



Organic News, Events, Certification Updates, Member Profiles and More!

Certified Organic

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Summer 2010

Veterans Find New Mission in Organic Farming



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IN THIS ISSUE

- Education and Promotion
- Certification News
- Policy and Advocacy

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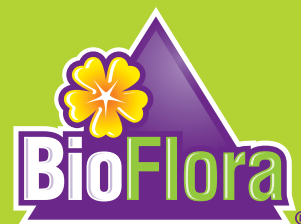
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Contents

First Words	4
Education & Promotion	5
Advocacy	11
Veterans Find New Mission in Organic Farming	14
Certification News	20
Member News	26
In The News	32
Book Review	34
Website Review	36
Events Calendar	39
Member Listings	41
Classified Ads	42

About Our Front Cover Photographs

Two of the photographs on the front cover of this magazine were taken by Susanna Frohman, an international award-winning photojournalist who creates custom photographic print and web products for editorial clients and nonprofits that reflect the heart of a story or organization’s mission. Based in San Francisco, her work has been published in newspapers, books and exhibitions worldwide. Susanna Frohman Photography, tel. (415) 717-8194. www.susannafrohman.com.

First Words



In our highly charged political environment, perhaps nothing divides our nation more than war. Some see the need for it; some take action against it. In our

feature article, we learn how a number of veterans, no matter what their stance on war, have found a new mission and way to reintegrate into their rural communities – where unemployment rates are often high – in organic farming.

In April, CCOF was pleased to participate, along with our members, in the first National Organic Standards Board meeting in California in almost 10 years and to host a welcome reception for all involved. Learn more about this event and our other education and promotion activities over the last few months

starting opposite on page 5. The upcoming event calendar is on page 39 and includes the popular Heartland and Hoes Down Harvest Festivals.

Sadly, this will be my last column for the *Certified Organic* magazine as I am leaving CCOF on August 31st to embark on my next adventure as Executive Director/CEO of the Organic Materials Review Institute (OMRI) in Eugene, Oregon, starting September 16th. I'm looking forward to continuing to serve the organic sector in my new position.

I've created a lot of memories and friendships during my 6½ years at CCOF. A tremendous amount has changed. I started thinking about the comparisons between 2004 and 2010 here at CCOF. For example, during that time CCOF grew:

- from 1,147 to 2,168 certified operations (89%)
- from 147,995 to 630,928 certified acres (326%)
- from 13 to 37 full-time office employees (185%)
- from a \$1.9 million to a \$5.2 million budget (174%)
- from a 3,500 to a 10,000 sq. ft. office to house our growing staff (186%)

CCOF must embrace change in order to remain a leader in the organic sector. I encourage newer and younger CCOF members to get involved. CCOF needs you on committees and the Board of Directors to help bring new perspectives to the organization.

Farewell!

CCOF Executive Director/CEO

Dear CCOF family and friends,

It is with great sadness that I report to you that Peggy Miars, Executive Director/CEO of CCOF, Inc., has given her resignation, effective August 31, 2010. Peggy has accepted a position with the Organic Materials Review Institute (OMRI) as their new Executive Director/CEO. Peggy has demonstrated excellent leadership during her tenure at CCOF, and for that we are extremely grateful. Under her leadership, we emerged from a financial crisis and are now in a healthy position, tackled several structural issues within the organization, built membership, increased advocacy and funding, and provided improved member support.

With her departure, the Board of Directors has initiated the process of recruiting a new Executive Director. The board met to determine the best approach, and we will finalize our plans in August. However, there is extensive knowledge and contacts within our membership and supporters, and we would appreciate your help. If you know of anyone who may be a good candidate, or if you have any additional comments, please forward this information to me (will@ebfarm.com) or call me directly at (831) 970-4414.

Sincerely,

Will Daniels
Chairman of the Board, CCOF, Inc.

Education & Promotion

CCOF Interns Share Their Organic Knowledge During Earth Day



On April 17, at this year's Santa Cruz Earth Day Celebration, CCOF interns staffed a booth and presented

information about organics. The booth also featured kids' activities and interns Lance and Sarah's face painting was a big hit.

CCOF Staff Teach Organic Certification Class at ALBA

On April 15, CCOF Grower Certification Specialists Rebecca Silver and Allie Quady presented the steps to becoming certified organic to a class of 30 farmers at the Agriculture and Land-Based Training Association (ALBA). Rebecca and Allie, aided by a group of translators, used skits and role-playing activities to teach the bilingual students about the logistics involved in organic certification. The students are a



part of ALBA's Programa Educativo Para Agricultores (PEPA). Upon completion of the program, these aspiring farmers can go on to lease ALBA farmland, thus continuing their education in organic and sustainable farming practices.

CCOF Thanks Local Businesses for their Support

CCOF was the featured nonprofit for the month of May at the Whole Foods in Santa Cruz. Customers were given the opportunity to make a donation to CCOF through tokens they were given when they brought in their own grocery bags.

CCOF interns also tabled at three New Leaf Community Market locations to encourage shoppers to vote for CCOF as a recipient of the New Leaf Envirotoken Program. Interns handed out CCOF bumper stickers and information about organics. The Envirotoken Program rewards shoppers who bring their own bags by letting them donate 10 cents to a nonprofit of their choice. CCOF is grateful for our inclusion on the ballot.



CCOF is very thankful to all of our supporting members who make our education and outreach efforts possible. For more information about becoming a CCOF supporting member, visit www.ccof.org/support.php or call Jane Wade at (831) 423-2263, ext. 43.

NOSB Meeting and CCOF Reception

For the first time in ten years the National Organic Standards Board (NOSB) held its biannual meeting in California at the Heidrick Ag History Center in Woodland. The meeting, which took place April 26-29, presented a rare opportunity for California organic producers to experience the organic democratic regulatory process first hand.

To welcome the NOSB to California, CCOF hosted a reception for all CCOF and NOSB members, and NOSB meeting attendees. Organic hors d'oeuvres and beverages, as well as live music and good conversation, were enjoyed by everyone.

Attendees were welcomed by California Secretary of Agriculture AG Kawamura, Senator Lois Wolk, Assemblymember Mariko Yamada, and CCOF Executive Director/CEO Peggy Miars.



California Ag Day

CCOF represented organic agriculture by participating in the annual California Ag Day held on the steps of the Capitol building in Sacramento. The event provided CCOF with an excellent opportunity to network with state officials and their staff. Animals, flowers, and food all contributed to a fun-filled day. CCOF's *Certified Organic* magazine and "Eat Organic" and "Support Organic Farmers" bumper stickers proved a big hit with the school children and families who stopped by the CCOF table.



The event's organizing committee, which included CCOF Policy/Program Director, Claudia Reid, made the decision to include a farmers' market as part of the event for the first time this year. The new market, with CCOF certified member Spring Hill Cheese Company, was well-received.

Natural Products Expo West

CCOF hosted a booth at the 30th Natural Products Expo West in Anaheim, CA. With over 56,000 individuals in attendance, the show was budding with new businesses looking to source organic foods. Over 600 copies of CCOF's Organic Directory and Resource Guide were distributed to restaurant and retail buyers as well as a large number of processors sourcing organic ingredients. Situated in the center of the organic section of the convention, the CCOF booth stayed busy giving lots of information to those interested in becoming certified organic.

CCOF staff members also attended numerous seminars focused on the organic marketplace. CCOF Handler Certification and Export Specialist,

Continued on page 6

Education & Promotion Continued from page 5

Faye Litzinger, attended sessions on export requirements and international organic standards and CCOF Marketing Specialist Bridgett McGrath represented CCOF members at the Food Trade and Sustainability Leadership Association's discussion on sustainability practices in organics. Additionally, CCOF Executive Director/CEO Peggy Miars attended informative sessions on food safety and emerging organic personal care products and connected with members of the Truth in Labeling Coalition, which is working on a GMO labeling campaign.

2nd Annual Summer Beer and Wine Tasting a Huge Success

CCOF hosted the Second Annual Summer Organic Beer and Wine Tasting Event at the Pruneyard Shopping Center in Cambell, CA on June 11. Attendees enjoyed a wide variety of



CCOF-certified organic beverages and had the opportunity to bid on a number of items in the silent auction as well as enter a raffle for a brewery tour of CCOF-certified brewery Uncommon Brewers. CCOF would like to thank all of the members who donated raffle and silent auction items, and the volunteers who helped make this a great success.

North Coast Farm Tours

In May, the CCOF Grower Certification Department joined CCOF's North Coast Regional Service Representative Elizabeth Whitlow on a tour of certified operations. The tour provided CCOF



office staff with the opportunity to view first-hand the organic practices documented in our members' Organic System Plans.

During the two day field trip, staff members visited Stone Edge Vineyards and Moon Mountain Organics located in Sonoma as well as Dierke Enterprises in Sebastopol. At Stone Edge the team toured an edible garden, learned about owl boxes and gained insight into wine and olive oil production. Phil Coturri of Moon Mountain Vineyard works with a number of CCOF certified members on their organic vineyards and shared his knowledge of organic practices, giving a tour of Moon Mountains' cave storage facility. At Dierke Enterprises, CCOF staff members watched farm

employees plant native hedgerows along the property, which serve as habitats to beneficial animals and help promote biodiversity. "It was a great opportunity to see some of the challenges our clients face as organic growers," says Grower Certification Specialist Katie Peck. "We are seeing more and more members increasing their efforts to improve and protect natural resources."

CCOF Leads Farm Tours for Water Regulatory Agency

Tina Cosentino, CCOF's Program Specialist, arranged a tour of two CCOF certified operations, Dixon Ridge Farm and Full Belly Farm, for water regulators from the State Water Resources Control Board, the Department of Pesticide Regulation, and the Central Valley Regional Water Quality Control Board. The farmers introduced the regulators to organic farming practices that protect water quality while complying with the NOP standards for natural resources/biodiversity improvement. This is the first of many opportunities CCOF hopes to provide to better inform policy makers and agricultural leaders about the role organic farming has in protecting resources and improving the food system. For more information about CCOF programs and farm tours, contact Tina Cosentino at tina@ccof.org.

October 29, 2010 - Ferry Building, San Francisco

CCOF's 5th Annual Organic Beer & Wine Tasting!



Join CCOF for the 5th Annual Organic Beer & Wine Tasting at the Ferry Building in San Francisco and sample a wide variety of fine beverages – all by producers certified organic by CCOF – and talk directly to the vintners and brewers.

In addition to the wide selection of beverages to sample, attendees will have the chance to bid in a Silent Auction on items donated by the vendors. Including bottles of the vintners' best wines, gift boxes of beer, and brewery and winery tours.

View event details at: www.ccof.org/ccoftastingsanfrancisco.php

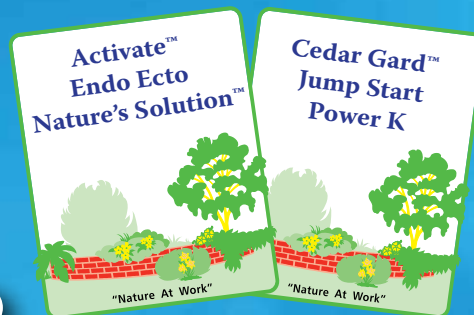
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AB 856 Follow Up

Following the results of an investigation by CDFA, in 2008 when it was determined that some liquid fertilizers approved for use in organic production contained higher levels of nitrogen than allowed or indicated in the labels, the California Department of Food and Agriculture (CDFA) sponsored AB 856 (Caballero, D-Salinas). This law provides additional levels of authority for CDFA to inspect and enforce labeling and ingredient provisions of the California Fertilizer Law and provides specific language about how input materials approved for organic use may be regulated and monitored. The California Secretary for Food and Agriculture appointed CCOF to serve on a subcommittee of the California Fertilizer Inspection Advisory Board (CFIAB) that is charged with advising the secretary and CDFA staff on how to implement the law's new provisions. We will continue to prioritize our ability to help our members remain compliant with the National Organic Program (NOP) while working with state regulators on state-specific problems and solutions.

NOSB Meeting Recommendations

The National Organic Standards Board (NOSB) held its spring meeting at the Heidrick Ag History Museum in Woodland, California on April 26-29. This was the first time in almost 10 years that the NOSB met outside of Washington DC, and CCOF was proud to host a rousing reception on the first evening of the three-day meeting.

CCOF worked hard to solicit input on the various recommendations from our members and was impressed by the attendance at the meeting. During the second day of the meeting, public comments included concerns about the use of methionine in poultry production, the 100% labeling issue, and views on the many materials that will automatically be removed from the list in 2012 unless action is taken. We will continue to keep you apprised of the NOP and NOSB activities and encourage you to stay connected with your federal regulators to make your voice heard. Final recommendations from the April NOSB meeting can be found on the NOP website.



Urvashi Rangan from the Consumers Union testifies before NOSB

Light Brown Apple Moth and European Grape Vine Moth Update

In response to the continuing problems that the Light Brown Apple Moth (LBAM) and the European Grape Vine Moth (EGVM) cause our members, CCOF staff is working with producers and regulators to stay abreast of the latest strategies for controlling invasive insect pests in an organic system.

The California Department of Food and Agriculture (CDFA) Environmental Impact Report (EIR) on the LBAM moved the Department away from an eradication approach to a control approach, yet growers, particularly in the Central Coast region of California, continue to experience damage from the LBAM. Many grower groups are meeting with regulators and others to determine a way to control this moth, and CCOF encourages you to refer to www.ccof.org/lbam.php for more information about this pest and its control, which includes our Organic IPM Management Plan for LBAM fact sheet.



CCOF members in Napa, Sonoma, and Mendocino counties now face a quarantine for the EGVM. CCOF is working with two researchers from UC Davis who have done significant research on the efficacy of two organically approved products for this pest, *Bacillus thuringiensis* and Spinosad. For more information on these and other invasive pest issues, visit www.ccof.org/pesticides.php#InvasivePests.

CCOF Works Toward US and EU Equivalency

CCOF's Chief Certification Officer, Jake Lewin, was appointed as the co-chair of the Organic Trade Association's Task Force to advise the U.S. Trade Representative on negotiating full organic equivalency between the United States and the European Union (EU). Full equivalency between the U.S. and the EU will mean that organic products certified to the National Organic Program will not have to become re-certified to the standards of the European Commission or vice versa. This equivalency has the potential to greatly simplify organic trade between the U.S. and the EU and improve the ability of CCOF members to access EU markets. The U.S. and Canada reached an equivalency agreement, the first of its kind, in July of 2009. CCOF was active in the development of the US/Canadian equivalency and looks forward to the continued improvement of international trade programs for organic. For more information on CCOF International Programs, visit www.ccof.org/international.php.

Continued on page 12

Food Safety Update

The Food and Drug Administration (FDA) extended its deadline for soliciting comments from interested parties on proposed regulations to further regulate the nation's food safety. CCOF staff will be working with our food safety task force and others to craft our responses to these proposed regulations. As a reminder, our food safety "platform" states:

- Food safety is a shared responsibility. Organic food producers and handlers of all scales and in all regions must be concerned about providing safe food. The steps taken to assure safety must be customized for each situation, but must incorporate principles discussed below.
- We support food safety legislation as long as it doesn't duplicate what organic farmers and processors already do under the National Organic Program (NOP) rule, and as long as it doesn't conflict with the NOP. This would include any provision that requires removing wildlife habitat, buffers, hedgerows etc., in order to discourage the presence of wildlife or other organisms.
- Fees that farmers must pay should be kept at a minimum. Any fee assessed for implementing new food safety programs is a sliding scale fee, as opposed to a flat fee. The largest segment of farming in America is the small to mid-size farm, and fees can add up very quickly. Certified organic farmers and processors pay their certifier for the service, and in some cases, pay their state agriculture programs for organic registration. These fees are on top of the fees all farmers pay for various government services and enforcement actions. It isn't fair that a fee to pay for additional inspections, etc., should be the same for a farmer who is working 2 acres of land as the business that is working 25,000 acres of land.
- Enforce existing laws first. The FDA and USDA and their state counterparts have adequate rules already in place to address food safety. Keeping up with existing inspection protocols and enforcing violations that already exist will go a long way to ensure that our future food supply is safe.
- Base any new regulations on scientifically based research and target new research to the core issues. While it is important to look at the entire food production when determining how to regulate food safety, research emphasis should be placed on areas where there is the most potential for contamination. For example, one area

of research – that creating totally sterile farming and food production systems leads to improved food safety – has been called into question. Further research is necessary on this subject, and other research areas must be also be emphasized and pursued.

- Lastly, organic production has 7 characteristics that make it unique and therefore, a good model for Congress to use when creating individual on-farm plans:
 - ♦ **Organic System Plan (OSP)** – Where all aspects of the farm are explained. Good tool to elaborate food safety protocols.
 - ♦ **Traceability** – Certified organic producers and processors can trace their products from point of sale back to the field of origin, and are required to keep extensive records on this aspect. Many of the traceability requirements in new legislation would not be necessary in an organic system, and would be so costly that they would put many small farmers out of business.
 - ♦ **Sanitation** – Organic production permits anti-microbial steps to be used to lower pathogen contamination (pasteurization, equipment sanitation, steam sterilization are examples).
 - ♦ **Manure and compost** – No raw manure is used in organic systems, without an extended 90-day or 120-day waiting period between application and harvest. Property made compost increases microbial diversity in the soil, which leads to the soil's ability to "fight off" the bad microbes.
 - ♦ **Microbial balance** – Beneficial microbes keep soil in balance, providing good nutrition to crops and keeping pathogens and microbes in check.
 - ♦ **Biodiversity** – Creating a more diverse eco-system by adding hedgerows, vegetative buffers, and diversified cropping systems will improve microbial balance, water filtration, and produce more nutritional food.
 - ♦ **Livestock** – Organic regulations do not allow confined feeding operations, considered to be one of the primary sources of *E. coli* 0157. Nor do they allow routine use of antibiotics that can lead to *E. coli* strains that are antibiotic resistant.

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Veterans Find New Mission in Organic Farming

By Janet McGarry

The United States has a long tradition of soldiers becoming farmers after returning from war. Starting in colonial times and continuing through the Spanish-American War, the government rewarded returning veterans with public lands to start farms. After WWI, the government supported farming communities in six states where wounded veterans could receive agricultural training. This transition from soldier to farmer continues today. Young soldiers returning from Iraq and Afghanistan, as well as older veterans who served during peacetime or the Vietnam War, are joining the ranks of organic farmers who are transforming America's agricultural system and they are transferring the skills and ingenuity they developed in the military to create innovative solutions and systems on their farms.

Veterans returning from active service, like many people looking for work during the economic recession, are struggling to find jobs. Unemployment for male Iraq and Afghanistan war veterans rose to 15% in April 2010, significantly higher than the national unemployment rate of 9.7%. Because more young adults enlisting in military service are from rural areas than from urban areas, communities in the country have been deeply impacted by war. A 2006 Carsey Institute report found that although rural areas account for only 19% of the American population, they have suffered 27% of the casualties in Iraq and Afghanistan. Young veterans leaving the service and returning to rural areas need employment; however, those returning home to these communities experience a relatively smaller pool of employment opportunities compared to those found in dense urban centers. Organic farming can provide them with jobs and, since the average age of farmers in the United States is 57



Veterans Farm, Florida

and two farmers are retiring for every one entering the field, the need for younger people to replace retiring farmers is greater than ever.

Michael O'Gorman, Executive Director of the Farmer Veteran Coalition, was inspired to create the organization after reading the 2006 Carsey Report, which discussed the number of veterans coming from rural communities. Having worked in organic farming for 40 years, O'Gorman was well aware of the need to pass on the knowledge and experience of retiring farmers to the younger generations. Training young vets to replace retiring farmers seemed like a win-win solution. The Farmer Veteran Coalition's mission is to find "employment,

Farmer Veteran Coalition Hosts Memorial Day Farm Tour Event

The Farmer Veteran Coalition sponsored a Veteran Organic Farming Educational Retreat over Memorial Day weekend for sixteen veterans and spouses or partners interested in organic farming. The group visited three CCOF certified organic farms in and around Santa Cruz: the Center for Agroecology and Sustainable Food Systems (CASFS) at the University of California, Santa Cruz which runs a six month apprenticeship for beginning farmers; TLC Ranch run by Gulf



Farmer Veteran Coalition tour

War I Marine Vet Jim Dunlop, his wife Rebecca Thistlewait, and their assistant Nick Hanhart who served in the Marines in Iraq; and Swanton Berry Farm founded by Vietnam-era Army veteran Jim Cochran. They also had the opportunity to visit Jacobs Farm, located in Pescadero, CA. In addition to the farm tours, the veterans enjoyed lunch at the CCOF office where they learned about the organic certification process and discussed the challenges beginning farmers face.

training, and places to heal on America's farms for returning veterans." The organization sponsors veteran farming career events and educational retreats; provides resources and support to veterans; and plans to create a fellowship program that will provide both financial support and mentoring to new farmers. CCOF certified members TLC Ranch, Swanton Berry Farm, Shooting Star CSA, and the Center for Agroecology and Sustainable Food Systems (CASFS) have



Lily, Matt and dog Dingo at Shooting Star CSA

all worked with the coalition on a number of projects that encourage veterans to learn about organic farming practices and discover hands-on farming opportunities. O'Gorman says that it has been "pretty incredible" to see how farm work has had a "profound impact" on some of the young veterans with whom he has worked. He is amazed at how the organization's work is "taking on so much more depth as we go on."

One of the veterans helped by Farmers Veteran Coalition is former Army Sergeant Adam Burke, founder and director of Veterans Farm. Adam, who grew up on a blueberry farm in Florida, joined the Army in 1995 when he was 17. He served in Iraq from December 2002 until March 2004 when he suffered a traumatic brain injury after being hit in the head with shrapnel during a mortar attack. Adam was awarded the Purple Heart for his service and, after several months of rehab in the hospital, he was able to start working. However, he felt dissatisfied in his job and remembered the calming effect of spending time outdoors while growing up on a farm. Furthermore, he grew weary of having doctors prescribe multiple medications for his symptoms and was "looking for a prescription without medicine." He decided to return home to start a farm in Florida and directed all of his disability checks to the project.

Working on his organic blueberry farm brought about "amazing change" in Adam's recovery; he was able to stop taking

blood pressure medicine for his PTSD and walk without a cane. After his positive experience farming in central Florida, he decided to create a second farm outside of Jacksonville to help other veterans. Although Jacksonville has the third largest population of veterans in the country, the nearest VA hospital is located two hours away, so there is a great demand for local organizations that provide support to veterans.

Adam is committed to helping other disabled veterans benefit from horticulture therapy. Veterans Farm grows its signature "red, white and blueberries" in 30 gallon pots on elevated beds so that handicapped workers can easily reach them without bending. Adam plans to purchase golf carts designed for handicapped players because disabled farmers find them easier to maneuver in the field than wheelchairs. Adam's decision to grow blueberries as a crop is likewise motivated by his desire to help soldiers who are recovering from brain injuries; in addition to being a source of antioxidants, blueberries help improve balance, eye coordination, memory, and cognitive abilities.

Like Adam, Marine veteran Colin Archipley found farm work to be therapeutic after he returned from his third deployment to Iraq. Colin and his wife Karen co-founded CCOF certified Archi's Acres, an organic farm in Valley Center, California where they grow herbs, vegetables, and fruit using organic and bio-hydroponic methods. Feeling that other veterans could benefit from working on a farm, he created the Veterans Sustainable Agriculture Training

The search for employment is particularly difficult for veterans who suffered physical and psychological injuries during their service. A 2008 Rand Corporation report found that 20% of military service members who served in Iraq and Afghanistan suffer from post traumatic stress disorder (PTSD) or major depression. Approximately 19% experienced a possible traumatic brain injury while serving. Research has shown that horticultural therapy helps patients recovering from brain injuries and PTSD.



Cory at Archi's Acres



Karen and Colin Archipley



Veterans at Archi's Acres

(VSAT) program. The program, a collaborative effort with the San Diego Veterans Affairs Compensated Work Therapy/ Veterans Industry Clinic, trains veterans in organic farming. (A Department of Veterans Affairs video describing the program is posted on Archi's Acres' website.) The program is unique, but Colin hopes that it will be replicated throughout the country. He stresses the need to integrate veterans quickly back into civilian life with support from other veteran co-workers to prevent them from becoming isolated and overwhelmed.

Colin has found that veterans are well-suited to farm work because, like military work, it is physically challenging, demands self-discipline, and involves working a flexible schedule. Perhaps more importantly, organic farming provides veterans with a sense of mission and purpose. He explains that many veterans were motivated to enlist in the military because they wanted to serve their country and yearn to find meaningful work when they leave the military. Colin has found that the goal of using sustainable organic farming methods to transform the country's agricultural system resonates with veterans. They understand issues related to energy, water and food security, and the importance of growing food that is healthy for people, the environment, and communities. Many feel that through farming, they can continue to "serve their country outside of a uniform."

Michael O'Gorman also sees a great need to create training programs. He explains that one of the greatest challenges facing beginning farmers is lack of experience because many farms want to hire trained farmers. Although the GI Bill will pay for soldiers to attend school, many veterans interested in farming would benefit more from on-the-job or vocational training programs. As a result, the Farmer Veteran Coalition is working to create programs with the government or private industry that will make it affordable for farmers to hire and train soldiers to become farmers.

Jenn Fusaro, who joined the Navy at age 19 and served from 1998 to 2002, agrees that it is important for veterans to find meaningful work when they return from duty. She recently completed a graduate degree in the Environment and Community Program at Humboldt State University where she wrote her thesis about veterans becoming farmers. Jenn's research showed that veterans consider farming to be "honorable" work, grounded in the real world. She also found that working with supportive farmer mentors and other veteran farmers gives them a feeling of hope, and the collaboration between veterans and farmers provides an important channel for farmers to pass on their knowledge to a new generation.

Veteran Matt McCue, who runs CCOF certified Shooting Star CSA in Fairfield, California with his partner Lily Schneider, feels a strong sense of purpose working in organic farming. He joined the army upon graduating from high school and served in Korea and Iraq. After he left the service, he did agricultural work in Oregon and Hawaii, and then completed an apprenticeship at the Center for Agroecology and Sustainable Food Systems at the University of California Santa Cruz. He subsequently enrolled in the Peace Corp and traveled to Niger in West Africa to help farmers there. When he returned to America, he managed a farm before starting Shooting Star CSA. Matt believes that there is a distinct contrast between war, which creates imbalance in a country by tipping its power structure, and organic farming, which creates balance on a farm by working with nature. In addition to helping transform America's agricultural system through his work on Shooting Star farm, Matt wants to spread organic farming methods to other parts of the world and is interested in collaborating with others in this area.



Shooting Star CSA

Veteran farmers admit that farming is difficult work and that the transition from military to civilian life is challenging. However, they are remarkably resilient and determined to transform the country's agricultural system. The number of opportunities and resources for prospective veteran farmers is growing due to the work of pioneering veteran farmers and the Farmer Veteran Coalition; however, veterans will continue to need the support of the organic farming community, including organic farms willing to hire, train and mentor veterans, as they embark on their new mission at home.

Adam Burke compares recent veterans' efforts to the work of World War II veterans; just as these soldiers returned from battle in Europe and Asia to build America into a great country, he believes that veterans of the wars in Iraq and Afghanistan will also contribute in new ways to the country after their military service.

Hungry Mother Organics, Carson City NV.

Young veterans are not the only ones interested in the farming profession. Older veterans are also finding new opportunities in organic farming. Mark O'Farrell served in the 82nd Airborne division of the Army from 1977 to 1980 and currently runs Hungry Mother Organics



in Carson City, Nevada. Mark's five acre organic farm is leased from the state at the Northern Nevada Correctional Center, a minimum security prison. The

farm employs a Navy Seal, an Air Force Linguist and an Army Medic and also inmates from the prison, including Vietnam vets who have been incarcerated due to alcohol and drug dependencies. The former farming manager Joshua Anderson grew up on a farm in Missouri, before serving as a medic in the Army Reserves in Japan and the United States. He attended the CASFS farm apprenticeship at UC Santa Cruz and worked as a Peace Corps agriculture volunteer in West Africa before joining Hungry Mother Organics. The farm has developed a partnership with CCOF certified Whole Foods Market in Reno to help the store meet its goal of zero-waste. The farm picks up organic waste from Whole Foods, composts it, and then uses the compost to grow vegetables and garden starts that are sold at the store. Through this mutually beneficial relationship, Hungry Mother and Whole Foods are able to create a sustainable closed loop system while giving veterans real farming and business experience for the future.



Veterans Farm Clean-Up Day, May 2010

Resources

Farms and Organizations Featured In this Article:

- **Veterans Farm:**
www.veteransfarm.com; (352) 217-1662
- **Archi's Acres:** www.archisacres.com; (760) 751-4380
- **Shooting Star CSA:**
www.shootingstarcsa.com; (707) 207-0548
- **Hungry Mother Organics:**
www.hungrymotherorganics.com; (775) 267-3084
- **Farmer Veteran Coalition:**
www.farmvetco.org; (530) 756-1395

CCOF certified farms involved with the Farmer Veteran Coalition:

- **Swanton Berry Farm:**
www.swantonberryfarm.com; (831) 726-9618
- **TLC Ranch:** www.tlcrancheggs.com; (831) 726-9618
- **CASFS:** www.casfs.ucsc.edu; (831) 459-3375

About the Writer of our Main Feature Article



Janet McGarry, a volunteer at CCOF, became interested in organic farming while gardening in an organic community garden in Massachusetts and studying environmental issues at the Yale School of Forestry and Environmental Studies. She is a teacher and writes about climate change as a Senior Fellow at the Sierra Club. Contact: zzzpuck@aol.com.

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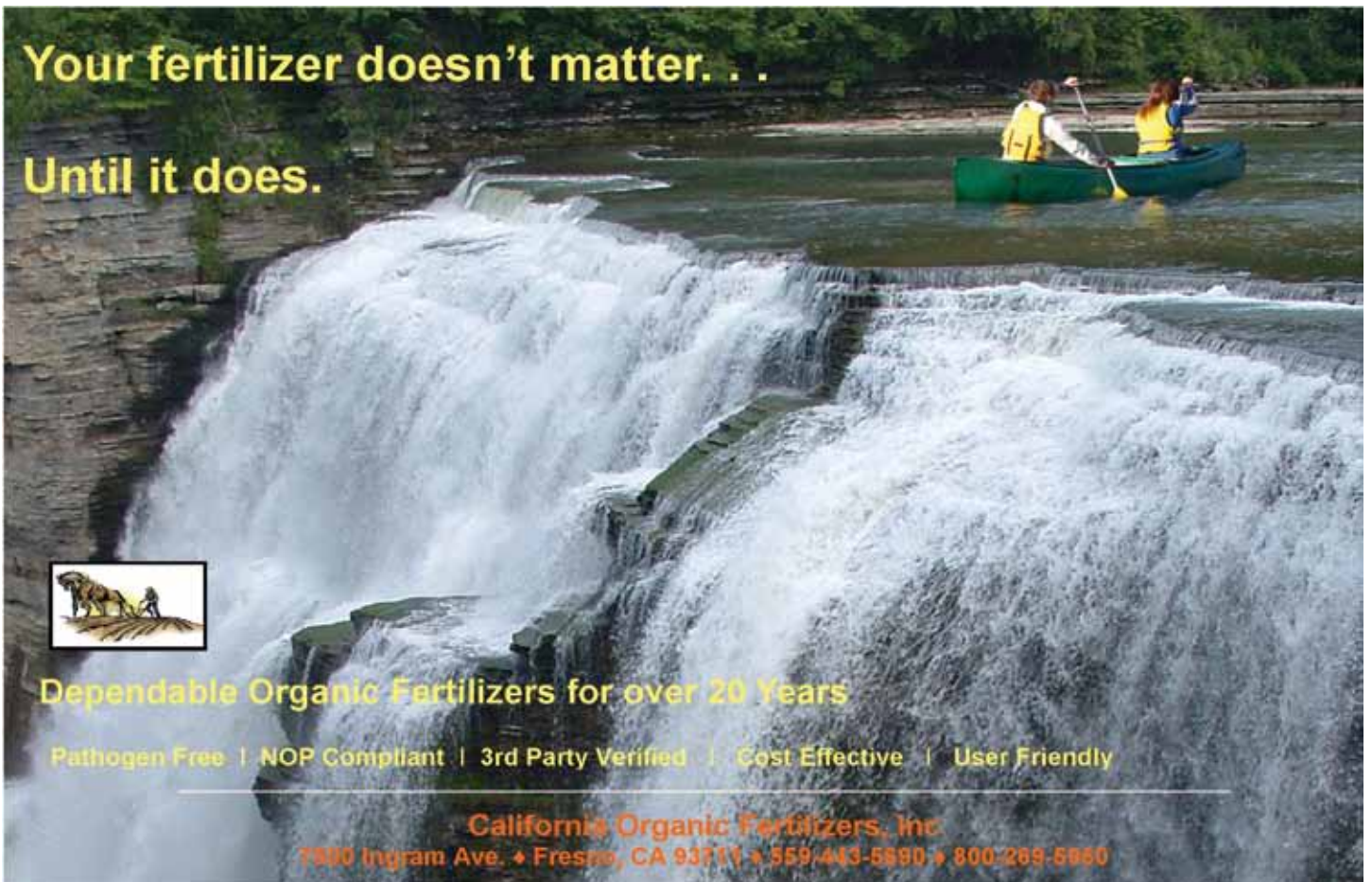
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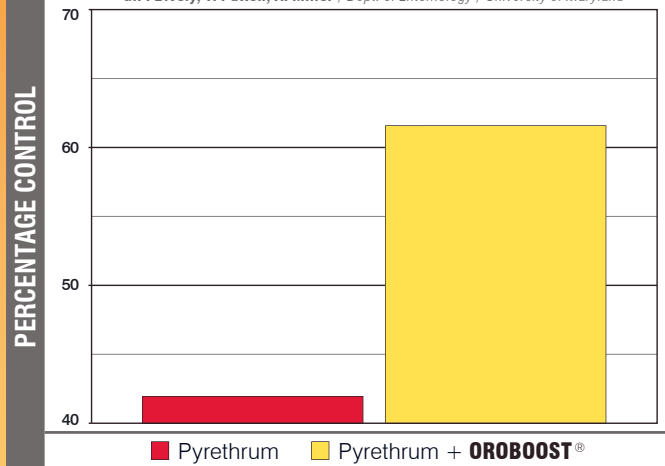


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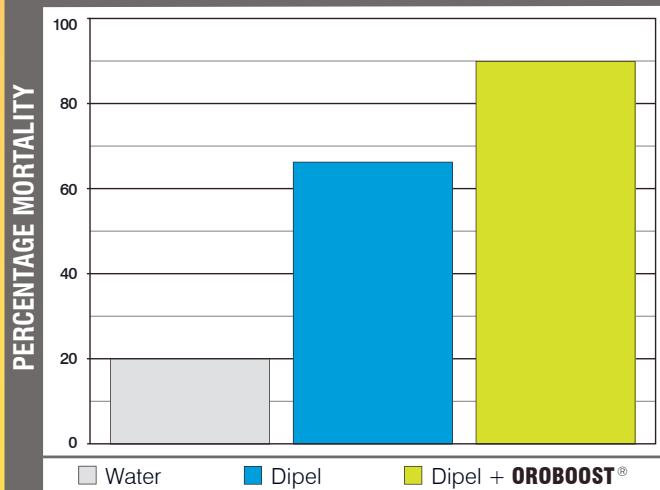
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Certification News

Important Update: Certificates Now Sent After Inspection Review

Beginning June 1, 2010 CCOF will provide an updated Organic Certificate and Client Profile after the review of annual inspections. Operations found to be in continued compliance with the National Organic Program (NOP) regulations will be issued new certificates with their annual inspection review letter. If CCOF requests clarifications or identifies noncompliances, updated organic certificates will be provided after clients completely address any pending issues, noncompliances, or requests for information.



CCOF will no longer provide a new certificate when the annual renewal is received (although an annual renewal contract and payment will

still be required at the beginning of the year). CCOF has made this change to address a number of issues and to ensure both timely service from CCOF and prompt responses to CCOF post-inspection requests. This system matches the expectations of the NOP more closely and is more intuitive to CCOF operations. In the interim, existing CCOF certificates do not have expiration dates and are valid unless surrendered, suspended, or revoked.

NOP Clarifies Green Waste Composts Allowed for Organic Production

On April 19, 2010 the National Organic Program (NOP) issued a policy on the Allowance of Green Waste in Organic Production Systems. This policy largely concludes the outstanding issues that arose from the California State Organic Program (SOP) prohibition of three compost materials after finding low levels of Bifenthrin residue. **On April 21, 2010 the SOP clarified that the prohibition on Nortech Gold, Grover Wonder Grow, and Clean City Composts was rescinded.** This announcement was mailed to all registered organic producers in California. CCOF worked diligently with the SOP and NOP to resolve this issue and performed testing of green waste materials, soils, and crops produced



with the composts to aid in risk assessment. In addition, CCOF addressed this subject with other members of the organic community at the 2010 EcoFarm Conference. After consideration of the issues and comments from CCOF and others, the NOP clarified that green waste composts may be used as long as any unintentionally present residues do not contribute to contamination of crops, soil, or water. Copies of the NOP and CDFA announcements are available at www.ccof.org by clicking "Certification" and then "Updates/Resources & News". For more information, please contact CCOF.

Accessory Nutrients – NOP Policy Reinterpretation

The National Organic Program (NOP) may reverse past policy which allowed ingredients classified as "accessory nutrients" to be used in organic products. In the past, the Organic National List¹¹ was interpreted to allow a wide variety of nutrients in organic foods. The revised interpretation limits the "vitamins and minerals" allowed for use in organic products to those allowed in the FDA regulation 21 CFR 104.20(d)(3). This FDA regulation does not include ingredients such as DHA, ARA, taurine, sterols or choline. Therefore DHA, ARA, taurine, sterols, choline and others classified as "accessory nutrients" may not be allowed in organic products.

The NOP will publish draft guidance later this year to solicit comments on this issue. The NOP draft guidance will provide 60 days for public comment, and the final guidance will include a transition time for businesses to reformulate products to minimize the impact of this policy change. CCOF will keep clients updated on the progress of the NOP guidance and opportunities to submit comments. Products which currently contain nutrients not on the National List may be required to be formulated depending on the requirements of the final NOP policy.

CCOF Fee Changes—

Inspection Fees

To ensure that CCOF is able to continue providing high quality inspection services over time, CCOF is increasing inspection fees for the first time in five years. Effective August 1, 2010, CCOF inspections will cost \$60 per hour of preparation, inspection time, and report writing (9% increase) and \$42.50 for travel time (3% increase). Don't forget that operations within the United States are eligible for cost-share funds from the USDA to help you cover the costs of certification, including inspection costs. You may apply

¹¹ 7 CFR 205.605(b) "Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as "organic". Synthetics allowed: Nutrient vitamins and minerals, in accordance with 21 CFR 104.20, Nutritional Quality Guidelines for Foods."

Certification News

for reimbursement of 75% of your organic certification costs, up to \$750 per year. Please visit www.ccof.org/costshare.php for information about how to apply for certification cost share funds.

While fee increases are never desirable, inspector wages, taxes, training, and other costs to CCOF for inspection have increased. CCOF also continues to bear the increasing costs of inspections linked to other areas of compliance; unannounced inspections, farmers' market visits, and residue testing. We have chosen to increase inspection fees instead of annual certification fees since inspection costs are directly proportional to the time spent on site. CCOF certified operations can minimize inspection costs by ensuring they are prepared for each inspection by submitting relevant updates to CCOF in advance, reviewing the inspector's pre-inspection letter carefully, and gathering important documents. CCOF will continue to minimize travel and associated costs in every way possible.

Additional Acreage Fees

Structure Changes: Do NOT Wait to Submit Additional Acreage at Inspection

Effective Oct 1, 2010 CCOF is increasing the fee for applications to add additional acreage to certified operations that are submitted to CCOF less than 90 days before harvest (or date certification is needed) or are submitted at inspection. In an effort to serve all our clients well CCOF must constantly manage competing priorities. Additional acreage submitted shortly before harvest or at inspections creates significantly more work for CCOF's staff and inspectors, which limits our ability to serve clients who have submitted their requests in a timelier manner. To encourage requests to add acreage to be submitted at least 90 days prior to harvest, allowing us to more effectively manage our resources, CCOF is implementing the following tiered fee structure:

Application to Add Acreage Submitted:

- **More Than 90 days Prior to Harvest/Use: \$50 (no change)**
- **Less Than 90 Days Prior to Harvest/Use: \$150**
- **Submitted At Inspection: \$225 (paperwork must be completed and available to inspector)**

Where possible or preferable to minimize costs to you, CCOF will continue to combine add acreage and annual inspections provided sufficient notification has been given. Applications to add acreage are prioritized to meet harvest deadlines whenever possible, however, operations who need immediate services or increased prioritization are strongly advised to utilize CCOF's expedited add acreage service option.

CCOF Implements Pesticide Residue Testing Under National Organic Program Mandate

CCOF is pleased to announce that we will be increasing our pesticide residue testing efforts beginning in August 2010. Pesticide residue testing, while not a guarantee of organic management, is an important tool to increase consumer confidence in organics, prevent fraud, and identify problems in organic systems. CCOF producers will not be charged additional fees for testing during 2010.

The National Organic Program (NOP) has announced that certification agencies are now required to conduct pesticide residue testing of samples from 3-5% of farm operations annually. CCOF expects to take between 60 and 80 samples of harvestable crops at the farm gate for testing in the second half of 2010. Samples will be collected both during the course of regular inspections and during additional visits. The results of all tests will be sent to the farmers as soon as they are received by CCOF. If residues of any prohibited materials are found at levels above 5% of the EPA tolerance for the product on the specific crop, the crop may not be sold as organic. In all cases where residues of prohibited materials are found CCOF will investigate the cause to determine if it was accidental (drift) or purposeful application. All test results will be provided to the NOP and will be available to the public upon request. For operations inside California, test results will also be provided to the CA State Organic Program.

As part of the NOP's "Age of Enforcement" (see the Spring *Certified Organic*) and as a result of the recent USDA Office of Inspector General review, the NOP has agreed to ensure that periodic residue testing is being performed by certification agencies by September 2010. This testing is mandated by the Organic Foods Production Act of 1990. CCOF is happy to work with the NOP to fulfill this mandate and help increase confidence in organic production practices. While we expect to find no residues on the vast majority of samples, we believe that residue testing is an important part of meeting consumer expectations and will strengthen the organic marketplace.

California Organic Registration Requirements Follow Up

In the Spring 2010 issue of *Certified Organic*, CCOF reported on our ongoing work to reform the way California's State Organic Program (SOP) carries out its objectives. Since that issue was published, the National Organic Program (NOP) review of California's SOP has resulted in specific instruction from the NOP for all California certified organic operations to obtain their California registration prior to becoming or remaining certified. CCOF will ensure operations meet this requirement during the certification process effective June 1, 2010.

Continued on page 24

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We continue to work on California legislation including AB 2612, which will allow for changes in the California organic registration forms to streamline our members' registration process, and proposed regulations promulgated by the California Department of Food and Agriculture, which will articulate the Department's authority over organic food production in California, and align the State's program with the NOP.

EU Commission Issues CCOF a Control Body ID Number

The European Union (EU) Commission has issued CCOF the "control body" (certifier) identification number US-BIO-660 under a list of certifiers who have been granted import licenses. This identification number allows CCOF certified producers to produce packaged retail products and utilize the new EU logo, as long as their products have been reviewed to EU standards through CCOF's Global Market Access (GMA) program and have received an import license approval. The identification number is required as soon as possible on products



shipped to the EU. CCOF sees this as an important step forward for CCOF and CCOF producers who export to the EU. As CCOF's EU equivalency application is reviewed by the EU Commission, CCOF may be issued a different number at a later date. Over the coming months CCOF expects to see changes in the EU import system and to gain approval as an equivalent certifier. While this will not eliminate export documents for each shipment, it will remove the requirement to seek prior approval from EU authorities through the import license process. While the US and EU continue to discuss equivalency in order to simplify organic standards issues, CCOF will remain engaged in this process to benefit our certified members.

CCOF will be producing new EU labeling guidelines in Manual Three in the near future. Under those guidelines, CCOF exporters will be required to utilize CCOF's control number on most packages.

For labels approved by CCOF prior receipt of our control number, the permitted use-ups are as follows:

- Any products packed into a label prior to July 1, 2010 can be sold until product inventory is exhausted
- Certified operations may continue to pack products into the previously approved labels until existing packaging stock in inventory is exhausted or through July 1, 2012 (whichever comes first)

CCOF will allow clients to use up old labels in accordance with these guidelines. For all new labels (retail and wholesale) destined for the EU market, CCOF's control number should be used. Use of the new EU organic seal is optional on imported products. For more information on EU labeling, visit www.ccof.org/eu.php.

National List Updates Published for Allowed Crop Inputs – Sulfurous Acid and Tetracycline

On Friday, July 2nd, 2010, the National Organic Program (NOP) announced two amendments to the National List of Allowed and Prohibited Substances that may be used in organic crop production. The National List was amended to allow sulfurous acid to be used on-farm to reduce excessive alkalinity in soil or water by pH adjusting water used for irrigation. Additionally, the allowance for tetracycline, a treatment for fire blight in apples and pears, was extended until October 21, 2012. Both amendments to the National List were made by the NOP based on the recommendations submitted by the National Organic Standards Board (NOSB). You can view the text of the Final Rule in the July 7 Federal Register at <http://edocket.access.gpo.gov/2010/2010-16335.htm>

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Member News

Honors and Awards

Truly Organic Baking Recognized as a Silver Finalist

Truly Organic Baking was recognized as a Silver Finalist in the 2010 National Association for the Specialty Food Trade (NASFT) Sofi Awards, which honor the best of the best in specialty foods and beverages. Their Bakers Basic™ Organic Banana Bread Mix was one of three Silver Finalists in the “USDA-Approved Organic Product” category. “It’s like the Oscars for us!” says Truly Organic

Baking owner Kari Ani Shiozawa. The winner of the Sofi Awards was announced at the New York Fancy Food Show, which took place in June. In addition to their Sofi Award, Truly Organic Baking

now supplies their Bakers Basic products to Safeway stores nationwide.



Certified and Supporting Members Recognized as IPM Innovators

Certified member Prather Ranch and supporting members Clark Pest Control and Marrone Bio Innovations were honored as 2009 Integrated Pest Management Innovators by the California Department of Pesticide Regulation (DPR) for their efforts at controlling insects, weeds, rodents, and other pests with a combination of natural and preventative strategies and pesticides less toxic than traditional treatments. Since the IPM Innovator awards were initiated in 1994, more than 100 California organizations have been recognized. Candidates are evaluated in seven categories: value, effectiveness, support of research, organizational education, outreach, and leadership.

CCOF Members Receive “Growing Green” Awards

The Natural Resource Defense Council “Growing Green Awards” recognize leaders and innovators in the field of sustainable food who are saving energy, nurturing soils, and promoting environmental stewardship.



Russ Lester of Dixon Ridge Farms received the 2010 Growing Green Food Producer Award and a \$10,000 cash prize for his achievements in sustainable food production. Dixon Ridge has taken steps towards reducing its environmental impact, converting walnut shells into energy that is used to power other stages of walnut processing. “It is a wonderful validation and acknowledgement of the work we have done,” said Lester. Mike Benziger of Benziger Family Winery received the 2010 Growing Green Water Steward Award for his industry-leading methods of water use reduction and water recycling. “We consider water conservation a major priority in planning vineyards,” said Benziger.

Environmental Efforts

BARRA of Mendocino Winery and Ukiah Natural Foods Co-op Cork Recycling Program

In celebration of Earth Day 2010, CCOF member BARRA of Mendocino Winery has partnered with Ukiah Natural



Foods Co-op to launch Mendocino County’s first ever ReCORKSM recycling program, providing convenient drop-off

locations for consumers and businesses to recycle their wine corks. Most recycling centers across the United States, including Mendocino County, do not allow wine corks to be recycled through curbside pickup. Under the new program, when 15 lbs of corks are collected from Mendocino County residents and businesses, they are shipped to ReCORK. ReCORK then grinds up the corks, which are reused by SOLE, a footwear manufacturer. “We’ve worked hard to help raise awareness around the benefits of environmental stewardship,” said Martha Barra, owner of BARRA of Mendocino Winery. “Cork recycling is a natural progression in our efforts to further our green message.”

Frog’s Leap Winery Opens LEED Certified Farmhouse

Frog’s Leap Winery’s new Hospitality Center Farmhouse is the first building in Napa County to receive LEED (Leadership in Energy and Environmental Design) certification. This recent

addition to the CCOF certified winery exemplifies Frog Leap’s mission of “supporting worthy environmental and social goals.”

“Green” features of the Farmhouse include floors made from 150-year-old reclaimed oak, timbers and beams from 200-year-old reclaimed Douglas fir, the use of rapidly renewable building materials, low VOC emitting materials, double glazed windows, and more. Frog’s Leap Winery’s efforts in sustainability go beyond just their new Farmhouse. The winery also boasts an impressive renewable energy program, which includes 1020 photovoltaic panels on a half acre of unused vineyard space, which supplies 100% of their energy needs.



Continued on page 28

BIGGER YIELDS? IT'S AS EASY AS 3-2-1

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Whole Foods “Let’s Retake Our Plates” Film Series

This April, in honor of “Earth Month”, Whole Foods Market hosted a film series titled “Let’s Retake Our Plates” in a nationwide effort to trigger awareness and action to remedy the problems facing the food system. The series included over 150 screenings of documentaries like



“Food, Inc.,” “King Corn,” “The Future of Food,” “Food Fight” and more. The company said it hopes to create change by educating consumers about how the food choices they make have an impact on their health and the environment. “Our goal is to help open people’s eyes to the reality of what’s going on with food in our world,” said Mara Fleishman of the “Let’s Retake Our Plates” initiative. “Conscious food choices can make a difference.”

Bolthouse Farms Carrot Washing Stations Save Fuel

Bolthouse Farms, producers of organic carrots, juices, and smoothies, recently installed new carrot washing stations at their Westmoreland, California location. The carrot washing stations shed unnecessary weight of soil from the carrots prior to transportation to the main Bolthouse Farms facility in Bakersfield, saving more than 317,000 gallons of fuel. The washing stations also keep over 55,000 tons of soil in its native geography. “We want to further our company’s vision in sustainability and cost-effectiveness,”



said Chuck Seitz, Director of Grower Relations. Other ongoing efforts in sustainability include using recycled packaging for all product lines and constructing and operating one of the largest solar panel farming operations in the United States.

Member Advocacy

Urging Farm Bill Funding

John Teixeira of Lone Willow Ranch, a former CCOF board member and current Vice President of the Organic Farming Research Foundation, testified at a recent 2012 Farm Bill public hearing to urge increased funding for organic agriculture. “Increased funding for organic research and education in the 2008 Farm Bill was historic, but there is still only a relative trickle of science and technology for organic systems coming from the agencies and universities,” testified Teixeira. “If it receives a fair share of research and development resources, organic will lead the way towards a much lighter impact on the nation’s soil, waters and wildlife while providing the productivity that we need... The overall effort on science and technology for sustainable organic systems has to be scaled up.”

Seven Bridges Cooperative Promotes Organic Hops

Seven Bridges Cooperative recently expanded their hops supply and now offers 27 different varieties of organic hops. They are sponsoring a campaign titled “True Organic Brew” that advocates for the use of only organic hops in organic beer brewing. Hops are a key ingredient in



all major styles of beer, but non-organic hops are often used in organic brewing due to commercial unavailability of organic hops. Members of the True Organic Brew campaign spoke at the spring National Organic Standards Board (NOSB) meeting to request that hops be removed from the list of non-organic ingredients that can be used in organic processing when organic sourcing is not viable. At the meeting, campaign members passed around over 600 petitions signed by concerned organic consumers, emphasizing that the opinions of people who spend money on organic products should carry weight with the NOSB. Santa Cruz Mountain Brewing and Uncommon

Brewers, among several others, use only organic hops in their brewing process. To learn more about this campaign and to participate, visit www.breworganic.com/whybrew.htm

Expanding Production

Capay Organic Goes South

Capay Organic, a Northern California-based farm, has expanded their organic operations and is now selling directly to Southern Californians through their Community-Supported Agriculture (CSA) program and local farmers



markets. Capay Organic’s CSA, Farm Fresh to You, was one of the first in the state, and delivers 8,000 to 10,000 boxes of fresh fruit and vegetables to its Northern California customers weekly. The Southern California CSA program now delivers about 2,000 boxes per week. In addition to many Northern California farmers markets, Capay Organic recently began selling at the Beverly Hills and Torrance farmers markets, and plans to join several more in the near future.

Organic Coffee on Campus

Equator Coffees & Teas is expanding into college food services nationwide by partnering with Feel Good World (FGW), a student-run non-profit that raises money and consciousness for world hunger and sustainability, to sell an organic coffee blend at campuses across the country as well as online. Working hand-in-hand with FGW, Equator is developing a coffee service program at ten college locations, including the University of California Berkeley, Columbia University, and the University of Arizona. Equator has provided organic coffees to the City College of San Francisco since 2007.



Member News

Off To The USDA

Earlier this year, Emily Brown Rosen stepped down after four and a half years of unpaid service to CCOF as an LLC Management Committee member, after accepting a job at the USDA working for the National Organic Program (NOP) in the standards branch, focusing on regulations, policy, and materials issues.

More recently, Mark Lipson Policy Program Director of the Organic Farming Research Foundation (OFRF) has also decided to join the USDA NOP Team as a Program Specialist. Lipson served as senior analyst and ambassador for organic issues in the policy arena at OFRF where his focus was on cultivating public sector organic research programs. Prior to his work with OFRF, Lipson was one of CCOF's first staff members.

CCOF is thrilled to know such capable, knowledgeable, and passionate individuals will be continuing their valuable service to the organic sector in the nation's capitol.

Obituaries - Remembering Organic Leaders

Eldon Albert Lundberg, Lundberg Family Farms

Eldon Albert Lundberg, one of the founding members of Lundberg Family Farms, passed away June 26th at the age of 82. Eldon, a Nebraska native, moved west with the family in 1937, settling in Richvale, a small rice-farming town in the Sacramento Valley. Eldon was raised on the farm founded by his parents and began farming with his father Albert in 1948. In 1969, the four Lundberg brothers built their rice milling operations and launched Lundberg Family Farms, which has

grown to be the nation's top producer of organic and eco-farmed rice and rice products. Eldon served as President of the company for over 25 years only retiring from day-to-day management in 1999. His entrepreneurial spirit will surely be missed.

Patrick Arthur McAravy, Short Night Farm

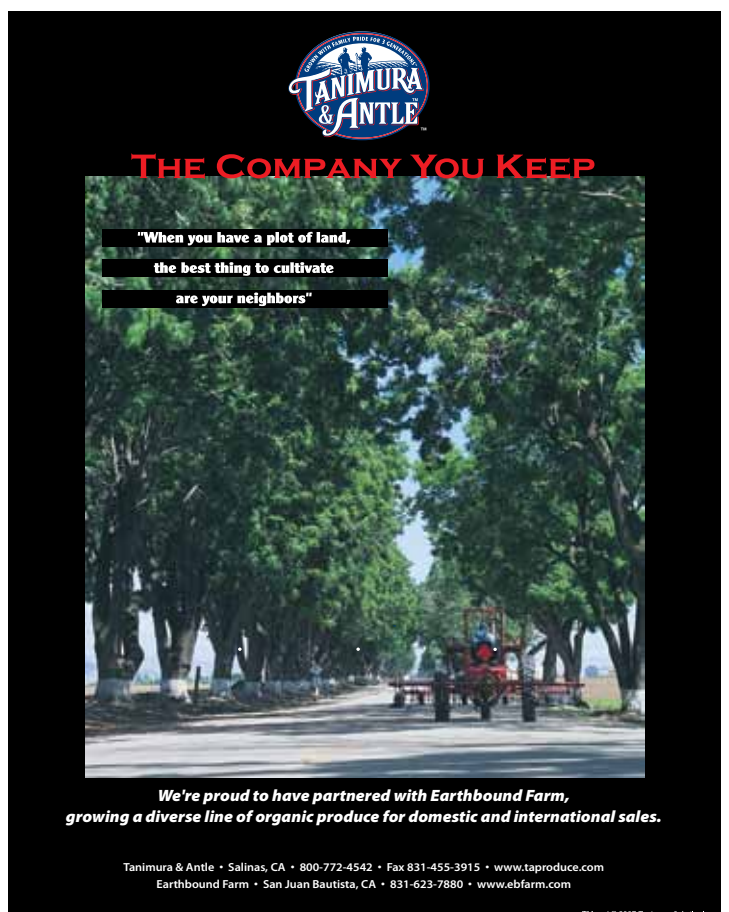
Patrick Arthur McAravy of CCOF certified Short Night Farm passed away peacefully on April 2nd at the age of 63 with family and friends at his bedside. Pat grew up on a conventional farm that he and his brother began transitioning to organic in 1980. A lifelong advocate for farmland preservation, Pat served on many boards and committees, including the Farm Bureau Tax and Land Use Committee and the Dunnigan Water District Board of Directors. His dedication to organic farming and agricultural land conservation will be remembered.

Continued on page 32



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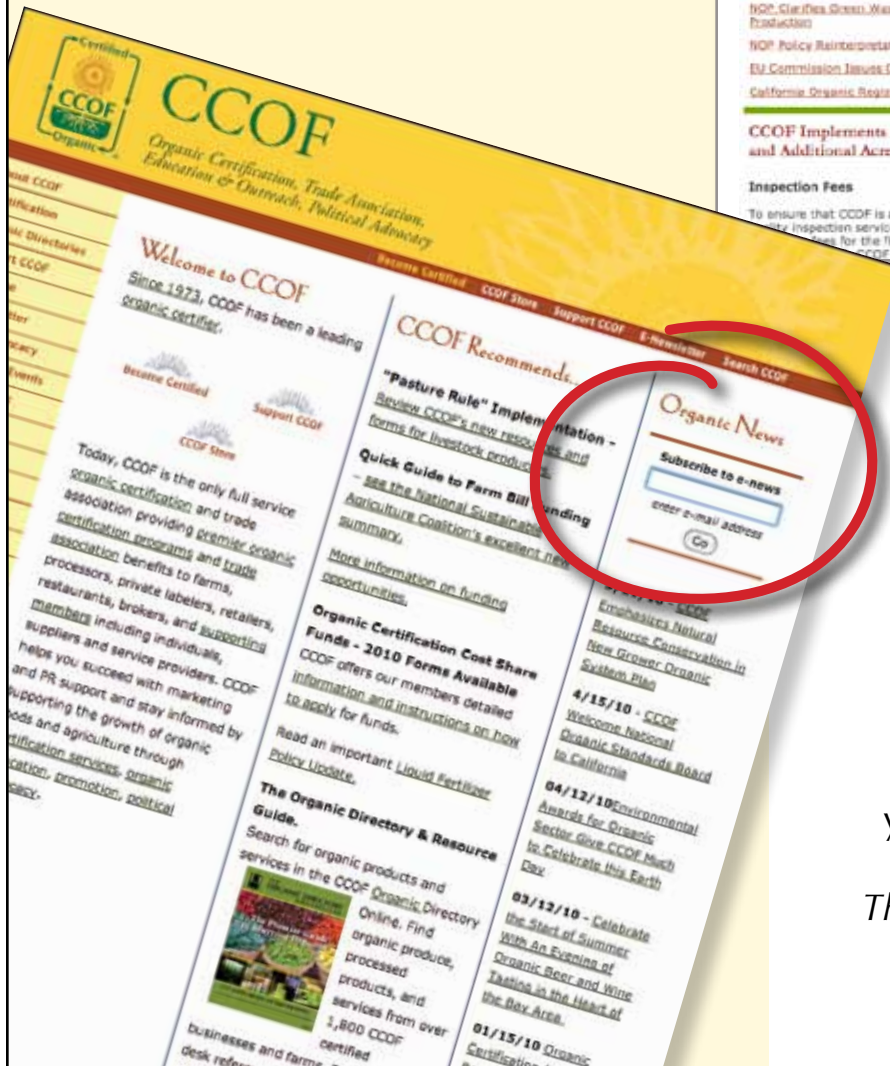
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We look forward to keeping you up-to-date!

Thank You.

Member News

Continued from page 29

Sustainable Ag Oral History Project

The University of California Santa Cruz has put together an exciting oral history documentary conducted by the Regional Oral History Project at the University Library. Available online, *Cultivating a Movement: An Oral History Series on Sustainable Agriculture and Organic Farming on California's Central Coast* includes 58 interviews with farmers, activists, researchers, and educators who have been key in the development of the organic movement. Encompassing the 1960s through the present, transcripts of all of the interviews are available in full text (PDF) format, along with audio clips, photographs, and additional resources. The collection is conveniently arranged alphabetically, by narrator, by organization, or by role. Among the 14 organizations featured, CCOF boasts 15 of its own members who have been critical to the organic movement. Among the CCOF list are interviews with CCOF founders Janet Briens and her son Grant Briens who currently serves on the Board of CCOF. Mark Lipson, another former CCOF staff member, is featured in the series of which Congressperson Sam Farr has remarked, "I tell the world that the organic movement started in California, in Santa Cruz County, and the guru of that is Mark [Lipson]." To view the series visit <http://library.ucsc.edu/reg-hist/cultiv/home>

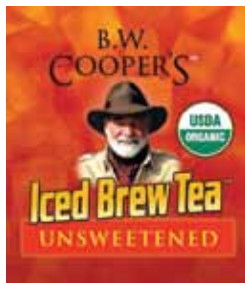
Products Expo West in March and will "encourage the involvement of a new generation of organic seed researchers, and open the door to more seed research at our land grant universities," says Deirdre Birmingham, OFRF Board President.



Since 1990, OFRF has funded 22 plant breeding and seed projects, totaling \$368,000. The Foundation serves to foster the improvement and widespread adoption of organic farming systems by sponsoring organic farming research and education projects, and educating farmers and consumers.

7-Eleven Offers Certified Organic Big Gulp Beverage

7-Eleven stores are now serving organic iced tea in its Big Gulp fountain beverage machines. B.W. Cooper's Iced Brew Tea, which has been served at 7-Eleven for the past seven years, received its organic certification earlier this year.



"We are the first company to provide the industry with an organic tea that can be conveniently served on fountain machines," stated Barry Cooper of

the Cooper Tea Company. About 70% of 7-Eleven stores in the United States carry the product.

Ecological Farming Association Announces New Executive Director

The Ecological Farming Association (EcoFarm), located in Watsonville, California, announced Poppy Davis as the organization's new Executive Director. Davis recently worked on Agriculture Secretary Tom Vilsack's "Know Your Farmer, Know Your Food" initiative in Washington, D.C. Currently, Davis sits on the Board of Directors of The Carrot Project and Red Tomato in Massachusetts, as well as

the California-based Farmer-Veteran Coalition. She also served on the board of the Community Alliance with Family Farmers (CAFF). EcoFarm was founded in 1981 to bring people together for education and advocacy in support of ecologically based farms, food systems, and communities. For more information about EcoFarm, visit www.eco-farm.org.

Super Weeds Rise with Resistance to Round Up

The use of Monsanto's weed-killer Roundup in United States conventional farming has led to the development of new super weeds. These herbicide-resistant species were first spotted in a Delaware soybean field in 2000 according to a New York Times article published in May. There are now 10 resistance species in at least 22 states posing serious threats to production agriculture, especially cotton, corn, and soybeans. As a result, conventional farmers throughout the country are increasingly spraying fields with toxic herbicides and reverting to regular intensive plowing and weeding methods. These increased efforts aimed at eradicating the super weeds can adversely impact farmworker health, crop yields, food prices, farm costs, and water quality including increased toxic runoff and groundwater contamination.

Wisconsin School Wins Organic Vending Machine

More than 1,100 schools were nominated to win an organic vending machine or garden from the Organic Trade Association (OTA) as part of their "Organic. It's Worth It in Schools" contest. The winner, the LaFarge school district in Southwest Wisconsin, contacted alumni, sent out emails, and handed out stickers to raise awareness about the contest and their desire to win an organic vending machine. The vending machine includes items like fruit, cheese, yogurt, milk, and other snacks. "Organic. It's Worth it in Schools" was launched in January by OTA to raise awareness for increasing the availability of organic food and gardening in school systems. Visit www.ota.com for more information.

In The News

Landmark Organic Seed Initiative

The CLIF Bar Family Foundation, in partnership and collaboration with the Organic Farming Research Foundation (OFRF), launched a landmark Organic Seed Initiative aimed at funding research projects focused on organic seeds and plant breeding. The five-year, \$500,000 initiative was announced at Natural

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Book Review

Organic Farming: Chicks Dig It! or The Role of Women in Food Activism

In her first book, *Farmer Jane: Women Changing the Way We Eat*, Temra Costa explores how the increase of female farm operators, (a 30% increase from 2002-2007), women-run agricultural businesses, and agricultural non-profits spearheaded by women have lead to a different approach to building the organic and sustainable food movement.

Women make up 61.5% of the employees and 60% of the Executive Directors in the top 15 national nonprofits whose focus is on organic and sustainable agriculture.

With over two-dozen profiles, *Farmer Jane* dives into the work of these women leaders who shape our food system. Each individual featured in the book impacts a different aspect of the "delicious revolution" through promoting responsible land stewardship, nurturing healthy community relations, and passing on a world in better shape than how we found it to future generations.

When interviewed about her book, Costa stated, "the entire Green Economy, sustainable food and farming, sustainable building design, and other examples out there are based

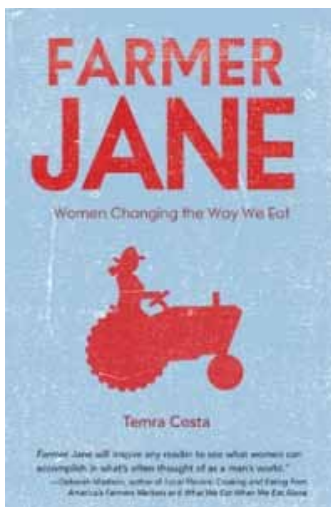
on women's approach to the world - community, relationships, environment, health - and women are starting to be recognized for their work! I've been surrounded by women, especially in the nonprofit realm for over seven years. Women not only organize programs for healthier food within their communities, but women also educate, cook, chef, and create a new viability for our food by building the connections we have with those that grow our food and our plates."

Farmer Jane hits home with a key message that women can and are changing the landscape of the way we eat, not only as business owners and policy makers, but also as consumers. On average, women control 85% of household budgets, and for decades they

have been the silent majority regarding how that money is spent. Realizing the power they wield with their food purchasing choices, women have the deciding vote in how they want to feed their families, and more and more are opting to support organic and local food businesses and farmers.

In the book's final chapter, titled "The Next Generation of Sustainable Farmers," Costa focuses in on what may ultimately be the biggest challenge to the food revolution: trying to make organic and sustainable farming a viable and enviable career choice for younger generations. America has an aging farming population, and the economic and physical barriers that stand in the way of training a new generation of farmers, both men and women alike, are daunting to be certain. However, it is also certain that, in the face of these huge obstacles, the resources available to farming entrepreneurs are greater than in any other time.

Costa goes on to share her "Recipes for Action," where, she outlines specific points that readers, whether eaters, farmers, or food businesses, can construct strong and stable farm-to-eater relationships; advocate social change; promote organic, local, and seasonal food; and build sustainable farming networks. For more information on *Farmer Jane*, visit www.farmerjane.org.



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Website Review

New Online Resources for Growing Your Farm and Supporting the Environment

The University of California Agriculture & Natural Resources Department's new website, the Farm & Business Marketplace, provides small- and mid-sized farmers with resources for planning and managing their farm at any stage, from selecting crops to marketing finished products. Navigation of the site is easy and straightforward, and the home page includes a brief video to help users identify which resources will be most helpful for their needs.

The Farm & Business Marketplace website consists of three main sections, each with free access to a selection of peer-reviewed research and literature from UC authors and professors as well as from a variety of other universities

across the country. The 'Planning and Management' section contains useful tools for all stages of crop production on the farm, including guides to help farmers choose crops, business plans, budgeting tools, and guides for better record keeping on the farm. The 'Marketing' section includes resources for improving marketing strategies, promotion and branding, and maintaining successful business relationships, with information on post-harvest food safety coming soon.



Farmers with operations of all sizes will appreciate the third section of the site, which includes a thorough listing of government programs and funding opportunities for farmers who take steps to reduce their environmental impact and conserve natural resources. The resources in this section span from local incentives run by county government agencies to nationwide Federal agriculture programs, all of which aim to help farmers and our environment alike.

In addition, the site contains links to numerous foundations, networks, and associations that can help farmers improve and grow their business while reducing their environmental impact. To access and explore the tools and resources available on the Farm & Business Marketplace, visit www.groups.ucanr.org/farmbusiness.

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Events Calendar

The Heartland Festival

August 14-15, 2010, Stevinson, CA

The Ecological Farming Association and Double T-Acres Ranch are hosting their Heartland Festival! Join them for a weekend of bluegrass music, children's activities, garden demos, renewable energy talks, berry picking, an organic dinner, and dancing. The Heartland Project seeks to strengthen the future of sustainable family farming in the San Joaquin Valley by bringing together farmers and families and encouraging a closer understanding of food production. Visit www.eco-farm.org for more information.

Tour d'Organics Bike Tour

August 15, 2010, Sebastopol, CA

Tour d'Organics has organized a bike tour of organic farms around Sebastopol, CA and will donate the proceeds of the event to Organic Athlete, an organization dedicated to educating people on how to live a healthy, athletic life on a nourishing vegan diet. Don't miss this chance to explore the region's beauty and organic agriculture by bike! Four rides of varying difficulties and distances are available; the event is accessible for beginners as well as seasoned bike enthusiasts. To find more information and to register, visit <http://tourdorganics.organicathlete.org/>.

Hoes Down Harvest Festival

October 2-3, 2010, Capay Valley, CA

Be a part of the 23rd annual Hoes Down Harvest Festival! Have some family fun with educational farm tours, a magic themed children's area, hands-on workshops, organic food, music, and the opportunity to camp overnight and enjoy a second day of harvest festival fun. For more information, visit www.hoesdown.org.

The Organic Summit

October 13, 2010, Boston, MA

The Organic Summit, which will be co-located with All Things Organic and Natural Products Expo East, will focus on some of the hot topics in organic including manufacturing trends for

organic processors, communicating the health benefits of organic to consumers, and raising awareness of the issues surrounding GMOs. The summit will also feature an Organic Film Trailer Competition which will showcase emerging films on organic agriculture. For more information on The Organic Summit, visit www.theorganicsummit.com.

All Things Organic/Natural Products Expo East

October 13-16, 2010, Boston, MA

CCOF will host a booth at the 2010 All Things Organic trade show, which has combined with Natural Products Expo East to become one of the largest gatherings of organic producers and suppliers in the U.S. All Things Organic is dedicated to growing the organic industry and bringing buyers and sellers together. Visit us in the organic pavilion at booth #3470, where CCOF will inform individuals about the benefits of organic certification and showcase our members to attendees looking to source organic. For more information visit www.expoeast.com.

CCOF's 5th Annual Organic Beer & Wine Tasting

October 29, 2010, San Francisco, CA

Join CCOF at the 5th Annual Organic Beer, Wine, and Spirit Tasting at the San Francisco Ferry Building. Sample a wide variety of fine beverages made by CCOF certified organic producers, and take the opportunity to talk directly with vintners, brewers, and spirit makers. In addition to the wide variety of beverages to sample, attendees will have the chance to bid in a silent auction on items donated by the vendors. Last year's auction items included bottles of the vintner's best wines, gift boxes of beer, and brewery and winery tours. For more information visit www.ccof.org/ccoftastingsanfrancisco.php.

SAVE THE DATES:

Sustainable Agriculture Pest Management Conference



December 3-4, 2010, CA

The 9th Annual Sustainable Agriculture Pest Management Conference provides an opportunity for pest control advisors, organic consultants, and growers to enhance their skills in innovative pest management practices for organic and sustainable agriculture. The conference, co-hosted by CCOF and the College of Agriculture, Food and Environmental Sciences (CAFES) Center for Sustainability, will focus on tools for biologically-integrated pest control, pesticide resistance management strategies, beneficial soil organisms, year-round IPM Programs, updates on important regulatory issues, and more. For more information visit www.ccof.org/pcaconference.php

CCOF Annual Convention



February 18-20, 2011, Ventura, CA

Join us for CCOF's Annual Convention. The Convention begins with the CCOF Inc. Board of Directors meeting and training on February 18, 2011. The CCOF Annual Meeting and reception hosted by CCOF's South Coast Chapter will be held from 4:30pm-8:30pm on February 18, 2011. The second day of the Annual Convention is a full day Education Conference, "Growing the Organic Market," with hands-on workshops and panel presentations focused on how to bring your organic product to market. The keynote speaker will be Rayne Pegg from the USDA AMS Administration. Day two will also include a trade show of exhibitors that offer supplies and support to the organic sector including marketing services. Farm tours of local CCOF operations in the Ventura/Oxnard area are planned for the third and final day. Please check www.ccof.org/educationinconference.php for updates as the agenda is developed.

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Member Listings

NEW CERTIFIED MEMBERS

A and A Custom Farming

Adriano Fierros Jr.
Madera, CA
adrianofierros@yahoo.com
Grapes
559-363-5464

Black Diamond Ranch

James & Jill Eastman
Escondido, CA
jmesdca@yahoo.com
Apples, Apricots, Avocados,
Cherries, Grapefruit,
Kumquats, Macadamias,
Nectarines, Oranges, Peaches,
Plums, Pomegranates,
Tangelos, Tangerines
760-787-5750

Blue River Jerseys

Steven Joseph Evangelho
Oakdale, CA
typzalot50@aol.com
Native Grass Pasture, Pasture
209-765-7599

Breakaway Bakery, LLC

Janice & Charles Lavine
Los Angeles, CA
janicelavine@sbcglobal.net
Baking Mix
310-968-9380

Buckingham Farms

Keith Buckingham
Klamath Falls, OR
kgbsab@gmail.com
Alfalfa
541-892-3947

Cali-Dragon, Inc

Andy Ninh
Rancho Cucamonga, CA
ninh.andy@gmail.com
Gourds, Kabocha Squash,
Pitahaya, Pumpkins, Zucchini
626-589-7327

Cardenas Farms

Agustin Cardenas and Hector Garcia
Dinuba, CA
maricela_cm@yahoo.com
Nectarines, Peaches, Pluots
559-905-7459

Cesar Benavides Farm

Cesar Benavides
Kerman, CA
Grapes (Raisin)
510-551-4353

City Bean, Inc.

Becky Kramer
Los Angeles, CA
becky@citybean.com
Coffee (Roasted), Roasting, Tea
www.citybean.com
323-734-0828

Clearview Orchards

Melvin and Carol La Russa
Los Gatos, CA
mjlarussa@gmail.com
Apple Trees
408-395-4950

De Coninck Vineyards

Chantal de Coninck
Napa, CA
chantal@beaucanonestate.com
Grapes, Grapes (Cabernet Franc), Grapes (Cabernet Sauvignon), Grapes (Merlot), Grapes (Sauvignon Blanc)
www.beaucanonestate.com
707-254-1460

Dennis Surabian Jr.

Dennis Surabian
Fresno, CA
dennis@trinityfruit.com
Nectarines, Peaches
559-259-4810

Donati Livestock

Chris Donati
Oroville, CA
donati.chris@gmail.com
Cattle (Slaughter), Pasture
805-431-3802

Ed Ramirez

Ed Ramirez
Kingsburg, CA
dnenursery@aol.com
Cherries
559-999-2935

Enjoy Organic Farms

Gilberto Alcalá
Dos Palos, CA
Watermelon
209-676-9372

Enns Packing

Phil Enns
Dinuba, CA
philenns@wpemail.com
Apricots, Nectarines, Peaches, Plums
www.westpak.com
559-897-7700

Fresh Bounty de Mexico SA de CV

Elizabeth Ibarra Vivanco
Pescadero, BC
elizabeth@freshbounty.com
Celery, Radicchio, Tomatoes (Fresh Market)
www.freshbounty.com
52-612-130-3130

Frieda's Inc

Annette Gonzalez
Los Alamitos, CA
annette.gonzalez@friedas.com
Cormmeal, Fruits, Greens, Tofu, Vegetables
www.friedas.com
714-826-6100

Full Moon Farm

Doug & Sean Mooney
Kelseyville, CA
mooneydoju@gmail.com
Fallow, Flowers, Fruit, Herbs,
Mixed Vegetables, Walnuts
707-245-5779

Gema Ranch

Elias Tapia - Chagalla
Oceanside, CA
Apples, Avocados, Guavas,
Lemons, Limes, Mandarins,
Oranges, Tangerines

Gina Lo Preste dba Dancefarm

Gina Lo Preste and Christopher Hall
Shingletown, CA
gina@dancefarm.org
Fallow, Mixed Vegetables
530-474-3354

Gourmet Blueberry California

Joshua Newfield
Bakersfield, CA
josh@kleinmanagement.com
Blueberries
www.gourmettrading.net
661-201-9218

Green Mountain Mushroom, Inc

YongLin Ma
Vaughn, WA
ylma@yahoo.com
Mushrooms
253-884-7826

Greg Narvaez

Greg Narvaez
Ukiah, CA
gregnarvaez@gmail.com
Walnuts
707-621-4977

NO LONGER SEEKING CERTIFICATION

Anchor Warehouse
Ancient Lake Gardens
Apple Flats Farm
Ara Karkazian Farms
Azevedo, Allan
Baker Walnut, Inc.
Bullseye Farms
California Growers' Collaborative, LLC dba Growers' Collaborative
Circle 4h Land & Cattle Co.

D.P. Enterprises, LP
Diversified Food Network, LLC

Don Grey

Eakle Farms
Eggology, Inc.

Euro Foods dba Citterio Usa Corporation
Firehouse Coffee Roasters-Dormant

Fork In The Road Foods
G & G Organic Farms
G.N.W. Inc.

Getting Natural Enterprises, Inc dba Leaf Organics

Giulieri Ranch Corporation

Greenflash Technologies
High Desert Foods, Llp
Hmc Group Marketing, Inc

Honey Bear Ranch

Iida Sake Rice, Inc.

Indian Creek Vineyard

Jesus Espindola

Jose L. Homem Dairy / Jose & Gloria Homem

Lloyd & Babette Pareira

dba Oak Valley Dairy

Lone Stop Ranch

Lonjevitea Kombucha LLC

Maddiegirl

Monterey Peninsula Farming, LLC

Natural Health Organic Farm

Nielsen Ranch

Niles Ranch

Olinda Ridge Olive Company, LLC

Otc Vineyards

Pacific Star Gardens

Paul Vineyards

Pereira Farms Inc

Popkoff's Frozen Foods

R & D Farms

Rancho Consuelo

Reikes Farms, LLC dba

Bear Flag Farm

Renner Ranches, Inc.

Richard Bennett Family

Revocable Trust

Rideau Packaging, Inc

Riviera Farms, LLC

Sam Thomas Ranch

Silver State Meats LLC

Spring Valley Ranch

Sunny's Garden

Sunterra Produce Traders, Inc./ Rancho La

Mesa S de R.L. de C.V.

Tufts Ranch, LLC

Vandervoort Date

Ranches, Inc.

Walnut Knolls Ranch

Wellzen, Inc.

Western Dairy Specialties

White Road Farms

Willow Haven

NEW SUPPORTING MEMBERS

Promoting Business

National Center for Appropriate Technology (NCAT)

Rex Dufour
NCAT/CA
Davis, CA
(530) 792-7338
rex@ncat.org

Natural Industries, Inc.

6223 Theall Road
Houston, TX
(800) 261-4731
www.naturalindustries.com
boomer@naturalindustries.com

Olivewood Farms Market

Rick Neugebauer
25109 Jefferson Ave, Suite 305
Murrieta, CA
(951) 837-2222
rneuge@gmail.com

Osborne International Seed Co.

Kristina Kortiever
2428 Old Hwy 99 S
Mount Vernon, WA
(360) 424-7333
osborneseed.com
kristinalarson@osborneseed.com

Premier Pacific Vineyards

Sean Higuera
5 Financial Plaza
Napa, CA
(707) 337-0067
shiguera@ppvco.com

Simple Things LLC

Lisa Castillo
503 Riverway
Menasha, WI
(920) 727-1972
lcastillo995@yahoo.com

Synergy Organic Farms

Sergio Gluschkoff
183 Winchester Canyon Road
Goleta, CA
(858) 525-3503
orgainc-farmer@hotmail.com

Lifetime Individual

Andrea Sonnabend

47 Linden Road
Watsonville, CA
(831) 761-3213
zea@well.com

Individual

Erik Eklund

Bakersfield, CA

Vickie Johnson

San Jose, CA

Mary Claire Frantz

Burbank, CA

Gwan Thio

Valencia, CA

W. Tucker

Bonsall, CA

Family

Monte Blair

Sacramento, CA

Student/Senior Citizen

Gilda R. Blythe

Novato, CA

David

Mill Valley, CA

Bob Brown

Baltimore, MD

Priscilla Dearwechter

Myerstown, PA

Davis Epstein

Cabin John, MD

Edwin Glass

Los Angeles, CA

Chris Hall

Kensington, CA

Raymond Hummel

Bethal Park, CA

Annie King

Silverado, CA

Carl Krumhardt

Mauston, WI

Michael Lengyel

Pittsburg, CA

John Martel

Crofton, MD

James I. Moore

Los Angeles, CA

Deborah Reeder

Narberth, PA

Barbara C. Roscoe

Towson, MD

Laura Severs

Castro Valley, CA

Jackie Sundy

Westminster, CA

Greg Thill

Yucca Valley, CA

Elinor Tushner

Yucaipa, CA

Sammy Universe

Hemet, CA

Ronald Vestal

Greenbrae, CA

Vicki Wilhite

Palo Alto, CA

Pauline Yoder

San Diego, CA

Classified Ads

FOR SALE

Organic Oat Hay

150 tons of high dairy quality, organic oat hay for sale in small bales. Cut just as the oats went to head for optimal nutritional value. Grown and stored in Fresno, CA. For pictures and prices, contact Aaron at (559) 977-8564 or aaron.m@organicpastures.com.

Fruit and Vegetable Sizer

Greefa type, 6 drops, loading chute and tables. For sale for \$4,500 in Gridley, CA. Please call (530) 570-7211 or email wooleyfarms@msn.com for more information.

Nub Chai Tea Co. Product Line

CCOF-certified organic Nub Chai Tea for sale. This up-and-running company can be operated from any location and is for sale for \$55,000. Currently offers three products distributed throughout California to restaurants, cafes, and natural foods stores. Recipes, ingredients and packaging sources will be provided. Established distribution network and co-packers. Financing options may be considered and technical assistance for a successful transfer is offered as well. For more information, contact Taylor Peck at (831) 460-4600 ext. 3, taylor@nubchai.com, or visit www.nubchai.com.

John Woolley Ranch/Pure Potter Valley Organic Hay

2010 hay production from 30 acres of nutritious, carefully farmed, certified organic mixed fescue, clover, rye and native forage grasses for sale by bale or ton. Very clean/thistle free. For a price quote based on purchase volume, call (707) 743-2337 or email paige@purepottervalley.com.

Certified Organic Wine Grapes

Certified organic wine grapes are available for sale in Sonoma County. Approximately 15 tons of Merlot and 4 tons of Syrah. Please contact Feingold Vineyards by calling (707) 576-7775 or (707) 321-7577 (cell) or by email at stanfeingold@gmail.com.

Organic Lavender For Sale

CCOF certified Organic West Company in Corral de Tierra, CA has organic fresh-cut Grosso lavender for sale. Please contact Organic West Company at (831) 229-8317 or organicwest@gmail.com for pricing and more information.

LAND FOR SALE/LEASE

Certified Organic Cropland for Lease in Ventura County

Ten acres of good sandy loam with all the well water you need. The parcel is approximately 330 feet by 1200 feet. It is basically flat with a very slight fall, has good organic boundaries, and was previously planted to Valencia Oranges. Certified and farmed organically for the past 14 years, this ground will be well suited to a wide variety of crops, including vegetables, blueberries, strawberries, etc. Owner will consider various lease options. For more information, call Robert Shepherd at (805) 524-2189 or (805) 760-6633 (cell).

SERVICES

Bay Area Organic CSA

Shooting Star Farm is a 10 acre, certified organic farm going into its second year of vegetable production. Located in Fairfield's Suisun Valley, Shooting Star takes advantage of an excellent growing climate to cultivate over 35 different crops. Shooting Star markets all of their produce locally and directly to consumers. Matthew McCue and Lily Schneider are young farmers in their twenties who run the CSA, which runs 28 weeks, May through November, and serves the communities of Berkeley, Oakland, San Francisco, Fairfield, Vacaville, and Walnut Creek. Numerous drop sites are available. They also offer sign up options for a half harvest season of 14 weeks and a 4 week harvest. Last year's CSA had 100 members and Shooting Star hopes to increase that capacity to 200 this year. For more information or to sign up, visit www.shootingstarcsa.com.

EMPLOYMENT

Ranch Manager, Molokai, Hawaii

A family-owned ranch in Hawaii is seeking a Ranch Manager. Diversified operations include a grass-fed cattle operation, an organic/biodynamic farm and orchard, and an agro-tourism conference facility. Ideal candidates will have experience in sustainable land stewardship, good people skills, and a working knowledge of ranch systems. Duties of the Ranch Manager include oversight of program leaders for the lodge and agriculture program, direct responsibility for the management of the livestock program, administrative and legal oversight of the property, staff management, and representation of the ranch in the community. The

Ranch Manager is supported by a corporate office in Boston but works with and is responsible to the owner. Competitive salary and benefits. Interested candidates should email resumes to julie@rolandfilms.com.

Full-time Retail Manager Wanted

Join 21 Acres for an exciting opportunity to be their first Retail Manager and oversee the development and opening of a new retail market. The successful candidate will manage daily operations of a 1500 square foot specialty food store which is passionately dedicated to sourcing from local, sustainable, small-scale producers. The Retail Manager will be responsible for all aspects of the market which will sell products including produce, value-added products, baked goods, dairy and more. To learn more about this position and how to apply, visit www.21acres.org/retail-manager-wanted-at-21-acres.

Experienced Vegetable Gardener for Buddhist Center

Buddhist center in redwood coastal hills of western Sonoma County seeks experienced vegetable gardener. Work-stay includes housing, vegetarian meals, living allowance of \$150/month, free evening classes in meditation, yoga and Buddhist studies. If you are a hard worker and have an interest in Buddhism, this may be a good match for you. Minimum six month commitment. Need not be Buddhist to apply. Center cannot accept children or pets. Couples are welcome to apply. For more information and an application, email landwork@nyingma.org or call (510) 981-1987.

Organic Greenhouse Vegetable Grower, Hawaii

A certified organic farm in Hawaii growing assorted vegetables in greenhouses seeks an experienced organic greenhouse vegetable grower. May lead to a supervisory position, depending on skills and qualifications. Living accommodations provided. For more information or to apply, contact Organic Growers Hawaii at organicgrowershawaii@gmail.com with resume and contact phone number.

Classified Ad Submission

CCOF certified members and supporting members may run classified ads for free online and in Certified Organic, the CCOF Magazine, as space permits. To submit your ad please email ccof@ccof.org or fax your ad to CCOF at (831) 423-2365 with a subject line of "CCOF member classified ad".

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