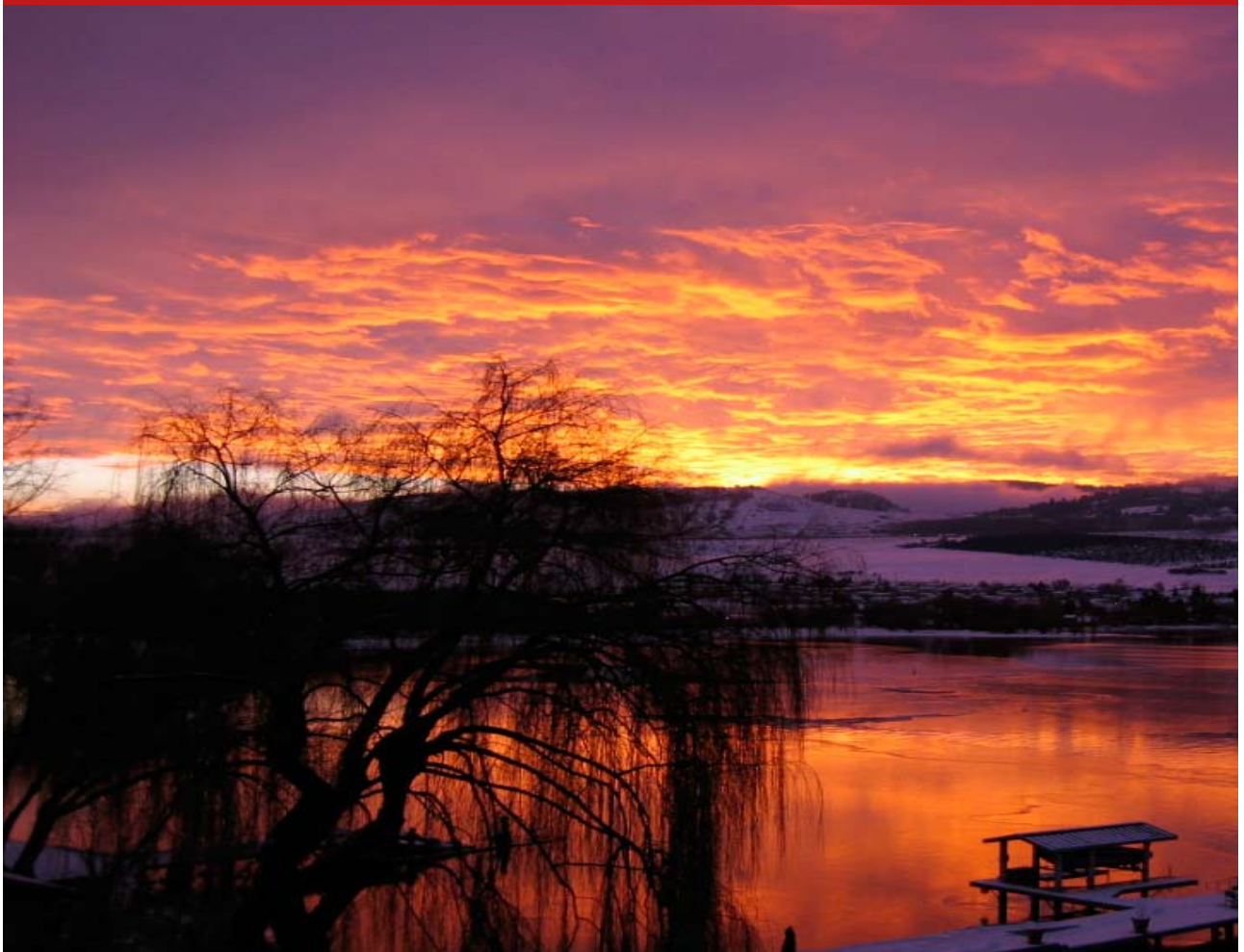


Winter 2008
Volume 11, Issue 1

British Columbia Organic Grower



COABC, 3402 32nd Ave. Vernon BC V1T 2N1
Canadian Publications Mail Agreement #40047167



Journal for the
Certified Organic
Associations of BC

CONTENTS

- 3 President's Report
- 4 Report from the Office
- 4 Editor's Note
- 5 Amending Our Regulation
- 6 Garlic Rust
- 8 Dear Rochelle
- 10 Animal Welfare Emerging as Critical Issue for Animal Agriculture
- 12 Plant Larger Seeds for More Competitive Crop
- 14 BC Organic Poultry Production Survey
- 15 Events and Announcements
- 16 Call for Audio, Video or Written Submissions
- 18 BC Regulations May Pose Too High Cost
- 21 BC's Mark Winston and Others Join the Discussion on Causes of CCD
- 24 - 28 COABC Conference and AGM Information
- 31 Letters to the Editor



Certified Organic

Pacific Agricultural Certification Society

3402 32nd Ave. Vernon BC V1T 2N1
Tel: 250-558-7927 Fax: 250-558-7947
email: pacs@certifiedorganic.bc.ca

- ISO 65 Compliant
- Internationally Recognized Certification
USA, Quebec, UK, Korea
- Fast & Efficient Service
- Affordable Sliding Fee Scale
- Year Round Certification - No Deadlines
- Easy to complete electronic or paper forms
- Professional trained Verification Officers

www.certifiedorganic.bc.ca/pacs.php

Professional Accredited Certification Services

BC Organic Grower

is received by all members of organizations belonging to the Certified Organic Association of British Columbia. *BC Organic Grower* is published quarterly by COABC.

We welcome letters to the Editor (300 words maximum) and articles (1000 words maximum). We reserve the right to edit for length.

Letters & submissions to:
Cassandra Redding, Editor
7306 Old Stamp Mill Road
Vernon BC V1H 1N2
phone: 250-307-5705
fax: 250-260-4436
editor@certifiedorganic.bc.ca

Advertising (rates & copy) & non-member subscriptions (\$20/year plus GST) to:

COABC
3402 32nd Avenue
Vernon BC V1T 2N1
phone: 250-260-4429
fax: 250-260-4436
office@certifiedorganic.bc.ca

For general information or to contact your local Certifying Body, call the office - or check our website:
www.CertifiedOrganic.bc.ca

Cover: Darcy Bomford
Layout & Design:
Cassandra Redding

Other photos property of COABC.

Products advertised in *BC Organic Grower* are not necessarily approved for use by organic farmers/processors. Please consult the Materials List.

Next Issue Deadline:
March 7, 2008

President's Letter

by Deb Foote

As I mentioned in my last report, the COABC arranged a meeting in October with the BC Minister of Agriculture. Last April, Minister Bell sent a letter to Paddy Doherty congratulating him and all the members of the Canadian organic community for their efforts in ensuring the implementation of an organic regulation for Canada. The Minister also asked the question, "What might our province be able to do to assist in bringing about increased organic food production and processing?"

To help us answer this question, leaders of BC's burgeoning Organic Sector were invited to join the COABC at a luncheon. The invitation list for the event was prepared with a great deal of consideration, including not only many of our own members, but also people like Arran Stephen's of Nature's Path fame, and Shelley Harris of Fraserland Farms. The objective was to invite a cross-section of people representing as many facets of the industry as possible, including producers and processors representing a variety of operations, as well as retailers, educators, and other interested parties. Each person was given the opportunity to introduce themselves and the organization they represented, as well as respond to the question. The attendees were very impressed by the level of attention the minister paid to each them. Minister Bell took detailed notes of everyone's comments and took genuine interest in what each person had to say.

The COABC prepared a document outlining five recommendations for the Minister including: that the Ministry provide stable funding for the Organic Extension Agent position, that they provide funding to the Organic Federation of Canada, that the Ministry lead in the development and maintenance of an Organic Advisory Board for the Province, that the Ministry amend the Organic Products Regulation to ensure that organic claims are regulated in the Province, and that the Ministry provide funding support for research institutions to focus on organic production systems. Our comments and recommendations were well received but, at the end of the day, the proof of the Minister's support will be evidenced in the 2008 provincial budget.

I want to thank the following people for helping to ensure the success of the luncheon: Karen Fenske – our trusty administrator for doing everything an administrator does to ensure the success of an event of this



nature, Paddy Doherty – for coming up with the idea, preparing the Minister's brief, and for assisting in preparing the invitation list (I think he twisted a few arms along the way), Karl Hann – for organizing the venue, arranging the menu, and donating product, Brad Reid of Thomas Reid Farm – for donating the Chicken, Susan Davidson and the rest of the good folk at Glorious Organic Coop – for the Salad, Julia and Susan Grace from Moonstruck – for the delicious cheese plates, and last but not least, Chef Romy Prasad and all the staff at the Savory Coast on Robson Street, for a wonderful meal and respectful service. I want to note that the Savory Coast is one of Vancouver's premier restaurants that support Organic and Local food producers, they and all their counterparts should be commended for their efforts.

One of the items included in the COABC's presentation to the BC Minister of Agriculture was a request that the legislation be amended to ensure that organic claims are regulated in the province. To understand this request please refer to an open letter that Paddy Doherty recently sent out on the list-serve, which is included in this issue (page 5).

Also included in this issue you will find information and registration forms for the 2008 Conference and AGM that will be held at the Mary Winspear Centre in Sidney on Vancouver Island. The event will be hosted by IOPA and COG-VI and the theme will focus on how we can be even greener in our operations. Look for solution-based workshops and forums throughout the weekend. Be sure to register early, and we look forward to seeing you then. Happy New Year!

organicdeb@shaw.ca

Report from the Office

The New Year will have begun by the time you are reading this, and, as always, with the changing of the calendar comes not only a reflection on the past, but a looking ahead to new ideas and new plans. There will be some exciting changes coming our way in 2008 and the COABC office plans to support them in a variety of ways.

Looking back, one of the interesting ways that we capped 2007 was with a meeting with the Minister of Agriculture and Lands, Pat Bell. Several COABC directors and organic sector stakeholders met to communicate some of the specific needs of our members and communities. This event signified the value of communication between sector groups and throughout the various levels of decision-making bodies.

A significant focus for this upcoming year is to strengthen our communication streams and our working relationships. One step in this direction is the creation of a Sponsorship Program, which will facilitate strong relationship development with friends of COABC who want to support our events. Another step is the production of a new icon on COABC materials, which, you will notice, has the checkmark and wording below. This will continue to strengthen our identity with the consumer and the world at large.

Currently, our very able contractor, Lee Fuge, is working on the AGM in full swing. You will see the fruits of her labour on the website and in this issue. The program promises to be fantastic with great topics and knowledgeable speakers. It is not only a time to learn, but also a great time to reconnect with old friends and make new acquaintances from all over the province. Put this event on your calendar and plan to join us in Sydney at the end of February. I am personally looking forward to talking to you iface-to-face.



Additional exciting ideas and plans, including VO training options for new recruits and current officers, will be coming your way via listserve, the AGM in Sydney, and future issues of the Grower. Enjoy your winter!

Karen

COABC, an organic members' "Best Choice"; valuable services which are provided not only with heart, but with excellence!

Editor's Note

Happy 2008! A whole year has passed since I began editing the *BC Organic Grower* and I think we have come a long way. I hope we have given you articles that helped you in the world of organics, provided you with practical advice, and updated you on current events and standards.

The journal could not have been a success without the writers and experts who volunteered their already too-little time. Thanks so much.

The wise words of the Editorial Board, including Paddy Doherty, Rochelle Eisen, Rebecca Kneen and Herman Brunns, helped shape and form the vision of where the *BC Organic Grower* should be.

In this first issue of 2008 you will find all the

relevant information about the upcoming Conference and AGM: Shades of Green - Making Organic Greener. You will also find most of this information online, which is a way for all registrants to also stay greener. The theme of the COABC Conference and AGM is a great resolution for 2008!



Please remember that if you have an idea, an article, or an event that you would like to see featured in the *BC Organic Grower* you can contact the COABC office or myself.

Cassandra

Amending our Regulation

By Paddy Doherty

Now that we have managed to obtain an organic regulation (a law for organic) in Canada, the COABC is considering its options regarding the Organic Agricultural Products Certification Regulation under the Agri-Food Choice and Quality Act (BC). Is it time to develop a mandatory organic program within BC?

The federal Organic Products Regulation states that any product carrying an organic claim that is imported into Canada, or traded between provinces, will need to comply with the legislation (must meet the Canada Standard). Because Canada is a federation of provinces, provincial governments retain jurisdiction over certain activities within their provincial boundaries. Therefore, the national Organic Products Regulation does not apply to organic products that are produced and sold within BC.

The law provides consumer protection for imported organic food, but does not protect consumers regarding organic food that is produced and sold within BC. Our colleagues in Quebec are particularly annoyed about this, as they have legislation that is effective within their province and they feel there should be an equal law across the country.

During the three years of consultation regarding the national regulation, I had the opportunity to speak with many organic farmers. Most of the time they were able to see the need for an organic law, but often they would ask me, "How do I benefit from this law?" Besides telling them that an organic law will increase demand (they usually have all the demand they need) I was able to promise that:

1. Imported organic food will have to meet the Canada Standard — imported products will not have the advantage of weaker standards.
2. The organic law will ensure that all organic farmers follow the same rules. Organic farmers often complain to me that there is a guy three stalls down from them at the Farmers' Market who claims he is organic when he isn't — they want something done about this.

For me to be able to keep my promise on item two we will need to amend our organic regulation in BC — otherwise we cannot ensure that all organic farmers follow the rules. To this end, the COABC is in the process of asking the provincial government to amend the provincial regulation — so that to make an organic claim, an operator must be compliant with either the Canada Organic Regime, or the BC Certified Organic Program.

The BC Certified Organic Program is the most affordable and the most flexible organic program in the country. For instance, the COABC was one of the first accreditation systems in the world to adopt an inspection regime based on risk assessment. Operations that are determined to be low-risk are inspected once in three years. This provision reduces paperwork and cost while ensuring consumer protection regarding the BC Certified Organic claim. If someone wants to claim their product is organic, they should be willing to join with the rest of us to prove that it is.

The COABC needs to hear your views on this subject. Please let your COABC director know how you feel so that the COABC Board of Directors can make an informed decision.

Importer of organically grown truly raw food

**Real Raw Food
Organic Orchard**

Seeds, Dried Fruit,
Goji Berries, Vanilla Beans,
Honey, Cacao and many
more exciting whole foods

BULK PRICES



Phone: 250-496-5215 • www.realrawfood.com



Check out our web catalogue for:

- greenhouses and shade frames
- cloche clips, poly, lock and shade cloth
- roll up hardware, motors and cranks
- benches, ground cover and more

Steele Greenhouse Components Inc.
Mayne Island, B.C.
Ph: (604) 532-1817 Fax: (250) 539-2132
www.steelgc.com email: steele@axionet.com



Dear Rochelle

Dear Rochelle,

I am a mixed vegetable producer who covers crops (fall rye / winter peas) annually, and sticks to a solid 3-4 year rotation. I was just reading the National Standard and I am concerned as I do not have an on-farm source of manure, I do not have any organic neighbours with animals, and I do not understand what type of manure I need to use to maintain my organic status under the National Regime.

I have a pile of aged manure from the layer operation up the road, plus some dairy slurry from my neighbour, that I want to spread first thing in the spring once I work the field, but not sure I can. Can you help me?

Nervous in Rutland

Dear Nervous,

Many organic producers have the same concern! For 2008 I suggest you continue using your current manure sources as the National Standards implementation date is December 14, 2008 and there are a few clarifications on this topic still to be worked out. Right now my understanding is, once the Standard is implemented everyone will need to be sure that a good portion of their soil fertility (see CGSB para 5.4.5) is being generated by cover crops, crop residues, animal manures and followed only then by augmentation with permitted commercial nutrient products. Based on the scenario you painted I think you will be compliant with this requirement, while others may need to plant more cover crops, use more legumes in their cover crop, or lengthen their cover crop season plus use more animal manure and compost.

Another consideration is CGSB para 5.5.1, which requires that all organic animal manure generated on farm be used before using off-farm sources; I don't think this one is too hard to work with, but then what type of off-farm manure is allowed? My interpretation of what type of off-

farm manure source can be used (see CGSB para 5.5.1(a)) is one where the source farm allows all animals' sufficient space to fully lie down, stand up and stretch; and the owner is able to spread at least some of the manure generated on their own property.

Note, that BC has officially requested that 5.5.1(a) be revised; eliminating the requirement for the source farm to spread a portion of its manure on its own land. In the same submission BC supplied clarifying language in an attempt to help identify which types of non-organic livestock operations are acceptable. Hopefully this item will get dealt with during the next round of CGSB discussions scheduled for April 2008.
Rochelle



Providing Canadian growers with new, innovative varieties since 1973.




NEW **Organic**

'Blackhawk' Redleaf Lettuce

- 230+ new organic seeds and supplies.
- Exceptional products and service.
- Dependable performance.

Order online at Johnnyseeds.com
or call 1-877-Johnnys
 (564-6697)

Winslow, Maine U.S.A. #50618

AAFC's Pesticide Minor Use Program

By Susan Smith

Is there a pest issue you are grappling with that you would like to see an organic solution for?

New organic pest control products such as Milstop and Serenade have been registered for use in Canada through a process which required proactive involvement of the organic sector. By providing input into this process, there is a chance to broaden the crops and pests permitted for currently registered pest control products and a possible opportunity to register new products in Canada.

Because the data requirements to have product registered on a particular crop for a particular pest is very expensive to carry out, the Pest Management Centre of Agriculture and Agri-Food Canada (AAFC) does a limited number of trials each year in order to help register uses for Canadian growers. They choose these projects at a national meeting, every March. At this meeting, priorities are put forward by Provincial Minor Use Coordinators, sector representatives, and manufacturers. In general, projects are chosen which are shown to be national priorities and which are supported by manufacturers.

Since 2005, at least one organic project has been selected each year. BC Ministry of Agriculture and Lands (BCMAL), along with the other provinces, is looking for input from the organic vegetable sector about pest issues and ideas for potential solutions, such as currently registered biopesticides, essential oils and concentrated extracts.

Identifying pest issues and potential solutions is only a part of the process. When pursuing a registration, we must make sure:

1. the proposed pest control product meets organic standards;
2. the product shows a measure of control or "efficacy" on the target pest for the given crop; and
3. the manufacturer supports the proposed use for the product.

This initial background legwork is generally carried out through joint efforts of BCMAL staff, sector associations, or representatives and manufacturers.

Examples of organic priorities proposed for the coming March meeting include:

- Botrytis in raspberries (possible solution: Root Shield)
- Tarnished plant bug in strawberries (possible solutions: Mycotrol, Neemazal)
- Cucumber beetle in cucurbits (possible solutions: Mycotrol, Neemazal, Pyganic)

We would like your thoughts and ideas in order for BC organics' pest issues to be included in the national priorities. We also would appreciate hearing about weed priorities. What weeds are being missed in your current control program? Are there crops that you are not able to grow due to weed control issues? Although, at this time, there are no good solutions (in the way of new products) to answer these challenges; identifying the issue is important in moving forward.

Over the winter months, if you have questions or comments on any of this, please contact:

For vegetables, berries and other horticultural crops – Susan Smith (BCMAL) Susan.L.Smith@gov.bc.ca.

For tree fruits – Linda Edwards ledwards@nethop.net

For grapes – Hans Buchler hbuchler@vip.net

For general assistance – Rochelle Eisen (COABC Extension Agent) extension@certifiedorganic.bc.ca

Ultra-Kelp (TM)
"GREEN LIQUID"

**100% natural organic seaweed
fertilizer & animal supplements.**

**Kelp meal, liquid concentrate, & water soluble extract
We ship everywhere!**

Flick's Bakerview Kelp Products Inc. (est. 1982) Pritchard, B.C. www.ultra-kelp.com	Toll free: 1-888-357-0011 local: (250)577-3779 fax: (250)577-3719 email: ultrakelp@tekus.net
--	--

Garlic Rust

By Peter Johnston

In 2006, on our small Gulf Island farm, I had a bed planted with three types of wheat right next to my garlic beds. The wheat got infected with rust, one variety so badly that I had to destroy it. A small amount of the rust spread into the garlic, but I did not pay a lot of attention to it, other than deciding not to plant wheat next to garlic again. Sometimes if you ignore a problem, it will go away.

This past summer I noticed that I had rust on my garlic again - though none on the Kamut or Red Fife wheat that I was growing in non-adjacent beds. One field was widely, but not badly, affected, and the other field was quite badly affected, but in a small patch.

I put out a query for information and advice on the COABC list-serve, and was immediately educated, both directly and via web links that were sent to me. Our list-serve is one of the most convenient ways for people interested in organics to communicate and share. It's a great service - extremely interesting and useful.

I quickly learned that rust is a fungus, and that each species of rust has its own particular host crop, and plants (and plant families) have their own specialized species of rust. My rust had not spread from the wheat; conditions had actually been favourable for the growth of more than one type of rust.

For those who do not know why the fungus is called rust, it is because the fungus quickly grows orange fruiting bodies, and they spread quickly. Stems and leaves are covered by orange pustules, and the plants look just like they have turned to iron and become thoroughly rusted.

Garlic rust is actually allium rust, "Puccinia porri", also known as "Puccinia allii". It can infect all alliums and can be a big problem on onions, and especially leeks, which you want to keep

growing through the summer and fall and winter. Apparently in Europe, allium rust infects primarily leeks, and has only a small effect on garlic.

Allium rust is not a fatal problem on garlic, but an infestation will reduce yield significantly. My early-maturing variety, harvested mid-June, showed no signs of rust. I think that some varieties are more resistant than others. Water is usually the limiting factor to growth in my area, but I had expected my garlic to be larger than usual because we had a moist spring and early summer. Unfortunately, the rust seriously limited the size of the heads.



Allium rust symptoms

Allium rust shows up first as small yellow or white flecks, spots, and streaks on the leaves. Given appropriate conditions they will expand and then orange fruiting bodies will appear. In severe outbreaks, the entire leaf will be covered and will wilt and dry, curtailing or ending plant growth and development.

The orange spores are not a big long-term problem. They are short-lived urediospores designed to spread the rust around as quickly as possible.

The longer-term problem is the brown-to-black teliospores that form later. Their job is to persist over the winter and infect next year's crop. They spread from the plants into mulch and other organic material and soil below and near the garlic - and blow long distances in the wind. They will probably be a big problem next year if you do not do everything you can to minimize your re-infection.

Apparently allium rust spores can travel "trans-oceanic" distances. Although we likely have low levels of spores around us all the time, once you have had an outbreak, you should do everything you can to reduce the number of spores that are waiting on your farm to attack your next crop.

How to prevent or minimize infections

The most important thing to do is not to spread the rust spores around your farm or garden. The recommendation is that you burn or bury (two feet deep) crop residues and any mulch that is under the infected garlic. There is a possibility that hot composting of residues and mulches will kill the spores, but the temperature of it will have to be hot.

You should practice crop rotation of at least three years. If there are no host crops for the spores to attack, they will not be able to reproduce. Most spores cannot survive for a great length of time in the soil. It is important to check last year's garlic patches to remove the volunteers that were left in the soil at harvest time. Leaving a good space, especially downwind space, between subsequent garlic plantings, would also be a good idea.

Solarizing the soil might be useful. Briefly, this involves loosening the soil, watering it well, and covering it closely (tight to the ground) with a clear plastic mulch for a couple of weeks during hot sunny weather. I have not done this, because I keep my use of plastic to a minimum.

There is some chance of spreading infection because of spores that land on the garlic bulb, but the bulb itself, and the cloves in it, are not infected. Peeling the bulb's wrappers from the cloves thoroughly might be enough to get rid of all the spores.

There are treatments if you want to take extra care – hot water, bleach, or hydrogen peroxide – into which you immerse the cloves. The trick is to use temperature or concentration high enough and immerse the cloves long enough, to kill the spores but not damage, or kill, the embryo inside the clove.

Personally, I would only do this if I was bringing in a new variety to an uninfected territory. With the millions or billions of spores that I grew and matured before I learned all this, the few that might on be the cloves that I planted are not going to make a big difference.

Allium rust requires high humidity and cool to

moderate temperatures to germinate, grow and reproduce well. Ideal temperature (for the allium rust) is 10 to 15 degrees C (50-59F) and 100% humidity. It won't grow when the temperature is over 24 degrees C (75F), apparently.



High air movement can reduce your chances of being infected and affected. Within the growing areas, spacing the plants farther apart than usual will help maximize air circulation and dry the leaves more quickly.

Stressed plants are more vulnerable to disease. Try to make sure your garlic plants are as healthy as possible – not stressed by too much or too little moisture, or made soft and vulnerable by having been grown with too much nitrogen. Shortage of available potassium might also be a factor.

When only a few plants are affected, removing them and destroying them will prevent further spread of the rust.

Here are some helpful web sites:

<http://vric.ucdavis.edu/veginfo/commodity/garlic/garlicrust.html>, <http://ag.arizona.edu/PLP/plpext/diseases/vegetables/onion/Garlicrust.htm>
<http://www.apsnet.org/pd/pdfs/2001/0321-02R.pdf>, <http://plant-disease.ippc.orst.edu/disease.cfm?RecordID=1328>, <http://www.ipm.ucdavis.edu/PMG/r584101211.html>, http://mtvernon.wsu.edu/path_team/newsletter3.htm, http://www.gardenorganic.org.uk/todo_now/faqs.php?id=19, <http://www.ipm.ucdavis.edu/PMG/selectnewpest.onion-and-garlic.html>

Thanks to Linda Edwards, Dan Charman, Sonia Stairs, Robert Prins, Rochelle Eisen, and other participants in the COABC list-serve for information and encouragement.. BC MAL's Susan Smith (field vegetables and organics) and Siva Sabaratnam (plant pathologist) were extremely helpful to me, and also to several neighbours with plant problems.

Photos from Sue Wheeler

Animal Welfare Emerging as Critical Issue for Animal Agriculture

By Jane Morrigan, M.Sc., P.Ag.

Animal welfare is no longer considered a sentimental issue" was a common view expressed by international speakers at the National Farm Animal Care Council (NFACC)'s "Farm Animal Care and Welfare" conference held in Ottawa recently.

John Webster of Bristol University, advised organic producers to promote and live up to their high standards of animal welfare. He, along with virtually every speaker referred to the importance of continuing research in animal welfare. He reported on research completed recently by the EU's "Welfare Quality Project". Surprisingly to some in the audience, RSPCA-certified dairy herds do not provide better welfare than conventional herds. Other studies concluded that perches are necessary for laying hens, and lameness in dairy cows occurs at a higher rate even than in battery-caged laying hens. Dr. Webster delivered a spirited, fast-paced and informative session, emphasizing that all animals are sentient beings with an innate capacity to suffer. He is also passionate that in order to improve animal welfare, farmers must be rewarded by society.

Current trends in Europe were outlined by Cornelius Rhein, - Animal Welfare Legislative Officer, European Commission. He said that according to a recent "Eurobarometer" survey, 43% of Europeans think about animal welfare when purchasing animal products, 51% believe that "animal-friendly" labeling is an indication of healthier food. European initiatives of late include banning the trade of dog and cat fur, and setting a maximum stocking density of 30 kg per square meter for live broiler chickens.

Dairy farmer, Jean-Marc Bèche explained that since the BSE crisis in France in the 1990's, the French dairy industry has been intent on recouping the confidence of consumers. M. Bèche presented promotional videos that feature average French dairy farmers talking about and interacting with their animals. The general perception by the French public is that management plays a big role in farm animal welfare, and therefore "conditionality" is in the mindset of consumers who are subsidizing animal welfare through their taxes.

being the NFACC has replaced the defunct Canadian Agricultural Research Council (CARC) Expert Committee on Farm Animal Welfare, that was previously responsible for the Voluntary Codes of Practice for livestock production in Canada. A new updated Code of Practice for Dairy Cattle will be undertaken with the support of Dairy Farmers of Canada, and it is hoped that others will follow during the next few years.

Dr. Terry Church, Chair, Alberta Farm Animal Care Association (AFAC) spoke about the impressive work of 4 existing Farm Animal Care Councils across the country. Alberta FAC, for example offers training for farmers and truckers in emergency procedures, on-farm euthanasia, and a decision tree on whether to ship a marginal animal. Their latest program is called "Putting animal welfare on the agenda", and Dr. Church said the AFAC is interested in funding research and working with farmers, truckers, packing plants and veterinarians alike.

On-farm verification of compliance with animal welfare standards was a big issue at the conference. Shelagh MacDonald, Program Director, Canadian Federation of Humane Societies believes that mandatory auditing will be a "good use of public funds", while Catherine Scovil with the Canadian Pork Council believes that voluntary, industry-led quality assurance programs will work the best.

McDonald's Restaurants of Canada was represented by Terry Williams, who said to the assembly, "Your concerns about animal welfare are our concerns". He traced McDonald's progress in leading the way for other retailers in establishing strict animal welfare conditions for their suppliers, whether for beef, pork or poultry. Recent changes include a ban on the use of antibiotics as growth promotants in broiler chickens, and the company is working to phase in group housing for sows to replace gestation stalls.

There were many more speakers at the conference who brought different perspectives and

insights to the complex issue of what specific steps Canada should take in the coming days to improve farm animal welfare. More information and copies of presentations made at the NFACC conference are available online at <http://www.nfacc.ca/News-Item.aspx?id=5>



Jane Morrigan, M.Sc., P.Ag., is Website Co-ordinator for the Organic Agriculture Centre of Canada (OACC) <http://www.oacc.info>, and a former milk producer in Nova Scotia. She also teaches Animal Welfare at the Nova Scotia

Agricultural College (NSAC), and welcomes your comments or questions at jmorrigan@nsac.ca or 902-893-7256.

In-Season Farms Ltd.

At In-Season Farms, organic integrity and quality are the factors driving our business. We deal *only* in *Organic* products.

- BCARA certified
- Certified organic feed producer since 1993
- Pick-up, Delivery
- Bags, Mini-bulk or Bulk



(604) 857-5781

Fax: (604) 857-1689

Email: isfarms@telus.net

27831 Huntingdon Rd. V4X-1B6
Abbotsford B.C.

- Poultry
- Livestock
- Swine
- Custom rations

*Buyer's Groups
Welcome*

Plant Larger Seeds for More Competitive Crop

by Brenda Frick

Wheat and oat plants grown from larger seeds are more competitive with wild oats than plants grown from smaller seeds. Screening seed lots to remove the small seeds can improve crop yield in weedy fields. Combined with other management strategies like increased seeding rate, using larger seed has the potential to significantly improve weed management.

Several studies have looked at the effect of seed size in cereals. Plants from larger seeds are often more vigorous and grow more quickly, especially at the early stages. In some studies, plants from larger seeds produce greater yield. In other studies, the slower growing plants from the smaller seed are able to "catch up". This is more likely when small seeds are grown in a pure monoculture, where all of the plants are of the slow growing type.

The difference between plants from small and large seeds may be greater under competition from weeds. In the plant world, most resources are available on a first-come-first-served basis. The advantage generally goes to the first plant to occupy the space, creating shade, using the water and nutrients. Weed competition increases the advantage of early vigour.

Steve Shirtliffe and Chris Willenborg of the University of Saskatchewan and William May at the Indian Head Experimental Farm seeded plots with small, medium or large oat seeds. The oats were seeded at two rates, either with or without wild oat competition. When plots were weed free, neither increased seeding rates nor larger seed size was beneficial. Oat seed size had no effect on crop yield and higher seeding rates depressed oat yield slightly.

An entirely different story emerged when plots

included wild oats. Both increased seeding rates and increased seed size improved the oats' ability to compete with wild oats. Management techniques that were of little consequence when weeds are effectively controlled by herbicides were of major importance when weeds were abundant.

Competitive ability of crops includes both their ability to maintain yield in the presence of weeds, and their ability to suppress the weeds. In the

plots with wild oat competition, doubling the oat seeding rate increased crop yield by 15% and reduced wild oat biomass by 25-50%. For each mg increase in the individual weight of the oat seeds corresponded to a 21 kg/ha increase in oat yield and a 7 kg/ha decrease in wild oat biomass.

Larger seed may give an advantage in different ways. Shirtliffe and Willenborg found that emergence was similar for small and large seeds, but plants from larger seeds produced more plant material and more flowering stems. For

some, but not all of the oat cultivars they tested, larger seeds produced taller plants.

Similar results found in Montana wheat study

A study in Montana found similar results with wheat. Increasing seeding rate 60% reduced wild oat biomass and seed production 12%. Using larger wheat seeds reduced wild oats by 18%. These effects were additive. Combining the higher seeding rate with larger seeds reduced wild oats by 30%. A previous experiment in Montana indicated even greater reductions in wild oats with increased seeding rate and seed size.

Wheat from larger seeds had greater ability to withstand wild oat competition. Wheat plants in all weedy plots were suppressed by wild oats.



For wheat from large seeds, this suppression occurred only during early growth stages. For wheat from small seeds, the suppression continued throughout development.

Wheat plants grown from larger seeds were also more effective at suppressing wild oats. Wild oats produced fewer and lighter seeds when suppressed by wheat plants grown from larger seed.

Reducing wild oat seed weight has long term implications. Wild oat plants grown from lighter seed emerged later, and produced fewer leaves, fewer tillers and less seed compared to wild oat plants grown from larger seed. Wild oats from lighter seeds were less competitive. These studies reaffirm that importance of simple accessible techniques such as increasing seeding rate and seed size for weed management in the absence of herbicides. It also suggests that a strong vigorous crop can have a significant impact on the weeds with which it grows, and the weeds that will follow in future generations.

Brenda Frick, Ph.D., P.Ag., is the Senior Research and Extension Associate for Organic Agriculture Centre of Canada at the University of Saskatchewan. She welcomes your comments at 306-966-4975 or via email at organic@usask.ca. OACC articles are archived at www.oacc.info.


References:

Shirliffe, S. J., W. E. May, C. E. Willenborg. 2007. The effect of oat seed size on tame oat competition with wild oat. Abstract to WSSA

Willenborg, C.J., Rosnagel, B.G., Shirliffe, S. J. 2005. Oat Caryopsis Size and Genotype Effects on Wild Oat-Oat Competition. *Crop Science* 45: 1410-1416.

Stougaard, R.N., Xue, Q. 2004. Spring wheat seed size and seeding rate effects on yield loss due to wild oat (*Avena fatua*) interference. *Weed Science* 52: 133-141

Xue, Q., Stougaard, R.N. 2002. Spring wheat seed size and seeding rate affect wild oat demographics. *Weed Science* 50: 312-320



N.O.O.A.

E.C.'s Certified of choice for small and medium scale operators

- Strip application areas
- Lowest Fees with Poor Harvest
- Additional Services: Monitoring, Seeding, Fertilizer
- Flexible, identity organization

Contact:
 Cara @ 250-378-2621 noodan.org



Nature's Path Supports Organic Farmers.

More organic farms mean more organic land, and more organic food means a better world.

Nurturing People, Nature & Spirit
www.naturespath.com

Jerry Kitt
 (780) 356-2285



First Nature Farms
 certified organic since 1990

jkitt@telusplanet.net • www.firstnaturefarms.ab.ca

Delivering fresh pork weekly

BC Organic Poultry Production Survey

In an effort to serve the BC Agriculture Community, the COABC and various BC poultry organizations are seeking feedback from individuals who would be interested in a course on the production and marketing of Organic Poultry. The results of this initial survey will help determine the need for the course.

Select as many answers per question as you like:

1. Are you interested in learning how to produce Organic:

A. Chicken Eggs B. Chicken Meat C. Turkey D. Eggs (other than chicken) E. Specialty Chicken, Waterfowl or Ratites *please further specify by placing a tick beside the type of bird below:*

Taiwanese chicken Hong Kong Golden Ducks Geese Partridge Quail
 Squab Pheasant Emu Ostrich Other poultry please specify _____

If you have circled any poultry types in question 1, please proceed with the questionnaire.

2. Are you A. an experienced non-organic (commercial hobby) producer of the type of poultry selected in question #1? B. an experienced organic (commercial hobby) producer of the type of poultry selected in question #1? or C. new to poultry production?

3. Are you aware there is a quota system for organic chicken (eggs and meat) & turkey in which the levels of production are regulated?

A. Yes B. No C. Would like additional information

4. Are you aware of the following government regulatory controls Re: poultry and egg production?

A. Meat Inspection Act Y N B. BC Shell Egg Grading Regulations Y N C. Environmental Management Act Y N D. Feeds and Fertilizer Act Y N E. Health of Animals Act Y N F. Natural Products Marketing (BC) Act Y N

5. By which means would you like the course material to be presented?

(Please indicate your preferences from one to five with one being the method most preferred and five the least preferred for each category.)

A. Online Material	1	2	3	4	5
B. Webinars*	1	2	3	4	5
C. Hard Copy Manuals	1	2	3	4	5
D. Conference Calls	1	2	3	4	5
E. Seminars	1	2	3	4	5
F. Workshops	1	2	3	4	5
G. Tours to producers & sources	1	2	3	4	5

* Webinars - a type of conferencing done through the Internet, which can be interactive.

Additional comments? _____

Please tell us who you are, as we will be contacting those who have expressed interest to make sure the program developed meets your needs.

Name: _____ Phone: () _____ Fax: () _____

Email: _____ Mailing Address: _____

Deadline Jan 28, 2008

Once completed fax to 250.547.6580 or email to extension@certifiedorganic.bc.ca

Events and Announcements

Notice of Annual General Meeting

As provided in Part 3, section 17 of the Constitution and Bylaws of the Certified Organic Association of British Columbia the next Annual General Meeting of the Certified Organic Association of British Columbia will be held on Sunday, March 2 2008 at the Mary Winspear Centre in Sidney, BC at 9:30 am.

Agenda

1. Call to Order
2. Identification of Chair and Minute taker
3. Identification of 2008 COABC Board of Directors
4. Identification and recording of voting members (Certification Bodies) in attendance
5. Confirm quorum
6. Review and Adopt Agenda
7. Review and approval of minutes of previous AGM
8. Business Arising
9. President's Report
10. Treasurers Report
11. Accreditation Board Report
12. Other Reports
13. 2008 Operational Plan and Budget
14. New Business
15. Other Business
16. Adjourn

Are you a Citizens Bank VISA member? Do you care about farmland and local food?

If you are and if you do, make your VOTE count by voting for TLC The Land Conservancy – one of the Citizens Bank Shared Interest Award Environmental Finalists. Part of TLC's Agricultural mandate is to protect farmland for local food production.

Please vote for TLC online between Dec 15 and January 30. <https://www.citizensbank.ca/Personal/AboutUs/CorporateSocialResponsibility/SharedInterest/>

An important change has been made to WorkSafeBC's occupational first aid requirements and the new requirements take effect February 1, 2008 WorkSafeBC will now have a minimum standard for provision of first aid in each workplace. The new minimum standard for

first aid is the same as the advisory Guideline that accompanied the 2004 performance-based requirement. Go to http://www.worksafebc.com/regulation_and_policy/public_hearings/assets/pdf/2007_ph_approved/Part%203_strikethrough.pdf. FARSHA www.farsha.bc.ca or call 1-877-533-1789 is available throughout the province to help agricultural employers meet the first aid requirements, or for any other workplace health and safety information and services.

Interested in learning the basics of BC Organic Poultry Production sometime in 2008?

If yes, please complete the survey on page 14 and submit to Rochelle Eisen either by email extension@certifiedorganic.bc.ca or fax 250.547.6580 by Jan 28, 2008

27th Guelph Organic Conference

Included are number of workshops and a large tradeshow featuring over 130 vendors.

Date: Jan 24-27th, 2008

Location: Guelph University, Guelph, Ontario

Telephone: (705) 444 - 0923

Email: organix@georgian.net

Pacific Agriculture Show and Horticulture Growers Short Course

Included are multiple organic workshops. COABC will have a booth in the tradeshow; come and visit

Date: February 14 - 16, 2008

Location: Tradex Exhibition Centre (Abbotsford Airport), Abbotsford, BC

Website: <http://www.agricultureshow.net/money>, and to Robin for all her hard work getting this off the ground!

3rd Sunshine Coast Sustainable Microfarm Forum

Addresses problems associated with small-lot organic bush farming - increase local capacity and address site specific questions. This forum: "Non Forest Timber Products", Value Added discussion, forum on work parties, water problems, networking opportunities. \$75

Date: February 24, 2008

Location: Roberts Creek, BC.

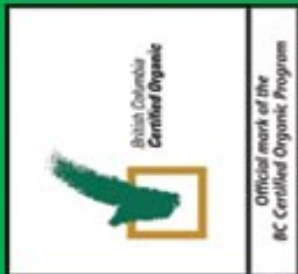
Call Robin Wheeler (604) 885-4505 or email info@ediblelandscapes.ca

COABC Conference 2008

Shades of Green: Making Organic Greener

Sidney, BC February 29-March 2

Call for audio, visual or written submissions



*Inspire us with your outlook -
Share your vision for the future
of organic agriculture in BC*

Do you have ideas that need to be heard?

The Certified Organic Association of BC is seeking community participation and leadership to guide us towards our vision of "a strong and sustainable organic community, serving the evolving needs of the sector and the public for generations to come."

up to 750 words or 10 minutes

First Prize - \$500 • Second Prize - \$300 • Third Prize - \$200

plus expenses paid to Sidney to attend the conference

Your submission should explain how your ideas about organic production would improve profitability; stewardship of the land and water; and quality of life for farmers and ranchers and their communities and consumers.

Deadline for entries is January 24, 2008, 4 pm

See www.certifiedorganic.bc.ca/AGM2008/contest.php for details



Prize Money Donated by Sea Soil

RULES FOR ENTRY

Entries should be self contained and self explanatory and will be accepted in the following categories:

Text: Essays, narratives, poems, or other text submissions of 750 words or less submitted by mail or by email to extension@certifiedorganic.bc.ca in a Microsoft Word or PDF document.

Audio/Video: Audio or video submissions should be between 5 and 10 minutes and submitted on VHS, CD, or DVD media (CD preferred). All audio/video entries must be accompanied by a transcript and a signed copyright and subject-release form for all individuals portrayed. Digital files should be: Windows Media Player compatible (see <http://support.microsoft.com/kb/316992>) No larger than 100 MB A minimum resolution of 720 by 480 pixels
When is the deadline for entries? The deadline for entries is 4 pm Jan 24, 2008. Winners to be announced February 8th, 2008.

Eligibility: The competition is open to all residents of BC except current or past paid COABC staff. We particularly encourage submissions from emerging leaders, students, beginning farmers and ranchers and individuals new to the sustainable organic agriculture community.

Who will judge the entries? The panel of judges will consist of growers, advocates, researchers, and educators from across the province. Entries will be judged for their capacity to engage the audience in an innovative and compelling vision for the future of sustainable agriculture.

What happens with the winning entries? The winner and finalists will be announced February 8, 2008. Winning entries will be featured in conference publications and materials.

All submissions, both winning and non-winning, may also be published in all COABC print and electronic publication.

What are the rules for entry?

1. Entries must be received by 4pm January 24th, 2008.
2. Every entry must include a cover letter that includes the following:
 - your name,
 - your e-mail address if applicable,
 - your postal address,
 - your telephone number,
 - 100 words or less telling about yourself and how you represent a "Fresh Voices" in sustainable organic agriculture.
3. Text submissions should be sent to extension@certifiedorganic.bc.ca or by mail to COABC Fresh Voices, 3402 32nd Ave Vernon BC, V1T 2N1. Audio/video submissions must sent by mail only to the address above, and should include six identical copies of each submission on separate CDs or DVDs, each clearly marked with the entrant's name. All audio/video entries must be accompanied by a transcript and a signed copyright and subject-release form for all individuals portrayed.
Please be aware that submissions sent by mail will not be returned.
4. By entering the contest, you give the Certified Organic Association of British Columbia the right to use your entry with credit in any of its publications.
5. We reserve the right to edit all submissions as we see fit.
6. Entries must be your own work.
7. Entries should not have won previous competitions, and should not have been published elsewhere.
8. No responsibility is accepted for ineligible entries or entries made fraudulently.
9. By entering this competition you are accepting these rules and agree to be bound by them.
10. Current or past paid COABC staff cannot enter this contest.

The aim of the "Fresh Voices" contest is to solicit new ideas to help COABC meet its mandate of "a strong and sustainable community, serving the evolving needs of the sector and the public for generations to come."

BC Regulations May Pose Too High Cost

By Arlene Onderwater

Big industry and the government may be laughing all the way to the bank as small business people and animals are swallowed whole and live. In the interest of public safety the BC government under the Food Safety Act enacted meat inspection regulations on September 30, 2007. Other rules introduced via various government branches have brought tighter controls across the province that may not be in our best interest.

Beyond farmers earning limited profits in a diminishing industry, added costs and risks just made life harder. BC Assessment grants farm classification and tax-exempt status however, if agricultural earnings fall below minimum requirements, small farms may soon be a thing of the past.

Why is it on less than 2 acres you must earn \$10,000 to maintain farm status, yet on 2-10 acres it is \$2,500 and more than 10 acres \$2,500 plus 5% of actual value of farmland? To receive farm status, the land must generate annual income primarily from agricultural production based on farm gate sales excluding crops grown for home use. With Meat Inspection Regulations introduced in September 2007 small livestock farmers may now be engaged in a real life season of playing "Survivor" in the outer BC areas.

BC Assessment also seems to have an avid interest in reclassifying farmland as residential. According to a Globe and Mail report November 6, 2007, "Farmland carries a lower property value than residential real estate. For example, the owners of a piece of Saanich farmland valued at \$100,000 would pay \$805 a year in taxes. But if that same piece of property were classified as residential, it could be worth as much as \$700,000 and cost its owners \$2,268 in annual taxes."

Those interviewed add: "...the decision by B.C. Assessment to come after small farms is nothing but a tax grab... The province is encouraging people to be sustainable, but now they're killing this by taking away small-farm status". Further the article sites: "increasing numbers of health-conscious customers want locally raised food. Yet

(is) the move by BC Assessment...one way to force farmers to sell their land for development." Perhaps other rules support this possibility.

BC meat inspection regulations include mandatory pre- and post-slaughter inspection if meat is to be sold as well as slaughterhouse construction and operation standards. This process is claimed to ensure slaughtered animals are treated humanely. Depending on your viewpoint this could be a contradiction, although if death is unavoidable, pain-free and as quick as possible may be preferred. Unfortunately, the process has also created a backlash.

In the Lower Mainland and large urban areas farm-gate sales continue as farmers have ready access to government-approved meat processing plants. However, farmers and slaughterhouse businesses on the island, interior and north have not fared as well. Rural slaughterhouses had from 2004 to 2007 to comply or close. Prior to September, an estimated 50 unlicensed tax-registered successful slaughterhouses serviced numerous farmers and many farms slaughtered and sold meat on site. This is not so today.

To comply with new rules, those able paid vast sums while others shut down or are at risk of closure. Valley Voice on December 5, 2007 reported: "Local ranchers said rising transportation costs and changing government regulations were making it more difficult for them to stay in business. One stated that without an abattoir (meat processing plant), some could be forced to...produce meat illegally." BC may net an increase in under-the-table operations.

Farmers can still slaughter livestock for personal use, but not for sales purposes thereby limiting their income. Customers who previously enjoyed farm-direct sales may also encounter problems purchasing meat from farmers in the outer reaches of the province. Restricting farm-gate sales makes it harder for farmers to meet minimum requirements for farm status and pass on increased costs to us all.

The additional cost to BC cattle farmers is \$60 per head, for 100 cattle, \$6,000. This translates into higher beef and meat costs at the store. Has any help to offset farm-costs been forthcoming?

The BC government offered assistance to producers in transition, however some businesses still closed and discrepancies remain. Valley Voice reported: "(Slocan) Village received a \$10,000 grant from the Province to do the planning for the abattoir, which would serve the entire West Kootenay area and would meet the requirements of the new meat inspection regulations." Questions may arise as to why this wasn't done sooner and if small businesses and farmers are now and in the future at higher risk of closure?

In terms of dollars, Valley Voice continues: "The facility... will increase the income of 1,500 small producers in the area by an amount in excess of \$2.25 million. The anticipated volume in years 2 and 3 would generate in excess of \$3 million and \$5 million respectively." If more than 2.25 million dollars, 1,500 small producers and nearly 16,000 animals are affected in this one locale, how many more have been negatively impacted across BC?

It seems farmers pay more as a whole in our fine province as compared with those in Ontario, Quebec and other parts of Canada who receive higher subsidies. Are the new rules designed to generate more government revenue and broaden big industry or is consumer safety the main issue?

Small farm products and free-range livestock often provide fresher foods as compared with big box stores. Shopping local is my first choice. Diseases appear less common in animals that receive fresh air, good food, and are naturally raised. Perhaps they are hardier and in turn help us. For more information on the health and flavour benefits of grass-fed (free-range) animals talk to a naturopath, nutritionist, or see the New York Times best selling author Jo Robinson's website www.eatwild.com.

Rarely have small farm products been suspect or recalled while large chain stores and government-inspected meats have at times posed serious health risks. Epidemics such as BSE (mad cow disease) and avian flu are well recognized by the public. Fear is not a reliable indicator to



a Division of Teralink
Horticulture Inc.

625B Veterans Avenue
Box 372 Keremeos BC
VOX 1N0
ph: 250-499-2900
fax: 250-499-2960
Info Line: 250-498-3011
svalley@vip.net

 **Entrust® 80 W**
NaturaLyte® Insect Control Product

 **OMRI**
www.organicmaterials.com

**Your local supplier of
Entrust**

*the new Spinosad formula-
tion approved by Health
Canada for use in integrat-
ed pest management only
on the following:*

European corn borer, Colorado potato beetle, cabbage looper, imported cabbage worm, diamondback moth, oblique-banded leafroller, three-lined leafroller, fruittree leafroller, European leafroller, eye-spotted budmoth and cherry fruit fly on stone and pome fruits.

determine the next steps. Without a clear understanding of the disease process we could treat symptoms and miss the root of the problem.

According to Wikipedia, an on-line free encyclopedia, "In the UK, (worst affected by BSE) 179,000 cattle were infected and 4.4 million killed as a precaution. It is believed, but not proven the disease may be transmitted to human beings that eat infected carcasses (a.k.a. new variant Creutzfeldt-Jakob disease). By June 2007 it killed 165 people in Britain and 6 elsewhere, with numbers expected to rise because of the disease's long incubation period."

Wikipedia continues: "Between 460,000 and 482,000 BSE-infected animals entered the human food chain before controls on high-risk offal (organ wastes) were introduced in 1989. A British inquiry into BSE concluded: the epidemic was caused by feeding cattle who are normally herbivores the remains of other cattle..."

...continued on page 20

...continued from page 19

"In nature, cattle eat grass or grains. In modern industrial cattle farming, various commercial feeds are used, which may contain ingredients including antibiotics, hormones, pesticides, fertilizers and protein supplements. The use of meat and bone meal (MBM), produced from ground and cooked leftovers of the slaughtering process as well as from sick and injured animals such as cattle, sheep, or chickens as a protein supplement in cattle (and dog) feed was widespread in Europe prior to 1987."

Wikipedia continues: "Worldwide, soybean meal is the primary plant-based protein supplement fed to cattle. However, soybeans do not grow well in Europe, so cattle raisers... turned to the less expensive animal by-product feeds as an alternative. A contributing factor...was thought to be British procedure changes that allowed lower temperature sterilization of protein meal potentially resulting in increased infectious agents. While countries such as Germany required animal byproducts to undergo high temperature steam boiling, Britain did not in order to keep prices competitive. The British Inquiry dismissed this theory as a causative factor in the spread of BSE." Is it possible liability issues prevented anyone from accepting blame for the 171+ deaths? Perhaps cause and effect and other factors warrant a closer look.

Against the grain, a Letter to the Editor was written in Report Newsmagazine, December 2, 2002. "It is unfortunate that there are so few farmers left that have gone through the dirty thirties and have first-hand knowledge of the beginnings of the Canadian Wheat Board and the manner in which it gained control over all the grains in the West. ...in about 1946 (after WWII), our federal government decided to help England by providing grain far below market price. This was a nice gesture..." but the results forced many off their farms. This could happen again today as increased numbers of farms appear to be culled, divided and conquered by new colonies (a.k.a. big industry and real estate). What is next?

"New regulations increase government controls resulting in fewer breeds being raised in very few barns with every animal IDENTIFIED. A new

National Animal Identification System (NAIS) will ensure animals are labeled from birth so that when epidemics break out investigators can trace who it's been in contact with and when in the hopes that eradication can occur within 48 hours. People have gotten sick and died from factory-produced vegetables, fruit and meat. The government has been warned there are high risks of epidemics due to factory farms. So why the focus on permitting only industrialized products? Do these policies serve only to advance the global corporate agenda?" asks Huguette Allen, Okanagan-Shuswap Green Party.

Is it possible tampering with produce and livestock's natural growth processes has increased the prevalence of diabetes, heart disease and cancer in our society or are overindulgence, sedentary lifestyles, and consumer demands our main problems?

Government regulations affect more than remote farmers, slaughterhouses, and selective meat eaters. Feed stores now register all farmers (who, what, when, where, amount and type of food sold). If an animal gets sick from feed it can be traced via the food chain. Farmers can also be tracked as to how much feed they use, type and are all their animals registered.

One BC farmer says: "I love to raise homegrown meat. Most farmers dispose of animal intestines ensuring brains and brain stems aren't fed to our own animals. It's the approved facilities that process guts into animal feed. How is it I can buy a live cow next door but by law can no longer slaughter and sell meat to my neighbour? The nearest approved slaughterhouse is a large distance away posing increased costs and livestock risks. What ensures a government-approved facility's state of cleanliness, prevents cross-contamination and guarantees my own meat is returned?" There is a need for guaranteed assurances and increased protections for farmers.

Could government resolutions have been tailor-made to enable small farms and slaughterhouse businesses in rural areas to continue to coexist or must we now sacrifice farmland, food choice, and livelihood in the process?

While health protection is a serious consideration in light of epidemics, closer examination of proposed solutions may be warranted. Removing property from farmers and placing controls in the wrong hands with a system that can identify everyone - animal or person could be disastrous. Today we see a National Animal Identification System, tomorrow a Personal Identification System (or is that our S.I.N.)?

To request reconsideration of the BC meat inspection regulations join 4,680+ others at www.thepetitionsite.com/takeaction/547464273 and/or share your thoughts with your MLA and MP.

If new meat inspection regulations were designed to ensure we have access to safe meats, why is it inspected meats seem to have been the most problematic? Prior to September's regulations, 95% of BC meat was inspected and 5% was not. Sheer numbers make this a large part of the equation, but not the whole.

Safeguards and changes are needed to protect farm status and sustainability of small farms. More laws at the expense of freedom to choose between big industry and local farmers, crushing the little guys, and increased food costs may be too high a price to pay for us all. If we don't speak up, the farmer may be left standing alone without a field and others may not stand at all.

Article Reference Sources:

<http://www.theglobeandmail.com/servlet/story/LAC.20071106.BCFARM06/TPStory/National>

<http://www.valleyvoice.ca> (May 10/06, July 5/06, Aug. 30/06, Mar 14/07, June 6/07, Jul 18/07, Sept. 26/07, Oct. 10 /07 and Dec. 5/07)) Slokan, Arrow & N. Kootenay Lakes

http://www.bcasessment.bc.ca/process/agricultural_forestry/classify_farm.asp

www.health.gov.bc.ca/protect/mi_consumers.html Food safety and need for new regulations

www.health.gov.bc.ca/protect/meat_inspection.html What do regulations cover?
Principle aim: protect public health and foster confidence

BC gov't Backgrounder information sheet re: Meat Inspection Regulation 2006AL008-000360

<http://blog.dongenova.com/2007/10/food-for-thou-1.html>

http://en.wikipedia.org/wiki/Bovine_spongiform_encephalopathy

<http://www.highbeam.com/doc/1G1-94403030.html>

Report Newsmagazine Dec 2, 2002 Letter to Editor Farmer's Almanac

<http://www.highbeam.com/doc/1G1-95467273.html>

Report Newsmagazine December 16, 2002 Analysis; Why western farmers haven't rebelled, despite financial hardships.

BC's Mark Winston and Others Join the Discussion on Causes of CCD

From AgriDigest

The current heated debate over causes of major bee deaths and abscondings, known as Colony Collapse Disease (CCD) has been joined by one of Canada's foremost bee scientists, Dr. Mark Winston. Though Winston's bee lab at Simon Fraser University has closed, his expertise is still on call. Winston recently spoke to reporter Andrew Nikiforuk of the Globe and Mail, whose article appeared in the November 3, 2007 Focus Section.

In his article, Nikiforuk referred to a series of costly genetic studies by U.S. scientists and that a group of entomologists at Pennsylvania State University and the U.S. Bee Research Laboratory reported in September that Israeli acute paralysis virus may have been the culprit. Although many beekeepers (and scientists) are looking for a simple answer, it is doubtful there is any such thing.

...continued on page 22

...continued from page 21

The importation of tracheal and varroa mites in the last 20 years sent the beekeeping industry into a frenzy of chemical control efforts -- with legal and illegal products weakening the colonies and contaminating both the honey and wax.

"The image that comes to mind," Winston says, "is dumping everything in your medicine cabinet into the hive and, when that doesn't work, using an underground system to purchase illegal vats of pesticides."

Despite these drastic efforts, the situation continues to worsen.

Malnutrition and the stress of long distance transport for pollination add insult to injury, according to Winston. Bees need a variety of pollens to balance their dietary needs and this just isn't available under current management conditions.

"You take colonies invaded by mites and viruses and then move them to pollinate crops," he says. "Then you starve them in monocultures where they are foraging on an environment overexposed to pesticides. And then we change the climate, making it too warm or too wet. Bees don't do well in drought or damp conditions."

Weather-related factors appeared in the discussion at the Western Apicultural Society Conference in Tucson, Arizona last August. Gordon Wardell, associated with the Carl Hayden Bee Lab in Tucson, pointed out the extreme weather conditions bees had to deal with in the previous year.

Wardell noted that the key factor in a strong colony is that the generations overlap a great deal, keeping a variety of ages of bees working inside and outside the hive. "If colonies are failing, presumably because of some new external force, something must be shortening the lives of our bees more than seen in the past" he said. "We have had die-offs before but, according to reports, nothing like what we saw in 2006. So, is there a new force or set of conditions steering this problem?"

"When we look at national weather patterns, the one thing that stands out for the entire year is that each state in the contiguous 48 states had

Husky Mohawk Community Rebate Program

COABC is involved with the **Husky Mohawk Community Rebate Program** in order to raise additional funds for the organisation. Husky forwards 2% of the loyalty card users' purchases to COABC in the form of a rebate. All COABC members were sent a card in 2005 and a small amount of members have been using the card resulting in an average rebate of \$125 per quarter. We still need more help to raise funds using this loyalty program.

If you would like to receive a card or additional cards, please contact the COABC office at (250) 260-4429 or email us at office@certifiedorganic.bc.ca

higher than normal temperatures. Couple these high temperatures with drought conditions in California, the Western US and a good portion of the Midwest and we can see how a less-than-adequate pollen resource would be available to the bees.

"There is evidence in the literature that when plants are exposed to higher than normal temperatures the pollen produced is not of the same quality as pollen produced under normal temperature regimes, so their food resources are not up to the norm. In addition, these warm temperatures late in the year created conditions where the bees were flying when they would normally be in a cluster.

On a monthly basis, November, December and January held record high temperatures in the Northeast and Western United States. These conditions are good for cleansing flights but



hard on the bees since they are out foraging for resources that are not there. Empty flights. The bees are bringing nothing home and burning up their personal reserves looking for nectar and pollen that do not exist at that time of year. When it is time to start brood-rearing in early winter the bees have used up their resources and die soon thereafter.

"While there was serious drought across the West and Midwest during the summer, in September and October, when bees are required to fatten themselves for the winter and put away resources for later brood rearing, conditions were unusually wet across much of the country. Either it was too wet to fly or the nectar and pollen were washed out of the flowers, leaving the bees with inadequate resources for the winter. This was certainly evident in some of the colonies I inspected prior to almond bloom last year. There was just too little pollen stored to initiate adequate brood rearing.

"What is the take-home message here? Supplemental feeding in the fall can never hurt your bees. Feed protein supplement and a light syrup in the fall to help your colonies generate those "fat bees" needed for winter cluster and, if you are planning to take your colonies to almond pollination, start feeding early.

These additional healthy bees will help your colonies overcome the ravages of the other maladies: mites, pesticides, viruses, and other pathogens."

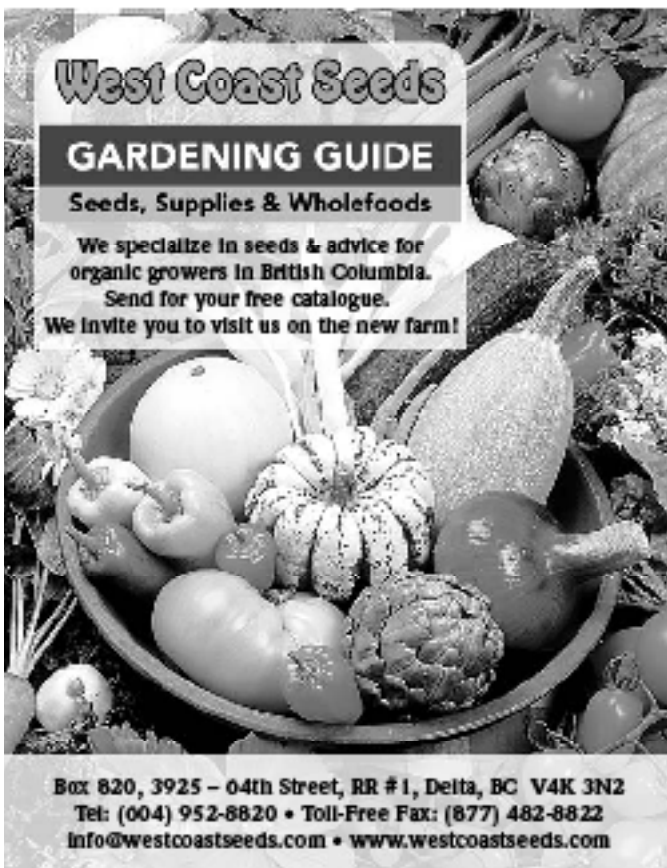
The Washington State Beekeepers are conducting a survey to check for *Nosema ceranae*, a new strain of protzoa that affects the bee's digestive system, found in the US in 2002 and another possible contender.

Working on the same theory, Dr. Ernesto Guzman and others collected 446 samples from 25 beekeepers. Every sample contained *Nosema apis*, a well-known infection, and more than half also contained *Nosema ceranae*. Guzman feels that a combination of *Nosema ceranae* and high varroa mite loads may account for much of Ontario and the Maritimes' high winter losses in 2006-2007. Dr. Steve Pernal of the Beaverlodge Research Station in Northern Alberta is quoted as saying

he believes the unusual weather conditions all over the continent were a more likely cause.

The situation in Canada is much less serious than in the US, and the Canadians' lesser reliance on chemical inputs is being credited. However, some severe losses have occurred and there is no doubt in anyone's mind that there will be more. The Canadian Honey Council (CHC) has embarked upon a pro-active Integrated Pest Management (IPM) program to minimize the stresses of too many chemicals. IPM is defined as "the rational and judicious use of pesticides with other control strategies (physical and cultural practices) to reduce the impact of pests and disease to an acceptable level." Information on IPM in beekeeping is available from the CHC office 403-208-7141 or email chc-ccm@honeycouncil.ca.

All elements are committed to working together to get to the bottom of this most frustrating problem. Stay tune to Agri Digest Online as more experts weigh in with their information.



West Coast Seeds
GARDENING GUIDE
Seeds, Supplies & Wholefoods

We specialize in seeds & advice for organic growers in British Columbia.
Send for your free catalogue.
We invite you to visit us on the new farm!

Box 820, 3925 - 64th Street, RR #1, Delta, BC V4K 3N2
Tel: (604) 952-8820 • Toll-Free Fax: (877) 482-8822
info@westcoastseeds.com • www.westcoastseeds.com



SHADES OF GREEN

COABC Conference and AGM
February 29 – March 2, 2008
Mary Winspear Centre at Sancha,
2243 Beacon Avenue, Sidney, B.C.

Clear your calendar of all other commitments and join the rest of BC's organic community in Sidney, February 29 – March 2/08.

SHADES OF GREEN – MAKING ORGANICS EVEN GREENER

Everybody talks about the “fact” that organic food production is good for the environment - how well are we doing? Can we do more right now? What can we do to make our operations a “darker” shade of green and reduce our impact on our environment?

These issues are vitally important to everyone: farmers, processors, distributors, retailers and eaters. This conference will be an opportunity for all of us to talk about organic agriculture's impact on the earth and how we can work together to reduce our ecological footprint. Highlights include:

- A facilitated discussion on the impact of the recently instituted Meat Regulations followed by the Friday evening reception, hosted by IOPA and COG-VI.
- Trade Show and Poster Presentations (open at 6 PM Friday): a marketplace of products and ideas to challenge your imagination.
- Practical and interactive workshops throughout Saturday and on Sunday covering a wide range of topics
- Saturday evening's gourmet banquet followed by the Revolutionary Farmers Coffee House – entertainment by Midnight Bridge (Phil Vernon and Murray Reiss) and...
- The auction!! The creative wealth of our community is reflected in the range of items to be auctioned: clothing, books, art, food, wine, tools, seeds – endless possibilities. If you would like to donate an auction item, just bring it with you. We'll conduct a silent auction with auction items on display from 6 PM Friday evening until 8 PM Saturday, when the winning bidders can collect their treasures.

The Mary Winspear Centre at Sancha is conveniently located five minutes from the Victoria International Airport and the BC Ferry Terminal at Swartz Bay, Vancouver Island. The Centre is located at the “gateway” to Sidney, at the corner of Highway 17 and Beacon Avenue. The street address is 2243 Beacon Avenue. The Centre offers a large parking lot and is across the street from the Victoria Airport Travelodge, where we have reserved rooms. Several other hotels and motels are within a few minutes' walk of the Centre. Sidney is a very walkable city and is the home of many great book stores, coffee bars and other distractions.

If you're flying into the Victoria International Airport, there is handy ground transportation to Sidney. If you're coming on the ferry as a foot passenger, you can catch the regional bus service at the foot passenger exit at the terminal. If you need other ground transportation arrangements, contact the conference office and we'll gladly assist you.

The conference package, including the workshop program and registration form, are included in your copy of the *BC Organic Grower* and are also posted on COABC's website at www.certifiedorganic.bc.ca

CERTIFIED ORGANIC ASSOCIATIONS OF BRITISH COLUMBIA

Conference Coordinator: Lee Fuge email leefuge@pacificcoast.net Phone: 250-385-7974

Shades of Green Conference Office: 723 Selkirk Avenue, Victoria, B.C., V9A 2T4



SHADES OF GREEN

COABC Conference and AGM
February 29 – March 2, 2008
Mary Winspear Centre at Sancha,
2243 Beacon Avenue, Sidney, B.C.

CONFERENCE SCHEDULE

Friday Evening

3:00 - 9:00 PM Registration, Poster Sessions and Information Tables Open
5:30 - 7:00 PM Impact of BC's New Meat Regulations: Facilitated discussion
6:00 PM Trade Show Opens
7:00- 9:00 PM Reception (light supper) hosted by IOPA and COG-VI.
Cash Bar: Organic Wine and Beer

Saturday

7:00 - 9:00 AM Registration
7:00 - 8:30 AM Light Breakfast: cereal, muffins, yogurt, fruit, and beverages
7:15- 8:00 AM Farmer Stretch
7:30 AM Trade Show Opens - runs to 6:00 PM
7:30 - 9:00 AM CC's/VOS/ADMIN Roundtable
9:00 -10:00 AM Shades of Green Plenary
10:00 AM Coffee Break
10:30 - 12:00 Workshops and film (Garden of Destiny)
12:00 - 1:30 PM Lunch (Join a Bread & Wheat Networking Opportunity during Saturday's lunch, look for the designated tables. Join a Seed Networking Opportunity during Saturday's lunch, look for the designated tables.)
1:30 - 3:00 PM Workshops
3:00 PM Coffee Break
3:30 - 5:00 PM Workshops and film (Tableland)
5:00 - 6:30 PM National Standards Update
6:30 - 10:00 PM Banquet, Auction and the Revolutionary Farmers Coffee House
Organic food, live music, lively discussion, visiting, and networking

Sunday

SEED SALE BEFORE AGM, DURING LUNCH AND DURING FAREWELLS
7:00 - 8:30 AM Light Breakfast: cereal, muffins, yogurt, fruit, and beverages
7:15 - 8:00 AM Farmer Stretch
7:30 - 9:00 AM CC's/VOS/ADMIN Roundtable; COABC Dialogue
9:00 - 10:00 AM FRESH ENERGY PRESENTATIONS
10:00 AM Coffee Break
10:30 - 12:30 COABC AGM; The Three Secrets of Increasing Profit Workshop
12:30 - 1:30 PM Lunch
1:30 - 3:00 PM Workshops
3:00 - 3:30 PM Closing and Farewells (with beverages and snacks)
3:30 PM Haliburton Farm Tour

CERTIFIED ORGANIC ASSOCIATIONS OF BRITISH COLUMBIA

Conference Coordinator: Lee Fuge email leefuge@pacificcoast.net Phone: 250-385-7974

Shades of Green Conference Office: 723 Selkirk Avenue, Victoria, B.C., V9A 2T4



SHADES OF GREEN

COABC Conference and AGM
February 29 – March 2, 2008
Mary Winspear Centre at Sancha,
2243 Beacon Avenue, Sidney, B.C.

WORKSHOP HIGHLIGHTS

VO/CC/Admin Roundtable Want to discuss the 2008 inspection session, benefits of standardize forms, new certification requirements, or are just seeking standard clarification and you are a VO, a Certification Committee member or a Certification Administrator

Gardens of Destiny: To be confirmed

This documentary takes us to Salt Spring Island to visit Dan Jason's garden and seed world.

Is Organic Better? Controversy surrounding the nutritional quality of organic produce continues. Presenters in this workshop will give us an overview of recent scientific studies in this area.

Securing Farmland for Local Food Production: Farm Folk/Folk and TLC's joint Community Farms Program is planning to help new farmers access affordable land, through collective ownership. Hear the plan and vision.

Farm Energy: This session will review options and introduce opportunities to help any farm's bottom line.

Farm Animal Welfare Strategies: This workshop lead by Anne Malleau the Director of Research and Education for the Animal Compassion Foundation, will explore animal welfare issues on organic farms.

Putting Healthy BC Food Back into Our Schools: Brent Warner from BCMAL will describe the BC School Fruit and Vegetable Snack Program (BC SFVSP) program and how this infusion of fresh BC produce into BC schools is an opportunity for all local growers to build partnerships in their communities.

Predator, Pollinator, Parasite: Deborah Henderson, a well-known IPM consultant and now the Director of the Institute for Sustainable Horticulture at Kwantlen University College speaks how your farm practices can better manage predators and parasites while attracting pollinators.

Developing Your Farm Business: The aim of this workshop lead by Mary Alice Johnson and Tina Fraser (farmers and agri-educators extraordinaire) is to enhance your income-generating enterprise.

Tableland: To be confirmed. Join film maker Craig Noble on his culinary expedition in search of the people, places and taste of North American small-scale, local food production.

Recent Research: Art Bomke (UBC), Gary Jones (Kwantlen) & Derek Lynch (OACC) give an update on their own and other research pertinent to organic farming and production.

Labels - Basic and Organic: Sarah Davidson and someone from CFIA will cover both Canadian government and COABC labeling requirements; requirements for organic labels for products sold in US and Quebec; and give an update on what we know and what we don't know about upcoming National requirements.

Starting Your Organic Farm: So, you've decided to follow your dream and become an organic farmer – wonderful! This workshop will explore ways you can turn your dream into your reality.

National Standards Update: Various speakers will update us on the Regulation & Standards coming into effect Dec 2008.

The 3 Secrets of Increasing Profit: This workshop will explore ways we can work on the making our businesses profitable.

Microorganisms - the Good, the Bad and the Balance: This workshop will give us an appreciation for the work of beneficial indigenous microorganisms, effective microorganisms and organisms in general. Slides, samples and anecdotal evidence will be given and handouts of various "recipes" will be available

Green Seeds and Red Fife: Hear Sharon Rempel explain how we can capitalize on the success of Red Fife wheat and the 100 Mile Diet to add cultural, taste and other values to locally grown crops.

Farm Machinery Maintenance: Mike Balderston knows his way around farm equipment and is Haliburton Farm's tractor service person. In this hands-on workshop, Mike will share his knowledge and experience.

Farm tour of Haliburton Farm: Haliburton Community Organic Farm Society's Tina Fraser takes us on a tour of this non-profit, education focused, co-operatively managed farm.

Post conference workshop with Sharon Rempel
- 'The Basics for Growing Bread and Wheat for local specialty markets' Monday March 3, 2008. \$25.00



SHADES OF GREEN

COABC Conference and AGM
February 29 – March 2, 2008
Mary Winspear Centre at Sancha,
2243 Beacon Avenue, Sidney, B.C.

REGISTRATION FORM

Registration Deadline is February 14. Late registration subject to \$20 additional fee.

Name: _____ Farm Name: _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Email: _____ Phone: _____ Fax: _____

I am a member of (certifying body): _____

Please choose from these options:

_____ **Option 1: Full Conference: -----\$150.00**

Includes: Friday Workshop and Reception; Saturday Plenary, Workshops, Banquet, Coffee House and Auction; Sunday Workshops; access to the Trade Show and Poster Sessions; Breakfast, 2 coffee breaks and lunch on both Saturday and Sunday

_____ **Option 2: Mini Conference: -----\$90.00**

Includes Friday Workshop and Reception; Saturday Plenary and Workshops; access to Trade Show and Poster Sessions; Saturday breakfast, lunch and two coffee breaks

_____ **Option 3: Saturday (conference only): -----\$75.00**

Includes Plenary and Workshops; access to Trade Show and Poster Sessions; lunch and two coffee breaks

_____ **Option 4: Saturday (evening only): -----\$30.00**

Includes Banquet and Revolutionary Farmers Coffee House

I would like to volunteer to assist during the conference.

I have the following dietary requirements: _____

The item I can donate to the auction is (describe): _____

The food I can donate for the meals is (describe): _____

You can pay for registration online at <http://www.karelo.com/register.php?BID=255&BT=10#Ev5384> or please make your cheque payable to COABC and mail it and this registration form to:

CERTIFIED ORGANIC ASSOCIATIONS OF BRITISH COLUMBIA
Shades of Green CONFERENCE OFFICE, 723 Selkirk Avenue, Victoria, B.C., V9A 2T4
Conference Coordinator: Lee Fuge email leefuge@pacificcoast.net Phone: 250-385-7974



SHADES OF GREEN

COABC Conference and AGM
 February 29 – March 2, 2008
 Mary Winspear Centre at Sancha,
 2243 Beacon Avenue, Sidney, B.C.

TRADE SHOW REGISTRATION FORM

The Trade Show will be held in conjunction with the conference and will run February 29 and March 1 only. It will open in the main hall at 6 PM on Friday. Saturday (7:30 AM to 6 PM) will be the main day for the show, with the general public invited to attend.

Organization/Company/Farm: _____ Contact Name: _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Email: _____ Phone: _____ Fax: _____

I can donate to the Silent Auction (describe): _____

Please check if you need any of the following: Electricity Internet Connection Refrigeration

Unstaffed Tables Only: If you cannot attend the trade show, but would like to have COABC staff set up an unattended display for you, please fill out the following information. Materials should be shipped to COABC Conference Office and received by Friday, February 22. Materials will be shipped back at your cost by Friday, March 7.

Size of Display: (table size 6') _____

Shipping Method: _____

Address to return shipped materials (if different from above): _____

I understand and agree that COABC is not responsible for lost or damaged materials which are a part of my display.

 (Signature)

Booth Fees

_____ Regular Booth (includes meal ticket):	-----\$300.00	\$ _____
_____ COABC Managed Booth:	-----\$300.00	\$ _____
_____ Nonprofit Booth:	-----\$25.00	\$ _____
_____ Conference Meal Ticket (includes banquet):	-----\$30.00	\$ _____
		TOTAL \$ _____

Dietary considerations: _____

Please make your cheque payable to COABC and mail it and this trade show registration form to:

CERTIFIED ORGANIC ASSOCIATIONS OF BRITISH COLUMBIA
Shades of Green Conference Office: 723 Selkirk Avenue, Victoria, B.C., V9A 2T4
Conference Coordinator: Lee Fuge email leefuge@pacificcoast.net Phone: 250-385-7974



SHADES OF GREEN

COABC Conference and AGM
February 29 – March 2, 2008
Mary Winspear Centre at Sancha,
2243 Beacon Avenue, Sidney, B.C.

SPONSORSHIP REGISTRATION

We invite you to be a sponsor of this conference.

By acting as a sponsor of this conference, you will help grow the BC organic sector. Please review the following list of sponsorship levels and benefits and consider how you might support this exciting conference.

Sponsorship Levels:

Platinum Sponsor: \$5,000 plus, Highlighted mention in all conference materials & BC Grower, Your banner on display in the main conference hall, Two conference passes, Free business-card ad in the BC Organic Grower and Free table in the Trade Show

Gold Sponsor: \$2,000 plus, Highlighted mention in all conference materials & BC Grower, Your banner on display in the main conference hall, Two conference passes, and Free table in the Trade Show

Silver Sponsor: \$1,000 plus, Mention in all conference materials & BC Grower, One conference pass and Free table in the Trade Show

Bronze: \$500 plus, Mention in all conference materials & BC Grower and One conference pass

Other: food donations & less than \$500, Mention in conference program & BC Grower

I would like to be a:

<input type="checkbox"/> Platinum Sponsor: \$5,000 plus	Amount: \$ _____
<input type="checkbox"/> Gold Sponsor: \$2,000 plus	Amount: \$ _____
<input type="checkbox"/> Silver Sponsor: \$1,000 plus	Amount: \$ _____
<input type="checkbox"/> Bronze: \$500 plus	Amount: \$ _____
<input type="checkbox"/> Other:	Amount: \$ _____
<input type="checkbox"/> Food:	Value: \$ _____
<input type="checkbox"/> Auction item:	Value: \$ _____

If you are donating food or an auction item, please describe your donation and its value. We will contact you to arrange delivery and appropriate storage. _____

Company Name: _____ Contact Name: _____

Address: _____

City: _____ Province: _____ Postal Code: _____

Email: _____ Phone: _____ Fax: _____

Cheque Enclosed \$ _____

Please make your cheque payable to COABC and mail it and this sponsorship registration form to:

CERTIFIED ORGANIC ASSOCIATIONS OF BRITISH COLUMBIA
Shades of Green Conference Office: 723 Selkirk Avenue, Victoria, B.C., V9A 2T4
Conference Coordinator: Lee Fuge email leefuge@pacificcoast.net Phone: 250-385-7974

Farm Name: _____
 Contact: _____
 Address: _____
 City/Province: _____
 Postal Code: _____
 Phone: _____
 Date ordered: _____ CB
 + Certification No.: _____

PST Exemption	
<input type="checkbox"/>	BCAC Farmer ID Card #: _____ If no BCAC Farmer ID #:
<input type="checkbox"/>	Certificate of Exemption must be provided for PST Exemption for each purchase. Form available at: www.sbr.gov.bc.ca/ctb/forms/0465fill.pdf or request the form from the office

Item	Units	Unit Price	Quantity Discount	Quantity	Total
Plastic Produce Bags 10" x 12" with logo	1000 pc roll	\$30.00	Case-4 rolls \$100.00		
Plastic 10 lb apple bags/vented	250/wicket	\$20.00	Case-6 wickets \$100.00		
Stickers 1" round	1000 pc roll	\$11.00	10 rolls \$90.00		
Stickers 1 1/4" round	1000 pc roll	\$11.00	10 rolls \$90.00		
Twist Ties 10" (15,000 per case)*	1000 pc	\$10.00	Full case \$105.00		

The packaging materials above are only available to COABC Certified Organic members.
 Have you signed a new Consent to use Official Marks Declaration Form (revised July 2006)? Y/N
 Have all your labels been reviewed by your CB? Y/N
 With which products will you be using the packaging materials? _____

Promo Materials: available to everyone	Member \$	Non-member \$			
Cloth Aprons with 3 pockets	\$12.50	\$12.50	PST taxable		
NEW bucket hats size M or L	\$15.75	\$15.75	PST taxable		
Ball Caps	\$13.10	\$13.10	PST taxable		
Green T-shirts L or XL *	\$18.00	\$18.00	PST taxable		
Natural T-shirts (Logo) M or L*	\$10.50	\$10.50	PST taxable		
Natural T-shirts (Plain) S M L XL or XXL *	\$6.50	\$6.50	PST taxable		
Organic Tree Fruit Management	\$32.00	\$39.95	No PST		
Steel in the Field	\$25.00	\$25.00	No PST		
Livestock Nutrition	\$12.00	\$12.00	No PST		
Sub-total (before taxes and shipping):					

*Limited quantities available - please contact the COABC office for availability

GST # 887782431 RT 0001

Postage Rates

Minimum charge of \$10.00 per order for any promo and/or packaging materials
 GST will be added to postage amounts
 Rates vary and will be calculated at the office
*An invoice will be sent with your order. Postage and applicable taxes will be added to your invoice.
 Please do not send payment before receiving invoice.*

Letters to the editor are welcome. Letters must be under 500 words. We reserve the right to edit for length.

To the Editor:

Perhaps the solution to the paperwork and cost with being certified organic can be solved by reversing the situation. It seems economics are the turning point for many people coming on board with organics and if we are lucky the philosophy becomes an important consideration so we find an economic model that challenges the problem, not the solution.

I suggest we use the tax returns and register till receipts to sort out who's organic and who is not. The chemicals taken off as tax deductions will show on the tax form and receipts. We assign 'carbon credits' like tax deductions. Those who are selling local food get credits; those who are processing close to home get credits; those who have energy efficient harvesting and processing methods get credits; those who use heritage varieties get credits. You get the picture. You tax the guys and gals who are causing the problems not make more work for those attempting to find the solution.

You regulate the products for high input and put a tracking number on them to find the farmers who are buying and using the products. The people who are polluting the planet and ground water through conventional high input intensive operations would have to pay the fees and do the paperwork, including paying a clean up fee (like a bottle deposit) on every bag or bottle of product purchased to pay to clean up run off water, air pollution, soil degradation, and certainly the GMO and similar technology type seed users have to pay a clean up fee for using that type of seed.

And of course an 'administration fee' for the handling of the paperwork. And part of that money would allow an extension agent visit (versus an inspection agent) to help them understand the reasons they might want to convert to organic management practices.

The price of conventional food would go up pretty quickly making it less 'economical' to grow that way and level out the playing field.

Just a few thoughts.

Sharon Rempel
(heritage wheat project coordinator for 15 years)

Compost from Organic Chicken Manure For Sale

Langley, BC

Available on farms by appointment or delivered



**Compost from Organic Chickens
and
Custom Top Soil Available**

- bulk loads 30 yards or more \$19.99 per yard + trucking
- pick up from farm \$24.99 per yard loaded
- 2 yard load delivered in the lower mainland placed anywhere on your yard \$200.00

Also available for retail sales:

**Thomas Reid Farms certified organic chicken
Olera Farms certified organic raspberries IQF**

Brad Reid 604-308-8200

Fred Reid 604-309-6639

Classifieds

CURLY WILLOW FARM has separate accommodations available. Would like to trade work for a portion of the rent. The farm is near Enderby and is a small organic vegetable and berry farm

Contact Doug Saba at 250-838-6751 or Box 741, Enderby, BC, V0E 1V0



***Pro Organics proudly supports
the Certified Organic
Associations of British Columbia***

British Columbia is home to many organic pioneers and farming families. Together, we have nurtured the organic marketplace and celebrate its continued success.

Pro Organics has supported local producers since our inception 18 years ago and we continue to this day. We work closely with BC organic farmers to bring product to market and ensure a fair return for producers.

We also support the efforts of local producers through our Pro Organics Foundation.

Today, as in the beginning, our mission is simple:

***Promoting the growth and integrity
of organics from field to table.***



Canada's Organic Fresh Food Leader
A SunOpta Company



4535 Still Creek Avenue, Burnaby, BC V5C 5W1
Tel: 604-253-6549 or 1-800-461-1122