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Certified Organic

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WINTER 2008

Bridging the Leafy Greens Divide

IN THIS ISSUE:

Food Safety Procedures for Small Growers

Biodiversity Tips

NOSB Meeting Report

CCOF's New Logos

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Directory Production:

Editor-in-chief: Peggy Miars (peggy@ccof.org)
 Publisher: CCOF, Inc.
 Viella Shipley (viella@ccof.org)

Production Manager: Jane Baker

Writers: Colleen Bednarz, Judith Redmond



Next Direction: Eric Fraser (Group Leader), Rachael Bartleman, Jessica Brunner, Sergio Monsanto, Elizabeth Ramirez and Kurt West (Art Direction, Illustration, Composition).

Advertising Sales: Eric Fraser, Next Direction, 707.829-6028, advertising@ccof.org.

About the Cover



Taken at CCOF Certified Homeless Garden Project, Santa Cruz, CA. © Kate K. Stafford. Kate Stafford is a nature photographer, writer, horticultural therapy consultant, and activist. Much of her work is focused on the well-being & beauty of organic farming & gardening, as well as the conservation of wild natural habitats & wildlife. She has widely exhibited her work in the U.S. & abroad. Dragonfly Studios, 1550 Scenic Dr. Felton, CA., 95018 (831)335-3250

Interested in contributing a photograph for this publication? Please contact marketing@ccof.org



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First Words



At CCOF, we embrace diversity – from the .025 acre grower to the largest processor; from California produce to products packaged in other states. This magazine issue is dedicated to diversity and honoring the opinions of everyone. Divided, we go nowhere. United, we make progress. Let's continue the dialogue so that all voices are heard. To quote something I said in a previous First Words message, "My hope is that as organic gets bigger and receives more media attention, we continue to 'fight the good fight' but do it in a productive manner that doesn't erode consumer confidence in the organic label".

Our last cover story on food safety generated comments from small growers. So, this time, I hope you'll read the feature article beginning on page seven to learn about the impact of food safety regulations from a small farmer perspective.

Our Board of Directors recently approved a draft food safety position statement. Please review the statement on page 7 and give us your feedback!

And, what about our new look? Viella Shipley, our Director of Sales and Marketing, joined with Eric Fraser of Next Direction to improve the look of our publications, increase circulation and revenue, reduce staff workload, and develop more benefits for CCOF members. You're holding one of the first results of our new partnership. Another is our 2008 CCOF Organic Directory, which boasts more resources and categories that make it easier for buyers to find certified crops and products. Coming soon – new education and information sheets to help consumers learn more about organics.

CCOF's new student intern program has been growing thanks to intern coordinators Sara Thompson and Brian Bluestein. We're quickly increasing the ranks of our interns through this robust training and work program. The students learn about organic agriculture and products while working on tasks and projects that we otherwise wouldn't have the resources for. And, they get school credit and on-farm experiences that they wouldn't otherwise have the opportunity to participate in. Visit www.ccof.org/intern.php for more information and to apply.

The Southern California wildfires of late 2007 caused extensive damage and losses to farms, homes and equipment of CCOF members. Our hearts go out to them. Read more about the wildfires and CCOF's financial assistance provided to members on page 13.

At press time: The Farm Bill passed in the Senate, after the House passed its version earlier in 2007. The National Organic Standards Board (NOSB) made materials decisions (see page 15), discussed commercial availability, and sent the Grower Groups discussion back to its task force for further discussion. The National Organic Program (NOP) announced that it will be creating an electronic reading room that will include a list of certifiers, clients, audits, audit reports, all appeals and appeal decisions that are completed, noncompliances identified, and all NOP decisions and guidance documents. Stay tuned for more news via my new blog at www.ccof.org/organicblog.php.

Peggy Miars

Peggy Miars, CCOF Executive Director

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Letters to the Editor

“Any solid links that are made between irrigation water quality, fertility inputs.....etc. would be useful information for growers.”

Regarding the 'Food Safety' article in the Fall 2007 Certified Organic newsletter, 'Myth #2 - It's a Fresh Cut Issue Only' is particularly troubling. First, "leafy greens" is a marketing term coined and defined this year by the group of processors who created the Leafy Green Handler Marketing Agreement. By defining "leafy greens" as the issue instead of pre-cut processed salad (also called fresh-cut) the processors could defuse consumer concerns over foodborne disease outbreaks from pre-cut salads and start reducing competition from growers.

Mixing data from different agencies and making accurate conclusions is very unlikely. The tables included in the article are for different ranges of years. Table # 1, supposedly from The Center for Disease Control is for the years 1998-2002. Table # 2 is purported to be from the FDA for the years 1998-2006. The author apparently believes that 18 of the 249 outbreaks reported were associated with fresh cut. It is very unlikely that valid conclusions could be made by mixing the data of two separate federal agencies with different mandates.

The author's subsequent conclusion; "Although recent foodborne illnesses have been associated with fresh-cut products, evidence suggests the majority of these produce related outbreaks are actually associated with raw agricultural commodities" is unsupported. The California Department of Health Services, the agency that licenses processors in this State, views fresh-cut produce as a processed product, not a raw agricultural commodity.

CCOF growers and the public could be better served by real information as to the nature of contamination discovered. Hopefully, they will continue investigating the specifics that may trigger detectable levels of contamination in produce and will share that information with other growers. Any solid links that are

made between irrigation water quality, fertility inputs, soil types, climatic conditions during growth, field locations, proximity to potential contamination sources, vectors, seed testing results, varietals anomalies, etc. would be useful information for growers. Information on the most cost effective test procedures, lists of labs, suppliers of practical test kits would all be practical ways to help other CCOF growers in useful ways.

Dale Coke, CCOF Certified Coke Farms

“This planet is owned and operated by microbes and we are their guests.”

Agriculture finally learned the hard way that pest control was not achievable by "nuking" the farm every Tuesday. This planet is owned and operated by microbes and we are their guests. Industrial animal agriculture is poking a stick at the microbial hornet's nest and some very angry critters are emerging, like E. coli 0157, hell bent to punish us for our arrogance. For the life of me, I do not understand why the produce industry is unwilling to throw rocks at this glass house of bad husbandry. Feeding ruminants what nature intended them to eat, grass, in low stress environments, would go a long way towards solving this problem; keeping my dog in the house, eliminating wildlife habitat and otherwise "sterilizing" my farm, will not. The great promise of organic agriculture is all about embracing and stimulating microbial biodiversity on our farms. If we do not consider microbes as allies to our well being, insects, bacteria and fungi will necessarily usher our species off their planet. I disagree with the "Marketing Agreement" that other salad processors are trying to impose on my farm under the guise of food safety. I consider it an unfortunate accident of history that Mr. Daniels is at the helm of CCOF as we grapple with an issue that clearly indicts our nation's rogue industrial food model.

Tom Willey, CCOF certified T & D Willey Farms

We welcome submissions in the form of letters to the editor. CCOF reserves the right to edit submissions. Contact CCOF at marketing@ccof.org



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Food Safety Procedures:

Protect Diversity and Sustainable Agriculture

By Judith Redmond, Partner, CCOF certified Full Belly Farm



Photos Full Belly Farms



Marketing Acts, Buyers and Politicians Regulate On-Farm Practices

The unfortunate reality at hand is that the buyers, politicians and Marketing Acts are all proving to be imperfect venues for achieving effective food safety regulation. Here are a few illustrations:

1. As we have seen in the case of the California LGMA, when the largest entities set rules for an entire industry, they tend to create a playing field that is unfair for the smaller businesses, and a hierarchical system where the Marketing Agreements and Orders are easily controlled by a small group of the largest handlers and producers. For example, 86% of California's pre-cut greens market is controlled by a mere four handlers alone, and so creation of a compulsory Marketing Order would only have required assent by those handling 65% of the total volume (meaning just two companies, Fresh Express and Dole).
2. It has become all too clear over the years that both the buyers and politicians want to control the way that actual farmers farm, yet the farmers we have spoken with think that the understanding of production practices among these authorities is quite limited. The buyers' expectations of growing practices can be impractical if not completely irrational ('keep geese out of the field'), environmentally and biologically disruptive and problematic ('remove anything that could harbor wildlife'), completely unscientific ('use no compost'), and expensive or

CCOF recently drafted the following position statement, and invites comments from our members by emailing ccof@ccof.org, subject "Food Safety Position Statement."

CCOF Food Safety Position Statement (Draft)
Organic farmers consistently produce high quality, safe food and are effective leaders and a positive force for improving our environment in agriculture. CCOF promotes good organic agricultural practices that support the principles of organic farming on all scales—building soil fertility, supporting environmentally diverse ecosystems and producing healthy food for all consumers. Healthy food must be addressed as a national and social issue affected by environmental pollution. All farmers and government agencies should work together to eliminate the off-farm pollutants that pose a risk to all farmers and consumers.

In their efforts to keep human pathogens out of the food supply, various agencies, handlers and food buyers have created a new world for farmers that could eventually impact the majority of vegetable growers in the nation. This article, the second in a two-part CCOF series exploring the issue of food safety in organic production, discusses some of the shortfalls of the new suggested approaches, as well as presents an alternative view being developed by farmer-friendly organizations who advocate for the best interests of real farmers each day.

After the E. coli 0157 outbreak and recall of bagged spinach in the fall of 2006, pressure on the industry mounted, and two of the major California farm organizations, Western Growers and the California Farm Bureau, were ready and willing to act fast. Their efforts began by introducing how the California Marketing Act of 1937 was still a viable and readily available resource that could be used to attempt to regulate on-farm food safety measures. The two agencies then planned to use parallel acts in Arizona and other appropriate states where leafy greens were grown abundantly. And lastly, they intended to use these models to craft uniform, federal rules and regulations that may or may not effectively combat the ever lasting issues surrounding food borne illnesses.

More or less, things have gone according to the above mentioned plan. In California, we have the Leafy Green Products Handler Marketing Agreement (LGMA) governing a strangely defined grouping of crops such as lettuce, escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard. In Arizona, there is the Arizona Leafy Green Products Shipper Marketing Agreement, and at the federal level, several efforts are underway promoting a national approach be implemented to protect the food system.

Continued on page 11

Member Profiles

High Ground Organics – Biodiversity, Watershed Protection

521 Harkins Slough, Watsonville, CA, 95076. 831-786-0286,
csa@highgroundorganics.com,
www.highgroundorganics.com.

Interviews by Colleen Bednarz

Photo courtesy of High Ground Organics



Steve Pederson in the biodiversity zone.

High Ground Organics is a unique CCOF certified organic grower dedicated to species preservation, biodiversity, and wetland preservation bordering Harkins Slough on their hilltop farm in Santa Cruz County. High Ground Organics provides more than environmental stewardship and species preservation on their farm as they are able to produce organic fruits, vegetables, and flowers to their local community with sales sites at area farmers markets, and stores, as well as a CSA outlet. We spoke with Steve Pederson, owner of High Ground Organics, about his efforts to promote water quality and habitat restoration.

Q: Tell me about the different types of funding you have received to protect Harkins Slough, and a little about the slough in general.

A: Of the five fingers of the Watsonville Slough, Harkins Slough is the biggest and least disturbed. We have received various grants for different types of projects on our property. First off, we were able to buy the property from a land trust from the Open Space Alliance, who received funding from the Coastal Conservancy to purchase the easement which they then divided in half. One half became a conservation easement, and the other half an organic agriculture easement, which they were able to sell to me for a greatly reduced price. Through these easements, large blocks of threatened habitat have been preserved. We have since enrolled in the Environmental Quality Incentives Program (EQIP) with the Natural Resource Conservation Service (NRCS), who match payments for improvements made on property geared toward water quality through a five year contract by 50-75%. Through funding from the Resource Conservation District and the NRCS, we have been able to hire a part-time person to oversee these various conservation projects, such as hedgerow plantings, grazing the easement with goats on a rotational basis, collecting local seeds from native grasses of the local area, propagating them and planting native plants out in our farm fields or in our feed meadow. We are now able to collect those seeds and plant back out annually. We have also received funding for common organic farming prac-

tices, for example, a one time funding project for cover cropping.

Q: Can you tell me about some of the practices you implement that directly protect water quality in the Harkins Slough, and thus, the Watsonville Slough?

A: One of the most important implementations was when we planted a riparian corridor that was taken out of crop production in order to plant deciduous trees like cottonwood and alder. The corridor is an area where agricultural and seasonal runoff flow though on its way to the slough, so the corridor creates a buffer strip that ties up a lot of the sediment and nutrient matter that washes off the farm fields. Sedimentation and nutrification is a severe issue affecting the waterways here, and what we have created is also a great habitat corridor for different species to flourish in.

Another practice we use concerns how we plant the step hillsides of our property using lift beds and planting on contour to wrap around the hillsides, which helps reduce summertime irrigation-based runoff significantly.

We also work to combat problematic erosive soil areas by taking them out of crop production and putting them into broadcast cover crop production, watering in before significant seasonal rainfalls in order for the cover crops to stabilize before the rain seasons.

Q: Tell me little about what do you do to promote biodiversity at High Ground Organics

A: First, we promote vegetative biodiversity, as nearly all borders of our farm are planted with hedgerows consisting of native perennial plants. By stringing together a series of different grants (CAFF, EQIP, Patagonia, who provided funding to plant a hedgerow strip of 1000 ft), we have planted 20 plus varieties of native plants around the entire perimeter of the farm. We have since seen the numbers of birds skyrocket!

Q: How long have you been on this property?

A: We (Steve and his wife Jeanne) moved onto the property in 2000 and started farming the following year. We had farmed for four years prior on a leased piece of property, and High Ground was farmed organically for the three years prior to our purchasing it, so the land had already gone through the transitional period.

Q: What do you feel is most important to you concerning your work with biodiversity, the slough, and beyond?

A: I feel our role, in a way, is to provide a sanctuary. I am very concerned about the lack of habitat in this area due to the numerous, huge monocrop plantings, and I feel it's very important for us to be able to provide a model of a successful working farm that can provide substantial habitat. There is a small population of the Santa Cruz Sunflower (previously called the Santa Cruz Tarplant) on our property, which is listed as a federal endangered species. We have also seen the Burrowing Owl, listed as a threatened species, on our property, and other sightings of the owl have occurred in this area.

CCOF thanks Steve and Jeanne Pederson of High Ground Organics for becoming a positive example of a successful small farm able to promote, protect, and preserve native habitats and species. Keep up the good work!

Member Profiles

Straus Family Creamery – Anti-GMO and Advocacy Efforts

P.O. Box 768, Marshall, CA, 94940. 415.663.5464
family@strausmilk.com,
www.strausfamilycreamery.com.

Straus Family Creamery recently joined CCOF as one of our newest and largest certified dairy operations. They are regarded as a leader in the industry because of their relentless work in the fight against GMO, as well as their innovative environmental approaches to thwart the ever increasing problem of climate change by producing methane power. Did you know Straus developed a methane digester? They are now able to turn their cows manure into electricity! By doing so, Straus, instead of adding to greenhouse gas problems, is eliminating them from the dairy. They run about 95% of the dairy on the digester, and power their electric car every night. Holy methane gas greatness! We spoke with Kristin Heath, a Straus representative, about their anti-GMO efforts.

Q: Can I ask why Straus Family Creamery switched over to CCOF as their certification agency?

A: CCOF is an organization that is more in line with our philosophies, particularly concerning GMOs. It is more of an advocacy organization, which is a main focus of Straus, and particularly of Albert Straus, President and founder of Straus Creamery.

Q: Can you tell me a little bit about Albert's and Straus' advocacy work?

A: We take a great deal of effort verifying that our products are GMO free, which is not required, even though organic law states that GMOs are not allowed, but currently there is no required testing. Since there is not yet a way to test GMOs in milk, we are testing all of the feed used at the dairy for GMOs. Starting January 1, all four of our contracted dairies will be required to perform GMO feed tests using the "GMO Strict Test", a basic protein test which tests for different proteins within the feed. Straus is also training feed brokers to go between the feed growers and the dairies to perform the tests and submit the results to us here at Straus. They are now being trained on how to implement the test, read the results and hand them off the Straus. This same test, although not required in the United States, is currently required by feed brokers shipping to Europe or Asia, who have less tolerable stance on GMOs.

We are also requiring tests from all of our ingredient suppliers, like vanilla for ice cream or coffee, for example, and although these two crops are not grown using GMO technology, it is something we are testing for and verifying.

Q: So you are mainly testing for GMOs in the feed products you purchase?

A: We at Straus also grow 50% of our feed in terms of pasture and silage, so we test all the seed supplies purchased for that crop to ensure no GMO contamination is present.

Q: Is there anything else you'd like to share about Straus' advocacy work?

A: We pride ourselves on being leaders in the organic dairy industry when it comes to preventing GMO contamination, on using methane for energy, and for our advocacy work requiring labeling on cloned animals products.

Q: How did you feel after hearing that Governor Schwarzenegger vetoed SB 63, the bill to require clear, prominent labeling on foods derived from clones and their progeny?



Albert Straus and the Methane Mobile.

A: Well, it was an unpleasant surprise, but we're going to keep on fighting.

CCOF thanks Albert Straus and the Straus Family Creamery for fighting the good fight and continuing on in the pursuit of a just food system. Keep up the good work!

Biodiversity Tips

A Winter Checklist for Increasing Biodiversity On and Beyond Your Farm

During these short days and long nights, there is ample time to reflect on the past year and to let your creativity fly, and make plans not only to be more solvent financially, but more prosperous ecologically. There are many ways to go about increasing biodiversity, but it is always best to start with the big picture by

looking beyond the operation. What kinds of biodiversity exist in the region and which components would add to your and the Earth's bottom line, and to the beauty that feeds us all? Below is a list of plans and actions to consider this winter:



Photos courtesy of 123 Farm

- Cover crop bare soils. 💧 🐛 🍄
- Install native grasses, sedges and rushes in ditches. 💧 🍄 🌿
- Plant native trees and shrubs along creeks and streams. 💧 🍄 🌿
- Redesign irrigation system to conserve more water. 💧 🌿
- Install sediment basins. 💧
- Monitor water quality and adjust practices as needed. 💧 🌿
- Plan crop rotations so refuge for beneficial insects and other wildlife is always present. 🍄 🌿
- Plant hedgerows. 💧 🍄 🌿
- Install barn owl boxes, insectivorous bird boxes, and bat houses. 🍄 🌿
- Learn about rare species in your area. 🌿
- Remove invasive species. 🌿
- Keep vegetation low in areas where you'll be working in the spring so ground nesting birds do not take up residence there. 🌿
- Restore or augment wildlife corridors. 💧 🍄 🌿

For more information or assistance, contact the Wild Farm Alliance
831-761-8408 • info@wildfarmalliance.org • www.wildfarmalliance.org

(Legend of benefits = 💧 water quality; 🍄 pest control; 🍄 pollinator; 🌿 enhance wild biodiversity)

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Food Safety Procedures, continued from page 7

impossible ('put a pig fence around the entire field'). By the same token, the Marketing Acts were not designed to govern on-farm practices and should not be manipulated to do so.

3. According to the FDA, the pre-cut, or "bagged" produce industry has its own unique risks and food safety challenges to address. Analysis of data provided by the U.S. Food and Drug Administration shows that since 1999, approximately 98.5% of the reported illnesses caused by *E. coli* 0157 traced to leafy greens grown in California came from "bagged" products. However, the LGMA combines hundreds of farms growing traditional, bunched chard and kale together with growers of 'spring mix' and lettuces that will be minimally processed and sold in bags. Jumbling these diverse growing operations into one, universal model is problematic because a uniform regulation does not often address specific or alternative farming methods.



Photos: Full Belly Farms

4. New food safety rules for tomatoes, melons and other specialty crops are currently being discussed and implemented. Yet it seems that problems could arise if we were to put in place different regulations for every crop that has, at one time or another, made someone ill. Many organic and family farms produce a variety of crops on an ongoing basis, so how is a family farm to cope with all the competing sets of rules and paperwork for each specific crop? If specific crops not grown for processing have demonstrated food safety risks, those should be addressed, but until those risks are documented and assessed, a more generic approach to this issue would prove to be more appropriate.

Environmental Stewardship Versus Food Safety

The new focus on "food safety" from produce buyers seems to have become an excuse to promote and advocate for more monoculture, sterile method of farming. These methods go against progressive, environmental efforts such as increasing biodiversity, and thus natural pollinators on farms, and protecting riparian habitats essential for healthy ecosystems. The Monterey County Resource Conservation District has documented various ways in which farmers have been forced by buyers to trade off their commitment to environmental excellence under the guise of "food safety" (www.rcdmonterey.org).

Growers reported to the District that they had halted environmental progress through acts such as removing non-crop vegetation, removing ponds and water-bodies from their properties, and attempting to eliminate wildlife from their farms. Almost 32% of

leafy greens growers responding to the survey had actively removed wildlife habitat in response to the demands of auditors or buyers, yet clearing canal banks of native vegetation, removing grassed waterways, and eliminating hedgerows actually contradicts food safety benefits. It is well documented that vegetative buffer zones can be a significant factor in preventing the movement of pathogens across and into fields and waterways.

The same dilemma now faces farmers when it comes to building healthy soil. The organic farmer uses an array of biologically proven methods to increase soil microbial activity. Many of these tried and true techniques involve soil amendments that contain animal byproducts, and are now found in the 'risky' category, where even things like blood meal and fish meal are listed, yet do not contain manures. Although research shows that microbially active soil can help to suppress human pathogens, the red-alert focus on food safety may make it more difficult for farmers to build healthy soil systems in the future.

How to Proceed?

E. coli 0157 is one in a family of highly pathogenic bacteria containing toxins that can cause human bacterial dysentery. These pathogens now have worldwide distribution, primarily through domesticated cattle and dairy cows, but also in sheep, birds and other carriers. No farmer should ignore this problem.

Sustainable Suggestions on How to Proceed:

1. Regulate proportional to risk:

We live in a litigious society where we try to control all risks, sometimes regardless of the consequences and unforeseen tradeoffs. If agricultural practices and cropping systems, like bagging and long-distance travel of pre-cut salad greens, are associated with specific food-safety problems, these should be addressed with appropriate protocols.

*As a medium sized diversified farmer who grows 10 acres of spinach a year, I was acutely aware of the need for CCOF to speak up for all organic growers during last year's *E. coli* outbreak. So as the CCOF Yolo Chapter Board Representative, I was one of several board members who pushed to keep the issue one of the organization's top priorities. While drafting CCOF's comments on the Leafy Greens Marketing Agreement (LGMA), (See page 7) our Board vigorously debated and discussed ideas like exemptions for growing areas with lower risk of contamination or for farmers below a certain acreage (note: the LGMA covers processors, not farmers). In the end, we agreed to stay "on message" and stick to defending CCOF's core principles of organic integrity. In the end, many of our suggestions were adopted.*

The Board is currently drafting a CCOF policy on food safety. We need to make the case that a farm-by-farm approach is not going to eliminate pathogens generated outside of our farms. They should be considered pollutants and tackled in a unified societal approach with appropriate funding and enforcement. We need more CCOF members to get involved with this and other policy efforts.

Even better, get involved. Right now there is a vacancy on the CCOF Board for the Central Coast chapter, the area most impacted by the Leafy Greens issue. Or join one of the committees of the CCOF Board - most meet once a month for a one-hour conference call.

Paul Underhill, CCOF, Inc.
Board Member

Continued on page 17

Advocacy

Light Brown Apple Moth (LBAM) Meeting



The Light Brown Apple Moth has presented a significant threat to CCOF members in quarantine. Secretary of Agriculture, AG Kawamura, requested a meeting with our members to discuss the issue. The meeting, held at the CCOF office on October 24th, included, The Secretary, 10 officials from the USDA and the CDFA, along with representatives from Driscoll's, the Homeless Garden Project, and Swanton Berry Farm - all CCOF members who were affected by the LBAM treatment program and imposed quarantine. The main topic of discussion was the quarantine process that CCOF growers felt had been cumbersome and difficult to understand. All parties involved in the meeting agreed the discussion was helpful and informative. Following the meeting, CCOF Certification Services Director Jake Lewin, and the above CCOF members met with Santa Cruz County Supervisor Neal Coonerty to further discuss the impact of LBAM on organic growers.

Farm Bill Update – Senate Version Includes Support For Organics

In a major milestone, the U.S. Senate approved its version of the Farm Bill in a 79 to 14 vote on December 14, 2007. Included are funding and direction for key organic priorities, including a sense that organic research be funded at a level commensurate with its share of national agricultural production.

The Senate Agriculture Committee version of the Farm Bill:

- includes \$5 million for organic data collection to help provide better price and yield information for organically-grown crops;
- includes \$22 million for the organic certification cost share program to defray the cost of certification

- bars USDA from charging a premium surcharge on organic crop insurance, unless validated by loss history on a crop-by-crop basis;
- integrates organic production practices into the Conservation Security Program (CSP)
- provides \$80 million over the life of the bill for organic agriculture research and extension.

The Senate version and the version approved this summer by the U.S. House of Representatives must go to conference to settle any difference before a final bill is voted on by Congress. It is expected that the two chambers will conference a final bill soon; some are predicting that a bill will be sent to the President to sign by the end of January. The Administration has said that both versions contain unacceptable tax increases and budget gimmicks and provide inadequate reform of commodity payments. Advisors to the President would recommend a veto if those provisions remain.

Food Safety and Leafy Greens

CCOF continues to advocate for fair food safety policies for organic growers. See page seven for the CCOF Board's draft food safety policy position, which we are now accepting comments on, and the feature article beginning on page seven discussing the topic of food safety.

CCOF Opposes Grower Group Certification

CCOF is still active in the heated discussion surrounding Grower Group Certification, also known as Multi-Site Operations, and taking our position to the National Organic Standards Board (NOSB). We will continue to work on behalf of the CCOF position: We strongly oppose retail operations being included in the Grower Group classification. We are concerned about the livelihoods of the farmer groups, as well as concerned about how these rules may play out into the future. Therefore, we believe that grower groups should be phased out of the National Organic Program.

There was no final recommendation from the NOSB on the proposal from the Compliance, Accreditation, and Certification Committee (CACC) on inspection of multi-site operations, particularly cooperatives of small land owners and retail chains.

Commercial Availability

The NOSB proposed guidance for certifiers to implement the commercial availability requirement for agricultural ingredients permitted from nonorganic sources. Significant changes were

made to the draft recommendation published prior to the meeting. The NOSB called on the National Organic Program (NOP) to require processors to proactively develop organic sources of ingredients when they are not commercially available and document specific steps in their Organic System Plan (OSP).

Industrial Hemp Update

Governor Schwarzenegger Vetoes Industrial Hemp Bill for the Second Year in a Row

Unfortunate news in politics once again, as California Governor Schwarzenegger chose to veto the California Industrial Hemp Bill of 2007, otherwise known as AB 684. The bill would have created a five-year pilot program in which industrial hemp could have been grown in four counties: Imperial, Kings, Mendocino, and Yolo, under strict guidelines and regulations. The effort to legalize industrial hemp as a sustainable and economically viable crop failed for the second year in a row, following the last minute veto of AB 1147 in the fall of 2006. CCOF supported both bills since their introduction, working closely in 2006 with Assemblymen Leno and Devore, the bill's authors, advocating for organic farmers and their right to grow industrial hemp.

CCOF Supports ATTRA in Their Time of Crisis

Due to delays in the passage of the Agriculture Appropriations Bill that funds the project, ATTRA, the national sustainable agriculture service helping farmers each day, has been faced with financial hardship. CCOF was happy to donate to the "Help the ATTRA Project" in order to keep them up and running, as these donations ensure that ATTRA's services continue to benefit of our members.

CCOF Distributes Financial Assistance to Members Affected by Disasters

Many CCOF members are happy to have 2007 behind them after a year rife with challenges. Between wildfires, pest quarantines and freezes, it was a difficult year for some. In response to the crisis, CCOF provided financial assistance for certified organic members who applied by the deadline. Nineteen members received assistance totaling \$13,554.

The USDA reported the first official estimates of agricultural damage from the devastating Southern California wildfires in October 2007, with estimates showing losses to farmers, ranchers and nursery owners at nearly \$47.5 million. California Department of Food & Agriculture, (CDFA) reports more than 3,400 acres of agricultural land were damaged by fire, with the cumulative crop losses standing at \$47,448,245. Of that total, almost 60% of the losses came among avocados, at nearly \$27.4 million. Region-wide losses to nursery plants totaled almost \$9.6 million. The fires also ruined irrigation systems, farm equipment, buildings, homes and supplies not factored into the crop-loss figures.



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Certification News

Organic Biolink 14-0-0 Prohibited

Washington State Department of Agriculture (WSDA) recently determined that Organic Biolink 14-0-0, marketed by Westbridge Agricultural Products does not comply with National Organic Standards. WSDA revoked the product's registration and removed the product from the WSDA Brand Name Materials List of inputs compliant with organic standards.

Therefore, CCOF growers must immediately cease and desist use of Organic Biolink 14-0-0. Existing supplies may not be used. At this time, the other Westbridge WSDA-listed brand name materials included on approved OSPs will continue to be recognized as compliant.

This is not the first high-nitrogen fertilizer to leave the organic market and may not be the last. As identified in the Spring 2007 issue of CCOF's Certified Organic magazine, CCOF has significant concerns regarding high-nitrogen liquid fertilizers. CCOF will keep you informed of changes or developments as they arise by posting them in the "Certification Updates and Resources" section of our website. For a current list of materials recognized by CCOF as compatible with organic production, please visit the OMRI website, www.omri.org.

Please note that to ensure compliance with NOP standards, all materials should be included on your OSP and approved by CCOF prior to use. Additional OSP forms are available at www.ccof.org/osp.php and www.ccof.org/forms.php.

National Organic Standards Board (NOSB) Meeting Report

CCOF's Certification Services Director, Jake Lewin, attended the November NOSB meeting to represent CCOF and the needs of CCOF certified operations. Aquaculture was the subject of a day-long symposium and considerable public comment. In addition to several petitions and sunset items, the NOSB also addressed (1) inspection and certification of grower groups and other multi-site operations, (2) guidelines for the commercial availability of organic ingredients and seeds, and (3) definitions of materials on the National List (See table on page 15 opposite).

Newly Elected NOSB- Texas organic farmer Rigoberto Delgado was elected chair, with Jeff Moyer of the Rodale Research Center elected vice-chair and Katrina Heinze of General Mills elected secretary.

NOP Electronic Reading Room

The NOP has been the subject of several time-consuming and costly Freedom of Information Act (FOIA) requests. In response to these requests, the NOP will create an electronic reading room that will make everything available on the website. The information will include a list of clients, audits, audit reports, all appeals and appeal decisions that are completed, noncompliances identified, and all NOP decisions and guidance documents.

Equivalency discussions with Canada are moving ahead.

The US Trade Representative is negotiating and hopes to have an equivalency agreement with Canada by December 2008. The NOP wants to be engaged in an equivalency discussion.

Additional Certification and Standards information is available online at www.ccof.org and click on updates and resources under certification for NOSB Report. In particular, certified livestock operations should check out the recent online announcement for information on livestock materials changes and reevaluations.

International Standards Update

Read this if you produce products for export or sell to companies that export. More information is available at www.ccof.org, click on "Certification", then "Update & Resources".

Canadian Standards Loom

If you sell products directly or indirectly to Canada, now is the time to pay attention. On December 14, 2008, the Canadian Organic Standards will go into effect. These standards are similar to European requirements and represent a potential challenge to CCOF operations. Unless a country-to-country equivalency is reached prior to that date, all CCOF operations will be required to meet Canadian standards for all exports. These standards will require enrollment in CCOF's Global Market Access program and include specific limitations on practices and allowed materials. Processors or packers will have to ensure that their suppliers meet Canadian standards prior to exporting.

If you or your buyer sell products to Canada, you are likely to be affected by this development. CCOF is aggressively seeking necessary accreditations, but some changes in CCOF certified operation practices to meet Canadian standards are possible if the United States and Canadian authorities do not negotiate a mutual recognition of some kind.

EU Standards and Import Rule Changes

The European Union (EU) has re-written their organic regulations and import requirements. The current costly, slow and confusing import license system has been replaced. Under the new improved system, individual certifiers will be allowed to appear on a third country list as approved certifiers. The import license system will remain in effect until one year after the first certifiers appear on the third country list. CCOF operations will still have to meet standards equivalent to the EU's EEC 2092/91 but should be allowed to ship compliant products directly to Europe as long as CCOF retains a third country listing. CCOF has been told that detailed rules for new import process will be published by the beginning of 2008 and applications for listing will be accepted in the middle of 2008. We are preparing to do whatever is necessary to ensure CCOF meets the needs of our clients who ship products to Europe or who sell to people who do.

Therefore, CCOF operations may benefit from new streamlined import procedures by the end of 2008. However, it is unclear if the new import rules will require new documents or requirements that make imports difficult in new ways. If your operation exports to the EU, it is critical that you watch this issue in 2008 and 2009. We recommend communicating with buyers and their certifiers closely in addition to watching for CCOF news items in 2008 to follow this issue as it develops.

Certification News

CCOF Manual One Updated to Address Important Issues

CCOF has recently updated Manual One: A Guide to CCOF Certification to address key client and CCOF needs. Copies are available at www.ccof.org or by contacting us at 831-423-2263 anytime. Highlights include:

- A \$950 minimum fee for operations outside the 50 United States.
- Allowing the Certification Services Director greater flexibility to ensure CCOF fees are competitive in the marketplace and allowing greater authority to grant fee waivers where warranted by individual clients. Examples include operations currently certified by other certifiers and clients who operate schools or other non-profits.
- A non-response policy that allows CCOF to withdraw operations that do not respond to renewals and other notices. This may avoid costly suspension procedures and save CCOF and our clients money and time.

- A standard of behavior for clients and staff that ensures CCOF is not forced to provide inspection services to operations that become abusive, threatening, or create an uncomfortable atmosphere for inspectors.
- Clarifying the requirements for re-instatement from suspension.
- Including a \$75 fees for operations that receive notices of proposed suspension for non-payment/non-response.
- Events beyond an operation's control policy that allows CCOF to react sensitively to operations in crisis (due to acts of God) or whose principal operator dies. In these cases, CCOF will not undergo non-compliance action if an operation cannot respond to communications and will allow surviving heirs to reestablish certification efficiently after a six month grieving/rebuilding period.

These changes are built to ensure CCOF's competitiveness while addressing important issues that routinely affect both CCOF and our clients.

Table of NOSB Materials Decisions

Substance	Origin/Petitioner	Category	Rule Section	Vote	Outcome
Agar agar	Sunset	Processing	205.605(a)	15-0-0	Renewed
Calcium chloride	Sunset	Crops	205.602(c)	15-0-0	Renewed
Calcium sulfate	Sunset	Processing	205.605(a)	15-0-0	Renewed
Carrageenan	Sunset	Processing	205.605(a)	15-0-0	Renewed
Cellulose	Sunset	Processing	205.605(b)	15-0-0	Renewed
Copper sulfate	Sunset	Crops	205.601(a)(3) & 205.601(e)(3)	11-3-1	Renewed
Enzymes (Animal)	Sunset	Processing	205.605(a)	15-0-0	Renewed
Gellan Gum	CP Kelco	Processing	205.605(a)	15-0-0	Accepted
Glucono Delta Lactone	Sunset	Processing	205.605(b)	15-0-0	Renewed
Grape Seed Extract	San Joaquin Valley Concentrates	Processing	205.606	7-8-0	Rejected
Inerts for passive pheromone dispensers	Sunset	Crops	205.601(m)(2)(ii)	13-0-2	Renewed
Ozone gas	Sunset	Crops	205.601(a)(5)	15-0-0	Renewed
Peracetic acid	Sunset	Crops	205.601(a)(6) & 205.601(i)(7)	15-0-0	Renewed
Potassium Silicate (aqueous) insecticide	PQ Corporation	Crops	205.601(e)	15-0-0	Accepted
Potassium Silicate (aqueous) plant disease	PQ Corporation	Crops	205.601(i)	15-0-0	Accepted
Sodium Carbonate Peroxyhydrate	BioSafe Systems	Crops	205.601(a)	14-1-0	Accepted
Sodium Ferric Hydroxy EDTA	Woodstream	Crops	205.601(h)	0-15-0	Rejected

Table courtesy of Organic Materials Review Institute

In the News

Organic Dairy Products Reduce Eczema

A recent study by The Louis Bolk Institute reports that children consuming a diet greater than 90% organic have lower risks of contracting eczema, a skin rash often associated with allergies. According to the study, the children eating a predominantly organic diet have 30% lower risks of eczema, which can be attributed to the higher levels of conjugated linoleic acid (CLA) in organic dairy products. The increased levels of CLAs in organic milk are also reported to increase the CLA levels in breast milk of nursing mothers.

Pesticides Shown to Increase Asthma

Eating organic pays off in the health department, and scientists with the National Institute of Environmental Health Sciences have publicized another study to prove it. The recent findings state that pesticide exposure can often double the risk of asthma among farmers highly exposed to toxic pesticides. The results, recently presented to an international congress of respiratory specialists, give consumers yet another reason to choose organic.

EPA Approves High-Risk Toxic Fumigant

Despite heated protests from a group of scientists including five Nobel laureates, the EPA approved a new fumigant made from methyl iodide, a known carcinogen and neurotoxin. The scientists warned the agency of the fumigant's serious risk to pregnant women, farmworkers, infants, and the elderly, urging them to halt approval of Arysta LifeScience Corporations' new product. The methyl iodide fumigant is said to be a new alternative to methyl bromide, as its use is being phased out due to global agreements to ban its use to combat climate change set forth in the Montreal protocol.

Eggs from Pasture-Fed Chickens Contain Lower Levels of Cholesterol

According to a test carried out by Mother Earth News, eggs from chickens granted access to pasture contain one-third less cholesterol than conventional eggs. Eggs from pastured chickens also contain 25% less saturated fat, two-thirds more vitamin A, twice the amount of omega-3s, and seven times more beta carotene.

Consumer Confidence in Foods Slipping

A recent survey states that only 66% of shoppers have confidence in the safety of their foods, down from 82% last year, according to the Food Marketing Institute. These statistics can be seen as one of the most dramatic and rapid shifts in public opinion about food ever reported. Another poll reports 66% of consumers cited avoiding chemicals in food as the primary reason they chose organic foods.

Organic Olympics

In preparation for the upcoming Beijing Olympics, the Chinese government has established an organic farm growing fresh vegetables and pasture pigs in order to produce enough healthy food for the athletes participating in the 2008 Olympics. The pigs will receive at least two hours of pasture and exercise daily and are given Chinese herbal medicines instead of synthetic treatments.

In The News, continued on page 19

PLANNING ON *selling the farm* ANY TIME SOON?



You're probably in this farming thing for the long run, which is the best reason to consider using compost rather than a chemical fertilizer for your crops. Repeated use of chemical fertilizer has a detrimental effect on the soil, making it poorer every year because usually the nutrients removed by the plants aren't being replaced. Our Agrow-Blend compost is a complete fertilizer, providing all

the nutrients required by your crop, so there's no depletion of the soil. It's what they're calling "sustainable farming" now. We just call it smart.

Better yet, for less than \$100 per year per acre (based on the average wine grape crop), you pay LESS for our compost than for common chemical fertilizers. So if you're planning on keeping your farm for a while, give us a call: (707) 485-5966



GOOD FROM THE GROUND UP.



Organic growers need to take part in this important debate so other, more harmful regulations are not put in place for us. For example, a set of guidelines recently released by a consortium of buyers called the Food Safety Leadership Council, the farmer is enjoined, under "Animal Control" to: "Reduce the presence of reptiles, insects, birds, rodents or other potential sources of contamination within a production field." This approach trades a loss of wildlife habitat for dubious food-safety benefits, and this is exactly the kind of approach we are feverishly trying to avoid. Regulation proportional to risk would be more appropriate in a case by case scenario, as would support for building a microbially active soil in order to ward off the presence of human pathogens, as well as incorporating buffer zones that deter the movement of pathogens.

2. Prevent movement of human pathogens into the farm environment:

It is not well known that the majority of E. coli 0157 outbreaks in North America were traced to drinking water – not to food. One of these outbreaks was at the Washington County Fair (in New York) in 1999, resulting in over 921 illnesses and two deaths. Another was in Walkerton, Ontario in June, 2000 when 1,304 illnesses and six deaths were traced to two municipal wells. These examples suggest that the approach to these "superbugs" needs to be coordinated as a public health threat – it can't just be up to individual farmers and crop industries. Long-term reduction of the sources and spread of the pathogens in the environment should be the objective, for addressing the root of a problem is always the better way to go in any situation.

Given that major reservoirs of E. coli 0157 exist in cattle and dairy cows, a collaborative effort to address this problem with the livestock industry should be high priority. There may be management approaches that can reduce the amount of E. coli 0157 in the gut of cattle or reduce its shedding out of the gut. Rather than a rush to regulation, we need to promote management practices that work on the farm, in the environment, and for food safety, as well. Joe Morris, a well-known grass-fed beef producer on the Central Coast said, "Throughout farming history, animals, including cattle, and other ruminants, have been an integral part of the best farming practices and will no doubt be integral members of sustainable farms as we move into the future. The chance for pathogens to move across the landscape is very much reduced when litter and growing plants cover the soil and carbon feeds microbial life beneath its surface."

3. Prevent Movement of Human Pathogens into State Water Supplies:

The State Water Resources Control Board should be tracking the presence of human pathogens like E. coli 0157 in various watersheds and developing management plans for contaminated waters. The management approach should be consistent with the work of the grassroots watershed and water quality groups that are active all over California. Farmers and consumers deserve delivery of safe water.

4. Provide Technical Support and Education to Farmers:

To respond to food safety concerns, farmers will need to work on their food safety plans; improve record keeping of their food safety activities; upgrade their staff training; ensure regular sanitizing of harvest, packing and irrigation equipment; do regular testing of water and soil amendments; conduct field inspections prior to harvest; upgrade packing sheds; consider their approach to wildlife management, and much, much more. For a grower of diverse of crops, or a smaller scale grower, this will require a much higher proportion of their financial and management resources than for less diverse, larger growers. The effort will be

Member Highlights



Parducci Winery wins Leadership Award

CCOF Certified Parducci Winery, the oldest family-owned winery in Mendocino County, and its parent company Mendocino Wine Company received the 2007 Governor's Environmental and Economic Leadership Award in the Climate Change category. The annual award is California's highest environmental honor, recognizing Parducci Winery as the first winery in the United States to achieve carbon neutrality. Parducci is able to achieve this status through partnering with the Climate Action Registry to calculate their operation's emissions of greenhouse gases, and then took measures to offset those emissions through solar installation, wind energy installation, conversion of company vehicles and farm equipment to bio-diesel, and the implementation of energy-efficient practices based on an energy audit in partnership with Pacific Gas and Electric Company. Our thanks to Parducci and Mendocino Wine Company for exceeding expectations and protecting our environment at the same time. Visit their website at www.Parducci.com.

MOOM Delivers Innovative Organic Product

CCOF is pleased to announce another first in the certified organic industry, as proud member CCOF Certified MOOM has recently come out with the organic industry's first hair removal product. By combining natural resources from Mother Nature with ancient hair removal concepts, creator Jinous Nouri created a natural product that she was proud of, and one she has been happy to share with her daughters, as well as generations to come. Jinous introduced MOOM and the start of her product line to the world in 1990, and since then has seen her traditional approach to beauty flourish in recent years. See for yourself at www.moom-uk.com.

Holly Hamon of Le Vin Winery publishes

We at CCOF have discovered that owner of CCOF certified Le Vin Winery and Vineyards Holly Harmon is quite multi-talented as not only a creator of premiere organic wines, and a designer for wine labels all over the world (www.WineLabelDesign.com), but she also wrote and illustrated a new book entitled "Gumby Goes to the Sun!" Carrying on with the family tradition, Holly also designs, art directs, and creates the sets for the Gumby animated cartoon episodes, and is the voice of Gumby's sister, Minga. Read about Le Vin, Holly, and her family history in fine wines and claymation at www.levinvineyards.com.

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overwhelming and we should be cautious because inappropriate food safety regulations have in the past put good growers out of business, even when those growers had no real 'food safety' problems in the first place.

Embrace biodiversity, enhance ecosystem health and use nature as our ally.

For more information on these issues, visit www.caff.org/food-safety/, www.organic-center.org/science.safety.php, or www.caleafygreens.ca.gov. We believe that programs for the prevention of food-borne pathogens will be enhanced if agencies incorporate approaches that are consistent with the lessons of organic and sustainable resource management.

Media/Book Reviews

Slow Food USA



Visitors to Slow Food USA's website can learn how to get involved in a local Slow Food chapter close to home or attend one of their many delectable events. Slow Food is an eco-gastronomic non-profit organization educating people about how their food choices affect the rest of the world. Check out and support one of their amazing programs like Slow Food in Schools, where through their Garden to Table Projects and Slow Food on Campus programs, they are able to create meaningful relationships between youth and food by placing emphasis on hands-on experiences, community interaction, and the pleasures of the table. Visit www.slowfoodusa.org to learn how Slow Food in Schools helps to strengthen the food communities of tomorrow by engaging youth today.

Sharing the Harvest

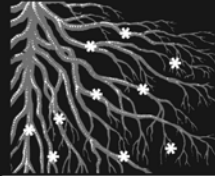
"*Sharing the Harvest* is an essential book for anyone considering starting a community supported agriculture (CSA) farm and for recent CSA farmers--it is essentially the CSA 'bible'. *Sharing the Harvest* provides a comprehensive approach to this relatively new social approach to farming, and it may be useful to people who have recently discovered the importance and joy of eating locally-grown food, helping them participate in starting a CSA so they can have an even more direct connection to their food and the farmer who grows it."

--Fred Magdoff, Emeritus Professor of Plant & Soil Science, University of Vermont

"*Sharing the Harvest* is an extraordinary book, an opening to a new world in which growing and eating food will be a sharing among humans, between farmers and surrounding communities, not a commercial venture for profit. It is both utopian and practical, inspiring and down-to-earth. It is a treasure, rich with suggestions, exciting for what possibilities it foresees for the human race."

--Howard Zinn






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United Nations Backs Organics



The United Nations Food and Agriculture Organization, known as the FAO, put out a new report highlighting how organic farming can help fight world hunger, reduce climate change, and improve the economic wellbeing of farmers and consumers worldwide. The group concludes

that a 50% conversion to organic production would not harm food security, but rather increase food production by more than 56% in developing countries. Also highlighted within the report are the many benefits of organic farming from food safety, to nutrition, to animal welfare and environmental preservation.

GE Corn Found to Damage Stream Ecosystems

A new study reports that a widely planted genetically engineered variety of corn has the potential to damage aquatic ecosystems and disrupt the food chain as we know it. Pollen and plant matter containing toxins from GE Bt corn are found to be washing into streams and harming the caddisfly, a type of fly routinely eaten by fish and amphibians. The study concludes consumption of the Bt corn pollen, leaves, and cobs increases mortality and reduces growth in caddisflies, who are not only an important food source for organisms higher in the food chain, but reliable stream workers, as they help to control algae populations on a regular basis. This important piece of science in the fight against GE foods discredits biotech's claim that Bt technology does not kill beneficial insects.

Meet Your New Humboldt-Trinity Chapter Service Representative – Beth Dominick



*Dear Humboldt-Trinity Chapter and CCOF Members:
I would like to introduce myself as the new Regional Service Representative (RSR) for your CCOF Chapter. I have been an organic farm and livestock inspector with CCOF since June 2007. In that time it has been my pleasure to meet many CCOF growers, and I look forward to getting to know many more of you as I continue in this position.*

I started RSR duties on October 15, 2007, and will continue to conduct organic inspections in your area. My roles as RSR will be to facilitate inspection scheduling, help you understand changes in organic certification policy, and help answer any questions you may have regarding your organic certification. We at CCOF appreciate your efforts towards producing organic products, and I look forward to working with you. Please feel free to contact me should you have any questions at all.

Sincerely,
Beth Dominick,
Humboldt-Trinity Regional Service Representative,
CCOF Certification Services, LLC
65 Ericson Ct. #4, Arcata, CA 95521,
707-845-0169, beth@ccof.org

New Resource Available to Help Farmers Understand GMO Laws

To address the questions and concerns from farmers regarding their legal rights and responsibilities with respect to the unintended presence of GMOs, the Farmers' Legal Action Group, Inc. (FLAG) created a guide called a Farmer's Guide to GMOs. FLAG has just recently published an article to accompany the book called *If Your Farm is Organic, Must it be GMO Free? Organic Farmers, Genetically Modified Organisms, and the Law*. The article examines how to avoid the use of genetic engineering that affect crop and livestock farmers who are certified organic or in transitional status, handling requirements as they apply to organic farmers, and sales contracts and the ways in which they may impose responsibilities upon farmers that differ from organic certification requirements. Farmers can download a copy of the article at www.flaginc.org, or by calling 651-223-5400.

CCOF Internships - Kick Start Your Career in Organics



Sara and Brian at CCOF

CCOF's comprehensive internship program offers the chance to build your resume and gain valuable work experience. We are looking for motivated individuals with enthusiasm for learning and a passion for organics.

Benefits include:

- Work experience with CCOF, a premier Organic Certification Agency.
- 'Organic Certification 101' training course.
- Field trips to Organic Farms and Producers
- Work alongside experienced professionals
- Exposure to a non-for-profit work environment.
- Hands on involvement in: marketing, tradeshow and events, press and publicity, fundraising and political advocacy.
- Learn and practice key office skills and technologies.
- Flexible schedules to fit with study, work or other commitments



Visit: www.ccof.org/employment.php
Email: intern@ccof.org
Call: CCOF Intern Hotline
(831) 423 2263 x 25

Calendar of Events

The Going Organic Project

Any California farmer interested in converting to organic production, but not sure how to make the transition can participate in the Going Organic Organic System Plan (OSP) Training. Come learn from CCOF Mentors and Regional Service Representatives what you need to do to transition to organic farming. These events are free and open to anyone with an interest in organic farming. Learn more about the Going Organic program. Pre-registration required. For more information, contact Fred Thomas (530) 891-6958, fred@ccof.org

Going Organic Crop OSP Training

February 19, 2008 - Chico, CA

Going Organic Livestock OSP Training

February 21, 2008 - San Andreas, CA

Going Organic Crop OSP Training

February 21, 2008 - San Andreas, CA

Going Organic Livestock OSP Training

February 25, 2008 - Colusa, CA

Going Organic Crop OSP Training

February 25, 2008 - Colusa, CA

Going Organic Livestock OSP Training

March 5, 2008 - Colusa, CA

Going Organic Crop OSP Training

March 5, 2008 - Tulare, CA

Going Organic Crop OSP Training

March 6, 2008 - Modesto, CA

Going Organic Crop OSP Training

April 17, 2008 - Placerville, CA

Going Organic Crop OSP Training

April 24, 2008 - Lakeport, CA

Going Organic Crop OSP Training

May 13, 2008 - Napa, CA

43rd Annual Colusa Farm Show

February 5-7, 2008, Colusa, CA

The Granddaddy of Farm Shows in the State. Free admission and free parking. Info at www.thefarmshow.com

World Ag Expo

February 12-14, 2008, Tulare, CA

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5th Organic Seed Growers Conference

February 13-15, 2008, Salem, OR

The 5th Organic Seed Growers Conference, to be held February 14-15, 2008 at the Salem Convention Center in Salem, Oregon. www.seedalliance.org

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Natural Products Expo West, the largest natural and organic trade show. More info www.expowest.com

2nd Organic Dairy Field Day

March 25-26, 2008, Chico State University, CA

This year will focus on herd health and pasture management. Contact Cynthia A. Daley at cdaley@csuchico.edu (530) 898-6280, www.csuchicoag.org/About_the_College/events.asp

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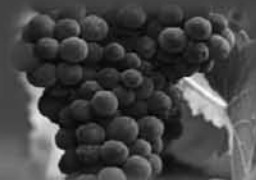
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Tomatoes (Heirloom), Zucchini

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Raspberries

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berries

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Radish, Radishes

Boeger/Boeger

Gridley, CA
530-713-5443
Olive Oil, Olives

Bohannon, Curt

Biggs, CA
530-868-5620
Olive Oil Processing

Boldt, D. E.

Parlier, CA
559-638-7860
Avocados

Braly Farms

Princeton, CA
530-632-5393
Avocados

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203-409-3995
Wheat

Brennan Vineyards

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Transplants

Burke, Marjorie S.

Pleasant Grove, CA
916-655-3350
Fallow, Rice, Rice (Wild)

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Kettleman City, CA
559-386-9877
Pomegranates

Chavez Farm Inc.

Esparto, CA
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Edible Flowers, Herbs, Vegetable
Transplants

Cherry, Glenn & Eve

Santa Margarita, CA
805-238-0662
Cotton

Christensen & Giannini

Salinas, CA
831-449-2494
Coffee (Decaffeinated), Coffee
(Green)

Cigliano, Gerald & Sandra Fallon

Ojai, CA
805-646-4504
Fallow, Rice, Ryegrass

Cobble Creek Vineyard

Templeton, CA
805-467-2002
Grapes (Cabernet Sauvignon),
Grapes (Nebbiolo), Wine

Comercializadora Agropecuaria Marcos Abel S.C. De RL De CV

Guadalajara, JA
011-521-333-66-22-594
Apples, Walnuts

Cuquet, Thomas A.

Pleasant Grove, CA
916-655-3234
Apples, Nectarines, Peaches

Curran Farms

Templeton, CA
805-238-6878
Tomatoes (Fresh Market)

D & S Blueberries, Inc. (DSA)

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352-796-1049
Avocados

Daugherty

Maxwell, CA
530-330-4099
Bell Peppers, Cucumbers, Gourds,
Peppers, Tomatoes (Cherry),
Tomatoes (Fresh Market), Tomatoes
(Greenhouse), Tomatoes (Heir-
loom), Zucchini

Davis Family Ranch

Summerland, CA
805-969-2760
Rice, Rice Storage

Diageo Chateau & Estate Wines

Sonoma, CA
707-939-6295
Grapes

DLB Farms, LLC

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310-292-9708
Fruit Packing, Stonefruit

Donald Lucchesi Ranch

Talmage, CA
707-462-2683
Fallow, Silage

Doodlebug Ranches, LLC dba Paicines Ranch

Paicines, CA
831-628-0288
Walnuts

East Colusa Farms

Colusa, CA
530-592-7986
Alfalfa, Pasture, Walnuts

Ednait S.P.R. De RL (DSA)

Jocotepec, JA
011-52-333-66-22-594
Wine, Wine Making

Emmert, S. W.

Madera, CA
559-675-1298
Animal Feeds, Rice

Etcheverry/Cobeen Joint Venture

Live Oak, CA
530-682-7615
Juice, Mesquite, Pricklypears

Eugene Caffese Farms dba C & L Farms

Stockton, CA
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Mixed Vegetables

Evans, Mark Adrain Jr.

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Grapes (Wine)

Fandango Spice Garden

Annapolis, CA
707-886-1929
Avocados

Fern Valley Goats dba Triple S Jerseys

Ferndale, CA
707-786-9664
Coffee (Roasted)

Figone's Of California Olive Oil Co.

Glen Ellen, CA
707-938-3164
Alfalfa, Fallow, Rice

Flax Monger

New York, NY
212-864-2102
Cold Storage, Cooling

Florexpo

Cartago, Costa Rica
011-506-574-7711
Raspberries

Forry Orchards

Colusa, CA
530-682-6052
Raspberries

Galaxy Farm

Woodland, CA
530-668-7940
Raspberries

Gary Bailey Farms

Yuba City, CA
530-682-7078
Grapes (Wine)

Gawne Organic Dairy

Ripon, CA
209-823-3663
Walnuts

George Vineyard

Redwood Valley, CA
707-485-5256
Rice (Wild)

Gibson Vineyards dba Gibson Ranch

Hopland, CA
707-744-1196
Butter, Ice Cream, Milk, Milk
(Raw), Milk Products, Yogurt

Global Organic Foods Solutions

Chatsworth, CA
818-576-9999
Rice

Grassroots Organic Wheatgrass, Inc.

Livermore, CA
510-331-2702
Walnuts

Grecian Delight Foods

Elk Grove Village, IL
847-364-1010
Apples

Greenwood Gold

Elk, CA
707-877-3277
Rice

Gregory Farms

Woodland, CA
530-681-1286
Walnuts

Grolla, Valerie

Pleasant Grove, CA
916-655-3471
Almonds

Grower Direct Nut Co.

Hughson, CA
209-883-4890
Coconut, Dried Fruits, Drying, Nut
Roasting, Nuts, Packaging, Seed,
Soybeans

Gusto Vineyards

Calpella, CA
707-485-7051
Rice

Hagafen Cellars, Inc.

Napa, CA
707-252-0781
Avocados, Guavas, Pomegranates

Hale Olives

Lower Lake, CA
707-995-0405
Grapes (Cabernet Sauvignon)

Hammond Farm

Management
Fresno, CA
559-268-5721
Apples, Berries, Figs, Pears, Pep-
pers, Plums, Rhubarb

Hector's Organic Farm

Salinas, CA
831-512-8812
Walnuts

Heibel Ranch Vineyards

St. Helena, CA
707-266-4101
Grapes (Cabernet Sauvignon)

Howards Natural Produce

Chico, CA
530-893-5565
Rice

Index Fresh, Inc.

Bloomington, CA
909-877-1577
Corn (Dry), Corn (Fresh), Fava
Beans

Ito Packing Co., Inc.

Reedley, CA
559-638-2531
Grapes

**Jack Neal & Son, Inc./Charles
Krug-Page (P1-P11)**

St. Helena, CA
707-963-7303
Grapes (Cabernet Sauvignon)

**Jack Neal & Son, Inc./CK -
Homefinders**

St. Helena, CA
707-963-7303
Grapes (Wine)

**Jack Neal & Son, Inc./
Rutherford Ranch**

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707-963-7303
Herbs, Mixed Vegetables

**Jack Neal & Son, Inc./
Winkelhaus - Second Chance
Vineyard**

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707-963-7303
Fallow, Rice

Jim Bianchi Farms

Pleasant Grove, CA
916-539-6045
Grapes (Merlot)

**Jorgensen Ranch dba E. Ted
Jorgensen (Jorgensen Family
Trust)**

Los Altos, CA
650-941-6858
Grapes (Cabernet Sauvignon)

Kathryn Kennedy Winery

Saratoga, CA
408-867-4170
Avocados, Rangeland

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Farm**

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707-427-0455
Squash (Winter)

Korbel Champagne Cellars

Guerneville, CA
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Apples

**L & L Engineering, LLC dba
Salazar Farms**

Manassa, CO
719-376-5412
Baby Greens, Basil, Herbs, Tar-
ragon, Wheatgrass

Laetitia Vineyards & Winery

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Liqueur

Lakeview Dairy

Oakdale, CA
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Rice

Latham Avocados

Carpinteria, CA
805-636-6185
Grapes (Chardonnay)

Leonardis Organics

Lakeport, CA
707-263-4245
Fallow, Tomatoes (Processing)

Leonardo

Glenn, CA
530-934-5153
Produce Packing, Shipping

**Linden Associated Growers,
Inc.**

Linden, CA
209-931-4800
Rice

**Lorene Speth Family Limited
Partnership dba Double J
Ranch**

CAMINO, CA
949-683-5801
Fallow, Grapes

M&J Job

Richvale, CA
530-693-1862
Rice

Madroño S.P.R. De RL (DSA)

Jocototec, JA
011-52-333-662-2594
Desserts

Mariani Nut Co.

Winters, CA
530-662-3311
Grapes (Wine)

McClure Creek Farm

Gerber, CA
530-824-0849
Rice

McDaniel Brothers, LLC

Fallbrook, CA
760-731-2013
Squash (Winter), Tomatoes (Heir-
loom)

McGill Farms, Inc.

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541-883-3020
Rice

**Medeiros Dairy (John &
Deanna Medeiros)**

Petaluma, CA
707-664-9753
Rice

**Mendocino Wine Company
dba Parducci Vineyards**

Ukiah, CA
707-463-5350
Rice

Meshulam Walnuts

Sebastopol, CA
707-829-0787
Potatoes

Miedema Produce, Inc.

Waddell, AZ
623-546-6933
Rice, Walnut Processing

**Mike Felkins Farming:
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LLC, and Felkins/Orme/Lavy**

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530-882-5240
Chocolate, Peanut Butter

Mizono Investments, Inc.

Petaluma, CA
650-245-1520
Walnuts

Monarca Berries

Zamora, MC
011-52-351-517-0390
Grapes (Zinfandel)

Moorehill Ranch

Petaluma, CA
707-629-3506
Walnuts

Nature's Greenhouse, LLC

New Orleans, LA
504-491-1293
Rice

Neese Vineyards

Redwood Valley, CA
707-485-8458
Grapes (Wine), Olives

New Deal Distillery

Portland, OR
503-490-7357
Grapes (Wine)

Nick Ivceevich Ranch

Lakeport, CA
707-263-4533
Grapes (Wine)

Niehaus, Donald L. dba**Niehaus Rice Farm**

Pleasant Grove, CA
916-655-3324
Wine

O'Dell, Sandra J. & Arvie H.

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559-564-0888
Rice

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831-768-6959
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Ohana Farms

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831-768-6959
Rice

Olivino, Inc.

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707-744-1114
Grapes (Wine)

O'Neill Vintners & Distillers

Parlier, CA
559-638-3544
Pasture, Rangeland

Organic Rice Partners

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530-882-4551
Rice, Wheat

OTC Vineyards

Fresno, CA
559-281-4511
Beets, Chard, Fallow

Oxnard Lemon Company

Oxnard, CA
805-483-1173
Cattle (Dairy- Transitioned), Forage,
Milk (Raw), Pasture, Silage

Pacific Hills

Bonsall, CA
760-525-3276
Grapes (Wine)

Paul Lewis Ranch

Orland, CA
209-577-5067
Grapes (Wine)

Peju Province Winery, Ltd.

Rutherford, CA
707-963-3600
Carrots, Chard, Cucumbers, Fava
Beans, Mixed Vegetables, Straw-
berries

Pereira Farms, Inc.

Tracy, CA
209-483- 3101
Beans (Fresh), Blackberries, Rasp-
berries, Strawberries, Tomatoes
(Fresh Market)

Philbrick

Coalinga, CA
559-935-2941
Grapes

Pinoleville Vineyards

Ukiah, CA
707-621-0234
Cattle (Dairy- Transitioned), Milk
(Raw), Pasture

Poe Orchard And Pasture

Lakeport, CA
707-263-7563
Wheatgrass

Priority Farms

Glenn, CA
530-934-4085
Grain

Quarter Circle A

McFarland, CA
661-979-0897
Grapes

Rancho La Vina Corp.

Lompoc, CA
805-705- 4707
Walnuts

Rancho Vista Linda

Temecula, CA
954-442-4072
Apple Juice, Apples

Raw Creations, LLC

Palos Hills, IL
708-212-8694
Wine

Ricetec, Inc.

Alvin, TX
281-331-5655
Fallow

River Island Cold Storage, Inc.

Dinuba, CA
559-598-8504
Olive Oil, Olive Oil Processing

River Oaks Farm

Vega Sonoma, CA
707-743-1122
Cattle (Slaughter), Pasture

Robert D. Van Dyke & Gregory D. Van Dyke

Pleasant Grove, CA
916-416-0954
Alcohol

Rocking Chair Ranch

Willits, CA
707-459-1622
Apple Trees, Asian Pears, Fallow,
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Lemons, Limes, Oranges, Peach
Trees, Persimmons, Plum Trees,
Pomegranates, Tangerines

Rosewood Vineyards

Redwood Valley, CA
707-391-3469
Avocados

Royito Farms

Watsonville, CA
831-406-0242
Lemons, Processing

Rustling Ridge Vineyards

Sonoma, CA
707-996-9580
Mixed Vegetables

Sacred Foods

San Rafael, CA
415-342-0527
Walnuts

Scully Packing Co., LLC

Finley, CA
707-263-7327
Broccoli, Fallow

Sespe Creek Stables

Fillmore, CA
805-391-1008
Mixed Fruits & Vegetables, Mixed
Vegetables

Shambani Organics

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Beer

Shayneh Vista Vineyards

Sonoma, CA
415-867-9605
Rice

Sheppard, Kelby & Josh

Biggs, CA
530-693-1517
Walnuts

Straus Family Creamery

Marshall, CA
415-663-5464
Arborio Rice, Couscous, Rice,
Rice (Brown), Rice (Jasmine), Rice
(White)

Suncoast Organic Farm

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831-636-5437
Blueberries, Fallow, Strawberries

Sunny Valley Organics - Los Cabos

Nogales, AZ
520-980-2279
Hay and Pasture

Sustainable Harvest, Inc.

Portland, OR
503-235-1119
Alfalfa, Almonds, Fallow

Taylor, David

Willows, CA
530-934-8167
Berries, Grapes (Wine), Herbs,
Oranges, Oranges (Valencias),
Peaches

Texas Best Organics, Inc.

China, TX
409-658-3737
Grapes (Petit Syrah)

The Freaky Bean Coffee Co., Inc.

Westbrook, ME
877-278-0175
Rice

The Wild Rice Exchange

Woodland, CA
530-669-0150
Rice

Thirstybear Brewing Company

San Francisco, CA
415-974-0905
Grapes (Chardonnay)

Thornhill Vineyard Properties, LLC dba La Ribera Vineyards

Ukiah, CA
707-621-3024
Cattle (Dairy- Transitioned), Milk
(Raw), Pasture

Three Creek Vineyard

Santa Ynez, CA
805-688-9524

Thurston Lake Ranch

Lower Lake, CA
707-836-1314
Almonds

Tom Rayl Dairy (HCA)

Ferndale, CA
707-786-4079
Apples (Braeburn), Apples (Fuji),
Apples (Gala), Fallow, Ginger Gold

Torres Family Farms

Princeton, CA
530-519-7269
Grapes (Raisin)

Traceland

Cayucos, CA
847-567-9651
Grapes (Cabernet Sauvignon),
Grapes (Petit Syrah), Grapes
(Zinfandel)

Triple B Farms, Inc.

Hemet, CA
951-927-1078
Bread

Tunnell Farming

Woodbridge, CA
209-327-2564
Fallow, Rice

Valley Farms

Live Oak, CA
530-695-1490
Avocados

Vau Investments

Redwood Valley, CA
707-485-8254
Fallow, Rice, Rice (Wild)

Vogt Farm

Pleasant Grove, CA
916-655-3248
Pear Packing, Pears

Welch Vineyard Management Services, Inc.

Potter Valley, CA
707-743-1454
Rice

WF Farms 1

Firebaugh, CA
559-659-3931
Grapes (Syrah)

Zamudio Farms

Salinas, CA
831-726-6000
Rice

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Rubio Farms, LLC
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Terra Vita Farms
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Pheonix, AZ85009
(602) 233-0345
fertilcellusa@yahoo.com

Grover Landscaping Services
Mark Grover
2825 Kieran Ave,
Modesto, CA95356
(209) 545-4401

LignoTech USA, Inc.
Stuart Lebo
100 Grand Ave
Rothschild, WI54474
(715) 355-3628
www.borregaard.com
Stu.lebo@borregaard.com

CONTRIBUTING BUSINESSES

ASAP Products
Pamela McKenzie
PO Box202191
Austin, TX78720
(877)596 2727
www.asaporganics.com
info@asaporganics.com

McSherry & Hudson
Steve Duke
575 Auto Center Drive
Watsonville CA95077
sduke@mcserryandhudson.com

PROMOTING BUSINESSES

Agrowinn Fertilizers
Juerg Spoerri
1422 Calle Christopher
Encinitas, CA 92024
(760) 632-9688

Ahava International Health Inc.
Tim McCarley
19692 Black Fox Dr.
Cottonwood, CA 96022
(530) 347-0347
Fax (530) 347-0716
timahava@aol.com

Cutting Edge Solutions
John Piccirilli
PO Box 1727
Santa Rosa, Ca 95402
(707) 528-0522
Fax (707) 528- 0422
www.cuttingedgesolutions.org
john@cuttingedgesolutions.org

Four Winds Logistics LLC
Joseph Raymann
RR1 Box 210
Novelty, MO 63460
(660) 739-4517
Fax (660) 739-4404
www.fwllc.com
joe@fwllc.com

Fungus Among Us
Michael & Lynn Monroe
PO Box 352
Snohomish, WA 98291
(630) 568-3403

GTCR
Tricia Kelly
233 S. Wacker Drive
Chicago, IL 60606
(312) 382-2161
www.gtcr.com
tkelly@gtcr.com

Lallemand Animal Nutrition
Kerri Ast
6120 W. Douglas Ave.
Milwaukee, WI 53218
(414) 464-6430
Fax (414) 464- 6430
www.lallemandanimalnutrition.com
kast@lallemand.com

Marie Gagne Skin LLC
Paige Brien
W7820 Conservation Road
Lake Mills, WI 53551
(920) 648-6920
www.mariegagneskin.com
paige@mariegagneskin.com

Oxnard Lemon Company
Sam Mayhew
2001 Sunkest Circle
Oxnard, CA 93034
(805) 483-1173
Fax (805) 486-0595
smayhew@oxnardlemon.com

Red Worm Fertilizing Products
Daniel Rojas
16161 Highland Valley Road
Escondido, CA 92025

Shur Farms Frost Protection
Susie Hammersmith
1890 N. 8th St.
Colton, CA 92324
(877) 842-9688
Fax (909) 825-2611
www.shurfarms.com
shurfarms@earthlink.net

AG ADVISORS/CONSULTANTS

A Little Something Wicked, LLC
Gayle Cary
PO Box 1374
Brea, CA 92822
(714) 396-4204
alswhome@verizon.net

Courchesne Larose Ltée
Jean-Pierre Ethier
1455 Bercy Street
Montreal, QC H2K 2V1
(Canada)
(514) 525-6381
jpethier@courchesnelarose.com

Courchesne Larose Ltée
Tim Ustick
3540 Harpers Ferry
Stockton, CA 95219
(209) 401-7234
timmu@sbcglobal.net

The Dawson Company
Art Dawson
4195 Chino Hills Pkwy #340
Chino Hills, Ca 91709
(909) 957-0507
art.dawson@verizon.net

Dept. of Ag Economics, CSU Fresno
Xiaochui Sarah Deng
5245 N. Backer Ave.
Fresno, CA 93740
(559) 278-4455
xdeng@csufresno.edu

Organic Concepts
Patti Bersten Deutsch
PO Box 104
Dwight, NE 68635
(402) 367-8549
www.organicconcepts.info
contact@organicconcepts.info

CONTRIBUTING INDIVIDUALS

Patricia Willey
Salinas, CA

Helen M. Bourne
Carlsbad, CA

PROMOTING INDIVIDUALS

Jo Ann Baumgartner
Watsonville, CA

Wayne & Carol Elder
Fallbrook, CA

Randy Grimm
Berkeley, CA

Derrick Kiyabu
Lansing, MI

Timothy Lopez
Imperial Beach, CA

Thomas Novoryta
Petaluma, CA

Charles Rich
Murrieta, CA

Sheryl Robertson
Santa Cruz, CA

STUDENTS

Randall Moore
San Leandro, CA

F Tanner
West Linn, OR

Continued on page 26



Bell, Ron

Delano, CA, (661) 725-1100
rbell@wfsdelano.net
Almonds, citrus, pistachios

Bettiga, Brian

Santa Maria, CA, (805) 922-5848
3bettigas@sbcglobe.net

Boer, Lou

Modesto, CA, (209) 551-1424
Peaches, walnuts & vegetables

Bogetti, Robert

Vernalis, CA, (209) 835-7597
rbogetti@yahoo.com

Chabot, Darin

Paso Robles, CA, (805) 238-3825
darinchabot@aol.com

Dirks, Tom

Merced, CA, (209) 722-4181
tdirks@wfsmerced.com
Sweet potatoes, almonds.

Driedger, Eric

Yuma, CA, (928) 726-4540
bugman696@aol.com
Mix greens, lettuce, spinach,
cole crops.

Elmore, Craig

Santa Ana, CA, (714) 549-2871
craig@wfsantaana.com
Ornamentals

Falkenberg, Dr. Rick

Clovis, CA, (559) 299-6646
sfichtner@agriumretail.com

Feenstra, Glenn

Riverside, CA, (951) 686-3236
glennf@wfsriverside.com
Vegetable crops

Fichtner, Scott

Hollister, CA, (831) 801-0378
jstelling@wfsihollister.com

Frisch, Scott

Delano, CA, (661) 725-1100
sfrisch@wfsdelano.net
Grapes, almonds

Gallegos, Luis

Madera, CA, (559) 674-6741
luis7038@sbcglobal.net

Goins, Doyle B.

Watsonville, CA, (831) 801-2053
doyle@wfsiwatsonville.com

Grissom, Derrick

Salinas, CA, (831) 757-5391
dgrissom@pacbell.net
Lettuce, spring mix, broccoli &
celery

Gryte, Mark

Yuma, CA, (928) 726-4540
mgryte@wfsyuma.com

Guillen, Steve

Imperial, CA, (760) 355-2807
sguillen@wfsimperial.com
Spinach, mix lettuce, broccoli

Harrison, Rick

Oxnard, CA, (805) 487-4961
rickrakk@aol.com
Citrus, avocados, grapes.

Haynes, Allen

Fresno, CA, (559) 233-0585
ahaynes@agriumretail.com

Heinrich, Aaron

Modesto, CA, (209) 551-1424
adh@shasta.com
Dairy & almonds

Hernandez, Jose

Madera, CA, (559) 674-6741
jlh_wfsmadera@yahoo.com

Hollerman, Mike

Paso Robles, CA, (805) 238-3825
mhollarman@hotmail.com

Hummer, Larry

San Marcos, CA, (760) 744-2514
larry@wfsanmarcos.com
Ornamentals

Karle, Scott

Mettler, CA, (661) 858-2278
scottkarle@earthlink.net
Vegetables & bell peppers

Keegan, Russ

Mettler, CA, (661) 858-2278
rkeegan@wfsmettler.com
Vegetables & bell peppers

Lanini, Lon

Salinas, CA, (831) 757-5391
lonlanini@pacbell.net
Lettuce, spring mix, broccoli &
celery

Lopez, Tom

Vernalis, CA, (209) 835-7597

Mack, Rick

Riverside, CA, (951) 686-3236
rickm@wfsriverside.com
Strawberries, citrus, avocados

Malone, Bart

Goleta, CA, (805) 964-3501
mmalone@wfsigoleta.com
Avocados

Maloney, Dan

Santa Maria, CA, (805) 922-5848
danm42@silcom.com

Maxwell, Paul

Hollister, CA, (831) 637-9221
pmaxwell@wfsihollister.com
Vegetables and stone fruit

Mead, Tracy

Yuma, CA, (928) 726-4540
tjktmead4@aol.com
Lettuce, cole crops, mix greens,
spinach

Miner, Alan

San Marcos, CA, (760) 744-2514
alan@wfsanmarcos.com
Vegetable crops

Miranda, Bobby

Yuma, CA, (928) 726-4540
rmiranda@wfsyuma.com
Green onions, cole crops, mix
green, spinach

Moore, Rick

Yuma, CA, (928) 726-4540
rmoore1@wfsyuma.com
Lettuce, cole crops, mix greens,
spinach

Occhipinti, Joe

Goleta, CA, (805) 964-3501
jocchipinti@wfsigoleta.com
Avocados, citrus, strawberries,
caneberries, field and green
house vegetables and ornamentals.

Oliveira, James

Modesto, CA, (209) 551-1424
j_olv@hotmail.com
Dairy & almonds

O'Neill, Tim

Oxnard, CA, (805) 487-4961
tim.oneill@wfs-oxnard.com
vegetables

Pattison, David

San Marcos, CA, (760) 744-2514
david@wfsanmarcos.com
Ornamentals

Penza, Paul

Oxnard, CA, (805) 487-4961
penza24@gmail.com
Strawberries, cane berries.

Ramires, Paul

Hanford, CA, pramires@wfsanford.com

Rice, David

Santa Maria, CA, (805) 922-5848
davidrice1973@hotmail.com

Richtner, Scott

Fresno, CA, (559) 436-2936
sfichtner@agriumretail.com

Rothfleisch, Ryan

Imperial, CA, (760) 355-2807
rrothfleisch@wfsimperial.com
Spinach, mix lettuce, broccoli

Schmidt, Jon

Merced, CA, (209) 722-4181
schmidtjon@sbcglobal.net

Schultz, Eugene

Mettler, CA, (661) 858-2278
Vegetables and bell peppers

Simoni, David

Hanford, CA, dsimoni@wfsanford.com

Smith, Duncan

Walnut Grove, CA, (916) 776-1781
duncans@frontiernet.net
Wine grapes, pears, apples &
cherries.

Soria, Richard

Watsonville, CA, (831) 254-1936
richard@wfsiwatsonville.com

Spurgeon, Paul

Yuma, CA, (928) 726-4540
psurgeon@wfsyuma.com
Lettuce, mix greens, cole crops,
spinach

Stelling, John

Hollister, CA, (831) 637-9221
jstelling@agriumretail.com
Vegetables and stone fruit

Strauss, Fred

Vernalis, CA, (209) 835-7597
wfsiver@inreach.com

Sturla, Dave

Hollister, CA, (831) 637-9221
Vegetables.

Sumi, Jeff

Visalia, CA, (559) 686-3375
jeffsumi@wirelesstcp.net

Tokiwa, Larry

Salinas, CA, (831) 757-5391
larrytokiwa@sbcglobal.net
Lettuce, spring mix, broccoli &
celery

Torigiani, Jim

Delano, CA, (661) 725-1100
jtorigiani@wfsdelano.net
Cotton, almonds, pistachios

Ussery, Paul

Salinas, CA, (831) 757-5391
ptussery@gmail.com
Lettuce, spring mix, broccoli &
celery

Van Der Weide, Tom

Mission Viejo, CA, (714) 549-2871
tvdw@earthlink.net

Vermeulen, David

Vernalis, CA, (209) 835-7597

Watkins, Jim

Hollister, CA, (831) 637-9221
jwatkins@wfsihollister.com
Vegetables and grapes.

Widle, Charlie

Santa Maria, CA, (805) 922-5848
cwidle@fhtm.us

Wuhl, Eric

Fresno, CA, (559) 233-0585
ewc@aol.com

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Classified Ads

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For sale two Nubian reg. 8 months CCOF certified bucks

Lone Willow Ranch
lonewillow@aol.com for more info

Planters for sale.

Reynaldo 2 row transplanter with automatic depth control, water injector, burns and plants through plastic mulch. Gaspardo V20 vacuum planter, plants raw seed, 4 row 40 inch, 2 lines per bed, can be configured for single row 80 inch bed. 559-352-1700 or jack@familyfarmorganics.com.

Kenco Equipment for sale

80 inch single row plastic mulch layer/drip tape injector combo, 80 inch single row renovator with bed shaper, 80 inch single row transplant hole puncher with various punching wheels. 559-352-1700 or e-mail - jack@familyfarmorganics.com.

Small consumer bagging equipment for sale

(2) Northwest baggers and (1) 14 head weigh o matic. Can be used for onions, potatoes, garlic, citrus, etc. Closers also available. (559) 352-1700 or jack@familyfarmorganics.com

Organically Certified Bull for Sale

Cross between a Hereford and Limousine. Born January 2005. Sirred four calves. \$2000.00 or B.O. John Dierke at 707-823-6697 or jdierke@sfsu.edu.

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200 Acres, Bradford Island.

Contra Costa County officials call it 'the best soil in the world. Plenty of fresh water. Asking \$2,250,000. Call Paul Valva. (510) 287-2383

Organic Farm – Store and More.

33 acre certified organic farm in SW CO. 1,950 fruit trees, 2.5 acres of raspberries, 3 acres of strawberries, annuals include green beans, lettuce, broccoli & more. 2,400 sq ft home, packing shed w/cold storage. PLUS country store & restaurant. Senior water rights included & mineral rights are available. Incredible opportunity. \$1,795,000. Contact: Kay Davis, United Country, 2820 NW Barry Road, Kansas City, MO 64154 USA 1-800-999-1020 ext. 205 Fax: 816-420-6263 Email: kdavis@unitedcountry.com

Organic Farmland for Rent - 1700 Old Stage Rd, Salinas

Up to 25 acres CCOF certified organic, plus 7 acres in 2nd year organic transition. Sandy loam soil, approximately 1% slope. Irrigation pump and mainline 600gpm capacity. Windbreaks/native plant hedgerows. On-site produce cooler available for short term storage, for fee. ALBA, Brett Melone (831) 758-1469, brett@albafarmers.org

Certified Organic Fruit Orchard in NE Washington

2 houses on site <http://devas-tones.com/Peachcrest/index.html>

Organic Land For Lease, Yolo County, CA.

250 acres, \$450.00 per acre. Row crops, rice, tomatoes, etc., district water. Yolo County, Contact: C2office@aol.com

70 Acres Organically Certifiable, North Hollister, CA.

Abundant water, irrigation system, great access in North Hollister. \$275 per acre or offer. (831) 637-3851

121 Acres, Glenn County CA.

75% Class 1 soils, 2 sources of irrigation water. Historic 4000 sq. ft. 4 Bd/3.5Ba home with pool, plus two additional residences. Several outbuildings. \$1,595,000. Legacy Real Estate Bill 530-570-3599, Kathryn 530-864-5656 legacyre@stormnet.com www.legacyrealestatechico.com.

CROPS FOR SALE

Organic 3 Way Grain (Wheat, Barley, Oat) Hay

CCOF certified barn stored, clean! Modoc County, CA. Trucking Available. 110 bounds three strings. \$12.00/bale, \$220/ton. Call 530-279-2223 or 650-557-0057. phinton1@sbcglobal.net

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Business Partner Sought

Entrepreneurial marketing whiz, creative, bi-lingual and hardworking business partner available seeks the same. Experienced in organic certification, farming, and regulatory requirements. Looking for a startup venture that needs an extra push. Contact Charlotte at email: bestucanb@sbcglobal.net

Wm Bolthouse Farms, Inc

is seeking an Organic Certification Manager to take responsibility for the farms organic certification program and prepare and file all required documentation. Salary range \$50,000-\$60,000. Contact Tom Selim, Director of Human Resources, (661) 366-7209 ext. 1539, Email Tselim@bolthouse.com

Skilled Farm Manager

for Central Coast diversified family organic farm and ranch. An organized, multi-talented individual with Spanish, oversea growing, packing and marketing of various specialty crops along with maintenance of equipment and facilities. Housing provided. Long term commitment. Send resume, cover letter, salary history and three references to: BCR, 3698 Clark Valley Rd. Los Osos, Ca. 93402 or Fax 805 995-3491.

The Sunshine Farm, WA - Expanding Farm, Multiple positions.

Market Manager, Tree Fruit Lead, Dairy Business Opportunity, Vegetable Sales Manager, Interns. Set on the shores of Lake Chelan, the Sunshine Farm has a number of open positions. Visit www.TheSunshineFarm.com.

Community Alliance for Family Farmers, (CAFF)

Two positions: Membership Director & Controller- See the job announcements at www.caff.org, or contact David Runsten, Executive Director, at 530-756-8518, ext. 25, dave@caff.org.

MISCELLANEOUS

USDA offers Crop Disaster Program to benefit farmers.

The Farm Service Agency will take applications from eligible ranchers and livestock producers who wish to receive benefits under the Livestock Compensation Program and Livestock Indemnity Program. Contact Monterey-Santa Cruz-San Mateo County FSA at 831-424-7377 x. 2, appointments must be scheduled. Visit www.fsa.usda.gov for more.

CCOF certified clients 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 or fax your ad to CCOF at 831-423-4528 with a subject line of "CCOF client classified ad".

Introducing Actinovate® AG

All New!
Biological Fungicide



Actinovate® AG is an all-new biological fungicide labeled for use against both foliar and soil borne diseases. Actinovate® AG contains the patented microorganism *Streptomyces lydicus* strain WYEC 108, a disease attacking bacterium. When applied to the plant, the Actinovate® microbe colonizes its surface and produces anti-fungal by-products that destroy fungal pathogens. This microorganism is also a predator and will aggressively attack and destroy certain fungi.

As a spray Actinovate® AG will suppress/control foliar diseases such as powdery and downy mildew, *Botrytis*, *Alternaria*, *Molinia* and others. When applied as a soil drench this powerful new product suppresses/controls root diseases such as *Pythium*, *Phytophthora*, *Fusarium*, *Rhizoctonia*, *Phymatotrichum omnivorum* and other root decay fungi.

Actinovate® AG is 100% soluble powder that is compatible with chemical pesticides and fertilizers and may be tank mixed or rotated with most products. Because Actinovate® AG has several modes of action, diseases cannot build a resistance to it and, thus, is a perfect rotational or tank mix partner in any disease management program. Try Actinovate® AG today and see the difference.

To inquire about availability contact your supplier today or call (888) 261-4731.

Actinovate® AG is labeled for use on most crops including fruits, vegetables, herbs/spices, row and field crops, legumes, potatoes, berries, citrus, tree nuts, stone fruits, tropical fruit, grapes, tomatoes, peppers and many others...

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Listed
Approved for organic use under
the guidelines of the USDA's NOP.

Natural Industries, Inc.
Questions?
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www.naturalindustries.com



Education & Promotion



Jim Leap of UCSC.

Photo courtesy of UCSC

Below are listed some of the educational and promotional activities and events that CCOF has been involved with on behalf of our certified clients during the past few months.

FARMERS WORKING WITH FARMERS

STRAUS
FAMILY CREAMERY

ORGANIC

“The exciting part about working with CCOF is that it is an organization run by farmers for farmers, just like Straus Family Creamery.”

— Albert Straus, President Straus Family Creamery

WWW.STRAUSFAMILYCREAMERY.COM

PMA Fresh Summit Trade Show

Houston, TX, October 13-15, 2007

CCOF representatives exhibited at the Produce Marketing Association's Fresh Summit Trade Show, the nation's largest fresh fruit and vegetable event. CCOF staff promoted CCOF members and networked on behalf of organic agriculture.

Business of Organics Conference

San Francisco, October 22, 2007

CCOF Executive Director Peggy Miars was co-chair of the event, serving as host by introducing the speakers, and gave a presentation about the Future of Organics. CCOF was highly represented in pre-event promotions as well as throughout the event.

CCOF's 2nd Annual Beer and Wine Tasting

San Francisco Ferry Building, October 26, 2007

CCOF certified wineries and breweries and over 800 attendees all enjoyed this successful event in conjunction with the Ferry Building's Harvest Festival.

National Organic Standards Board Meeting

Washington DC, November 28-30, 2007

CCOF Certification Services Director Jake Lewin attended the recent NOSB meeting to represent CCOF and our members. Read the report in the Advocacy section on page 12.

6th Annual Sustainable Agriculture Pest Management Conference,

San Luis Obispo, CA, November 30-December 1, 2007

CCOF and Cal Poly hosted the 6th Annual Sustainable Agriculture Pest Management Conference in San Luis Obispo, attended by a packed house of pest control advisors and others interested in learning about this segment of organic agriculture. The event was sponsored by CCOF and co-sponsored by Cal Poly State University's Sustainable Agriculture Resource Consortium.

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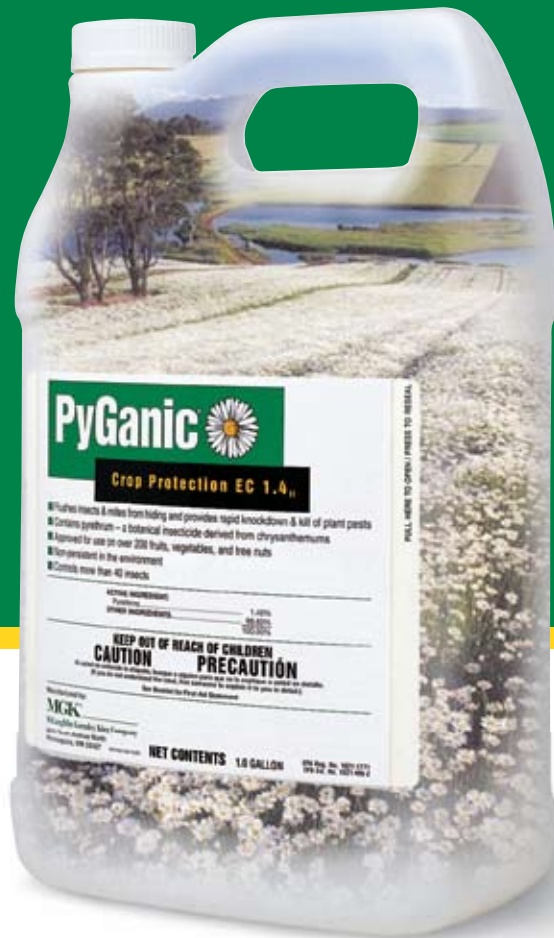
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Beyond Heat: Propane Powers Organic Farming

Organic farmers have an uphill battle finding efficient and cost-effective production methods. And weed control is one of their most significant challenges. Recognizing the unique needs of organic farming, the Propane Education & Research Council (PERC) has helped develop technology that generates flame or steam to control weeds without chemicals.



These new weed control methods are approved under the U.S. Department of Agriculture's (USDA) National Organic Program Regulations and offer a number of agronomic and cost-saving benefits. Unlike mechanical cultivation methods, flame and steam weed control does not disturb the soil, so there's little risk of root damage or potential for soil erosion. In addition, moisture is conserved in the soil, and fewer dust particles are released into the air than with mechanical cultivation. It also reduces the labor costs of pulling weeds by hand.

More new, breakthrough technology will be available in the near future.

The new Batchen Stinger steam weed control machine is now being refined for the U.S. market. The Stinger generates and transfers an 800 degrees Fahrenheit steam to kill weeds.

The propane industry's developing technology benefits organic farmers in other ways, too. Another innovation developed by USDA engineers and currently being tested, uses hot air to defoliate cotton plants. This technology also eliminates many late-season cotton pests, including the silver-leaf whitefly. And using propane heat instead of chemicals allows growers to re-enter their fields in a matter of days instead of weeks.

Authorized by the Propane Education and Research Act in 1996, PERC is a nonprofit trade organization dedicated to promoting the safe, efficient use of propane as a preferred energy source. PERC is committed to supporting projects intended to benefit the U.S. agriculture industry.

Today, PERC is a proud supporter of the California Certified Organic Farmers association and continues to build on the environmentally friendly properties of propane to bring innovative solutions to organic farming. For more information on propane technology in agriculture, visit www.agpropane.com.



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CCOF Widens its Reach with New Logos



New Certified Member Logo



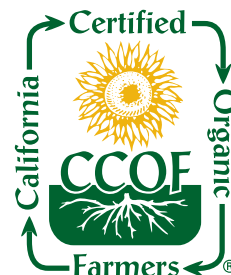
New Foundation Logo



New Chapter Logo



New Supporting Member Logo



Classic Certified Member Logo

Responding to numerous requests from non-California members for a brand that reflects certified organic status, the CCOF Board of Directors approved this new series of logos. This has been part of the strategic planning process over the last two years. The new series of logos is flexible and allows for chapters and regional groups to brand their products with CCOF.

Any certified member who wishes to continue the use of the "CCOF Classic" logo may do so. However, all CCOF institutional materials will incorporate the new brand as supplies are used. Please visit the CCOF on-line store to see numerous products with both the classic and new logo.

Logos are available for download at www.ccof.org. Requests for regional brands can be submitted to marketing@ccof.org



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 James Rickert, Organic Strawberry Nursery Manager
 (530) 941-0810 james@pratherranch.com
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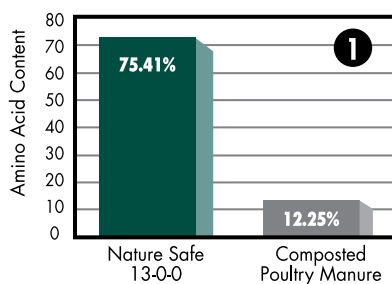


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How predictable

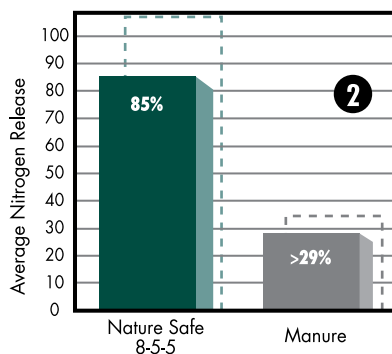
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UNIVERSITY RESEARCH



RESULT

Nature Safe has four times the nutrient value with approximately six times the amino acid content.



RESULT

On average, over the two year study, Nature Safe released approximately three times the available nutrients in a 10 week period as compared to the manure based fertilizer.

Dotted lines represent projected release over 12-14 weeks.

Research conducted by North Carolina State University, Dr. Charles Peacock

The value of an organic fertilizer can be measured by two critical criteria:

- The amount of nutrition in the bag
- The predictable release of the nutrients

Nature Safe Natural & Organic Fertilizers are made from quality plant and animal proteins, resulting in the highest nitrogen formulations available in an OMRI listed product.

Amino acids provide an excellent indicator of organic nutrition. Nature Safe's 13-0-0 has over 75% amino acids, more than six times that of composted poultry manure. ❶

Nature Safe's expansive product line contains no manure or waste by-products. By using only USDA approved proteins these products will release approximately three times more of their available nutrients than manure. ❷

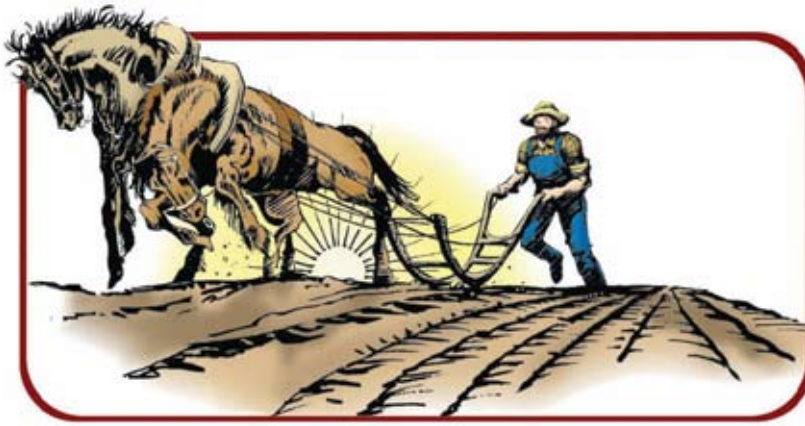
A higher concentration of organic nutrition coupled with complete nutrient availability translates into huge cost savings. In addition, the increased efficiency lowers application cost.

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