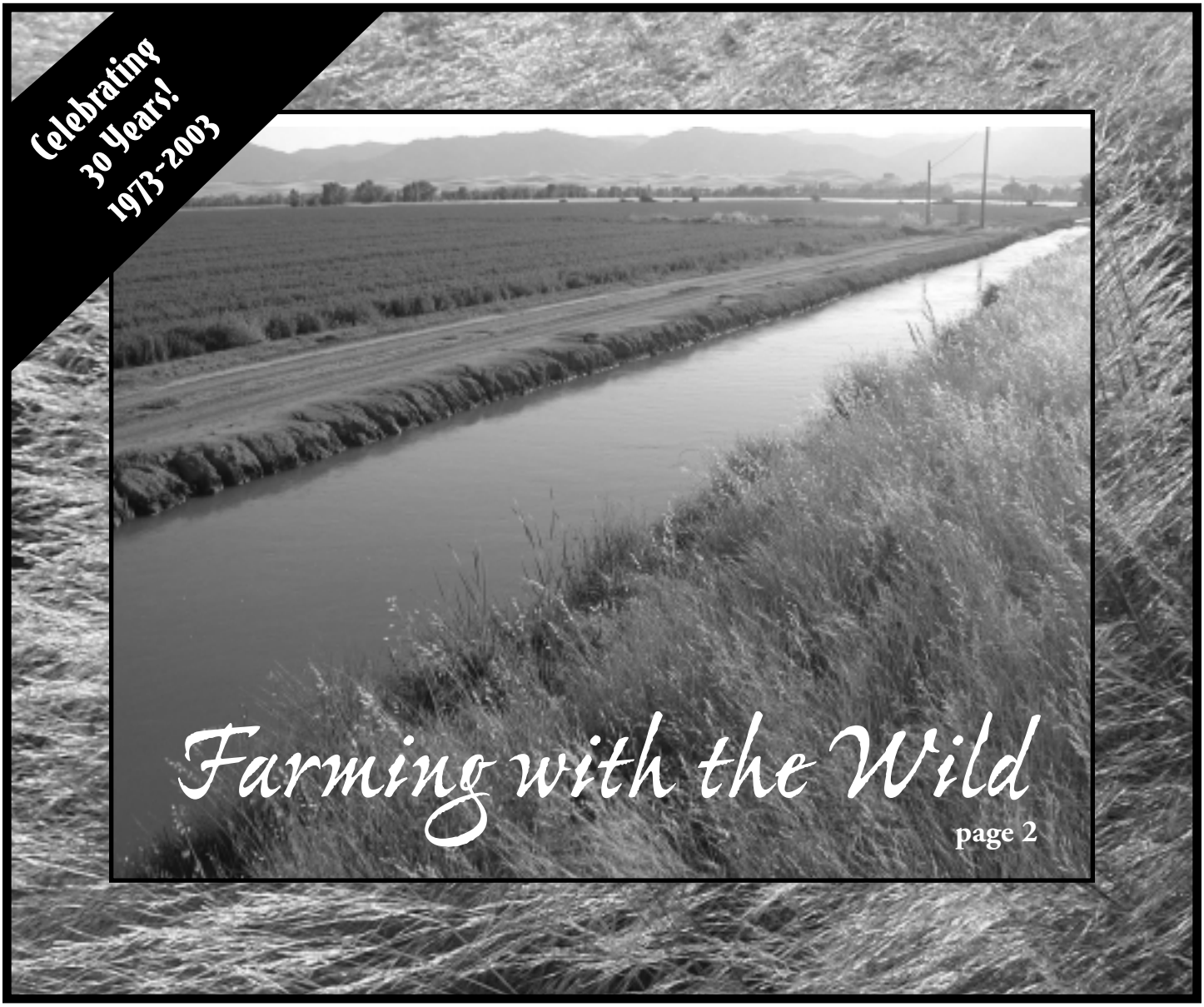
California Certified Organic Farmers

CCOF magazine

Volume XX, Number 1 — *Creating a Living Standard for Healthy Food* — Spring 2003



Farming with the Wild

page 2

$3.50

First Word

You Get What You Pay For

By Brian Leahy
CCOF President

One of the scourges of agriculture is sheep-killing dogs. Domestic dogs that work in packs or as lone hunters, they kill and maim livestock as well as destroy community fabric. Often times the dogs are beloved pets of neighbors, and the farmer is faced with the dilemma of creating ill will by killing a neighbor's dog, or witnessing the cruel death of an animal they have raised and nurtured. Sometimes individual businesses act as a sheep-killing dog. With blatant disregard for any interests but their own, these rogue businesses act in ways that destroy the social fabric of a business community and undermine the consumer confidence underlying a market. The organic business community recently suffered an attack by a sheep-killing dog. A Georgia Congressman, Rep. Nathan Deal (R-GA), slipped in a rider to a $397 billion dollar federal spending bill just hours before it was approved by the House in February of this year.

Truly a raw deal, Section 771 of the Omnibus Appropriations Bill was inserted on behalf of one of Congressman Deal's constituents and campaign donors, Fieldale Farms, a Georgia chicken producer that has continuously lobbied to loosen organic feeding requirements. The offending language in Section 771 states that a survey is to be conducted on the commercial availability of organically produced feed. If the survey shows that the organic feed is more than twice the cost of conventional feed, then no money shall be used to enforce the 100% organic feed requirement written into the regulations of the *Organic Foods Production Act,* thereby allowing livestock producers the option of using conventional feed and still labeling their meat as organic. Because the Section does not allow the use of funds to enforce the Act, a certification agent could cite a producer for not using organic feed as required, but USDA could not rescind the federal organic license issued to the producer by the certification agent because, to rescind that license, USDA would have to expend funds to do the work required to rescind the license. This is a "Catch-22" that threatens the buying public's confidence in the organic market. If CCOF had a producer who tried to take advantage of Section 771, we would decertify them, demand that our name and seal be removed, and let the marketplace know of our decision. If the producer went to USDA for help, we would remind USDA that they could not expend any funds for enforcement, including going after our decision. The integrity of your certifier still matters.

Organic consumers understand the old adage that "you get what you pay for."

Congressman Deal's Section 771 is a direct attack on free market economics. Organic grain producers are enjoying a brief period of increased profit. The market will soon correct itself as supply and demand come into balance. Organic consumers understand the old adage that "you get what you pay for." They know that livestock that receives organic feed produces better food products than from animals fed conventional feed. The Nebraska farmer, Delmar Akerlund, with whom I farmed organic corn, soy beans and raised cattle, told the same story that other early organic Midwest farmers have told: when they converted back to organic production their livestock were healthier, needed the services of veterinarians less often, and they needed less grain to increase the weight of the animals. Organic feed is worth more than conventional feed, and the United States government should not play games with organic consumers who understand that simple fact.

To restore confidence in the organic market and to make a powerful statement that organic consumers believe in the integrity of food, Section 771 must be repealed. Congressman Sam Farr (D-CA) has introduced HR.95 and Senator Patrick Leahy (D-VT) has introduced S.457 to repeal Section 771. Please contact your local Representative and Senators and let them know that you want Section 771 repealed. You can find more information and how to contact your representatives on the Action Alerts page on the CCOF website at **www.ccof.org**. Here you will find additional information on current issues that effect organic agriculture and food integrity.

CCOF is a collection of individuals working together to create an agricultural system that is ecologically sound, socially responsible, and economically viable. For the sake of your food, your environment, and your children's future, thank you for joining in the effort.

Our Purpose

CCOF's purpose is to promote and support organic agriculture in California and elsewhere through:

- A premier organic certification program for growers, processors, handlers, and retailers.
- Programs to increase awareness of and demand for certified organic product and to expand public support for organic agriculture.
- Advocacy for governmental policies that protect and encourage organic agriculture.

Submissions to the CCOF Magazine

Letters to the editor are gladly accepted, provided letters are succinct and remain on topic. Letters must include complete contact information, including daytime telephone number, and must be signed. Letters are subject to editing and will not be returned. Submitting a letter to the editor does not guarantee printing.

For information about submitting articles to *CCOF Magazine,* or to discuss article ideas, please contact Keith Proctor toll free at 1-888-423-2263, ext. 12, or e-mail to *keith@ccof.org*

Classified Line Advertisement Policy & Rate

Classified line ads cost $10 per line. Seven words equal one line. There is a three-line minimum. Payment for line ads is required in advance. Line ads are free for CCOF Certified clients. Classified line ads will be posted on our website for three months at no additional cost (**www.ccof.org/classifieds.html**).

To place a classified advertisement, contact Keith Proctor at 831-423-2263, ext. 12, fax 831-423-4528, or *keith@ccof.org* Advertisements submitted via e-mail are greatly appreciated.

To place a display advertisement, please contact Helge Hellberg, Marketing and Communications Director, at ext. 21 or *helge@ccof.org* to inquire about rates or for more information.

Distribution

The CCOF Magazine, with a circulation of 8,000, is distributed quarterly to certified clients and supporting members and consumers in California and around the United States. It is also mailed to supporting members in Australia, Brazil, Canada, Chile, Italy, Japan, and Mexico.

Amigo Bob *is on hiatus. His column will return Summer Issue. Keep your questions coming in!*

Table of Contents

Corrections~

On page 24 of the 30th Anniversary issue, Cal Slewing's first name was incorrectly written as Carl. All subsequent instances of his name in the article were written correctly.

Longtime CCOF family member Wendy Krupnick notes that she did not participate in the lobbying and rewriting of the California Organic Products Act of 2003 as stated on page 33.

The Editor sincerely regrets these errors.

ECO-AUDIT

Environmental Benefits of Using Recycled Paper

The CCOF Magazine is printed on New Leaf Opaque 70# paper, 80% recycled, made with 60% post-consumer waste, and bleached without the use of chlorine or chlorine compounds, resulting in measurable environmental benefits.[1] New Leaf Paper has provided CCOF with the following report of the annual environmental savings:

12 Trees — 1,153 Gallons of water
1,048 Pounds of solid waste — 3 Cubic yards of landfill space
1,504 Kilowatt hours of electricity (1.9 months of electric use in an average U.S. home)
1,905 Pounds of greenhouse gases (1,542 miles equivalent driving the average American car)
8 Pounds of HAPs, VOCs, and AOX combined

[1]Environmental benefits are calculated based on research done by the Environmental Defense Fund and the other members of the Paper Task Force who studied the environmental impacts of the paper industry. Contact the EDF for a copy of their report and the latest updates on their data. Trees saved calculation based on trees with a 10" diameter. Actual diameter of trees cut for pulp range from 6" up to very large, old growth trees. Home energy use equivalent provided by Pacific Gas and Electric Co., San Francisco. Hazardous Air Pollutants (HAPs), Volatile Organic Compounds (VOCs), and Absorbable Organic Compounds (AOX). Landfill space saved based on American Paper Institute, Inc. publication, Paper Recycling and its Role in Solid Waste Management.

Magazine Production

Editor: *Keith L. Proctor, keith@ccof.org*
Graphic Design: *Marianne Wyllie, mwyllie@cruzio.com*
Printed at Community Printers, Santa Cruz, CA
Marketing & Communications Director: *Helge Hellberg, helge@ccof.org*

The CCOF Magazine is printed using linseed oil-based inks on 100% recycled/50% post-consumer waste paper. Processed chlorine-free. New Leaf Paper, 1-888-989-5323.

California Certified Organic Farmers
1115 Mission Street • Santa Cruz, CA 95060
831-423-2263 • 831-423-4528 (fax) • 888-423-2263 (toll free)
General e-mail inquiries: **ccof@ccof.org** • Website: **www.ccof.org**

Cover photos courtesy Daniel Imhoff.

MAKING THE CONNECTION

Excerpt from *Farming with the Wild*

By Daniel Imhoff

On a rural roadside just north of Winters, California, with the summer sun so hot the air shimmers like a mirage, we stand between two radically different farming philosophies.

MILES AWAY TO THE WEST are the tawny and creviced hills that drain the wet-season rainfall of the Pacific Coast Range. Those waters eventually make their way to the Union School Slough, now actually a volume-controlled ditch, which meanders eastward through the irrigated row crops, orchards, and livestock pastures of Yolo County. On the western side of the road, you get a sense of time travel, a feeling of what the land may have looked like in a former era. The bunch grasses and sedges that line the canal banks are bushy, tall, and luminous. Farther out, above the under-story, rises a canopy forest of willow, cottonwood, and oak. In the water, a young paddle of mallards shadows their mother as she zooms for cover behind a curtain of grass.

John and Marsha Anderson of Hedgerow Farms in a field of purple needle grass.

Directly across the road to the east is a scene more typical of industrial agriculture in California's Central and Sacramento Valleys. The 180-degree shift is so dramatic that it almost takes your breath away. Between the field edge and the slough, a distance of perhaps 20 feet that includes a single-track dirt lane, the soil is sprayed and scraped bare, and in contrast to the scene just on the other side of County Road 89, looks like scorched earth. Both sides of the road are working farm operations that depend upon the Slough's water for production. It is early summer, and both farmers are in high production mode, weeding, irrigating, and managing a hundred tasks. Just a few decades ago, I am told by **John Anderson,** the farmer on the west side, he too practiced "clean" farming and viewed weeds and non-crop vegetation as mortal enemies of modern agriculture. But as a Boy Scout leader Anderson had studied conservation principles, and as a wildlife veterinarian he had visited hedgerows in England during a trip abroad. Not long after, he and his wife, **Marsha,** decided to begin improving wildlife habitat on their 500-acre property, Hedgerow Farms, bringing its edges back to life. Anderson devoted himself to studying California's original oak savanna and local ecosystems and began to establish seasonal wetlands and tailwater ponds to filter runoff. Eventually, some 50 species of native perennial grasses, forbs, rushes, shrubs, and trees were planted around field borders, roadsides, riparian areas, and other unused strips of the farm. Two decades later, beavers, carnivores, dozens of bird species including three types of owls, and up to ten threatened or endangered species find haven there. What Anderson didn't realize at the time, was that he was also sowing the seeds for a change in agriculture itself. What looks like a move backward in time allowed him to move forward as both a farmer and lover of the land. Due in large part to his initiative, a community of conservation-minded farmers, local agencies and extension officers, and nonprofits has slowly been building the expertise, resources, and momentum necessary to forge a new approach to farming in the region.

Across the country throughout the 1990s, similar discoveries, similar commitments, similar reversals of vision were occurring in widely separated areas. The essential role of native pollinators in local ecosystems and in agriculture and the crisis of their rapidly vanishing habitat were

being researched in the Arizona desert. Native plant aficionados were seeking out remnants of prairies and beginning to collect, save, and grow out seed for local restoration projects. After decades of clearing, draining, and attempting to render marginal lands suitable for cultivation to "feed the world," federal agencies were working with farmers to return those same fields to wetlands, grasslands, and bottomland forests through perpetual easements. Partnerships between farmers, rod and gun clubs, land trust organizations, and environmentalists were forming to carefully time farming practices with the migratory pulses of waterfowl and fish. Natural processes of flood and stream flow were being reintroduced into a few select riverside agricultural areas in California while lightning-ignited wildfires were being welcomed on a million-acre tract of grasslands in the New Mexico-Arizona-Mexico Bootheel region—both as means of regenerating the land. A few ranchers were making peace with large carnivores, while some dairy and beef farmers were bucking the livestock feedlot model and perfecting the art of small-scale rotational pasture systems. A Kansas geneticist was pursuing a vision of creating, through classical plant breeding, a self-seeding prairie of perennial grains that would require little fertilizer and no tilling, ideally adapted to its place on the land. The reassemblage of former free-roaming grassland species such as the bison, prairie dog, ferret, wolf, and elk was beginning to take nascent shape in fragmented areas of the Great Plains. Throughout the mid-elevation coffee farms of Central America, biologists were discovering the critical link between habitat remaining on forest shaded coffee farms and declining populations of migratory songbirds. There are more examples, many more, of people tuning in to both the small picture of their own farms and ranches and to the broader landscape, working in partnership with, rather than against, the surrounding natural world. It is time to give a name to what can only be described as a gathering movement: farming with the wild.

This book, *Farming with the Wild,* has been the result of a multi-year research project to document and chronicle on-the-ground efforts to restore wild habitats within farming and ranching regions across the country. My interest in taking on such a challenging topic came from various personal experiences and sources of inspiration throughout the 1990s. As the owner of a remote 100 year-old apple orchard in Northern California's Anderson Valley, one frequented by wild turkeys, bobcats, screech owls, gophers, pileated woodpeckers, black bears (who eat fruit by the limb and must be discouraged if harvests are to be sustained), as well as an additional cast of wildlife too numerous to list, I was naturally inclined. As a freelance writer who reported on the organic industry for many years, I ultimately became convinced that the standards set for organic farm management had not necessarily taken into account a farm's impact on its watershed and surrounding ecosystems. One particular assignment for *Whole Earth Magazine* triggered a host of questions that led me to write further articles in *Sierra* and *Orion Afield*. Finally, as a part-time activist who had attended numerous presentations about the need for wildlands connectivity across the landscape, I encouraged John Davis and Mark Ritchie, program officers at the Foundation for Deep Ecology, and Paula MacKay of the Wildlands Project to help me organize and host a conference on the topic. Held in January 2000, the small retreat resulted in the formation of the Wild Farm Alliance, now led by a nationally-placed steering committee and advisory board of farmers, naturalists, educators, writers, gardeners, and others that spend copious hours each month discussing the successes and shortcomings of promoting agricultural systems that are truly compatible with the full range of wild Nature. The need to produce a book that could help further the establishment of conservation communities across the country emerged as key tool for the organization. I eagerly volunteered and convinced my long-time collaborator, photographer and graphic designer Roberto Carra, to join me. Our hope was to assemble a vision of what interconnected, fully functional ecosystems and healthy farming communities might look like. We wanted to focus on positive examples rather than problems, and we wanted to keep our standards rigorous. Two years, 21 states, and 2 countries later, we present what we hope is a unique yet inspiring view of the American landscape. A number of these landowners are certified by CCOF, a few of which are shared below.

Sam Earnshaw and Steve Pederson

Hedgerow Farmscaping Project

Salinas Valley, California • May 2001

The fertile soils, broad valleys, and mild maritime Mediterranean climate have made the central coast of California one of the world's fruit and vegetable producing powerhouses. It is home to some of the state's largest agribusinesses—both conventional and organic—but also the locus of an innovative "farmscaping" initiative that may one day more closely integrate Nature and food production in the region. Farmscaping, explains **Sam Earnshaw,** usually begins with a farm plan: a set of maps, aerial photographs, and lists that details both the physical attributes of a property and the many goals that a successful agricultural system requires. Maintaining non-cropped areas of the farm with native plants is one excellent tool that landowners are now using to achieve many of their farm system goals, such as pest control, soil management, water filtration, wind protection, and aesthetic enhancements. Trained in forestry and ecology, Earnshaw spent the 1980s running an organic farm in Santa Cruz with his wife, **Jo Ann Baumgartner,** now the project director for the Wild Farm Alliance. Since the early 1990s, he has served as the Central Coast Program Coordinator for the Community Alliance with Family Farmers (CAFF). A tireless activist, Earnshaw has split his time between fieldwork

and organizing to encourage large and small growers to learn biological practices, protect open space, and establish on-farm native habitat.

On a balmy May morning we tour a number of his early farmscaping efforts, projects scattered throughout the Pajaro and Salinas watersheds. They range from small tailwater ponds to beneficial insectary plantings amidst intensive row croppings to hedgerows and a major wetlands and open-space protection area along the Harkins Slough. At the Foster Ranch-Pinnacle Brand farm in San Juan Bautista we walk along a hedgerow adjacent to a diverse operation of vegetable production and orchards. Planted six years earlier, this now well-established hedgerow runs the entire length of the cultivated fields. The larger plants are already ten feet across and more than ten feet tall. Jutting above the hedgerow and facing the fields are several pole-mounted barn owl boxes. As we walk and talk, Earnshaw points out the numerous native plants that make up the insectary—coyote brush, California lilac or ceanothus, toyon, and coffeeberry. This hedgerow, he explains, has been specifically designed to provide plentiful pollen and nectar sources throughout the year as the plants bloom sequentially, so that the full potential of beneficial insects could be realized. Indeed, the heavy, conical purple-blue blooms of the ceanothus are swarming with honeybees and other insects. Birds are darting amongst the branches. From the aesthetic point of view, the hedgerow visually softens the impact of the farm operation on the landscape, providing a sense of connection to the buff-brown hills to the north and the forested Coast Range to the east. Further down is a windbreak of redwood, incense cedar, California pepper tree, strawberry madrone, giant sequoia, Monterey cypress, and soapbark tree.

Barn owl box at Foster Ranch in San Juan Bautista.

Reintroducing native habitat into farmscapes is not without challenges, chief among them being the need for additional management. Once installed, hedgerows frequently suffer from inattention, says Earnshaw. Weeds, lack of water, deer, or even careless tractor operators are just a few of the damaging ends to which hedgerows can succumb. When they do survive, lack of management may allow undesirable species—pest birds, mice, and other rodents—to move into to the new habitat. "A couple of dead mice in a bin of salad mix or a gopher infestation in an orchard could be devastating," he explains. Another pressing concern throughout the state is the potential to introduce plants, mulches, or any other materials that may spread or host epidemics such as Sudden Oak Death syndrome (that affects oaks and certain softwoods) or Pierce's disease (a lethal bacterium to grape vines).

"Increasing diversity in the farmscape brings with it a whole new range of challenges," says Earnshaw, "but it also offers a deeper philosophical way of looking at things. For many farmers it just means learning to live with birds rather than going back to clean farming," he says. "The most interesting thing about this work is that there are no general formulas. Every situation is different. There are no silver bullets. But at least in the short term, habitat must be managed just like any other on-farm resource."

Through trial and error, careful monitoring, and close collaboration with scientists and farmers, the hedgerow plant list is becoming more expansive each year with inputs from entomologists and ecologists about California natives. Plantings can be designed to attract beneficial big-eyed bugs, syrphid flies, ladybeetles, minute pirate bugs, parasitic and predatory wasps, and other species that prey on such crop pests as aphids, mealy bugs, leafhoppers, scale, mites, whiteflies, thrips, and stinkbugs. The next phase of the farmscaping program may require locally adapted plant materials specifically sourced from the individual regions, rather than relying on faraway established nurseries that offer "generic" native plants for restoration projects. Fortunately, a number of regional nurseries are specializing in the production of local plant materials. On the Central Coast, the internationally renowned restoration biologist, Paul Kephart, runs Rana Creek Habitat Restoration ranch in the Carmel Valley, with over 100 acres of native-grass seed production and an additional four acres of native plant propagation. Rana Creek and several other nurseries are now producing local ecotypes for Central Coast plantings.

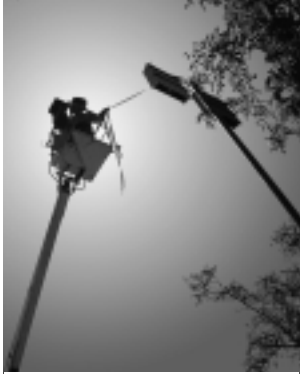
By mid-2002, interest in creating on-farm habitat within the region has increased exponentially. With financial assistance from USDA's Environmental Quality Incentive Program (EQIP), the National Fish and Wildlife Foundation, and the State Water Resources Control Board, Earnshaw has received full or partial cost-sharing for at least 15 separate farmscaping projects, from grassed waterways to hedgerows to vegetated buffer strips along fences and roadsides. Describing his vision for farmscaping, Earnshaw says he takes both a short-term and a long-term view.

"I plan to keep working, learning, and developing more locally oriented solutions as more farmers subscribe to the concept," he says. "But in the long run, I see a landscape in which, farm by farm, watershed by watershed, Nature and food production are far more seamlessly intertwined. As a former ecologist and farmer, the integration of agriculture and ecology has really brought my work and my interests full circle. The farmers we have been working with are very enthusiastic about reconnecting their productive farming with natural habitats. This is an extremely exciting time and despite all the challenges, it is obvious that we are breaking new ground."

Bat House Project

Winters, California • June 2001

At one point in the middle of a balmy June morning, **Mark Kiser** finds himself behind the controls of a pruning tower, a mobile mini-crane used to hoist workers up into a 30-foot orchard canopy. Shortly before Mark's maiden voyage, Sierra Orchards owner **Craig McNamara** gave him a brief demonstration of how to operate the machine, then disappeared in search of a posthole



Pole-mounted bat houses, Winters, California.

digger. Suspended 15 feet off the ground in the hydraulic platform, Kiser struggles to guide the lurching machine to a proper perch at the side of the barn, just below the roof.

Mark and his wife, **Selena Kiser,** emissaries from the Austin, Texas-based organization Bat Conservation International (BCI), are on a trip to install bat houses on ten select organic farms throughout California. This research project in the summer of 2001 is sponsored by the Santa Cruz, California-based Organic Farming Research Foundation (OFRF) and organized by the University of California Cooperative Extension farm advisor **Rachel Freeman Long,** an ardent proponent of innovative biological pest control strategies. Despite bats' reputation (mostly undeserved) for blood sucking, hair tangling, and rabies transmission, BCI and the Kisers believe that farmers and ranchers should welcome native bats as permanent residents. These flying mammals devour unfathomable quantities of insects on their nightly flights, and a number of bat species are effective crop pollinators as well. Earlier that morning, Mark, head of BCI's North American Bat House Research Project, had explained: "A mouse-eared bat, or *myotis*, eats 600 to 1,200 mosquito-sized insects in an hour and can also consume crop pests such as cucumber beetles, codling moths, leaf hoppers, and cotton boll worms. For that reason, we've been installing houses on organic farms as a means of non-chemical pest control." In California during the summer months, a bat's diet can consist of up to 80 percent moths. And that's why Craig McNamara was an eager participant in the study, for codling moths are one of the primary pests in the walnut trees he grows organically.

Bats provide a cost-free first line of defense against many agricultural pests—even without eating them. Researchers have shown that many insects can detect bat echo-location calls and will avoid areas where bats are present. In one Canadian study, broadcasting bat calls over a test plot of corn appeared to reduce crop damage by 50 percent. According to BCI literature, a Georgia pecan grower, who was losing 30 percent of his crop to hickory shuckworms and other pests, used boxes to attract a bat colony. Within just two years the bats helped eliminate his crop damage. And an Oregon organic farmer reportedly overcame a serious corn earworm problem by attracting just 600 little brown bats.

Up in the tower, Mark wrestles a rectangular bat box into place against the barn siding, holding it still with one hand while drilling with the other. As part of the research project, each of the three boxes attached to the barn has a different color and design, in an attempt to understand how differences in temperature, ventilation, and texture attract bats to a man-made structure. There is a light-colored one, a dark model, and an experimental house made of a gray synthetic insulation board. All have open bottoms with three slats inside creating narrow chutes. The houses chosen for the study have been made by Marvin Mayberry of Mayberry Centre Bat Homes in Daingerfield, Texas, one of the country's leading research and manufacturing organizations. A house as small as 24 by 24 inches and 12 inches deep can attract nursery colonies of as many as 500 to 800 bats. The different colored exteriors can accommodate the bats' needs for solar heating throughout the year. The best sites for boxes are between 12 and 20 feet off the ground and at least 20 feet from trees. It is also important to erect three or more houses in the same location.

Mark Kiser installing a bat house on a barn at Sierra Orchards.

On the ground, Selena takes exact notes of the placement of each house, documenting their distance from water, their solar orientation, and the closest obstacles in their flight path. "Internal temperatures are very important, and those needs vary by season and by region," Selena explains. "Roosting sites need warmth. Morning sun helps the young bats grow more quickly." In addition, a good bat house is reasonably close to water (less than a quarter mile), wide and tall, well sealed, and made watertight with caulk or glue, ventilated in both front and back, and protected from predators such as snakes, owls, raccoons, and possums.

Rachel Freeman Long, farm advisor, and Craig McNamara of Sierra Orchards.

Before leaving, the Kisers and three volunteers also complete a pole-mounted installation with a box on either side. A few months later, Mark Kiser reports that guano was found beneath all three barn-mounted boxes and one pole-mounted house at Sierra Orchards. Half of the farms in this California study had attracted bats within a few months of installation, though the Kisers feel that number would have been higher if they were installed by February rather than in early summer.

According to Rachel Freeman Long, California has 26 native species of bats, of which at least half are threatened. As traditional habitats such as caves and large hollow trees have been disturbed or destroyed, remaining species have become increasingly dependent upon man-made structures. In fact, a number of widespread and common species rely on man-made structures for their roost sites, and it's not uncommon to find bats under bridges, in old abandoned mines and buildings, or in barns.

Long, who has been working not only with bat house introduction but with insectary hedgerows and other initiatives, describes the ultimate goal of this project. "Colonies are what you want rather than just small populations of individuals," she

explains. "There are some well-known orchards where bat colonies play a significant role in pest control." About the rabies mystique, Long says that most cases involve an animal that has been bitten. "There are some basic rules that you can apply to protect your family from rabies," she says. "Don't ever pick up a dead or injured bat. Locate the houses away from your home and places where children play. And the most important action you can take to protect your family is to vaccinate your dogs and cats."

Re-establishing healthy populations of native insect-eating bats in farm communities can only be beneficial for U.S. agriculture. Consider Bracken Cave, north of San Antonio Texas, site of the country's largest bat colony, where 20 million bats consume some 200 tons of insects per night.

Conclusion

Fortunately, rural communities are launching their own initiatives at the same time they battle the forces of urban development, consolidation in food processing, the globalization of commodity production, rock-bottom farmgate prices and escalating costs, the flight of an agricultural infrastructure, increasing government regulations, and a myriad of other woes. "These efforts often begin slowly, with farmers and concerned citizens meeting together, talking, sharing, walking fields and grasslands, forming management teams, seeking advice from others," says the Land Stewardship Project's Dana Jackson, who is co-author and co-editor of *The Farm as Natural Habitat.* "Later they can develop yardsticks to monitor their progress, becoming more conscious of the biological diversity in their regions, increasingly building the knowledge of how natural processes contribute to the farm and to the quality of rural life."

Our relationship with food was once, and arguably should always remain, one of our deepest connections with the biotic community, for it ultimately determines what kinds of fellow beings we are. At this crossroads early in the 21st century, we face a revolution of no small proportions in how our food and fiber will be produced and at what economic, social, and biological costs. Our society will determine, through policies and purchasing habits, through personal and communal commitments, what kinds of landscapes we support and what species remain on them. Farmers cannot be expected to shoulder the brunt of this burden. Without technical and financial assistance in the form of incentives and cost-share programs, consumer-supported ecolabels, and land trust collaborations, farming at the landscape level might remain limited to wealthy landowners and isolated conservation initiatives. Ultimately, success must come through collaboration and the articulation of a new vision for agriculture: consumers who support local producers because they are protecting biodiversity; skilled ecologists who can point the way toward restoration; local resource conservation districts, transportation departments, and other programs that promote and practice restoration in rural areas; financial mechanisms that ensure long-term protection of truly viable wildlife corridors.

The challenge of making agriculture more harmonious with biodiversity, particularly in the face of other social and economic factors, conjures more questions than ready answers. How wild is wild enough? Which species are benefiting and which species are losing from our management decisions? At whose expense should these efforts be made? What is the appropriate balance between agriculture and native biodiversity? Can we make a large-scale shift away from industrial feedlots and toward a more sustainable grass-fed meat economy, including migratory bison populations in appropriate areas and a mosaic of domesticated livestock husbandry in areas where the conditions of local ecosystems and access to markets are suitable? Can a new conservation ethic muster the political, economic, and cultural forces necessary to accomplish a vision of farming with the wild? After decades of working in relative isolation, conservationists, farmers and sustainable farming activists are beginning to view agricultural areas as critical terrain in the effort to restore large and healthfully functioning ecosystems throughout the continent. This may mean rethinking old boundaries and striving to make new connections, and perhaps even rethinking some of the very foundations of organic agriculture and its place in the ecological community. We can only hope that time is on the wild's side.

Excerpted from the upcoming book, Farming with the Wild: Enhancing Biodiversity on Farms and Ranches, *written by Daniel Imhoff, foreword by Fred Kirschenmann, co-published by Sierra Club Books and Watershed Media, 184 pp., with over 200 4-color images and profiles from 21 states and a detailed resource list, Spring 2003.*
www.watershedmedia.org

Baugher Ranch Organics

WANTED

Certified Organic Almond Growers

Baugher Ranch Organics:

- Established since 1985. Owned and operated by Chris and Marcie Baugher — A Family farmed operation.
- Is the only 100% Organic Almond Handler.
- A complete 100% Organic Huller/Sheller, Processing and Cold Storage Plant.
- Established in the organic almond markets world wide.
- The largest and most established Handler of Certified Organic Almonds.
- Offers security that our Organic Processing Plant is here to stay - not a conventional plant attempting to meet Organic Certification.
- Contract with price and payment dates before any certified organic almonds are delivered (no pools). Take our contract to your Banker!
- Growers will have security on all levels! We guarantee this!!

PO Box 90 ▪ Artois, CA 95913
Phone: (530) 865-4015 ▪ Fax: (530) 865-7931 ▪ Contact: Marcie Baugher

SPRING SPEARS ~ ASPARAGUS

By Lisa M. Hamilton

"The whole vegetable tribe have lost their gust with me. Only I stick to asparagus, which still seems to inspire gentle thoughts."
~Charles Lamb, in *Grace Before Meat*

BESIDE THE PLAY ON WORDS, there is a reason why Euell Gibbons named his original tome about collecting wild food, *Stalking the Wild Asparagus.* These thin green spears are the quintessential reminder that all our fruits and vegetables, no matter how hybridized or specialized they have become, all trace back to wild plants. Find a feathery bush of asparagus by the side of a road in summer, and you can return in spring to cut delicate green stalks—different from supermarket offerings really only in their freshness.

Granted, what we consider "wild" asparagus in North America are technically escapees from cultivation. The plant originated in the salty riverbanks and marshes east of the Mediterranean into Asia Minor, where it was collected from the wild and used as medicine. (There, according to one food historian, "it grew twelve feet long, and in the best soil near the sea to the thickness of large canes, twenty cubits long.") Gradually it traveled to Greece and then Rome, where it was first cultivated. During the Renaissance, Catherine de Medici brought it and her other beloved Italian vegetables to France, from where it spread to England, and then on to North America in the hands of early settlers.

The success asparagus has had in colonizing wild land from the steppes of Russia to California is a reflection of this crop's special habit as a perennial. Most vegetables come and go, sown in the season's start and tilled in at its end. Artichokes are different—they stick around 5 to 10 years—but they are transient by comparison. Asparagus plantings will stay productive for up to 35 years, and live even longer. Even modern commercial plantings are harvested for 10 to 15 years, as long as growers understand how to maintain the plant.

From the surface, asparagus seems simple. But if it grew in a giant, glass-sided bed like a child's ant farm, we could see the complex subterranean system that supports it. The foundation is the crown, planted six to 12 inches below the ground. This woody root sends out rhizomes, underground stems that serve as warehouses for starch and nutrients. Off of them spring fleshy roots, and off of them spring fibrous roots, the whole system collecting and storing nutrients and water—and reaching sometimes 15 feet underground to do it.

It is a complexity belied by the seeming folly of the plant's above-ground personality. Each spring, as if from some magical well green fingers emerge—asparagus spears, the first robin of spring to a produce seller. These are in fact shoots born of nodules in the rhizomes, and are sent up to perform the plant's photosynthesis. If the shoots were not stalked by hungry people, they would grow tall and each of those thin flaps at the tip would become a delicate, horizontal fern. (While these ferns are receptacles for sunlight, they are not technically leaves but instead phylloclades, photosynthetic branches.) Allowed to grow even more, each fern would show which sex plant it came from, the males with tiny yellow pistillate flowers and the females with even tinier staminate flowers that would eventually produce red berries.

As it happens, growers are interested in the shoots for only so long in the spring. As temperatures rise, the stalks get woody, and the natural process takes over. When all is said and done, the plants do get to become a feathery forest about six feet high. At that point, it is hard to believe weeds are the main threat to an asparagus planting. But consider that earlier in the season, by nature of harvesting, growers do exactly the opposite of logical control: they cut back their own plants.

So the weeds grow, starting even before asparagus emerges in the spring. They compete with the perennial crop for water, nutrients, and sunlight and so reduce the asparagus' productivity; they harbor insects and hide spears during harvest. In new stands, weeds can altogether choke out young plants. And growers cannot just turn over the ground, as they would with another crop, because there are plants lying underground. Ask one Sonoma grower about troubles with the crop and her voice turns sour. "Just after we bought this farm I gave my husband 1,500 asparagus plants for Christmas. They have been in the ground for 10 years, and they should be good for 20, but the struggle is almost self-defeating."

3 Steps

What's the best way to tell if your asparagus is optimal? Try this three-step test:

1. Hold a spear horizontally. If there's drooping, drop it. If not, proceed.
2. Break a piece off the end. The spear will split naturally at the point where woody bottom meets tender top. If there's no snap (or if it splits way up the stalk), forget it. If yes, proceed.
3. Close your eyes, insert part of the stalk in your mouth, and chew. It will never taste better than that, so if it doesn't cut it, move on. If it commands your attention, if the flavor is every bit as complicated as the plant's roots underground, if it tastes like spring itself, then proceed. You know what to do next.

Even though she has people at the farmers market lined up to buy her asparagus for a premium, the cost of hand-weeding makes the crop a net loss. "Unless you're young and energetic," she says, "I'd advise against it."

That might be a bit rash. Her loam soil is as rich as can be, which makes for vigorous weeds and actually counter-productive asparagus growing, as the plant prefers things on the sandy side. She would burn the crop at the end of the summer to eliminate weeds and insects, but dry Sonoma often takes a seasonal no-burn policy for fire safety.

Straight east, in the Capay Valley, Full Belly Farm has no trouble with their crop. In fact, Dru Rivers cannot say enough nice things about their nine acres of asparagus: it is free of insects, it sells for a consistently high price and is the earliest spring crop. The farm's only weed control is to chop down the previous season's growth in spring and rototill the beds shallowly before the shoots emerge.

There are other approaches, too, each useful or not depending on the size of the field. One can till between harvest and summer fern production, a practice essential to large-scale operations. Backpack torches can be used to flame-weed, literally spot-burning weeds in the field. It makes sense for small growers, but translates into many man-hours over large acreage. Some growers let loose geese, which feast on the crop's competition—Bermuda and Johnson grasses, chickweed and clovers. Again, a good option for smaller growers, but not for large (imagine the geese you would need to weed 40 acres of asparagus).

There are dying mulches, which are cover crops planted out of season and allowed to die into place around the crop. There are living mulches, cover crops planted in season and allowed to grow alongside the crop. And there are plain old mulches, straw and such laid over the field to suppress weeds but still loose enough for spears to push through. Still, nothing is perfect. It is the pendulum effect: for the continual wealth that asparagus gives by being a perennial crop, it requires more care, and not just in season but throughout the year.

Now, few people who truly love asparagus complain about the high price that laborious weeding necessitates—the taste is simply irreplaceable. In fact, the spears have enough flavor that it is one of few vegetables rarely lobbied on nutritional merits.

So what a treat, then, to find that asparagus is actually good for you. It is a strong source of standard nutrients, particularly zinc and vitamins A, C, and B-complex (though the latter two are lessened by cooking). Unlike most vegetables, it is also rich in protein and packs things you have likely never heard of: rutin, a substance that fortifies small blood vessels against rupturing; asparagine, an amino acid that aids the kidneys in eliminating water and thus acts as a diuretic. Finally, asparagus is a rich source of folic acid, which pairs with vitamin B12 to perform numerous bodily functions. (Its deficiency is linked to birth defects including spina bifida.) The RDA for this rarely mentioned nutrient is 200 ug for adult males and 180 ug for adult females, even more for those who drink a lot of alcohol or take prescription drugs (both of which impair its metabolism). Asparagus rises to the occasion, providing about 110 ug in a serving of six spears.

The vegetable also has numerous medicinal actions. It is used for a various kidney problems, though it can irritate preexisting inflammation. It helps cleanse arteries of cholesterol and combats cardiovascular conditions such as hypertension. All this, though, only when asparagus is in prime condition. For some, that is a matter of finicky importance. In *The Epicure's Companion,* Edward Bunyard wrote, "Asparagus is not fresh when it is gathered in the morning for the evening's dinner. It must be gathered and cooked immediately if you are to have it at its very best."

It is true to some degree, for asparagus is like sweet corn in that the instant it is picked the sugars begin converting to starch. The longer it is out of the ground, the less sweet and nutritious it is. Prime picking has other factors, too. Just as hot weather means woody spears, frost breaks down the stalks' cellular structure and leads to mushy tips. In fact, because the spears require a daily harvest—growing even 8 inches in 24 hours—frost means the crop must still be harvested, it just cannot (or at least should not) be sold. Asparagus can dry out in shipping, which makes it flaccid and dry at the cut end; it can also be kept too wet, with mushy results similar to frostbite. Because most people cannot grow it themselves, there are growers like Full Belly Farm, who pick only to order and deliver the day of harvest.

Non-Organic Asparagus

While asparagus is not among the worst crops for pesticide use, it was noted in a 1999 Pesticide Action Network report as one of the crops whose use of highly toxic chemicals is increasing dramatically—58% between 1991 and 1998. In 2000, the USDA found that 84% of American asparagus acreage received herbicides and insecticides.

The most popular herbicides in California were urea-based chemicals such as diuron and linuron, which are carcinogens as well as developmental and reproductive toxins. (In 1994, linuron's use on food crops was highly restricted due to extreme carcinogenicity.) Growers also favored glyphosate (a.k.a. Monsanto's Roundup'), which is touted for its safety but has, in great doses, been linked to rare forms of cancer.

The insecticides of choice for asparagus are organophosphate chemicals, particularly disulfoton, which was applied to 51% of United Sates acreage in 2000. Modeled on the nerve toxins of World War II, organophosphates cause damage by inhibiting the human body's production of cholinesterase (an enzyme essential to the nervous system), and in turn can cause acute poisoning and death. Because these chemicals are highly volatile, each time they are sprayed, farm workers and neighboring communities run the risk of inhaling them directly.

Not quite enough? Consider run-off. Asparagus is generally grown near water—leading counties being Monterey, Santa Barbara, and San Joaquin (think Delta)—and all of its leading pesticides are water-soluble. Ureas and organophosphates are highly toxic to aquatic organisms, as is mefenoxam, the crop's top fungicide. Because of increased usage, glyphosate's breakdown products are now found in groundwater where, according to the EPA's 2002 Drinking Water Standards, they can cause liver and reproductive damage in humans. And then there is 1,3 dichloropropene, which is injected in the soil before planting to kill pathogens, nematodes, weeds, and insects. It has been found in groundwater throughout the country (even in the rainwater of Portland, Oregon), where it causes extreme liver and kidney damage and cancer throughout the body. There is only one solution: make sure your asparagus is organic.

QUARANTINE!

AN ORGANIC SOLUTION FROM AN UNLIKELY SOURCE

By Laurie Cohen

ANASTREPHA LUDENS *arrives unnoticed in a number of different kinds of fruit imported into California by (unsuspecting) purchasers of Mexican produce or by slipping by the state inspectors who regularly cut imported fruit in search of its larvae.*

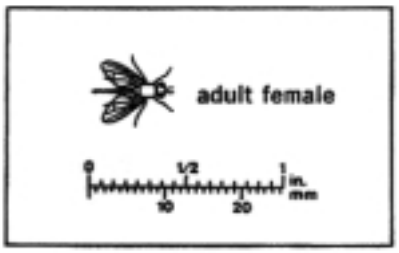
Its eggs are less than four to eight hundredths of an inch in size and are laid in batches of 3 to 40 under the skin of the host fruit. In its larval stage it resembles a creamy-colored maggot, approximately one-half inch long. After dropping onto the ground they pupate just inches below the soil level until they hatch and fly to complete their life cycle. This tiny fly can decimate over orchard and cause widespread panic among growers in San Diego County who are all too familiar with crop losses.

The Mexican fruit fly is just one of the tephritid fruit flies that attack over several dozen tropical and temperate species of fruit grown in Southern California. The State's largest and most expensive eradication is currently happening in San Diego County's Valley Center area. To date, from the December 2nd, 2002 initial quarantine, over 4 million dollars will have been spent by a number of state and local agencies to combat this pest. Its potential to disrupt San Diego's fruit growing industry, one of the nation's premier regions to grow so many different varieties, is boundless. There are also two smaller and less concentrated areas currently under scrutiny in the Los Angeles area.

The trouble starts when five mated flies are trapped or larva-infected fruit is found in one of the many areas where traps are baited for the fruit fly. After it is determined that a large enough infestation is occurring, the state will quarantine the hot spot. This current infestation has 130 square miles in quarantine with a core zone where the flies have been found. In Valley Center, 12 properties have been found with larvae. A hold notice then is enforced on host crops within 4.5–5 miles of the find. There are portable treatment units available to go on site, but there are no post-harvest treatments for areas of high concentration of flies or for the avocado growers.

The eradication process is funded and manpowered jointly by the USDA, California Department of Food and Agriculture (CDFA), and several other state and local agencies. Not only are growers

Photo by Jack Clark. University of California Cooperative Extension



affected, but so are nurseries, packing houses, processors, haulers, transporters, receivers, distributors, farmers' markets and other vendors, community gardens, landscapers and even garden club attendees who gather fruit from quarantined areas to bring to meetings. The joint agencies go so far as to test produce and nursery stock being sold outside the quarantined zone to ensure that none of it comes from the infected areas by using genetic and soil sampling. Numerous rules apply to the safe removal of contaminated fruit and to the ability to treat and transport crops from certain affected zones.

Sterile fruit flies are released four days a week to control female reproduction after a knock down period by malathion spray or Naturalyte, a bait approved for organic growers to use. The male fruit flies are irradiated to control reproduction and released, and traps with bait are set in numerous places. Fruit fly infestation has usually begun in urban areas in California where infected fruit bought in Mexico is consumed. The flies also occur naturally, as the eradication process has been in effect for 40 years.

In spite of this potential for disaster, there is very welcomed news for organic growers. It is estimated that there are at least 2,000 acres under organic production in the Valley Center area. Naturalyte has 2% Spinosad, which is a biological spray derived from naturally occurring soil bacteria developed by Dow Chemicals. It is bait rather than an altogether deadly spray so it does not harm beneficial insects. In one or another form of production for years, Dow Chemical jumped through hoops to manufacture Spinosad organically for this current treatment, although they had not planned on having it in production.

Behind this concerted effort to use Spinosad is San Diego County's Agricultural Commissioner, Kathleen A. Thuner. Originally, she was surprised by the large concentration of organic growers in the region. She gives credit to the struggling organic farmers and their concerns of being certified under the USDA's new plans. She urged the EPA to approve Spinosad in 1999, and with the simple removal of one inert ingredient made it usable by all state organic growers. She remains impressed by the many small, distinctive growers in Valley Center who produce the dozens of varieties of fruit, thus avoiding monoculture in the region.

John Blasius, the Senior Agricultural Biologist for the CDFA, holds meetings each week in Valley Center to keep the growers informed of the ever-changing lists of rules and regulations. He and his staff are constantly looking at possible scenarios and their determinations are often reevaluated. Details are discussed on a daily basis. He reads the daily reports about fly or larval finds and answers questions from worried farmers and packers. Certain crops are unable to be picked or transported while others can be. Some severely infected growers have been ordered to remove all fruit from their trees and bury it no less than 12 inches underground on their property. The County has given permission for the burial with regards to the protection of the watershed and with the Health Department's acknowledgment.

Blasius's office coordinates the fruit fly treatment consisting of the aerial spraying of the Spinosad; three times thus far at the expense of the state, getting signed consent from the many local farmers, constant trap surveillance and monitoring and testing of fruit sold around the county to insure that none of it was grown in or transported from the quarantined areas. It will continue to be a never-ending ordeal for Southern California growers, but Dow Chemical made it easier to be able to sell their fruit as organic this year. Constantly changing soil and air temperatures, climate

Photo courtesy of Texas Cooperative Extension
http://aggie-horticulture.tamu.edu/citrus

conditions, and the nature of the fruit fly provide so many variables that consume the time and energy of the task force. It is a never-ending fight to save the whole area's fruit production. We have to thank Dow Chemical, a company whose name is synonymous with pesticides and non-organic crop treatments, for coming to the rescue of the state of California's organic growers. With encouragement, other companies can step up to the organic growers and embrace them such as Dow has. The future looks brighter every day.

Laurie Cohen is a freelance writer in San Diego, California. She has previously written for CCOF on the subject of equal access to water for farmers and new housing developments in San Diego County.

WHY AGRICULTURE RESEARCH MATTERS

By Kim Leval

IN A 2000 KEYNOTE ADDRESS at a forum sponsored by University of Nebraska Cooperative Extension, Jim Mintert, a Kansas State economist, extolled the virtues of concentrated agriculture. According to the September 7, 2000 *Farm and Ranch's Heartland Express,* Dr. Mintert asserted that "What we're looking at is a long-term surplus of people in agriculture, and we don't really need programs to encourage people to stay there."

Dr. Mintert and others like him argue that public agriculture research and extension should be targeted to large-scale industrial models of agriculture. Advancing these systems with new knowledge and technology, they argue, is the only way U.S. agriculture can compete in a global marketplace. Pursuing research with the aim of increasing the farm and ranch share of the food dollar is only delaying the inevitable extinction of family farms, ranches, and rural communities. These arguments are flawed.

Conversely, the family farm and ranch system should once again be a focus of agriculture researchers and educators. The research we do encourages or discourages certain types of farming. We believe research must generate new knowledge that enables farmers and ranchers to use their skills to reduce capital and input costs, produce higher value products, and increase their share of the food dollar.

PRODUCTION COSTS ON THE RISE

In 1999 U.S. commodity prices dropped an average of seven percent while production costs rose by 20 percent. At the same time, efficiency gains attributed to research and technological advances are lauded while associated increases in production costs to producers are hardly mentioned. The problem is research has strayed from generating new knowledge farmers and ranchers can use at low cost to improve their management skills. Family farmers and ranchers rely on their skill and labor to lessen production costs and enhance marketing opportunities. They lose out when the majority of research outcomes result in higher costs and less options for the family scale farm or ranch.

BIAS TOWARDS BIGGEST

Trends in agriculture research to bolster yields and improve "efficiency of scale" in industrial systems are imbalanced. This research disproportionately benefits the largest farms. Consequentially, there are fewer, more concentrated farms and ranches.

We argue for a greater number of dispersed family farms and ranches. Research is focused on large farms because they are assumed to be more efficient. Wrong again. In fact, University of Minnesota economist Willis L. Peterson found that "diseconomies of scale" kick in as farm size increases.

Poultry and pork production offers a case in point. Public research efforts have concentrated on large-scale confinement hog and chicken operations. These large-scale operations have put untold numbers of independent family farmers out of business or on economic thin ice. Research that helps producers find low-cost ways to raise and market hogs and chickens could rescue those on thin ice and put some diversity back in the economic playing field.

WISHES OF FAMILY FARMERS AND RANCHERS BEING IGNORED

Family farmers and ranchers think the focus on industrial scale agriculture is detrimental to the family farm and ranch system. The 2000 *Iowa Farm and Rural Life Poll* found 85 percent of those surveyed agree it's dangerous for only a few companies to control so much of the food system. The 1999 *Nebraska Rural Poll* found 80 percent of those surveyed agreed families should own all farms in Nebraska; only 33 percent agreed farm size should increase. USDA conducted a poll in 15 major agriculture commodity producing states prior to the last Farm Bill. The poll revealed that 7 out of 10 farmers/ranchers believe research programs should be targeted to benefit small and medium-sized farms/ranches. But policy makers continue to set research policy catering to the industrial elite.

The troubling assumption that biggest is best translates into erroneous agriculture policy and bad research decisions. We can reverse these trends. In fact, for the future of rural America, we must.

A BETTER WAY

Research is important for the advancement of agriculture. Research outcomes help capture greater labor, production, and management efficiencies. However, efficiency is only part of the equation. Family farmers and ranchers benefit more when research also addresses social, economic and environmental factors.

For example, soybean research conducted by the University of Nebraska Lincoln's Industrial Agriculture Products Center resulted in *Bio-drip,* a soybean oil-based lubricant. Demand for plant-based lubricants was spurred by concerns that petroleum-based lubricants were contaminating groundwater. University researchers were testing *Bio-drip* for use as an irrigation shaft lubricant when they got the call from folks in Bruning, Nebraska.

Community members in Bruning (population 300) had already adapted the grain elevator and equipment to produce soybean meal for feed, but were looking to augment this with a more profitable venture. The goal was to keep the local grain elevator in business along with the jobs supporting 20 families.

The UNL/Bruning collaboration not only resulted in a new use for a Nebraska agricultural product, it also helped revitalize the Bruning community. Bruning's grain elevator, converted to a soybean lubricant factory, has seen a 40% increase in employment. The bank is thriving and Main Street is full of independent small businesses.

Some may neither recognize nor appreciate the social aspects of agricultural research, because to classical economic theory, people and communities are commodities—inputs to be plugged into an economic equation. *Cost of inputs/unit of output = level of efficiency.* The equation's goal is ultimate efficiency. But if rural communities are to survive in the 21st Century, decisions about agricultural research must be about much more.

Setting the Record Straight

Family farmers and ranchers whose livelihoods are at stake must set the record straight. Our challenge is to change the assumption made by policy makers that only the biggest and most powerful are worthy of research dollars. Research must focus on reversing the trend towards concentration. Research should focus on ways to increase the farm and ranch share of the food dollar. Without action, the system will change and we may not like the result.

- ***The public must hold the agriculture research system accountable for its actions and outcomes.***
  We must reinvigorate democracy in setting agriculture research agendas. Our public research system includes USDA, and agricultural ("land grant") colleges. The research conducted at these institutions is mission driven and should address problems of interest to the greater public. As taxpayers, we can help guide research directions so specific problems are addressed. Contact USDA administrators, regional lab directors or researchers with your ideas (**www.reeusda.gov**). Contact deans and directors, regents or other university governing board members, and agriculture school administrators to voice your research preferences (see **www.cfra.org** for list of schools and contacts).
- ***Diversity in our research agenda makes for a resilient food and fiber system.***
  We must urge members of Congress, USDA and agricultural school administrators, researchers and extension agents to maintain a diversity of research, education and outreach paths appropriate for all scales of farm size. It is important that research approaches develop new knowledge of benefit to farmers and ranchers as well as new products. In addition to developing products like bioengineered seeds, lower risk pesticides, and satellite technologies, research should look to alternative crops and marketing paths, low cost livestock production systems, non-chemical or lower chemical control of pests. Research should also develop new ways to produce and market crops and livestock with lower capital investments. Always, the aim of public agriculture research should be to strengthen family farms, ranches, and rural communities and conserve our natural resources.
- ***Balance and inclusiveness is key.***
  Crucial to a diverse research agenda is maintaining balanced viewpoints on federal advisory committees, county extension boards, commodity boards, and other bodies that make decisions about agriculture research. There are now national advisory boards on research, extension and economics, on biotechnology, beginning farmers, and on small farms that include opportunities for farmers and ranchers to serve. Find out how you can serve on, or give input to, these boards at the Center For Rural Affairs' website **www.cfra.org**.
- ***Celebrate innovation.***
  Tell your state legislators and Congressional members in your state and region about innovative and successful projects like the Bruning example. Projects that consider economic, social and environmental factors are more likely to be successful over the long term.
- ***Funds are needed.***
  Public investments in agriculture research have not kept up with the need. Urge greater support of agriculture research funding that will strengthen the family farm and ranch system. Key people to influence are state legislators, land grant administrators, USDA administrators like the Secretary, Deputy Secretary and Undersecretaries of Agriculture. Members of Congress, especially those serving on the Agriculture Appropriations Committee, and the House and Senate Agriculture committees have the keys to directing and unlocking more public funds for agriculture research that supports sustainable, family farming and ranching. (Links to these websites available at **www.ccof.org/actionalerts.html**)
- ***Join the Consortium for Sustainable Agriculture Research and Education (CSARE).***
  The mission of CSARE is to promote an agricultural research and education system that supports farmers and ranchers, rural communities, community-based food systems and environmental stewardship. We approach this vision by working for change at the individual, institutional and policy levels. CSARE is a national network of agriculture researchers, administrators, educators, non-profit organizations, policymakers and farmers, ranchers, students and others seeking positive change within our public education and research system. Learn more and become at member at **www.csare.org** or call Chad Kruger at (608) 265-6483. Student membership is free.

Together, we must fight to make certain research agendas remain accountable, diverse, balanced, inclusive, innovative and true to their roots in a representative democracy. Agriculture research does matter, especially to level the playing field for America's family farmers, ranchers and rural communities.

About the Author

Kim Leval is Senior Policy Analyst in the Rural Policy Program with the Center for Rural Affairs and interim Executive Director of the Consortium for Sustainable Agriculture Research and Education (CSARE). Her efforts focus on developing a national agriculture research agenda that serves family farmers and ranchers, rural communities and the environment.

HARVEST FINANCIAL GROWTH THROUGH ASSET ALLOCATION

By Mark Z. North, Financial Advisor
The Zimmerman Group at
Morgan Stanley, Napa, CA

IF YOUR GOAL IS TO TRY TO CULTIVATE a healthy yield from today's crop of investment opportunities, while attempting to reduce risk, it's essential to focus on the "three D's" of investing: diversification, diversification, diversification.

Think about a flower garden where a variety of seeds and bulbs were planted, so that something is always in bloom. Not every plant blossoms at once, but thanks to comprehensive planning, new buds open as others wilt. Each individual flower is important, but the true key is the diverse allocation of seeds and bulbs.

Prudent investors follow a similar strategy, called Asset Allocation. Since farmers tend to have so much invested in the land, it can be especially important for them to consider this practice for diversifying the remainder of their assets.

Whether someone is investing for retirement, college savings, estate planning, or other goals, the most vital element of diversification is perhaps not the specific securities one buys, but rather how the investor allocates their investment dollars among different classes of securities (like large-cap growth stocks, large-cap value stocks, international stocks, and bonds, for example). Studies show that an investor's Asset Allocation plan determines over 90% of the variation of their investment portfolio performance, compared to security selection (what they buy) and market timing (when they buy it), which combine for about 6% of their performance variation.

How does one formulate their Asset Allocation plan? It seemed that all anyone needed was a modem and a point of view just a few short years ago, when the stock market was reaching all-time highs and stock valuations were out of whack. These days, investors are abandoning the self-directed approach to investing in favor of a more disciplined investing strategy, with the help of a professional financial advisor or team of advisors.

Mutual funds probably provide the most effective diversification for investments of less than $100,000. For larger sums, many investors are turning to customized professional money management. Until recently, professional portfolio management was reserved only for institutional investors and the super-wealthy. Now, with $100,000 or more to invest, you can gain access to the level of service and experience that has managed the wealth of institutions, pension funds, and endowment and foundation boards.

WHAT IS AN SMA?

A separately managed account (SMA) is a professionally managed private portfolio of stocks and bonds that you own. This portfolio is actively managed and guided by a seasoned investment management team.

SMAs offer investors a process-oriented approach to investing, rather than a product sale. The process begins with a financial advisor assessing your financial needs and goals, time horizon, and risk tolerance. Your advisor then recommends a portfolio strategy customized to meet your needs. Once you agree with the strategy, a professional portfolio manager buys and sells stocks and bonds in your portfolio on your behalf. Your portfolio's performance is systematically monitored by your financial advisor. The SMA service is an ongoing process that enables you to monitor the health of your portfolio and adjust it accordingly, all with the guidance of your financial advisor.

THE SMA ADVANTAGE

Above all, a separately managed account enables you to own a portfolio customized for your changing and longer-term needs. Your stocks and bonds are managed, and monitored, by investment specialists.

If you are looking to grow wealth in a disciplined fashion, SMAs provide:

Access to experienced money management talent. Minimums are usually $100,000–$300,000.

Customization. A portfolio tailored to meet your long- and short-term cash needs. The customization process also enables you to indicate stocks you do not want held in the account for personal, social or environmental reasons.

Direct ownership of stocks and bonds. A separately managed account enables you, the investor, to own outright a managed portfolio of stocks and bonds.

Tax efficiency. Outright ownership of your securities means you can harvest capital gains and losses as you see fit for tax management purposes.

Account transparency. There are no hidden fees. You do not incur transaction costs from the regular sale and purchase of stocks and bonds in the account. The fee is a pre-negotiated percentage of your portfolio balance, so the portfolio manager's and your incentives are directly aligned. The fee is incurred quarterly.

Comprehensive reporting. Your financial advisor regularly monitors the portfolio. You receive a detailed quarterly report of your account balance, asset allocation, and all activities in the account during the period.

THE BROADER FIT

Whether you are seeking to generate income or preserve your current lifestyle in retirement, a separately managed account enables you to better handle the wealth management process. Across the financial industry, the SMA is considered the "next generation" of investments for the individual investor. It offers you access to the professional money management coupled with on-going guidance from your financial advisor. The SMA service is available for your taxable portfolio, 401(k) rollover, IRA and trust assets.

The author can be contacted at:
The Zimmerman Group at Morgan Stanley, Napa
mark.north@morganstanley.com • Phone: 707-254-4408

NON-TOXIC PEST CONTROL

By Steven M. Zien, Executive Director of Biological Urban Gardening Services

ONE OF THE OLDEST PEST CONTROL products has never been tested by EPA, has never been registered or sold, but is available to every landscaper. One of the most common substances on the planet is too often overlooked as an aid in managing pests. It can be useful on lawns, flowers, shrubs, trees and even vegetables. It is regularly used in the maintenance of landscapes and even environmentalists consider it safe enough to drink. What could this ecologically sane pest management tool be? Liquid steam, thawed ice, H_20 or as it is more commonly referred to — water!

Water is first a plant health care tool. Stress is a major contributing factor causing pest problems. The most common cause of plant stress is improper moisture in the root zone. Natural rainfall often provides acceptable amounts of water in many urban landscapes. When droughts occur, or in dry regions, proper irrigation is vital to keep plants stress free. Make applications before plants wilt. Apply water slowly and long enough to allow moisture to penetrate to the depth of the plants root zone. Irrigate deeply and infrequently to encourage a deep root system that will be more drought tolerant. Deeper roots will also have a larger soil area from which to obtain nutrients. Apply in the early morning to improve irrigation efficiency. Avoid watering late in the day since this creates cool moist conditions all evening long, an ideal environment for disease formation.

Water can also be used as a diagnostic tool. At the edge of a problem area, insert an empty, bottomless 5-pound coffee can into the turfgrass just a few inches. Fill it to the brim with water. In a short time most insect pests will float to the surface where they can be observed and identified. This procedure can be made more efficient by adding 1 ounce of liquid dish soap (preferably one without a lot of additives) per gallon of water. Without the can, apply the gallon of soapy mixture over 1 square yard of lawn. The soap serves as an irritant bringing up sod webworms, bluegrass billbugs, armyworms, cutworms, chinch bugs and other insects to the surface.

Water can also be a useful insect control product (organically acceptable pesticide). A forceful spray of water applied to plant leaves can dislodge a variety of pests, such as aphids, caterpillars and mites. Mites prefer dry, dusty conditions. Regularly washing the leaves will create a less favorable environment, often keeping mites within tolerable levels. Forceful blasts of water can also wash off powdery mildew spores if treated frequently, before the disease gets a foothold.

Removal of water can also serve as a pest control strategy. Standing water should be controlled to minimize mosquito breeding sites. Remove old tires, miscellaneous containers, and fix leaky faucets and pipes. Water can also be used as a herbicide. Simply pour the water on the offending weeds. Before you make the application the water should be heated to a boil to have the desired results. Note it is a non-selective herbicide and will kill any plant material that it contacts, including the roots. So keep it away from desirable plants. It can work very well on weeds in driveway and sidewalk cracks. Pouring boiling water on ant hills can be effective at eliminating the colony. Note that boiling water can cause injury to the applicator and proper care must be taken to avoid burns.

Water can also be combined with other pest control products to make a useable mixture to control a variety of pests. H_20 is a key component in both proper plant care, while being an under-utilized pest control tool.

Reprinted by permission from Biological Urban Gardening Services (BUGS), an international membership organization (established in 1987) devoted to reducing our reliance on potentially toxic agricultural chemicals in our highly populated urban landscape environments. Members receive the latest environmentally sound urban horticultural information through the newsletter, BUGS Flyer — The Voice of Ecological Horticulture *and a catalog of educational brochures. BUGS also provides soil analysis with extensive organic recommendations. For more information, contact BUGS at P.O. Box 76, Citrus Heights, CA 95611, or visit BUGS on the web at* **www.organiclandscape.com**

ORGANIC GROWER

EARTHWISE ORGANICS, INC.

2002

"GROWERS' BLEND" COMPOST

OMRI™ Listed
Organic Materials Review Institute

Approved for use in organic production
(Check with your certification program to verify the listing of our product)

Earthwise Organics' "Growers' Blend" Compost is approved for use in organic production. "Growers' Blend" is a 100% dairy manure compost. To show our commitment to manufacturing quality compost, we took the initiative to have OMRI test our material for use in organic production. We are proud to announce that "Growers' Blend" is the only compost in California that carries a guaranteed label from the CDFA. "Growers' Blend" compost is sold and delivered throughout the state of California. We have our own fleet of trucks that enable us to have complete control of deliveries. We have treated over 500,000 acres with our products. We guarantee the quality of each and every load manufactured and delivered.

Earthwise Organics also distributes, gypsum, soil sulfur, limestone, dolomite lime, three blends of compost and California organic fertilizer.

Growers' Blend Compost

	1.2 – 1.5 – 2.5 (Guaranteed Analysis)	Pounds of Nutrients per ton
TOTAL NITROGEN (N)	1.20 %	24 Lbs
0.02% Nitrate Nitrogen		
0.40% Water Soluble Organic Nitrogen		
0.78% Water Insoluble Organic Nitrogen		
AVAILABLE PHOSPHORIC ACID (P_2O_5)	1.50%	30 Lbs
SOLUBLE POTASH (K_2O)	2.50%	50 Lbs
CALCIUM	2.70%	54 Lbs
MAGNESIUM (Mg)	1.00%	20 Lbs
SODIUM	0.27%	5.4 Lbs

Derived from: (100% Dairy Manure)

"Now carrying a full line of California Organic Fertilizer Products"

FOR MORE INFORMATION PLEASE CALL:
(800) 661-7922 OR (559) 275-3300

Nature Safe offers a complete line of OMRI listed products specifically formulated to deliver unparalleled soil and plant nutrition and fertility efficiency. Manufactured by Griffin Industries, a leader in the production of quality animal and plant health ingredients since 1943, Nature Safe offers the highest nitrogen organic fertilizers available. Discover why successful organic farmers are making Nature Safe their Natural Choice for optimum soil and plant nutrition!

OMRI listed formulations:

12-2-0	**10-2-8**	**9-4-0**
8-5-5	**8-3-5**	**5-6-6**

All products contain chelated phosphorus and calcium as well as a host of trace minerals, micronutrients and biostimulant sources. Contains no manures or waste by-products. Nature Safe operations have been certified through Audubon's Cooperative Sanctuary Program validating our commitment to stewardship excellence.

OMRI™ Listed
Organic Materials Review Institute

For more information on our OMRI Listed products contact us at:

AUDUBON COOPERATIVE SANCTUARY SYSTEM

(800) 252-4727 • www.naturesafe.com

Farmers Know Best

By Keith L. Proctor

"Clearly we were not to be the organization involved. We needed farmers who knew the standards to run the certification program."

~ Jerome Goldstein, Executive Editor, *Organic Gardening and Farming Magazine*

America in the 20th Century, like most other countries, relied on the multitude of small farmers to feed itself. Nationwide, the number of small farms in post-WWII America was declining, even in light of a revolutionary new approach to farming—chemical-based agriculture. In contrast to the decrease in small farms overall, the number of farms relying on the chemical approach was increasing dramatically. This new method of farming sought to control nature rather then work in concert with her. As the Sixties dawned on America, there was growing revolution in both society and agriculture. On the land, larger chemical agribusinesses were overtaking small and medium-sized farmers, pushing prices down, and pushing some farmers out of business. In the budding organic world, this type of trend would not occur for another 30 years. For a time, small organic farmers were the only organic farmers.

Unlike the 1950s, with its revolution of modern conveniences and air of uniform social contentment, the 1960s brought uncertainly to American society. The Cold War and racial unrest were just a few of the intense and unsettling worries. Television was no longer limited to instant family entertainment; the American public was now subjected to instant images of a horrific war. To escape the frustrating and seemingly endless social ills of this time, many young people and free-thinkers started moving "back-to-the-land," back to rural areas to find what they hoped would be a better way of life.

Part of this agricultural awakening came as a result of Rachel Carson's *Silent Spring,* published in 1962. Her book conveyed to the world a frightening vision of nature defeated by chemical agriculture, a vision that was slowly becoming a reality, one that many conscious people could no longer ignore. CCOF's default Historian and North Coast Chapter Founding Member **Sy Weisman** observed on the occasion of CCOF's 20th Anniversary celebration, "Silent Spring was the catalyst for the forces that converged into a socially conscious, moral movement concerned with the health of the planet and its creatures. The movement rejected the theology that placed humans above nature. The concept of ecology was born with it, the environmental movement and the organic food and farming movement."

John and Gudrun Grell started farming in the early 1950s. They tried growing strawberries naturally without chemicals, but it did not prove to be a success. In working with some local Santa Maria strawberry growers, the Grells noticed several bags in storage with the skull and crossbones symbol on them. Curious, they inquired about the bags. Upon finding out this was a stock of pesticides, the Grells were shocked. "We didn't want to farm that way," Gudrun Grell says emphatically. "We didn't want any amount of pesticides on our crops." Giving up on strawberries, the Grells switched to New Zealand spinach and carrots. With these crops the Grells found their successful organic niche for many years.

While these new farmers had the best of intentions, many of them were inexperienced and more or less on their own. There were no associations of organic farmers such as today. Labor-intensive organic farming left little time to organize. Many had never heard of Rodale Press' *Organic Gardening and Farming Magazine,* founded in 1942, while others had never met another organic farmer. Information was scarce, and shared knowledge between farmers was often by word of mouth. **David Katz,** an early grower at CCOF's inception, notes, "There was no body of information for specific crops. Farmers had to figure out an organic approach to each pest problem they encountered." Extension agents were confused by the organic approach, wondering why farmers would choose differing labor-intensive pest management practices over a simple chemical approach. For organic farmers, it was difficult to source commercial pest control and fertility products that were acceptable for organic production. Even then, organic definitions and techniques were varied, often depending on the opinion of each farmer.

The first certification of organic farms in California occurred in 1971, and was administered by *Organic Gardening and Farming Magazine* (OGF). The west coast editor for *OGF,* **Floyd Allen**, oversaw the certification program that was entirely paid for by the magazine. *OGF* also offered funds to conduct lab tests for soil fertility and pesticide residue. In 1971, *OGF Magazine* listed 34 certified organic farms in California. The definition of "organic" was not imposed on California organic farmers; rather *OGF* sought their knowledge and experience in creating a definition and standards for the pilot certification program. Organic farmers know organic farming best.

To further the connection between organic farmers and the sharing of their experiences and techniques, *OGF* sponsored a national conference on organic farming in San Francisco in May of 1972. Discussions at this meeting spawned a marketing co-op known as the California Organic Farmers Association (COFA), limited mainly to marketing. Within one year, COFA listed 47 members.

Nine months after the San Francisco meeting, on February 23, 1973, at Floyd Allen's house in Morro Bay, California, *Organic Gardening and Farming Magazine* announced to a gathering of 90 organic farmers that it would be pulling out of the pilot program for organic certification. While most farmers at the meeting were caught unaware, many felt that the break between farmers and magazine was a mutually agreeable split, beneficial to both, and necessary at the time. "We wanted to test ourselves," recalls **Cal Slewing,** first President of CCOF. "We wanted to keep it within the organization [created under *OGF*], and do it properly." The momentum that came out of the pilot certification program and the formation of the COFA marketing co-op had transformed a year later into the creation of a new state-based organic certification organization, operated entirely by the organic farmers themselves.

Fifty-four growers agreed to sign up for the newly formed **California Certified Organic Farmers.** Dues were $25 per year. A twelve-person organizing committee began the tasks of establishing certification guidelines and bylaws. The state was divided into three sections: northern, central, and southern. Three more organizational meetings occurred during which time the guidelines and bylaws were further developed and a slate of officers was proposed for election. On June 7, 1973, only four months after Rodale announced its departure from organic certification, CCOF elected its first officers and was now on its own. **Cal Slewing** was elected President, **Barney Bricmont,** Vice President; **Helmut Klauer,** Secretary; **Dave Hayes,** Treasurer; **Shirley Du Moulin,** Consumer Representative; **Larry Watson,** State Certification Chairman; **Homer Lundberg,** Northern Regional Chairperson; **Fred Adams,** Central Regional Chairperson; and **Robert Taft,** Southern Regional Chairperson.

CCOF's first annual meeting took place in Fresno on January 11–13, 1974. Eighty-five members, distributors and other organic supporters attended. Participants were excited for what had been accomplished so far, and continued to work to develop CCOF by asking themselves, "What are we doing? Where are we going?" Summarizing the annual meeting in the first CCOF newsletter, Shirley Du Moulin wrote, "[Attendees] agreed that credibility with the consumer is of the utmost importance, and that use of the CCOF Seal clearly visible with the food product label along with education of the public to know what the seal stands for is vital." **Jerome Goldstein,** Executive Editor of *Organic Gardening and Farming Magazine* was the keynote speaker. He pointed out to the attendees that CCOF was one of two state certifying groups in the nation, and that the rest of the country would be looking to CCOF as a model.

Barney Bricmont

CCOF's first newsletter, *The California Certified Organic Farmer,* was published a few months after the first annual meeting. In introducing itself, CCOF included the organization's purpose on the cover:

Our purpose is to join together all organic food producers in the State of California that will comply with specified standards, to aid and assist the members with organic and biological solutions to farming problems, to allow each member the benefit from experience and knowledge of all other members. To have influence as a group, to protect and further the organic way, to produce and make available to the public healthfully grown foods and to raise the standards in the nutritional value of food. To periodically provide a news publication entitled The California Certified Organic Farmer.

After publishing the first issue of *The California Certified Organic Farmer* newsletter, **James S. Foote,** Farm Services Director for *OGF,* sent a letter of congratulations to David Katz, first editor of the CCOF newsletter. "I just saw a copy of the newsletter that you sent to Jerry Goldstein. I must say that when you Californians go after something, it's done with class."

During this time of developing CCOF, Floyd Allen of *OGF Magazine* remained on the organizing committee as temporary Executive Secretary. He wrote in *OGF* in 1973, "In going ahead with CCOF, growers have put a lot of time and money on the line in their conviction that the time has come to put principle and commitment just a little ahead of dollars and convenience." But Allen's involvement with CCOF and that of *Organic Gardening and Farming Magazine* ended in 1974.

With the absence of *OGF's* support for CCOF, the new organization's development quickly stalled. Growers had been questioning the initial centralized structure of CCOF, instead desiring a regional setup with locally elected officers. "The whole state was too big, too spread out, so we needed to form groups in areas where there were already organic farmers," states Barney Bricmont, CCOF's first vice-president. Growers began dropping out, and the certification program was left in limbo. After only three issues, *The California Certified Organic Farmer* newsletter ceased production in late 1974.

"It fell in the mud after *OGF* pulled out," Bricmont recollects. "They probably should have helped a little longer with additional funding and grants." Bricmont hails Cal Slewing, CCOF's first president, as having taken care of CCOF largely by himself between 1973 and 1975, a great effort that eventually cost the organization its first president. Slewing resigned in early 1975 to move to Shasta County. In addition to the large amount of work he put into maintaining CCOF, Slewing felt he was too far away from the nearest CCOF grower (since growers inspected each other at this time). A separation from CCOF seemed in order.

Vice-president Bricmont stepped up and held the position of CCOF President for the next 10 years. A meeting of CCOF's officers in April agreed that the organization must decentralize in order to secure its survival. After a statewide meeting failed to materialize, the Central Coast Chapter was formed in the Monterey Bay area, consisting of Santa Cruz County growers. No other

chapters appeared. Taking notice of CCOF's location, growers from neighboring Monterey County joined the struggling organization. Others from San Mateo and San Benito Counties followed suit, including **Janet and Robert Brians** of **Brians Ranch.** With more growers, a measure of stability appeared to return. As CCOF did not have an office space yet, the operation was run out of Barney Bricmont's Santa Cruz home; his dining room was the office, with the dining room table acting as the desk.

Janet Brians of Brians Ranch, San Benito County

Between 1975 and 1978, CCOF essentially was the Central Coast Chapter. In the vacuum created by CCOF's reduction in size and influence, two new groups appeared. California Organic Growers (COG) was a one-man certification show organized by a grower named Don Foote. At its peak in 1977, COG had about 30 growers, but by 1979, it had suffered the same fate as the first incarnation of CCOF; it was too centralized in structure.

In the Santa Rosa area, a dozen organic farms created a marketing co-op called **Farmers Organic Group** (FOG). Members of this group met to discuss and plan a variety of crops to be grown within their co-op, so that growers did not plant too much of the same crop. FOG growers often gathered for potlucks, taking a dish to pass prepared from their own organic crops. They exchanged information on what to grow, where to grow, and experiences with different varieties. CCOF President Barney Bricmont approached FOG member Sy Weisman about FOG joining CCOF. In the same vein as many initial CCOF growers, FOG members believed that a decentralized structure was the best way to herd farmers together. FOG was also drawn to CCOF to create a larger group of organic farmers, and to expand organic marketing. Together, Bricmont and Weisman drafted bylaws for the North Coast Chapter, and revised those of CCOF to reflect a decentralized federation model, giving chapters a large measure of autonomy for marketing and certification while still remaining connected to the parent organization. This model was used to ease other chapters into CCOF in the early 1980s. Voting to join CCOF, the North Coast Chapter met for the first time in January 1978 with 16 farms, providing more members and support to the fledgling organization. According to **Stuart Fishman,** an organic wholesaler with Veritable Vegetable in San Francisco, "CCOF would have died without Barney Bricmont and Sy Weisman."

Unofficially representing the view of organic wholesalers and retailers, Stuart Fishman attended many FOG meetings, continuing after FOG joined CCOF. Fishman worked with FOG members to bring organic produce and information to urban consumers. He also created retailer training sessions to help answer some of the many questions that retailers had about organic produce. Retailers could then, in turn, answer consumers' questions about organic. Fishman had a personal passion for the continued integrity of organic produce, from seed to shelf. Organic fraud, whether intentional or innocent, was rampant. **Kate Burroughs,** an early FOG member remembers Fishman's passion for honesty. "Stuart Fishman has a nose for organic integrity. He would follow the trail of organic produce to ensure its integrity. We had a phrase in the North Coast Chapter—to "Stu Fish"—meaning to thoroughly track the integrity of the produce." She laughs and continues to explain, "Some fraud was due to naïveté. Some people didn't know what organic was. Some were close to organic, but still using questionable materials. Others committed outright fraud." Burroughs recalls several companies repacking conventional produce as organic.

While CCOF had a definition of organic, and certification was voluntary, many other non-certified organic growers were still following their own definitions. Some of those included statements such as "Grown in the Ground", "No DDT", and "Grown with Chicken Manure." The cautionary practice of "buyer beware" with regards to organic products was becoming increasingly common as the 1970s came to a close. Consumers wanted to know about their food but often were not sure what questions to ask. Since there was no uniform definition of organic, and no enforcement mechanism in place, almost anything could be printed on labels. Among farmers, consumers, and legislators there was mounting concern to address any further erosion, perceived or real, of the integrity of organic products.

At the suggestion of Governor Jerry Brown's sympathetic Department of Consumer Affairs, legislation was introduced in January 1978 by Assemblyman Vic Fazio to define and regulate the production of organic foods. Upon reading the proposed legislation, Sy Weisman and Stuart Fishman concluded that it would virtually exclude all of the growers using the term. Once again, as with *OGF's* certification program in the early 1970s, the farmers needed to step in and take control. A meeting was called at Fort Mason in San Francisco where organic growers discussed going to Sacramento to deal head-on with organic legislation. Some members thought that CCOF should not endorse legislation, but rather create their own definition of organic and follow up each infraction of organic integrity in the courts. The idea was to have CCOF tax itself to create a "war-chest" from which to pull funds to

Integrity
Leadership
Humor

❖

Sy Weisman, Founder
CCOF North Coast Chapter
July 19, 1929
May 13, 1996

meet court costs. While it was a statement of independence, most members were not willing to commit to enforcement a continual supply of their money and time, both of which were already difficult to come by. Regardless of how integrity was maintained, ultimately it was the consumers who wanted to know what they were getting when they walked into stores.

Kate Burroughs

Bricmont, Fishman, Burroughs, and **Warren Weber** worked with others to develop the first statewide mailing list in 1978 as part of the effort to draft and garner support for the passage of the *California Organic Food Act.* This mailing list, created from wholesalers, retailers, mailing lists from CCOF, and from other organizations, brought together the first network of mainstream organic food and farming practitioners and advocates. There was now a stronger connection within the growing organic community in California; the cacophony of the many voices of farmers, wholesalers, retailers, and consumers began coalescing into a powerful, unified organic voice.

The original Fazio legislation failed in November of 1978. Michael Gage, a Democrat in the State Assembly from Santa Rosa, introduced similar legislation in February 1979. A hearing on the proposed legislation was held in Sacramento, and the government was stunned. "They weren't used to such a response," Kate Burroughs remembers. "The government turned the legislation over to the growers. [The legislators] realized they knew nothing about organic growing methods, and they were happy to turn it over to us." CCOF members seized the opportunity and spent many hours and late nights rewriting Gage's bill. CCOF was not the only organization interested in the outcome of the proposed law. Del Monte and other large non-organic companies were opposed to the inclusion of the term "natural" in the legislation. After some discussions, it was agreed that the term would be taken out of the bill. What did remain were the terms "organic", "organically grown", "naturally grown", "wild", "ecologically grown", and "biologically grown." The bill specified standards within the existing *Sherman Food, Drug, and Cosmetic Law* for the use of these terms in advertising and labeling.

The California Organic Food Act of 1979 was signed into law in September of that year. No one was completely satisfied with the new organic law, so it had a built-in "sunset clause" to automatically terminate the legislation at the end of January 1983. While it was a state-mandated local program, there was no budgetary appropriation given to the law for enforcement. Any infractions would have to taken up in the courts by organizations like CCOF. Regardless, a definition of "organic" had been formed, and labeling practices were instituted. "With a new law and CCOF standards, growers and buyers were on solid ground," says Kate Burroughs. However, as Warren Weber points out, "There was no real teeth in the legislation." Such a legislative bite on behalf of the California organic trade would have to wait until another decade.

The 1980s dawned with new organic legislation that offered a large measure of protection to organic. CCOF survived collapse and reinvented itself with new bylaws and a new structure. Consumers and retailers joined with farmers to create a stronger organic voice in the state. With a sturdy foundation built throughout the 1970s, CCOF was increasingly attractive to new organic growers. With only two chapters in 1980, CCOF would welcome seven more chapters over the next four years. As CCOF proved in 1973 in taking control of organic standards, and again in 1979 with organic legislation, organic farmers are the true experts on organic farming. Farmers know best.

Many thanks are sincerely extended to past and present CCOF members Barney Bricmont, Kate Burroughs, Stuart Fishman, Gudrun Grell, David Katz, Cal Slewing, and Warren Weber, and to the past Executive Editor of Organic Gardening and Farming Magazine, Jerry Goldstein for offering their time and priceless historical information for this and future articles on the history of California Certified Organic Farmers. Special thanks to Dan Mitchel, Senior Librarian at the Bernard E. Witkin State Law Library of California for his efforts in tracking down the text of the California Organic Food Act of 1979.

LOCATION OF CCOF FARMERS

The numbers on this map correspond to the numbered list of CCOF Farmers on the next page.

HERE WE ARE...

JUST WATCH US GROW!!

CCOF FARMERS and their products:

NORTHERN CALIFORNIA

1. Anthony Ghent
7532 Elk River Ct.
Eureka, Ca. 95501
JERUSALEM ARTICHOKES, VEGETABLE ROW CROPS.

2. Scott Schroeder
P.O. Box 102
Happy Camp, Ca. 96039
BEEF, GRAINS.

3. Ronald Epperson
P.O. Box 143
Montgomery Creek, Ca. 96065
DRIED FRUITS, VEGETABLE ROW CROPS.

4. Cal Stening
Box 27
Fenders Ferry Road
Montgomery Creek, Ca. 96065
ELEPHANT GARLIC, SHALLOTS, STANDARD GARLIC.

5. Robert Carer
Box 71
Round Mountain, Ca. 96084
VEGETABLE ROW CROPS.

6. Lloyd Heidinger
1590 Dayton Road
Chico, Ca. 95926
VEGETABLE ROW CROPS, ALMONDS.

7. Knudsen and Sons, Inc.
6130 Pess Road
Paradise, Ca. 95969
APPLES, GRAPES.

8. David Hayes
P.O. Box 75
Nelson, Ca. 95958
MEATS.

9. Homer Lundberg
Wehah Farms
P.O. Box 216
Richvale, Ca. 95974
RICE

10. Robert J. Dial
Route 1, Box 63
Biggs, Ca. 95917
WALNUTS, ALMONDS.

11. Real Food General Store and Gardens
14016 Armstrong Woods Rd.
P.O. Box A
Guerneville, Ca. 95446
HERBS, VEGETABLE ROW CROPS.

*12. Carl and Lee Blechert
Sebastopol, Ca. 95472

13. Heidi Brent
Reebry Ranch
1310 Furlong Road
Sebastopol, Ca. 95472
APPLES.

14. Dick Moore
9715 Occidental Road
Sebastopol, Ca. 95472
APPLES, CHERRIES, PEARS.

15. The Detroit Pond Co.
407 Furlong Road, Dutty Lane
Sebastopol, Ca. 95472
APPLES, ROW CROPS.

16. Odyssey Orchards
Route 1, Box 66
Winters, Ca. 95694
APRICOTS, PRUNES, WALNUTS, ALMONDS, MELONS, ROW CROPS.

17. James Stahlbaum
10 Creeks Edge Road
Davis, Ca. 95616
MELONS, VEGETABLE ROW CROPS.

18. Howard Beeman, Jr.
Route 1, Box 155
Woodland, Ca. 95695
GRAINS, VEGETABLE ROW CROPS.

19. Venetia Ranch
Box 176, Cadett Road
Pleasant Grove, Ca. 95668
RICE, WHEAT, OATS.

20. Keith Anderson
Route 1, Box 1661
Auburn, Ca. 95603
CHERRIES, PERSIMMONS.

21. Manuel Paiva, Jr.
1981 Hidden Valley Road
Corona, Ca. 95708
APPLES.

22. Robert Gilliland
32042 Tumbleweed Lane
Squaw Valley, Ca. 93648
APPLES, VEGETABLE ROW CROPS.

CENTRAL CALIFORNIA

23. Thein Thomas
12904 Cherokee Lane
Galt, Ca. 95632
VEGETABLE ROW CROPS.

24. John Zuckerman
P.O. Box 630
Stockton, Ca. 95201
POTATOES, MELONS, VEGETABLE ROW CROPS.

25. Lowell and Frada Curtis
Route 1, Box 874-A
Campo Seco Road
Sonora, Ca. 95370
APPLES, PEARS.

26. Fred Wetzel
Route 1, Box 49
Byron, Ca. 94514
ITALIAN SQUASH.

27. Louis Martucci
269 Smith Road
Dixville, Ca. 94526
MELONS, VEGETABLE ROW CROPS.

28. Ed and Shari Burns
3308 Woodside Road
Woodside, Ca. 94062
VEGETABLE ROW CROPS.

29. Joseph Chesse
710 San Simeon
Sunnyvale, Ca. 94086
OLIVES.

30. John Rivers
1177 Park Avenue
San Jose, Ca. 95126
WINTER SQUASH.

31. Bill Bentley
7488 W. Zayante Road
Felton, Ca. 95060
VEGETABLE ROW CROPS.

32. Bernard Brizmont
1920 Maciel Avenue
Santa Cruz, Ca. 95160
TOMATOES, GARLIC.

*33. Crawford Ranch
P.O. Box 446
Aptos, Ca. 95003

34. Alan H. Nittler, M.D.
3 Lahai Roi Lane
Aptos, Ca. 95003
AVACADOS, APPLES.

35. William H. Smith
441 Summer Avenue
Aptos, Ca. 95003
APPLES.

*36. George Ivancovich
196-D Hazel Dell Road
Watsonville, Ca. 95076

37. Jack Maend
196-C Hazel Dell Road
Watsonville, Ca. 95076
APPLES.

38. Russell Wolter
Route 2, Box 706
Carmel, Ca. 93921
LETTUCE, BEETS, ORCHARD FRUITS

*39. John A. Rowe
Nepenthe
Big Sur, Ca. 93920

40. Robert Fitzpatrick, Jr.
3649 E. International
Clovis, Ca. 93612
FIGS, WHEAT.

41. Chester H. Lage
12583 E. Heather Drive
Clovis, Ca. 93612
FRUITS, BERRIES, SHALLOTS, VEGETABLE ROW CROPS.

42. Simone Fruit Company
8008 W. Shields
Fresno, Ca. 93706
FIGS, RAISINS, DRIED PRUNES & APRICOTS.

*43. Jeff Kocheran
Round Mountain Farm
Sanger, Ca.

44. Chuck Swift
10581 E. South Ave.
Selma, Ca. 93662
GRAPES.

45. Akree Farms
42586 Road 48
Reedley, Ca. 93654
ORANGES, PEACHES, GRAPES.

46. Gerald Boddy, Jr.
20681 Road 252
Strathmore, Ca. 93267
MELONS, ORCHARD FRUITS, VEGETABLE ROW CROPS.

47. Richard Ehlen
20978 Road 254
Strathmore, Ca. 93267
ORANGES.

48. Fred Adams
18514 Road 248
Porterville, Ca. 93257
ORANGES, OLIVES, VEGETABLE ROW CROPS.

*49. Bruce Cook
Highway 58
Creston, Ca. 93432

50. John Whelan
15300 Morro Road
Atascadero, Ca. 93422
APPLES.

51. John Grell
Grell's Hill House
P.O. Box 601
Halcyon, Ca. 93420
SPINACH, CARROTS.

52. Kenneth Beck
Star Route, Box 100
Santa Margarita, Ca.
WHEAT, BARLEY.

53. Donald E. Foote
Route 3, Box 234-B
San Luis Obispo, Ca. 93401
EGGS.

54. John Bigger
Route 1, Box 56
Santa Maria, Ca. 93454
OAT HAY, VEGETABLE ROW CROPS.

CERTIFICATION PENDING OR IN PROCESS.

SOUTHERN CALIFORNIA

55. Helmut Klaver
808 E. Cota Street
Santa Barbara, Ca. 93103
APPLES, PEARS, VEGETABLE ROW CROPS.

56. Robert Fraley
928 Mission Drive
Camarillo, Ca. 93010
AVACADOS.

57. Jerald Norton
21505 Colonia Drive
Tujunga, Ca. 90280
VEGETABLE ROW CROPS.

58. Freddie G. Dickson
30979 Fremont Road
Newberry Springs, Ca. 92365
VEGETABLE ROW CROPS.

59. John Mason
P.O. Box 155
Newberry Springs, Ca. 92365
HOTHOUSE WINTER TOMATOES.

60. Edward F. Boutter
P.O. Box 1431
Fallbrook, Ca. 92028
AVACADOS, TANGELOS.

61. D. S. Grower
1758 Prince Street
Fallbrook, Ca. 92028
CITRUS, AVACADOS.

62. Sam King
1757 East Alvarado
Fallbrook, Ca. 92028
TROPICAL FRUIT.

*63. Richard Shields
Peoma Valley, Ca. 92061

64. Robert Taft
P.O. Box 661
Peoma Valley, Ca. 92061
ORANGES, AVACADOS, TANGELOS.

*65. Albert L. McDaniel and Thelma R. May
Valley Center, Ca. 92082

66. Keldra Edwards
Route 4, Box 472-E
Escondido, Ca. 92025
ORANGES.

67. Milton H. Parrish
Route 4, Box 472-T
Escondido, Ca. 92025
AVACADOS, TANGELOS, VEGETABLE ROW CROPS.

68. Phyllis Parsons
Route 4, Box 472-P
Escondido, Ca. 92025
ORANGES.

69. Gregory C. Pommerenk and Jerry Wees
Route 2, Box 2119
Escondido, Ca. 92025
VEGETABLE ROW CROPS.

70. Larry Watson
Route 2, Box 6039
Escondido, Ca. 92025
VEGETABLE ROW CROPS.

*71. Emil T. Sejkora
11230 El Nopal
Lakeside, Ca. 92040

72. Otto and Mildred Ahlers
P.O. Box 728
Mecca, Ca. 92254
DATES, GRAPEFRUIT.

*73. Roy C. Lye
Blythe, Ca. 92225

NEW! OMRI Listed...

Professional SUNSHINE® Mixes!

The Sunshine Professional Mix Family now includes organic loose-fill versions of our popular Sunshine mixes. The new mixes are formulated with an organic fertilizer, dolomitic lime and wetting agent (Yucca extract) which all meet OMRI requirements in organic production.

Developed in response to customer requests, these mixes are formulated to help the professional organic grower cultivate strong, healthy crops.

Listed by the Organic Materials Review Institute (OMRI) for the use in production of organic food and fiber, the OMRI Logo assures our product's compliance to OMRI's comprehensive product review process. Organic certifying organizations recognize the value of OMRI listed products during their certification process.

Traditional Compressed Mix	Traditional Loose-fill Mix	New Organic Loose-fill Mix
Mix # 1	LC1	Sunshine Complete Organic
Mix # 2	LB2	Sunshine Basic Organic
Mix # 3	LG3	Sunshine Germination Organic
Mix # 4	LA4	Sunshine Aggregate Organic
Mix # 5	LP5	Sunshine Plug Organic
Mix # 6	LPM6	Sunshine Premix Organic
N/A	Growers Gold Organic	Sunshine Growers Organic

The entire Sunshine Organic Professional Mix Product line is available in 2.8 cf. bags, 60 cf. totes and bulk. Sunshine Professional Peat Moss is also OMRI Listed.

Order yours now by calling our Toll-free Western Region Customer Service Centers...

SUN GRO HORTICULTURE

Seba Beach, AB
1-888-797-7328
Fax 1-888-797-6497

Hubbard, OR
1-800-842-3256
Fax 1-888-896-3005

New from CCOF !

Organic Agriculture & Food

An educational video for food retailers, organic businesses, and related organizations.

Organic Agriculture & Food takes the viewer on a 40-minute tour of organic food production, including its history, current federal organic regulations regarding certification and labeling of products, weed and pest management practices, the treatment of livestock, nutrition and health aspects, and the differences to non-organic agriculture and food.

"An important, all-inclusive and in-depth explanation of organic. Definitive, thorough, and compelling!"
~Jesse Cool
Organic Restaurant Owner, Author

"Hard hitting — answers the question, Why organic? Evocative, educational ... a must see!"
~ Jim Riddle
Member, National Organic Standards Board

Created with a broad audience in mind, this video is intended as an educational tool for anyone in the organic industry who wants to educate themselves, their staff, and even their customers about Organic Agriculture and Food—even for people who are not yet familiar with organics.

Purchase the video from CCOF's Home Office:
1-888-423-2263, ext. 22, or online:* www.ccof.org *$49.99
(Please inquire about our special rates for non-profit organizations and CCOF certified operations!)

EXPORTING TO FOREIGN MARKETS

By Helge Hellberg
Marketing & Communications Director

IN THE PAST FEW MONTHS, CCOF Marketing has been approached by several certified operations with questions about foreign trade. As organic markets in other countries grow at a similar rate as in the U.S., exporting overseas might be a good idea for companies that are already well established in their local markets, or for companies that still have product available and know that all accessible markets domestically are already satisfied.

But how can a few smaller operations that decide to create a joint venture or a mid-size operation with a relatively small marketing budget approach the daunting task of developing relationships overseas? The answer might be easier than it first seems.

Since government departments at both state and federal levels now recognize "organic," governmental programs are readily available to help almost any size operation with assistance, resources, and even financial support, to enter foreign markets.

Below is a list of programs offered by the California Department of Food and Agriculture (CDFA), the United States Department of Agriculture (USDA), and WUSATA (Western United States Agricultural Trade Association) that assist organic exporters:

CDFA:
The Agricultural Export Program of the California Department of Food and Agriculture offers export services that may be of interest to organic exporters. Information on the program can be found at **www.calagexport.com.** The Agricultural Export Program conducts many overseas marketing activities including: trade shows, trade missions, in-store promotion, tabletop showcases, buying missions, and export seminars. Companies can register with the Agricultural Export Program to be informed of these marketing events.

USDA/FAS
The United States Department of Agriculture's (USDA) Foreign Agriculture Service (FAS) works to promote U.S. Agriculture internationally. FAS provides a wide variety of export services and programs to agricultural exporters. Please visit FAS' website at **www.fas.usda.gov** or contact the Agricultural Export Program for specifics on how FAS can assist you.

Some of the Programs offered by FAS:

Export Assistance
- Foreign Buyer List — List of Buyers in Foreign Countries
- U.S. Supplier List — Searchable database of U.S. Suppliers for Foreign Buyers
- Trade Shows
- Trade Leads

Export Programs
- Facility Guarantee Program
- Supplier Credit Guarantee

Market Access Programs
- Foreign Market Development
- Emerging Markets

Quality Samples Program
- Section 108
- Technical Assistance for Specialty Crops

WUSATA
The Western United States Agricultural Trade Association (WUSATA) represents the thirteen Western State Departments of Agriculture. WUSATA offers three umbrella programs that can be beneficial to exporters.

1. **Branded Program** ➢ Provides up to 50% reimbursement on approved international marketing activities for qualified companies enrolled within the WUSATA Branded Program. The Branded Program can allow companies to expand their marketing dollars. Example: An organic company spends $10,000 on in-store demonstrations to market their product in Germany. By enrolling in Branded Program the company could spend $20,000 dollars on approved expenditures and receive up to a $10,000 reimbursement from WUSATA. The branded program requires a 50% match to allocated funding. Information on the Branded Program can be found on the WUSATA website at **www.wusata.org.**
2. **Generic Program** ➢ The WUSATA State Departments of Agriculture conduct international generic promotional activities for Western U.S. Agricultural Products. Generic activities can range from in-store promotions, trade shows, buying missions, and trade missions. Western U.S. companies can participate in these programs on a fee basis. The Generic Program can provide a vehicle for both Branded and Non-Branded companies to maximize marketing dollars in selected activities. Information on the WUSATA Generic Program and scheduled activities can be found on the WUSATA website at **www.wusata.org.**
3. **Export Readiness Training** ➢ The WUSATA organization in conjunction with your State Department of Agriculture conducts Export Readiness Training to provide consultation and export recommendations to companies on a one to one basis. A professional consultant, in addition to WUSATA and Department of Agriculture Staff, will meet with interested companies to discuss export related problems, issues, market entrance scenarios, etc. For more information on the Export Readiness Program, please contact your local state Department of Agriculture (California businesses can visit **www.calagexport.com**).

In addition to the many Export Promotional Programs that exist, the Agricultural Export Program can also provide you with information on financing and training services. Please contact the Program Manager for further information:

Agricultural Export Program
California Department of Food and Agriculture
1220 N Street, Suite A-280
Sacramento, CA 95814
Phone: (916) 654-0389
Fax: (916) 653-2604
E-mail: *Aepinfo@cdfa.ca.gov*
www.calagexport.com

For additional questions in regards to Marketing, please contact Helge Hellberg, CCOF Marketing & Communications Director, at (831) 423-2263, Ext. 21.

Information provided by the Agricultural Export Program, California Department of Food and Agriculture.

News Briefs

News of the Glassy-winged Sharpshooter

The most recent updates posted to the CDFA's daily updates section of their GWSS website include:

- Imperial County: From late January into early February, 22 adult GWSS and two viable egg masses were recovered in Imperial County around Corvina Estate, Bombay Beach, Fountain of Youth, and Bashfords Spa. From February 21 to March 3, viable egg masses were detected in Bashfords Spa, Bombay Beach, and Fountain of Youth Spa. Trapping and visual surveys are underway.
- Santa Clara: On February 6 and 7, two adult GWSS males were trapped in two properties in the Magic Sands area. Trapping and monitoring of the GWSS in Santa Clara are continuing.

Please visit **www.cdfa.ca.gov/phpps/pdcp** for links to other important and useful information for growers and the general public regarding the GWSS, Pierce's Disease, and treatment options.

APHIS Provides $11 Million to GWSS Problem

Approximately $11 million of APHIS' fiscal year 2003 contribution to the GWSS program will be used to increase nursery stock treatments, and expand area-wide control activities into production areas in Tulare County, Ventura County, and Coachella Valley in Riverside County. Of this total, $4 million will be used to expand control in Tulare and Ventura Counties; $2 million will be used for treatments in Riverside County; and $5 million will be used for nursery treatments. Southern California nurseries provide a safe haven for the GWSS, which can be transported into wine grape growing regions of the state unless nursery plantings are carefully inspected. Inspections and controls are a significant cost to nurseries — one Ventura County nursery claims it spent $750,000 last year on inspections and pesticides prior to shipment. Considering the cost of one nursery, the $5 million government aid may not be enough.

Other News from California, the Nation, and Around the World

Three Million Southern California Chickens Destroyed In Disease Outbreak

More than three million chickens, primarily egg-laying hens, have been destroyed in an effort to halt the spread of Exotic Newcastle Disease. A quarantine exists in six southern California counties (San Diego, Riverside, San Bernardino, Orange, Los Angeles, and Ventura). The outbreak started in September 2002 in backyard chickens and then was detected in a commercial egg farm in San Bernardino County. The disease was recently discovered in a backyard flock in Arizona and Las Vegas, the first indications of the disease outside California. To date, Exotic Newcastle Disease has infected 17 commercial facilities and 1,997 residential properties. The disease poses no risk to public health, but humans can carry the disease on clothing and transmit it to other chickens.

Congress Set to Overturn Organic Loophole

A bipartisan coalition of U.S. senators has introduced legislation to overturn the provision in the Omnibus Appropriation Bill that allows non-organically-grown feed to be fed to organic chickens. The provision was an 11th hour addition to the 3,000-page bill, inserted by Congressman Nathan Deal (R-Georgia) on behalf of Fieldale Farms, a Georgia processor that claimed organic feed was not available in the quantities it needed. Fieldale contributed $4,000 to Deal's last election campaign. The new bill, introduced by Patrick Leahy (D-Vermont) and Olympia Snowe (R-Maine), is co-sponsored by 39 other Senators and supported by organic food producers, processors, and environmental groups. USDA Secretary Ann Veneman has issued a statement against the change in the National Organic Program, and also in support of the bipartisan effort.

Bush Administration Seeks Methyl Bromide Exemptions

The Bush Administration has requested exemptions for 54 companies and trade groups that want to continue using methyl bromide, scheduled to be phased out by 2005 under a treaty to protect the ozone layer. The requests come from tomato and strawberry growers, beekeepers, cultivators of tobacco seedlings, operators of golf courses, and other businesses that claim they have no alternative for effectively killing weeds and pests. In their applications, they said they had explored alternatives and would face "significant market disruption" if not granted exemptions. The government says it has spent $146 million searching for a benign compound to be used instead of methyl bromide, but that a replacement product has not been found. David Doniger of the Natural Resources Defense Council points out, "They've had a decade of advance warning." Methyl bromide, the last chemical in commercial use that the Montreal Protocol of 1987 phases out, is a toxic gas that sterilizes soil before planting and kills pests in stored food products. Scientists have identified it as a potent ozone destroyer. The U.S. is the largest consumer of methyl bromide, accounting for 25% of its global consumption. The Administration must decide which requests to take to the Ozone Secretariat of the UN Environmental Program, where the final decision will be binding and not subject to any appeal.

AFBF Farmers Not Always in Step with Consumers

The American Farm Bureau Federation released an interesting study of its members at its annual meeting in Tampa. The research aimed to find out how close farmers and consumers are on important topics. Over 50% of farmers and consumers agree that consumers are concerned about food safety. They also concur that farmers need some kind of financial protection (80%), further agreeing that these subsidies should be based on environmentally sound farming

practices (about 60%). But there is substantial disagreement in some areas, too. For instance, 40% of the consumers say pesticide use is never acceptable while 70% of farmers said it was always or sometimes acceptable. 50% of consumers say hormone use in animals is never acceptable while 65% of farmers say it is always or sometimes acceptable. And 48% of consumers say antibiotics to promote animal growth are never acceptable while 67% of farmers say it is always or sometimes acceptable.

Studies Show Organic Foods Have More Healthy Compounds

Organically grown crops contain more healthy compounds than conventional crops, perhaps because they are not exposed to pesticides, U.S. researchers at UC-Davis have reported. Tests on organically and sustainably grown berries and corn showed they contain up to 58 percent more polyphenolics, compounds that act as antioxidants and may protect cells against damage that can lead to heart disease and cancer. "This really opens the door to more research in this area," said Alyson Mitchell, an assistant professor of food science at the University of California, Davis, who led the study. Her team compared levels of total polyphenolics and ascorbic acid content in blackberries, strawberries and corn grown organically, sustainably or conventionally. The team found that blackberries grown sustainably or organically and then frozen contained 50 percent to 58 percent more polyphenolics than conventionally grown crops from neighboring plots. Sustainably grown frozen strawberries contained 19 percent more polyphenolics than conventional fruit. Sustainably grown and organic produce also had more ascorbic acid, which the body converts to vitamin C, Mitchell's team reported in the *Journal of Agricultural and Food Chemistry.* The polyphenolics in the organic crops were at levels seen in wild plants, Mitchell said, suggesting that plants treated with pesticides need to make less of the chemicals. Plants make vitamins, polyphenolics and other antioxidants to protect themselves from dangers such as pests and drought. Many studies show that eating plenty of fruits and vegetables can reduce the risk of heart disease, cancer and other disease. Polyphenolics are believed to be one reason.

An Italian study has found that organic pears, peaches, and oranges have higher antioxidant levels than their non-organic counterparts. The study, which began three years ago and is still ongoing, is being conducted by the National Italian Institute of Food and Nutrition Research. In particular, researchers found that organic William's pears contain less fiber but more natural sugar, vitamin C, and antioxidants compared to their non-organic counterparts, and were more resistant to mildew and fungi. Organic Regina Bianca peaches, meanwhile, contain more antioxidants.

Our Polluted Bodies

Volunteers recently gave blood and urine samples to researchers investigating the "body burden" of toxic chemicals carried by Americans. Some of these people live in upscale, clean neighborhoods, eat a healthy diet, and avoid exposure to industrial chemicals. But the results came as a nasty shock: on average, each person had 50 chemicals suspected of causing cancer, or considered toxic to the nervous system, or known to disrupt the hormone and endocrine systems. One of the subjects was Michael Lerner, president of *Commonweal* (a journal of opinion published by Catholic laypeople that provides a review of public affairs, religion, literature and the arts), one of the partners in the research. More than 100 toxins were found in his body, including high levels of mercury and arsenic. He has had hand tremors for years; now he has an idea why. "Being tested yourself brings the body burden home," he says. "Mercury and arsenic both cause tremors, so I've stopped eating all fish that have high mercury levels." Lerner wants such testing to be available to everyone; but the tests only provide information, they do not reduce the contamination. Says Lerner, "the truth is, we are unwilling participants in a huge chemical experiment, which would never be permitted if these chemicals came to us as drugs. But because these chemicals enter us from industrial and agricultural sources, they are not subject to testing that would ensure our safety." The report calls for the reform of the *Toxics Substance Control Act,* so that chemical companies would have to safety test chemical products before putting them on the market.

Frustrating Fact: Over 75,000 new synthetic chemical compounds have been developed and dispersed into the environment; fewer than half of these compounds have ever been tested for their potential toxicity to humans. (Source: U.S. Environmental Protection Agency)

Over 54 Million Organic Acres Worldwide

According to a study titled *The World of Organic Agriculture — Statistics and Future Prospects,* there are 22 million hectares or 54.34 million acres of agricultural land being farmed under certified organic management. The largest area is in Australia with about 10.5 million hectares, followed by Argentina (3.2 million hectares) and Italy with more than 1.2 million hectares. The Alpine countries and Sweden lead in organic land in proportion to the total farmed land of a country.

Primates Prefer Organic

Monkeys at Copenhagen Zoo are going ape over organic bananas and other fruits, rejecting non-organic foods left in their cages. Copenhagen Zoo, which hopes to be awarded a "green label" as an environmental zoo, last year began feeding its animals at least 10 percent organic products. "The tapirs and chimpanzees are choosing organically grown bananas over the others," said zookeeper Niels Melchiorsen to the Dutch magazine *Oekologisk Jordbrug* (Ecological Agriculture). "The chimpanzees are able to tell the difference between the organic and non-organic fruit. If we give them organic and non-organic bananas, they systematically choose the organic bananas, which they eat with the skin on. But they peel the non-organic bananas before eating them." Unfortunately, humans have to rely upon labeling to distinguish the good products.

***Sources*: www.cdfa.ca.gov/phpps/pdcp;** USDA-APHIS; CDFA press release; END Task Force Office; CATs, **www.alternatives2toxics.org;** *Common Dreams News Center/NYT;* **www.organicconsumers.org; www.foe.org; www.fb.org; www.usda.gov;** Reuters; **www.organicTS.com; www.ifoam.org**

GE Report

There is no need for GM (genetically modified) crops; no one wants them, not famine-stricken African nations, and very possibly, not even the biotech corporations themselves, judging from the spectacular cutbacks and spin-outs of agricultural biotechnology and major retreats from funding academic research over the past year.

Dr. Mae Wan-Ho
Institute for Science and Society
www.i-is.org.uk
01/14/03

U.S. Delays Challenge to Europe's Ban on Modified Food

With war looming in Iraq, the Bush administration has decided against antagonizing its European allies and has postponed filing a case against the European Union for its ban on genetically modified food, according to senior administration officials. A cabinet meeting to consider the suit was canceled in February as European agricultural officials came to Washington to argue for patience. The conflict will resurface soon, however. Robert B. Zoellick, the U.S. trade representative, said in an interview that he believed genetically modified food could help alleviate hunger worldwide and that he wanted the European opposition to be confronted and unfounded fears erased so that developing nations would accept food from genetically modified crops. Experts agree that the U.S. could win a case at the World Trade Organization and force a lifting of the four-year old ban. The ultimate resolution of this case, however, will rest on labeling—not food aid—and promises to pit European ideas of food regulation against American notions about free trade.

Trace of Biotech Corn in Japan, Say U.S. Exporters

Japan has found trace amounts of unapproved StarLink corn in an American shipment bound for Tokyo's food supply, renewing fears that major trading partners may once again turn their backs on U.S. crops, say U.S. exporters. The return of StarLink corn comes as the U.S. tries to persuade reluctant trading partners such as the European Union and southern Africa that genetically modified crops are safe for consumers. In late December, Japan's Ministry of Agriculture, Forestry and Fisheries detected StarLink corn in a U.S. corn shipment in a vessel, The North King, docked at Nagoya harbor, three U.S. exporters reported. USDA officials said they were surprised by the news since they believed all remaining StarLink corn was destroyed last year. The return of StarLink corn could renew widespread international backlash against U.S. grain exports as it did when it was first discovered in the U.S. two years ago. U.S. corn purchases from top buyer Japan have only started to return to normal this year, while South Korean food processors have continued to shun U.S. corn for food use.

Australian State Bans GE Food Crops Until 2006

Individual Australian states have a right to ban growing genetically modified crops, says Australia's Agriculture Minister Warren Truss. Premier Bob Carr, of New South Wales, one of Australia's main canola-growing areas, said he would ban the production of GE food crops such as canola, clover, mustard and field peas until 2006. Canola is the first commercial GE food crop likely to be introduced to Australia, with world farm chemical giants gearing up for a commercial release for planting this year. Australia is the world's second-biggest exporter of canola, widely used as a cooking oil, in competition with world leader Canada, which already grows some GE crops. A group of farmers has commended the NSW decision. But they joined the Australian Greens in expressing concern at ongoing trials of GE food crops, and their potential for contaminating non-GE crops. Monsanto applied for a general or commercial release of GE canola crops in Australia last June, after pulling out of its original plans to grow hundreds of hectares of GE canola in New Zealand.

Ban on 'Biopharm' Crops Urged

A coalition of health, consumer and environmental groups has filed a formal legal petition with the USDA to halt the planting of "biopharm" crops, plants genetically engineered to contain pharmaceuticals and industrial chemicals. The group, Genetically Engineered Food Alert, citing human health and environmental risks, called for an indefinite moratorium on all such "pharm" crops and asked that the USDA require environmental impact statements for all pharm crops. So far there are not any pharmed drugs on the market. But since 2001, USDA's Animal and Plant Health Inspection Service (APHIS) has granted at least 25 permits to test plants engineered to make pharmaceuticals in 14 states. Such plants are subject to federal guidelines to ensure that they do not contaminate other crops and inadvertently get into the food supply. Of course, that presumes that growers follow the rules. And even those rules are not enough for the Grocery Manufacturers of America and the National Food Processors Association, both of which have called for "stringent" regulatory oversight governing drug-producing plants.

FDA Policies for Gene-Altered Foods Faulted in Report

Excessive levels of harmful compounds could show up in genetically engineered foods because the government has failed to put strong safeguards in place to catch them, a consumer group says in a report. The Center for Science in the Public Interest, a Washington group known for a moderate stance on the use of genetic engineering to alter food plants, contends that the Food and Drug Administration (FDA), the primary federal agency responsible for food safety, missed "obvious errors" in reviewing some gene-altered crops. The group said the FDA's procedures are so full of holes that continued food safety cannot be ensured as companies press to bring many more genetically engineered plants to market. The center said the FDA's review process is an outgrowth of the nation's lax approach to dealing with genetically altered crops. Congress has never passed a law to regulate plants or animals created

through genetic engineering. As a result federal agencies have had to stretch old laws, written for other purposes, to create a patchwork system of rules.

EPA Fines Biotechs for Corn Violations

The Environmental Protection Agency (EPA) fined two large biotechnology companies in December for violations in growing genetically altered corn in Hawaii, another black eye for an industry reeling from recent problems in complying with government rules on experimental crops. The fines, against Dow AgroSciences LLC of Indianapolis and Pioneer Hi-Bred International Inc. of Des Moines, were relatively small – less than $10,000 apiece. Dow AgroSciences agreed to pay $8,800 to settle charges that it failed to plant appropriate buffers of trees and corn to prevent gene transfer from an experimental corn plot. Pioneer, a subsidiary of DuPont Co. of Wilmington, Delaware, agreed to pay $9,900 to settle charges that it planted experimental corn in an unapproved location that was too close to other corn, a circumstance that might have permitted pollen transfer. Dow AgroSciences acknowledged an "oversight." The company said it followed safeguards it believed were stricter than those in its EPA permit, but it failed to clear the changes with the agency.

EPA Approves New GMO Corn

The Environmental Protection Agency is approving a new type of genetically modified corn. Federal regulators gave their approval to Monsanto Co., which has developed YieldGard Rootworm insect-protected corn technology. Officials noted regulatory approval came in time for the 2003 planting season. The EPA was the last federal agency that had to review Rootworm corn. USDA and FDA officials already had given their approval. The new type of corn contains a protein from *Bacillus thuringiensis* (Bt), a soil microbe that targets corn rootworm larvae, allowing the corn plant to protect its roots naturally against the damaging corn rootworm. EPA officials found the new crop posed no adverse human health or environmental safety concerns.

Roundup-Resistant Weeds Are Cropping Up

Scientists are concerned that farmers are using Roundup weedkiller so heavily that it is losing its effectiveness against some of the world's most difficult weeds. Some 33 million pounds of glyphosate were sprayed on soybean crops alone in 2001, a five-fold increase from 1995, according to the USDA. Scientists are so concerned that some 200 showed up for a symposium on the issue last month in St. Louis. Monsanto Co., which invented both Roundup and the Roundup-immune crops, has applied to the EPA to alter Roundup labels to add special instructions for farmers in areas with resistant weeds. If herbicide-tolerant weeds gain hold, land prices could slip and farmers would be forced to start using additional chemicals, adding to their costs and potentially increasing environmental risks. No alternatives to Roundup are on the horizon. Industry experts say Roundup has been so effective for so long that there has been no financial incentive for chemical companies to develop a substitute.

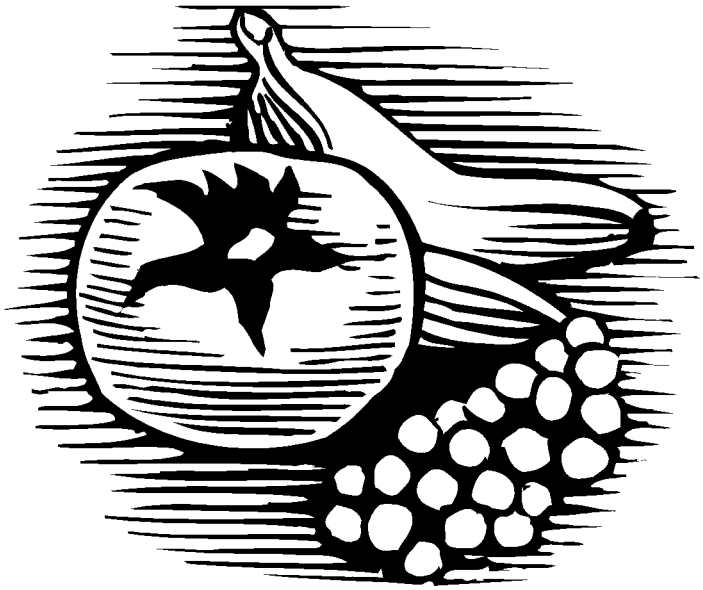
California Is World's Biotech Center

California has more privately owned biotechnology companies than any foreign country, according to Ernst & Young. The state is home to 412 of America's 1,450 private biotechnology companies. By comparison, the world's second largest hotbed of biotechnology businesses, Canada, has about 400 firms. California also outpaced other domestic research clusters by a large margin. Massachusetts was a distant second with 220 companies, followed by Maryland, North Carolina, Pennsylvania, New Jersey and New York. Honorable mention went to Washington, Georgia, Texas, Florida and Colorado. All total, American firms garnered 72% of worldwide biotech revenues and employed three quarters of the industry's workforce.

Sources:

Elizabeth Becker, *New York Times;* Randy Fabi, Reuters; *New Zealand Herald;* Elizabeth Weise, *USA Today;* Justin Gillis, *The Washington Post;* Justin Gillis, *The Washington Post;* USAgNet editors, **www.usagnet.com;** Dan Bryant, *Western Farm Press;* Philip Brasher, *Des Moines Register*

GE Report compiled by Brian Sharpe, CCOF's GE point-person and Chapter Resource Coordinator.



Farming Karma.

At California Organic Fertilizers we know that what goes around, comes around.

That's why, for more than ten years, we've treated organic growers the same way they treat their land: with renewed respect.

We maintain one of the largest supplies of organic fertilizers in the nation, and we gladly provide free consultation on a wide range of subjects.

To learn more, visit our website at organicag.com, or call toll-free 1 (800) 269-5690.

10585 Industry Avenue • Hanford, CA 93230
(559) 585-4705 • Fax: (559) 582-2011
e-mail: cofi@organicag.com
organicag.com

The 2003 CCOF Annual Meeting

This year's CCOF Annual General Membership Meeting was co-hosted by the Sierra Gold Chapter and the Processor/Handler Chapter at Lake Natoma Inn in Folsom, California. The Annual Meeting is a time for CCOF members to get together to discuss common needs and concerns, to build community, and to enjoy the company of each other in meal and music. The meeting began with an introduction of the new officers of the CCOF Board of Directors, a few brief comments by staff, and then three hours of an open forum, in which members asked questions and made comments concerning issues that effect organic agriculture. The room was decorated with displays of produce and products from the Central Coast, Fresno-Tulare, Big Valley, and Sierra Gold Chapters. In the afternoon, three learning sessions were presented on the topics of food safety, composting, and marketing. The evening's activities included a presentation on effective lobbying by trade associations, an organic meal of food donated by various members, and some spirited dancing to the music of bluegrass band California Quick Step.

Board Meeting and New Officers

The day before the Annual Meeting the CCOF Board of Directors convened their quarterly meeting. New board members were seated at the beginning of the meeting. Paul Underhill was seated as the new Yolo Chapter representative, replacing Greg House, who also devoted several years to CCOF as the Board Treasurer. New board officers were also elected. Vanessa Bogenholm, a strawberry producer from the Central Coast Chapter, was elected the new Chairperson of the Board. Vanessa replaces Philip LaRocca, who served as Chairman for five years. Will Daniels, who works for Natural Selection in Quality Assurance and is the board representative from the Processor/Handler Chapter, was elected as the new Vice-chairperson. North Coast Chapter Founding Member Kate Burroughs was elected Secretary. Along with her husband, Kate is co-owner of Harmony Farm Supply and a small apple operation. She also serves as the board representative from the North Coast Chapter. Stephen Bird, a small farmer and board representative from Sierra Gold Chapter, was chosen as the new Treasurer. Malcolm Ricci, Bill Reichle and Roy Reeves were elected as the three at-large members to the Board's Executive Committee, which also includes the four officers.

Taking a Second Look at CCOF

Two new committees were formed to address specific concerns within CCOF. One committee was given the task of developing a program to assist limited resource members who need help with the cost of certification. Paul Underhill, Roy Reeves and Steve Bird will conduct the affairs of that committee. The other committee was charged with looking at restructuring the Board of Directors along the lines of a trade association. Philip LaRocca will chair that committee and Vanessa Bogenholm and Will Daniels will serve on the committee. Some of the issues that the second committee will examine are: CCOF currently has chapters that vary in size significantly, with one having as few as 23 members and another with more than 200 members, yet each has only one vote on the Board; CCOF is directed in part by board members who derive little or no income from organic production, yet they make decisions concerning a trade association that is based on organic production. Each committee is to submit a report to the full Board with their findings.

Bylaws Review

Because of the many changes that CCOF has undergone recently to come into compliance with USDA regulations, there have been many changes to our bylaws—so many changes that it has been difficult for people to keep track of them. The Bylaws Committee will review all of the changes that have been made by the Board since the new bylaws were adopted, ask the CCOF attorney to review the changes, and make sure the bylaws do not contain internal conflicts and are in compliance with state and federal laws. A final version should be approved by the Board, and if necessary, ratified by the trade association membership.

SEEDS, INERTS, AND FORMS...OH MY!

By Brian McElroy, Certification Services Manager

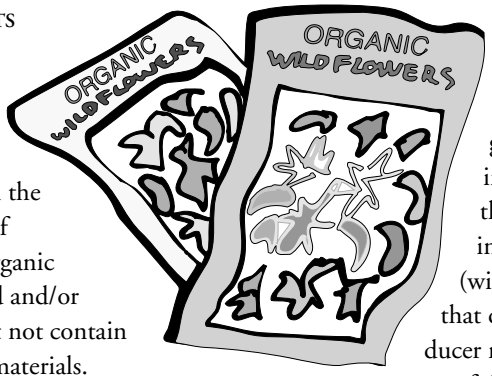
CCOF Certification Services seeks the advice and consultation of the Certification Standards Committee (SC) on a regular basis. The SC considers the USDA National Organic Program (NOP) and practical application of the regulations, and has made the following recommendations. CCOF Certification Services will implement the SC recommendations as the following policies for interpretation of the NOP.

FUNGICIDE TREATED SEED

Use of seed treated with synthetic fungicide after April 21, 2003 will result in the crop being decertified. Starting January 1, 2004, use of seed treated with synthetic fungicide would result in decertification of the parcel, and the planting of the seed will be considered the date of last prohibited material.

SEED TREATMENTS

Seed Treatments are defined as application of a material to a seed that is residual on the seed at the time of planting to the organic ground. Pelletized and/or primed seed must not contain inert prohibited materials. Producer must provide evidence that the material used as a seed treatment is in accordance with the rule. CCOF may consider the use of non-compliant seed treatments other than fungicide treated seed as a minor non-compliance until April 21, 2004.



INERT INGREDIENTS

After April 21, 2003 producers and processors may continue to use brand name formulations that comply with the National List for all active ingredients. This applies only to those brand name products that have been in use on CCOF certified or CDFA registered operations prior to October 2002.

Where a producer or CCOF discovers that a brand name product has been used in good faith (all active ingredients complied with the National List) but an inert ingredient is disclosed (with documented evidence) that does not comply, the producer must cease and desist the use of the product. CCOF reserves the right to retain the land and/or crop as certified organic.

Please note: This policy does not apply to new brand name products that you may be considering for use in 2003. For new brand name products, you must provide evidence of compliance for the active and inert ingredients.

- CCOF considers materials listed as approved or regulated on the Organic Materials Review Institute (OMRI) and the Washington State Department of Agriculture, Organic Program (WSDA) lists to meet the NOP regulations, and
- Pesticide products labeled as "NOP compliant" according to the U.S. Environmental Protection Agency (EPA).

CCOF'S INTERNAL FILE REVIEW EFFICIENCY

Only one chapter signature is required on each CSR. Two signature lines will continue to appear on the CSR. Chapters may have a review system in place that provides two signatures; however, only one signature is required on the CSR for the Home Office to complete the file review.

Other Notes

Every year each operation in the certification program must renew. This year CCOF CS is phasing out the old assessment system and implementing a simple annual fee. Some CCOF clients are confused about the switch from the old fee structure to the new fee structure. Perhaps these points will help avoid confusion:

- Annual Fees are paid in advance. You are asked to renew and pay the annual fee for the year to come.
- Assessments are paid in arrears. You are asked to pay assessments for the sales from the year passed.
- Once you renew in 2003 you will no longer be asked to complete an assessment payment quarterly form; you will no longer pay assessments.

You are not being asked to pay assessments on top of renewals. The assessments and renewals cover different time periods. We regret the fact that the implementation of the new fee structure and phasing out of the old results in you having to pay two bills at the same time.

For those of you that renew in January (At-Large, Big Valley, Kern, Mendocino, North Coast, North Valley, Pacific Southwest, South Coast, Sierra Gold), you can rest easy, it's all done. You will never have to complete an assessment payment quarterly form again! Your renewal is complete and we look forward to working with you for another year.

For those of you that renew in April (Central Coast, Fresno-Tulare, Humboldt-Trinity, San Luis Obispo, Yolo, and Handlers/Processors) and in July (Desert Valleys), renewal forms will arrive in the mail prior to April 1st and July 1st. You will need to sign the renewal contract, and pay the annual fee (you may choose the quarterly payment option). Please, do this quickly so that we can give you a current certificate.

You will also receive an assessment payment questionnaire (APQ) for the time period from January to your renewal date in 2003. You will need to complete the APQ and return it with the required payment.

Do not hesitate to contact the Home Office staff if you need any help understanding or completing your renewal or APQ.

EPA Announces NOP Compliant EPA Labeling for Pesticides

The U.S. Environmental Protection Agency (EPA) announced that they now review pesticide products for compliance to the NOP. You can see the notice for the program at: **www.epa.gov/opppmsd1/PR_Notices/pr2003-1.pdf**

CCOF clients can now look for labeling on brand name pesticide products that clearly show that the product has been reviewed by the EPA and that the product may be used in organic production according to the NOP regulations. An approved product will clearly state on the label: "for organic production."

This EPA program provides CCOF clients with another avenue to verify that a pesticide product meets the NOP requirements. Be sure to ask your chemical suppliers to verify that all the pesticide products they offer carry the EPA label.

CCOF CS does not anticipate that the EPA program will diminish the importance of OMRI. The OMRI name and seal may continue to be used by manufacturers in conjunction with the EPA labeling. The EPA program is limited to pesticide products and may not be easily applied to all the pesticide products that comply with the NOP National List. The EPA recognizes that not all of the NOP restrictions on pesticide products are contained in the National List. Some of the restrictions are based on production practices such as the use of cultural practices prior to the use of an allowed pesticide, or that copper may not be used in amounts that lead to accumulation in the soil. The EPA will require that a product labeled "for organic production" be submitted with sufficient information to show compliance with all of the NOP regulations.

VINTNERS MULL OVER NEW LABELING REQUIREMENTS

By Janning Kennedy
Director of Handler Certification

THE NATIONAL ORGANIC PROGRAM has ushered in a new era of labeling organic wine and other alcoholic beverages. Wine producers are beginning to feel this very keenly as the Bureau of Alcohol, Tobacco, and Firearms (ATF), the federal agency that regulates alcoholic beverage labeling, notifies them of new labeling requirements brought on by the federal organic regulations. Two major changes are that wine labels carrying an organic claim must now include an ingredient statement, and the practice of describing the wine as "made from organically grown grapes" will be only allowed when both the grapes are grown organically and the wines are processed organically. These changes should help consumers determine whether they are buying wine that is actually being made according to organic regulations, or whether just the grapes conform.

INGREDIENT STATEMENTS

The announcement by the ATF that any wine (or other alcoholic beverage) label that contains an organic claim must have an ingredient statement has been met with shock, confusion, a bit of disbelief, and a certain amount of indignation by the organic alcohol beverage industry. An ingredient statement is the information found, usually by the nutritional statement, listing what is in a packaged food product.

Ingredient statements have never been required for alcoholic beverages since they are not considered "foods", and not subject to same laws that govern food labeling. But the National Organic Program regulations make no distinction between foods and alcohol in the labeling requirements. All organic products must contain an ingredient statement as part of the organic labeling. The notification letters sent by ATF to members of the organic alcohol industry last summer makes it clear that they, too, will now be required to have a "complete" ingredient statement for wines (or beers) that make an organic claim.

Many organic vintners feel they are producing wines better for environment and healthier, yet they are being penalized by this regulation and it is unfair. "There are tons of things that can be added to conventional wine that never have to be disclosed, but everything added to organic wine has to be included on the National List [of allowed substances for organic production]," notes Phaedra LaRocca of LaRocca Vineyards. She wonders whether consumers will be turned away from organic wines when they see the list of ingredients, falsely assuming that conventional wines don't contain the same or "worse."

FLOWERY LANGUAGE

Before the National Organic standards, private or state organic regulations did not prohibit the common practice of informing wine buyers that the grapes were grown organically, often in rich language evoking images of pastoral vineyards in harmony with natural systems. Knowledgeable vintners tried to make a distinction between the growing practices and the winemaking practices. In these cases, the growing practices were touted as organic, but the wine itself may not have been organic, when, for example, it was made using ingredients that were prohibited in "organic" wines. It was sometimes difficult to tell from the labeling whether or not the wine was actually organic, or whether the organic claim only applied to the growing practices.

This has changed with the USDA's National Organic Program regulations. These regulations, now in force, define and control the four ways that an organic claim may be made in labeling or advertising. The three levels of organic claims that require certification are "100% Organic", "Organic", and "Made with Organic (specified ingredients)". The "Made with Organic" claim includes the use of phrases like "produced from", "fermented from", or even "carefully crafted using only grapes grown organically on our own sun-drenched hillside estate". This type of statement, for wines produced in 2002 and beyond, may

only be made if the wine is also made following organic regulations.

The National Organic Program regulations allow only one other use of the "organic" word in labeling or advertising: If a product has less than 70% organic ingredients, any organic ingredients may be noted in the ingredient list. The percent of organic ingredients may also be noted, but only on the information panel, not the principal display panel. This fourth category also applies if the organic ingredients are more than 70%, but other ingredients or processing aids that are not allowed for organic foods are used.

The first three "levels" of organic claim, "100% Organic", "Organic, or "Made with Organic Grapes", require that the winemaker be certified. The ingredients or processing aids that may added to these "organic" wines are also regulated. "100% Organic" wine can only be made from organic grapes with no other ingredients, unless they are also organic. This would even prohibit added yeast for fermentation. Those making "Organic" wine may add yeast, certain acids, and a few other nonorganic ingredients and processing aids, but they may not add sulfites, a common addition to many wines. If a vintner adds sulfites, in the form of sulfur dioxide, the wine must be labeled "Made with Organic Grapes". For the fourth level claim, when the only organic claim is in the ingredient statement, the winemaker does not need to be certified, and he may use any ingredients that are used in nonorganic wine without regard to the limited list of ingredients allowed for organic products.

This new requirement, too, has been met with dismay from the segment of the wine industry that had been proudly announcing their organic growing practices on their labels, but preferred not to make wine according to organic regulations. They feel that they deserve credit for their growing practices. But unless they can announce this prominently on their labels, some wonder, "What's the use?" or "Why bother?" And since now this type of label will require the disclosure of all ingredients used, not just the organic grapes, it is likely to be rarely used. Many of these growers are expected to drop from certification programs.

The result of these new regulations on one hand, will make it clearer for consumers to distinguish between organic wine and conventional wine where organically grown grapes were used in production. But on the other hand, the industry will be holding its collective breath hoping that their customers will realize that the ingredients listed are all approved as consistent with organic production and probably more benign than those not listed on conventional wine labels.

For more information published by the Federal Bureau of Alcohol, Tobacco, and Firearms (ATF) regarding the labeling organic wines, beers, or other alcoholic beverages, please visit **www.atf.treas.gov/alcohol/alfd/alfdorganic.htm**

Definitions

What will be included on a wine ingredient statement: All ingredients, or substances still present in the final commercial product as it is consumed. This includes grapes, tartaric, lactic and other allowed acids, concentrates used as sweeteners, sulfites (sulfur dioxide), and any other ingredients that are not filtered out or removed. All organic ingredients must be identified as "organic."

What will not have to be listed on the ingredient statement: Any allowed substance that may have been added but is removed before bottling does not have to be listed. Allowed substances that may be added for technical or functional effects during the fermentation, but are present in the finished wine at insignificant levels would also not be required to be listed. These are considered processing aids if they are filtered out prior to bottling, and would generally include yeast, autolyzed yeast, allowed fining agents such as egg whites, filtering aids such as bentonite and diatomaceous earth, enzymes, and nitrogen for topping bottles.

Definitions of ingredients and processing aids can be found in the National Organic Program standards section 205.2. which can be found by visiting the CCOF website at **www.ccof.org** or at **www.ams.usda.gov/nop.**

Become a CCOF Supporting Member

support the roots of certified organic food and agriculture

There are many important causes in this world that need and deserve our support. CCOF's Certified Members, Supporting Members, and staff believe that one of these causes is organic food. CCOF has been working for three decades to increase public awareness of and demand for certified organic products, and to expand support for sustainable agriculture. CCOF has a long history of helping implement organic legislation, and emphasizes public education on the benefits of organic food for our own health, the health of our children, and the health of our planet.

Please help ensure that CCOF continues to be a leader in the organic movement. CCOF offers different supporting membership levels and benefit packages for both individuals and businesses. Please select your membership level, and decide how much you would like to contribute. Become a Supporting Member today. For more information visit our website at www.ccof.org or call CCOF toll free at 1-888-423-2263.

Supporting Membership Levels and Benefit Packages

	INDIVIDUAL	BUSINESS
PROMOTING	**$40 to $74** Receive our Newsletter, Bumper Sticker, and your choice of organic cotton T-shirt or Membership Directory	**$75 to $249** Receive our Newsletter, organic cotton T-shirt, Membership Directory, Handbook, listing in the Membership Directory, and Bumper Sticker
CONTRIBUTING	**$75 to $249** Receive our Newsletter, organic cotton T-shirt, Membership Directory, listing in the Membership Directory, and Bumper Sticker	**$250 to $499** All of the above plus a one-time 1/12 page space for your advertisement in the Newsletter
SUSTAINING	**$250 to $499** All of the above plus a one-time listing in the Newsletter	**$500 to $1,249** All of the above plus a one-time 1/8 page space for your advertisement in the Newsletter (instead of a 1/12 page ad)
LIFETIME	**$500 and over** All of the above plus a one-time listing with picture in the Newsletter, CCOF Supporting Member Sign, and Lifetime Supporting Member Certificate	**$1,250 and over** All of the above plus a one-time full page space for your advertisement in the Newsletter (instead of a 1/8 page ad), CCOF Supporting Member Sign, and Lifetime Supporting Business Certificate
AG ADVISOR	—	**$50** Receive our Newsletter, Membership Directory, Handbook, and Bumper Sticker
STUDENT/ LIMITED INCOME	**$20** Receive our Newsletter and Bumper Sticker	—

YES, I want to make a difference and would like to become a CCOF Supporting Member!

Name: _____

Business: _____

Address: _____

City: _____

State/Zip: _____

Phone/Fax: _____

E-mail: _____

○ Promoting Individual $40 to $74
Choose: ○ T-shirt *or* ○ Membership Directory

○ Contributing Individual $75 to $249

○ Sustaining Individual $250 to $499

○ Lifetime Individual $500 and over

T-shirt color: ○ Natural ○ Granite ○ Sage

T-shirt size: ○ S ○ M ○ L ○ XL

○ Promoting Business $75 to $249

○ Contributing Business $250 to $499

○ Sustaining Business $500 to $1,249

○ Lifetime Business $1,250 and over

○ Ag Advisor $50

○ Student/Limited Income $20

Please select your membership level, include a check payable to CCOF, and mail to: CCOF, 1115 Mission St., Santa Cruz, CA 95060-3526.

Additions to the OMRI Brand Name Products List
February 2003

Brand Name Of Product	Supplier	Generic Material	OMRI Status
Crop Products			
Acadian Organic Liquid Concentrate	Acadian Seaplants Limited	aquatic plant products, regulated	R
Agrowinn Organic Worm Castings	Agrowinn Fertilizers	worm castings†	A
Alcon	Alimentos Concentrados California SA de CV	fish meal and powder	A
ASL Organic Technical Powder	Acadian Seaplants Limited	kelp extracts	A
Black Castings	Vermitechnology Unlimited	worm castings†	A
CheckMate OFM Dispenser	Suterra LLC	pheromones†	A
CheckMate PTB-XL Dispenser	Suterra LLC	pheromones†	A
CheckMate TPW	Suterra LLC	pheromones†	A
Chelated Iron Micronutrient	Cascade Organics Inc	micronutrients, synthetic	R
Chelated Multi-Element Micronutr	Cascade Organics Inc	micronutrients, synthetic	R
Choice Granular Organic	Great Salt Lake Minerals	potassium sulfate, nonsynthetic†	A
Conserve* Fire Ant Bait	Dow AgroSciences	biological controls†	A
Conserve* Professional Fire Ant Bait	Dow AgroSciences	biological controls†	A
Crop Micro Organic	Ag Connection Sales Inc/Assure Crop	kelp extracts	A
Drammatic O 2-5-0.2	Dramm Corporation	fish products, liquid, stabilized	R
EM 1 Microbial Inoculant: Soil Amendment	Emro USA Effective Microorganisms	microbial products, allowed	A
EM 1 Waste Treatment	Emro USA Effective Microorganisms	microbial products, allowed	A
Entrust*	Dow AgroSciences	biological controls†	A
Feather Tea	Magna Universal Inc	feather meal†	A
Garden Treasure Fulvic Acid	Western Industrial Clay Products	humic acid derivatives, regulated	R
GF-120 NF Naturalyte* Fruit Fly Bait	Dow AgroSciences	biological controls†	A
Greensand	North County Organics	greensand	A
Greensand Plus	North County Organics	fertilizers, blended, allowed	A
Ha-K-Fe	California Organic Fertilizers	fertilizers, blended, allowed	A
HumaCal	Midwestern Bio-Ag Inc	humic acid derivatives, allowed	A
Humax	JH Biotech Inc	humic acid derivatives, regulated	R
Humic Acid 10%	Actagro LLC	humic acid derivatives, regulated	R
McGeary Coco Gro	McGeary Organics Inc	plant extracts†	A
MSTRS OFM	MSTRS Technologies Inc	pheromones†	A
Natural Nitrate of Soda	North County Organics	sodium nitrate (Chilean nitrate)†	R
Nitro Power 8-1-1	McGeary Organics Inc	fertilizers, blended, allowed	A
N-Large	Stoller Enterprise Inc	gibberellic acid	A
Oleum	Alimentos Concentrados California SA de CV	oils, nonsynthetic sources†	A
Organic BioLink B&P	Westbridge Agricultural Products	adjuvants, regulated	R
Organic BioLink Garlic Juice I.R.	Westbridge Agricultural Products	garlic	A
Phosphate Rock	North County Organics	phosphate rock†	A
Phosphate Rock Greensand Mix	North County Organics	fertilizers, blended, allowed	A
Pro-Start 2-3-3 (0.64% N from Chilean Nitrate)	North County Organics	fertilizers, blended, regulated	R
RSA Humic 12% (8%)	RSA MicroTech	humic acid derivatives, regulated	R
Safer Brand Fruit & Veg Insect Killer	Woodstream Corporation	soap	A
Safer Brand Rose & Flower Insect Killer	Woodstream Corporation	soap	A
SAI Coir	SAI International Trading Corp	plant extracts†	A
Sulphate of Potash	North County Organics	potassium sulfate, nonsynthetic†	A
Worm Castings	Gaia Green Products Ltd	worm castings†	A
Xpress	Bio HumaNetics	herbicides, nonsynthetic	R

†= see IFOAM appendix in the most current OMRI A = Allowed; R = Regulated

Brand Name Of Product	Supplier	Generic Material	OMRI Status
Livestock Products			
Ag Master Haylage, Grass Silage, Small Grain Silage Inoculant	Agtech Products Inc	microbial products, allowed	A
A-Mix 364-Org	Helfter Feeds Inc	vitamins, synthetic	R
Digestin	Product Plus Corporation	iron	R
Min-Ad	Min-Ad Inc	minerals, nonsynthetic	A
Primalac 454 F/G	Forage Research Inc / Star Labs	microbial products, regulated	R
Primalac Poultry F/G	Forage Research Inc / Star Labs	microbial products, regulated	R
Sila Prime Hay	Forage Research Inc / Star Labs	microbial products, regulated	R
Sila-Prime S	Forage Research Inc / Star Labs	microbial products, regulated	R
Processing Products			
CJS Ethylene Filters Sachets	CJS Ethylene Filters	controlled atmosphere	A
Foam Blast RKA	Ross Chem - Lubrizol Foam Control Additives	defoamers, allowed	A
Foam Blast RKB	Ross Chem - Lubrizol Foam Control Additives	defoamers, allowed	A
Foam Blast RKH	Ross Chem - Lubrizol Foam Control Additives	defoamers, allowed	A
Natureseal	Mantrose-Haeuser Company Inc	ascorbic acid†	A
NatureSeal for Food Service	Mantrose-Haeuser Company Inc	ascorbic acid†	A

 †= see IFOAM appendix in the most current OMRI A

CCOF Certified Operations December 16, 2002 – January 31, 2003

Newly Certified Members

@Vantage.Com, DBA (NC)
Ruth Stellwagen & Robert Vaughan
15208 Hwy 12
Glen Ellen, CA 95442
707-933-0915
Certified Crops: Cucumbers, Grapes, Tomatoes

CAMARA RAISIN PACKING (PR)
Y. Malvinni
21853 Road 24
Madera, CA 93538
559-661-3780
Certified Products: Raisins
Certified Services: Dehydrating, Date Packing, Prune Packing, Raisin Packing

DAVE'S GOURMET, INC. (PR)
Dave Hirschkop
2000 McKinnon Ave., Bldg. 428 #5
San Francisco, CA 94124
415-401-9100
Certified Products: Roasted Garlic and Sweet Basil Pasta Sauce

ORGANIC AVOS.COM (PS)
Robert & Teresa Fiske Hahn
32038 Caminito Quieto
Bonsall, CA 92003
760-723-2318
Certified Crop: Avocados

SNOW SEED COMPANY (PR)
George Hansen
20855 Rosehart Way
Salinas, CA 93908
831-758-9869
Products Certified: Seed
Services Certified: Seed Handing, Seed Packing

Suspended

WALNUT KNOLLS RANCH (ME)
Dan G. Della

Withdrawn

KANTMANN (ME)
Chuck Kantmann

KILROY'S MOUNTAIN RANCH (NC)
Karen & Terry Kennedy

LODI FARMING, INC. (BV)
Jeff Colombini

WATSONVILLE PRODUCE (PR)
Dominic Muzzi, Jr., & Dominic Muzzi, Sr.

YUMA ORGANIC (DV)
Martin J. Lara

ENOCH PACKING (PR)
Allen Teixeira

Earthbound Farm® ORGANIC

Food to live by.

Earthbound Farm's mission is to make the organic choice viable — *profitable* for our growers, *easy* for our customers, and *available* to consumers nationwide. Our large selection of organic salads, fruits and vegetables is backed by a strong consumer advertising and promotional campaign. To learn more about our company and why organic is the healthiest choice, visit our Web site **www.ebfarm.com**.

Natural Selection Foods • San Juan Bautista, CA • 1-800-690-3200

Business Resources

The New Farm Organic Price Index Hosted at www.newfarm.org
A Farmer-to-Farmer Know-How Website from the Rodale Institute
The Organic Price Index (OPX) lists comparisons of conventional and organic prices for 40 products, from grains to vegetables. The OPX lists prices each week for fruit, vegetable, grain, meat, and dairy prices, East and West Coast. If you cannot find what you are looking for, the OPX Plus has organic pricing for additional fruits and vegetables. There are no conventional comparisons available for OPX Plus listings, which vary from week to week. Visit **www.newfarm.org** for the OPX and other information, such as national and international news & research, regular columnists, news archives, ag discussions around the country, opinion polls in the organic sector, action alerts, books, links, and more. Plus, you can sign up to receive updates from the website. A great site for organic businesses and consumers.

OMRI Certified Organic Seed and Planting Stock List
The Organic Materials Review Institute (OMRI) in Eugene, OR, now offers a list of businesses that offer certified organic seed and planting stock. Visitors to the OMRI website can view or download lists sorted alphabetically by crop category or by supplier name. Other websites of seed sources are also listed. Visit **www.omri.org**

The OMRI Certified Organic Seed and Planting Stock List benefits purveyors of organic seed/planting stock by offering a site where they can market directly to an interested customer base. Suppliers can offer as many cultivars as they choose while regularly updating their listing to reflect what is currently available or what might be temporarily out of stock. OMRI updates the *Certified Organic Seed and Planting Stock List* every two weeks.

The integrity of the *OMRI Certified Organic Seed and Planting Stock List* is maintained through the requirement that every seed/planting stock listed have a current organic certificate on file with OMRI. To ensure this, applicants must provide a letter from the certifier of the seed/planting stock attesting that the producer is in good standing, entitled to market certified organic seed or planting stock varieties that are applying to be listed.

The OrganiXchange
The only private secure marketplace for the Organic Industry
OrganiXchange brings together the producers and distributors of organic goods and products. Buyers find source product to fill their distribution channels. Sellers gain access to wide sales and distribution channels. The OrganiXchange is a private marketplace for the producers and distributors of organic goods and products to conduct secure and reliable transactions. It is private in the sense that Joe or Josephine Public cannot come in and commit ad-hoc transactions. All participants are qualified for their readiness and ability to commit transactions. The OrganiXchange is a marketplace where orders for goods and products are created between a buyer and a seller. In simple terms, a buyer browses or searches through a producer's products and selects the items in quantity then places an order. The speed and method of payment in which the order is processed is determined by the seller's business rules.

Qualifying for the OrganiXchange is easy. First you must register to be a participant. Next one of our representatives will contact you directly to verify your readiness to do business via the OrganiXchange. This includes confirming your business entity, organic certifications if any, ability to do transactions, shipping partner(s) and ability to fulfill transactions that have been processed through the OrganiXchange. The representative will provide you with access to the OrganiXchange back office for you to begin your set up and you are ready.

Costs are very straight forward. A single transaction fee of $5 is charged per gross order to the buyer at time of order. There is zero cost or fee to enroll or be a member in the OrganiXchange for either the buyer or seller. No one time or maintenance fees with the OrganiXchange. No minimum on the amount of transactions per year or the amount of products within your catalog.

The OrganiXchange offers secure transactions, real time payment, customer specific pricing, multi-currency, multi-language, one-to-one marketing capabilities, detailed

reports, product catalog, full inventory control, personalized front end, supports Quicken, Money and most financial packages, integrated shipping, and more. Visit **www.organixchange.com**

Organic Flavorings, Additives, and Oils from Sunrich Food Group

Organic food manufacturers often have difficulty finding adequate supplies of trace ingredients in their products, including flavorings and additives. Finding certified organic ingredients is essential on products that have 100%, or even 95%, labeling. Sunrich Food Group in Hope, MN now offers organic flavors and seasonings. Currently Sunrich is testing four new flavors: organic cheese, organic ranch, organic sour cream and onion, and organic salt and vinegar. The powders are sold in 50-pound bags. Sunrich is also developing other sharp variations on its cheese flavorings. Other flavors offered are: organic spray dried soy sauce, tamari and miso, vinegar, organic spray dried honey, and molasses. Additional organic ingredients are: organic whole oat groats, organic corn oil, organic high oleic sunflower oil, organic palm oil, and organic soy oil. Contact Sunrich at 800-297-5997 or visit: **www.sunrich.com**

Source: *Organic Bus. News,* Vol. 15, No. 2.

New Book Offers Resources for Teaching Organic Gardening and Farming Skills

Teaching Organic Farming & Gardening: Resources for Instructors

Published by the UC Santa Cruz Center for Agroecology and Sustainable Food Systems

Over the past 35 years, instructors at UC-Santa Cruz have taught organic farming and gardening to more than a thousand apprentices through the UCSC Farm & Garden Apprenticeship program. (Several of these past students have become full-time staff members at the CCOF Home Office in Santa Cruz.) *Teaching Organic Farming & Gardening: Resources for Instructors,* brings any reader, student, instructor, researcher, or business owner 35 years of experience in skills and concepts taught during the six-month apprenticeship program. The 600-page manual covers practical aspects of organic farming and gardening, applied soil science, and social and environmental issues in agriculture. The training manual is designed for a wide audience of those involved in teaching farming and gardening, including colleges and universities with programs in sustainable agriculture, student farms or gardens, and on-farm education programs; urban agriculture, community gardens, and farm training programs; farms with internships or apprenticeships; agriculture extension stations; school gardening programs; organizations such as the Peace Corps, US AID, and other groups that provide international training in food growing and ecological growing methods; and master gardener programs. The book is designed to be placed in a 2-inch, 3-ring binder so that sections can be easily removed and copied for class use. It is available for $45.00. Price includes tax, shipping, and handling; binder not included.

Contact:
TrainingManual@ucsc.edu, or CASFS, 1165 High St., Santa Cruz, CA, 95064, *Attn:* Teaching Manual
Source: UCSC Press Release, March 3, 2003.

Classifieds

Employment

Farm Manager(s) (couple preferred) for 2 year period, starting July 1, 2003 at Elk Creek Ranch, an apple/pear organic farm, CCOF certified organic since 1996, adjacent to the Marble Mountains in Siskiyou County, 5 miles from Happy Camp, California. I am looking for a Savoy entrepreneur-type that has experience operating a certified organic operation. Manager(s) will share proceeds of product sales, not limited to current crop, but may include other mutually agreed product. Manager(s) will live rent free on the property in a 2 bedroom, 1 bath house, all utilities paid (except propane) in exchange for 15 hours a week for property upkeep and protection. E-mail: *SSalter@Redwoodcoastrc.org*

Experienced Farm/Field Manager needed for 2003 season. We are a small certified organic vegetable farm located in Sonoma County. The successful candidate must be experienced in all aspects of a vegetable farm: irrigation, planting and harvesting, use of appropriate equipment including tractor, flamer, etc. Must have a valid driver's license. Knowledge of Spanish would be helpful. Salary commensurate with experience. Housing is available. Reply to: Flying Frog Farm, 6033 Volkerts Road, Sebastopol, CA 95472. Phone: 707-823-5198; Fax: 707-823-5128; *mstein@wclynx.com;* **http://users.ap.net/~flyingfrogfarm**

Free

Horse manure. Tractor available for loading. San Martin, easy access from Highway 101. Call Kathy, (408) 686-1510.

For Sale/Lease

50' x 24' x 11' tall **insulated metal panel building,** freestanding, integral standing seam roof, includes R22 compressors and coils, one 8 x 8 electric bi-parting door, one 8 x 8 manual slide door, very good condition, $17,500. Also selling 4-ft. wide x 3.5-inch thick **cam lock cooler panels;** some plywood sided and some galvanized metal sided, 8' & 10' long. *Contact:* Dale Coke in San Juan Bautista, 831-726-3200.

Organic livestock hay or **forage chop**. **Clean oats, rye, vetch mix.** Estimate bailing late April, 250 tons. Call Chris for details: 916-655-3367 or 916-709-7885.

Wanted

Looking for **used equipment** to purchase for our farm: **Backhoe**, either 2 or 4 WD with 4:1 front bucket; **Sprayer** for 3 pt. hitch & PTO, tractor up to 40 HP; **Flat bed truck** to accommodate 16,000 lbs of apple bins on the bed (about 8–10 bins); Any **misc. farm equipment** for either our row crops or orchard (ladders, picking bags, tools, irrigation equip.) *Contact:* Rich Everett (Everett & Daughters Farm), *reverett@earthlink.net,* 831-761-4252.

For Sale to Clients and the General Public

Application Packet *$25.00*
(Grower/Processor/Handler/Retailer/Livestock)

Certification Handbook (Manuals 1–4) *$20.00*
Organic Directory *$10.00*

Supporting Members and General Public
Supporting Member Sign *$25.00*
Organic Cotton CCOF T-shirt *$15.00*
(Colors: sage, natural, blue • Sizes: S,M,L,XL)
Baseball Hats *$15.00*
Bumper Sticker: *$.50 each or 3/$ 1.00*
"Support Organic Farmers"
"Support Yourself: Eat Organic"
"¡Viva La Agricultura Organica!"

CCOF Certified Clients Only
CCOF Logo Stickers (1000 per roll)
- Large (grower only) *$10.00*
- Small (logo only) *$ 6.00*
- Transitional (grower only) *$10.00*

CCOF Rubber Stamp
- Grower/Processor/Certified by CCOF *$21.00*
- Small (logo only) *$10.00*

Twist Ties (per 900/case 10,200)
6" — $6.00/$35.00 • 12" — $8.00/$55.00
18" — $11.00/$90.00

Grower Signs *$25.00*
(24" x 18" plastic or aluminum)
(Please) Do Not Spray Signs *$16.00*
(2 styles, black on yellow, 12" x 18")

To Order, Call Toll Free 888-423-2263, ext. 10 or visit the CCOF Store at **www.ccof.org**

Calendar

April 10
Soil Structure in Vineyards, Davis Bynum Winery, 8075 Westside Road, Healdsburg, CA. Will discuss the importance of soil structure, indicators of soil health, strategies for improving vineyard soils and techniques for proper cultivation. 10AM 707-823-6788, *kmcennis@yahoo.com*

April 12 & 13
Spring plant sale and garden tours, Occidental Arts and Ecology Center, Occidental, CA, 9AM–5PM, $6 for the tour 707-874-1557, ext. 203, *oaec@oaec.org*

May 3 & 4
Spring biodiversity plant sale and garden tours, Occidental Arts and Ecology Center, Occidental, CA, $6 for the tour 707-874-1557, ext. 201, *oaec@oaec.org*

May 5 – 7
33rd Annual Biocycle National Conference. Composting and Organics Recycling, Soil and Water, Methods and Markets. Renaissance Denver Hotel, Denver, Colorado. **www.jgpress.com**

May 14 – 17
All Things Organic, Austin Convention Center, Austin, Texas, North America's only all-organic conference, which covers all sectors of the organic trade industry and features a comprehensive conference program, **www.atoexpo.com**

May 16 – 18
Camp Stevens Family and Adult Programs: Growing Your Summer Garden, Julian, CA 760-765-0028, fax: 760-765-0153 *info@campstevens.org* or **www.campstevens.org**

May 24
Tour of the Occidental Arts and Ecology Center, Occidental, CA, 1–3PM, $10 707-874-1557, ext. 201, *oaec@oaec.org*

May 27 – 30
"For a Sustainable and Ecological Agriculture in Harmony with Nature and Society," ***Fifth Conference on Organic Agriculture,*** in Havana, Cuba, will focus on the analysis of the results achieved by ecological agriculture in the determination of transforming the rural area in order to guarantee not only the current but also the future feeding of the people. Contact: Ms. Violeta Rodredguez, Specialist, Palacio de Convenciones, Cuba; fax: 537-2028382, 2087986, 2083470; *violeta@palco.cu*

Send Calendar Submissions to:
Lisa Stutey
- e-mail: *lisa@ccof.org*
- U.S. Mail: 1115 Mission St., Santa Cruz, CA 95060
- Phone: 888-423-2263, ext. 10

June 8 – 10, 2003
EcoWineFest
EcoWineFest provides the wine trade and consumers with the opportunity to sample over 600 of the world's finest organically-grown wines from Italy, France, Spain, Germany, South Africa, Argentina, Chile, Australia, New Zealand, Canada and the United States. EcoWineFest is the only trade and consumer show in the U.S. that combines comprehensive information on organic and biodynamic viticulture, organic winemaking and unprecedented access to hundreds of the world's finest organically-grown wines. Over 3,000 are expected to participate including: importers, exporters, distributors, wine producers, retailers, restaurateurs, chefs, sommeliers, media, noted wine experts, and consumers. **www.ecowinefest.com**

June 10
Avocado Grower Seminar, Ventura, CA, *pamauk@ucdavis.edu*

June 12
Avocado Grower Seminar, Escondido, CA, *pamauk@ucdavis.edu*

July 26-30
Soil & Water Conservation Society Annual Meeting, Spokane, WA, 515-289-2331, *deb@swcs.org*

August 12
Avocado Grower Seminar, Ventura, CA, *pamauk@ucdavis.edu*

August 14
Avocado Grower Seminar, Escondido, CA, *pamauk@ucdavis.edu*

Last Word

"The farmer is the only man in our economy who buys everything at retail, sells everything he produces at wholesale, and pays the freight both ways."

~John F. Kennedy

Regional Service Representatives (RSRs) for CCOF Chapters

At-Large
(Unassigned counties
and outside California)
Elizabeth Whitlow
(See North Coast)

Big Valley (BV)
(Contra Costa, Merced,
San Joaquin, Stanislaus)
Earl Hiatt
13507 Quince Avenue
Patterson, CA 95363
T: (209) 892-8170/F: 892-6143
ehent@evansinet.com

Central Coast (CC)
(Alameda, Monterey, San Benito,
San Francisco, San Mateo, Santa
Clara, Santa Cruz)
Jamie Collins
918 Sinex Avenue
Pacific Grove, CA 93950
T: (831) 375-2332
serendipity_farm@excite.com

Desert Valleys (DV)
(Imperial, Riverside)
Lois Christie
40911 Via Ranchitos
Fallbrook, CA 92028
T: (760) 451-0912
F: (760) 723-3775
fiestafarms@dslextreme.com

Fresno-Tulare (FT)
(Fresno, Kings, Tulare)
Cynthia Ortegon
25334 Grove Way
Madera, CA 93638
T: (559) 664-0471/F: 664-0471
omtibet@thegrid.net

Handler/Processor (PR)
(Handlers, Packers,
Processors, Retailers)
Nadya Peattie
(see Processor/Handler)

Humboldt-Trinity (HT)
(Del Norte, Humboldt, Trinity)
Elizabeth Whitlow
(See North Coast)

Kern (KE)
Paola Legarre
259 North Madsen Avenue
Sangor, CA 93657
T: (559) 875-6314
paola333@yahoo.com

Mendocino (ME)
(Lake, Mendocino)
Tim Bates
18501 Greenwood Road
Philo, CA 95466
T: (707) 895-2333/F: 895-2333
applefarm@pacific.net

North Coast (NC)
(Marin, Napa, Sonoma)
Elizabeth Whitlow
P.O. Box 11
Camp Meeker, CA 95419
T: (707) 874-1022
ecwhitlow@mindspring.com

North Valley (NV)
(Butte, Glenn, Lassen, Modoc,
Plumas, Shasta, Sierra, Siskiyou,
Tehama, Yuba)
Tom Harter
P.O. Box 817
Biggs, CA 95917
T/F: (530) 868-1814
tomharter@juno.com

Pacific Southwest (PS)
(Riverside, San Diego)
Lois Christie
(see Desert Valleys)

Processor/Handler (PR)
(Handlers, Packers,
Processors, Retailers)
Nadya Peattie
c/o CCOF Home Office
T: (888) 423-2263, ext. 23
F: (831) 423-4528
nadya@ccof.org

San Luis Obispo (SL)
Glenn Johnson
685 Grade Mountain Road
Nipomo, CA 93444
T: (805) 929-3081/F: 929-3081
shadyglenn@pronet.net

Sierra Gold (SG)
(Amador, Calaveras, El Dorado,
Placer, Tuolumne)
Raoul Adamchack
26951 County Rd. 96
Davis, CA 95616
T: (530) 753-8003
rwadamchak@ucdavis.edu

South Coast (SC)
(Santa Barbara, Ventura)
Glenn Johnson
(see San Luis Obispo)

Yolo (YO)
(Colusa, Nevada, Placer,
Sacramento, Solano, Sutter, Yolo)
Raoul Adamchack
(see Sierra Gold)

View the CCOF Chapter Map at
www.ccof.org/chapters.html

Home Office Staff

Brian Leahy, **President,** ext. 17, bleahy@ccof.org

Armando Bonifacio, Accountant, ext. 15, armando@ccof.org
Amber Proaps, Accounting Assistant, ext. 15, amber@ccof.org
Keith Proctor, Office Manager, ext. 12, keith@ccof.org
Brian Sharpe, Chapter Resource Coordinator, ext. 24, bsharpe@ccof.org
Lisa Stutey, Office Coordinator, ext. 10, lisa@ccof.org

Helge Hellberg, **Marketing and Communications Director,** ext. 21, helge@ccof.org

Visit our Website at:
www.ccof.org

Certification Services Staff

Brian McElroy, **Certification Services Manager,** ext. 16, brian@ccof.org
Janning Kennedy, **Director of Handler Certification,** ext. 20, janning@ccof.org
John McKeon, Certification Services Associate, ext. 19, john@ccof.org
Cynthia Ritenour, Handler Certification Assistant, ext. 18, cynthia@ccof.org
Kerry Glendening, Certification Services Assistant, ext. 14, kerry@ccof.org
Erica Chernoh, Certification Services Assistant, ext. 13, erica@ccof.org
Nadya Peattie, Handler Service Representative, ext. 23 nadya@ccof.org

Sean Feder, Inspection Operations Director, sean@ccof.org (530) 756-8518, ext. 11 (Davis Office)

California Certified Organic Farmers
1115 Mission Street • Santa Cruz, CA 95060
(831) 423-2263 • FAX (831) 423-4528
TOLL FREE: 1-888-423-2263

Non-Profit Organization
U.S. Postage Paid
Permit #262
Santa Cruz, CA