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Certified Organic

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SUMMER 2008

Water and Organic Farming

Crisis or Opportunity?

IN THIS ISSUE:

Certification News
Member Profile - Organic Ice Cream
Biodiversity Tips
Calendar of Events

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Contents

First Words	4
Know Your CCOF	5
FEATURE ARTICLE: Water and Organic Farming	6, 11
Member Profile	13
In The News	14, 15
Education & Promotion	17
Advocacy	18, 19
Certification News	20, 21
Biodiversity Tips	23
Events Calendar	25
In The Media	27
Member News	29
Members Listings	31, 33, 37
Classified Ads	38



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First Words



I hope you're enjoying the beautiful outdoors during these sunny days of summer. But, don't plan on using as much water in your garden or on your farm as you did last year. The water crisis has finally escalated, causing California Governor Schwarzenegger first to declare a statewide drought and then to proclaim a state of emergency in nine Central Valley counties due to severe water shortages: Sacramento, San Joaquin, Stanislaus, Merced, Madera, Fresno, Kings, Tulare and Kern.

Although our feature article beginning on page 6 begins with some depressing statistics about our water situation, it goes on to highlight real-life examples of innovative organic farmers working to conserve precious resources. You might also get some tips on practices to help save water on your farm or in your garden.

You'll find our regular Biodiversity Tips column provided by the Wild Farm Alliance on page 23. CCOF has begun to add biodiversity considerations during organic inspections, and inspectors will report on

potential concerns. See page 20 for more information on this new improvement which was implemented at the request of CCOF members.

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

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

I had the privilege of representing CCOF at the National Organic Standards Board (NOSB) meeting in Baltimore in May. Even though CCOF is one of the oldest and

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

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

Peggy Mias

CCOF Executive Director

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Know Your CCOF

Michael Grippi



Michael joined the CCOF team in February of 2008 as Information Technology (IT) Assistant. Originally from Marin County, Michael has been working in IT related fields for over 12 years throughout the North Bay, Silicon Valley and Santa Cruz. Prior to joining CCOF Michael held the role of 'IT Administrator' for a large law firm in San Francisco. Currently, he has his hands full installing three new servers in the office, and helping develop the network that CCOF will utilize for years to come. Michael also assists on the day to day function of computer helpdesk support for on site and off site employees. Michael enjoys maintaining a healthy lifestyle by eating raw organic foods and by practicing kriya yoga and meditation.

David Hernick



A native of Egan, Minnesota, David Hernick comes from the acclaimed "onion capital of the United States." In January of 2008, David joined the CCOF staff as a grower certification specialist. His work experience with agriculture roots back to his past work experience with elementary school kids, educating them on organic food options, and to time spent working on establishing reforestation projects in Ecuador. David is passionate about the use of beneficial fungi on farm systems, and has lectured on such issues internationally. When around the

office he offers translations and customer service for Spanish speaking clients, assesses new applications and conducts material reviews. When not working, you can find him riding his bike or gardening.

Angela Farren



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

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

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Crisis or Opportunity

Water Conservation and Organic Farming

By Bridgett McGrath

Water makes up 75% of the earth's surface, yet only 3% is freshwater. The global water crisis looms over our vast landscape as growing agricultural demands and booming population growth continue to demand more from lakes, rivers, and underground aquifers. In June, California Governor Schwarzenegger proclaimed a statewide drought and issued an Executive Order directing immediate state action to deal with the crisis. The fate of the water supply is one of the largest issues facing policymakers and farmers today.

This summer will be one of the driest summers in the last 80 years. The California Department of Water Resources (DWR) reports that water reservoir storage is the lowest since 1994. Other sources of water are similarly distressing. The Sierra snowpack is at a record 67% below average with runoff forecast at only 55% of normal. The crisis is compounded by increased demand for water linked to residential development, agricultural growth, pumping restrictions of the Sacramento River Delta water to protect the Delta smelt and the overall decrease in water availability.

As the water crisis in California deepens, everyone is looking for solutions and attention is inevitably turning to agriculture which continues to be the largest user of water in California—averaging 80% of total state use. The spotlight falls on a farming community that is already facing tremendous business challenges due to the water shortage.

Many farmers are dealing with water shortages by fallowing land. The United States Bureau of Reclamation (USBR) reduced the Central Valley Project water allocations from 45% to 40% as of June 2. According to a recent article in the Capital Press, the reduction in water allocated to agriculture in areas within the Fresno and King counties will result in the fallowing of a third of the district's 600,000 acres of

farmland. San Diego County's Imperial Water District water prices have skyrocketed because of a reduction in the water supply previously pumped from as far away as the Central Valley. These farmers face a harsh 30% restriction on usage with avocado producers in the region being severely impacted. Farmers could go out of business and a reduced food supply would provide further impetus for increased food prices.

So where is the silver lining in this dry cloud? At this crucial moment, organic and sustainable farming practices demonstrate how to decrease water use through the selection of drought-resistant plant varieties, land management practices, the use of rainfall catchment systems and other water conservation strategies. The water conservation 'best practices' that have sprouted from the organic and sustainable agricultural communities can provide realistic, easily adoptable strategies that can be implemented immediately to help solve the current crisis. These same strategies should inform policy decisions.

Dry Farming

Dryland farming is a technique that has been utilized in areas where annual precipitation totals 20 inches or less. The early Spanish and Italian pioneers of the wine industry brought dry farming methods with them to grow wine grapes. With dry farming crops are cultivated with little or



Dirty Girl Produce Dry Farmed Tomatoes



T-Tape Irrigation System at the Homeless Garden Project, Santa Cruz

no irrigation in soils with high water retention. It is based on cultivating the soil to maintain the natural moisture provided by winter rains. Dry farming can be used to grow a number of crops including tomatoes, grapes, olives, potatoes, and squash. In central California, CCOF certified member Joe Schirmer of Dirty Girl Produce has utilized dry farming techniques for over ten years to grow his tomatoes. "We don't have a lot of well water on our property," says Joe. "Because we dry farm, we are able to grow in places where other people could not. We also use T-Tape for drip irrigation, which saves a lot of money. For farmers, water is money and the cost is a huge motivation to implement these techniques." Although the overall yields with dry farming are slightly less than irrigated fields, dry farmed produce has noticeably richer tastes and superb quality. Dirty Girl Produce has been able to maintain crop production throughout the years under conditions of very low water availability. Since the future of farming may well be about 'drought-proofing' the farm, it is likely there will be a growth in dry farming, especially as farmland becomes scarcer and groundwater systems become less available.

The 'Monitor' Mantra

The Center for Agroecology and Sustainable Food Systems (CASFS at UC Santa Cruz), lovingly called "the Farm" by



Water timer

those who frequent its grounds, acts as both a center for educational instruction as well as a working organic farm that distributes produce to the local community through their CSA and farm stand. Jim Leap is the operations manager for the CASFS farm and has been a leader in the research and practice of water conservation. Jim's mantra for water use: "monitor, monitor, monitor".

Gauging water use is a difficult but necessary process for farmers. When prices are on the rise, knowing the exact amount of water being applied on the field can mean the difference between a profit and a loss. "Pumping underground water takes a lot of energy and therefore costs a lot of money. Anytime you are applying water you should know how much you are applying because it is so easy to over-supply," says Jim. "When you over-supply, essentially you are wasting water." While giving a recent lecture to this year's crop of farm apprentices, Jim stressed the importance of knowing the science behind water irrigation and the importance of quantifying the output rates for different watering systems.

Jim provided multiple ways to monitor water use including using weather station data such as the California Irrigation Management Information System (CIMIS) to

monitor rainfall, knowing the output flow of T tape used for drip irrigation, and calculating gallon per minute pipe flows and associated sprinkler systems. Monitoring methods have been used in conjunction with a number of water saving practices. Using soil mulch to block evaporative loss on the surface, integrating tillage practices in orchards, plastic mulches over strawberry beds, and planting to moisture are highly dependent on the accuracy and efficiency of water monitoring. Jim states, "Every bit is going to help and doing a whole bunch of little things ends up making a huge difference."

Sensors and Underground Irrigation Systems

As monitoring equipment becomes more readily available, many farmers have utilized new technology to provide detailed information about the soil moisture content of their land. Vito Adranga, from CCOF certified Adranga Ranch, inserted moisture sensors into his walnut orchard in the beginning of 2007 and has found a large reduction in his total water use. Groups of three sensors, placed strategically in different parts of the orchard and set at 18 inch, 36 inch and 60 inch depth monitor the moisture content at the different levels within the soil. "The sensors have allowed us to irrigate only when we need to," says Vito. "I have been able to keep the soil moisture levels constant and avoid over watering."

The benefits of monitoring soil moisture include not only water conservation but also large economic savings. "It is very



Vito Adranga water sensor monitoring

costly to irrigate because it not only uses a lot of water but also lots of labor," claims Vito. "Some growers have been able to skip irrigation on a field with this information, which has saved them thousands of dollars on water and labor costs."

Integrated water systems further the benefits of technological approaches. Though the sensors are effective in reducing water usage in irrigation systems, Adranga Ranch combines this technology with other practices to create an integrated water management program. "The sensors are just a part of our new irrigation system. We have replaced our above-ground, gated pipe sprinkler system with a hard line underground pipe system," says Vito. "The Natural Resource Conservation Service (NRCS) set up the system for us and helped develop a plan that would improve our water use. It has greatly reduced leaking from the pipes and allows us to get water under the soil where we need it. There is also no run off, which keeps the nutrients in the soil. We have 615 of these sprinklers and we are able to water all 24 of our acres in one day." Another addition was the use of a dwarf grass cover crop underneath the walnut trees. The grass keeps the moisture in the soil. It also provides a great cushion when the nuts are removed from the trees during harvest. "Really, it is a combination of all of these projects that has helped us reduce our water use and increase efficiency," says Vito.

Mulches and Composting

Compost-based soil amendments and organic mulches can help to ease the burden of decreased water supplies for farmers facing the current crisis and demands for water usage reduction. Though difficult on a large scale, using mulching in smaller farms and gardens creates an organic layer that reduces evaporation and creates a moisture layer.

The Fall 2008 edition of Biocycle magazine stated how the water saving measures offered by compost and mulch were still vastly underutilized in San Diego county and quoted a study funded by the California Waste Management Board that found the need for irrigation in young avocado trees was reduced by 40 percent when mulch was used. Other research indicated mulching can decrease watering requirements in mature trees by 25 percent, and USDA and numerous university studies have shown compost amended soil retains moisture better and reduces irrigation demands.

- Continued on page 9

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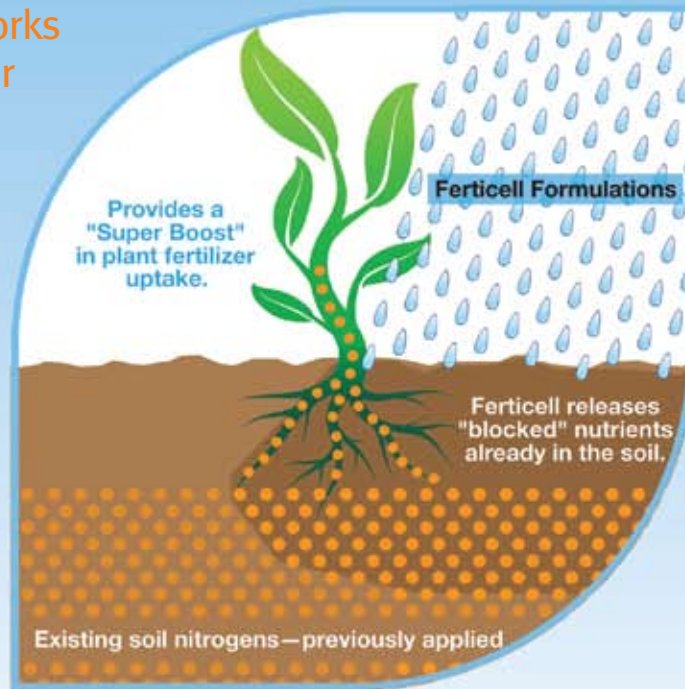
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- Continued from page 7

Rainwater Catchment



Rainwater catchment ponds

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

Creating a Framework for Sustainable Water Conservation Practices in California Agriculture

CCOF staff recently interviewed Lisa Kresge, Research Associate with the California Institute for Rural Studies (CIRS) about water conservation research they are performing as part of a larger ag water stewardship project being convened by the Polaris Institute and co-led by CIRS, the Community Alliance with Family Farmers, the Ecological Farming Association, the Agriculture and Land-Based Training Association and the OAEC WATER Institute. The case study research will expand upon the strategies outlined in the Polaris Institute's recent report, "Wetting California's Appetite: The Water Challenge for Sustainable Agriculture" and will play a key role in informing Polaris's current efforts to develop a framework and

platform for more sustainable water conservation policies and practices in California agriculture. The goal of the CIRS research project is to showcase some innovative ways in which farmers have reduced water consumption focusing more on the cultural practice side as opposed to the technological side.

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

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

Conservation Tillage

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

Irrigation Scheduling

One farmer interviewed by CIRS had implemented 80-inch permanent planting beds in an effort to hold the moisture and nutrient content in the soil. They used a solid set sprinkler system and minimum tillage approach that allows them to till right after harvest, passing through and reintroducing the residue into soil rather than work the soil and reshape the beds each planting. They are able to get one or two additional crops per block, which helps with the farmer's bottom line and improves the soil quality, through minimizing soil compaction. With solid-set sprinklers, this grower is able to irrigate based on soil moisture needs rather than labor or scheduling demands. This level of precision irrigation eliminates run-off and over-watering associated with traditional methods of irrigation. Minimum till and solid set sprinklers also save significant labor and fuel inputs.

Water Recycling

CIRS also interviewed an ornamental nursery to explore the newest concepts in water recycling. Nursery crops have a significant economic impact in California, and are the largest crop in San Diego County. Through a precision irrigation and water recovery system they are able to cut water use by half. The recovered run-off is blended with fresh water and recycled back through the irrigation system. In addition, the entire nursery is set-up in irrigation zones based on water needs to maximize distribution uniformity.



Spray irrigation

In undertaking their research the CIRS found that most growers they talked with are extremely creative and innovative. Their motivation tends to be related to staying in business, and by experimenting with new methods to save money, they also manage to conserve water. Farmers have to develop

- Continued on page 11



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

Conclusions

The demand for food will only increase over time as will demand to maintain water resources vital to agricultural production. The key towards a sustainable future is rooted in the practices already in place within the organic movement and in the adoption of innovative tried and tested techniques being used by organic farmers here in the United States and abroad. The Polaris Institute's report, *Wetting California's Appetite: The Water Challenge For Sustainable Agriculture*, states that "A sustainable water future for California will necessarily involve a broad, multi-level approach". Collaboration between research institutions, farmers, and policy makers is essential as the condition of our future water supplies remains uncertain. As demand for water increasingly outweighs the supply, farmers will face increased pressures and resource constraints. The future of agriculture must face the impending questions: what is the time limit for our water resources? In what ways will this affect how we grow crops and where we will grow them? The methods of wasteful, vast irrigation are fast becoming a distant memory.

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

Sources: *Data On Future*, <http://www.capitalpress.info/main.asp?SectionID=75&SubSectionID=767&ArticleID=41515&TM=6737.723>

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

CIMIS

The California Irrigation Management Information System (CIMIS) is a program of the Office of Water Use Efficiency (OWUE), California Department of Water Resources (DWR) that manages a network of over 120 automated weather stations in the state of California. CIMIS was developed in 1982 by the DWR and the University of California, Davis to assist irrigators in managing their water resources efficiently. CIMIS develops water budgets for determining when to irrigate and how much water to apply and can be extremely useful for monitoring soil moisture.

CIRS

The California Institute for Rural Studies (CIRS) is a social research institution whose mission is to work towards a rural California that is socially just, ecologically balanced and economically sustainable. CIRS performs applied research that can be implemented by policy and decision makers on all levels of government and that can be used as a resource for educators and consumers. For more information, visit www.cirsinc.org

CIT

The Center for Irrigation Technology (CIT) at the California State University, Fresno is an independent research and testing facility that plays a vital role in assisting designers, manufacturers and users of irrigation equipment to make the technological advances required for our growing, changing world. Their *Landowner's Manual to Managing Agricultural Irrigation Drainage Water* is a comprehensive guide for developing integrated, on-farm, drainage management systems. For more information, visit <http://cati.csufresno.edu/cit/>.

NRCS

The USDA's Natural Resource Conservation Service (NRCS) services nearly 3,000 county-level Soil and Water Conservation Districts, providing conservation programs and services to private landowners. Their main objective is to implement voluntary best-management practices through the use of programs such as conservation planning and technical assistance; conservation implementation; natural resource inventory and assessment; natural resource technology transfer; and financial assistance. Organic farmers are eligible for these resources and grants. Some programs may allow higher rates of cost-share assistance for beginning or small and limited resource organic farmers and ranchers. For more information, contact your local Soil and Water Conservation District or visit http://soils.usda.gov/sqi/management/org_farm.html.

SARE

The Sustainable Agriculture Research and Education (SARE) program helps advance farming systems that are profitable, environmentally sound and good for communities through a nationwide research and education grants program. Their publication "Smart Water Use on Your Farm or Ranch" has chapters on soil, plant and water management with topics on compost, conservation tillage, cover crops, crop rotation, water-conserving plants, rangeland drought strategies, smart irrigation and water recycling. You can read a copy online or download a copy at www.sare.org/publications/water/

UC Cooperative Extension

University of California Cooperative Extension (UCCE) has farm, 4-H, nutrition, family and consumer sciences advisors based in over 50 counties throughout California. Headquartered at UC Berkeley, UC Davis, and UC Riverside, among many other places, UCCE conducts research and coordinates advisors' activities. As a land-grant institution, the Cooperative Extension provides educational opportunities and collaborates with Cooperative Extension specialists and scientists to conduct research, field-test and adapt agricultural improvements and solutions. For more information, visit www.ucanr.org.

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Member Profile

Cable Car Delights – Figaro Organic Gelato

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



Q: What's the difference between ice cream, gelato, and sorbet and sorbetto?

A: This can be an interesting question because the government defines these items differently than what you see in the store. The store terms tend to better distinguish the product and quality. For example, the FDA defines ice cream, sherbet and water ice. There is no recognition of the terms gelato or sorbetto. Ice Cream has at least 10% butterfat in the dairy. Sherbet is less than 10%, leaning more towards a water base. Water ice has no dairy at all. Interestingly, I can't answer your question using just the FDA terminology.

To differentiate your terms, we'll do the easy one first. Sorbets and sorbetto are the same thing, except their language. Sorbet is French, Sorbetto is Italian. They are both combinations of real fruits, water and sugar. They are light, refreshing and dairy-free. So you can see clearly the sorbetto fit into the "water ice" category.

Gelato is the Italian word for ice cream. So linguistically, they are the same. In reality, gelato is creamier, more dense and with more intense flavors because real

ingredients are used instead of artificial flavors. Another interesting point, in Italy true Italian gelatos are less than 10% butterfat. According to the FDA, Italian gelato would be a sherbet.

Like many things, gelato has been given an American twist. Most significantly, the butterfat has increased over the years providing a richer flavor and creamier texture. Therefore, you now see terms to distinguish the qualities: a "Super Premium" ice cream contains 14% or higher butterfat, a "Premium" ice cream contains 12-13% butterfat, "Ice Cream" has 10%-12% butterfat.

Q: Cable Car Delights has been around since 1979. What prompted you to introduce the Figaro Organic Gelato brand?

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

Q: How did you decide what flavors to start with?

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

Q: What flavors do you currently offer under the Figaro Organic Gelato and Sorbet brand?

A: Our Gelato flavors are chocolate, vanilla bean, strawberry and vanilla chocolate chip. Our sorbetto range includes blackberry, raspberry and strawberry. We are also working on the introduction of coffee and espresso flavors.

Q: Since introducing the new organic product line, what has been the response from your customers?

A: The response to our organic line has been very good. The surprise was just how well our organic sorbetto were received. I have been told by customers that they had previously not been able to find really good quality organic sorbets. Chefs have loved our berry sorbetto.

Q: You talk about a higher quality of Cable Car Delights product. How do you achieve this higher quality?

A: Well, apart from the dairy content that I've talked about, there are two other key characteristics that make Cable Car Delights gelato better. Firstly, it is the ingredients. We use real organic raspberry puree, not just raspberry flavoring. We use real organic vanilla extract and not vanilla flavor and real organic chocolate, not chocolate flavoring. This alone makes a world of difference.

Secondly, the quality is affected by the air content. The volume of an ice cream product can be increased by putting air into it, like whipping cream. The greater the air content the less creamy the product. Many grocery store ice cream products have high air content, sometimes 50 % i.e. one gallon of ingredients has been increased to two gallons during the production process. Figaro Organic Gelato has less than 10% air content meaning that it has a real creamy texture and flavor.

Q: Where are CCOF Certified Organic readers likely to encounter Figaro Organic Gelatos and Sorbets?

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

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

In The News

Marriott to Offer Organic Flowers for Events

Marriott. Marriott will be the first hotel company to offer organic flowers to its clients for weddings, meetings and other events. The hotel giant partnered with Organic Style, Ltd. to make organic flowers available to their clients. The organic flowers will be offered at prices that are competitive with the hotel's high quality conventionally grown flowers.

Organic Center Updates State of Science Review (SSR)

In March 2008, The Organic Center released an historic report that concluded that converting the nation's eight million acres of produce farms to organic would reduce pesticide dietary risks by about 97%.

The report, "Simplifying the Pesticide Risk Equation: The Organic Option," a new State of Science Review by Dr. Charles Benbrook, the Organic Center's chief scientist, provides the first-ever quantitative estimate of the degree to which pesticide risks from food can be eliminated through adoption of organic farming methods.

Less than three percent of the nation's cropland produces fruits and vegetables. Yet, according to The Organic Center, these crops account for most of the pesticide risks from dietary exposure in domestically produced foods. The 97 percent risk reduction can only be achieved if converting domestic cropland of organic is coupled with consumers choosing only imported produce that is certified organic. The estimates are based on up-to-date pesticide residue data from the U.S. Department of Agriculture, and the Environmental Protection Agency's current methods for estimating pesticide dietary risks.

WSU Offers First Online Organic Agriculture Certificate

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

Organic Prices Echo Market

Prices for organic food are rising, echoing the recent increases in conventional food costs. Price increases are most evident in dairy products, with a gallon of milk reaching as high as \$7.00 in some parts of the country. Among the many reasons for this price hike is the ever-growing demand for organic. Increased demand and a static supply of grain for feed, human consumption, and fuel are driving grain prices to unheard of levels, a cost that is reflected in the prices of dairy and baked goods customers see at the grocery store. Although prices will be high, the industry is determined not to price organics out of the market.

Report Lays Bare Negatives of Conventional Farm Animal Production

The Pew Commission on Industrial Farm Animal Production (IFAP), is an in depth study of the farm animal industry, its history, its current state, and its environmental and cultural impact. The study found that conventional methods of raising farm animals for food and food production "poses unacceptable risks to public health, the environment and the welfare of the animals themselves." The report summarizes a two and a half year study, and offers recommendations for the reformation of the industry. Not surprisingly, organic farming meets or exceeds most of the recommendations in the report. Read more at www.pewtrusts.org

Organic On its Way into School Lunches

There has been a surge recently in the numbers of school districts that are looking for ways to incorporate more organic fruits and vegetables into their school lunch programs, despite the increasingly cash-strapped state of public school systems. The Better Iowa School Food Committee recently delivered a petition to the Iowa City school district. Signed by over 300 parents it demands the use of organic fruits and vegetables in the lunches provided by school cafeterias. The Olympia, WA school district found that by reducing the dessert offerings they could serve an organic salad bar, proving that where there's a will, there's a way.

Target Goes Organic



Target and designer Rogan Gregory (of the 100% organic cotton brand Loomstate) have partnered up to bring organic clothing to the masses. Target announced that Gregory will be designing a limited edition organic collection for company's GO International brand. All cotton used in the women's only line will be 100% organic. Prices will range from \$14.99-\$44.99, making trendy organic clothing a fashion statement everyone can afford. The clothing line was first available in stores nationwide for a limited time in June, 2008.

Percy Schmeiser and Monsanto Settle Roundup Ready Lawsuit

Percy Schmeiser, the farmer who found unwanted Roundup Ready canola plants in his field, has settled with Monsanto, the company that owns the GMO seeds and that persecuted him for their presence in his field. In the agreement Monsanto agreed to pay the clean-up costs of the Roundup Ready canola that contaminated Schmeiser's fields. A crucial aspect to the settlement is the absence of a Monsanto demand for silence from Schmeiser, leaving the case history available for use in case of future claims against the GMO giant.

More than Half of Americans Don't Want GMO's in Their Food

A recent CBS and New York Times poll found 53% of Americans would not buy genetically modified foods, and another recent CBS poll found 87% of Americans would like such foods to be labeled. Approximately 65% of products in grocery stores contain genetically modified ingredients, and some experts say the percentage is much higher. Despite consumer demand there seems to be no movement towards a labeling system, and the only option available to consumers who do not want to eat genetically modified foods continues to be organic foods.

In The News

For Pesticide-Free Wine Choose Organic



The Pesticide Action Network-Europe conducted a study of pesticide residues in European wine and found that on average a conventional bottle of wine contains four pesticides (one bottle in the study contained ten detected residues, while all bottles contained at least one). In comparison, the organic wines tested contained almost no residues (one residue was detected in one bottle). Grapes are one of the most contaminated crops in Europe and elsewhere, and the problem is growing in the wine industry as many farmers opt for synthetic pesticides. These pesticides are not fully removed in the winemaking process, as this study and a 14 year study conducted by the French Ministry of Agriculture have both shown. Organic wines are virtually pesticide free, as organic farming requires alternative pest control methods.

Organic Milk Can Help Your Health

The Nafferton Ecological Farming Group at Newcastle University in the UK has just published the results of a study reporting that organic milk, from cows left to graze on forage, contains significantly higher beneficial fatty acids, antioxidants and vitamins than milk produced conventionally. One beneficial fat in particular, conjugated linoleic acid, or CLA9, was found to be 60% higher in organic milk during the summer months when the cows are out in the fields eating fresh grass and clover. The other nutritionally desirable fatty acids found in higher levels in the organic milk were omega-3 and linolenic acid. The study also showed the organic milk to be higher in antioxidant and vitamins, namely vitamin E and carotenoids, than the conventional milk. Consumption of these healthy fats, antioxidants and vitamins has been linked to a reduced risk of cardiovascular disease suggesting that drinking organic milk is good for your health.

The Global Organic Market

The World of Organic Agriculture:



Statistics and Emerging Trends 2008 report released earlier this year by the International Federation of Organic Agriculture Movements (IFOAM), The Foundation of Ecology & Agriculture (SOL), and the Research Institute of Organic Agriculture (FiBL) states that nearly 30.4 million hectares were managed organically by more than 700,000 farms in 138 countries in 2006. The United States is listed as having 1.6 million organic hectares, in fourth place behind Australia, (12.3 million hectares), China, (2.3 million hectares) and Argentina, (2.2 million hectares). According to the report summary, the proportion of organically managed land to conventionally managed land is highest in European countries. The most important import markets for organic products continue to be the European Union, the United States and Japan.

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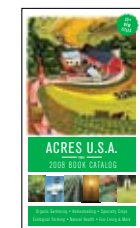


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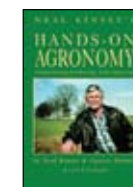
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Education & Promotion

Busy Booths – Buyers Seek to Source Organic



CCOF booth at All Things Organic

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

Earth Day Outreach

CCOF's mission is to certify, educate, advocate and promote organic. CCOF actively promotes organic to consumers to grow the marketplace our certified members depend on. An important part of our consumer promotion efforts is to help consumers understand just what organic means and why they should purchase organic. With this aim, CCOF recently took part in four Earth Day Events: at University of California Santa Cruz, in Sacramento, at Hewlett Packard in Cupertino and the last in downtown Santa Cruz. The booths were staffed by CCOF's team of student interns



and CCOF staff who used their research on consumer understanding of organic to create literature that would plug the gaps in people's knowledge of organic.

Photographs Needed



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

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

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

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



Sustainable Agriculture
Pest Management Conference

December 5-6, San Luis Obispo, CA

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

Pest Management Conference Sponsorship Opportunities

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

Sponsorship Opportunities:

Day One:

- \$750 Lanyard Sponsor
- \$500 Booth Sponsor
- \$300 Second Coffee Break

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- \$750 Lunch
- \$350 Breakfast
- \$200 Break

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- Sponsor reference in press releases and media packets.
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- Sponsorships over \$500 get two complimentary passes to the conference.

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

National Organic Standards Board Meeting

“Educational, informative and a great look at how government operates!”

CCOF Executive Director Peggy Miars, CCOF Handler Certification Supervisor Jody Biergiel, CCOF Policy Advisor Zea Sonnabend, and CCOF Government Affairs Committee member David Will attended the National Organic Standards Board meeting in Baltimore in late May. Zea presented written comments about the *Discussion Document from the Materials Working Group on the Definition of Materials*, and all four presented verbal comments about a variety of issues that impact CCOF members.

Briefly, the NOSB made the following recommendations:

- Permit paraffin wax plugs to produce organic shiitake mushrooms.
- Permit livestock parasiticide fenbendazole.
- Add two varieties of nonorganic cooking wine to Section 205.606 of the NOP.
- Clarify that kombu, sometimes regarded as a form of kelp, and tragacanth gum are agricultural ingredients permitted to be used from nonorganic sources (Section 205.606).
- Extend the sunset date for Methionine to October 21, 2010.

The NOSB did NOT recommend several nonorganic agricultural ingredients to be used as minor ingredients in organic processed foods.

The NOSB deferred the vote on grower groups and will continue the heated discussion. Many attendees, mostly certifiers, commented on this topic, and all but two spoke strongly against allowing handlers and retailers to be certified as grower groups.

The NOSB deferred the vote on commercial availability of organic seed. A new recommendation will be developed based on the numerous comments received at the meeting.

A lengthy discussion on aquaculture took place, and work will continue on this topic until a final recommendation can be made.

This table provided courtesy of OMRI. You may subscribe to OMRI (www.omri.org) and receive their newsletter and other materials, including a full report on the NOSB meeting.

Table of Materials Decisions

Petitioned Substance	Petitioner	NOP Sec.	Application / Use	Final Vote	Notes
Agar Agar	Sunset	605(a)	Processing	13-0-1	Renewed
Alcohol, cooking wine, marsala	Fairfield Farm Kitchens	606	Processing	14-0-0	Accepted
Alcohol, cooking wine, sherry	Fairfield Farm Kitchens	606	Processing	14-0-0	Accepted
Calcium chloride	Sunset	602	Crops	13-0-1	Renewed
Calcium sulfate	Sunset	605(a)	Processing	13-0-1	Renewed
Camu Camu extract	Synergy Company	606	Processing	3-11-0	Rejected
Caramel color	Sethness Labs	606	Processing	0-14-0	Rejected
Carrageenan	Sunset	605(a)	Processing	13-0-1	Renewed
Cellulose	Sunset	605(b)	Processing	13-0-1	Renewed
Cheesewax	Shitake Mushroom Center	601	Crops	12-0-2	Accepted with an annotation. See narrative for details.
Chinese thistle root extract	Synergy Company	606	Processing	0-14-0	Rejected
Codonopsis powder extract	Synergy Company	606	Processing	0-14-0	Rejected
Copper sulfate	Sunset	601	Processing	13-0-1	Renewed
Dextrin	National Starch	601	Crops	0-14-0	Rejected
Enzymes (animal derived)	Sunset	605(a)	Processing	13-0-1	Renewed
EPA List 3s	Sunset	601	Processing	13-0-1	Renewed
Fenbendazole	Intervet	603	Livestock	14-0-0	Accepted with an annotation. See narrative for text.
Ginger root extract	Synergy Company	606	Processing	0-14-0	Rejected
Glucono delta lactone	Sunset	605	Processing	13-0-1	Renewed
Jujube root extract	Synergy Company	606	Processing	0-14-0	Rejected
Ligusticum root extract	Synergy Company	606	Processing	0-14-0	Rejected
Methionine	Coleman Meats and others	603	Livestock	14-0-0	Sunset date extended to October 21, 2010.
Okra	Small Planet Foods / General Mills	606	Processing	3-9-2	Rejected. Petitioner specified Individually Quick Frozen (IQF) in testimony.
Ozone	Sunset	605(b)	Processing	13-0-1	Renewed
Peony Root Extract	Synergy Company	606	Processing	0-14-0	Rejected
Peracetic acid	Sunset	605(b)	Processing	13-0-1	Renewed
Polygala root powdered extract	Synergy Company	606	Processing	0-14-0	Rejected
Polygonum root powdered extract	Synergy Company	606	Processing	0-14-0	Rejected
Poria fungus extract	Synergy Company	606	Processing	0-14-0	Rejected
Rehmannia root extract	Synergy Company	606	Processing	0-14-0	Rejected
Seaweed kombu	Mitoku	606	Processing	14-0-0	Accepted as <i>Laminaria japonica</i> and <i>Laminaria angustata</i>
Tangerine extract	Synergy Company	606	Processing	0-14-0	Rejected
Tartaric acid	Sunset	605(a)	Processing	13-0-1	Renewed. Nonsynthetic form made from grape wine passed 14-0 in a separate motion.
Tartaric acid	Sunset	605(b)	Processing	10-3-1	Renewed. Synthetic form from malic acid passed 13-0-1 in a separate motion.
Tragacanth gum	Wizard's Cauldron	606	Processing	14-0-0	Accepted

You can read more about CCOF activities at the NOSB meeting at www.ccof.org/nop.php. Or, email Claudia Reid at claudia.ccof.org for more information.

Thank you to OMRI and Brian Baker for contributing to this article.

- Continued from page 18

Farm Bill Finally Passes!

After agonizing delays, Congress finally passed the 2008 Farm Bill, and overrode the President's veto. This new legislation, although flawed, contains additional funding for programs that are



Photo montage courtesy of Kurt West Design Services

crucial for organic farmers. CCOF would like to thank Organic Farming Research Foundation (OFRF), Sustainable Agriculture Coalition and Organic Trade Association (OTA) for their work on this issue. Here is a brief summary of the major provisions related to organic foods and farming:

Organic research, education and extension funding received \$78 million in mandatory funding -- a five-fold increase from the \$15 million allocated in the expiring 2002 legislation. This is still not a "fair share" of public investment in this area. New funding represents approximately 1% of USDA's research budget, while organic products represent 3% of the US retail food market.

In addition to the increased research, education and extension funding, the 2008 Farm Bill addresses other factors that limit organic production in the United States, including:

- Providing \$5 million for collection of economic data about organic production and markets;
- Providing \$22 million to offset part of farmers' organic certification costs;
- Taking steps to eliminate bias against organic growers in crop insurance programs;
- Establishing financial and technical support for conversion to organic production.

The new Farm Bill also redefines and increases funding for Conservation Stewardship Programs that will provide organic farmers with additional resources for farming in an environmentally sound manner.

You can find detailed information about the Farm Bill programs at www.ccof.org/farmbill.php. CCOF will be working actively with other organizations to make sure that Congress now appropriates the funding for these programs, and to make sure that the programs are implemented the way Congress designed them. Claudia Reid, CCOF Policy Director, is working with organizations such as OFRF/OFAN, Sustainable Agriculture Coalition, Environmental Defense, Western Growers and others on the implementation of this landmark legislation.

Light Brown Apple Moth (LBAM)

As we go to print, the light brown apple moth (LBAM) continues to plague California farmers and urban residents, especially in the Central Coast and Bay Area. USDA and CDFA continue to deal with public outcry against aerial spraying, two successful lawsuits forbidding the spraying in Santa Cruz and Monterey Counties, and pressure to deal with this pest. Controversies about the efficacy of using a pheromone to eradicate a pest, whether the pest is as bad as USDA and CDFA claim, the objectivity of the science used to establish a state of emergency, the usefulness of the human health impacts studies done by the Office of Environmental Health Hazard Assessment, in Cal EPA, continue to swirl. CCOF members, supporting members and consumers are all affected by this situation. CCOF initially came out in support of CDFA's efforts to use an organically approved product in the fall of 2007. By March of 2008, CCOF revoked its support of aerial spraying, due to a number of concerns about the process, the product and the effect of spraying.

We continue to work with our colleague organizations in the Invasive Pest Coalition and the Environmental Advisory Task Force, communicate with CDFA about our concerns, and hope that by the time you read this, some progress has been made on this front. The larger issue of invasive pests and diseases, their impact on California's agriculture and the need to work with the public and the enforcement agencies to create solutions that protect our food system, our environment and our residents remains a high priority for CCOF.

Food Safety

CCOF continues to work with other organizations on food safety issues, primarily resulting from the dynamics surrounding implementation of the California Leafy Greens Handler Marketing Agreement (LGMA). The Agreement recently released findings after only seven months into the program, indicating that since the new standards have been implemented, no outbreaks of E coli 0157 have been reported (www.caleafygreens.ca.gov) "This report underscores the huge strides made by California's leafy greens industry in the last year," said LGMA CEO Scott Horsfall. "The most important news, of course, is that there were no reported food borne illnesses associated with California leafy greens in 2007."

The LGMA was formed in the spring of 2007 in response to a food borne illness outbreak in September 2006. Operating with oversight from the California Department of Food and Agriculture, the LGMA is a mechanism for verifying through mandatory government audits that farmers follow accepted food safety practices for lettuce, spinach and other leafy greens.



Claudia Reid at Leafy Green/Food Safety Round Table Meeting. Photo courtesy of Bob McFarland, The Grange

State Legislative Update

New amendments to AB 541, the CCOF-sponsored bill addressing genetically engineered plants and liability, have been approved by all the interested parties in this legislation. AB 541 (Huffman) was heard in both the Senate Agriculture Committee and the Senate Judiciary Committee in early June. CCOF and other members of the GE Policy Alliance worked with the California Farm Bureau Federation to hammer out our differences and, although the language is not ideal, it continues to bring us closer to where we need to be to ensure that farmers and their crops are protected from contamination by genetically engineered crops.

Certification News

California State Organic Program Report

Expansion of Spot Inspections

The California State Organic Program (SOP) has recently announced a plan to significantly increase their inspections and monitoring of organic operations in the state. The new 2008/2009 budget includes massive increases in payments to counties to implement organic spot inspections and for the State to perform pesticide residue tests. At a recent series of trainings and



CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE

meetings, Ray Green, the SOP supervisor, indicated the State's intention to perform a series of "informational inspections" to "investigate the effective implementation of the National Organic Program (NOP)" in California.

Current plans call for ten SOP inspections of certified operations for each of the 21 certifiers operating in California. The State has outlined plans for doing as many as 700 organic inspections within the state, including of inspections of certifiers. The SOP intends to use the information gained from this expansion in inspection and monitoring to judge "consistency" among certifiers and to assess the need for additional training, enforcement and other efforts.

CCOF applauds any efforts to ensure consistent and quality implementation of organic standards throughout the State; however, we do have some concerns regarding this new SOP initiative. Firstly, it is unclear presently whether the State has the resources and authority to also visit out of state certifiers operating within California. CCOF certified operations and CCOF itself will undoubtedly be relatively highly involved in the proposed incremental inspections due to our dominance within the State, and we want to ensure all certifiers and their respective clients are treated equally and fairly. Secondly, we are concerned about conflicting interpretations between the SOP, NOP, CCOF and counties.

CCOF clients should be prepared for these visits and ready to provide copies

of their CCOF paperwork if and when requested. CCOF clients can ensure they are protected by keeping CCOF materials approvals on hand and OSP documents and other paperwork readily available. Additionally, CCOF clients should clarify with inspectors their role, scope, and the context of each visit to identify if it is complaint-driven, a spot inspection, or more informational in nature. CCOF has developed a 'request for information' form that we will require county and other agents to complete should they require information about CCOF clients. This will clarify information requests along the above lines and force the county to address any specific concerns in writing.

CCOF sincerely hopes that these efforts and increased spending by the SOP will also lead to effective follow up on organic marketplace complaints and investigations, including farmer's market compliance issues and other problems.

California Organic Products Advisory Committee (COPAC) Meeting

During the May 8 COPAC meeting the SOP was strongly encouraged to add a certifier seat to advise the program and more fully reflect the composition of the National Organic Standards Board, COPAC's sister board on the National stage. CCOF has



supported this for several years and is pleased to see a newer composition of the board moving forward. Additionally, the SOP was strongly encouraged by members of the committee to utilize their existing authority under SOP regulations to investigate and address liquid fertilizer issues which continue to be an issue of contention. Visit the Spring 2007 edition of "Certified Organic" magazine online at www.ccof.org/archives.php to read more on this subject. COPAC members were also provided with an audio copy of a talk by Certification Services Director Jake Lewin at the Eco-Farm Conference (www.eco-farm.org) that addressed this issue.

Biodiversity Inspection Questions Implemented

CCOF continually seeks to improve implementation of organic standards. In late 2005 CCOF supplied all our clients with biodiversity guides and a letter of support for the Wild Farm Alliance's (WFA) efforts. Since then we have continued to liaise with the WFA to find ways to keep the important issue of biodiversity at the forefront of certified clients' minds. In 2008 CCOF introduced 'Biodiversity Tips' as a regular article in our "Certified Organic" magazine. More recently, on the advice of the WFA and others, we have investigated how we could further integrate and address biodiversity concerns to enhance our inspection process.

After considerable analysis and research we have decided to NOT implement additional paperwork or OSP forms. Instead CCOF inspectors will review in greater detail natural resource and broad biodiversity considerations during inspections and report on potential concerns within their reports.

Initially, CCOF inspectors will focus their questions on the identification and description of riparian areas or other sensitive natural resources, ecosystems or wildlife habitats. Secondly, CCOF inspectors will ask about efforts to maintain or improve these and other natural resources of within your operation. As defined by the NOP, natural resources of the operation include the physical, hydrological, and biological features of a production operation, including soil, water, wetlands, woodlands, and wildlife. CCOF clients should be prepared to address these issues with the inspector efficiently so additional inspection costs and time are minimized. We are concerned about any new effort that may increase inspection time or costs but have received indications from many CCOF clients that they are willing to accept this to participate in the improvement of their own farms' sustainability and in the enhancement of CCOF's organic certification program. To assist with this, the Wild Farm Alliance has produced farmer and certifier guides addressing practical implementation of biodiversity concerns within organic farming and certification. Please visit www.ccof.org/biodiversity.php to learn more and download helpful guides for on-farm implementation of biodiversity principals. We hope that these and other efforts will help CCOF and its clients lead the way in organic farming as we have done for decades.

Certification News

International Update:

Canadian Organic Standards - CCOF Accredited for Canadian Regulations

CCOF was recently one of only four US certifiers on a preliminary list of certifiers to be accredited under the soon-to-be implemented Canadian Organic Products Regulations (OPR). Under this accreditation, CCOF is actively developing our Canadian OPR certification program, which is likely to become a new part of our existing Global Market Access program. Unfortunately, the Canada Organic Office has not completely finalized their standards or materials lists in key areas. Once these are completed or nearly completed, CCOF will provide them to you and begin verification of compliance to the Canadian OPR. All clients who send products directly or indirectly to Canada are strongly advised to enroll in CCOF's Global Market Access program immediately. If you ship products to Canada and your suppliers are not enrolled in GMA, now is the time to encourage them to enroll and/or discuss with them their plans for ensuring they can demonstrate Canadian compliance.

Will Canadian Standards Be Delayed?

As this magazine goes to press, we have received confirmation that the new Canadian Organic Products Regulations will be implemented on December 14, 2008.



Additionally, ongoing negotiations for equivalency are occurring between both the EU and US and Canada. It is possible that the US will achieve some level of equivalency with Canada, but this is by no means assured. CCOF is moving ahead aggressively with ensuring that a certification program will be in place should CCOF operations require an additional level of verification to send their products to Canada.

Japan Recognition Agreement

The USDA has recently announced a recognition agreement between the USDA and the Ministry of Agriculture Forestry and Fisheries (MAFF) in Japan. Under this recognition, MAFF will be able to directly accredit Japanese certifiers to certify within Japan to the USDA NOP standards. This is an important step forward between the USDA and MAFF and may lead to improved

access of US organic products to Japan over time. USDA and MAFF continue to discuss equivalency and trade issues. Under current standards products destined for Japan must be certified to Japanese Standards (JAS) or be produced without 3 prohibited materials and shipped with a "TM-11", export document.

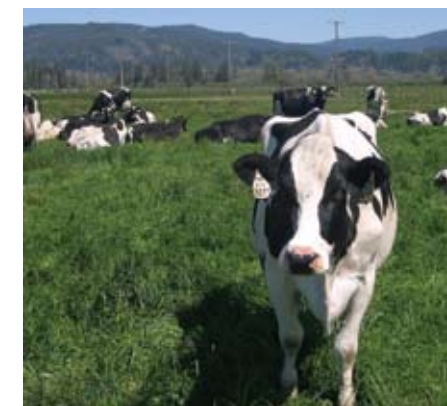


Finished E-Forms

CCOF is pleased to announce the completion of E-Form versions of CCOF's entire Grower and Processor/Handler Organic System Plans. The documents are in a Microsoft Word format and allow clients to directly type their OSP and facilitates updates etc. CCOF hopes the E-Forms are easier for our clients and help save time. They are available online at www.ccof.org/certification.php. If you would like a CD version of the new E-Forms, simply email ccof@ccof.org or call (831) 423-2263. In the future we hope to offer more electronic sections.

Unannounced Livestock Compliance Initiative

CCOF has launched a significant expansion in our unannounced inspection efforts targeted at the organic dairy sector. Beginning late May 2008, CCOF implemented an aggressive program to increase our monitoring and oversight of access to pasture and other issues in the organic dairy sector. While this comes at the expense of some other efforts, we've decided to concentrate in this area since this has



been an ongoing issue of concern in the organic community and it's important to CCOF to ensure that we are gathering credible information about ongoing practices throughout CCOF's organic dairy

operations. These inspections are intended to provide information about grazing and other practices over long periods of time and repeated visits during different grazing conditions. Typically, CCOF inspectors will observe CCOF certified dairies during their identified grazing periods for an hour or more while also observing key grazing indicators. Wherever possible, visits will be repeated during a single day or series of days. CCOF intends to perform a minimum 12 visits in 2008 and at least 20 by June 2009 in addition to our ongoing regular inspections. CCOF will use these observations to bring any concerns to the attention of an operation and to improve our interpretations of pasture requirements. As the program develops CCOF intends to utilize it as a 'best practice' model for visits to CCOF organic dairies and to provide the basis for a system for verifying other livestock operation practices such as access to outdoors in poultry.

Online renewal and payment options



To make CCOF processes easier for clients, CCOF is developing an online renewal and payment system as part of our overall strategy to move increasingly to online and electronic documentation options. CCOF clients will now be able to submit their annual renewal online at www.ccof.org/renewal.php. Paying annual fees and inspections bills can also now be completed online at www.ccof.org/payment.php. Both options can be accessed at www.ccof.org by clicking on certification and then "renewal" and/or "pay bills".

In the future we hope to provide an 'online only' paperwork option for those operations that prefer it. CCOF's July renewals in the Desert Valley region are the first to receive an online renewal email prior to receiving their paper contract. CCOF clients from earlier periods who have not renewed yet can access this option now to avoid non-compliance issues.

Quality Comes Naturally with Lallemand

Products Listed by OMRI for Use in Organic Agriculture



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



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



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



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

Uniting Science and Nature.®

Biodiversity Tips

Summer Musings on Farm Health and Safe Food

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



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

Knowing this detail could come in handy the next time a food safety auditor recommends a sterile approach to farming, such as destroying that pollinator garden or the native grasses planted in a ditch to stabilize the banks and protect water quality. Misguided recommendations like these are targeted towards reducing wildlife presence, but little has been documented implicating wildlife. In fact, a recent UC Cooperative Extension bulletin states that "unless future research findings indicate otherwise, it is hard to justify extensive

trapping, baiting, fencing and vegetation clearing for the specific purpose of reducing animal vectoring of *E. coli* O157: H7." They came to this conclusion based on finding that no voles, mice, ground squirrels, or other rodents have been associated with pathogenic *E. coli* in coastal California



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

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

The web of biodiversity also offers protection from dust- and water-borne pathogens. Research has shown that dust can carry *E. coli* O157. Native plant hedgerows and windbreaks reduce wind and serve as a buffer between crops and manure-laden dust on nearby ranch lands. Moreover, according to UC researchers, grasses and wetlands filter from 70 to 99% of pathogens like *E. coli* in runoff. The beauty of a farm rich in biodiversity provides multiple functions that sustain its operation, from pollination, pest control, food safety and complying with the federal organic rule, to sharing a peaceful moment at the end of the day. To learn more, go to: www.ccof.org/biodiversity.php

Wild Farm Alliance. Food safety requires a healthy environment: Policy recommendations for *E. coli* O157. www.wildfarmalliance.org/resources/WFA%20Food%20Safety%20Paper.pdf

Stuart, D., C. Shennan, and M. Brown. 2006. Food safety versus environmental protection on the Central California Coast: Exploring the science behind an apparent conflict. UCSC, The Center for Agroecology and Sustainable Food Systems. Research brief #10, fall. <http://casfs.ucsc.edu/publications/briefs/index.html>

Salmon, T., R. Smith and S. Koike. Food safety and Salinas Valley crops: #3. Rodent control in leafy green vegetable production. UC Cooperative Extension. Monterey Crop Notes. May/June 2008.

Tate, K., E. Atwill, J. W. Bartolome, and G. Naderd. 2006. Significant *Escherichia coli* attenuation by vegetative buffers on annual grasslands. *Journal of Environmental Quality* 35.

farms. By turning a problem audit into an opportunity, the farmer can help to educate food safety auditors, not only what is at stake with the legal organic requirement, but how farming with nature can help with managing the crop.

Often, these auditors are more familiar with processing plants than farms and could benefit from learning how organic farming requires and relies on many interrelated natural processes. There's the pollinator garden containing early spring

Organic Growers

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

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

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



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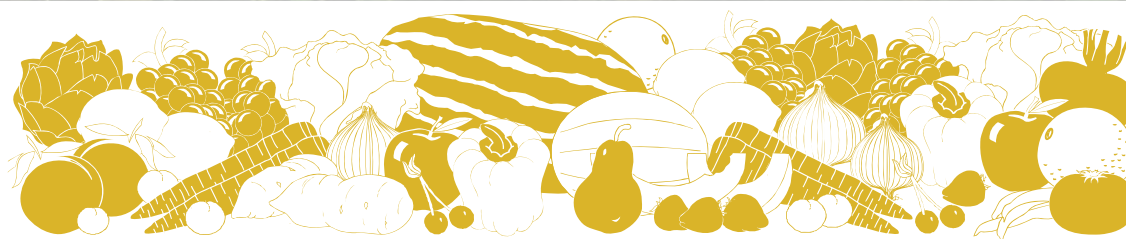
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(866) 727-4572 fax

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



Available at:



"When Quality Counts"
(559) 686-5115

Events Calendar

Organic Winegrowing Conference

July 17-18, Rutherford, CA

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

Slow Food Nation

August 29-September 1, San Francisco, CA

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

Harlan II: An International Symposium: Biodiversity in Agriculture

September 14-18, UC Davis, CA

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

PMA, (Produce Marketing Association), Fresh Summit

October 24-27, Orlando, Florida

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

CCOF's 3rd Annual Organic Beer & Wine Tasting

October 24, San Francisco, CA

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

7th Annual Sustainable Pest Management Conference

December 5-6, San Luis Obispo, CA

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

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

PLANNING ON *selling the farm* ANY TIME SOON?

You're probably in this farming thing for the long run, which is the best reason to consider using compost rather than a chemical fertilizer for your crops. Repeated use of chemical fertilizer has a detrimental effect on the soil, making it poorer every year because usually the nutrients removed by the plants aren't being replaced. Our Agrow-Blend compost is a complete fertilizer, providing all

the nutrients required by your crop, so there's no depletion of the soil. It's what they're calling "sustainable farming" now. We just call it smart.

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World-wide demand for organic foods is growing at an ever-increasing rate - requiring major expansion of our national and international distribution system.

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

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ORGANIC QUALITY

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

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

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In The Media

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



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

The War on Bugs

In the early nineteenth century, as the American population grew rapidly, so did the demand on farmers to match this growth. Seizing an opportunity to play upon fears of food shortages, chemical companies declared war on what they dubbed the arch-nemesis of the average American farmer and the American dream - bugs. In *The War on Bugs*, Will Allen exposes the smoking guns of chemical companies' marketing campaigns that have pushed toxic pesticides and fertilizers on farmers in America and around the world for more than 150 years. He reveals how noxious wastes were repackaged as miracle cures for insect infestations, how chemical weapons manufacturers sought domestic markets for their deadly concoctions, and how the tactics of war-mongering propaganda were utilized to convince farmers and consumers alike that nature was an enemy to be defeated and subdued in the pursuit of modern food production. *The War on Bugs* is richly illustrated with two



centuries' worth of advertisements—including enormously influential ads drawn by Theodor Geisel (Dr. Seuss) to promote Flit. Allen simultaneously documents the waves of resistance put forth by farmers, consumers, and activists, pushing back against each new generation of "scientific" promises for better living through big business chemistry.

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* Contains essential oils, natural plant extracts and surfactants



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- KeyPlex produced a **14% increase** in tomato yield.
- Bacterial leaf spot in tomato was **reduced by 50%**.
- KeyPlex **significantly controlled** PFD and greasy spot in citrus.



KeyPlex 350 OR

KeyPlex 350 OR is the only biopesticide with micronutrients and EPA/USDA approval for organic production. The non-toxic, biodegradable blend of micronutrients and yeast hydrolysate has been shown to elicit the production of defense proteins and stimulate plants' resistance to infection and effects of environmental stress.

A versatile liquid concentrate, **KeyPlex 350 OR** is formulated to be effective at most pH ranges and water qualities and can be applied via foliar spray or drip irrigation to fruits, vegetables, ornamentals, and turf.

FOR ORGANIC PRODUCTION


Why should you use KeyPlex 350 OR?

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- Increased product yield, superior fruit size
- Greater natural disease resistance
- Increased vigor

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Member News

Uncommon Brewers

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

Campbell's Expanding Organics



CCOF certified Campbell Soup Company announced plans to expand its largest processing facility located in Dixon, California to incorporate more organic and locally grown produce for its organic products. The expansion increases the plant by 2,400 square feet with an impressive 15 percent increase in organic production. The renovation, with estimated cost of \$23 million, will also include plans to expand agricultural production in neighboring counties and diversification of organic products such as V8 juice, Prego Pasta Sauce, and Tomato Juice.

Baby Yellow Carrots Adding Color to Supermarket Shelves



Orange may be the most common carrot color, but farmers and farmer's market shoppers know that carrots can come in range of colors from white to purple. Cal-Organics Farms is taking colorful carrots to a broader market this spring. The company, a division of CCOF certified Grimmway Farms has introduced a 11lb bag of organic yellow baby carrots and a 10 oz. bag of "color shred carrots." The colorful carrots can be found on supermarket shelves across the country.

Saveur Magazine Features Massa Organics Brown Rice Recipe

Mary Beth Massa, mother of CCOF certified rice farmer Greg Massa, had a family recipe featured in the in the May 2008 issue of Saveur Magazine. Greg Massa's Brown Rice pilaf uses leftover rice and vegetables with the addition of chopped pecans to add a pleasant crunchiness and heighten the inherent nuttiness of brown rice. Produced in much smaller quantities than conventional rice and milled in small batches not far from the fields, Greg Massa's medium grain Calrose brown rice is deliciously sophisticated. Go to www.saveur.com/food/classic-recipes/ for the full recipe.

Ineeka Teas Celebrates

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



CCOF invites all certified members to send us their stories. We are particularly interested in hearing from farmers. If you are doing something new or cool, if you've won an award lately or reached a new milestone, we want to know – email ccof@ccof.org

Parducci Wins 1st US Carbon Neutral Vineyards Award

Through a comprehensive program of onsite mitigation and carbon credits, Parducci Family Farmed is the first winery in the United States to achieve carbon neutral status. Parducci partnered with the California Climate Action Registry (www.climateactionregistry.org) to calculate emissions of their greenhouse gases. The winery and vineyards then took measures to mitigate and offset those emissions.

In three short years, Parducci Family Farmed has implemented significant mitigation practices that include a solar installation, an energy-efficiency audit in partnership with Pacific Gas and Electric Company (PG&E), the implementation of biodiesel in company vehicles and farm equipment, converting from incandescent to fluorescent lighting in the winery and a local tree planting program. Parducci is one of the brands of CCOF certified Mendocino Wine Company. To find out more, visit www.mendocinowinecompany.com/parducci_sustainability/

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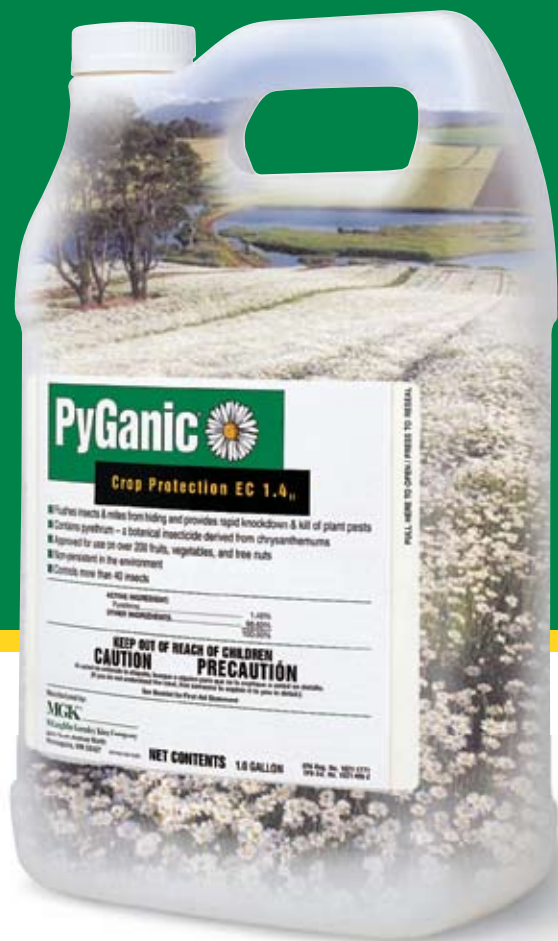


Earthbound Farm founders Drew and Myra Goodman received the Organic Trade Association's Leadership Award at the 2008 All Things Organic Conference

in Chicago for their contributions to the organic community. Through their efforts, organics have broken into mainstream supermarkets and opened new avenues for farms and consumers alike. Both Drew and Myra have been active in marketing organics and promoting innovative practices for over 20 years. Under the Earthbound Farm brand, countless smaller organic farms have continued to thrive and continue to blaze the trail for the growing demand for organic produce. In addition to this prestigious award, Earthbound Farm has furthered its commitment and leadership through plans to phase out its conventional produce label, Natural Selection Foods, from operation. Representatives announced that their two processing facilities would soon be 100% organic, as the conventional brand will be replaced with organic production.

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Grapes (Wine)

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www.blessingsaliveandradiantfoods.com
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pweubbe@na.ko.com
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Boghosian Organic Farms

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philipBRP@aol.com
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Christine Lam and Angela Mayfield
Riverbank, CA
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CV Vista Farms (DSA)

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Strawberries

D. Emanuelli Ranches

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demanuelli@yahoo.com
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D. Martinez Organic Farm

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Blueberries

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earthsweetpleasures.com
Chocolate

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Chris Ezaki
Kingsburg, CA
(559) 897-5744
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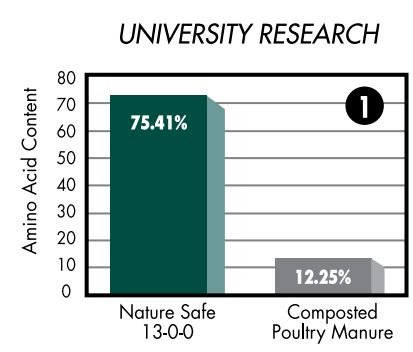
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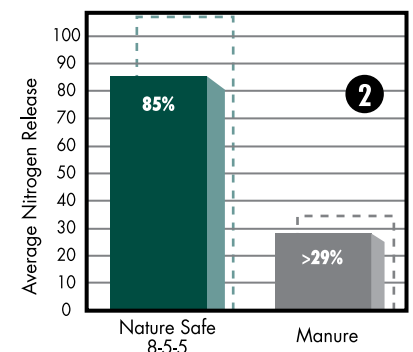
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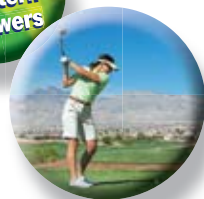


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Located in the Paso Robles CA area, this property has approximately 12.5 acres of certified organic pistachios on approximately 20 acres in two separate parcels. Lovely 2,600 sq. ft. home built in 1997 with views, huller/dryer, cold box and two wells. \$1,275,000. More information at: www.timbryan.com or call Tim Bryan, Re/Max Parkside Real Estate at (800) 727-1990.

Organic Farm in Big Sur

Five to ten acres of flat land with well and creek available to someone willing to farm it organically. Lease or business arrangement is flexible. Call Ben at (831) 475-6131.

Organic Farm in South Central Oregon

564 acre Alfalfa Ranch, 400 acres irrigated, producing dairy quality hay with 13 acre pond and lots of wildlife. Complete with equipment, irrigation, customer list. \$2,200,000. Call (775) 849-2025.

SERVICES

Good Nature Graphic Design

Good Nature offers high quality graphic design services to all California Oaks, Grasses, Hedgerows for Farms, Conifers poster field guides full color art by award winning artists see Good Nature Publishing www.goodnaturepublishing.com.

EMPLOYMENT

Farm Stand Manager/Pastry Baker, Swanton Berry Farm

Responsibilities include: hiring, training, scheduling and managing a seasonal staff of up to eight people; ordering and inventory of farm stand supplies and managing our u-pick operation. The position also entails overseeing our baking and jam making operation including development of new items and recipes. Job requires past experience in pastry baking, computer literacy, and good people skills. Email Forrest at forrest@swantonberryfarm.com

Vineyard Manager/Crew Supervisor

Organic & Biodynamic vineyard management company looking for a vineyard manager/crew supervisor located in Sonoma Valley. Thinking outside the box and good communication skills are a must. English/Spanish required. Willing to work outside for long days with crews in all weather. PCA license not required but very helpful. Basic computer skills and mechanical skills needed. Clean, valid CA Drivers License Required. Must have basic vine knowledge but will train to our specifications. This position offers constant educational opportunities and working with top end vineyards and cutting edge viticulture practices. Salary DOE + benefits package. Please email resume to mso@enterprisevineyards.com or fax to (707) 996 9630.

Sunol AgPark Education and Farm Manager

SAGE (Sustainable Agriculture Education) is seeking an experienced agro-environmental educator and farmer to develop and implement on-site education programs and to manage the Sunol Water Temple Agricultural Park.

The ideal candidate for this position will be capable of managing both the educational programs and agricultural operations, but we will also consider separate applicants for the education program and for farm management. Applicants for the farm management position could have the option to also farm a couple of acres. For the full job description, please go to: www.idealists.org

APPRENTICESHIPS/ INTERNSHIPS

Volunteers Needed, American River Farm

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

FUNDING OPPORTUNITIES

USDA Grants

The USDA is making \$15.9 million available for 2008 in two grant cycles. For more information visit: www.farmenergy.org, or www.rurdev.usda.gov.

2009 Youth Garden Grants

Deadline: November 1, 2008.

The National Gardening Association is happy to announce that The Home Depot has returned to sponsor the Youth Garden Grants for 2009. For this cycle, NGA will award 125 grants. For full eligibility criteria and grant categories.

Visit www.kidsgardening.com/YGG

Lorrie Otto Seeds for Education Fund

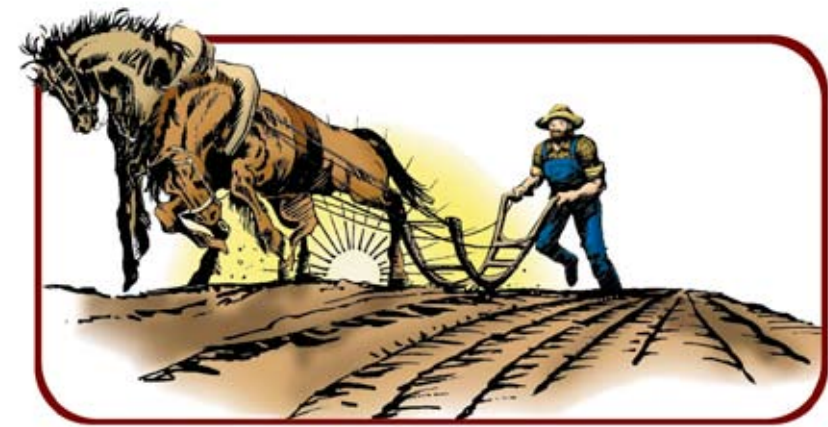
Deadline: November 15, 2008.

The Lorrie Otto Seeds for Education Fund gives small grants to schools and other educational organizations committed to creating natural landscapes using native plants.

Visit www.for-wild.org/sfecvr.html.

Classified Ad Submission

CCOF certified clients 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 or fax your ad to CCOF at (831) 423-4528 with a subject line of "CCOF client classified ad".



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