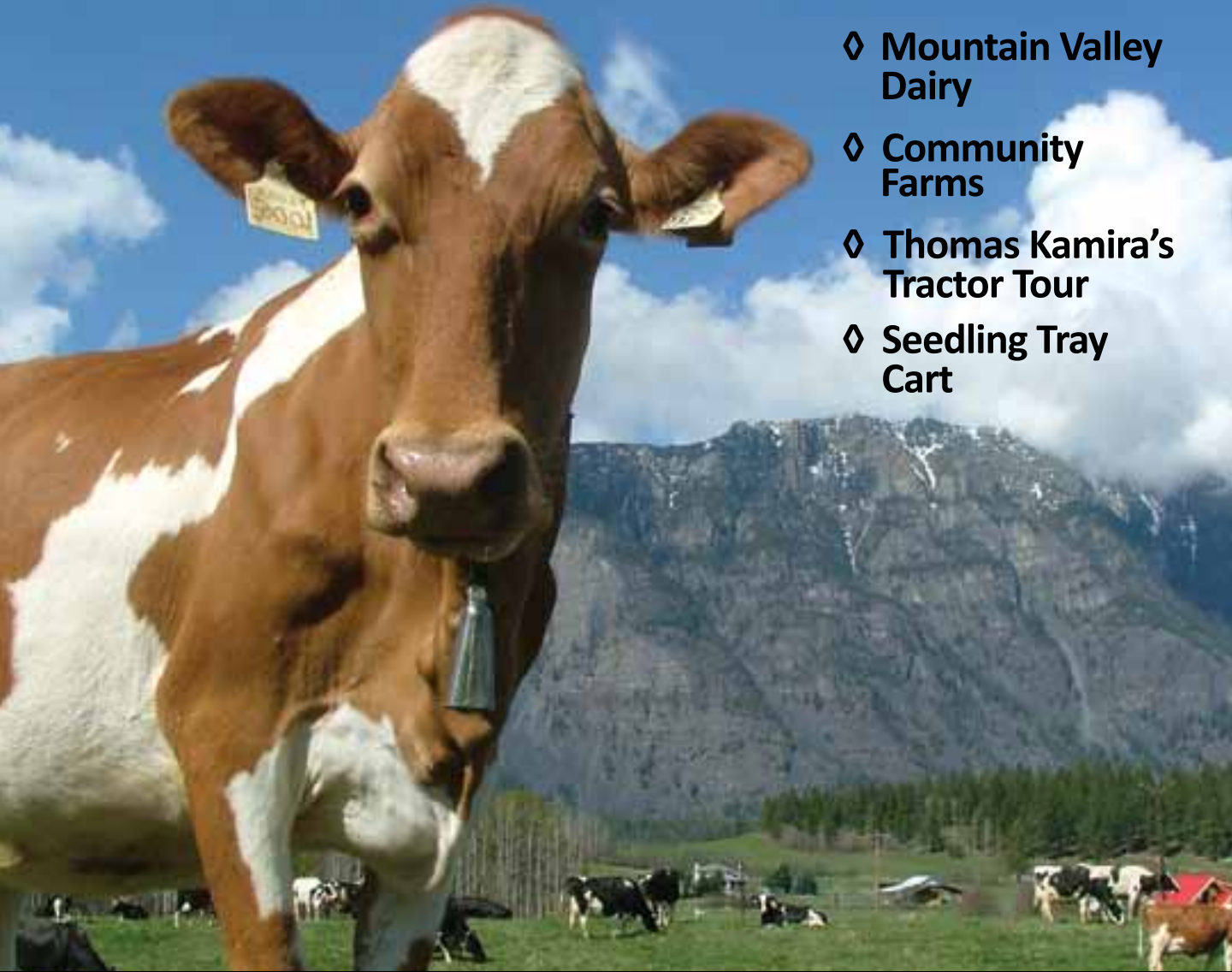


British Columbia

Organic Grower

In this Issue:

- ◇ Mountain Valley Dairy
- ◇ Community Farms
- ◇ Thomas Kamira's Tractor Tour
- ◇ Seedling Tray Cart



Journal for the Certified Organic Associations of BC - Summer 2010

Volume 13, Issue 3


COABC
Certified Organic Associations of BC

Program Administrator:



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Contents

President's Letter	3
Administrator's Report	4
Editor's Note	5
Dear Rochelle	6
Why Community Farms? (Part I)	8
Thomas Kamira's Tour	12
Farmstoppers	14
Farm Focus: Mountain Valley Dairy	16
Seedling Trays à la carte	18
Modernising BC's Water Act	20
Nechako Valley Greenhouse Project	24
The BC Agriculture Council	27
People Points	29
Events and Announcements	30
COABC Order Form	31



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 **\$30 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.

BC Organic Grower

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COABC
202-3002 32nd Ave
Vernon, BC, V1T 2L7
Phone: 250-260-4429
Fax: 250-260-4436
office@certifiedorganic.bc.ca
www.certifiedorganic.bc.ca

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www.CertifiedOrganic.bc.ca

On the Cover: "Spring Turnout"
Credit: Nadine Harris

Layout & Design: moss dance,
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www.rainbowraven.ca

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Next Issue Deadline:
August 23, 2010

President's Letter By Brad Reid

The season is well under way and everyone is over-the-top busy. This includes COABC staff and all of the contractors that work year round for you the organic growers, processors, handlers and retailers. With all of the funding challenges, it will be a long hot summer in the office. We are all hoping for a great season in the fields and at the COABC office in Vernon.




The Board is on its summer break so that all the farmers can concentrate on the fields. We still do business by email and will work closely with the staff in getting the funding in place to keep all of the services that have become so much a part of who we are.

We are always looking for volunteers to lighten the load on our board so if anyone can see their way to sitting on a committee, even for a short time, it would be greatly appreciated. I would like to thank the Grower editing and layout for their patience in waiting for late reports.

Groups that put a lot of time effort and money into COABC that are not mentioned often enough are the processors wholesalers and resellers. Over the years, people from these groups have continued to volunteer their time to COABC. Many of them use their own office time and resources to do work for the organic industry. Without this valuable group we would not be able to do what we do. Thanks for all of the work.

And as always thanks to everyone for their continued support of COABC and our common goal of providing food for the people of BC that contributes to a:

- ✓ Healthy Environment
- ✓ Healthy Animals
- ✓ Healthy People
- ✓ Healthy Economies

The above four principals are why we do what we do and why our customers continue to support our efforts. Have a great season. 

Achieving success through involvement!

At the 2009 COABC Board Retreat the following committees were identified to help move the organization forward. Which one speaks to you? Where do your skills fit in?

The Capacity Development Committee: The Capacity Development Committee will be responsible for finding and securing funding sources to ensure the sustainability of COABC.

The new BCCOP Campaign Committee: The BCCOP Campaign Committee will primarily be responsible for implementing BCCOP branding strategies and acquiring the funding to support these specific initiatives.

The Advocacy Committee: The Advocacy Committee can be convened to deal with issues such as regulating the term Organic in BC. This would include preparations for meetings with Ministers and government officials.

Interested in helping out? Contact COABC administrator Sarah Clark at admin@certifiedorganic.bc.ca

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Administrator's Report *by Sarah Clark*

Stable funding is the mantra of many organizations these days as we all cope with government cut-backs and tightened budgets. For the COABC, BC organic extension services, the Organic Federation of Canada, BC Agricultural Council and others, ensuring funding stability has been a key focus over the last several months.




The COABC continues to communicate with government, to look at funding programs, and to work with national organizations, in order to enable the ongoing provision of our current services. The support and voice of many people in the organic sector has been important and will continue to be so. We want to ensure that the clear and consistent message of the importance of organic agriculture in BC continues to be heard.

We look forward to getting the organic message out this summer, as we begin planning for the first annual National Organic Week. This promotional week will run from Thanksgiving on October 9, to World Food Day on October 16, 2010.

Spearheaded by the Canadian Organic Growers, National Organic Week will focus on promoting the national standards, the Canada Organic logo, and, here in BC, the BC Certified Organic logo as well.

National Organic Week is an opportunity for everyone to look at ways to get the word out about organics. What can your farm, business, organization do to promote National Organic Week?

Finally, we would like to wish our office and extension assistant Brigitte Rozema the best of luck as she is leaving to work at PARC as a research assistant. Brigitte has worked here for the last year and was instrumental in setting up and running the webinars. We wish her all the best! 

2011 COABC Conference

The next COABC Conference date is set for March 4th-6th, 2011 in Sidney, BC.

If anyone would like to suggest speaker/workshop topics related to the conference theme, **"the Next Generation"** please contact Sarah Clark with your suggestions by July 31, 2010 at:

admin@certifiedorganic.bc.ca



Editor's Note

by Andrea Langlois

Welcome to the Summer Issue of the BC Organic Grower. Like many people in BC, I feel obsessed with the weather these days, and as the wind howls outside my window, I wonder about the old saying "In like a lion, out like a lamb." Here on the coast it feels more like: "In with the rain, out with the rain."



Andrea Langlois,
editor

Yet the growing season will move forward, regardless of the weather! This issue, luckily, can help take our minds off the weather, and settle into looking at some interesting elements of organic agriculture in BC. As I read over the articles in the pages that follow, I found that they really capture the spirit of the people in this community.

As you flip through the pages, you will meet Thomas Kamira, a retired heavy duty mechanic, who is travelling around the province with his toolkit, helping farmers maintain their tractors. He comes in with a will to make a difference, and leaves behind machines that pollute less and run better, and the valuable experience of sharing knowledge.



Thomas Kamira, layout

You will also meet the cheese producers of Mountain Valley Dairy – Denise and Wayne Harris. Over the past two decades, they have taken a once conventional farm and transitioned it into an organic dairy farm that uses a mixture of traditional and modern methods that brings together the best of both world in an ecological way.

The story of growing opportunities in the Nechako Valley is equally inspiring, as this project employs adults with disabilities to work in a greenhouse that grows food for use in the local community foodbank and community kitchen.

These stories – alongside important information about the modernization of the BC Water Act, the role of the BCAC in relation to the COABC, and, of course, the wisdom of our organic extension agent Rochelle Eisen's column, among other articles – remind us of the incredible and inspiring work being done every day in British Columbia. It is the work of individuals, that together forms a movement, one that moves us towards a region with less harmful chemicals more healthy (and tasty!) food.

As we prepare for Canada's first ever National Organic Week this fall, please send us a note (editor@certifiedorganic.bc.ca) with information about activities taking place in your community so that we can illustrate highlights from this event in the BC Organic Grower. 



A farm producing corn or soybeans could cut its fossil fuel use in half by shifting to a four-year cycle – adding a year of another grain, such as oats, and a year of alfalfa, a legume, to the typical corn-soy rotation.

Source: Matt Liebman, Iowa State University
<http://news.nationalgeographic.com/>

Dear Rochelle

To test or not to test?

Dear Rochelle

I am wondering why there is not more residue testing in the organic certification process. Can you explain this to me?



Testy in Rutland

I am not sure if I am speaking on behalf of everyone with the following response, but this is my take on the situation. We all expect organic produce to be free or low in pesticides. While some believe that organic products should have zero residues, in reality that would only be possible if our food was grown in a vacuum!

Studies do show that organic products are overall lower in pesticides (especially more dangerous ones) than conventionally grown produce. But we have to be honest and accept that even an organic product can and may always have traces of prohibited pesticides.

Why isn't organic food residue free?

1. Because spray drift and GMO drift are carried on wind, in the atmosphere and in water.
2. Because there can be pesticides and pesticide breakdown product in the soil that can be picked up by plants.
3. Because some pesticides (primarily short acting biologically & mineral-based pesticides) are allowed for use in organic agriculture.

This concept is captured quite well in the introduction to the Canada Organic Standards: "Neither this standard nor organic products in accordance with this standard represent specific claims about the health, safety and nutrition of such organic products."

So now you are probably asking yourself if there is no chance of growing food without residues, why then should we bother going organic? Well, in my mind, eventually it will



Credit: moss dance

When is testing usually conducted on organic food?

1. Random testing is conducted by government agencies as part of their overall monitoring of agricultural products sold.
2. When a certifier has received a complaint or has a specific suspicion. Some certifiers may have random testing programs.
3. When the producer thinks that they have been over-sprayed with a prohibited material the producer and/or the certifier may get tests done.
4. Buyers may test products, such as baby-food manufacturers.

make a difference – don't you think, especially if everyone went organic? Also we can't overlook that organic production has a broader purpose than just producing residue-reduced food.

Quoting from the COABC website "Organic farming promotes the sustainable health and productivity of the ecosystem – soil, plants, animals and people. Organic foods are farmed in an environmentally sustainable and socially responsible way, focusing on soil regeneration, water conservation and animal welfare."

The same idea is captured in the Canadian Organic principles in the following quote: "... [organics] aim to increase the quality and the durability of the environment through specific management and production methods. They also focus on ensuring the humane treatment of animals." And lastly, in the Introduction to the Canada Organic Standards: "Management methods are carefully selected in order to restore and then sustain ecological stability within the enterprise and the surrounding environment."

This illustrates how the "why" of organics is a much bigger picture than just "no pesticide residues."

Why isn't testing part of the standard certification process?

I think I have to say that ultimately, testing could be one technique used for verification, but no organic standard could be based entirely on test results.

And why is that? Beyond the issues already discussed above, we know of no single comprehensive and inexpensive test that can distinguish between synthetic and non-synthetic fertilizers. There is the possibility of new test complexes on the horizon, but it is unclear how useful they will be. Secondly we also know that certain long lasting and banned pesticides – especially banned chlorinated organic insecticides such as DDT, chlordane & dieldrin can last in soils for many years along with their breakdown components and can be picked up by certain crops and thus would always give false positive tests.


Keeping the bigger picture in mind, why isn't every crop on every farm tested as a matter of course?

The following questions can help us understand this dilemma:

1. What particular chemicals would be tested for? There are many, so how many would be chosen? And who would be responsible for choosing? To what end?
2. What levels of contamination would trigger an investigation? Testing after cleaning and handling might uncover accidental contamination in the system – for instance contamination from equipment or storage – this could be useful for checking the integrity of the system, but thorough investigation must be made to trace the source of the problem and may not be entirely conclusive.
3. Who would pay the cost of the tester and testing? I think we can agree that organic food already costs enough, and we know that any costs born by producers would inevitably be shared by consumers.
4. What would it prove? What levels would be used to establish whether the product was purposefully applied by the farmer or whether it was there because of environmental contamination? A positive test does not necessarily mean that fraud has occurred.
5. Because residues are inevitable, some organic standards set a maximum residue for organic product. Under US National Organic Program (NOP) the maximum residue in organic product is 5% of the permissible maximum residue tolerances under Environmental Protection Agency, whether or not the organic farmer is responsible for the application. However testing is not part of the certification procedure because the day-to-day American certification process itself is identical to our Canadian system and does not require residue tests. This is just a level of acceptance below which a product can be labelled organic and above it cannot, if unacceptable levels become known. The Canadian Organic Standards does not set a maximum residue for organic products as per the NOP.

What alternatives to testing are used by the organic section to prevent fraud and accidental contamination?

It is likely there is a percentage of fraud, and as organic production grows, it could be that fraud will grow as well. But every certification body will investigate complaints and every certification body has a policy under what circumstances samples will be collected and tests done. Requirements for audits have increased under the Canadian Organic Regime (COR) and more unannounced inspections will be conducted as minimum numbers have been set by the COR. Ultimately better information sharing between certification bodies, government agencies, and the food chain would improve monitoring and detection.

Thanks to Sarah Davidson (BCARA Administrator) for her contribution to this article. 

Rochelle Eisen is the Organic Extension Agent for the COABC. To contact her email extension@certifiedorganic.bc.ca



Harvest Contra Dance

Credit: Brian Harris Photography (www.brianharrisphotography.com)

Why Community Farms?

By Andrew Hale

In BC, communities face many challenges to conserving farmland and developing a local, sustainable food supply. These challenges include:

- ongoing development pressures that threaten farmland,
- high average age of BC farmers (currently 57 years),
- disappearing agricultural skills and knowledge,
- low incomes, hard work, and high risks discourage new farmers,
- demand for local, organically-grown food that exceeds current supply, and
- high cost of farmland.

Community Farms: Part of the Solution

- Community farms, broadly defined, are multi-functional entities that incorporate a wide variety of activities on a shared land base. Food production,

Continued on page 10...

**Part I of a 4
part series on
Community
Farms**

The Community Farms Program

The Community Farms Program brings landowners, farmers, and local communities together to form Community Farms. This program, co-founded by The Land Conservancy and FarmFolk/CityFolk, continues as a project of FarmFolk/CityFolk. We support people involved in farmland conservation and community farming by providing information, resources, and assistance.

The goal of the Community Farms Program is to actively secure farmland for present and future food production. We do this by securing farmland for local food production, helping new farmers access affordable land, providing an information hub of farm-related governance models, best practices, management tools, and training and assisting a network of farmers, landowners, local communities, and resources to support community farm development in BC

A directory featuring some examples of Community Farms is on page 10. Each farm has a different policy regarding visitors and it is strongly encouraged to contact a farm and make an appointment before visiting.



Planting (left) and Nose to Nose (right)
Credit: Brian Harris Photography



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...Continued from page 8

environmental education, agricultural mentorship and training, social services, conservation of natural and cultural heritage, outdoor recreation and provision of co-housing are just a few of the initiatives that are currently developing on BC farms.

There are quite a variety of Community Farms in BC. Some are very large and have many members and stakeholder groups. Others are smaller and serve a specific community. Generally speaking, the primary focus of a Community Farm is local food production using sustainable agricultural practices. A community group or co-operative governs the land use agreements, and agricultural uses of the land are shared by a community of farmers. Land holders, land managers, and farmers work together by mutual agreement.

Community farms can help address some of the challenges faced by farmers and communities because they support local



Pasture & Sheep

Credit: Brian Harris Photography

food systems by supplying locally grown food, protect farmland for long-term food production through land trusts, covenants, and other means, and give new farmers access to affordable land through mechanisms like long-term leases and provide supportive and flexible labour pools. 🌱

Andrew Hale has been an organic farmer for the last seven years in the Fraser Valley and is currently interning with Farm Folk/ City Folk.

Community Farms Directory

Vancouver Island

1. Lohbrunner Farm

Location: Langford, BC
Size: 40 acres
Ownership: TLC - a Life Estate
Production: market fruit/vegetables, bird sanctuary
Other farm based activities: yoga classes
Marketing: farmers' market
Contact: phesje@conservancy.bc.ca

2. Keating Community Farm

Location: Duncan, BC
Size: 27 acres
Ownership: Cooperative
Production: market fruit/vegetables, orchard, beef/poultry, apiary
Other Farm based activities: forest/riparian restoration, heritage housing
Marketing: CSA/foodbox
Contact: johnkaty@shaw.ca
Website: <http://keatingfarmco-op.org>

3. Saanich Organics

Location: Saanich, BC
Size: 27 acres
Ownership: partnership between three farms
Production: market fruit/vegetables
Other farm based activities: agricultural education
Marketing: farmers' market, CSA/foodbox
Contact: info@saanichorganics.com
Website: www.saanichorganics.com

4. ALM Farm

Location: Sooke, BC
Size: 10 acres
Production: market fruit/vegetables
Other farm based activities: agricultural education, seed saving
Marketing: farmers' market, CSA/foodbox
Contact: alm@islandnet.org
Website: www.almfarms.org

5. Haliburton Community Organic Farm

Location: Victoria, BC
Size: 7 acres
Ownership: non-profit society
Production: market fruit/vegetables, orchard
Other farm based activities: forest/wetland con-

ervation, environmental/agricultural education
Marketing: CSA/foodbox
Contact: info@haliburtonfarm.org
Website: www.haliburtonfarm.org

6. Providence Farm

Location: Duncan, BC
Size: 400 acres
Ownership: non-profit Society
Production: market fruit/vegetables, pasture/hay
Other farm based activities: agricultural education and job training, equestrian centre, seniors' centre, forest conservation
Marketing: CSA/foodbox, farm store
Contact: generalstore@providence.bc.ca
Website: www.providence.bc.ca

Interior

7. Horse Lake Community Farm

Location: Horse Lake, BC
Size: 133 acres
Ownership: cooperative
Production: market fruit/vegetables, lamb/beef/poultry, pasture/hay, apiary
Other farm based activities: riparian conservation
Marketing: farmers' market, CSA/foodbox
Contact: ceeds@bcinternet.net
Website: http://horselakefarmcoop.ca

8. Kakwa Ecovillage

Location: Dome Creek, BC
Size: 540 acres
Ownership: cooperative
Production: market vegetables, alpaca/llama, pasture/hay
Other farm based activities: natural building, camping
Marketing: farmers' market
Contact: info@kakwaecovillage.com
Website: www.kakwaecovillage.com

Fraser Valley

9. Nicomekl Community Organic Farm

Location: Langley, BC
Size: 40 acres
Production: market vegetables, agro-forestry
Other farm based activities: riparian/forest conservation
Marketing: CSA/foodbox
Contact: kalecsasociety@gmail.com or stephen@nathancreek.ca
Website: www.nathancreek.ca

10. Fraser Common Farm

Location: Aldergrove, BC
Size: 20 acres
Ownership: cooperative
Production: market fruit/vegetables, poultry, nuts
Other farm based activities: agricultural education
Marketing: CSA/foodbox, farmers' market
Contact: sustain@ffcf.bc.ca

11. Glen Valley Organic Farm Cooperative

Location: Abbotsford, BC
Size: 50 acres
Ownership: cooperative
Production: market fruit/vegetables, pasture/hay, orchard
Other farm based activities: forest conservation
Marketing: farmers' market, CSA/foodbox, farm gate
Contact: glenvalley@direct.ca
Website: www.glenvalleyorganicfarmcoop.org

12. Yarrow Ecovillage Farm

Location: Chilliwack, BC
25 Acres
Ownership: cooperative
Production: market fruit/vegetables, orchard/berries, pasture/hay
Other farm based activities: riparian conservation
Marketing: farmers' market
Contact: farm@yarrowecovillage.ca
Website: www.yarrowecovillage.ca/farm

Gulf Islands

13. Linnaea Farm

Location: Cortez Island, BC
Size: 315 acres
Ownership: land trust
Production: market fruit/vegetables, pasture/hay
Other farm based activities: agricultural education, primary education, forest conservation
Marketing: farm gate, CSA/foodbox, farmers' market
Contact: tamara@linnaeafarm.org
Website: www.linnaeafarm.org

14. Gabriola Commons

Location: Gabriola Island, BC
Size: 26.5 acres
Ownership: non-profit Society
Community uses
Production: market fruit/vegetables, orchard/berries, pasture/hay
Other farm based activities: wetland conservation, agricultural education, renewable energy
Marketing: farm gate
Contact: commons_info@shaw.ca
Website: www.gabriolacommons.ca

One Tractor at a Time

Thomas Kamiya's Tour to Bring Balance to Organic Farms



Thomas Kamiya (on his tip toes) (left) and Walt Makepeace (right)

Credit: Wes Makepeace

By Walt Makepeace

Thomas Kamiya arrived at our farm on Saturday April 24th, 2010, just after 8 o'clock in the morning. My crew doesn't work on Saturdays so I didn't have any real plans for working that day. Thomas, on the other hand, had things to do.

Thomas Kamiya is originally from Japan and has been living in Canada for over 30 years. He is on a journey to help organic farmers by helping them maintain their equipment in good running order thorough regular end to end maintenance. "A good running machine pollutes less and also lives a more productive and longer more economic life and stays out of the landfill too," he says.

We have 5 tractors on the farm, 4 newer Kubotas, and an older John Deere. I had

hesitated when I first heard that Thomas would be visiting organic farms and willing to service machinery. I felt that another farmer may need this service more than our farm. Yet, Rochelle, our organic extension agent, suggested that our farm be one of Thomas' stops.

That first morning, after he changed into his coveralls, Thomas opened the back of his van and showed me his mobile mechanics shop. Thomas has been a diesel mechanic for 40 years and had just retired from Finning Tractor a few months earlier. Thomas had been planning this trip for 10 years. He had sold his car and bought a ¾ ton van so that he could pack what he needed to ply his trade while on the road. Thomas had built shelves and a fold out work table at the back of the van and a large mechanic's chest filled up one side of the rear.

I had planned to tour the farm with Thomas before starting, but he wanted to get down to business. Again, I thought to myself, my tractors are in fairly good shape and other than an oil change they should be good to go. Thomas had other plans for our work horses.

We brought a tractor into the shop, and gave it a once over, discussing the care history and age of the machine. Our first Kubota was purchased in 2003 and had its first service at the local dealer and oil changes at our farm. Thomas noted immediately that we needed to change the antifreeze as it was older than 3 years and it breaks down. Off I went to get a case of antifreeze.

This was the first of many trips to town, and over the next few days I would learn that in order to prepare for Thomas's visit, farmers should have oil, filters (ensuring they are the correct ones), antifreeze and lots of rags on hand.

Thomas proceeded to do the oil changes on this and a second tractor that day with me assisting where I could. My son, Wes, had taken on the task of watering and feeding Thomas and I so that we could make the most of our time. At lunch, I asked Thomas about his food preferences, and he replied that he wanted to experience life on our farm, and didn't want any special meals. I should point out that Thomas is only 5'2" and weighs approximately 135 pounds. I on the other hand am 6'2" and am a petite 240lbs! Yet, Thomas ate me under the table at all meals.

After we finished work and dinner the first night, we went for a walk around the farm. Our 60 acres are in south Cawston, with 30 acres of apples and peaches alongside 30 acres of grapes. Our walk was short, and after calling his wife, Thomas headed off to bed.

Sunday may be a day of rest for some, but not Thomas. We serviced 2 more tractors that day. Thomas enjoys looking for grease nipples, especially ones that look like they haven't seen the light of day for some time. He is also quite resourceful and had me

Thomas has a ready smile and we got off to a great start with our first hello.

fabricate an air breather out of a soup can. Thomas made sure he took a photo of the new "prototype" and joked that we should send John Deere a photo.

Thomas retired at 65, but you would never guess his age by the way he scrambles around machinery. Every time we drained and filled a reservoir he would bring out his white felt pen and give the plug a tick mark to show it was done. He is also very safety conscious. After I brought in the first tractor he took the key and put it on a copper wire and attached it to a "lock out card." As each tractor was finished we went through a little ceremony of him taking off the key and removing the lock out card so that I could drive the tractor out of the shop.

We put in another full day on Sunday and after dinner headed out for another walk on the farm to discuss the organic methods that we use. Thomas has a Bachelor of Science in Agriculture and loves to learn and to teach and is active at the Strathcona Community Garden in Vancouver. He took a real interest in how we manage to grow plants in what most people consider to be a rock farm. Mulching, compost, manure, irrigation, microbes and a lot more were discussed at length during meals. Thomas realizes the benefits of compost and manure but told me, "It takes thousands of years to make dirt and you can't just use compost, you need dirt!"

We didn't stop for coffee breaks and I joked that he probably got coffee breaks at Finning Tractor. Thomas explained that dur-

ing his lunch breaks at Finning, he often tended the garden he had planted there, growing tasty tomatoes to share with his fellow workers.

Monday we pressed on with finishing the tractors, working a long day. We had to change hydraulic oil and front differential oil on two of the Kubotas. After we put back the new hydraulic oil and filter Thomas realized that the hydraulic filter was the wrong one and wouldn't seal properly no matter what he tried. As it was after 5 PM, I couldn't go and get another one. Thomas said we would have to put the old one back on (the first time he had ever reused a filter in his career). I cleaned it as best I could and put it on.

It was after 6 PM when we finally got the tractor together again. I was worn out but Thomas looked like he was still raring to go. As my son had been cooking for us steadily for 3 days, we headed into Kere-meos for a well deserved night out.

For those of you wanting to know why a journeyman diesel mechanic retires and then volunteers to help organic farmers

look after their equipment I offer this as an answer. Thomas believes in a balanced life. From our discussions, I learned that his work at Finning involved building and maintaining machinery that was involved in widespread logging. He believes that by helping organic farmers he is bringing balancing his life now with this previous work. Thomas comes to our farms, not to help us with planting or pruning but to give us his gifts. Meet him and you will soon see what they are. In closing I have to thank Rochelle for pushing me to bring Thomas to our farm and for Thomas for being such an amazing individual in sharing his knowledge and wisdom about life with me. 🌱

Walt Makepeace, a retired police officer, is an organic farmer at Makepeace Organic Farms in Cawston, BC. When he bought his farm 4 years ago he had never before driven a tractor. Walt and his wife Cristine have 3 adult children who all work on the farm. His favourite line is "It's a great day to be a farmer!"

Farmstoppers

By Rochelle Eisen

Summarized below is a list of pests that pose barriers to organic production in BC as there is no current cultural or acceptable biochemical solution to address the problem. This list was collected by electronic consultation with organic producers throughout the province and in partnership with MAL crop specialists. Special thanks to Linda Edwards (Tree Fruit) and Hans Buchler (Grape) for their continued contributions. If there are gaps and categories (e.g. mushrooms, sprouts, greenhouse) missing that you feel need to be added please don't hesitate to contact Rochelle Eisen with that information.

Tree Fruit

APPLE: insects: rosy apple aphids, apple clearwing moth, weeds, nematodes

PEAR: insects: apple curculio, weeds, nematodes

CHERRY: insects: spotted winged dro-sophila, paper wasps

Grapes

Bunch Rot: botrytis, sour rot complex; sulfur alternatives against powdery



Rosy Apple Aphis

Credit: R. E. Snodgrass, US Dept. of Agriculture

mildew. Nematodes potential problem in sandy soils, on own rooted plants or non tolerant rootstocks (mostly in replant situations). Weeds (field bindweed and quack grass)

WINE: *insects:* leafhoppers, climbing cutworms, weeds, nematodes, spotted winged drosophila; *disease:* mildew (powdery and downy)

TABLE: *insects:* earwigs, weeds, spotted winged drosophila

Berries

Number one new potential insect threat for all berries except cranberries, which is also a potential threat for grapes, cherries and maybe even tomatoes (all late season soft skinned fruit) - spotted wing drosophila. Learn more about this pest <http://www.agf.gov.bc.ca/cropprot/swd.htm>

Note: need for selective weed control in all berry crops

BLUEBERRY: *insects:* spotted winged drosophila, aphids *diseases:* mummy-

berry, Godronia canker

RASPBERRY: *insects:* spotted winged drosophila, weevils *diseases:* botrytis

STRAWBERRY: Note: out of all, for strawberries, weeds is the #1 pest issue for organics. *insects:* spotted winged drosophila, weevils *diseases:* botrytis

Vegetables

Note: need for selective weed control in all vegetable crops

POTATO: *insects:* wireworm, aphids, tuber flea beetle, leafhoppers *diseases:* late blight, silver scurf, other storage diseases (pythium leak, fusarium dry rot etc.)

LETTUCE: *diseases:* downey mildew

BRASSICA: *insects:* cabbage root maggot, caterpillars, aphids, flea beetle *diseases:* clubroot

CARROT: *insects:* carrot rust fly

SWEET CORN: *insects:* aphids 🌱

Rochelle Eisen is the Organic Extension Agent for the COABC. To contact her email extension@certifiedorganic.bc.ca



Aphthona flava (Flea Beetle) feeding

Credit: US Dept. of Agriculture

FARMER FOCUS

Mountain Valley Dairy



Denise and Wayne with the herd

Credit: Nadine Harris

By Spring Gillard

You might expect to find a dairy farm in Lister, a sleepy hamlet in the pastoral Creston Valley. It seems fitting that Mountain Valley Dairy uses a centuries old method of cheese making that evokes “taste of place.” As with chocolate and good wine, you can almost taste the Kootenay mountain air, fresh pasture grasses and the fertile soil – a reflection of the landscape, life and culture – as their website says.

But what is unexpected, at least it was surprising to me, was to discover that these artisan cheesemakers use very advanced, sustainable technology to make their cheeses.

Mountain Valley Dairy uses a centuries old method of cheese making that evokes “taste of place.”

But it all begins, of course, with the cows.

Nearly two decades ago, owners Denise and Wayne Harris took over the conventional dairy farm from Wayne’s parents and gradually converted it to organic. Now, they lovingly tend their certified organic herd of about 80 dairy cows, mostly Holstein, the



Cheesemaking

Credit: Nadine Harris

cheery black and white ones, with a few Swedish Red, Guernsey and Normande (a good breed for French cheese). They used have Holsteins exclusively, but their three kids were in 4-H Club and had an influence on their herd.

"Our youngest daughter wanted something different, something more colourful," said Denise. So they bought her a golden white Guernsey. Thus began their foray into a more colourful herd – the diversity and cross-breeding ultimately make for better cheeses. There are seven Guernseys now.

As for the daughter – she's completing a degree in organic agriculture at the University of Guelph.

In winter, the cows are fed homegrown hay, silage and grain in a cozy barn. "From April to October, they're intensely grazing," said Wayne. "We move them to a fresh paddock every 12 hours." It's common to graze dairy cattle in New Zealand and Ireland according to Wayne, but not here. The lush summer grasses make for the sweetest, nutrient rich raw organic milk from which most of their cheese is made. And

Continued on page 28...



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Seedling Trays à la carte



Seed tray cart

Credit: Mary-Alice Johnson

By Steve Unger

Have you ever tried to carry two trays of seedlings, only to drop one? Or been frustrated that you can only carry one tray at a time? Last year, during my farm stay with Mary-Alice Johnson at the ALM farm in Sooke, we built a cart that could carry six trays at a time, safely and securely.

I started with the frame of an old stroller that Mary Alice had inherited. It had three wheels and an inclined frame. We upgraded the wheels on the stroller frame with three small bicycle tires from a kid's bike, which were larger than the wheels of the stroller. This made it much more stable over bumpy ground. The in-

cline on the frame was about 15°, which is ideal. Anything more than 6° and less than 30° will do. However, too much of an incline and the trays will tip over; not enough incline and the trays will bounce off. If you don't have an old stroller, an old wheel barrow could work just as well.

For the carrying surface, I used a 4' x 4' piece of ½" plywood. I re-used an old piece to keep the cart as sustainable and inexpensive as possible. Attached around three edges of the plywood, was 1"x2" that was flush with the bottom face of the plywood and rose above the top face of the plywood. This created a rail to hold the trays from sliding off. I left




Seed tray cart profile

Credit: Mary-Alice Johnson

a 1/2" space between the joints in both of the lower corners of the rallies to allow water to run out.

Next, I bolted the plywood carrying surface – with attached rallies – to the frame of the cart using machine screws, as the frame of the cart was made of aluminum. However, strapping or nuts and bolts would have worked just as well.

One thing I didn't do that would have helped with the longevity of the cart was to treat the plywood and rallies with a protective finish, such as bees wax or linseed oil. The use of natural finishing products is important since the cart carries organic seedlings. It would also work better on rough paths if the wheels worked independently

I'm heading back to ALM this year (with a pot of bees wax!) and am eager to see how the cart has held up over the year. If you would like to see the tray cart in action, go to the ALM Farm blog at < <http://almfarms.org/blog/2010/03/31/37/>> 

Steve Unger lives and farms in Vancouver with his wife Mary Coll and two kids. He works as a software engineer but lives to grow his own food, green build and promote sustainable and local agriculture and community in the lower mainland.



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Food, Water and Modernising British Columbia's Water Act



Tsolum River, Merville, BC

Credit: moss dance

By Elizabeth Hendriks and Susanne Porter-Bopp

It's getting harder to deny the impacts of a changing climate on our water resources. With longer drier summers, diminished watershed health and function, and reduced storage in snow packs and glaciers, conflict, drought and water scarcity loom – even in our relatively water-rich province. In many ways, BC's growers are on the front lines when it comes to facing these threats.

In the face of a looming water crisis, here's something to keep in mind – long-term sustainable water use does not require drastic advances in technology or heroic, extraordinary actions. Instead, it requires a commitment to an ethic of water sustainability and efficient use. It also requires a

commitment by our provincial government to create an adaptable and comprehensive legal framework, such as the Water Act, that both protects and sustains our water resource.

Securing our Water Future with a Modern Water Act

In early 2010, the Province of British Columbia began a public consultation process to modernise the act. The impacts of a changing climate and the increasing threats to freshwater resources have created the critical context to build capacity for water conservation and stewardship and to legally protect environmental flows and watershed health as a priority.

The Water Act reform process is built around four broad objectives as identified by the BC Ministry of Environment.

Each of the reforms will impact water use in the agricultural sector. Three of the four Water Act modernisation objectives warrant exploration in terms of their potential impact on BC's organic growers.

1. Protecting stream health and aquatic environments

A critical theme in the Water Act reform process is protecting stream health and aquatic environments. Although the science around the understanding of stream flow needs and ecosystem needs is improving, there remain significant gaps in the monitoring requirements around protecting stream health, stream flows and the impacts of altering our river systems.

To address these gaps, the Province has proposed that:

- Environmental flow needs be considered in all water allocation decisions to protect stream health;
- Watershed or aquifer-based water allocation plans include environmental flows and water available for consumptive use; and
- Habitat and riparian area protection provisions are enhanced.

What does this mean for growers? The biggest issue is that farmers pulling from licensed surface water sources could become metered or monitored in some way so as to ensure that not too much water is withdrawn from the source and that ecosystem needs are met.

Another possible impact relates to agricultural pollution, which is a significant problem in many areas across the province. Excess nutrient loading, trace metal and pathogen problems are widespread in all areas with intensive livestock operation. A modern Water Act could help mitigate this type of pollution by taking these threats to freshwater seriously and putting regulations and policies in place that would, for example, prioritise ecosystem and aquatic needs.



Credit: José Manuel Suárez

The British Columbia Water Act was first released in the early 1900s when the provincial population was relatively small, when streams ran freely, and ecosystems were teeming with life. In BC it's the Water Act (1996) that regulates water resources and vests the ownership of water in the Crown.

The Water Act provides for the allocation and management of surface water by authorizing water licenses and approvals, development of water management plans, and establishment of water user communities. Over the past century, little has been done to adjust the Water Act to address rising population and conflicts over water use, degradation of both land and aquatic ecosystems, and to integrate new understanding of the importance of groundwater management.



In the Okanagan Basin – Canada’s driest watershed – 45 golf courses use about the same amount of water as all the grape-growing areas in that region. A modernised allocation system would seek to allocate water more fairly among priority users.

2. Introducing more flexibility and efficiency in the water allocation system

Water quality is only one of the major water issues we face in BC. Water quantity is of equal concern, especially given that many industrial activities – including agriculture – don’t use water efficiently, in part because users often have little incentive to do so. Inexpensive water and easy access to surface water licenses have led to profligate use of freshwater resources across sectors. In the face of growing water shortages, conservation of water is clearly the best solution.

Surface water allocation in BC has been done primarily on an ad hoc basis without having much scientific data to determine annual availability. Indeed, conducting a water balance in watersheds is a very difficult proposition in BC, even more so over the past 15 years since the government has cut back massively on stream flow monitoring. As a result many streams are fully allocated or overallocated.

With increasing threats on water supply both known and unknown, an allocation system that offers more flexibility in uncertainty would allow people living and working in these watersheds to respond proactively rather than reactively to a changing climate and changing needs of water users.

Objectives proposed by and discussed in public consultation by the Province to the Water Act include:

- Water users and decision makers have flexibility to quickly adapt to changing environmental, economic and social conditions;
- The water allocation system integrates the management of groundwater and surface water resources where required in problem areas;
- Water users conserve water during drought or when stream health is threatened;
- To develop a progressive allocation system that recognizes rivers, lakes and wetlands as “legitimate priority users” and moves beyond a prior allocation (“first in time, first in right” – FITFIR) system and instead codifies a system based on the principle of seasonal sharing of an available consumptive pool among all identified water users.

What would a changed water allocation system that encourages efficiency of water use and the valuing of in situ water mean for growers? A re-prioritising of uses, for one. For example, in the Okanagan Basin – Canada’s driest watershed – 45 golf courses use about the same amount of water as all the grape-growing areas in that region.



View from Greata Vineyard

Credit: quinet (CC)

A modernised allocation system would seek to allocate water more fairly among priority users.

3. Regulating groundwater use


Many British Columbians may be shocked to learn that BC is the only jurisdiction in Canada and the USA that does not regulate the withdrawal of groundwater. The BC Ministry of Agriculture has embarked on a fairly comprehensive evaluation of water uses for all agricultural activities. There is clear evidence that most streams entering into lakes and mainstream channels are over-allocated and suffer during drought cycles, as was evident in the hot summer of 2003. A consequence of this dwindling supply and increasing demand is the short-term pressure on exploration – and exploitation – of groundwater resources.

With increasing threats to groundwater, such as pollution and over-extraction, it's increasingly apparent that at least until this point, the Province does not value the connection between groundwater and surface water. Stronger and more proactive protection of groundwater is vital. As part of the Water Act Modernisation process, the Province has said that it will begin regulating groundwater extraction and use in priority or critical areas across the province and for all large withdrawals. The implications on growers are potentially significant – especially for those drawing from groundwater sources.

A New Path Forward

Many of the proposed reforms in the Water Act modernization are long overdue, and although the Province promotes this new initiative as a bold step, it's important to continue to apply pressure to ensure the changes are far-reaching and forward-thinking.

If we hope to cultivate a healthier relationship with our limited freshwater resources, we need a much more aggressive approach to water conservation, water reallocation and water quality improvement. Without tougher regulation stemming from a modernised Water Act, it's unlikely that we will see much improvement in the health of our waters, and we'll be forced to continue to practice crisis management.

The objectives discussed in this article can be found in the Ministry of Environment – Water Stewardship Division's Water Act Discussion paper (<http://www.livingwatersmart.ca/water-act/discussion-paper.html>) used by the Government to guide a public consultation period between January – April, 2010. A report on the results of that consultation will be released - stay tuned to the Living Water Smart Blog (<http://blog.gov.bc.ca/livingwatersmart/>). 

Elizabeth Hendriks, Water Governance and Outreach Coordinator, and Susanne Porter-Bopp, Community Water Coordinator, work with the POLIS Project on Ecological Governance at the University of Victoria.
www.polisproject.or



Nechako Greenhouse Crops

Credit: Susan Armstrong

Growing food, growing opportunities

Gardening with disabled adults



By Susan Armstrong

In the spring of 2009, a crew of thirteen disabled adults and support workers erected a 20' x 40' greenhouse on the main street of Vanderhoof, BC. All beds in the greenhouse were built to be accessible to horticultural workers who were dependent on mobility aids (wheelchairs, walkers etc) and outside beds were similarly constructed.

The aims of the Nechako Valley Greenhouse project were to give disabled people in our community paid work and to raise organic produce for use in our local food bank and community kitchen.

This project, run by Nechako Valley Community Services Society, addresses the extremely low employment rates for developmentally disabled individuals in our community and to enhance food access for marginalized families. The initial equipment cost of the project was funded by Nechako Kitamaat Development Fund Society, Measuring Up 2010 Legacies Now and Integris Community Foundation.

Once the greenhouse was erected and seeds planted, our community of 5,000 people showed their support in a variety of ways. In our first growing season, we received

Continued on page 26...



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Featured Photo



This photo comes from Jim Stachow at Blue Harvest Farm in Ladysmith, BC. The subject is Andrea, his youngest daughter with their blueberries. Jim attaches this photo in emails to all new potential customers!



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Greenhouse harvest

Credit: Susan Armstrong

were that as a small-scale operation, we wish to keep our costs as low as possible; it is run by a non-profit and is not an income generating project. Avoiding paperwork was an added bonus.

In our first year we grew lettuce, tomatoes, cucumbers, broccoli, cauliflower, onions, beans and radishes. Unfortunately, those who are dependent on food donations to augment their diets rarely if ever receive fresh food, and the health of these individuals suffer.

This project is one answer

... *Nechako Greenhouse - Continued from page 24*
 seventy-five hours of volunteer support, and in-kind and financial donations from individuals and corporations that allowed us to immediately expand the project into more growing areas. Our greenhouse was the first stop on a local greenhouse tour, and we were able to showcase our work for the community.

As new gardeners, and having planted late in the season (we had to wait for snow to melt before our greenhouse could be erected), we were surprised and proud to be able to deliver 390lbs of tomatoes to our local food bank. Most of our thirteen employees had had no prior experience and a tremendous amount of learning occurred regarding the source of food, what is entailed in nurturing plants, and harvesting.

Employees held a deep sense of pride in that they had brought certain plants to maturity and were able to share the results of their labour with others. To be seen as contributors in their community and having something tangible to give was perhaps more important to them than their pay cheque or the skills gained through horticultural work.

Nechako Valley Community Services Society made the decision at the onset to grow healthy, chemical free produce, but not to seek certified organic status. Our reasons

to addressing this need, and has raised the issue of food access and security in our community.

A few weeks into our second season, we have experimented with planting cold crops early in the greenhouse, but not heating, to see if we could harvest an early crop of spinach and lettuce. Seasoned growers in our northern community advised us to wait, but we decided to risk the cost of seeds and it appears that we've made it through the precarious month of April and early May.

Produce this year will also be sold at the farmer's market in order to offset costs of running the project. Through participation in the farmer's market, developmentally delayed employees will have further opportunities to practice their social skills, learn customer service skills, weighing produce and making change.

We have received the donation of land through a community member to grow a large potato crop which is another expansion of the project. We predict that over the seasons we will have ever increasing number of raised beds throughout the community growing produce destined for those less fortunate. 🌱

Susan Armstrong is the program manager at Nechako Valley Community Services Society who initiated the greenhouse project. She is an intrepid gardener at home.

The BC Agriculture Council

And its relevance to the COABC

By Dennis Lapierre

The title of this topic was posed as a question. I was invited to answer it as the Director representing the COABC on the BC Agriculture Council (BCAC). To me, the question suggests that there is a unidirectional aspect to the relationship between these two organizations, with whatever worth the relationship has being based on what the BCAC can do for the COABC.

In this short article, I want to suggest that this is not the case; that the worth is shared and that the BCAC gains as much from its relationship with the COABC as the COABC gains from its membership with the BCAC.

The BCAC is a member-supported, general farm organization, the purpose of which is to provide leadership and to take initiative in representing, promoting and advocating the collective interests of all agricultural producers in the Province of BC. As such, it describes itself as a pan-agricultural organization that focuses on reflecting the common needs of its entire membership.

It emerged in 1997, following the disbanding of the BC Federation of Agriculture. The change reflected a shift from a multi-organizational, horizontally structured federated approach to carrying forward the interest and needs of the agricultural community to government to one more centralized and vertically structured. It accomplishes this through an organization grouping approach. Its Board of Directors represents grouped agricultural sectors. One of the sectors is the Community Agriculture sector, which comprises the FARM Community Council and the COABC.

The BCAC Board of Directors currently represents 11 sector groups. These consist of

a poultry sector, four horticulture sectors (berries and vegetables, ornamentals – nursery and floriculture, interior tree fruits and grapes, greenhouse growers), a horse sector, the dairy sector, a pork and other livestock sector, a cattle sector, a grains and oilseeds sector, and the Community Agriculture sector. With the exception of the Community Agriculture sector, all groups are commodity-focussed. Somewhat in contrast, the Community Agriculture sector is more conceptually and community focussed.


But, there is a lot of crossover. Regardless of what each grows, just about all farms in BC are family farms. Members of regionally-situated Farmer's Institutes, which comprises the membership of the FARM Community Council, include livestock producers, both small and large landholders, mixed farms, dairies, organic growers, and so on. Common to both the COABC and FARM is the commitment to sustainable agriculture, the business of farming, a respect for certain agricultural ideals and the need for cooperation in support of farming.

Every BCAC Director, by virtue of his/her representational responsibility often brings a unique perspective to Board discussions. With there being somewhere in the range of 200 different agricultural commodities grown in wide-ranging climatic and geographical circumstances in BC, agriculture here is exceptionally diverse. Every broad-based Board agenda topic therefore brings forth a range of points-of-view, often based on differently acquired knowledge and experience.

The Community Agriculture sector Director is responsible for bringing a perspective that reflects the interests of the organic growers, the perspectives of the variously located local farm groups, and

an understanding of the ideals and sentiments which drive the views of the growers that comprise the sector. If and when I am able to do that successfully, I am able to add to the Board discussion, and help shape a more informed position; useful when pressing government on various policy matters. We all do that. This is how the relationships and shared perspectives between and among the BCAC member organizations become mutually beneficial.

As a member organization, the COABC helps shape the nature and character of the BCAC. In turn, the BCAC gains from the perspective the COABC offers. Water issues, the unique needs of small and

niche-market farms, respect for the environment, taxation and trade concerns and the ALR are all matters the BCAC continues to address as pan-agricultural issues. To the extent that the BCAC board is able to achieve consensus on matters, and it usually does, it is able to carry forth the interests of the COABC, now backed by the weight of the whole BCAC membership. 

Dennis Lapierre is the Community Agriculture Representative for BCAC and Vice Chair of the BCAC. He represents COABC and FARM Community Council.

Mountain Valley Dairy... Continued from page 16

these well tended cows are indeed healthy cows – their feet tell the story.

“When the hoof trimmer comes, he always comments on how healthy the cows’ hooves are,” says Wayne. “We have fewer health issues because the cows get exercise and they have healthier feet when they are on dirt and grass.”


The cows are milked twice a day by machine in a “double six parlour.” It takes about two hours to milk the entire herd. And here’s where the contrast with ancient and new methods comes in. The fresh milk is piped directly from the milking parlour into a cone-shaped, cheese-making vat by gravity feed, so no gas guzzling and emission production transportation there. A lot of hot water is used in the cheese making process, accounting for 90 % of a cheese plant’s energy needs. The Mountain Valley fromagerie uses solar power to heat 70% of the water they use instead. Composted cow manure and cheese whey fertilizes the grain and other crops they grow.

The actual cheese making begins within a few hours of milking. Denise and Wayne use the same recipes and labour intensive methods as traditional French and Italian cheese-makers. The fresh cheese is moved to specially designed, geo-thermal aging caves; the temperature is maintained by circulating well water that is later reused for irrigating

the fields. During the 60 days of aging, the cheese develops its rich, complex flavours. The wheels are turned and rubbed so that a natural rind forms.

Their raw milk organic cheeses are marketed under the Kootenay Alpine Cheese Company brand and sold throughout BC and across the country. The line includes Nostrala, a firm cheese with mild earthy notes (think Italian Fontina); Mountain Grana, a hard, extra-aged cheese with a dense grainy texture (think Parmigiano Reggiano); and Al-pindon, their premium reserve cheese, firm and nutty (think Beaufort d’Alpage).

Mountain Valley Dairy Farm, about 450 acres in total, is certified with Pacific Agricultural Certification Society. They are also members of the Kootenay Local Agricultural Society whose mandate is to foster local, sustainable agriculture.

Visitors are invited to meet the cows in the barns and sample the cheeses in the farm shop attached to the fromagerie. I plan to do all of the above the next time I’m in the Kootenays. In the meantime, I’m off to Les Amis du Fromages, my neighbourhood cheese shop. Rumour has it they carry Kootenay Alpine cheeses. www.kootenayalpinecheese.com/. 

Spring Gillard is author of Diary of a Compost Hotline Operator and volunteers with the Westside Food Security Collaborative. www.compostdiary.com

People Points

What do Directors do?

(Excerpt from Boards that Lead, StratPoint Solutions, 2008)

The COABC is governed by a board of directors. Understanding the rules of directors is important for both the people filling those roles and the members of an organization. Whether you are a new director or a seasoned leader, focusing on the basics below is refreshing and builds common ground.

Directors are Leaders

A Director's main role is to work in a group to lead the organization.

- Define Values, Vision, and Mission
- Jointly create a Strategic Plan
- Develop policies
- Evaluate the organization for successful areas and areas for development

Directors are Stewards

A Director works to ensure sufficient human, financial and physical resources are available.

- Hire the Executive Director, Administrator, Manager or Admin Assistant
- Finances
- The property of the organization

Directors are Contributors


A Director is accountable to its stakeholders via the duties that are fulfilled:

- Fiduciary Duty = to act in good faith & in the best interest of the organization, avoiding undue risk
- Duty of Confidentiality = keep things behind closed doors until the Minutes are published

- Duty to Disclose = Board members must disclose pertinent personal information
- Conflict of Interest = not participating in decision-making about a matter that may benefit you or someone close to you
- Judiciary Duty = to act on you authority to make decisions
- Duty of Care & Due Diligence = attend meetings, review management's reports & spend adequate time in analysis, ensure all relevant information is available, and report to stakeholders
- Director Liability = review your organization "director insurance" to know your limitations
- Commitment to the community at large = the privilege and responsibility to sustain the organization.

Directors are Organizers & Self-Managers

- Develop bylaws
- Make decisions
- Develop and maintain a Board Manual with a Code of Conduct, etc.
- Appoint committees
- Self-evaluate

Nourish your board with an orientation & development workshop. You can learn what it means to lead the organization while your staff gets things done. You can identify the strengths of your directors, your unique contribution and how to achieve "the one voice" a board needs. You can also receive practical tools to promote a calm, respectful, innovative and extremely active organizational environment. 

Karen Fenske, President, StratPoint Solutions www.stratpoint.ca

Events and Announcements

National Organic Week is October 9 to 16 (Thanksgiving to World Food Day). During this week, events will be held locally and nationally to promote organic growing methods and celebrate the new 2009 Organic Products Regulations.

National Plastics Recycling week: June 28 - July 5, 2010.

The campaign to Stop Enviropig™ is now being coordinated by the Canadian Biotechnology Action Network (CBAN) in partnership with Beyond Factory Farming (BFF). For more information: www.cban.ca/Resources/Topics/Enviropig.

The **12th Annual Salt Spring Island Apple Festival** is on Sunday, October 3, 2010.

Spotted Wing Drosophila Monitoring Report for Southern Interior of British Columbia: Over 300 traps have been set up throughout the Okanagan, Similkameen and Creston Valleys in berries, grapes, cherries and other stone fruit. Other sites being monitored include grocery stores, fruit stands and packing houses. From May 28 – June 4, 2010, no Spotted Wing Drosophila were caught in the Southern Interior of B.C. Susanna Acheampong Ph.D. Ministry of Agriculture and Lands, Kelowna. (250) 861 7230

New Federal Website for Young Farmers: The Minister of Veterans Affairs and Minister of State (Agriculture) recently announced the new National Future Farmers Network and the official launch of a new section on the Agriculture and Agri_Food Canada website devoted entirely to young farmers. www.agr.gc.ca/youngfarmers.

New Dates for 2011 Ag Gala and Pacific Agriculture Show: The BCAC's 2011 Agri-Food Industry Gala will be held Wednesday, January 26. It will once again be kicking off the Pacific Agriculture Show, which will be held from January 27 to 29, 2011 in Abbotsford.

Let's Taste Canada! Food activist and nutritionist Irena Forbes is embarking on a national media campaign supporting local food beginning late June 2010, in her purple car: Eggbert, the eggplant PT cruiser. She is inviting Canadians to join her on this incredible road trip, through www.letstastecanada.ca, for exploring, celebrating and raising awareness about local food, regional dishes, food security and sustainability.

Salt Spring Island Apple Fest



The apple display from the 2010 Salt Spring Island Apple Festival is being auctioned off this year, with the funds being returned to the growers who contributed to it. At the 2009 Apple Festival there were 316 labelled varieties and this year promises to have an even bigger collection.

www.appleluscious.com

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Cedar Posts - Various sizes from 6 feet to 12 feet. Price ranges from 4.50 to 14.50 per post. Balsam Fir Planks 2 X 10 X 10 or 2 X 12 X 10 for cold frames. Everhard Franke, Box 168, McBride, B.C. V0J 2E0 Ph # 250-569-2677, E-Mail: yungen@telus.net

ORDER FORM

Enterprise Name: _____ **Date Ordered:** _____

Contact Name: _____ **Date Required:** _____

Address: _____ **CB & Certification Number:** _____

City/Province: _____ **Postal Code:** _____ **Contact Number:** _____

Item	Units	Unit Price	Quantity Discount	Quantity	Total
Plastic 10 lb apple bags/vented	250/wicket	\$12.00	4 wickets \$40.00		
Stickers 1" round	1000 pc roll	\$12.50	10 rolls \$108.00		
Stickers 1 1/4" square	1000 pc roll	\$10.50	10 rolls \$90.00		
Twist Ties 10" (15,000 per case)	1000 pc	\$13.00	Full Case-\$165.00		

The packaging materials above are only available to COABC Certified Organic members.

Have you signed a Consent to use Official Marks Declaration Form (July 2006 revision)? Y/N

With which products will you be using the packaging materials? _____

Promo Materials: available to everyone	Member \$	Non-member \$	Tax		
Bucket Hats size M or L *	\$15.75	\$15.75	HST taxable		
Ball Caps	\$13.10	\$13.10	HST taxable		
Green T-shirts L or XL *	\$18.00	\$18.00	HST taxable		
Natural T-shirts (Logo) M or L*	\$7.25	\$7.25	HST taxable		
Natural T-shirts (Plain) S M L XL or XXL	\$5.00	\$5.00	HST taxable		
Organic Tree Fruit Management	\$32.00	\$39.95	HST exempt (5% GST)		
Steel in the Field *	\$25.00	\$25.00	HST exempt (5% GST)		
Livestock Nutrition *	\$12.00	\$12.00	HST exempt (5% GST)		
Sub-total (before taxes and shipping):					

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

GST/HST # 887782431

Postage Rates

Minimum charge of \$10.00 per order for any promo and/or packaging materials

HST 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.

TO ORDER ONLINE VISIT:
WWW.CERTIFIEDORGANIC.BC.CA



Sponsorship Programs

Become a COABC Sponsor and cultivate the growth of certified organic food and agriculture throughout British Columbia.

The Certified Organic Associations of BC relies on generous financial partnerships with allied organizations to support our operations and essential programs. This is your opportunity to expose your brand to a large and growing target market. Please join us in promoting a healthier, more vital and prosperous region by becoming a sponsor of COABC. Our diverse sponsorship programs include value-added sponsor benefits and comprehensive exposure. For more information, and to reserve your exclusive sponsorship opportunity, please contact the COABC Sponsorship Administrator, Sarah Clark at 250-260-4429.

Sector Quarterly Journal BC Organic Grower (BCOG)

It goes out to close to 700 subscribers in the BC organic sector including all members of the organizations belonging to the Certified Organic Associations of British Columbia. The BCOG has been in print for over 10 years and is well respected in the sector. It is a source of technical learning and sector information, including research updates and events. Your support will help keep this valuable tool available and support more cutting-edge content.

Annual Conference

This is the organic sector event of the year! This fun and educational opportunity has become a tradition which includes special speakers, workshops, networking and social events. All COABC members, organic agricultural enthusiasts, and the general public are invited.

Website

When people are looking for BC organics, they discover our website first! It has experienced a 194% increase in traffic since 2004. Our website includes a user-friendly database of certified products, who produces them, how to become certified, local events, learning options and so much more. COABC members, those thinking of becoming certified, and consumers have come to rely on this site! Being a sponsor of the COABC website represents a partnership with people who are working to provide healthy food, from healthy soil, with sustainable practices.

Cyber-help for Organic Farmers

One of the best online farming resources in BC and across Canada! It experiences an average of 11,000 page views monthly and has over 60 relevant incoming links from web sites and blogs. It is #1 ranking on Google for organic farming news, organic fruit prices, organic companies and

organic seed sources searches. Our objective is to encourage organic and alternative food production in Canada by improving accessibility to quality organic farming content online. Visit www.certifiedorganic.bc.ca to learn more. Your support will increase our capacity to provide more current information, answer more Q&A and provide more up-to-date coverage of Canadian farming networking opportunities.

Pacific Agricultural Show (PAS)

The PAS is an annual event which attracts over 7500 farmers and producers from across BC, Alberta and the Pacific Northwest. It is the largest BC agricultural show with over 200 exhibitors, high-end educational sessions and infinite networking possibilities. As the sponsor for this event, you will make it possible for COABC to provide an organic presence in the agricultural sector of BC.

Regional seminars

Our objective is to encourage organic food production in BC by sponsoring educational events that bring the expert to the growers in their own communities. The goal is to improve the knowledge base of BC producers so that they can either improve on what they are already doing or expand into new organic opportunities. Your support will allow us to continue this project and eventually increase the diversity of speakers.

Good for You, Good for the Environment

202 - 3002 32nd Ave, Vernon, BC, V1T 2L7
Phone: 250-260-4429 Fax: 250-260-4436
www.certifiedorganic.bc.ca