



What's New

Grower Group Network

YOUR FARM'S WATER QUALITY

A 'Grower's Group Network' Conference Call for
Fresh Vegetable and Fruit Growers

Sponsored by COABC

Many food borne illnesses associated with fresh produce can arise from the use of contaminated water. Growers need to be aware of their water quality challenges and learn how to manage their production with the water they have available. Join us for a province wide conference call to learn about 'on farm' water quality.

Guest Speakers:

- Elsie Friesen, Food Safety & Quality Specialist, BCMAL. Elsie is a Certified Public Health Inspector with a diploma in Food Science, a degree in Environmental Health Science Technology, and a Master's Degree in Education. Coming from a farming family and community, Elsie also has practical agricultural experience.
- Steven Gallagher, lead farmer of Nathan Creek Organic Farm, Langley, BC. Steven is a mixed vegetable grower who has recently had to deal with water quality issues and has installed an extensive filtration system on his farm.

Facilitator: Rochelle Eisen, Organic Extension Agent for BC

When: August 18, 6:30 pm, Pacific Daylight Time and 7:30 pm, Mountain Daylight Time

For more information:

<http://www.certifiedorganic.bc.ca/rcbtoa/training/foodsafety.htm>

or contact Rochelle Eisen, Organic Extension Agent at 250-547-6573,
email extension@certifiedorganic.bc.ca



Connecting Farmers to Restaurants

www.bcrestaurants.ca is launching a new e-newsletter to connect suppliers to restaurants. If you are interested in advertising please contact Dale Craniford dalecraniford@yahoo.ca or sign up as a supplier on their website.

WorldofGood.com

For members who are certified to the Canadian Organic Regime and can ship into the USA we are looking at introducing a new opportunity to sell on WorldofGood.com by e-bay. WorldofGood.com aims to be a trusted, online, multi-seller marketplace for People Positive and Eco Positive products - from handcrafted jewelry, apparel, and furnishings to energy-efficient appliances, organic food and fair trade chocolate. On WorldofGood.com consumers can blend their personal values with their purchasing power to foster positive change around the world. Further information will be sent to the ISO CB's or you can contact Sarah at admin@certifiedorganic.bc.ca



Ongoing

BINDWEED SURVEY

In the summer edition of the BC Organic Grower there is a field bindweed survey at the back of the magazine (page 27 & 28). Please take a moment to complete the survey. Deadline for submission for completed surveys is Aug 31, 2009.

We would appreciate hearing from as BC many producers (organic or not) as possible as this will help give a real picture of what is happening with field bindweed on farms across the province. Pdf & Word versions can be downloaded from the Organic Extension Agent webpage

<http://www.certifiedorganic.bc.ca/contacts/extension.php#contact>

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.



Interesting!

Core Truths on the Major Benefits of Organic Food and Farming

In light of a recent article from the UK stating no significant nutritional content difference of organic vs. industrially produced food here are some good arguments for organics.

Core Truths is a ground breaking compilation of the most current research on organic agriculture. This highly readable and graphically stunning 108-page coffee table book documents the verifiable health and environmental benefits of organic products.

Core Truths includes fascinating research about why:

- Organic often tastes better
- Organic produce contains, on average, 30 percent higher levels of antioxidants
- Organic farming can cut mycotoxin risk by over 50 percent
- Organic food dramatically reduces pesticide exposure
- Organic farms typically use less energy

Order your copy now! Only \$30 (plus \$5 shipping and handling in US).

Order form https://www.organic-center.org/liveCore_v1.php

Here are a couple of rebuttals in favour of the organic industry. http://www.organic-center.org/science/latest.php?action=view&report_id=157 and

www.theglobeandmail.com/news/opinions/letters-to-the-editor/organic-objective/article1237228/



Conference / Events

August 23 – Feast of Fields Okanagan, Valentine Farm in Summerland

We've been hoping for years to drag the Feast of Fields to the Okanagan, and finally it's here! This is the real Feast of Fields, held on a different farm each year, showcasing the very best that the region has to offer, and linking fine local chefs with organic farmers, brewers and vintners. Stroll through the garden and vineyard at Valentine Farm, glass in hand, sampling delicious food and drink along the way. Learn about local agriculture and get inspired by the wonderful dishes that can be created with it! We'll be leading the pack with organic beer – all the beer at the event will be organic (Nelson Brewing, Cannery Brewing and ourselves), and there will be a great contingent from the Shuswap and North Okanagan. Rob Sengotta of Shuswap Chefs in Salmon Arm (he was our guest chef at our 100' Feast last year) will be paired with us for a Shuswap spectacular booth.

Tickets are \$75 before July 1 through FarmFolk/CityFolk – check out the website at www.ffcf.bc.ca/okanagan-feast for information, or email Rhys Pender at feast-ok@ffcf.bc.ca. COABC will be at Feast of Fields Okanagan!

Keep in Mind



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.

Feel free to send questions regarding the New National Standards to the Organic Extension Agent, Rochelle Eisen at extension@certifiedorganic.bc.ca

Cyber-help <http://www.certifiedorganic.bc.ca/rcbtoa/index.html>