

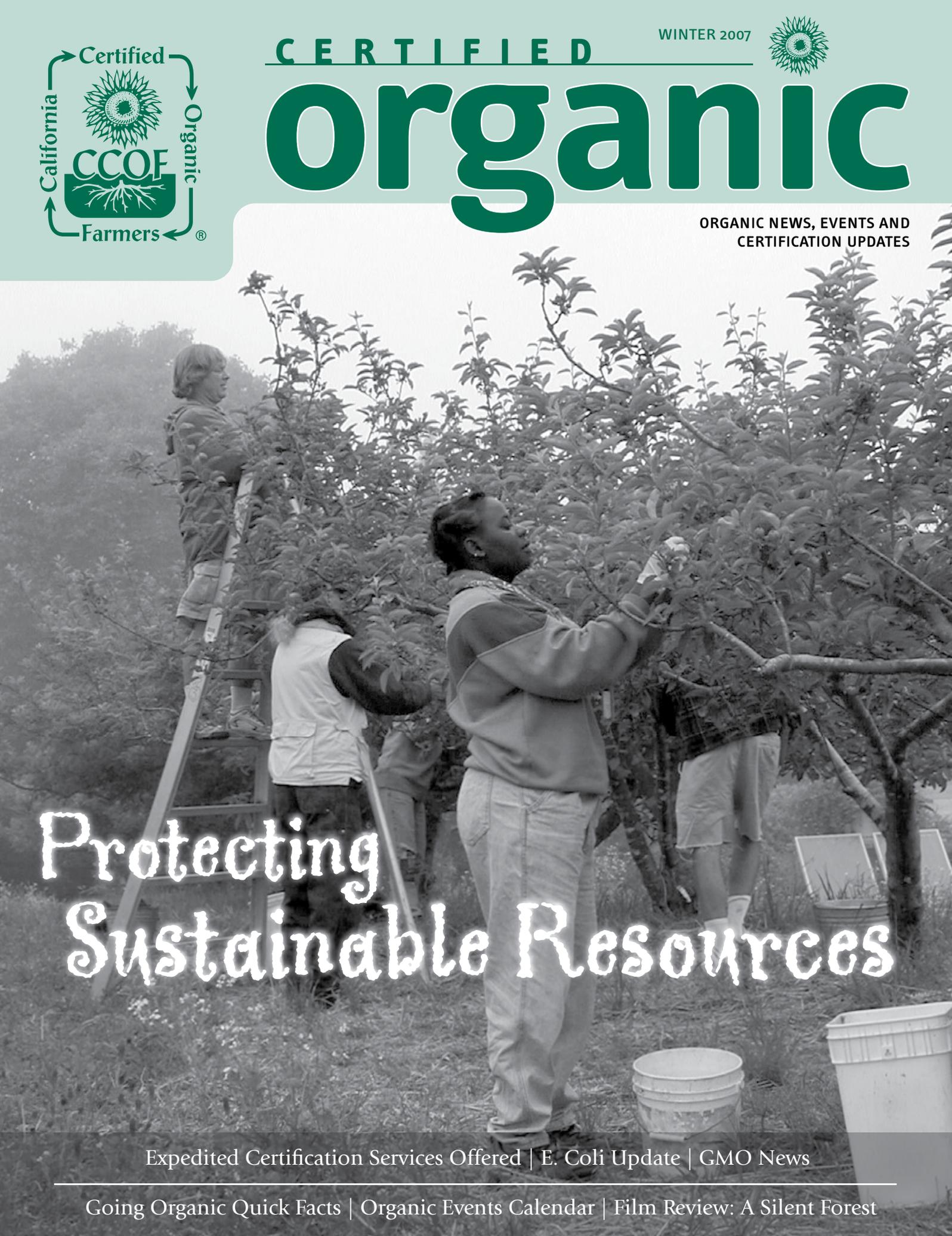


WINTER 2007



# CERTIFIED organic

ORGANIC NEWS, EVENTS AND  
CERTIFICATION UPDATES

A black and white photograph of several people working in an orchard. One person is on a ladder, another is using a tool on a tree, and others are visible in the background. There are buckets on the ground.

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Going Organic Quick Facts | Organic Events Calendar | Film Review: A Silent Forest

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# My personal experience amid The E. coli O157:H7 outbreak

By WILL DANIELS

Until about mid-day, September 14, 2006 was just another beautiful autumn day. But, it turned out to be far from ordinary – it was the day that the FDA issued its warning to the general public not to consume fresh spinach. It came in response to reports from the Centers for Disease Control (CDC) that an E. coli outbreak was underway across several states, the common link being spinach.



The next day, with only the knowledge that some of our products might be implicated, Natural Selection Foods (dba Earthbound Farm) issued a voluntary recall of all brands produced, including Earthbound Farm organic, just as the FDA chose to take a broad swipe at protecting public health. That's why we recalled all of our spinach products, including organic items. At that early stage in the investigation, we just didn't know enough to limit the scope of the recall safely. As the investigation unfolded, however, DNA evidence implicated only conventional product that we had packed, not organic.

Because we are most closely associated with our Earthbound Farm organic brand, many in the produce industry and the media quickly jumped to the conclusion that organic practices were the culprit. In fact, the only true support we received during this trying time was from our friends and colleagues in the organic industry including CCOF, OFRF and OTA. This is a clear lesson that organic producers must be vigilant in their food safety practices because the vocal, heavily-funded organic opposition will use any opportunity to undermine consumer confidence in organic foods.

Although this outbreak has been tragic for the victims, their families and our

company, it is a watershed event in our industry because status quo "industry best practices" are being questioned, and we are now implementing additional food safety procedures that will prevent future E. coli occurrences.

The biggest change is Earthbound Farm's new "Test & Hold" program, where every lot of raw product is tested for E. coli, salmonella and other pathogens. Any lots testing positive for such pathogens are diverted and dumped. The program has been used with success in the beef industry, resulting in the diversion of contaminated products from the market and a significant reduction of food borne illness, and we're working on a finished goods testing program based on these same principles.

As we move forward, we plan on testing all inputs, including seeds, soil, fertilizers and water. We will work closely with our growers to ensure that they are following our Good Agricultural Practices and farming with established setbacks from cattle ranches and other livestock.

While some of the enhancements to our program may not be viable for every farmer and processor, it is imperative that we each take a close look at our food safety practices and make sure we are doing all we can to protect the consumer as well as the organic industry.

With that in mind, I am working on developing a post-harvest organic handling workshop for CCOF members that focuses on food safety. In the meantime, I hope you'll take this cautionary tale to heart - be sure your focus on the safety of your products is sharp, as the continued success of the organic industry depends on us all!

*Will Daniels is Quality Assurance Director for Earthbound Farm/Natural Selection Foods and Chair of CCOF's Board of Directors.*

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## CCOF and Organic News

### First Organic Farmer Elected to United States Senate!

Senator Elect Jon Tester, an organic farmer for nearly 20 years has been elected as a U. S. Senator from the state of Montana. Jon and his wife Sharla own T-Bone Farms, a diversified organic operation on 1,400 acres in Big Sandy, Montana, and were also named outstanding agricultural leaders by the College of Agriculture at the University of Montana in 2005. Jon Tester previously served as the national treasurer for the Organic Crop Improvement Association International, helped develop the Montana Organic Certification program, and has served in the Montana State Senate. We congratulate him on this historic achievement and know he will bring an important, unprecedented, and much-needed perspective to the U.S. Senate.

### Congress' First Order of Business: the 2007 Farm Bill

While some believe the 2007 Farm Bill will closely resemble the last, many groups involved in organic and sustainable agriculture are demanding reform of existing legislative patterns so that organic agriculture gets the attention it so rightfully deserves. First and foremost, farm groups are pushing for the end of subsidies that support big agri-business with billions of dollars a year, and in turn keep small and family farmers below the poverty line, in foreclosure, or even worse. Subsidy monies must be filtered back into the system to support actual farmers. Also, because the organic industry is consistently growing over 20% each year, it is highly deserving of more than the \$4.5 million it receives each year for research, out of the total \$1 billion in research set aside annually. CCOF supports The Organic Trade Association's (OTA) position for establishing an organic title within the next Farm Bill, with the following four provisions: 1) A National Organic Agriculture Initiative to provide overall policy direction for increasing U.S. organic production, comparable to efforts underway abroad. 2) An Organic Production Office responsible for coordinating communication between all USDA organic programs. 3) Support, enhancement, re-authorization, and improvement for existing legislation dealing with organic agriculture, and 4) Agency Cooperative Programs (many USDA agencies have existing programs that could be expanded to meet the needs of organic producers).

### Four New Members Appointed to National Organic Standards Board (NOSB)

Steve DeMuri, of CCOF certified Campbell Soup Company, has been named to the National Organic Standards Board as a Handler member. The other three appointees are Tracy Miedema, Tina Ellor, and Katarina Heinze. The four new members will serve terms of five years beginning in late

### CCOF Defends Organic Agriculture against Erroneous, Uninformed Attacks

Immediately following the tragic news of the E. coli O157:H7 outbreak from spinach, organic food and processing methods were unjustly and wrongfully attacked by the media, bringing erroneous information to consumers worldwide. CCOF stepped in by publishing a press release on September 25th in hopes of clearing up the confusion and to defend organic agriculture from the mounting attacks. Shortly thereafter, on October 12th, the U.S. FDA and the State of California released their findings implicating the source as cattle feces from adjacent cattle ranches, which were linked to conventional bagged spinach sold under the Dole brand. What became clear to us during and after the outbreak was that corporate-backed media sensationalists used this opportunity as an attempt to discredit organic foods. The only positive aspect to this outbreak is the increased consumer awareness of organic foods.

January of 2007. Gerry Davis, of CCOF certified Grimmway Farms, currently still holds a seat on the NOSB.

### Western Organic Dairy Producers Form Alliance

Following the Western Organic Dairy Conference in Eureka this past spring, a group of dedicated dairy producers formed a steering committee to lay the groundwork for the official formation of the Western Organic Dairy Producers Alliance (WODPA). Within six months, a conference was planned, a Constitution written, and Bylaws mapped out for membership approval. On October 10th, the first annual conference for the WODPA successfully initiated the organization as the leading voice to represent organic dairy producers in the Western Region of the United States. The WODPA is established as a 501 (c)(5) non-profit corporation with five committees, and Tony Azevedo acting as President. For information contact [mcdairy@koalas.com](mailto:mc dairy@koalas.com).

### CCOF Offers Something for Everyone

CCOF has been busy organizing and attending a series of diverse events to promote organics. First up was the **PMA Fresh Summit Conference** in San Diego, where CCOF staff promoted organic certification and made important contacts within the produce industry. Immediately following was **CCOF's First Organic Beer and Wine Tasting Event** on October 26th at the Ferry Plaza Farmers Market's Harvest



Top, Eel River Brewing Company participates in the CCOF Beer and Wine Tasting Event at the Ferry Plaza in San Francisco. Bottom, Phil LaRocca of LaRocca Vineyards shares stories and samples with patrons during the CCOF tasting event.

Festival in San Francisco, showcasing our members' wine and beer-making skills. We plan to make this an annual event! CCOF then attended the **San Francisco Green Festival** to spread awareness about our efforts and the important work we do in the name of organic integrity. The following week, CCOF and the Epicurean Connection hosted a five-city **Non-GMO Education and Dialogue** with **Percy Schmeiser**, a Canadian canola farmer who was sued by Monsanto, bringing his story of ongoing struggle and hard facts about GMO's to a greater audience. Special guests on the tour included Dr. Ignacio Chapella and Michael Pollan. Last but not least, CCOF, with co-sponsorship from Cal Poly State University's Sustainable Agriculture Resource Consortium, held the **5th Annual Sustainable Agriculture Pest Control Advisor Conference** which offered expertise and continuing education for professionals in the field.

CCOF is Moving!

As we welcome new certification and trade association members to CCOF, we are outgrowing our office space! CCOF has been in our old Victorian house for several years, but it's time to move to a bigger, more modern facility where we can better serve our members. We'll actually have enough parking spaces for all of our employees' cars, and we'll be able to host board and committee meetings in our larger conference room. Look for details in the next edition of *Certified Organic*.



Percy Schmeiser

**Visit CCOF at These Upcoming Events:**

- Fancy Food Show in San Francisco, January 21 - 23
- Eco-Farm Conference in Pacific Grove, CA, January 24 - 27
- CA League of Food Processors Expo in Sacramento, CA, January 29 - 31
- World Ag Expo in Tulare, CA, February 13 -15
- The CCOF Annual Meeting in Madera, CA, February 16 - 17
- Natural Products Expo-West in Anaheim, CA, March 8-11
- Western Dairy Conference in Fortuna, CA, March 15 - 17

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# GMO Contamination Exposed

## USDA Accepting Grant Applications for GMO Risk Assessments!

In a groundbreaking and exciting move, the USDA just announced a new grant opportunity for projects assessing the risks of GMO crops. Description: "The purpose of the USDA Biotechnology Risk Assessment Grants (BRAG) Program is to assist Federal regulatory agencies in making science-based decisions about the effects of introducing genetically modified organisms into the environment. Investigations of effects on both managed and natural environments are relevant. Applications to the USDA BRAG Program must seek partial funding for a conference or address one of the following areas: 1) Identify and develop practices to minimize risks associated with genetically engineered organisms; 2) Research methods to monitor the dispersal of genetically engineered organisms; 3) Research to increase knowledge about the characteristics, rates, and methods of gene transfer that may occur between genetically engineered organisms, and related organisms; 4) Perform assessments to provide analysis which

compares impacts of organisms modified through genetic engineering to other types of production systems; 5) Other areas of research designed to further the purposes of the USDA BRAG program. See RFA for details. [www.csrees.usda.gov/funding/rfas/biotech\\_risk.html](http://www.csrees.usda.gov/funding/rfas/biotech_risk.html)

## USDA Deregulates Bayer's Contamination-Causing GE Rice Strain LLRICE601

In a predictable response to Bayer CropScience's petition to retroactively deregulate the unapproved, GE long-grain rice that contaminated commercial rice bins and food supplies around the world, the USDA has chosen to deregulate the strain. What continues to send international food markets into a feverish frenzy of import bans and lawsuits, the USDA now states that the strain is "determined to present no human health, food safety, or environmental concerns." This determination came after "thorough review of scientific evidence," though it does not explain what "evidence" they considered, and once again puts corporate interests ahead of consumer safety, health, and international demands. Immediately following the news that the illegal contamination had occurred, both Japan and the European Union (EU) blocked imports of the rice, sending rice futures plummeting by by \$150 million, mounting international outrage, and causing retailers to pull contaminated products from their shelves. Bayer CropScience still faces numerous lawsuits from farmer groups around the nation.

## GE Rice Bans Alter Export Markets

The U.S. rice harvest is worth about \$1.8 billion dollars annually. With California rice exports worth \$200 million annually and nearly all of Japan's rice imports coming from California grown rice, the issue of GE rice even being grown in the state is at the forefront of some major rice producer's agendas. California's top rice producers have made recent pushes for legislation banning GE rice in hopes of keeping the doors open for export markets in Japan and the European Union. Japan recently announced it would genetically test every rice shipment entering the country and shut down all U.S. imports if it found any more GE food products therein. The European Commission's (EC) Standing Committee on the Food Chain recently announced a similar decision following extended negotiations between the USDA and the EC that they will impose mandatory testing in all imports of U.S. long-grain rice entering the EU. Consumers worldwide, some major players in the food industry and international trade officials have spoken - GE and GMO food products are simply not good for commerce.

*GMO News continued on page 10*

## Meet the GMO Challenge

Genetically modified crops are the biggest threat facing organic producers



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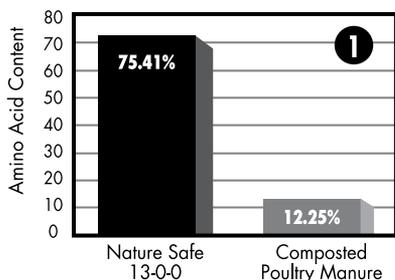
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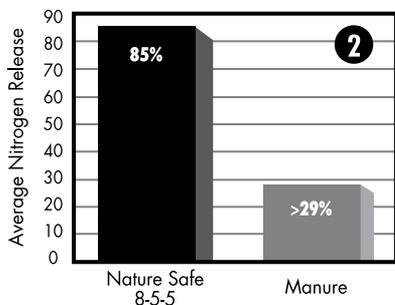
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### International Commodity Traders Go GMO-Free

Diapason Commodities Management recently announced its agricultural commodity-based index, which is now exclusively GMO-free. The Diapason Commodities Agriculture Non-GMO Index includes futures contracts with companies in both Tokyo and the European Union, addressing commodity traders' international concerns about the regulation of GMO food products, like import bans, and consumer rejection of such foods.



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### Thailand and Vietnam Join Forces to Protect Export Markets and Reject GMOs

Representatives from Thailand and Vietnam have formed an agreement to collaborate on rice import and export markets, sharing information about global trading and price monitoring on a daily basis. The two countries together account for more than half of all rice traded throughout the world market today. Within this new agreement, the two countries also agreed to cooperate on preventing the use of GMO rice.

### Mexico Bans GE Maize – for Now

On October 16th, Mexico's National Service for Agro-Food Safety and Quality, for the third time since 2005, refused all seven requests from agribusiness giants Monsanto, Dow, and Pioneer to conduct experimental cultivation of GM maize. Mexico did impose a moratorium on the planting of GM crops in 1998, but in 2001, despite the fact that there was no authorization to grow GM maize; traces of GM maize were detected in rural areas around the country. In 2005, Mexico's President signed a bill that would begin the process for approving such GM plantings in the future. The official ban on GM crops is not final, for others report that pressures from these GM corporations may be more readily accepted under Mexico's new conservative President, Felipe Calderon, who took office in early December. A key report from the U.S. Department of Agriculture in 2002 stated that GM maize did not demonstrate higher yields compared to traditional varieties, undermining the biotech industries false claims. Farmers in Mexico began to breed corn successfully, without the use of GM technology, approximately 8,000 years ago. The country is now home to only 59 species of maize grown by approximately 3.1 million farmers.

### "Booming" GE Ethanol Industry May Seize Conservation Reserve Lands

U.S. Department of Agriculture Secretary Mike Johanns claims U.S. "farmers" will be able to keep up with increasing demands for corn production to fuel the expanding ethanol industry, but GE agribusiness giants will really be the ones growing and thus profiting from these new monoculture takeovers. The monoculture plantings will not only lead to drastically increased fertilizer use, toxic pesticide applications, polluted run-off entering our various water supplies, and more severe loss of wildlife habitat and diversity, but also to the inevitable seizure of land from struggling farmers and potentially from the U.S. Conservation Reserve Program. Secretary Johanns reports that there are four to seven million acres "idled" in the Conservation Reserve Program that are viable for corn production, and that "new technologies" (GE) will continue to boost yields, although numerous studies undermine the claim that GE monoculture plantings are more productive.

*CCOF supports organic and sustainable bio-fuel production, and urges you, the grower, consumer and public, to realize the serious implications associated with GE/GMO bio-fuel production.*

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# political advocacy

## Fall 2006 Update

CCOF's Executive Director Peggy Miars contacted Congress to advocate for continued funding for the National Organic Certification Cost-Share Program, Appropriate Technology Transfer for Rural Areas (ATTRA), and the Conservation Security Program. CCOF also distributed an email blast to thousands of our supporters asking that they contact Congress in support of these imperative programs.

CCOF submitted comments to the Canadian Food Inspection Agency regarding Canada's Proposed Regulations on Organic Production and advocated for some equivalency with the NOP to reduce the logistical efforts and expense caused to CCOF certified producers who sell in both the United States and Canada.

CCOF urged the NOP to publish their proposed rule and Advanced Notice of Proposed Rulemaking regarding dairy replacements and "access to pasture" for livestock.

## Member Benefits

"After being asked for years if I accepted credit cards at the farmers market, I finally did after CCOF offered credit card processing as a member benefit through Affiniscape. My sales have increased 15-20%, and part of the processing fee goes back to supporting CCOF. The bottom line is giving people more ways to buy means more sales for the farmer. This program is another example of why CCOF is the best organic certifier." Ryan Rich, San Luis Obispo Chapter President

Members can view this offer by clicking the big green box on the CCOF website homepage: [www.ccof.org](http://www.ccof.org).

## Going Organic Project Quick Facts

See p.19 for more information about the Going Organic Project.

- 40 New Organic Farmers
- 23 Mentors
- 1,192 Acres
- 18 Counties
- 19 Seminars and Field Meetings to Date
- 6 OSP Trainings to Date
- Crops: Almonds, Apples, Blueberries, Citrus, Corn, Cotton, Flowers, Forage, Mixed Market Farms, Olives, Pasture, Peaches, Plums Pomegranates, Raisins, Rice, Walnuts, Wine Grapes



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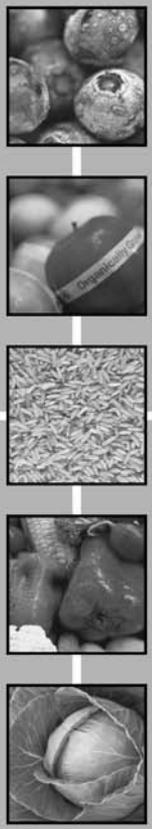
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To meet this growing demand, Global Organics has added additional distributors in California, across the country, and in key international markets.

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

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

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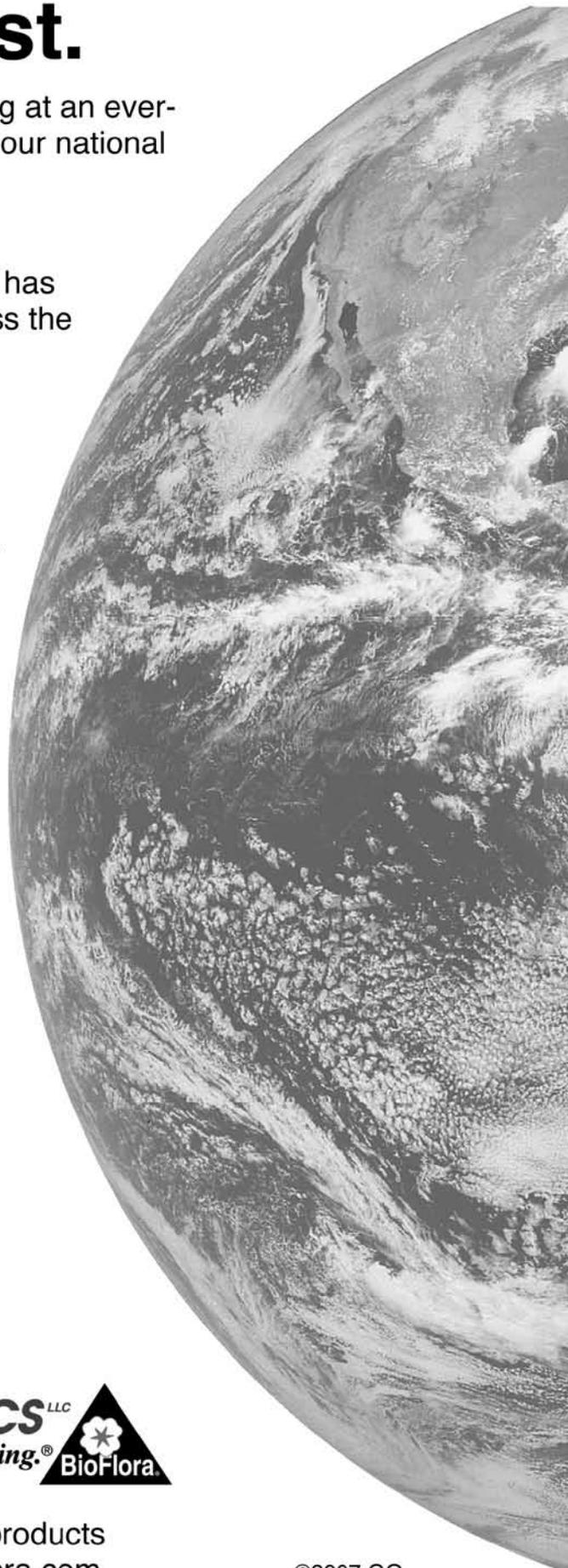
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# know your ccof

## Introducing the CCOF Staff

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

### Meet CCOF's Staff

Since implementation of the USDA's National Organic Program in 2002, CCOF's staff has been divided into two separate entities. CCOF Certification Services provides certification services for organic businesses. CCOF, Inc. is a trade association providing organic education and advocacy as well as promotion of our members, CCOF, and organics in general. CCOF, Inc. also provides administrative services for CCOF Certification Services.

### CCOF Certification Services

**Certification Services Director**  
Jake Lewin Ext. 21 jake@ccof.org

**File Review Team Coordinator**  
Brooke Lipman Ext. 19 brooke@ccof.org

**Grower Certification Supervisor**  
Robin Allan Ext. 23 robin@ccof.org

**Grower Certification Associates**  
Lorraine Coke Ext. 13 lorraine@ccof.org  
Kristin Dzurella Ext. 14 kristin@ccof.org  
Amber Pool Ext. 30 amber@ccof.org

**Grower Certification Service Representative**  
Amy Lamendella Ext. 24 amy@ccof.org

**Handler Certification Supervisor**  
Karen Egerton Ext. 25 karen@ccof.org

**Handler Certification Service Representative**  
Becky Blythe Ext. 18 becky@ccof.org

**Handler Certification Associates**  
Jody Biergiel Ext. 26 jody@ccof.org  
Morgan Carr Berry Ext. 20 morgan@ccof.org

**Inspection Operations Director**  
Sean Feder 530-756-8518 x11 sean@ccof.org

**Inspector Associate**  
Benjamin Lewis 530-756-8518 x24 ben@ccof.org

### CCOF, Inc.

#### Trade Association, Education, and Advocacy

**Executive Director**  
Peggy Miars Ext. 12 peggy@ccof.org

**Director of Sales and Marketing**  
Viella Shipley Ext. 31 viella@ccof.org

**Accounting Director**  
Armando Bonifacio Ext. 15 accounting@ccof.org

**Program Coordinator**  
Colleen Bednarz Ext. 27 colleen@ccof.org

**IT/Database Administrator**  
Amanda Paulson Ext. 22 amanda@ccof.org

**Office Coordinator**  
Joseph Jakubowski Ext. 10 joseph@ccof.org

**Accounting Assistant**  
Carrie Marino Ext. 29 carrie@ccof.org

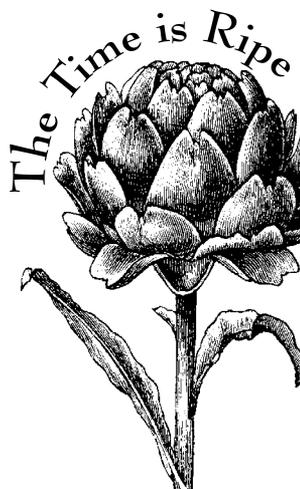
Lend us your strength and commitment! CCOF's board and committees need your input and involvement. You can help guide the organization by participating in the governance and direction of CCOF. Contact us at [ccof@ccof.org](mailto:ccof@ccof.org) or (831) 423-2263 to get involved.

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and more.



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## member highlights

# Achievement and Recognition

**C**COF certified Butte Creek Brewing won the gold medal for their Organic Pilsner at the 25th Great American Beer Festival Awards Ceremony held this fall in Denver, Colorado. Brewmaster Larry Berlin, who developed the award winning pilsner, submitted their Organic Pilsner in the German-style Pilsner category at the largest national beer competition in the United States. The Butte Creek Organic Pilsner was one of three organic beers that placed at the festival, which Berlin feels is an important move toward further legitimizing the organic brewing industry. Congratulations to Chico-based Butte Creek Brewing, who plan to continue on the good path in support of organic farming and great beer. Check them out at [www.buttecreek.com](http://www.buttecreek.com).

Sol Food Farm is a CCOF certified 2-acre market garden and small CSA in Western Sonoma County run by Leo Ryan Goldsmith, who is also a caterer, and Andy Szymanowicz and Laura Neale, who work in the restaurant business. Trained as apprentices in sustainable farming and agroecol-

ogy at the UCSC Farm and Garden, the trio promotes organic farming through their **Full Harvest Dinners**. Leo is a founding board member of WWOOF (Willing Workers on Organic Farms), and was sent to Japan recently to visit farms and create networks of farmers and volunteers. Laura was asked to represent Sonoma County as a farmer at Slow Food's Terra Madre 2006 in Turin, Italy.



Andy Szymanowicz, Laura Neale, and Leo Ryan Goldsmith of Sol Food Farm

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by Colleen Bednarz



# Protecting Sustainable Resources

Voting Organic with your Dollars and Sense

The issue of global warming has taken center stage lately due to the widespread popularity of An Inconvenient Truth, the Al Gore documentary that brings hard facts about environmental devastation caused by industrialization to the tip of our nation's pollution-laden tongue. Armed with perfect timing, a coalition of nearly 30 states, cities, and environmental organizations are now challenging the Bush administration's lack of regard for the environment in the case of Massachusetts v. EPA in the United States Supreme Court. This landmark global warming case will decide whether or not the Clean Air Act authorizes the Environmental Protection Agency (EPA) to regulate the pollution causing global warming. Even in the great green state of California, where tailpipe emissions standards were adopted in lieu of federal standards to reduce fleet-wide global warming emissions from new vehicles by 30% in 2016, we are seeing and suffering from far too many examples of global warming, be it in the air we breathe, the water we so desperately rely on, the ocean's rising temperatures, the droughts and heat waves, or the ever increasing rates of habitat loss and extinction sweeping the planet.

The Farallon National Wildlife Refuge off the coast of San Francisco, famous for housing the largest seabird colony in the United States, has in the last two years experienced a devastating decline in

the breeding success of nearly all of the 20,000 pairs of Cassin's auklets who nest there. Researchers have performed annual counts of the Cassin's auklets since 1967, and attribute this rapid decline directly to the recent rise of ocean temperatures from three to five degrees above average, causing a catastrophic domino effect in the marine food chain, and the potential to depress our entire global ecosystem. Global warming is just the tip of the melting iceberg, though.

Environmentalism is a colossal topic, and even though there are more environmentalists now than ever before, the majority of us do not always have time for the full story. When looking into where our food comes from, it becomes clear that the organic movement is deeply rooted in environmentalism as a whole.

As scientists around the world predict the future of agriculture's capabilities with global warming in mind, many important topics are being addressed that critically affect the global food supply, and therefore stability of life on our planet. According to a report from a Subgroup on Agriculture, Forestry, and Other Systems (AFOS), a rise in average global temperatures of two to three degrees Celsius over the next century will likely result in climatic zones shifting several hundred kilometers toward the poles and significantly reducing the land avail-

able for agriculture. A rise in sea level of approximately 0.3 meters will inundate coastal lands and increase salinity, and begin a gradual breakdown of certain ecosystems, thus leading to additional CO<sub>2</sub> emissions, as well as increased pests, weeds, and ultraviolet radiation leading to reduced biomass and photosynthesis, again enhancing the CO<sub>2</sub> content of the atmosphere. As Lester Brown, a 10-year policy advisor for the USDA and founder of the Earth Policy Institute, puts it, "The vast corn belt of the Northern Hemisphere, for example, will become hotter and dryer, and that change can't be resolved by merely creating new corn belts further north, because the soils further north are not the same at all.... Each global increase of 1.8 degree Fahrenheit around the world will reduce grain yields like rice, wheat, and corn, by at least 10%." Pollination fees also continue to rise dramatically, as heat spells across the nation ruin nectar flows and wipe out honeybee hives, making it difficult for certain farmers, like California's almond farmers, to successfully pollinate their crops.

The golden state of California is our nation's cornucopia, and with a \$30 billion agriculture industry that relies on climate and water alike, the politics of global warming and environmentalism have only just begun. This past summer, California's 21-day heat wave created serious economic hardships, where in Fresno County alone, the beef, dairy, and poultry losses totaled \$85 million after 20 days in a row of temperatures exceeding 100 degrees. In the San Joaquin valley, thousands of cows dropped dead in the dilapidating heat. The warmer temperatures can alter our food system in a number of ways, from blossoms opening weeks too soon before being pollinated, to the increasing need for irrigation, and reliance on mountain snowpacks that provide 75% of

### **As scientists around the world predict**

**the future of agriculture's capabilities with global**

**warming in mind, many important topics are being**

**addressed that affect the global food supply...**

the West's water. As experts from Stanford University predict the snowpack will likely melt too fast each spring and diminish by as much as 90% by the end of the century, scientists around the world are working on similar predictions addressing the food supply.

### **Eating is Politics**

For now, our nation's serious agricultural challenges are still flying below the radar of the masses, but another inconvenient truth at hand is industrial agriculture's big lie, it's brainwashing propaganda, the corporate takeover of small family farmers and their lands, the relentless environmental devastation and toxic pollution aftermath, the resulting increases of cancer, asthma, allergies, and neurological impairments and the widespread loss of habitat and species

## **The Problem: Industrial Agriculture's Aftermath**

- "DDT is good for me" was a marketing slogan used when DDT hit the market in the 1940's.
- By 1949 dairy farmers stopped using DDT because it showed up in milk products
- Organophosphates are the most widely used pesticides in the United States, known to be toxic to humans, birds, and mammals. Combinations of these toxins were used as nerve gas in the German concentration camps, and in the creation of Agent Orange.
- The pesticide industry started because excess WWII chemicals needed a new market. This move was carried out exclusively by the US government.
- One quarter of all pesticide use occurs in homes and yards.
- Since 1989, pesticide use has increased 8%, or 60 million lbs. in the United States.
- 1 million American children ingest unsafe amounts of organophosphates from pesticide residue each year.
- 165 pesticides are known to be carcinogenic.
- 300,000 farm workers suffer acute pesticide poisoning each year in the United States.
- During the last 35 years, global food production has grown 16%, yet 800 million people go hungry every day.
- 1961-2000 America lost an average of 41,333 farms a year.
- 83% of American farm households are below the poverty level.
- 2% of farms produce 50% of agricultural product sales.
- 95% of food is manufactured by corporations.
- The United States lost half of all topsoil since 1960, 17 times faster than nature creates it.
- 1.3 billion tons of manure from factory farms - chemicals, antibiotics, and hormones included - leach into the water supply each year.
- 75% of genetic diversity in agriculture has been lost in the last century.
- Mexico lost 80% of maize varieties since 1930.
- A USDA report from 2000 states there is no overall reduction in pesticide use with GE crops.
- In 1995 over \$4 billion in USDA subsidies were given to "Commodity Subsidies"
- In the USDA Subsidy program, \$11 million was given to promote the Pillsbury Doughboy to foreign markets.
- The commercial seed business makes \$23 billion/ yr.

around the globe.

In 1987, the United States signed the Montreal Protocol, vowing to end the use of methyl bromide, a harmful pesticide, by 2005. America has since failed to meet that deadline, and as international tension still mounts 14 years after the

*Sustainable Resources continued on next page*

*Sustainable Resources continued*

treaty, the U.S. government blatantly disregards international effort to protect the ozone when requesting approval to produce 7,071 tons of methyl bromide in 2008, an amount greater than all the other nations' amounts combined. In November, the EPA went farther down the path of irreversible damage when declaring that toxic pesticides can be sprayed over and into waterways without first obtaining a permit. Within the last year, more than 9,000 EPA scientists and employees protested their own administration for pressuring them into rushed studies and cutting corners within their pesticide reports, and many top scientists have since resigned, making public statements about the corruption of the very agency that was established to protect the environment. They demanded that toxic chemicals not be approved unless the EPA can prove with scientific evidence that certain pesticides will not harm neurological development in humans, but the EPA is unable to do that.

It is clear we cannot always rely on government to make the best decisions about our health, our food, and our future. The only easy solution that seems to work is for consumers to educate themselves about the facts of food production and vote for the future of farming and vitality of our environment with their dollars and sense, shifting the market toward organic foods and sustainable products. In the words of Alice Walker, "We are the ones we've been waiting for. There is no one else coming."

## The Solutions

### Supporting Organic Farming and Sustainable Living

Organic farming, sustainable living, and conscious consumerism is a grassroots effort creating major shifts in economics and the start of what is materializing into a successful revolution backed by informed choices, environmental solutions, and commerce. Individuals who do not vote consciously with their dollars and sense continue to support industrial agriculture as well as its effects. The solution is to vote for certified organic, for as stated in the National Organic Program rule, a certified organic operation "must maintain or improve the natural resources of the operation, including soil, water, wetlands, woodlands, and wildlife."

### Decreasing Excessive Energy Consumption

As listed in the 2006 Organic Center Report: Impacts of Organic Farming on the Efficiency of Energy Use in Agriculture, the U.S. food system uses approximately 19% of the total fossil energy burned annually, while organic farming systems reduce fossil energy inputs by one-third due to the absence of toxic chemical pesticides and nitrogen fertilizer applications. One of the main conclusions of the study is that fossil energy use in organic corn production was 31%



lower than conventional corn production, with organic soybean production energy use being 17% lower than

conventional. If only 10% of all U.S. corn were grown organically, we would save 4.6 million barrels, or 200 million gallons, of oil each year.

The way we feed livestock in the United States significantly contributes to energy loss because it takes 45 million tons of plant protein annually to produce 7.5 million tons of animal protein in the form of meat, milk, and eggs. Organic methods prove better again when beef cows feed on organic pasture, a method which requires only half as much energy as grain-fed beef production. Also, when compared to conventional, two organic milk production systems in Sweden and Denmark showed that 29% and 35% less fossil energy per unit of milk, respectively, could be achieved, a significant improvement.

### Reducing Toxic Pesticide Pollution

This one is simple, organic agriculture does not use toxic chemical pesticides, period. When you make organic purchases, you are an instrumental warrior in the fight for a more sustainable, less toxic world. By purchasing organic products in California alone, you will help reduce California's pesticide use increase of 40% per year, or an increase of 7.2 million pounds of pesticides each year. Voting organic with your dollars also seriously decreases the amount of raw sewage sludge that is applied to crop fields and cuts down the risks of foodborne diseases like E.coli. Studies have shown that organic food is more nutrient rich and beneficial than non-organic food, and eating organically could greatly reduce your risks of cancers, neurological disorders, and other serious health problems. A study from the University of Washington in Seattle concludes that children consuming an almost exclusive organic diet immediately eliminate exposures to dangerous pesticides known to disrupt neurological development. By supporting organic farming practices, consumers are directly funding and advancing a revolution of solutions, the end to toxic chemical pesticides and fertilizers

in our environment, and the beginning of healing the planet and ourselves.

### **Increasing Biodiversity**

The National Organic Program requires that organic producers promote ecological balance and conserve biodiversity. CCOF is considering incorporating new biodiversity measures into the organic certification inspection process, which would greatly benefit farmers and the environment, starting with cost reductions for insect, rodent, and weed control by farming in harmony with nature's natural predators and increasing habitat for beneficial insects and mammals to thrive in. Biodiversity farming measures will also improve water quality by implementing vegetative filtering methods to decrease the amount of harmful sediments in the water, naturally. According to a Wild Farm Alliance proposal, promoting biodiversity on the farm will also lead to more efficient pollination by creating habitat for native pollinators, natural enemy insects, and predatory birds and bats, as wild pollinators are now valued at an estimated \$4-7 billion annually in the United States alone. And, as the Wild Farm Alliance report states, "When riparian vegetation and wetlands are safeguarded and restored, they can help to filter runoff and recharge dwindling groundwater supplies, which can equate to the alleviation of water quality fines and a reduction of pumping taxes, and to abundant clean water for future agriculture and community uses."

**If only 10% of all U.S. corn were grown organically, we would save 4.6 million barrels, or 200 million gallons, of oil each year.**

### **Protecting Waterways from Conventional Agriculture**

It's obvious that decreasing and eventually eliminating toxic chemical pesticide and fertilizer use in agriculture will lessen the amount of harmful toxins, sediments, and nutrients in our waterways, but what is actually being done about it? The State of Washington is now funding farmers in the Skokomish watershed to transition to organic farming practices in hopes of improving water quality through the reduction of harmful nutrients entering the watershed. The Skokomish watershed supports large runs of salmon as well as the state's oyster industry, and the goal is to prove that fish die-offs in recent years can be directly attributed to high levels of dissolved oxygen and nitrates that leach into the water from nearby conventional farms.

And within our own CCOF family, we have the CCOF Foundation's Going Organic project being funded by the California State Water Resources Control Board (SWRCB). What was launched as a pilot project funded by the Heller Foundation and CCOF, Inc. in 2003, has now grown into a groundbreaking effort to convert 40 farmers to organic production within three years. The goal of the project is to prove that implementing organic farming practices will mitigate

pesticides, sediments, and nutrient runoff in the Sacramento and San Joaquin River Basins. As Fred Thomas, the Going Organic Project Coordinator, states, "The Going Organic project received significant funding from the California State Water Resources Control Board in 2005 because the SWRCB recognized organic farm practices as beneficial for water quality in Basin Plan Management Measure 3." The Going Organic project is underway, transferring technology and information via seminars and mentor farmer-trainee relationships, and monitoring three organic drainage study sites for water quality improvements.

Numerous other research and funding opportunities are underway through organizations such as the Organic Farming Research Foundation (OFRF), ATTRA, The Rodale Institute, the Sustainable Agriculture Research and Education Program (SARE), and the Organic Center, to name a few. As the research and conclusive evidence begins to mount on the side of organic agriculture and sustainable living, the worth of this progressive movement will have numerous opportunities to make its case, being armed not only with perfect timing, but with the voices of informed consumers worldwide.

### **To Non-Progressive Environmental, Agricultural, and Food Policy**

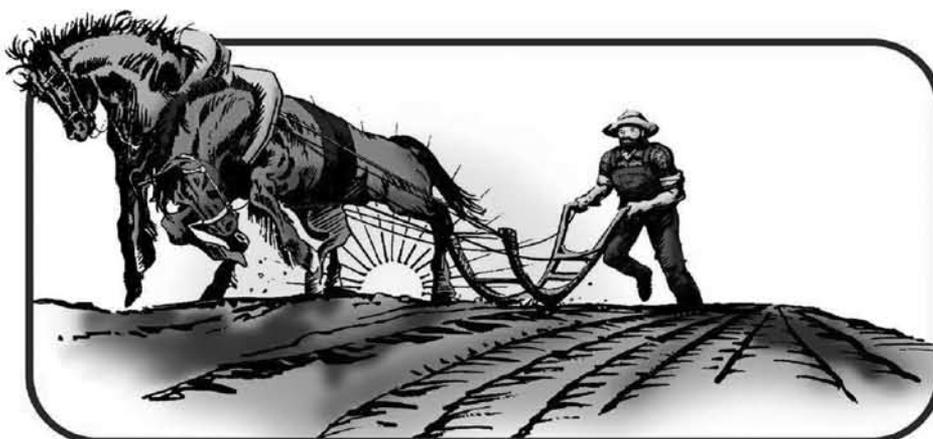
There are many ways to change the world. By staying informed and in the loop about environmental, agricultural, and food politics, and by becoming involved in organizations like CCOF and the Center for Food Safety, you can ensure your voice is heard at a legislative level near you, be it locally, federally, or internationally. The organic community was successful in keeping "the big three" out of organic standards in 1997, with the largest public outcry to the USDA (280,000 voices) ever recorded in history, and in 2006 the environmental and food community defeated California Senate Bill 1056 (aka the Monsanto Bill), which died in committee without a vote, due to the relentless opposition from a community intolerant of GE and GMO crops. We will eventually be successful in shaping and molding a more progressive world and a more sustainable future for ourselves and our families, but we've got a long road ahead.

Above all else, the most immediate possibility for progressive change can only be achieved through economics. Vote for change, for organic agriculture, for less toxic water, for biodiversity, for your health and mine, for the end of GE and GMO crops, for decreasing energy consumption and global warming gasses; vote for it all with your conscious dollars and sense.

*Colleen Bednarz is a writer devoted to environmental issues and Program Coordinator for CCOF, Inc.*

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# Certification News

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

Winter 2007

## Welcome

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

## Certification Developments & Improvements

These have been exciting times in CCOF Certification Services. Not only have CCOF certification operations grown considerably with 175 new operations and more than 100 new certified products in the last year, but we've also been improving our systems and documents to better serve you. Here's what you'll be seeing in the coming months.

### New Global Market Access Program Certificate

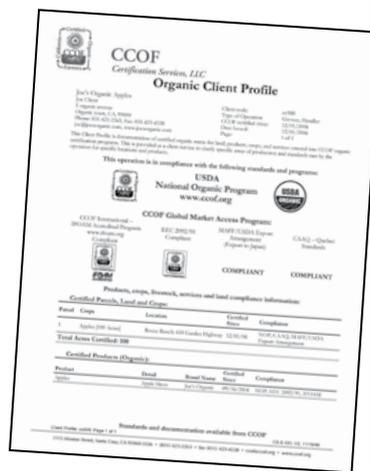
To improve CCOF's Global Market Access program we have revised our international certificate. The new certificate now shows all international standards your operation meets. It also eliminates long listings of specific products in favor of them appearing on our new client profile (see below).

Now, each CCOF and Global Market Access program certificate will be a single page and specific information for both programs will appear on a single improved client profile.

### Improved CCOF Client Profile

This important document is produced as a client

benefit to show you and the world specific details about your certified organic program. The improved version will be easier to read and will show your NOP and international compliance information (where applicable). You will now see your parcels, crops, and/or products, and brands will be able to use it to demonstrate organic status to buyers and others who want to know more about your operation.



### Online Client Access.

In the coming months, CCOF will be testing and introducing a unique service that will allow clients to log in to our system to view certification information maintained by CCOF. This will allow clients to track the renewal process, specific certification information such as products and parcels, the status of compliance letters and inspections in addition to printing copies of important documents. We hope to launch the system for clients in the coming months and will continue to improve it as we receive input from clients. ☎

## New Harvey Lawsuit Dismissed

The United States District Court in the District of Maine dismissed a legal action filed by Mr. Arthur Harvey in which he alleged that the Secretary of Agriculture failed to meet the requirements of the Order of the District Court.

In the filing, Mr. Harvey objected to the Secretary's interpretation of the requirements of the amendments to the Organic Foods Production Act (OFPA) that were passed by the Congress of the United States in late 2005. Mr. Harvey's motion sought an order from the Court on the issues of synthetic processing aids and "food contact substances."

Read the National Organic Program announcement, Q&A, and the court ruling at the National Organic Program website: [www.ams.usda.gov/nop](http://www.ams.usda.gov/nop).



**CCOF**  
1115 Mission Street  
Santa Cruz, CA 95060  
831 423-2263  
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## New Labeling Rules for Quebec Market Affect CCOF Certified Produce Operations

### All individual produce must identify the operator and CCOF

Under organic standards in Quebec, all produce and other organic products must, whenever possible, be labeled with both the operator's name and the name of the certifier. In recent months the CAAQ (Conseil des Appellations Agroalimentaires du Québec) has issued several non-compliance notices to CCOF operations and informed CCOF of impending fines that operators may face in 2007 if their produce is found out of compliance with these requirements.

Please note that individual produce items such as lemons, cucumbers and heads of lettuce must meet CAAQ standards. Standard twist ties, Price Labeling Unit (PLU) stickers, etc. are not sufficient unless they 1) include your name and 2) identify CCOF as the certifier. CCOF recognizes that this is outside common practices in the marketplace and U.S. organic standards. We are taking action to address the issue but do not expect a change in the requirements in the near future. If your organic products are ever shipped to Quebec, please review the Quebec Organic Produce Labeling flyer and exemption request under "Updates/Resources" in the certification area of [www.ccof.org](http://www.ccof.org).

CCOF strongly recommends enrollment in the CCOF Global Market Access Program for all clients who directly or indirectly export organic products to foreign markets. This program will help ensure screening for applicable foreign standards and requirements.

## Expedited Certification Program

To respond to client and market needs, CCOF has developed a program to rush certification in special cases. To ensure cost effective service for all operations, CCOF encourages existing operations to submit certification requests such as new facilities, certifications, and additional acreages with plenty of time for them to undergo review and inspection. However, CCOF increasingly receives requests to provide "immediate" certification to new operations or additional acreage and/or production facilities. This has put tremendous strain on the organization to ensure that the both the needs of clients with time-sensitive situations and ongoing certification are balanced equitably.

As always, CCOF provides our best possible service to all clients. To ensure fairness and consistency, requests, new applications, and additional products or acreage are processed in the order they are received. However, to meet the needs of all clients, CCOF now offers the option

of expedited services for additional costs. Under the Expedited Certification Program, operations with compressed timelines or special needs will be able to receive additional attention and quicker turnaround times without affecting the quality of service received by other CCOF operations.

Expedited Certification Program enrollment cannot guarantee certification since certification is based strictly on the compliance of the operation and inspection findings. Instead, the program ensures that every effort will be made to process certifications quickly. These efforts include inspection report submission and review within 48 and 72 hours, respectively, in addition to courier service for paperwork and email receipt of all certificates, etc. For more information about the program, or to enroll, please see the Expedited Service Program sign-up form on the facing page. Additional copies can be downloaded from [www.ccof.org/forms.php](http://www.ccof.org/forms.php).



To meet the needs of all clients, CCOF now offers the option of expedited services



# CCOF 2007 The Organic Directory is Coming!

*Become a CCOF supporting member to receive your copy.*

The CCOF annual Organic Directory is widely distributed and reaches an influential group of organic farmers, processors, retailers, wholesalers, policy makers, media representatives, and consumers. This includes more than 1100 certified organic growers, more than 400 certified organic processor/handlers, and CCOF supporting businesses and individual members. In addition, the Organic Directory is a popular resource distributed nationwide and abroad at natural and organic tradeshows and conferences.

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# CCOF

# Expedited Certification Program

*CCOF rush service: when you need organic certification fast*

CCOF is dedicated to providing efficient, professional, cost-effective service. All applications and special requests are processed in the order received. Due to the importance and complexity of the application review, inspection, and compliance review process, CCOF recommends that certification applications are submitted 12 weeks prior to organic harvest, projected sales or other deadlines.

**For special situations with short certification time frames, CCOF provides expedited services to meet your needs. To enroll sign up below and fax the completed form to CCOF at (831) 423-4528**

### Who is this program for?

- Operations that are capable of compliance but have not allowed sufficient time to undergo the certification process. Examples include operations with impending harvests, market releases, or product launch deadlines.
- Operations who wish to finish the certification process as soon as possible.

### What will CCOF provide?

- Your application receives top priority processing. Any letters resulting from your application will be emailed and/or faxed to you immediately. All mailing and document transmission throughout the process will be performed using scanned electronic means, faxes or delivery services such as FedEx.
- CCOF will begin securing an inspector immediately. Once your application is reviewed and accepted, your inspection will occur as soon as possible based upon inspector availability and your schedule.
- The inspection report will be submitted to CCOF within 48 hours of inspection.
- CCOF will review the inspection report and address any outstanding issues within 72 hours.
- All responses from you will be applied to the certification process immediately.
- Your certificate will be provided both electronically and through expedited shipping.

### How much does expedited service cost?

- \$750 for new certifications or additional facilities added to existing certifications.
- \$400 for new acreage at existing operations.
- Inspection and annual certification costs still apply. While CCOF makes every effort to minimize inspection costs, expedited services may incur higher costs.

### What is expected of the client?

- A *complete* application describing your organic practices is fundamental to organic certification and will be critical for CCOF staff to successfully expedite the process.
- Timely responses to information requests during the application and inspection review processes.
- Payment of expedited service fees and payment of subsequent certification costs.

### Can certification be guaranteed by a certain date?

- No, certification is dependent upon compliance on-site, quality of your application, and the inspector's findings. CCOF will pull out all the stops in the process, but many factors affect the final certification decision.

### What if I don't enroll?

- CCOF will process your application as quickly as possible and provide you our best available service. Every effort will continue to be made to ensure the process continues efficiently.

I have read and understand the terms of CCOF's Expedited Certification Program. Please enroll my operation and begin expedited services immediately.

\_\_\_\_\_  
Company Name

\_\_\_\_\_  
Name

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date



**Start the Organic Certification Process Today!**

**call (831) 423-2263 • fax (831) 423-4528 • e-mail [ccof@ccof.org](mailto:ccof@ccof.org) • visit [www.ccof.org](http://www.ccof.org)**

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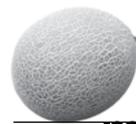
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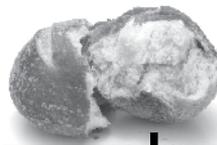
## movie reviews

### A Silent Forest

*A Silent Forest: The Growing Threat of GE Trees*, Produced by Three Americas, Inc. and Raindancer Environmental Media, Directed and Edited by Ed Schehl

Narrated by Dr. David Suzuki, former director of the largest genetic research lab in Canada and award winning host of *The Nature of Things*, the film brings to light the serious dangers of open-air plantations of these untested, unsafe, manmade trees. Dr. Suzuki also confronts the uneducated and uninformed rush to commercialize the unproven products of biotechnology, spreading the truth about how the application of this dangerous technology will forever alter the natural world as we know it.

The issue of GE crops, trees, and pharmaceuticals is one of the most serious and detrimental topics we face today, and it is time to take a closer look at *A Silent Forest* in order to understand what could easily happen to the natural life of our planet if we don't act now, act often, and spread the truth.



## web corner

### Resources On-line

Visit [Scorecard.org](http://Scorecard.org) to track pollution in your state, county, city, and local community. Scorecard.org is packed with critical information, listing the top polluters in the United States, who releases the most cancer-causing pollutants, which chemicals pose the greatest risk to the ozone and much, much more. You can even search companies by name to research those of concern to you and your family.



The Center for Food Safety became the nation's leading food activism site by campaigning and spreading awareness about the harmful effects of GE/GMO foods, food irradiation, and the manufacturing of cloned animals for dinner plates worldwide. They are instrumental in supporting crucial campaigns like the current Labeling and Safety Testing of GE Foods Campaign, or HR 5269 and HR 5268. Join their on-line network to stay informed and get involved in the politics of food. [www.centerforfoodsafety.com](http://www.centerforfoodsafety.com)

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## Classifieds

**For Sale – New Industrial 48-inch Ergonica Weed Twister** available online at [www.ergonica.com](http://www.ergonica.com). This unique, patented tool features a precise 2-inch diameter double-coil that works great on farm weeds affecting strawberries and vegetables. Use it like a hoe for smaller weeds or a puller for larger weeds. Safe for workers and for crops!

**For Sale – New and Pre-owned Sizers and Graders**, complete packlines, cup graders and Highspeed Aweta / Greefa and more. Contact [nico@tradeandservice.com](mailto:nico@tradeandservice.com) or visit [www.tradeandservice.com](http://www.tradeandservice.com).

**For Sale – 40 ft. Cooler Unit** – works perfectly, back and side doors for loading. Has been used on a farm, runs on diesel, tires still good enough for a move. Has a thermo king unit. Fully water and air tight, good floor, includes stairs. In Watsonville, CA. Vanessa 831-728-4540

**For Sale – Tractor Seat Belts.** Offering a huge selection of tractor seat belts including 2 point (lap only) non-retractable or retractable seat belts, and microswitch seat belts that will not let the equipment startup until the operator has buckled up. We also carry fuel cells and trailer accessories including tie downs, rope ties, d-rings, tire bonnets, axle straps and more. Purchase online <http://wescoperformance.stores.yahoo.net/tractor-seat-belt.html>.

**The Catalyst Product Group (TCPG) is a manufacturer of Humates (Humic and Fulvic Acid extracts), mined minerals, organic fertilizers, and organic based fertilizers.**

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[www.catalystproductgroup.com](http://www.catalystproductgroup.com)**

**For Sale – Almond Hulling Equipment.** Fadie Huller, 100 cubic yard portable metal storage, various elevators, 3 air-legs, sorting table, pit, de-sticker. \$2,500 or best offer. Email [jen@moller.com](mailto:jen@moller.com) or call 530-756-5086 weekdays between 8 am and 5 pm, or evenings/weekends 707-678-2371; please ask for Paul.

**For Sale – Plant nursery business**, excellent opportunity! One acre production facility, certified organic history. 3,500 sq ft greenhouse, new office, storage. Established delivery routes and markets. Leased grounds. Inland Mendocino County, easy access to Hwy 128 near Boonville. 707-895-2699.

**For Sale – 18 Acre Certified Organic Farm, Fallbrook/Rainbow.** Blueberries, blackberries, guava, cherimoyas, etc., home site has ocean views, large barn with living quarters, all utilities. Splittable. \$999,000. [www.DiscoverTemecula.net](http://www.DiscoverTemecula.net) 951-694-9209.

**For Sale – Land.** Third year “in transition to organic” walnuts: On 71 acres (60 +/- planted) in Glenn County, California. Class-1 alluvial fan soils next to the Sacramento River. Offered at \$720,000 cash. For more details call Robin at 530-701-4010.

**Wanted** – Cheap, organic, bulk wine to distill into spirits, at least 2000-2500 gallons at 11% alcohol or higher, preferably from the San Joachin Valley but other locations will do, any varietal is fine but we need wine from 2004-2006. Please email [theloft@loftliqueurs.com](mailto:theloft@loftliqueurs.com) or call 510-595-3330.

**Services Offered – Work Training Center, Chico.** Two woodshops, one sewing facility, crafts boxes, crates, display systems, garments and other innovative ideas – sustainable materials emphasized. You produce a natural product – use materials to display, ship, and sell what you grow! Contact Joe 530-624-4346 or email [jkrulder@ewtc.org](mailto:jkrulder@ewtc.org).

**Apprenticeship** – Peaceful Glen Organics is looking for an apprentice greenhouse worker for the spring 2007 season near Covelo. Private room, shared bath and small stipend. For details, see classified at [www.ccof.org](http://www.ccof.org). If interested, email [jrint@haber.net](mailto:jrint@haber.net) or check [www.peacefulglen.com](http://www.peacefulglen.com).

**Employment – Organic farmers**, Blondie’s Farm outside of Fairfield. 96 irrigated acres with plan to expand orchard, olive trees, and grapes. Housing may be included in your relationship with Blondie’s Farm. Send resume including your agricultural education and experience to [ken@blondiesfarm.com](mailto:ken@blondiesfarm.com) or mail to Ken Sarachan at 2401 Telegraph Avenue, Berkeley, CA 94704.

**Employment – Assistant Farm Manager** for the 2007 growing season. Ideal position for someone with previous farming experience looking to take on more of a management role. Salary is commensurate with experience. Submit a letter of interest to [gideon@atlasfarm.com](mailto:gideon@atlasfarm.com) or mail to: Gideon Porth/Atlas Farm 8 Pine Street South Deerfield, MA 01373.

**Dairy Energy Efficiency Program for PG&E Customers** to dairy farmers and dairy products manufacturers in PG&E territory who stand to save hundreds of thousands of dollars and reduce on-farm electrical usage through the new Dairy Energy Efficiency Program

[DEEP], operated by EnSave for Pacific Gas & Electric Company (PG&E). For program information or an application, call 1-800-732-1399 or visit [www.ensave.com](http://www.ensave.com).

**Free – Organic Rice Fiber** makes an excellent animal feed. Stockton manufacturing facility has rice fiber available 1-2 times per week. You

## Calendar

Visit [www.ccof.org/calander.php](http://www.ccof.org/calander.php) for links and a complete listing of events.

### January 21–23, 2007

#### **Fancy Food Conference, Moscone Center, San Francisco, CA**

Join the specialty food industry to sample and view the latest new products to hit the market. Visit CCOF in Booth # 759. [www.specialtyfood.com](http://www.specialtyfood.com).

### January 24–27, 2007

#### **Eco-Farm 2007, Asilomar Conference Grounds, Pacific Grove, CA**

“Eco-Farm” features prominent keynote speakers and more than 50 workshops on sustainable agriculture, including technical, marketing, research, and policy issues. Visit CCOF in the Exhibitor Tent. <http://eco-farm.org/efc/aboutefc.html>.

### January 29–31, 2007

#### **California League of Food Processors Conference, Sacramento, CA**

More than a thousand Food Industry professionals will meet to discuss issues, develop business opportunities, and look at new technologies for productivity, safety, energy management, environmental controls and more. Come hear CCOF speakers present on important organic topics. The event is being held at the Sacramento Convention Center. [www.clfp.com](http://www.clfp.com).

#### **CCOF Foundation Going Organic Meetings**

January 30, 2007 – Going Organic Meeting: OSP 101, Placerville, CA  
February 20, 2007 – Going Organic Meeting: OSP 101, Chico, CA  
February 2, 2007 – Going Organic Meeting: OSP 101, Lakeport, CA  
February 21, 2007 – Going Organic Meeting: OSP 101, Merced, CA  
February 22, 2007 – Going Organic Meeting: OSP 101, Santa Rosa, CA  
February 23, 2007 – Going Organic Meeting: OSP 101, Lakeport, CA  
February 27, 2007 – Going Organic Meeting: OSP 101, Fresno, CA  
[www.ccof.org/goingorganic.php](http://www.ccof.org/goingorganic.php)

### February 6 –7, 2007

#### **National Organic Standards Board Meeting, Washington, DC**

This will be a ‘public working session’ focusing mainly on § 205.606 issues. There will not be a chance for public comment at this meeting but it will be open to the public. [www.ams.usda.gov/nosb/](http://www.ams.usda.gov/nosb/)

### February 13–15, 2007

#### **World Ag Expo, Tulare, CA**

Each year, the World Ag Expo is the largest agricultural event on the globe. Visit CCOF in Booth # 3024. [www.worldagexpo.com](http://www.worldagexpo.com).

### February 16–17, 2007

#### **CCOF Annual Meeting, Madera, CA**

The 2007 CCOF Annual Meeting, hosted by the Fresno-Tulare Chapter, will be held at the Madera Municipal Golf Course for CCOF members and clients. The event will feature a bus tour of local farms on Friday, and educational speakers, reception and dinner on Saturday. [www.ccof.org/annualmeeting.php](http://www.ccof.org/annualmeeting.php).

haul. Call for directions: 209-938-0900, 8-5 pm Mon-Fri.

**CCOF Classifieds are listed as provided by advertisers. CCOF does not guarantee accuracy. Visit [www.ccof.org/classifieds.php](http://www.ccof.org/classifieds.php) to submit an ad, view employment ads and see other classified ads.**

### February 19, 2007 – Office Closed for President’s Day

### March 8 – 11, 2007

#### **Natural Products Expo West, Anaheim, CA**

Held at the Anaheim Convention Center, Natural Products Expo West combines thousands of products, informative educators and endless networking opportunities all in one. Visit CCOF in Booth # 2354. [www.expowest.com](http://www.expowest.com).

### March 15 – 17, 2007

#### **National Organic Dairy Conference, Fortuna, CA**

Hosted by Humboldt Creamery, this national event will bring together many of those involved in the organic dairy industry to collaborate on ideas and plan for the future. For information contact [ba@ecodairyfarms.com](mailto:ba@ecodairyfarms.com) or [Stephanie@ecodairyfarms.com](mailto:Stephanie@ecodairyfarms.com).

### March 27 – 29, 2007

#### **National Organic Standards Board Meeting, Washington, DC**

This will be a regular NOSB meeting with public comment and a regular agenda. [www.ams.usda.gov/nosb/](http://www.ams.usda.gov/nosb/)

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## new members

# New Certified Clients

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

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559-683-3663  
dgoad@apgrowers.com  
Certified: Nut Packing, Nut Roasting, Pistachios

### ADM RICE, INC.

Arbuckle, CA  
530-476-2662  
johnny\_barnette@admworld.com  
www.admworld.com  
Certified: Milling, Packaging

### AGRICOLA BAJA S.A. de C.V.

Valle de Vizcaino, BS  
011-52-615-156-4330  
syas@hotmail.com  
Certified: Cucumbers, Pole Beans, Roma Tomatoes

### AGROINDUSTRIAS COSALA S.A. de C.V.

Mazatlan, SI  
011-52-669-915-6002  
jlhernandez@alerta.com  
Certified: Cover Crop, Cucumbers, Eggplant, Squash (Summer), Tomatoes (Greenhouse), Transplants

### ALEX KOSHMAN REVOCABLE TRUST

Trowbridge, CA  
530-656-1070  
Certified: Rice

### ALLEN A EHRKE

Arbuckle, CA  
530-476-2888  
Certified: Grapes (Chardonnay), Grapes (Zinfandel)

### AMISH NATURALS, INC.

Holmesville, OH  
330-674-0998  
deskchat@aim.com  
Certified: Pasta

### APPLE FLATS FARM

Chowchilla, CA  
559-665-1770  
harrys\_r\_us@yahoo.com  
Certified: Apples

### ARLO BECKER

Butte City, CA  
530-982-2220  
Certified: Corn (Dry)

### AROMAS BERRY FARMS

Oxnard, CA  
805-207-9067  
Certified: Blackberries, Cover Crop, Fallow, Raspberries, Strawberries

### AZTLAN COLD STORAGE, INC

Los Angeles, CA  
323-269-7880  
oscar@aztlancoldstorage.com  
Certified: Storage

### B & R FARMS

Hollister, CA  
831-637-9168  
jim@brfarms.com  
Certified: Peppers

### BARBOUR VINEYARDS/ MONDAVI

St. Helena, CA  
707-974-1412  
bethbuurma@comcast.net  
Certified: Grapes (Wine)

### BEDNAR VINEYARD

Redwood Valley, CA  
707-485-7343  
jrbednar@saber.net  
Certified: Grapes (Carignane), Grapes (Syrah)

### BERETTA DAIRY

Santa Rosa, CA  
707-588-8614  
Certified: Pasture, Pasture & Rangeland, Ryegrass

### BOLDRINI DAIRY (HCA)

Ferndale, CA  
707-786-4507  
Certified: Dairy Cows, Pasture, Milk (Raw)

### CACHE CREEK NURSERY AND FARM

Rumsey, CA  
530-796-2511  
www.cachecreeknursery.com  
Certified: Oranges, Ornamental Plants, Vegetable Transplants

### CALIFORNIA FRESH FARMS, LLC.

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831-796-2373  
earl.pirtle@mannpacking.com  
Certified: Sweet Potatoes

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213-955-4900  
Certified: Apples, Apricots, Arugula, Avocados, Bananas, Basil, Beets, Blueberries, Bok Choy, Broccoli, Cabbage, Carrots, Carrots (Mini Peeled), Cauliflower, Celery, Celery Hearts, Chard, Cherry, Cucumber, Eggplant, Garlic, Ginger Root, Grapefruit, Grapes, Greens, Herbs, Kale, Kiwi, Leeks, Lemons, Lettuces, Mango, Melons, Mushrooms, Nectarines, Onions, Oranges, Parsnips, Peaches, Pears, Peppers, Pineapple, Plums, Potatoes, Rutabaga, Salad Mix, Spinach, Sprouts, Squash, Strawberries, Tomatoes, Yams

### COLLEBERG DAIRY

Arcata, CA  
707-822-5907  
ourdairy@aol.com  
Certified: Hay and Pasture, Pasture

### COLORFUL HARVEST, LLC

Monterey, CA  
831-646-2100  
dranno@colorfulharvest.com  
www.colorfulharvest.com  
Certified: Strawberries

### DAIRYMEN'S FEED & SUPPLY CO-OP

Petaluma, CA  
707-763-1585  
roger@dairymensfeed.com  
Certified: Animal Feeds, Broker

### DAMIANO VINEYARDS

Ukiah, CA  
707-621-3024  
downey@pacific.net  
Certified: Grapes (Merlot)

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Certified: Almonds, Apricots, Barley, Buckwheat, Bulgur Wheat, Couscous, Dried Fruits, Flax Seed, Flour (Unbleached White), Kamut Flour, Lentils, Millet, Muesli, Oats, Prunes, Quinoa, Raisins, Rice (Basmati), Rice (Jasmine), Rice (Long Grain), Rice (Short Grain), Rice Flour (Brown), Sesame Seed, Soybeans, Spelt, Spelt Flour, Split Peas, Sunflower Seed, Whole Wheat, Rice (Wild), Whole Wheat Malt

### DE LA ROSA ORGANIC FARM

Hollister, CA  
831-637-8895  
Certified: Mixed Vegetables

### DIVERSIFIED FOOD NETWORK, LLC

Spreckles, CA  
831-455-2201  
jscattini@divfoodnet.com  
Certified: Raisins

### DOTY BRICK DRIER, LLC.

Gridley, CA  
530-682-9918  
Certified: Rice Drying, Rice Storage

### EAKLE FARMS

Kelseyville, CA  
707-272-2116  
Certified: Walnuts

### EARTH & VINE PROVISIONS, INC.

Loomis, CA  
916-434-8399  
gregb@earthvine.com  
Certified: Jam

### EARTHBOUND FARM'S FARM STAND/THE ORGANIC KITCHEN

Carmel Valley, CA  
831-623-7880  
farmstand@ebfarm.com  
www.ebfarm.com  
Certified: Appetizers, Artichokes, Asparagus, Beets, Bell Peppers, Blackberries (Marion), Chard, Chervil, Cilantro, Collards, Cucumber, Desserts, Dill, Entrees, Fennel Seed, Flowers, Fruits, Kale, Kohlrabi, Leeks, Microgreens, Parsley, Radicchio, Radishes, Retail, Rosemary, Shallots, Smoothies, Sorrel, Soup, Squash, Tarragon, Vegetables

### ENVIRONMENTAL SEED PRODUCERS (JOHN BODGER & SONS)

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805-735-8888  
alavie@espseeds.com  
www.espseeds.com  
Certified: Seed

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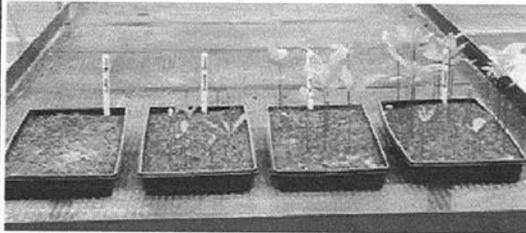
Spring Hope, NC  
252-459-3101  
jose.calderon@farmpak.com  
www.farmpak.com  
Certified: Sweet Potatoes

*continued on page 32*

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roxybina@yahoo.com  
Certified: Baby Food

## **FOOD REMEMBERS INC. dba AMERICAN FLATBREAD**

Los Alamos, CA  
805-344-4400  
clark@foodremembers.com  
www.foodremembers.com  
Certified: Pizza, Salsa, Sauce

## **FOX RIDGE NURSERY**

Los Banos, CA  
360-510-9496  
Certified: Fallow, Forsythia, Pomegranates

## **GENESA ORGANICS**

Alamo, CA  
925-389-7052  
dsmith@alamochiropractic.com  
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530-398-4615  
hay2you@earthlink.net  
Certified: Alfalfa

## **GOOD SIP COFFEE CO.**

Lincoln, NE  
402-488-2448  
twheeler@goodsip.com  
www.goodsip.com  
Certified: Coffee

## **GREEN SPROUT FARM**

Lakeport, CA  
707-245-7896  
kg6hdp@yahoo.com  
Certified: Walnuts

## **GRIDER HOME RANCH**

Ukiah, CA  
707-485-7104  
Certified: Grapes [Cabernet Sauvignon], Grapes [Chardonnay], Grapes [Merlot], Grapes [Zinfandel]

## **GRIFFITH DAIRY (PLEASANT POINT DAIRY FARM)**

Ferndale, CA  
707-725-3029  
mgriff3029@netzero.com  
Certified: Dairy Cows, Milk [Raw], Pasture

## **GUADALUPE COOLING COMPANY**

Guadalupe, CA  
805-249-3110  
jvinje@guadalupecooling.com  
Certified: Cooling

## **HARTJE VINEYARDS**

Redwood Valley, CA  
707-485-7561  
Certified: Grapes [Wine]

## **HURLBERT FARMS**

Paso Robles, CA  
805-238-3233  
Certified: Walnuts

## **INN FOODS, INC**

Watsonville, CA  
831-724-2026  
mmontero@innfoods.com  
Certified: Broker, Vegetables [Frozen]

## **J & A FARMS**

Winton, CA  
209-489-0375  
Certified: Almonds

## **JACK A CHAVIRA**

Davis, CA  
530-759-9988  
jachavira@pacbell.net  
Certified: Fallow

## **JEREMIAH HARPER**

Wheatland, CA  
530-682-9474  
Certified: Rice

## **JOHN SCOTT THUNEN**

Yuba City, CA  
530-682-5269  
lthunen@aol.com  
Certified: Walnuts

## **JOSE L. HOMEM DAIRY / JOSE & GLORIA HOMEM (HCA)**

Arcata, CA  
707-822-2747  
jgjhmem@sbcglobal.net  
Certified: Hay and Pasture

## **JUDY AND PAUL FOGEL**

Malibu, CA  
310-457-7252  
jmikebrady@yahoo.com  
Certified: Avocados, Fallow, Figs, Lemons, Oranges, Rosemary

## **KERN RIDGE GROWERS, LLC**

Arvin, CA  
661-854-3141  
www.kernridge.com  
Certified: Carrots

## **KIRK & CYNTHIA GIUSTI FARMS**

Yuba City, CA  
530-674-7122  
greekviolet@yahoo.com  
Certified: Rice

## **LA SEMENZA FARM**

Santa Cruz, CA  
831-212-1244  
bruce@beernink.com  
Certified: Apples

## **LAXON CORPORATION**

Torrance, CA  
310-782-6111  
laxonnmp@aol.com  
Certified: Alfalfa, Barley

## **LONE STOP RANCH**

Orland, CA  
530-865-0185  
Certified: Almonds

## **LOSA DAIRY (HCA)**

Ferndale, CA  
707-725-5852  
Certified: Dairy Cows, Milk [Raw], Pasture

## **LUCCHETTI RANCH**

Witter Springs, CA  
707-275-9146  
lucchetti@pacific.net  
Certified: Walnuts

## **LUCKY NICKEL RANCH, INC.**

Eloy, AZ  
520-466-1420  
luckynickelranch@direcway.com  
Certified: Pasture, Vegetables

## **M & N MIRANDA DAIRY (HCA)**

Fortuna, CA  
707-725-9092  
miranda4@hughes.net  
Certified: Dairy Cows, Milk [Raw], Pasture

## **MANN PACKING**

Salinas, CA  
831-422-7405  
zizi.gibbs@mannpacking.com  
www.mannpacking.com  
Certified: Vegetables [Mixed, Fresh Cut, & Ready to Eat]

## **MARK ENOS**

Artois, CA  
530-934-3935  
Certified: Rice

## **MARTIN BROS.**

Willows, CA  
530-330-2842  
paultinam@aol.com  
Certified: Rice

## **MCCLONE RANCH**

Placerville, CA  
530-626-8704  
mmclone@mcclone.net  
Certified: Apples, Grapes [Wine], Pears

## **MERIDIAN RIVER ROSES**

Meridian, CA  
530-696-0245  
avis@meridianriver.com or tim@meridianriver.com  
www.meridianriver.com  
Certified: Rose

## **MODEAN FARMS, INC.**

Modesto, CA  
209-524-0546  
Certified: Shelling

## **MORITA'S BACKYARD**

Sebastopol, CA  
707-823-4839  
morita99@hotmail.com  
Certified: Apples, Asian Pears, Flowers, Lemons, Persimmons

## **NEAL MCGEOGHEGAN FARMS**

Willows, CA  
711 [TTY op] 530-934-5869  
mcgeogh@willows.net  
Certified: Rice

## **NEVADA COUNTY WINE GUILD, INC.**

Nevada City, CA  
530-265-3662  
Certified: Wine

## **NEWARK NUT COMPANY**

Linden, NJ  
908-523-0333  
david@nutsonline.com  
www.nutsonline.com  
Certified: Dried Fruits, Nuts

## **NICHOLSON DAIRY (HCA)**

Arcata, CA  
707-822-0140  
Certified: Dairy Cows, Hay and Pasture, Milk [Raw], Pasture

## **NOBLE RANCH**

Bonanza, OR  
541-545-6903  
nobleranchor@hotmail.com  
Certified: Alfalfa

## **OAKRIDGE RANCH dba BRANDT FAMILY TRUST**

Chico, CA  
530-228-6414  
kbrandt25@aol.com  
Certified: Kiwifruit

## **OMEGA SEED**

Glenn, CA  
530-934-5149  
sirthomas1@hotmail.com  
Certified: Seed, Seed Cleaning

## **OSGOOD FARMS**

Paso Robles, CA  
805-239-0161  
osgoodfarms@TCSN.net  
Certified: Walnuts

## **PAUL VINEYARDS**

Redwood Valley, CA  
707-485-1324  
Certified: Grapes [Wine]

## **PEREZ & DE AVILA**

Hollister, CA  
831-637-4287  
Certified: Walnuts

## **PERRY RANCH**

Kelseyville, CA  
707-279-2582  
Certified: Walnuts

**PETE'S VALLEY CATTLE**

Zamora, CA  
530-207-7216  
Certified: Beef Cattle, Pasture

**PRODUCERS DAIRY FOODS INC**

Fresno, CA  
559-264-6583  
doug@producersdairy.com  
Certified: Milk

**R & R FARM**

Linden, CA  
209-887-3986  
jradavero@earthlink.net  
Certified: Walnuts

**RAINBOW RANCH ORGANICS**

Santa Barbara, CA  
805-568-1434  
lynnmac@rain.org  
Certified: Avocados, Oranges, Tangerines

**RANCHO ALDEA ANTIGUA, LLC**

Carpenteria, CA  
805-684-5543  
Certified: Avocados

**RANCHO OJO ZARCO SPR de RL de CV (DSA)**

Tapalapa, JA  
011-52-343-432-0094  
egarcia@berry.net  
Certified: Corn [Fresh], Cover Crop, Strawberries

**RICK SIMSON**

Glenn, CA  
530-934-4156  
Certified: Pasture, Rice

**ROGERS HEAVEN SENT RANCH, LLC**

Benson, AZ  
520-247-3402  
www.RogersHSR.com  
Certified: Alfalfa, Fallow, Pasture

**RON BENSON**

Scotia, CA  
707-722-4320  
rbenson@palco.com  
Certified: Corn [Dry]

**S & J MANDARIN GROVE**

Newcastle, CA  
916-663-3310  
sjmandarin@sbcglobal.net  
Certified: Mandarins

**SACRAMENTO PACKING INC.**

Yuba City, CA  
530-671-4488  
jbains@sacramentopacking.com  
www.sacramentopacking.com  
Certified: Prune Processing, Prunes

**SACRAMENTO VALLEY WALNUT GROWERS, LLC**

Yuba City, CA  
530-671-7630  
cblack@sacvalleynut.com  
Certified: Walnuts

**SAN GREGORIO COMPANY FARM**

San Gregorio, CA  
650-726-0565  
Certified: Apples, Flowers, Garlic, Mixed Vegetables, Tomatoes [Fresh Market]

**SANTA PAULA HAY AND FEED**

Fullmore, CA  
805-797-4295  
Certified: Oranges

**SCOTT PARSONS DAIRY (HCA)**

Eureka, CA  
707-442-0257  
parsonscalfranch@netscape.com  
Certified: Dairy Cows, Milk [Raw], Pasture

**SHEA'S ORGANICS**

Santa Rosa, CA  
707-495-0727  
erinmshea@gmail.com  
Certified: Mixed Vegetables

**SHINN DAIRY (HCA)**

Ferndale, CA  
707-786-9678  
shinndairy@humboldt.com  
Certified: Dairy Cows, Milk [Raw], Pasture

**SOUSA RANCHES**

Ferdale, CA  
707-786-4623  
chillidog@frontier.net  
Certified: Grass, Hay and Pasture, Pasture, Silage

**SPROUTS ORGANIC BABY, LLC**

Delancey, NY  
845-676-3822  
tracey@sproutsorganicbaby.com  
Certified: Baby Food

**SUTTER HOME WINERY, INC.**

St. Helena, CA  
707-963-3104  
gandrade@tfewines.com  
Certified: Wine

**SWIFT SUBTROPICALS**

Los Osos, CA  
805-542-0216  
Certified: Apples [Fuji], Asian Pears, Beef Cattle, Corn [Fresh], Cucumbers, Feijoa, Jelly Palm, Kiwifruit, Melons, Passionfruit, Pasture & Rangeland, Pepinos, Persimmons, Potatoes, Tuberose, Yacon

**TESTA VINEYARDS**

Calpella, CA  
707-986-7465  
julia@johannesen.com  
Certified: Grapes [Cabernet Sauvignon]

**THE VILLA BARONE**

Mountain View, CA  
650-814-0432  
www.thevillabarone.com  
Certified: Olives

**THEODORE & JUDITH COONROD**

Paso Robles, CA  
805-226-8956  
judithart@hotmail.com  
Certified: Walnuts

**TISELL FARMS**

Lakeport, CA  
650-344-0598  
Certified: Walnuts

**TOM WHITE KIWIFRUIT**

Chico, CA  
530-342-6530  
Certified: Fallow, Kiwifruit

**TOPANGA GREEN**

Topanga, CA  
310-455-4215  
riverday@aol.com  
Certified: Citrus, Flowers, Herbs, Mixed Vegetables, Nursery

**TRI-COUNTY PISTACHIO CO.**

Maricopa, CA  
661-766-2177  
tristan@sbspistachios.com  
Certified: Pistachios

**UESUGI FARMS, INC.**

Gilroy, CA  
408-842-1294  
dianez@uesugifarms.com  
Certified: Cooling, Packing, Peppers

**VISTA ACRES**

Chico, CA  
530-899-1316  
Certified: Almonds

**WALKER DAIRY**

Ferndale, CA  
707-786-4529  
walkers48@aol.com  
Certified: Dairy Cows, Milk [Raw], Pasture

**WF FARMS 1**

Firebaugh, CA  
559-659-3931  
wffi@sbcglobal.net  
Certified: Cotton

**WILLIAM R. CIRIGLIANO**

Willows, CA  
530-330-0283  
roccocirigliano@yahoo.com  
Certified: Rice

**WILLIAMS FOODS, INC.**

Lenexa, KS  
913-888-4343  
ngorzovallitis@williamsfoods.com  
www.williamsfood.com  
Certified: Spice Blends

**WILLOW HAVEN**

Vacaville, CA  
707-447-8331  
willowsong@myifp.com  
Certified: Citrus

**WOOD CATTLE RANCH, INC.**

Zamora, CA  
530-207-7216  
Certified: Beef Cattle, Pasture & Rangeland

**YORKVILLE VINEYARDS**

Yorkville, CA  
707-895-2636  
yvcellars@pacific.net  
www.yorkvillecellars.com  
Certified: Grapes [Wine], Wine

**ZWALD RANCH - ANDY ZWALD**

Durham, CA  
530-345-2384  
zwald@sbcglobal.net  
Certified: Rice



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**Thomas Wittman, Owner**  
831-336-2852  
[www.gopherslimited.com](http://www.gopherslimited.com)

# New Supporting Members

## Lifetime Business

### California Organic Fertilizer, Inc.

Stemwedel, Timothy  
Fresno, CA [559] 585-4705  
www.organicag.com  
tim@organicag.com  
Using natural and organic raw materials to produce organic fertilizers high in Nitrogen, Phosphorus, and Potassium for more than 10 years. Designed to contain micronutrients essential to growth processes. Six major products lines include – Phyta-Green, Phyta-Grow, Phyta-Start, Phyta-Guard, Phyta-min, and Phyta-Qc.

## Contributing Business

### Pacific Ozone Technology

Rambach, Chris  
Benicia, CA [707] 747-9600  
www.pacificozone.com  
sales@pacificozone.com  
Pacific Ozone Technology manufactures a complete line of ozone systems for produce washing, processing and CIP. Ozone, FDA and organic approved, rapidly destroys E. Coli and Salmonella and leaves no chemical residue. Process controls, ozone monitors and and contacting also available.

## Promoting Businesses

### Ecosmart Technologies

Murphy, Joe  
Franklin, TN [615] 261-7300  
www.ecosmart.com  
jmurphy@ecosmart.com

### EcoTools LLC

Clancy, Susan  
Pasadena, CA [310] 971-5497  
sclancy@ecotools.info  
Provider of Earth Friendly Products, Tools, Training, and Technologies; We promote the partnerships and teamwork needed approved supplies for cleaning, composting, orod control, and environmental disaster remediation.

### EnSave, Inc.

Long, Katherine  
Richmond, VT [800] 732-1399  
www.ensave.com  
katherinel@ensave.com  
The Dairy Energy Efficiency Program (DEEP) offers cash incentives on variable speed drives, plate coolers, compressors heat recovery units, scroll compressors, lighting, time clocks, ventilation and premium efficiency motors to dairy customers of Pacific Gas & Electric Company.

### Full Circle Energy Co-op

Arenson, Michael  
Santa Cruz, CA [831] 427-3174  
www.fullcirclesolar.com  
mike@fullcirclesolar.com

### MaSnax Treats

Oertel, M  
Sonoma, CA [707] 939-8174  
www.masnax.com  
masnax@comcast.net  
Ma Snax Superior Treats are Sonoma California's premium handcrafted gourmet dog biscuits & treats baked fresh with the finest organic human quality ingredients.

### Nutiva-Delicious Hemp and Coconut Superfood

John Roulac  
Sebastopol, CA  
[800] 993-4367, ext. 701  
www.nutiva.com  
john@nutiva.com

### Pasha Marketing LLC

De Klotz, Franz  
Mecca, CA [760] 396-2156  
www.pashamkt.com  
Fdeklotz@MrGrape.com

### Port Organic Products

Nelson, Isaac  
Bakersfield, CA [661] 243-6679  
marizyme@aim.com  
Port Organic Products manufactures fish based liquid organic fertilizer. Port Organic proudly serves today's growers with tomorrow's technology. Family owned since 1986.

### The Epicurean Connection

Davis, Sheana  
Sonoma, CA [707] 935-7960  
www.sheanadavis.com  
sheana@vom.com  
A native of Sonoma Valley, Sheana celebrates 20 years in the Culinary World focusing on organic non-GMO foods, recipe development, cooking classes and seminars featuring craft brews, artisan and farmstead cheese, and hand-crafted foods.

### The Juice Garden, LLC

Pastor Ronald Bruno  
Gary, IN  
[219] 881-0212  
www.thejuicegarden.com  
thejuicegarden@truevine.net

### Vegan Rent-A-Chef

Christensen, Donald & Sharon  
Angwin, CA [707] 965-2076  
www.veganrentachef.com  
veganculinary@mchsi.com

### Weed Farms

Weed, David  
Healdsburg, CA [510] 697-5099  
weedfarms@gmail.com  
Chestnuts, Kiwifruit and Wine Grapes

### Work Training Center

Krulder, Joe  
Chico, CA [530] 624-4346  
jdrulder@ewtc.org  
Work Training Center is a not-for-profit organization dedicated to meeting the training and vocational needs of adults with disabilities. We provide work for over 600 people. Through our wood and sewing facilities, we produce sustainable packaging for California farmers.

## Ag Advisors/Consultants

### Chass, Mark

Sebastopol, CA  
[707] 824-9544  
markchass@comcast.net

### Gandoli, Fabian

Paso Robles, CA  
[805] 835-8712  
Fgrandoli@charter.net

### Parry, Wendy

Los Angeles, CA  
[626] 975-3191  
wparry@boltonco.com

### Fine Oak Cooperage

Willmers, Raymond  
Glen Ellen, CA [707] 939-9790  
raymond@fineoakcooperage.com

## Lifetime Individual

### Sarachen, Ken

Berkeley, CA

## Promoting Individuals

### Carder, Ben

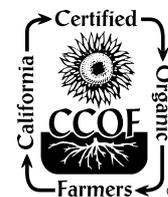
Point Reyes Station, CA

### Castilla, Kim

Fort Bragg, CA

### Chang, Henry

Fremont, CA



[www.ccof.org](http://www.ccof.org)

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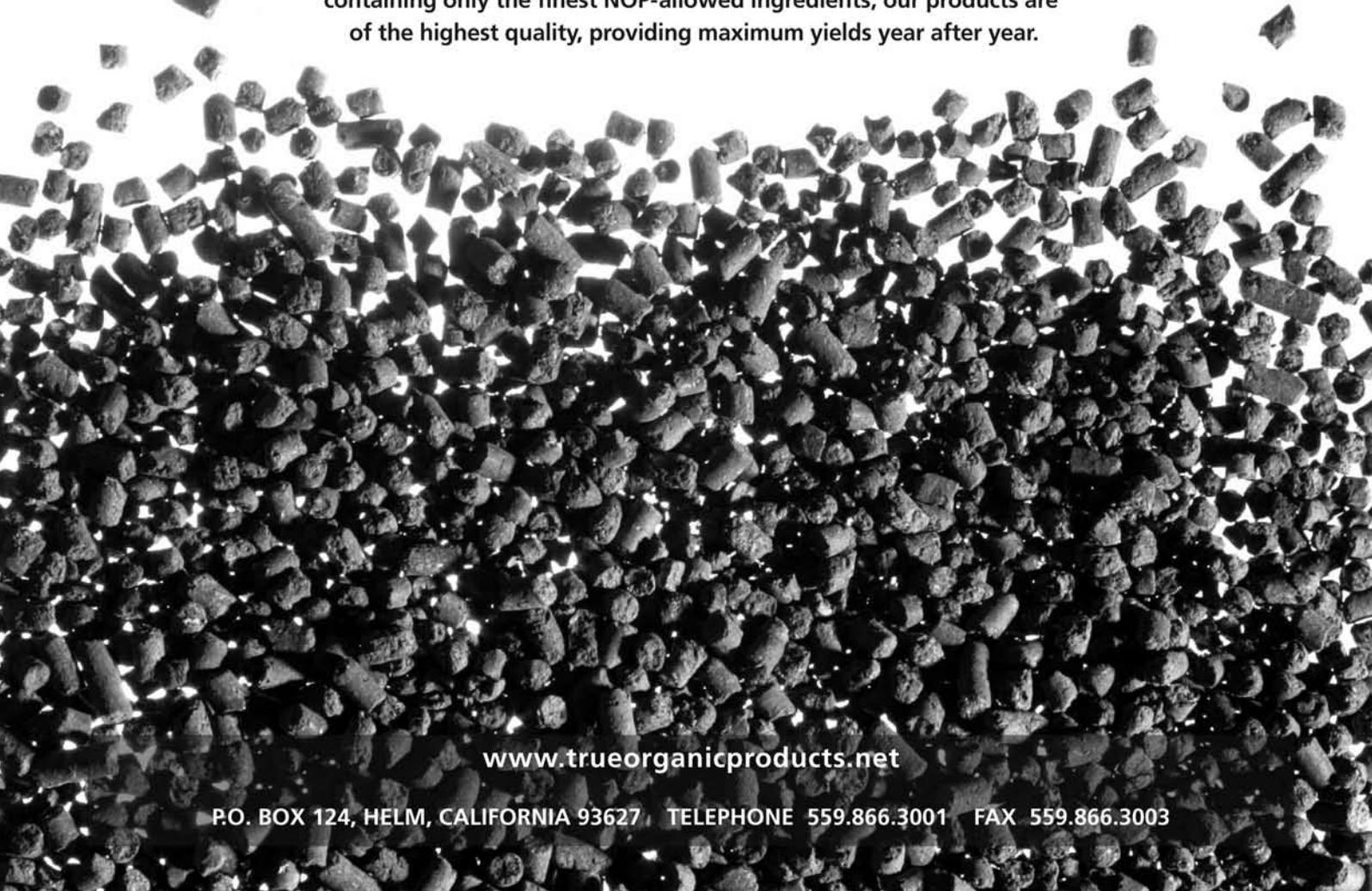


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