Water and Organic Farming

Crisis or Opportunity?

IN THIS ISSUE:
Certification News
Member Profile - Organic Ice Cream
Biodiversity Tips
Calendar of Events

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Partnering with independent family farms for over a century.
Full organic offering—strawberries, raspberries, blackberries
and blueberries—year 'round

Oppunities for a few good organic berry growers. Contact Brian McElroy at brian.mcelroy@driscolls.com.
inspections, and inspectors will report on conscious resources. You might also get some organic farmers working to conserve pre-
to highlight real-life examples of innovative statistics about our water situation, it goes on page 6 begins with some depressing sta-
Fresno, Kings, Tulare and Kern.

eastern in nine Central Valley counties due to severe water shortages: Sacramento, San Joaquin, Stanislaus, Merced, Madera, Fresno, Kings, Tulare and Kern.

Although our feature article beginning on page 4 begins with some depressing sta-
istics about our water situation, it goes on to highlight real-life examples of innovative organic farmers working to conserve pre-
cious resources. You might also get some tips on practices to help save water on your farm or in your garden.

You’ll find our regular Biodiversity Tips column provided by the Wild Farm Alliance on page 23. CCOF has begun to add bio-
diversity considerations during organic inspections, and inspectors will report on potential concerns. See page 20 for more information on this new improvement which was implemented at the request of CCOF members.

There’s been a lot of talk about the new Canadian Organic Products Regulations (OPR). The Canada Organic Office (CCO) has confirmed that the regulations are set to be implemented December 14, 2008. We’re frustrated because it’s difficult for us to inform members about new require-
ments when they’re in a constant state of revision and we’re still not sure what they will end up being! Certified members should watch for certification updates via email. And, while we’re on the topic… CCOF was named as one of only four U.S. certifiers on a preliminary list of certifiers to be accredited under the soon-to-be imple-
mented OPR. Read more on page 21.

On the same page be sure to read about CCOF’s new Unannounced Livestock Compliance Initiative. This new program helps to ensure compliance among organic dairy operations.

I had the privilege of representing CCOF at the National Organic Standards Board (NOSB) meeting in Baltimore in May. Even though CCOF is one of the oldest and largest organic certifiers in North America, it was still humbling to witness history being made. Every recommendation made by the NOSB involved a tremendous amount of time, discussion, and consideration on the part of numerous individuals. Dozens of passionate people spoke during the hours of public comment periods over three days. It’s truly a transparent democratic process. We’re fortunate that the members of the NOSB have the passion and the ability to spend so much time on matters that are critical to organic farmers, processors, retailers, restaurants, and consumers. And, I’m grateful that they take their jobs so se-
ously. (Yes, I admit to having dinner one night with a lively group that included two NOSB members. They deserve to have fun sometimes!)

In closing, I want to congratulate all CCOF certified members for the fantastic work you do. We’re pleased to highlight the accomplishments of some of our mem-
bers on page 29. Be sure to let us know what great things you’re doing. Email me at peggy@ccof.org.

We will come to you.

Group health plans for CCOF members

• Experienced brokers
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Contact: Dan Wilkins, Account Executive
800/444-6122
danwilkins@paulo.com
www.paulo.com

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 supportive agriculture and local farmers with the Buy Fresh, Buy Local Campaign.

Kick Start Your Career With A CCOF Internship

CCOF’s internship program offers you the chance to build your resume and gain valuable work experience. We are looking for motivated
individuals with an enthusiasm for learning and a passion for organics to join our internship program starting September, 2008.

More information can be found at www.ccof.org/intern.php. Or call the
intern hotline (831) 423 2263 x 25 and ask to speak to Libby.

Michael Grippi

Michael joined the CCOF team in February of 2008 as Information Technology (IT) As-

assitant. Originally from Marin County, Mi-

chael has been working in IT related fields for over 12 years throughout the North Bay, Silicon Valley and Santa Cruz. Prior to joining CCOF Michael held the role of ‘IT Administrator’ for a large law firm in San Francisco. Currently, he has his hands full installing three new servers in the office, and helping develop the network that CCOF will utilize for years to come. Mi-

chael also assists on the day to day func-
tion of computer helpdesk support for on site and off site employees. Michael enjoys

maintaining a healthy lifestyle by eating raw organic foods and by practicing kriya yoga and meditation.

David Hernick

A native of Egan, Minnesota, David Hernick comes from the acclaimed “onion capital of the United States.” In January of 2008, David joined the CCOF staff as a grower certification specialist. His work experience with agriculture roots back to his past work experience with elementary school kids, educating them on organic foods options, and to time spent working on establishing reforestation projects in Ecuador. David is passionate about the use of beneficial fungi on farm systems, and has lectured on such issues internationally. When around the office he offers translations and customer service for Spanish speaking clients, assess-
es new applications and conducts material reviews. When not working, you can find him riding his bike or gardening.

Angela Farren

Angela works as the accounting assistant at CCOF. Since her arrival in December of 2007 she has been involved in invoic-
ing and accounts payable and receiving, as well as human resource related tasks linked to benefit changes.

When it comes to organization Angela possesses many clerical skills. In the past, she has worked closely with many small companies to eliminate clutter and cre-
ate efficient management systems. While working as an accounts manager for an organic food company, Angela realized the importance of organic foods and the many health benefits of using food as medicine. Recently Angela completed her accounting certification program and is now a certi-

fied Master Practitioner of Neuro-Linguistic Programming.

Support sustainable agriculture and local farmers with the Buy Fresh, Buy Local Campaign.

www.cafo.org

Look for our print guide and visit our website to find out more about how to Buy Fresh, Buy Local.
Water Conservation and Organic Farming

By Bridgett McGrath

Water makes up 75% of the earth’s surface, yet only 3% is freshwater. The global water crisis looms over our vast landscape as growing agricultural demands and booming population growth continue to demand more water. While the water supply is one of the largest issues facing farmers and ranchers today.

This summer will be one of the driest summers in the last 80 years. The California Department of Water Resources (DWR) reports that water reservoir storage is at the lowest since 1994. Our sources of water are similarly distressing. The Sierra snowpack is at a record 67% below average with runoff forecast at only 5% of normal. The water crisis is compounded by increased demand for water linked to residential development, agricultural growth, pumping restrictions of the Sacramento River Delta to protect the Delta smelt and the overall decrease in winter rains. Dry farming can be used to maintain the natural moisture provided by winter rains. Dry farming can be used to grow a number of crops including tomatoes, peppers, oranges, olives, potatoes, and squash. In central California, CCOF certified member Joe Schirmer of Dirty Girl Produce has utilized dry farming techniques for over ten years to grow his tomatoes. Joe says, “We have a lot of well water on our property,” says Joe. “Because we dry farm, we are able to grow in places where other people could not. We also use T-Tape for drip irrigation, which saves a lot of money. For farmers, water is money and the cost is a huge factor in determining their techniques.” Although the overall yields with dry farming are slightly less than irrigated fields, dry farming produce has noticeably richer tastes and superb quality. Dirty Girl Produce has been able to maintain crop production throughout the years under conditions of very low water availability. Since the future of farming may well be about ‘drought-proofing’ the farm, it is likely there will be a growth in dry farming, especially as farmland becomes scarcer and groundwater systems become less available.

Dryland farming is a technique that has been utilized in areas where annual precipitation totals 20 inches or less. The early Spanish and Italian pioneers of the wine industry brought dry farming methods with them to grow wine grapes. With dry farming crops are cultivated with little or no irrigation in soils with high water retention. It is based on cultivating the soil to maintain the natural moisture provided by winter rains. Dry farming can be used to grow a number of crops including tomatoes, peppers, oranges, olives, potatoes, and squash. In central California, CCOF certified member Joe Schirmer of Dirty Girl Produce has utilized dry farming techniques for over ten years to grow his tomatoes. Joe says, “We have a lot of well water on our property,” says Joe. “Because we dry farm, we are able to grow in places where other people could not. We also use T-Tape for drip irrigation, which saves a lot of money. For farmers, water is money and the cost is a huge factor in determining their techniques.” Although the overall yields with dry farming are slightly less than irrigated fields, dry farming produce has noticeably richer tastes and superb quality. Dirty Girl Produce has been able to maintain crop production throughout the years under conditions of very low water availability. Since the future of farming may well be about ‘drought-proofing’ the farm, it is likely there will be a growth in dry farming, especially as farmland becomes scarcer and groundwater systems become less available.

Dirty Girl Produce Dry Farmed Tomatoes

The Centre for Agroecology and Sustainable Food Systems (CASSS at UC Santa Cruz, lovingly called “the Farm” by its community) monitors rainfall, knowing the output flow of T-Tape water used for drip irrigation, and calculating water cost per m³. The farm produces as much as possible to be able to skip irrigation on a field with this information, which has saved them thousands of dollars on water and labor costs.

Integrated water systems further the benefits of technological approaches. Though the sensors are effective in reducing water usage in irrigation systems, the center combines this technology with other practices to create an integrated water management program. “The sensors are just a part of our new irrigation system. We have replaced our above-ground, gated pipe sprinkler system with a hard line underground pipe system,” says Vito. “The Natural Resource Conservation Service (NRCS) set up the system for us and helped develop a plan that would improve our water usage. It has greatly reduced leaking from the pipes and allows us to get water under the trees. We now also have a water timer system.” The timer is also now run off, which keeps the nutrients in the soil. We have 615 of these sprinklers and we are able to water all 24 of our acres in one day.” Another addition was the use of a drip grass cover crop underneath the west trees. The grass keeps the moisture in the soil. It also provides a great cushion when the nuts are removed from the trees. “Really, it is a combination of all of these projects that has helped us reduce our water use and increase efficiency,” says Vito.

Mulches and Composting

Compost-based soil amendments and organic mulches can help to ease the burden of decreased water supplies for farmers facing the current crisis and demands for water conservation. Though difficult on a large scale, using mulching in smaller farms and gardens creates an organic layer that reduces evaporation and creates a moisture layer. The Fall 2008 edition of BioCycle magazine offered compost and mulch were still vastly understudied in San Diego county and quoted a study funded by the California Waste Management Board that found the need for irrigation in young avocado trees was reduced by 40 percent when mulch was used. Other research indicated mulching can decrease watering requirements in mature trees by 25 percent, and USDA and numerous university studies have shown compost amended soil retains moisture better and reduces irrigation demands.

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The ‘Monitor’ Mantra

The Center for Agroecology and Sustainable Food Systems (CASSS at UC Santa Cruz, lovingly called “the Farm” by its community) monitors rainfall, knowing the output flow of T-Tape water used for drip irrigation, and calculating water cost per m³. The farm produces as much as possible to be able to skip irrigation on a field with this information, which has saved them thousands of dollars on water and labor costs.

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- Continued on page 9
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Rainwater Catchment

Capturing and retaining rainfall can be an effective tool for reducing dependency on off-site water resources. Land management approaches such as creating levies, berms, swales and ditches all effectively capture water for local recharge. Creating catchment areas greatly reduces the dependency of water pumped from other areas. Collection ponds capture water during large rainstorms, which reduce erosion and nutrient leaching from the soil. Additionally, they provide habitat, which increases biodiversity and protects native plants and animals. Rainwater harvesting systems not only supply farmers with irrigation resources, but can be effective tools for providing water to livestock. Capturing rainwater off rooftops of houses, barns or other surfaces can provide drinking supplies for cattle during dry seasons.

Creating a Framework for Sustainable Water Conservation Practices in California Agriculture

CCOF staff recently interviewed Lisa Kresge, Research Associate with the California Institute for Rural Studies (CIRS) about water conservation research they are performing as part of a larger ag water stewardship project being conceived by the Polaris Institute and co-led by CIRS, the Community Alliance with Family Farmers, the Ecological Farming Association, the Agriculture and Land-Based Training Association and the Organic Agriculture Network. The case study research will expand upon the strategies outlined in the Polaris Institute’s recent report, “Wetting California’s Appetite: The Water Challenge for Sustainable Agriculture” and will play a key role in informing Polaris’ current efforts to develop a framework and platform for more sustainable water conservation policies and practices in California agriculture. The goal of the CIRS research project is to showcase some innovative ways in which farmers have reduced water consumption focusing more on the cultural practice side as opposed to the technological side.

Several factors, including the price of water or the lack of water have pushed many sustainable farmers to become even more efficient with water use than before. Many of the practitioners Lisa studied adopted these practices in an effort to maintain economically viable and sustainable farming operations.

Some of the practices featured in the case studies include conservation tillage, irrigation scheduling, and water recycling. The research has found that no single strategy works for every situation. Each farmer must take into account a long list of variables, including climate and soil type, when developing a water management plan. Below we give an overview of some of the key strategies. “Certified Organic” will cover the ag water stewardship framework and platform report in full when it is published.

Conservation Tillage

Many California farmers have long resisted implementing conservation tillage, citing concerns that it will not be as effective here as it is in the Midwest because of climate and soil differences, farming practices, and so on. Jeff Mitchell, a researcher at UC’s Kearney Agricultural Research and Extension Center, has quite a bit of success working with Central Valley farmers to implement reduced tillage practices, and the CIRS research will focus on the work of a few of those farmers. Although their practices don’t entirely eliminate tillage, they reduce it significantly, improving the ability for the soil to absorb water more efficiently. A few producers implemented conservation tillage practices combined with irrigation scheduling and precision water application techniques.

Irrigation Scheduling

One farmer interviewed by CIRS had implemented 88-inch permanent planting beds in an effort to hold the moisture and nutrient content in the soil. They used a solid set sprinkler system and minimum tillage approach that allows them to till right after harvest, passing through and reintroducing the residue into soil rather than work the soil and reshape the beds each planting. They are able to get one or two additional crops per block, which helps with the farmer’s bottom line and improves the soil quality, through minimizing soil compaction. With solid-set sprinklers, this grower is able to irrigate based on soil moisture needs rather than labor or scheduling demands. This level of precision irrigation eliminates run-off and over-watering associated with traditional methods of irrigation. Minimum till and solid set sprinklers also save significant labor and fuel inputs.

Water Recycling

CIRS also interviewed an ornamental nursery to explore the newest concepts in water recycling. Nursery crops have a significant economic impact in California, and are the largest crop in San Diego County. Through a precision irrigation and water recovery system they are able to cut water use by half. The recovered run-off is blended with fresh water and recycled back through the irrigation system. In addition, the entire nursery is set up in irrigation zones based on water needs to maximize distribution uniformity.
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If we could, we’d label each individual seed with our name. Instead, you have our assurance that all our seeds are totally authentic and 100% certified organic. Simply visit us at www.seedsofchange.com.

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new practices as part of a risk-management strategy against the precarious future of available water supplies. Lisa also found that most of the farmers she interviewed are curious by nature. They’re always running their own experiments. They all had their own test plots. And they are all risk takers. It’s not in their nature to wait on the sidelines for someone else to test something out and apply it. More than half of the farmers interviewed work closely with UC Cooperative Extension, RCDs and other extenders, creating and maintaining ongoing relationships and interactions with the research world.

Conclusions

The demand for food will only increase over time as will demand to maintain water resources vital to agricultural production. The key towards a sustainable future is rooted in the practices already in place within the organic movement and in the adoption of innovative and tested techniques being used by organic farmers here in the United States and abroad.

The Polaris Institute’s report, Wetting California’s Appetite: The Water Challenge For Sustainable Agriculture, states that “A sustainable water future for California will necessarily involve a broad, multi-level approach”. Collaboration between research institutions, farmers, and policy makers is essential as the condition of our future water supplies remains uncertain. As demand for water increasingly outweighs the supply, farmers will face increased pressures and resource constraints. The future of agriculture must face the impending questions: what is the time limit for our water resources? In what ways will this affect how we grow crops and where will we grow them? The methods of wasteful, vast irrigation are fast becoming a distant memory.

Organic farmers have often emerged as the principal players in the implementation of water conservation practices. Alternative approaches will continue to gain in popularity with conventional and organic farmers alike facing the challenge of managing this limited resource. CCOF hopes that the current water crisis and enforced water cutbacks will provide the catalyst for conventional growers to transition to organic farming and to start implementing systems that organic farmers have been using for many years in an effort to conserve our precious water resource—part of their overall sustainable agricultural methods. It makes economic sense, it makes environmental sense, and there certainly hasn’t been a better time.

Sources: Data On future, http://www.capitalpress.info/ articleid=41515&TM=6737.723

More information on water conservation is available from the following organizations:

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Actinovate AG is now approved in California. To inquire about availability, contact your local supplier today or call 888.261.4731 www.naturalindustries.com

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Cable Car Delights – Figaro Organic Gelato

With summer's arrival and thoughts turning to hot lazy days, picnics on the beach, and ice cream, we thought it would be fun to profile CCOF's only certified organic sorbet maker, Cable Car Delights, and to find out more about this all time favorite food. Below we talk with owner Rick Blakney.

Q: What’s the difference between ice cream, gelato, and sorbetto and sorbet?
A: This can be an interesting question because the government defines these items differently than what you see in the store. The store terms tend to better distinguish the product and quality. For example, the FDA defines ice cream, sherbet and water ice. There is no recognition of the terms gelato or sorbetto. Ice cream has at least 10% butterfat in the dairy. Sherbet is less than 10%, leaning more towards a water base. Water ice has no dairy at all. Interestingly, I can’t answer your question using just the FDA terminology. To differentiate your terms, we'll do the easy one first. Sorbets and sorbetto's are the same thing, except their language. Sorbet is French. Sorbetto is Italian. They are both combinations of real fruits, water and sugar. They are light, refreshing and dairy-free. So you can see clearly the sorbetto’s fit into the “water ice” category. Gelato is the Italian word for ice cream. So linguistically, they are the same. In reality, gelato is creamier, more dense and with more intense flavors because real ingredients are used instead of artificial flavors. Another interesting point, in Italy true Italian gelatos are less than 10% butterfat. According to the FDA, Italian gelato would be a sherbet.

Q: Like many things, gelato has been given an American twist. Most significantly, the butterfat has increased over the years providing a richer flavor and creamier texture. Therefore, you now see terms to distinguish the qualities: a “Super Premium” ice cream contains 14% or higher butterfat, a “Premium” ice cream contains 12-13% butterfat, “Ice Cream” has 10%-12% butterfat. Gelato:
A: Cable Car Delights has been around since 1979. What prompted you to introduce the Figaro Organic Gelato brand?

Q: For the most part it was a business decision. Our key customers are restaurants serving high quality ingredients, and I lost a customer who wanted to source an organic product I couldn’t provide. At the same time, my wife was pregnant and taking a greater interest in eating organic and I had an employee who was very enthusiastic about organic who was encouraging me to move in that direction. These three factors converged and that’s when I made the decision to introduce Figaro Organic Gelato.

Q: How did you decide what flavors to start with?
A: You always have to have vanilla. It’s by far the most popular flavor. After that it was about demand and supply. I had discussions with the chefs at our customer restaurants to establish what flavors they would be interested in. Then I talked with my ingredient suppliers to establish what organic ingredients they could provide.

Q: What flavors do you currently offer under the Figaro Organic Gelato and Sorbet brand?
A: Our Gelato flavors are chocolate, vanilla bean, strawberry and vanilla chocolate chip. Our sorbetto range includes blackberry, raspberry and strawberry. We are also working on the introduction of coffee and espresso flavors.

Q: Since introducing the new organic product line, what has been the response from your customers?
A: The response to our organic line has been very good. The surprise was just how well our organic sorbetto’s were received. I have been told by customers that they had previously not been able to find really good quality organic sorbetto’s. Chefs have loved our berry sorbetto’s.

Q: You talk about a higher quality of Cable Car Delights product. How do you achieve this higher quality?
A: Well, apart from the dairy content that I’ve talked about, there are two other key characteristics that make Cable Car Delights gelato better. Firstly, it is the ingredients. We use real organic raspberry puree, not just raspberry flavoring. We use real organic vanilla extract and not vanilla flavor and real organic chocolate, not chocolate flavoring. This alone makes a world of difference. Secondly, the quality is affected by the air content. The volume of an ice cream product can be increased by putting air into it, like whipping cream. The greater the air content the less creamy the product. Many grocery store ice cream products have high air content, sometimes 50% i.e. one gallon of ingredients has been increased to two gallons during the production process. Figaro Organic Gelato has less than 10% air content meaning that it has a real creamy texture and flavor.

Q: Where are CCOF Certified Organic readers likely to encounter Figaro Organic Gelatos and Sorbetto’s?
A: Our main customers are restaurants serving high quality ingredients and our aim is to help them enhance and expand their organic menu selection. Consumers will encounter our organic gelatos and sorbetto’s at restaurants such Saddles in Sonoma, Palermos in Benicia, Le Cheval in Walnut Creek, Luca in Sacramento, Figaro Gelato in Emeryville and Holy Gelato in San Francisco. We are not aware of any restaurants that actually make reference to our Figaro brand on their menus yet. Customers will just see reference to organic, but who knows what the future holds. If your readers are at a restaurant and the ice cream tastes great, they could always ask where it’s from. Perhaps they’ll be nicely surprised to learn it is ours. We do not sell direct to the public at present, but never say never!

For more information about Cable Car Delights’ Figaro Organic Gelato visit www.thelatestscoop.com

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Figaro Organic Gelato

Member Profile

To the public at present, but never say never!

13
Marriott to Offer Organic Flowers for Events

Marriott will be the first hotel company to offer organic flowers to its clients for weddings, corporate events and other events. The hotel giant partnered with Organic Style, Ltd. to make organic flowers available to its clients.

Organic Center Updates State of Science Review (SSR)

I n March 2008, The Organic Center re-leased an historic report that concluded that converting the nation’s eight million acres of produce farms to organic would re-duce pesticide dietary risks by about 99%. The report, “Simulating the Pesticide Risk Equation: The Organic Option,” a new State of Science Review by Dr. Charles Benbrook, the Organic Center’s chief econ-omist, provides the first-ever quantitative estimate of the degree to which pesticide risks from food can be eliminated through adoption of organic farming methods.

More than three percent of the nation’s corn crop is produced entirely from organic methods and is grown by consumers choosing only imported produce that is certified organic. The estimates are based on updated USDA and Environmental Protection Agency’s current methods for estimating pesticide dietary risks.

WSU Offers First Online Organic Agriculture Certificate

W ith a history of leadership in or-ganic education, Washington State University (WSU) is poised to be the first university to offer an online certificate in organic agriculture. WSU will launch the online course this summer and they hope it will make organic agricultural education available to a much wider audience than the traditional in-classroom courses. For more information visit: http://online.wsu.edu/
Organic Insect Control
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Pest Management
SOLUTIONS

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• **Consultative Services**
• **Audit Preparation Assistance**
• **Supporting Member, CCOF & Oregon Tilth**
• **Member, Food Protection Alliance**
• **Creative Solutions Since 1950**

Food Safety

Earth Day Outreach

CCOF’s mission is to certify, educate, advocate and promote organic. CCOF actively promotes organic to consumers to grow the marketplace our certified members depend on. An important part of our consumer promotion efforts is to help consumers understand just what organic means and why they should purchase organic.

With this aim, CCOF recently took part in four Earth Day Events: at the University of California Santa Cruz, in Sacramento, at Hewlett Packard in Cupertino and the last in downtown Santa Cruz. The booths were staffed by CCOF’s team of student interns and CCOF staff who used their research on consumer understanding of organic to create literature that would plug the gaps in people’s knowledge of organic.

CCOF booth at All Things Organic:

Education & Promotion

Busy Booths – Buyers Seek to Source Organic

CCOF attended two large trade shows this spring to promote our members’ products; Natural Products Expo West at the Anaheim Convention Center and All Things Organic in Chicago. The CCOF booth was busy at both events and the CCOF 2008 Organic Directory proved popular with the large numbers of buyers looking to source organic products at both shows.

**CCOF Gears Up for Seventh Annual Sustainable Agriculture Pest Management Conference.**

Once again, CCOF will be partnering with Cal Poly’s Sustainable Agriculture Resources Consortium to put on the seventh annual Sustainable Agriculture Pest Management Conference in San Luis Obispo. The conference offers the opportunity to enhance your skills by learning about tools for biologically-integrated pest control, pesticide resistance management strategies, non-toxic vertebrate pest control and beneficial soil organisms. There will be updates on important regulatory issues and discussion of risk reduction strategies for certified organic operations.

Pest Management Conference Sponsorship Opportunities

Become a sponsor of the Seventh Annual Sustainable Agriculture Pest Management Conference in San Luis Obispo and gain access to a select group of agricultural consultants, managers, PCAs – and the farmers they serve across California!

**Sponsorship Opportunities:**

**Day One:**
• $750 Luncheon Sponsor
• $500 Booth Sponsor
• $300 Second Coffee Break

**Day Two:**
• $750 Luncheon
• $150 Breakfast
• $200 Break

**Sponsor Benefits:**
• Network with leading decision makers in the industry.
• Your logo featured on websites and luncheon PowerPoint presentations.
• Logo in conference program.
• Sponsor reference in press releases and media packets.
• Company marketing literature inclusion in registration packets.
• Sponsorships over $500 get two complimentary passes to the conference.

For more information and to sign up visit: http://www.ccof.org/pcaSponsor.php

Photographs Needed

In preparation for the 35th Annual CCOF Directory we need you to submit your favorite photos of your operations. This is your chance to be part of history as CCOF celebrates 35 years of organic leadership. The photographs will form part of the historical archive that will appear in the special edition 2009 Organic Directory to be launched in January.

We invite all our certified members to send us photographs of their operations; in the field, on the farm, your crops, employees, the harvest, selling at the farmers market, handling activities, processing, packaging, etc. We’d like to see you in action - send your photographs to ccof@ccof.org.

Also, CCOF invites all certified members to send us their stories. If you are doing something new or cool, if you’ve won an award lately or reached a new milestone, we want to know – email ccof@ccof.org.

To participate:

• Submit your favorite photos of your operations.
• Send your stories about tools for biologically-integrated pest management.
• Share your insights and experience using organic pesticides.
• Send your favorite photos.

CMOS PHOTOGRAPHERS

CCOF invites photographers to submit your photographs to CCOF:

• Submit your favorite photos of your operations.
• Send your stories about tools for biologically-integrated pest management.
• Share your insights and experience using organic pesticides.
• Send your favorite photos.

Remember to sign your photograph.

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Farm Bill Finally Passes!

After agonizing delays, Congress finally passed the 2008 Farm Bill, and overrode the President’s veto. This new legislation, although flawed, contains additional funding for programs that are crucial for organic farmers. CCOF would like to thank Organic Farming Research Foundation (OFRF), Sustainable Agriculture Research and Education, (SARE) and others on the implementation of this landmark legislation.

Light Brown Apple MOTH (LBAM)

As we go to print, the light brown apple moth (LBAM) continues to plague California farmers and urban residents, especially in the Central Coast and Bay Area. USDA and CDFA continue to deal with the public outcry about aerial spraying, two successful lawsuits forbidding the spraying in Santa Cruz and Monterey Counties, and pressure to deal with this pest. Controversies about the efficacy of using a pheromone to eradicate a pest, whether the pest is as USDA and CDFA claim, the objectivity of the science used to establish a state of emergency, the usefulness of the human health impacts studies done by the Office of Environmental Health Hazard Assessment, in Cal EPA, and the movement to stop spraying, remain. CCOF members, supporting members and consumers are all affected by this situation. CCOF continues to keep working with other organizations to make sure that this process is handled in a fair manner.

State Legislative Update

New amendments to AB 541, the CCOF-sponsored bill addressing genetically engineered plants and liability, have been approved by all the interested parties in this legislation. AB 541 (Huffman) was heard in both the Senate Agriculture Committee and the Senate Judiciary Committee in early June. CCOF and other members of the GE Policy Alliance worked with the California Farm Bureau Federation to hammer out our differences and, although the language is not ideal, it continues to bring us closer to where we need to be to ensure that farmers and their crops are protected from contamination by genetically engineered crops.
equally and fairly. Secondly, we are confiers and their respective clients are treated the State, and we want to ensure all certi-
CCOF certified operations and CCOF it-
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SOP intends to use the information gained
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**Quality Comes Naturally with Lallemend**

**Products Listed by OMRI for Use in Organic Agriculture**

- **Alkosel** is a Selenium Enriched Yeast. This organic form of selenium has greater bioavailability than inorganic selenium, optimizing the animal’s selenium status allowing it to realize its full growth and production potential.

- **Agrimos** is a Manno-Oligosaccharide (MOS) source that is extracted from yeast cell walls. It contains mannans and glucans that act as binding sites for bacteria therefore reducing the ability of the bacteria to attach to the intestinal wall and cause scouring.

- **Biotal Forage Inoculants** combine proprietary strains of lactic acid bacteria with enzymes for fast efficient ensiling and aerobic stability. **Biotal Buchneri 500** inoculant containing *Lactobacillus buchneri* 40788 is FDA reviewed “for increased aerobic stability of acid bacteria with enzymes for fast efficient ensiling and aerobic silage and high moisture corn stored for not less than 60 days.”

- **Levucell SC** is an active dry yeast for use as a probiotic to enhance hind gut health in monogastrics and ruminants. The strain was selected specifically based on its ability to maintain the balance of intestinal microflora. This ability to neutralize toxins, bind to animal to resist health challenges and realize its full growth potential.

- **Levucell SB** is an active dry yeast for use as a probiotic to enhance rumen function. It is a unique live yeast strain that was specifically selected for its ability to enhance rumen function. Levucell SC is incorporated into ruminant diets specifically during periods of ruminant stress, (e.g. early lactation, beef finishing) and rumen development (young ruminants).

**Uniting Science and Nature.**

**Biodiversity Tips**

**Summer Musings on Farm Health and Safe Food**

In the flurry of summer, when the farm seems to have a life of its own and seize control of the farmer’s destiny, a little biodiversity can go a long way. Stopping under the cool oak tree where a rodent-eating raptor just breakfasted, visiting the pollinator garden buzzing with monarch and bumblebees, or resting at the end of the day next to an odd-shaped piece of land restored with native plants that attract wildlife-can calm the soul. It’s part of what makes farming interesting—at least that is what we often hear farmers say about biodiversity.

CCOF recognizes that biodiversity conservation is part of the National Organic Program rule—not just part of its philosophy but part of its legal definition. The operator must maintain or improve the natural resources of the operation, including soil, water, wetlands, woodlands and wildlife (see Certification News on p. 20).

CCOF recommends a sterile approach to farming, which requires a healthy environment: Policy recommendations for E. coli 0157. Native plant biodiversity provides multiple functions that sustain its operation, from pollination, pest control, food safety and complying with the federal organic rule, to sharing a peaceful moment at the end of the day. To learn more, go to www.ccof.org/biodiversity.php

**At Left: Bee. Photo courtesy of Mace Vaughan, Xeres Society. At Top: Oak Tree. Above: Elderberry Blossom**

**Flowering coyote brush, the stretch of willows and cattails that support native pollinators who in turn visit almond blossoms, making the farm less dependent on imported pollination services. Without that native plant thicket full of thistles and trees, the piece could be overrun with weeds instead of attracting pest-destroying parasitic wasps, minute pirate bugs and lacewings. Similarly that oak tree—almost an ecosystem by itself—supports insect-eating bat species roosting under loose bark, songbirds nesting in the canopy, and thousands of species of insects. Plus, it may be growing on a hill or near a creek holding the soil in place that could otherwise be a costly loss.**

**The web of biodiversity also offers protection from dust- and water-borne pathogens. Research has shown that dust can carry E. coli 0157. Native plant biodiversity and windbreaks reduce wind and serve as a buffer between crops and manure-laden dust on nearby ranch lands. Moreover, according to UC researchers, grasses and wetlands filter from 70 to 99% of pathogens like E. coli in runoff. The beauty of a farm rich in biodiversity provides multiple functions that sustain its operation, from pollination, pest control, food safety, and complying with the federal organic rule, to sharing a peaceful moment at the end of the day. To learn more, go to www.ccof.org/biodiversity.php**

**CCOF Certified Organic Magazine - Summer 2008**

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Planning on selling the farm any time soon?

You’re probably in this farming thing for the long run, which is the best reason to consider using compost rather than a chemical fertilizer for your crops. Repeated use of chemical fertilizer has a detrimental effect on the soil, making it poorer every year because usually the nutrients removed by the plants aren’t being replaced. Our Agrow-Blend compost is a complete fertilizer, providing all the nutrients required by your crop, so there’s no depletion of the soil. It’s what they’re calling “sustainable farming” now. We just call it smart.

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

(707) 485-5966

Good from the ground up.

For more information on Acadian Gold Star contact:
Retail Sales:
Tulare Ag Products
(559) 686-5115

Wholesale Sales:
SOURCE
(866) 727-4572 phone
(866) 727-4572 fax

Wholesale Manager:
Dane Parreira
(209) 604-7348 mobile

Available at TAP

“When Quality Counts”
(559) 686-5115

Events Calendar

Organic Winegrowing Conference
July 17-18, Rutherford, CA

N apa Valley Grape growers present the only all-organic conference in the wine industry. Held at the beautiful Frog’s Leap Winery in Rutherford, the conference provides a wealth of information and networking opportunities for those interested in organic viticulture. CCOF will be part of the event. Visit www.napagrowers.org.

Slow Food Nation
August 29-September 1, San Francisco, CA

S low food nation will hold an unprecedented public event, “Slow Food Nation,” at Fort Mason Center in San Francisco. Slow Food Nation will aim to bring individuals and grassroots organizations into a new, united activism that changes the way America produces food and the way Americans eat. For updated information visit www.slowfoodnation.com.

Harlan II: An International Symposium: Biodiversity in Agriculture
September 14-18, UC Davis, CA

O rganized by the UC Davis Department of Animal Science, Human and Community Development, and Plant Sciences of the College of Agricultural and Environmental Sciences and the UC Genetic Resources Conservation Program, Division of Agriculture and Natural Resources with guidance from an international advisory committee. More Information at harlanii.ucdavis.edu

PMA, (Produce Marketing Association), Fresh Summit
October 24-27, Orlando, Florida

C COF will have a booth at the 2008 Produce Marketing Association Fresh Summit International Convention & Exposition will be held in Orlando Florida. For more information visit www.pma.com

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CCOF’s 3rd Annual Organic Beer & Wine Tasting
October 24, San Francisco, CA

J oin CCOF for our popular Organic Beer & Wine Tasting event in conjunction with the Ferry Building’s Annual Harvest Festival. Sample premium brews, wines and spirits and learn more about the benefits of organics. More information at www.ccof.org/ccoftasting.php

7th Annual Sustainable Pest Management Conference
December 5-6, San Luis Obispo, CA

E nhance your skills, earn continuing education credits and enjoy beautiful San Luis Obispo! Featuring innovative pest management practices for sustainable agriculture. Sponsored by CCOF and SARC. More information at www.ccof.org/pcaconference.php

To list your event email ccof@ccof.org or fax to (831) 423-4528. Please indicate “New CCOF Calendar Listing” in the subject line. Submission is based on a space available basis.

Organic Growners

The Gold Standard of Agricultural Seaweed is now the Gold Standard of the Organic farming community.

Acadian® Gold Star: Soluble Seaweed Extract Powder from fresh Asparagopsis nodosum, has been used by California farmers to grow quality crops for over 15 years. Acadian Gold Star is now WODA approved for organic production.

- Help protect all crops from this year’s summer heat and stressful growing conditions.
- Apply now to aid trees and vines in rebounding for a stronger plant and more profitable yield next year.

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Retail Sales:
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Good from the ground up.

CCOF Certified Organic Magazine - Summer 2008

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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 31 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.

COMPLETE PRODUCT LINE
Organic granular fertilizers
Bio-remediation products
Fish emulsions
Fulvic acids
Humic acids
Seaweed cream
Compost tea
Compost
Ionic minerals

Global Organics is your source. Your opportunity to become a leader in the fast-growing organic industry.

For more information on BioFlora/OMRI listed products please call toll-free 888-BioFlora  www.bioflora.com

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In The Media

www.606organic.com - New Website Lists Commercially Available Organic Minor Ingredients

This new site, managed by the Accredited Certifiers Association (ACA), provides an important resource for companies to list and find organic versions of minor ingredients that currently appear on the National List. Agricultural ingredients may only be used in non-organic form in products labeled organic if they are listed on 205.606 (the National List) AND are not commercially available. This site presents a way for companies that produce organic minor ingredients to promote their products, such as hops, and a viable resource for companies needing to do searches for commercial availability. CCOF will accept searches on www.606organic.com as part of a commercial availability sourcing plan.

The War on Bugs

In the early nineteenth century, as the American population grew rapidly, so did the demand on farmers to match this growth. Seizing an opportunity to play upon fears of food shortages, chemical companies declared war on what they dubbed the arch nemesis of the average American farmer and the American dream - bugs. In The War on Bugs, Will Allen exposes the smoking guns of chemical companies' marketing campaigns that have pushed toxic pesticides and fertilizers on farmers in America and around the world for more than 150 years. He reveals how noxious wastes were repackaged as miracle cures for insect infestations, how chemical weapons manufacturers sought domestic markets for their deadly concoctions, and how the tactics of war-mongering propaganda were utilized to convince farmers and consumers alike that nature was an enemy to be defeated and subdued in the pursuit of modern food production. The War on Bugs is richly illustrated with two centuries' worth of advertisements— including enormously influential ads drawn by Theodor Geisel (Dr. Seuss) to promote Flit. Allen simultaneously documents the waves of resistance put forth by farmers, consumers, and activists, pushing back against each new generation of "scientific" promises for better living through big business chemistry.

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www.greenmatchex.com - New Organic Herbicide

Finally, an effective and economical burndown herbicide for organic growers

- NOP compliant
- Fast-acting
- Non-selective
- Kills most weeds
- Post-emergence control
- WSDA organic registered material

* Contains essential oils, natural plant extracts and surfactants
Finally, a packaging company as committed to organics as you are.

IFCO RPCs are the first produce packaging solution to be OMRI Listed®. RPCs also reduce greenhouse gas emissions, energy consumption, and reduce waste. For more information, visit www.ifco-usa.com or call 500-444-8274.

IFCO Listed® RPCs Deliver Superior Quality Produce®

KeyPlex Facts
- KeyPlex produced a 14% increase in tomato yield.
- Bacterial leaf spot in tomato was reduced by 50%.
- KeyPlex significantly controlled P&F and grayspot in soy.

KeyPlex 350 OR
KeyPlex 350 OR is the only biopesticide with micronutrients and EPA/USDA approval for organic production. The non-toxic, biodegradable blend of micronutrients and yeast hydrolysate has been shown to elicit the production of defense proteins and stimulate plants’ resistance to infection and effects of environmental stress. A versatile liquid concentrate, KeyPlex 350 OR is formulated to be effective at most pH ranges and water qualities and can be applied via foliar spray or drip irrigation to fruits, vegetables, ornamentals, and turf.

Why should you use KeyPlex 350 OR?
- Increased product yield, superior fruit size
- Greater natural disease resistance
- Increased vigor

Ask About The Blue Label! Call: 1-800-453-7017, Email: KeyPlex@KeyPlex.com or visit us online at www.keyplex.com.

Member News

Uncommon Brewers
Nealy certified member. Uncommon Brewers, has opened up business with their certified organic Siamese Twin Ale. The Santa Cruz-based operation has attracted something new by selling their Belgian-style double ale in recyclable aluminum cans. After six years of research and development, the microbrewery hopes to distribute throughout the Bay Area and provide innovative and fresh taste to beer thirsty people everywhere.

Campbell’s Expanding Organics
COFC certified Campbell Soup Company announced plans to expand its largest processing facility located in Dixon, California to incorporate more organic and locally grown produce for its organic products. The expansion increases the plant by 2,400 square feet with an impressive 15 percent increase in organic production. The renovation, with estimated cost of $21.3 million, will also include plans to expand agricultural production in neighboring counties and diversification of organic products such as pasta sauce, vegetable juice, and tomato juice.

Earth-bound for greatness!
Earthbound Farm founders Drew and Myra Goodman received the Organic Food Trade Association’s Leadership Award at the 2008 All Things Organic Conference in Chicago for their contributions to the organic community. Through their efforts, organic foods have become mainstream super markets and opened new avenues for farms and consumers alike. Drew and Myra have been active in marketing organics and promoting innovative practices for over 20 years. Under the Earthbound Farm brand, countless smaller organic farms have continued to thrive and continue to blaze the trail for the growing demand for organic produce. In addition to this prestigious award, Earthbound Farm has furthered its commitment and leadership through plans to phase out its conventional produce label, Natural Selection Foods, from operation. Representatives announced that their two processing facilities would soon be 100% organic, as the conventional brand will be replaced with organic production.

Savoir Magazine Features Massa Organics Brown Rice Recipe
Myra Beth Massa, mother of COFC certified rice farmer Greg Massa, had a family recipe featured in the in the May 2008 issue of Savoir Magazine. Greg Massa’s Brown Rice pilaf uses leftover rice and vegetables with the addition of chopped pecans to add a pleasant crunchiness and heighten the inherent nuttiness of brown rice. Produced in much smaller quantities than conventional rice and milked in small batches not far out from the fields, Greg Massa’s medium grain Calrose brown rice is deli-ciously sophisticated. Go to www.savoir.com/food/classic-recipes/ for the full recipe.

Ineeka Teas Celebrates
COFC tea producer and exporter Ineeka has had a lot to celebrate recently. Firstly, there was the launch of its picturesque and breathtaking www.ineeka.com. Visitors to the site are invited to take a journey with them to their home in the Himalayas, to be mesmerized by undulating rolling green hills, to be enveloped by the rich and abundant flora and fauna and to witness first hand how the people there have been proudly carrying on the traditions of their ancestors since 1861. Second came the launch of seven new exciting compositions including a Hibiscus Ginger Orange blend, Spicedmat Lavender, White Tea with Lemongrass, and a beauti-ful Roseberry that pairs full berries and the finest rose petals. And last but not least, was becoming the only tea company to win the National Association for the Specialty Food Trade (NASFT) award for Outstanding Beverage in the last decade. This summer they will be celebrating again, with the launch of seven jewels, a new range of organic teas that will include an Earl Grey Whole Leaf tea that uses real bergamot fruit instead of the usual oil or flavoring.

Parducci Wins 1st US Carbon Neutral Vineyards Award
Through a comprehensive program of on-site mitigation and carbon credits, Parducci Family Farmed is the first winery in the United States to achieve carbon neutral status. Parducci partnered with the California Climate Action Registry (www.climateregistry.org) to calculate emissions of their greenhouse gases. The winery and vineyards then took measures to mitigate and offset those emissions. In three short years, Parducci Family Farmed has implemented significant mitigation practices that include a solar installation, an energy-efficiency audit in partnership with Pacific Gas and Electric Company (PG&E), the implementation of biodiesel in company vehicles and farm equipment, converting from incandescent to fluorescent lighting in the winery and a local tree planting program. Parducci is one of the brands of COFC certified Mendocino Wine Company. To find out more, visit www.mendocinowinecompany.com/parducci_sustainability.

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PyGanic may be used on all growing crops, outdoors or in greenhouses. There are no restrictions on the frequency or timing of the PyGanic applications to growing crops. Always read and follow label instructions prior to use.

For Organic Production

**PyGanic**

Immediate Insect Control for Organic Production™

* PyGanic may be used on all growing crops, outdoors or in greenhouses. There are no restrictions on the frequency or timing of the PyGanic applications to growing crops. Always read and follow label instructions prior to use.

For more information, visit [www.pyganic.com](http://www.pyganic.com) or call 1-866-794-2642.

PyGanic is protected by U.S. and international patents. Synthetic insecticides are harmful to beneficial insects, soil biology, and human health. PyGanic is a safe and effective alternative.

PyGanic is a registered trademark of McLaughlin Gormley King Company.

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PyGanic is distributed in the U.S. by McLaughlin Gormley King Company and in Canada by McLaughlin Gormley King Canada. PyGanic is available in a variety of volumes and dispenser sizes. Always read and follow label instructions prior to use.

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Volunteers Needed, American River Farm
The American River Ranch is looking for dependable, friendly volunteers to help in the Farmstand on Saturdays from 7am - 2pm. Volunteers are needed to stock veggies and fruit and work behind the cash register. Please contact Kay at kay@sciborsn.org for more details and to sign up!


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Farm Stand Manager/Pastry Baker, Swanton Berry Farm
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