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BC Organic Conference Session Preview

There are lots of great opportunities at the conference this year. Below are a few highlights.

Feed Panel Discussion:

With Paul Kelly and Rod Reid, In-Season Farms
Moderated by Corey Brown.

Slaughter Panel Discussion:

With Andrea Gunner, North Okanagan Poultry Processing, Gillian Watt, BC Association of Abattoirs, Anne Macey, Salt Spring Island Agricultural Alliance.

Grazing is Greener:

Learn how managed grazing is better for cash flow, soil and the environment.

Presented by Andrea Lawseth, AEL Agroecological Consulting, Tristan Cavers, Golden Ears Farm, Darcy Goodrich, Health Benefits of Organic Beef Presented by Dr. John Church, Beef Chair at Thompson River University.

Write Your Own Handbook:

This workshop, held all day Friday, is intended to help farm owners and their managers create their own farm-specific employee handbook. A well-crafted handbook can effectively communicate the benefits and

responsibilities of working on your farm, as well as foster a fair work environment and help your employees identify with your business values.

Pest Management in Tree Fruit and Garlic:

This session, with Tamara Richardson, will cover pest management research and monitoring projects from 2010 through 2014 in tree fruit and in garlic. Topics covered will include spotted wing drosophila management, strategies to manage rosy apple aphid and the surprising results of pest surveillance in garlic fields.

Cultivating an Employer Brand to Improve Hiring & Retention:

Barbara Ashton will talk about employer brand. Authentic and consistent branding not only attracts right fit employees, it ensures you will retain and continue to recruit the best employees for your operation.

The conference, will be held in Chilliwack at the Best Western Rainbow Country Inn, February 27th – March 1st, 2015.

For registration and more detailed conference information, check the website, www.certifiedorganic.bc.ca.

Conference Organic Feast

Tickets to the COABC Organic Feast at the conference make a great Christmas present. The Saturday night event is a highlight of the weekend.

This year the Feast will feature a collaboration between Chef Dan Cool of the Rainbow Country Inn, Chef David Colombe, and his students at Seabird Island College.

The feast will be followed by dancing and music provided by Blackberry Wood. They have been described as "a wonderful, secret and magic combination of alt-country-gypsy-circus music."

There's still time to take advantage of the Early Early bird rate of \$40.00.





Canadian Standards Interpretation Committee: Comment Period ending December 23 2014

- Is it allowed to pasteurize organic honey?
- Can Dextrose be used as a flavouring agent in organic products?
- Relating to table 4.2 "Compost obtained from off-farm sources", which elements are considered "trace contaminants"?

The Organic Standards Interpretation Committee (SIC) provides interpretive guidance to the Canada Organic Office on issues related to the National Standards for Organic Agriculture (CAN/CGSB 32.310 and CAN/CGSB 32.311).

The proposed responses are subject to a 60-day comment period from October 27th to December 23rd 2014.

All comments regarding these answers should be sent to OPR.RPB@inspection.gc.ca.



EVENTS

Meet Your Maker: Vancouver Island

Date: January 27, 2015

Location: Saanich Fairgrounds, Saanich, BC

This is an annual networking event for small-scale, regional food businesses. It is designed for BC food producers and BC food buyers. Since 2008, hundreds of restaurants, caterers, grocers, food delivery companies, food processors, farmers, fishers, and ranchers have met, negotiated, and sealed deals through Meet Your Maker, generating sales of more than a million dollars.

For more information and registration, visit farmfolkcityfolk.ca

Pacific Agriculture Show

Date: January 29-31, 2015

Location: TradeEx, Abbotsford, BC

PAS showcases the latest and most innovative equipment and technology for the agriculture industry.

Join thousands of farmers and agri-food producers in comparing and investigating what over 250 dealers and manufacturers have to make your operation more efficient.

COABC hosts a booth at the Ag show and is looking for volunteers to staff it. If you are interested in attending the show, why not volunteer and save the entrance fee.

Meet Your Maker: Vancouver

Date: February 17, 2015

Location: St Mary's Ukrainian Cultural Centre, 3150 Ash Street (Cambie & 16th area), Vancouver, BC

This is an annual networking event for small-scale, regional food businesses. It is designed for BC food producers and BC food buyers. Since 2008, hundreds of restaurants, caterers, grocers, food delivery companies, food processors, farmers, fishers, and ranchers have met, negotiated, and sealed deals through Meet Your Maker, generating sales of more than a million dollars.

For more information and registration, visit farmfolkcityfolk.ca

BC Organic Conference

Date: February 27- March 1, 2015

Location: Best Western Rainbow Country Inn, Chilliwack, BC

This year, the conference features a diverse selection of presentations focused on our theme of Livestock, as well as a variety of other topics pertinent to the dynamic functioning of a farm operation, including business structure and support, technical information and land stewardship.

For more information and conference registration visit the COABC website, www.certifiedorganic.bc.ca.



ThinkCanadaOrganic



NEWSLETTER LINKS

BC Agriculture Council COABC is a member under the Community Agriculture seat:

<http://www.bcac.bc.ca/>

OFC info-bio:

www.organicfederation.ca/newsletter

BCSPCA:

<http://www.spca.bc.ca/>

REMINDERS

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.

Complaints Submission Form

Canada Organic Office complaint submission form can be found at www.certifiedorganic.bc.ca/programs/cor.php.

For complaints against an interprovincial traded product see the COO complaint form at certifiedorganic.bc.ca/programs/cor.php" www.certifiedorganic.bc.ca/programs/cor.php

Complaints on this form are to be directed to the Canada Organic Office directly <mailto:OPR.RPB@inspection.gc.ca>

Social Media

COABC is on Facebook at www.facebook.com/pages/Certified-Organic-Associations-of-BC/208548192519986 and on Twitter, username [coabccanada](https://twitter.com/coabccanada). Join our online community.

Remember...

Got an Organic Question? Try Cyber-help www.certifiedorganic.bc.ca/rcbtoa/index.

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.

