

**California Certified
Organic Farmers**

**‘GOING ORGANIC’
MEETING**



www.ccof.org/goingorganic.php

Date: November 29, 2007
Time: 8:30 AM – 4:30 PM
Location: Norton Hall, 70 Cottonwood Street, Woodland, CA 95695

Organic Livestock Production Workshop

Livestock producers who have considered ‘Going Organic’ will receive information about the requirements and opportunities that this rapidly developing niche market has to offer. A morning workshop will be followed by a three hour Organic System Plan class (OSP 101) for livestock producers.

Agenda

- 8:00 - 8:30 Registration and Coffee
- 8:30 - 9:15 **Organic livestock opportunities and processing facilities.**
Morgan Doran, Livestock Farm Advisor for Yolo, Solano, and Napa Counties
- 9:15 – 10:00 **Organic standards for livestock and farm enterprises.**
Steve Bird, Celtic Gardens, Camino.
- 10:00 – 10:15 Break
- 10:15 – 11:15 **Pasture management and marketing.**
Roger Ingram, Livestock Farm Advisor for Nevada and Placer Counties
- 11:15 – 12:00 **Organic buyers and retail opportunities.**
Wayne Langston, Panorama Grass-Fed Beef
Robert Duncan, Manager, Meat Department Sacramento Natural Foods Coop
- 12:00 – 1:30 PM Lunch on your own in Woodland.
- 1:30 – 4:30 PM **Organic System Plan (OSP 101) for Livestock Producers**
A CCOF trainer will conduct a three hour class covering every page and question of an OSP. Each participant will be able to create an OSP for their operation.

For More Information: **3.0 hour CE Credit Pending**
Morgan Doran, UCCE Yolo, Solano County, and Napa, 707-784-1326
Fred Thomas, 530-891-6958, Fred@ccof.org
Or Visit www.ccof.org/programs.php to learn more about CCOF’s Going Organic Program.

Sponsored by the University of California Cooperative Extension, California Certified Organic Farmers Yolo Chapter, the CCOF Foundation Going Organic Project, and Yolo County Department of Agriculture/Yolo Certified Organic Agriculture with funding from the State Water Board.