



What's New

COABC Fall Seminar Series

The first of the Fall Seminar Series is this Thursday evening November 5th with Alan Sundermeir speaking on utilizing cover crops. You can sign up until midnight Wednesday at <http://www.certifiedorganic.bc.ca/infonews/events.php>.

Funding Opportunities

A funding information session was held recently covering federal and provincial funding programs for producers, processors and organisations. The power point presentations from the workshops are now available.

You can access the presentations by clicking on the following URL:

http://www.ssfpa.net/index.php?option=com_content&view=article&id=4&Itemid=4 .

To access the presentations and other documents on the ARDCORP website, please visit:

http://www.ardcorp.ca/index.php?page_id=43 (under the FSSI section).

To see the newly printed booklet on funding opportunities see under October e-news

<http://www.certifiedorganic.bc.ca/infonews/kyi.php>

RBC Financial Group - Agricultural Speaking Series

RBC Royal Bank and B.C. Young Farmers are partnering to bring you a Family Business Workshop with guest speaker Jolene Brown.

"The Facts of Life: When Family and Business Collide" is a fast paced, eye opening workshop where you will learn the important first steps to become a successful *"business first family."*

Tuesday, November 17, 2009

Time: 9:00 a.m. – 3:00 p.m.

Lunch will be served

Rancho Restaurant

35110 Delair Road, Abbotsford, BC

Please RSVP by Wednesday, November 11

barbara.brent@rbc.com

604-533-6880

Handing over the Reins Workshop – Thursday November 5th

Attached please find the information about the upcoming Farm Succession Planning workshop.

Please note that the sessions are free. They are most effective if both the both generations (parents and their children) attend.

For more information see <http://www.certifiedorganic.bc.ca/infonews/kyi.php>

Out of Province Raw Corn Material

All out of province raw corn materials including seed (see the entire list below) as of July 31st 2009 must be guaranteed to be free of European corn borer, *Ostrinia nubilalis* (ECB), and Durra stem borer, *Sesamia cretica* (DSB) before it can be sold into BC.

*1.4 Regulated Commodities

- corn seed (e.g. field, sweet, popcorn)
- corn material (e.g. seed, grain, plants) derived from a plant with novel traits
- fresh corn on the cob (e.g. sweet corn and baby corn)
- fresh or dried corn stalks (whole or in part), leaves, cobs and husk
- corn seed or grain for cleaning, corn screenings

The complete directive can be found at <http://www.inspection.gc.ca/english/plaveg/protect/dir/d-95-28e.shtml>

In addition;

1. Seed packages of less than 500g of corn can still be imported into BC without additional verification or documentation.

And the more complicated situations

2. Larger volumes can enter BC from other provinces if the seed is certified (as per the Canadian Seed Grade Standards). It is possible this means the seed has been treated with a product (e.g. a chemical fumigant) that is prohibited in organic standards; extra due diligence will be needed to be exercised by each farmer to make sure that the seed they purchase has not been treated with prohibited substances.

3. Larger volumes can enter BC from other countries if accompanied by proof of origin documentation (Phytosanitary Certificate or Certificate of Origin). It is possible this means the seed has been treated with a product (e.g. a chemical fumigant) that is prohibited in organic standards. How the seed was treated will be listed on the phytosanitary documentation that accompanied the lot into Canada, you may want to look that over before purchasing.

Organic Labelling Criteria

New summary table for organic labelling criteria can be found on our website at <http://www.certifiedorganic.bc.ca/programs/cor/Organic%20Labeling%20Criteria.pdf>

Centre for Organizational Governance in Agriculture *Sponsored by the BC Council of Marketing Boards*

TO: BC Marketing Boards and Commissions
BC Agriculture Associations and Councils
BC Farm Industry Review Board
Other Interested Parties

The Centre for Organizational Governance in Agriculture ("COGA"), with financial assistance from the Investment Agriculture Foundation of BC, is very pleased to present its next professional development program. Details are as follows:

STRENGTHENING THE COMPETITIVENESS OF BC'S AGRICULTURE AND AGRI-FOOD INDUSTRY THROUGH IMPROVED VALUE CHAIN MANAGEMENT

Date: Thursday, November 19th, 2009

Time: 9:00 a.m. – 4:00 p.m. (includes Lunch)

Location: Ramada Inn
Pinnacle 3 and 4 (Conference Entrance)
36035 North Parallel Road
Abbotsford, B.C.

Who should attend?

- Directors and staff with Marketing Boards, Commissions, Associations and Councils
- Your industry's Growers/Shippers/Packers
- Your industry's Processors/Wholesalers/Distributors
- Anyone within your industry that you think would benefit by attending.

Please note, COGA would appreciate you making this Notice and Registration form available to your industry's above-noted people and businesses.

The speaker for this seminar will be Martin Gooch. Martin is the Director of the Value Chain Management Centre at the George Morris Centre. Prior to this appointment, he was a Senior Research Associate of value chain management at the George Morris Centre, where he researched and analyzed value chains in the international agri-food industry. Martin has worked in Great Britain, New Zealand, Australia and Canada. He has considerable experience in developing value chain alliances, a number of which have won international awards of excellence and set the benchmark for best practice in product development and marketing.

What is Value Chain Management?

Value chain management (VCM) is a purposeful strategy that enables business – whether a farm, a processor, a retailer, or an input supplier – to strengthen their competitive advantage through establishing closely-aligned strategic relationships with other businesses involved in supplying an end product to consumers. While VCM is a business approach that is not well understood by the majority of the agricultural and agri-food industry, it is a business strategy that is being used with increasingly regularity by farmers and agri-food businesses to get an edge over their competitors.

Topics of discussion will include:

- Insights from action research into Canada's agricultural and agri-food industry
- The fundamentals of value chain management
- Examples of successful value chains, and the factors that led to their sustainability
- How value chain management enables businesses to reduce costs and increase revenues
- Developing (and assisting the development) of successful value chain partnership
- The challenges faced in forming and managing a coordinated value chain

Cost for the seminar will be \$150.00 (GST included) which includes lunch and course materials.

Registration form can be found at "Value Chain Management" seminar at

<http://www.certifiedorganic.bc.ca/infonews/calendar.php>



Ongoing

Sponsorship Program

Who do you connect with in your daily life that may be interested in sponsoring the COABC? Health professionals, organisations that want to make an environmentally friendly statement, distributors etc...If you or a contact is interested in supporting the COABC contact Sarah Clark at admin@certifiedorganic.bc.ca or (250) 260-4429.

Brand name list (BNL) update - Beth McMahon, Ex Director ACORN

Slow going! ACORN is the BNL contractor for OFC (Organic Federation of Canada). The PSL (Permitted Substance List) has changed twice since project started. Input list finalized (for crops), OFC translating. We have hired an intern at ACORN to start entering brand names into database. Asking CBs across country to confirm what they allow, as well as OMRI. The BNL Will eventually be uploaded on OFC website, but only crops (no funding for livestock or food processing at this time). There have been concerns about liability. CFIA will determine whether they will endorse later. Several CBs consulted, still waiting for others to send lists. Only will list CB's name beside product if they confirm they allow the product. There will be a feedback mechanism, and it is expected that the list will grow in time. Many CBs don't have capacity to review products, and will only list a product if they have been asked to review.

Bell Labs – Rodenticide: Quintox Vitamin D3 / Cholecalciferol rodenticide

Quintox used to be available in Canada as a rodenticide that has been used in organic operations. However Canada's Pest management Regulatory Agency (PMRA) has requested extensive new data from Bell Labs before re-approval (at a cost according to Bell Labs in the hundreds of thousands of dollars). If you would like to support Bell labs by writing a letter of support for the product to the PMRA, contact Russell Templeton of Bell Labs at rtempleton@belllabs.com or 1-800-323-6628 for more information.

AgriStability

A reminder that December 31, 2009 is the final deadline for 2008 Agristability. 2008 Agristability forms will be accepted until December 31, 2009 however there is a late filing penalty for forms submitted between October 1 and December 31, 2009.

Your AgriStability benefits will be reduced by \$500 for each month (or part of a month) your application is received after September 30, 2009.

Please remember to participate in AgriStability for the 2008 program year, you must have previously enrolled and paid your 2008 fee.

For more information www.agr.gc.ca/agristability or 1-866-367-8506

Order Logo products on Line

You can now order all our regular logo products on line. Fill in the form at <http://www.certifiedorganic.bc.ca/products/orderform.php>. Once you have submitted the form you can purchase on line using your credit card and Paypal or send us a cheque and then we will send out your order as usual.



Interesting!

Study finds that mustard flour can kill bacteria

A University of Manitoba study finds antimicrobials in mustard are toxic to bacteria

http://www.canadianmanufacturing.com/foodincanada/news/foodsafetynews/article.jsp?content=20091013_155304_10132

By Food in Canada staff | October 13, 2009

There have been new developments in a University of Manitoba project that's examining the antimicrobial properties of mustard in meat products.

Rick Holley, professor of food microbiology and food safety in the Department of Food Science at the University of Manitoba, is heading up the project.

Holley told Food in Canada that many have known that hot mustard, a spice, has antimicrobial effects. But what no one has shown before is that cold mustard, which is used as a binder, can also have antimicrobial effects if you put it into raw meat.

Cold mustard flour can be toxic

On Oct. 10, Holley wrote about his work in the Winnipeg Free Press, where he explained that his team found that if they used "cold mustard flour (treated with heat so it is no longer spicy) as an ingredient in fermented sausage or ham, if any *E. coli* 0157:H7 are present they will digest the flour to obtain glucose from it. Inadvertently, they create isothiocyanates, which are toxic to the bacteria, and they essentially commit suicide during product manufacture."

What's interesting about this, Holley told Food in Canada, is that up until now they believed "the enzyme activity that generated the antimicrobial stuff came from the meat in these uncooked dried sausages. But that doesn't seem to be the case. It seems as if the bacteria themselves are involved in generating the enzymes."

Holley explains that when industry adds mustard to cooked meat products as a binder rather than as a spice, they use a thermal treatment to kill the enzyme that is found in the mustard. This enzyme is also found in cabbage family plants, horseradish and mustard and occurs as a natural defense mechanism. Holley's team took this material that had been heat treated to kill the enzyme and then added it to raw meat that's used in the manufacture of dried sausages and ham. What they found was the enzyme activity was restored.

The team's search has been to find where this came from and that led them to look at the starter cultures that they were adding to ferment the sausages. And they found it there. But found more in the *E. coli*.

"So we're trying to explain this by saying that the *E. coli* goes at this blindly and sees that in part there's some energy that they can get from [the glucose in the heat-treated material] and so they hydrolyze the compound and then they get whammed by the isothiocyanates that are split off along with the glucose," says Holley.

"I don't think they particularly want to do that," adds Holley, "but we're going to take advantage of it." The project is being funded by a Natural Sciences and Engineering Research Council of Canada strategic grant.



Conference / Events

2009 COABC FALL SEMINAR SERIES – November 5th, 12th and 19th

This fall COABC's Extension Services is offering an exciting line-up of Thursday evening webinars that will be of interest to crop producers. From the comfort of your home, at your computer, here is the opportunity to learn from three specialists from the US, the UK and NZ, speaking on the topics of beneficial cover crops, stock free (animal free) farm production and innovative weed control measures.

November 5th

Utilizing Cover Crops in Organic Production – 6:30 pm (PDT)

Cover crops are an important part of a sustainable, organic crop production system. Their many benefits are often unrecognized - they improve soil fertility and quality, suppress weeds and pests, conserve soil and water, increase microbial growth – and unfortunately they are severely underutilized. Alan Sundermeier, a professor and extension educator from Ohio State University as well as a cover crops expert, advisor and author will present this webinar. He will discuss the types of cover crops available, the opportunities to include them in your rotations, their soil nutrient benefits, pest management, the economics of cover crops, and how to get started.

November 12th

Stock Free Organic Farming - 8:30 pm (PDT)

By using crop rotations, fertility building green manures and sustainable agricultural practices, Iain Tolhurst of Tolhurst Organic Produce, Oxfordshire, UK, farms without any animal inputs, such as manures or animal byproducts. This successful vegetable box scheme producer (the UK equivalent of our CSA) provides more than 400 boxes/week of produce using 90% of his own produce and does so with a very low carbon footprint. Iain's webinar will discuss his stock free farm, the rotations they use, how biodiversity is managed for pest and disease control, and their marketing structure. He will also show how they have developed a low carbon footprint and the development of carbon sequestration within a farm cropping system.

November 19th

Innovative Concepts & Techniques for Successful Weed Management in Organic Cropping – 7:30 pm (PDT)

This presentation will look at key and novel concepts and practices in organic weed management. By exploring annual weed seed physiology and ecology, especially the concept of the weed seed bank, Charles Merfield, Lincoln, NZ will discuss "weed management hierarchy" and its four key weed control techniques – rotations, minimizing weed seed rain, and pre and post crop emergence weeding. Charles is an organic horticultural scientist, consultant, author and designer of weed control equipment, the four wheeled hoe being one of the latest innovative weed control devices he has developed.

For further information and registration information: <http://www.certifiedorganic.bc.ca/infonews/events.php>.

Registration will be available as of October 20th. The fee for each seminar is \$15.75 incl. GST.

To Register	On-line:	Fill in the on-line form, submit and pay with credit card via Paypal
	By Fax:	Fax registration form to (250) 260-4436
		<i>Send cheque to COABC, 202-3002 32nd St, Vernon BC, V1T 2L7</i>
	By Phone:	Call (250) 260-4429 ext. 3
		<i>Send cheque to COABC, 202-3002 32nd St, Vernon BC, V1T 2L7</i>



Kamloops 2010 - COABC Conference and AGM,
March 5th, 6th and 7th

"Closing the Loop – Keeping more income on the Farm"

What better way to connect with others in the organic sector than by attending the COABC conference. There will be presentations, workshops, opportunities to connect and of course deliciously good organic food at the banquet.

Save the date and make a plan to attend the 2010 COABC Annual Conference and AGM

October 30th and December 7th – Value Plus Workshop

Workshop Dates: Friday October 30, 2009 & Monday December 7, 2009

Time: 9am to 4pm

Location: Abbotsford Agriculture Centre, Room 131
1767 Angus Campbell Road
Abbotsford, BC V3G 2M3

To Register: BC Ministry of Agriculture and Lands
1767 Angus Campbell Rd.
Abbotsford, BC V3G 2M3
Tel: 604 556-3057
Email: Jennifer.Curtis@gov.bc.ca

Food Safety Systems Implementation (Processor) Program:

An important opportunity for food processors in British Columbia

To British Columbia Food Processors and Interested Parties:

You will be receiving information about the Food Safety Systems Implementation (Processor) Program in the mail. In the meantime, we wanted to make sure that interested businesses were aware of upcoming food safety planning workshops in British Columbia. The purpose of the FSSI (Processor) Program is to offer education and funding for processors across British Columbia to develop food safety plans. The program delivers educational workshops, one on one consultations and funding to eligible food processors to implement GMP and/or HACCP plans. The Small Scale Food Processor Association (SSFPA) is pleased to deliver this program in support of British Columbia food processors.

Food Safety Planning Workshops – Fall 2009

Friday, November 6 – Vernon

Friday, November 13 – 100-Mile House

Friday, November 20 – Burnaby

Thursday, November 26th - Victoria

Friday, November 27 – Nanaimo; Nelson (video conference)

Thursday, December 3 – Abbotsford

Friday, December 11 – Kamloops

Visit www.ssfpa.net/foodsafety for more information on the workshops and registration

All food processors are welcome to attend the introductory food safety workshops to learn basic food safety for food manufacturing using food safety systems such as GMPs and HACCP. The sessions will include the latest information on employee hygiene and practices plus hands-on demonstrations including measuring and recording temperatures, and testing sanitizer solutions strengths. These workshops are a valuable education tool (if a company has participated in a workshop before, this might be a good experience for other employees). What's more, they offer an opportunity to network and access information that can help enhance the bottom line in these challenging economic times.

- Workshops begin at 8:30 a.m. and end at 4:30 p.m.
- Cost \$20, includes lunch and coffee breaks (includes GST)

- Each Company participating will receive a FREE VWR Traceable® Waterproof Food Thermometer and a Record of Participation



Keep in Mind

Got an Organic Question?

Try Cyber-help <http://www.certifiedorganic.bc.ca/rcbtoa/index.html> or **contact** Rochelle Eisen, BC's organic extension agent at extension@certifiedorganic.bc.ca

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.