

# CCCOF

*m a g a z i n e*

Volume XXI, Number 1

*Creating a Living Standard for Healthy Food*

Spring 2004





## WHY ORGANIC?

By Kate Burroughs, North Coast Chapter

**M**Y NAME IS KATE BURROUGHS and I am currently the North Coast chapter board representative to the Board of Directors of CCOF Inc., as well as Secretary of the Board. I have been involved with CCOF off and on since helping to start the North Coast chapter in 1977. My husband and I own **Harmony Farm Supply and Nursery** in Sebastopol, California.

Why I choose to farm organically goes back to my involvement with Cesar Chavez and the United Farmworkers Union in 1972. As a college student I got involved as a volunteer with the table grapes boycott campaign, which at that time consisted of standing out in front of Safeway stores asking consumers not to buy table grapes unless they were marked with the logo of the United Farmworkers Union, showing that the union workers had picked the grapes. Along the way I got educated about the harmful, tragic and unintended consequences of the misuse of toxic pesticides. This was at a point in time when anyone could and anyone did use methyl bromide without any training or safety equipment, and toxic pesticides like parathion were being transported from farm to farm in unlabelled Coke bottles with tragic consequences. This volunteer work moved me to change my major from marine biology to entomology and become an expert in applied biological control.

Upon graduation from college, I got married and my husband and I moved to Santa Rosa. In 1976 we purchased a small farm with a fruit orchard on it and began learning about marketing fruit through organic channels. We hooked up with **Sy Weisman** and **Stuart Fishman** who had a group called Farmers Organic Group of Sonoma County (known as FOG for short). This group was both educating growers about how to farm organically and working out cooperative marketing

channels so we wouldn't all compete with one another by selling the same types of crops to Veritable Vegetables and Rainbow Groceries. If you can imagine growers meeting and discussing who would grow zucchini and who would grow tomatoes, this is what this group tried to do. FOG eventually morphed into the North Coast chapter of CCOF as it became apparent that we needed a local agent for organic certification. Sy Weisman had been one of the original farmers to be certified by Rodale, whose program only lasted for a year or two in the early 1970s.

CCOF started with a very high moral standard based on ethics and fair trade. The buyers of the natural foods coops and markets at the time were very interested in supporting organic growers. There was also a lot of concern about unethical people who were simply repackaging conventionally grown produce and labeling it as organic. Stuart Fishman, as a produce buyer for Rainbow Groceries, was in the forefront of checking to verify the validity of an organically grown claim. In fact it became known as an adjective in the organic industry that to be "Stu Fished" meant that someone had thoroughly scrutinized your operation to verify your claim of organic.

**David Henry**, my husband, has the dubious honor of having devised the first CCOF farm inspection form back in 1979 as the Certification Chair for the North Coast chapter, which was then adopted by all the CCOF chapters at the time. We were very actively involved in the beginning of the North Coast chapter of CCOF with farm inspections back when they were free and every member had to do the farm inspection of two other members in order to be certified. It was a good way to meet the growers who didn't come to meetings. Everyone liked to come to the CCOF meetings as we worked cooperatively to educate one another about growing food organically, and the food was incredible. Everyone wanted to see what Sy

Weisman had brought since he was always growing new crops and figuring out how to eat them, and he always brought a delicious dish with something new to eat in it.

In 1984, I started the first CCOF *Statewide Newsletter*, which came out on a quarterly basis. CCOF was growing and there was a feeling that we needed to talk to each other more than we had been. At the same time I also got involved in the CCOF Materials Review Subcommittee, which was a subgroup of the Certification Standards Committee. The subcommittee was to come up with a generic list of approved materials and how they could be used, if there were any limitations. This committee eventually got involved in brand name determinations of materials which would be approved for use, and we worked in partnership with Oregon Tilth and the Washington State Organic Program. It was obvious to this committee that the materials review needed to be done at a national level and so it spun off from CCOF as the Organic Materials Review Institute (OMRI) in 1997.

The nursery and four acres of apples at the farm supply have been certified with CCOF since 1990. With the long tradition of affiliation with CCOF there was no question about who we would be certified by. The reputation for excellence and recognition in the marketplace for the CCOF logo is unsurpassed by any other certifier. We are proud to continue our affiliation with CCOF and volunteer our time to help guide the organization. 🍎



Kate Burroughs (seated lower right) and her husband, David Henry (standing far right), with the staff of Harmony Farm Supply & Nursery.



## 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.

## CORRECTION

The Winter 2003–2004 Issue of *CCOF Magazine* was incorrectly listed as Volume XXI, Number 4. The correct volume should have been XX. This issue begins volume XXI.

## 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.

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## MAGAZINE PRODUCTION

**Editor:** *Keith L. Proctor, [keith@ccof.org](mailto:keith@ccof.org)* Printed at Community Printers, Santa Cruz, CA  
**Graphic Design:** *Marianne Wylie, [muyllie@cruzio.com](mailto:muyllie@cruzio.com)*

*CCOF Magazine* is printed using linseed oil-based inks on 80% recycled/80% post-consumer waste paper. Processed chlorine-free. New Leaf Paper, 1-888-989-5323.

Magazine reprints available with prior consent and source identification. CCOF does not endorse advertisers nor guarantees their products are OMRI approved / CCOF accepted.

## DISTRIBUTION

*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.

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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](mailto:ccof@ccof.org) • Website: [www.ccof.org](http://www.ccof.org)



# Organic Seed

## Completing the Circle of

# O

## rganic Life

By Keith L. Proctor

**T**HE ORGANIC MOVEMENT has created for itself, through innovation and demand, a solid foundation of support for the production of delicious and nutritious organic food. On an organic farm, organically approved compost is applied to certified organic land in which certified organic crops are grown using organically allowed inputs supplemented by natural pest predators. The crop is then harvested, stored, and sold using strict organic harvesting and handling practices to ensure its organic integrity. If the crop is destined for processing into a packaged food product, it is further handled using the same standards to protect its organic status—all of which creates a nearly pure organic experience from soil to table. Nearly pure? Yes, because one important but hidden piece of agriculture is largely missing from the circle of organic food production—the organic seed.

Organic seed has had a poor reputation in both the organic and non-organic worlds, with much of it based equally on negative experiences, rumor and generalization. Farm-

ers are wary of the inconsistent quality, lack of trueness-to-type, high rate of seed-borne disease, unreliable availability from year to year, and high cost.

Most seed companies have known of this reputation and as a result would not touch organic seed until recently. In the early 1990s, seed companies were enthralled with and invested in the advancements of agricultural biotechnology that always promised a breakthrough just around the next corner. As we have seen, many of those promises have not come true, and now market opinions are changing. Those opinions can be swayed in the direction of organic seed production if organic farmers become deeply involved.

In addition to reputation, seed companies are worried about the cost of producing organic seed without the use of conventional inputs. “Seed companies as a whole have been reluctant to provide organic seed because it’s so very costly to do,” says **Kevin Cassady** of **Sakata Seeds**, a newly certified seed processor. “There’s so much insect and disease pressure...especially when it’s going

into senescence [entering old age].” When the crop is maturing in the field, it is exposed to more pests and plant diseases, and is harder to weed without damaging the seed crop. “When you have weeds growing up around a seed crop, you have a lot less air movement around that crop, and then you get mildews and diseases that come in,” explains **John Bauer** a 30-year veteran of organic farming now working for CCOF certified **Snow Seed Company**. “Then sometimes you have the wrong kind of weather. You can get bacterial disease on the seed coat, and then the seed is no good. You can’t sell seed if it has got bacteria on it. And you can’t use conventional inputs.” For many conventional seed breeders, the mentality surrounding the production of organic seed has been “this stuff is *really* old and you’re going to take the tools away from me that help this thing survive!?”

Many consumers likely do not understand that the length of time that a seed crop is in the ground is considerably longer than that of a fruit or leaf crop. A spinach food crop can be harvested in less than one month, yet a spinach seed crop can extend from April to September. A chard seed crop can be in the ground for up to 13 months before it is ready for harvest. This lengthy time in the soil exposes the seed crop to increased risk of pest damage and disease, making it harder for the crop to produce without the use of easy but prohibited pesticides. However, novel and natural approaches to breeding resistance have appeared that can help organic farmers where toxic chemicals cannot.

Not only is production cost a concern for seed companies, but sound business sense says that you do not create a market if a demand for the product does not exist. Until very recently, most mainstream seed companies were unaware that a large market for organic seed does, in fact, exist. But while the demand has been ever-present, the collective voice for a reliable high-quality consistent supply has not. Organic conviction demands organic seed. So where is it and why has it taken almost 30 years to appear?

### *First World Conference on Organic Seed*

*Challenges and Opportunities for Organic Agriculture & the Seed Industry*

July 5–7, 2004 • FAO Headquarters • Rome, Italy

**Conference Goals:** Create a platform for international information and knowledge exchange between the organic movement and the “conventional” seed sector; Focus on scientific/technical aspects related to organic seed issues; Evaluate regulatory requirements and related issues for organic seed; Provide a platform for networking and cooperation.

**Who should attend?** Anticipated delegates should be scientists/plant breeders, seed producers, farmers, certifiers, governments and other stakeholders interested in organic farming and seed production.

Visit: [www.organicseedconf.org](http://www.organicseedconf.org)

The organic community that helped create the National Organic Program (NOP) recognized the lack of a reliable supply of quality organic seed, and built into the federal law a provision that allows for the use of non-organic seed when it is not available in the variety, quality, and quantity needed. Section 205.204 of the NOP has become Pandora's Box for organic farming; it satisfies an immediate need for seed but raises numerous ethical and practical issues within this community.

#### QUALITY

Using non-organic seed at its basest level is just that—it's non-organic seed, which goes against the purest of organic convictions. Compared to an organic farming system, conventional stock seed has been "babied" in its production; that is, helped along the way with inputs that are prohibited for use in organic farming. Commercial con-

ventional stock seed, often used to produce organic seed (the following generation), is often treated with silver thiosulfate and grown in soil that has been treated with methyl bromide. Why is this allowed? Because the needed stock seed is not commercially available as organically grown, such as female parental seed, and so the federal law allows for the use of treated seed. Thus, it would appear that the organic community condones the use of these materials, yet we know in organic principle this is not true.

When the organic seed from conventional stock is applied to an organic farming system that does not use prohibited materials, the crop can sometimes fail, even under the tutelage of the most experienced organic farmer. Successful organic farmers and some of the companies that presently provide organic seed have selected through this unpredictable stock and have found strong varieties that can

produce well on organic farms. However, detailed and widespread breeding specifically for organic agriculture is required. Although this process is going to be time-consuming, it is entirely necessary.

"We need to be breeding for the cultural needs and techniques that organic farmers use," **John Novazio** of the **Organic Seed Alliance** in Port Townsend, Washington told attendees at the most recent Eco-Farm Conference. "You *can* breed for organic cultural practices." Novazio cites an example. "We can breed seed that will have cold-soil emergence. How? You don't baby it. You plant it out in cold soil." From there, farmers can



*Arugula seed crop at TopFlavor Farm in San Juan Bautista.*

select those plants that produce best in cold soil and under a variety of other stress conditions, including drought tolerance and regional and/or varietal diseases, pests and weeds. Organic seed can also be bred for plant vigor and stature that can help against weed emergence, weeding damage, and mildew. And what about flavor? We can breed for that, too.

Disease resistance in organic seed needs to be different from that of conventional seed. Most disease resistance is single gene "vertical" resistance, which is very specific to particular races of a pathogen. However, if that pathogen mutates, it can overcome that single gene resistance, causing significant crop damage or loss. Organic farmers and the organic seed community need to breed for "horizontal" resistance, otherwise known as durable or polygenic (multiple gene) resistance. Breeding for horizontal resistance by selecting those

plants that produce best under multiple stress conditions confers durable resistance across a variety of traits and genes. While some disease may still appear, the loss is minimized by the strength of the plant itself. Farmers do not have to select continuously to combat new races of a particular pathogen, saving time and resources. Horizontal resistance employed in an organic system creates a better and stronger seed that becomes a better and stronger plant.

So we can breed seeds and plants to be stronger in organic systems, but what of seed-borne diseases and weed content in organic seed? An organically approved hot water seed

treatment can control seed-borne diseases that have plagued the reputation of organic seed for years. Effective seed cleaning by a committed and certified organic company can help eliminate weed pollution in organic seed, another stereo-

typical bane of this seed. Yes, Virginia, there *is* high quality organic seed available, and many providers are listed on the pages following this article.

Some larger seed companies are attempting organic production of hybrid varieties grown in certified organic land, having replaced prohibited inputs with organically approved versions. This is not enough. It has to be a whole system change to an integrated holistic approach that includes habitat strips and other proven organic farming methods. "These guys just have to learn how to become really good organic farmers," says John Bauer of Snow Seed. "I find some of our most successful seed growers are, in fact, really good organic farmers, and they have a lot less trouble growing seed crops because they have integrated systems." Seed crops also provide habitat to beneficial pest predators. Experienced organic farmers are already very

familiar with these natural pest control helpers. (Two exciting studies in beneficial insects were mentioned by Novazio at the recent Eco-Farm conference: the hoverfly, which in its larval stage can eat ten times as many aphids as a ladybug in one day; and in a Washington University research study, beetles in general have been found to be advantageous in nutrient recycling as they take nutrients off the soil and pull them underground to the root systems.)

Certifiers also need to enter the organic seed picture to support organic seed development. "Where quality cannot be determined, CCOF would encourage a producer to trial that available seed to see if the seed is adequate for their organic production," states **John McKeon, Director of Grower Certification** at CCOF. CCOF then leaves the determination of acceptable quality of seed to the producer to be documented in the Organic System Plan and verified at the next inspection. It is not necessary to grow on a large scale for trials; a few rows will do, and at least farmers get a look at how the seed produces. If it does not perform as needed, CCOF encourages farmers to communicate their needs to organic seed companies. It has been suggested that seed companies should work with certifiers to survey growers on their needs.

In the end, whatever the degree of organic conviction, organic farmers need high quality organic seed that produces well. As **Micaela Colley** and **Matthew Dillon** of the Organic Seed Alliance wrote in the Winter 2004 (No. 13) issue of the *Organic Farming Research Foundation Information Bulletin*, "Organic producers should not be expected to embrace

organic seed for the sake of a "pure" organic approach. Organic seed must perform at least as well as the conventional varieties that growers have become comfortable with."

#### QUANTITY AND AVAILABILITY

Why are quantity and availability of organic seed ever changing in the organic world? One might be able to find a high quality OP (open-pollinated) organic variety, but perhaps the quantity and availability changes from year to year. This leaves the farmer scrambling for another source, taking on a somewhat similar variety, changing the entire system to a new organic crop, or giving up and using non-organic seed. Just like the normal stream of conventional seed, there needs to be a reliable supply of organic seed. A solution to this problem is a new relationship between farmer and seed company—more frequent direct communication of needs and increased participation in breeding and growing. "Organic farmers need to demand organic seed," says **Tom Johns** of **Territorial Seed Company**. "Seed companies need to know that a market exists. Farmers should go to them and say, 'These are the varieties I'm using. What are the chances of having more in the future?'" State your demands and the market will eventually provide, but more organic farmers need to take an active role.

Even as most organic farmers are using non-organic untreated seed, they should keep trying to source organic seed so that the companies are continually aware of what is needed. This means two things for organic farmers: farmers need to tell the seed companies *specifically* what they need, and farmers should also offer to trial varieties they are

interested in. Greater communication between seed companies and farmers, and more seed trials to breed regional varieties that perform well in organic farming systems across the nation will help build the organic seed sector. But communication is not the only support that committed organic seed companies need.

#### COST

Organic salad mix in the early 1990s was around \$30 for a three-pound box. Today the same quantity can sell for seven dollars. This has to do with perfecting organic growing practices as they relate to this combination of varieties. Other organic seed today that has not been perfected for organic farming can cost between 30% to 200% more than conventional varieties. The cost of seed compared to the total cost of farm production is a small percentage, yet it cannot be discounted as unimportant. And here is where we have a problem with the NOP: the seed "loophole" in the federal law does not allow for the cost of seed to be an acceptable reason for not using organic seed in organic production. What does an administrator sitting behind a desk in Washington, D.C. know of organic farm production costs? Perhaps everything or perhaps nothing at all.

All of this is complicated by the situation in Europe (and Israel) where much organic seed is produced and used. Growers there, organic and conventional alike, are used to paying a much higher percentage of their total farm costs for seed, and think nothing of prices that are three to five times higher than seed is in the US. When you add to that an organic pre-

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mium, the seed might cost seven times more. Since both seed producers and growers in Europe are used to this pricing structure, there is little incentive for European companies to sell organic seeds to the US at price levels we are familiar with.

Regardless, two important points still remain: US organic farmers need to share, where and when they can, the financial burden of nurturing a healthy and viable organic seed production sector; and organic crop farmers need to recognize that organic seed farmers and those smaller companies committed to organic seed production using sound organic practices are also organic farmers that deserve a fair price for their products. If organic crop farmers do not support the organic seed sector where *financially* they are able to do so, there is concern that the efforts of committed seed companies will stall under the weight of a one-sided (seed company-only) cost support structure.

Initially the price for organic seed will be higher, but like that of organic salad mix, once the organic production practices are established for the various varieties needed, the price will come down. **Patty Buskirk of Terra Organics**, a CCOF certified seed producer, agrees. "It will be a long time until we have 100% certified organic seed available because there are so many varieties needed." Similarly, Novazio told Eco-Farm attendees, "It's not going to happen overnight. This is definitely going to be a challenge." Already there are several affordable types of crops with widely available organically produced varieties, including corn, lettuce, beets, and beans. Others, such as bell peppers, are a long way off from 100% organic availability in the needed varieties. The speed with which organic seeds are developed for high quality, quantity, and availability at a fair price can be augmented by a new approach to cooperation between seed company and farmer—participatory breeding.

#### PARTICIPATORY BREEDING

For so long there have been two traditional ways of breeding seed: formal and farmer. Formal breeding is the traditional top-down approach that confines seed developments to the company only. If trials are contracted on a farmer's land, it is usually a scientist or other staff member from the company that visits the farm to handle plant selection. When this model is used in the production of organic

seed, it leaves the farmer out of the loop and puts the seed company (whether they know it or not) at a significant disadvantage by not tapping into an experienced organic farmer's knowledge. The other model, farmer breeding, is what we know as "seed saving" for the next season. Participatory breeding merges the knowledge and experience of these two models, with each sacrificing a little of its monopoly on any seed developments for the mutual benefit of both.

Typically, it is the experienced organic farmer who knows more about the local environment, soil types, pests, beneficials, diseases, and climate than any seed company. It should then make sense that seed companies would want to use this farmer knowledge and experience as a resource, and some seed companies do. To this mutually beneficial end, farmers should seek out companies that are open to participatory breeding. Both can benefit from the merging of their respective knowledge—the farmer can teach the specifics of the region, and the company can teach the methods and science for selection—and with some companies, if the trials perform well, the farmer has first use of that seed crop. This line of thinking is at the core of organic farming practices—symbiosis.

Since the development of horizontal gene resistance does not rely on the scientific knowledge of how specific genes confer resistance, this approach makes much more sense in organic farming where nature is used to control pest and disease problems. It is the farmer's knowledge that supplements the company's science and market-driven motivation to provide organic seed. Increased growth nationwide in participatory breeding will help speed the development of organic seeds and their availability, and shorten the expected

period of high cost organic seed. However, without feedback from organic farmers on what varieties they want and need, and without the participation of experienced farmers in the breeding of a strong organic seed sector, the present advances made by a handful of pioneering farmers and seed companies could collapse under high costs, thereby stunting the growth of the organic seed sector for many years to come.

#### ACHIEVING 100% ORGANIC SEED

While we have had specific cut-off dates for the use of treated seed, we do not have a similar date for the absolute use of 100% certified organic seed for all organic crop production nationwide and worldwide. While some would advocate for a specific date, others shy away from such absolutes. The answer is likely to be found somewhere in the middle.

Until recently, the American Seed Trade Association (ASTA) embraced agricultural biotechnology while leaving organics out in the cold. Today, we have an Organic Seed Committee at the same level as that of the agbiotech committee, illustrating the growth of the organic sector, and the urgent need for



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a developed organic seed sector. **Steve Peters** of **Seeds of Change**, himself a member of the ASTA Organic Seed Committee, describes the double-edged sword of a firm date for 100% organic seed: "A fixed deadline would force the issue by motivating seed companies and organic farmers, but what if the deadline comes and we're not ready?" This reality has already occurred in Europe with the abandonment of their December 31, 2003 cut-off date for the use of 100% certified organic seed. The Europeans have realized that more work needs to be done. (Europe will re-evaluate their availability situation sometime before July 31, 2006.) Here in America we need to start with basic research. "We need to look, species by species, and see what is available and what is needed," says Territorial's Tom Johns.

"We should have neither denial nor deadline," Matthew Dillon, Executive Director of the Organic Seed Alliance emphasizes. "Denial is the belief that we don't need to do anything, and that the organic seed sector will eventually evolve by itself to provide 100% organic seed. Forcing the issue with a deadline will lessen the amount of choices for organic farmers." Dillon shares Peters' concern for a scenario of not being ready when the date arrives. "We should have checkpoints along the way to assess the development of the sector." He advocates for an organic seed committee under the NOP comprised of farmers, small and large seed companies, certifiers, researchers, and non-governmental support organizations. The committee would look at the needs of organic farmers and the organic seed sector. What are the different commodities needed? Varieties? Quality? Quantity and availability? What are the resources available now? We could gain much from this dialogue. Presently, the Organic Seed Committee of ASTA is attempting to fill this void.

In addition to more farmer-seed company communication, two developing ideas for sources and tracking of organic seed production may help as well: a nationwide database of organically available varieties; and the creation of a firm but flexible absolute cut-off date, with caveats, for the use of 100% certified organic seed. The database is envisioned as a centralized resource listing of available organic varieties, their performance in various regions, and their quantity and availability. This database could be housed under USDA, ATTRA, or other organization (such as OMRI), and should be easily accessible to growers and certifiers alike. As with other advancements in the organic realm, the community might have to take on some of the initial burden to start such a central repository of information before outside funding appears. Presently the Organic Seed Alliance and members of the Organic Seed Committee under ASTA are very interested in exploring the possibilities of creating and maintaining such a database.

Chaired by Patty Buskirk of CCOF certified Terra Organics, the Organic Seed Committee of ASTA will meet formally for the first time on March 25, 2004 in Washington, D.C. to discuss these and other topics of importance to the organic seed and organic crop farming communities. Please check the ASTA website after this date for more information on the results of the meeting ([www.amseed.com](http://www.amseed.com)).

#### GROWTH

Since the late 1990s, several seed companies have entered into the production of organic seed. Individual farmers were saving and breeding seed long before, but not in quantities that could supply the whole

*SEED continues on page 37*

## Organic Seed Alliance

In summer of 2003 **Abundant Life Seed Foundation** (ALSF) began the process of reorganization to better serve the public as a nonprofit. ALSF had great success in 27 years of seed conservation and the dissemination of seed saving information. In that time, ALSF inspired many new seed companies to begin selling heirloom seeds, and countless gardeners to save these seeds. Recognizing these accomplishments as well as the existence of other companies and nonprofits that are focused on seed saving issues, ALSF decided to shift its resources towards farmer education, seed research and the charitable distribution of open-pollinated seed. ALSF has reorganized as **Organic Seed Alliance** (OSA), with a mission to: "Support the ethical development and stewardship of the genetic resources of agricultural seed. We accomplish our goals through collaborative education and research programs with organic farmers and other seed professionals."

Resources available at the OSA website include: Education workshops and presentations; Research goals; OSA staff and partnerships; World Seed Fund; their most recent newsletter—*The Seed Midden*; and a Seed Swapping Forum.

OSA hosted their third annual Seed Growers Conference January 9–11, 2004. The gathering brought together organic seed farmers, seed industry professionals, breeders and university specialists. The sessions included discussions of diseases in vegetable seed crops and seed-borne diseases, seed cleaning, alternatives to patent laws, research needs, and the economics and marketing of seed. OSA will have information from the conference and videos available on their website in the very near future.

**Organic Seed Alliance**, P.O. Box 772, Port Townsend, WA 98368. Ph: 360-385-7192, F: 360-385-7455.  
[info@seedalliance.org](mailto:info@seedalliance.org). [www.seedalliance.org](http://www.seedalliance.org).

## L.A. Hearne Company

Founded in 1938 by **Larry A. Hearne**, **L.A. Hearne Company** is still a family-owned and -managed business, with 3rd generation brothers **Steven** and **Thomas** at the helm. As a mixed conventional and organic operation, Hearne is well-prepared to receive organic seed for cleaning. "Hearne already follows strong cleaning practices to prevent commodity mixing," says Thomas Hearne, "so we're naturally prepared to handle organic seed." Hearne can select seed by size, density, texture, and color using a variety of precise machines manned by expert staff. Certified organic by CCOF for seed processing, Hearne can also provide custom seed blends for cover cropping. Thomas is seeing more conventional growers using habitat blends around the perimeter of their fields to bring in ladybugs and other beneficial pest predators—more evidence that organic production practices are catching on.

**L.A. Hearne Company**, 512 Metz Road, King City, CA 93930. Ph: 831-385-5441. [tom@hearneco.com](mailto:tom@hearneco.com)

## Agricoat Seed Services

**C**ertified organic by Monterey County, **Agricoat Seed Services**, operated by **Todd Zehr** and **Casey Pearson**, offers a new and exciting OMRI-approved seed coating to all growers, regardless of conventional or organic status. Their product, called Natural II (one of six OMRI-approved seed treatments), is a coating that contains an organically approved fungicide to replace Thiram and Apron. The coating protects the seed for approximately 15 days and offers a nutrient jump-start to the seedling. Trials with large mixed operations (organic and conventional acreage) have shown Natural II coated Swiss chard, spinach, and bean crops out-perform conventional varieties treated with conventional fungicides, a development that even seasoned organic and conventional farmers have noticed. The root systems of the seedlings are heartier and healthier than their conventional counterparts. Even major national seed companies have trialed Natural II and have been impressed. Natural II can be applied to seed as either a film coating or in pelletized form. As a pellet, it protects the seed and allows for precision planting and oxygen transpiration. The pellet controls water imbibition and, when the time comes, it splits open to allow the seed to grow, instead of melting back on the seed and suffocating it.

Zehr grew up on a central Illinois farm. When he was younger, he was sickened by Apron dust. The experience convinced him that there was a better to apply materials to seed. "When you go into organics, you have to think outside of the box," says Zehr. "Thiram and Apron is like Napalming the ground. You're killing biology, killing microbes in the soil. Natural II is a bunch of good guys, good biology, going back into the soil, creating a zone that protects the seed." Unlike conventional fungicides, it is safe to touch seed coated with Natural II. "If we can convince conventional growers that organic products work better and increase yield, then they will start thinking in a new direction of using safer products, if not full transition to organic. We need supplemental education so that conventional farmers don't replace all conventional inputs with organic inputs without changing the whole farming system."

Agricoat's business has doubled in the past year. As a result, they have out-grown their present Salinas Valley facility and are building another right next to it. Agricoat also has 70 acres of research and development land surrounding its facility for local organic farms interested in trialing Natural II on other crops. As of yet, Natural II has not been used on seed destined for seed crop production, but plans are in the works. Agricoat also performs seed sizing and density grading for better uniform seedling emergence.

**Agricoat Seed Services**, 3021 W. Dakota #109, Fresno, CA 93722. Ph: 559-227-1114. [agricoatss@yahoo.com](mailto:agricoatss@yahoo.com)



## Kamterter and Sakata Seed Co.

**B**oth **Kamterter** and **Sakata Seed Co.** have been CCOF certified for nearly a year, and both offer organic seed priming. But what is priming? It is a process in which seeds are immersed in a mixture of water and clays mined from the ground that are 100% inorganic material and 100% chemically inert. The process controls the hydration of seed and then dries it back down, shortening the lag phase after the initial take up of water when the seed is planted in the ground. This process helps to increase uniformity, which makes crop production more efficient.

**Eric Nelson** of Sakata Seed Company explains, "When the seed takes up water, things start to happen in the cells – natural metabolic processes, membrane repair, DNA synthesis; these kinds of things are taking place in this controlled environment. Basically you can have embryo repair, and then you dry the seed back down and you can retain those benefits." While the process breaks down seed inhibitions so that it performs better under stress conditions, it does not affect plant genetics. (Traditional seed priming is done in poly-ethylene glycol, otherwise known as antifreeze.)

In addition to seed priming, Kamterter in Gilroy offers organic seed coating services with an organically approved clay-based seed coating. Kamterter's process for seed coating is much shorter than traditional coating. What takes other companies 4–5 hours takes Kamterter only 15–20 minutes. Drying takes only another 20 minutes. "We can process 2000–3000 pounds of seed per month," says **Shelby Eickholt**. When they opened one year ago, their business was mostly conventional. Then they got certified as an organic processor. "Once the word was out that we were certified, that's when we got busy," says **John Zonker**. "It seems like all in one month it blew up on us," he says, speaking of the rapid change in clientele from conventional to organic. At present, their business is nearly 90% organic. "Organic is easier for this company," says Zonker. Kamterter also offers size and density grading with their seed coating process, all of which allows for better uniformity in plant emergence.

**Kamterter II**, 3065 Pacheco Pass Road, Gilroy, CA 95020. Ph: 408-842-4262. [seickholt@kamterter.com](mailto:seickholt@kamterter.com)

**Sakata Seed Co.**, 18095 Serene Drive, Morgan Hill, CA 95037. Ph: 408-778-7758. [kcassady@sakata.com](mailto:kcassady@sakata.com)

## AGRICOAT SEED SERVICE

Contact us to inquire about our  
OMRI certified seed coatings and  
seed enhancements

Casey Pearson  
559-227-1114 or 559-804-4991 cell

# ORGANIC SEED SOURCE DIRECTORY



Other organic seed directories can be accessed online from OMRI (Organic Materials Review Institute) and ATTRA (Appropriate Technology Transfer for Rural Areas), available respectively at [www.omri.org](http://www.omri.org) and [www.attra.org](http://www.attra.org). CCOF has obtained the information below directly from the listed businesses. CCOF does not guarantee the accuracy of the information provided. Please contact individual businesses for details on their products and services.

## AGRICOM INTERNATIONAL INC. . . .

213-828 Harbourside Drive  
North Vancouver, BC CANADA  
P: 604-983-6922  
F: 604-983-6923

[organic@agricom.com](mailto:organic@agricom.com)

### [www.agricom.com](http://www.agricom.com)

A broker/trader, Agricom International Inc. is a global exporter of top quality conventional and organic pulses, oilseeds and grains for human consumption and bird-feed markets.

*Certified by:* OCIA and QAI.

## ALBERT LEA SEED HOUSE. . . . .

P.O. Box 127  
1414 West Main Street  
Albert Lea, MN 56007

P: 800-352-5247

F: 507-373-7032

[seedhouse@alseed.com](mailto:seedhouse@alseed.com)

### [www.alseed.com](http://www.alseed.com)

*Seed Available:* Seed Corn, Soybeans, Alfalfa, AC Greenfix, Oats, Barley, Spring Wheat, Forage Peas, Buckwheat, Golden Flax, Climax Timothy, Meadow Fescue, Perennial Ryegrass, Medium Red Clover, Mammoth Red Clover, Yellow Blossom Sweet Clover, Hairy Vetch, Kelp Meal, Diatomaceous Earth, Winter Rye, Winter Wheat.

*Quantities Available:* Seed Corn in 80,000 kernel bags, oats in 1½ bushel bags (48 lbs.), wheat, rye, and barley in bushel bags, all else in 50 lb. bags.

*Certified by:* Minnesota Crop Improvement Association (MCIA).

## ARROWHEAD ANGUS FARM . . . . .

5910 Scott Road  
Hubbard Lake, MI 49747  
P: 989-727-2692

F: 989-727-2692

[reuben1968@hotmail.com](mailto:reuben1968@hotmail.com)

*Seed Available:* Hairy Vetch.

Quantity: 500 lbs.

*Certified by:* not certified.

## AURORA FARM . . . . .

P.O. Box 697  
Porthill, ID 83853 USA  
and 3492 Phillips Road, Creston,  
BC, V0B1G2 CANADA

P: 250-428-4404

[aurora@kootenay.com](mailto:aurora@kootenay.com)

### [www.kootenay.com/~aurora](http://www.kootenay.com/~aurora)

*Seed Available:* heirloom, herbs, flowers and vegetables. Carrots, Echinacea, Leeks, Arugula, Cilantro, French Sorrel, Hyssop, Kale, Lettuce, Lovage, Marshmallow, Mugwort, Mullein, Parsley, Shungiku/Garland Chrysanthemum, Spinach, Sweet Cicely, Swiss Chard, Tobacco, Pink Yarrow, Yellow Dock, Calendula, California Poppy, Chamomile, Columbine, Dalmatian Pyrethrum, Evening Primrose, Feverfew, Gallardia, Hollyhock, Lunaria, Poppy, St. John's Wort, Sweet William, Valerian, Milk Thistle, Squash, Tomato.

*Quantities Available:* No bulk, backyard gardeners and small farms (or smaller amounts for farmers to begin growing out their own supplies).

*Certified by:* self-certified; 25 years organic/biodynamic growing. Aurora Farms, Barbara M.V. Scott, M.Sc./Woody Wodraska, M. Arts.

## BOUNDARY GARLIC . . . . .

Contact Person: Sonia Stairs  
Box 273  
Midway BC V0H 1M0 CANADA  
P: 250-449 2152

[garlic@garlicfarm.ca](mailto:garlic@garlicfarm.ca)

### [www.garlicfarm.ca](http://www.garlicfarm.ca)

*Seed Available:* heirloom hardneck garlic — rocambale, porcelain and purple stripe varieties

*Quantities Available:* variety packs and by the pound

*Certified by:* Boundary Organic Producers Association, a member of Certified Organic Associations of British Columbia

## BRUIN ORGANIC SEEDS. . . . .

401 Victor Way #12  
Salinas, CA 93907  
P: 831-770-0165  
F: 831-770-0167

## [www.bruinos.com](http://www.bruinos.com)

*Seed Available:* Lettuce, Spinach, Cluster Tomatoes, Transitional Jalapeno Peppers.

*Services Available:* Seed Growing, Density Grading, Coated Seed, Seedling Transplants.

*Quantities Available:* 1000 seed units, 1 lb. bags, bulk packaging, 1000 plant minimum seedling transplants

*Certified by:* CCOF with IFOAM

## BUTTERBROOKE FARM . . . . .

78 Barry Road  
Oxford, CT 06478

P: 203-888-2000

*Seed Available:* 75 varieties of heirloom veg seed, some herbs and companion flowers.

*Quantities Available:* packets to pounds.

*Certified by:* no longer certified, 25 years organic.

## CHARLEY HEIN'S FARM. . . . .

54 E. Stutler Road  
Spokane, WA 99224

P: 509-448-5374 (eves &

weekends)

[charleysfarm@att.net](mailto:charleysfarm@att.net)

### [www.charleysfarm.com](http://www.charleysfarm.com)

*Seed Available:* 30 varieties of Garlic Bulbs.

*Quantities Available:* ½ lb to 30 lbs orders.

*Certified by:* WA State Dept. of Agriculture (cert # 1239).

## ENVIRONMENTAL SEED

### PRODUCERS. . . . .

P.O. Box 2709

Lompoc, CA 93438

P: 805-735-8888

F: 805-735-8798

[esp@espseeds.com](mailto:esp@espseeds.com);

[alavie@espseeds.com](mailto:alavie@espseeds.com)

### [www.espseeds.com](http://www.espseeds.com)

*Seed Available:* Organic Herbs: Basil, Catnip, Chamomile, Chives, Coriander, Dill, Fennel, Feverfew, Lemon Balm, Marjoram, Nasturtium, Oregano, Parsley, Rosemary, Sage, Summer Savory, Mexican Tarragon, Yarrow.

*Organic Veggies:* Beet, Broccoli, Celery, Cucumber, Eggplant, Lettuce, Melon, Okra, Onion, Pepper, Radish, Spinach, Tomato, Watermelon, Zucchini.

*Organic Flowers:* Amaranthus, Bells of Ireland, Calendula, California Poppy, Candytuft, Celosia, Coneflower, Corn Poppy, Cosmos, Desert Marigold, Evening Primrose, Goldfields, Hibiscus Tea, Hollyhock, Iceland Poppy, Larkspur, Marigold, Mexican Sunflower, Safeflower, Sunflower, Sweet William, Throw Wax, Tidy Tips, Zinnia.

*Quantities Available:* Minimum 1 lb order, please inquire for quote.

*Certified by:* QAI.

## FAT ROOSTER FARM . . . . .

354 Morse Road  
South Royalton, Vermont 05068

P: 802-763-5282

[rooster@sover.net](mailto:rooster@sover.net)

*Seed Available:* heirloom varieties of Tomatoes, specialty Gourds and Pumpkins, Garlic.

*Quantities Available:* by the packet; Garlic by the pound.

*Certified by:* Vermont Organic Farmer's Association; USDA.

## FERRY-MORSE SEED CO . . . . .

P.O. Box 1620  
600 Stephen Beale Drive

Fulton, KY 42041

P: 270-472-3400

F: 270-472-3402

[webmaster@ferry-morse.com](mailto:webmaster@ferry-morse.com)

### [www.ferry-morse.com](http://www.ferry-morse.com)

*Seed Available:* Bachelor Button, Nasturtium, Sunflower, Basils, Beets, Broccoli, Cantaloupe, Carrot, Chives, Cilantro, Cucumber, Dill, Eggplant, Gourd, Kale, Lavender, Lettuce, Marjoram, Mustard, Okra, Onion, Oregano, Parsley, Pepper, Pumpkin, Radish, Rouquette, Sage, Squash, Swiss Chard, Thyme, Tomato, Turnip, Watermelon, Beans, Sweet Corn, Peas.

*Quantities Available:* Packet Seed available in retail centers.

*Certified by:* CCOF.

**FILAREE FARM . . . . .**

182 Conconully Hwy  
Okanogan, WA 98840  
P: 509-422-6940  
filaree@northcascades.net  
www.filareefarm.com

*Seed Available:* largest selection of organic seed garlic in U.S. Over 100 unique strains.  
*Quantities Available:* varies from small amounts (¼ lb) to hundreds of pounds for our most productive, most popular strains.  
*Certified by:* Washington State Dept. of Agriculture.

**GARDEN MEDICINALS AND CULINARIES . . . . .**

P.O. Box 320  
Earlsville, VA 22936  
P: 434-964-9113  
F: 434-973-8717  
mailbox@gardenmedicinals.com  
www.gardenmedicinals.com

*Seed Available:* several herb varieties.  
*Quantities Available:* Packet sizes.  
*Certified by:* Various (depending on the grower). Customers are kept up-to-date at [www.gardenmedicinals.com/pages/aboutourseeds.html](http://www.gardenmedicinals.com/pages/aboutourseeds.html) where there is more detailed information about our seeds and growing methods. (On-line catalogue only until print catalogue available in 2005.)

**GREENTREE NATURALS, INC. . . . .**

2003 Rapid Lightning Road  
Sandpoint, Idaho 83864  
P: 208-263-8957  
greentree@coldreams.com  
www.greentreenaturals.com

*Seed Available:* All cold hearty, adapted to northern climate; Beans, Carrots, Corn (heirloom), Lemon Cucumber, Soybean (edamame) Snow Peas, Sugar Snap Peas, Shallots, Spinach, Winter Squash, Garlic.  
*Quantities Available:* Packets/small quantities.  
*Certified by:* State of Idaho Department of Ag., Certified since 1992.

**HARMONY FARM SUPPLY & NURSERY . . . . .**

3244 Highway 116 North  
Sebastopol, CA 95472  
P.O. Box 460  
Graton, CA 95444  
P: 707-823-9125  
F: 707-823-1734  
info@harmonyfarm.com  
www.harmonyfarm.com

*Seed & Quantities Available:* The following seeds we have in stock are in packets (from 5 different suppliers, amount of seed varies from 20–30 seeds per packet up to 3 oz.):

*Herbs:* Basil, Beetberry, Borage, Broccoli Raab, Catnip, Chamomile, Chia, Chicory, Chives, Cilantro, Dill, Echinacea, Endive, Feverfew, Fennel, Huazontle, Hyssop, Komatsuna, Lambsquarters, Lovage, Parsley, Pennyroyal, Pursalane, Quillquina, Thyme, Tobacco.

*Flowers:* Alyssum, Bachelor Buttons, Calendula, Delphinium, Foxglove, Gloriosa daisy, Broom Corn, Larkspur, Morning Glory, Nasturtium, Nigella, Poppy, Primrose, Snapdragon, and Sunflower.

*Vegetables:* Amaranth, Arugula, Beet, Bush bean, Fava Bean, Pole Bean, Runner Bean, Broccoli, Brussel Sprouts, Cabbage, Chinese Cabbage, Carrot, Cauliflower, Chard, Sweet Corn, Cowpeas, Cucumber, Eggplant, Gourds, Kale, Leek, Lettuce, Salad Mixes, Melon, Mustard Greens, Onion, Pea, Bell Pepper, Chili pepper, Pumpkin, Quinoa, Raddichio, Radish, Roquette, Squash (summer and winter), Tatsoi, Tomatillo, Tomato, Turnip, Watermelon, Wheatgrass, and Zucchini.

*Seeds for sprouts:* Alfalfa, Broccoli, Red Clover, Lentil, Mung Bean, Daikon Radish and Wheat, ¼ pound minimum order.  
We have had the following *cover crop seeds* available in bulk (500 pound order minimum, 50 pound bags): Bell Beans, California Red Oats, Yellow Mustard, Magnus Peas, Lana and Purple Vetch.

*Certified by:* Depending on supplier, seed is mostly certified by Oregon Tilth, some from CCOF, Iowa Dept. of Ag. & Land Stewardship, and Idaho Dept. of Ag.

**HARRIS SEEDS . . . . .**

P.O. Box 24966  
Rochester, NY 14624  
P: 800-544-7938  
F: 877-892-9197  
growers@harriseseeds.com  
www.harriseseeds.com

*Seed Available:* ORGANIC-GROWN Seeds of Arugula, Beans (fresh bush types), Beets, Carrots, Cucumbers, Herbs, Kale, Lettuces (leaf and romaine), Parsley, Peppers

(sweet bell and jalapeno), Pumpkins, Radish, Spinach, Squash (summer/winter), Swiss Chard and Tomatoes, flowers. OP and many F1s. Also full offering of untreated seeds and OMRI approved organic pellet NatureCoat.

*Quantities Available:* Small to large to bulk sizes available.  
*Certified by:* NOFA-NY.

**HEINZSEED . . . . .**

P.O. Box 57  
Stockton, CA 95201  
P: 209-932-5728  
F: 209-461-0631  
dale.smith@husa.com  
www.heinzseed.com

*Seed Available:* Processing tomato hybrids—H9478, H9557, H9661, H9780, H2601, H9036.  
*Quantities Available:* 25–50 x 150M seed units (minimum order 10M seeds).  
*Certified by:* SKAL / C.S.A.—Chip Sundstrom.

**HEIRLOOM SEEDS . . . . .**

P.O. Box 245  
W. Elizabeth, PA 15088-0245  
P & F: 412-384-0852  
mail@heirloomseeds.com  
www.heirloomseeds.com

*Seed Available:* Arugula, Beans, Beets, Broccoli, Cabbage, Carrots, Celery, Corn, Cucumbers, Eggplant, Leeks, Lettuce, Melons, Mustard Greens, Okra, Onions, Peas, Peppers, Pumpkins, Radish, Southern Peas, Spinach, Squash, Swiss Chard, Tomatoes, Turnips, Watermelon.

*Quantities Available:* individual packets.  
*Certified by:* CCOF, Vermont Organic Farmers, LLC—marked in catalogue.

**HEMP OIL CANADA INC . . . . .**

P.O. Box 188  
Ste. Agathe, MB, R0G 1Y0  
CANADA  
P: 204-275-7616  
shaun@hempoilcan.com  
www.hempoilcan.com

*Seed Available:* certified hemp seed (varieties: Finola, USO 31).  
*Quantities Available:* tba.  
*Certified by:* Pro-Cert Organic Systems, Organic Producers Association of Manitoba.

**HIGH MOWING ORGANIC SEEDS. . . . .**

813 Brook Road  
Wolcott, Vermont 05680  
P: 802-888-1800  
F: 802-888-8446  
joel@highmowingseeds.com  
www.highmowingseeds.com

*Seed Available:* Beans, Beets, Brassica Greens, Carrots, Chard, Cucumbers, Lettuce & Salad Mixes, Peppers, Potatoes, Summer & Winter Squash, Pumpkins, Tomatoes, Onions, Peas, Radish, Spinach, Watermelons, Culinary & Medicinal Herbs, Flowers.  
*Quantities Available:* packets, bulk and commercial quantities.  
*Certified by:* NOFA-VT.

**HORIZON HERBS . . . . .**

P.O. Box 69  
Williams, OR 97544  
P: 541-846-6704  
F: 541-846-6233  
herbseed@horizonherbs.com  
www.horizonherbs.com

*Seed Available:* Over 700 species of medicinal herb seed, mainly certified organic, including extensive collections from the herbal traditions of North America, South America, Europe, India, Australia, New Zealand and China.  
*Quantities Available:* Packets, ounces and pounds.  
*Certified by:* Certified Organic farm and processor by Oregon Tilth.

**INTEGRATED FERTILITY MANAGEMENT (IFM) . . . . .**

1422 North Miller #8  
Wenatchee, WA 98801  
P: 800-332-3179, 509-662-3179  
F: 509-662-6594  
ifm@ageecology.com  
www.AgeEcology.com (see our “Organic Grown Seed” button on our home page for details)

*Seed Available:* Winter Rye.  
*Quantities Available:* by the pound and available in 50 lbs. bags.  
*Certified by:* Washington State Department of Agriculture Organic Food Program.

**IRISH EYES-GARDEN CITY SEEDS. . . . .**

Mailing: P.O. Box 307  
Shipping: 10310 N. Thorp Hwy  
Thorp WA 98946  
P: 509-964-7000  
F: 509-964-7001  
potatoes@irish-eyes.com  
www.gardencityseeds.net

*continues next page*

*Seed Available:* Beans, Beets, Broccoli, Cabbage, Cauliflower, Celery, Carrots, Corn, Cucumber, Garlic, Greens, Kale, Lettuce, Melons, Onion, Peas, Peppers, Pumpkins, Potatoes, Radish, Turnip, Squash, Swiss Chard, Tomatoes, Flowers, Herbs, Cover Crops.  
*Quantities Available:* Packet to 50lbs.  
*Certified by:* Washington State Dept. of Agriculture.

**LOCKWOOD SEED AND GRAIN. . .**  
26777 Chowchilla Blvd.  
Chowchilla, CA 93610  
P: 559-665-5702  
F: 559-665-4911  
*seedsmangmw@att.net*  
*Seed Available:* NC+ Organic Corn Seed, Untreated cover crop and forage seed.  
*Quantities Available:* Commercial quantities.  
*Certified by:* inquire.

**NATURAL GARDENING COMPANY . .**  
P.O. Box 750776  
Petaluma, CA 94975-0776  
P: 707-766-9303  
F: 707-766-9747  
*info@naturalgardening.com*  
**www.naturalgardening.com**  
*Seed Available:* All types—vegetables, herbs, flowers.  
*Quantities Available:* packets to pounds.  
*Certified by:* CCOF.

**NC+ ORGANICS . . . . .**  
207 18th Street North  
Grand Junction, IA 50107  
P: 800-370-7979  
F: 515-738-2362  
*druggles@nc-plus.com*  
**www.ncorganics.com**  
*Seed Available:* 100% Organic Hybrid Field Corn Seed, 100% Organic Soybean Seed (Food and Feed type), 100% Organic Red Clover Seed, 100% Organic Alfalfa. We also have sorghum, sorgo-sudangrass, alfalfa, red clover seed untreated.  
*Quantities Available:* Great Supplies of all products!  
*Certified by:* Quality Assurance International.

**NORTHERN QUINOA CORP. . . . .**  
Box 529, 428-3rd St.  
Kamsack, Sask. S0A 1S0 CANADA  
P: 306-542-3949  
F: 306-542-3951  
*quinoa@quinoa.com*  
**www.quinoa.com**

*Seed Available:* Golden Flaxseed, Brown Flaxseed, Quinoa, Alfalfa, Amaranth, Peas, Lentils.  
*Quantities Available:* 1 lb. Packages or in bulk from 10 lbs. and up.  
*Certified by:* OCIA/PROCERT.

**PEACEFUL VALLEY FARM SUPPLY . .**  
Mailing: P.O. Box 2209  
Shipping: 110 Springhill Drive  
Grass Valley, CA 95945  
P: 888-784-1722 toll-free  
F: 530-272-4794  
*contact@groworganic.com*  
**www.groworganic.com**  
*Seed Available:* 316 Varieties of Organic Vegetable & Herb Seeds in Bulk (incl. some flowers as well), 673 Varieties of Vegetable, Herbs and Flowers in Seed Packs Under Several Different Brands (mostly organic, some biodynamic, some medicinal), 198 Varieties of Cover Crops in Bulk, 24 Varieties of Lawn or Pasture Seeds in Bulk.  
*Quantities Available:* Bulk (in either 1 oz, ¼ lb or 1 lb or 5 lb increment, based on price) and Seed Packets. Significant Mix-Or-Match Discount according to quantity (up to 25%).  
*Certified by:* CCOF or Oregon Tilth or Other as Marked in Catalog.

**PEPPER JOE'S . . . . .**  
7 Tyburn Court  
Timonium, MD 21093  
P: 410-561-8158  
F: 410-628-0507  
*pepperjoe@sc.rr.com*  
**www.pepperjoe.com**  
*Seed Available:* Hot Peppers and Tomatoes.  
*Quantities Available:* Retail seed packets.  
*Certified by:* Marked in Catalog and on Website.

**PRIORITY SEED PRODUCTION LLC . . . . .**  
P.O. Box 5176  
242 W. 28th St., Suite D  
Yuma, AZ 85366-5176  
P: 928-726-2996  
F: 928-341-0899  
*priorityseed@adelphia.net*  
*Seed Available:* Organic & OP Broccoli, Lettuce, Mizuna, Tatsoi, Arugula, Red Mustard.  
*Quantities Available:* 25 lb. pails, 50 lb. poly sacks.  
*Certified by:* QAI.

**PYBAS SEEDS . . . . .**  
2320 Thompson Way #H  
Santa Maria, CA 93455  
P: 805-922-4624  
F: 805-928-0293  
*pybas@GTE.net*  
*Seed Available:* Lettuce and Celery.  
*Quantities Available:* From ¼ pound to 100 pounds.  
*Certified by:* CCOF.

**SEED SAVERS EXCHANGE . . . . .**  
3076 North Winn Road  
Decorah, IA 52101  
P: 563-382-5990  
F: 563-382-5872  
*aaron@seedsavers.org*  
**www.seedsavers.org**  
*Seed Available:* Bean, Soybean, Ground Cherry, Carrot, Cucumber, Corn, Garlic Bulbs, Gourds, Garden Huckleberry, Lettuce, Melons, Pea, Potato, Pepper, Squash, Tomato, Watermelon, Sunberry, Herbs, Flowers and Sunflowers.  
*Quantities Available:* We offer packets and large quantities in our Retail Catalog, Wholesale Lists (available upon request). Larger growers should request both the Retail and Wholesale Lists (but please note that the Wholesale Lists do not have pictures).  
*Certified by:* Iowa Department of Land Stewardship.

**SEEDS FROM ITALY . . . . .**  
P.O. Box 149  
Winchester, MA 01890  
P: 781-721-5904  
F: 612-435-4020  
*seeds@growitalian.com*  
**www.growitalian.com**  
*Seed Available:* Basil, Chard, Carrot, Chicory, Bush & Shell Beans, Fennel, Lettuce, Pea, Tomato, Parsley, Radish, Arugula, Spinach, Valeriana, Winter Squash, Zucchini.  
*Quantities Available:* Packets (large) and bulk. Packets in stock; bulk by special order.  
*Certified by:* Consorzio per il controllo dei prodotti biologici. Bologna, Italy.

**SEEDS OF CHANGE . . . . .**  
P.O. Box 15700,  
Santa Fe, NM 87592-1500  
P: 888-762-7333  
F: 505-438-7052  
*grower@seedsofchange.com*  
**www.seedsofchange.com**  
*Seed Available:* Gourmet Greens, Beans, Beets, Broccoli, Carrots, Chard, Corn, Cucumbers, Eggplant, Lettuce, Melons, Okra, Onions, Peas, Chile Peppers, Sweet

Peppers, Pumpkins, Radishes, Spinach, Summer Squash, Winter Squash, Tomatoes, Ornamental and Cut Flowers, Culinary and Medicinal Herbs.  
*Quantities Available:* Bulk quantities ranging from ⅛ oz to 50 lbs. sizes vary by crop.  
*Certified by:* Oregon Tilth.

**SEEDS TRUST . . . . .**  
4150 B Black Oak Dr.  
Hailey, ID 83333  
P: 208-788-4363  
*support@seedstrust.com*  
**www.seedstrust.com**  
*Seed Available:* 20 year-old family-owned company dedicated to biodiversity and self-reliance. Sell a full range of vegetables, wildflowers, herbs and native grasses adapted to cold, short seasons.  
*Quantities Available:* ⅓ g. packets to 50 lb. bags depending on variety.  
*Certified by:* NOP, Idaho Dept. of Ag. Organic varieties marked in catalog with (\*).

**SOUTHERN EXPOSURE SEED EXCHANGE . . . . .**  
P.O. Box 460  
Mineral, VA 23117  
P: 540-894-9480  
F: 540-894-9481  
*gardens@southernexposure.com*  
**www.southernexposure.com**  
*Seed Available:* Bean, Beet, Broccoli, Cabbage, Carrot, Chard, Corn, Cotton, Cover Crops, Cucumber, Eggplant, Endive, Flowers, Garlic Planting Stock, Gourd, Grain, Greens, Herb/Native Plant, Kale, Leek, Lettuce, Muskmelon, Mustard, Okra, Onion, Orach, Ornamental Sunflower, Parsley, Pea, Peanut, Pepper, Pumpkin Squash, Radish, Seed Potato, Spinach, Squash, Sunflower Confectionery, Tomatillo, Tomato, Turnip, Watermelon.  
*Quantities Available:* Packets, bulk, field quantities.  
*Certified by:* QCS.

**SOW ORGANIC SEED CO. . . . .**  
P.O. Box 527  
Williams, OR 97544  
P: 541-846-7173  
F: 541-846-7173  
*organic@organicseed.com*  
**www.organicseed.com**  
*Seed Available:* 200+ varieties of certified organic, non-GMO, (many heirloom) Vegetables, Herbs, and Flowers garden seeds. Oregon Organic Originals – “OOO” – The next thing after heirlooms!

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*Certified by:* Oregon Tilth.

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Salmon Arm, BC, V1E 1Z6  
CANADA  
P: 250-804-0122  
*info@stellarseeds.com*  
**www.stellarseeds.com**

*Seed Available:* Beans, Carrots, Celery, Cucumbers, Beets, Chard, Mustard, Tatsoi, Lettuce, Orach, Arugula, Cress, Onions, Winter Squash, Kale, Endive, Chicory, Leeks, Lettuce, Parsley, Basil, Parsnip, Peas, Peppers, Spinach, Tomatoes, Buckwheat, Oats, Spring Wheat.  
*Quantities Available:* Everything available in packet size, select items available in bulk (see individual listings in catalogue or on website).  
*Certified by:* PACS, NOOA, IOPA, Pro-Cert (see individual listings in catalogue or on website).

**TERRA EDIBLES** . . . . .  
Box 164, 535 Ashley St.  
Foxboro, Ontario K0K 2B0  
CANADA  
P: 613-961-0654  
F: 613-968-6369  
*karyn@magma.ca*  
**www.terraedibles.ca**  
*Seed Available:* All Heirlooms, Organically Produced, Many Certified—Tomatoes, Beans, Beets, Carrots, Cucumbers, Lettuce, Melons, Peas, Peppers, Radish, Squash, Herbs, Flowers, Sweet Peas.

*Quantities Available:* Packets for the Home Gardener at \$2.25 Each.  
*Certified by:* OCPP—Organic Crop Producers & Processors.

**TERRA ORGANICS** . . . . .  
P.O. Box 171  
Maxwell, CA 95955  
P: 530-438-2126  
F: 530-438-2171  
*info@terraorganics.com*  
*Seed Available:* Full line of vegetable, herb, and flower seeds.  
*Quantities Available:* Wholesale quantities only.  
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F: 888-657-3131  
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**www.territorialseed.com**  
*Seed Available:* Beets, Ornamental Corn, Cucumbers, Eggplant, Garlic, Kale, Lettuce, European Greens, Mustard, Peppers, Potatoes, Pumpkins, Squash, Tomato, Tomatillo.  
*Quantities Available:* Depending on variety, anything from packets (1/8 gram–1 oz.) to bulk (4 oz.–pounds). Price breaks according to quantity. Commercial price list available with organic/biodynamic seeds.  
*Certified by:* Oregon Tilth.

**TEXAS RICE IMPROVEMENT ASSOCIATION** . . . . .  
1509 Aggie Dr.  
Beaumont, TX 77713  
P: 409 752-2741, ext. 2230  
*rweather@taexgw.tamu.edu*  
*Seed Available:* Rice Seed: Bengal, Cypress, Sierra, Aborio, Carolina Gold.

*Quantities Available:* Have @ 200cwt. of the first two now. Will have more of last three this season. All sold at \$25.00 per 100lbs. FOB Beaumont.  
*Certified by:* Texas Dept. of Ag. Listed in OMRI under Rice Seed.

**TOMATOFEST** . . . . .  
Box W-1  
Carmel, CA 93921  
P: 831-625-6041  
F: 831-625-2818  
*gary@tomatofest*  
**www.tomatofest.com**  
*Seed Available:* Heirloom tomatoes (430 varieties).  
*Quantities Available:* Packets of 30 seeds, bulk quantities depending upon variety and availability.  
*Certified by:* CCOF.

**UNDERWOOD GARDENS** . . . . .  
1414 Zimmerman Rd  
Woodstock, IL 60098  
P: 815-338-6279 (order line from Dec through April only)  
Fax: 815-338-6278  
*info@underwoodgardens.com*  
**www.underwoodgardens.com**  
*Seed Available:* Herbs, unusual edibles, Cucumbers, Leeks, Squash, Swiss Chard, Tomatoes, Flowers.  
*Quantities Available:* packets and bulk.  
*Certified by:* Global Organic Alliance.

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3925 64 Street, RR 1 Delta BC  
V4K 3N2 CANADA  
P: 604-952-8820  
F: 877-482-8822  
*info@westcoastseeds.com*  
**www.westcoastseeds.com**  
*Seed Available:* Lettuce, Beets, Tomato, Herbs, Carrot.

*Quantities Available:* packets for most, pounds for the beets.  
*Certified by:* we do not grow ourselves but buy from other growers.

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P.O. Box 1509  
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P: 541-929-4068 (bulk inquiries only; sorry, no phone orders)  
*frank@wildgardenseed.com*  
**wildgardenseed.com**  
*Seed Available:* salad greens and herbs, leafy vegetables, calendulas, delicata squash, purslanes, quinoas, beneficial insectary plant species.  
*Quantities Available:* packets to pounds, custom bulk lots.  
*Certified by:* Oregon Tilth since 1987.

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49 Kinney Road  
Bridgewater, Maine 04735  
P: 207-425-7741  
F: 207-429-8201  
*jim@woodprairie.com*  
**www.woodprairie.com**  
*Seed Available:* Double certified Organic Seed Potatoes, milling wheat, hull-less oats. We offer a free 32 page catalog.  
*Quantities Available:* 1 lb. to 10,000 lbs.  
*Certified by:* MOFGA (USDA Accredited)



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## CSAs

### *Fresh, Local, Organic, Seasonal, and Good!*

By Katie Peck

Photos by Miriam Sauer

“We love the veggies!” “You are treasures!” “We can’t live without you!” These are the kind of comments the **Two Small Farms** Community Supported Agriculture (CSA) program gets every day. CSA is an increasingly popular option for those seeking local, seasonal, and typically organic produce. Just twenty years ago, the number of CSAs in the United States was estimated at 50. Now, there are over 1,000 CSAs nationwide, each one of them offering unique opportunities for narrowing the gap between the farmer and the consumer. I’m now beginning my second season as the Administrator for Two Small Farms, and through their example, I have been shown again and again what potential the CSA system has as an alternative to the current food system.

The CSA model has been used in the United States since the mid 1980s, but the concept itself originated in Japan about 40 years ago. Noting increased food imports and the subsequent decline in local farming, a group of women organized a growing and purchasing relationship between their group and local farms. This arrangement, called “teikei” in Japanese, translates to “putting the farmers’ face on food.” The concept traveled to Europe, and then to the U.S. where it was given the name “Community Supported Agriculture” at Indian Line Farm in Massachusetts in 1985.

The main idea behind a CSA is that the consumer purchases a “share” of the coming harvest at the beginning of the season. The

farmer then knows for how much food to grow and is guaranteed a steady income. In return, the farm is able to provide fresh produce to each of the shareholders, or “members,” every week throughout the season. Members pick up their shares at community drop off points, or sometimes at the farm itself. Each week’s bounty is dependent on what is ripe and fresh out in the fields, and

tailoring your crops to your market from the onset; and sharing the history of your farm equipment with the membership. My time with Two Small Farms CSA (a collaborative effort between **High Ground Organics** in Watsonville, CA and **Mariquita Farm** in Hollister, CA) lends great examples of these aspects of CSAs from both consumer and farmer views.



the lucky CSA consumer can count on a tasty variety. CSAs vary in size (some less than 20 shares, some nearly 1,000) and in specialties, but the direct and personal relationships between farmers and CSA members remain the key elements of the arrangement. It’s the mutual trust that makes a CSA possible, and the rewards are many.

Some of the most exciting things that CSAs illustrate are: knowing who grows your produce, and where; getting to love vegetables you can’t pronounce; educating kids through good food and gorgeous farmland; seeing the effects of consumer power; eliminating transportation as a major cost;

**KNOWING WHO GROWS YOUR PRODUCE, AND WHERE**  
One of the special things a CSA can offer the public is an on-farm event. Two Small Farms hosts a number of events—some at each of the two farms—throughout the season. Walking down the rows of the salad greens you and your family will be eating next week is really enlightening; through such opportunities, and from meeting and conversing with their farmers, CSA members gain a connection to the land that is too often only the growers’ experience. One member writes, “Thank you all so much for making the U-pick strawberry day so special... The strawberries were gorgeous and you were very courteous in allowing us in your strawberry beds. It was a privilege to see them.” Another member, who hasn’t visited the farms, still feels a strong connection: “I send fond regards to all of you. Although we have not met personally, I feel as though I know you.” And, being kept up to date on crop schedules through weekly newsletters helps to paint the picture, too: “I’m glad José is growing the green beans!! We love them!!”

## GETTING TO LOVE VEGETABLES YOU CAN'T PRONOUNCE

**Sometimes the weekly box of produce** will include something that is not especially common on the average dinner plate. But the CSA commitment means you get both the common and the uncommon, and the consensus has been supportive of that mix. After all, the taste is exceptional across the board, and many CSAs distribute recipes based on that week's share to ease the cooking process. And so, new vegetables showing up in a CSA box can be met with enthusiasm: "The veggies have been GREAT!! We had gotten into a rut of buying the same thing at the Farmers' Market every weekend, and it has been so much fun to scramble for recipes to cook unfamiliar veggies...I NEVER would have bothered to try broccoli rabe, and THAT was the big hit last week! Thanks for including recipes in the newsletter every week. We usually try at least one of them, and so far they've all been winners." I once photographed different types of chard and kale growing in the field so that Two Small Farms could make available to their members on-line photo links, and as one person comments, "Thank you sooooo much for the photo links gallery. That is very helpful for me since I didn't always know what everything is. I am learning though." Another member writes: "Since joining your family (that's how I think of this) I have cooked green things I've seen in grocery stores for years and wondered what the heck they were! No one could have convinced me that someday I would cook radishes and their sticky little green stuff. I like them."

## EDUCATING KIDS THROUGH GOOD FOOD AND GORGEOUS FARMLAND

**Kids' Day is one of Two Small Farms'** on-farm events. Here, there is a chance to see where their parents buy the food for the family, and to observe the wonders of a farm ecosystem. It's an amazing classroom out there; one of the High Ground Organics owners' little girls taught me how to best select and pick a carrot like a pro. The notion of "our farm" for a child—and the

whole family for that matter—is really possible in belonging to a CSA. And, it is likely helpful at dinnertime when the kids can conceptualize the source of the veggies they are being encouraged to eat. Many members have shared their experience with this: "This was our first pick up this afternoon and I went home immediately and made the cauliflower/carrot soup...Even my girls, 3 and 9, loved it which is a great success." "Truly, getting our veggies on Wednesdays is a big part of our lives, especially for my 8 year-old. She always comes with me, and reads the contents of the shares on the way home. Then we plan dinner together." "We made a delicious soup last night...it was so good, my 6 year-old son who usually says 'yuck' to everything kept saying MMMMMMMM! at the top of his lungs." "My daughter was THRILLED to find two pumpkins in the bag too...she thought they were watermelons at first (cantaloupes???) but her eyes opened wide and a huge smile spread



across her face when I corrected her they were PUMPKINS! (she's only four...) Thanks so much!"

## SEEING THE EFFECTS OF CONSUMER POWER

**Of course, running a CSA requires a good** amount of advertising to the public that there are shares available to purchase, and much of that marketing entails someone like myself hitting community bulletin boards, coffee shops and the like with fliers and brochures. But many of the CSA members themselves are eager to spread the word however they can. One woman in San Francisco, a Two Small Farms member,

composed a page-long e-mail and sent it to everyone she knew in the area. She described the CSA concept in general, described her own experience, and in the true spirit of community, encouraged her friends to continue spreading the word. "Last Friday was the first drop off in SF—we signed on for a 4-week trial and we are incredibly hooked and overjoyed after one try. We want to help them get other customers where appropriate—if you would pass this on to anyone whom you think might like it that would be great." Members often request brochures for their work or their children's schools, as well. It's a fantastic illustration of how to maximize local outreach, and how influential an average CSA participant can be.

## ELIMINATING TRANSPORTATION AS A MAJOR COST

**Ecologically sound farming is furthered** when farmers can get their produce to the consumer with minimal packaging and transportation. Shortening the distance

between people and their food is definitely achieved through CSAs. On average, food in the United States travels 1,300 miles from the farm to store. Research done on California central coast CSAs shows that the average CSA member lives 19 miles from the farm, and less than 3 miles from their pick-up site (which is oftentimes the porch or carport of a CSA member). One of the Two Small Farms members whom I have spoken with several times is over 80 years old, and

she very much appreciates the convenience of her pick-up site being less than a mile from her home. Other members have become familiar with the farms from farmers' markets, and are elated when they find that there is a pick-up site in their neighborhood. When the farmers don't have to travel far to deliver their food, and their customers don't have to travel far to bring it home, the food can be fresher and tastier, and the overall cost of production is greatly reduced.

## TAILORING YOUR CROPS TO YOUR MARKET FROM THE ONSET

**Because CSA members pay up front,** (depending on the program, for somewhere between a month in advance and the whole growing season), farmers can predict about how much food they should be growing. If the farm also sells their produce at markets and/or it wholesales, determining how much of the produce goes where is easier when the CSA subscriptions remain at a consistent number. Feedback from the CSA customers assists the farmers from year to year in selecting crop varieties that are local favorites. And, because CSAs exist primarily through small, organic farms, they utilize sustainable agriculture methods such as companion planting and integrated cropping. This mix of plantings keeps the farm in line with the natural ecosystem and attracts beneficial insects while it automatically provides a logical variety for the CSA shares each week. One of the Two Small Farms CSA members writes of her experience with the 2003 season, “Quality was AWE-SOME, quantity usually plenty, variety astonishing (and I love that).” Many CSAs also offer herbs as one part of the weekly share—sensible for both farm ecology and for the customers’ palates.

## SHARING THE HISTORY OF YOUR FARM EQUIPMENT WITH THE MEMBERSHIP

**The CSA system provides various outlets** for sharing farm anecdotes with the membership. Farm events or potlucks at members’ homes are good opportunities to exchange feedback and tell stories, and in addition to that, most CSAs put together some kind of weekly newsletter. Two Small Farms, for instance, includes a newsletter with the weekly shares that consists of recipes, food storage tips, and announcements, as well as essays written by the farmers. One of the High Ground Organics owners, **Steve Pedersen**, once detailed the purchase of a tractor, and the walnut orchard from where the tractor was once used. Through the e-mail listserv, all of the Two Small Farms members and other interested parties learned the story of this tractor—the very one now used on the

land where their food is grown. One of the owners from Mariquita Farm, **Andy Griffin**, often writes articles for the newsletter, relaying interactions with the farm workers, describing that week’s vegetables, and sharing some of the challenges, humors, and joys of their operation. This kind of dynamic between farmer and consumer is rare, but special. It’s great business and community relations for the farmers—and they love to story tell—and, it’s truly appreciated by the membership. One Two Small Farms member writes, “I just wanted to write to say how much I love the online



newsletter... So much about full and complex lives. Thanks for sharing.” Another members writes, “I know from your newsletters that things are sometimes trying for you, but I hope you realize how much we all enjoy what you produce, and are looking forward to next year.”

My experience with Two Small Farms has certainly endeared me to its members and to the CSA model in general. There is a tremendous amount of detail put into organizing such a program on a farm—a farm alone being an endeavor requiring seemingly endless work. From the owners and the farmers, to the farm-workers and office staff, to the pick-up site hosts and all of the members, to the owners’ kids waiting (not always quietly) for mom to finish signing up another new member and get off the phone, a CSA can entail a large amount of coordination. But the benefits are considerable—for both farmer and consumer.

A CSA is a system in which the shareholder knows where their vegetables are grown—even if they’ve never heard of

some of them—and has the unique opportunity to share their positive experiences with their kids, other family, and friends. The practicality of picking up fresh food each week so close to home is economically and environmentally beneficial to members and to their farmers. The mix of produce typically available in a CSA program varies widely—a set up that supports a natural farm ecosystem as well as happy taste buds. Communication between the farmer and the consumer—in person and through written word—helps to encourage the sustainability of the program; such sharing is invaluable in an arrangement where agriculture is truly community supported. 🍓

For more information on finding a CSA in your area, visit: [www.twosmallfarms.com](http://www.twosmallfarms.com); [www.localharvest.org](http://www.localharvest.org); [www.caff.org](http://www.caff.org); [www.nal.usda.gov/afsic/csa/csastate.htm](http://www.nal.usda.gov/afsic/csa/csastate.htm); or CCOF’s online Organic Directory: [www.ccof.org/ccoffoundation/directory.php](http://www.ccof.org/ccoffoundation/directory.php) (select CSA under “Sales Methods”

and then click the Search button).

For more information on starting a CSA of your own, visit: [www.sare.org](http://www.sare.org); *Sharing the Harvest: A Guide to Community Supported Agriculture* by Elizabeth Henderson and Robin Van En.

## SOURCES

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## CCOF LAUNCHES GOING ORGANIC PROGRAM

By Jessica Hamburger

**G**OING ORGANIC, A NEW PROJECT of the CCOF Foundation, is giving experienced CCOF growers the chance to share their knowledge and enthusiasm by mentoring beginning and aspiring organic farmers. The pilot phase is taking place in the North Valley, Fresno-Tulare and North Coast Chapters of CCOF this year.

“With budget cuts hitting the universities and the USDA National Organic Program preventing CCOF inspectors from giving advice, growers are having a hard time finding practical information about organic farming,” said CCOF President **Brian Leahy**. “That’s where the Going Organic project can help.”

**GOING ORGANIC IN THE NORTH VALLEY** **Carl Rosato**, who is the Going Organic Chapter Leader for the North Valley, and CCOF Foundation Program Director **Jessica Hamburger** launched the project with a half-day workshop at California State University (CSU) Chico on February 25. Farmers and CSU students who attended the workshop heard an update on organic farming in the county from Butte County Agricultural Commissioner

Richard Price, and learned about national organic trends and CSU Chico’s organic activities from Professor Rich Rosecrance.

CCOF representative **Tom Harter** and rice grower and processor **Bryce Lundberg**, who represents the North Valley Chapter on CCOF’s Certification Standards Committee, explained the organic certification process. They emphasized the importance of documenting all farming practices in an organic system plan, having an audit trail for each crop, and making sure that any formulated materials used are on the approved list of the Organic Materials Review Institute. Fred Thomas of CERUS Consulting and Aaron Rumble of Grover Landscape Services discussed cover cropping and compost.

“We’re the face on the vegetable.”

Guy Baldwin of Towani Organic Farm

Three experienced CCOF growers—**Guy Baldwin**, **Zachary Heath** and **Gary Simleness**—and one new grower, **Sean Dugan**, shared their experiences in organic production and marketing of mixed vegetables, citrus, rice and almonds.

“We’re the face on the vegetable,” Guy Baldwin of **Towani Organic Farm** told workshop participants. He explained that he and his wife **Sharon Casey** earn a price premium because they sell a premium product directly to consumers, not just because their products are organic. They started out selling herbs and flowers to restaurants, then added farmers’ markets because they pro-

vide more flexibility. They are now planning to start a CSA in the Oroville area. They produce value-added products, such as dried herbs, dried flowers, wreaths and olive oil.

Guy and Sharon’s strategy is to “keep things small, simple and inexpensive.” They use cover crops to build organic matter and maintain habitat for beneficial organisms. Contour plowing of furrows enables rain to soak into the ground on hillsides. They control cucumber beetle by using row covers and providing more bird habitat and use soap sprays to control squash bugs. Organically approved *Bacillus thuringiensis* (Bt) is used to control corn earworm, tomato hornworm and tomato fruitworm. They manage the occasional grasshopper outbreak by using row covers and Nolo Bait, a single-celled organism that interferes with grasshopper reproduction and feeding.

Zachary Heath, who has been growing organic citrus on 19 acres with his parents Ron and Melanie since he was a kid, described how they manage soil fertility, frost, weeds and insect pests. Fish emulsion and bell bean cover crops take care of their soil fertility. They use copper to control citrus blast and brown rot, and have found that cottony cushion scale is kept in check naturally by the vedalia beetle, while parasitic wasps control citrus red scale. They are not concerned about some of the pests that conventional citrus growers spray for, such as citrus thrips that cause cosmetic damage. One of their biggest threats is freezing temperatures, which they handle by growing early ripening varieties. Although they have grown a variety of citrus fruits over the years, they are now focusing on growing mandarins that are seedless and easy to peel. They add value by packing their fruit in boxes with their own **Heath Ranch** label.

Working on a larger scale is Gary Simleness, who farms 770 acres of rice in the Willows area. Gary said he got into organic farming for business reasons, but is now convinced that “it’s the best life there



Carl Rosato in his orchard at Woodleaf Farm.

## The Story of a Mentor

is.” He described how he made the transition to organic production by fallowing his conventional rice fields with cover crops for three years, then starting organic production. He learned the hard way that trying to grow rice organically and sell it in the conventional market during the transition period was a money-losing proposition. He stressed the importance of growing for a market niche, not the commodity markets. Simleness now sells to two contract buyers, including **Lundberg Family Farms**. “The Lundbergs have been able to set a return to growers high enough to justify [the additional cost of] organic production,” he said.

When Gary went organic after seven years as a pest control adviser, he said he had to shift his mindset from “feeding the plant” to “feeding the soil to feed the plant.” He uses green manure, compost and poultry litter



*Sharon Casey and Guy Baldwin of Towani Organic Farm.*

from non-caged birds, because his buyers in the European Union won't accept the use of litter from caged birds. He controls weeds by fallowing, and has increased seeding rates by 30–40% to get cover in ahead of weeds. He has found that rice water weevil and leaf diseases are no longer a problem under organic management, apparently because his plants are healthier.

**Sean and Jeanne Dugan**, who just bought several acres from long-time CCOF grower **Bob Clark**, discussed their experiences as first-year organic almond growers. Despite having the worst production in history last year, they remain optimistic. They have learned a lot, including the need for leaf tissue analysis and compost analysis to improve the balance of nutrients in their soil.

**Chris Baugher, who has applied to be a Going Organic mentor** for the North Valley Chapter, was born into a farming family that thought chemical fertilizers and pesticides were a godsend. When he started farming organically 20 years ago, his friends, his neighbors, his dad and even his wife thought he was crazy. Now, thanks to consumer demand, organic is the fastest growing sector in agriculture and Baugher's business is booming.

Baugher became fascinated with organic farming in 1968, but it wasn't until his father went bankrupt and lost his farm in 1984 that Chris decided to go organic on his own 120 acres.

It was a big risk. He had planted almond trees in 1980, farming in a conventional manner, while continuing to work with his dad. Four years later, with only a small amount of income and insurance from his wife's job and three children to feed, he decided to take the plunge.

“I came to believe it was the agriculture of the future,” Baugher says. “We quit using all chemicals.” Working out of their garage, the family began shelling their small almond crop and selling the nuts to natural food stores. The orchard was certified organic by California Certified Organic Farmers (CCOF) around 1987. Soon they were delivering their product by semi truck monthly to stores throughout Oregon and California.

The best part about going organic, Baugher says, was watching the changes that occurred when he stopped spraying pesticides.

“I found my orchard and soils came alive again,” he says. He began to see ladybugs, praying mantises and lacewings, beneficial insects he never had seen in his orchard before. After he started applying compost and planting cover crops, the soil became fluffier, filled with the organic matter that fosters healthy microbial activity.

The hardest part of choosing to farm organically was feeling excluded from the community. Back then, most people thought he was crazy, but a lot has changed in twenty years.

As consumers have begun to vote with their dollars for organic food, Baugher's business has boomed. Baugher Ranch Produce is now a certified organic almond grower and processor, shipping from his warehouse to buyers all over the United States and Europe.

“People used to see me and go the other direction. Now they come up to me and start asking me questions.”

Farmers may be drawn to organic farming today because of the market advantages, but Baugher says the ones who succeed are those who truly believe it is a more sustainable way to farm, for the grower, the consumer and the environment. They have the staying power to weather the difficult transition period as the soil recovers from years of reliance on chemicals.

“If you're going to do it, stick with it,” he says. “The longer you do it, the more you'll realize that it's the way to go. I've seen a lot of skeptical people become convinced by watching the changes on their farm.”

Baugher admits that using chemicals made life easier for farmers for a while. He doesn't blame farmers like his father for using them, because no one told them these chemicals would cause cancer and harm wildlife. But now the scientific evidence linking pesticides with serious environmental and health problems is getting harder and harder to ignore.

“To me, organic farming is so much more than whether there's two parts per billion in what you're eating,” Baugher says. “What about the water in the river, the ground water? What about the birds in the field? What about the farm workers getting sprayed? You have to look at the whole picture.”

Jeanne is looking forward to becoming a Going Organic trainee. "I can use all the help I can get with the bugs," she said, especially the Oriental fruit moth and peach twig borer. Dugan, who is surrounded by non-organic farms, says she's also looking forward to building a bigger network of organic farmers in the region.

The workshop attracted several more applicants to the Going Organic farmer-to-farmer mentoring program. Trainees and their mentors will first meet as group this spring, then receive one-on-one assistance during the growing season. They will meet again at the end of the season to compare notes and share ideas.

#### GOING ORGANIC AROUND THE STATE

The Fresno-Tulare and North Coast Chapters will also be organizing Going Organic workshops and mentoring in their regions. The North Valley and Fresno-Tulare Chapters will be accepting applications until March 20 from growers interested in becoming Going Organic trainees or mentors. The Fresno-Tulare Chapter will hold a workshop in late March, while the North

Coast Chapter will hold its first workshop and request applications in the fall. Watch for e-mails and letters from CCOF and check the CCOF website for updates:

[www.ccof.org/ccoffoundation/Going\\_Organic.php](http://www.ccof.org/ccoffoundation/Going_Organic.php)

Trainees must have access to farmland and must have at least two years of farming experience. Mentors, who must be experienced organic growers, will receive honoraria. The Going Organic project is funded by grants from the Heller Foundation and CCOF, Inc. 

If you are in or near a participating CCOF chapter and would like to get involved, contact:

**Carl Rosato**, North Valley Chapter,  
Woodleaf Farm, 530-589-1696,  
[woodleaffarm@sbcglobal.net](mailto:woodleaffarm@sbcglobal.net);

**Mike Braga**, Fresno-Tulare Chapter,  
Sherman Thomas Ranch, 559-674-6468,  
[mbraga@yahoo.com](mailto:mbraga@yahoo.com);

**John Teixeira**, Fresno-Tulare Chapter,  
Lone Willow Ranch, 559-694-0017,  
[lonewillow@aol.com](mailto:lonewillow@aol.com);

**Julie Johnson**, North Coast Chapter,  
Williams Ranch, 707-967-8027,  
[jaj@tressabores.com](mailto:jaj@tressabores.com).

To learn how your CCOF chapter can participate in the future, contact:

**Jessica Hamburger**, CCOF Foundation,  
Program Director, 510-658-8283,  
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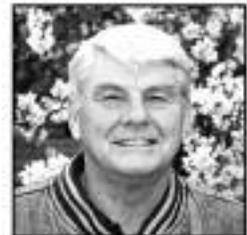
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## SUSTIE Awards Honor CCOF Members

2004

By Peggy Miars, Communications Director

THE STEWARDS OF SUSTAINABLE AGRICULTURE (SUSTIE) AWARDS at the annual Eco-Farm Conference in January are always eagerly anticipated. Who will be honored for their “long-term, significant contributions to the well-being of agriculture and the planet?” This year, two of the three SUSTIE recipients were long-time CCOF members. Congratulations to all!

Kate Burroughs and David Henry, founders of the North Coast Chapter of CCOF and owners of Harmony Farm Supply and Nursery in Sebastopol, accepted their award on behalf of their

family and employees. Kate and David honored those who have contributed to the growth of the company and their many successful organic farming clients. Without their unflagging and loyal support, Harmony Farm Supply would not have been sustainable. Kate thanked Cesar Chavez and the United Farmworkers Union. Kate’s volunteer work on the table grape boycott in 1972 got her started on the path to becoming an entomologist. That path led her to help organic farmers integrate biological control into their farm. Kate also acknowledged her mentor Everett “Deke”

Dietrick (a 1988 SUSTIE winner), who gave her the confidence to become a farming consultant. David acknowledged the early days of CCOF, including other founders like Sy Weisman and Stuart Fishman, and the fight to get farmers’ markets set up in California. Both Kate and David were thrilled to

receive the award and will keep working to see that organic food is available for all on every table. Kate has been a long-time volunteer with CCOF and currently serves as the North Coast Chapter board representative and secretary of the board of directors. In accepting the SUSTIE, Kate exclaimed, “We know it’s very hard to choose who will receive the award each year, but nobody will appreciate it more than us!”

Phil and Katherine Foster of Phil Foster Ranches and Pinnacle Organic Produce in San Juan Bautista also acknowledged the hard work and dedication of the workers on their farm. In fact, they brought a table full of employees who were individually introduced. Phil said that being in the same league as past SUSTIE recipients, “makes us pretty humble. I hold all of those people in high esteem.” The Fosters have been farming organically since about 1989. That year they farmed 70 acres of tomatoes that didn’t make any money. But, their five acres of organic vegetables made a profit. They were encouraged and continued to learn and implement new ideas. Biodiversity and soil fertility excite Phil. Not only diversity on the farm, but diversity in all that they do—the crops they grow, the systems they follow, the marketing tactics they use to sell their products. Phil and Katherine are both very passionate—she about food and flavor and he about growing the food people like to eat. They have exhibited a commitment to sustainable agriculture, compost, habitat, erosion control, and research. Phil, a past leader of the CCOF Board of Directors and the Central Coast Chapter, summed it up by saying, “This is the life that I always wanted for myself!”

Congratulations to Dahinda Meda, Norma Grier and the Lerch family of Café Mam, also recipients of a 2004 SUSTIE award. 🍅



Above: Katherine and Phil Foster of Phil Foster Ranches and Pinnacle Organic Produce.

Right: David Henry and Kate Burroughs of Harmony Farm Supply and Nursery.



All photos © Kate K. Stafford, Dragonfly Studios. Photos courtesy of Ecological Farming Association.



## CCOF's 30th Anniversary Party

FEBRUARY 13-14, 2004, MONTEREY, CA

By Peggy Miars, Communications Director

**M**ORE THAN 200 PEOPLE JOINED in celebrating 30 years of CCOF's certification, education and advocacy programs. A barn-themed stage and centerpieces of organic kale, carrots, radishes, green onions and tomatoes set the tone for an organic evening. Everyone enjoyed moving from table to table, visiting with other guests, and searching for their favorite organic seeds provided on each table to take home and plant.

A video highlighting CCOF's 30-year history debuted at the event. The video, featuring **Brian Leahy** and **Mark Lipson** as well as many other organic farmers, chroni-

cled the CCOF story from its humble beginning at a small meeting of farmers to the world-renowned organization it is today. CCOF members have led the way from the initial roots of organic agriculture to the Alar scare of 1989 to the *California Organic Foods Act of 1990* to the National Organic Program. CCOF has played an integral role every step of the way.

The dinner ingredients, including wine, were organically produced by CCOF members. **Congressman Sam Farr**, after stating that he had eaten many banquet meals in the Hyatt ballroom, exclaimed, "This is the best meal I've ever had in this room!"

Board chair **Vanessa Bogenholm** presented Rep. Farr with a special CCOF award acknowledging his dedication and tireless work on behalf of the organic industry. Rep. Farr returned the appreciation, crediting CCOF members with passing legislation critical to the organic industry. "Thank you for renewing my faith in American democracy," he said. "If I could give this award back to you to show my appreciation, I would." CCOF supporters showed their support for him with a standing ovation.



*Local Santa Cruz Bluegrass Band StrungOver, shown here with Rep. Sam Farr, closed the evening's festivities.*

Retiring board members **Kurt Quade** (ft), **Phil LaRocca** (nv), **Hank Sharp** (sc) and **Richard Taylor** (ps) were acknowledged with plaques in honor of their many years of service to CCOF.

Thank you to the donors who supported our silent auction and 30th anniversary dinner:

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## PRATHER RANCH ORGANIC BEEF: A CUT ABOVE

*By Mary LaSalle-Rickert, Managing Partner of CCOF Certified Prather Ranch*

**I**N THE SHADOW OF MT. SHASTA, in a high desert rural community in the far northern part of California you will find the headquarters of a very unique beef cattle operation. The **Prather Ranch** operates on several locations in Siskiyou, Shasta, Tehama and Glenn Counties. The ranch is a vertically integrated cattle and farming operation, including cow/calf, feeder, finishing yard, a state-of-the-art USDA federally inspected slaughter facility and retail outlets.

Prather Ranch serves as an example of a self-sustaining agricultural operation that promotes strong environmental philosophies, holistic management practices and the humane treatment of livestock.

Of the 3,800 animals on the ranch, approximately 40% of the cow herd is certified organic with California Certified Organic Farmers (CCOF). These cattle summer in the picturesque Fall River Valley and graze on two winter ranges in the northern Sacramento Valley. Prather Ranch plans on transitioning the cattle herd to 100% certified organic.

When the organic yearlings are moved to the finishing yard in Macdoel, they are fed a ration of chopped organic hay, organic barley and an organic rice by-product. The cattle are fed to reach their optimum weight at their own pace. The ration starts as 80% hay and 20% grain. By the ending of the finishing period, the ration has been slowly adjusted to 25% hay and 75% grain. Most cattle are fed for a mini-

mum of 120 days with the majority on feed for about 150 days. Pens in the finishing yard are expansive and the cattle have a large area to move about.

In 1964, Walter Ralphs, former President of Ralphs Supermarkets, purchased the original ranch known as the Prather Ranch. In 1979, an association with **Jim and Mary Rickert** was formed when they were hired to manage the ranch for Mr. Ralphs. The ranch was incorporated in



1986 with the Ralphs and the Rickerts as stockholders. In the 1990's the ranch leased and purchased additional farms and ranches. Today, the ranch covers roughly 15,500 private deeded acres (6,200 acre irrigated). The ranch's portion of the herd located in Fall River Valley became "certified organic" in 1999.

In 1990, Prather Ranch was approached by a pharmaceutical company to supply them with bovine hides for use as raw materials for pharmaceutical grade collagen. With this request, the pharmaceutical company saw the need to address the issue of mad cow disease. With the disease becoming a serious problem in the United Kingdom, the ranch became proactive and developed standard operating procedures

and a protocol to prevent the possibility of mad cow disease infecting the herd... a novel concept that has proven to be a wise decision. In addition, the ranch markets bovine bones to a company on the east coast for use as medical screws and plates instead of those made of steel currently used by most surgeons. Perhaps what makes this herd one of a kind is its "closed herd" status. This "closed herd" provides assurance of the history and origin of every

animal on the Prather Ranch. They are positioned to provide an unparalleled sanitary and healthy pharmaceutical product, in addition to the great tasting beef that is popular with their customers.

The slaughterhouse design was adapted to create a low stress environment for the cattle before harvest and as an extraordinarily sanitary facility to meet the needs of the pharmaceutical company. The ranch uses a "mushroom-head" stunning device that doesn't penetrate the animal's brain during harvest. In addition, the facility does not split the carcass exposing the spinal cord. These processing procedures are non-traditional for North American beef processing. This is a redundant, proactive step taken to mitigate the exposure of fluids and tissues from the spinal column that is suspect to house the prion that causes BSE. Prather Ranch hand-bones their beef and has never used Advance Meat Recovery methods. The employees test for e-coli three times more frequently than is

required by the USDA. As a result, Prather Ranch beef is an example of the pinnacle of food safety. The ranch expects to harvest approximately 1,000 head (20 animals per week) in 2004 through its slaughter facility. Due to the ranch's low cattle volume, meticulous attention is paid to the details of harvest, dry-aging and beef processing. The ranch's slaughter facility is USDA federally inspected and is used only for Prather Ranch cattle. The facility has its own HACCP plan supervised by the USDA and is in compliance with ISO 9000 as a supplier for bovine pharmaceutical raw materials.

Last year the ranch was Certified Humane by the national organization Humane Farm Animal Care. Initial human contact with a newborn calf leaves a lasting impression on that calf as to how they react to humans for the remainder of their life. The cattle handling facilities are patterned after facilities developed by Dr. Temple Grandin, CSU animal science professor and well-known animal behavior expert. A small sign hangs in the slaughterhouse paraphrasing Dr. Grandin on how a slaughterhouse is a sacred place and that the whole slaughter process should be handled with a sense of dignity and respect. The ranch believes a low stress environment ultimately produces a more tender and flavorful piece of meat and also makes for a healthier cattle herd.

The ranch is in a unique position to be able to follow each animal through his or her entire life process. From the moment of conception until the animal leaves the ranch packaged for sale, the animal is completely tracked and all pertinent information is documented. Since the animal identification number is on each package of beef, the product is able to be evaluated by feedback from the customer on an individual basis.

Prather Ranch markets its branded **Prather Ranch Naturally Superior Beef** in southern Oregon and northern California. The natural beef herd is not fed antibiotics and does not use growth hormones. **Prather Ranch Certified Organic Beef** is marketed in Sacramento and the San Francisco Bay area in retail meat markets, wholesale primal cuts to small retailers and direct marketed to consumers at Farmer's



*James Rickert with his parents, Mary and Jim, of Prather Ranch.*

Markets. The philosophy of the Prather Ranch is to connect with their customers and educate them about the beef they are purchasing. The beef is also available nationwide through their website, **www.pratherranch.com**. This website was established to describe the operation and educate the consumer about the ranch and its self-sustaining farming and ranching operations.

Prather Ranch continues to strive for excellence in the beef industry. Jim and Mary Rickert were awarded the 2002 Professional Farm Manager of the Year Award, a nationwide award presented by the American Farm Managers and Rural Appraisers, Syngenta Crop Protection and Crop Decisions Magazine. Prather Ranch was recently awarded the Commercial Cattleman of the Year Award for 2003 by the California Beef Cattle Improvement Association. With the ranch becoming one of the first commercial certified organic cattle producers in California, Jim and Mary's son, **James Rickert**, was appointed to serve on the California Department of Food and Ag Certified Organic Products Advisory Committee (COPAC). These leadership awards and qualities are a testament that organic agriculture has the capacity to change and shape the entire agricultural industry. 🍎

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# Strawberries

## WORLDWIDE RED DELIGHT

By Lisa M. Hamilton

**I**N HIS BOOK *Stalking the Wild Asparagus*, Euell Gibbons describes a day picking berries in the wild. “I stayed there all day, the strawberries sufficing for my lunch. A sudden shower kept me far from the shelter of my car, so I just kept picking...The returning sun soon dried my clothes and the berries seemed brighter and fresher than before. The day was a revel in beauty, flavor and aroma, and at its close I felt I had spent few more worthwhile days in my life.”

He recalls that upon returning home, he was pitied by a gardener friend for having spent the whole day picking a volume that the home-grower would achieve in an hour. But Gibbons had tapped into the real spirit of the fruit, wild or cultivated: Strawberries are a curious balance of fragile beauty and indulgent sensuousness. Their fragrance is sweet and light as a butterfly, but left in a paper bag for a warm hour, their scent is thick like roses in a humid garden. Naturally they are a delicate treat brought briefly by spring rains, yet we consume them voraciously, until our fingers are stained red. They are simply too luscious for us to not want more.

It was this desire that led the fruit to become the heavy red entity it is today. Until the 17th Century, there were only wild strawberries. The tiny alpine strawberry, rich in raspberry flavor, grew north of the Alps, and the wood strawberry grew on woody hillsides in Italy and France. In 1535, explorer Jacques Cartier wrote of “vast patches of strawberries” growing on the banks of the St. Lawrence River, and in 1588, the herbalist Thomas Hariot noted the berries growing in Virginia were “as

good and as great as those we have in our English gardens.” Indeed, as early as the 14th Century Europeans had been growing wild strawberries in their gardens. Yet even as they crossed varieties for fragrance and color, the fruit remained what we know as wild today.

And then came *Frangaria chiloensis*. Growing in Chile and south central Argentina, this strawberry was a wild variety, but not like the Northern Hemisphere’s. The vigorous plant grew on sandy coastal inclines and at altitudes of up to 5,000 feet. And the berries—Amédée François Frézier, the French spy and botanist who brought the first plants to Europe in the early 1700s, wrote: “The fruit is generally as big as a Walnut, and sometimes as a Hen’s Egg.”

As Frézier put it, the Chilean berry was also “somewhat less delicious of taste,” and so was married to the sweeter Virginia berry (oddly, in Europe). The offspring, called the Pineapple strawberry, would be the foundation of the modern commercial strawberry. Beginning in the late 1700s, there existed an American trade in fresh berries, but they were harvested mostly from wild plants. Successive descendants of the Chilean/Virginia cross gradually coaxed the market toward cultivated berries. Then in 1854, the change was completed with the introduction of the Wilson hybrid. The plant produced fruits large and plentiful, and most importantly hardy enough to ship by the nascent railroad system. Total strawberry plantings went from 1,400 acres when the fruit arrived to 100,000 in 1880. Because Wilsons were climactically more adaptable than their predecessors, plantings

*“Some of the most precious moments of my life have been spent picking wild strawberries.”*

-Euell Gibbons

moved from the hub in the Northeast as far south as Louisiana and as far west as Oregon.

**T**he fruit has changed dramatically since the Romans used them as toothpaste, but the plants still work in the same basic way. The plant produces flowers, which in turn produce fruit. Strawberries are not true berries, but rather achenes, fruits whose seeds are attached to the exterior of the ovary wall rather than encased within.

The wild plants owe their wide distribution in part to birds, through which the seeds pass intact and are deposited in a new location. On their own, though, strawberry plants reproduce by sending out runners, aboveground roots that sprout new plants. The modern strawberry industry takes this one step farther. In a disjointed mimicry of the natural system, new plants are grown in greenhouses, then transplanted to the field. (This is a major business in itself, with 1 billion plants produced each year for a value of \$60 million.) Though strawberry plants will produce for three or more years, they are most productive in their first season. For this, production growers almost always plant new starts for each season.

Once in the ground, strawberries have three cornerstone needs. The first two are basic. Harvest size is a product of soil fertil-

ity. Rich soil means more strawberries, and so organic growers feed them heartily with compost. Fruit size is a product of water (they are 92% water, after all). Because their roots are shallow—70% in the top three inches of soil—this means praying for rain or frequent watering.

Taste, as you may have noticed, is tricky. It is a product of the sun, something no grower can control. Originally, strawberries were an early summer fruit because their maturation was sparked by increasing day length. Guided by our insatiable appetite for berries, breeders have developed varieties that bear throughout the summer, regardless of day length, and others that require shorter days. Growers who ship long distances have a further consideration: they must not let their berries get too ripe on the vine, for the more mature (and therefore tasty) a berry gets, the more likely it is to perish en route to distribution.

#### METHYL BROMIDE

Buy strawberries in the supermarket in Boston, and they probably came from California. Same in Boise. In certain seasons the same is true in Mexico City, even Tokyo. The United States grows more strawberries than any country, 20% of the world market, more than twice as much as the closest competitor. Of that, more than 80% comes from California, yet we have only 50% of the country's strawberry acreage. How can that be?

The short answer is methyl bromide. Yes, California is over four times more productive than some other states in part because of an extended shipping season that allows for multiple harvests. However, to produce the unparalleled average of 49,000 pounds of berries per acre (compared to the national average of 29,700), California's industry religiously practices pre-plant fumigation with a cocktail of methyl bromide and the insecticide chloropicrin. The gaseous chemicals are injected into the soil, where they "clean" the soil by killing more or less everything—nematodes, insects, weeds, and microbes good and bad. They temporarily eliminate diseases and other pests that would normally require farmers to rotate crops through the acreage—planting

strawberries maybe once every four years—allowing big farms to plant in the same place continuously. Further, the blasted soil allows for closer, more intensive growing. Because all the life gradually regenerates itself, fumigation is not a one-shot solution; because it acts a bit like antibiotics, clearing out all the life rather than building a healthy balance, it fosters dependency. In 1998, California strawberry fields received over 4 million pounds of methyl bromide, 30% of the state's total.

On a human level, methyl bromide is as acutely toxic as a chemical can be (the EPA classifies it as Category I). It damages the central nervous system, lungs, kidneys, eyes and skin, both immediately and chronically. In strawberries, the worst hit are the low-paid workers who follow the applying tractor, unfurling tarps to keep the chemicals in the ground. But they are not the only ones harmed. Gases being hard to contain, fumigants drift miles from their fields, infecting nearby communities. In a particularly egregious example, a 1987 methyl bromide application escaped the strawberries through holes in the tarps. One hundred and forty people were evacuated from a nearby labor camp; 71 of them fell ill.

Methyl bromide is scheduled for complete phase-out by 2005, though, ironically, not for its toxicity but because of its damage to the ozone layer. (The bromine impacts the ozone layer 50 times as fast as does chlorine from CFCs.) Some researchers are scrambling to provide safe alternatives—among the possibilities are solarization, biological fumigants, resistant varieties and strategies of mulching and rotation. By and large, though, conventional growers are simply

replacing methyl bromide with other toxic fumigants, primarily 1,3-dichloropropene and metam-sodium. (And in a chicken-or-the-egg scenario, most research is focused on the same.)

Conventional growers simply can't take chances; they have too much invested. The 1998 California strawberry harvest was worth \$750,000,000. To get their piece, growers sink up to \$30,000 an acre on plants, fertilizer, pesticides, and (most expensive) hand-harvesting. As one strawberry farmer put it, "Fumigation is expensive—about \$1,700 an acre. If a new thing came up that worked just as good, growers would be glad to get rid of the expense. But until something's proven, it's not worth the risk."

Organic growers have a double advantage. Their growing systems cultivate healthy soil and incorporate field rotation, both of which help control the pests that fumigation targets. They also get a premium price for their crop—maybe \$10 a tray to the conventional grower's \$6—which means they can afford to have lower yields. But for a conventional grower to

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forego fumigation and suffer a 30% loss would be devastating; without an industry-wide rejection of the practice, non-organic growers have no incentive to change.

The bizarre endnote to the story is that soon smaller organic farms might not have the leeway offered by a premium price. The demand for organic strawberries has led several big operations to transition portions of their acreage. The amounts are small enough for them to risk the experiment (maybe a hundred acres of their two thousand total), but big enough to flood the market. Further, with all the other large-scale tools at their disposal—packing, distribution, acreage in varied locales—they can produce at a lower cost. In a world heretofore based on smaller growers (an average of +/- 50 acres), the influx has driven prices down. **Daniel Schmida** of **Sandpiper Farms** reports that at one point in 2002, organic wholesale prices were lower than conventional, so he ended up selling his premium product to the non-organic market. Without the higher price tag, these mid-sized growers who now fall back on organics' price tag will have to find a way to produce more. Research may uncover a practice that increases organic yields, but the farms' viability will also rely on consumer appreciation of how and why their product is not just different, but better.

#### NUTRITION

When it comes to strawberries, taste and nutrition go hand in hand. Berries that are ripened in the field always taste better than those picked immature and shipped long distances; likewise, the berries matured on the vine are better for you. The longer they sit in the sun (on the plant, that is), the more Vitamin C they produce. Likewise, the redder they are the higher their concentrations of flavonoids. (Best of these in strawberries is pelargonidin, higher than even vitamins C and E in anti-oxidant activity.) Between the flavonoids and vitamins, strawberries are powerful anti-oxidants, meaning they help the body protect cells against the oxidative damage linked to degenerative conditions, particularly heart disease and cancer. Plus, they are especially good sources of ellagic acid, an anti-cancer compound.

The basic functions of the body benefit from strawberries as well. High contents of silicon combined with vitamin C assist in maintaining and repairing arteries and connective tissues. Flavonoids from the proanthocyanidin group go far in supporting the body's collagen, the protein that in turn supports tendons, ligaments, cartilage, skin, and blood vessels. It's said one can even strengthen and remove tartar from teeth and gums by rubbing a strawberry directly onto them and letting the juice seep in for 45 minutes. All these properties,

though, rely on berries being as fresh as possible. To ensure this, pick them deep red, slightly soft, fragrant, and, most importantly, in-season.

#### NON-ORGANIC STRAWBERRIES

An informal poll of employees at Pesticide Action Network asked, "Which non-organically grown fruit or vegetable would you not touch with a ten-foot pole?" The #1 answer: strawberries. Both because they are so valuable and because they are grown without rotation and in the monocultures that breed pests, non-organic strawberries receive incredible amounts of insecticides and fungicides. In the Environmental Working Group's 1995 study of 42 fruits and vegetables, strawberries ranked first in combined contamination. The study's evidence came in part from FDA tests (361 samples over two years), which showed one in four samples to carry captan, a probable carcinogen; benomyl, a reproductive toxin and possible carcinogen; and vinclozolin, a fungicide that blocks the functioning of the male hormone androgen. Among the 27 other pesticides found, endosulfan appeared on more than every sixth berry; this relative of DDT mimics estrogen in the body. Notice a pattern? So did the EWG. Of the 42 subjects, strawberries had the highest level of endocrine-disrupting pesticides, the mean amount 20% higher than the runner-up, spinach. 🍓



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## FEED THE SOIL FOODWEB

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

IT'S SPRING AND THE WEATHER is warming, plants are showing signs of growth and gardeners everywhere are feeling the biological need to feed their plants. The biological calling to apply chemical fertilizers to our gardens and landscapes comes from millions of years of evolution. Back at the dawn of the human species, when the prairie started to grow outside their dwelling, Mrs. Cave would add "fertilizing the lawn" to her honey-do list. Mr. Cave would run over to the big cavern store and purchase some synthetic fertilizer and then apply it to his landscape. Due to the poor, unnatural quality of the fertilizer this feeding would be repeated several times a year. Unhealthy plants would result, which sent Mr. Cave back to the big cavern store to buy a variety of toxic pesticides. Over the millions of years of this chemical fertilization, plants became dependent on humans to provide them an unnatural food supply. That is why if you want a green lawn and landscape you must apply synthetic fertilizers every two months.

In reality, the above story isn't far from the truth. We simply have to change the names involved and the types of fertilizers applied. Since prehistoric times, a variety of gardeners have provided plants with their fertilizer needs. They continue to do so today in wild areas that have not been poisoned with man-made synthetic agricultural fertilizers and pesticides. Those gardeners that contribute the most to plant fertilization are the soil micro-organisms, but there are many more (including humans). Mother Nature has devised a complex and diverse soil foodweb, where all life forms interact to make the ecological system work. To feed your plants properly, you should actually be fertilizing the

soil. Create a fertile soil and you will have healthy, pest resistant plants.

A healthy soil is alive, and it is the most biologically diverse ecosystem on Earth. A teaspoon of healthy soil contains millions of beneficial soil microorganisms (25,000 species of bacteria and 10,000 species of fungi). Soil microbes perform critical functions in the soil ecosystem, decomposing organic matter, promoting deep root development, improving soil permeability, providing plants with pest resistance, feeding plants, and much more.

Bacteria, fungi, actinomycetes and protozoa are a few of the many soil microbes that are responsible for supplying nutrients in a form that plants can utilize. What humans have forgotten in the last 60 "Better Living Through Chemistry" years is that plants successfully grow in nature without our providing them synthetic fertilizers. Plants actually perform better that way. Chemical fertilizer companies want you to believe that a healthy landscape and garden requires their synthetic fertilizers. If that were true, natural landscapes such as the Giant Sequoias and Yosemite Valley would have died years ago due to a lack of nutrition.

When spring arrives, instead of purchasing and applying a chemical fertilizer, stop and think how the soil foodweb in your garden and landscape works. It is those microscopic soil organisms that transform minerals and organic matter into nutrient forms your plants want and can utilize. They also play a critical role in helping the plants resist pest attack. In the past, the applied chemical fertilizers killed these vital life forms and the health of your plants suffered. The result was pest attack and, in an attempt to fix things, you applied pesticides that killed even more beneficial organisms. Both the big cavern stores and the horticultural chemical companies have an economically viable system—at least for them. They sell you fertilizer that makes your plants sick; your plants then get pests. Next, they sell you pesticides to kill the

pests that their fertilizer encouraged. This makes your plants sicker, creating different pest problems that lead you to purchase different pesticides. This is known as the pesticide treadmill. Good for the chemical companies' bottom lines, bad for your garden and landscape, bad for the soil foodweb, and bad for the environment.

This spring, think a little about how your plants grow naturally. Plants secrete substances that encourage soil microbes to grow. In return, the microbes improve soil structure, while providing plants with water and nutrients in a form and amount they can best utilize. The result is happy, healthy plants that are pest resistant.

Most human gardeners need to change their fertilizer mentality. The object of a fertilization program should not be to feed your plants with chemical fertilizers that destroy soil life, but to feed the soil to encourage the proper functioning of the soil foodweb.

Soil compaction and poor soil structure are the primary problems that, in a manipulated horticultural environment, create undesirable growing conditions for your plants. Bacteria secrete sticky substances that glue the sand, silt and clay particles together creating soil structure. Fungi, with their long root-like structures, actually tie soil particles together, creating structure. As structure is improved, the size and number of pores in the soil increases, reducing compaction. They also help stimulate larger members of the soil foodweb, the arthropods and earthworms that help create larger pore spaces and even water channels. To list the benefits of the soil organisms that make up the soil foodweb would require an article the size of several issues of this fine publication. I won't go there, but please begin to understand the tremendous values of these soil organisms. It is the human gardener's job to help them do a better job at nurturing your plants and the entire ecosystem we live in.

Soil microbes feed on and are stimulated by organic matter. So your fertilizers

should not be chemicals that kill soil organisms, but should be natural organic materials that stimulate soil microbes. In fact, in addition to fertilizers you may also want to apply some beneficial soil microorganisms to your landscape and garden.

One way of supplying your soil with beneficial soil microbes is to apply a quality compost. Good compost is not finely ground up particles of plant residue. It is organic matter that has been fully composted. In other words, compost is completely consumed by beneficial soil microbes to the point where almost all of the material in the compost has been transformed from dead plant material into a combination of live and dead soil microbes. When applied to your soil, this quality compost will supply beneficial soil microbes, stimulate existing soil microbes, feed your plants, and improve soil quality. Poor quality compost will provide only a few of these benefits. You want a compost that has a lot of soil life in the bag. It doesn't have to be "alive" to the point where it moves when you look at it. The microbes can be in a dormant life stage, such as spores. You can contact the compost manufacturer and ask for a microbial analysis of the finished compost to determine its quality.

Another way to fertilize and supply beneficial soil microbes is to purchase one of the new organic fertilizer products on the market. Not only do they provide organic sources of nutrition for the soil foodweb, but they contain beneficial soil organisms as well. By inoculating your soil with these beneficial critters, you are enhancing the soil foodweb which will make it function more efficiently, yielding happier, more beautiful, pest resistant garden and landscape plants. A few product lines that contain beneficial soil microbes include: Whitney Farms Life Link at [www.whitneyfarms.com](http://www.whitneyfarms.com), Dr. Earth at [www.drearth.net](http://www.drearth.net), Fox Farm at [www.foxfarmfertilizer.com](http://www.foxfarmfertilizer.com), and EB Stone Organics at [www.ebstone.org](http://www.ebstone.org). Big box stores likely will not have these products. You will probably have to go to a business that specializes only in plants and related items, or a nursery or garden center.

The goal of your fertilization program is to achieve a fertile soil — one that creates the most favorable environment for the soil foodweb. Besides organic matter, you will

need to supply nutrients in various amounts. Every soil is different in its nutrient make-up. The only way to know what your soil needs nutritionally is to test it. Only a soil testing service can determine your soil's complete nutritional needs and offer appropriate organic recommendations. Not all soil testing services are alike. The key is how much useful organic information they provide. Ask several companies to send you a sample analysis so you can see if their reports provide you the information you need. (Note that BUGS provides soil analysis with some of the most extensive organic recommendations in the industry.) Feed the soil what it needs and you will create that favorable environment for soil microbes so they can feed your plants, creating a healthy soil foodweb.

In spring, one must realize that the microbial life that feeds your plants does not really get working full steam until the soil warms up. This can result in temporary and minor nutrient deficiency symptoms (in particular nitrogen) which can cause plant leaves to look a little yellowish. To reduce or prevent this nutrient deficiency, spray water soluble organic fertilizers on the leaves of your plant. Water soluble fish and seaweed fertilizers make a great combination foliar spray. This will make the plants look better, keep them healthier and better able to fight off pests. Then when the soil warms, the beneficial microbial population residing in your soil will properly feed your plants creating happy, healthy pest resistant landscapes and gardens.

Don't be impatient this spring and apply a "fast acting" chemical fertilizer. They create excessive top growth with thin cell walls. This allows the nice green color to show through, but it also makes your plants easy targets for insects and diseases. That is just what the chemical fertilizer companies want you to do, so

they can sell you pesticides and increase their profits.

Take a new approach to fertilization this spring and feed the soil what it needs. Use natural organic materials, follow the recommendations of a soil analysis, and create a favorable environment for soil microbes. That way, they can feed your plants, creating a healthy soil foodweb. 🍓

For information on soil analysis contact BUGS at P.O. Box 76, Citrus Heights, CA 95611, or visit BUGS on the web: [www.organiclandscape.com](http://www.organiclandscape.com). To learn more about the soil foodweb contact the Soil Foodweb Inc., 1128 NE 2nd Street, Suite 120, Corvallis, OR 97330; 541-752-5066; [www.soilfoodweb.com](http://www.soilfoodweb.com).

*Reprinted by permission from Biological Urban Gardening Services (BUGS), an international membership organization (est. 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.*



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## USDA DECISION JEOPARDIZES ORGANIC STANDARDS

An administrative judge within USDA recently ruled that accredited organic certifying agents have no right to appeal when USDA overturns their decisions. The ruling dismissed an appeal filed by Massachusetts Independent Certification, Inc. (MICI), which had denied an organic certificate to The Country Hen, an egg producer based in Massachusetts, because it determined that the chickens did not have access to the outdoors, as required by organic regulations. The day after MICI issued its formal denial, the Administrator overturned its decision. "No one from USDA ever reviewed our files, talked to our Certification Committee, or even asked us a single question concerning the denial," noted Don Franczyk, MICI's Certification Administrator. Under the *Organic Foods Production Act*, the USDA was required to establish an appeal process that would allow any person to appeal an action by USDA that violates the requirements of the organic certification program. Judith Gillan, an MICI Board member, states, "If USDA can overturn a certifying agent's decision without even holding a hearing, how can consumers be confident that food bearing the USDA Organic seal was produced in the manner they expect?" Jill Krueger, an attorney

with Farmers' Legal Action Group (FLAG), observed that, "USDA usurped the role of the certifying agent, undermined the organic standards, and failed to provide due process. It is unlikely that the organic community will accept this state of affairs, any more than it accepted last year's attack on the organic standards." To read the judge's decision and MCI's legal pleadings, visit the Farmers' Legal Action Group website at [www.flaginc.org](http://www.flaginc.org).

## PESTICIDES BANNED TO PROTECT SALMON

A federal judge banned the use of 38 pesticides in and around thousands of miles of salmon streams in the Pacific Northwest on January 22. U.S. District Judge John Coughenour's ruling requires stores to display signs reading "salmon hazard" along with a warning next to seven of the most dangerous banned pesticides: 2,4-D, carbaryl, diazinon, diuron, malathion, triclopyr BEE, and trifluralin. The sweeping ruling, which will apply to everything from farms and orchards to lawns and golf courses, establishes a 100-yard buffer around streams for aerial spraying and a 20-yard buffer for ground spraying. The new restrictions apply to lands adjacent to any waterway home to threatened salmon or steelhead in California, Oregon or Washington. The ruling comes after a two-year court

battle over the Environmental Protection Agency's failure to assess adequately the impact pesticides may be having on threatened fish under the *Endangered Species Act*. The ruling is expected to influence similar suits pending around the country.

## MAD COW HUNT ABANDONED

USDA has called off its hunt for 11 cows thought to be most at risk for Mad Cow disease. Of the 81 cows that crossed the border together, USDA found just 29—less than 40%. However, the USDA did find and plans to destroy 2,000 tons of rendered animal protein, which could contain the infected prions that cause Mad Cow. The government has not been able to locate the 10,410 pounds of beef processed at the Washington State slaughterhouse the same day the infected cow was processed.

## HUMAN TESTING OF PESTICIDES

A special panel of the National Research Council has told US EPA that human testing of pesticides is acceptable if certain ethical standards are met. The pesticide industry has argued for human testing in order to show that tolerance levels need not be set too high. The NRC says the testing is acceptable if it addresses regulatory questions that could not be answered any other way and if the possible benefit to society outweighs the risk to the test's participants. It also wants EPA to set up a review board to evaluate the tests. A spokesman for the Natural Resources Defense Council says, "We thought that these issues were resolved 50 years ago after the Nuremberg trials, but the chemical industry continues its campaign to make it acceptable to use human guinea pigs to maximize its profits."

## MORE PESTICIDE-RELATED ILLNESS

The annual pesticide-related illness report from Cal-DPR shows a doubling of reported cases in 2002 over 2001. Total reports jumped from 616 cases to 1,316. 

Sources: *Organic Matters*, Vol 7, No. 4 – Winter 2003/2004, Pennsylvania Certified Organic; *Alternative Agriculture News*; *Field Talk*, a weekly e-newsletter of Rincon Publishing; OCA.



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## News FROM THE GENETIC ENGINEERING FRONT

### USDA REVAMPS RULES FOR BIOENGINEERED FOODS

The United States Department of Agriculture has announced plans to revamp its regulations for bioengineered foods in 2005, with the new rules being broader than the existing regulations. In order to help ensure the safety of the U.S. food supply, the Grocery Manufacturers of America (GMA) urged the improvement of the existing regulations. The USDA's Animal and Plant Health Inspection Service (APHIS) is preparing an environmental impact statement evaluating its biotechnology regulations and several possible regulation changes, including the development of a multi-tiered, risk-based permitting system to replace the current permit/notification system, along with enhancements to the deregulation process to provide flexibility for long-term monitoring.

### BIOTECH COMPANY PUSHES TO GROW PHARMACEUTICAL RICE IN CALIFORNIA

A Sacramento biotechnology company is pushing the \$500 million California rice industry to a new frontier with a proposal to grow commercial rice engineered to make drug compounds. The company, Ventria Bioscience, will not reveal where it hopes to cultivate what would be the first genetically engineered plant-produced pharmaceuticals commercially grown in America. Ventria's chief executive officer, Scott Deeter, will say only that somewhere in California the company hopes to grow 130 acres of rice that produce two anti-microbial proteins. In a few years, Deeter said, Ventria hopes to expand to as many as 1,000 acres. A California Rice Commission committee is reviewing potential proposals for planting the pharmaceutical rice. If a proposal is approved, it seems likely that Ventria will continue to farm where it has grown engineered rice in experimental plots since 1997: in the northern Central Valley, the heart of

California rice country. And that has local rice farmers' anxiety levels soaring. Under state law, Ventria's plan must be reviewed by a 12-member committee of scientists, growers and business representatives operating under the State Rice Commission. The law, the *California Rice Certification Act of 2000*, reflects the state's interest in protecting its rice markets.

### MENDOCINO COUNTY VOTERS BAN BIOTECH CROPS

Mendocino County voters on March 2 were the first in the nation to ban genetically engineered crops and animals. By a margin of 56 percent to 44 percent, they approved Measure H, an initiative pushed by the county's organic farmers. Some of the nation's largest agricultural interests spent more than a half-million dollars in a bid to defeat the measure, fearing that it could become a precedent for other counties. Measure H supporters were jubilant Tuesday night, especially after having been outspent by a 7-1 margin in the most hotly contested initiative election in Mendocino County history. The election drew statewide, national and even international attention, with reporters for major news media outlets on hand to witness the noisy Measure H victory celebration at the Ukiah Brewery. A consortium of agribusiness interests called CropLife America waged a two-month campaign to defeat the measure. A coalition of organic grape growers, businesses and local political figures convinced voters that Mendocino should take a stand in the global debate over the adequacy of safeguards surrounding a fast-emerging biotechnology industry.

### ENGINEERED DNA FOUND IN CROP SEEDS — TESTS SHOW U.S. FAILURE TO BLOCK CONTAMINATION FROM GENE-ALTERED VARIETIES

Much of the U.S. supply of ordinary crop seeds has become contaminated with strands of engineered DNA, suggesting that current methods for segregating gene-altered seed plants from traditional varieties are failing, according to a pilot study released on February 23. The 70-page report, "Gone to Seed,"

recommends that the Agriculture Department conduct a thorough assessment of the extent of genetic contamination of the U.S. seed industry. The report also calls for tighter restrictions on the outdoor planting of crops engineered to make drugs and industrial products. It suggests that reservoirs of still-pure seed stocks for major crops be set aside immediately as an "insurance policy" in case gene-altered varieties prove to be environmentally or medically harmful. More than two-thirds of 36 conventional corn, soy and canola seed batches contained traces of DNA from genetically engineered crop varieties in lab tests commissioned by the Union of Concerned Scientists, a Washington-based advocacy group.

### NO FOOLPROOF WAY IS SEEN TO CONTAIN ALTERED GENES

A new report commissioned by the government suggests that it will be difficult to completely prevent genetically engineered plants and animals from having unintended environmental and public health effects. The report, released January 20 by the National Research Council of the National Academy of Sciences, says that while there are many techniques being developed to prevent genetically engineered organisms or their genes from escaping into the wild, most techniques are still in early development and none appear to be completely effective. The panel's report could have some bearing on issues now before regulators. It recommends, for instance, that nonfood crops be sought for growing pharmaceuticals or chemicals that need to be kept out of the food supply. 🍓

Sources: USDA-APHIS News Release, *Gourmet Retailer*; Mike Lee, *Sacramento Bee*; Mike Geniella, *The Press Democrat* (Santa Rosa, CA); Mike Lee and Edie Lau, *Sacramento Bee*; Andrew Pollack, *New York Times*.

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

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## COPAC MEETING

February 10, 2004  
Sacramento, CA

By Jake Lewin

Director of Marketing and International Programs

**C**COF ATTENDS THE CALIFORNIA Organic Products Advisory Committee (COPAC) meetings held in Sacramento approximately every two months. This industry advisory body advises the California Department of Food and Agriculture (CDFA) on issues affecting organic trade in the state. It is made up of environmental, farmer, processor, livestock, retailer, consumer and technical representatives.

At the meeting, CDFA's organic program manager, **Ray Green**, announced that the National Organic Program (NOP) had approved CDFA's application to be a State Organic Program (SOP). This sets California apart as the only state in the nation with the authority to take legal enforcement action under the National Organic Program. SOP status will also allow Mr. Green's office to handle appeals related to certification issues in the state. This has the potential to save California companies time and money in the appeals process. CCOF congratulates CDFA on this achievement and looks forward to working with them in the future. Mr. Green is also developing a schedule for six regional training sessions for individuals and companies involved in organic production. Announcements will be forthcoming from CDFA. Visit [www.cdfa.ca.gov/is/fveqc/organic.htm](http://www.cdfa.ca.gov/is/fveqc/organic.htm)

CDFA's has distributed \$354,000 under the federal certification cost share program. They have another \$300,000 to give away and 157 pending applications. If you're a certified company and have not applied for cost share funds, please contact CDFA or CCOF for further information. CDFA would like to ensure

that as many companies as possible receive funds in the first round before starting a second round of disbursements. The Department of Health Services (DHS) report on organic processing in the state revealed a reported sales volume of \$1.7 billion. DHS has also recently responded to several complaints and embargoed \$20,000 worth of fraudulently labeled sauces destined for retail shelves.

The committee circulated and discussed a draft of a white paper meant to recommend a policy on Genetically Engineered (GE) crops in the state. The paper discusses economic risks and trade

issues related to the potential increased production of GE crops in our state. Because there is currently no policy at the state level regarding GE crops and coexistence with organic agriculture, the board feels a sense of urgency. This is especially important in regards to international trade that many organic companies depend on. In the near future, the white paper will be submitted to the **A.G. Kawamura**, California's new Secretary of Agriculture.

Finally, in officer elections, **Gay Timmons**, chair, and **Bill Richle**, vice chair, were re-elected to one-year terms. 



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## Can I Use This Material?

By Brian McElroy, Certification Services Manager

THE QUESTION IS USUALLY accompanied by a brand name product label, a Material Safety Data Sheet, or promotional brochures. The same question was popular prior to the implementation of the Federal Rule; at least this one thing has not changed. The issue of finding and applying compliant materials has been the topic of many certification corner columns and certification updates. And here it is again, back by popular demand...“Hey, can I use a narrow range spray oil on my organic trees?”

Yes, you can use narrow range spray oil in organic production, but... (and that's a BIG but)...you must look carefully at all of the ingredients, including the inert ingredients. Oil is not oil. There are many oils and many additives, so be careful what you buy and what you apply!

**The easiest thing to do is buy a brand name product that has been approved** by the Organic Materials Review Institute (OMRI) or the Washington State Department of Agriculture (WSDA) to meet the USDA National Organic Program Standards (NOP standards). The following brand name oil products appeared on one or both of these lists as of March, 2004.

- Organic JMS Stylet-Oil (JMS Flower Farms Inc)
- Spray Oil 653-0055 (Petro Canada)
- GSL Gemini Supreme Spray Oil (G.S. Long Co., Inc.)
- Omni Supreme Spray (Helena Chemical Co.)
- JMS Stylet-Oil (Green Label Only) (JMS Flower Farms, Inc.)
- Superior Spray Oil NW (Wilbur-Ellis Co.)
- Wil-Gro Hort Oil 98-2 (Wilbur-Ellis Co.)

**If you do not use a brand name product that is approved** by OMRI, the WSDA, or the US EPA, then you will need to research

the product ingredients to ensure that it meets the NOP standards. The NOP standards require all producers to use formulated products that have active ingredients that are allowed for organic production and inert ingredients that are classified as minimal toxicological concern by the EPA. This means that **all the inert ingredients must appear on EPA List 4**. Because many of the petroleum oil products have either unknown inert ingredients or ones that are known to be on List 3 (not yet reviewed by the EPA), they are not allowed. CCOF growers must verify that the oil they are using is acceptable or they are non-compliant.

**EMULSIFIERS, AND ADJUVANTS—HEADS UP!** Many brand name oils and soaps are sold with an emulsifier or adjuvant that is in a separate package, and designed to be added upon application. These emulsifiers and adjuvants tend to make materials spread or stick, and thus work better. These products must meet the USDA regulations just like the oil or soap. CCOF Certification Services has been forced to suspend the certification of parcels due to the use of an adjuvant or emulsifier that contain a prohibited material. Just because the adjuvant or emulsifiers is only applied at eight ounces to the acre does not make it ok to use. There are 13 adjuvants listed on the OMRI brand names list as of March 1, 2004. Application of an approved brand name product with a prohibited adjuvant is still considered a prohibited material application. Be sure to discuss all adjuvants with your pest control applicator and/or advisor.

**SEED COATING IS A MATERIALS APPLICATION!** Coatings used on seeds are subject to the same regulations as oils, soaps, and other materials. Seed coatings, treatments, and priming, must comply with the USDA regulations. There are six allowed seed

*The most frequently asked question in CCOF Certification Services continues to be:*

*Can I use this material?*

treatments

on the OMRI website.

The use of a prohibited seed treatment will likely result in the loss of certification status for that crop, and could result in the loss of certification for that parcel, depending on the circumstance.

*Can't I just call a CCOF Certification Services Staff person or inspector and just ask them if the material I want to use is allowed?*

We are happy to take your call, but unless the product is on an approved list or EPA labeled for organic production:

- Organic Materials Review Institute (OMRI) Brand Names List ([www.omri.org](http://www.omri.org))
- Washington State Department of Agriculture (WSDA) Brand Name Materials List (<http://agr.wa.gov/FoodAnimal/Organic/MaterialsLists.htm>)

Or, with the following labeling:

- US EPA—pesticide products labeled “For Organic Production” ([www.epa.gov/oppbppd1/biopesticides/regtools/organic-pr-notice.htm](http://www.epa.gov/oppbppd1/biopesticides/regtools/organic-pr-notice.htm)).

...it is unlikely that CCOF staff will be able to determine if a product is compliant. Staff can often determine that a product is “prohibited” but it is harder to determine that the product is “compliant.” That is why CCOF subscribes to OMRI, because a manufacturer must disclose all the ingredients in order to be listed. **An addition to the OMRI Brand Names List is included in each issue of CCOF Magazine (p. 43).**

Producers who use brand name products **not listed or labeled** as described here

must provide full disclosure of all active and inert ingredients in order to verify compliance. Some manufacturers will supply a written statement attesting that the inert ingredients are NOP allowed and/or on EPA List 4. CCOF CS will accept such documents assuming they are dated, signed, and credible.

Any products that contain inert ingredient(s) not on the EPA List 4 are prohibited under the National Organic Program sections 205.601(m)(1), and 205.603(e)(1), unless specifically listed as allowed in NOP § 205.600. **Remember!** It is your responsibility to determine that a material meets state and federal requirements before use.

**RENEWALS AND CONDITIONS**

CCOF clients that renewed in January discovered that they must respond to any outstanding conditions related to their operation upon renewal. NOP Section 205.406(a)(3) clearly states that renewing

operations will “provide an update of the correction of minor non-compliances...” If your renewal contract indicates that conditions are outstanding on your operation then you must submit evidence that you have taken action to correct the conditions.

CCOF CS staff recognize that this change in our renewal procedure can be confusing. In order to reduce the confusion at the next renewal (2005), CCOF staff is determined to have fewer outstanding conditions at renewal time. One way to accomplish this is to require producers to **respond to all conditions within 30 days of notification**. This will mean that more producers resolve conditions shortly after the inspection and fewer producers will have outstanding non-compliance issues at the next renewal.

If you renew in April and do not know how to respond to the outstanding conditions on your operation, **do not hesitate to contact your RSR or staff at the CCOF**

**Santa Cruz Office.** We understand that you may not be able to find that letter with the conditions from the last inspection; we can fax you a copy. We understand that you may not be sure how to respond to that condition about finding a compliant copper product, so please call us. 🍓



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# HANDLER HIGHLIGHTS

## EXPORTING TO THE EUROPEAN UNION *New Rules*

By Janning Kennedy  
Director of Handler Certification

CCOF CERTIFICATION SERVICES (CCOF) has recently made two changes in its rules for issuing export documents. These changes may affect certified clients who source non-CCOF certified organic products or ingredients for export to the European Union.

### ISO GUIDE 65

In February 2004, CCOF announced that we are able to approve ingredients or products for export to the European Union only when they are from producers whose certification agent is an ISO Guide 65 compliant certification program. The USDA administers the ISO Guide 65 program for certification bodies located in the United States. It is considered equivalent to European Union's EN 45011 program. Both of these are programs that oversee the activities of certification bodies to verify they

adhere to a set of standards that have been set up to guide certification.

A list of ISO 65 compliant certification bodies may be found at:  
[www.ams.usda.gov/lsg/arc/iso65.htm](http://www.ams.usda.gov/lsg/arc/iso65.htm).

To enter the European Union as "organic", commodities or products from the United States must be accompanied by an Import Certificate. This Import Certificate is issued by the certification body and verifies that specific shipment. CCOF issues **Import Certificates** under its **CCOF International Program**, which is accredited by IFOAM, the International Federation of Organic Agricultural Movements, an internationally recognized, non-governmental organization.

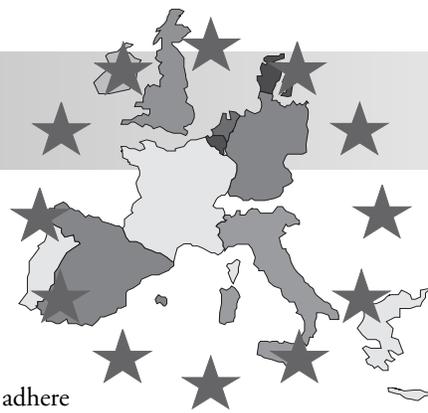
CCOF's European Export program is part of CCOF's International Program. At this time, CCOF International certifies

CCOF clients to organic standards that are approved by IFOAM, which is dedicated to promoting the adoption of ecologically, socially, and economically sound systems based on organic agriculture. The IFOAM standards, and our accreditation under IFOAM and under the USDA ISO 65 program, allow CCOF to verify an operation's compliance to the organic standards of the European Union, known as EEC 2092/91.

**Purchased products or ingredients that are not CCOF certified** may be approved by CCOF for export to the European Union under its Certification Transference program for a one-year period. They must be reviewed and approved annually.

### APPROVAL FOR EU COMPLIANT INGREDIENTS

While the requirement for certification by an ISO 65-compliant certification body may prevent export of products from certain sources, the second change CCOF has made may open up the possibilities of export for others. CCOF has revised its policy of requiring non-CCOF purchased products and ingredients to meet CCOF International standards, if the products are verified as meeting EU standards. The verification must be from an ISO Guide 65-compliant certification body. CCOF is no longer requiring the product meet CCOF International (IFOAM) standards and be reviewed for Certification Transference. However, the CCOF operation seeking the Import Certificate must itself be in CCOF's IFOAM program. In other words, CCOF will issue a European Union Import Certificate for its CCOF International clients who can demonstrate EU compliance for purchased organic products. These products will not qualify for CCOF's International Certification and will not appear on the IFOAM certificate. They will show up on the USDA/ National Organic Program certificate because all products must first meet the National Organic Program standards. 🍓



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The Heartland Festival is coordinated in cooperation with the Ecological Farming Association, Double T A-crees Ranch, ALBA, Anderson Almonds, Bayer Honey, CAFF, CSU Fresno SARE, Foothill Farms, Heifer Project International, Kern Family Farm, NRCS Modesto, Slow Food, T & D Willey Farms, & many other folks in the Central Valley.

SEED continued from page 6

organic community. Some companies such as Terra Organics have been helping organic farmers secure organic seed for many years while others are just beginning. Either way, there *are* organic seed companies and providers out there, and they want farmer feedback. Snow Seed has been CCOF certified for a little more than a year, yet already their section of organic seed is overflowing. Tom Johns at Territorial sees more faces now and an increase in organic seed sales. Why the slow move from untreated to organic seeds? "The problem came in the disparity of enforcement from certifier to certifier," says John Bauer at Snow Seed. Although all US certifiers are now enforcing the same organic standards, there still remains a disparity of action and support for organic seed production from certifier to certifier. This is where ASTA, the Organic Seed Alliance, and a possible NOP committee can help.

CCOF certified **TopFlavor**, located in San Juan Bautista and Yuma, AZ, entered the organic seed business just in the last two years. At the request of **Priority Seed Production** in Yuma, TopFlavor is working with local large organic growers to trial organic arugula seed at their San Juan Bautista facility. For these previously conventional farmers, the move to organic production was part

business decision and part passion. "We're just trying to be good stewards," says **Richard Silva**. "I think farmers are great environmentalists, we're just not fanatic about it. We just want to make sure our resource is not only productive but is something we can pass on to our children." As organic production practices receive more attention for their ecological stewardship of the land and their safe production practices, more conventional farmers will transition to organic production.

In the 18 months since the implementation of the NOP, many seed enhancement and seed processing companies have become certified organic processors, and some of them are profiled on pages 6–7. Some companies have created certified organic priming processes to speed seedling emergence, and to help seedling vigor and plant uniformity. Other certified organic seed processors have created organically approved seed coatings that help in precision seed planting, protection, and nutrition. These early advances have caught the eye of many conventional farmers who have noticed better crop production using organic methods, including cover cropping and beneficial habitats. These developments are truly exciting.

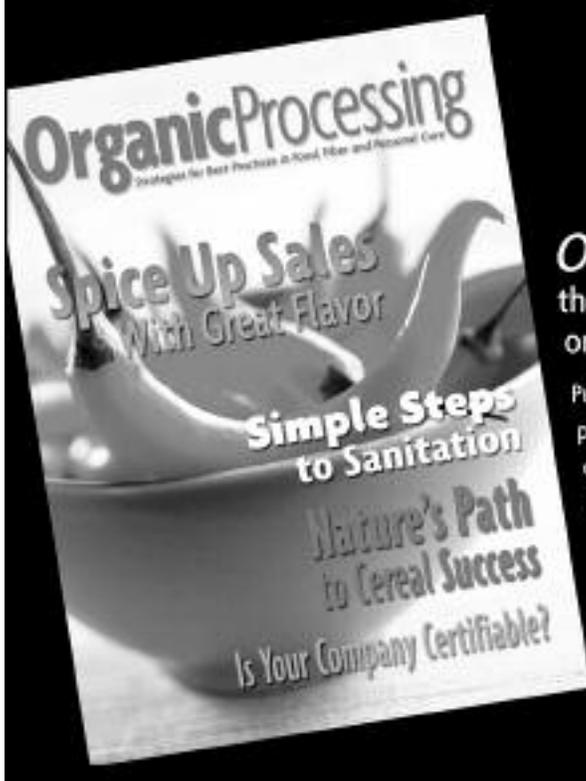
As Zea Sonnabend concluded four years ago in CCOF's last issue dedicated to organic seeds, "The future looks organic!" 🍓



### Pato's Medjool Dates Win 1st Prize!

**O**n February 13, 2004, judges at the National Date Festival in Indio, California, awarded the 1st Prize Blue Ribbon to **Pato's Dream Date Gardens** for their medjool dates, produced by partners **Doug Adair** and **Daniel Paniagua**, on their 5-acre farm in Thermal, CA. Pato's dates are grown organically (certified by CCOF) and are offered to the public through mail order (Patozdrm@aol.com) and at farmers' markets in Alhambra and elsewhere in California.

**Pato's Dream Date Gardens**,  
Douglass Adair, 60-499 Hwy. 86,  
Thermal, CA 92274. 760-399-5669;  
[www.patosdreamdategardens.com](http://www.patosdreamdategardens.com).



# ORGANIC B2B

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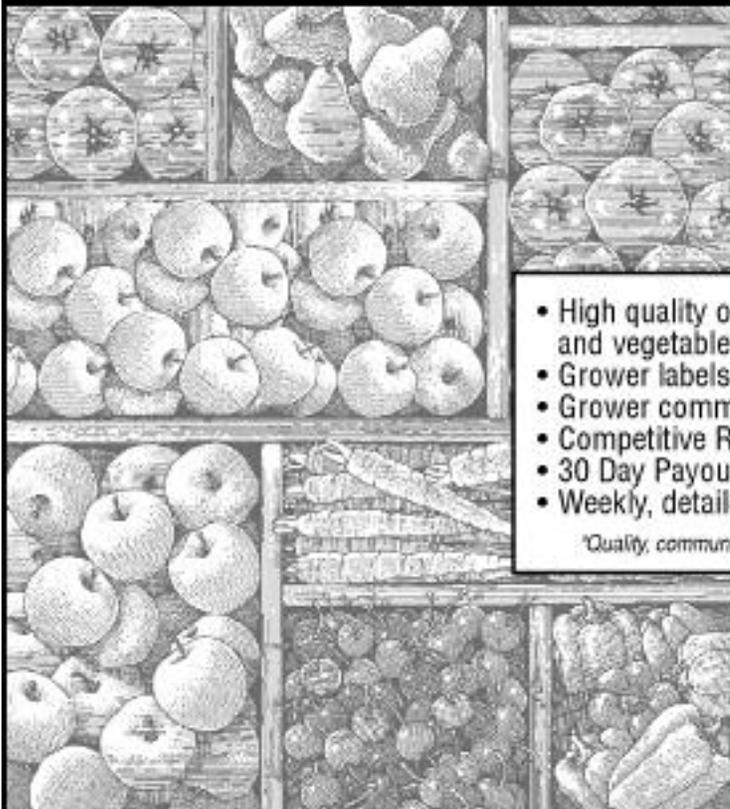
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Other renowned chefs include: Allen Susser/Miami, Roy Yamaguchi/ Hawaii, Tom Douglas/Seattle, Hiro Sone and Lissa Doumani/St. Helena.

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For details and reservations, call (831)644-7561 or visit "What's New" at [www.montereybayaquarium.org](http://www.montereybayaquarium.org)



Cooking for Solutions 2004 events support our Seafood Watch program - connecting consumer choices with the health of ocean wildlife. The mission of the Monterey Bay Aquarium is to inspire conservation of the oceans.



# HOME OFFICE UPDATE



## CONNECTING YOU

Lisa Stutey has been the Office Coordinator / Receptionist at the CCOF Santa Cruz Home



Office for the past year. Hers is the first live voice people hear when they call the office seeking information. Lisa helps answer questions from certified members, the general public, and from those people interested in organic certification, but this is not all

that she does. Lisa helps organize for CCOF's presence at various green events around California as well as for trade shows, conferences and CCOF events. She has been the impetus behind creating new bumperstickers, the new tote bags, and new women's CCOF t-shirts, and she insists that we celebrate each staff person's birthday! She is central to the continued smooth functioning of the entire Home Office. Previously, Lisa worked for California Public Interest Research Group (Cal-PIRG) where she was a Field Manager and one of the leading fundraisers for the local Cal-PIRG office, proving that she works very well with others and strongly believes in the work that she does—a statement to which the present CCOF Office staff can whole-heartedly attest! Thank you Lisa! We're glad you're here!

## NEW STAFF

Jake Lewin has been hired as the new Director of Marketing & International Programs. Jake comes to CCOF from QAI, and was previously an inspector for both certifiers. Jake can be reached at ext. 21 or [jake@ccof.org](mailto:jake@ccof.org).



Peggy Miars has been hired as Communications Director. She will handle media outreach, human resources, and some grant writing for CCOF Foundation. Peggy previously worked for Earthbound Farms, CCOF Certified. Peggy can be reached at ext. 12 or [peggy@ccof.org](mailto:peggy@ccof.org).



## CCOF HOME OFFICE UPDATE

Along with CCOF and the entire organic movement, the CCOF Home Office is growing rapidly. In the past four years, our workload has increased significantly to warrant the doubling of our staff in the same period of time, from 9 to 18 employees. The CCOF Home Office has been located on Mission Street in Santa

Cruz, California for a number of years now, but if growth trends continue, we will soon need to move out of our present space. For now, **Howard Allen & Company Realty**, our landlords with whom we share office space, will move to another location so that CCOF can take over the remainder of the building. CCOF plans to remain at the present site for another two years at least. Our hope for the future is to move much of the organization to a new more centrally located site in the State, possibly in the Woodland/ Dixon/Davis/Sacramento

area that would also allow us to maintain an organic demonstration farm. Until then, please stop by and visit us as we expand at our present location in Santa Cruz. 🍓



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## BOOKS & PERIODICALS

“Opportunities in Agriculture: Transitioning to Organic Production,” 32-pg color bulletin, from Sustainable Agriculture Network for USDA-SARE program, [www.sare.org/bulletin/organic/organic2003.pdf](http://www.sare.org/bulletin/organic/organic2003.pdf); for free print copies or publications list, contact 301-504-5236; [san\\_assoc@sare.org](mailto:san_assoc@sare.org); or Sustainable Agriculture Publications, University of Vermont, 210 Hills Bldg., Burlington, VT 05405.

“Growing Organic Winegrapes: An Introductory Handbook for Growers” (64 pgs), \$25 (includes tax, shipping) from L. Ann Thrupp, Manager of Organic Development, Fetzer Vineyards, P.O. Box 611, Hopland, CA 95449; 707-744-7600; [www.fetzer.com](http://www.fetzer.com).

“Organic Agriculture Symposium 2003,” proceedings from ASA-CSSA-SSSA Annual Meetings held November 2003, [www.misa.umn.edu](http://www.misa.umn.edu) (see forum section); for free CD, contact Minnesota Institute for Sustainable Agriculture, University of Minnesota, 612-625-8235; [misamail@umn.edu](mailto:misamail@umn.edu).

“An Interactive Approach to Policy Assessment for Organic Farms in Europe” (200 pgs), Volume 10 in “Organic Farming in Europe: Economics and Policy” series, 26

Euro from Universitat Hohenheim, Institute 410A, D-70593 Stuttgart, Germany; [ofeurope@uni.hohenheim.de](mailto:ofeurope@uni.hohenheim.de); [www.uni-hohenheim.de/~i410a/ofeurope](http://www.uni-hohenheim.de/~i410a/ofeurope).

“Organic Agriculture Worldwide 2004,” 88-pg directory of members and associates, from International Federation of Organic Agriculture Movements, 16 Euro (non-members) from IFOAM Head Office, Oekozentrum Imsbach, 66636 Tholey-Theley, Germany; fax +49 (0) 6853 / 919899; [headoffice@ifoam.org](mailto:headoffice@ifoam.org); [www.ifoam.org/neu\\_index.html](http://www.ifoam.org/neu_index.html).

## SAVING FARMLAND JUST GOT EASIER WITH EXPANDED WEB SITE

Landowners, agricultural professionals and citizens concerned about the loss of agricultural land now have easier access to assistance, thanks to an expanded Farmland Information Center (FIC) Web site. The FIC, a partnership between American Farmland Trust and the U.S. Department of Agriculture’s Natural Resources Conservation Service (NRCS), is available online at [www.farmlandinfo.org](http://www.farmlandinfo.org) and by calling 800-370-4879. Launched in 1994, the FIC maintains an ever-growing collection of state laws, reports and other literature relating to farm and ranch land protection. It also offers an “answer service” to provide

direct technical assistance via phone, e-mail and fax. In addition, the FIC staff monitor and report on farmland protection activities around the country, and identify, acquire and develop new materials.

## WORLDWIDE OPPORTUNITIES ON ORGANIC FARMS (WWOOF-USA)

WWOOF-USA is part of a world-wide effort to link volunteers with organic farmers, promote an educational exchange, and build a global community conscious of ecological farming practices. We actively promote organic agriculture by producing a quarterly directory of organic farmers in the United States who are willing to host volunteers on their land. Although not all of the farms in our directory are certified, they are all practicing farming without the use of synthetic chemicals and artificial fertilizers. For farmers, WWOOF-USA is helpful by creating an opportunity to welcome willing volunteers on to their land, thereby receiving always much-needed help and a cultural exchange which often includes the sharing of agriculture practices and information. Please check out our web site at [www.woofusa.org](http://www.woofusa.org). There is plenty of information about our organization, including a full preview and information about how to receive our directory of over 250 farms in the USA. 🍓

## FOR SALE TO CLIENTS AND THE GENERAL PUBLIC

<b>Application Packet</b>	\$25.00
(Grower/Processor/Handler/Retailer/Livestock)	
<b>Certification Handbook</b> (Manuals 1-4)	\$20.00
<b>OMRI Materials List</b> (Manual 4)	\$10.00
<b>2004 Organic Directory</b>	\$10.00

### SUPPORTING MEMBERS AND GENERAL PUBLIC

<b>Supporting Member Sign</b>	\$25.00
<b>Organic Cotton CCOF T-shirt</b>	\$15.00
(Colors: sage, natural, blue • Sizes: S,M,L,XL)	
<b>Organic Cotton CCOF Shopping Bag</b>	\$10.00
<b>Bumper Sticker:</b>	\$ .50 each or 3/\$ 1.00
“Support Organic Farmers” (English & Chinese)	
“Save the Planet: Eat Organic”	
“Bring Organic Home”	
“¡Viva La Agricultura Organica!”	

“Organic Agriculture & Food” Video \$49.99  
(plus \$3 S/H)

### CCOF CERTIFIED CLIENTS ONLY

<b>CCOF Logo Stickers</b> (1000 per roll)	
• “Certified Organic by CCOF”	\$10.00
• Logo only	\$ 6.00
• Transitional (grower only)	\$10.00

### CCOF RUBBER STAMP

• “Certified Organic by CCOF”	\$20.00
• Logo only	\$15.00

### Twist Ties (per 900/case 10,000)

6" — \$6.00/\$32.00 • 12" — \$8.00/\$62.00
18" — \$11.00/\$90.00

**Certified Grower/Processor Signs** \$27.00  
(24" x 18" plastic or aluminum, w/NOP wording)

**(Please) Do Not Spray Signs** \$16.00  
(2 styles, black on yellow, 12" x 18")



Tote bags designed by Lisa Stutey and Kenny Swain.

To Order, Call Toll Free 888-423-2263, ext. 10 or visit the CCOF Store at [www.ccof.org](http://www.ccof.org)

# CCOF CERTIFIED OPERATIONS



Nov. 16, 2003 – FEB. 15, 2004

## NEWLY CERTIFIED MEMBERS

### ALIMENTOS ORGANICOS DE SINALOA S. DE R.L. DE C.V. (AL)

Victor Manuel Espinoza Garcia  
Estado de Tabasco #1477 Colonia  
Las Quintas  
Culiacan, MX 80060  
01-6677-166-060

Crops Certified: Alfalfa, Avocados, Bananas, Beans (fresh), Beets, Broccoli, Carrots, Cauliflower, Celery, Chayote, Chiles, Clover, Corn (fresh), Cucumbers, Eggplant, Flowers, Garlic, Herbs, Jicama, Kohlrabi, Lemons, Lettuces, Litchi Nut, Mangos, Melons, Neem, Nopal, Okra, Onions, Oranges, Papayas, Parsnip, Peanuts, Peas (fresh), Peppers, Potatoes, Radish, Sorghum, Squash (summer), Tomatoes (fresh market), Turnips, Watermelon

### ALOHA MEDICINALS (CC)

John Holliday  
1211 Fair Ave.  
Santa Cruz, CA 95060  
831-426-2059

Crops Certified: Mushrooms:  
Agaricus augustus, Agaricus bisporus, Agaricus blazei, Agaricus liliceps, Agaricus subrufescens, Cordyceps capitata, Cordyceps militaris, Cordyceps ophioglossoides, Cordyceps sinensis, Cordyceps sobolifera, Flammulina velutipes, Fomes fomentarius, Ganoderma applanatum, Ganoderma lucidium, Ganoderma tsugai, Grifola frondosa, Hericium erinacea, Hypsizyguis ulmarius, Inonotus obliquus, Laetiporus sulphureus, Lentinula edodes, Lepiota procera, Lepista nuda, Monascus purpurea, Morchella deliciosa, Morchella esculenta, Phellinus lentius, Piptoporus betulinus, Pleurotus citrinopiliatus, Pleurotus cystidiosus, Pleurotus djamor, Pleurotus eryngii, Pleurotus ostreatus, Pleurotus pulmonarius, Pleurotus tuber-regium, Polyporus umbellatus, Poris cocos, Schizophyllum commune, Stropharia rugoso-annulata, Tramella fuciformis, Trametes (coriolus) versicolor, Tremella mesenterica

### BAKER WALNUT, INC. (PR)

Bob Baker  
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Modesto, CA 95358  
209-537-4444  
Products Certified: Shelled Walnuts  
Services Certified: Walnut Processing

### CONNELL GROVES (PS)

Eva Mae Connell  
430 Jolina Way  
Encinitas, CA 92024  
760-753-7142  
Crops Certified: Avocados

### DOVEDALE CONFECTIONARY, LTD. (SA)

George Robson  
Vernon Street Industrial Estate  
Vernon Street Shirebrook, UK  
NG20 8SL  
162-374-2277  
Services Certified: Packaging  
Organic Chocolate, Process Moulding Organic Chocolate

### INDIAN VALLEY RANCH (FT)

Nancy L. Cutler  
125 Carmel St.  
San Francisco, CA 94117  
415-664-0980  
Crops Certified: Oranges

### L & P DEHYDRATOR (PR)

Gino Lamanuzzi & Nick Pantaleo  
3636 N. Grantland  
Fresno, CA 93722  
559-275-6131  
Services Certified: Raisin Dehydrating, Storage

### LADYBUG FARM (CC)

Orlando Zavala  
2630 Portola Dr. SP #36  
Santa Cruz, CA 95062  
831-476-4056  
Crops Certified: Mixed Vegetables

### LUSHOF GROUP (SA)

B.v.B. Van Niekerk  
P.O. Box 61  
Lushof Saron, S. Africa, 6812  
272-324-0092  
Products Certified: Grapes

### MARZ FARMS INC (SC)

David Martinez  
620 Caliente Way  
Oxnard, CA 93036  
805-981-4922  
Crops Certified: Lemons

### OCEANO FARMING INC (SL)

Craig Sudyka  
1850 W. Stowell Rd.  
Santa Maria, CA 93456  
805-925-2417  
Crops Certified: Broccoli, Cauliflower

### P.E.R. REDELINGHUYS TRUST (SA)

P.E. R. Redelinghuys  
St. Pieter's Roche Main Road  
Northern Paarl, S. Africa, 7646  
Products Certified: Grapes

### PETER SIMONIAN (FT)

Peter & Patty Simonian  
8255 W. California Ave.  
Fresno, CA 93706  
559-268-9502  
Crops Certified: Prunes

### TRINITY HERB (PR)

Christina Sanford  
P.O. Box 1001  
Graton, CA 95444  
707-824-2040

Products Certified: Alfalfa, Alfalfa Seed, Allspice, Angelica, Anise Seed, Artichoke, Ashwaganda, Astragalus, Barley Grass, Basil, Bay Leaves, Bilberry Fruit, Black Cohosh, Black Pepper, Blessed Thistle, Blue Flag, Blue Vervain Herb, Boneset Herb, Borage Herb, Broccoli Seed, Burdock, Calendula Flower, California Poppy, Caraway Seed, Cardamom, Cardamon Seed, Catnip, Cayenne, Chamomile, Chicory, Chili, Chives, Cilantro, Cinnamon, Cloves, Comfrey, Coriander Seed, Cumin Seed, Curry, Dandelion, Dill Seed, Dill Weed, Dong Quai, Dulce, Echinacea Angustifolia, Echinacea Purpurea, Elder, Elecampane Root, Eleuthero, Extracts, Fennel Seed, Fenugreek Seed, Fever Few, Flax Seed, Garlic, Ginger, Ginseng, Golden Seal, Gotu Kola, Gravel, Hawthorn, Hawthorn Berry, Heal All Herb, Hibiscus, Hops, Horehound Herb, Horsetail, Hyssop Herb, Juniper Berry, Lavender Flower, Lemon Balm, Lemon Peel, Lemon Thyme, Lemon Verbena, Lemongrass, Licorice, Lycil Berry, Marjoram, Marshmallow, Milk Thistle Seed, Motherswort Herb, Mugwort, Mustard Seed, Nettles, Nutmeg, Oatstraw, Oils, Onions,

Orange Peel, Oregano, Osha, Paprika, Parsley, Passion Flower, Peppermint, Plantain, Poppy Seed, Queen of the Meadow, Radish Seed, Red Clover, Red Raspberry, Rose Hips, Rosemary, Rue Herb, Sage, Saw Palmetto Berry, Sesame Seed, Sheep Sorrel Herb, Shepherds Purse Herb, Skullcap, Spearmint, Spilanthes, Spirulina, St. Johns Wort, Sweet Annie Herb, Tarragon, Tea, Thyme, Triphala, Turmeric, Turkey Rhubarb Root, Uva Ursi, Valerian Root, Vanilla Bean, Wheat Grass, Wood Betony, Wormwood, Yarrow, Yerbe Mate

### WALKERS SHORTBREAD LIMITED (SA)

Richard Dix  
Fisherton Aberlour-on Spey  
Banffshire Scotland, AB38 9PD  
134-087-1555  
Products Certified: Highland Shortbread, Lemon Biscuits

### DECERTIFIED

### AGENT'S ORANGES (PS)

Allan & Sally Agent

### CAMARA RAISIN PACKING (PR)

Y. Malvinni

### SUSPENDED

### BOB BAZE (KE)

Bob Baze

### FRESH & FANCY ORGANIC FARM (SC)

Willard & Susan Michlin

### I.N.A. FARM CORP. (KE)

Haruhiko "Hutch" Yatsuzuka

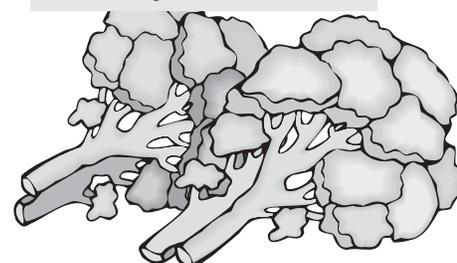
### NICHOLAS PRODUCE INC. (PS)

Joe T. Ukegawa

### WESTON CITRUS (PS)

Joan & John Weston

*Due to space limitations, Withdrawn Operations for these dates are included in the online version of this Magazine.*  
[www.ccof.org](http://www.ccof.org)





# OMRI BRAND NAME PRODUCTS LIST UPDATE

## MARCH 2003



BRAND NAME OF PRODUCT	SUPPLIER	GENERIC MATERIAL	OMRI STATUS
<b>CROP PRODUCTS</b>			
Big Bear Hills Black Peat	Big Bear Hills, Inc	transplant media, nonsynthetic	A
BioNatural Bioplin	Interglobe Agro BioNatural Products Inc	microbial products, allowed	A
BioNatural Nutri-Foliar	Interglobe Agro BioNatural Products Inc	microbial products, allowed	A
Cell-Tech Soybean	Nitragin Inc	microbial inoculants	A
CLV LC	Certis USA	virus sprays	A
Coir Fiber Dust	Tropical USA, Inc	transplant media, nonsynthetic	A
Copper Sulfate Crystals	Chem One Ltd.	copper sulfate, crop protection	R
Cosavet DF	Sulphur Mills Ltd	sulfur, crop protection	R
Crop Circle Plant & Soil Food	WGCC	fertilizers, blended, regulated	A
Dr. Pursifull's Organic Elixirs Jurassic Acid	Light Manufacturing Co	humic acid derivatives, regulated	R
Dr. Pursifull's Organic Elixirs Worm Tea	Light Manufacturing Co	worm castings	A
Drammatic "L" Liquid Fish Plant Food 2-2-0.2	Dramm Corporation	fish products, multi-ingredient, regulated	A
EnviroGro Hanging Basket and Planter Box Mix	Answer Garden Products Ltd	transplant media, nonsynthetic	A
EnviroGro Premium Organic Top Soil	Answer Garden Products Ltd	transplant media, nonsynthetic	A
Extreme Compost	Answer Garden Products Ltd	compost, windrow	A
Extreme Nutra Mulch	Answer Garden Products Ltd	mulch, nonsynthetic	A
Fog Island Kelp Organic Fertilizer	Coast of Maine	kelp extracts	A
Green Cypress Lime-Sulfur Solution	Monterey Chemical Co	calcium polysulfide	R
HumaPhos	Midwestern Bio-Ag Inc	phosphate rock	A
Kool-Kore	Northwest Ag Products Inc	mined minerals, unprocessed†	A
Liquid Colloidal Mineral Concentrate	Michael Russell	fulvic acids	A
MycosApply Micronized Endo	Mycorrhizal Applications Inc	inoculants	A
NutriVeg	MaineStream Organics	fertilizers, blended, regulated	A
Organic Adhesive Adjuvant	Monterey Chemical Co	adjuvants, nonsynthetic	A
Pelleted Peruvian Seabird Guano 10-10-2.5	Blue Ocean Organics Inc	guano, bat or bird	R
Safer Brand All Natural Lawn Restore	Woodstream Corporation	fertilizers, blended, regulated	R
Sup'R Green Pellets & Crumbles	J & D Fertilizers (dba Stutzman Farms)	manure, processed	R
Tennessee Brown Rock	Calcium Silicate Corp	phosphate rock	A
The Answer All Purpose Outdoor Potting Soil	Answer Garden Products Ltd	transplant media, nonsynthetic	A
The Answer Premium Plus Top Soil	Answer Garden Products Ltd	transplant media, nonsynthetic	A
The Answer Professional Potting Mix	Answer Garden Products Ltd	transplant media, nonsynthetic	A
The Answer Soil Builder	Answer Garden Products Ltd	transplant media, nonsynthetic	A
Total™ ProTect	Gorton Industries Inc	microbial products, allowed	A
Uganda Vermiculite	International Business Investments Corp.	vermiculite	A
Wild Oats Premium Organic Planting Mix	Wild Oats Markets Inc	transplant media, nonsynthetic	A

A=Allowed; R=Regulated

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# CLASSIFIEDS



## FOR SALE .....

**Established 40-acre CCOF Certified Organic (since 1987) Farm in Northern Sacramento Valley**, 15 miles north of Chico.

- Class I Vina Loam Soil. Solid set irrigation throughout. Walnut Orchard in 3 blocks: Hartley—17 acres (1988); Chandler—8 acres (1995); Chandler—10 acres (1999). 64 fruit trees (including several varieties of peaches; cherries; plums; Fuji apples); 1 acre asparagus; table grapes.
- 3-Bedroom, 2-bath Farmhouse remodeled in 1994. Central heat/AC; full basement with laundry room. Extensively and beautifully landscaped. Swimming pool, deck and arbor.
- 7,000 Sq. ft. barn and outbuildings. Air-conditioned upstairs office; walk-in cooler (12'x16'); shop; greenhouse.
- Also: JD-2640 Tractor and orchard equipment (flail mowers, brush shredder, manure spreader, airblast sprayer).

Serious buyers only. \$725,000.

[sandiaman@rediffmail.com](mailto:sandiaman@rediffmail.com) (please allow 1–2 week response time)

## EMPLOYMENT .....

### Seeking CSA Manager

Eatwell Farm in Davis, California, is a 75-acre CCOF certified organic farm in the Sacramento Valley of Northern California, situated 25 miles West of Sacramento. The farm produces a wide range of herbs (2 acres), lavender (12 acres), sunflowers (10 acres), vegetables (20 acres), heirloom tomatoes (7 acres), and fruit trees (12 acres). These are sold through a 250 member CSA, farmers markets, direct to stores and shipping to direct to customers.

#### Responsibilities of CSA Manager:

- Day to day management of our 250 member CSA which includes: Office work; Interacting with customers via email, mail and phone; Maintaining our customer database; Producing weekly newsletter.
- Box production: Planning the weekly basket contents with the farm management crew; Responsibility for and assisting with the harvesting and packing of boxes 50 weeks a year.
- Delivery of Boxes: Driving our 14-foot, 7-ton box truck-delivering basket to pick up locations throughout the San Francisco Bay Area.
- Farmers' Market: Working 1 farmers' market per week as needed.

#### Skills required:

Ability to work with a diverse crew; Knowledge of Spanish is desirable but not essential; You must be computer literate and training for the programs we use will be provided; A clean drivers license; You must be able to keep accurate records; Attention to detail is an important part of this job; You must be able to solve customer problems in a polite and fair way; A good sense of humor, enthusiasm and ability to stay until the job is done.

This job would suit someone who one day wishes to have his or her own CSA. A minimum of one-year commitment is required. This is not an internship, but a paid position with the opportunity to learn the business side of running a CSA. Pay will be based on experience, skills and performance. This job would start at the beginning of May.

For more information please call 1-800-648-9894, [organic@eatwell.com](mailto:organic@eatwell.com), [www.eatwell.com](http://www.eatwell.com), Eatwell Farm, 2657 Portage Bay East #3, Davis, CA 95616.

## FOR SALE .....

**Used plastic 200 cell greenhouse trays** for sale @ \$1.00, seedling @ \$.50 obo, several hundred of each, smaller amounts, different sizes. Contact: [lonewillow@aol.com](mailto:lonewillow@aol.com).

## FOR LEASE/RENT

**Rent 100 acres**, previously certified organic for row crops, 2 wells, approx 1600 gpm, Hollister, CA. Ph: 831-637-6785.



### Seeking Grower/Production Manager

Eatwell Farm in Davis, California, is a 75-acre CCOF certified organic farm in the Sacramento Valley of Northern California, situated 25 miles West of Sacramento. The farm produces a wide range of herbs (2 acres), lavender (12 acres), sunflowers (10 acres), vegetables (20 acres), heirloom tomatoes (7 acres), and fruit trees (12 acres). These are sold through a 250 member CSA, farmers markets, direct to stores and shipping to direct to customers.

#### Responsibilities of Grower/Production Manager:

To ensure that the production plan is implemented; Monitor crops from planting to harvest, ensuring that all cultural practices are carried out on time; Basic maintenance of farm equipment.

#### Skills required:

Ability to work with a diverse crew. Knowledge of Spanish is desirable but not essential; Able to drive tractors and work with the many and varied implements in a skilled and safe manner; Experience with irrigation equipment and practices (we use sprinkler, drip and furrow irrigation); Must be able to keep accurate records; Attention to detail is an important part of this job; A good sense of humor, enthusiasm and the ability to stay until the job is done.

This job would suit someone who has at least 3–5 years farming experience, which need not be in organic production. You would be responsible for a core production crew of 4 and be part of a management crew of 4. Most of your work would be based on the farm but there may be situations where some deliveries, farmers' market work would be required.

This position is year round with opportunity for shorter winter hours and extended time off, if desired. Pay will be based on experience, skills and performance. This job would start at the beginning of April.

For more information please call 1-800-648-9894, [organic@eatwell.com](mailto:organic@eatwell.com), [www.eatwell.com](http://www.eatwell.com), Eatwell Farm, 2657 Portage Bay East #3, Davis, CA 95616.



## MARCH 29–31

**First World Congress on Organic Food:** “Meeting the Challenges of Safety and Quality Fruits, Vegetables, and Grains,” East Lansing, MI. Contact Ewen Todd, 517-432-3100, [toddewen@cvm.msu.edu](mailto:toddewen@cvm.msu.edu)

## APRIL 2–4

“Unite for Change: New Approaches to Pesticides and Environmental Health,” **22nd National Pesticide Forum**, Berkeley, CA, [www.beyondpesticides.org/forum](http://www.beyondpesticides.org/forum)

## APRIL 9–10

**2004 Workshops on Soil Foodweb**, Compost, and Compost Tea, Corvallis, OR. Contact Soil Foodweb Inc., 541-752-5066. [www.soilfoodweb.com](http://www.soilfoodweb.com)

## APRIL 10–11

**Early Plant Sale**, features early spring crops such as lettuces, salad greens, peas, chard, leeks, and more, Occidental Arts and Ecology Center, Occidental, CA, 9AM–5PM, free admission, 707-874-1557.

## APRIL 20

**Talk About Earthworms**, by Amy Stewart, author of *The Earth Moved: On the Remarkable Achievements of Earthworms*, Ecology Center, 2530 San Pablo Ave., Berkeley, CA, 7PM–9PM, free. More info 510-548-2220, ext. 233.

## APRIL 25

**Earth Day Celebration.** Booths, live music, and food. San Lorenzo Park, Santa Cruz, CA, 11AM–5PM. More info, Mary Sweeters, 831-459-4649, [www.soar.ucsc.edu/calpirg/index.html](http://www.soar.ucsc.edu/calpirg/index.html)

### SEND CALENDAR SUBMISSIONS TO:

Keith Proctor • e-mail: [keith@ccof.org](mailto:keith@ccof.org)  
 • U.S. Mail: 1115 Mission St., Santa Cruz, CA 95060 • FAX: 831-423-4528  
 Phone: 888-423-2263, ext. 22

## MAY 1

**Risingleaf Watershed Arts Watershed Festival of Life**, “By seeing ourselves as part of the watershed, we take care of the whole,” Freeman Totem will be speaking, All Saints Day School, Carmel, CA. More info, Paola Berthoin, 831-624-9467.

## MAY 1–2

**Summer Garden Plant Sale**, features hundreds of varieties of warm season summer crops such as, basil, summer and winter squash, tomatoes, eggplants, and more, Occidental Arts and Ecology Center, Occidental, CA, 9AM–5PM, free admission, 707-874-1557.

## MAY 2–4

**All Things Organic (OTA)**, North America’s only all organic conference and trade show, McCormick Place, Chicago, IL, [info@ota.com](mailto:info@ota.com)

## MAY 7–9

**Grow Biointensive: Sustainable Mini-Farming Three-Day Workshop** for gardeners, farmers, and educators, 5798 Ridgewood Rd, Willits, CA. More info, John Jeavons, 707-459-5958, [www.johnjeavons.info](http://www.johnjeavons.info)

## MAY 8

**Medicinal Plant Walk**, the tour will cover plant identification, medicinal and garden uses, as well as ways of incorporating medicinal plants into the garden design, Occidental Arts and Ecology Center, Occidental, CA, 10:30AM–1:30PM, \$25, 707-874-1557.

## MAY 15–16

**5th Annual “Heartland Celebration of Food, Farming, and Healthy Living,”** Stevinson, CA. More info, Ecological Farming Association, 831-763-2111, [info@eco-farm.org](mailto:info@eco-farm.org) (see page 36)

## JUNE 3–9

“Reclaim the Commons” **mobilization and teach-in in response** to the Biotechnology Industry Organization’s convention in San Francisco! [www.reclaimthecommons.net](http://www.reclaimthecommons.net)

## JUNE 28–30

“Riparian Ecosystems and Buffers: Multi-Scale Structure, Function, and Management,” **Summer Specialty Conference of American Water Resources Association**, Olympic Valley, CA, [www.awra.org/meetings/Olympic2004/abstracts.html](http://www.awra.org/meetings/Olympic2004/abstracts.html)

## JULY 10

**Medicinal Plant Walk**, the tour will cover plant identification, medicinal and garden uses, as well as ways of incorporating medicinal plants into the garden design, Occidental Arts and Ecology Center, Occidental, CA, 10:30AM–1:30PM, \$25, 707-874-1557.

## AUGUST 28–29

**Fall and Winter Garden Plant Sale & Tenth Anniversary Open House**, the grounds will be open for special tours, demonstrations and refreshment and will feature organic heirloom brassicas, lettuces, flowers, and more, Occidental Art and Ecology Center, Occidental, CA, 9AM–5PM, free admission, 707-874-1557.

## SEPTEMBER 12

**TomatoFest** attracts tomato lovers from around the nation and features 60 of America’s top chefs, 50 wineries, a tasting of more than 300 tomato varieties, music, dancing, and much more. Quail Lodge Resort, Carmel Valley, CA. Tickets are \$75 till May 15, then increase to \$85. More info, [www.tomatofest.com](http://www.tomatofest.com)



# LAST WORD

“How far must suffering and misery go before we see that even in the day of vast cities and powerful machines, the good earth is our mother and that if we destroy her, we destroy ourselves?”

– Ecologist Paul Bigelow Sears, b. 1891 – d. 1991

## REGIONAL SERVICE REPRESENTATIVES (RSRs) FOR CCOF CHAPTERS

### At-Large

(Unassigned counties and outside California)  
Lois Christie  
(See Desert Valleys)

### 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@direcway.com](mailto:ehent@direcway.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](mailto: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@direcway.com](mailto:fiestafarms@direcway.com)

### Fresno-Tulare (FT)

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

### Handler/Processor (PR)

(Handlers, Packers, Processors, Retailers)  
(see Processor/Handler)

### Humboldt-Trinity (HT)

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

### Kern (KE)

Paola Legarre  
2512 N. Arthur Ave.  
Fresno, CA 93705  
T: (559) 229-3525  
F: (559) 272-6186  
[paola@legarre.com](mailto:paola@legarre.com)

### Mendocino (ME)

(Lake, Mendocino)  
John Trinterud  
22760 Oak Lane  
Covelo, CA 95428  
T: (707) 983-0107/F: 983-9613  
[jrtrint@saber.net](mailto:jrtrint@saber.net)

### North Coast (NC)

(Marin, Napa, Sonoma)  
Elizabeth Whitlow  
915 Daniel Street  
Sebastopol, CA 95472  
T: (707) 824-2246  
[ecwhitlow@mindspring.com](mailto: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](mailto:tomharter@juno.com)

### Pacific Southwest (PS)

(Riverside, San Diego)  
Lois Christie  
(see Desert Valleys)

### Processor/Handler (PR)

(Handlers, Packers, Processors, Retailers)  
c/o CCOF Home Office  
T: (888) 423-2263  
F: (831) 423-4528

### San Luis Obispo (SL)

Glenn Johnson  
685 Grade Mountain Road  
Nipomo, CA 93444  
T: (805) 929-3081/F: 929-3081  
[shadyglenn@pronet.net](mailto:shadyglenn@pronet.net)

### Sierra Gold (SG)

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

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### CERTIFICATION SERVICES STAFF

*Brian McElroy*, **Certification Services Manager**, ext. 16, [brian@ccof.org](mailto:brian@ccof.org)  
*John McKeon*, **Director of Grower Certification**, ext. 19, [john@ccof.org](mailto:john@ccof.org)  
*Kerry Glendening*, Grower Certification Associate, ext. 14, [kerry@ccof.org](mailto:kerry@ccof.org)  
*Erica Chernoh*, Grower Certification Associate, ext. 13, [erica@ccof.org](mailto:erica@ccof.org)  
*Robin Allan*, Grower Certification Associate, ext. 23, [robin@ccof.org](mailto:robin@ccof.org)  
*Janning Kennedy*, **Director of Handler Certification**, ext. 20, [janning@ccof.org](mailto:janning@ccof.org)  
*Cynthia Ritenour*, Handler Certification Associate, ext. 18, [cynthia@ccof.org](mailto:cynthia@ccof.org)  
*Karen Egerton*, Handler Certification Associate, ext. 25, [karen@ccof.org](mailto:karen@ccof.org)  
*Sean Feder*, Inspection Operations Director, [sean@ccof.org](mailto:sean@ccof.org)  
(530) 756-8518, ext. 11 (Davis Office)

### HOME OFFICE STAFF

*Brian Leahy*, **President**, ext. 17, [bleahy@ccof.org](mailto:bleahy@ccof.org)  
*Jake Lewin*, **Director of Marketing & International Programs**, ext. 21, [jake@ccof.org](mailto:jake@ccof.org)  
*Peggy Miars*, **Communications Director**, ext. 12, [peggy@ccof.org](mailto:peggy@ccof.org)  
*Armando Bonifacio*, Accountant, ext. 15, [accounting@ccof.org](mailto:accounting@ccof.org)  
*Amber Proaps*, Accounting Assistant, ext. 15, [amber@ccof.org](mailto:amber@ccof.org)  
*Keith Proctor*, Magazine Editor & Webmaster, ext. 22, [keith@ccof.org](mailto:keith@ccof.org)  
*Brian Sharpe*, Office Manager & Chapter Resource Coordinator, ext. 24, [bsharpe@ccof.org](mailto:bsharpe@ccof.org)  
*Lisa Stutey*, Office Coordinator, ext. 10, [lisa@ccof.org](mailto:lisa@ccof.org)  
*Jessica Hamburger*, **Program Director**, CCOF Foundation, T/F: 510-658-8283; [jessica@ccof.org](mailto:jessica@ccof.org)

### BOARD OF DIRECTORS

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TOLL FREE: 1-888-423-2263

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