

E-News

April 2012

WHAT'S NEW

INVESTMENT AGRICULTURE FOUNDATION FUNDING

In January COABC applied to Investment Agriculture Foundation (IAF) for a project to explore through discussion and consultation, barriers to certification and possible solutions that could be implemented in the BC framework.

The project will aim to;

- 1) identify opportunities for certification of organic practices at all levels and types of production,
- 2) explore innovative solutions that will overcome historical barriers to certification,
- 3) include broad consultations so that identified solutions suit the needs of all organic producers
- 4) explore new and innovative models for certification that could fit within the current BC framework.

The project would seek input from a wide range of stakeholders and be as inclusive as possible. IAF has notified COABC that funding has been approved for the year long project. Watch for more information and ways to participate.

BCAC EXECUTIVE ANNOUNCED

Congratulations to Dennis Lapierre, the COABC representative on the BC Agriculture Council, who will once again serve as Vice-Chair for the council. Dennis submits regular reports to the COABC board and consults on upcoming issues, creating a valuable relationship for the organic sector. In addition, Hans Buchler is also an organic operator.

The New BCAC Executive:

Chair Rhonda Driediger *Horticulture (Berries & Vegetables)*

Vice Chair Dennis Lapierre *Community Agriculture & Other*

Treasurer Ray VanMarrewyk *Horticulture (Greenhouse Vegetables)*

Executive At Large Hans Buchler *Horticulture (Interior)*

ONGOING

NEWSLETTERS FROM SUPPORTING ORGANIZATIONS

Every month the COABC receives newsletters from organizations with related interests or with whom we are members. So as not to repeat everything written, take a moment to read their newsletters.

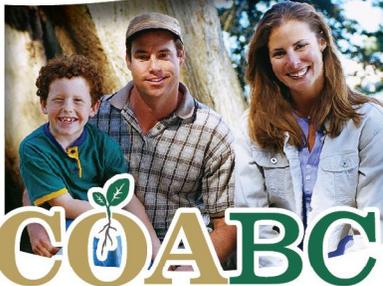
- **BC Agriculture Council** COABC is a member under the Community Agriculture seat. Check out the Advocate at their new website,
[HTTP://US2.CAMPAIGNARCHIVE2.COM/?U=F79D2A33B823F8C549069C39B&ID=ABF0C3B850&E=3525E11D04](http://us2.campaignarchive2.com/?u=f79d2a33b823f8c549069c39b&id=abf0c3b850&e=3525e11d04)
- **OFC** <http://www.organicfederation.ca/>
- **Shared Harvest** <http://www.sharedharvestBC.blogspot.com>

BC CERTIFIED ORGANIC CHECKMARK LOGO

ISO operators are fortunate to be able to use the Canada Organic label AND the BC Checkmark side by side.

The logo of the BC Certified Organic program is a key tool to identify certified organic products in BC. It is important that the symbol is used correctly; here is a quick reminder, especially for websites and the exclusion zone (white space.)

The Program Symbol is enclosed by a black border. The border ensures that the appropriate white space or exclusion zone is provided around the composite mark. The Program Symbol must be enclosed by the border if the Symbol is applied against colored or complex backgrounds. However, if the background is white or off-white, it may be desirable to omit the border while ensuring the appropriate exclusion zone.



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COMPLAINTS SUBMISSION FORM

Canada Organic Office complaint submission form can be found at <http://www.certifiedorganic.bc.ca/programs/cor.php>. For complaints against an interprovincial traded product see the COO complaint form at <http://certifiedorganic.bc.ca/programs/cor.php>. Complaints on this form are to be directed to the Canada Organic Office directly OPR.RPB@inspection.gc.ca.

SOCIAL MEDIA

COABC is on Facebook at <http://www.facebook.com/pages/Certified-Organic-Associations-of-BC/208548192519986> and on Twitter, username coabccanada. Join our online community.

INTERESTING

CANADIAN RESTAURANT AND FOODSERVICE NEWS OPPORTUNITY

The CRFA is one of Canada's largest business associations, with 30,000 members representing restaurants, bars, caterers, institutions and other foodservice providers in Canada.

Every year the CRFA has conducted a Chef's Survey of the most popular trends with "Local" and "Organics" heading the top of the list for the past 3 years. To respond to this demand, the CRFN will publish a special supplement in the May/June issue on local and organic foods. The supplement will be divided provincially and contain a story about each region. Following the story, a series of advertisements will run, offering local/organic food providers the opportunity to promote themselves with special ad placement. The advertisements will provide specific details for foodservice professionals allowing them to connect easily and directly with the local/organic providers.

If you are interested in this opportunity please contact CRFN directly at brendanc@mediaedge.ca.

EVENTS

BC ASSOCIATION OF ABATTOIRS

Date: April 13-14, 2012

Location: Chilliwack, BC (Best Western Rainbow Country Inn)

Time: 9am -5pm

Cost: \$140 includes program, meals and AGM

The theme of the conference is "Developing a value-chain market approach for quality BC Meats". For more information or to register please contact dimity@comcas.net.

MEET YOUR MAKER OKANAGAN

Date: April 16, 2012

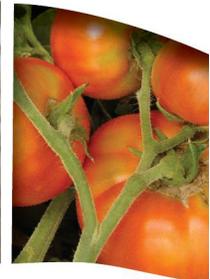
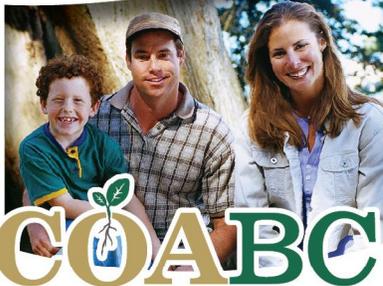
Location: Westbank, BC

Time: 9am - 3:30pm

Register: <http://www.getlocalbc.org/meet-your-maker-okanagan>

MEET YOUR MAKER is an annual one-day event where local, small-scale food businesses grow. It's for food producers and food buyers: Farmers, fishers, ranchers, distributors/wholesalers, processors, restaurants, caterers, and food delivery companies. It's YOUR event.

Meet Your Maker Okanagan is an event focused on making connections. You'll hear local keynote speakers, engage in interactive networking and workshops, and eat a locally-contributed potluck lunch. Notice a theme? Meet Your Maker Okanagan aims to strengthen the local food system.



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Learn more about it and register at <http://www.getlocalbc.org/meet-your-maker-okanagan>

FOOD MARKETING 101:WORKSHOPS

Date: April 18– June 15, 2012

Location: The workshops are delivered via live video conferencing. Participants can choose to attend at any of the following Community Futures venues: Abbotsford, Courtenay, Cranbrook, Dawson Creek, Kamloops, Kelowna, Nanaimo, Prince George and Williams Lake.

Time 9am - noon

Cost: \$50.00

Registration: <http://www.foodinnovationcentre.ca/> or by phone (Bill Henderson) 250-889-9162

This four-part workshop series begins on March 15, and will be simulcast to locations around the province. It is geared toward both food producers and food processors. In these four workshops, producers and processors will learn: Why food marketing needs a different approach, The best way to promote and sell your products, What consumers want and how to give it to them, If you and your product are ready to go to market.

EARTH MEDICINE: AN AGRICULTURE WORKSHOP WITH DENNIS KLOCEK

Date: May 4-5, 2012

Location: Alderlea Farm Cafe, Duncan, BC

Time: 7:30pm, 9am – 5pm

Cost: \$125, includes organic lunch and snacks

To register: email johnkaty@shaw.ca, or call 250-715-0799

Dennis Klocek is an artist, scientist, teacher, researcher, gardener, and alchemist. He has been the Director of the Rudolf Steiner College's Consciousness Studies Program since 1992. Dennis is engaged in research, teaching, and writing in many fields, including weather, gardening, color therapy, meditation and the human organism, embryology, and sensory transformation. He is the author of many books including *Climate: Soul of the Earth*, *Bio-Dynamic Book of Moons*, *Weather and Cosmology*, *Drawing from the Book of Nature*, *Seeking Spirit Vision*, and *The Seer's Handbook: A Guide to Higher Perception*.

ADVANCED SOIL, COMPOST & COMPOST TEA WORKSHOP

Date: June 7-10, 2012

Location: Vernon, BC

Cost: \$499 + HST

Time: 9am - 5pm

Register: <http://www.elementecodesign.com/compost-secrets-with-doug-weatherbee/>

Element Eco-Design has the opportunity to host the Soil Doctor, Doug Weatherbee for a 4 day intensive workshop. The workshop will cover such topics as: soil life, worm composting and composting techniques for both home and farm scale operations. Whether you are interested in making compost your career or you just want the best veggies on the block, this course is for you.



REMEMBER...

Got an Organic Question? Try Cyber-help <http://www.certifiedorganic.bc.ca/rcbtoa/index.html>

If you change your address or contact information send it to your CB office as soon as possible so that you don't miss out on receiving a BCOG and other materials.