

E-News

October 2010

WHAT'S NEW

NATIONAL ORGANIC WEEK

October 9th to 16th, 2010.

Thanksgiving to World Food Day

<http://www.organicweek.ca/> The goal is to promote organics, the BC logo and the National logo. Here is the postcard that are being distributed through retailers and others locations.





This Logo
is your guarantee that food has been produced according to the seven principles of organic farming.

Organic is good for the environment, good for the farmer, and good for you.

Look for the Canada Organic logo when you shop. It's in stores now.

7 Principles of Organic Farming

1. Protect the environment & promote a sound state of health
2. Maintain long-term soil fertility
3. Maintain biological diversity
4. Recycle materials & resources
5. Promote livestock health
6. Maintain organic integrity
7. Rely on renewable resources in locally organized agricultural systems

To Learn More...
organicweek@cog.ca
www.organicweek.ca

Photos Copyright © Laura Barman 2007. Design courtesy of Angela Robak.

2011 COABC CONFERENCE "THE NEXT GENERATION"

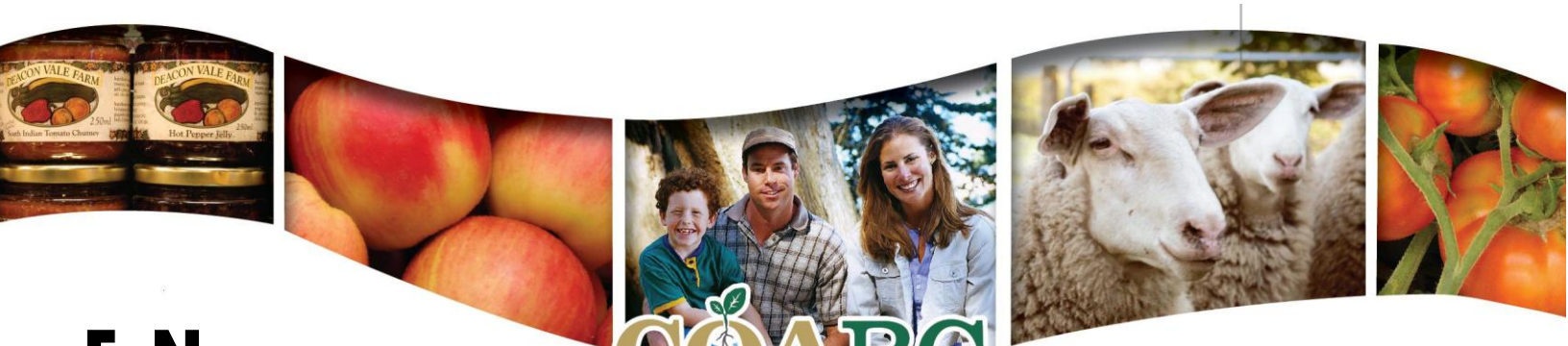
Sidney on Vancouver Island, March 4th – 6th, 2011

The 2011 COABC conference is only 6 months away. See the Fall Edition of the "BC Organic Grower" for more details

NEWSLETTERS FOR 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://www.bcac.bc.ca/index.php?page_id=2
- **BCSPCA** http://support.sPCA.bc.ca/site/MessageViewer?em_id=2001.0&dlv_id=5801
- **Canadian Horticultural Council** <http://www.hortcouncil.ca/en/publications/hort-shorts-achive.aspx>



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CANADIAN ORGANIC SEED SURVEY

Please take a few minutes to complete this important on-line survey about organic seed production. If you are using organic methods (or are certified organic) and grow one or more of the following crops: forages, field crops, vegetables or cover crops, we need to hear from you.

The survey has been commissioned by the Capacity Working Group of the national Organic Value Chain Roundtable in order to better understand some of the barriers that the Canadian organic seed sector must overcome in order to become self-sufficient in organic seed production. Survey results will be used to develop programs to support development of a viable Canadian organic seed sector.

Therefore, it is very important that you, as a member of the organic community, take the time to complete the survey. We know our timing is bad and you're likely in the middle of harvest, but this timing was unavoidable. We greatly appreciate your help during this busy season.

English Survey: <http://www.surveymonkey.com/s/9HV7SJP>

French Survey: <http://www.surveymonkey.com/s/9HDRQ9V>

FCC TO FUND FARM SAFETY TRAINING PROGRAMS

Non-profit groups or charities interested in providing safety training to farmers or agribusinesses can apply online starting next week for support through Farm Credit Canada.

FCC and the Canadian Agriculture Safety Association (CASA) recently launched a new FCC Ag Safety Fund, offering a total of \$100,000 to provide support for safety training programs. The fund's [website](#) is open to applications starting Sept. 13 (Monday).

"Producers have told us that they value farm safety. They're looking for strategies to keep themselves, their families and employees' safe," FCC executive vice-president Remi Lemoine said in a release. The fund is meant to help groups deliver ag safety training or "train-the-trainer" programs to producers in Canada focused on safe agricultural practices.

Funding will be awarded based on budgeted actual costs of a project or program. Applicants proposing programs or projects with a local or provincial scope may be awarded up to \$10,000, while those proposing programs or projects with a national scope could receive up to a maximum \$25,000.

The application deadline for eligible organizations is Oct. 27 this year, FCC said, and successful applicants will be notified in early 2011.

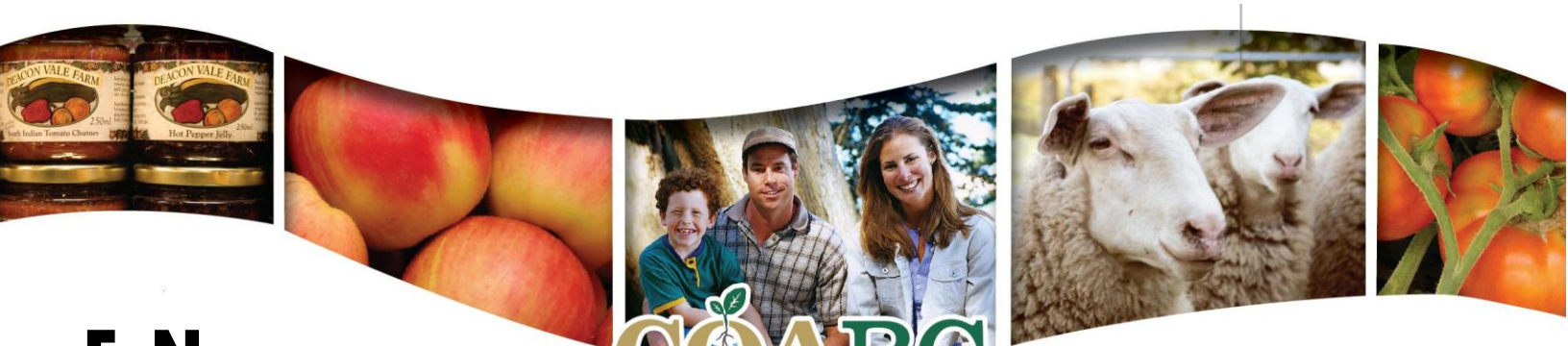
Chosen organizations must meet the funding criteria before the implementation of their programs -- and the programs themselves must be completed by December 2012, FCC said.

Eligible applicants must be either a registered charity with the Canada Revenue Agency; a registered non-profit organization; an unregistered non-profit organization that would partner with a municipal, territorial or provincial government who agrees to receive the money contributed; or an educational institution other than a private school. Eligible projects must be located in Canada and be beneficial to those who live and work in Canada, and must either deliver or aid in the delivery of training in safe agricultural practices, or train those who will train others in safe agricultural practices.

Ineligible projects, FCC said, would include those set up to fundraise or pay off an organization's debts; those by third parties raising funds on behalf of another charitable organization; those meant to be delivered to or available only to members of a particular religion, political party or social organization; those by any applicant whose main focus is "advocating a particular religion or social, moral, political or economic point of view;" or those whose delivery is "likely to significantly and adversely impact the environment."

Applicants will also have to provide proof of project completion in a form acceptable to CASA and FCC.

<http://www.country-guide.ca/east/issues/ISArticle.asp?aid=1000384621&PC=FBC&issue=09072010>



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ORGANIC AQUACULTURE STANDARDS

The comment period for the draft Organic Aquaculture Standards closed August 30th. CGSB has received many comments from the industry, some of a general nature and others that are more specific. These comments are being translated for analysis by the Committee on Organic Aquaculture that will meet October 27-29th in Gatineau. The Organic Aquaculture Standards are currently voluntary; the regulatory environment for the implementation of an aquaculture standard has not yet been defined.

STANDARDS INTERPRETATION COMMITTEE

The SIC continues to work on a regular basis. The sector has issued nearly 100 comments in response to the Q&As posted on the COO website. SIC members will meet in Ottawa September 21-22nd to analyze these comments and answer new questions. Laura Telford has resigned from the SIC and OFC has offered her position to Rochelle Eisen, from BC, since she was the nominated candidate that was next in line based on the number of votes received at the original election held last year. Currently, the SIC is operating without funding from the CFIA but should hear soon whether an application for 3-year funding under the AAFC CAAP program was successful.

VETERINARY NATURAL HEALTH PRODUCTS LIST

The Veterinary Natural Health Products List that provides a listing of substances commonly used in organic livestock husbandry is now posted on the COO website. The substances listed in that directory are permitted under the Health Care Products and Production Aids, Table 5.3 of CAN/CGSB 32.311, under various categories like "Anti-inflammatories, Biologics (including vaccines), Homeopathic and Biotherapies, Parasiticides and Anti-microbials, and Plant oils". The SIC has approved the Veterinary Natural Health Products List; it is a first publication that describes Canadian health care products in organic production. Your comments or suggestions can be forwarded to the COO at OPR.RPB@inspection.gc.ca

INVESTMENT AGRICULTURE FOUNDATION SEEKS NOMINATIONS FOR INNOVATION AWARD

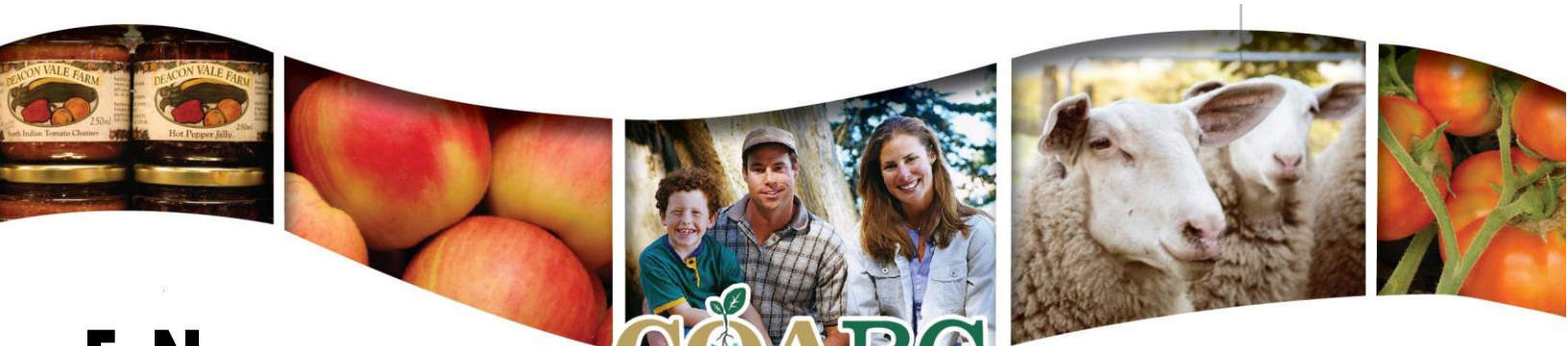
The Investment Agriculture Foundation of B.C. (IAF) is now accepting nominations for the 2011 Award of Excellence for Innovation in Agriculture and Agri-Food. This award celebrates innovative ideas, products, projects or programs generated by the agriculture, agri-food and bioproducts sector that deliver economic, environmental or social benefits to British Columbia. For the full release and nomination forms, visit http://www.iafbc.ca/about_us/awards.htm

MEAT TRANSITION ASSISTANCE PROGRAM

Applications must be received in the MTAP office no later than 4:30pm on 12 November 2010. This is the last call for applications. The attached brochure provides information about the program and how to apply. The application form and guide to completing it are posted on the BC Food Processors association web site at <http://www.bcfpa.ca/programs/meat-transition-assistance-program>

BENEFICIAL MANAGEMENT PRACTICES (BMP) PROGRAM

There is still funding available, over \$700,000, in the Beneficial Management Practices (BMP) Program for producers to apply for cost-shared incentives to address environmental risks.



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Projects have to be completed and operational by December 31, 2010 and invoices submitted to our office by January 5, 2011. There is a link on our website to “the 2010-11 Growing Forward BMP list” where producers can see what categories are available for funding opportunities. There is also a link to “Planning Advisors” where a producer can look up which Planning Advisor is closest to them, or they can call the ARDCorp office and we’d be happy to help them find one. See website http://www.ardcorp.ca/index.php?page_id=14

ONGOING

Newsletters for supporting organizations

BC Agriculture Council under the Community Agriculture seat. http://www.bcac.bc.ca/index.php?page_id=2

BCSPCA Find out what is happening at the BCSPCA at

http://support.spca.bc.ca/site/MessageViewer?em_id=2001.0&dlv_id=5801

CHC Newsletter: <http://www.hortcouncil.ca/en/publications/hort-shorts-achive.aspx>

“WHAT IS ORGANIC FARMING?” BOOKLET NOW AVAILABLE AS PDF

Are you familiar with the green “What is Organic Farming” booklet? If you would like a copy we now have an electronic version as a pdf document. Please contact the office to get your copy. admin@certifiedorganic.bc.ca

BC CERTIFIED ORGANIC CHECKMARK LOGO

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.

CHC OFFS MANUALS

On Farm Food Safety Manuals are available on the CHC member website.

If you do not have the CHC member password for COABC please contact Kristy at office@certifiedorganic.bc.ca

There are also some hard copies of the following manuals available to COABC members for \$15 to cover shipping and handling. First come first served. Contact Kristy at office@certifiedorganic.bc.ca if you would like a copy.

Combined Vegetable, Producer, Storage and Intermediary and Packer: 16 copies

Leafy Vegetable and Cruciferae producer, Storage and Packer: 24 copies

Small Fruit Producer and Packer: 4 copies

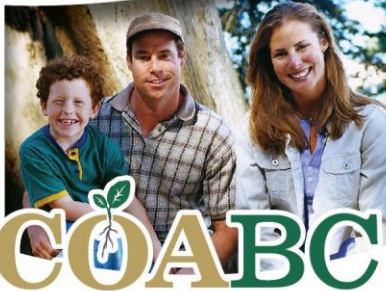
COMPLAINTS SUBMISSION FORM

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.



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REMINDER – SHIPPING IN AND OUT OF PROVINCE

For certified organic operators who wish to ship outside the province (nationally or internationally) don't forget that you now must be certified under under ISO rather than the provincial BC certified organic program.

INTERESTING

STUDY: ORGANIC STRAWBERRIES ARE POSSIBLY MORE NUTRITIOUS

A comparison of organic and conventional strawberries grown in California found more antioxidants and vitamin C in the organic berries. "Almost every major indicator is favoring the organic strawberries," said the lead author of the study.

[Los Angeles Times](#) (9/2)

The article highlights that these study's organic strawberries are lower in phosphorus and potassium and actually makes this result sound bad. I would argue that most of us get very adequate phosphorus in our diets (actually many get too much), so it is not an issue. And also, I doubt that low potassium is a negative in the strawberries as we get plenty of it in our diets.

A HEALTH AND NUTRITIONAL EVALUATION OF CHANGES IN AGRICULTURE IN THE PAST QUARTER CENTURY IN BRITISH COLUMBIA: IMPLICATIONS FOR FOOD SECURITY

International Journal of Environmental Research and Public Health. 2010 June; 7(6): 2653–2665.

Full article available online at: <http://www.ncbi.nlm.nih.gov/pmc/articles/PMC2905571/?tool=pubmed>

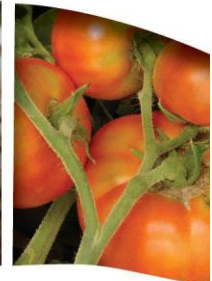
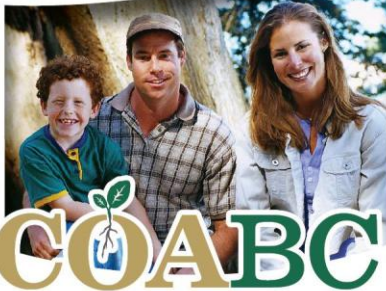
By A Ostry & K Morrison; Social Sciences, Department of Geography, University of Victoria, Victoria, Canada.
ostry@uvic.ca

Summary:

This paper describes change in local food production in British Columbia with a focus on changes in the production of foods recommended for increased consumption by nutritionists. We determine, in one of the most productive agricultural provinces in Canada, whether secular trends in agricultural land use and food production, over the past quarter century, have resulted in increased production of foods recommended by nutritionists as more healthy and nutritious. In particular we are concerned with estimating the extent to which changes in agriculture and food production are congruent with official nutrition advice to avoid less healthy foods and to consume more vegetables, fruit, and whole grains. We demonstrate, using regularly collected agricultural census data, in spite of nutritionists' advocacy for improved access to locally produced fruits, vegetables, and grains, since 1986, that BC agriculture is moving firmly in the opposite direction with greater production of animal fats, and hay and grain for animal feed and much reduced production of traditional fruits, vegetables, and grains designed mainly for human consumption. While nutritionists advise us to increase consumption especially of whole grains, vegetables and fruit, local production capacity of these foods in BC has decreased markedly between 1986 and 2006. In conclusion, there is a structural disconnect between the kinds of foods produced in BC and the nutritional needs of the population.

DO YOU HAVE THE BALLS TO REALLY CHANGE THE FOOD SYSTEM?

<http://www.grist.org/article/food-do-you-have-the-balls-to-really-change-the-food-system> - Although American quite pertinent to Canadian consumer habits/perspectives.



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ORGANIC CAN FEED THE WORLD

<http://www.pccnaturalmarkets.com/sc/1009/sc1009-organics.html> An excerpt from Maria Rodale's new book "Organic Manifesto".

CRAIGSLIST FOR THE FOOD SYSTEM- www.SharedHarvest.ca

FarmFolk CityFolk has just launched a new business networking site for those in agriculture and food: www.sharedharvest.ca/metrovancouver. From field to table, farmers, food processors, restaurants, distributors, warehouses, and consumers can list Wanted and Available ads for food and agricultural products and services. There are 22 categories including, Bees and bee products, Dairy, Fish, Fruit and Vegetables, and over 300 individual products and services—with more to be added as needed.

Membership is free.

Posting ads is free.

FarmFolk CityFolk's is working towards a network of Shared Harvest sites to support the trade of food and agricultural products within and between Regional Districts across BC. Shared Harvest Metro Vancouver is the first of such sites. With support and funding we will add 3 more by the end of the year. More will be added in 2011.

In the mean time, if your farm is outside of the Metro Vancouver District you can still use Shared Harvest Metro Vancouver. I will add you manually, if you email me a letter explaining why Shared Harvest is important for your business and for your area. Include in the letter your regional district, your name, business name, address and postal code. Send it to me at, <mailto:erin@FarmFolkCityFolk.ca>. I'll use this to gain support for a Shared Harvest site that serves your Regional District.

Other things you can do to help with this exciting project:

Tell your friends, family and colleagues about www.sharedharvest.ca/metrovancouver

Become a member. Post an ad or two!

With a network of Shared Harvest sites it is possible to,

- support the trade of food and agricultural products,
- Connect all food industry sectors from field to table,
- Reduce agriculture waste and thus the costs and volumes of organics being landfilled;
- Align food production with demand,
- Strengthen the local economy;
- Identify new business opportunities for the agriculture and food sectors in BC.

Thanks. I hope to see you on Shared Harvest. If you have any questions, please email me at <mailto:erin@FarmFolkCityFolk.ca>.

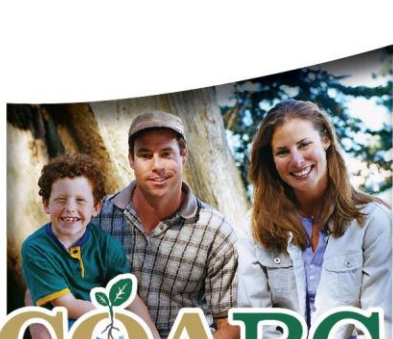
EVENTS

SALMON SAFE

The Fraser Basin Council and Pacific Salmon Foundation are working to bring the Salmon-Safe program to BC.

Please join **NOOA (North Okanagan Organic Association)** in a round table discussion on a new initiative to recognize and promote sustainable farm practices in BC. Organic farms are generally well-qualified for Salmon Safe recognition, which provides excellent promotional opportunities.

Thursday, October 14, 2010, 7pm



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Odd Fellows Hall, 3005 Wood Ave, Armstrong

With Michelle Tung, Pacific Salmon Foundation and Jude Hobbs, Agro-Ecology Northwest

In July 2010, Salmon-Safe joined with two leading Canadian conservation organizations, [Pacific Salmon Foundation](#) and [Fraser Basin Council](#), to adapt the Salmon-Safe standards for British Columbia and to carry out pilot certifications with farms in BC this fall.

Salmon Safe is a certification program linking land management practices with the protection of agricultural and urban watersheds. More than a decade after first certifying farms in Oregon's Willamette Valley, Salmon-Safe has become one of the nation's leading regional eco labels with more than 60,000 acres of farm and urban lands certified in Oregon, Washington, and California. The Salmon-Safe retail campaign has been featured in 250 supermarkets and natural food stores, delivering important marketplace benefits to participating landowners.

There are six key areas covered by the Salmon Safe standards, including:

- Riparian area management
- Water use management
- Erosion and sediment control
- Integrated pest management
- Animal management, and
- Biodiversity conservation

For more information or to reserve a seat, call NOAA at 250-540-2557

HOME GROWN PHOTOGRAPHIC EXHIBITION AT MUSEUM OF VANCOUVER

Home Grown: Local Sustainable Food

August 26, 2010 to January 2, 2011

Home Grown is a photographic exploration of local food production and sustainable farming in Vancouver and the surrounding region, presented by Museum of Vancouver (MOV) and FarmFolkCityFolk.

In photo-journalistic style, 39 stunning images by photographer, Brian Harris, contain a call-to-action for individuals and communities to reclaim control of local food systems and to think carefully about the ethics of food consumption decisions that are made everyday.

Accompanying programs will give a deeper understanding and appreciation of local food production issues as well as the inspiration and skills to start a backyard or community garden.

Presenting Sponsor: Left Coast Naturals

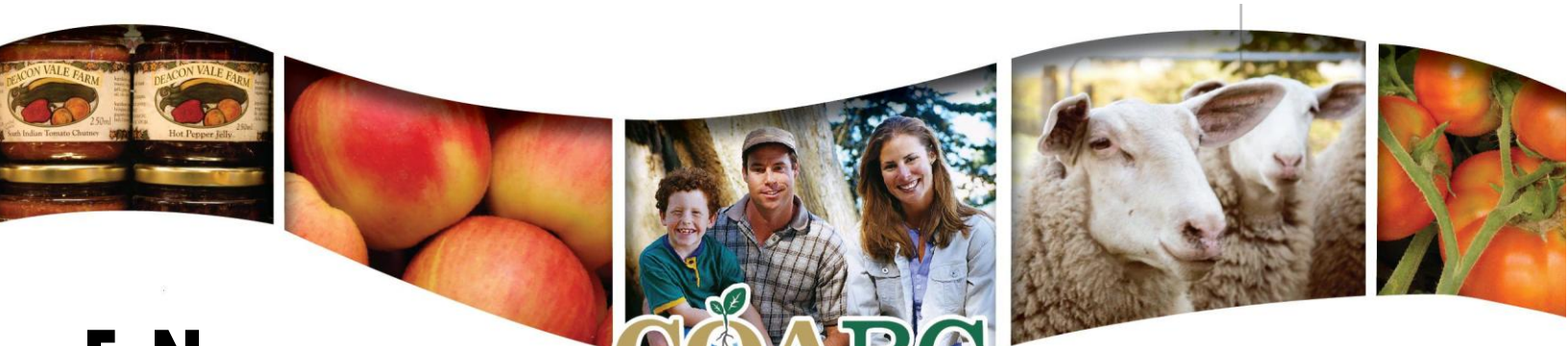
See the website for details <http://www.museumofvancouver.ca/exhibition.php?id=18>

Building Sustainable Communities Conference

Kelowna, November 15th – 18th, 2010

<http://www.freshoutlookfoundation.org/conferences/bsc10/bsc10.asp>

Speakers include Canadian Green Party leader **Elizabeth May** will sit on the panel following presentations by Dr. Bill Rees (UBC), Mark Holland (HB Lanarc), and Tom Osdoba (University of Oregon). The panel also includes **Geoff Meggs** (author, journalist, and Vancouver councillor) and **Pamela Goldsmith-Jones** (West Vancouver mayor), and will be moderated by **David Beers** (journalist and founding editor of The Tyee). Another great addition is former BC Liberal leader **Gordon**



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Wilson, who will present his ideas for an Agricultural Land Trust and companion Farmstead Act. And landscape architect/planner **John Buchko** will introduce the topic of Biophilia in Urban Environments.

AGRI-FOOD VALUE-ADDING IN BC

TWO MORE LEARNING MODULES FROM THE CANADIAN VALUE CHAIN NETWORK

Module 4: How to Approach Retailers

Understanding the strategic challenges facing food retailers will help participants understand how to establish partnerships with the retail and food service market. Participants will:

1. Learn to identify appropriate retailers and their critical requirements.
2. Study a profile of the current retail market environment.
3. Use case studies to learn how to approach retailers.
4. Develop a customized approach to selected retailers.

November 25th, 2010 Time: 8:30 a.m. to 4:30 p.m.

3 Video Conference Sites Available: Abbotsford, Kamloops and Prince George

Registration Fee: \$50.00 + HST

Registration available on-line: <http://www.regonline.ca/register/checkin.aspx?EventId=889583>

Module 6: Product Development – Are you ready?

This module is designed to ensure that people with new ideas and those currently developing or repositioning products or services know the steps to market readiness. Participants will evaluate their current position in the overall product development process, review product development requirements and market ready checklists, understand typical trade requirements of brokers, distributors, retailers and food service suppliers, learn success techniques and how to avoid failure in trade relationships, learn how to get products on and off the retail shelf, review case studies of merchandising strategies, principles and practices and learn survival tactics for the fast-moving world of consumer goods.

November 26th, 2010 Time: 8:30 a.m. to 4:30 p.m.

3 Video Conference Sites Available: Abbotsford, Kamloops and Prince George

Registration Fee: \$50.00 + HST

Registration available on-line: <http://www.regonline.ca/register/checkin.aspx?EventId=889581>

For more information contact Bill Henderson at 250-356-1675 or bhenderson@iafbc.ca .

These sessions will be facilitated by Terry Ackerman and Richard Broadwith.



DON'T FORGET

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.