH
Burlingame, CA
650-344-6971
jamesmolinelisi@sbcglobal.net
Certified Crops/Products/Services: Walnuts
SMIT RANCH INC
Linden, CA
209-887-2237
jandscessmll@aol.com
Certified Crops/Products/Services: Grapes [Table]
SOL FOOD FARMS
Sebastopol, CA
707-874-2300
chef@dailyharvestcatering.com
Certified Crops/Products/Services: Basil, Beans [Fresh], Beets, Broccoli, Cabbage, Carrots, Chard, Corn [Fresh], Cucumbers, Eggplant, Flowers, Herbs, Kale, Leeks, Lettuces, Onions, Peppers, Pumpkins, Squash [Winter], Tomatoes [Fresh Market], Zucchini
SOUTH COAST ORGANICS
Goleta, CA
805-968-9963
ranchroader@msn.com
Certified Crops/Products/Services: Avocados, Cherimoyas, Feijoa, Kiwi, Lemons, Sapote
STARR-MILANO, INC.
Hopland, CA
707-744-1396
wines@milanowinery.com
www.milanowinery.com
Certified Crops/Products/Services: Wine Making
STOVALL COMPANY
Williams, CA
530-473-2607
Certified Crops/Products/Services: Rice
TERRA BELLA FLORAL DESIGN/ CALIFORNIAORGANICFLOWERS
Chico, CA
530-891-6265
chef@dailyharvestcatering.com
www.CaliforniaOrganicFlowers.com
Certified Crops/Products/Services: Flowers
TERRA FORTUNATA
Oroville, CA
530-533-1814
onewsome@gfusd.org
Certified Crops/Products/Services: Fallow, Olives
TERRA ORGANICS, L.L.C.
Maxwell, CA
530-438-2126
sdfl@ips.net
Certified Crops/Products/Services: Seed
THE COFFEE WORKS, INC
Sacramento, CA
916-452-1086
edwin@coffeeworks.com
www.coffeeworks.com
Certified Crops/Products/Services: Coffee
THE GARDEN OF...
Los Olivos, CA
805-688-8320
shutakikawa@yahoo.com
Certified Crops/Products/Services: Apples, Arugula, Asian Pears, Basil, Beans [Fresh], Beets, Broccoli, Cabbage, Cantaloupe, Carrots, Chard, Citron, Corn [Dry], Corn [Fresh], Cucumbers, Dill, Flowers, Garlic, Gourds, Grapes [Table], Herbs, Honeydew, Lettuces, Onions, Peas [Fresh], Peppers, Persimmons, Plums, Potatoes, Pumpkins, Radish, Shallots, Soybeans, Spinach, Squash [Summer], Squash [Winter], Tomatoes [Fresh Market], Watermelon
THOMAS SISTERS ORGANICS, INC.
Portland, OR
503-977-2871
www.thomasistersorganics.com
Certified Crops/Products/Services: Almonds, Nuts, Pestichios, Trail Mix
THREE WISE HENS
Davis, CA
510-290-2895
pamperedpoultry@yahoo.com
Certified Crops/Products/Services: Eggs
TOPCO ASSOCIATES, LLC
Visalia , CA
559-635-6629
bboyd@topco.com
www.topco.com
Certified Crops/Products/Services: Apples, Artichokes, Arugula, Avocados, Baby Spinach, Bell Peppers, Broccoli, Cantaloupe, Carrots, Cauliflower, Celery Hearts, Cucumber, Eggplant, Grapes, Green Beans, Honeydew, Kiwi, Lemons, Lettuces, Mango, Nectarines, Onions, Oranges, Peaches, Pears, Plums, Potatoes, Romaine Hearts, Salad Mix, Tomatoes, Yams, Zucchini
TOURNOUR VINEYARDS
Capella, CA
707-485-7894
lg63@adelphia.net
Certified Crops/Products/Services: Grapes
VALLEY FARM MANAGEMENT
Corning, CA
530-824-3899
Certified Crops/Products/Services: Fallow, Prunes
VANN BROTHERS
Williams, CA
530-473-2607
Certified Crops/Products/Services: Rice
continued on next page
New Supporting Members

Lifetime Businesses
Nico Orgo USA Fertilizers, Inc.
Yolo, CA [530] 662-7077
ypatel182@hotmail.com

Sustaining Businesses
Creative Labels, Inc.
Gilroy, CA [408] 842-0376
www.creativelabels.com
sandyf@creativelabels.com

Contributing Businesses
Dow AgroSciences
Arroyo Grande, CA [805] 489-2743
www.dowagro.com
demorton2@dow.com

Flemming and Wickett Engineering
San Francisco, CA [415] 309-7467
irona@fanwengineering.com

WINDS RICE EXCHANGE
Woodland, CA
gemam@ix.netcom.com

WILD RIDGE ORGANICS
Salinas, CA
831-726-1475
michelle@michellenoblemccain.com

WINE COUNTRY KITCHENS
Napa, CA
707-252-9463
brian@winecountrykitchens.com
www.winecountrykitchens.com

WINTER CREEK RANCH
Brooks, CA
530-796-3723
sbledsoe@afes.com
www.wintercreekranch.com

YU FARMS LLC
Earlimart, CA
661-849-2386
yufarm@yahoo.com

Ag Advisors/Consultants
Campbell Company of Canada
Mattimoe, Daniel
Toronto, ON [416] 251-1117
www.campbellsoup.com
dan_mattimoe@ca.campbellsoup.com

Hudeks Pest Control
Hudek, Charles F.
Bakersfield, CA [818] 892-5797
chudek@hotmail.com

Organic Horizons
Christy, Lois
Fallbrook, CA [760] 451-0912
fiestafarms@directway.com

Richardson, Patrick
Richardson, Patrick
Saluda, VA [804] 785-4319
pjrccontact@aol.com

Showley’s
Showley, Grant
Saint Helena, CA [707] 963-2814
99showley@aol.com

Warren Trees
Warren, Kenneth
Cayucos, CA [805] 995-0947
vilbano@cs.com

Contributing Individuals
Beitcher, Bob
Santa Monica, CA

Jasny, Betsy
San Francisco, CA

Promoting Individuals
Aydin, Aliye
Seattle, WA

Downing, Paula
Sebastopol, CA

Fromartz, Samuel
Washington, DC

Hicks, Mark
Placeville, CA

Payne, Chris
Santa Rosa, CA

Perkins, Tracy
Albany, CA

Soffa, Vivian
Spreeckels, CA

Tae Yu, Moses
West Cajon Valley, CA

Uhlich, Barbara and David
Lodi, CA

Dow AgroSciences
Arroyo Grande, CA [805] 489-2743
www.dowagro.com
demorton2@dow.com

Oranges

Certified—Crops/Products/Services:

Grapes—(Cabernet Sauvignon)

Woodlake, CA
San Francisco, CA [415] 309-7467

Gilroy, CA [408] 842-0376

Certified—Crops/Products/Services:

WICH UP RANCH
Woodlake, CA
559-564-8898

Certified—Crops/Products/Services:

Rice

r.rix@walker-shortbread.co.uk
www.walkers-shortbread.co.uk
r.dix@walker-shortbread.co.uk
134-087-1555
WALKERS SHORTBREAD LIMITED

New Leaf Community Markets
San Francisco, CA [415] 552-6974
suzannawann@yahoo.com
www.newleaf.com

Nico Orgo USA Fertilizers, Inc.
Yolo, CA [530] 662-7077
ypatel182@hotmail.com

Creative Labels, Inc.
Gilroy, CA [408] 842-0376
www.creativelabels.com
sandyf@creativelabels.com

Flemming and Wickett Engineering
San Francisco, CA [415] 309-7467

irena@fanwengineering.com
High Mowing Organic Seeds
Wolcott, VT [802] 472-6774
www.highmowingseeds.com
tom@highmowingseeds.com

Taiwan Trade Center, San Francisco
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Broad spectrum of insects and crops
PyGanic® controls a broad spectrum of key insects such as leafhoppers, thrips, aphids, armyworms and beetles. It may be used on all growing crops, outdoors or in greenhouses.

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PyGanic® has no pre-harvest interval requirement and no restrictions on the number of applications you can make per year. You can time insect control applications to fit your needs.

Insect resistance management
PyGanic® is an excellent component of any insect resistance management program. PyGanic’s broad spectrum of control and high level of performance help curtail the development of resistant insect populations.

EXPANDED LABEL USES:
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• Hydroponics
• Barn, Dairies and Poultry Houses
• On Livestock, Dairy and Poultry Animals
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Shown above is a field of Pyrethrum flowers, the source of the active ingredient in PyGanic. PyGanic is made in the U.S.A. using a unique process engineered to produce organically compliant pyrethrum.
Proud to Support

California Certified Organic Farmers (CCOF)

In 1982, Albert’s Organics saw the potential of organic produce. Today, we’re the premier distributor of organic produce and other fine perishable products, featuring our Grateful Harvest brand. Albert’s Organics is proud to support the dedicated local growers that broke the ground for organic produce.

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