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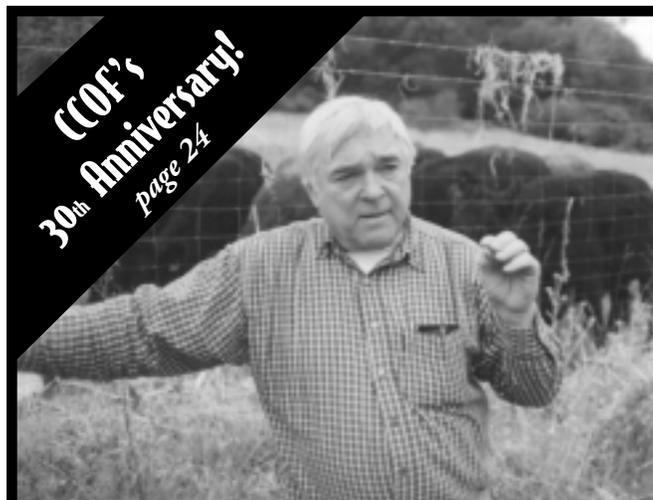
CCOF

California Certified Organic Farmers

Volume XIX, Number 4

Creating a Living Standard for Healthy Food

Winter 2002-2003



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THE QUIET TRUTH ABOUT CONVENTIONAL AGRICULTURE



By Brian Leahy
CCOF President

I SPENT THIS PAST FOURTH OF JULY at a friend's family farm in Kentucky. My friend's father confided in me that he believes the high cancer rate in his family is a result of the tools he used to produce his crops. The toxic chemicals that made it easier for him to farm and freed up his time so that he could concentrate on his off-farm job have created a lingering doubt in the back of his mind about decisions he made. This doubt is not uncommon in the farm community. I recently gave a talk before several growers from the Central Valley of California. When I talked harshly about the toxic chemical approach to agricultural, I was chastised for attacking agriculture. Toxic chemicals are a tool that the majority of agriculturalist have come to rely on, but they are not part of our culture, they are not agriculture. If anything, toxic chemicals are attacking our bodies and our family's bodies, our soil and the life within and upon the soil, and our culture itself. The same farmers that chastised me for speaking harshly of toxic chemicals later confided in me around the lunch table that they, too, had high cancer rates in their families, and one farmer admitted that his mother, who has cancer, will no longer allow him to spray chemicals around their farm house.

Studies show that farmers have higher cancer rates than the general public.

Farmers that have been exposed to 2,4,5-T and 2,4-D have two- to eightfold increases in non-Hodgkin's lymphoma over farmers who have not been exposed to those two chemicals. Herbicides such as chlorophenoxy have been linked to increased rates of immune cancers in migrant and seasonal farm workers, as well as county extension agents. Childhood cancers have also been shown to be linked with the toxic chemical tools that family farms have come to rely on. Advances in the understanding of the human body have shown us that these toxic tools not only cause cancer, they also disrupt the human body in fundamentals ways. Because many of these toxic compounds do not break down easily in the environment, they end up in our bodies where they act to disrupt female reproductive cycles, alter sexual behavior, reduce sperm counts, cause birth defects, interfere with immunity systems, impair development and the ability to learn, and they continue to cause their disruptions for generations.

Given the known toxic effects of these toxic tools, why are they still tolerated? Partly, because economists have yet to develop and implement an accounting system that takes into account harmful effects to the environment, human health, or future generations. An accounting system that fails to put a monetary value on harm caused to the environment, human health, or future generations is as broken as the accounting system that led to ENRON's collapse, or the bust of the dot-com bub-

ble. Once the true costs of toxic chemical agriculture are determined and placed on products, then organic agriculture will dominate in the marketplace. Before a true accounting system is adopted, our own

government must regain a value system that puts human life, the environment, and culture above the desires of the agro-chemical interest group that has dominated USDA and the land grant colleges for the past 60 years.

Common sense and hard science tells us that it is insane to continue the use of toxic chemistry as the base for the pro-

duction of food. The only things standing in the way of USDA openly coming out and stating that it is time to wean agriculture off toxic chemistry and back to an organic, biological approach is the fear of change and the agro-chemistry special interest group. When the U.S. Surgeon General came out against smoking, over half of American men smoked, and half of them quit the day the Surgeon General delivered his message. Smoking has not been viewed with the same social acceptance it enjoyed before the government came out with a policy against it. Currently within the federal government, we have a situation where some departments of the government are working to remove know toxins from use while other departments are fighting to continue their use. It is like a family with a drug-addicted child; one parent wants to get help for the child while the other parent is addicted to the same drug and afraid to admit any problem exists. Before we have a Secretary of Agriculture with the courage to come out and state that USDA is going to lead agriculture back to a healthy approach, it will take a great deal of grassroots organizing to create a political base strong enough to cause real change within our own government.

*Toxic chemicals are
attacking our bodies and
our families' bodies, our soil
and the life within and
upon the soil,
and our culture itself.*

OUR PURPOSE

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

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



Returning agriculture back to an organic, biological system is the beginning point of developing a sustainable agricultural system. Developing such a system that is ecologically sound, socially responsible, and economically viable should be the goal of any sane government. In the absence of this approach at the federal level, CCOF has made returning agriculture to a healthy, organic system of producing food its main mission. At its recent retreat, the CCOF Board of Directors committed CCOF to engaging in an activist mode to bring about change that will create a truly sustainable agricultural system. It is the same mission that brought diverse individuals together 30 years ago at Morro Bay to form CCOF. 



Submissions to the Newsletter of CCOF

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

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

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Distribution

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FROM NATURE TO SCIENCE TO SICKNESS TO HEALTH COMING BACK TO ORGANIC MEAT

By Lisa M. Hamilton

“THE EXISTENCE OF MAN on the surface of the earth has long been largely dependent upon the animal life existing beside him.” And so Walter H. Peters began his manual *Livestock Production*. Its 445 pages extol the same principle of efficiency that would guide any such present-day book, but Peters’ voice reminds us he is not part of the 21st-century agricultural machine. As he speaks with stifled affection for the Rambouillet’s fine wool or the *Packers and Stockyards Act of 1921*, it is clear he is writing between eras; 1942, to be exact, when farms had begun their march toward modernity but attitudes were still rooted in the past.

Since meat was first raised for sale thousands of years ago, the priority had always been the animal and its consumer. Sure, the former was to be killed, but with respect. *The Book of Saqâti*, a manual of laws written in the 13th century, put forth such considerations: “Cut the beast’s throat, turning the animal in the direction of the qibla (Mecca) and invoking the name of God. It is prohibited for them to expel the breath through the mouth while skinning the beast, so that those with bad breath will not spoil the flavor of the meat.” The book protected shoppers with laws such as that prohibiting goat and sheep meat from being sold in the same venue, “so that the less expert buyers do not confuse the two.” (In a regulation that we might do well to reinstitute today, the book declared that “sausages ... and kebabs can only be made from fresh meat, not from a sick animal bought at a low price.”)

Suddenly, when the industrial revolutions created a sharply increased demand

for meat, the age-old priority shifted. The driving force was no longer the consumer or the animal, but the market itself. If something could change to make production more efficient, it did: herd sizes were increased, production concentrated, distribution centralized. Farming gradually moved from fields to factories.

By now everyone has seen images of the modern “factory farm.” While the loudest cry against such institutions deplores their cruelty, this is only part of a more fundamental flaw. Mass livestock production extracts the animals from the complete farm system. For instance, within a diversified plan, manure would be food for the soil; but without fields to fertilize it becomes an environmental pollutant, nitrifying waterways, and contaminating groundwater. Likewise, animals can be part of a small operation’s rotation, their foraging alternated with field crops or fallowing. But when only animals are being produced, grazing goes uninterrupted and leads to erosion.



William Youatt said it best in his 1877 book *The Complete Grazier*: “Among the various animals given by the benevolent hand of Providence for the benefit of mankind, there is none of greater utility than the sheep.” Since they were domesticated 11,000 years ago, sheep have been revered for providing meat, milk, fiber, and hide even on cold, wet mountains or hot, dry plains. The Persians were the first to tame them, and from their hands the animals spread west through Europe, south to the Mediterranean and North Africa, and east all the way to Mongolia. With each geographical change their bodies changed, resulting in breeds as varied as the terrain. The Romneys of marshy Kent, in the U.K., developed hoofs resistant to rot, while the Karakuls of high-altitude Central Asia responded to the sparse nutrition by growing large tails that store fat like a camel’s hump.

Starting in the late 18th century, industrialization began steering breed development. Increased demand for meat shifted value from the breed’s adaptation to the land to its ability to fatten quickly. When lamb upstaged mutton at the beginning of the 20th century, American breeders developed the Targhee, a sheep that birthed easily and could adapt to the modern geography of confined rearing. By the early 1940s, sheep were being finished in special lamb-fattening yards, precursors to the modern feedlot.

After World War II, the American industry began a decline that continues today. The synthetic fiber industry took off, as did the pork and poultry industries. Shepherders cashed in their flocks for easier work in the growing cities, and the larger ranches that bought them out consolidated operations. Production went from a peak of 56.2 million head in 1942, to 6.69 million in 2001.

In his 1983 manual *The Sheep Book*, rancher Ron Parker writes excitedly of a “sheep renaissance” happening on North America’s small farms. In reality, the lamb market still parallels the beef industry: young are raised on ranches, then fattened on feedlots. As always, the motivation is the market, specifically the competition of cheap imports from Australia and New Zealand.

Still, small farms that include sheep find their usefulness undiminished by the ages. Sheep eat brush that others wouldn’t touch, which means they require less grain than cattle or pigs at the same time that they eliminate noxious weeds. They will eat shorter grass than cows will and have replaced herbicides in some agro-forestry operations, where they control the understory so saplings can mature. If carefully managed, sheep can even improve riparian areas by invigorating plants that serve as wildlife habitat and erosion control.



Then again, most livestock dines not on fields of grass but troughs of grain grown elsewhere, particularly dirt-cheap corn that is subsidized for that very reason. To supplement the meal, the FDA allows pigs to eat dried plasma from other pigs as well as dairy by-products; cows to eat feather meal, pig and fish by-products, and chicken manure; and all ruminants to eat blood products from their own and similar species. This unnatural diet predictably leads to illness, particularly among sheep and cattle, whose digestive systems are built for high-fiber foods.

Of course, few modern operations wait for sickness to begin administering medicines. Again, it is the market: in the 1970s, it was found that daily doses of antibiotics increase weight gain substantially. The practice has become such an integral part of the industry that the Union of Concerned Scientists estimates nearly 25 million pounds of antimicrobial drugs are fed nontherapeutically to American livestock each year—that's 70% of all antibiotics, including those used by humans. (Add in those given when animals are sick, and it becomes 84%.)

Because the drugs fed to livestock are often those we take (penicillin, tetracycline), they are losing effectiveness as human medicine. A 2001 *New England Journal of Medicine* study found that 20% of supermarket ground meat contained *salmonella*, and 84% of that resisted at least one antibiotic. Should a diner ingest that bacteria and become sick, good old antibiotics may not work to heal her. The Centers for Disease Control and the World Health Organization have called for an end to the nontherapeutic use, but the industry prevails; for instance, American pork companies argued they would have lost \$45.5 million in 1999 if they could not use the drugs.

The market is similarly dependent on feeding animals hormones. To be competitive, ranchers once again have no choice: without the drugs, animals grow more slowly and thus turn a smaller profit. And yet the health effects are drastic. Progesterin, estrogen, and androgens pass through livestock as meat and in manure, by which they reach waterways and cause reproduc-

That the modern cow is known as docile is testament to the power of domestication. Its primary ancestor was the auroch, a massive beast revered as wondrously bold and virile. Aurochs averaged six feet tall at the shoulders, and bones have shown yard-long skulls with horn cores 19 inches around. Spreading outward from western Asia after the Ice Age, the animals developed two distinct subspecies: Asian, predecessor to humped zebu such as the Brahman; and European, the flat-backed animal behind varieties like Holstein and Angus.

Some say the aurochs were attracted to early farmers' fields, others imagine hunters bringing home newly orphaned young after a kill. Either way, this early domestication did not tame the auroch's wild heart. In his 1972 book *The Bull*, Allan Fraser wrote that while Christian symbolism values the lamb for its gentleness, pagans—valuing power, courage, and sexual vigor—worshipped the bull. In volcanic regions in Asia Minor and the Mediterranean, people called earthquakes the distant rumblings of a supernatural steer. Sir James Frazer wrote that in ancient Egypt, "An unusually fine head of cattle [was] also recognized [sic] as the abode of a great king's soul." One such bull was thought to be the god Ptah himself, and so was housed in a temple, fed in a daily ceremony and, after dying of old age, buried in a sarcophagus. For ages, people from Ireland to Iran have drunk cows' blood to endow themselves with the creature's power.

Through domestication, people have found a more effective harness for the bovine spirit: agriculture. Today, the virility is controlled: breeding bulls "mate" by depositing sperm in a climate-controlled repository, but most males are simply castrated. The muscle is put to work in food production, though for a long time this meant pulling a plow; too dear for the yeoman farmer, the animals were eaten only when they could no longer work. As horses replaced cattle as draft animals, steer were killed earlier, producing a more tender meat and thus a new interest in beef. At first the meat was rather precious, since each cow had only one calf per year and those took several years to mature. But as industrialization brought urbanization and prosperity, this taste developed into an unprecedented demand for beef.

Over the years this has spawned an industry no pharaoh could have imagined. Most beef cattle are born on ranches, but a majority of the 36 million raised each year are fattened on corn in feedlots, grassless tracts that house up to 100,000 animals. Though corn disagrees with ruminant stomachs, it (along with antibiotics and hormones) allows steer to go from 80 to 1200 pounds in about 14 months. (In 1970, the process took two years, which explains why beef now costs half of what it did then.) Four out of five animals are then slaughtered and marketed by one of four massive meatpacking companies.

Altogether, these unnatural conditions have completed cattle's demotion from objects of reverence to symbols of environmental destruction. But it's not their fault. When eating a normal diet of grass, cows expel gas by belching, precluding the corn-inspired flatulence that produces detrimental amounts of methane. Bought not from an anonymous supermarket but rather from a rancher managed by accountability, beef does not contribute to tropical deforestation. If properly managed, grazing can even benefit grasslands by preventing exotics from taking hold. And finally, when eaten in moderation and from reputable sources, beef is actually good for you.

tive disorders and cancer. Since the European Union banned meat raised with hormones in 1989, the debate has raged quite publicly about the validity of such effects: the industry denies its complicity, but studies continually demonstrate the mutative effects on creatures downstream.

These artificial growth additives dominate the headlines, but they are not the only chemicals used on livestock. Hays and grains carry pesticide residues, which then concentrate in animal fat. (Such tissue is the best repository for persistent organic pollutants, chemicals such as DDT, which

have been banned in the United States but persist in our soil and arrive from less scrupulous countries via rainwater and air.) To deter lice, flies, and other bugs encour-

aged by the intensive rearing methods, insecticides are applied to buildings and to the animals themselves. A 1999 study by the USDA showed that 1.55 million

pounds of insecticides were applied to beef cattle alone, 11% by injection.

PEOPLE HAVE BEEN RAISING LIVESTOCK without chemicals for years, but not until the National Organic Program (NOP) was there a legal “organic” label. The certification is based in prohibiting synthetic elements such as hormones, antibiotics, GMOs, and pesticides. But the NOP also promotes a return to humane husbandry, requiring conditions that allow “exercise, freedom of movement, reduction of stress appropriate to species.” All animals must get appropriate housing, and ruminants must have pasture to provide roughage (a need that feedlots fill by feeding them plastic pellets).

In a sense, the NOP is mandating the only way that can work. To raise healthy animals that do not move through their quickened lives tenaciously, held together by sheer medication, the rancher must recognize them as complex beings and raise them that way. An organic feedlot? It would be a disaster. But pamper animals with the conditions they are meant to have, and they will thrive.

Then again, they still will not compete with conventional livestock. Imagine entering a weightlifting contest against someone on steroids: for the same amount of training, your muscle simply could not equal his. Without the drugs, organic animals end up being smaller; further, grazing animals must eat far more to gain the weight that concentrated rations of grain would give them. Sold by the pound at conventional prices, organic animals reap less profit either because they weigh less or have cost more to reach the size of a non-organic equal.

The burgeoning organic meat processing industry faces parallel obstacles. Conventional meat’s low cost depends on large slaughterhouses and packers who would never bother getting organic certification. And frankly, many of them probably could not, as their high-speed production and its resultant carelessness is possible only because of the toxic chemicals used to “sanitize” machinery, buildings, and the meat itself. Because organic processors have less



Today, pigs get a bad rap, but it wasn’t always so. The woodland animal was first domesticated in China in 9000 BC, and for millennia it was an important food, especially for the poor. Pigs were the perfect livestock: they would eat anything from acorns to carrion; and once they fattened, humans could eat “everything but the squeak.” Pigs were even food in the Middle East through 1350 B.C. Its status as taboo likely stemmed from the hot, dry climate of the Middle East, which would have made it more susceptible to disease and pegged it as competition to the more appropriate dryland livestock sheep and goats.

Meanwhile, the animal rooted itself in the more hospitable landscapes of China and Southeast Asia, as well as in Europe. Pigs crossed the Pacific with the Chinese; sailors dropping them on the islands of Oceania to grow a “living larder” for future visits. The Spanish brought pigs to Mexico and the Caribbean, the British to Virginia and westward.

The first domesticated European pigs were treated as somewhat wild, turned out into the woods to fend for themselves until they were big enough for slaughter. But as these natural foraging areas declined, the long-legged forest pig was selected out for the sty pig, whose body agreed better with confinement. It was this switch that birthed the modern pork industry, which is essentially an extreme—if savage—take on efficient pig rearing.

Concentrated in Iowa and the rest of the Corn Belt, American pork production is second only to poultry in terms of industrialization. Sows are housed in concrete-floored stalls barely wider than their bodies as they maintain a continuous birthing cycle. Piglets are weaned in two to three weeks, then raised in crowded halls—70% never living in anything but close confinement. The conditions breed physical ailments including respiratory disease and dysentery as well as cannibalism and other unnatural behavior. Workers suffer, too, from air contaminated with grain dust, fecal matter, and the manure’s gaseous by-products—ammonia, carbon monoxide, and hydrogen sulfide.

The move toward large-scale, industrialized hog farms is self-promoting. In the past, small farmers would respond to a depressed market by reducing their stock. But as pork corporations own their own chains of production—growing to processing to distribution—they are less affected by market fluctuations and more equipped to absorb the loss. As these companies maintain production regardless of the market and subsequently drive prices down, growers must either get bigger or close their doors, more often the latter. Between 1987 and 1992, North Carolina’s hogs more than doubled in number, while between 1988 and 1994 its pork producers decreased by almost half.

By law, growing pork organically precludes confinement or life indoors. There is no protocol for certifying food scraps as organic, so pigs for sale cannot just be low-tech garbage disposals. Besides, the healthiest pigs are those raised in the field, for they are less susceptible to respiratory illness and leg troubles. Prior to the 1950s, pasture was an integral part of even the largest pig farms. Grazing means reduced feed, which in turn means less expense for the grower. However, returning these animals to a natural landscape is tricky, more so than for sheep and cows. Pigs’ rooting can damage fields and contribute to erosion. And porcine digestive systems are slow to adapt to new situations; once the animal is in the field, it should stay there, which requires adequate land for rotation.

volume, they are more expensive, if they can even be found.

So the organic rancher cannot just slide into an existing marketplace; he could not make a living off the massive conventional grid, and most people are not yet willing to pay more for certified organic meat. This is not true in Britain and France, where livestock leads organic food production. The infrastructure of smaller farms and more local distribution is better matched with the small-scale production that organic meat requires.

In America, the gap between small ranchers and the large-scale food distribution system is bridged by co-ops such as Organic Valley. By facilitating the processing end of meat production, they have come to dominate what does exist of the U.S. market. Without them, ranchers are lost. As fifth-generation Sonoma County rancher **Charles Richardson** says, “You pick up a newspaper or talk to people in passing, and it seems like everyone wants organic meat. But then you try to sell it, and it’s a whole different story.” He has had little interest from what would seem obvious markets—large natural foods stores and meat distributors. (Ironically, the largest inquiry has come from Primal Foods, an organic pet food company.)

And so the flock Richardson carefully reared in pristine coastal pastures will end up where much organic livestock now does: at auction, getting the same low price as lamb from the factory system.

Meanwhile, the market for grass-fed beef is skyrocketing. Thanks to vigorous marketing, most savvy diners now know that

grass-fed is better for you than feedlot meat. And while that is an improvement, the campaign—began in the mid-90s, before organic meat certification existed—has satisfied the public prematurely.

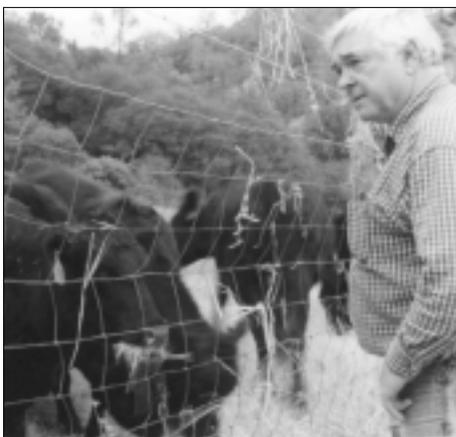
San Francisco’s Acme Chophouse, perhaps the country’s most progressive meat-centered restaurant, swears by grass-fed meat. Director of Operations Larry Bain explains that because the kitchen is committed to sustainability, they roll with the punches of small-scale ranching. They appreciate that as pastures change by the season, flavor varies—“just like a peach would taste different at the end of the season than at the beginning.”

But because theirs is a business, too, even this relatively expensive restaurant is limited by price. They might pay 10% more for organic



▲ *Charles Richardson, Sonoma County organic rancher.*

▼ *Phil LaRocca, organic vintner and rancher in Forest Ranch, CA, and Chairman of the Board for CCOF, Inc.*



▲ *Guinness McFadden, organic farmer and rancher in Potter Valley, CA*

hamburger—and that’s above the premium price for grass-fed—but they couldn’t handle the increase for more expensive cuts. They

would like to, but frankly, they are satisfied with what they have. According to Bain, “When the animals are grass-fed, organic is the icing on the cake—or should I say the gravy? But is it more delicious? I think the difference is just paperwork.”

Yes and no. Acme knows its suppliers, and finds their practices acceptable. But few shoppers have that luxury. Charles Richardson explains it best: “A lot of ranchers will tell you they’re 90% organic, but what people don’t realize is that that 10% is a big deal.”

Phil LaRocca, who raises sheep and grapes outside Chico, concurs. “That’s like someone telling you, ‘My vineyard is organic, I just use a little Roundup, or in a tough season I use a bit of synthetic fertilizer to get things going again. Organic is what it means.’”

Likewise, non-organic is what it means. The 10% that is not organic could be worming medication or feed raised with pesticides. It could also mean any of the other things allowed in conventional production, perhaps livestock formulas containing urea (from urine) and manure or slaughter by-products mixed into feed.

Even the word “Natural” guarantees only that the meat is minimally processed and contains no artificial ingredients; it can still involve pharmaceuticals, irradiation, GMOs, and inhumane rearing, and can have been processed in the sort of environment that has made *E. coli* a household name.

But because the public does not know this, organic meat and its producers are finding themselves in the position their produce-growing colleagues occupied in the 1970s; they must be not just growers and salesmen, but educators.

Guinness McFadden, who raises cattle near Ukiah, began the process 15 years ago. Before it was legal to call meat organic, he made a label that described how he grows his beef. People responded ecstatically. Unlike most organic ranchers, McFadden cannot keep up with the demand with his main—and sometimes sole—customer, Ukiah Natural Foods. He keeps a herd of only 16, and even as that increases to 23 next year, it will not be his livelihood. But considering that he now turns away stores



and restaurants for lack of product, it is conceivable that it could.

And that is because consumer priorities are—slowly—returning to what they used to be. For years, meat has just been meat. But in his Forest Ranch tasting room, where spicy zinfandels sell alongside socks made from his sheep’s wool, Phil LaRocca speaks of his lamb’s taste with language reserved until recently for wine. “There’s less marbling, but it’s succulent,” he says, “with a rich flavor and a better, thicker aroma to it.”

Obviously that taste comes from how the animals were raised. For him, being certified organic is a way to “stick out one’s chest” and tell the world no compromises have been made. But the actual choice to grow organically, that is more personal—less choice than necessity. He does it for his workers; he does it for his land. But most of all he does it because that is how he grows for himself and his family—to be honest, no other way ever crossed his mind.

Most of these efforts are reactive: it’s accepted that the animals will enter the kill floor caked with feedlot manure that has been rendered lethal by the feedlot diet. Rather than try to alter that diet or keep the animals from living in their waste or slow the line speed—all changes regarded as impractical—the industry focuses on disinfecting the manure that will inevitably find its way into the meat. This is the purpose of irradiation...

*Power Steer, By Michael Pollan
NY Times Magazine, March 31, 2002*

Animals are not the only source of edible protein, but theirs is the only protein that comes with all the necessary amino acids. (Corn, for instance, must be combined with other foods to make a complete protein.) Because the protein is concentrated, it meets our needs in small dosages—four ounces of red meat has 30 of the 50 grams of protein we require each day to maintain production of muscle and hormones. And the fat is actually a necessary complement: it contains high amounts of vitamins A and D, both of which are essential for protein absorption. The protein is high in vitamins B-6 and B-12, the latter which occurs only in animal products. B-12 can be stored for up to five years, but when supplies dwindle, the body suffers from deficiency diseases such as anemia, impaired eyesight, and psychological and nervous disorders.

Meat also contains zinc, iron, calcium, and other minerals, which are most easily absorbed when from an animal source. Organs have greater concentrations of these minerals than muscle, but they should only be eaten if organic. Because they function as filters in the body, if the animal was raised with hormones, pesticides, and other chemicals, the organs will be highly toxic.

Not that non-organic muscle is much better. Livestock raised conventionally can be subject to any number of chemicals and resulting problems, which are passed on to the people who eat them. Antibiotics, hormones, pesticides, and GMOs are top of the list. Plus, non-organic meat is processed in high-speed conditions that breed harmful bacteria. (No known cases of food poisoning have been traced to organic meat, which is processed under wholly different standards.) To combat pathogens, conventional meatpackers often irradiate (“electronically pasteurize”) the final product, which means it gets exposed to levels of radiation reaching 450,000 rads (a medical computed tomographic (CT) scan is no more than 7 rads).

This aims to disrupt the bacteria’s molecular structure, but also kills vitamins, beneficial microbes, and enzymes and produces carcinogenic chemicals such as benzene.

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ANNUAL MEETING 2003



THE CCOF 30TH ANNIVERSARY ANNUAL GENERAL MEMBERSHIP MEETING Lake Natoma Inn ~ Folsom, CA

February 28 ~ March 1, 2003

*Celebrating CCOF's 30th Anniversary,
the Sierra Gold Chapter &
Handler/Processor Chapter Present
The 2003 CCOF Annual General Membership Meeting*



Lake Natoma Inn, the venue selected by the chapters, is located in Folsom, California, 25 miles northeast of Sacramento. Because of scheduling reasons with the location and holidays in February, the meeting has been scheduled for Friday, February 28, and Saturday, March 1.

The CCOF Board of Directors will meet on Friday, followed by a meet-and-greet cocktail hour Friday evening. Saturday morning members will enjoy breakfast before the opening of the General Membership Meeting. At this forum, members will be able to discuss issues important to CCOF with representatives of the Board of Directors, committees, and staff. After lunch, seminars are planned; one for handlers and processors, another for growers. Following the seminars, members will be able to take farm tours of the area. Saturday evening will round out with wine-tasting, a showcase of chapter displays, a banquet, and live music.

Chapters are encouraged to create a display that represents their chapter membership, location, and what they produce. Displays can be pictorial, graphic and include samples. If a chapter already has a display used for special events, bring it along. If a chapter does not yet have a chapter display, this is a good opportunity to take the plunge. After the Annual Meeting, your chapter will be able to use the display for other events in your area, such as Earth Day, county fairs, etc. All exhibits will need to be complete with the equipment necessary to mount and light the display. A table will be provided on which to put your chapter display. For more information about displays, please contact Jim Zeek at 530-644-6448 or j.z.goodness@att.net

This next Annual Meeting is sure to be a memorable one. Watch your mail for the announcement and RSVP form. For more information about the 2003 CCOF Annual General Membership Meeting, please contact Keith at (toll free) 888-423-2263, ext. 12 or keith@ccof.org. He can direct you to the appropriate chapter member in charge.

Meeting Agenda

Friday afternoon	CCOF Board of Directors Meeting
Friday evening	Cocktail hour 
Saturday morning	Breakfast
	General Membership Meeting
	Lunch 
Saturday afternoon	Seminars
	1. Handlers and processors
	2. Growers
	Area farm tours
Saturday evening	Wine-tasting
	Chapter displays showcase
	Banquet and live music 





BROCCOLI

THE CROWN JEWEL OF HUMAN AND SOIL NUTRITION

By Lisa M. Hamilton

IN THE BEGINNING, there was only cabbage. It was cultivated first in the eastern Mediterranean countries by the Rasenna people. Through trade cabbage traveled throughout the region, and with the Rasennan migration reached Tuscany. It was there that these farmers began cultivating cabbages to develop not the tight leaves that make a head, but the flowering shoots that had always been a by-product. Through the process of selection and encouragement, the shoots grew in size and compacted to form dense clusters of flowers. The green and immature buds that preceded bloom are what we today call broccoli. (The late-19th-century horticulturalist M.M. Vilmorin-Andrieux, who was French and therefore partial to cauliflower, suggests this breeding was finally successful when the heads were compacted further and turned white.)

This new green vegetable was embraced by the Tuscans, but its popularity seemed endemic to the Italian Peninsula. The adoration is consistent throughout Roman and all preceding Italian cuisines, whereas broccoli appears at best spottily in the rest of

Europe. Strange, since other relatives had made their way north and established themselves there. Because of this, broccoli had a difficult time establishing a unique identity. In *The Gardener's Dictionary* (1724), English botanist Philip Miller called it "Italian asparagus." A half-century later, in his *A Treatise on Gardening by a Citizen of Virginia*, John Randolph described it with equal ambivalence, saying "The stems will eat like Asparagus, and the heads like Cauliflower."

Perhaps the tepid attitude stems from broccoli's heartiness. Cauliflower is particularly delicate; asparagus staunchly seasonal. Broccoli, on the other hand, will withstand cold, rain, sleet. And while the broccoli we know has big, dense, green florets, these came only as hybrids developed after WWII. For most of history, cauliflower was the name for thick heads that grew one to a plant. The word broccoli (a variation of the Italian for "branch") was instead reserved for the less precious florets that grew in abundance on sprouting varieties.

In North America, broccoli was almost unheard of outside Italian-American communities until well into the 20th century. The first commercial planting happened only in 1922, when two recent émigrés from Messina, Italy, sowed their imported seed in San Jose, California. They shipped the vegetable to diners in Boston, who gave

it a warm reception. Even better marketing came from American soldiers stationed in Italy during WWII. They returned home with a taste for broccoli, and before long the plant began appearing in seed catalogs.

Still, the vegetable has been demonized by picky children and even presidents, so it took a seeming miracle for broccoli to reach its current status. Starting in the late 1980s, medical research showed the plant to fight cancer with phyto-compounds such as indoles, carotenes, and glucosinolates. Among them is glucoraphanin, which within the human body becomes sulforaphane and in turn sparks the production of enzymes that detoxify carcinogenic compounds. With such discoveries, suddenly everyone from *GQ* to *The Saturday Evening Post* was a fan. Production increased throughout the next two decades, and in 1998, Americans consumed 2 billion pounds of broccoli, or about 8 pounds per person—34% more than in 1990 and 300% more than 1980.

This popularity translated directly into how the plant is grown. The United States is currently the world's largest broccoli grower, and while the plant does well nearly anywhere in the country—it is even grown commercially in Hawaii and Alaska—the reality is one of concentration. Between 80 and 90% of the crop comes from California; 80% from the

CONVENTIONAL

Insects can damage both broccoli's growth and its appearance. A 2000 survey by the USDA found that 92% of the broccoli plantings surveyed used insecticides, with a good portion probably late-season to control the consumer-repellent aphids that make their product unmarketable.

In California, the top chemicals are those used to treat such aphids and other such pests, which are most often organophosphorous insecticides such as chlorpyrifos, oxydemeton-methyl, and dimethoate. (The second most popular herbicide, Bensulide, is also an organophosphorous compound.) These are essentially nerve gases: they kill insects—and harm mammals, birds, and fish—by inhibiting the production of cholinesterase, an enzyme essential to the nervous system. They are highly volatile, which means a great threat for the farm workers who apply them and the surrounding communities (again, often the workers). They are also highly water-soluble, which means trouble for surrounding aquatic life—for instance that in the Monterey Bay National Marine Sanctuary, into which the Salinas Valley's waters pour. This is particularly bad during the winter, and not just because the rain encourages run-off; with plants growing slowly and beneficial insects less active, pests are at their worst and so growers spray more. To add insult to injury, the leading herbicide in broccoli plantings, DCPA (a.k.a. Dacthal) is also a groundwater contaminant, but this time a possible carcinogen.

Central Coast, and 60% from the Salinas Valley alone. Now that is due to climate. But the increase of public interest in broccoli, which both steps up the price and creates a demand for value-added products such as pre-chopped florets (again, more profit), has attracted larger growers and concentrated power in their hands. The 1997 Census of Agriculture showed that 6% of growers' harvest 80% of the crop, and nearly two-thirds of the crop comes from farms that plant 500 acres of broccoli or more.

FOR SMALLER GROWERS, broccoli is less of a boon. They grow it, but not because they think it will make them rich. While Phil Foster of Pinnacle Brand Farms sometimes ends up making almost no money off the crop, he grows it to provide another popular staple at the farmers' market. Plus, between his two locations (San Juan Bautista and east of Hollister), he can harvest broccoli throughout the year—meaning an uninterrupted relationship with buyers and work to retain his employees through the slow winter season.

Up north in Alameda County, Joe Perry had always just grown cauliflower until the late-1980s broccoli boom. Initially he went full-speed with the crop, but found that the requirements of packing with ice strained him out of the business: too small to invest in an ice-maker, he was forced to spend half a day driving his crop to use a broker's machine. He now grows about a half-acre of broccoli at a time, keeping it small and cutting continuously rather than sweeping the field in one pick, which means a crop small enough that he and his crew can do the icing by hand.

The trouble with such small plots, though, is that they are tough to rotate. Strategically planting different crops on a field from season to season is the best way to ward off lethal broccoli pests, particularly diseases. Fine if you are planting ten acres at a time, but half-acre microcosms require assiduous tracking and careful planning. Luckily, having a patchwork of plantings means increased ecological diversity (both in plants and the life forms they attract), which in itself deters pests.

NUTRITION

Broccoli provides a wide array of basic nutrients, particularly A and B-complex vitamins, and more Vitamin C than citrus fruits. It is even better than a pill, because it contains the beta-carotenes, chlorophyll, enzymes, and minerals necessary for the absorption of Vitamin C. Because the body absorbs only 10% of synthetic Vitamin C, the 70 mg. in 1 cup of broccoli is therefore more effective than 700 mg. of the vitamin taken as a tablet. (There is a catch, though. As broccoli is stored, it loses its C, so make sure yours is as fresh as possible.) Broccoli is high in fiber and provides the same amount of protein as corn or rice but with only one-third of the calories. Organic broccoli is also a good source of calcium, iron, and potassium—three of the 16 minerals essential to human vitality.

And, of course, broccoli not only strengthens the body to weather illness, but fights conditions such as cancer with its now-famous properties. Among them are dithiolthiones, which have anti-cancer, antioxidant properties; indoles, which protect against breast and colon cancer; and sulfur, which is antibiotic and antiviral. Broccoli also stimulates the liver to keep it processing the body's waste. Finally, thanks to its nutrient density, fiber, and high levels of Omega 3 fats, it helps to maintain the circulatory system by removing residues of fat and cholesterol that collect in the arteries.

Of course, nobody is immune. Outside of rotation, growers use a variety of methods to protect their broccoli. There are the old standbys, such as spraying the microbe *Bacillus thuringiensis* (Bt) to rid plants of caterpillars and flea beetles. Though expensive, continuous cultivation kills weeds until the broccoli plants are big enough to fend for themselves. To increase their chances against both weeds and damaging insects, some growers plant broccoli seedlings rather than germinate seeds in the field; being put into the ground with that extra growth can mean the difference between sinking and swimming.

And then there are less traditional methods. Aphids are deterred by mint plants, when either used as a late-season mulch or planted beside the stand (though home gardeners know the latter method can create a whole new problem: the mint plant itself and its wandering rhizomes). Even wilder, some growers recommend stripping the plant's leaves. Defoliation causes broccoli to emit certain chemicals that beckon parasitic wasps and insects that feed on the pests. That is to say, if the defoliation is instigated by the grower (not the bug), it can actually be beneficial. And research has shown that broccoli plants can withstand up to 50% defoliation without sacrificing yields. In fact, some believe that intentionally losing 20–30% of the leaves before the

plant begins cupping will actually increase yields, as the plant can give more energy to the crown.

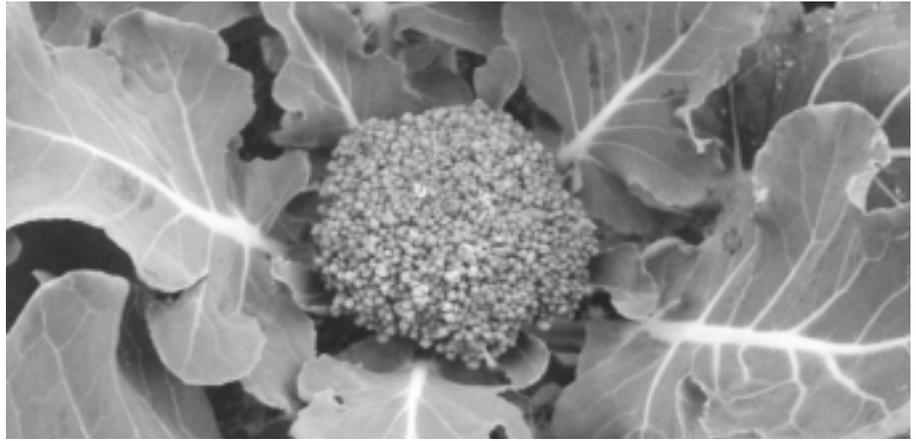
RESEARCHERS HAVE RECENTLY FOUND that broccoli starts working its anti-cancer magic before it reaches the dinner table—in fact, before it even leaves the field. It began in the early 1990s, when the fungal disease *Verticillium* wilt was taking down Salinas Valley cauliflower crops with a vengeance. Because the disease can live in the soil for up to 15 years, crop rotations were no help. Aside from forgoing the crop, the only remedy seemed to be fumigation with chemicals (primarily methyl bromide mixed with chloropicrin), and even that highly toxic and very expensive control lasted only a few seasons. Growers were willing to try anything.

While we export our fresh green crowns to countries such as Japan (in fact, supply 90% of that country's needs), the majority of Americans' frozen broccoli comes from Mexico. This is not for growing conditions, but because the hands needed to chop individual broccoli florets—the preferred method for a high-quality product—come cheaper south of the border.

In looking for a cure, the UC Davis plant pathologist Krishna Subbarao noticed something intriguing: though biologically and culturally similar to cauliflower, broccoli in the Salinas Valley was unaffected by *Verticillium*. He planted test plots on conventional fields, and found that by growing broccoli and incorporating the crop residue after harvest, subsequent plantings of cauliflower showed as little disease as those plots that were treated with chemicals. What's more, the effect lasted: when the fumigated plots started showing the wilt again, the broccoli plots were clean. Immediately convinced, farmers adopted the broccoli rotation and saw *Verticillium* numbers spike down. In the years since, Subbarao figured out how it works.

Verticillium lasts in the field by producing bodies to hold it, called microsclerotia (which, conveniently, look just like soil particles). When fields are chemically fumigated, all the microorganisms (good and bad) die off, including the microsclerotia. The disease is gone temporarily, but along with the rest of the soil's microbes, so return the *Verticillium*. In contrast, as broccoli breaks down, rather than kill the microbes it causes up to a 1000-fold increase in the soil's bacteria and actinomycetes—the very things that colonize and eat microsclerotia. So rather than kill all the life underground, the broccoli rotation shifts the balance in favor of preferred microbes.

In the past few years, researchers have successfully used the broccoli remedy in some of the 300 other plants that *Verticillium* affects, including potatoes, greenhouse crops of balsam, maple seedlings, and strawberries. And farmers are doing their own trials. Phil Foster, for one, now rotates his melons with broccoli for disease control. As more and more growers get on board, the anti-cancer effects multiply. You see, as methyl bromide is phased out for its ozone-depleting effects, growers have a choice of how to replace it. Some will switch to the highly volatile carcinogens metam-sodium and 1,3-dichloropropene, whose manufacture and application threatens workers and surrounding communities. Others will simply use broccoli. ☘



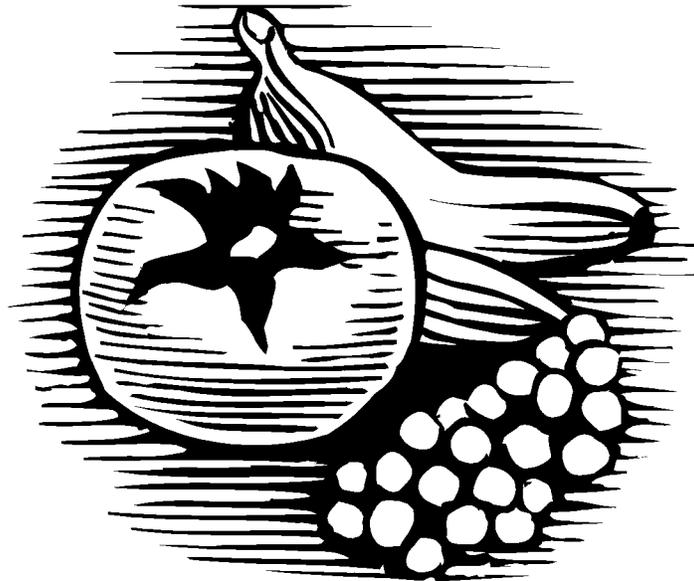
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COMMUNITY POWER

By Michelle Mascarenhas

(with excerpts and photographs from Weaving the Food Web by Jered Lawson and the Community Food Security Coalition)

CHANCES ARE THAT YOU PROBABLY know someone who has high blood pressure, high cholesterol, or diabetes. Diet is a major contributing factor in these and many other diseases. Low-income communities, especially Latino, African-American, and Native American, suffer disproportionately from high rates of diet-related diseases.

For years, some experts held that obesity and diet-related illnesses were on the rise because people were choosing the wrong foods. But in many communities of color, healthy and appealing foods are not widely available while fast food and junk food abound. How can people make healthy choices when the choices are not there?

While you would be hard pressed to find a full-service health food store in a low-income neighborhood in America, you might be surprised at how difficult it is even to find a supermarket. Dr. Kimberly Morland, co-author of a recent University of North Carolina study found that five times more supermarkets were located in neighborhoods where white respondents lived compared to neighborhoods where black respondents lived.

Access impacts what people eat. “On average, the more supermarkets there were in a given area, the more likely residents were to meet dietary recommendations for fruits and vegetables,” said Morland.

The good news is that people in these communities are coming together to change the statistics. They are planting gardens, starting farmers’ markets, teaching and taking cooking classes, organizing to stop the sale of soda and junk food in their

schools, and getting salad bars into their cafeterias. They are recruiting family-owned supermarkets to locate in low-income neighborhoods that the chains have moved out of and asking local stores to stock more fresh fruits and vegetables. Their efforts are critical to reducing health problems like diabetes, heart disease, certain cancers, and high blood pressure.

In the process, they’re also building grassroots leadership and community power.

FARM FRESH CHOICE: AWAKENING URBAN TASTE BUDS TO HEALTHY LOCAL FOOD

For co-founder Joy Moore, Farm Fresh Choice was a way to do something for her grandson. “His odds of coming up healthy are stacked against him,” says Moore, who is African-American, lives in south Berke-



ley, and until recently subsisted on a typical urban diet of fast, highly processed foods. “I realized I didn’t eat fresh fruits and vegetables. For years I went to the store and bought a piece of fruit and it just didn’t taste good. No flavor. I turned off from it. Then one day I was given this nectarine from a farmer of Good Humus Produce in Yolo County, and I said, ‘Oh, my god!’ . . . the flavor bursting in my mouth. I’ve never been the same since. I was reminded of what good food could taste like. Simple pleasure.”

Once a week, when parents come to pick up their children at one of three after-school programs in low-income communities in west and south Berkeley, they can head home with a bag full of farm fresh produce selected to their family’s tastes.

Produce is purchased from farmers in bulk at the nearby Berkeley Farmers’ Market and delivered to the after-school programs. There, members can purchase \$7 worth of fresh produce at cost. Outreach workers coordinate distribution at each site and participate in weekly nutrition education training so that they can provide nutrition information at the sites.

According to co-coordinator Anushka Baltes, the program “exposes people to the idea that fresh fruits and vegetables are good for them, it makes fruits and vegetables more visible and accessible, and it gives people a chance to learn about nutrition and health.”

Between Farm Fresh Choice and the farmers’ market, the Tuesday trip to Berkeley makes good economic sense for AMO Organics, the Hollister cooperative whose members are former waged farm laborers. “We earn more from coming to Berkeley than if we were to sell to a wholesale company,” says Maria Inés Catalán, one of the cooperative farmers. “The pay is just. We also like getting to know the people who eat the food.”

Along with several other groups working to improve food access in their communities, Farm Fresh Choice is organizing a food and justice youth camp for twenty young people from communities of color in Oakland, Berkeley, and San Francisco. They will visit farms, participate in cooking classes, share meals prepared from farm-fresh foods, and discuss the issues that their communities face.

“We have to get the youth involved in order to make change,” says Anushka Baltes. “If kids get paid in a job where they

are actually learning something worthwhile, it does a lot for their development.” With this in mind, Farm Fresh Choice is working to create a peer-based nutrition education program with paid internships.

“We have a long way to go,” says Moore. “But if we incorporate in our daily lives bits and pieces of this more simple way of life, we are on the path to a healthier community, physically and spiritually.”

ORGANIZING FOR CHANGE: SALAD BARS AND SODA BANS

The Los Angeles Unified School District serves over 700,000 meals each school day. Since about 70 percent of students enrolled are eligible for free or reduced price meals, the food provided can be an essential source of health and nutrition for growing kids. Yet a survey conducted by the UCLA School of Public Health in 1999 found that about half of the students in low-income schools, most of whom were Latino or African-American, were overweight or obese.

The Center for Food and Justice partnered with the school district to pilot Farmers’ Market Salad Bars in two schools. Instead of opting for hamburgers and fries, students began to line up to select from an array of fresh fruits and vegetables.

Students participated in promoting the new salad bars to their fellow students, went on farm field trips, and rediscovered the school garden. “The salad bar is the greatest thing that could happen to the 59th Street School’s cafeteria,” wrote Diana Garcia in a letter to school district officials. “It helps me stay healthy and have a better life.”



After a year, the UCLA researchers went back to the schools that had piloted the salad bars. They found that fruit and vegetable consumption had gone up while consumption of fat, calories, and cholesterol had gone down.

Since then, the district has put salad bars in over 40 schools. The salad bars are now stocked with produce purchased from the wholesale market rather than purchased direct from local farms. Without much awareness of the need to support local family farms, there has been little protest.

Still, the positive movement towards healthier and more appealing food in the cafeteria inspired parents, teachers, and youth to come together and work on other pressing issues. Brought together by the Center for Food and Justice, the Healthy School Food Coalition was formed in the spring of 2001.

In summer of 2002, when two board members proposed a resolution to ban soda sales from school campuses, the group quickly stepped into action.

Parent and community activist Neelam Sharma says, “Healthy School Food Coalition members and other nutrition advocates



met with board members Canter and Hudley-Hayes to strengthen the soda ban resolution and develop a strategy for gaining community and board support for its passage. We also launched a letter-writing and phone campaign targeting all board members.”

Raul Hernandez, a high school student at Bravo Medical Magnet, says he testified in support of the board resolution because he had become concerned about the health effects of drinking too much soda. Though

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he says he still drinks a soda now and then, he asked, "How can we choose something else when there isn't anything but soda or fountain water available?"

With the boardroom packed with parents, teachers, students, and nutrition advocates, the board voted almost unanimously to pass the resolution to ban the sale of sodas and other unhealthy beverages on school campuses.

Francesca de la Rosa, organizing director at the Center for Food and Justice, says that the passage of the soda ban was due in part to the months of informing and organizing that preceded the vote. Workshops were held on school food policy, nutrition, and advocacy.

At a community forum held after the soda ban passed, LAUSD board member Hudley-Hayes said, "If the community had not been organized, this resolution would not have passed."

Getting rid of junk food will help to make way for healthier options like juices and salad bars. And through organizing and educating, community members begin to learn about the benefits of supporting family farms and choosing organic.

WHAT YOU CAN DO

Across the country, in small and big ways, communities are taking back their food systems to put health, people, and the environment first. In California, a number of groups have formed a network to advocate for policies that promote health and justice in the food system.

Through the Community Food Security Coalition, they have published a new guidebook describing projects like these and the types of policies that can support such efforts. Copies will be sent to all elected officials in the state capitol. But it will take the phone calls and meetings of thousands of constituents to convince policy makers that these issues are important. Join us!

- Email cfsc@foodsecurity.org to request a copy of the new guidebook to send to your local or national elected official with a personalized letter.
- Meet with your state elected officials to educate them on the need for access to healthy food, especially in low-income communities.
- Join the Community Food Security Coalition to organize with other concerned individuals and groups. 🐾

For More Information

Community Food Security Coalition: cfsc@foodsecurity.org
or call (310) 822-5410

Farm to School: Center for Food & Justice (323) 341-5095

Farm Fresh Choice: (510) 848-1704

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By Amigo Cantisano, Organic Ag Advisors

HIGH-QUALITY COMPOST is a wonderful soil amendment and fertilizer that provides numerous benefits for all crops and soils. Properly made compost is the best source of a broad diversity of available and slow release nutrients, humus, organic matter, humic acids, fulvic acids, and high microbial activity. The beneficial microbes in compost assist with nutrient uptake, plant health, water uptake, drought resistance, protection from soil diseases and nematodes, and numerous other important functions. The quality, diversity, and population of these microbes will vary widely between composts, often as a result of the compost manufacturing process. This article will help you evaluate the quality of compost that you purchase or make on farm.

To obtain maximum benefit from compost, it is important that quality control is practiced through the entire process. There are legal requirements for compost applied to organic farms, but these do not guarantee a quality product is being manufactured. The current USDA regulations for organic growers who use compost are: Compost is acceptable if (1) it is made from only allowed feedstock materials, except for incidental residues that will not lead to contamination, (2) the compost undergoes an increase in temperature to at least 131°F and remains there for a minimum of 3 days, and (3) the compost pile is mixed, or managed in some other way to ensure that all of the feedstock heats to the minimum temperature. The monitoring of these three parameters must be documented in the Organic System Plan and verified during the site visit. An explanation of how the composting system complies with Section 205.203(c) should also be presented in the Plan. The

USDA requirements are focused on minimizing contamination and pathogen problems. They do not address quality issues.

A grower may wish to purchase compost from an OMRI reviewed composter. While this is a valuable assurance of compliance with the accepted standards, it does *not* guarantee the quality of the compost. I am regularly disappointed at what passes for compost, even by some of the OMRI approved suppliers. Because each composter and each batch they make is likely to be different, it is very important for you to evaluate the quality of what you purchase or produce.

The following is an overview of things that you should be inspecting and looking for in the compost you receive or make. Requiring your supplier to hold up his/her end of the bargain ensures that you obtain a product with high performance characteristics and a minimum of downsides. If you find upon using this check list that some aspects are below quality standards, I urge you to contact your supplier and request an economic adjustment appropriate to the reduced quality. If they will not work with you on it, find another supplier!

The first four sections are all things that you can evaluate without any laboratory analysis. The Nutrient and Biological criteria can only be judged by lab work. A good composter who wants your business will be able to provide most of the information below from a recent batch of compost similar to that which you are purchasing. If they will not, find somebody who will. The composters will get better at meeting your needs if you require them to do so.

Following the Microbiological section is a list of questions and standards to ask yourself or your compost supplier. Become an informed compost consumer. Your soil and your pocketbook will thank you!

VISUAL INDICATORS

- All material is dark brown (Black indicates “burning” of compost; i.e. temperatures above 150°F during processing).
- Parent material no longer visible (The composting process breaks down the

material into much smaller and different structures than starting materials).

- Structure is mixture of fine and medium size particles, and humus crumbs.
- There is abundant, earthy smelling white mycelium in the moist parts of the pile (This is an indicator of Actinomycete activity).

PHYSICAL INDICATORS

- Fine to medium texture (all below ½ inch mesh, with high % of mixed, medium-sized particles). A small amount of soil (less than 10%) is desirable. Higher than 10% is excessive.
- Moisture between 20–30% (This is dry enough that the compost will not squeeze together into a ball. Below 20% water content is too dry for the compost microbes and humus quality. Above 30% you are paying for excess water that you do not need; especially important if buying by the ton).

ODOR INDICATORS

- Smells like “earthy” humus and soil from the forest floor (high in Actinomycetes, which create humus and protect plants from pathogens).
- No ammonia odor.
- No putrefaction or anaerobic odor (“funky” smells).
- No “manure” odor.

TEMPERATURE INDICATOR

- On delivery, compost should be within 10°F of air temperature (80–100°F). Higher temperatures (i.e. steaming when dumped, or too hot to hold your hand in the pile) indicates the material is NOT finished.

NUTRIENT INDICATORS

- Carbon: Nitrogen Ratio (optimum 12–15:1; OK up to 20:1)
- Total Organic Matter: 20–35%
- Total Nitrogen: 1.0–2.0%
- Nitrate Nitrogen: 250–350 PPM
- Nitrite Nitrogen: 0 PPM
- Sulfide: 0 PPM
- Ammonium: trace or zero
- pH: 7–8

- Cation Exchange Capacity (CEC): > 60 meq/100g
- Humic Acid Content: 5–15%
- ERGS Reading: 5,000–15,000 mS/cm
- LaMotte Humus Test: 25–30
- Relative Humus (rH): 26–28

MICROBIOLOGICAL INDICATORS

(As measured by BBC Labs, Tempe AZ)

- Heterotrophic Plate Count: 1 x 10⁸ – 1 x 10¹⁰ CFU/gram dry weight (gdw)
- Anaerobic Plate Count: Aerobes: Anaerobes at 10:1 or greater
- Yeasts and Molds: 1 x 10³ – 1 x 10⁴ CFU/gdw
- Actinomycetes: 1 x 10⁶ – 1 x 10⁸ CFU/gdw (very important)
- Pseudomonads: 1 x 10³ – 1 x 10⁶ CFU/gdw
- Nitrogen Fixing Bacteria: 1 x 10³ – 1 x 10⁶ CFU/gdw
- Maturity: > 50% on Maturity Index
- Stability: < 100 mg O₂/Kg compost dry solids/hour

QUICK QUESTIONS TO EVALUATE COMPOST QUALITY

Questions for the Compost Supplier & Amigo's Answers for Optimum Quality Compost

Source of raw materials?

- The greater the diversity of ingredients the better. The best composts are comprised of 3 or more ingredients.

Percentage of each raw material?

- > 50% animal manures such as cow, horse, sheep, chicken, turkey. Smaller % of materials such as pomace, straw, hay, rice hulls, sawdust. Low % (< 25%) of wood chips or green waste.

Percentage foreign materials?

- < 1% (i.e. plastic, garbage, etc.)

Percentage moisture during composting?

- 30–50%

Percentage moisture on delivery?

- 20–30%

Bulk density?

- 1½ – 2 yards per ton.

Length of composting process?

- 8–16 weeks.

Age of delivered compost?

- < 6 months.

Temperatures during composting?

- 130–150° F during first 4–6 weeks;
- 100–125° F during next 4–8 weeks.

Temperature of delivered compost?

- 80–100° F

Method of aeration?

- Compost turner.

Number of aeration/turnings?

- 6–20 turns.

Fertility analysis?

- Variable: 0.5–3% Total Nitrogen; 0.2–2.0% Phosphorus; 0.5–3% Potassium. Other nutrients are variable, but generally the higher % the better, except sodium and boron which should be low to very low.

Organic matter %?

- Between 20–35%

Carbon to Nitrogen Ratio?

- Between 10:1 to 15:1

Microbiological analysis?

- See "Compost Quality Standards"

Particle size?

- Below ¾ inch

Price FOB Site?

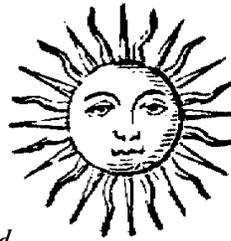
- \$18–\$30 per ton in 25 ton loads.

Delivered price?

- Variable, dependent on mileage.

Price with spreading?

- Spreading charges vary from \$5 to \$50 per ton based on site and quantity spread.



RESOURCES

Microbiological Analysis

BBC Laboratories
1217 N. Stadem Dr.
Tempe, AZ 85281
480-967-5931 www.bbclabs.com

Nutrient Analysis

A & L Western Ag Labs
1311 Woodland Ave., Suite 1
Modesto, CA 95351
209-529-4080 www.al-labs-west.com

Compost Thermometer

Reo Temp
11568 Sorrento Valley Road, Suite 10
San Diego, CA 92121
800-648-7737 www.reotemp.com

LaMotte Test Supplies

LaMotte Co.
P.O. Box 329
Chestertown, MD 21620
800-344-3100 www.lamotte.com

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NEW TO THEE IN 2003

By Brian McElroy, Certification Services Manager

CCOF CERTIFICATION SERVICES provides the following information in order to help you understand NOP and CCOF International Standards. Updates are provided on a regular basis as new information regarding the implementation of CCOF standards is available. If you have questions regarding CCOF's Certification Update, please feel free to contact your Regional Service Representative or other CCOF personnel.

NEW FEE STRUCTURE

CCOF has revised our fee structure! CCOF will no longer charge assessments. The renewal fee and assessment fee have been replaced by a single annual fee. CCOF's fee structure has been changed to reflect the cost of certification in the current market and to simplify fees. All current CCOF clients have been notified of the change in fee structure to take effect upon renewal in 2003. If you would like a copy of the new fee structure, see the *Certified Clients Section* at www.ccof.org.

TARTARIC ACID

Wine producers will be relieved to know that tartaric acid may be used in the production of organic wine and wine made from organic grapes. The official notice is posted on the NOP website. Tartaric acid was not included in the original regulations due to a clerical error. The error will be corrected through rulemaking to amend the National List of Allowed and Prohibited Substances. This rulemaking will be published in the Federal Register.

MEXICAN FRUIT FLY OUTBREAK IN SAN DIEGO COUNTY

Organic farmers that are in San Diego County are faced with quarantines and mandatory treatment for Mexican fruit fly. This is the first fruit fly outbreak since the implementation of the National Organic Program. California Department of Agri-

culture and the County Agricultural Commissioner are seeking to provide a pesticide product for organic producers by the generic name of "spinosad." Spinosad has been approved by the National Organic Standards Board and is therefore allowed for organic production. However, specific spinosad formulations "brand name products" may or may not be allowed depending on the inert ingredients. CCOF has been lead to believe that a new formulation of spinosad is available for organic producers.

If you are in the affected area and may be subject to mandatory treatment, you should verify that an NOP compliant brand of spinosad is made available for your use. You should also review the notice regarding inert ingredients in this article, next column.

CURRENT CCOF INTERPRETATIONS OF NOP REGULATIONS:

Compost and Compost Tea:

The CCOF Certification Standards Committee (CSC) passed the following motion: *Compost made according to the parameters of section 205.203 of the federal rule may be applied in any manner, solid or liquid form, and will be considered to comply with this section.*

CCOF Certification Services will implement this recommendation from the CSC. The National Organic Standards Board appointed a compost task force to review the use and regulations surrounding manure and compost. The Final Report from the task force was listed on the NOP website (archives) as an interpretation of Section 205.203 and stated "Compost and vermicompost teas are still under review and are therefore not eligible to satisfy section 205.203 (c) at this time."

However, CCOF Certification Services does not believe that based on the task force recommendation that we can prohibit producers from using compost that is produced according to the NOP regulations. To say that NOP compliant compost that

has been treated with water or any other allowed fertility input is "prohibited" is absolutely unenforceable at this time.

Organic Seed:

Seed shall qualify as organic seed if it has been grown and processed as certified organic for at least one generation. (CSC decision, 10/25/02)

CCOF Certification Services accepts this recommendation and recognizes that a certified producer may purchase conventional seed (assuming organic seed of sufficient quality, quantity, and variety is not available) and plant it in a certified organic field and harvest seed crop that can qualify as organic seed.

Materials:

On May 17, 2002 the CSC passed a motion to:

Allow the use of brand name products containing List 3 inerts that were previously being used (by CCOF certified operations) until April 21, 2003.

CCOF certification services will seek to implement this policy and seek further clarification from the NOP. The continued use of common brand name products (that are generically allowed for use by the NOP regulations) by CCOF producers will be considered a "minor non-compliance" until the USDA and the US EPA can clarify the status of the products or the status of the List 3 inert ingredients that are contained in some of the products.

CCOF and CCOF producers have fought for years to try to gain access to the "inerts" that are used in many brand name pesticide products. Without assistance from the EPA, neither certifiers nor farmers will ever be able to know the inert contents of many pesticide products. CCOF will continue to work with clients in order to gain more information on products and seek to maintain access to products that are generically allowed and commonly used in good faith.

CCOF INTERNATIONAL:

Gibberillic Acid (G.A.) will be prohibited by CCOF International Standards as of January 1, 2003. The committee determined that G.A. should be listed as prohibited, as the product is not allowed by European Union Regulations for organic production (2092/91). CCOF cannot provide EU import certificate approval where G.A. has been used in 2002.

CCOF has sought to clarify that G.A. is naturally derived and that the product should be allowed for use under IFOAM regulations. However, CCOF recently received a communication from the Department of Agriculture for the United Kingdom (DEFRA) that clearly stated that G.A. was prohibited for use according to EU Regulations.

LABELING AND STREAM OF COMMERCE:

The USDA / NOP program has released a policy statement as to the definition of "stream of commerce" as it relates to the sale and labeling of organic product after October 21, 2002. You may view the full policy statement on the NOP website. However, the policy statement does not clearly address the use of existing stocks of labels and packaging that are not fully compliant to the NOP after October 21, 2002.

Labeling. CCOF Certification Services, in consultation with the CSC, has determined that CCOF clients may use existing packaging. Non-compliant labels and packaging must be inventoried and the producer must have a plan in place to bring labeling into compliance as soon as possible. The inventory and compliance plan must be on file with CCOF.

5 basic labeling tips:

1. The certification agency must be identified on the packaging "...certified organic by CCOF."
2. The "grown in accordance with the COFA of 1990" language must be removed.
3. The USDA seal is not required, it is voluntary.
4. The CCOF seal is not required, it is voluntary.

5. All organic labels and packaging must be on file and approved by CCOF.

For a complete description of labeling requirements and examples, see the NOP website on labeling of packaged products at: www.ams.usda.gov/nop/ProdHandlers/LabelTable.htm

Stream of Commerce. The stream of commerce policy allows for product to be sold as organic if it was certified organic prior to full implementation of the NOP regulations.

Product that was produced as organic but not "certified" will never be allowed to "enter the stream of commerce" and be sold as "certified organic" by CCOF.

This policy also affects the importation of organic products. While CCOF is now obligated to accept the certification of any NOP accredited certification program, CCOF is also required to seek verification that the product meets NOP regulations.

NOP accredited certification programs that have more than one certification program (EU compliance, NOP compliance, JAS compliance) must show evidence that the product is actually certified to the NOP regulations. Thus, CCOF will require evidence that the certifier evaluated the certified party to the NOP regulations and that the product is compliant with the NOP regulations. CCOF will evaluate products on a case-by-case basis to determine if the product was in the stream of commerce prior to October 21, 2002. 

For more information, please contact your Regional Service Representative (RSR) listed on the back cover of this newsletter.



Need Info?

Visit the Certified Clients Corner at www.ccof.org/certifiedclients.html to find out more information about the new fee structure, and other important and useful information for CCOF Certified Clients including:

- ✓ Add acreage/parcels/products/processes
- ✓ Buffers
- ✓ Clopyralid
- ✓ Commercial availability
- ✓ Compost
- ✓ Fertility
- ✓ Genetic engineering
- ✓ IFOAM/CCOF International Standards
- ✓ Inspections
- ✓ Integrated Pest Management (IPM)
- ✓ Labeling
- ✓ Manure (raw and processed)
- ✓ Materials/OMRI List
- ✓ Organic System Plan (OSP)
- ✓ Parcel Transfer
- ✓ Pesticide Drift
- ✓ Pheromones
- ✓ Post-Harvest Handling
- ✓ Renewal Contract/Fees
- ✓ Regional Service Reps (RSRs)
- ✓ Seed (Treated)
- ✓ Strawberry Crowns
- ✓ Trade Association
- ✓ Transplants
- ✓ USDA/NOP
- ✓ Water Use
- ✓ Withdraw Parcel/Operation

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CLOPYRALID UPDATE



EPA VIRTUALLY ELIMINATES OPPORTUNITY FOR PUBLIC COMMENT ON TOXIC DOW HERBICIDE

WHILE COMMON HERBICIDES produced and marketed by Dow AgroSciences continue in use and cause significant financial harm to successful composting operations, an action by the U.S. Environmental Protection Agency at the request of Dow has all but closed the door for public comments on this important issue.

The composting industry is threatened by the increasingly widespread use of a particularly persistent herbicide made by Dow AgroSciences, a subsidiary of Dow Chemical Company. The taxpayers of Spokane WA are having to pay \$950,000 to buy the city out of a contract with a composting company whose product was contaminated with Clopyralid, the active ingredient in Dow herbicides like Confront. Compost contaminated with Clopyralid residues have been found in several other states and cities. Compost made from grass clippings cut from Clopyralid-treated lawns has severely stunted certain food plants to which the compost is applied.

“Composting is one of the oldest and easiest types of recycling,” says Bill Sheehan, executive director of the GrassRoots Recycling Network (GRRN). “Dow’s toxic products not only kill weeds, they are killing financially successful compost programs that keep thousands of tons of organic material out of landfills.”

GRRN has led the grassroots effort demanding that Dow follow the Precautionary Principle—take responsibility for the impacts of their products and remove them from use until they can be proven safe.

Recently, however, in an effort to preempt a stronger state ban in California, Dow AgroSciences asked U.S. EPA to absolve Dow of responsibility by simply

adding a warning to product labels cautioning commercial users not to apply the herbicide on turf that could be composted. That action is not open to public comment, according to EPA. Dow also asked EPA to delete application of the product on “residential turf” as an approved use. On August 28th, 2002, EPA published public notice of the proposed deletion action in the Federal Register with a six-month comment period—although they failed to include two of the three technical source forms of Clopyralid.

Incredibly, EPA agreed with Dow’s request to shorten the public comment period because the issue is controversial, according to an EPA spokesperson. On September 20th, EPA issued a correction in the Federal Register that ended the public comment period on September 27th. This followed by five days the signing into law of the California bill (AB 2356) that goes beyond Dow’s self-serving requests for limited EPA action.

“Whether or not Dow is getting a free ride from the EPA is unclear, but to virtually exclude the opportunity for meaningful public engagement on this issue is shocking,” continues GRRN’s Sheehan. Only through GRRN’s pursuit of this issue was EPA’s error first detected and an opportunity for public comments offered. Concerned citizens can send comments to the EPA at GRRN’s Web Action Center, <http://action.grrn.org/action/>

Dow’s requested action neither addresses the most significant uses of Clopyralid products nor provides adequate warning of all the dangers presented by the product. The vast majority of product is applied by commercial and agricultural applicators, and clippings from commercial turf (the majority of turf in some

states) frequently wind up in municipal compost programs.

For more information on Dow’s persistent herbicide, visit www.grrn.org/dow/background.html

Reprinted with permission from GrassRoots Recycling Network, a North American network of waste reduction activists and professionals promoting producer responsibility and Zero Waste as critical elements of a sustainable society.

www.grrn.org/dow/dow_release_09-24-02.html

Clopyralid Information

CALIFORNIA

www.ccof.org/certifiedclients/Clopyralid.html

<http://ucce.ucdavis.edu/files/filelibrary/2030/3153.pdf>

www.caff.org/caff/publications/aa/02_spring/compost.html

www.cdpr.ca.gov/docs/legbills/2002bills.htm

OREGON

www.deq.state.or.us/wmc/solwaste/factsheets/ClopyralidComposting.pdf

WASHINGTON STATE

<http://cahenews.wsu.edu/Clopyralid.htm>

www.puyallup.wsu.edu/soilmgmt/Clopyralid.htm

www.cityofseattle.net/util/Clopyralid/

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CALIFORNIA LEGISLATION UPDATE

Legislation to combat persistent herbicides in compost was introduced by Fred Keeley (D-Santa Cruz) in February of 2002 and signed into law by Governor Davis in September 2002. This bill requires Cal-EPA, by July 1, 2003, to convene an advisory body to advise the agency on strategies to prevent the contamination of compost by Clopyralid and other persistent herbicides and to evaluate the presence of Clopyralid and other herbicide residues in compost produced at composting facilities throughout the state, including determining the source of residues found in compost and evaluating the levels of Clopyralid or other herbicides in compost that may cause damage to plants. The agency will be required, by July 1, 2003, to adopt regulations to impose restrictions on the use of Clopyralid and authorize the department to designate Clopyralid or other herbicide as a restricted material or to require the department to cancel the registration of Clopyralid, as necessary. If the agency does not take either of those actions, the agency would be required to state the reasons in writing. The bill will require the department, by July 1, 2003, to determine whether the existing tests required to register Clopyralid and other herbicides are adequate and to establish and notify registrants of any further tests that are required as a condition of registration or reregistration. The bill will prohibit the department, after January 1, 2004, from registering or reregistering Clopyralid or any other herbicide if

it makes a finding, after consultation with the board, regarding the presence of the herbicide in compost at specified levels.

The legislation had to be scaled back some because of extremely heavy lobbying by Dow in Sacramento. Because of this, the law does not cover agricultural residues. It is designed to specifically to cover commercial landscapers (since Dow, under pressure, has begun the process of voluntarily removing it from residential homeowner use throughout the U.S.).

Clopyralid products produced by Dow AgroSciences have been a problem in composting facilities throughout Washington, Oregon and California. It is just as prevalent elsewhere in the United States. The contamination is worst in Washington State. New Zealand has also been experiencing problems with Clopyralid. 🌱

Visit www.leginfo.ca.gov/bilinfo.html to view legislation history and who voted how in Sacramento (search for Clopyralid by keyword).

CCOF Action Alerts



Take action against the untested and unregulated release of agricultural biotechnology into our environment AND bodies. Speak out to business leaders at Shaw's, Safeway, and Kellogg's, and to our leaders in the federal government.

Please visit

www.ccof.org/actionalerts.html

The CCOF Action Alerts page contains links to all state and federal agencies. Make your voice heard in Sacramento and Washington, D.C.

To learn more about genetic engineering and agricultural biotechnology, to read CCOF's position on agbiotech, and to visit government, scientific and activist websites related to genetic engineering, please visit www.ccof.org/ge.html



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



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Traditional Loose-fill Mix

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Mix # 6	LPM6	Sunshine Premix Organic
N/A	Growers Gold Organic	Sunshine Growers Organic

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VOL. I NO. 1

FIRST EDITION

25 CENTS

SPRING, 1974



OUR PURPOSE IS.....

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

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PUTTING PRINCIPLE AND COMMITMENT AHEAD OF DOLLARS AND CONVENIENCE

Compiled by Keith L. Proctor, based on historical articles from Brandon Lee, Sy Weisman, Ron Neilsen, Tammy Hansen, and the CCOF Archives

The 1960s and early 1970s were uncertain times for organic farmers, and national and international events did not ease anyone's trepidation. The nation was in conflict with itself and with other countries such as Vietnam, China, and the Soviet Union. Great leaders had been assassinated, riots broke out in major cities across the nation, and social values not valued were questioned. Atomic bomb testing and atomic power plant construction fueled fears of a nuclear nightmare. The leader of the free world was falling from grace with his own people, and an entire generation gathered to celebrate music, peace, love, and a new way of thinking.

CALIFORNIA:

CRADLE OF THE ORGANIC MOVEMENT

It was during this time of great national and international change that a slow, but steady stream of Americans began moving from the cities to rural America to “get back to the land,” towards what they hoped was a different and better way of life. Many of these people had the intention of becoming organic farmers. It was in this way that many hoped to find sanctuary from the turmoil of the world. They would soon join others who had been farming organically for many years. These experienced organic farmers saw early on what the effects of unfettered chemistry did to

the soil, plants, animals, and humans. There were yet others who never bought the “better food through chemistry” propaganda. Many of these farmers would become CCOF founders and future leaders—the **Lundbergs**, the **Pavichs**, and the **Walters**, to name a few.

Organic farmers at this time were more or less on their own. Many were part-time farmers and struggling to make a living. There were no associations of farmers such as today. There was little time to organize, and information was scarce, save for Rodale Press' *Organic Gardening and Farming Magazine*, founded in 1942.



Bryce and Eldon Lundberg

“A simple need for information and moral support was a driving factor behind the creation of CCOF in 1973,” recalls former CCOF President **Warren Weber**. “Growers needed each other because they found little help elsewhere as they struggled to find successful organic farming methods.”

David Katz, an early grower member, echoed Weber's recollection. “There was virtually no one to talk to. You couldn't find anyone [from the conventional industry or universities] that didn't look at you cross-wise.”

Not only was the lack of farmer-to-farmer connection a problem, but also with the increased interest in organic came an increase of fraud. There was as yet no system in place to verify organic claims. Some conventional rice was stamped and passed off as organic. Some poor quality produce had also been labeled as organic.

“What we needed [was] a little honesty in the business,” said founding CCOF President **Cal Slewing** in a 1993 interview.

“It soon became vivid that we would have to sell to people who needed some kind of reassurance that we were doing what we said we were doing,” recalls

CCOF's 30-year history is so rich in detail that we could not present it all in one issue. Over the next three issues of the *CCOF Magazine*, we will focus on each of the three decades of CCOF's history, bringing you historical details and interviews with CCOF founders and others who have helped shape this organization. Here we present an abbreviated version to include with this special 30th Anniversary issue. If any CCOF certified and supporting members have suggestions, historical facts or comments to offer, please contact the Editor. Thank you all for supporting CCOF.

—K.P.

Homer Lundberg, an organic rice grower since 1968, and CCOF Founding Member.

The first certification of organic farms in California occurred in 1971, and was administered by Rodale Press' *Organic Gardening and Farming Magazine (OGF)*. The West Coast editor for *OGF* Floyd Allen, oversaw the program that was entirely paid for by the magazine. *OGF* and growers determined the definition of organic and the resulting certification standards. The magazine also offered funds to conduct lab tests for soil fertility and pesticide residue. In 1971, *OGF Magazine* listed 34 certified organic farms in California. In May of 1972, *OGF* sponsored a national conference in San Francisco on organic farming. Discussions at this meeting spawned a marketing co-op known as the California Organic Farmers Association (COFA), limited mainly to marketing. Within one year, COFA listed 47 members.

THE BIRTH OF CCOF

The fateful day came nine months later on February 23, 1973, in Morro Bay, California, when *Organic Gardening and Farming Magazine* announced to a gathering of 90 organic farmers that it would be pulling out of the pilot program for organic certification. Most farmers at the meeting were caught unaware, overwhelmed with the thought of losing the certification program just after it began, and creating their own if they wished to continue, no small feat indeed.

Fifty-four growers agreed to sign up for the newly formed California Certified Organic Farmers. Dues were \$25 per year. A twelve-person organizing committee began the tasks of establishing certification guidelines and bylaws. The state was divided into three sections: northern, central, and southern. Three more organizational meetings occurred at Atascadero during which time the guidelines and bylaws were further developed and a slate of officers was proposed for election. On June 7, 1973, only four months after Rodale announced its departure from organic certification, CCOF elected its first officers and was now on its own. Cal Slewing was elected President; **Barney Bricmont**, Vice President; **Helmut Klauer**,

Secretary; **Dave Hayes**, Treasurer; **Shirley Du Moulin**, Consumer Representative; **Larry Watson**, State Certification Chairman; Homer Lundberg, Northern Regional Chairperson; **Fred Adams**, Central Regional Chairperson; and **Robert Taft**, Southern Regional Chairperson.

The first issue of *The California Certified Organic Farmer* (Spring 1974) featured a map of the state of California on which was located all 73 certified organic and pending certified organic farms in the state of California. In the middle of the page was written, "Here we are...just watch us GROW!!" And grow they did, but not without experiencing a few growing pains first. However, regardless of those pains, we have witnessed a fulfillment over the past thirty years of that desire to grow. In this first newsletter, the founders of CCOF outlined the intent of the organization:

"We feel that the primary purpose of our organization is to rid the organic food industry of the phonies. As an organization and as individuals, we are dedicated to this purpose. By offering to the public organically grown food that has been certified by our organization, we feel that in due time all consumers will be able to walk into health food or natural food stores and be certain that he is buying organically grown food which it is so labeled. Our individual dedication to this organization is not for personal profit or glory, but merely for the protection of the consumer and the honest members of this industry. To this cause we have all devoted much time, effort, and money and for this cause we will continue."

CCOF's first annual meeting took place in Fresno on January 11-13, 1974. Eighty-five members, distributors and other organic supporters were invited to attend. Participants were excited for what had been accomplished so far, and continued to work to develop CCOF by asking themselves, "What are we doing? Where are we going?" Summarizing the annual meeting in the first newsletter, Shirley Du Moulin wrote, "[Attendees] agreed that credibility

with the consumer is of the utmost importance, and that use of the CCOF Seal clearly visible with the food product label along with education of the public to know what the seal stands for is vital." Keynote speaker Jerome Goldstein, Executive Editor of *Organic Gardening and Farming Magazine*, pointed out that CCOF was one of two state certifying groups in the nation, and that the rest of the country would be looking to CCOF as a model.

During this early development of CCOF, Floyd Allen of *OGF Magazine* remained on the organizing committee as temporary executive secretary. He wrote in

OGF in 1973, "In going ahead with CCOF, growers have put a lot of time and money on the line in their conviction that the time has come to put principle and commitment just a little ahead of dollars and convenience." But Allen's involvement with CCOF and that of *OGF Magazine* ended in 1974.



Barney Bricmont

UNCERTAIN YEARS

With the absence of *OGF's* support, CCOF's development quickly stalled. Growers had been questioning the initial centralized structure, instead desiring a regional setup with locally elected officers. Growers began dropping out, and the certification program was left in limbo. After only three issues, *The California Certified Organic Farmer* newsletter ceased production in late 1974.

Cal Slewing resigned as President in early 1975. Barney Bricmont stepped up and held the position for 10 more years. A meeting of CCOF's officers in April agreed that the organization must decentralize in order to secure the survival of CCOF. After a statewide meeting failed to materialize, the Central Coast Chapter was formed in the Monterey Bay area, but no other chapters appeared. Between 1975 and 1978, CCOF was essentially the Central Coast Chapter.

In the vacuum created by CCOF's reduction in size and influence, two new groups were formed. California Organic Growers (COG) was a one-man certifica-

tion show organized by a grower named Don Foote. At its peak in 1977, COG had about 30 growers. In the Santa Rosa area, a dozen organic farms created a marketing co-op called Farmers Organic Group (FOG). By 1979, COG had disappeared and FOG members had formed the North Coast Chapter of CCOF. The chapter met for the first time in January 1978 with 16 farms, providing more members and support to the fledgling CCOF organization.

THE ORGANIC NETWORK BEGINS

At the suggestion of Governor Jerry Brown's Department of Consumer Affairs, legislation was introduced in 1978 by Assemblyman Vic Fazio to define and regulate the production of organic foods. Upon reading the proposed legislation, grower-member **Sy Weisman** and **Stuart Fishman** (at the time a San Francisco natural foods retailer) concluded that it would virtually exclude all of the growers using the term. Fishman developed the first statewide mailing list in 1978, which brought together the first network of mainstream organic food and farming practitioners and advocates.

CCOF seized the opportunity and became actively involved in writing the legislation. The California organic industry began to take shape as a network of growers, processors, retailers, and wholesalers connected to discuss the proposed law. The bill received fierce opposition from a number of factions. The natural foods industry fought (successfully) to remove the term "natural" from any regulation. Health foods advocates fought the bill as too weak, and opposed any regulation by state agencies. Despite the confusion, the *California Organic Food Act of 1979* finally passed with a two-year "sunset" clause. CCOF supported the final bill with some misgivings, waiting to see how it would work itself out.

As *COFA '79* was being passed, CCOF's two chapters redrafted the statewide bylaws to reflect a decentralized structure and the new standards defined by the law. The chapters were designated as the basic units of certification, putting a large part of the decision-making process in the hands of local grower-members. Total membership in 1979 reached 34 growers.

Organic then received a boost in the July of 1980. A study authorized by USDA Secretary Bob Bergland in the Carter administration officially established the existence of an alternative farming system in the U.S. called "organic." The federal government had finally recognized what CCOF and other growers around the country had been doing for many decades before and since "better living through chemistry" became a catch phrase and dominant method of farming.

GROWTH, DIRECTION, DEVELOPMENT

CCOF would not remain relatively small at 34 growers for long. The organization and the movement were growing strong and fast. In 1981, the Mendocino Chapter was formed, followed by the Yolo, Big Valley, and North Valley Chapters in 1982. Fresno-Tulare, South Coast, and the Pacific Southwest Chapters

were established two years later in 1984. This year also saw the resurrection of the *California Certified Organic Farmers Statewide Newsletter* under the editorship of **Kate Burroughs**, one of the founders of the North Coast Chapter.

In March 1985, Barney Bricmont stepped down as President of CCOF after 10 years of service and turned the gavel over to Warren Weber. The organization had grown now to include over 150 growers. It was at this time that CCOF took a big step in its organizational development: a staff person and an office space. **Mark Lipson** of **Molino Creek Farming Collective** near Santa Cruz became the first CCOF staff member. Previously, CCOF had operated out of individual homes by member volunteers.

The next year saw a continued increase in membership to 250 growers, and an additional staff member, **Phil McGee**. It was also in this year that more organizational changes occurred. Inspectors received more formalized training on how to conduct inspections. Consumers continued to accept the farmer's good word on

his practices, but now were also seeking his clear adherence to established standards. The state certification committee was given the authority to review and invalidate specific chapter certifications that were not in compliance. This was developed and adopted to improve certification for problematic inspections, and improve overall efficiency and technical sophistication of the certification program. However, the approval or prohibition of various materials had still been left to the chapters, causing discrepancies and confusion around the state. There was a growing demand for a uniform certification handbook and materials list for CCOF growers to follow.

Passions for CCOF's leadership role in the world of organic continued to grow as well. **Wendy Krupnick** wrote in the Summer 1986 *Statewide Newsletter*, "The opportunities for legitimating our industry

have never been better; the public is begging for it. If we don't act on it, agribusiness may compromise the market shortly." Mark Lipson, CCOF's first staff member, echoed Wendy's words in the December 1986 *Statewide Newsletter*. "We can help direct a significant shift in the agricultural system," he

wrote, "or we can watch from the sidelines as the system crumbles and reshapes itself under other influences."

CCOF grew to 250 growers in 1986 and reached over 300 in 1987, the year in which growers finally saw the publication of the first *CCOF Certification Handbook and Materials List*, and the first *Farm Inspection Manual*, as well as the first series of Farm Inspector Trainings. The Desert Valleys Chapter appeared in this year, creating another chapter in the extreme south of the state. CCOF was building a solid structure for itself, growing rapidly, and in need of someone who could take the reins full-time. 1988 was going to be a big year for the adolescent organization.

The Board of Directors decided it was time to hire the first Executive Director for



Mark Lipson



Bob Scowcroft, far right, with the first statewide office staff.

CCOF. The organization was in need of a full-time staff member who could devote more time to it than the committed farmers who had nurtured CCOF for nearly 15 years. Into this position, **Robert (Bob) Scowcroft** was hired to be responsible for all aspects of the organization—management of staff (who had held CCOF together for a few years between farmer-control and Scowcroft’s hiring), oversight of the certification program, fundraising, and media contact. Bob had previously for Friends of the Earth and for the UC Extension in Santa Cruz. He fit perfectly with CCOF’s missions and needs. It was an exciting time, and things were about to get much more interesting.

NATIONAL ATTENTION

The CCOF name garnered a boost in recognition in 1988 when it pursued the investigation (in cooperation with the California Department of Health Services) of Pacific Organics, a distributor that had been selling conventionally-grown carrots as organic. In the 1988 *Statewide Newsletter*, Executive Director Bob Scowcroft states, “It’s important to understand that for many people, this case put CCOF on the map not only as an organic grower organization but as a defender of organics in general. Clearly, our name recognition to food industry giants is one of — “you are the organization that filed the carrot complaint and stuck with it. Tell us more about yourselves.” I believe that others looking back at the history of organic agriculture will treat the Pacific Organic case and CCOF’s role in it as a historic event. Not only did we expose the faulty labeling practices of this company in particular but the resulting publicity made the state enforce the law and put into place pro-

Minutes story on Alar, based on a report by the Natural Resources Defense Council titled



Fresh from the Farm *Frozen Products* *Roasted Products* *Shelf Stable*



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Intolerable Risk: Pesticides in our Children’s Food, caused a stir outside the organic community. The event would become known as “the Alar scare.” In the Spring 1989 *Statewide Newsletter*, Mark Lipson reported, “The historic coincidence of events over the last 10 weeks has left us in a completely new position. Like it or not, things will never be the same.” Things were not the same for CCOF. Following the media coverage of the Alar scare, attention turned to producers of organically grown food. Being one of the largest organic

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organizations in the United States at the time, people and businesses, allies and adversaries from all over the country were looking to CCOF for information and direction. For weeks following *60 Minutes* story, the phones at CCOF rang off the hook. Calls numbered around 150 per day, with reporters, retailers and consumers all wanting to know where they could get organically grown food. In the two months following the program, CCOF mailed out 400 application packets.

Beginning in 1989, CCOF began work on creating Processor Certification Standards. With more and more raw organic agricultural products, and a greater and growing network of organic businesses, many more organic processing facilities emerged in California and around the country. Many CCOF farmers were also processing their own produce on-farm. Certification through the entire process, from farm to table, was an increasing desire from the general public. CCOF looked to existing models for processing standards, and after staff and the Processor Subcommittee had prepared CCOF's version, the Board of Directors voted to accept a limited number of processor applications during the first year of processor certification. Controlling the number of applicants during this pilot year of processor certification allowed staff and volunteers to better gauge the effectiveness of the program and prevent an onslaught of applications as seen in the wake of the Alar scare.

With organic thrust onto the national stage with the *60 Minutes* show, a wider variety of players was entering into the fray that was the redrafting of the *California Organic Food Act*, submitted for CCOF by Assemblyman Sam Farr of Monterey. Mainstream agribusinesses and lobby groups, national consumer and environmental organizations, and government agencies were many of the interested and influential parties involved. There was a large measure of uncertainty surrounding the bill, increasing support met with increasing opposition. With all of these groups taking part, many thought that the situation might create some unusual alliances and unforeseen challenges.

California Governor Dukmejian signed the *California Organic Foods Act of 1990* on September 25, 1990, closing a 20-month marathon effort by CCOF. The 42-page bill was passed 29–4 by the full State Senate on August 31, the last day of the legislative session. The Assembly also ratified the final version by unanimous concurrence. Included in the law were requirements for all organic producers and handlers to register with the State, for all growers to pay a stepped-scale fee, the creation of an enforcement program, obligatory record keeping and disclosure, a materials review by CDFA, the creation of an advisory board, transition rules, and requirements for treated seeds and sprouts. Third-party certification was still voluntary under the new law. In the same year, the federal government passed the *Organic Foods Production Act of 1990*. Additionally, “CCOF Certified” was registered with the U.S. Patent and Trademark Office for “raw agricultural food products, meat and poultry in (US) class A.”

Due to all of these changes, 1989 and 1990 proved to be pivotal years for CCOF. In 1989, total CCOF farm operations skyrocketed as farmers realized the benefit of going organic. Between 1989 and 1990, total operations increased 38%. 1990 saw the most growth in total acreage, with a 67% increase in the total number of CCOF acreage. This increase came from both existing CCOF operations expanding their organic production and new entrants into CCOF. But the growth, a large portion of it caused by the Alar scare, also caused problems within the organization. So many farmers wanted to enter the program and add more acreage that at times chapters were swamped with new applicants and inspections were greatly delayed.

The spurt generated by the events of 1989 and 1990 was followed some leveling out. Total CCOF operations went from an all time high in 1991 of 690 operations to 617 in 1992, and then hitting its lowest point in post-1990 years of 612 in 1994. From there, CCOF grew slowly in 1995 and 1996 (1% a year) and then increased almost exponentially since (5% in 1997,

9% in 1998, 11% in 1999 and 17% in 2000).

Growth, however, did not come without a price. “CCOF systems and process are strained to the limit,” wrote Bob Scowcroft in the Summer 1990 issue of the *Statewide Newsletter*. “While we are regarded by many as the premier certification and organic advocacy organization in the country, we have arrived at that position at no small cost to our staff, volunteers, and finances. In a sense we have an organization which is ruled by statutes designed in 1985 and amended piecemeal, year by year to deal with problems as they appeared. We never had a concrete plan in place to deal with growth, lines of authority, and the strain of a consumer uprising demanding organic products. In other words, we succeeded beyond our wildest dreams and reality has caught up with us.”

A widely recognized and legally protected seal is the cornerstone of our trade. Misrepresentation can seriously damage the integrity of CCOF products and the certification process. In 1991, CCOF took legal



Bill Brammer

action to protect the CCOF seal from damage due to a decertified grower who had marked products as “CCOF Certified” when they were not certified. “We must defend the integrity of the seal on behalf of all grower members in good standing. Our seal, along with other organization’s certification marks, represents the very core of the industry’s trust in verification,” wrote **Bill Brammer**, President of CCOF. The courts eventually sided with CCOF against the

producer, directing the business to cease and desist from using the name and logo.

With an ever-growing presence in the organic sector, in politics and law, and in agriculture in general, CCOF was well-placed to be a knowledgeable, fair, and respected player in organic regulation. In 1991, the Secretary of California Department of Food and Agriculture (CDFA) appointed two organic processors and five CCOF certified growers to the California Organic Foods Advisory Board (COFAB). However, CCOF and the organic industry were not so lucky with the federal government.

In the same year, the U.S. Secretary of Agriculture nominated experts directly to the National Organic Standards Board (NOSB), but the majority of appointees were not drawn from the slate submitted by organic industry organizations and environmental and consumer interest groups. While some of the members were active on the national level, many of the appointees were relatively unknown to most of the organic trade. "There are a bunch of people at USDA who think you guys are wacko, that you should be humored and ignored," said Dan Haley, Administrator of Agricultural Marketing Services at USDA, in his address to the EcoFarm Conference in January 1992. "On the other hand, many in the USDA recognize you fill a legitimate market niche and you are environmentally friendly." Unfortunately, California's organic farmers were not represented at all on that first NOSB. Rather, Midwest cereal farmers represented all organic growers, ignoring the western vegetable crop growers in the cradle of the organic agriculture movement.

What was not ignored during the first twenty years of CCOF was the organization's well-rounded sense of duty to the entire organic trade, not just to California. Over the years, CCOF organized materials review committees and solicited funding for organic farming research. These two

actions would later develop into separate organizations; the Organic Materials Review Institute (OMRI) in 1997, to which CCOF staff member **Brian Baker** would transfer (and which would take over CCOF's materials review process), and the Organic Farming Research Foundation (OFRF) in 1991, to which Bob Scowcroft



Diane Bowen, left.

moved a year later to become its Executive Director. Mark Lipson, who would eventually work at OFRF as well, resigned from CCOF in the summer of 1992 to devote more time to his farm.



Denesse and Tom Willey with their children.

ORGANIC GROWS WORLDWIDE

Enter **Diane Bowen**. During her tenure as executive director, the entire organic industry experienced significant growth and attention. The public was becoming more aware of the health and environmental hazards of conventional pesticide overuse. Consumers were also awakening to a new

technology—the burgeoning agricultural biotechnology industry, at first open with the public, then becoming more secretive as its science and ethics came under increasing scrutiny. The Food and Drug Administration (FDA) in 1992 proposed guidelines to not forcibly regulate most genetically altered agricultural and food products. One question that arose within the organic community was "Are they organic?" The answer at CCOF was a resounding "No!"

The widespread public realization that there are healthy alternatives to synthetic chemicals and genetic engineering helped the organic industry grow by approximately 20% each year during much of the 1990s and into the new millennium. In 1990, organic sales were around \$1 billion; by 1998, they had reached \$5.5 billion. Estimates for 2002 were to exceed \$9 billion in sales. Helping with increased sales were the development and successful marketing of culturally popular but previously unseen 100% organic products. One such product was **Hallcrest Vineyards'** first ever in the nation 100% organically grown and processed wine.

Additionally, niche markets grew within the organic trade, offering hard-to-find, hard-to-grow produce to meet the increasing demand of individual consumers, restaurants, and other food businesses. Extra attention was given to the organic community when CNN broadcasted a story focusing on the organic food business, in which **T&D Willey Farm** and the Sacramento Natural Foods Coop were showcased.

Organic food processors increased dramatically during the 1990s as well. After creating the pilot processor certification program in 1989, CCOF tried again to reach out to processors in 1993. According to **Kevin Kennedy**, chairman of CCOF's Processor Subcommittee in 1994, the processed food category made up half of the organic food industry in the mid-90s. After a dip on the number of CCOF

certified processors from eight to five in 1993, membership increased to 19 in just one year. It was at this time that the CCOF Board of Directors approved a new statewide Processor/Handler Chapter. Shortly after, Peggy Eulensen was hired as the Processor Certification Coordinator. Soon, CCOF would decide to open its rapidly growing processor certification program to companies outside of California.

Further helping the organic processors was CCOF's decision to apply for accreditation with the International Federation of Organic Agricultural Movements (IFOAM). This new program, once developed, would offer an internationally recognized certification program through CCOF for organic food processors and growers to export their products to Europe. At the same time, the CCOF trademark was registered in Japan owing to increased sales to that country. CCOF eventually offered a retailer certification program based on GORP (Good Organic Retailing Standards) developed by the Organic Trade Association (OTA).

Healthier alternatives, new products, greater sales, and greater media recognition all helped to convince CCOF that a transitional certification program was needed for growers transitioning from conventional to certified organic. In 1996, CCOF created a CCOF Certified Transitional Seal and program to help growers transition to organic while still being able to find a market for their produce. Some farmers transitioned for profit in the new organic market, while others did so out of conviction that the post-WWII chemically intensive farming system was not for them.

While the organic community was growing in numbers of farmers, processors, retailers, and consumers, the California State Organic Program, created with the *California Organic Foods Act of 1990*, experienced ebbs and flows in its enforcement program during the 1990s. At times, the program seemed in jeopardy of collapsing from lack of enforcement and lack of revenues due. Other times, as in 1997, the system appeared to work. A grower was found guilty of violations of the *COFA* and ordered by the Sonoma County Superior Court to pay \$15,000 in civil penalties.

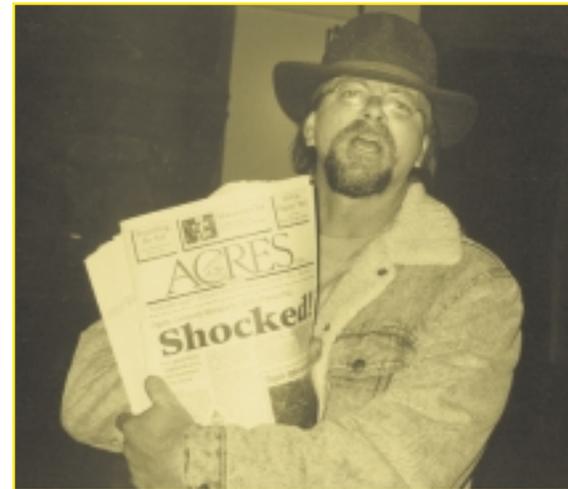
At the time, it was the largest civil settlement related to organic laws in California. [A year later, a San Diego food company was convicted on charges of false representation, selling misbranded food, and processing food as "organic" without being registered with the State of California. The company was sentenced to three years probation and fined \$10,409. Finally, the system was working...at least in California.

THE OPPOSITION APPEARS

During this time of growth in CCOF and the organic trade as a whole, the National Organic Standards Board (NOSB) was in the middle of creating standards for the entire industry. When the rule was released for public viewing on December 15, 1997, the organic principles were almost unrecognizable in the proposed rule. The "big three"—irradiation, genetically modified organisms (GMOs), and sewage sludge—were all written into the standards. The organic community was shocked. The federal government had sought the expert advice of leaders within the organic trade to help create uniform standards for organic agriculture. It appeared, however, as if the federal government instead ignored their suggestions and preferred to impose onto organic agriculture the same old special interests ways of chemical agribusiness. Nearly 280,000 people wrote letters, e-mails, and faxes to contest the inclusion of the "big three" in the organic standards. The collective efforts to oppose the inclusion of the big three paid off. According to an article in *Newsweek*, the USDA was "awestruck at the size and fury of the protest" and a USDA staffer was quoted as saying that "we underestimated the strength of the commitment to the term organic that exists out there." Consequently, at the first meeting of the NOSB in 1999, it was announced that the USDA would exclude the big three from national organic standards.

"Until recently, organic agriculture has been too marginal to draw much more than casual criticism from foes like the agrichemical industry. But the industry now appears to be organizing resources and implementing strategy to quash organic agriculture," wrote CCOF Executive

Director Diane Bowen in the Fall 1999 issue of *The Newsletter of CCOF*. In her Executive Director's Message, Bowen was responding to increased and erroneous criticism volleyed at organic agriculture, much of it from a man named Dennis Avery, then-Director of the Center for Global Food Issues at the suspiciously-funded Hudson Institute, both proponents of agricultural biotechnology. Avery's two consistent claims were that organic could not match the yields of conventional agriculture (since refuted in field tests), and that organic poses a danger to human health by using animal manure as fertilizer (also used in conventional agriculture without standards for application to protect human health as in organic). It was clear that the information coming from Avery and the



Thomas Whittman expresses the frustration of the organic trade.

Hudson Institute about "the dangers" of organic growing practices was intentionally deceitful. And the deceit would continue into the following year.

What should have been the center stage for organic in early 2000, with the release of the National Organic Program standards in March of that year, was instead overshadowed in part by a carefully timed but poorly planned smear campaign. In February 2000, ABC's *20/20* newsmagazine broadcast a story, hosted by John Stossel, cautioning the American public against organic produce, citing a health hazard due to the use of manure as fertilizer and the use of organic pesticides. Dennis Avery played the part of Stossel's government expert. The

organic community was surprised at this blatant attack on organic, especially on a nationally recognized newsmagazine. Although individuals and the Organic Trade Association (OTA) filed complaints with ABC, the same program was rebroadcast in July. An investigation later showed that the pesticide tests reported on the show were, in fact, never conducted, and *E. coli* tests cited were inconclusive. OTA then threatened ABC with a lawsuit. In August of 2000, ABC and John Stossel issued a meager 2½ minute public apology live on the *20/20* show. An early indication that this program was meant as a smear campaign came in the form of the interviewer himself. The August 8th, 2000 press release from OTA notes that, "Three months before the February broadcast, OTA had written to *20/20*'s executive producer to warn him that Stossel was misrepresenting the facts during his interview with [Katherine] DiMatteo [OTA's executive director]."

THE NEW MILLENNIUM

Meeting increased acclaim and criticism head on had marked Diane Bowen's tenure as CCOF Executive Director. Meeting the National Organic Program head on would mark much of **Brian Leahy's** tenure as her successor. Bowen decided to resign in September 1999, and for a time grower-member and CCOF Treasurer **Greg House** kept the seat warm. While the two previous executive directors had come from outside of CCOF, Brian Leahy was a familiar friend. He had been an organic rice farmer with CCOF in the early 1980s, at a time when a handshake was all the assurance anyone needed to seal a deal. Having later moved on to Nebraska, where he had been a legal aid attorney, he reconnected with CCOF when it was in search of a new director. Brian Leahy's first day at the Santa Cruz home office in March of 2000 was also the day that the NOP final rule was released to the public. Several changes would take place at CCOF before the October 21, 2002 implementation of the NOP. Certification and the entire organiza-

tional structure would be transformed.

With the IFOAM accredited program now in place, CCOF began to offer two different certification programs in 2000; one was the traditional CCOF certification under basic standards, and the other was CCOF's IFOAM accredited program. Those members that were certified under the IFOAM program had access to the new "CCOF International" seal. In a continued effort to keep operations transparent, CCOF participated in and passed two audits. One was conducted by the IOAS to receive IFOAM accreditation

renewal and the other by the USDA for renewal of the ISO-65 accreditation, which it first received in 1999. Just as CCOF inspects organic operations annually, the CCOF organization also receives these inspection visits at regular intervals, to make sure that we are doing what we claim to be doing.

The National Organic Program made organic certification mandatory for all organic operations in the United States that earn more than \$5000 annually in gross organic sales. The use of the word "organic" became regulated under the federal government, with the NOP virtually owning the rights to use the word. Because of the cost of certification for some of the smallest organic businesses in the U.S., many small operations decided to drop the word "organic," instead opting to use words like "natural," "pesticide-free," and "eco-friendly." (The 2002 Farm Bill now offers a cost-share program to offset the costs of organic certification.) For the remaining organic operations now required to become certified, many turned to CCOF because of its strong activist history and consistently high standards in the pre-NOP years.

PROTECTION

New threats to the California organic community appeared in 2000, although this time not in the form of pro-agbiotech government rules and smear campaigns. This one was natural. The Glassy-winged Sharpshooter, first seen in California in the late 1800s, then again in the 1940s, was reintroduced to the State in the late 1980s. This type of sharpshooter (there are several) transmits the bacterium *xylella fastidiosa* when it feeds on the "water" contained in the stems of crops, such as almonds, grapes, and citrus. The bacteria cause the xylem, or water conducting part of the stem, to harden over time, usually killing susceptible crops within two years. With such a menacing threat to the economic powerhouse that is the California wine industry, local and statewide task forces were created to more effectively deal with the problem. Included on the statewide task force was CCOF grower **Steven Pavich**, among other representatives



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of the California organic community. The task force recommended spraying where possible, using alternatives to spraying on organic farms, research into finding a cure for *Pierce's Disease*, containment of the sharpshooter in infected counties with continued inspections, and a color-coded tagging system for plants leaving these areas. The progress in containment and abatement in several areas around the state has been encouraging, with sharp-shooter sightings decreasing since local and statewide plans have been put into practice. The sharpshooter still exists in California, and may yet for years to come, but the threat it poses to conventional and organic agriculture has been lessened, thanks to all affected parties working together. This is yet another instance where organic has grown from a marginal practice to a respected agricultural system equally welcome at the negotiating table.

The protection of the organic trade's integrity extends beyond the field all the way to the store shelves, as was apparent with the *California Organic Foods Act of 1990*. With the public's increased interest in organic products, companies were creating "organic" body care and other non-food products not covered by the *COFA '90*. Committed members of the California organic community decided it was time to update the *COFA*, to protect organic everywhere. Organic proponents, most notably CCOF's own **Wendy Krupnick** and **Gay Timmons**, worked tirelessly with legislators to rewrite the *COFA* law. Large multinational conglomerates were interested in the legislation as well—interested in defeating any amendments to limit the use of the word "organic" on non-food products. Their powerful lobbying, however, did not prevail. In September 2002, Governor Gray Davis signed the *California Organic Products Act of 2003* into law. Beginning January 1, 2003, all products sold in California with less than 70% organic ingredients may not use the word "organic" on the front label.

MEETING THE FUTURE

In 2000, CCOF was seated at another negotiating table—one with the federal government regarding a conflict of interest

clause in the National Organic Program final rule. For CCOF members who held member-control of the organization as a fundamental strength, negotiations with the NOP would not produce fruit to save the long-held structure of CCOF's governance. The NOP determined that certifying organizations, now quasi "agents" of the government issuing an USDA license, must be free from conflict of interest to assure the consumer that products are truly organic according to the NOP rule. This meant that CCOF certified members could no longer control the certification division of CCOF. The organization needed to restructure to meet the conflict of interest clause, or face non-accreditation by the USDA and the failure of a nearly 30-year old California institution. Several proposals were offered from within CCOF and without. Many were developed to meet CCOF's needs. A Certification Division Committee was created, made up of non-certified parties to oversee the certification program. USDA, however, did not see the separation as sufficient, and ordered CCOF to try again.

This time, success was achieved in the formation of a Limited Liability Corporation, an LLC, separate from CCOF Inc. Non-certified members of the organic community would direct the LLC, while CCOF Inc. would still retain control of the name and seal, budget, public education, and government advocacy. CCOF also created a tax-deductible non-profit called CCOF Foundation, designed to receive grants that would help educate the public and conventional farmers on the benefits of organic farming and organic food. Much volunteer

and staff time and paperwork was put into its creation. On December 23, 2002, after more than a year's worth of efforts, CCOF received a Christmas gift in the mail—our 501(c)(3) tax-deductible non-profit status from the IRS for the CCOF Foundation.

Three organizations in one—CCOF Inc., CCOF Certification Services LLC, and CCOF Foundation—started in 1973 to conduct organic certification with only 13 standard points, and after 30 years, still going strong in the face of challenges, structural modifications, and government regulation. It is the dedication of the people that make up CCOF and the organic community as a whole that have made this possible—from dear departed members such as Sy Weissman, to existing members like Kate Burroughs, to returning members like Brian Leahy, and new supporting members every day. These people, and thousands more like them, have helped CCOF grow to become the politically and publicly respected organic organization that it is today. 🌱

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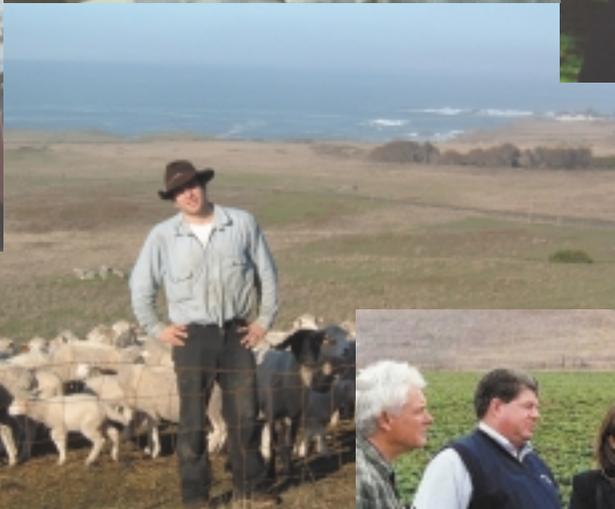


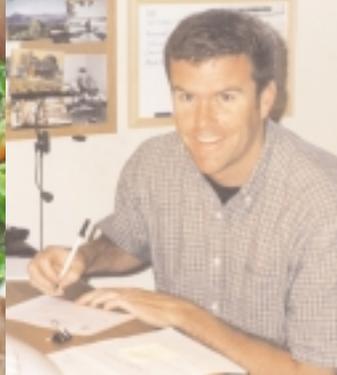


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BRIEF HISTORY OF THE PROCESSOR- HANDLER CHAPTER

By Gay Timmons

IN 1992 I CALLED CCOF AND ASKED if I could be “certified organic” for roasting pistachios—we were roasting CCOF organic pistachios for a grower. After a lengthy discussion with then-CCOF-staffer Brian Baker, I understood three things: 1) there were no processing standards (yet); 2) if I wanted them, I would probably have to help write them, and; 3) I knew nothing about “organic.” He also mentioned that we had to get our well-water tested for (at the time) “everything.” After talking to a local laboratory, I discovered that “everything”

was a \$9,000 test! I was ready to argue—and ready to help make a processing standard that would work...that was ten years and hundreds of meetings ago.

I soon discovered that there were a number of other people working to help CCOF write its own processing standards. At the time, only Farm Verified Organic (FVO) and Oregon Tilth (OTCO) were engaged in processing certification. I attended a meeting with CCOF staff Peggy Felix and Executive Director Diane Bowen, along with Craig Weakly of Muir Glen, Bryce Lundberg of Lundberg Family Farms, Rod Crossley of Health Valley, Kevin Kennedy of Santa Cruz Naturals, and Liz Bourret of Veritable Vegetable. At that time we decided to form a Processor/Handler Chapter of CCOF.

Kevin became our President, I was elected as Board Representative, and Craig was our representative to the Certification Standards Committee (CSC). All of us agreed to be the Chapter Standards Committee and Reviewers—oops! We quickly discovered that we all did business with each other, and therefore had built-in conflicts of interest; thus, the paid reviewer was born.

After a few meetings (and some liberal borrowing from other standards), we sent our first “Processing Standards” to the CSC and the Board for review and ratification. Both bodies voted to accept our standards.

We then borrowed a template for our chapter bylaws, and we were off to the races.

With the new NOP federal law governing “organic,” we changed the name of the Processor Chapter to Handler Chapter to correspond with the definition of “handler” at the federal level, which includes processors, handlers, packers, and retailers. The chapter is now nearly 200 members strong and growing at a remarkable rate. Now we just need to figure out the NOP! We have an annual chapter meeting at Anaheim each year at Natural Products Expo West (we are all mostly there anyway), and it is always a pleasure to meet the faces connected to the names and products.

We have worked with six Processing Certification Managers, all having played their valiant part to bring us further than when they started: Brian Baker, Peggy Felix, Peggy Eulensen, D.J. Schrick, Sue Ten Eyck, and Janning Kennedy. Let’s not forget our most recent addition to handler certification, Cynthia Ritenour, who held the program together between managers.

This next CCOF Annual Meeting in 2003 is being co-sponsored by the Handler Chapter. We hope to see all of you there, as we share the bounty of the products developed by the handlers and processors who clean and sort and pack and cook and stew and ferment and package so many of the CCOF products that get to grocery shelves.

On a personal note, I have deeply valued my involvement with this chapter—it is always exciting to serve food and be able to say, “I know the people who produce this food.” I cannot think of a better way for anyone to eat. 🍷



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ORGANIC RAW MILK ~ MOTHER NATURE WAS BRILLIANT

By Mark McAfee, CCOF Certified Dairyman

THE WONDERFUL MILK being produced on organic dairies all over this great nation is not the same organic milk being bought at the store. Many regional and national organic milk brands have emerged in the last few years, all with nearly identical milk processing methods. When organic milk moves through the creamery what emerges does not resemble what came out of the organic cow. The efforts of the organic dairyman and his cows are truly diminished as the creamery destroys the vital ingredients Mother Nature created. Unfortunately, organic milk is processed using pasteuriza-

tion, standardization and homogenization — the very same processing steps used in conventional milk creameries. This renders the once vital organic milk a dead, inert, milky looking liquid. Our health and our bodies are now showing the signs and symptoms of conventional processing. New information is beginning to emerge which will change everything we had assumed to be true regarding raw milk safety and milk nutrition in general. Organic raw milk food safety, organic raw milk nutritional values, and value-added niches created by organic raw milk production are just a few of the several issues critical to this discussion.



Organic raw milk is in no way comparable to conventional raw milk when it comes to bacterial food safety issues. These are bold statements but they are upheld by good science and government lab tests repeated time after time over long periods. Not one pathogen, including *E-coli 0157*, *Salmonella*, and *Listeria*, has ever been found in retail approved certified organic raw milk. In fact, when organic raw milk was challenged in a lab with the addition of pathogens, it was found that organic raw milk would not support pathogen growth and actually killed them. *Salmonella* was so badly damaged by organic raw milk beneficial bacteria that it could not be

detected after just a few hours. *Listeria* and *E-coli 0157* would not grow in the raw milk either. The lab conclusion was that organic raw milk does not support pathogen growth. California Department

of Food and Agriculture (CDFA) has tested retail approved organic raw milk month after month and the state test results have been exactly the same—non-

detect for *Listeria*, non-detect for *Salmonella*, and non-detect for *E-coli 0157*. Not one pathogenic cell has ever been found. Why is it that pathogen tests in conventional raw milk quite often show positive for *Salmonella*, *E-coli 0157*, and other pathogens (Dr. Berge DVM, UC-Davis)? The answer lies in the fact that when antibiotics are given to conventional milk cows they kill beneficial bacteria and upset the immune system so badly that pathogenic bacteria and other antibiotic resistant bacteria become dominant and out of control. Under organic conditions, cows are not ever given antibiotics (or hormones or GMOs) and as a result, beneficial bacteria are dominant in the gut of the cow and elsewhere; pathogens are in balance and under control. Serum analysis of organic cows can quickly determine if cows have been treated with antibiotics in the past. Serum analysis of conventional cows shows rampant antibiotic resistance. This information thus can be correlated to pathogens found in conventional raw milk (Dr. Berge DVM, UCD) where none are found in organic raw milk when cows have scant or no antibiotic resistance. So much for organic raw milk being similar to conventional raw milk.

Raw milk offers a completely different set of nutritional values to the consumer than processed milk. Prior to processing, organic raw milk is alive with beneficial bacteria that are critical to the health of the

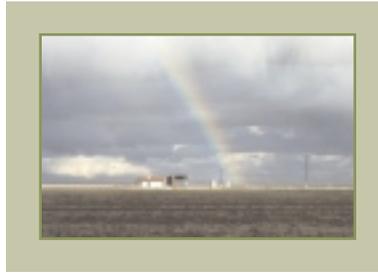
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immune system (by keeping the intestines functioning properly, assisting in digestion, and absorption of food elements), filled with 22 essential amino acids, fatty acids, vitamins, CLA, high Omega-3 fatty acids, lactoferrin (a glyco protein which kills pathogenic bacteria) and several essential enzymes (including lactase) all critical to digestion. When raw milk is pasteurized (at either 165 degrees or 282 degrees) it is literally killed. Enzymes are rendered inactive, nearly all bacteria are killed, proteins are modified, fats are changed, and vitamins are devalued. Interestingly, the milk industry has blamed the consumer for an assumed consumer defect—lactose intolerance—when in fact it is the killing of lactase, the milk sugar enzyme, which causes so-called lactose intolerance. It is the processing of the milk that is the problem, not the consumer's internal physiology. This is not so for organic raw milk, which has none of these problems. So called lactose intolerant consumers can drink organic raw milk with out any problems at all.

The market for organic raw milk is growing, but the product has a difficult time getting to the consumer. In fact, often it can not get to the consumer legally. Expensive UPS or Fed Ex delivery must be addressed to a consumers pet (animal consumption only) or state and federal raw milk laws are violated. Old raw milk laws do not allow interstate transport of raw milk for human consumption. I challenge these raw milk laws based on the new USDA authority and the definition of



organic milk (post Oct 21, 2002). It is absolutely clear that conventional raw milk and organic raw milk are not the same. But yet organic raw milk is required to have the same old government raw milk warning statement and is subject to the restrictive laws. This creates regional niches where bold dairymen are regarded as local heroes and provide committed and knowledgeable consumers with products they demand and pay dearly for.

As a farmer, we must realize that we can no longer accept the corporate models of business that are in force around us. They will kill us; they are designed to be “bigger is better”. We must redesign our place in the food chain and build relationships directly with the consumer with our own brands that stand for something. Organic Raw Milk is that place in sustainability. It is a niche that requires many smaller operations and rich enough for many generations. Huge dairies have a limited future. All they do is eat smaller dairies and make milk cheaper, further depressing milk prices and polluting the environment. Not so is the medium or smaller organic raw dairy.

What business model will the next family farming generation use to be sustainable? Many organic production models have been corporatized and not available to smaller operations.

The answer may very well lie in the small organic raw dairy and creamery. A dairy that knows its cows, a dairy with low stress green pasture, and a desire to connect to the consumer all fit well with organic raw milk production. Ask the nutrition people and they will say “start eating live food that supports our bodies immune system, we need beneficial bacteria.” It is time for the organic principals of biologic diversity to take hold in more that just words on an organic plan. These are essential principals of life. Organic Raw Milk is just one critical example of biodiversity and how politics and ignorance can truly be a serious hindrance to health, sustainability, and well-being.



Organic Raw Butter, Organic Raw Cream, Organic Raw Colostrum, Organic Raw Cheese, Organic Raw Yogurt, and Organic Raw Milk—Yes!—Mother Nature is brilliant! 🌱

Mark McAfee is a CCOF certified organic dairyman and apple grower near Kerman, California.
www.mcafeefarms.com





HOMAGE TO THE CCOF SPIRIT

By Helge Hellberg, Certified Nutritionist, C.N.E.
Marketing & Communications Director

ORGANIC IS BIG MONEY, for some, but far from being “mainstream,” as many articles in the public media in the past few months suggested. With an estimated volume of \$12 billion, organic only holds about a 2.5% share of the entire U.S. food market. Even if organic kept growing by over 20%—as it has been for the last 12 years—it would take more than another 20 years to transform our current toxic approach to food production into a sane one.

It is not the dollar volume that makes this movement significant, but rather the desire for change that it represents. Whether or not we are finally able to prove that organic food is more nutritious, organic farmers and consumers have understood for years that the toxic detour that we took was actually a dead end road.

As CCOF President Brian Leahy points out in his “First Word” article, agro-chemicals have been linked to a variety of ill-health conditions in humans and have severely damaged our environment. Organic is not an alternative, because that would suggest that we have another option. But we do not, not for growing our food, nor for processing it.

The word “food” means nourishment, and most non-organic, highly processed foods do not deserve this title any longer. Metabolizing food requires energy, minerals, enzymes, and other micronutrients. When processed foods do not contain enough nutrients for this metabolism process, the body needs to use stored nutrients in order to metabolize them. For example, foods with a high amount of refined sugar or fat—soft drinks, candy bars, fast foods—give a quick boost of energy to the body, at best, but are missing amino acids

and other nutrients necessary for digestion and nutrient uptake. The body now has to compensate for these missing elements by utilizing the stores of the body, for example taking calcium out of the bones (which could lead to osteoporosis). Taking nutrients out of the body, and, as a result, depleting it over time, is exactly the opposite of what “nourishment” means.

In place of things that processed foods should have, they have things they shouldn't. Over 3,000 food additives are allowed in non-organic processed foods. Many food additives have been linked to allergic reactions, headaches, asthma, growth retardation, hyperactivity in children, heart disease, osteoporosis, and cancer. The most common ones are hydrogenated fats, sulfur dioxide, artificial flavors, artificial colors, MSG, aspartame, and phosphoric acid—none of which are allowed in organic foods.

For these two reasons, advertisements for non-organic foods focus on size, taste, effect, price, convenience, or other non-nutrition related advantages. The very idea “food = nourishment” is no longer advertised—and cannot be—since the nutritional value of non-organic processed foods has become almost insignificant.

As of last year, our country has a standard for growing and processing organic food, the National Organic Program. With these federal regulations serving as a baseline, we can now address other important issues in our society that are linked to food production, such as the distance that food travels, the value and importance of food, and maybe most importantly, a fair return to the farmers who grow this foundation of our existence. Just as a fair income is an essential factor for keeping farming attractive for future generations, it is a key element to ensure the movement away from an entirely centralized food production system.

Today many organic farmers feel pressured by a growing and extremely competitive industry, as more and more large corporations enter the marketplace to harvest the crop these pioneers planted years ago.

For those competing in a tight market, ideologies and ethics have become expensive.

The organic industry has begun to focus on price, rather than featuring the quality of the product, in order to win greater market share. Food vouchers offering additional discounts indicate a further loss of product-value, a further lack of reasons beyond a low price why consumers should purchase the product. The organic movement stands for transformation, and this ideology is exactly what adds value to the product, essence to our work, and a meaning to our lives. It seems that some companies have already forgotten—or have never heard—that the real asset of organic agriculture and foods lies in the movement behind it, in the desire for change, in the concerns of educated citizens, in the stories of the farmers who grew the food, and in the vision and efforts of the companies that truly care. With a 2.5% market share, I doubt that leaving the organic ideology behind will enable this industry to grow another 97.5%.

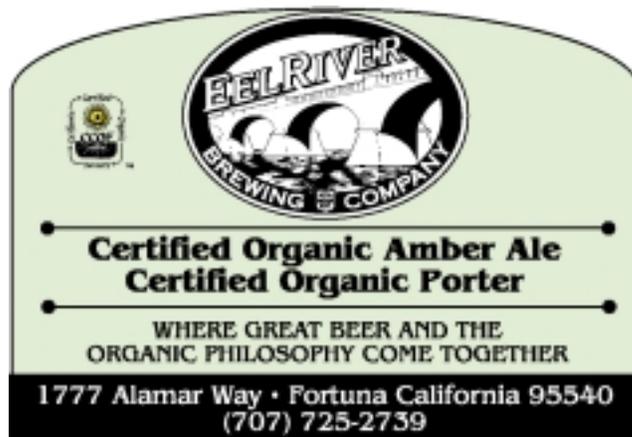
Since its early days in 1973, it is meaning that CCOF has sought to create. CCOF is comprised of over 1,200 operations of every size and background, in addition to several hundred supporting members. While the diversity widens CCOF's perspective on issues of organic agriculture, all of our members are bound by a core set of values, a common idea of what the world should look like.

The people who contribute to this vision are the operations we certify, the many volunteers on the Chapter level, the Board of Directors, the members who support us, but also buyers and consumers who intentionally purchase CCOF-certified products. Despite all the differences that inevitably are part of every large group, it is the extreme diversity, combined with the expertise and shared underlying passion to work for a better world that has guided CCOF through 30 years of leadership in the organic movement.



As a voice for change and hope, CCOF is more than a certifier. Because of the vision that most of us in this organization share, we belong to CCOF on a much deeper level. The final picture of a better world may be different for all of us, but the energy behind it is based on the same love.

Ideologies and ethics will never lose their value. In fact, in a world depleted of integrity, more and more people will understand the power of their food budget, and the difference behind similar products—and will purchase Certified Organic by CCOF. 🌱



CCOF Marketing: Amplifying the CCOF Message

TAKING THE GREAT DIVERSITY OF CCOF'S CERTIFIED CLIENTELE into account, CCOF Marketing has to define programs from which all certified operations equally benefit. In 2002, the majority of marketing resources went into education, and towards the goal of making the CCOF Marketing department self-sustaining.

The CCOF education efforts in 2002 have had a great resonance and were much appreciated by the public. Through nutrition talks and retail staff trainings, food buyers and consumers alike heard and understood the CCOF message and were thankful for our work. Whole Foods donated nearly \$50,000 in summer of 2002 to our education programs—money that will go back to retailers throughout the United States in form of an organic education video that CCOF has produced. This video shows the history of agriculture, explains the new federal regulations, and documents the differences of organic vs. non-organic approaches to food production, including nutrition. The CCOF organic education training video for retail staff and other interested people in the industry is now available at the CCOF Home Office.

In addition, CCOF is working on a crop database as the foundation of an organic curriculum, which will be available for educators in California and elsewhere in the spring of 2003. This database will feature 40 of the most common organic crops grown on the West Coast, and explain their history, current growing methods, issues in growing them non-organically, and the nutritional value of these crops.

The Newsletter of CCOF is CCOF's quarterly industry and consumer publication. Tremendously improved in quality and circulation, it is now available at many natural food stores throughout California. *The Newsletter of CCOF*, starting with the Spring 2003

issue, will be titled *CCOF Magazine*, and will continue to feature information and articles for growers, processors, retailers, and consumers.

Another marketing publication is the *CCOF Organic Directory*, our annual listing of all CCOF certified operations and services. One-hundred-twenty-eight pages filled with valuable information on organic food make this directory one of the leading resources for the organic industry. Over 2,000 copies of the *CCOF Organic Directory 2003* have just been sent out to certified clients and food buyers throughout the nation.

With the redesign of the CCOF website, CCOF was able to more than double its website traffic within four months. CCOF finished 2002 with nearly 1 million hits (from 480,000 in 2001), and over half of all visitors went to the CCOF searchable product database, which eventually helped our certified clients in their marketing efforts.

CCOF Marketing will continue these programs in 2003, in addition

to others, such as CCOF's media work, and our local, national and international conference and trade show presence.

The basic objectives for Marketing in 2003 are:

- Assisting clients in their marketing efforts, and initiating more consumer and buyer contacts to help increase sales for certified clients
- Continuing to emphasize CCOF's position as a leader in the organic movement
- Establishing CCOF as a main source for organic information and an important organization for organic education

CCOF Marketing will again focus on education to meet these objectives. The need for true and honest information is greater than ever. Sharing the CCOF spirit while educating others makes my job as the CCOF Marketing & Communications Director an immeasurable pleasure of representing even more than premier organic certification services and outstanding certified organic products. 🌱



Marketing & Communications Director Helge Hellberg showing the CCOF Organic Directory to visitors at the Fresno Ag Show.



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BECOME A CCOF SUPPORTING MEMBER

support the roots of certified organic food and agriculture

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

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

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

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THE CALIFORNIA ORGANIC PRODUCTS ACT OF 2003

By Gay Timmons

A LOT OF YOU “OLD TIMERS” may remember that CCOF was instrumental in writing the original California Organic Foods Act of 1990—while there is some controversy about this law, it came from a need to protect producers and consumers of organic products. It created a spot inspection program that has allowed the State to prosecute fraudulent organic claims; it funded a position that has allowed the State to augment producer and consumer access to “organic” information; and it created a California Organic Food Advisory Board (COFAB). This board was designed to be and has acted as a voice for California organic producers to the State, National Organic Program (NOP) and other sectors of the USDA. When the NOP regulations were proposed, COFAB helped form a task force that assisted in writing the amendments that became AB 2823—the California Organic Products Act of 2003. There are 14 members on COFAB—four of whom have strong affiliations with CCOF (and its best interest at heart). It is important to note that board members are appointed to represent all California organic producers—not just CCOF. All state registered organic producers have the right to attend and participate in these organic advisory board meetings.

On September 15, 2002, Governor Gray Davis signed AB 2823 into law—making California the most progressive government in the world when it comes to laws defining “organic.” While the amendments to the California Organic Foods Act of 1990 were primarily intended to bring the State into compliance with the National Organic Program (NOP), it additionally attempts to protect the word “organic”

from label abuse by requiring certain compliance measures for certain non-food products: cosmetics, pet food, and supplements. But why was this needed?

One of the problems with a government as large and as compartmentalized as our Federal Government is its jurisdictional areas, in this case, the differences between



the USDA and the FDA. In simplest terms, FDA oversees processed products, medical devices and complex scientific processes that effect food, cosmetics, and drugs—and health and human safety. So there were a few ruffled feathers at FDA when the USDA indicated (at OTA in May of 2002) that they would enforce the NOP over ALL products. A few large companies that manufactured under the juris-



diction of the FDA took exception to USDA (those farmers!) telling them what to do. Fortunately, here in California, we have a wonderful Department of Health Services (the State equivalent to FDA) that was willing to support and enforce a State law defining exactly how the word “organic” could be used on processed supplements, cosmetics, and pet food.

Now with this new law, misleading labels claiming organic in products that contain only a miniscule amount of organic ingredient can no longer be sold in

California without changing the label to conform to our state’s law. The use of the word “organic” on the front label of personal care products with less than 70% certified organic product is now prohibited, thus protecting our right to know, and the integrity of the word “organic.”

Other changes in the law to be aware of:

- **Do Not Use** “Grown in accordance with the COFA of 1990” on your labels! It is no longer necessary.
- Brokers and other sellers who do not take title or possession of organic products must register.
- “...retailers who are engaged in the production of products sold as organic, and retailers who are engaged in the processing, as defined by the NOP, of products sold as organic, shall register...”
- Every person engaged in this state in the processing or handling of processed products... pet food..., and cosmetics..., fish and seafood, shall register...”
- “Producers that sell processed product shall pay fees based on the value of raw product prior to being processed and the value of any product sold as unprocessed.”

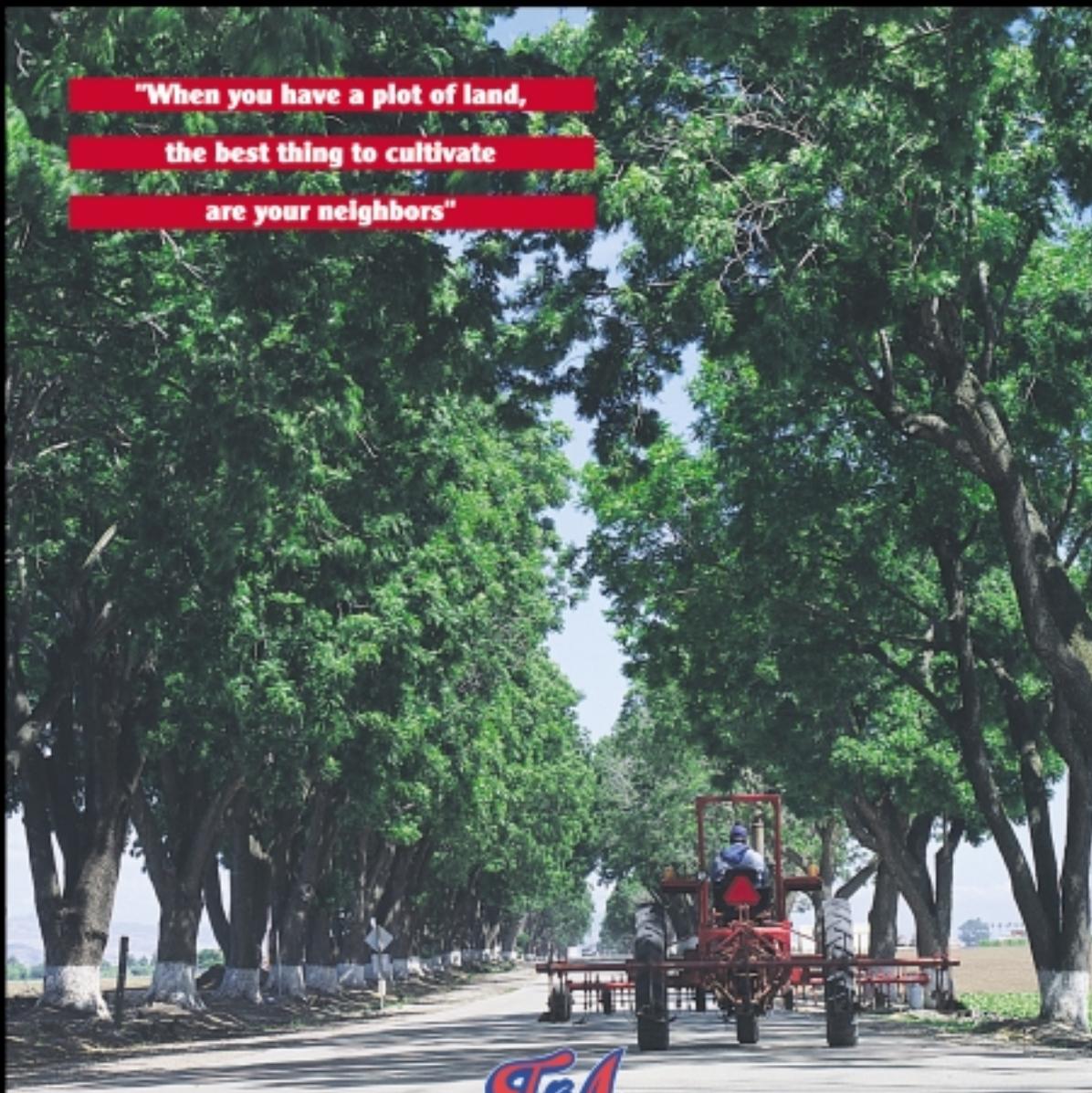
What is the biggest impact of this law? It allowed the State to apply to the NOP as an enforcement program. This State program will include random inspections, response to consumer and registrant concerns and complaints, and jurisdiction over offenders that abuse the “organic” label—protecting us all and assuring California consumers that there is an agency that can actually prosecute, if necessary. As more and more is invested in a strong “organic” marketplace, an active enforcement agent is a support system we can all use.

The expanded oversight of “organic” label claims is expected to expand the market for growers and processors. The public may view the new law on the web at: www.leginfo.ca.gov and enter AB 2823 and/or contact:

Ray Green, CDFA California Organic Program Manager at 916-654-4905.

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CCOF STANDARDS of FARM CERTIFICATION

1. Only organically grown produce and foods of high quality will be sold under the Seal of California Certified Organic Farmers.
2. All fruits, nuts, vegetables, berries, etc., shall be harvested in a mature enough stage to where the flavor and nutritional value will not be effected.
3. Animals raised for the purpose of human consumption must be kept in a suitable environment. All feeds must verifiably meet or exceed C.C.O.F. standards. Free choice feeding will be practiced. No artificial growth stimulants will be used. The use of antibiotics will be restricted to reactionary use only. Vaccines will be restricted to only verified necessary use and will be recorded for C.C.O.F. approval. No vaccines or antibiotics will be allowed 90 days prior to slaughter. A chemical analysis showing P.C.B. content (maximum allowable .05 ppm), antibiotic content (maximum allowable limit .00 ppm), heavy metals (maximum allowable .05 ppm), and hormone content (maximum allowable .00 ppm), will be provided C.C.O.F. upon request. At least 60% of sales weight per animal will be produced organically.
4. Each member will market or sell his produce by the best method suitable to maintain freshness, quality, and appearance.
5. All organically grown foods marketed by a C.C.O.F. member must be identified by the official C.C.O.F. Seal.
6. A member may sell any food or produce he raises not meeting these standards . . . but, the member is responsible for protecting the C.C.O.F. name by making certain the buyer is not left with the impression that he is buying food certified by C.C.O.F. Further, C.C.O.F. retains the right to make public notice of the fact that any member is selling food or produce which does not meet the standards for certification. If a member is found in violation of this section, he is subject to immediate suspension, suspension of his seal, and ultimate expulsion from this organization upon majority vote by the appropriate committees.
7. All use and reproductions of C.C.O.F. identifying Seal or Seals of Certification must be approved in writing by the Executive Certification Committee.
8. The humus content of soil in which food is grown should be three percent or above. The farmer must demonstrate to all applicable committees his effort to maintain a sufficient humus content in the soil and continued efforts to increase the percentage of humus content.
9. No materials evaluated as injurious may be used on food, or in soil in which products are grown, or animals grazed.
10. No harmful toxic materials such as dyes, preservatives, or odorizers, may be used at any time on foods or produce.
11. No member shall be allowed to market foods or advertise food as certified organically grown by C.C.O.F. if laboratory tests on the crop indicates the presence of more than ten percent of the maximum pesticide residue tolerances allowable by the Food and Drug Administration.
12. Soil and crops committed to organic production must be sampled and analyzed annually at members' expense for soil fertility, humic matter content, and pesticide residues on or in crops according to a schedule to be determined annually by the Executive Certification Committee.
13. Should keep accurate and comprehensive records of all farm operations and these records will be open to inspection at any time.

CERTIFICATION ... requires that a new applicant do the following:

1. Complete an application for membership and an 8-page questionnaire. Send each to the President, Cal Slewing, 587 Heather Way, San Rafael, California 94903.
2. Pay the annual dues and all laboratory costs required for soil and tissue sampling tests.
3. Receive verification from the laboratory that the applicant qualifies pursuant to the Standards of C.C.O.F.
4. Must secure recommendation from the Executive Certification Committee and the Regional Certification Committee to qualify for certification.

Mail to: Cal Slewing, CCOF Pres., 587 Heather Way, San Rafael, California 94903

application for supporting membership

- PLEASE ADD MY NAME TO THE SUPPORTING MEMBERSHIP ROLLS OF CONSUMERS WHO BELIEVE IN THE PURPOSE OF CCOF.

NAME _____

STREET _____

CITY _____ CALIF. ZIP _____

I am enclosing \$10.00 for 1 year's CCOF membership, and can expect to receive the newspaper, a copy of the By-Laws, a list of CCOF Farmers and their crops, 2 bumper stickers, and a convention invitation.

application for farm membership

- PLEASE SEND THE CCOF 8-PAGE FARM QUESTIONNAIRE TO MY ADDRESS:

NAME _____

STREET _____

CITY _____ CALIF. ZIP _____

I will complete the questionnaire and return it with the annual dues fee of \$25.00.

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2002

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(Check with your certification program to verify the listing of our product)

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

Growers’ Blend Compost

	1.2	1.5	2.5	
	(Guaranteed Analysis)			Pounds of Nutrients per ton
TOTAL NITROGEN (N).....	1.20 %			24 lbs
0.02% Nitrate Nitrogen				
0.40% Water Soluble Organic Nitrogen				
0.78% Water Insoluble Organic Nitrogen				
AVAILABLE PHOSPHORIC ACID (P ₂ O ₅).....	1.50%			30 lbs
SOLUBLE POTASH (K ₂ O).....	2.50%			50 lbs
CALCIUM.....	2.70%			54 lbs
MAGNESIUM (Mg).....	1.00%			20 lbs
SODIUM.....	0.27%			5.4 lbs

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SANITIZERS IN ORGANIC FOOD

PROCESS OPERATIONS:

QUATERNARY AMMONIUM COMPOUNDS

By Joe Montecalvo, Ph.D.

AMONG THE MOST WIDELY USED sanitizers in the food industry are a class of compounds called quaternary ammonium compounds, usually abbreviated as “quats.” This class of sanitizer is an excellent penetrant. These are good for porous surfaces. They are used in plants on floors, walls, furnishings and process equipment. They are excellent wetting agents with built in detergent properties. Chemically, they are synthetic surface active agents. Quats are especially effective sanitizers for *Listeria monocytogenes* and reduction of mold growth.

Chemically, quats are complex. Basically they are ammonium compounds in which four chemical groups (i.e. alkyl, benzyl) are linked to a nitrogen atom that produces a positively charged ion or cation: hence the term “quaternary.” This is why this sanitizer is called a “quat.”

The mechanism of sanitizing functionality is based on the ability of the quat to bind and surround the microbial cell membrane causing rupturing of the cell wall which causes cell inactivation.

When quats are applied to a food contact surface they form a film on the surface. Even when dry after application this film offers sanitizing functionality. This is one of the primary advantages of the use of quats in the food industry. For example if the second shift in a food processing plant conducts all cleaning and sanitizing operations, quat sanitizer is applied as the last step to insure that the processing line and equipment remains sanitized so risk of microbial growth or contamination is reduced prior to start up on first shift. Therefore quats have residual sanitizing functionality which other sanitizers, such as chlorine sanitizers and peroxyacetic acid, do not.

Now that we have a good idea of what quats are, what do we need to know about them with respect to organic integrity and potential residue contamination?

According to 7CFR Part 205 Section 205.605, the following sanitizers are approved by the USDA for sanitizing process equipment and food contact surfaces prior to organic food process operations: chlorine sanitizers, hydrogen peroxide and ozone. However, if quats are

allowed due to food safety reasons, all residual quat sanitizer must be removed before organic process operations begin.

Because quat sanitizers leave a film, they are sometimes difficult to remove with a simple water rinse. Therefore online testing for residue levels should be conducted to document complete removal of the quat sanitizer.

Test kits are available from chemical supply companies such as Hach Chemical Co. in Colorado. These kits can be used in both high and low range (i.e. 6 ppm to 0). Results of surface residue testing should be documented on the sanitation log.

However, the most common sanitizer used in the food industry is chlorine and chlorine type sanitizers, due to chlorine’s excellent sanitizing ability and very low cost. We will cover the very complex and controversial issue of chlorine in a future edition of the Newsletter. 🐾

Dr. Joe Montecalvo is a professor of Food Science at California Polytechnic State University, organic processor inspector, advisor to the CCOF Board of Directors, and past board member of the Independent Organic Inspectors Association.

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ARE LAWN CARE CHEMICALS DANGEROUS?



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

HERE ARE SOME COMMON questions and answers about the lawn care products you might be using, as well as the effects they may have on your lawn, your family, and you.

What are lawn care chemicals?

They include more than just fertilizers. Chemicals that kill weeds, insects, and a variety of diseases are sold separately and in combination with fertilizers such as weed and feed.

Can lawn care chemicals make me or my family ill?

YES. Pesticides used in controlling weeds, insects, etc., are toxic. “Cide” means kill. These chemicals have been created to kill pests and most are broad-spectrum biocides. This simply means they are poisonous to a wide variety of living organisms, including garden plants, wildlife, pets, your neighbors, your family, and you. Inert ingredients, which may comprise 50 to 99% of a pesticide formula, may actually be more toxic than the active ingredients.

How can I or my family be poisoned by lawn care chemicals?

Poisons are absorbed through the skin, by the mouth, or by breathing sprays, dusts, or vapors. You or your children can be poisoned if: you apply or are present during application of the chemical. Also if you touch contaminated grass, shoes, clothing, lawn furniture, etc., or put contaminated objects (toys, golf tees, blades of grass, etc.) or fingers in the mouth. A recent government report states, until new guidelines for conducting exposure studies are developed, EPA will not know how much exposure is associated with lawn care pesticides and associated health risks, especially for children.

Why doesn't my doctor diagnose pesticide poisoning?

Pesticide manufacturers are not required to release health information to the medical profession. Doctors are not knowledgeable about pesticide

poisonings and often misdiagnose these symptoms as allergies, flu, or some other illness. Doctors often state that the symptoms are psychosomatic or “all in your head.” They are also afraid of a large chemical company taking them to court over a pesticide poisoning diagnosis—taking a toll on their time and finances.

Is the government allowing unsafe chemicals on the market?

Sadly, YES. EPA makes no claims to protect us from harmful pesticides. In fact, it is a violation of federal law to label any pesticides as “safe,” “harmless,” or “non-toxic to humans or pets.” The United States Congress states 90% of pesticides in current use lack health and safety tests required for registration, yet they continue to be sold and used. Of the 34 most widely used products on lawns, 32 are lacking health and safety data required for registration. Four have been identified as carcinogens.

What are the symptoms of lawn care pesticide poisoning?

They are deceptively simple and similar to those of other illnesses. Pesticides attack the central nervous system and other vital body centers. Some symptoms include: sore nose, tongue, or throat, burning skin or ears, rash, excessive sweating or salivation, chest tightness, asthma-like attacks, coughing, muscle pain, seizures, headaches, eye pain, blurred or dim vision, numbness or tingling in hands or feet, nausea, vomiting, cramps, diarrhea, tissue swelling, anxiety, suicidal depression, irritability, angry outbursts, disturbed sleep, learning disabilities, fatigue, dizziness, unexplained fever, irregular heartbeat, elevated blood pressure, stroke, death. Even without apparent symptoms, exposure may still be harmful.

Long term problems include: lower male fertility, miscarriage, birth defects, chemical sensitivity, immune suppression, cataracts, liver and kidney dysfunction, heart disturbances, and cancer.

Are lawn chemicals safe when dry?

NO. Many chemicals remain active from a month to over a year. During this time, they can release toxic vapors. Breathing these vapors, even from neighbors lawns or while playing on or mowing contaminated grass, can cause illness.

Can lawn care chemicals contaminate my drinking water?

YES. Pesticides and fertilizers can and do leach into private and public wells and water supplies. Unfortunately, there currently is no program to monitor our drinking water for this type of contamination. Thirteen of the 18 most widely use lawn care chemicals have been detected in ground water (e.g., 2,4-D, Sevin, Diazinon, and Roundup).

Are there alternatives to toxic lawn care chemicals?

YES. Natural landscape maintenance programs can achieve a healthy, pest-free landscape using the latest scientific developments in organic agriculture and horticulture.

Who uses lawn care chemicals?

If you or your neighbor hire a conventional lawn care company or buy any lawn products that contain any pesticides, *You Do!* 🐞

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

www.organiclandscape.com



DIVERSITY IN AGRICULTURE

By Brian Leahy, CCOF President

A FRIEND OF MINE, who has been an organic farmer for 20 years, recently told me that he was leaving farming. The reasons he cited were: the desire to spend more time with his family; back pains; and concern about the future. His farm is one of the just over 2 million farms in the United States and one of just under 900 in CCOF. He is a good farmer, and a good marketer. He handles a lot of money, but is able to keep very little of it for his family income. He is caught in an economic system that is squeezing him, and most of the middle-sized family farmers, out of full time farming.

According to USDA, approximately 150,000 farmers produce most of the food and fiber required to feed this nation and fill the large export orders that end up in foreign markets. Some 8% of U.S. farms account for 68% of all farm output. Just over 2 million farms are left to fill market niches and to find a place for their products. In 1935, there were 6.8 million farms in this country. While the drastic decrease

in total number of farms has slowed since 1974, the concentration of output has been consolidated onto fewer and fewer very large farms. USDA calls a farm any entity that sells more than \$1,000 worth of product annually, and has broken down farms into a number of categories with definitions (*see facing page*). Both the make up of CCOF farms and California farms reflect the national trends.

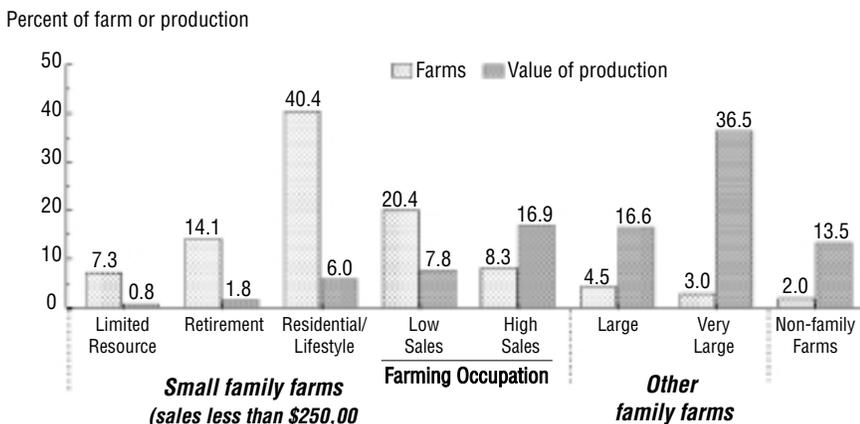
The United States Census counted 74,126 farms in California in 1997. Farms with less than \$10,000 in sales accounted for 32,487 of those farms. More than half of the farms were under 50 acres, while only 5,084 farms had over 1,000 acres. With its history of Spanish Land Grants, California has had a long tradition of very large farms. But within California are found many different farm cultures and patterns of land ownership. CCOF reflects the diverse make up of California agriculture. Some of CCOF's chapters are dominated by full-time family farms, others are dominated by residential/lifestyle farms. Some have very large family farms as their backbone, and at least one has a large number of limited-resource farms. CCOF's strength is its diversity. It is also one of CCOF's challenges—keeping enough con-

sensus to hold the organization together when there are such diverse world views among its members.

In the early days of CCOF, support of organic agriculture was enough to hold together large and small growers, hobby farmers and “back to the land” hippies. Today, that unification is more fragile. CCOF members include farmers whose interest is in making a profit by feeding people healthy food and who know that organic farming is the best way to farm. CCOF membership also includes small land owners whose main interest is political, or environmental, and who have no connection with the economics of agriculture or its basic responsibility to feed humanity. We have individuals who truly believe in the greater good of the movement, and we have individuals who are mainly interested in the cheapest certification and are happy to shift the full costs of certification to others. By going back to our roots and revisiting why some 90 farmers came together at Morro Bay in February 1973 to form CCOF as a mutual benefit organization to promote organic agriculture, we can build the consensus necessary to become a major voice seeking to change agriculture to a system that is ecologically sound, socially just, and economically viable for all participants. 🌱

Share of farms and value of production by farm typology group, 1998

Large and very large family farms account for 55 percent of the value of production



Source: USDA, Economic Research Service, 1998 Agricultural Resource Management Study, version 1

*Find the shortest,
simplest way
between the earth,
the hands and the mouth.*

~Lanza Del Vasto

Farms by Sales (%)	California Total 1997	CCOF Farms 2002
Less than \$50,000	64.6	65.7
\$50,000 to \$99,999	8.8	8.4
\$100,000 to \$499,999	15.9	20.0
More than \$500,000	10.7	5.9

Farm Typology Group Definitions, 1998 (U.S.)

SMALL FAMILY FARMS (sales less than \$250,000)

- **Limited-resource farms** (150,268 households). Small farms with sales less than \$100,000, farm assets less than \$150,000, and total operator household income of less than \$20,000. Operators may report any major occupation, except hired manager.
- **Retirement farms** (290,938 households). Small farms whose operators report they are retired.*
- **Residential/lifestyle farms** (834,321 households). Small farms whose operators report a major occupation other than farming.* This is the largest category of farms within CCOF. Nationwide they average a loss of -\$4,309 on their farm, and an average off-farm income of \$83,800.

FARMING-OCCUPATION FARMS

Small farms whose operators report farming as their major occupation.*

- **Low-sales farms** (422,205 households). Sales less than \$100,000.
- **High-sales farms** (171,469 households). Sales between \$100,000 and \$249,999.

OTHER FARMS

- **Large family farms** (91,939 households). Sales between \$250,000 and \$499,999.
- **Very Large family farms** (61,273 households). Sales of \$500,000 or more.
- **Non-family farms** (40,296 entities). Farms organized as non-family corporations or cooperatives, as well as farms operated by hired managers.

*Excludes limited-resource farms whose operators report this occupation.

Farms by Size

Farms by Sales (CA)

1 to 50 acres	44,912	Less than \$10,000	32,487
50-999 acres	24,130	\$10,000 to \$99,999	21,912
over 1000 acres	5,084	\$100,000 or more	19,727



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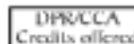
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GLASSY-WINGED SHARPSHOOTER UPDATE



ORGANIC NEWS

THE MOST RECENT GLASSY-WINGED SHARPSHOOTER (GWSS) UPDATES INCLUDE:

- On October 17 and 18, 2002, Santa Clara County staff organized a visual survey in the Branham infestation area. The survey yielded 14 adults and 12 nymphs. The area was treated with Merit as a soil and foliar application.
- On October 18, a GWSS was trapped on one property, while two nearby properties had multiple life stages present upon visual inspection in the Strathmore area in Tulare County. The Strathmore area has been declared an infested area, but officials will most likely wait until springtime to treat.
- On October 21, the Fresno County Agricultural Commissioner detected GWSS in two citrus groves in the Reedley area. At the Agricultural Commissioner's request, the citrus growers immediately treated the groves. Approximately 23 acres were treated to eliminate GWSS.
- In the Foothill Farms area near Sacramento, one adult GWSS female was collected on October 28. Treatment plans are underway.

No other updates have been posted to the CDFAs daily updates section of their GWSS website. But why no updates since October? This is because the GWSS does not normally reproduce after September/October until about March. The GWSS enters a semi-dormant state during the winter, making adults harder to find and harder to treat effectively. Please visit www.cdfa.ca.gov/phpps/pdcp for links to other important and useful information for growers and the general public regarding the GWSS, Pierce's Disease, and treatment options.

MIXED GROWER REACTION TO NOP
As the new law spreads across the country, some growers are now complaining that the amount of paperwork and the cost of organic certification, as required by the new federal law, discriminate against them in favor of larger growers. Some say they will abandon the use of the term "organic" and start using other descriptors like "natural" and "pesticide free." Unfortunately, that is just the kind of confusion the new law was designed to avoid. But they have a point.

Both growers and consumers say the growing trend toward organics will favor large producers who can command supermarket shelf space, relegating smaller producers to roadside stands, farmers' markets, and CSA plots. Indeed, companies like H.J. Heinz Co., Gold Medal, General Mills, and Frito-Lay have moved into organics recently. According to recent research, 65% of consumers say they buy organic products because of health and safety issues and 38% because of taste. But some consumers relate organic production to family farming and locally grown food, attributes they believe large companies cannot deliver.

NATIONAL ORGANIC CERTIFICATION COST SHARE PROGRAM

The 2002 Farm Bill has allocated \$5 million to the National Organic Certification Cost Share Program. This program provides financial assistance to organic crop or livestock producers and handlers "to become certified under the National Organic Standards program." Money will be available to "all interested states," from which states can allocate up to \$500 (or 75% of costs) to their individual producers to offset costs of certification. CDFAs expects that money will be available for California organic growers as soon as February 2003. More information at: www.ams.usda.gov/nop/StatePrograms/CostShare.html

BROMIDE POISONING AT BYNUM WINERY

Four people at the CCOF-certified David Bynum Winery in Healdsburg have reported being sickened by methyl bromide applications at an adjacent winery. Blood test results show there were elevated levels of bromide found in the four, but it is still uncertain if the fumigant was responsible. As of early December, DPR said it was still investigating.



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OTHER NEWS FROM CALIFORNIA, THE UNITED STATES, AND AROUND THE WORLD

MEXICAN FRUIT FLY QUARANTINE AREA SET IN VALLEY CENTER

As expected, officials have mapped out a quarantine area in San Diego County in the hope of stopping an infestation of Mexican fruit fly that was discovered there on November 18. The boundaries enclose a 117-square mile area from which no fruit can be exported and must be juiced, processed or subject to other treatments before it can move anywhere out of the quarantine zone. The zone runs from north of Escondido to the Riverside County line and from I-15 eastward into the Pauma Valley. The quarantine will stay in effect for at least three life cycles of the fly, which could stretch well into next summer.

The eradication program will likely include malathion sprays, probably from ground rigs and limited aerial sprays in order to protect the area's organic growers. DPR is granting emergency registration for the organically-approved form of spinosad for use on all crops including citrus and avocado trees that predominate in the area. 80 million sterile flies per week may be released in the area once the program gets going.

CALFED DIES IN REPUBLICAN HOUSE

The U.S. Senate approved Senator Dianne Feinstein's bill, allocating \$1.6 billion over the next three years, in the closing hours of the 107th session and sent it to the House where it died when that body concluded its work for the year without considering it.

CFBF v. US-EPA

Citing a lack of jurisdiction, the U.S. 9th Circuit Court of Appeals threw out the California Farm Bureau lawsuit which sought to block EPA from ending the agricultural exemption from air pollution regulations. The court did not rule on the merits of the suit and the Farm Bureau says it will file another appeal. The EPA ruling came in a settlement with environmental organizations in the spring that required holding farms accountable for animal waste and

diesel pump emissions. Beginning next May, EPA is requiring permits for farms and dairies releasing more than 25 tons annually of smog-producing emissions. The Farm Bureau says that EPA should return to its original position of taking three years to develop the sound science on which to base its decision.

PESTICIDE USAGE OFF SUBSTANTIALLY IN '01

DPR is projecting a 36-million pound decline in pesticide applications and attributes that drop off to good weather conditions and its push toward less toxic chemicals. Sources indicate that pesticide applications declined due to more land being left fallow following water uncertainties, and many growers skipped applications because poor market conditions did not justify the added expense. DPR's report shows 131 million pounds of chemicals applied in 2001, down from 167 million pounds in 2000.

BANNED TOXIC CHEMICALS: IT'S WHAT'S FOR DINNER

Everyday consumers of non-organic foods are ingesting toxic levels of pesticides, some of which were banned decades ago, says a new article in the *Journal of Epidemiology and Community Health*, also reported in the *Toronto Globe and Mail* (10/15/02). According to the report, an average diet consists of 60–70 hits per day of toxins like DDT, Dieldrin and Dioxin. These poisons, known as Persistent Organic Pollutants (POPs), are categorized among a class of chemicals that are "among the most insidiously dangerous compounds ever produced," says the report. The article goes on to say that an adult eating a balanced diet of con-

ventional foods receives as much as 90 times the acceptable exposure of POPs. The top ten foods containing the highest levels of these banned chemicals are: butter, cantaloupe, cucumbers, meat loaf, peanuts, popcorn, radishes, spinach, summer squash and winter squash.

LOST FARMLAND

A new study from the American Farmland Trust (www.farmland.org) claims that two acres of prime farmland are lost to development every minute in the U.S. With data from USDA and the Census, the report points out that almost half of the lost farmland is carved up into 10-acre lots. The National Association of Homebuilders agrees with this conclusion and says that kind of development is "an inappropriate use of land." The greatest loss of land over the previous five years is taking place in Arkansas, New York, Illinois, Alabama, and Mississippi. But by sheer numbers of acres, Texas leads with 332,800 acres lost in the last five years. California, which has lost 85,200 acres, is credited for having done

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a good job of balancing farmland preservation with development.

HOBBY FARMS AND CORPORATE FARMS SQUEEZE OUT FAMILY FARMS

New research from USDA-ERS shows that since 1974, farms with fewer than 50 acres and farms with more than 500 acres have increased their share of a declining number of farms in the U.S. The number of U.S. farms peaked in 1935 at 7 million; in 1997 there were just 1.9 million. The number of farms with 500 acres or more has remained between 350,000 and 370,000. The number of farms with 1-49 acres has also been relatively stable between 540,000 and 640,000. Farms between 50 and 499 acres, while still accounting for 52% of all farms, have declined steadily since 1935.

AG GROUP APPEALS METHYL BROMIDE BAN

Saying it would cost its members up to \$60 million annually, the North American Millers' Association has filed an application with US-EPA for an exemption to the methyl bromide ban. The phase out of MB, which will be at 70% in January 2003, has

just two more years before all MB use in the U.S. is stopped. The millers' group argues that competitive farming nations can continue to use MB after it is eliminated from use in the US, according to UN rules, and points out that the \$100 million search for alternatives is not showing much success. MB is used by millers to keep grain mills clean, sanitary, and free from insects.

U.S. APPLE CROP DOWN

The 2002 U.S. apple crop is smaller for the third consecutive year due to adverse weather during the growing season, which might serve to drive up apple prices. Apple production in 2002 is forecast to decline to 9.2 billion pounds—the smallest crop since 1988. Production is down significantly in both the Eastern and Central states. In Sonoma County, some are calling it the poorest crop in 100 years, with yields about half of last year's. Growers blame last year's big crop, unfavorable spring weather, and a lack of bees for pollination as reasons for the low yields. The Sonoma apple industry has dwindled from 20,000 acres in the 1940s and 50s to just 3,000 acres now.

sider applications from processors to use less emotional descriptive words. The new guideline will now allow the use of "cold pasteurization" and other words as long as processors can provide research showing consumers understand the proposed label. FDA impaneled focus groups of consumers in suburban DC, Sacramento, and Minneapolis. According to published reports, consumers in all three locations unambiguously rejected the use of such terms as "cold pasteurization" and "electronic pasteurization" as substitutes for "irradiation." A search at the FDA website using the term "cold pasteurization" will reveal much in the way of comments for and against. Additionally, USDA-APHIS published a final rule in the Federal Register establishing regulations for the use of irradiation as a phytosanitary treatment of fruits and vegetables entering the U.S. from foreign nations. Irradiation is intended to control fruit fly and mango seed weevil pests. Fruits and vegetables that are not individually labeled must have a sign nearby saying if they have been irradiated. Restaurants are not required to cite which, if any, ingredients have been irradiated.

USDA LAUNCHES NEW FARM BILL WEBSITE

Complete information about the Farm Security and Rural Investment Act of 2002 is now available on a new USDA website (www.usda.gov/farmbill). The website includes the entire Farm Bill, program details, questions and answers, program applications, and sign-up forms. It is also linked to the USDA main website (www.usda.gov). 

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IRRADIATION COMING YOUR WAY

Concerned that consumers may be turned off by the words "irradiation" or "treated with radiation" on packages of beef and poultry (federal law requires that irradiated foods carry labels saying so), the Food & Drug Administration said it will con-

Sources: CDFA, www.cdca.ca.gov and County Ag Commissioners' offices of Santa Clara, Tulare, Fresno, and Sacramento counties; *Field Talk*, a weekly e-newsletter of Rincon Publishing, www.rinconpublishing.com; CalDPR, www.cdpr.ca.gov; Fetzer, www.fetzer.com; CFBF, www.cfbf.com; AFT, www.farmland.org; USDA-ERS, www.ers.usda.gov; ATTRA, www.attra.org; USDA, www.usda.gov; North American Millers Assoc., www.namamillers.org; Organic Consumers Association, www.organicconsumers.org; FDA, www.fda.gov; Center for Food Safety and Applied Nutrition, www.cfsan.fda.gov/~dms/irraguid.html; *SF Chronicle*, www.sfgate.com; USDA-APHIS, www.aphis.usda.gov



THE CONSERVATION SECURITY PROGRAM

*Newly Created Program
Assists Organic Farmers*

The largest new program in the recently passed Farm Bill is the Conservation Security Program, an innovative conservation program that will provide farmers and ranchers with annual payments for implementing conservation plans on their working lands, beginning in 2003.

The U.S. Department of Agriculture, acting through the Natural Resource Conservation Service (NRCS), is drafting rules for the CSP. It is expected that farmers will be able to submit conservation security plans for approval in 2003. To track changes and receive updates on the CSP or other conservation initiatives, please log on to the NRCS website: www.nrcs.usda.gov/program/farmbill/2002.

For additional information, go to CCOF's website (www.ccof.org); CA Sustainable Agriculture Working Group's website (www.calsawg.org); or Minnesota Project's website (www.mnproject.org).

To receive important notices of when your input to the rulemaking process is needed, send your name, e-mail or address to: CA Sustainable Agriculture Working Group, P.O. Box 1599, Santa Cruz, CA 95061. info@calsawg.org

ELIGIBILITY

Any agricultural producer—an owner, operator, landlord, tenant, or sharecropper who shares in the risk of producing any crop or livestock—is entitled to develop a conservation security plan.

CONSERVATION PRACTICES THAT MAY BE IMPLEMENTED UNDER A CONSERVATION SECURITY CONTRACT:

- Nutrient management
- Integrated pest management (IPM)
- Water conservation and quality management, including irrigation
- Grazing, pasture, and rangeland management
- Soil conservation, quality, and residue management
- Invasive species management
- Fish and wildlife habitat conservation, restoration, and management
- Air quality management
- Energy conservation measures
- Biological resource conservation and regeneration
- Contour farming
- Strip cropping
- Cover cropping
- Controlled rotational grazing
- Resource-conserving crop rotation
- Conversion of portions of cropland from soil depleting to soil conserving use
- Partial field conservation practices
- Native grassland and prairie protection and restoration
- Other practices approved by USDA



“All I can say to California farmers is: don't be fooled. The biotech industry will ruin your export markets, contaminate your crops, take away your right to save seed, and then sue you for patent infringement. GE crops ruined my farm, but they don't have to ruin California farms.”

~ Percy Schmeiser on October 22, 2002, at a press conference in Sacramento

GE CROPS ARE ECONOMIC DISASTER, NEW REPORT SAYS

Genetically engineered (GE) crops have been an economic disaster in the USA and Canada, according to a new report published by the Soil Association, Britain's leading organic organization. Engineered soybeans, corn and canola are estimated to have cost the U.S. economy at least \$12 billion in farm subsidies, lower crop prices, loss of major export orders and product recalls since 1999. Farmers are not achieving the higher profits promised by the biotechnology companies as markets for GE food collapse. Widespread GE contamination at all levels of the food and farming industry is the major cause of these difficulties. The severity of problems with GE crops has led to more than 200 groups representing farmers and the organic sector in the USA and Canada to call for a ban or moratorium on the introduction of the next major proposed GE food crop, GE wheat. The Soil Association's report is the first to reveal the serious widespread impacts of GE crops in North America on the food and farming industry, where three-quarters of the world's GE food is grown. “Seeds of Doubt: experiences of North American farmers of genetically modified crops,” is available from the Soil Association Mail Order Department at: mtrowell@soilassociation.org or from www.soilassociation.org/GE

U.S. FARM GROUPS SEEK WTO ACTION ON EU BIOTECH BAN

More than 25 U.S. farm groups urged the Bush administration to file a World Trade Organization (WTO) complaint against

the European Union's moratorium on new biotech food products. Despite passing legislation in October aimed at ending its ban, EU members indicated they would not accept most genetically engineered food until additional rules on labeling were in place. As the world's largest producer of biotech crops, the United States has demanded an immediate lifting of the moratorium, saying it is illegal under international law. In a letter to U.S. Trade Representative Robert Zoellick, the farm groups said the Bush administration should “engage the EU in a WTO dispute settlement proceeding” immediately. U.S. farm groups signing the letter include the American Farm Bureau Federation, the American Soybean Association and the National Corn Growers Association.

MEXICAN INVESTIGATION VALIDATES UC-BERKELEY CORN STUDY

New evidence has emerged regarding a controversial report by a University of California-Berkeley assistant professor and graduate student on the existence of genetically engineered corn in Mexico. Mexico's National Institute of Ecology released a statement in August confirming the findings of UC-Berkeley assistant professor Ignacio Chapela and graduate student David Quist. The presence of transgenic DNA threatens the native species of corn in Mexico, both reports stated. The institute hired two academic institutions, the Center of Investigations of Advanced Polytectnic and the Center of Ecology for the University of National Autonomy of Mexico, to investigate Chapela's findings. After using several types of methodology, including Chapela and Quist's, the institute's results maintained that the pair's original findings were accurate.

OREGON GEO LABEL DEFEAT SPELLS UPHILL BATTLE AHEAD

The overwhelming defeat of an Oregon measure in November that would have

required labeling of genetically engineered foods dealt a sharp blow to consumer groups battling the biotech movement. A coalition of corporate giants including chemical makers Monsanto and DuPont and food producers like General Mills and H.J. Heinz spent some \$5.5 million to defeat Ballot Measure 27, which would have required all processed foods sold in the state containing gene-spliced ingredients such as corn, wheat and soy, and even milk produced by cows eating those feeds, to be identified on product packaging. Activists in a handful of states, including California, Washington and Colorado, have tried to pass labeling laws similar to the Oregon proposal, but with no luck. Far from being discouraged, the Oregon grassroots group that pushed the labeling initiative said the battle would go on. It has founded a national organization called “Labeling for U.S.” to work with other states for mandatory labeling.

BIOTECH CROP GUIDELINES RAKED

The Bush administration's proposed guidelines for protecting the food supply from crops engineered to produce medicines and vaccines do not go far enough, said Margaret Mellon of the Union of Concerned Scientists. The recommendations include engineering special colors into biotech plants so they can be readily identified, and growing crops that cross-pollinate, such as corn, in areas where those crops are not grown for human food or animal feed. The recommendations are included in a long-awaited policy proposed by the U.S. Department of Agriculture and the Food and Drug Administration. The agencies said companies should “give careful consideration” to the plants they decide to engineer, including their potential to be toxic or cause allergic reactions in humans. The policy would “strongly recommend”—but not necessarily require—that companies develop tests for identifying the novel gene in a pharmaceutical crop before plant-



ing it. That way, the biotech crops could be identified if they ever got mixed in with crops intended for food.

CORN ENGINEERED TO YIELD PHARMACEUTICAL PRODUCTS FOUND IN FOOD CROP

Both friends and foes of the use of genetic engineering in U.S. agriculture have criticized a recent accident in which a food crop was contaminated by a crop from the previous year designed to yield pharmaceutical products. The U.S. Department of Agriculture and the Food and Drug Administration announced in November that they had found such genetically engineered corn growing in soybean plots in the state of Nebraska. The GE corn had germinated from seeds left from 2001 plantings by the Texas-based company ProdiGene. The company is attempting to grow different medications, from hepatitis B vaccine to an insulin-making enzyme, inside the kernels of genetically engineered corn. The company was required to screen and remove these plants as part of its government permit. The volunteer corn stalks were harvested in the soybean field and subsequently commingled with approximately 500,000 bushels of soybeans. To prevent any spread of the altered corn or its genes, the U.S. government ordered that 155 acres of surrounding corn be burned and that the half million bushels of soy-

bean harvested with the GE corn be quarantined. These products did not enter the human or animal food supply.

SCHMEISER WANTS TO TAKE IT TO THE SUPREME COURT

Having lost before the Canadian Federal Court of Appeal, Saskatchewan farmer Percy Schmeiser will seek to take his case to the next and highest level—the Supreme Court of Canada. The three-judge panel unanimously decided in favor of Monsanto Canada, Inc. by dismissing all of the 17 points that counsel to Schmeiser had used in contending that a May 2001 lower court decision should be set aside. The judge in that case ruled that Schmeiser had infringed the patent on the canola Monsanto genetically engineered to resist glyphosate, the active ingredient in its Roundup herbicide. Schmeiser acknowledges that the Supreme Court, if it agrees to hear the case, is his last shot.

MONSANTO: NO CHANGE TO ROUNDUP READY APPROVAL STRATEGY

Despite media reports to the contrary, Monsanto says it has no plans to change its strategy for the introduction of Roundup Ready wheat in the United States and abroad. The company presented regulators in Canada, the United States and Japan with a formal application last summer for approval of its Roundup Ready wheat,

company spokesperson Trish Jordan said. Confusion over Monsanto's plans arose when a Reuters article suggested that Monsanto was delaying the introduction of the wheat and trying to shift the focus of the debate over it to the benefits the wheat could offer to farmers, millers, bakers, and consumers. Jordan said it was always Monsanto's intention to work on the varietal development of its GE wheat "so we can offer enhancements down the food chain such as better milling and baking characteristics."

SUPERWEED STUDY FALTERS AS SEED FIRMS DENY ACCESS TO TRANSGENE

Two major seed companies stand accused of hindering attempts to assess whether genetically engineered sunflowers can turn their wild counterparts into "superweeds." Allison Snow, a plant ecologist at Ohio State University in Columbus, has been left unable to follow up her experiments to test whether transgenes can cause wild sunflowers to proliferate as weeds. A team led by Allison Snow has uncovered preliminary evidence that a transgene that confers insect resistance can increase the number of seeds produced by wild sunflowers. This could allow the wild plants to proliferate as weeds. But Pioneer Hi-Bred International of Des Moines, Iowa, and Indianapolis-based Dow AgroSciences have now blocked a follow-up study by refusing to allow the team access to either the transgene or the seeds from the earlier study. The results of Snow's initial study were revealed this August at the Ecological Society of America's annual meeting in Tucson, Arizona, and have been accepted for publication in *Ecological Applications*. 🐾

Sources:

CropChoice news, and Soil Association; Reuters; Kelsey Demmon & Amanda Paul, *Daily Californian* (UC-Berkeley); Deborah Cohen and Carey Gillam, *Reuters*; Philip Brasher, *Des Moines Register*, Washington Bureau; *Associated Press*, and *NewScientist.com* news service; Robert Schubert, *CropChoice* news; Alex Binkley, *Food Chemical News*; Rex Dalton and San Diego, *Nature* 419, 655 (2002).

GE Report compiled by Brian Sharpe

Farm Use of Pesticides Linked to Two Behavior Disorders

Farmers who apply two pesticides, the fumigant phosphine, and the herbicide Roundup (glyphosate), are more likely than farmers who do not use these pesticides to have children who develop attention deficit disorder, autism, and other behavior disorders. These are the startling results of a new study authored by Dr. Vincent Garry and his colleagues at the University of Minnesota.

Garry studied farm families in Minnesota's Red River Valley, a major wheat, sugar beet, and potato growing region. He collected detailed information about pesticide use on their farms and the occurrence of a variety of birth defects in their children. He found that farmers who use phosphine had more than twice as many children with autism and other behavior disorders as farmers who did not. Children with attention deficit disorder were over three times as likely to have a father who used glyphosate herbicides as children without this disorder.

This study also found that birth defects generally were more common in children conceived in the spring, when herbicide use in the area peaks. In addition, there were significantly more girls born to pesticide applicators than boys.

Source: *The Journal of Pesticide Reform*, Roundup (glyphosate) Causes Birth Defects, Vol. 22, Number 3, Fall 2002; page 12, by Caroline Cox, staff scientist for NW Coalition for Alternatives to Pesticides.

WISDOM FROM THE NEXT GENERATION OF ORGANIC FARMERS



The following was written by Cisco Greco, an eighth grade student, budding organic farmer, and son of Lorraine and Nick Greco of Greco Farming, a CCOF certified organic farm. This is Cisco's entry into a contest for students writing on agriculture, organized by CAST (Council for Agricultural Science and Technology). The contest was sponsored by Aventis (a GMO producer). Cisco received an A+ from his school; he is waiting to see how he does in the contest by CAST's standards. Cisco gives us great hope for the future.

Dynamic DNA

Boosting Agricultural Bounty with Genetics, **NOT**

AS A FARMER AND AN EIGHTH GRADER, I find it worrisome that biotech companies are funding this contest. I have farmed organically with my family since I was born. I have been active and successful in 4-H for the past 6 years and I am currently president of Mt. Pleasant 4-H, the largest 4-H club in Placer County, California. No where in this contest is there a place to write about organic or sustainable agriculture. If the Council for Agricultural Science and Technology wishes to reach a wider audience with their message, they should not be bought out by biotech companies. Having said that, I will attempt to discuss genetically modified organisms. These organisms have not been proven to be safe and they are turning up in our food supply. Genetically modified organisms (GMO's) have been found in much of our food.

Tests have proven that any GM DNA of soy flour eaten in a hamburger and milkshake has been transferred to bacteria in the human digestive. Pro-biotech scientists have been saying this couldn't happen for years. The scientists have been genetically modifying soy for years to make it tolerant to the herbicide Roundup. This allows farmers to spray more herbicides and make more money for Roundup Corporation [Monsanto], not the farmer. But now the weeds growing are used to Roundup. The genes that are in the crops to make them "Roundup Ready" are now being found in the weed mare's tail. This herbicide-tolerant "super weed" is now plaguing GM soy and cotton fields in the U.S. and threatens to infest all agriculture.

There has been worldwide rejection of GM crops. As a farmer, I don't want to grow a crop that has no market and that will hurt my other crops with contamination.

New Zealand's new government is adopting a tough stand on all GM imports. It is banning them. New Zealand just forced a giant seed company to burn 30 tons of maize. It was burned because they found it contaminated with GMs.

A landmark agreement in Australia this May allowed for the establishment of GM-free zones.

More than 35 countries have made laws restricting the import of GM foods. This is more than half of the world's population.

"The latest USDA report reveals for the first time from an official US government source using unequivocal language, that most of the basic claims made for GM crops are either false or suspect."

"Perhaps the biggest issue raised by these results is how to explain the rapid adoption of GE crops when farm financial impacts appear to be mixed or even negative."

The myth about economic "benefits" shows a great deal about the way modern agricultural science has not really benefited the farmer with GM, except that we now know what not to do. The entire introduction of GM crops in the US has been a slick marketing campaign that could hurt everyone, except the bottom line of some companies.

Cisco Greco
Sheridan, CA

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2002 FARM BILL ORGANIC AGRICULTURE PROVISIONS

KEY CHANGES

The 2002 Farm Act contains several first-time research and technical assistance provisions to assist organic crop and livestock producers with production and marketing. The Act authorizes \$15 million in new funding for advanced organic production systems research and \$5 million for a national cost-share program to help defray the costs of certification incurred by organic crop and livestock producers. For the first time, organic producers who produce and market only organic products will be allowed an exemption from paying conventional marketing assessments.

SUMMARY OF PROVISIONS

- The Organic Agriculture Research and Extension Initiative authorizes \$3 million per year in new mandatory appropriations in fiscal years (FY) 2003–07. Funds will be used to administer competitive research grants, largely through USDA's Cooperative State Research, Education, and Extension Service. Research is to focus on determining desirable traits for organic commodities; identifying marketing and policy constraints on the expansion of organic agriculture; and conducting advanced research on organic farms, including production, marketing, and socioeconomic research.
- Other research and extension provisions for organic agriculture that are authorized, but not mandated, include data development on organic agricultural production and marketing; facilitated access to organic research conducted outside the United States for research and extension professionals, farmers, and others; and a mandated report on the need for additional funding for research and promotion of organic agricultural products.

- A National Organic Certification Cost-Share Program is established to assist producers and handlers of agricultural products in obtaining certification under the National Organic Program established under the Organic Foods Production Act of 1990. The program provides \$5 million in FY 2002 to remain available until expended. The maximum Federal cost share is 75 percent annually, with payments up to \$500 per producer or handler.
- Certified organic producers who produce and market only organic products and do not produce any conventional or nonorganic products are exempt from paying an assessment under any commodity promotion law. Organic growers had concerns about paying assessments that did little or nothing to market organic products. Methods for improving the treatment of certified organic agricultural products under Federal marketing orders will be evaluated as part of the research and extension provisions authorized under the Farm Act.

Several other provisions in the 2002 Farm Act indirectly affect organic crop and livestock producers. Processes used to produce agricultural commodities (including organically produced products) are now included in the definition of products that qualify for value-added market development grants. Several of the conservation assistance programs may interest

organic farmers, and one—Agricultural Management Assistance—now specifically mentions organic farming among the practices that qualify for assistance to mitigate risk through market diversification and resource conservation practices. 

For more information, please visit:
www.ers.usda.gov/Features/farmbill/analysis/organicagriculture.htm

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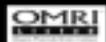
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BOARD RETREAT NOVEMBER 15-16, 2002

GREEN GULCH FARM & CONFERENCE CENTER

THE WINTER BOARD MEETING of CCOF took place at the retreat center of long-time CCOF member Green Gulch Farm. The Board also participated in a retreat to begin the process of developing a clear agenda and goals for the organization.

At this meeting, the Board approved four main motions:

- a new budget for 2003;
- the date of the next annual meeting (February 28 and March 1, 2003);
- a new database program for certification;
- and making all certified clients of CCOF LLC automatically members of CCOF Inc. (the trade association) unless they opt out of this membership.

The budget approved by the Board is the first budget under the new CCOF structure, where certification is conducted by CCOF Certification Services LLC, and 35% of all revenue received by the LLC will go to CCOF Inc. CCOF will use its share of the certification money to: provide administrative services to the LLC; provide marketing services; pay for board, committee, and chapter development expenses; publish *The CCOF Magazine*; conduct government affairs; and inform and educate the public on the advantages of organic agriculture.

The Board reversed the policy adopted last year in which certified parties needed to pay an additional \$30 to become a member of CCOF Inc., the trade association. All certified parties will automatically become members of CCOF Inc. unless they request not to be a member. The confusion and reason for last year's change of policy stemmed from additional confusion between both USDA and ISO-65 accreditation requirements, which have been the motivating factors behind many of the recent structural changes occurring in CCOF.

At the retreat, the Board restated its commitment to: establish CCOF as a new leader in agriculture; to create linkages with environmental, nutrition, and other groups; to inform and educate the public, government, growers and industry about the advantages of organic; to promote and differentiate the CCOF "brand" and message; and to promote the economic viability of organic agriculture.

The Board also set the following goals:

I. GENERAL GOALS

- Solidify and clearly define the CCOF structure and make operational the new structure.
- Develop 3-year, 5-year, and 10-year plans and establish a way to monitor and re-evaluate those goals.
- Develop a CCOF Code of Ethics.
- Re-invigorate the chapters.
- Re-develop prototype bylaws for the chapters.

II. BOARD/ STAFF GOALS

- Define the roles of Board Committees.
- Establish Standard Operating Procedures for the Board.
- Define the President's Role and Responsibilities.

III. CERTIFICATION GOALS

- That CCOF Certification Services LLC conducts a premium certification that is competitive in the marketplace.
- CCOF expand its role as a trade association, finding new ways to serve the members of CCOF.

IV. GOALS TO INCREASING AWARENESS OF AND EXPANDED SUPPORT FOR ORGANIC AGRICULTURE.

- Activate the CCOF Foundation.
- Build CCOF's presence to a larger audience.

V. ADVOCACY GOALS

- Monitor and influence government involvement in organic.

The CCOF Board of Directors meetings are open to CCOF Certified and Supporting Members and take place quarterly on the third Saturday of February, May, August, and November, unless otherwise announced.

Please contact your Chapter Board Representative or the Home Office in Santa Cruz for locations, dates and times. ☎



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WHAT IS ORGANICALLY GROWN? ASK UC EXPERTS.

THE IMPLEMENTATION OF NATIONAL organic standards on October 21, 2002, may send U.S. farmers and consumers looking for clarification on what constitutes "organic." One source of information is the University of California's statewide Sustainable Agriculture Research and Education Program (SAREP), and its website at www.sarep.ucdavis.edu/Organic/index.htm. The site provides links to the national rules for organic farming, allowed inputs, and alternatives to pesticides and herbicides that cannot be used by organic growers.

A \$100,000 grant announced by the California Department of Food and Agriculture (CDFA) as part of the Buy California Initiative will allow SAREP to expand the website. The grant will also help fund development of organic production manuals for strawberries, olives, winegrapes, vegetables, artichokes and small-scale organic farming.

Butte County organic rice grower Bryce Lundberg says the university's organic farming recommendations will help organic growers, processors and input suppliers meet the national standards. "I've used SAREP's Organic Soil Amendments and Fertilizers publication to help me select appropriate amendments, and determine quantity and timing of application," said Lundberg, a CCOF certified grower. SAREP funds organic research, coordinates county-level extension programs, and collects information on organic farming inputs. The program has funded almost \$2 million directly to research focused on organic practices, and more than \$4 million to projects that indirectly support organic farming.



UNIVERSITY OF CALIFORNIA EXPERTS ON ORGANIC FARMING:

Sean L. Swezey, director, UC-SAREP, (530) 752-2379 or (408) 459-4367, findit@cats.ucsc.edu

Swezey has studied organic farming of strawberries, cotton, apples and artichokes for more than 20 years. He is the technical representative to the California Organic Products Act Advisory Committee. He will begin a study of organic feed grain production in the western states.

William E. "Bill" Chaney, UC Cooperative Extension (UCCE) Monterey farm advisor, (831) 759-7350, wechaney@ucdavis.edu *Chaney* has studied the effectiveness of "trap" crops to attract natural enemies of aphids, the most serious lettuce pest in the Central Coast.

Mark Gaskell, UCCE Santa Barbara & San Luis Obispo farm advisor, (805) 934-6240, mlgaskell@ucdavis.edu

Gaskell studies organic nitrogen and other plant nutrient sources for organic vegetable production.

Karen Klonsky, UCCE economist, UC Davis, (530) 752-3563, klonsky@primal.ucdavis.edu

Klonsky has examined the transition to sustainable production and the costs and benefits of selected practices in organic and conventional cropping systems.

Milt McGiffen, UCCE plant physiologist, UC Riverside, (909) 560-0839,

milt@citrus.ucr.edu

McGiffen studies organic vegetable production in desert regions, sustainable agriculture, weed science, and alternatives to methyl bromide. He is investigating the "organic effect" of increased yield and weed and disease control associated with compost and cover crops.

Paul Vossen, UCCE Marin & Sonoma, (707) 565-2621, pvmossen@ucdavis.edu

Vossen is an expert on organic apples and olive oil. He has focused on reducing pesticide use by using cover crops, biological pesticides, release of predators and parasites, and insect pheromone confusion techniques for the control of serious apple pests.

SAREP's Organic Farming Research & Information Website www.sarep.ucdavis.edu/Organic/index.htm

The Website includes links to the UC Organic Farming Research Workgroup, research projects (searchable by crop, topic and organic relevance), USDA programs, production information, regulations and statistics.

Source: UCANR press release, 10/17/02. www.ucanr.org



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ORGANIC INFORMATION FROM THE ECONOMIC RESEARCH SERVICE OF USDA

TRACKING ORGANIC PRICES

Limited data on wholesale prices for organic produce are available from USDA's Agricultural Marketing Service (AMS). The Market News Service of AMS has occasionally included wholesale prices for organic items in its daily wholesale fruit and vegetable reports, which cover terminal markets in 15 U.S. cities, including Atlanta, Dallas, and Seattle. Organic produce prices first appeared in the Boston and Philadelphia Wholesale Fruit and Vegetable Report in 1992. Since then, Market News has occasionally reported organic prices in six other wholesale markets, but the Boston and San Francisco markets are the only ones for which organic prices are

regularly reported. Reported prices reflect transactions by wholesalers for sales of less than a carload or truckload and for products that are of good quality and condition, unless otherwise noted.

www.ers.usda.gov/Data/OrganicPrices

STATS ON ORGANIC PRODUCTION

Organic farming has been one of the fastest growing segments of U.S. agriculture for nearly a decade. Certified organic cropland for corn, soybeans, and other major crops more than doubled from 1992 to 1997, and doubled again between 1997 and 2001. Two organic livestock sectors—poultry and dairy—grew even faster. ERS collected data from State and private certification groups to calculate the extent of certified organic farmland acreage and livestock in the United States. These are presented in 39 tables showing the change in U.S. organic acreage and livestock numbers from 1992 to 2001. Data for 1997, 2000, and 2001

are presented by State and commodity. Data for 2000 and 2001 for the first time include the number of certified operations by State. www.ers.usda.gov/Data/organic

USDA-ERS Report: Recent Growth Patterns in the U.S. Organic Foods Market

By Carolyn Dimitri and Catherine Greene
ERS Agriculture Information Bulletin
No. AIB777. 42 pp, September 2002

As consumer interest in organic products continues to gather momentum, many U.S. producers, manufacturers, distributors, and retailers are specializing in growing, processing, and marketing an ever-widening array of organic agricultural and food products. This report summarizes growth patterns in the U.S. organic sector in recent years, by market category, and describes various research, regulatory, and other ongoing programs on organic agriculture in the U.S. Department of Agriculture. www.ers.usda.gov/publications/aib777 



AgExport A Service of the Foreign Ag Service (FAS) of the USDA

Organic Perspectives Newsletter & Buyer Alerts!

The *Organic Perspectives Newsletter* contains reports on organics from around the world gleaned from U.S. attaché reports, trips made by FAS staff, and other sources. The newsletter also covers items of interest about the U.S. National Organic Program and the domestic organic industry. A list of upcoming conferences, trade shows and other events is included in every issue.

The FAS Buyer Alerts service is a proven way to inform foreign buyers about products and the companies that offer them. This biweekly newsletter distributed by FAS overseas offices allows a "for sale" ad to be read in 75 countries, often in the local language, by over 17,000 buyers worldwide. Whether a company has a new product or is new to FAS Services, Buyer Alerts are well worth experimenting with as \$30 million in sales were attributed to this service in the last two years.

To take advantage of the offer, visit the FAS Organic Products website at: www.fas.usda.gov/agx/organics/organics.html and follow the link to complete the registration form on-line.

For more information, contact Claire Klotz at (202) 720-8557 or Claire.klotz@fas.usda.gov

Use on Fruit & Nut crops
* Citrus * Grape * Apple * Peach
* Pear * Avacado * Mango * Almond
* Hazelnut * Peacn * Walnut etc.

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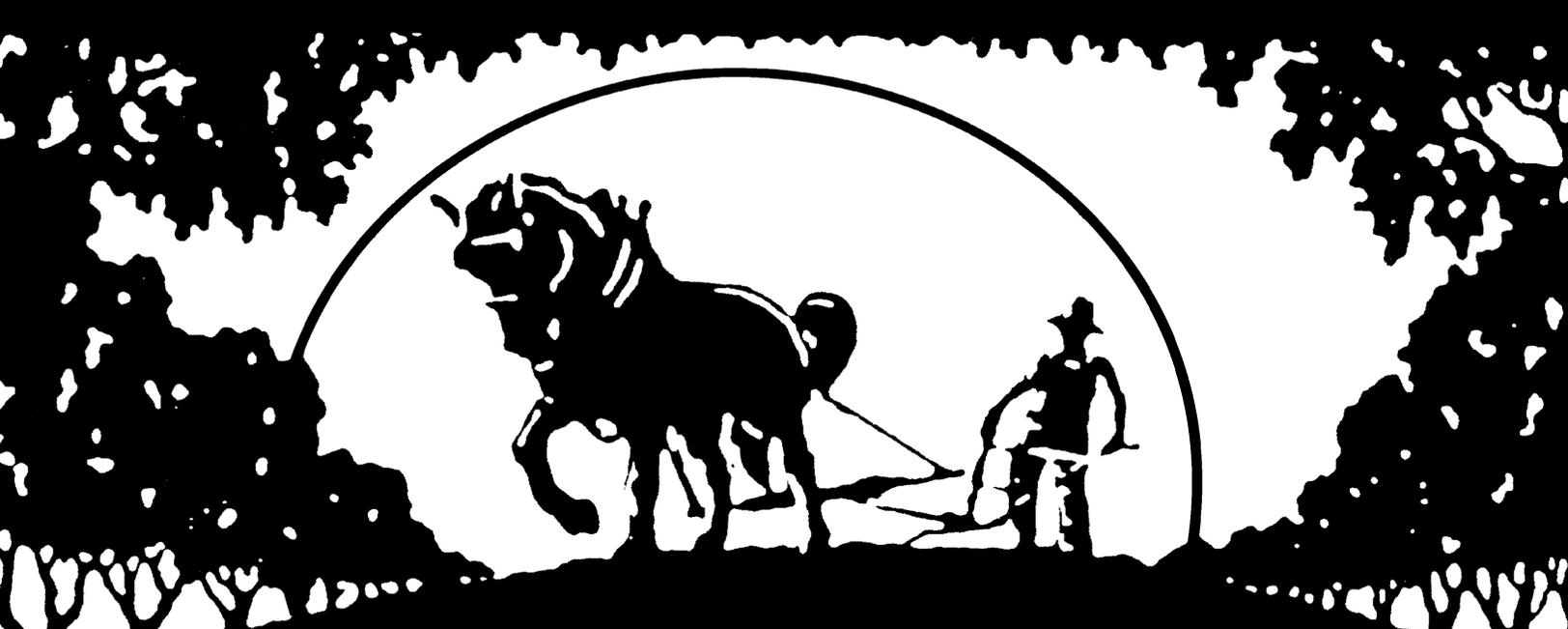
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Baughter Ranch Organics:

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- A complete 100% Organic Huller/Sheller, Processing and Cold Storage Plant.
- Established in the organic almond markets world wide.
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- Growers will have security on all levels! We guarantee this!!

PO Box 90 ■ Artois, CA 95913

Phone: (530) 865-4015 ■ Fax: (530) 865-7931 ■ Contact: Marcie Baughter

ADDITIONS TO THE OMRI BRAND NAME PRODUCTS LIST

NOVEMBER 2002



PRODUCT	MANUFACTURER	GENERIC	STATUS
CROP PRODUCTS			
Alaska Fish Fertilizer 5-1-1	Lilly Miller Brands	fish products, stabilized	R
AQ-10 Biofungicide	Ecogen	biological controls†	A
Aqua Comp 101 S	Natural Resources Group	fertilizers, blended, allowed	A
Aspire Biofungicide	Ecogen	biological controls†	A
Biobit HP	Valent BioSciences Corp	Bacillus thuringiensis	A
BioHume	Southwest Microbials Inc	humic acid derivatives, regulated	R
Black Gold All Organic	Sun Gro Horticulture Distribution Inc	transplant media, nonsynthetic	A
Black Gold Garden Compost	Sun Gro Horticulture Distribution Inc	transplant media, nonsynthetic	A
Black Gold Seedling Mix	Sun Gro Horticulture Distribution Inc	transplant media, nonsynthetic	A
Bone Char	Fertrell Company	ash	R
California Plant's Choice	Alimentos Concentrados California SA	fish products, stabilized	R
CheckMate OLR	Suterra LLC	pheromones†	A
CheckMate SF Dispenser	Suterra LLC	pheromones†	A
Concern Citrus Home Pest Control	Woodstream Corporation	plant extracts†	A
Concern Diatomaceous Earth	Woodstream Corporation	diatomaceous earth†	A
Crawling Insect Killer			
DeVine	Encore Technologies LLC	herbicides, nonsynthetic	R
DiPel 2X	Valent BioSciences Corp	Bacillus thuringiensis	A
DiTera WDG	Valent BioSciences Corp	biological controls†	A
Ecosense	Agro Logistic Systems Inc	neem extract	R
EcoSide	Agro Logistic Systems Inc	botanical pesticides, regulated	R
EnviroSul Iron 22% +S	Tiger Industries	micronutrients, synthetic	R
Feed-N-Gro Omega Grow	Fertrell Company	fish products, stabilized	R
Feed-N-Gro Sea Cide	Fertrell Company	oils, nonsynthetic sources†	A
Fish Protein 9-0-0	Bio Ag Services Corp	fish products, allowed†	A
Fish-Zyme 2-3-0	Bio Ag Services Corp	fish products, stabilized	R
Foliar Friend Surfactant	Baicor LC	wetting agents	A
Garden Safe All Purpose Potting Mix	Schultz Company	transplant media, nonsynthetic	A
Garden Treasure Granular Humates	Western Industrial Clay Products	humates	A
Garden Treasure Granular Nutrients	Western Industrial Clay Products	humates	A
GemStar LC	Certis USA	virus sprays†	A
Granubor 15%	US Borax Inc	boron products, regulated	R
GroundsKeeper's Pride Blood and Bone Meal 7-5-0	International Compost Ltd	fertilizers, blended, allowed	A
GroundsKeeper's Pride Blood Meal 12-0-0	International Compost Ltd	blood meal†	A
GroundsKeeper's Pride Kelp Meal 1-0.15-1.5	International Compost Ltd	kelp meal	A
GroundsKeeper's Pride Naturally Green Lawn Food 10-3-3	International Compost Ltd	fertilizers, blended, allowed	A
GroundsKeeper's Pride Organic Advantage Garden Fertilizer 8-4-5	International Compost Ltd	fertilizers, blended, allowed	A
GroundsKeeper's Pride Steamed Granulated Bone Meal 2-14-0	International Compost Ltd	fertilizers, blended, allowed	A
Healthy Gro 2-5-4	Pearl Valley Organix Inc	compost--windrow†	A
HI-CAL	TETRA Technologies Inc	calcium chloride†	R
Huma Gro Activol	Bio HumaNetics	botanical pesticides, allowed	A
Huma Gro Proud	Bio HumaNetics	botanical pesticides, allowed	A
Lakeland Peat Moss	Sun Gro Horticulture Distribution Inc -	transplant media, nonsynthetic	A
Liquid Bat Guano 2-1-1	Ultimate Organics International LLC	guano, bat or bird†	R
Mega Zone Residue (ORG lot #)	Teva Corporation	fertilizers, blended, allowed	A
Mega Zone Spring (ORG lot #)	Teva Corporation	fertilizers, blended, allowed	A
Meyer Processed Chicken Manure	Progasa de CV	manure, processed	R
Mora-Leaf Calcium	Wilbur-Ellis Company	calcium chloride†	R
NatureCoat	Harris Moran Seed Co	seed treatments	A
Nature's All Organic	Sun Gro Horticulture Distribution Inc -	transplant media, nonsynthetic	A

† = see IFOAM Appendix in the most current *OMRI Generic and Brand Name Products*
A = Allowed; R = Regulated

Nitrate of Soda 16-0-0	SQM North America Corp	sodium nitrate (Chilean nitrate)†	R
Organic BioLink 0-12-0	Westbridge Agricultural Products	bone meal†	A
Organocide Organic Insecticide	Organic Laboratories Inc	botanical pesticides, allowed	A
Pelletized Gypsum	Soda Springs Phosphate	gypsum (mined source)†	A
Phyto-Plus Micro-Plenty (2% N from Chilean Nitrate)	Baicor LC	micronutrients, synthetic	R
Phyto-Plus Plant Stimulator	Baicor LC	adjuvants, regulated	R
ProGibb 40%	Valent BioSciences Corp	gibberellic acid	A
Pro-Gro 5-3-4 (1% N from Chilean Nitrate)	North County Organics	fertilizers, blended, regulated	R
ReTain	Valent BioSciences Corp	amino acids, non-synthetic	A
Ringer All Natural Lawn Restore 10-2-6 (2% N from Chilean Nitrate)	Woodstream Corporation	fertilizers, blended, regulated	R
RyzUp	Valent BioSciences Corp	gibberellic acid	A
Safer Ant & Crawling Insect Killer	Woodstream Corporation	diatomaceous earth†	A
Safer Brand Fire Ant Killer	Woodstream Corporation	limonene	A
Safer Brand Houseplant Insect Killing Soap	Woodstream Corporation	soap	A
Safer Brand Insect Killing Soap	Woodstream Corporation	soap	A
Safer Brand Roach & Ant Killing Powder	Woodstream Corporation	boric acid	A
Sea Soil	Sea Soil - Feonix Forest Technology Inc	compost--windrow†	A
Soil Food 2-2-0.5	Bio Ag Services Corp	fish products, multi-ingredient	R
SoilStart	California Liquid Fertilizer LLC	fertilizers, blended, allowed	A
Solubor	US Borax Inc	boron products, regulated	R
Solubor DF	US Borax Inc	boron products, regulated	R
SP-1	AgriEnergy Resources	microbial products, regulated	R
Spod-X LC	Certis USA	virus sprays†	A
Stimplex PGR	Acadian AgriTech	cytokinins	A
ThermX-15P	American Extracts	wetting agents	A
Total AG	Gorton Industries Inc./Ultimate Organics Int'l LLC	microbial products	A
Tri-Fol	Wilbur-Ellis Company	adjuvants, regulated	R
Victor Poison Free Ant & Roach Killer	Woodstream Corporation	botanical pesticides, allowed	A
Victor Poison Free Ant Killer	Woodstream Corporation	botanical pesticides, allowed	A

LIVESTOCK PRODUCTS

BioFos	IMC Inc	phosphorous, synthetic	R
Broiler Balance Pac Plus	Helfter Feeds Inc	minerals, synthetic	R
DynaFos	IMC Inc	phosphorous, synthetic	R
Dyna-K	IMC Inc	potassium chloride	A
Dynamate	IMC Inc	potassium sulfate	R
Free Choice 1:1 Mineral	Helfter Feeds Inc	minerals, synthetic	R
Free Choice 2:1 Mineral	Helfter Feeds Inc	minerals, synthetic	R
Free Choice Hi Phos Mineral	Helfter Feeds Inc	minerals, synthetic	R
K-S	IMC Inc	potassium sulfate	R
Layer Balancer Pac Plus	Helfter Feeds Inc	minerals, synthetic	R
Mineral Feed Supplement	Live Earth Products	iron	R
M-Mix	Helfter Feeds Inc	minerals, synthetic	R
MultiFos	IMC Inc	phosphorous, synthetic	R
Pullet Balancer Pac Plus	Helfter Feeds Inc	minerals, synthetic	R
Royal Optimum Powder	Van Beek Global/Ninkov LLC	calcium carbonate	A
Sila-Prime (Granular)	Forage Research Inc / Star Labs	microbial products, regulated	R
Turkey Balancer Pac Plus	Helfter Feeds Inc	minerals, synthetic	R

PROCESSING MATERIALS

Aquamin F	Marigot Ltd	minerals, nutrient	A
BeeCoat BC-Z 646	BioCoat Ltd	wax	R
Decco Lustr 505 Organic	Decco Cerexagri Inc	wax	R



NEWLY CERTIFIED MEMBERS

BECKMANN'S OLD WORLD BAKERY, LTD. (PR)

Rolf Schreiner
104 Bronson St. # 6; Santa Cruz, CA 95062
831-423-9242

Products Certified: Bread
Services Certified: Baking

BETTENCOURT & WALKER (BV)

Dan & Annmarie Walker,
Steve & Julie Bettencourt
9323 Griffith Rd.; Delhi, CA 95315
209-632-1499

Crops Certified: Almonds

BUENA TIERRA FARM, LLC (PS)

Brian Roach
1863 Wilstone Ave.; Leucadia, CA 92024
760-942-8464

Crops Certified: Avocados, Chermoyas,
Lemons, Limes, Pomelos

CACHE CREEK ORGANIC ORANGES (YO)

Frances Burke
P.O. Box 85; Rumsey, CA 95679
530-796-3521

Crops Certified: Oranges

CALIFORNIA PISTACHIO ORCHARDS (PR)

Paul, Stephen, and Christopher Couture
P.O. Box 247; Kettleman City, CA 93239
559-386-9865

Services Certified: Nut Processing,
Nut Roasting, Nut Packing

CAPELLO, INC. (PR)

Michael Hat
9701 Sedan Ave.; Manteca, CA 95337
209-239-4030

Services Certified: Wine Processing,
Juice Processing

DODSON FARMS (BV)

David & Barbara Dodson
1400 East Jahant Rd.; Acampo, CA 95220
209-333-7182

Crops Certified: Grapes, Ryegrass

DYNAPAC HARVESTING, INC (CC)

David Black and Tom Russel
P.O. Box 3737; Salinas, CA 93912
831-595-7176

Crops Certified: Beans (fresh), Broccoli,
Cilantro, Leeks, Lettuces, Salad Mix,
Spinach

EAST WEST FRESH FARMS, LLC (PR)

Varick Warren
20 Governor Drive; Newburgh, NY 12550
845-567-1747

Products Certified: Salad and Spinach Mixes
Services Certified: Processing Salad and Spinach
Mixes

ELLIS RANCH (PR)

Carol & Steve Ellis
P.O. Box 1557; Lower Lake, CA 95457
707-994-7520

Services Certified: Drying Walnuts,
Hulling Walnuts

ELSIE REBENS DORF (FT)

Jerald Rebensdorf
6199 N. Rolinda; Fresno, CA 93722
559-275-4275

Crops Certified: Grapes (raisin)

FIG GARDEN PACKING, INC. (PR)

Mike Jura, Jr.
P.O. Box 13157; Fresno, CA 93794
559-271-9000

Products Certified: Figs, Fig Paste

FILIGREEN FARM / YGGDRASIL LAND FOUNDATION (ME)

Chris Tebbutt
11800 Anderson Valley Way
Boonville, CA 95415
707-895-2111

Crops Certified: Apples, Asian Pears

FIRST DATE CO. (DV)

Joanne Foss
Rt. 1 - 1456 Aaron Rd.; Winterhaven, CA 92283
760-572-0730

Crops Certified: Dates

FLORES FARMS (YO)

Annette Love
970 La Vista Ct.; Morgan Hill, CA 95037
408-778-5290

Crops Certified: Walnuts

GFARM (HT)

Greg Holder
P.O. Box 4846; Arcata, CA 95518
707-498-4154

Crops Certified: Broccoli, Cabbage, Cauli-
flower, Kale, Lettuces, Peas (fresh), Spinach

GOLD HILLS NUT COMPANY (PR)

Cathy Phipps and Rick Kindle
P.O. Box 50; Ballico, CA 95303
209-634-2022

Products Certified: Almonds
Services Certified: Almond Processing, Freezing

JACARANDA RANCH (PS)

Doug & Roxanne Parady
24027 Calle del Mundo; Temecula, CA 92590
909-695-4422

Crops Certified: Avocados, Oranges,
Pomegranates

KASSENHOFF GROWERS (BV)

Peggy Kass and Helen Krayenhoff
3629 Dimond Ave.; Oakland, CA 94602
510-482-1314

Crops Certified: Greenhouse Grown
Ornamentals, Greenhouse Grown
Vegetable Transplants

LAUENROTH TRUCKING (ME)

Paul Lauenroth
P.O. Box 73; Kelseyville, CA 95451
707-279-8561

Crops Certified: Walnuts

LITTLE RIVER FARM (HT)

John Severn
P.O. Box 911; Blue Lake, CA 95525
707-496-7852

Crops Certified: Salad Mix

LUCERO ORGANIC FARMS (BV)

Ben Lucero
P.O. Box 797; Lodi, CA 95041
209-334-6136
Crops Certified: Beans (fresh), Cucumbers,
Garlic, Peppers, Raspberries, Squash
(summer), Strawberries, Tomatillos,
Tomatoes (fresh market)

LUSCOMBE FARMS (NV)

Brad & Kathleen Luscombe
16622 Lower Klamath Lake Rd.
Tulelake, CA 96134
530-667-3237

Crops Certified: Barley, Oats

MARTINEZ & MORENO (YO)

Santiago Moreno & Dan Martinez
P.O. Box 605; Winters, CA 95694
530-795-8059

Crops Certified: Walnuts

McGUCKIN PACKING (PR)

Jon McGuckin
10290 Gold Dr.; Grass Valley, CA 95945
530-477-2676

Services Certified: Repacking

MOISES MAGANA & ANGEL MUNGUIA (CC)

Angel Munguia & Moises Magana
P.O. Box 5161; Salinas, CA 93915
831-320-3224

Crops Certified: Bean (fresh), Cilantro,
Parsley, Squash (summer)

MORNING SONG FARM (PS)

Donna Buono
1545 Av. Salvador; San Clemente, CA 92672
949-388-2141

Crops Certified: Avocados, Berries, Citrus,
Fruit, Macademia Nuts

MORRISON-ObA FARMS (PS)

Robert Morrison & Donna Oba
30829 Saddleback Lane
Valley Center, CA 92082
760-751-1590

Crops Certified: Grapefruit, Oranges

NEUPOORT FARMS (FT)

Mary and Craig Cantrell
10738 E. Bullard; Clovis, CA 93611
559-299-4846

Crops Certified: Mandarins

NORTH RIVER FARMS LLC (PS)

Robert Uyematsu
3601 West Pendleton Ave.
Santa Ana, CA 92704

Crops Certified: Radicchio, Strawberries

NORTHERN MERCED HULLING (PR)

Donald Harcksen
P.O. Box 305; Ballico, CA 95303
209-667-2308

Products Certified: Almond Hulls,
Shelled Almond Meat

OLIVAS DE ORO (NV)

Frank Menacho, Jr.
24339 Mountain Charlie Rd.
Los Gatos, CA 95033
408-353-1229

Crops Certified: Olives

OLSEN ORGANIC (FT)

Kenneth Olsen
25328 Burr Rd.; Lindsay, CA 93247
559-562-5005

Crops Certified: Avocados, Citrus, Fallow,
Mandarins, Oranges, Tangerines

POINDEXTER NUT CO. (PR)

Ron & Sherian Poindexter
5414 E. Floral Ave.; Selma, CA 93662
559-834-1555

Products Certified: Shelled Walnuts

Services Certified: Walnut Processing

PYBAS VEGETABLE SEED COMPANY, INC. (PR)

Robert Pybas
P.O. Box 868; Santa Maria, CA 93456
805-922-4624

Products Certified: Lettuce Seed

Services Certified: Seed Processing

QUETZAL FARMS (NC)

Kevin McEnnis
499 Umland Drive; Santa Rosa, CA 95401
707-579-3973

Crops Certified: Flower, Mixed Vegetables

SANTA BARBARA GOURMET, LLC (PR)

Lee M. Schlossberg
201 C Industrial Way; Buellton, CA 93427
805-686-0951

Services Certified: Cooking, Preserving

SIGNATURE COFFEE CO. (PR)

Karyn Lee-Thomas
P.O. Box 1789; Redway, CA 95560-1789
707-923-2661

Products Certified: Coffee

Services Certified: Tea Distribution,
Tea Repacking

SUENRAM RANCH (ME)

Robert and Susan Suenram
7755 Red Hill Rd.; Kelseyville, CA 95451
707-279-4580

Crops Certified: Walnuts

THIEVING MAGPIE VINEYARDS/APRICOT ORCHARDS (YO)

Janelle Fraser
27375 Carmelo Way; Winters, CA 95694
530-795-4879

Crops Certified: Apricots, Grapes (wine),
Nectarines, Peaches

UNCOMMON GROUNDS, INC (PR)

Derek Lenter
2813 Seventh Ave.; Berkeley, CA 94710
510-644-4451

Products Certified: Coffee

Services Certified: Coffee Roasting

VELLEMA RANCHES (FT)

Ken & Mary Vellema
35212 Rd. 206; Woodlake, CA 93286
559-564-3197

Crops Certified: Oranges

VERITABLE VEGETABLE INC. (PR)

Mary Jane Evans & Bu Nygrens
1100 Cesar Chavez St.
San Francisco, CA 94124
415-641-3500

Services Certified: Produce Handling

VIE-DEL COMPANY (PR)

Dianne Nury
P.O. Box 2908; Fresno, CA 93745-2908
559-834-2525

Products Certified: Grape Juice, Juice
Concentrate, White Wine

Services Certified: Concentrate Processing,
Juice Processing, Packing, Storage,
Wine Processing

INACTIVE

BAMBOO CREEK CSA GARDEN (FT)

John & Jenny Morgan

LAHR'S GREENHOUSES (NV)

Jerry Lahr

WITHDRAWN

OASIS FARMS (DV)

Scott Howington

OUTBACK FARMS (DV)

Mark Bendixen

STOREY ROAD FARMS (CC)

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CLASSIFIEDS



FOR SALE/LEASE

For lease along Santa Cruz coast: Greenhouse with 180,000 square feet at \$5,400/month. Warehouse, Coolers, Offices with 6,400 square feet at \$1,920/month. Both for \$7,000/month. Active well with storage tank on ten acres of sandy soil. Available January 2003. Contact Miriam Chu at 650-965-9006.

Organic farmland for lease in Soquel, CA.

Three + acres. Well water. Robert Yonts, 831-479-0756 or yipie@cruzio.com

EMPLOYMENT

Farm Manager. 50-acre established organic farm. (Half dedicated to native habitat). Focused on sustainable farming practices in Monterey/Salinas area. Beautiful setting, Great opportunity for right person. CSA planned, salary negotiable. 831-484-2190, john@hvr.org

Experienced Farm/Field Manager needed for 2003 season. We are a small certified organic vegetable farm located in Sonoma County. The successful candidate must be experienced in all aspects of a vegetable farm: irrigation, planting and harvesting, use of appropriate equipment including tractor, flamer, etc. Must have a valid driver's license. Knowledge of Spanish would be helpful. Salary commensurate with experience. Housing is available. Reply to: Flying Frog Farm, 6033 Volkerts Road, Sebastopol, CA 95472.

Phone: 707-823-5198;

Fax: 707-823-5128; mstein@wclynx.com;

<http://users.ap.net/~flyingfrogfarm>



INTERNSHIPS

Herb Pharm offers an Herbaculture Work/Study Program on our 85-acre certified organic farm in southern Oregon. The program runs May 5–July 18, 2003. 30 hrs/wk of work includes cultivation and harvest of medicinal herbs in exchange for 10–12 hrs of classes covering topics on organic farming and herbalism. A strong interest in organic farming is essential. Must be in excellent physical condition and prepared for hard work. No monetary fee. Communal housing provided. For application write: Work/Study, Herb Pharm, P.O. Box 116, Williams, OR 97544. E-mail: workstudy@herb-pharm.com or phone: 541-846-9121. For more details visit www.herb-pharm.com/Education/workstudy_fw.html

Visit www.ccof.org/classifieds.html for more employment opportunities

WILLING WORKERS ON ORGANIC FARMS: WWOOFERS

The International WWOOF Association is dedicated to helping those who would like to volunteer on organic farms internationally.

The aims of WWOOF are to...

- enable people to learn first-hand about organic growing techniques
- to enable city-dwellers to experience living and helping on a farm
- to help farmers make organic production a viable alternative
- to improve communications within the organic movement.

WWOOF organizations compile a list of organic host farms that (from time to time) welcome volunteer help. When you join a WWOOF organization, you will be put in contact with these host farms. It is then up to you to contact the host farms that interest you and make your own arrangements with them.

THE INTERNATIONAL WWOOF ASSOCIATION
www.woof.org

WWOOFERS USA
www.woofusa.com/usa/homeusa.html

WWOOFERS HAWAII
www.woofusa.com/hawaii/homehawaii.html

E-WWOOFERS ONLINE: www.organicvolunteers.com

CCOF APPRENTICESHIPS

www.ccof.org/apprenticeships.html

Have you ever wanted to work on an organic farm?

You can work as an apprentice on many CCOF certified farms.

Working towards a Food Science degree?

Some of our handler/processor clients also offer apprenticeships in their CCOF certified facilities.

The CCOF 2003 Apprenticeship list is taken from our annual *CCOF Organic Directory*. The list includes CCOF clients who have indicated that they offer apprenticeships on their farm or at their operation. Some certified clients offer one or more of the following: room, board, wages, and the learning of a trade. You should contact each certified client directly to find out more information. Opportunities are arranged alphabetically by chapter name.

Please visit our website or call our office (toll free) 888-423-2263 for a list via U.S. Mail, e-mail, or fax.



CALENDAR



JANUARY 22-25

The 23rd Annual Ecological Farming Conference: Planting Local Values in a Global Environment, Pacific Grove, CA, 831-763-2111, fax: 831-763-2112, www.eco-farm.org

JANUARY 28-30

Unified Wine and Grape Symposium, Sacramento, CA, 916-932-2244, www.unifiedsymposium.org

JANUARY 30

CCQC Annual Meeting, Visalia, CA, 530-885-1894, ccqc1946@pacbell.net

FEBRUARY 2-4

Assoc. of Applied IPM Ecologists Annual Meeting, San Luis Obispo, CA, 707-265-9349, www.aaie.net

FEBRUARY 4-6

Varietal Winegrape Production, Davis, CA, 800-752-0881.

FEBRUARY 11

Avocado Grower Seminar, Ventura, CA, pamauk@ucdavis.edu

FEBRUARY 13

Avocado Grower Seminar, Escondido, CA, pamauk@ucdavis.edu

FEBRUARY 21-23

Camp Stevens Family and Adult Programs: Cool Weather Garden Projects, Julian, CA, 760-765-0028, fax: 760-765-0153, info@campstevens.org, www.campstevens.org

FEBRUARY 27-28

Organic Strawberry Production: A Short Course on Whole System Management; for growers and ag professionals interested in organic strawberry production practices, research results, and compliance issues. 7:30 A.M. to 5 P.M. Location: Richard W. Nutter Agricultural Center, UC Cooperative Extension, Monterey County, 1432 Abbott Street, Salinas, CA. \$125 includes course materials, breakfast and lunch each day, field trip transportation. Mail to: Registration Office, UC Davis Extension, 1333 Research Park Dr., Davis, CA 95616. 1-800-752-0881, fax: 530-757-8558, droboters@unexmail.ucdavis.edu

MARCH 23-25

Grape & Tree Fruit League Annual Meeting, Santa Barbara, CA, 559-226-6330, www.cgftl.com

MARCH 25-27

Cherry Short Course, Stockton, CA, <http://universityextension.ucdavis.edu/courses>

APRIL 8

Avocado Grower Seminar, Ventura, CA, pamauk@ucdavis.edu

APRIL 10

Avocado Grower Seminar, Escondido, CA, pamauk@ucdavis.edu

MAY 16-18

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

MAY 27-30

“For a Sustainable and Ecological Agriculture in Harmony with Nature and Society,” *Fifth Conference on Organic Agriculture, in Havana, Cuba* will focus on the analysis of the results achieved by ecological agriculture in the determination of transforming the rural area in order to guarantee not only the current but also the future feeding of the people. Individuals interested in these exhibitions should contact: Ms. Violeta Rodredguez, Specialist, Palacio de Convenciones, Cuba. fax: (537) 2028382 / 2087986 / 2083470, violeta@palco.cu

JUNE 10

Avocado Grower Seminar, Ventura, CA, pamauk@ucdavis.edu

JUNE 12

Avocado Grower Seminar, Escondido, CA, pamauk@ucdavis.edu

JULY 26-30

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

AUGUST 12

Avocado Grower Seminar, Ventura, CA, pamauk@ucdavis.edu

AUGUST 14

Avocado Grower Seminar, Escondido, CA, pamauk@ucdavis.edu

LAST WORD



“World-wide practice of Conservation and the fair and continued access by all nations to the resources they need are the two indispensable foundations of continuous plenty and of permanent peace.”

- Gifford Pinchot (1865–1946)

- Chief Forester of the U.S. Division of Forestry, 1898–1910.
- Formed the National Conservation Association. Served as president, 1910–1925.
- Governor of Pennsylvania. 1923–1927 & 1931–1935.

www.pinchot.org

REGIONAL SERVICE REPRESENTATIVES (RSRs) FOR CCOF CHAPTERS

At-Large

(Unassigned counties and outside California)
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(See North Coast)

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Handler/Processor (PR)

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

Humboldt-Trinity (HT)

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

Kern (KE)

Cynthia Ortegon
(see Fresno-Tulare)

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tomharter@juno.com

Pacific Southwest (PS)

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

Processor/Handler (PR)

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South Coast (SC)

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

Yolo (YO)

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

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

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Visit our NEW Website at:

www.ccof.org

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