



What's New

COABC Fall Seminar Series

This fall COABC's Extension Services is offering an exciting line-up of Thursday evening webinars that will be of interest to crop producers. From the comfort of your home, at your computer, here is the opportunity to learn from three specialists from the US, the UK and NZ, speaking on the topics of beneficial cover crops, stock free (animal free) farm production and innovative weed control measures.

See Events section below for more information...

Order Logo products on Line

You can now order all our regular logo products on line. Fill in the form at <http://www.certifiedorganic.bc.ca/products/orderform.php>. Once you have submitted the form you can purchase on line using your credit card and Paypal or send us a cheque and then we will send out your order as usual.

BC Innovation Council Roundtable

Innovation in Agriculture, Food and Ag-bioproducts was held at the Wosk Centre on Monday, September 21st.

To see what the challenges, actions and ideas are generating innovative practices in agriculture in BC and elsewhere take a look at the video of the roundtable held recently in Vancouver.

<http://www.bcic.ca/video/2009/936-bcic-roundtable>

Listen to the "Your Farm's Water Quality" session hosted by COABC in August.

Have you had a chance to listen to the audio file of 'Your Farm's Water Quality' featuring Food Safety Specialist, Elsie Friesen and CSA grower Stephen Gallagher? This successful conference call, held on August 18, 2009 discussed water quality issues, guidelines, responsibilities, testing and more. It is available for a short time at: <http://www.certifiedorganic.bc.ca/rcbtoa/training/foodsafety.htm>.



Ongoing

Sponsorship Program

Who do you connect with in your daily life that may be interested in sponsoring the COABC? Health professionals, organisations that want to make an environmentally friendly statement, distributors etc...If you or a contact is interested in supporting the COABC contact Sarah Clark at admin@certifiedorganic.bc.ca or (250) 260-4429.

Cost of Canadian Organic Standards

In a COO (Canadian Organic Office) liaison meeting in September the issue of standards ownership and costs was discussed. The Canadian General Standards Board (CGSB) is working on a cost recovery basis designated to cover cost of maintenance of the standards. A proposal has been made to the CGSB. The CGSB is to outline the costs to be incurred for the maintenance of the standards and the OFC, COO and AAFC will negotiate funding to cover those costs to those stakeholders will not have to pay to get their copy. The sector is currently waiting for the CGSB to provide a cost outline.

Canadian Organic Standards - EU equivalency agreement

EU – Canada: The EU submitted a list of critical variances in July: The technical committee responded in August to the EU points. COO met internally with DFAIT, AAFC and CFIA to draw up a strategy. The COO will prepare written analysis and explanations based on sector comments and meet with EU representatives. The COO hopes to have an agreement by the end of the calendar year assuming meeting schedules can be coordinated between both parties.



Interesting!

Food Maps

Many communities are developing interactive on-line food maps showing local producers in their community. The COABC has been working with some communities to ensure certified organic producers and processors are listed on these maps. Take a look at the North Okanagan food map at http://okanaganfood.ca/index.php?option=com_content&view=article&id=71&Itemid=81 If your community is putting together a food map make sure to connect them to the COABC so we can provide the necessary information to ensure certified organic enterprises are represented.

Here is a good read from Time Magazine's August 31 front page article re: the real cost of food...

<http://www.time.com/time/health/article/0,8599,1917458-1,00.html>



Conference / Events

2009 COABC FALL SEMINAR SERIES – November 5th, 12th and 19th

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November 5th

Utilizing Cover Crops in Organic Production – 6:30 pm (PDT)

Cover crops are an important part of a sustainable, organic crop production system. Their many benefits are often unrecognized - they improve soil fertility and quality, suppress weeds and pests, conserve soil and water, increase microbial growth – and unfortunately they are severely underutilized. Alan Sundermeier, a professor and extension educator from Ohio State University as well as a cover crops expert, advisor and author will present this

webinar. He will discuss the types of cover crops available, the opportunities to include them in your rotations, their soil nutrient benefits, pest management, the economics of cover crops, and how to get started.

November 12th

Stock Free Organic Farming - 8:30 pm (PDT)

By using crop rotations, fertility building green manures and sustainable agricultural practices, Iain Tolhurst of Tolhurst Organic Produce, Oxfordshire, UK, farms without any animal inputs, such as manures or animal byproducts. This successful vegetable box scheme producer (the UK equivalent of our CSA) provides more than 400 boxes/week of produce using 90% of his own produce and does so with a very low carbon footprint. Iain's webinar will discuss his stock free farm, the rotations they use, how biodiversity is managed for pest and disease control, and their marketing structure. He will also show how they have developed a low carbon footprint and the development of carbon sequestration within a farm cropping system.

November 19th

Innovative Concepts & Techniques for Successful Weed Management in Organic Cropping – 7:30 pm (PDT)

This presentation will look at key and novel concepts and practices in organic weed management. By exploring annual weed seed physiology and ecology, especially the concept of the weed seed bank, Charles Merfield, Lincoln, NZ will discuss "weed management hierarchy" and its four key weed control techniques – rotations, minimizing weed seed rain, and pre and post crop emergence weeding. Charles is an organic horticultural scientist, consultant, author and designer of weed control equipment, the four wheeled hoe being one of the latest innovative weed control devices he has developed.

For further information and registration information: <http://www.certifiedorganic.bc.ca/infonews/events.php>.

Registration will be available as of October 20th. The fee for each seminar is \$15.75 incl. GST.

To Register	On-line:	Fill in the on-line form, submit and pay with credit card via Paypal
	By Fax:	Fax registration form to (250) 260-4436 <i>Send cheque to COABC, 202-3002 32nd St, Vernon BC, V1T 2L7</i>
	By Phone:	Call (250) 260-4429 ext. 3 <i>Send cheque to COABC, 202-3002 32nd St, Vernon BC, V1T 2L7</i>



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NATURALS

THRIFTY
FOODS

Kamloops 2010 - COABC Conference and AGM, March 5th, 6th and 7th

"Closing the Loop – Keeping more income on the Farm"

What better way to connect with others in the organic sector than by attending the COABC conference. There will be presentations, workshops, opportunities to connect and of course deliciously good organic food at the banquet.

Save the date and make a plan to attend the 2010 COABC Annual Conference and AGM

October 21st - Feeding the Future:

Stories and Images from the New Frontier of Food and Agriculture.

Michael Ableman, celebrated author of "Fields of Plenty", is coming to Centennial Theatre in North Vancouver on Wednesday, October 21, 2009 at 7:30pm to speak on Feeding the Future: Stories and Images from the New Frontier of Food and Agriculture.

Tickets: \$10, available from the Centennial Theatre Box Office at 604-984-4484 or www.centennialtheatre.com

Michael will inspire us with his stories and powerful photographic images of individuals who are using community land, backyard gardens as well as urban farms for creating socially and ecologically responsible ways of growing food. For more information please go to www.ediblegardenproject.com

For Ride Share information:

<https://online.ride-share.com/en/my/event.php?id=162>

Presented by Vancouver Coastal Health (North Shore), North Shore Neighbourhood House and the Edible Garden Project.

October 30th and December 7th – Value Plus Workshop

Value Plus™

Discover a New Crop of Opportunities for Your Farm

Attention all rural based entrepreneurs who want to learn how to tap into new value added opportunities from idea to market.

The Canadian Farm Business Management Council (CFBMC), in partnership with the B.C. Ministry of Agriculture and Lands, Business Development Program and the Small Scale Food Processor Association, is holding a two day workshop that is ideally suited to anyone wanting to start a new farm-related enterprise or to diversify an existing operation.

The two-day Value Plus™ – A Quest for New Farm Value workshop is facilitated by Gary Morton, co-author of Building Added Value Through Farm Diversification.

For only \$85.00 for both days learn to take a value-added idea and follow it from conception through the development process to finding a specific niche in the marketplace. **(\$30 for additional farm participant)**

Workshop Dates: Friday October 30, 2009 & Monday December 7, 2009
Time: 9am to 4pm
Location: Abbotsford Agriculture Centre, Room 131
1767 Angus Campbell Road
Abbotsford, BC V3G 2M3
To Register: BC Ministry of Agriculture and Lands
1767 Angus Campbell Rd.
Abbotsford, BC V3G 2M3
Tel: 604 556-3057
Email: Jennifer.Curtis@gov.bc.ca

Food Safety Systems Implementation (Processor) Program:

An important opportunity for food processors in British Columbia

To British Columbia Food Processors and Interested Parties:

You will be receiving information about the Food Safety Systems Implementation (Processor) Program in the mail. In the meantime, we wanted to make sure that interested businesses were aware of upcoming food safety planning workshops in British Columbia. The purpose of the FSSI (Processor) Program is to offer education and funding for processors across British Columbia to develop food safety plans. The program delivers educational workshops, one on one consultations and funding to eligible food processors to implement GMP and/or HACCP plans. The Small Scale Food Processor Association (SSFPA) is pleased to deliver this program in support of British Columbia food processors.

Food Safety Planning Workshops – Fall 2009

Thursday, October 8 – Prince George; Fort St. John (video conference)

Thursday, October 15 – Courtenay

Thursday, October 29 – Creston

Friday, November 6 – Vernon

Friday, November 13 – 100-Mile House

Friday, November 20 – Burnaby

Thursday, November 26th - Victoria

Friday, November 27 – Nanaimo; Nelson (video conference)

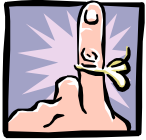
Thursday, December 3 – Abbotsford

Friday, December 11 – Kamloops

Visit www.ssfpa.net/foodsafety for more information on the workshops and registration

All food processors are welcome to attend the introductory food safety workshops to learn basic food safety for food manufacturing using food safety systems such as GMPs and HACCP. The sessions will include the latest information on employee hygiene and practices plus hands-on demonstrations including measuring and recording temperatures, and testing sanitizer solutions strengths. These workshops are a valuable education tool (if a company has participated in a workshop before, this might be a good experience for other employees). What's more, they offer an opportunity to network and access information that can help enhance the bottom line in these challenging economic times.

- Workshops begin at 8:30 a.m. and end at 4:30 p.m.
- Cost \$20, includes lunch and coffee breaks (includes GST)
- Each Company participating will receive a FREE VWR Traceable® Waterproof Food Thermometer and a Record of Participation



Keep in Mind

Got an Organic Question?

Try Cyber-help <http://www.certifiedorganic.bc.ca/rcbtoa/index.html> or **contact** Rochelle Eisen,

BC's organic extension agent at extension@certifiedorganic.bc.ca

If you change your address or contact information send it to your CB office as soon as possible so that you don't miss out on receiving a BCOG and other materials.