

# E-News

June 2012

## WHAT'S NEW

### CANADIAN ORGANIC AQUACULTURE STANDARDS ARE NOW ON THE CGSB WEBSITE

The new organic Aquaculture Standards were released this month to much debate both in the press and on the listserv. The following brief is from the OFC's May InfoBio:

In organic aquaculture, antibiotics are prohibited. The stocking densities are set according to the species; for salmon, the stocking rate is about half the density in conventional aquaculture. Pesticide treatment is never the first course of action and is strictly regulated. Feed cannot contain growth-hormones, GMO ingredients, artificial colorings or synthetic appetite enhancers. Many other directives also govern the organic aquaculture industry, in an effort to make it comparable to the agricultural organic industry. But, many stakeholders oppose the allowance for open net-pen operations for producing salmon.

Ted Zettel, president of OFC and a member of CGSB Technical Committee for aquaculture, states that "The restrictions in the standard give Certifying Bodies the ability to ensure that any net-pen operations that successfully gain the organic designation are models for ecological sustainability within their community."

Time will confirm whether organic aquaculture is really complying with organic principles; in the meantime, the new standard is voluntary and does not fall under the scope of the Canada Organic Office.

In Quebec, where the "organic" designation is regulated internally on the intra-provincial market, there are plans to accept as organic any aquaculture products certified organic under the Canadian standards, so long as they are certified by a Canadian accredited Certifying Body.

Anyone can purchase the Organic Aquaculture Standards on the [CGSB website](#). The standard is available at a cost of \$86.00, as Fisheries and Oceans Canada has not sponsored the standard's availability online.

### ORGANIC WEEK

Planning for Organic Week 2012 has begun. This year, we celebrate Organics from Sept 22 - Sept 29. There will be numerous events across the country, all listed on the Organic Week website. Now is the time to start planning an event in your community.

## ONGOING

### NEWSLETTERS FROM SUPPORTING ORGANIZATIONS

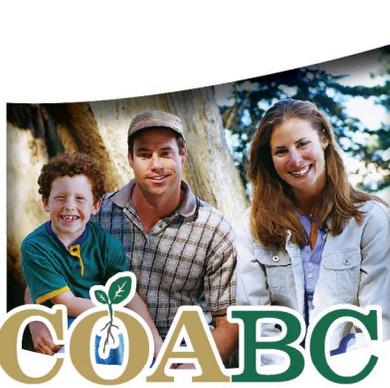
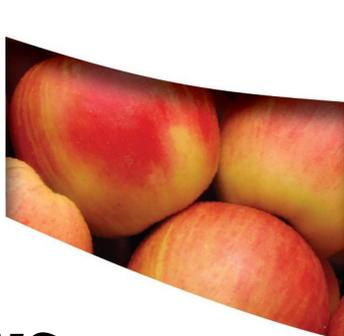
Every month the COABC receives newsletters from organizations with related interests or with whom we are members. So as not to repeat everything written, take a moment to read their newsletters.

- **BC Agriculture Council** COABC is a member under the Community Agriculture seat. <http://us2.campaign-archive2.com/?u=f79d2a33b823f8c549069c39b&id=c06fd68ca2&e=3525e11d04>
- **BCSPCA** [http://support.spca.bc.ca/site/MessageViewer?em\\_id=5361.0&dlv\\_id=16261](http://support.spca.bc.ca/site/MessageViewer?em_id=5361.0&dlv_id=16261)
- **OFC** <http://www.organicfederation.ca/sites/documents/pdf/120510%20Infobio%20May%2010th%202012.pdf>
- **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.)



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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.

## INTERESTING

### OSDP FUNDING DEADLINE APPROACHING

**Next Deadline: June 22, 2012**

With the modified funding ratio of 70/30, the OSDP is looking for innovative applicants. The fund supports industry-led initiatives that seize opportunities, respond to new and emerging issues, and pilot solutions that help the sector adapt. COABC is able to offer the OSDP through the generous support of the Investment Agriculture Foundation and the Government's Growing Forward Program.

To get more information or to apply to the fund, please visit <http://certifiedorganic.bc.ca/programs/osdp.php>

### CANADIAN ORGANIC STANDARDS' INTERPRETATION

The budget for the Standards Interpretation Committee has been renewed for 2012-2013. To enhance the interpretative process, [SIC members](#) will meet twice a month to answer new questions raised by stakeholders.

**Reminder:** A list of Questions and Answers is currently undergoing the public comment period. Please [click here](#) to review the answers issued by the SIC. Comments can be sent to [opr.rpb@inspection.gc.ca](mailto:opr.rpb@inspection.gc.ca) until, **July 12<sup>th</sup>**. A full list of archived Q&As is posted on both the [COO website](#) and [OFC website](#).

Do you want to direct a question to the Standards Interpretation Committee? Please [consult the guidelines](#) that will help you draft a clear question.

## EVENTS

### PERMACULTURE DESIGN COURSE

Date: June 2-15, 2012

Location: Bull River, BC (near Cranbrook)

Register at: <http://www.clearskyfarm.com/permaculture-design-course-2012.html>

Contact: [cara@clearskycenter.org](mailto:cara@clearskycenter.org)

**Clear Sky Centre** is offering a two week residential Permaculture Design Certificate Course, just outside of Cranbrook in less than 3 weeks time. Taught by Jesse Lemieux of Pacific Permaculture, the course offers a dynamic and paradigm shifting approach to design that serves people and nature. It will arm you with the tools and skills you need to design for sustainability wherever you live, in any climate and environment.

### ADVANCED SOIL, COMPOST & COMPOST TEA WORKSHOP

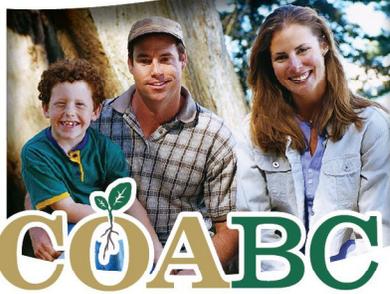
Date: June 7-10, 2012, 9am - 5pm

Location: Vernon, BC

Cost: \$499 + HST

Register: <http://www.elementodesign.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



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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.

## **FOOD MARKETING 101:WORKSHOPS**

Date: June 20, 2012, 9am - noon

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

Cost: \$35.00

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. For more information visit, <http://www.foodinnovationcentre.ca/what-we-do/training-services/food-marketing-101/>

## **PASTURED LIVESTOCK WITH JOEL SALATIN**

Date: June 20-21, 2012

Location: Foxglove Farm, Salt Spring Island

Cost: \$195 + HST (includes lunch)

**Joel Salatin** is a self-described lunatic farmer. He's also a philosopher and a visionary, and he's on a mission to restore the lost intimacy between people and food.

Salatin raises grass-fed cattle and "beyond organic" chicken and pork on his 550-acre, pasture-based Polyface Farm in Virginia's Shenandoah Valley. Practicing what he calls "a relationship-dense production model that yields far more per acre than industrial models", Salatin demonstrates the symbiosis between farmers, fields, and animals. For more information and registration visit, <http://www.foxglovefarmbc.ca/programs/program-descriptions-2011/>.

## **BC FOOD SYSTEMS NETWORK GATHERING**

Date: July 5-8, 2012

Location: Gambier Island, BC

Cost: \$295 (Earlybird rate)

The theme of the Gathering is **Reclaiming our Food Systems: Policy and Practice**. A food system is defined as the resources and processes that are required to feed a population. It includes producing, processing, shipping, storing, selling and consuming food, as well as the management of waste associated with all of these processes. Most of our current food policy supports the industrial food system. One of the goals of the Network is to develop and advocate policies to redesign food systems to alleviate hunger and promote sustainability - food policy that places community food security as the highest priority. For more information visit, <http://fooddemocracy.org/>.



## **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.*