

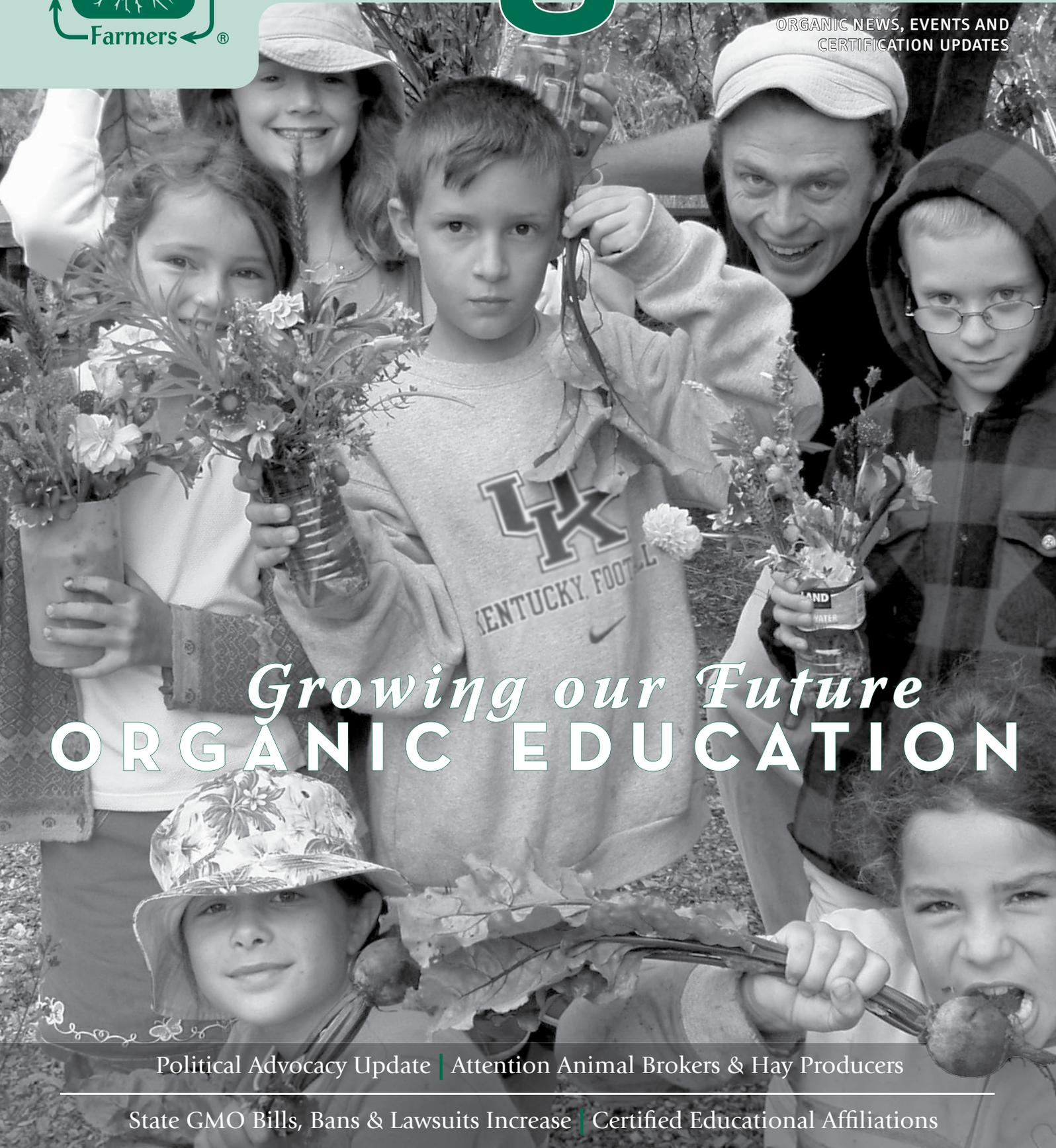


SUMMER 2007



CERTIFIED organic

ORGANIC NEWS, EVENTS AND
CERTIFICATION UPDATES



Growing our Future ORGANIC EDUCATION

Political Advocacy Update | Attention Animal Brokers & Hay Producers

State GMO Bills, Bans & Lawsuits Increase | Certified Educational Affiliations



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Cover: Life Lab students at the UCSC farm



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From CCOF's Executive Director

By PEGGY MIARS

These are exciting times to be part of the organic community as we continue to experience explosive growth. But, along with growth and opportunity come challenges. I've seen nonprofits and businesses collaborating with great success, and I've also seen organizations openly and publicly fighting about the integrity of organic. My hope is that as organic gets bigger and receives more media attention, we continue to "fight the good fight" but do it in a productive manner that doesn't erode consumer confidence in the organic label.



I wrote that previous paragraph just before leaving for the Organic Summit in Boulder. Little did I know that "purists and pragmatists" would become the informal theme of the conference. Speakers and attendees alike talked about the need for discussion and debate within the organic community while focusing on collaboration and respect for others.

Keynote speaker Fred Kirschenmann, Ph.D., Leopold Center for Sustainable Agriculture at Iowa State University, gave a sobering yet inspiring presentation about challenges and opportunities for organic over the next 20 years. He reported on a Hartman Group study revealing that 62% of consumers want to buy food that reflects their values. "This is an enormous market opportunity, enabling people to be participants in the food chain," he said. He also addressed climate change as it impacts agriculture, and asked farmers to consider, "Will your farm still be operational when fuel costs double and when water resources are depleted?" A panel of marketing professionals urged producers to share their personal stories with consumers, referring to "emotional branding" in which the end user makes a connection with the farmer, even if the two never meet. Closing keynote speaker Walter Robb, Co-President and COO of Whole Foods Market, ended

the Summit on a high note. "If you're not living on the edge, you're taking up too much space," he told the audience. He referenced two studies that prove that, indeed, organic can feed the world. Yeah!

Those presentations about future challenges and opportunities made me think about CCOF's strategic planning process, which will result in a three-year plan that will direct the work of CCOF's staff and volunteers from 2008 through 2010. Representatives from all three CCOF entities – Inc. (trade association), LLC (certification services) and Foundation (research and education) discussed and agreed on the vision, mission, values, and goals for our organizations. Next, the staff and Strategic Planning Committee drafted objectives for each goal. The final planning step requires that the staff develop strategies that will be implemented to help us accomplish our objectives. While this sounds like a complicated process, it's critical in order to ensure that we remain focused on projects and tasks that move us toward our vision while not getting distracted by less important matters. Most importantly, the strategic plan will not be cast in stone! The organic industry is growing and changing quickly; our plan needs to be flexible so that we can respond to both internal and external changes and events.

Vision Statement

CCOF's vision is to be the leading voice for organic.

Mission Statement

CCOF certifies, educates, advocates, and promotes organic.

CCOF Values

- Upholding the integrity of organic certification and food production
- Being socially, environmentally, and economically responsible
- Maintaining openness and transparency and embracing the democratic process
- Appreciating and supporting its staff
- Treating everyone with respect



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Organic Community Updates

Santa Cruz County Looks at New Pesticide Regulations

Following a lawsuit filed by Jacob's Farm earlier this year against Western Farm Service, a pesticide application company from Fresno, Santa Cruz County is now considering new regulations on how, when, and where to spray toxic pesticides. The Jacob's Farm lawsuit deals exclusively with pesticide drift, a problem for all organic growers, and questions who should be held liable when toxic pesticides are found on organic crops. The state is now evaluating variables such as weather and fog patterns, time of day, and other controls, in hopes of finding appropriate methods to further control pesticide drift.

Whole Foods Announces Low-Interest Loan Program

Whole Foods Market will make \$10 million available each year for low-interest loans to small, local agricultural producers. Applications and questions about the program can be directed to lplp@wholefoods.com. Read more at www.wholefoodsmarket.com.

Bayer's Insecticide Imidacloprid Becomes a Chief Suspect in Honeybee Die-off

Many scientists now claim the chief suspect in the Colony Collapse Disorder (CCD) epidemic, a disorder that has killed up to 2.5 million bee colonies in the United States, could be imidacloprid, the most commonly used insecticide on the planet. The insecticide works by impairing the central nervous system of insects, leading to muscle paralysis and death. These toxic chemicals are applied to hundreds of millions of acres in the United States, and in the mid 1990's, were implicated in a massive bee die-off in France.

Organic Red Wines are Even Better for Your Health

A new study published on The Organic Center website finds key differences between organic and conventional red wines after examining 15 different red wines, looking at levels of polyphenolic compounds, resveratrol, antioxidant activity, and orhratozin A (OTA) contamination. The study found that among the 15 varieties of red wine, organic wine had the greatest concentrations of antioxidant activity and of the key antioxidant resveratrol, as well as the highest level of total polyphenols. Also, the combination of farming practices used by organic grape growers reduced the risk of mycotoxin formation, through a yet unidentified mechanism.

Check Out the New Wild Farm Alliance Briefing Paper

Wild Pollinators: Agriculture's Forgotten Partners discusses how to attract native pollinators, lists pollination-dependent crops and their native bees, has real-world case

CCOF Announces 2nd Annual Organic Beer and Wine Tasting Event

Save the date: Friday, October 26th, 2007, for CCOF's 2nd Annual Organic Beer and Wine Tasting Event at the



beautiful Ferry Building in San Francisco. CCOF certified vintners and brewers will offer tastes to attendees, highlighting their organic crafts and spreading the word about the many benefits of choosing organic. Interested participants and

volunteers should contact julie@ccof.org. www.ccof.org/ccoftasting.php

CCOF Open House July 20th

The dust has finally settled from the CCOF office move this past March, and the time to celebrate is upon us. CCOF hosted an office warming party featuring music, food and more, at our new location on Delaware Street on the West-side of Santa Cruz. Community members, CCOF staff and members enjoyed a fun evening of getting to know CCOF.

studies, and gives ten reasons why native pollinators are important to the farm and the wild. The paper is a resource for farmers and more, as the Colony Collapse Disorder epidemic continues to eliminate beehives across the nation at an ever increasing rate. The paper can be downloaded at www.wildfarmalliance.org/resources/wfapollinatorbrief.pdf.



Attention Exporters: Join the OTA International Export Directory

Visit <http://usorganicproducts.com/index.cfm> in order to get your company listed in the Organic Trade Association's (OTA) International Export Directory Online, where you will find products certified to USDA organic standards, food ingredients, agricultural supplies used in organic production, and manufacturers and distributors of organic clothing, textiles and fiber products. Listings are open to any agent, broker, exporter, processor, packer, retailer, wholesaler/distributor, ingredient supplier, grower or manufacturer of certified organic food or fiber items including agricultural supplies used in certified organic production.



California Organic Milk Production Up

Recent figures from the California Department of Food and Agriculture show a 46% increase in organic milk production in the state, produced primarily in the North Coast region, which includes Marin, Mendocino, Humboldt, and Sonoma counties.



Check out OFRF's New Publication, the 2007 National Organic Research Agenda

Published in April 2007, with primary funding from USDA's Initiative for Future Agriculture and Food Systems, this handbook presents a catalogue of research needs for organic agriculture. This volume emphasizes topics related to soils, systemic management of plant pests, organic livestock and poultry management, and breeding and genetics. Download or order a copy at <http://ofrf.org/publications/publications.html>.

CCOF News continued on page 14

The 2008 CCOF Directory

Verify Your Listing by August 31st!

With over 5,000 CCOF Organic Directories to be distributed to buyers, consumers and organically minded people, 2008 promises to be the best year yet. The 2008 Directory will feature over 1,600 certified members, products and services. We are expanding sections and making it easier for buyers and consumers to find the information they need.

First, visit www.ccof.org, select "Organic Directories," and look up your listing.

- To change your listing, send an email direct from the directory listing page, call (831) 423-2263 x. 10 and request a "Directory Update Form," or send an email to ccof@ccof.org. Only authorized CCOF contacts can make changes and all forms must be signed.
- Verify your company name. Operations are listed alphabetically based on the first letter of the business name. If your business name appears as John Doe, your operation will appear under "J for John." To change the order it appears, you must change your company name to Doe, John.

We will be adding a county breakdown based on your PRIMARY County of operation. Only one county will be listed, so make sure to list your county of preference. **Thank you!**



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State GMO Bills, Bans & Lawsuits Increase

Three States Consider Pharmacrop Bills

California, Oregon, and Hawaii are each considering bills that could restrict crops genetically engineered to produce pharmaceutical and industrial products. The Oregon bill, SB 234, is slated to be signed into law, and will increase state oversight of pharmacrops as well as enact a fee system for regulation and enforcement. In Hawaii, the pending bill SB 717, would prohibit cultivation of pharma and industrial crops that are food or feed crops, ban outdoor testing, and create tracking systems for regulation. The California bill, AB 541, sponsored by CCOF as well as many others, will be heard again in early 2008. (See pg. "political advocacy" for more on AB 541).

Minnesota Aims to Protect Wild Rice From Genetic Modification

In the first time a state has voted to protect a native crop or species from genetic changes, the state of Minnesota just passed a new law giving wild rice special protection from GMOs. Sacred to the Ojibwe people, and historically and economically important to all Minnesotans, wild rice will now be watched more closely, with environmental impact statements required as well as permits controlled by the Minnesota Environmental Quality Board. The Board is required to keep tabs on genetic modifications to wild rice throughout the country and notify wild rice farmers, tribes, and lawmakers if permits for genetically altered wild rice are issued in any state.



Rice is grown in balance with nature on the Lundberg Family Farm in Richvale, California.

New GE Crops Emerge due to the Spread of Superweeds

Roundup Ready crops dominate the GE market because they are genetically engineered to resist Monsanto's herbicide Roundup. But Roundup isn't working quite as well as it used to, and according to Science magazine, 24% of farmers in the Midwest and 29% in the South now report Roundup resistant superweeds in their fields. Today, more than 90% of soybeans and 60% of corn grown in the United States are Roundup-ready, yet approximately 45 million kilograms of Roundup is dumped onto US farmland each year. In reaction, scientists at the University of Nebraska, Lincoln, have genetically engineered a new round of GE crops resistant to the herbicide dicamba, instead, claiming that rotation between the two should alleviate the superweed problem. It seems more likely that evolution will prevail once again, and

the only thing new to this equation will be a new kind of superweeds resistant to dicamba.

Buying GMO Corn in Iowa Comes With Warning From State

Iowa Secretary of Agriculture Bill Northey encouraged Iowa farmers planting corn from Syngenta with the "AgriSure RW" trait to fully understand export marketing restrictions before they buy the seed, since the strain has yet to be approved abroad. Northey warns that major market disruptions can and will occur if the AgriSure RW trait contaminates export channels prior to its approval, leading export markets to close. Severe economic losses to growers and lawsuits are the end result of this equation.

The Great Rice Crisis of 2006 Continues

Nine months after the rice contamination crisis hit the food world in the fall of 2006, rice farmers continue to join forces as the class action suits against Bayer build. One of the class action suits filed represents over 460 rice farmers with over 250,000 acres of rice, calling for compensatory damages in excess of \$1 billion, before punitive and statutory damages. A judge will soon determine whether a class action suit is appropriate in this case.

Victory! Precedent Setting Ruling - GMO Alfalfa Banned

A temporary ban on Monsanto's GMO alfalfa issued by U.S. District Judge Charles Boyer this past March was recently permanent on a nationwide scale, until "the government can adequately study the crop's potential impact on organic and conventional varieties." Organic Valley (and their 975 cooperative farmers) joined the Center for Food Safety in the fight against the sale of Monsanto's GMO alfalfa seed, stating that alfalfa drift (with a three mile or more pollination radius) threatens the integrity of certified organic alfalfa crops and will in turn severely impact the market. The ruling includes the order to make public the locations of Roundup Ready alfalfa fields. Alfalfa is the country's third most valuable, and fourth most widely grown crop, with an annual value of \$8 billion. Here marks the beginning to a major tipping of the scales. As the food fight rages on, evidence, support, and knowledge mounts on the side of environmental stewardship, economic vigor, and conscious consumerism.

GMO continued on page 10



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Washington State Passes HB 1888, Creates GMO-Free Zones

Biodiesel hype sweeping the nation does not often include information about the serious agricultural issues and implications surrounding the widespread monocultivation of GMO biofuel crops. In Washington State however, a new law just passed that addresses these concerns, giving the state's agriculture industry the power to keep GMO crops away from their fields through a petitioning process with the Washington State Department of Agriculture. The new law, HB 1888, makes it mandatory for GMO growers to enter into highly regulated production agreements in order to keep cross pollination away from the state's lucrative brassica fields, and is a needed step in the ongoing struggle to protect farmers from GMO contamination.

Venezuela Prohibits GMO Crops, Dumps Monsanto

Venezuelan President Hugo Chavez Frias announced that GMO cultivation on Venezuelan soil is now prohibited, terminating a project

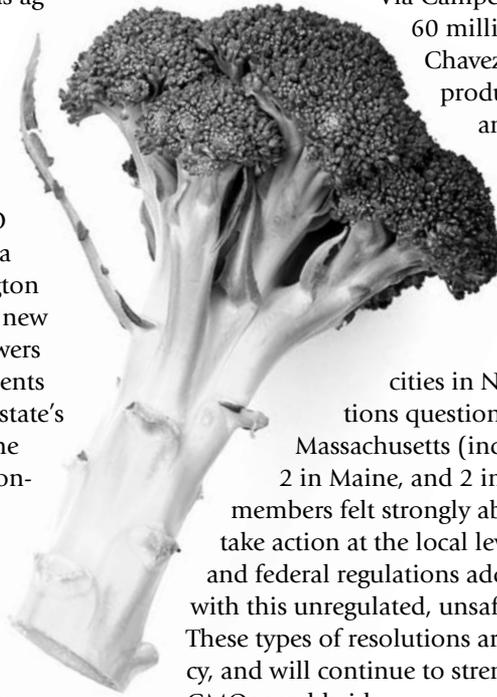
with Monsanto in the name of food sovereignty and security, which is a requirement outlined in the Venezuelan Constitution. Chavez states that GMO crops are contrary to the interests and needs of their nation's farmworkers and land, siding with the international peasants' organization

Via Campensina, representing more than 60 million farmers and farmworkers.

Chavez plans to strengthen local food production, and thus respect heritage and diversity, while creating a seed bank to maintain indigenous seeds for peasants' movements around the world.

New England Towns Go GMO Free!

Since 2000, 111 towns and cities in New England have passed resolutions questioning GE food and crops, 22 in Massachusetts (including Boston), 85 in Vermont, 2 in Maine, and 2 in New Hampshire. Community members felt strongly about the need to step up and take action at the local level due to the absence of state and federal regulations addressing their many concerns with this unregulated, unsafe, and unpredictable technology. These types of resolutions are known to influence state policy, and will continue to strengthen the growing opposition to GMOs worldwide.



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political advocacy

CCOF Fights for Health and the Environment

CCOF has Been Busy Advocating for a More Progressive Farm Bill in 2007

Preemption Language – Sec. 123

The U.S. House subcommittee on Livestock, Dairy and Poultry recently passed new language added to the 2007 Farm Bill that would bar states or localities from prohibiting any food or agricultural product that the USDA has deregulated. The new language reads:

SEC. 123. EFFECT OF USDA INSPECTION AND DETERMINATION OF NON-REGULATED STATUS.

Notwithstanding any other provision of law, no State or locality shall make any law prohibiting the use in commerce of an article that the Secretary of Agriculture has-

- (1) inspected and passed; or
- (2) determined to be of non-regulated status.

CCOF sent Action Alerts to our readership explaining that the intent of this language is to deny local or state rights to regulate GE crops or food. Passage of Section 123 would wipe out the restrictions passed by voters in four California counties and two cities, and could limit the powers of the California Rice Certification Act and its ability to prohibit the introduction of GE rice varieties. Local and state laws pertaining to GE crops have also been passed in Colorado, Florida, Hawaii, Idaho, Maine, Minnesota, Nebraska, North Carolina, Oregon, South Dakota, Vermont, Washington and Wisconsin. All of these democratically enacted laws are threatened by this language

CCOF Sent Action Alerts to our Readership Advocating for Farm Bill Priorities:

- **The National Organic Certification Cost Share Program:** The program should be reauthorized in the next Farm Bill with increased funding to \$25 million to meet the overwhelming demand from the growing organic sector.

- **The Farmers Market Promotion Program:** The FMPP should be reauthorized to allocate at least \$25 million in annual Farm Bill funding.
- **The Conservation Security Program (CSP):** The program should be reauthorized at \$3 billion in annual Farm Bill funding.
- **The Community Food Project Grant Program:** Currently funded at \$5 million, the program needs increased funding up to \$60 million for grants that allow increased food security.
- **Organic Research and Extension Funding:** The program needs at least \$15 million in mandatory funding to expand organic research and extension.
- **Two Bills That Particularly Focus on Healthy, Local Foods:**
 - The Local Food and Farm Support Act, HR 2364, introduced in the House by Representative Earl Blumenauer (D-OR, 3rd).
 - The Food for a Healthy America Act, S 1432, introduced in the Senate by Senators Sherrod Brown (D-OH) and Hillary Rodham Clinton (D-NY).

California State GE Legislation Update – AB 541

CCOF Executive Director Peggy Miars was one of three to testify at the Assembly Agriculture Committee hearing of AB 541 in Sacramento, CA, on April 25, 2007. AB 541 was tabled at the hearing after passing out of the Judiciary Committee two weeks prior. AB 541 is still alive and will be heard again in January, 2008. Our deepest thanks to those who worked endlessly on this bill in addition to CCOF: Cali-



Peggy Miars testifies at the AB 541 hearing in Sacramento.

Political Advocacy continued on next page



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formians for GE-Free Agriculture, the Center for Food Safety, Assemblymember Huffman and staff, and many, many more. Background information can be found at www.gepolicyalliance.org. Stay tuned to www.ccof.org/advocacy.php for updates on AB 541.

AB 541 represents a reasonable, fair and coherent policy proposal that addresses the risk of GE contamination without banning any GE crop and protects California farmers and the food supply in four ways:

- Establishes the right of farmers and landowners to compensation for economic losses due to genetic contamination of their crops.
- Protects farmers from being sued by a GE manufacturer if their crop is contaminated by that company's GE product.
- Establishes a county-level GE crop notification process so that farmers can trace contamination to the GE manufacturer.
- Protects the food supply by prohibiting the open-field cultivation of genetically engineered food crops used to produce drugs and biologics such as hormones and antibiotics.

Industrial Hemp Update

CCOF supports industrial hemp legislation because:

- Industrial hemp represents an important economic opportunity for farmers.
- Industrial hemp is an important crop rotation and farm diversification option.
- Industrial hemp is a large rapidly growing market of primarily organic products.
- Industrial hemp will bring revenue to CA and the US that is currently sent out of the country

CCOF sent out Action Alerts urging our readership to advocate for hemp legislation:

- **In California:** By contacting the California Senate Agriculture Committee and urging them to support AB 684, The California Industrial Hemp Farming Act. AB 684 recently passed the state Assembly and is now in the Senate.
- **Federally:** By sending a letter urging U.S. Representatives to co-sponsor HR 1009, the "Industrial Hemp Farming Act of 2007" at www.VoteHemp.com. The Industrial Hemp Farming Act, the first-ever federal hemp bill when it was introduced in 2005, was reintroduced by Congressman Ron Paul on February 13, 2007. Nine additional Members of Congress were original cosponsors, including Congressman Dennis Kucinich, who, as the chair of the Domestic Policy subcommittee, could hold hearings on federal barriers to industrial hemp farming.

Additional Advocacy Efforts

- On June 22, CCOF's Robin Allan testified at a California Senate Ag Committee informational hearing in Salinas titled, "Food Labeling: Are We Communicating With Consumers?" This hearing focused on the food safety impacts of food labeling, and addressed labels regarding the origin of our produce from international sources, and organic produce in conventional food products.
- On June 28, Lloyd Day, Administrator of the USDA's Agricultural Marketing Service, visited the Central Coast to learn about agricultural issues – both organic and conventional – facing the region. Congressman Sam Farr hosted Mr. Day at a series of meetings ranging from food safety to the Light Brown Apple Moth to organic issues. **CCOF was honored to be included in the small gathering to discuss matters of importance to our members and the organic community.**
- **The CCOF Position on Grower Group Certification:** We strongly oppose retail operations being included in the Grower Group classification. We are concerned about the livelihoods of the farmer groups, as well as concerned about how these rules may play out into the future. Therefore, we believe that grower groups should be phased out of the NOP.
- **Light Brown Apple Moth:** CCOF advocates that the California Department of Food and Agriculture (CDFA) use organic treatments for all land, whether organic or conventional.

Legislative & Regulatory Advocacy • Education
Public Relations • Business Promotion

Link up with the Organic Trade Association

WWW.OTA.COM

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

Organic
TRADE
ASSOCIATION

The Short List for Organic Crop Protection.

Solutions from Monterey AgResources Organic Products Division



Green Cypress Lime-Sulfur Solution - Organic Fungicide/ Insecticide/Miticide for fruit and nut crops.

Green Cypress Organic Spreader - Unique liquid wax adjuvant that is gentle on crops.

Green Cypress Organic Micronutrients - Copper 5% • Crop Mix • Iron 5% • Magnesium 4% • Manganese 7% • Tree & Vine Mix • Zinc 7% • Zinc 10%

Kaligreen - Fungicide that controls Powdery Mildew on contact. Economical and environmentally safe, Kaligreen is the organic standard for contact control of powdery mildew.

Nordox® 75 WG - Wettable Granule Copper Fungicide that provides excellent disease control on a large number of crops.

Pyganic™ - Immediate insect control for organic farming; approved for controlling more than 40 damaging insects on over 200 crops.

Magna Grow - Crop nutrient that improves color and quality of fruit, builds resistance to disease and provides magnesium and sulfur.

S-K-H Organic Adhesive Adjuvant - Premium sticker that works well with insecticides, fungicides, herbicides and nutritional sprays. Use on crops including vegetables, citrus, stone fruit, nuts, and grapes. Resists rain and irrigation wash off.

GreenMatch™ O Burndown Herbicide - OMRI listed, non-selective, broad spectrum weed killer strips waxy cuticle off leaves, causing desiccation of weed. Currently registered for non-crop use only. (not registered in CA)

NAP PolyAmine™ Micronutrients - Amino acid chelated micronutrients and plant growth biostimulants that maximize your profits - Boron, Calcium, Copper, Iron, Manganese, Magnesium, Micro Pak, Zinc.

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know your ccof

Introducing the CCOF Foundation

Welcome to a regular section of *Certified Organic* created in response to our 2005 membership survey. In past and future issues, this section introduces you to CCOF's board, regional service representatives, staff and other aspects of CCOF's services and governance that are available to you. We encourage you to keep these pages and use them to maximize your voice and avail yourself of CCOF's services.

CCOF is divided into three separate entities: CCOF, Inc., CCOF, LLC, and the CCOF Foundation. The CCOF Foundation's mission is to provide organic research and education to the public and agricultural sector, and has thus been busy managing the Going Organic project since it was first launched as a pilot project with funding from both the Heller Foundation and CCOF, Inc. in 2003. The Going Organic project is currently funded by a large grant from the California State Water Resources Control Board (SWRCB). Learn more about the **Going Organic project** on page 24, and at www.ccof.org/goingorganic.php.

CCOF Foundation's Board of Trustees

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Nathan Morr nate@betapure.com	(831) 685-6547
Fred Thomas, Program Manager fred@cerusconsulting.com	(530) 891-6958

Lend us your strength and commitment! CCOF's board and committees need your input and involvement. You can help guide the organization by participating in the governance and direction of CCOF. Contact us at ccof@ccof.org or (831) 423-2263 to get involved.

Jake Lewin Named to ACA Board

CCOF Certification Services Director Jake Lewin was recently named to the Accredited Certifiers Association (ACA) Board. ACA, Inc. was formed in 2004 with the purpose of providing a forum for USDA-accredited certifiers, and aims to establish constructive relations with all organic community members in order to address the challenges and opportunities facing the organic industry today. CCOF believes the mission and activities of the ACA will help to ensure that a strong and legitimate organic marketplace continues, and that CCOF's participation in the activities of the ACA board will further strengthen organic certification under the National Organic Program.

The 6th Annual Pest Control Conference

Save the date for the 6th Annual Sustainable Agriculture Pest Control Conference, sponsored by CCOF and co-sponsored by Cal Poly State University's Sustainable Agriculture Research Consortium (SARC), November 30 – December 1, 2007. Enhance your skills, earn continuing education credits and enjoy beautiful San Luis Obispo! Learn about tools for biologically-integrated pest control, pesticide resistance management strategies, non-toxic vertebrate pest control, beneficial soil organisms, new year-round IPM Programs through UC, updates on important regulatory issues, and risk reduction strategies for certified organic operations. Visit www.ccof.org/pcaconference.php.

Introducing CCOF's New Assistant Executive Director

Steve Lustgarden, a California resident for the past 12 years, was recently appointed as Assistant Executive Director for CCOF, Inc. He brings more than 16 years of nonprofit management experience to CCOF, having previously served as an Executive Director, Assistant Executive Director and Program Manager with other nonprofit organizations in the central coast region of California. This includes positions at Health Projects Center, the Conflict Resolution Center of Santa Cruz County, EarthSave International, and other public and private institutions. Steve will focus primarily on the internal operations of CCOF.

Local CCOF Co-Sponsored Event Focuses on Food Politics

Food Fight 2007: The Farm Bill, Local Foods, and the Fate of Wild Nature, a Wild Farm Alliance event, took place in Santa Cruz on July 17th. The free, informal evening presented three perspectives on national and global forces shaping our food system, with speakers including Daniel Imhoff, author of *Food Fight: a Citizen's Guide to the Food and Farm Bill*, Jo Ann Baumgartner, Director of Wild Farm Alliance, and Mark Lipson, Policy Director for the Organic Farming Research Foundation. The community event was also a book signing for Imhoff and Baumgartner's newly published book, *Farming and the Fate of Wild Nature: Essays in Conservation-Based Agriculture*.

Nature knows best.

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

EXPANDED DISTRIBUTION

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

LEADERSHIP

With over 30 years of experience, Global Organics and our BioFlora products have become the world quality standard for organics.

ORGANIC QUALITY

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

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Humic acids

Seaweed cream

Compost tea

Compost

Ionic minerals

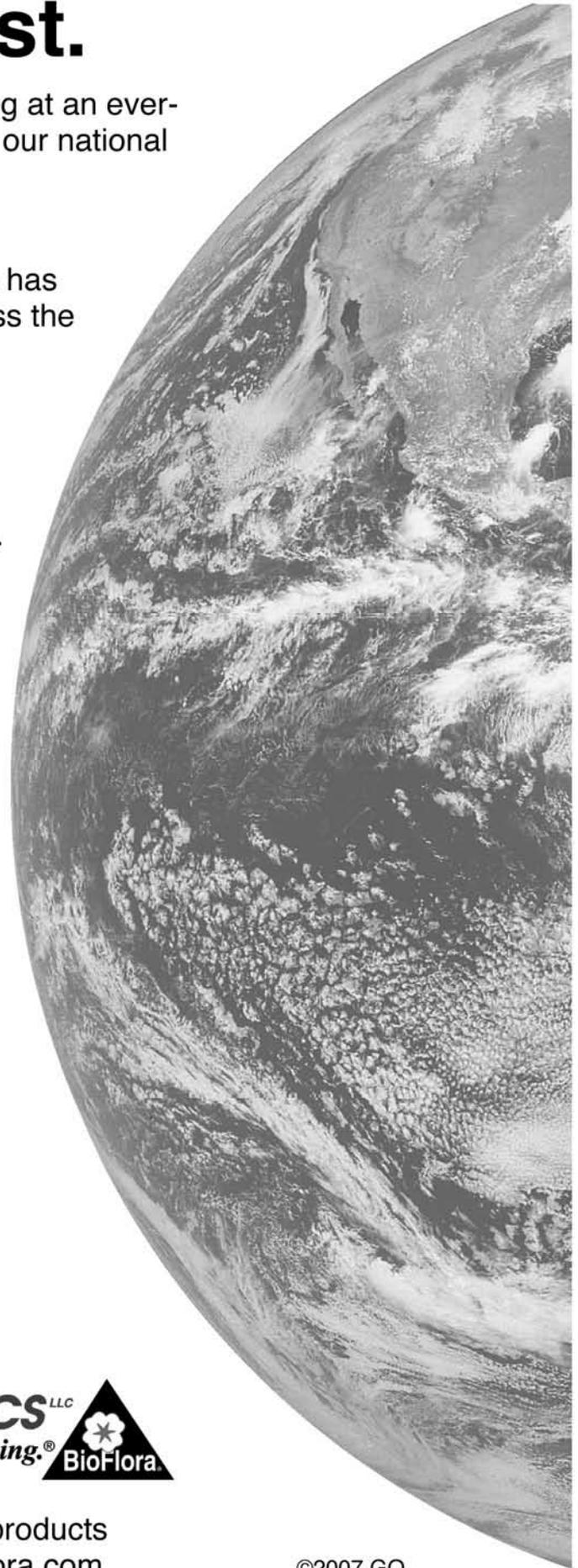
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ORGANIC EDUCATION

Growing our Future

How UCSC and Other
CCOF Certified
Operations are
Growing Organic
Minds

By **Martha Brown**
Senior Editor, Center for Agroecology
& Sustainable Food Systems,
University of California, Santa Cruz



It's a typical May afternoon in an atypical university classroom: shouts of "stamen," "pistil," and "sepal" fill the air as a group of elementary school kids gather in the shade of a walnut tree for their first lesson in plant anatomy. Nearby, a high school student lays drip tape for peppers and tomatoes in a field being farmed by a local youth group. Members of a freshman gardening class try their hands

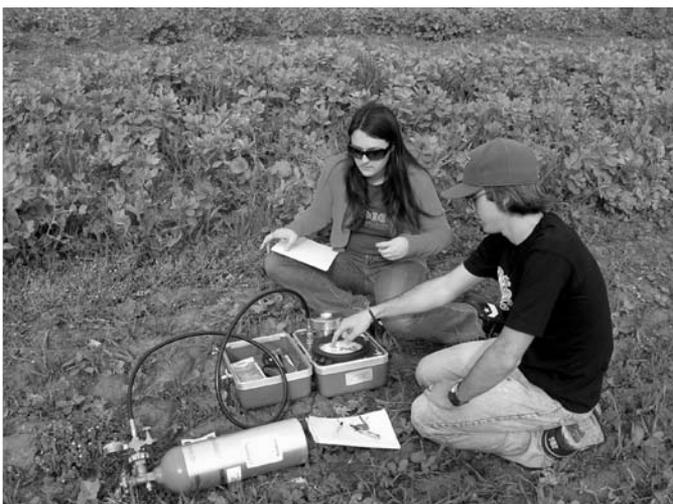
at turning a compost pile, vacillating between disgust and fascination with the sights and smells of decomposition in action. A sweat-streaked group of apprentices fills garden beds with seedlings of larkspur, summer squash, and a green and red palette of lettuce varieties. Taking in the scene on UC Santa Cruz's 25-acre organic farm, students from nearby Santa Clara University ask how they can get involved and declare the place "awesome."

As colleges and universities from Washington to Michigan to Georgia begin to embrace the concept of academic programs that incorporate organic on-campus farms, UCSC is heading into its fourth decade of offering students and the public a hands-on education in organic farming and gardening, along with academic courses in sustainable agriculture and food systems.

The campus's farm and 3-acre Alan Chadwick Garden form the core of the **Center for Agroecology and Sustainable Food Systems (CASFS or the Center)**, a research, education and public service program located at UCSC. An outgrowth of the original Student Garden Project that broke ground in 1967, the Center now serves as the umbrella organization for a wide variety of educational activities based at its on-campus facilities. In 1986, both sites were among the first on the Central Coast to be certified organic by CCOF.

The **Apprenticeship in Ecological Horticulture** is the oldest of the Center's education efforts. Each year this six-month, full-time course brings students from around the world for an intensive blend of experiential and classroom training in the skills and knowledge of organic farming, gardening, and marketing.





UCSC students study the science of organic farming and gardening at UCSC's Center for Agroecology & Sustainable Food Systems.

On July 27 - 29, UCSC will hold The Back Forty Celebration to mark the 40 year anniversary of The Farm and Garden Apprenticeship program. See p. 29 for more information.

Working at the farm and Chadwick garden, apprentices learn how to build compost, manage the soil, propagate plants, control pests, and irrigate, cultivate, and sell what they grow. As their skills and knowledge base increase, students are given more responsibility until they're making their own management decisions. "It's an 'I do, we do, you do' approach to learning," says garden manager Christof Bernau.

That "apprenticeship" approach has roots that stretch back to the arrival of English master gardener Alan Chadwick at the then-fledgling campus. Long before the terms "organic" and "sustainable" became mainstream, Chadwick introduced students to a blend of gardening practices he called "French intensive/biodynamic," preaching a craftsman-like reverence for soil building, a respect for nature's cycle, and an emphasis on varieties.

Organic Education continued on next page

CCOF Certified Educational Institutions

Check out these other CCOF Certified Educational Institutions and find out how you can get involved in an organic education project near you.

Cal Poly Organic Farm

Horticulture & Crop Science Dept, Cal Poly State University, San Luis Obispo, CA, 93407, [805] 756-6139, www.calpolyorgfarm.com, jphillip@calpoly.edu

Largely student managed, the 11 acre, CCOF certified Cal Poly Organic Farm is home to a variety of programs, including Cal Poly's annual CSA subscription program. Students enroll to study at the Farm through the Organic Enterprise. The CSA Program provides a unique educational experience for students, volunteers, managers, and faculty who work together to make it thrive.

CSU Chico Research Foundation - ATRC

311 Nicholas C. Schouten Lane, Chico, CA, 95928, [530] 898-6280, cdaley@csuchico.edu; lackerman@csuchico.edu

California State University, Chico College of Agriculture received CCOF organic certification in July 2006 for its dairy facility at the Agricultural Teaching and Research Center. A seasonal, pasture-based operation milking 50 jersey cows includes plans to grow to 100 cows in the next few years while creating a unique educational center. Projects are managed by a team of students responsible for all aspects of organic dairy production, including cow health, milk quality, records management, pasture management, budgeting and marketing.

Homeless Garden Project

P.O. Box 617, Santa Cruz, CA, 95061, [831] 426-3609, <http://homelessgardenproject.org>, patrick1331@yahoo.com

Did you know? The Homeless Garden Project started the county's first CSA program! **Programs for Everyone** include the Natural Bridges Farm – visitors welcome from dawn to dusk, Volunteer Garden Projects, and the Kitchen Lecture Series – Classes Weds from April to November. Their **Programs for Individuals-In-Need** include the Kitchen Resource Center – Tues – Friday, two hot meals a day provided for volunteers, Job-Training and Employment – formal job training opportunities for homeless or former homeless individuals, and Community Connections - engages the individual in one-on-one job searching techniques, application review and coaching, and interview role-playing. The **Programs for Students & Groups** include UCSC Internships, and Youth Classrooms & Groups - lessons are vibrant and vibrant and memorable lessons because of the direct interaction with the farm.

Institutions continued on next page

CCOF Certified Educational Institutions

UC Davis Student Farm

Student Farm, Pomology Dept., UC Davis, Davis, CA, 95616, [530] 752-7645, www.studentfarm.ucdavis.edu, mxvanhorn@ucdavis.edu

The 20-acre CCOF certified Student Farm at UC Davis offers a number of educational opportunities from Internships, Courses, and Research Opportunities, to public involvement through tours, programs, and public service activities. Visit the Student Farm website for a sampling of the many projects underway that might need you help!



Occidental Arts and Ecology Center

15290 Coleman Valley Rd, Occidental, CA, 95465, [707] 874-1557, www.oaec.org, oaec@oaec.org

OAEC has five internships available annually, ranging from six months to one year in length, and start at different times of the year. Volunteers are invited to drop by between 10:00 am and 4:00 pm every Wednesday to help out in the garden for the morning, afternoon, or the whole day. A vegetarian lunch is served at 12:30. **Site-Based Programs** include the Permaculture Program, Intentional Communities Program, Arts Program, Mother Garden Biodiversity Program, and the Wildlands Biodiversity Program. Community-Centered Programs include the Ecological Agriculture & Sustainable Foods Systems Program, WATER Institute, and the School Garden Program.

ALBA – Agriculture & Land-Based Training Association

P.O. Box 6264, Salinas, CA, 93912, [831] 758-1469, www.albafarmers.org

ALBA operates two educational facilities, The Rural Development Center (RDC), and the Farm Training and Research Center. Through their **Small Farmer Education Program**, ALBA provides educational and economic opportunities for limited-resource, aspiring and immigrant farmers. The program is primarily conducted in Spanish, typically enrolls 24-36 aspiring entrepreneurs each November, and upon completion, they can qualify to lease ALBA farmland. ALBA works to develop the farmers' own sales skills, Bi-lingual conservation outreach and education among Spanish-speaking farm operators in Monterey County, helps farm managers comply with water quality regulations and plan new conservation strategies, and engages limited-resource farmers in basic civics and policy education, broader networking, and providing testimony to elected officials, where possible.

Institutions continued on next page

Organic Education continued from previous page

Formalized in 1975, the Apprenticeship course is accredited through the UCSC Extension program, opening it to participants of all ages and backgrounds. This year's group ranges in age from 18 to 69, and includes participants from China, Zimbabwe, Mexico, and throughout the United States. A combination of Apprenticeship tuition, grants, and produce sales through a roadside stand, community supported agriculture project (CSA), and farm-to-college effort (see below) fund the annual program.

The more than 1,200 graduates of the Apprenticeship training have put their skills to work in a wide variety of efforts, including several of those profiled in this article - 1996 apprentice Terry Hooker started the CCOF certified organic farm at Cal Poly San Luis Obispo; 1997 graduates Shawn Harrison and Marco Franciosa founded CCOF certified Soil Borne Farm in Sacramento; and a number of apprenticeship grads have helped manage Santa Cruz's CCOF certified Homeless Garden Project. Many graduates have started their own farms, market gardens, and farm-based education programs; others have worked in international development projects, or helped develop the burgeoning organic food movement through industry and policy efforts.

In recognition of their contribution to growing the "next generation" of farmers, teachers and sustainability advocates, the Center's Apprenticeship staff received the "Stewards of Sustainable Agriculture" award from the Ecological Farming Association at this year's Ecological Farming Conference.

The Center's **Farm and Chadwick Garden** also serve as outdoor classrooms and laboratories for UCSC undergraduates and graduate students. Courses ranging from agroecology, ethnobotany, entomology, and soil ecology to scientific illustration and writing incorporate the fields, garden beds and orchards into their curriculum. With the help of faculty advisors and Center staff, graduate students test theories of nutrient cycling, disease control, and pest management in organic management systems. Students also pursue their own interests through internships, thesis projects, and as research assistants.

Those opportunities have grown over the last several years as the Center's Farm and Garden facilities and staff have taken center stage in an effort to bring organic produce to campus dining halls and restaurants. This evolving "farm-to-college" effort, spearheaded by the UCSC Food Systems Working Group, has generated a consortium of Monterey Bay area organic farms—including the campus farm—that now work together to supply all nine UCSC cafeterias, as well as the University Center's Terra Fresca restaurant, with seasonal organic produce. Thanks to leadership from UCSC, a program to source food from local organic producers is now being proposed for universities



The UCSC farm is a full-production CSA and market garden operating 25 acres of CCOF certified organic crops.

throughout the statewide UC system.

For Environmental Studies student Lily Schneider, the farm-to-college effort offered some real-life experience in both marketing and teaching. "During the 2006 season I completed my senior internship for Environmental Studies at the UCSC Farm, working on the farm to college program," says Schneider, who coordinated the field's campus produce sales, selling weekly to two dining halls and the Terra Fresca restaurant. Says Schneider, "The UCSC Farm serves as a tangible place for students to visit and learn about agriculture, and allows them to form a connection with where their food is grown."

Younger students also get a chance to make the "field-to-fork" connection on visits to campus. The Life Lab Science Program is headquartered at the Center's Farm, serving K-8 students and their teachers with field trips, summer camps, and teacher training workshops. Kids take lessons in their

own Garden Classroom complete with chickens, worm bins, garden beds, compost piles, and an outdoor kitchen used for pressing apple juice, making salads and cooking up hand-made tortillas and

crackers they grind from corn and wheat grown on site.

Pulling a carrot from the ground or pitching in to help harvest green beans can make converts. "Kids are incredibly disconnected from where their food comes from," says Amy Carlson, Life Lab's Garden Education Coordinator. "They come here at the beginning of a field trip or summer camp program telling us they hate vegetables and only eat things like hot Cheetos," she says. "But by the end of the program they're chowing down on salads and rainbow chard."

For those whose field trip and college days are behind them or who can't spend six months as apprentices, the Center offers free and low-cost organic gardening workshops on campus through an annual slate of events offered in conjunction with the Friends of the Farm & Garden. Community members come for lessons in fruit tree care, gopher control, perennial gardening, plant propagation, and compost making. Those farther afield can access the Center's on-line information on organic gardening methods (see sidebar).

UCSC's efforts have laid the groundwork for similar on-campus programs that are now sprouting up around the country. "For years we've had people coming to us from other colleges and universities, asking how they can create similar types of programs," says Center grant writer Ann Lindsey. "That prompted us to put our Apprenticeship curriculum on paper and online, and the resulting training manuals and other resources are now being used both nationally and internationally to jump start college organic farms and sustainable agriculture programs."



In response to this burgeoning interest, CASFS staff also helped bring together college and university students, staff, and faculty to promote and improve sustainable education efforts. With the Sustainable Agriculture Education Association set to debut this summer, future students like the visitors from Santa Clara University may find more and more chances to get their hands in the soil.

CCOF Certified Educational Institutions

Soil Born Farm/ Urban Agriculture Project

3000 Hurley Way, Sacramento, CA, 95864,
(916) 368-1492, www.soilborn.org, soilborn@earthlink.net

Soil Born Farm Urban Agriculture Project's mission is to strengthen and support local food systems by educating youth and adults about food, nutrition, sustainable living and ecological farming; build relationships between farmers, consumers and educators; and contribute to food security in the Sacramento community. **Apprentices** are exposed to every aspect of food production on both smaller scale market gardening and field scale agriculture, learning propagation, irrigation, soil management and bed preparation, harvesting, and marketing through a combination of hands on learning and structured classes. **Volunteer** opportunities are always available.

Tierra Miguel Foundation

PO Box 1065, Pauma Valley, CA, 92061,
(619) 742-4213, www.tierramiguelfarm.org

The Tierra Miguel Foundation (TMF) currently offers programs for Elementary school age children to programs designed to train post-graduate agriculture students in organic and biodynamic agriculture. **Programs include:** Farmer for a Day (FFAD), Gardening & Nutrition (G&N), Multinational Exchange for Sustainable Agriculture (MESA) Internships, Volunteer Days, Special Events, and other Classes.

Growing Health Gardens & Patty James Cooking School

PO Box 1463, Sebastopol, CA, 95473, (707) 823-3579,
www.pattyjames.com, patty@pattyjames.com

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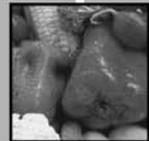
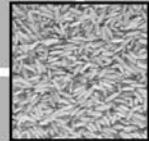
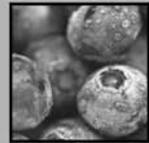
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Certification News

Updates, information, and tips for CCOF clients and members.

Summer 2007

Welcome

Welcome to *Certification News*, a permanent section of *Certified Organic* — the CCOF magazine that provides important standards and certification updates in one easy to find location.

Uncertified Animal Brokers And Hay Fraud

The recent months have been extremely busy for CCOF livestock certification. As we all await further clarifications from the NOP on pasture requirements, CCOF has received state clarifications from the California State Organic Program (SOP) regarding animal and hay brokers.

Animal Brokers Must Be Certified

As of this past spring, it has become clear that brokers who take possession of organic animals must be certified for the animals to retain their organic status. While there are exemptions in the NOP regulations for brokers of packaged products, this does not apply to live animals.

Considerable risks are involved when non-certified parties are involved in the trade of live organic animals or hay, including an inability to verify the sources of animals and management practices performed while under the possession of non-certified parties. Therefore, operations that take possession of organic animals for any amount of time must be covered under an approved organic system plan and certified by a USDA accredited certifier. This will protect CCOF livestock producers by ensuring the management practices of the broker are reviewed and full records are maintained to verify the legitimacy of all transfers.

CCOF is aware of animal brokers involved in the transfer and sale of organic animals. In some cases transfers from non-certified brokers or with missing documentation have caused the loss of organic status for the animals and delays in organic production. All sales and transfers of organic animals as of April 1, 2007, must include a full chain of custody that in-

cludes only certified organic parties. CCOF reserves the right to not recognize the organic status of transfers that have not previously been disclosed. **If you have a specific issue, please contact us immediately.** If you are approached by non-certified parties with organic animals for sale, trade, barter etc., please contact CCOF at ccof@ccof.org and/or the California SOP at rgreen@cdfa.ca.gov.

Per the SOP, the only exemption to the certification requirement is the trucking company itself. Operations that simply pick up and transport animals a short distance without taking management control, feeding, or caring for the animals beyond transport are not required to be certified. However, the operation that maintains title for the animals during transport is responsible for ensuring that transport practices meet National Organic Standards, especially if rest stops or feed is provided en route.

Hay Brokers and Fraudulent Product

CCOF has recently become aware of two uncertified operations fraudulently representing themselves as organic operations. Both Orient Farms and Stewart Hay are not currently certified organic and appear to have been marketing organic hay up to and as recently as June, 2007. An investigation is ongoing at both the State and National Organic Program levels. If you have purchased organic hay from these operations, please contact CCOF so we can take appropriate action. In the interim, it is critical that you protect yourself by ensuring that all suppliers have current certificates prior to accepting deliveries of organic products

Animals and Hay continued on next page

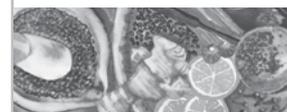


Important Animal Purchases/Transfers Records

Operations accepting organic livestock into their operation should maintain the following types of records. Operations that do not have appropriate documentation demonstrating legitimate animal transfers or sales may not have their animals recognized as organic.

- Incoming documentation clearly identifying the type and organic status of the animals.
- Lists of animal ID numbers and/or brand identifications.
- A State Brand Inspection Certificate.
- Current valid organic certificates for all involved parties.

CCOF is committed to serving your needs. If you have any questions, please contact us and speak to any of CCOF's grower/livestock certification staff.



CCOF
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Santa Cruz, CA 95060
831 423-2263
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ccof@ccof.org
www.ccof.org

How Can We Improve?

CCOF Certification Services is constantly trying to improve our systems and the certification process. In the coming months and years, we'll concentrate our efforts more effectively on soil management, natural resources and substantive certification issues at the processing level. Our goal is to focus certification away from increasing paper records to substantive organic management issues at the farm and processing level. We're open to your ideas and comments. Please let us know where our focus should be directed, records that could be eliminated or areas we should focus on more effectively by emailing ccof@ccof.org. We will take these into consideration as we explore ways to improve the certification experience while ensuring that the highest level of organic integrity is maintained with CCOF organic certification. Thank you for your input.

Animals and Hay continued from previous page

and that your list of suppliers is current in your approved OSP. Purchases from suppliers not listed in your OSP that turn out to be fraudulent could negatively affect your certification status.

Improvements for you: New operation update, sales types, and company statement during inspections

CCOF recently radically improved its systems for tracking client information and gathering updates during inspections. Since April 24, 2007, CCOF inspectors have been asking CCOF operations to review their operation information, phone numbers, contact numbers, and email addresses during all inspections. We've ensured that all contacts, phone numbers, and emails associated with your operation are listed and you are given the opportunity to make corrections. In addition to address and phone number changes, this is an opportunity to add new approved contacts to your operation and remove any who are no longer at the operation. Simply make any changes, sign the Client Inspection Update, and CCOF will make these changes as updates to your OSP.

Please review your information during each inspection and make any changes so we can communicate with you as effectively as possible and list your accurate information in our annual directory.



It has become clear that brokers who take possession of organic animals must be certified for the animals to retain their organic status.

State Organic Program Proposed Appeals and Mediation Procedures

As a State Organic Program (SOP), the California Department of Food and Agriculture (CDFA) is the California state appeals body for certification denials, suspensions, and revocations. Unfortunately, as CCOF has discovered in the last year, the SOP has been unable to process appeals requests due to a lack of internal procedures to govern the process. CCOF Certification Services is pleased to see that CDFA has now published proposed appeals and mediation procedures. We expect the process to be in place in the near future and to have appeals of adverse certification actions processed more efficiently through the SOP.

In order to protect the integrity of organics, CCOF is sometimes required to initiate serious non-compliance, revocation, or suspension action against operators found to be in violation of the National Organic Program. However, due process rights, mediation opportunities, and the appeal process are important components of ensuring all parties are treated fairly. If CCOF issues non-compliance or other adverse action, you will be provided with your options for appeals and these new procedures should ensure the ability of the CDFA to participate fully in the process. For more information, visit the SOP online at: www.cdafa.ca.gov/is/fveqc/organic.htm, or by phone at (916) 445-2180. ☎



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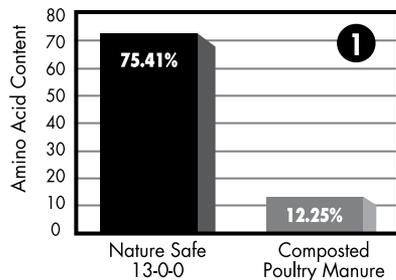
23004 Rd 140 Tulare, CA 93274 (559) 686-3833 Fax (559) 686-1453

HOW PREDICTABLE

IS YOUR

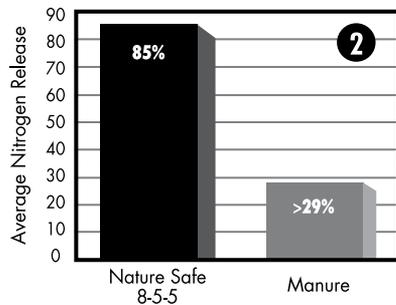
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Going Organic

Winter Seminars and OSP Training Bring Together Organic Farmers

The CCOF Foundation sponsored Going Organic project has completed a second year of local educational meetings in all of the participating project chapters. Thanks to the input of the management team and project chapter leaders, Going Organic held nine classroom seminars from Fresno County to the North Coast attended by more than 400 organic farmers and aspiring organic farmers, as well as others in the industry.



Going Organic attendees meet, network, and exchange ideas at various educational meetings.

The project also fulfilled the goal of expanding the ever popular Organic System Plan Training, otherwise known as "OSP 101." During January and February of 2007, the project held eight OSP 101 meetings where CCOF Regional Service Representatives (RSR) went over the intricacies of the OSP to participants. This year the

OSP training expanded its reach from Bakersfield to Chico.

The Going Organic chapters have now linked 24 experienced CCOF farmers as "Mentors" to 45 new organic farmers. These mentors



provide assistance and guidance to the aspiring farmers throughout the season, and fulfill their roles by visiting the operations of the new organic farmers, as well as host the new organic farmers on their own organic operations.

The Going Organic project will continue the educational outreach and mentoring programs through the end of 2008. Experienced CCOF organic farmers are encouraged to contact their local CCOF representative in order to help expand the mentoring program or host field meetings at their farms. A list of the local representatives, as well as upcoming meetings and OSP training, is located at www.ccof.org/goingorganic.php.

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member highlights

Achievement and Recognition

We are happy to announce the **Growing Health Gardens & Patty James Cooking School and Nutrition Center** in Sebastopol, CA, as the nation's first certified organic cooking school. Organic certification was the next natural step for Patty James, who has used organic ingredients in her cooking and nutrition classes since the school opened over three years ago. James says that "organic foods have been a big part of my life for years, and helping people remove toxins from their diet is a big part of my life's mission." Her classes offer a way to help people ease into organic cooking and eating, and all of her consulting and nutritional counseling projects - online, in class, or off-site - focus on using organic ingredients for optimum health. With a goal of helping "as many people as possible eat 100% organic," Patty James is well on her way to revolutionary status. Her web site is www.pattyjames.com.



Patty James, Nutritionist and Teacher, explains her one of a kind Patty James Food Guide to students.

We'd like to congratulate Efrain Morales Ponce of the newly CCOF certified **J.J.M. Farms** for becoming the first CCOF applicant to receive organic certification through completion of the "new and improved" CCOF Spanish Organic System Plan (OSP). The new CCOF Spanish OSP was created with funding from CCOF, Inc. in the fall of 2006 to further serve our growing organic community. As a former full-time employee of CCOF certified Route 1 Farms, Efrain is now able to apply his broad knowledge of organic farming to his own piece of farmland, named after his two daughters and one son. The farm is located in Watsonville, CA, and produces many delicious treats such as tomatillos, tomatoes, and chiles, for starters.

Due to the popularity of **Santa Cruz Mountain Brewing's** happy hours every Friday, from 5-7 pm, the brewery has now expanded shop to include a taproom and retail store directly adjacent to the brewery. Stop by the brewery to check out their recent expansion and sample some of their great brews. They have also started "Ladies Night" at the brewery on Tuesday evenings where you'll receive pints for \$2.50 if you have the right chromosomes. For more information, visit www.santacruzmountainbrewing.com.



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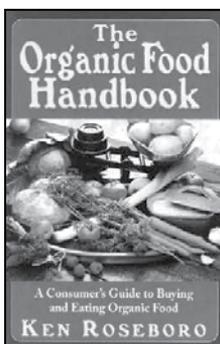
books

Shaping our Food System

The Organic Food Handbook, A Consumer's Guide to Buying and Eating Organic Food

by Ken Roseboro, editor and publisher of *The Non-GMO Report*.

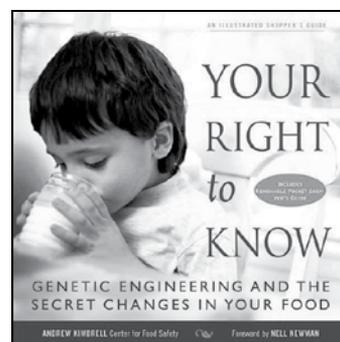
The Organic Food Handbook examines the fastest growing trend of the U.S. Food Industry, and offers a concise and simple guide to buying and eating organic food. The book aims to show how organic food clearly benefits our personal health as well as the health of our global environment. Ken Roseboro urges his readers to support organic food, and offers guidelines for the consumer, who in turn contributes to a more sustainable world by purchasing organic products. Published by Basic Health Publications, this book can be found at www.basichealthpub.com/detail.php?ProductID=179.



Your Right to Know: Genetic Engineering and the Secret Changes to Your Food

by Andrew Kimbrell, Executive Director of the Center for Food Safety

Did you know that over half of America's processed grocery products contain genetically altered ingredients? Your Right to Know is a full-color reference guide providing everything consumers need to know about genetically engineered foods, and offers smart shopping guidelines on how to avoid them. Engaging and empowering the reader about the mysterious facts surrounding the GE food controversy, this book is a how-to for concerned parents and consumers who want to avoid GE foods. Knowledge is your right, so pick up your copy today at <http://catalog.earthawareeditions.com>.





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web corner

Resources On-line

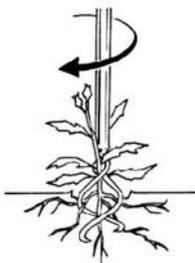
The Genetic Engineering Policy Alliance is a network of organizations and individuals promoting precautionary policies on genetically engineered food and agriculture. The Alliance includes representation from agriculture, consumer, health, faith, labor, environmental, social justice and business sectors. We are united in our concern about the impacts of genetically engineered crops and foods on agriculture, the public, and the environment. There are nearly 70 organizations who make up the Alliance, with members ranging from CCOF, Breast Cancer Action, California Council of Churches IMPACT, Whole Foods, New Leaf Community Markets, Clean Water Action, to Greenpeace. Visit their webpage today at: www.gepolicyalliance.org.



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Row Crop Equipment – MaterMacc Precision Vacuum Seeder, four row with hydraulic fan, comes with three sets of discs to plant all seed sizes. Vacuum hose to empty seed hoppers, this is the best precision planter to plant small quantities of multiple crops, like new for \$8,500. **Northwest Rototiller 80” model with bed shaper**. Heavy duty, still has first set of blades, used to form beds or redo existing beds without full ground preparation, \$12,950. **Multivator Rotovator**, two 24” to 32” adjustable heads on a 90” bar. Rototill furrows or cultivate strips prior to planting, \$2,000. **Planet Jr Four planters** on a 80” double bar sled. Plant two 40”s or one 80’ bed, \$1,200. **Farmer’s Market Van** – 1994 Ford E350 extended, fully insulated with Thermo King refer and electric standby, runs good, 200,000 miles, has dent on one side and refer units needs service, \$1,950. In Watsonville, Jim at [831] 818-6287, jim@riderflowers.com.

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Beautiful 12 Acres for Lease – Corralitos Creek, CA, certifiable organic ag land, many options available; lease land only or include the house. Horse arena, 4 bdrm, 2 ba, custom new farm house. Julie at [831] 212-2458.

Organic Herb & Vegetable Farm – 7.13 acres, 45 minutes to Portland. Small house built in 1889, 1,187 sq. ft, 1.5 bdrms, detached pump house with well, insulated garage, 48 x 24 ft. 7 stall barn with convertible stalls, hay and shavings storage bins, 1000 sq ft. greenhouse, 10,000 sq ft. of raised growing beds, pasture areas crossfenced with internal electric fencing and exterior horse fabric fencing, \$450,000. Kris Koa, Unicorn Meadows [503] 632-6516.

16 Acre Organic Fruit Orchard – half citrus, generates \$70-\$100K/year, 1800 sq ft. home, 3 bdrm/ 2 ba, in ground pool and spa. 1 acre formal gardens around home, 2 Outbuildings -- packing shed with walk-in cooler, storage shed. \$890,000. Capay Valley. [530] 787-3884.

20+ acre CCOF certified organic farm near Vacaville, CA. District water, class 1 soil. Very private. Several varieties of fruit trees and large irrigated vegetable plots. 8ft. perimeter wire fence. Double wide mobile home needs work. Several barns and outbuildings. \$995,000. Contact Bill Spurlock, [707] 448-4792

Organic Raisin Paste – [50 lb. cases], contact Richard at Victor Packing, [559] 673-5908, richard@victorpacking.com.

Organic Alfalfa – CCOF Certified Northern Intermountain alfalfa, large bales, delivery available. Paul Weinberg [805] 712-6613 or [805] 239-2482 evenings.

Wine grapes – CCOF certified north coast merlot, cabernet sauvignon, sauvignon blanc and riesling from Devoto Vineyards. sdevoto@mchsi.com or Steve at [707] 349-4431.

Employment

CCOF Employment Opportunities – Part-time Inspectors, <http://www.ccof.org/classifieds.php>.

Sales & Purchasing Manager – ALBA seeks a highly motivated, self-directed person with significant produce sales and handling experience, to manage customer and farmer vendor relations and coordination. Send resume, cover letter, salary history, and three employment references to: Brett Melone, ALBA Organics, P.O. Box 6264, Salinas, CA 93912, fax [831] 758-5315, brett@albarefarmers.org.

Horticultural/Maintenance Position – Biodynamic/Organic native plant nursery, forest and farm operation in Sierra Foothill area. Hort/landscape experience, landscape maintenance [drip irrigation], farm and nursery equipment operation/maintenance. Weekend hours and some forestry work required. Great family situation for right folks, on-site housing available, 3 month trial period required, training available, salary negotiable. Send cover letter and resume to: Bonnie@Intermountainnursery.com or mail to: Intermountain Nursery, 30443 N. Auberry Rd., Prather, CA 93651-9600.



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(Please call first if e-mailing your résumé so you can be sure to get it through our spam filter.)

Calendar

Director of Development – Center for Whole Communities seeks Director of Development to coordinate fundraising activities and work closely with the ED, Board Director of Development, coordinating fundraising activities. Director of Development will work closely with the Executive Director, Board, consultant, program staff and alumni to provide leadership, planning and implementation necessary to raise financial support for our unique programs. S/he will oversee all aspects of our philanthropy: foundation grants, individual giving, bequests, capital campaign and the systems to make these efforts run successfully. <http://www.wholecommunities.org/about/staff.shtml>.

Apprenticeships/Internships

Ecological Horticulture Apprenticeship – Center for Agroecology and Sustainable Food Systems at UC Santa Cruz offers a full-time 6 month program that trains adults in the concepts and practices of organic gardening and small-scale sustainable farming. Program begins April 2008. Deadline to apply is October 15, 2007. apprenticeship@ucsc.edu, (831) 459-3240, www.ucsc.edu/casfs.

Organic Berry and Avocado Intern Wanted – for berry picking, planting, weeding, and farmers market sales. Located in beautiful coastal valley halfway between LA and SF, housing and transportation available. thyme@digitalputty.com.

Opportunities

Western SARE Farmer & Rancher Grant – Farmer/Rancher Grants (FRG) are conducted by agricultural producers, with support and guidance from a technical advisor. Individual farmers may apply for up to \$15,000 and a group of three or more farmers may apply for up to \$30,000. Producers use their grants to conduct on-site experiments that can be shared with other producers. Projects may also focus on marketing and organic production. <http://wsare.usu.edu/grants>. Proposals are due December 7, 2007.

California Air Resources Board Grant Money Available – The SLO County APCD Agricultural Engine Incentive Program is now open and accepting applications on a first-come, first-serve basis to replace old stationary source agricultural engines with new, cleaner technologies. www.slocleanair.org/programs/ag-engine.asp.

CCOF Client Classifieds: CCOF certified clients and supporting members may run classified ads for free online and in Certified Organic, the CCOF Magazine, as space permits. To submit your ad please email marketing@ccof.org or fax your ad to CCOF at 831-423-4528 with a subject line of “CCOF client classified ad”.

July 27–29, 2007

The Back Forty Celebration, UC Santa Cruz CA

2007 marks the 40th anniversary of one of the country's oldest organic training programs: The Farm and Garden Apprenticeship at the UC Santa Cruz Center for Agroecology and Sustainable Food Systems. <http://casfs.ucsc.edu/back40/index.html>.

August 18–20, 2007

Western Foodservice & Hospitality Expo, Los Angeles, CA

CCOF certified members have been offered a special “Farmers Market Venue” within the expo surrounding the Main Attraction, or “Hot Spot,” of the entire show. With more than 15,000 industry professionals in attendance, you'll be only a handshake away from the person with the authority and intent to purchase your products and services. Read more about the show at www.westernfoodexpo.com.

September 25–26, 2007

Organic Trade Show and Western Organic Dairy Producers Alliance's Fall Conference, Corvallis, OR

The biggest gathering of organic dairy farmers in the west with the potential of over 100 organic dairy farmers attending from Oregon and Washington. Doug Sinko (541) 396-2409, Joe Ficher (541) 290-0699.

October 6, 2007

Hoes Down Harvest Festival, Full Belly Farm, Capay Valley, CA

The 20th annual Hoes Down Harvest Festival at Full Belly Farm offers educational farm tours, a magical children's area, hands-on workshops, farm products and an abundance of organic food, live music and good times! www.hoesdown.org. (800) 791-2110 or info@hoesdown.org.

October 13–15, 2007

PMA, Produce Marketing Association Trade Show, Houston, TX

The Produce Marketing Association's annual Fresh Summit, International Convention and Exposition, is being held this year in Houston, TX. www.pma.com.

October 22 23, 2007

The Business of Organic, San Francisco

Join leaders in the Organic Food & Beverage Industry and learn from the best marketers and brand managers about how to best promote your products. CCOF Executive Director Peggy Miars will be a speaker at the event. www.srinstitute.com/conference_page.cfm?instance_id=29&web_id=1017&pid=625.

October 26, 2007

CCOF 2nd Annual Organic Beer and Wine Tasting, San Francisco Ferry Building, CA

Join us for a day of sensory delight. CCOF Certified Members will offer an array of Organic Beer and Wine Tasting at the San Francisco Ferry Building. Interested participants and volunteers should contact julie@ccof.org. www.ccof.org/ccoftasting.php.

Listing your event: Please submit event announcements via email to CCOF at ccof@ccof.org or fax to 831-423-4528. Please indicate “New CCOF Calendar Listing” in the subject. Submission is based on a space available basis.



new members

New Certified Members

The following businesses have recently achieved CCOF organic certification under the USDA National Organic Program.

3 STAR LETTUCE

Salinas, CA
831-675-3790
takeaim958@aol.com
Certified Crops/Products/Services:
Lettuce Seed

3D CORPORATE SOLUTIONS, LLC.

Monett, MO
417-236-9602
paul@3dcorpsol.com
Certified Crops/Products/Services:
Animal Feeds

ANDREW WILLIAMSON FRESH PRODUCE

Watsonville, CA
831-763-4633
markmunger@yahoo.com
Certified Crops/Products/Services:
Blueberries, Tomatoes

BALOIAN FARMS

Fresno, CA
559-485-9200
jlane@baloianfarms.com
Certified Crops/Products/Services:
Squash

BARBOUR VINEYARDS/ FLEMING

St. Helena, CA
707-974-1412
Certified Crops/Products/Services:
Grapes [Wine]

BLUE HOUSE FARM

Pescadero, CA
650-879-0704
bluehousefarm@gmail.com
www.bluehousefarm.org
Certified Crops/Products/Services:
Arugula, Basil, Beans [Dry], Beans [Fresh], Beets, Brussel sprouts, Cabbage, Carrots, Cauliflower, Chard, Cilantro, Collards, Corn [Fresh], Cucumbers, Dill, Eggplant, Fava Beans, Fennel, Flowers, Garlic, Gourds, Kale, Leeks, Lettuces, Melons, Onions, Pak Choi, Parsnip, Peas [Fresh], Peppers, Potatoes, Pumpkins, Radish, Salad Mix, Shallots, Spinach, Squash [Summer], Squash [Winter], Strawberries, Tomatoes [Fresh Market], Turnips

BOUVET EXOTICS

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530-899-8200
bouvetexotics@aol.com
Certified Crops/Products/Services:
Broker, Kiwi

BRAZIL DAIRY

Ferndale, CA
707-786-4649
ccbrazil@hughes.net
Certified Crops/Products/Services:
Cattle [Dairy- Transitioned], Milk [Raw], Pasture

BUENOS AIRES GOURMET LLC

Alameda, CA
510-444-9750
fmurtagh@bagourmet.com
Certified Crops/Products/Services:
Gelato

CBS FARMS

Watsonville, CA
831-761-8858
ever-green@sbcglobal.net
Certified Crops/Products/Services:
Beans [Fresh], Corn [Fresh], Cucumbers, Herbs, Lettuces, Peppers, Pomegranates, Tomatillos, Tomatoes [Fresh Market], Zucchini

DUCKWORTH FAMILY FARM

Sebastopol, CA
707-829-7999
LKD@sonic.net
Certified Crops/Products/Services:
Hay

E.C. GOMEZ FARMS

Fowler, CA
559-285-7846
eligiocgomez@msn.com
Certified Crops/Products/Services:
Beans [Fresh], Cucumbers, Eggplant, Peppers, Squash [Summer]

EMPRESA SAHARA S. de R.L. de C.V.

Brawley, CA
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andygilr@yahoo.com
Certified Crops/Products/Services:
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Certified Crops/Products/Services:
Coffee Processing

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Certified Crops/Products/Services:
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Certified Crops/Products/Services:
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Certified Crops/Products/Services:
Flowers, Herbs

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OFRF was founded in 1990 to foster the improvement and adoption of widespread organic practices. Their public policy program has educated Congress and the USDA on the value of organic agriculture. More information can be found at <http://ofrf.org>.

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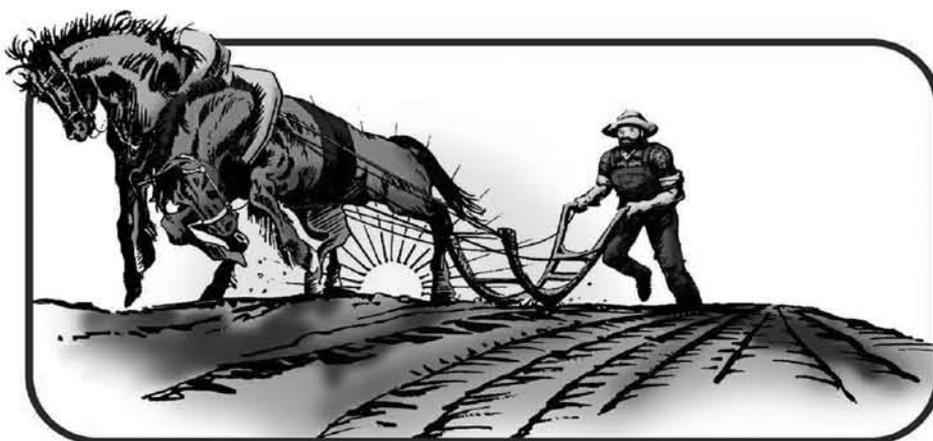
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