



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

# Certified Organic

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Fall 2009



## Organic Gives Back

### IN THIS ISSUE:

- Upcoming CCOF Events
- Member News
- Food Safety Update
- Organic Labeling Requirements

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### COVER PHOTO: People's Grocery: Growing Justice Summer Program



In addition to providing fresh, organic produce from their certified organic farm, People's Grocery hires youth to participate in an intensive, eight week job training and leadership development program centered on organic farming, nutrition and food justice. The feature article in this issue of *Certified Organic* looks at the diverse ways CCOF members go above and beyond to make positive impacts in their communities. Read more about People's Grocery on page 10.

*Interested in writing for "Certified Organic"?*  
 Please contact [marketing@ccof.org](mailto:marketing@ccof.org)

# First Words



Looking back at 2009, CCOF members have faced enormous obstacles including financial difficulties, wildfires, media stories attacking organic and numerous other personal disasters that we may never hear about.

Amidst these struggles, I am continually humbled by the generosity of CCOF members who freely give their time, talents and treasures to organizations and individuals in need. Our feature article "Organic Gives Back" beginning on page 10 highlights the stories of CCOF members who are making a difference in their communities.

Certified members should be sure to read important certification updates from the California State Organic Program and the National Organic Program (NOP) beginning on page 22.

I'm very excited to announce that Miles McEvoy has been named the new NOP Director. Miles is well

known to us at CCOF and the rest of the organic community and is no stranger to government work. He has been employed for over 20 years at the Washington State Department of Agriculture (WSDA), first as an organic inspector and most recently as manager of WSDA's organic program.

With all the players in place under the new Administration – Kathleen Merrigan as USDA Deputy Secretary, Rayne Pegg as Administrator of the Agricultural Marketing Service, and now Miles McEvoy as NOP Director – I look forward to continued good news from Washington, DC!

While the news is rosy in some areas, we still face continuing challenges in other areas. Climate change has become a topic of everyday conversation. The combination of less water and increased temperatures is a recipe for disaster that will hit farmers the hardest. We've experienced years of drought in California, and I anticipate we'll see many more to come.

Fortunately, some organizations

are already working on this critical issue. CCOF is a founding member of the California Climate and Agriculture Network (CalCAN), which hosted the first California Climate & Agriculture Summit for sustainable agriculture supporters in early October. The conversation will be followed up at CCOF's Annual Convention February 6 and 7 in Chico (See page 28). Tim LaSalle, Executive Director of the Rodale Institute, will present the keynote speech on "Regenerative Organic Farming: A Solution to Global Warming". Participants will leave with real-life tips they can put to work on the farm or in the processing facility.

Thank you for supporting CCOF's work to certify, educate, advocate, and promote organic. If you're not already a member, please join us at [www.ccof.org/support.php](http://www.ccof.org/support.php). Here's to a happy ending to 2009 and a prosperous 2010!

*Peggy Mias*

CCOF Executive Director

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# Member News

## New Certified Hotel in Napa

CCOF is pleased to announce our first certified organic hotel vegetable garden. Located in the center of Yountville, in the heart of Napa county, the Bardessono Hotel and Spa hosts 62 suites, a luxury spa and a restaurant that serves food from the hotel's



very own CCOF certified organic garden. Bardessono also incorporates a number of energy-efficient and environmentally conscious design elements and practices, which are designed to achieve the Leadership in Energy and Environmental Design's (LEED) Platinum certification, the highest standard for environmental design. Eco-conscious tourists now have the perfect place to stay, relax, unwind and eat great organic food while exploring the numerous CCOF certified organic wineries in the region. To find out more about Bardessono Hotel, visit [www.bardessono.com](http://www.bardessono.com).

## CCOF Members Develop Innovative Wine Packaging

DeLoach Vineyards has partnered with The Fairmont San Francisco Hotel to develop a Barrel-to-Barrel program, offering their award-winning Pinot Noir in a convenient 10-liter barrel to hotels and restaurants. The barrel, containing the equivalent of 13 standard bottles of wine, reduces the carbon footprint associated with conventional packaging while preserving the wine's exceptional quality. When re-ordered, the wine arrives in a recyclable 10L eco-bag that fits easily inside of the barrel, protecting the wine from oxidation and maintaining exceptional taste.

California Natural Products now offers a CalNaturale 2008 Cabernet Sauvignon in a convenient and sustainable Tetra Pak. The liter Pak is 19% lighter than traditional glass bottles and carries 33% more wine. The wine is also offered in a 500mL Pak. The Tetra Pak carton is portable, unbreakable, lightweight and easy to open, offering a convenient alternative to a glass bottle, while using a portion of the energy normally required to produce wine containers. Seventy percent of the product's packaging comes from renewable resources.



## Stonyfield Farm Attacks Cow Burps with New Feed

In an effort to curb greenhouse gas emissions from the burps of their dairy cows, Stonyfield Farm began a new diet regimen with a new feed which



includes foods high in Omega 3 such as alfalfa, flax and grasses. Since the program's inception, Stonyfield has reduced methane emissions from their cows by an average of 12%. The milk produced is also significantly higher in nutritional value. Stonyfield states, "If every US dairy were to adopt this approach, in less than one year, the amount of greenhouse gas emissions we could reduce would be the equivalent of taking more than half a million cars of the road!"

## Albert's Organics Wins University Contract

CCOF Supporting Member, Albert's Organics, was recently awarded a contract with the University of Colorado at Boulder. The \$90,000 contract brought organic produce and other items including vegan salad dressing, meats and cheeses to the university's eateries. The contract ran for a month with Albert's delivering a minimum of three deliveries a week to the campus.

## Whole Foods Market Offers Loans to Small Producers

The Whole Foods Market Local Producers Loan Program offers up to \$100,000 to small producers. Since the program's inception in 2006, Whole Foods has committed \$2.5 million to businesses trying to succeed. With a goal to reach \$10 million the loan program offers no closing fees, repayment fees, or application fees for its recipients. Interest rates vary from 5 to 9%. Applicants attest to the straightforwardness and simplicity of the application and loan process. The application can be downloaded from the Whole Foods Market website at [www.wholefoodsmarket.com/values/local-producer-loan-program.php](http://www.wholefoodsmarket.com/values/local-producer-loan-program.php).

## Sweet Earth Chocolates Opens Retail Shop

Sweet Earth Organic Chocolates opened its first retail shop in San Luis Obispo on July 11. The shop offers a selection of award-winning chocolates,



memorabilia and body care products. Profits benefit small farmers in Ghana and Cote D'Ivoire through Project Hope and Fairness. For more information, visit [www.sweetearthchocolates.com](http://www.sweetearthchocolates.com).

*Continued on page 32*

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# In The News

## Uncommon Ground Raises the Roof on Organics

Uncommon Ground has been recognized as the nation's first restaurant with their own certified organic rooftop garden. Owners, Helen and Michael Cameron, started the restaurant with the idea of testing out organic farming for themselves.



The organic garden is located on the 2,500-square-foot rooftop in Chicago. The produce that Uncommon Ground grows can only be enjoyed in meals at their restaurant. The restaurant has also received numerous awards for their sustainable efforts such as: Chicago Magazine's 2008 award as Best New Restaurant, Time Out Chicago's 2008 award as Best New Breakfast Spot, the U. S. Green Building Council's 2009 Environment award and the Edgewater Chamber of Commerce's 2009 Green Business of the Year award. For more information about Uncommon Ground visit their website at [www.uncommonground.com](http://www.uncommonground.com).

## Organic Farms as Subdivision Amenities

From Central California to Vermont, developers are establishing residential subdivisions around organic farms. Ed McMahon, a senior fellow with the Urban Land Institute, stated, "There are currently at least 200 projects that include agriculture as a key community component." He finds that open space improves the return for developers. By living near a farm, homeowners have access to open space for visual aesthetics, wholesome activities for children and trails for recreational purposes. The Prairie Crossing, a subdivision among agricultural land in Boise, Idaho, serves as an innovative model for future developers; the 1,756-acre project repaid a \$12 million loan and claimed a \$2.8 million pretax profit by selling 785 of 2008 lots by 2008.

## U.S Department of Agriculture Releases 2007 Census of Agriculture

The U. S. Department of Agriculture ranked California, Wisconsin, Washington, and New York as the top four states in the nation, touting the largest numbers of organic farms. The 2007 census of agriculture showed that out of the 20,437 nationwide organic farms, California boasts 3,515 occupying 368,934 acres of farmland. California remains a major contributor to the US sales of organic production, which totaled \$1.7 billion in 2007. Read the full report at [www.agcensus.usda.gov](http://www.agcensus.usda.gov).

## New Report Finds Greater Benefits of Organic Food

The Agronomy for Sustainable Development Journal published a report in May 2009 by the French Agency for Food Safety (AFSSA), which shows the benefits of organic food compared to conventionally grown food. The study performed an evaluation of the nutritional and sanitary quality of organic food and found that organic

plant products contain more dry matter and minerals (Fe, Mg) and anti-oxidant micronutrients such as phenols and salicylic acid than their conventional counterparts. Additionally, organic animal products contain more polyunsaturated fatty acids shown to lower the risk of heart attacks and cardiovascular diseases. The research also showed organic vegetables contain around 50% less nitrates than conventionally grown food and 94–100% of organic food does not contain pesticide residues.

## U. S. Families Increase Household Purchases of Organic Products

The economic recession has not stopped U. S. families from spending the extra dollar on organic products. The 2009 U. S. Families' Organic Attitudes and Beliefs Study, sponsored by the Organic Trade Association (OTA) and KIWI Magazine, found three out of ten U. S. families are purchasing more organic products compared to a year ago. Seventeen percent of surveyed U. S. families reported an increase in household spending on organics over the last year.





# In The News

## Numi Tea Launches New Sustainability Projects

Numi Organic Tea Brand launched a new carbon offset program in June that donates money to domestic wind energy and international water treatment projects, while also offsetting its total emissions for a year by purchasing renewable energy certificates from the Wilton Wind Energy Center. In



addition, all of Numi's packaging materials are biodegradable, recyclable, and cello-wrap free. Post-consumer waste or bamboo makes up ninety-five percent of their packaging materials. "We've strived to ensure that our values align with the brand, and I think our line extensions and product innovation have been keys to our success," states the co-founder and CEO of Numi, Ahmed Rahim.

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# Organic Gives Back

by: Bridgett McGrath

*Embedded within the philosophy of organic agriculture and food production is the commitment to protecting the soil and water for future generations and the vision for a food system that fosters a diverse and dynamic landscape. At CCOF, we have seen how many of our members have taken this philosophy beyond the regulations and paperwork and addressed deeper concerns of human health, poverty, education and sustainable living systems. In a year in which many people have suffered economic hardships and challenges, we have chosen to focus on how organic is giving back. The stories featured in this article provide just a few examples of how CCOF members have embraced a broader commitment to their communities, both near and far, in truly remarkable ways.*

**McEvoy Ranch** stands on 550 acres of a former dairy farm in Petaluma, CA. The ranch boasts a longstanding reputation for producing some of the highest quality organic olive oil in the country. "From the very beginning our goal has been to produce the best olive oil" says Jefferey Creque, McEvoy Ranch Operations Manager. "What that means and how we achieve it has made us take a broader community and world view."

Over the past few years McEvoy Ranch found an increasing number of donation requests coming from various organizations within their community. McEvoy staff members needed to formulate a strategy for responding. They put together a 10% Fund, where a percentage of the fees associated with the public tours of the ranch would be donated to various organizations including the Marin Agricultural Land Trust (MALT), UCSC Farm and Garden Program, Strybing Arboretum and the Petaluma Educational Foundation among others. Several staff members were involved in these educational programs before working for McEvoy Ranch, so supporting them is something that remains very close and personal.

*"We see our responsibility as agriculturalists through the lenses of an organic farmer, but know that in order to share our commitment we must form a business model that connects our visitors to our mission."*  
– Jefferey Creque, McEvoy Ranch



**Clockwise from top:** The McEvoy family, tour of the McEvoy ranch, Jean Leducq founder of Ehlers Estate and the Leducq Foundation

Jeff believes the 10% Fund program, "provides [McEvoy Ranch] with a systematic way of dealing with a variety of requests, which in turn fosters a lot of awareness of the needs of agricultural institutions amongst the broader community." McEvoy Ranch has received an overwhelming amount of positive feedback from tour attendees since it began. "It has been a catalyst for tourists who have never heard of these programs to get involved. We're just happy to get the word out."

**Ehlers Estate** winemaker and general manager, Kevin Morrissey wears many different hats in his position overseeing the winery's operations, but for him all of the long hours are worth it; "You work harder when you know where the money is going and the impact it makes."

Jean Leducq, founder of Ehlers Estate, had a vision of creating a French-style winery in the heart of Napa Valley. He dedicated his life to producing rich and complex wines and his entrepreneurial success went hand-in-hand with his philanthropic work. As a long-time sufferer of heart disease, Jean, along with his wife Sylvaine, saw a need for more work to be done in understanding,

diagnosing and treating cardiovascular disease. As a result they founded the Leducq Foundation with the intention of encouraging innovative cardiovascular research through international collaboration.

Jean also wanted his passion for winemaking to live on long after him and after his death in 2002, the estate was left in trust to the Leducq Foundation with 100% of its profits used to fund the Foundation's research. Currently the foundation funds 23 grants in 16 different countries and has provided \$170 million since 1999. Unlike many privately funded projects, the research conducted with grants from the Leducq Foundation must be shared publicly throughout the cardiovascular research community. The grants are awarded across international borders to a network of researchers. "The most basic, cutting edge research is often the most difficult to find funding for," says Kevin. "What sets the Leducq Foundation apart from other research grants is the commitment to transparency and collaboration. Disease and suffering have no nationality and the ability to cross borders has a significant impact, especially for developing nations."

**T**rent and Linda McNair, owners of **Surf City Growers**, both worked in the high-tech industry before they made the decision to quit their jobs and open an organic nursery. The McNairs have developed a My First Organic seed starting kit that encourages parents to teach their children about where their food comes from and how it is grown. The kit includes all of the supplies necessary to produce a variety of organic vegetables as well as a coloring book explaining the process of growing healthy food. For every kit that is sold, a percentage of the proceeds is donated to a school of choice.

Since the launch of the kit, the McNairs have had a wave of positive responses from both parents and teachers. "It is exciting to see the momentum of the grow-your-own movement. Parents are getting outside with their children, away from the computer and video games, and engaging in activities that teach responsibility and understanding of



Linda and Trent McNair (right) work with local Central Coast schools to set up organic vegetable gardens and classroom curricula.

where their food comes from," says Linda. Yet, although the feedback was great, Linda and Trent felt that they were only scratching the surface. "We saw a big hole in the California education system as science programs weakened due to lack of funds and supplies and we wanted to develop a curriculum that would provide a hands on learning experience" says Trent.

As a result, Trent and Linda have begun creating an all-inclusive K-2 Classroom Kit that will include a Teacher Resource Pack with instructions and lesson plans. They have also teamed up with The National Gardeners Association (NGA), who provide an important distribution channel that allows teachers all over the nation to access the curriculum. "They were the first folks to stand up and say 'yup we want to be a part of it'" says Trent. "It's not just about gardening; it's about making links to earth science, environmentalism and nutrition."

When asked about their hopes for the future, Trent responded, "we know we will have made a difference when we are able to work and live in a sustainable food system that allows us to produce and deliver organic food within our own county, with that money going back to our local schools and economy."

**I**n a West Oakland community where families struggle to meet their basic needs, the conversation around organic farming undoubtedly sits on the periphery. Yet the managers of **People's Grocery** made a personal decision to have the organization's three-acre farm in Sunol certified organic, serving as a catalyst to conversations about sustainability while fortifying a passion for community driven agriculture.

Brahm Ahmadi and Malaika Edwards, the co-founders of People's Grocery, saw that the need for food access remained continually unanswered. After years of working against unjust systems within urban areas, looking at food insecurity seemed the logical jumping off point. They realized that



People's Grocery fosters nutrition education, job training and community outreach through various programs in West Oakland.

Continued on page 12

they needed to take on a holistic vision if they wanted to effectively address health and social justice within their community. The types of health problems they were seeing were directly related to an environment void of grocery stores and access to healthy foods.

People's Grocery has developed a number of programs that focus on enterprise development, urban agriculture and community outreach and education. Some of their projects include a Peer 2 Peer program in which fellow middle and high school students educate each other about food justice and eating healthy, job training that provides community

members with skills to be competitive in the workplace and a modified CSA (community supported agriculture) program called The Grub Box. The Grub Box allows residents to subscribe to a seasonal, culturally-appropriate, affordable bag of organic fruits and vegetables from the Sunol Farm and community gardens on a weekly or bi-monthly basis at an affordable price. Through these programs People's Grocery has been able to make a significant impact within their community and they have big plans for the future. They are in the process of developing a program called Community HANDS

(Health and Nutrition Demonstrators), which trains community members to deliver demonstrations and educate other community members in exchange for compensation. They also are in the early stages of building a fully equipped grocery store in West Oakland. "We hope that through our projects we can help build a new food system" shares Brahm.

Local, community-based food movements gave birth to the concept of integrated food systems, but in today's global economy it is equally important to recognize the impact that our food choices have on communities worldwide.

**Guayakí Yerba Mate** began as a senior project of two students, Alex Pryor and David Karr, from Cal Poly University in San Luis Obispo. Their goal was to provide organic and fair trade yerba mate teas through an innovative business model called Market Driven Restoration. Through this business model, Guayakí serves as a bridge, linking consumer purchases of healthy Yerba Mate products with

indigenous communities engaged in sustainable agriculture and reforestation. "In the beginning our focus was organic, fair trade and shade grown, but we have evolved and grown, and with that growth we have felt the need to look at not just sustaining what we are doing currently but also towards reparation of lands that have already been damaged," says Pierre Ferrari, Guayaki's VP of Marketing. "The most important thing we communicate to our customers is that the price they pay for their Yerba Mate is for more than what they hold in their hand."

Currently, Guayaki has a team of five employees dedicated to reforestation projects in Argentina, Paraguay and Brazil. The team provides technical assistance and support for farmers by maintaining nurseries of indigenous plants while providing technical assistance in the process of successional transplanting. In addition, Guayaki brings experts on organic farming and local mate growers together in various seminars to talk about the best possible practices. The seminars are open to the entire community, thus encouraging many farmers to adopt organic practices.

Guayaki's biggest endeavor, 2000 by 2010, is an ambitious project that aims to establish the

restoration of 2000 acres of rainforest land by the year 2010. In order to achieve this goal, they have launched a wide variety of new products. "Getting people to try something new that they may never have heard of before can be quite a challenge" says Pierre, "but passion and awareness are infectious. The more you begin to learn about the benefits of Yerba Mate and the impact we are making on the areas where it is grown, the more you see how your choices impact a community thousands of miles away from you."

Amidst the conversation with each of these individuals there lies a common thread; each member views their choice to grow and produce organically as an integral part of their overall mission. Giving back is not an afterthought, it is an extension of personal values that are carried through every action and decision they make as successful business people. ■

*"Our main belief is that you cannot uncouple social justice and environmental issues."*

—Brahm Ahmadi,  
People's Grocery



*Guayaki's reforestation team works with local farmers to repair rainforest land and establish sustainable farming models.*

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# Organic Produce Nourishes the Hungry

By Annelise Kelly

In its 19-year history, Ag Against Hunger (AAH) has distributed over 150 million pounds of surplus fresh produce from California's Salinas and Pajaro Valleys. Due to price fluctuations, picked processed vegetables and fruit from this productive region are often left unsold or stuck in warehouses without a buyer; acres of nutritious crops get scheduled to be plowed under.

The non-profit, founded by Tim Driscoll of Driscoll Strawberry Associates; Jess Brown, Executive Director of the Santa Cruz County Farm Bureau; and Willy Elliot-McCrae, Executive Director of Second Harvest Food Bank of Santa Cruz County, is determined to channel abundant excess harvest to the poor, whose diets are chronically short of fresh fruits and vegetables. In addition to distributing donations, AAH organizes gleaning parties to rescue produce left in the field due to cosmetic blemishes or low prices.

Of the 50-60 growers who contribute to AAH, about 10% have some acreage under organic cultivation. According to Abby Silva-Taylor, the executive director of AAH, recipients appreciate both organic and conventional produce. She finds that small organic producers are particularly active contributors to AAH's gleaning program, and "the organic growers tend to really make a connection with the gleaners. They go out in the fields and share their farm stories with volunteers."

A number of CCOF certified members are active participants in the AAH program. Earthbound Farm has been contributing to AAH since 2006. Since then, "we have provided almost one million pounds of fresh and nutritious produce" states Hillary Fish, Marketing Associate for Earthbound Farm and a board member of AAH. She finds it "staggering that 20% of people living here in the Monterey Bay area are food insecure." Fresh produce is particularly valuable because "the low income people in our community also live at the greatest risk of obesity because they don't have access to healthy food choices."

Each year, a number of Driscoll farms donate "20,000-100,000 pounds of produce, depending on crop and market conditions" says Greg Anderson, Retail Sales Manager and AAH board member. "It's so great to see the community come together for such a great cause--feeding the hungry. They [AAH] have a long heritage of helping those in need and I think they'll be around a long time."

Dale Coke, of Coke Farm/Jardines, appreciates the gleaning program because "it's great that people get a chance to do the work and see what that's like."

Thanks to the combined efforts of growers, distributors and social service agencies, Ag Against Hunger has become a model for produce recovery and distribution. Executive Director Abby Silva-Taylor welcomes inquires from anyone interested in pursuing a similar mission. "We've helped organizations throughout the country feed the hungry." For more information on how to get involved, visit [www.agagainsthunger.org](http://www.agagainsthunger.org).



Annelise Kelly is a Portland, Oregon-based food and travel writer. Her writing has appeared in *National Geographic Traveler*, *Pacific Fishing Magazine*, *The Santa Cruz Weekly*, *the Salinas Californian*, and Portland's *Southeast Examiner*. She's been interviewed on NPR's *Weekend Edition* by Liane Hansen and was a prize-winner in Lonely Planet's "One Tank Getaway" contest. She has traveled extensively in Europe, Asia, the Caribbean and North America, and is perpetually fascinated by food, culture and issues of sustainability.

# Education & Promotion

## Napa Valley Grapegrowers Organic Winegrowing Conference

This year, CCOF again participated in the Napa Valley Grapegrowers Organic Winegrowing Conference held at Frog's Leap Winery in Rutherford, CA on July 23. Elizabeth Whitlow, CCOF's North Coast Regional Service Representative, spoke on the process of becoming certified organic and the pitfalls to avoid. In addition, Jody Biergel, CCOF Director of Handler Certification, gave a presentation on the regulations revolving around organic wine labeling. Of the conference participants, a third were already certified organic wine grape growers and wineries, another third were in transition to organic and the remaining third were looking to learn



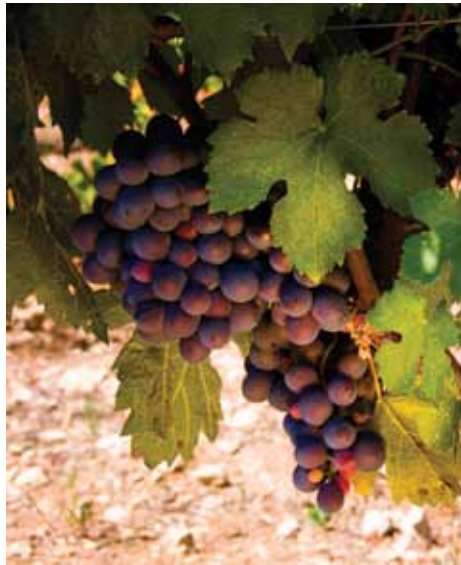
Elizabeth Whitlow

more about what is involved in organic certification. "This is an excellent, informative event for all those interested in learning about organic wine, grapegrowing, winemaking and new techniques in pest management including the innovative vineyard equipment now available. We are very happy to be involved in the event" states Biergel.

## Eco-winegrowing in the North Coast

CCOF also participated in "Growing Even Greener: Eco-winegrowing in

California's North Coast Region" in August in Hopland, California. The two day conference, hosted by UC Cooperative Extension, the Mendocino Winegrape & Wine Commission and



California Sustainable Winegrowing Alliance, was created to help grape growers learn about green trends and innovations, and to further increase quality and market advantage through sustainable, organic and biodynamic practices in vineyards and wineries. Elizabeth Whitlow, CCOF's North Coast Regional Service Representative, discussed organic wine labeling along with a panel of CCOF certified winemakers: Benziger, Mendocino Wine Co. and Bonterra Vineyards. Other inspiring topics at this event included a discussion by Paul Dolan on 'green opportunities'; water conservation and dry farming in winegrapes, increasing resilience and biodiversity in vineyards, carbon sequestration and innovative pest management practices.

## The Organic Summit

CCOF staff members attended the Organic Summit conference in Stevenson, Washington in June to discuss the future of organic, emerging regulatory issues and market trends. Conference attendees were greeted by a video message from USDA Deputy

Secretary Kathleen Merrigan. Merrigan continues to voice her commitment to organic and shared her goal to integrate organic into every agency within the USDA. Her comments marked an historic day for the organic sector.

## Certification Staff Training Tours

CCOF Certification Staff members took part in a number of tours of CCOF certified processing facilities over the past year. The tours allow our staff to keep up-to-date on various steps and procedures in organic processing and provide a more comprehensive background for answering questions from our certified members. We would like to thank Fresno Cooperative Raisin Growers, Tomatek Processing, Fetzer Winery, Marich Confectionary, and Straus Creamery for taking the time to provide tours through their facilities. If CCOF



members are interested in hosting tours please email [marketing@ccof.org](mailto:marketing@ccof.org).

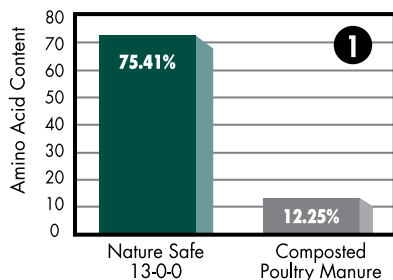
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# How predictable

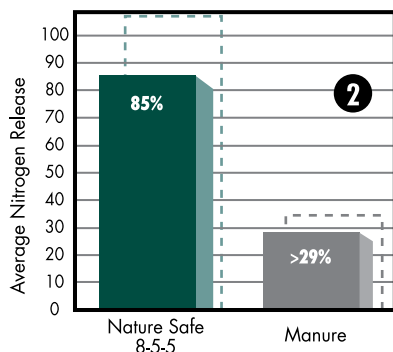
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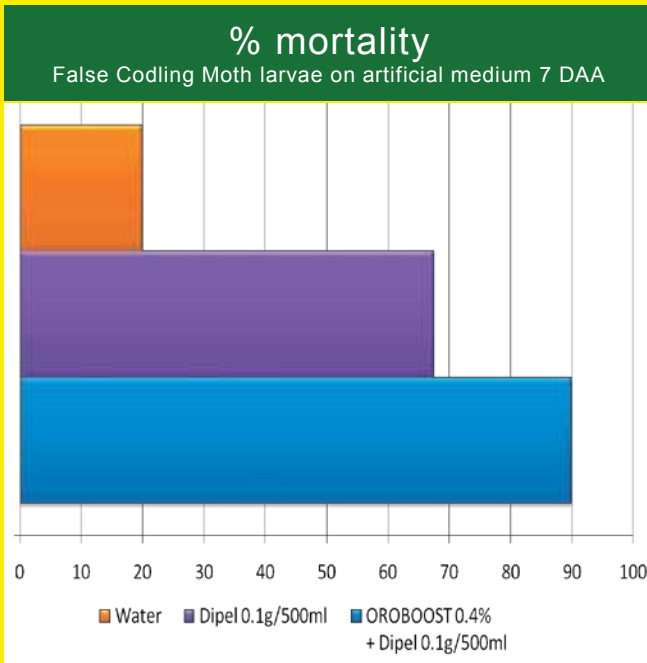
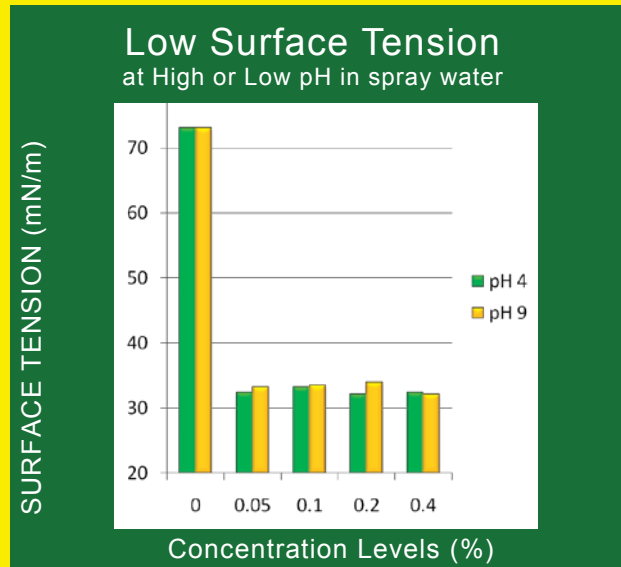
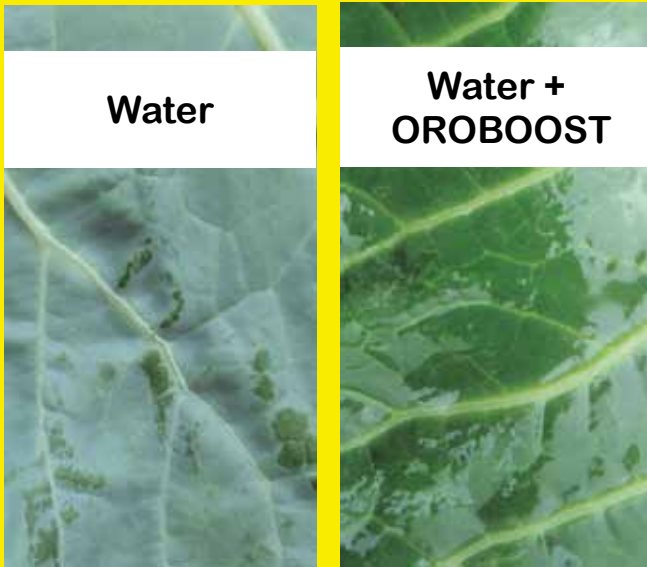
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## Organic Strawberry Workshop

CCOF partnered with the Organic Research Network to promote their series of workshops on organic strawberries and vegetables, which took place in Watsonville, CA and concluded a five year study on pest control and fertility management for organic strawberries. The projects were conducted by researchers from UC Santa Cruz, UC Davis and the University of California Cooperative Extension (UCCE). With the focus of most of the studies centered in California's Central Coast, the results proved especially



valuable for strawberry farmers in this region. The first day of presentations focused on soil fertility management

in organic strawberry and vegetable production. The majority of the trials focused on nitrogen (N) fertility using a mixture of cover crops and timed application of organic N fertilizers. The second day of presentations focused on evaluating the challenges of pest management and the struggle to maintain a vital production level through effective disease control. For more information on these studies, visit [www.ccof.org/org\\_resources\\_ucscstrawberries.php](http://www.ccof.org/org_resources_ucscstrawberries.php) or visit [www.agroecology.com](http://www.agroecology.com) to access presentation material.

**SAVE  
THE  
DATE:**



## Attend the CCOF 2010 Convention

CCOF invites you to join us for our 2010 Annual Convention February 6-7 at the Dairy Pavilion at CSU Chico.

The convention combines CCOF's two-day Educational Conference entitled "Healthy Soils, Healthy Food" with our Annual Meeting. Contact [ccof@ccof.org](mailto:ccof@ccof.org) for more information.



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# Know Your CCOF

## Jon Grucci, Handler Certification Specialist



Jon Grucci came to CCOF over eight months ago with a Bachelor's degree in Geography from the University of Delaware. Prior to joining CCOF, he

worked with Devine Consultants for eight years, where he designed and took care of custom home vineyards. Jon spends most of his time reviewing new applications for food handling/processing companies and updating organic system plans. He is passionate about organic and sustainable agriculture. Outside of CCOF, he enjoys music, especially percussion, and has a fondness for camping and backpacking. While he would like to travel world-wide, he is happy tending to his plants at home through landscaping and gardening.

## Bridgett McGrath, Marketing Specialist



Bridgett McGrath began working at CCOF as an intern in September 2007 while a student at UC Santa Cruz. Bridgett was one of the first members

of the CCOF internship program. She graduated with a Bachelor's degree in Environmental Studies in June of 2008. Bridgett was thrilled to return to CCOF as a full-time staff member in October 2008. As Marketing Specialist, she edits the quarterly magazine, maintains the CCOF website, coordinates events and tradeshow, manages the intern team and talks to prospective applicants looking to become certified organic. Outside of CCOF, Bridgett loves the outdoors and enjoys hiking, collecting rocks, gardening and admittedly confesses to being a big architecture geek.

## Kelly Lehman, Grower/Certification Specialist



Kelly started working for CCOF just over seven months ago. Before coming to California, she worked for Pennsylvania Certified Organic,

also as a certification specialist. She received her post-graduate degree in Law with a concentration in Environmental Law and worked at an environmental law firm. Her current work at CCOF involves reviewing applications from new applicants, handling inquiries over the phone and working with other members of the grower certification staff. Kelly enjoys her job here because she feels that the office is a great and open learning environment (and the location is great, too!). Her hobbies outside of CCOF involve hiking, tending to her backyard garden and cooking.

## SAVE THE DATE:

### ***"Healthy Soils, Healthy Food"*** ***CCOF Education Conference***



February 6 – 7, 2009  
Dairy Pavilion, Chico CA



CCOF's two-day Educational Conference will include presentations; break out sessions and farm tours aimed at helping participants understand the complex relationship between soil, inputs, resources, outputs and the food system. The keynote speaker, Tim LeSalle, Executive Director of the Rodale Institute, will be discussing new research that shows the positive effects healthy soil can have on our environment. Other participants will include CSU Chico faculty, local growers and processors and regulators. Attendees will also participate in a variety of farm tours in the area, including tours of La Rocca Vineyards, CSU Chico's vegetable farm and dairy.

For more information, visit  
[www.ccof.org/educationconference.php](http://www.ccof.org/educationconference.php).

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# Certification News

## CDFA State Organic Program Prohibits Two Compost Products

On August 5, 2009 the California Department of Food and Agriculture (CDFA) State Organic Program (SOP) sent a notice to all registered organic growers and certifiers informing them that Nortech Gold Compost could not be used in organic production. A similar notice was distributed on September 23, 2009 regarding Grover Wonder Grow Compost. The notices state that continued use of these materials in organic production could jeopardize an operation's organic status. This action is largely unprecedented and may be an indication of future enforcement actions.

## New Products and Labels: Seek Approval Prior to Production and/or Printing

During recent National Organic Program (NOP) certifier trainings, the NOP indicated that there is limited



tolerance for the use of non-compliant labels in the marketplace. CCOF operations that produce products or new labels that do not meet either formulation or labeling requirements are increasingly likely to receive notices of non-compliance, and may not be allowed to use up existing labels that do not meet NOP standards. Please note that certifiers are required to submit copies of notices of non-compliance to the USDA.

Please submit labels and products to CCOF prior to production to avoid costly errors. CCOF will review your

label and/or product as quickly as possible. If you have a compressed timeline, please inform CCOF of your deadline so we can try to meet it. New products or labels that are disclosed during inspections and found to be out of compliance may be considered significant issues. The NOP has indicated a clear preference that certified operations use up labels with minor mistakes within 90 days.

*Minor mistakes are categorized by USDA to include:*

- Incorrect formatting or location of "Certified organic by CCOF" statement.

*Common serious mistakes on labels include:*

- Failure to include the statement "Certified organic by CCOF" below information identifying the handler or distributor.
- Use of "100% Organic" on labels when the product does not meet the specific requirements for this labeling category.
- Failure to correctly identify organic ingredients in the ingredient panel or unintentionally representing non-organic ingredients as organic.
- Use of the USDA seal in colors other than the allowed combinations: green and brown or black on a white or transparent background. Indistinguishable variances such as dark navy blue instead of black may be permissible, particularly on labels printed in only one color.
- Identification of a product with 70-95% organic content as "Organic" when it should be labeled "Made with organic (specified ingredient or food group)."
- Use of "Organic" on labels for products that include non-approved ingredients or processing aids.

To view the NOP's presentation on labeling, go to [www.ccof.org](http://www.ccof.org) and click on "Certification," then "Updates and Resources."

## International Standards Updates:

### Korean Organic Standards Deadline Looms

As reported in past issues, the Korean Organic Standards are scheduled to be implemented on January 1, 2010. As of this writing, the Korean government has been firm that after this date products sold as organic in Korea must be produced and certified to Korean standards and certified by the Ministry for Food, Agriculture, Forestry and Fisheries (MIFAFF) accredited certifier. The accreditation and certification requirements are problematic for US certifiers, and it appears unlikely that all ingredients can be re-certified to this new standard.

CCOF, along with many other US organic certifiers, several US Senators, the Organic Trade Association, a variety of traders, the Foreign Agricultural Service and the National Organic Program have been working with Korean trade representatives to address this issue. Korea is seeking equivalency with Australia, and US officials are pursuing a similar arrangement for US organic goods. It remains to be seen what will happen when the new standard goes into effect; however, Korean officials have indicated that any product in Korea or shipped prior to January 1, 2010 will be allowed to be sold as organic until the product's expiration date.

CCOF is exploring options to work with foreign certifiers to provide Korean Organic Standards certification in the US for CCOF clients. This is not a preferable option and may only be viable for those companies with relatively few suppliers who are all CCOF-certified or certified to Korean standards independently. As new standards develop worldwide we sincerely hope to see more equivalency agreements, such as the recent agreement between the US and Canada. If you have specific concerns, work with the Korean market, or have additional questions, please contact [export@ccof.org](mailto:export@ccof.org) for more information. CCOF depends on feedback from clients to effectively advocate for and meet your needs.

# Certification News

## NEW EU Standards in Place - CCOF Applies for Direct Equivalency

Under the new European Union Organic Standards 834/2007 (formerly 2092/91) the EU has revised their regulations and created new options for foreign certifiers and companies. CCOF incorporated the updates in our recent revisions to CCOF Manual III and Global Market Access Program applications. The required practices remain essentially the same, but the standards and citations referenced have changed. There are very few, if any, new requirements for CCOF farmers and processors.

In the current system, certifiers verify that organic operations met EU requirements but importers are required to seek import license derogations for

each US-based exporter. This slows down the process, requires significant paperwork and is subject to differing interpretations of various EU member states and certifiers. Now, the EU is accepting applications from certifiers to be recognized as equivalent on a certifier-by-certifier basis. Once implemented, import licenses will no longer be required. CCOF has worked hard during 2009 to prepare our application and will submit it by the October 31, 2009 deadline. We expect to receive a response in 2010, and the first list of recognized certifiers should be published in early 2011. Once listed, CCOF certified companies deemed EU Equivalent will have easier access to the EU and will not require mountains of

import license paperwork. Additionally, they will be allowed to produce organic retail products for the EU market and will be able to use an EU organic seal on labels.

CCOF is grateful to the EU Commission for providing this option; we expect these changes to be significant and are working hard to make this a reality. Throughout the process, CCOF will strive to eliminate as many standards differences as possible so that both you and CCOF can concentrate increasingly on the most substantive issues in certification and organic production and less on minor standards or small differences in materials allowances. CCOF clients can expect changes and updates as this process unfolds and can rest assured that CCOF is doing everything we can to simplify organic exports.



## 8th Annual Sustainable Agriculture Pest Management Conference

December 4-5, 2009



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### To Register

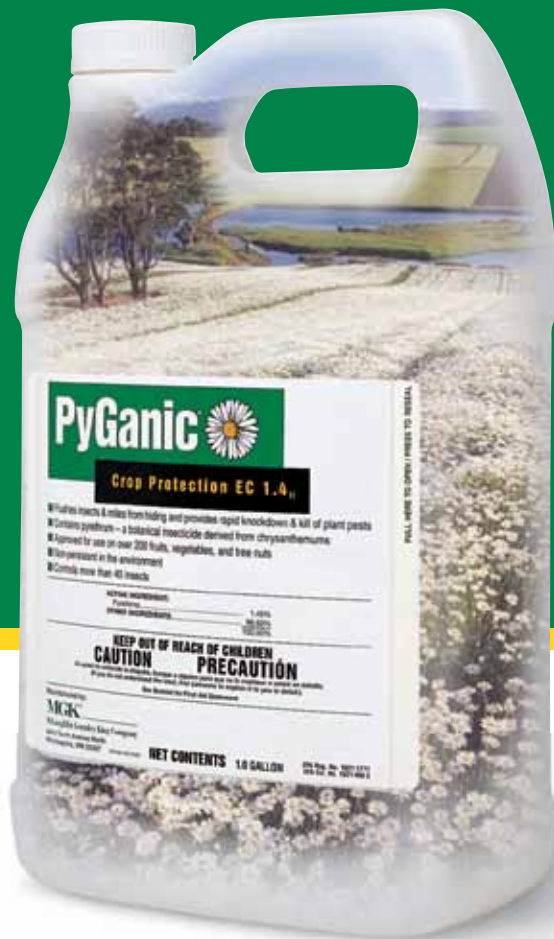
For more information or to register visit [www.ccof.org](http://www.ccof.org)  
Or call CCOF (831) 423.2263 ext. 25.

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12 Continuing Education Units including 4 Laws and Regulations Units for PCAs have been approved by the California Department of Pesticide Regulation (8 units for Day 1 Conference. 4 additional units for Day 2.) 11.5 CEU credits have also been approved for Certified Crop Advisors (CCAs) and 12 RWQCB Ag Waiver units will be given for full attendance.

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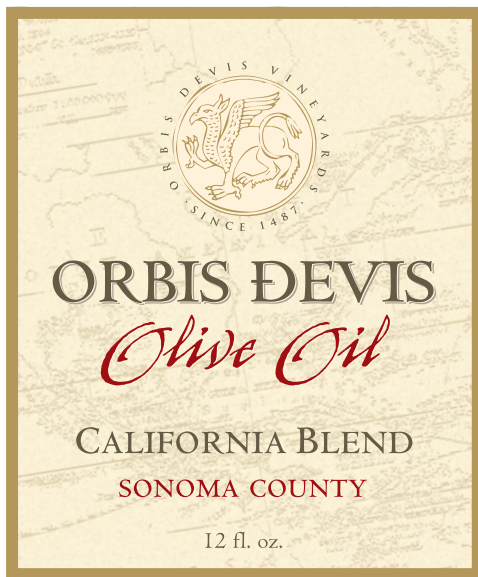
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## Food Safety Update

CCOF continues to work on food safety legislation and marketing agreements, on both the national and California-state levels. Members of the House of Representatives heard legislation in late spring 2009 that contained some food safety provisions. Congresswoman Lynn Woolsey (D-Marin) asked CCOF specifically for our official position on



this legislation, which was “oppose unless amend,” and offered to carry our message to the House floor.

CCOF’s position on food safety legislation encompasses the following points:

1. 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:
2. We support food safety legislation as long as it does not duplicate what organic farmers and processors already do under the National Organic Program (NOP) rule or conflict with existing NOP regulations. This would include any provision that requires “sterile” farming -- i.e. removing wildlife habitat, buffers, hedgerows, etc. -- in order to discourage the presence of wildlife or other organisms.
3. The fees farmers must pay should be kept at a minimum. Any fee assessed for implementing new food safety programs should exist on a sliding scale fee structure, as

opposed to a flat fee. The largest segment of farming in America is the small-to mid-size farms, 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 should be the same for a farmer who is working two acres of land as it is for the agri-business working 25,000 acres of land.

4. Food safety legislation should 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.
5. Any new regulations should be based on scientific research and should target new research to the core issues. While it is important to look at the entire food production system 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.
6. 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:
  - a. **OSP** -- all aspects of the farm are explained in the OSP and it proves to be a good tool

already in place for elaborating food safety protocols.

- b. **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.
- c. **Sanitation** -- organic production permits anti-microbial steps to be used to lower pathogen contamination (pasteurization, equipment sanitation, steam sterilization are some examples).
- d. **Manure and compost** -- raw manure is not used in organic systems without an extended 90-day or 120-day waiting period between application and harvest. Properly made compost increases microbial diversity in the soil, which leads to the soil’s ability to “fight off” the bad microbes.
- e. **Microbial balance** -- beneficial microbes keep soil in balance, providing good nutrition to crops and keeping pathogens and bad microbes in check.
- f. **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 nutritious food.

**g. 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.

In addition to Congresswoman's Woolsey's support for our position, both Congressman Sam Farr (D-Salinas) and Congressman Dennis Cardoza (D-Modesto) did valiant work informing their colleagues about the important role farming has in America's economy as well as how food safety legislation needs to focus resources and efforts where they will be most effective and where they will not disproportionately impact small farmers. When the US Senate returned to Washington, DC in late August, they considered adding many "friendly" amendments to their Senate legislation. CCOF is grateful to the many members of Congress who continue to work with their constituents and it is our hope that these amendments will prove palatable to our members.

CCOF also works with the Organic Trade Association and with the National Sustainable Agriculture Coalition, both of whom have a presence in Washington, DC and continue to do great work on behalf of organic and sustainable farmers. For more information and updates on food safety regulations visit [www.ccof.org/foodsafety.php](http://www.ccof.org/foodsafety.php).

Along with the work being done in the regulatory arena, many large scale specialty crop organizations such as Western Growers Association, Arizona Farm Bureau, California Farm Bureau, California Leafy Greens Marketing Agreement and others, submitted a draft marketing agreement to USDA Agricultural Marketing Service (AMS) requesting the establishment of a National Leafy Greens Marketing Agreement. CCOF recently participated in a webinar on this process and will continue our efforts to monitor the progress of this process. According to the webinar, it will take between

18 and 24 months for USDA to review the draft, schedule and hold public meetings (which CCOF will attend), release the draft regulations creating the agreement, respond to further public comment on the draft and finalize the regulations. More information on the draft agreement can be found at [www.nlgma.com](http://www.nlgma.com).

## California State Organic Program (SOP) Update

CCOF continues to monitor the California State Organic Program's (SOP) efforts to respond to complaints made by registrants, certifiers and the National Organic Program (NOP). Currently, CCOF sits on the SOP Technical Planning Committee, which reviews all programs and processes of the SOP as well as provides recommendations to the California Organic Products Advisory Committee (COPAC). COPAC's role is to advise the Secretary



of California's Department of Food and Agriculture (CDFA) on his responsibilities under the California Organic Products Act of 2003 as well as under California's Health and Safety Code.

Though SOP reform is a slow and lengthy process, CCOF is pleased with the progress that the Technical Planning Committee and the SOP are making thus far in regards to changing their policies, streamlining the registration procedures, and redefining and implementing an effective spot inspection program.

SOP promulgated draft regulations as part of their reform effort this past spring. The regulations would have given certified organic operations the

ability to use their organic system plan (OSP) as a reference document for registration purposes, thus eliminating the need to duplicate information contained in the OSP on SOP registration forms. Registrants making \$5000 or less would still be required to submit the information requested. Unfortunately, because the information required on the registration forms is required in statute, CDFA's legal counsel rejected the proposed regulations and notified SOP that they must use the legislative process to streamline the registration process. CCOF remains ready to help in any way we can to make sure this happens.

SOP also recently worked with CCOF staff and other members of the Technical Planning Committee to review the spot inspection program and develop regulations that give the SOP authority to do a much better job in this area. The newly designed spot inspection will focus primarily, although not exclusively, on registrants making \$5000 and less,\* with the recognition that certified organic operations are already inspected at least once a year by their certifier. SOP acknowledges that they are not certifiers and therefore do not need to duplicate those activities but instead fill the gaps.

CCOF continues to monitor SOP and participate actively in the California Organic Products Advisory Committee (COPAC) meetings, to stay informed and to watchdog the actions of the Department.

For additional information on SOP and COPAC visit: [www.cdfa.ca.gov](http://www.cdfa.ca.gov).

*\* The NOP regulations have an exemption clause that states that operations making \$5000 or less are not obliged/required to undergo the certification process. While many still do, others do not and are therefore not subject to inspection by certification agencies. So, it is particularly appropriate and beneficial to consumers and the industry for CDFA to be focusing their efforts in this area.*

# Events Calendar

## 7th Annual Chico Organic Farming and Food Conference

**November 4, 2009, Chico, CA**

This all day conference will include breakout sessions on water, energy, climate change, promoting local food marketing, local nutrition and food programs, organic pest management, holistic management approaches, tours of the Organic Farm and Dairy and more. For more information, contact Dr. Lee Altier at [laltier@csuchico.edu](mailto:laltier@csuchico.edu).

## Sustainable Agriculture Pest Management Conference

**December 4-5, 2009, San Luis Obispo, CA**

Enhance your skills and earn continuing education credits at the 8th Annual Sustainable Agriculture Pest Management Conference. The conference will feature presentations on innovative pest management strategies as well as a keynote presentation from California Department of Food and Agriculture Secretary, AG Kawamura. Registration includes conference materials, PCA unit processing and meals. See details on page 23. For more information, visit [www.ccof.org/pcaconference.php](http://www.ccof.org/pcaconference.php).

## 35th Winter Fancy Food Show

**January 17-19, 2010, San Francisco, CA**

CCOF will exhibit at this premier specialty foods show featuring the latest new products in the market. Find CCOF at booth #1664. For more information, visit [www.specialtyfood.com](http://www.specialtyfood.com).

## 30th Annual Eco-Farm Conference

**January 20-23, 2010, Pacific Grove, CA**

Eco-Farm attracts a diverse group of attendees, distinguishing it as a place of connection for farmers, consumers, processors, advocates, distributors, retailers, chefs, academics and policy makers. The conference celebrates its 30<sup>th</sup> year with the theme: Where the Future is Planted. With over 50 workshops on a variety of topics, the conference provides a forum for the discussion of current issues, trends and policies affecting our food systems. Attendees can find CCOF in the Exhibitor Marketplace, where they can purchase CCOF merchandise and talk to staff members. For more information, visit [www.eco-farm.org](http://www.eco-farm.org).

## CCOF Annual Convention

### CCOF's Education Conference: 'Healthy Soils, Healthy Food'

**February 6-7, 2009, Chico, CA**

CCOF will be hosting an exciting 2-day educational conference at the CSU Chico Dairy Pavilion. Special keynote speaker Tim LaSalle, Executive Director of The Rodale Institute, will be discussing new research that shows the positive effects healthy soil can have on our environment. The conference will also include presentations and break out sessions aimed at helping participants understand the complex relationship between soil, inputs, resources, outputs and the food system. Day two will include farm tours, including a tour of La Rocca Vineyards, CSU Chico's vegetable farm and dairy. For more information, visit [www.ccof.org/educationconference.php](http://www.ccof.org/educationconference.php).

### CCOF Annual Meeting

**February 6, 2010, CSU Chico, CA**

CCOF's Annual Meeting will be preceded by day one of CCOF's Educational Conference. Contact [ccof@ccof.org](mailto:ccof@ccof.org) for additional information.

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# Website Reviews

## Learning about Pesticide Exposure

The Pesticide Action Network's new website, [www.whatsonmyfood.org](http://www.whatsonmyfood.org), provides a searchable database aimed at informing consumers about the risk of exposure to pesticide residue on their



food. Using figures from the USDA Pesticide Data Program and pesticide toxicology data from the EPA and other authorities,

What's On My Food? allows visitors to compare organic, conventional, imported and domestic food products in terms of their pesticide residues and toxicity. Visitors can search by food product or by pesticide and the database provides

graphs and tables indicating the level of pesticide residue on each food item, in what combinations the residues are present and information on the associated health risks of the chemicals. The website was created to make public the problem of pesticide exposure and provide consumers with an opportunity to understand the health risks of pesticide exposure without needing to be an expert on the subject.

## New Online Green Winegrowing Handbook

With a variety of innovative practices emerging within the wine industry, understanding what's what can be quite a task. Fortunately Paul Dolan Vineyards along with CCOF Certified Parducci Wine Cellars have published the Green Wine Handbook, an online reference book that provides a comprehensive explanation of organic,

sustainable and biodynamic grape growing and winemaking practices. Principles of organic wine grape growing, information on allowed and prohibited substances in organic, the process of certification and how to read organic wine labels are clearly outlined and discussed. In addition to sections on various grape growing practices, the handbook provides a glossary that clearly explains various agriculture terms as well as information on associated certification organizations and related acronyms. To access the Green Winegrowing Handbook, visit [www.pauldolanwine.com](http://www.pauldolanwine.com).



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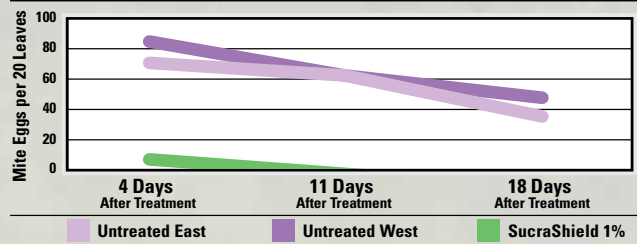
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## Saracina Receives EQIP Grant

Certified member Saracina Vineyards received an Environmental Quality Incentives Program (EQIP) grant to convert some of their last uncertified land to organic as well as to implement conservation practices and planning over the next four years. "This award will offer us the chance to bring life back to some troubled acreage," says David Huebel, Saracina's Ranch Operations Manager. David has also offered to answer questions from any growers who are interested in obtaining more information about his experiences in securing this funding. Please contact David via email at [dhuebel@saracina.com](mailto:dhuebel@saracina.com). For more information on funding for organic, visit [www.ccof.org/classifieds.php#funding](http://www.ccof.org/classifieds.php#funding).

## Earthbound Farm Switches to 100% PCR PET

In honor of the company's 25th anniversary, Earthbound Farm announced it would shift 100% of its clamshell packages to post-consumer recycled polyethylene terephthalate (PCR PET). PCR PET is made from recycled plastic products such as water and soda



bottles. Virgin PET is produced with natural gas feedstock. The conversion saves 68,000 gallons of water and eliminates 16,000 tons of CO<sub>2</sub> annually. The PET clamshells are shatter resistant, recyclable, and light. This shift emphasizes Earthbound Farm's commitment to the environment as America's largest grower of organic produce.

## Azomite Mineral Products, Inc Names New Managers

CCOF Supporting Member, Azomite Mineral Products, Inc., named James Phillips as their Production Manager,

responsible for overseeing quality control and all levels of production at their Utah location. In addition, Azomite announced Thetis Sammons as Western Region Director, charged with developing sales and distributorships from the Santa Barbara, CA area.

## UC Santa Cruz and UC Berkeley Listed as "Eco-Enlightened"

The UC Santa Cruz Farm and Garden's Center for Agroecology and Sustainable Food Systems (CASFS) placed in the



top 20 on the Sierra Club's third annual list of "Most Eco-Enlightened U.S. Universities." UC Berkeley was also listed as their primary food service provider was the first to be certified organic in the United States.

## Sustainable Producers Chosen to Present at Investor Conference

Marrone Bio Innovations has been chosen as part of a group of eight



producers to present at the first investor conference to be devoted to sustainable agriculture. The 'Agriculture

2.0' conference organizers searched through over 50 companies to find the best representatives in the sector. Speakers at the New York City conference include: Bruce Kahn, of Deutsche Bank, Grayson Hoberg, former CFO of Earthlink and Tod Murphy, President and CEO of The Farmers Diner.

## Remembering Kathryn Kennedy

CCOF certified member Kathryn Kennedy passed away last August at the age of 82. Kathryn began growing grapes in 1973 in the Santa Cruz Mountains after attending the University of California, Davis. The vineyard is renowned for producing full bodied and award winning organic cabernet wines. She will be greatly missed.

## Certified Olive Oils Receive Big Awards

A number of CCOF certified members received special recognition at the 2009 LA International Olive Oil Competition. Pacific Sun Olive Oil received Best in Show for their Extra Virgin Olive Oil. Apollo Olive Oil won a Best of Class Gold Medal for their Organic Sacramento Valley Blends Mistral. Olivas de Oro, Cliff Family Farm, Stone



Edge Vineyard and Harris Ranch Napa Valley received Silver Medals while Embry Family Farms and Figueroa Farms were both awarded bronze medals for their various organic olive oils.



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Gift Baskets, Packing, Pears  
209-369-3586

### Alvie Snow Farms

Ron Snow, Ricky Snow, & Beverly Rogers  
Wasco, CA  
bsnowfarms@aol.com  
Almonds  
661-758-3917

### American River Ag, Inc.

Craig Walker, Paul Rushing, & Misty McFalls  
El Dorado Hills, CA  
craig@americanriverag.com  
Handling, Storage  
www.americanriverag.com  
916-869-9000

### Ametjian Farms (Dinuba Ranch)

Dean Paul Vlazakis & Paula C. Ametjian & Emmanuel Vlazakis  
Tulare, CA  
Grapes (Raisin)  
559-686-5473

### Ancient Organics

Matthew 'Matteo' Girard Maxon  
Berkeley, CA  
ancientorganics@me.com  
Ghee  
www.ancientorganics.com  
510-847-5565

### Anomaly Vineyards

Mark Porembski  
St. Helena, CA  
mark@anomalyvineyards.com  
Grapes  
www.anomalyvineyards.com  
707-967-8448

### Aulakh Farms, Inc.

Abrasham S. Aulakh  
Kerman, CA  
aulakh89@gmail.com  
Grapes (Raisin), Raisins  
559-288-6622

### Bad Dog Farms

Bradley Zeve  
Carmel, CA  
bradley@mcweekly.com  
Fruit, Mixed Vegetables  
831-601-5678

### Ball Tagawa Growers

Stephen Sapone, David Pruitt,  
Laura Wulff  
Pismo Beach, CA  
steve@twcg.com  
Greenhouse Cut Flowers or Greens  
805-481-7526

### Bardessono

Noel Lopreore  
Yountville, CA  
noel.lopreore@bardessono.com  
Mixed Vegetables  
www.bardessono.com  
707-204-6034

### Barista Espresso

Scott Hill  
Colorado Springs, CO  
baristaesp@yahoo.com  
Coffee (Roasted)  
rebelroaster.com  
719-578-1185

### Billy Grissom Fertilizer Spreading LLC

Billy Grissom  
Hilmar, CA  
Corn (Fresh), Pasture  
209-632-6055

### Bio Farm

Leonard & Judith Diggs  
Kelseyville, CA  
biofarm@rocketmail.com  
Mixed Fruits & Vegetables  
707-695-8983

### Blue Heron Farms, Inc.

Scot Monckton & Bruce Dennis  
Knights Landing, CA  
smonckton@aol.com  
Rice, Safflower, Wheat  
916-207-6580

### Bokisch Ranches, LLC dba Bokisch Vineyards

Markus Bokisch  
Victor, CA  
markus@bokischranches.com  
Grapes, Grapes (Grenache), Grapes (Syrah)  
www.bokischvineyards.com  
209-614-4600

### Brandon Silveira Farms

Brandon Silveira  
Hanford, CA  
brandon@lemoorenet.com  
Alfalfa, Tomatoes (Processing)  
559-582-5644

### Brar Farms

Iqbal (Bob) S. and Shavinder K. Brar  
Fowler, CA  
Pomegranates  
559-834-5656

### California Seed Production, Inc.

Robert Bassi  
Gilroy, CA  
robert@calseed.com  
Seed Multiplication, Seeds  
408-427-6805

### Canihan Vineyards

William S. Canihan  
San Francisco, CA  
bcanihan@pacbell.net  
Grapes (Wine)  
www.canihanwines.com  
415-929-8190

### Capay Satsuma Mandarins

Dawit Zeleke  
Orland, CA  
info@sweetmandarins.com  
Mandarins, Mandarin Orange  
www.sweetmandarins.com  
530-865-2578

### Chenoweth Vineyards Inc.

Amy Chenoweth  
Graton, CA  
amy@chenowethvineyards.com  
Apples  
www.chenowethvineyards.com  
707-829-3367

### Clif Bar Family Winery & Farm, LLC dba Clif Family Farm

Brad & Kathleen Crawford, Nancy Abreu, Gary Erickson  
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www.cliffamilywinery.com  
707-968-0625

### Cooper-Garrod Estate Vineyards

Bill Cooper & Jan Garrod  
Saratoga, CA  
organic@cgv.com  
Grapes (Cabernet Sauvignon), Grapes (Pinot Noir), Wine, Wine Making  
www.cgv.com  
408-867-7116

### Cornett Vineyard/ Rosetti Vineyards

Lachlann McCracken & Terry Rosetti  
Hopland, CA  
lachlann@farmecologylabs.com  
Grapes (Cabernet Sauvignon), Grapes (Chardonnay)  
707-328-0084

### Dan Baldi

Dan Baldi  
Sebastopol, CA  
Apple Trees  
707-829-9685

### Darren & Darlene Mora

Darren and Darlene Mora  
Watsonville, CA  
dlou44@aol.com  
Apples, Hops  
831-761-2130

### Darren & Karen Hansen

Darren & Karen Hansen  
Ferndale, CA  
woodies@frontiernet.net  
Corn (Dry), Hay and Pasture  
707-786-4232

### Davis Drive Organics

Charles A. Sawyer and Peter Chevalier  
Ukiah, CA  
Grapes (Chardonnay), Grapes (Muscat), Grapes (Viognier)  
707-463-0138

### Diageo Chateau & Estate Wines Co. dba Beaulieu Vineyard

Domenica Totty  
Rutherford, CA  
domenica.totty@diageo.com  
Wine  
www.bvwines.com  
707-967-5200

### Diener Walnut Ranch

George Diener  
Kelseyville, CA  
geodiener@sbcglobal.net  
Walnuts  
707-279-4323

### Don Warkentin

Don & Jeanette Warkentin  
Dinuba, CA  
Corn (Dry), Corn (Fresh), Sweet corn  
559-591-7341

### Elk Mountain Vineyards

Dana DiRicco & Glenn Benjamin  
Upper Lake, CA  
mddcdmdx@att.net  
Grapes (Wine)  
707-275-3500

### Elk Ridge Almonds, Inc.

William Pitman, Jane Pitman, and John Campbell  
Madera, CA  
organic@elkridgealmonds.com  
Almond Processing, Almonds  
www.elkridgealmonds.com  
559-664-0800

### Elkfield Vineyards

Nadiem Hanna Khoury  
Ukiah, CA  
elkfield@aol.com  
Grapes (Wine), Olives  
707-293-4781

### Emery Estate Vineyard and Winery, LLC

John Emery & Derek Irwin  
Sonoma, CA  
silveremo@emerywines.com  
Grapes (Wine)  
707-933-9921

### Estrella River Ranch

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Paso Robles, CA  
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Nash and Dellene Dweik  
Corning, CA  
nashsoli@nasholiveoil.com  
Grapes, Hay, Olives  
nasholiveoil.com  
530-824-5187

### Feingold Vineyards

Stanley Feingold  
Glenn Ellen, CA  
stanfeingold@gmail.com  
Grapes (Wine)  
feingoldvineyards.com  
707-576-7775

### Filice Farms, L.P.

Mark Wright  
Hollister, CA  
markw@filicefarms.com  
Peppers  
831-637-3200

### Flood Plain Produce

Melvin, Hollis, Helena, & Carl Krebs  
Scotia, CA  
floodplain@asis.com  
Artichokes, Beans (Fresh), Beets, Carrots, Corn (Fresh), Cucumbers, Eggplant, Fennel, Flowers, Garlic, Lettuces, Melons, Onions, Peppers, Potatoes, Pumpkins, Squash, Tomatoes (Fresh Market)  
707-722-4330

### G Star Farms

Grace and Daniel Santos  
Merced, CA  
gstarsantos@aol.com  
Fallow, Tomatoes (Cherry)  
209-819-9887

### Galens Way

Matthew Persico  
Sebastopol, CA  
matthew@galensway.com  
Extracts  
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707-479-1555

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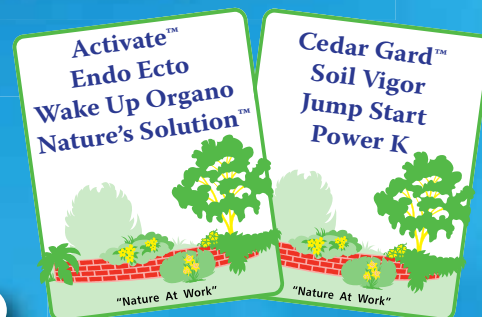
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www.fpalliance.com/800.903.9002



## Gasto Farms

Chris Ellen & Phil Christensen  
Kingsburg, CA  
ellenvineyards@comcast.net  
Grapes (Colombard)  
559-281-0379

## George Ulitin

George Ulitin  
Napa, CA  
georgeulitin@sbcglobal.net  
Grapes (Sauvignon Blanc)  
707-255-2005

## Giulieri Ranch Corporation

Lane Giulieri  
Ferndale, CA  
Hay, Pasture  
707-725-3701

## Golden Gate Confections, LLC

Dolores & Danny Noonan  
Montara, CA  
Cookies  
800-849-9458

## Gravelly Ford Ranch

Steven M. Emmert  
Madera, CA  
emmert6@aol.com  
Grapes (Grenache), Grapes (Juice),  
Grapes (Raisin), Grapes (Ruby  
Cabernet), Grapes (Wine), Grapes  
(Zinfandel)  
559-674-6594

## Harmon Family Vineyard

John & Teresa Harmon  
Santa Ynez, CA  
teri.harmon@verizon.net  
Grapes (Wine)  
805-688-1334

## Healtherve Food Manufacturing Usa, Inc

Zaini Yanto Sjafrudin (IAN)  
Rancho Cucamonga, CA  
yanto@healtherve.com  
Chicken Broth, Processing  
www.healtherve.com  
909-481-7514

## Hobe Ranch (Organic)

Steven Emmert & Matt Hobe  
Fresno, CA  
Grapes (Raisin), Grapes (Wine)  
559-226-1522

## Howard K. Albano dba Cuyama Orchards

Byron Albano  
North Hollywood, CA  
appleguy@mpowercom.net  
Apples, Apples (Fuji), Apples (Gala)  
818-764-8682

## Jack Neal & Son/ McCarthy

Mark Neal  
St. Helena, CA  
mneal@jacknealandson.com  
Grapes (Wine)  
707-963-7303 ext. 118

## Jack Neal & Son/ Tucker Vineyards

Patrick Riggs  
St. Helena, CA  
priggs@jacknealandson.com  
Grapes (Wine)  
707-963-7303 ext.118

## Jack Neal & Son/ Warner Vineyards

Mark Neal  
St. Helena, CA  
mneal@jacknealandson.com  
Grapes (Wine)  
707-963-7303 ext. 118

## Jack Neal & Son/Ackerman Vineyards

Mark Neal  
St. Helena, CA  
mneal@jacknealandson.com  
Grapes (Wine)  
707-963-7303 ext. 118

## Jackson Family Wines, Inc. dba Cardinale Winery

Ed Farver  
Oakville, CA  
ed.farver@kjmail.com  
Wine  
707-948-1950

## JBH Farms

Joseph Hughes  
Oroville, CA  
cowkidz@sbcglobal.net  
Rice  
530-693-2537

## JCP Farming Co.

Peter & Jode Chevalier  
Calpella, CA  
petercvm@comcast.net  
Grapes (Sauvignon Blanc)  
707-485-0640

## Jelich Ranch

Skip Parod, Phil White and Terence  
Welch,  
Portola Valley, CA  
terencewelch@yahoo.com  
Fruit and Nut Trees  
www.jelichranch.com  
831-435-8733

## Joe Green Ranch

Chris Frieders  
Courtland, CA  
jgr@citolink.net  
Pears  
916-775-4000

## Joe Kosareff Farms

Joe Kosareff  
Buttonwillow, CA  
jko661@hotmail.com  
Fallow  
661-201-2661

## Kenneth Alles

Kenneth Alles  
Fresno, CA  
klalles@msn.com  
Grapes (Raisin)  
559-351-1194

## Kitehawk Farm

Denise & Charles Schryver  
Atascadero, CA  
Charles.Schryver@onemain.com  
Olives  
805-461-0496

## Kosher Gourmet Dog Bakery

Julien Bohbot, Janice Jacobson, &  
Lola Costello  
Los Angeles, CA  
delice8583@yahoo.com  
Dog Treats  
310-600-2823

## Larabee Ranch

Jack L. Rice  
Woodland, CA  
jayellarr@yahoo.com  
Alfalfa, Pasture, Pasture &  
Rangeland  
707-499-7423

## Larry Esajian

Larry Esajian  
Kingsburg, CA  
eshog24@sbcglobal.net  
Peaches  
559-897-7608

## Lilli J Ranch, LLC

Jonathan Flyer  
Eureka, CA  
jsflyer@sbcglobal.net  
Hay  
www.lillijranch.com  
707-499-1630

## Lonjevitea Kombucha LLC

Michaela Biaggi & Mollie Sitkin  
Petaluma, CA  
michaela@lonjeviteakombucha.  
com  
Kombucha  
www.lonjeviteakombucha.com  
707-849-4480

## Lorenzi Vineyards

Ken & Harry Lorenzi  
Ukiah, CA  
nickelcreeknursery@msn.com  
Grapes (Cabernet Sauvignon),  
Grapes (Merlot), Grapes  
(Zinfandel)  
707-485-1961

## Luis E Miranda dba Wholeness Farm

Luis Miranda  
San Francisco, CA  
lumilio@yahoo.com  
Mixed Vegetables, Vegetables  
www.wholenessfarm.com  
415-269-5607

## Marthedal Farms

Eric Marthedal, Kristy Vasquez, &  
Veronica Perez  
Fresno, CA  
Cooling, Packing, Shipping, Sorting,  
Storage  
www.marthedalfarms.com  
559-834-2844

## Medoil, LLC

Dayan K. Peck, Tony Fultz, & Ron  
Sheetz  
Franklin  
OH  
dpeck@valdolivausa.com  
Olive Oil  
www.valdolivausa.com  
937-401-0821

## Mike Cauzza Farms

Mike Cauzza  
Arvin, CA  
Wheat  
661-854-3319

## Monterey Peninsula Farming, LLC

Rick Emmett  
Hanford, CA  
remmett@skfoods.com  
Fallow, Tomatoes (Processing)  
559-288-6303

## National Organic Packing Co.

Espie Estrada  
Riverside, CA  
espiebb@yahoo.com  
Citrus Packing  
951-686-2422

## Naughty Boy Vineyards dba Nbv

Jim Scott  
Potter Valley, CA  
naughtyboyvineyards@yahoo.com  
Grapes (Pinot Noir)  
www.naughtyboyvineyards.com  
707-743-2868

## New Fragrance Continental Inc. dba Lanatura

Sabina & Alejandro Chazanas  
Los Angeles, CA  
Body Oil  
www.lanatura.com  
323-766-0060

## NHK Laboratories, Inc.

Fareed Ansari, Uma Rajendran,  
Waffae Taha, Sam Biggs and Elisha  
Oguri  
Santa Fe Springs, CA  
Dietary Supplement, Processing  
562-944-5400

## Nielsen Ranch

Dale Dylan Nielsen  
Eureka, CA  
Hay, Mixed Fruits & Vegetables  
707-496-6960

## NK Development

Johnny Starling  
Hanford, CA  
jstarling@nicholsfarms.com  
Pistachios  
559-584-6811

## Nonella Livestock

Tom & Darla Nonella  
Klamath Falls  
OR  
dnonella@aol.com  
Cattle (Slaughter), Pasture  
541-883-7129

## North Valley Farms

DeNeane Ashcraft  
Cottonwood, CA  
dashcraft@snowcrest.net  
Pasture  
www.northvalleyfarms.com  
530-347-7151

## Oakridge Warehouse

Danny O'Daniel, Jr. & Thomas  
Harrington  
Oakdale, CA  
kodiakexpress1@aol.com  
Storage  
209-602-0080

## Oakville Ranch Vineyards LLC

Mary Miner  
Napa, CA  
paula@oakvillerranch.com  
Fallow, Grapes, Grapes (Cabernet  
Sauvignon), Grapes (Chardonnay),  
Grapes (Petit Syrah), Grapes  
(Zinfandel)  
www.oakvillerranch.com  
707-994-9665

## Outfitter Properties, LLC

Erich Vaden and Lannie L. Johnson  
Palo Alto, CA  
Hay  
530-336-5707

## Partridge Cellars, LLC

Richard & Cristina Partridge  
Cerritos, CA  
dick@rpartridge.com  
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## **Pflug Packaging & Fulfillment**

Judy Jardine  
Lathrop, CA  
jjardine@pflugpackaging.com  
Storage  
209-679-4975

## **Pioneer Farming**

Dennis M. Serpa  
Oakdale, CA  
dmserpa@cwnet.com  
Alfalfa, Almonds, Pasture  
209-531-5175

## **Ranchito Paraíso**

Marc and Denise Kraft  
Soquel, CA  
Lemons  
www.pacificsail.com  
831-818-7725

## **Real Live Foods, Inc. dba Leaf Organics**

Ray Gonzales  
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ray@leaforganics.com  
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Entrees, Meals, Salad, Snack Foods  
www.leaforganics.com  
323-780-8407

## **Robert Bollens & Cynthia Bollens**

Robert & Cynthia Bollens  
Ukiah, CA  
bollensc@pacific.net  
Grapes (Cabernet Sauvignon)  
707-463-2978

## **Round River Farm**

Erica Lundquist  
Witter Springs, CA  
elundquist@wildblue.net  
Walnuts  
707-275-3335

## **S. W. Emmert**

Steven Wyatt Emmert  
Madera, CA  
Grapes (Raisin)  
559-675-1298

## **Sacramento River Ranch II LLC**

Dominic Bruno  
West Sacramento, CA  
dominic.bruno@sacramentorr.com  
Clover, Fallow, Forage, Mixed  
Vegetables, Oats, Ryegrass, Sudan  
grass, Walnuts  
916-374-9426

## **Salem Ranch**

Hui Yeon Yoon & Seung Uh Lee  
Lucerne Valley, CA  
yoon103@gmail.com  
Fruit  
760-248-2643

## **San Benito Farms, LLC (DSA)**

Daniel Balbas  
Aromas, CA  
DBalbas@berry.net  
Blackberries  
831-763-7204

## **Shooting Star CSA**

Lily Schneider & Matthew McCue  
Fairfield, CA  
shootingstarsca@gmail.com  
Mixed Vegetables  
www.shootingstarsca.com  
707-207-0548

## **Silver State Meats LLC**

Josh McKown, Joe Lafleur, & Sandy Fuentes  
Denver, CO  
josh@silverstatemeats.com  
Beef, Pet Food, Processing  
303-291-5555

## **Smiling Sun Farms**

Martha White & Alice McNair  
Sebastopol, CA  
smilingsunfarms@gmail.com  
Mixed Fruits & Vegetables  
707-824-9241

## **Sonoma Mission Farms**

Garrett Mertle  
Sonoma, CA  
garrett@sonomamissionfarms.com  
Grapes (Cabernet Sauvignon),  
Grapes (Pinot Noir), Olives  
707-996-6009

## **Spa de Soleil**

Rena Revivo  
Sun Valley, CA  
rena@spadesoleil.com  
Manufacturing  
818-504-3200

## **Spring Valley Ranch**

Mathew Ringel  
Yankee Hill, CA  
Basil, Blackberries, Blueberries,  
Borage, Boysenberries, Carrots,  
Celery, Chives, Cilantro, Corn  
(Fresh), Cucumbers, Currants,  
Dill, Eggplant, Goji Berries,  
Gooseberries, Grapes, Lavender,  
Melons, Onions, Parsley, Peppers,  
Potatoes, Raspberries, Rhubarb,  
Sage, Strawberries, Tomatoes  
(Fresh Market)  
530-534-1229

## **Sundale Cold Storage**

Mike Tamouzian & Eric R. Lewis  
Tulare, CA  
Cold Storage, Grapes  
559-687-8787

## **Sun-Maid Growers, Inc.**

Mike Moriyama, Blake Cuadros, &  
Rick Stark  
Kingsburg, CA  
mmoriyam@sunmaid.com  
Grapes (Raisin)  
559-897-6355

## **Sunny's Garden**

Miguel Crisantes & Ines Crisantes  
Nogales, AZ  
miguelcrisantes@mac.com  
Alfalfa, Bell Peppers, Cantaloupe,  
Cucumbers, Eggplant, Fallow,  
Melons (Honeydew), Peppers,  
Sorghum, Tomatoes (Fresh  
Market), Watermelon, Zucchini  
520-281-2213

## **Sycamore Hollow Farms**

Johnnie Siliznoff  
Kerman, CA  
jorliliz@kermantel.net  
Almonds, Grapes  
559-970-4010

## **Terra Bella Family Farm**

Shawn R. Seufert  
Pleasanton, CA  
shawn@terrabellafamilyfarm.com  
Apple Trees, Basil, Beans (Fresh),  
Beets, Borage, Broccoli, Brussel  
sprouts, Carrots, Chard, Cilantro,  
Cucumbers, Eggplant, Garlic, Grape  
Vines, Green Beans, Kale, Melons,  
Mint, Onions, Oregano, Peppers,  
Plum Trees, Pomegranates,  
Pumpkins, Radish, Raspberries,  
Shallots, Squash, Sunflower,  
Tomatillos, Tomatoes (Fresh  
Market)  
925-202-8020

## **Tony's Fine Foods dba California Cold Logistics**

David Apling, Javier Ruiz, & Allen Holder  
Yuba City, CA  
Storage  
530-673-5627

## **Tres Osos Olive Oil**

Dean Griggs  
Carmel, CA  
deanattresosos@yahoo.com  
Olives, Olive Oil  
831-659-2431

## **Truchard Vineyards**

Anthony M. Truchard  
Napa, CA  
Grapes  
707-253-7153

## **Usibelli Ranch & Game**

Salvador Rios  
St. Helena, CA  
salvadorrios02@sbcglobal.net  
Grapes (Cabernet Sauvignon)  
www.usibellivineyards.com  
707-963-9142

## **Valley Farm Management**

Dale McFall  
Corning, CA  
Prunes  
530-200-0575

## **Victor P. Bringetto**

Victor Bringetto  
Fresno, CA  
vbringetto@gmail.com  
Grapes (Raisin)  
559-266-2135

## **Viriditas Farm- Vreseis Limited dba Sally V. Fox**

Sally Fox  
Guinda, CA  
sally@vreseis.com  
Cotton, Hay, Peas (Blackeyed),  
Rangeland, Spelt, Wheat  
www.vreseis.com  
530-796-3388

## **Wally Macomber**

Wally Macomber  
Kelseyville, CA  
ageqiupserv@yahoo.com  
Walnuts  
707-263-7623

## **Waters Ranches**

James Andy and Josh Waters  
Moorpark, CA  
farmerwaters@aol.com  
Avocados, Lemons  
805-532-2019

## **West Coast Acquisition Company dba Simpson Meadow Winery**

Andrea Beltran, Danielle Connolly,  
and Garrick Miyamoto  
Ceres, CA  
Wine  
209-538-3131

## **White Road Farms**

Don Traynham  
Arbuckle, CA  
dtraynham@sunvalleyrice.com  
Rice, Safflower  
530-682-9889

## **Wild Hare Vineyard**

Allen & Elaine Sonnevile  
Kelseyville, CA  
asonnevile@calpine.com  
Grapes (Merlot), Walnuts  
707-279-1665

## **William and Jane Pitman**

William and Jane Pitman, Laura Munoz  
Madera, CA  
wpitman@hughes.net  
Almonds  
559-674-1465

## **Xocolaterre**

Ana Clavell & Bea Marty  
Los Angeles, CA  
Chocolate, Chocolate/Cocoa  
Packing  
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*Ann's Orchards*

*B & R Farms*

*Baker Creek Farming*

*Bill Perry*

*Boeger/Boeger*

*Burt Haughey*

*Candycot Fruit Company*

*Capay Valley Ranch*

*Central Valley Organics Inc.*

*Champagne Sauces Inc.*

*Charles and Lorraine Marsh*

*Cibaria International dba*

*West Coast Olive Oil Co.*

*Colorado Baking Company, Inc.*

*Creative Logistics Group Inc.*

*D.P. Enterprises, LP*

*Dane Nissen*

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*Gateless Farm*

*Gci Nutrients*

*Giddyup Garlic*

*Global Organic Foods Solu-*

*tions*

*Gregory Farms*

*Grover Family LP*

*H & R Koligian*

*Continued on page 37*

# Member Listings Continued from page 39

Hollyhock Farms  
 Jerry & Joy Culver  
 Jim Bianchi Farms  
 Kelby Sheppard, Josh Sheppard  
 Korea Green House  
 Krier Foods  
 La Buona Terra  
 Lindencroft Farm  
 Martinez Farms  
 Metta Forest Monastery  
 Nature's Inventory  
 Ndic Farms  
 Nostra Noce  
 Organic Rice Partners  
 Paesano Farms  
 Passion Fruit Farms  
 Petrou Foods  
 Prime Time International  
 Rangel Organics  
 Ricetec, Inc.  
 Robert and Jarol Farms  
 Rore Ranch  
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 Sespe Creek Stables  
 Sunray's Harvest LLC  
 Sunrise Fresh Fruit & Nut

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 Superior Transplants  
 Tea Summit  
 The Freaky Bean Coffee Co. Inc.  
 The Organic Spirits Co.  
 Torres Family Farms  
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 Twin Hill Ranch  
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 info@mountainroseherbs.com

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 craig@jadience.com

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 mail@n-systems.net

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 St. Louis, MO  
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 info@ribus.com

**IFC**  
 Sean Glover  
 2862 16th Ave.  
 Kingsburg, CA  
 (559) 836-8928  
 www.indfumco.com  
 sglover@indfumco.com

### Ag Advisor

**Azomite**  
 Thetis Sammons  
 324 State Street, Suite E  
 Santa Barbara, CA  
 (805) 886-6308  
 www.azomite.com  
 thetis@azomite.com

**Green Penguin Communications**  
 Annie Gardiner  
 6114 La Salle Ave., PMB 421  
 Oakland, CA  
 (510) 339-1363  
 annie@greenpenguincomm.com

**Purgatory Ventures**  
 Christine Flannigan  
 50806 Bramble Lane  
 Squaw Valley, CA  
 (559) 338-3138  
 www.purgatoryventures.com  
 christine@purgatoryventures.com

### Individual

**North Coast Opportunities**  
 Patty Bruder  
 Willits, CA

**Karolyn Minaya**  
 Jamaica, NY

**Angela Paige Miller**  
 Santa Cruz, CA

**Napa Valley Grapegrowers**  
 Jennifer K. Putnam  
 Napa, CA

### Student

**Jerry Shaffer**  
 Paso Robles, CA

**Don May**  
 Malibu, CA

### Family

**Deborah Flower**  
 El Dorado Hills, CA

**Rodney & Sherril Wells**  
 Fresno, CA

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# Classified Ads

## FOR SALE

### Corner Boards

1,000 plus Shipping Corner Boards for Sale. 5' long, used for loading pallets. \$40.00 per 100 FOB in Firebaugh, CA. Please contact John Teixeira, Lone Willow Ranch (559) 694-0017 or email lonewillow@aol.com.

### Production Items

Aluminum irrigation pipe 20ft at \$15 with fittings for \$10. Stokes 15ft ladder \$150. 140ft pull hoses with sled \$7.50. Contact Steve Thomas (707) 621-2278.

### Plasma Neem Oil - OMRI listed

Plasma Neem® Oil, OMRI listed agricultural spray and Plasma Neem® Cake OMRI listed soil additive at attractive prices. Please contact manager@plasmaneem.com or fax (800) 859-7115.

### CCOF-Certified Organic Forage Mix Hay

Forage mix hay (oats, beardless wheat, barley) for sale in Gridley, CA. CCOF-certified, excellent quality, very clean except for some wild radish, not rained on. Three strand bales, approximately 100 lbs. each, \$10 per bale. Neighbor has a squeeze loader available for hire for truck loading. Call (530) 846-6511 or email wooleyfarms@msn.com for more information.

### Organically-Managed Ranch in Yuba City for Sale or Lease

47-acre, organically-managed ranch in Sutter County for sale and/or lease. Owners are asking \$595,000 for the main 5-ac parcel with 2 houses. An additional three parcels are available for share lease, lease-to-own, or sale including two 20-acre parcels, plus a 2 acre parcel. Two wells, one deep and one shallow, irrigate the entire property. The ranch has been subdivided. For more information contact Kendra Johnson, California Farm Link at (530) 756-8518 x 32.

### Organic Land for Lease in Carmel

20 - 35 potential acres available on the coast with great soil and plenty of water. Sub-leaser must pay for property taxes, PG&E for well pump and for acreage. Part of acreage available now. Remaining acres available in the fall. Call for more details. (831) 726-9432

### Certified Land For Sale

40 Acres in Madera County. CCOF Certified Organic. Well water. Call (408) 683-2707.

### Organic Farm Land Available for Lease

350 acres of CCOF certified organic farm land available for lease in Livingston, CA. Contact Frank at (209) 394-3397.

### Yearling Heifers and Steers

Organic coastal pasture grass fed beef yearling heifers and steers for sale. 40 are available. Weights to 1000#. Located in Petrolia, Humboldt County. Please call (707) 629-3506 or email evenson@igc.org.

### Organic Grass/Clover Hay

Certified Organic Grass/Clover Hay. Three twine bales. First or Second cutting. \$160.00 per ton or \$8.00 per bale. No Damage. Very good quality. Cottonwood, CA. Contact Mark at (530) 347-5304.

### Jacob Sheep Ram as Breeder Stock Available

We have a 3-4 year old jacob sheep ram (black/white with 4 horns) as breeder stock available. He is not certified yet, but has been managed according to certified organic guidelines for 1 year now. He will give you black or black/white sheep, depending on the ewes you use. We might also have some lambs available that are a cross of rambouillet, dorper, suffolk/ hampshire, dorset and jacob. For more information, contact Jan at (951) 808-7546 or email jan.k@hsresort.com.

### Organic Hay

Certified organic Timothy hay for sale. No rain and excellent quality. Truckloads only. \$165/ton Lakeview, OR. Contact Ross at (541) 417-0284.

### Produce Traceability

Produce Traceability Initiative Compliance for \$180/yr. (888) NOW-2010.

## EMPLOYMENT

### Board Member Position

The Homeless Garden Project in Santa Cruz, CA is expanding its Board of Directors. Volunteer board members will work to raise public awareness and improve financial security of the organization. We are looking for someone with a commitment to serving the homeless community, experience in organic farming, connections to the community and interest or experience in fundraising. Board members serve a three-year term, meet once a month in Santa Cruz, and volunteer twice a year at the farm or store. Please send a resume to woutjes@homelessgardenproject.org and abbeya@homelessgardenproject.org or visit our website [www.homelessgardenproject.org](http://www.homelessgardenproject.org) for additional information.

### 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](mailto:ccof@ccof.org) or fax your ad to CCOF at (831) 423-4528 with a subject line of "CCOF member classified ad".

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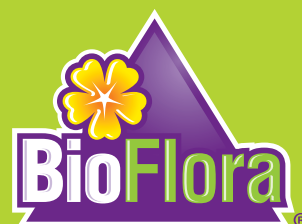
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