

The

Inspectors' Report

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Notes from The Chair

By Brian Magaro

This will be my last entry as chair into this newsletter. It has been a short six years that I have had the opportunity to serve on the Board of Directors for IOIA and my time will end at the next AGM in February. I have experienced this time on the Board to be as self-serving as it was selfless serving. It has given me a perspective of the organic community and the inspiration to interact that I know that I would not have had, or made the effort to see and do otherwise. For all of you who have served on the Board or on a committee of IOIA, I thank you and commend you for your selfless service to this organization. For those that have not taken the opportunity to "give a little back" to the organization that offers you the opportunity to do many things within the organic community, I would ask you to step up to the plate and offer your expertise. We all have gifts that we have been given and they are best utilized when they are given back.

Hope to see you at the AGM in Wisconsin, it will be the best ever, I promise!

May you all experience a safe and happy holiday season and may the winter be restful and awakening.

US Congress Votes to Change OFPA

In September, the Organic Trade Association and several large organic processed food manufacturers led an effort to add a rider to the 2006 US Ag Appropriations Bill. This rider aimed to change the original language of the Organic Foods Production Act (OFPA) and to negate some of the effects of the Harvey vs. Johanns [USDA] lawsuit. By late October, they had succeeded, and Congress approved the first changes in the language of the Organic Foods Production Act of 1990. Some consumer organizations including the Center for Food Safety and some farmer organizations including the National Campaign for Sustainable Agriculture spoke out against the proposed changes. Hundreds of letters went to Congress in the tumultuous few weeks in which the issue was before Congress. The Organic Trade Association maintains that they were simply restoring the rules as closely as possible to how they were developed over the past decade with NOSB efforts and public input.

How will the law change?

1. A list of synthetic ingredients will again be legal for foods labeled organic. Although the Harvey lawsuit established that synthetic ingredients were only authorized by OFPA in the 'made with organic' label, the new change restores the option to have 205.605(b), a list of synthetic ingredients. No one knows yet whether the current list will remain intact with this new change, whether those materials will again have to go through the review process, or what will happen with synthetic processing aids. The new language specifies 'ingredients'.
2. Organic Dairy Herd Conversion: New language will allow feeding 3rd year conversion feed from the farm to transitioning dairy herds during the 12 months conversion period. The current rules allow feeding 20% non-organic feed during the first 9 months of conversion. Until June 6, 2006, the 80/20 dairy conversion rules remain in place.
3. The USDA Secretary has new power to add non-organic agricultural ingredients not on the 205.606 list, for emergency exemptions for 12 months only, without NOSB review.

What does this mean for inspectors?

Nothing, yet. Rules still must be written by the NOSB, opened for public comment, and adopted by the NOP. Until then, the Rule remains the same as before Harvey successfully won his appeal. Most of the Harvey lawsuit changes were never implemented. The two significant changes that will remain in the new rules from Harvey's lawsuit are:

1. The 80/20 dairy herd conversion will be phased out and replaced with the 3rd-year conversion feed allowance.
2. Non-organic agricultural ingredients must be on the list in 205.606 to be used, as soon as the ruling is fully implemented.

Inspectors should be alert to upcoming changes in rules. **Stay tuned...**

[See OFPA, page 8]

What's Inside....

RMA Report.....	p4
Retreat News.....	p6
All About Soap!.....	p12
Morocco.....	p17
Biodiversity & the NOP....	p19
Plus GMO's, Resources, IFOAM, Committee News, Calendar,	

....And More!

**2006 IOIA
Annual General Meeting
set for February 23
in conjunction with
UMOFC.
See page 2 for details.**

In Brief...

Paintings of Philip Hale

The paintings of long-time IOIA member **Philip Hale** will be featured in Chicago in the upcoming exhibition of the Midwest Paint Group, (MPG), at the 33 Collective Gallery in Zhou B Center. "**Post Abstract Figuration**" is the title of the exhibit, which runs from December 2 through 22. MPG features the paintings of Bob Brock of Missouri, Timothy King of Illinois, Michael Neary of Indiana, and Barbara Lea and David Rich of Minnesota, as well as Hale of Ohio. Their work includes landscape, still life and figurative compositions.

Check it out at www.33collective.com. The Exhibit Brochure is also posted at this site. For a preview of the exhibit and information on MPG, visit the MPG website at www.midwest-painting-group.org.

Full details in Calendar section, www.ioia.net

IOIA/NCAT Project

The results of the recent collaboration by IOIA and NCAT are now available on the ATTRA website. The **Southern Organic Resource Guide** is a 136-page handbook, listing organic certification agencies; international, national, and regional education and outreach organizations; and suppliers of inputs for organic producers. It includes guides to production problems and an introduction to organic research. Downloadable at <http://attra.ncat.org/sorg/>

It's The Mileage

The US IRS has increased the allowable mileage deduction to 48.5 per mile for all business miles driven after August 31, 2005.

SAN Launches New WebStore

The Sustainable Agriculture Network (SAN) has developed a new WebStore featuring books, bulletins, and other resources on sustainable farming and ranching. Visit <http://www.sare.org/webstore.htm> to order publications featuring innovative production and marketing strategies for this winter's workshops and conferences. SAN's bulletins are available in quantity to agricultural educators at no cost. Also, SAN offers significant discounts when you order ten or more of any SAN books.

Conference Season Is Here

IOIA AGM to be held in conjunction with UMOFC

IOIA's 2006 Annual General Membership Meeting is scheduled for **February 23** at the Radisson Hotel in La Crosse, Wisconsin, following several advanced training options. The AGM immediately precedes the 17th Annual Upper Midwest Organic Farming Conference on February 24-25 at the La Crosse Center, which is located adjacent to the Radisson. The IOIA annual meeting will include Board elections, updates for the membership about the Board's recent Planning meeting in California, and opportunities for member discussions on important member topics. Organic lunch will be planned as part of the AGM. Ballots for voting by mail will be mailed out by before the end of December, with an AGM agenda and more details to attend.

This annual meeting provides many networking opportunities including the UMOFC and the Organic Crop Improvement Association International (OCIA) Annual Meeting.

The UMOFC, sponsored by the Midwest Organic and Sustainable Education Service (MOSES), is one of the largest organic conferences in North America, with over 135 exhibitors and 45 workshops. Over 2000 people are expected to attend this event. "This year's theme 'Growing More Organic!' echoes the dramatic increase in consumer demand for organic food and the renewed interest in sustainable farming practices in the US and around the world," says Faye Jones, executive director of MOSES. 'Organic University' on Feb. 23 requires separate registration. For more details about MOSES or the UMOFC, visit www.mosesorganic.org.

IOIA attendees will join OCIA for organic meals in the Radisson on February 21-22. **Jim Riddle** has been invited to speak during lunch during the OCIA meeting and the concurrent IOIA Advanced trainings. The schedule will be adjusted to allow all IOIA members to attend. Riddle has just completed a 5-year term on the National Organic Standards Board. For more information about the OCIA AGM, visit www.ocia.org.

Mark Bradley, new Associate Deputy Administrator of the National Organic Program, has tentatively accepted an invitation to speak to the IOIA gathering in La Crosse. He is expected to address either the Advanced Training or the Annual Meeting. Details are still pending. He will provide NOP training for Accredited Certifying Agents on February 23 in La Crosse. This will not be Bradley's first appearance at an IOIA Advanced Training. He spoke in Ontario in 2001 on ISO-65 related changes for inspectors.

The closest major airport is Minneapolis, about 2 hours away. A variety of lodging options are available in La Crosse, including a reserved room block at the Courtyard by Marriott, just a short walk from the Radisson. Watch for upcoming messages by mail and Email to receive more information about room reservations.

For pre-AGM fun, Jim Riddle and Joyce Ford have invited all IOIA Inspector members to their home in Winona, MN (about 30 minutes from La Crosse) on the evening of February 22 to enjoy fun in the snow and good organic refreshments. Riddle was the first BOD Chair of IOIA and Ford currently serves as President of MOSES. Their home housed the IOIA office from its birth in 1991 to the time of the move to Montana in 1999.

See Page 3 for more information about trainings associated with the AGM.

IOIA BOARD OF DIRECTORS

Brian Magaro	Chair
Garry Lean	Vice Chair
Jack Reams	Treasurer
Marina Sexty Buchan.....	Secretary
Luis Brenes.....	Board Member
Ann Baier.....	Board Member
Karen Troxell.....	First Alternate
Ann Lameka.....	Alternate

The Inspectors' Report is the newsletter of the Independent Organic Inspectors Association (IOIA). IOIA is a 501 (c)(3) educational organization, whose mission is to address issues and concerns relevant to organic inspectors, to provide quality inspector training and to promote integrity and consistency in the organic certification process. Editorial Staff: Diane Cooner, Box 1259, Guerneville, CA 95446 USA. Phone/fax 707-869-3017, ioiaweb@ioia.net Deadlines are Feb 1, May 1, Aug 1 & Nov 1. Relevant articles are welcomed. We strive for accuracy, but the Editor and IOIA cannot be held responsible for errors or omissions. Published quarterly on recycled paper.



Upcoming Trainings

HONG KONG, China - IOIA and Hong Kong Organic Resource Centre will cosponsor Basic Organic Farm Inspector training and Basic Organic Process Inspector training from **December 28, 2005** in Hong Kong, China. The Basic Organic Farm Inspector course is scheduled for Dec 28-29, 2005 and again from January 2-3, 2006. The Basic Organic Process Inspector course is scheduled for December 30-31 and January 4-5, 2006. This unique schedule allows time between each course for participants to maximize their learning experience. The Courses will be instructed in English and refer to both NOP (United States National Organic Standards) and ORC-Cert (Hong Kong standards developed by Hong Kong Organic Resource Centre) Standards. Special course fee has been arranged for registration before October 29, 2005. For more information about the courses and HKORC, please visit www.hkbu.edu.hk/~hkorc or email to hkorc@hkbu.edu.hk.

San Jose, COSTA RICA - IOIA and BCS Oko Garantie will be sponsoring five day Basic Organic Farm Inspector Training **January 23-27, 2006** followed by two day Advanced Organic Inspector Training **January 28-29, 2006** in San Jose, Costa Rica. Both courses will be instructed in Spanish. The Basic Organic Farm Inspector course will use both NOP and EU 2092/91 as reference standards. The Advanced Organic Inspector course will include an in depth review and cross comparison of NOP and EU standards with a focus on areas that have inconsistent or difficult interpretations. Day two of the Advanced training will consist of a comparison of EUREPGAP fresh fruit and vegetables protocol with NOP and EU organic standards. For registration or more information please email hgonzale@racsa.co.cr or bcslat@racsa.co.cr or contact Humberto Gonzalez at 506.241.4003 (phone) 506.241.2794 (fax) BCS Costa Rica office.

La Crosse, Wisconsin - IOIA will sponsor Advanced Organic Inspector Training on **February 21-22, 2006**, in conjunction with the IOIA Annual Membership Meeting on February 23 and the Upper Midwest Organic Farming Conference and Organic University February 23-25, 2006. The UMOFC, sponsored by the Midwest Organic and Sustainable Education Service (MOSES), is one of the largest organic conferences in North America. ISO 9001:2000 Lead Auditor Training on February 15-19 will provide an additional training opportunity for inspectors and other interested persons from the organic community. AQS Managements Systems of St. Paul, MN will provide the ISO 9001 training. IOIA will also sponsor the first Train the Trainer workshop on February 21-22. Info and application for the trainings will be posted at www.ioia.net as soon as available.

New York - IOIA and NOFA-NY Certified Organic are developing Basic Organic Farm Inspector Training to occur in New York in **spring 2006**. This event will likely include Livestock or Process Inspector Training as well, depending on interest. Details are under development. Info and application for the trainings will be posted at www.ioia.net as soon as available.

San Diego, California - IOIA and Quality Assurance International (QAI) will cosponsor Basic Processing Inspector Training and Advanced Training in San Diego, California in **autumn 2006**. This event will likely include Basic Farm Training as well. Details are under development. Info and application for the trainings will be posted at www.ioia.net as soon as available.

Future Trainings: Watch upcoming IOIA newsletters and the website for details as other trainings develop.

IOIA Scholarships Available for Organic Inspector Training

IOIA accepts applications for the annual Andrew Rutherford Scholarship Award, which provides full tuition for an IOIA-sponsored organic inspector training course during the following year. IOIA also offers the annual Organic Community Initiative Scholarship, which provides full tuition for an IOIA-sponsored basic organic inspector training during the following year. It is awarded to an individual on the basis of need and their potential to have a positive impact on their regional organic community. The Organic Community Initiative Scholarship is only open to applicants from outside of the US or Canada.

Applicants can choose to attend any basic IOIA-sponsored training. The Scholarship pays for tuition, room and board but does not cover transportation or other expenses.

The current scholarship cycle has just ended, with recipients to be announced shortly. IOIA would like to thank outgoing Scholarship Committee chair **Nancy Ludwig** for her efforts, along with her committee, and would also like to welcome incoming chair **Margaret Weigelt**. Scholarship winners and their bios will be published in our next issue.

AGM, from page 2

Advanced Training Info: ISO 9001:2000: IOIA and AQS Management Systems, Inc. of St. Paul will again provide ISO 9001:2000 training. IOIA and AQS provided similar training for the first time a year ago in New Jersey. The event will occur at the People's Food Cooperative in downtown La Crosse. Each participant will pay for lodging and meals individually and separately. People's provides an organic deli option on-site. This training is limited to 10 persons initially. However, it will be reopened for an additional group of 5 applicants. Maximum enrollment is 20. Certification agency personnel and inspectors are both welcome to apply.

Train the Trainer Workshop: Preference is given to current IOIA Trainers. For more information, contact the IOIA office.

Advanced training: Agenda is under development. Tentatively, it will include a field trip to local dairy processing and in-class presentations. Patti Bursten Deutsch will serve as IOIA Trainer. If you have ideas for topics, feel free to contact the IOIA office or Patti directly. ☺

Notes from the ED

By Margaret Scoles

Best wishes to you and your family for an excellent holiday season! It is always fun to read the well wishes and greeting cards from our members around the world. We have much to be thankful for. This is even more real to me after my trip to points south in the wake of hurricanes Katrina and Rita.

Dues and Member Updates: Thank you! to all of you who have paid dues. If you have forgotten to update your membership directory entry or pay dues, it isn't too late but please hurry. We will publish our hard copy Directory in Jan. If you want a copy, please let us know; we print limited copies. We will again print the Mini-Directory in the first issue of the 2006 IOIA newsletter. A huge Thank you!! goes out to the record number of members who added donations this year.

Special thanks to Judy, who held the office together through the past few months while it seemed that I was out of the office more than in it. Hurricane Katrina changed my fall travel plans and created a time crunch. Workshops for LA and MS, previously scheduled for Sept., were moved to October, followed by the Deep South workshops in Oct., then only a few days before the week-long Planning Retreat with the Board in California, and finally the week in Indianapolis. I'm home until the Annual Meeting. If you're still undecided about attending the AGM on February 23, **please give me a call.** Hope to see you there! December 24 is the deadline to nominate yourself or someone else for the BOD elections. Please contact **David Dahmen**, Membership and Nominations Committee Chair, if you are interested.

And thank you to **Harriet Behar**, who did a superb job as Trainer at the Texas fiber training. Above and beyond her regular duties, Harriet completed an extensive fiber processing self-tutorial PowerPoint of cotton harvest / processing, which will be posted soon on the 'Members Only' section of the website.

Surprise Visit, Nov. 16: Miles McEvoy, manager of the WSDA Organic Program, stopped in for dinner at my home and to visit the IOIA office. Sorry to see that he is not on the list of new NOSB appointees.

Alberta, August: Lisa Pierce and I spent a week at the end of August working hard

on training issues at a secluded B&B (a great way to get work done).

Expo East, September: My plans to attend were dashed by Katrina. I'd rolled in my travel to DC together with the Deep South workshops. When those were postponed, separate trips weren't feasible. Thank you to **Helene Bouvier, Bob Durst, and Jim Riddle**, for making our complementary badges work for IOIA. Helene helped distribute IOIA materials.

Eastern MT Livestock Tour, Sept. 13: IOIA completed our grant obligations through AERO by providing the 3rd and final organic livestock tour, as part of a 2-year project to train NRCS personnel in MT.

MT Nonprofit Association Conference, Oct. 3-4: I attended the MNA conference in Missoula. The entire event was both relevant and valuable. One of the benefits was discovering a great network of great people, both at the MNA and among the other 200+ attendees. Keynote speaker, Tim Delaney, presented "Leadership Lessons from Hercules: How Nonprofits can Defeat the Snarling Heads of the Evil Hydra Monster". He identified some common misconceptions, including that nonprofits 'can't lobby'. He broke us up by tables in a brainstorming exercise to report back on how to defeat the 'snarling heads': Shrinking Finances; Increasing Demands for Services; Heightened Security; Inadequate Advocacy; Broad Misunderstanding about Nonprofits; Increasing Complexity; and Growing Fatigue. I came home more aware that we need to clarify our own 'marketing message for IOIA' and diversify our funding sources. IOIA has joined MNA as a member.

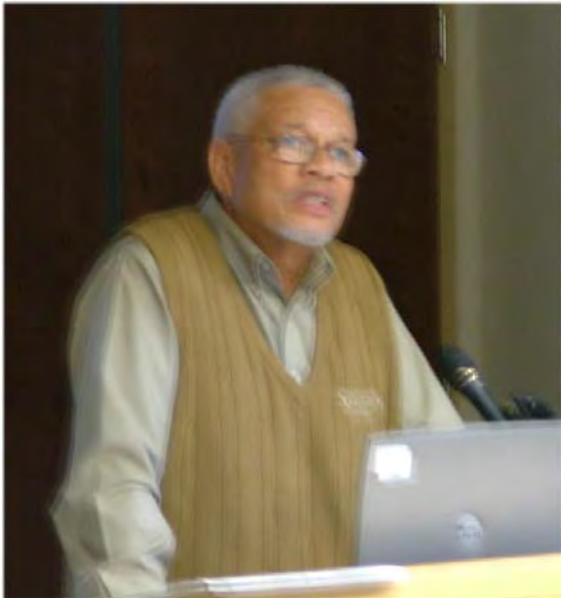
RMA/NCAT/IOIA Workshops: I flew to Jackson, MS on Oct. 21, where **Paul Dutter**, IOIA member, picked me up. We traveled the next day to southern MS (where there are no hotels available). We found the post-hurricane devastation heartbreaking. We visited an extraordinary couple that have been farming organically near Lumberton for over 30 years. **Tom and Sue Ann Dana** are featured in the **Southern Organic Resource Guide** (on-line at the ATTRA website). The Danas maintain a highly sustainable homestead, so they were only inconvenienced by the 30+ days without phone service and 3 weeks without power. Tom was a guest speaker at the LA workshop scheduled the next day. Paul provided the digital camera and I organized dozens of photos from our farm

visit into PowerPoint. No hotels were available in Baton Rouge, so I was hospitably lodged in the home of **Dr. Carl Motsenbocker**, the LSU Horticulture professor, and his wife **Cheryl**. Carl gave me a side tour of the organic demonstration garden at LSU. Originally scheduled at LSU, the LA workshop was moved to Southern University due to post-hurricane space crunch at LSU. Over 90 people attended...this is a state with less than 10 certified organic farms! We ordered organic lunch from a local health food store. Although conditions were crowded, the energy in the room was unbelievable. Next day, we went on to the farm tour and traveled back to Jackson to prepare for the MS workshop on Oct. 25. Only about 30 people attended that workshop. One strong but optimistic woman reported that the hurricane had blown away her house and most of her blueberries. I will always remember the landscape as we drove for miles with pine trees snapped off at mid-height and huge hardwood trees (many over 100 years old) uprooted and lying everywhere, including one in the Danas' front yard.

Manitoba "Organic Matters" conference, Nov. 12: Thank you to **Sandra Conway** for staffing the IOIA booth and to **Helene Bouvier and Janine Gibson** for helping to coordinate it and help represent IOIA.

Montana Organic Association conference, Nov. 11-13, Billings: This conference, the 3rd annual, was very successful with over 200 attendees. IOIA BOD Chair, **Brian Magaro**, stepped in to help out with the benefit auction. I joined **Doug Crabtree** in a pre-conference Transitions workshop. Montana's governor interrupted the session to say 'hi' and applaud organics in MT. Montana's current Senate President and organic farmer **Jon Tester** spoke as well.

Indianapolis: Farm and Process Inspector trainings ran concurrently Dec. 4-7, preceding the **Acres USA** annual conference on Dec. 8-10. **Jim Riddle** served as Lead Trainer for Processing and **Joyce Ford** served the same role for the Farm course. I assisted with both. Farm visits on ice were a bit challenging, but at least we were back at the hotel before the real winter storm started! I spoke on "The Organic Inspection" as a conference session of about 50 people, most indicating interest in getting certified. I also joined **Arthur Harvey** and Jim Riddle on a panel called 'So You Want to



Dr. Owusu Bandele, Professor of Plant and Soil Sciences and past NOSB member, welcomes 90+ participants to the RMA/NCAT/IOIA Workshop at Southern University in Baton Rouge on October 24.



EquiTerra Farm intern demonstrates process of making compost tea. Farm tour, Clinton, LA on October 24. The objective of the farm, according to grower Paul Davidson, is "to be a model sustainable farmstead to show others, especially young farmers, that a decent and honest living can be made on a small farm, working with the land and not against it". The farm produces vegetables and a variety of livestock including broilers, meat goats, Katahdin sheep, and draft horses.



Dr. Pollet, Entomologist from LSU, speaks on Pest Management panel.



Mr. and Mrs. Azeez Mustafa, from Sumter, SC, on the Pest Management panel, came the farthest for the workshop. Farmers were involved in all aspects of the workshop including agenda development, panelists, speakers, and hosting a farm tour.

Notes, from page 5

Sue the USDA?" This title was thrown out by moderator **Cissy Bowman** in jest last May, before the OFPA rider occurred. The session was actually an update on changes to OFPA, how the changes occurred, and where to go from here. During the trade show stroll, IOIA gained a new Supporting Certification Agency member.

Training Committee Restructuring: The Training Committee is undergoing restructuring to create a new Training Advisory Committee. **Ann Baier** is BOD Liaison for Training, so if you have interest in this effort, please contact her or the IOIA office.

Guelph Organic Conference, January 28-29, 2006: IOIA will again staff a table at the conference. Be sure to look for it if you attend.

Training: Margaret and Lisa presented the outcomes of their pre-curriculum work.



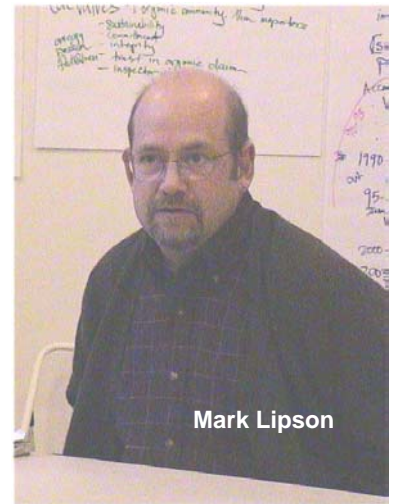
Margaret and Diane Cooner

Planning: The Hardest Work

The group identified and worked on these general directions, the over-arching goals, which are aligned with the mission statement:

- Increase value of IOIA membership to organic inspectors
- Develop affiliations
- Diversify training options
- Market and promote IOIA
- Standard curriculum
- Continuing education
- Create and promote a meaningful international organic inspector accreditation standard
- Training for certifiers and reviewers

- Promote centrality/importance of IOIA inspectors to Consumers, manufacturers
- Get more and diversified financial support
- High quality organic inspections
- Promote consistency and integrity of organic certification process
- Organic Inspectors Guide
- Organic Integrity Award
- Organic Inspector Pool

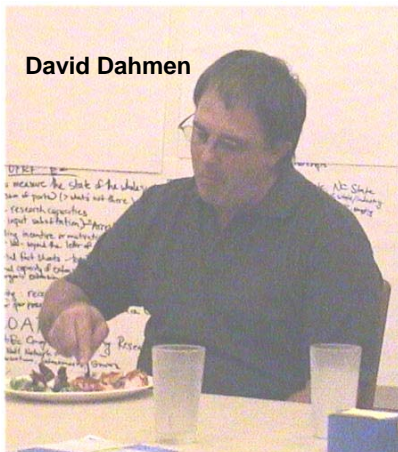


Mark Lipson



Zea Sonnabend

Next, was identifying a list of activities for achieving each of these goals. Distilling down to a few activities of the highest priority was the hardest part. After much brainstorming the list was narrowed down. Sub-groups evaluated each activity using a matrix for compatibility, capability, and competition. Coming up with plans to make a new reality was a reality check in itself. Work plans were created to standardize IOIA training, raise the bar for certificates of completion, and make the accredited inspector program a requirement for the whole industry. The work has just begun! All participants of the retreat came away with their own 'to-do' list.



David Dahmen

The identified activities? The 'bones' of the updated strategic plan was created. IOIA will:

- Reconstruct curriculum moving toward mandatory accreditation
- Create an Organic Inspection Guide
- Establish an IOIA Advisory Committee
- Develop Training for Other Audiences.



Jake Lewin

A bit of R & R to make the Brains Work better:

The Board enjoyed a walk through the Redwoods as a group and also took the scenic route to the home of

Ann Baier, husband Thom and son Adam for dinner about mid-way through the retreat. As the sun was sinking low, a quick stop on the beach allowed group to pose for a group photo outside the Surfing Museum, to see the great clusters of migrating monarch butterflies hanging from the trees nearby, and for the landlubbers in the bunch to get their feet wet in the ocean.

More Outcomes: The Final Report is still in progress. Please come to the AGM. The results will be presented to the membership there for endorsement. The report will be posted in the Members Only section of the website.



Surf's Up!

Santa Cruz Retreat 2005

IOIA Board of Directors Meets for 5 day Planning Session

History: IOIA's last major Planning Retreat was 5 years ago in La Veta, Colorado, with paid facilitators. Since then, the Board met for a more informal and abbreviated planning retreat in the fall of 2003, regular conference calls, and in person only at meetings associated with the IOIA AGMs each year.



Brian and Jack

Planning to Plan: The decision to have a retreat in 2005 was made in Vancouver, following the AGM. Dag Falck, experienced facilitator and outgoing Board member, volunteered to facilitate. The Board met with Dag by conference call throughout the spring and summer nearly monthly in preparation. BOD members committed a week for the in-person meeting.

Logistics: Ann Baier, BOD member, organized the logistics. With one-year old son Adam now part of the IOIA family, it was agreed that the retreat should be near

Ann's home in the Santa Cruz area. Quaker Center at Ben Lomond was selected. John Foster's resignation from the BOD immediately preceded the retreat, so First Alternate Ann Lameka stepped in as full BOD member for all aspects of the meeting. Second Alternate, Karen Troxell, was unable to attend. Lisa Pierce, International Training Manager, was invited to and attended the full retreat.

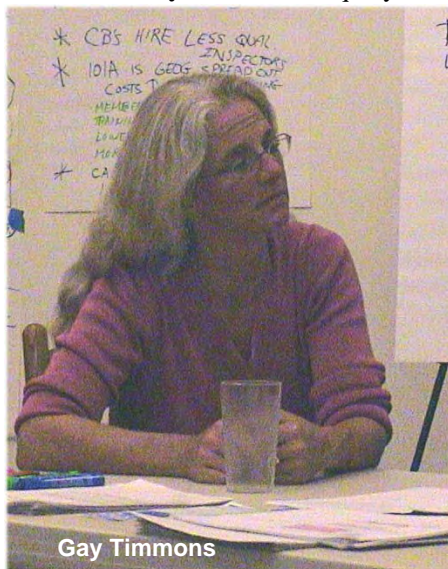


Margaret, Marina and Ann Lameka

Listening Session: Gathering Input from Members and Guests

Prior to the retreat, BOD members reviewed the results of the 2002 Inspector Member Survey. Inspector members were invited via Email to attend and to send comments. Inspector members who attended the retreat to visit with the BOD on Nov. 2 included Gay Timmons, Zea Sonnabend, David Dahmen (Membership Committee Chair), and Jake Lewin (Accreditation Committee Chair). Brian McElroy of CCOF and Mark Lipson of Organic Farming Research Foundation (OFRF) contributed perspectives of other IOIA stakeholders.

Certifier Survey: IOIA sent a query of 12 open-ended questions to a list of 112



Gay Timmons

certification agencies. Questions included "How can IOIA be an essential component of your certification activities?" Twenty certifiers responded, including NGOs, NGOs with employee inspectors, and state certification programs. Most of those who responded were IOIA supporting members and most were from the US. In answer to Q8: "On a scale of 1 to 10 (with 10 being most important), rate the importance of inspection?", almost all responses were very high (8 or higher). While they rated inspectors generally high, the lowest ratings were no surprise – 'Meet or Exceed Timelines' and 'Follow Directions.'



Brian McElroy

Int'l Training Manager Report

By Lisa Pierce

During the past year I have occasionally caught myself referring to IOIA as the *International Organic Inspectors Association*...and although this is not our official moniker - perhaps it should be.

IOIA was founded in 1991 by inspectors from the United States and Canada. Although the United States was established as our official base of operations, IOIA has always been open to members from all countries. Our membership (based on 2005 directory) has expanded to include significant numbers of organic inspectors from Canada, Japan, Latin America and representatives from five other countries. My hope is that our organization continues to become less NOP-centric, more international and multi-linguistic. It is a good start that our current IOIA BOD includes three Americans, three Canadians and one board member from Costa Rica. It is also a good start that we have established an International Training office in Canada.

In 2005, we received numerous training inquiries from a diverse number of countries including Australia, Commonwealth of Dominica, India, Jamaica, Mexico, Nepal, Pakistan, Philippines, Romania, Syria and Uganda. In total, eight cosponsor-managed trainings were held in 2005. In addition to cosponsors in the United States, IOIA collaborated with organizations in Canada, Costa Rica, Japan, Hong Kong, and Taiwan.

This year IOIA took a proactive approach to expanding trainings. On March 18, 2005 I was asked by IOIA, as International Training Manager, to volunteer my time and visit Morocco to present IOIA training program to MaghreBio – Association pour l'Agriculture et l'Alimentation Saines and explore the possibility of future collaboration. IOIA provided my airfare to Morocco but the trip itself would not have been possible without the generosity of Mostafa Chtaini. (See his article on page 18 in this issue.) Mostafa volunteered his time and used his own financial resources to coordinate meetings with MaghreBio and several other organizations, translate presentations, organize press interview and arrange 10

days of logistics. In addition to organizational meetings, Mostafa spent many hours driving throughout the Moroccan countryside and introducing me to this agricultural region. Vivid memories of: trucks laden with Eucalyptus logs, a solitary figure raking stubble in a grain field, goats grazing, crew harvesting sugar beets, rows of grapes, miles and miles of cement aqueducts, cork forest, prayers broadcast from loudspeakers on minarets, olive trees...

As a result of the trip to Morocco, IOIA plans to:

- Develop a training in Morocco in 2006
- Create linkages between IOIA and organic inspectors in Quebec, Canada and Morocco (French is spoken in Quebec and Morocco. Morocco is also a holiday destination for many Quebecois – many Moroccans I spoke to assumed I must speak French and live in Quebec if I was Canadian.)
- Build on our relationships to establish our presence in neighbouring countries in Europe, Africa, and the Middle East. (A large part of the economy in Morocco is dependent on agriculture. In the Casablanca to Tangiers highway corridor, trucks are readily spotted with European license plates. Within 72 hours fruits and vegetables from this region can be harvested and trucked to major centres throughout Europe.)

The internationalization or marketing of IOIA to other countries requires a strong foundation to build on. IOIA staff worked hard in 2005 to remodel and strengthen that foundation. The IOIA Training Program procedures were completed. This started out as a small funded project that turned into a major task that required a year and many volunteer hours to complete. The IOIA Training Coordinators Manual written in 1998 was replaced with:

- Cosponsor Manual
- International Training Manager procedures
- IOIA office procedures
- Trainer Manual
- Computer discs of applicable forms to accompany each manual

In addition to procedural manuals, a Guide to the IOIA Training Program was



Lisa Pierce on the job in Morocco

created as a public document to send to anyone who inquires about IOIA courses. This promises to be another busy year. The IOIA Board of Directors and the IOIA staff agree that the revision of a standardized, copyrighted curriculum for our three core courses, Basic Farm Organic Inspector, Organic Livestock Inspector and Organic Processing Inspector is a high priority for 2006. Currently, funding has been allocated to complete Curriculum Guide for the existing IOIA program and create Group Leader package for IOIA field trips. These projects will be completed by the end of January.

All IOIA Trainers will be required to take a Train the Trainer workshop within the next three years. The first workshop will be offered this year at our Annual General Meeting in Wisconsin in February 2006. Elvira Perrella (Masters in Global Studies and Special Education) will be the workshop facilitator. Additional workshops will be arranged in other countries to follow.

Seasons greetings to all and I hope to see you at the AGM in February. É

OFPA, from page 1

For more industry perspective, read analysis of the Congressional action by Paul Dinerstein (attorney for Arthur Harvey) on our website, or see:

Center for Food Safety:
www.centerforfoodsafety.org

Organic Trade Association: www.ota.com
Arthur Harvey's new website:
www.restoreorganiclaw.org

Highlights of August 18 Board of Directors / Full Board Conference Call

Full Board (Planning Meeting): 9:00 p.m. EDT - Governance Committee: 10:45 p.m. EDT

Dag led the BOD in a planning meeting in preparation for the upcoming BOD Strategic Planning Retreat scheduled for November 2 – 5, 2005 near Santa Cruz, California.

Treasurer's Report: Jack circulated by email prior to the BOD meeting a current Balance sheet and a 2nd quarter financial report the BOD. He reported that IOIA is ahead of the projected annual budget. This is primarily due to well-managed and well-attended trainings.

2006 AGM: Date is now confirmed: February 23.

The Southern Organic Resource Guide went to print. IOIA is involved in associated trainings in LA, MS, TN, KY.

As part of the **AERO grant** received in 2004/2005, IOIA is in charge of a 2nd organic livestock operation tour in mid-October.

Planning Upcoming Trainings: IOIA-Managed

1. Texas Advanced (Organic Fiber Processing): Date set for Nov. 11-12.

2. Indiana Farm/Process: IOIA and Indiana Certified Organic (ICO) plans to cosponsor the next Midwest training (Farm/Process training), at the Adams Mark Hotel in Indianapolis in conjunction with the Acres USA Conference. Date has been set at December 4-7 for both Farm and Process Trainings.

Highlights of October 11, 2005 BOD Conference Call

Agenda Item #3 Treasurer's Report

a. Current Financial Status Report - Discussion: Jack reported that this could possibly be IOIA's most profitable year to date. This was attributable to several successful trainings, and also in large part to the RMA project income.

b. Membership Dues - Motion: to raise annual inspector membership dues to \$125 and abandon the dues assessment scheme; no other member category dues will change. Endorse: 4 Yes: 1 No (Ann Baier); Chair did not vote.

c. Request from JOIA-training fees - Discussion: Margaret received a request from IOIA's sister organization, JOIA, to decrease training fees to \$45 per participant, including the use of translated sections of the IFOAM/IOIA Manual. She noted that \$12.50 of the fee goes to IFOAM for the IFOAM/IOIA Manual. Margaret noted that JOIA no longer has an ED. She said that Lisa was comfortable with the proposal and had offered to reduce her per participant payment to one-half for IOIA/JOIA trainings to help offset the reduction. She also noted that we have a long standing relationship with JOIA and that because all of their trainings and certificates are in Japanese language, their cosponsored trainings are less work for the IOIA and ITM offices. **Decision:** to decrease JOIA's members training fees to IOIA in the interest of nurturing the 'sister affiliation' with IOIA. Motion: Jack, Second: Ann Baier. **Motion wording:** to reduce JOIA's total training participant fee to \$45.00. Endorse: All

d. Purchase Computer - Discussion: Margaret requested that the BOD approve the purchase of a computer system for IOIA that would have more gigabytes, a CD burner, and suitable backup system. Margaret owns the computer system that she currently uses in the office. **Decision:** to purchase a computer system for the IOIA office. Motion: Jack, Second: Garry. **Motion wording:** to give Margaret authority to spend up to \$1300 to purchase a new computer system for the IOIA office. Endorse: All

Agenda Item #5 2006 AGM

b. Nominations Committee - Discussion: Brian pointed out that the deadline for BOD nominations is December 25. The Vice President is responsible to ensure that the Nomination Committee forwards a list of nominees before the deadline. The deadline for mailing ballots is January 9.

Agenda Item #6 Potential changes to OFPA

a. Role of IOIA, course of action, response to members - Discussion: Brian said that he contacted several IOIA inspector members regarding their thoughts about the recent action taken by the OTA on the proposed changes to OFPA. All of those he contacted expressed concern with the way in which OTA went about its course of action. The issue was raised whether IOIA, as a member of OTA, should take a position on OTA's action. **Decision:** The IOIA BOD decided to draft a letter to the OTA BOD expressing disappointment with their process. The draft would be circulated within the BOD for review, editing, and final approval. If a letter is sent to OTA it will be posted on the IOIA website.

Agenda Item #7 ED and TM Reports Discussion: Margaret explained that there was a better way to allocate responsibilities of the Training Manager, International Training Manager and the ED. She suggested that the TM position be eliminated. The ED would continue to coordinate all IOIA-managed trainings. The ITM would continue to manage all Cosponsor-Managed Trainings and is charged with promotion of the training program. **Decision:** the BOD approved a \$100 membership in the National Campaign for Sustainable Agriculture. **Decision:** the BOD approved a Train the Trainer session in 2006. All participants must take the entire 2-day training and pay a registration fee. Any participants who are not currently Trainers must pay for both days. **Motion:** That the Executive Director will bring a proposal to the BOD that will eliminate the current Training Manager position. Endorse: All



Kirschenmann Named Distinguished Fellow at Leopold Center

Fred Kirschenmann, director of the Leopold Center for Sustainable Agriculture at Iowa State University, has accepted a new leadership role as a distinguished fellow of the center. Jerry DeWitt, coordinator of ISU Extension's sustainable agriculture program and its Pest Management and Environment Program, has been named interim director, effective Nov. 1. In his new position, Kirschenmann will devote his time to national sustainable agriculture priorities affecting broad segments of U.S. agriculture. ♣

SECTOR NEWS

USDA Names ED for NOSB

The U.S. Department of Agriculture's Agricultural Marketing Service has announced that **Valerie Frances** has been named the first Executive Director for the National Organic Standards Board (NOSB).

Frances has experience in the organic arena in both private and public sectors and is well respected in the organic community. Her interest in organic agriculture spans many years, including work with organic agriculture groups and direct farm-to-consumer marketing in the state of Maryland. Frances will begin her duties as the Executive Director in late January 2006.

AMS, home to the National Organic Program, oversees the NOSB. As Executive Director, Frances' primary responsibility will be to facilitate the work of the NOSB, including the board's recommendations to the secretary. The NOSB is authorized by the Organic Foods Production Act of 1990 and makes recommendations to the Secretary of Agriculture regarding the National List of Allowed and Prohibited Substances for organic operations and also may provide advice on other aspects of the organic program.

NOSB Gets New Members

Agriculture Secretary Mike Johanns has announced the appointment of six new members to the NOSB. The following appointees will serve terms beginning January 24, 2006, and ending January 24, 2011. Certifier member: Joseph Smillie; Consumer / Public Interest members: Daniel Giacomini, Jennifer Hall and Katrina Heinze; Producer members: Kevin Engelbert and Jeffrey Moyer.

The new appointees represent a broad spectrum of expertise in the U.S. organic producing and consuming sectors and bring a wealth of experience to the NOSB. Smillie is with Quality Assurance International; Giacomini is an independent dairy nutrition consultant with years of experience in advising farmers and dairies about organic dairy nutrition. Hall is an advocate for anti-hunger policies and provides consulting to restaurants in Seattle seeking to maintain organic integrity. Heinze is the manager of global regulatory affairs for General Mills where she is

responsible for food safety and regulatory matters. Engelbert is a fifth-generation crop and dairy farmer in upstate New York. Moyer is the farm manager at the Rodale Institute in Pennsylvania.

In related news, the NOSB has also chosen Kevin O'Rell (WhiteWave Foods) as its new chair, Andrea Caroe (Protected Harvest) as its vice chair, and Bea James (Lunds & Byerly) as its new secretary. The NOSB also deferred recommending renewal of 21 materials as part of its sunset process, recommended the continued allowance of 145 materials for crops, livestock, and processing, and deleted one redundant listing. The board will work to have recommendations on the deferred materials by its meeting early next year.

Methionine Allowed Until 2008

The US National Organic Program has published a final rule allowing the use of methionine in poultry feed until October 1, 2008. See the Federal Register notice, www.access.gpo.gov/su_docs/fedreg/a051021c.html, and look under the Agricultural Marketing Service entries.

OTCO Appoints Foster as Interim ED

Oregon Tilth's Board of Directors has appointed John Foster as their Interim Executive Director. A gain for Tilth, a loss for IOIA, as Foster concurrently resigned from the IOIA Board.

"I feel privileged to work with a top-notch staff and thankful for the opportunity to contribute this organization's mission," Foster said. "I am looking forward to continuing the visionary stewardship that Oregon Tilth has promoted for so many years, strengthening our leadership roles in the sustainable and organic communities, and building on our high-quality, diversified certification programs."

Foster succeeds Pete Gonzalves, who resigned after five and one-half years serving as the Executive Director. Under Gonzalves' leadership, Oregon Tilth achieved sound financial footing and established a fully developed strategic plan. "I have achieved many of my personal goals for the organization," Gonzalves said. He added, "I believe it is beneficial to introduce new leadership styles, skills and direction on a recurring basis in order to sustain the process of organizational maturation."

Bradley to Head NOP

Mark Bradley has accepted the position of Associate Deputy Administrator for the National Organic Program. Mark is uniquely qualified for the job through his years of work with AMS certification and grading programs and work with the NOP--from the inside and the outside. Mark has been working in the NOP as accreditation manager for more than a year, and before that was involved with the program through his work with the AMS Livestock and Seed Program, where he helped to adapt the ISO 9000 quality management standards for use in AMS programs. During the final stages of development of the NOP final rule, Mark designed an interim AMS service to ensure ongoing export of organic products to the European Union. This interim service formed the framework for the current NOP accreditation process.

One of his first goals is to get procedures up on the NOP website to aid certifiers, since much staff time is now spent explaining how to comply with the law. In addition, the agency is moving to correct problems cited by the ANSI audit and the USDA Office of Inspector General.

Canadian Organic Regulatory Update

By Janine Gibson

IOIA Canadian Committee continues to participate actively via representative Janine Gibson as 14 members of the ORC met on a Canada-wide teleconference on October 4th. We talked about the need for a Canadian national organic organization/coalition and discussed the mandate of such a group. A task-force was formed (Paddy Doherty, Stephanie Wells, Dag Falck and W. Hamm) to develop a working paper in preparation for an in-person meeting in Toronto Oct. 14th.

On the morning of October 14th, 13 members of ORC attended the national meeting at the Canadian Health Food Association Toronto Expo. We discussed inspector training in the new organic regime under the directorship of the Foods of Plant Origin Division of the Canadian Food Inspection Agency (CFIA). We formed an ORC sub-committee to ensure our sector has input on this issue, chaired by Janine Gibson, representing the Canadian Committee of IOIA.

We spent some time discussing the need for a Canadian national list of approved Brand Name products (material inputs for organic farming) as the OMRI list does not take into account the rules of the Pesticide Management review Agency (PMRA) which must approve products for a specific use in Canada. There is general agreement that we would like a uniform list for use across the country. There is some difficulty deciding how to achieve this, but we agreed to continue working on this topic.

Most of the discussion focused on how the Canadian Organic Ag Sector can develop a national organic organization/coalition to formalize the ad hoc ORC. There are a number of approaches being discussed, none of them agreeable to all current ORC members, which does currently include representation for organic inspectors.

IFOAM General Assembly Approves Principles of Organic Agriculture

The General Assembly of the International Federation of Organic Agriculture Movements (IFOAM), the worldwide umbrella organization of the organic movement, uniting 771 member organizations in 108 countries, approved the revised *Principles of Organic Agriculture*, resulting from an intense two-year participatory process. They will serve to both inspire the organic movement in its full diversity, and to articulate the meaning of Organic Agriculture to the world at large. With the continuous growth of the organic sector and the challenges and opportunities that come with that growth, the IFOAM General Assembly had come to the conclusion that the basic values, the fundamental underpinning for organic agriculture, needed further reflection and discussion.

The approved *Principles of Organic Agriculture* consists of 4 principles upon which organic agriculture is based:

The Principle of Health - Organic Agriculture should sustain and enhance the health of soil, plant, animal and human as one and indivisible.

The Principle of Ecology - Organic Agriculture should be based on living ecological systems and cycles, work with them, emulate them, and help sustain them.

The Principle of Fairness - Organic Agriculture should build on relationships that ensure fairness with regard to the common environment and life opportunities.

The Principle of Care - Organic Agriculture should be managed in a precau-

tionary and responsible manner to protect the health and well being of current and future generations and the environment.

IFOAM's newly elected president Gerald A. Herrmann stated, "The formulation of the Principles of Organic Agriculture at the global level is a major achievement. The Principles of Organic Agriculture have been approved at a time when governments are revising their regulations of organic agriculture. The public demands a value-oriented and credible system based on a clearly identifiable framework, and IFOAM is just the organization to provide this. The Principles of Organic Agriculture should also be recognized as a foundation for public regulations. IFOAM will make significant efforts to ensure that the Principles of Organic Agriculture are recognized by the Codex Alimentarius, other United Nations agencies and governments worldwide."

Angela B. Caudle, IFOAM's newly appointed Executive Director, noted, "From acknowledging the importance of precautionary management and traditional knowledge, to recognition of social and ecological justice, the Principles of Organic Agriculture provide a precise and systematic framework for the further development of the organic sector that ensures the integrity of the organic agricultural system."

New World Board Elected

From a slate of 19 candidates, the General Assembly, which took place from September 25th - 27th in Adelaide, Australia, elected 10 World Board members, including 4 standing members. The new Board has chosen Gerald A. Herrmann, Germany, as its President and Mette Meldgaard, Denmark, and Alberto (Pipo) Lernoud, Argentina, as Vice Presidents. The new Board will serve a term of three years until the next General Assembly in 2008. Bios about each World Board member for the 2005-2008 period can be found at www.ifoam.org

Outgoing Board Can Be Proud

The outgoing IFOAM World Board 2002-2005 effectively advanced the interests of the organic movement worldwide, both by professionalizing IFOAM's organizational structure and through the establishment of a strategic framework for its further development. Highlights of this

term include the revision of the IFOAM Mission and the Principles of Organic Agriculture; the development of the strategic action plan *Program 2008* for the 2005-2008 period; and efforts to improve the Organic Guarantee System. The World Board members voluntarily contributed significant time and resources to IFOAM: their generosity and commitment to the organic movement is integral to its success and highly appreciated.

This World Board reformulated the IFOAM Mission that clearly sets out the scope of IFOAM's work and overarching goal:

IFOAM's mission is leading, uniting and assisting the organic movement in its full diversity. Our goal is the worldwide adoption of ecologically, socially and economically sound systems that are based on the principles of Organic Agriculture.

Based upon the new Mission, the World Board developed a strategic plan – the IFOAM Program 2008, which defines 5 targeted goals with precise objectives and activities leading toward their achievement.

The Organic Guarantee System also received a lot of attention from the World Board, and during the term, the approval of standards was changed to incorporate a "rolling revision" process, including the provision of electronic voting, making it possible to more easily address urgent matters and integrate new standards.

In the past 3 years, certified organic certified farmland has expanded from 5 million to 26 million hectares, and IFOAM has developed into a strong actor in the international arena. Organic markets worldwide have grown from 10 billion US dollars to 25 billion. The relevance of Organic Agriculture has also been acknowledged by international organizations such as the FAO, UNCTAD, IFAD and UNEP.

Outgoing president Gunnar Rundgren says that the main accomplishments during his term at IFOAM has been that IFOAM has managed to expand the view on organic from being seen as relevant as a market niche to being acknowledged for the services it delivers to society, such as a living landscape, carbon sequestration, water conservation and biodiversity conservation. 🌱

Soap: Verification Guidelines for Review & Inspection

By: Gay Timmons

Most inspectors came from a background of food production – either growing, processing or livestock management. Cosmetic production is mainly about chemistry that promises “beauty in a jar”. Over the years legal battles have resulted in the conventional wisdom that the cosmetics business is all about selling vanity – the term you might also see is “puffery”; decidedly different than making pasta sauce out of tomato paste, herbs and a splash of olive oil. Making raw ingredients for cosmetics and then making finished cosmetic formulas is an entirely new frontier for most of us – mainly because there are chemical changes inherent in the raw ingredient phase. These “chemical changes” can be a distraction when trying to use a “process standard” like the NOP. I hope to share some things that I have learned that have helped me stay clear of confusing discussions about the changes wrought as a result of some of the processes used in cosmetic ingredients production.

As a brief aside - while USDA – NOP has stated; “if you can meet the regulation you MAY get certified”, I am not so sure that most of the processes used to make raw ingredients for cosmetics meets the criteria in OFPA. For the moment, however, I’ll ignore my own suspicions.

Let’s look at one of the oldest known personal care products: soap. Soap is a good example because in cosmetics, we make products out of multi-ingredient raw materials and soap can be used as an ingredient. This means we need to know how much of the ingredient can be counted towards “organic content” when used in a more complex formula. Soap is almost ALWAYS a “made with”, so counting the organic content becomes important in multi-ingredient products.

Soap is made from oil and lye (caustic) – almost any oil will work as a base. “Saponification” is the term used to describe the process. An agricultural ingredient (oil) is mixed with lye (alkali); generally sodium hydroxide (NaOH) for bar soap and potassium hydroxide (KOH) for liquid soap. Molecules change, synthesis occurs and the lye (alkali) and the oil react in “alkaline hydrolysis” and

the backbone of the oil is broken, releasing glycerin and forming the alkali salt. “Boil, boil, toil and trouble” and, viola! Soap is formed. Each type of oil (even crop to crop) can have a different “saponification value” – the saponification value is the amount of alkali necessary to saponify a finite quantity of the oil. It is expressed as the number of milligrams of lye (KOH or NaOH) required to saponify 1 gram of the oil.

The minimum amount of lye needed ranges from a low of 8% and usually more — which means...all soaps fall outside of the “95% Organic” label claim by definition. A chemist will tell you that the lye is gone at the end of the process, a really clear chemist will tell you that the oil molecules are also gone. The combination of an oil and lye create a new chemical, in the case of potash and coconut oil, potassium cocoate; in soy it becomes potassium soyate (each oil converts to a unique new chemical). Soap is a true “synthesis” of chemicals that result in a new chemical. The other result is a by-product of natural vegetable glycerin. For most organic producers, this glycerin remains in the soap. It is, in the case of a potassium cocoate that I am familiar with, 11% of the total content at the end of the process.

But don’t be distracted by what it all became in the process, the issue for the organic industry is how much organic input was used.

So – what is the organic content? My personal view is that organic content should only be calculated based on the organic inputs. First let’s look at the simpler soap: a bar soap. If soap is made using:

Organic Oil input: 82 lbs. of organic oil
Plus allowed synthetic: 18 lbs. of lye
(water plus the powdered lye for a 100% active lye)

Result: 100 lbs. of bar soap
82 lbs. + 18 lbs. = 100 lbs. total product
82 lbs. / 100 lbs. = 82%

I’d call this product 82% organic content - a “made with organic oil” label claim.

Liquid soap may have added water.

Let’s look at the model for a liquid soap:

Organic Oil input: 30 lbs. of organic oil
Plus allowed synthetic: 10 lbs. of lye
(water plus the powdered lye for a 100% active lye)

Plus water: 60 lbs.

Result: 100 lbs. of liquid soap

Back out the water from the final product total: 30 lbs. + 10 lbs. = 40 lbs. non-water ingredients

30 lbs. / 40 lbs. = 75%

Remember 60 lbs. of added water.

I’d call this a 75% organic content– also a “made with organic oil” label claim. A chemist formulator, however, would need to know the exact organic oil input, the added water, and other inputs to the liquid soap to adjust for any other chemical adjustments.

The formula above is a great example of how different organic label claims are (75% organic) from the reality of how we determine and calculate organic content. In the soap industry, the above soap is called a “40% Active Soap” – this means that the liquid “soap” is 40% potassium cocoate (if it is a coconut oil) – but remember that it is still a 75% organic content and if a formulator needs to know how much of the total product can be counted towards “organic content”, it is only 30%! This is crucial if this product is used as an ingredient in a shampoo or body wash – the manufacturer must be clear about organic content, non-organic content, and added water to the buyer. If they don’t have those numbers, it is impossible to determine or verify the organic content of the product made using this liquid soap.

Labeling gets really weird in the cosmetic world. The FDA regulates anything that makes a “claim” in personal care that alludes to improving some aspect of “cosmetic” appearance or feeling (puffery). Soap described merely as soap is not regulated at all – the minute someone says “soothes, or smooths, or moisturizes,” etc., it becomes a cosmetic and is now subject to FDA cosmetic labeling regulations. “Misbranding” is the 2nd biggest sin in the cosmetic world (selling a contaminated product that puts the public at risk is the biggest sin). So, for example, a product that is called a “Body Wash” that provides “soothing lather” must be labeled according to FDA cosmetic rules: the ingredients must be “truthful” and must be understood by the consumer. These are some examples of acceptable labeling for a liquid, soothing, “body wash”:

- “Water, Saponified oils of palm and coconut” and essential oils of lavender.”
- “Water, Potassium palmate, potassium cocoate” and essential oils of lavender.”

What is not acceptable? "Water, Palm and coconut oil and essential oils of lavender." This is misbranding under the FDA law and would tie a certifier of an organic product to an "untruthful" label. Why is this not "truthful"? Because the oil is gone – and the new chemical is not truthfully described, as it excludes the lye.

While many certifiers may not want the responsibility of determining FDA label compliance, they need to decide if, 1) they want their name and, potentially, the USDA seal tied to a product that may be subject to FDA regulatory action and a charge of "misbranding"; and 2) is the certification of a synthetic product allowed under OFPA (see the definition of "synthetic" below)? Are you having fun yet?

I try to look at the cosmetic industry as parallel to the early standards we worked on for processed foods. I remember fighting with Brian Baker in 1992 about how many tests I had to do on my well water. The full gamut would have cost \$9,000.00. Brian and I settled on total plate count, *E. coli*, coliform, salmonella, and nitrates (our farm was across from a chicken ranch). We had to understand the potential problems and attempt to account for them in the certification process – the "precautionary principle". I think this principle is much harder to express in the complex chemistry of the cosmetic formulator. Just wait until someone tells you that an input doesn't exist any more – because it became something else so now something else "must be organic". I always want to ask if the chemical fairies took it away – but I've learned not to be so glib.

Here are a few definitions for reference. Most of them come from the Title 21 CFR used in the industry. A few are from other sources.

Definitions:

Cosmetics - (1) articles intended to be rubbed, poured, sprinkled, or sprayed on, introduced into, or otherwise applied to the human body or any part thereof for cleansing, beautifying, promoting attractiveness, or altering the appearance, and (2) articles intended for use as a component of any such articles; except that such term shall not include soap. (From CFR Title 21)

Saponification - A reaction in which an ester is heated with an alkali, such as sodium hydroxide, producing a free alcohol and an acid salt, especially alkaline hydrolysis of a fat or oil to make soap. (From Answers.com)

Misbranding -

(a) Among representations in labeling of a cosmetic which render such cosmetic misbranded is a false or misleading representation with respect to another cosmetic or a food, drug, or device.

(b) The labeling of a cosmetic which contains two or more ingredients may be misleading by reason (among other reasons) of the designation of such cosmetic in such labeling by a name which includes or suggests the name of one or more but not all such ingredients, even though the names of all such ingredients are stated elsewhere in the labeling. (From CFR Title 21)

Soap - (not a definition but good info).

In its definition of the term cosmetic, the Federal Food, Drug, and Cosmetic Act specifically excludes soap. The term "soap" is nowhere defined in the act. In administering the act, the Food and Drug Administration interprets the term "soap"

IOIA Accreditation News

IOIA offers Accreditation in 3 categories as a membership service available to IOIA Inspector Members with at least 2 years of inspection experience in the category.

Contact the IOIA office for application forms.

The IOIA Accreditation Program is available to review on our website.

Next deadline: March 1

New in 2003:

Jill Forrester (Crop)

Leanne McCormick (Crops, Livestock, Processing)

Renewals:

Luis Brenes (Crop, Processing)

Sandra Conway (Crop, Livestock, Processing)

Joyce Ford (Crop, Livestock, Processing)

Stephen Grealy (Processing)

Billy Hunter (Crop, Livestock, Processing)

Al Johnson (Crop, Livestock, Processing)

The Accreditation Review Panel:

ARP Chair: Stephen Grealy

Inspector Members: Linda Kaner, Monique Scholz

Certifier rep: John McKeon

Consumer rep: Ami Greenberg

to apply only to articles that meet the following conditions:

(1) The bulk of the nonvolatile matter in the product consists of an alkali salt of fatty acids and the detergent properties of the article are due to the alkali-fatty acid compounds; and

(2) The product is labeled, sold, and represented only as soap. (From CFR Title 21)

Synthetic - a substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal, or mineral sources, except that such term shall not apply to substances created by naturally occurring biological processes. (From OFPA). (So – is the addition of lye to oil "naturally occurring"? – the same question could be asked about most multi-ingredient food products.) ☛

NAL Resources

Access to loads of useful information is available thru the National Ag Library site – check out the resources galore at <http://www.nal.usda.gov/afsic/ofp/>

Falls Brook Centre Hosts 2nd IOIA Training

By Janine Gibson

On The Farm

IOIA held its second training at Falls brook Centre in Knowlesville, New Brunswick this fall. The farm course took place from the 15th – 18th of October, with a total of 17 attendees. Training coordinators were Janine Gibson and Monique Scholz. As is often the case, attendees came from all over the world, one from Germany via the west coast, many from the Maritimes, the Midwest and East Coast. Monique designed some excellent interactive activities based on a variety of certifier paperwork examples and presented an in-depth session on maple syrup inspection. The recipient of the most outrageous statement award was Eric Frank, who during a discussion of the blending of low grade and high grade maple syrup said “That’s why I drink single malt scotch!”

Eric, IOIA wishes you all the best in your continued high spirited adventures in organic agriculture!



At The Mill

A total of 11 students participated in the IOIA New Brunswick Basic Processing course held from the 19th-22nd of October 2005. The training coordinator was Janine Gibson. The class was a gathering of backgrounds from private certification agency personnel, a retired member of the Canadian Food Inspection Agency, two ISO auditors, a Quality Manager from a large cereals processor and a former USDA meat inspector!

After a participatory session diagramming Process Flow charts, we were glad to welcome Guest speaker Brian Ives presenting his long time experience with designing and evaluating basic HACCP systems. Brian also briefed us on Pest Control vectors of contamination and was an asset to the Sanitation presentation and discussion. Two of the three Process Flow Diagrams the groups developed were based on processing livestock, demonstrating the experience many of the group members had in that arena, including Tom Cassan the winner of the Outrageous Statement Award. Language alert here as Tom won with

“We fed those cows cornflakes and they could s@#% through the eye of a needle at 30 feet!



Inspecting the storage facility at a local mill



Healthier Food Uses of Plastics

Plastics are widely used to store and package foods and beverages. In IATP's latest Smart Guide, there are tips for parents and children on how to avoid environmental and health risks from plastic packaging of food. The *Smart Plastics Guide* is the latest in a series of consumer guides put out by IATP. Other guides report on meat and dairy, produce and fish.

- * Smart Plastics Guide
- * Smart Meat and Dairy Guide
- * Smart Produce Guide
- * Smart Fish Guide

Check out these PDF files at the IATP website, www.iatp.org

PA Livestock Training

By Jim Riddle

All 19 students successfully completed the IOIA Livestock Inspector Training held October 19-21 at the Midway Mennonite Center, Lititz, PA. The course, which focused on dairy inspection, was co-sponsored by Pennsylvania Certified Organic. Jim Riddle was lead trainer, with Emily Brown Rosen and Al Johnson helping out as training assistants. Dr. Hue Karreman gave two talks on livestock health and health care inputs. The field trip inspection was conducted at an Amish dairy farm. As Jim Riddle said, in winning the Outrageous Statement award, "All right class - back to breeding!"



Process Inspector Training in Taiwan

By Jim Riddle

Students practiced their question-asking and note-taking skills during the field trip to the Joy Spring Soy Sauce Company, part of the IOIA Process Inspector Training Course held September 24-27, 2005, at the Transworld Institute of Technology in Douliou, Taiwan. Jim Riddle was lead trainer, with Emily Brown Rosen training assistant. The course was co-sponsored by Quality Certification Services and the Integrated Agricultural Development Foundation. 23 people successfully completed the course.



Livestock Inspector Training in Taiwan

By Jim Riddle

Fourteen students completed the IOIA Organic Livestock Inspector Training held September 29-October 2, 2005, at the Transworld Institute of Technology, Douliou, Taiwan. The lead trainer was Jim Riddle and Emily Brown Rosen was training assistant. The field trip inspection was conducted at the Chaughua Animal Propagation Station Livestock Research Institute, a government research facility focused on swine and geese production and propagation. While the facility is not organic, the field trip and post field trip discussions were very educational. The exam occurred on Saturday evening, instead of Sunday morning as originally planned, due to an impending typhoon. No one was blown away.



Advanced Organic Inspector Training- Organic Fiber- November 2005

By Harriet Behar

IOIA, OTA (Organic Trade Association) and TOCMC (Texas Organic Cotton Marketing Cooperative) sponsored the first advanced organic inspector organic fiber training in Lubbock Texas and environs on November 11-November 13, 2005. A group of almost 30 people, a mix of 1/3 from the fiber industry and 2/3 experienced organic inspectors, filled their brains with information about organic cotton and wool production, spinning, dyeing, weaving and knitting. This mix of attendees was valuable to both sectors, with the attendees learning from each other as well as from our excellent speakers.



On the first day, we spent half of our time in the classroom. Presentations included a brief overview of the OTA's AOS (American Organic Standards) organic fiber standards from **Grace Gershuny** and organic fiber labeling challenges in the U.S. from **Harriet Behar** and **Fred Ehlert**. **Sam Moore** from Burlington Chemical gave us a stimulating presentation concerning cotton dyeing and processing and an overview of other global certification activities that oversee fiber processing with environmental and human safety



Sam Moore of Burlington Chemical

standards and certify fiber dyeing and finishing processes. **Matthew Mole** (VT organic fiber) gave a brief summary of organic wool processing and **Kayleen Anderson Hanna** (Sew Ecological Organic Cotton Textiles) took us through an exercise determining the percentage organic ingredients there could be in an organic brimmed ball cap.

For the second half of the first day, **Khawar Arain** from the Texas Tech University International Textile Center gave us a detailed tour of their cotton processing facility, where they receive raw cleaned (ginned) cotton bales, blend them together, card and comb them, spin the cotton on various machines, warp it on beams and eventually weave it into cloth. We were able to view a variety of machinery, as well as identify possible organic control points in the process. Our group of organic inspectors was enthralled with the various processes and greatly enjoyed seeing the process from raw organic cotton, to beautiful organic fabric.

The second day, our group was taken on a bus tour lead by **LaRhea Pepper** and

sponsored by the TOCMC. As LaRhea stated, "cotton is king" in the region around Lubbock, and we saw many cotton fields with both unharvested cotton and large "modules" of harvested cotton ready to be taken to the gin. We visited a USDA cotton quality classification laboratory (12,000 samples reviewed daily), a cotton ginning facility, a cotton storage warehouse, and the farm of LaRhea and **Terry Pepper**, where we saw both organic and nonorganic cotton growing as well as watching Terry mechanically harvest his cotton with his stripper. LaRhea and Terry hosted a dinner at their home for our entire group. LaRhea's excellent organizational skills, knowledge and warm, engaging personality made for an enjoyable and educational day for our group.

Fred Ehlert gave a 2 hour presentation on how to inspect a variety of organic fiber processing facilities specifically for inspectors and



Khawar Arain, Texas Tech Textile Center director and tour leader 2005
extraordinaire

certification agency personnel on Sunday morning. His information helped the group to focus all of the knowledge from the previous 2 days into a format where organic inspectors could use it in their work.

We reviewed various materials used in fiber growing and processing, and the differences between organic fibers and nonorganic ones. Organic fiber is a young sector of the organic industry, with both farmers and processors facing challenges in production and marketing of their products. However, the further education of consumers on the benefits of organic fibers for clothing, bed linens, etc. and the enthusiasm of the organic farmers and processors for their products should bring a bright future for the continued growth of organic fibers in the marketplace. É



Modules being loaded into gin

Mexico Passes Nation Organic Law

By Homero Blas Bustamante

Dateline: 8 December 2005

After a long legislative process, the "Law of Organic Products" (LOP) was definitively passed into law on December 8, 2005, to regulate the Organic industry in Mexico. The law establishes a six month period, once it is published in the Diario Oficial de la Federación, to elaborate the regulations under which this official program will operate.

México tiene ya una Ley de Productos Orgánicos (LPO), después de un largo proceso legislativo, hoy fue aprobada en definitiva para ser publicada en el Diario Oficial de la Federación, la misma Ley establece un plazo de seis meses para elaborar la reglamentación de un programa oficial en México.

The LOP authorizes the Secretariat for Food, Agriculture, Livestock, and Fisheries (SAGARPA) to coordinate a national Organic Program, but also contemplates the active participation of a National Council for Organic Products, which involves representatives from all sectors of the organic industry, including producers, traders, research institutions, certification agencies, and consumers.

La LPO le da facultades a la Secretaria de Agricultura Ganadería Pesca y Alimentación (SAGARPA) para coordinar un programa nacional orgánico, pero también considera la participación activa de un Consejo Nacional de Productos Orgánicos donde involucra a todos los sectores como representantes de productores, comercializadores, Instituciones de investigación, consumidores, organismos de certificación y consumidores.

One important characteristic of this law is that it was developed and proposed by the organic sector and has widespread support by organic producers. The LOP is founded on the National Constitution of the United States of México and is designed to promote organic production, and internal commerce of organic products as well as exports. Most importantly, it favors the development of organic agriculture as a means for promoting sustainable development and the conservation of Mexico's natural resources.

Una de las características de esta Ley es que fue elaborada y propuesta desde el sector orgánico y mantiene el respaldo de los productores. La LPO tiene sus fundamentos en la Constitución Nacional de los Estados Unidos Mexicanos y esta

diseñada para el impulso de la producción nacional, el comercio interno, las exportaciones pero sobre todo para favorecer el desarrollo de la industria orgánica en torno al desarrollo sustentable y cuidado de los recursos naturales.

A group of experts and representatives from the various sectors known as the National Organic Products Commission are now working on the regulations for the new law and it is hoped that México will have a its National Organic Program up and running within six months. México is hoping to take advantage of the various Free Trade agreements that are in place with Canada, USA, Japan and the European Community by negotiating equivalencies which will favor the export of organic products. It is hoped that this law will serve as a catalyst for growth in rural areas of México.

Un grupo de expertos y representantes que han trabajado en nombre de la Comisión Nacional de Productos Orgánicos están en este momento trabajando ya en los reglamentos de la Ley y se espera que México tenga en menos de seis meses un Programa Nacional para la Productos Orgánicos de los mas modernos del mundo, México espera aprovechar las ventajas que tiene con la firma de diferentes tratados comerciales con Estados Unidos, Canadá, Japón y la Comunidad Europea, en el sentido de negociar equivalencias en favor de las exportaciones, el sector espera que esta Ley sea un detonante sobre todo en el sector rural.

The relationship between national markets and small producer groups is considered fundamental. Certification of organized small farmer producer groups is being considered and a space is created for the design of a participative certification system favoring local markets and small producer organizations.

El mercado interno y los pequeños productores son considerados como fundamentales, por ejemplo se considera la certificación de Grupos de Productores y abre el espacio también para el diseño de un sistema de certificación participativa en favor de los mercados locales y organización de pequeños productores.

SAGARPA, with support from the National Council for Organic Products, is the national governmental institution responsible for the National Control System which will regulate the organic sector. Certification agencies will need to register with the National Control System, and if the sector considers it necessary, it will have the faculty to form its own organic accreditation entity. To



Homero Blas Bustamante

register as certification entities, organizations must be accredited ISO 65 nationally or internationally.

La SAGARPA es la institución del Gobierno Federal responsable del Sistema de Control Nacional con apoyo del Consejo Nacional de Productos Orgánicos, dicho control considera un registro de organismos de certificación e incluso hay la posibilidad, si el sector lo considerara necesario, de formar su propia entidad de acreditación orgánica. En cuanto al registro de organismos de certificación se reconocerá la acreditación ISO 65 bajo el sistema nacional o internacional.

The "Blas Law", as some have come to call it, has been passed just after the lawmakers have approved the Bio-security Law, also called the "Monsanto Law". Both laws are not contradictory, but rather complementary in the legal system in Mexico since the Organic Products Law offers a development alternative without the use of genetically modified organisms, or the derivatives of these. This will be of great importance for the identification of organic foods in México, as the LOP also mandates labeling with the use of a national Organic Seal.

La "Ley Blas" como algunos le llaman, se aprueba justo después de que los legisladores aprobaran la Ley de Bioseguridad o también llamada "Ley Monsanto", ambas no son contradictorias sino complementarias para el sistema legal en México por el hecho de que la Ley de Productos Orgánicos ofrece una alternativa al desarrollo sin el uso de organismos modificados genéticamente ni productos derivados de estos, esto será de suma importancia para la identificación de los alimentos orgánicos en México ya que la LPO considera el etiquetado mediante el uso de un sello nacional.

Homero Blas Bustamante is Regional Office Manager for OCIA's Latin American office.

Exploring Prospects for IOIA Training in Morocco and the Middle East

by
Mostafa
Chtaini

Background: It all began in September 2004 in a conversation with Margaret Scoles, at the Expo East show in Washington, DC. I wanted to know whether it was possible for the IOIA to provide training for organic inspectors in Morocco and, more generally, North Africa and the Middle East. I was encouraged by Ms. Scoles' response: "We can explore the possibility."

During a meeting with Ms. Scoles the following day, we arrived at developing a realistic and transparent approach to making the process of providing an initial training for organic inspectors in Morocco feasible. We agreed to meet again at the All Things Organic™ show in Chicago in May 2005.

In the meantime, I contacted potential partners for an organic training project in Morocco. I visited Dr. Kenny and spoke to Dr. Hanafi, Moroccans with doctorates from US universities, who were both professors at the Hassan II Agronomic and Veterinary Institute, Agadir Campus, and who were involved in organic activities at the local, national and international levels. I was also able to contact and meet in Marrakech with the leadership of Maghrebio, an organic association that already has three of its members certified as organic inspectors through a French organization.

Dr. Belekziz, a pharmacist and President of Maghrebio, and her board members offered me the opportunity to meet with them to make my presentation on IOIA's willingness to explore organic inspector training in Morocco. I was encouraged by their receptivity, and I concluded that Maghrebio might be the right partner for IOIA to launch an initial training project.

During my 3-day visit, I sat down with Maghrebio's leadership and we drafted a letter to IOIA, seeking to enter into a partnership for initiating a first-of-its-kind project in the Arab or Moslem World -- that is, an organic inspectors training program in Morocco. I brought the letter back to the US to deliver it to Ms. Scoles, who was pleased by the positive response from Maghrebio.

In May, as planned, I met again with Ms. Scoles in Chicago and we discussed the project further. Ms. Scoles informed me that she was going to present the issue to the board of IOIA and that Ms. Lisa Pierce, IOIA's International Training Manager, would be the person to send to Morocco. The IOIA board approved this initiative and Lisa and I got in touch with each other by phone. We set the date for her visit to Morocco - June 16 to 26.

June found me already in Morocco at the "American Café-2005," a US marketing food show organized by the Agricultural Attaché of the US Embassy in Morocco. I participate in this show in anticipation of the implementation of the US-Moroccan Free Trade Agreement. I was positioning the companies I represent to benefit from the reduction or gradual elimination of customs duties on US food products, now scheduled for implementation in January 2006. One of the people who provided invaluable assistance at the show was Miss Whalin Leahy, the daughter of my friend Brian Leahy, formerly with California Certified Organic Farmers. Whalin graciously agreed to join me in the agricultural tour for Lisa.

Lisa Pierce's Moroccan Visit: Day 1

On June 16, 2005, I was at the Mohamed V Int'l Airport in Casablanca picking up Lisa at 7:30 AM. We got along just fine, which made our task easier. Who would not get along with Lisa? She is highly professional, very flexible, adaptable and cool. All of us here in Morocco liked Lisa very much because we found her to be genuine, real, committed to the organic cause and full of fun.

My rented 2-bedroom apartment in Casablanca was large enough to accommodate Lisa and Whalin. Lisa relaxed the rest of the day, and we decided to start our travels on the 17th to see Morocco's agricultural sector. Morocco's agricultural activities are similar to those found in California. Everything grown in California grows in Morocco and vice versa. Morocco began a water use and conservation program in 1930 similar to that established in California. Since 1956 Morocco has built over 75 dams and scores of artificial lakes. The irrigated areas located in land reclamation zones have reached over 1 million hectares. Morocco anticipates having over 5 million irrigated hectares by the year 2020.

Morocco has embarked on a \$300-million-dollar plan to improve its agricultural sector, which is the backbone of its national economy. Briefly, the plan seeks to expand irrigated land, increase poultry, meat and milk production, and increase the planting of fruit trees to replace grain production. The Moroccan Ministry of Agriculture is expecting to improve the agricultural efficiency, which now encounters a 40% yield loss annually. At present, Morocco's conventionally produced products are not competitive in the European market with those of Spain, Turkey and Eastern Europe. Perhaps one way to go is organic.

Day 2: June 17

It is against this background of the Moroccan agricultural system that our trip began. We took off to the north of Morocco and saw an irrigation system that allowed the cultivation of strawberries, tomatoes and red peppers for industrial purposes such as strawberries



Mostafa Chtaini at the Research Station in Doukkala Province

fresh and processed, tomato paste and paprika. We spoke to farmers who informed us about the crops, seasons and yield. We lunched on fresh fish at the Sidi Bouselham summer resort perched on a hill overlooking a lagoon, which was the habitat of migratory birds including the Ibis. After lunch we did some sightseeing and drove to the rice and sugar cane producing region known as the Gharb near Sidi Kacem. We later drove back to Casablanca and then got on the newly-built four-lane highway which stretches from Casablanca to Fez, encountering on our way farms growing wine grapes and sunflowers as well as citrus and bananas in hot houses. There were groves of apricots, apples, pears and peaches all over and all types of vegetables.

Day 3: June 18

On June 18, we had a meeting with a women's association known as "Espode". The meeting included several agronomists, businesswomen, people in agribusiness, the representative of the Ministry of Agriculture in Casablanca Province and the Laboratory Director of the "Etablissement de Controle." Lisa made her first presentation in Morocco and explained what the IOIA is all about and how the international training can be developed and carried out in Morocco. From the content of the presentation and the questions and answers it became clear to all of us that "Espode" showed an interest in the sponsorship of an IOIA training program. We were all pleased by this first encounter, which prepared us for future meetings and presentations to be made in other parts of Morocco.

Day 4: June 19

Heading south to El Jadida Province, we crossed Morocco's largest river, the Oum Rabii, the Mother of Spring, through the City of Azemmour, which is perched on a cliff at the edge of the river. This city has a rich history; which dates back to the Phoenicians. It is known for the two wars waged in 1508 and 1513 against the Portuguese King Emmanuel and his invading pan-European armies. In these wars, a strong Jewish militia fought alongside the Moslem militia against the king who had initiated the Inquisition in Portugal, which led to the persecution of Moslems and Jews alike in the Iberian Peninsula. The Alawite King Sidi Mohammed Ben Abdallah, an ancestor of the present King of Morocco, drove the Portuguese out of El Jadida in the 18th century. A contemporary of George Washington, he was one of the first leaders of the world to grant recognition of the United States in an exchange of diplomatic letters with President Washington in 1777. Since then Morocco and the United States have been the oldest of friends.



From the city of El Jadida we drove to the Doukkala region and saw sugar beet production and one of Morocco's modern sugar processing plants. Efforts and funds have been invested in attempts to seek self-sufficiency, which led the country to develop a sugar beet and sugar cane planting and processing industry. In spite of these efforts and funds, Morocco still imports semi-refined sugar to complement its needs.

El Jadida Province, 60 miles south of Casablanca, comprises 516,000 hectares. Its climate is Mediterranean -- semi-arid with temperate winters and hot, dry summers. With 98,000 irrigated hectares and 328,200 hectares of rain-fed agricultural land, the Province has about 428,000 hectares of useful agricultural land. Farmer-owned plots of 0.5 to 5 hectares comprise 55% of the land (91.7% of the useful agricultural land). The Moroccan Government plans to double the amount of dam-irrigated land in the province.

We drove south from El Jadida toward the Sid Bouzid Beach; a beautiful sea resort perched on a cliff. From there we continued south to the new harbor of Jorf Lasfar, built to export phosphate. With the largest deposits of phosphate in the world, Morocco is a major exporter and has built a multi-million dollar industrial facility near the new harbor to process its phosphate into triple concentrate used in fertilizer.

South of Jorf Lasfar we drove to Moulay Abdallah, a town that lives only for the month of July. This is where able and agile horsemen of the Doukkala tribes, riding pureblood Arabians, show their horsemanship and their unshakable ties with their horses. For the whole month of July, hundreds of "Fantasia" are run, where horses with riders run at full speed for a quarter of mile then stop on a dime at the sound of the gun shots, as riders shoot their muskets into the air in concert. Doukkala tribes set up hundreds of tents and offer hospitality to visitors. Everyone enjoys the evenings of this Festival because there is music, dancing and singing.

Before going to El Oualidia where we decided to spend the night on our way south to Agadir, we went to the Khmis El Matouh, a small village in the Doukkala Province where the Office of Land Reclamation has been testing the possibility of growing fresh fruit and nut trees. We drove to the farm test area known in Arabic as "Tjairiba" (the small test). We took a walk and found out that they were testing the adaptability and productivity of assorted fruit and nut tree varieties on lots varying in size such as $\frac{3}{4}$ of a hectare to $1\frac{1}{2}$ hectare. We tasted some of the fruits, and spoke to the people in charge before moving on to El Oualidia where we spent the night. Oualidia beach is a graceful natural bay of indescribable beauty.

[See **Morocco**, page 22]

Maintaining and Improving Wildness Is in the Rule

By Jo Ann Baumgartner

The writers of the National Organic Program Rule do not always get the credit they deserve. They were a forward-thinking group to include language throughout the Rule that addresses the core philosophy of organic production – that farming is done in a way that benefits from and supports biological diversity. This was undoubtedly done for two reasons, one that the writers knew farming in this way was ultimately sustainable for generations of human and wild communities, and two, that organic consumers expect this stewardship.

In August, the National Organic Standards Board reconfirmed this view by unanimously approving a suite of biodiversity issues into their model Organic System Plan (OSP). The NOSB's template is used directly by many certifiers, or indirectly as a guide for those others who craft their OSP's to their regions. Biodiversity conservation guides for farmers and certifiers addressing these inspection questions have been created and are available to all that request them (see below).

The definition of organic production includes biodiversity conservation, and the preamble explicitly says that by the use of the word 'conserve,' it is meant that the producer must initiate practices to support biodiversity and avoid, to the extent practicable, any activities that would diminish it. The organic production and handling standard itself states that the production practices must maintain or improve the natural resources of an operation, including soil, water, wetlands, woodlands and wildlife. Other areas of the rule related to biodiversity address crop rotation, crop pests, water contamination, livestock conditions and health, and wild crop harvesting.

A few years ago Harriet Behar, the then Chair of Independent Organic Inspectors Association (IOIA), first called attention to the fact that biodiversity educational materials and criteria were lacking for IOIA's inspector trainings and requested that the Wild Farm Alliance (WFA) assist them with this effort. Through support of the Organic Farming Research Foundation and others, WFA formed a broad-based working group of organic farmers, certifiers and conservationists to develop biodiversity criteria and the

supporting guides for farmers, inspectors, and certifiers.

Organic farmers across the country are serving as exemplar stewards for natural resources. They are taking advantage of nature's ecosystem services such as pollination, pest control, beneficial predation, flood and erosion control, nutrient cycling, and improved water quality and quantity while

conserving and restoring native plants and animals. They are avoiding conversion of sensitive habitats to agriculture and preventing the production and spread of invasive, non-native species. And they are providing patches and even large connected expanses of native habitat that are key for maintaining and improving the diversity of life on the farm and in the broader landscape.

In the arid Southwest, organic farmers are conserving riverine habitat that supports endangered birds and amphibians and that helps capture and store groundwater which then acts as a water bank for surface flows in the drier times of the year. West Coast organic farmers are installing native plant hedgerows that support beneficial insect pollinators and predators, planting grasses in waterways for water quality, and vegetating canal banks with structurally diverse plants to stabilize soils and provide wildlife habitat. Organic farmers in the prairie pothole region are conserving the low-lying ponds and wetlands that serve as stepping-stones for migrating birds. Sheep ranchers in the Rocky Mountain region are using guard animals to protect their livestock eliminating the need to shoot native predators. Farmers in the Midwest are allowing native prairies to reestablish themselves. In the Northeast, they are part of wildlife movement corridors and are planting high value crops in part of the farm while conserving natural areas in marginal production areas. Down in the Southeast, organic farmers are taking advantage of restoration demands by growing native plants for sale.

A continuum of practices supports the natural resources of organic farms and their surrounding areas. In a way, they are similar to the continuum of 'IPM'

Riverdance Farm, Livingston, CA, showing contoured rows of lavender next to rinarian habitat



practices. On one end are piece-meal methods, and on the other is a holistic approach with self-sustaining natural enemy insects, or in the case of natural resources, self-sustaining native plants and animals, and ecosystem processes on the farm.

When balancing the changes that agriculture brings to the land, the gain of a pigeon or hayfield does not offset the loss of an eagle or wetland. It is not the number of animals or native plants that are important, so much as which ones and what ecosystems support them. As we all know, biodiversity crisis is about the sad fact that many species and whole ecosystems have or are on the brink of winking out. Uncommon, rare, or species that function as key components of healthy ecosystems should receive more consideration in the organic system plan.

Management decisions farmers make, such as providing habitats and wildlife linkages, can dramatically affect biodiversity levels. Without food, water and cover wildlife becomes vulnerable to prey and harsh weather conditions. And without space and the right disturbance regimes, native plants disappear. Organic farms that maintain or improve their natural resources not only comply with the NOP rule, but also reap nature's ecosystem services.

Incorporation of the biodiversity amendment to the NOSB's model OSP is providing transparent and predictable consistency and guidance to farmers, inspectors, certifiers, and accreditation auditors. Presentations on this subject will be made at IOIA trainings, and at sustainable agriculture conferences this winter hosted by the following organizations: Southern Sustainable

[see **Biodiversity**, page 22]

Organic Farmers' Rejection of GE Vindicated in AU

The Biological Farmers of Australia has welcomed calls by Dr Charles Benbrook, touring Australia from the US, for follow up testing of existing GE foods to find out if they are safe for human consumption. Scott Kinnear, a Director on the BFA Board and spokesperson, said that "Dr Benbrook's visit has enabled a thorough discussion of the significance of the Australian National University testing of the GE field pea developed by CSIRO."

"This study is a world first in testing GE foods for safety because it uses highly sophisticated and sensitive immunological assays in determining allergenic responses," said Kinnear.

"The field pea is the only GE food to have undergone this testing and serious allergic problems were detected in mice. Many other GE foods such as GE soy have been shown to have higher levels of trypsin inhibitors and lectins and the GE field peas also exhibited this. In addition it has been a longstanding concern that the glycosilation of proteins (attachment of sugars) may alter the immune response when eaten. This appears to have occurred in this mouse study of the GE field pea. We are very concerned by comments from CSIRO to the effect that this is a sign that the regulatory system is working, when nowhere in the world do food regulators require these sorts of testing."

"This research will drive a huge amount of follow up research around the world. Dr Benbrook, in meetings this week with State and Federal Government members and representatives, urged all Australian Governments to fund a comprehensive, independent, published scientific program of testing on existing GE foods to follow on from the ground breaking research at ANU."

"The WA Government has already announced such research and is rumored to be in negotiation with Tasmania to support the work. Dr Benbrook has pointed out that this research is best performed at two or more facilities, because if adverse results are discovered with existing GE foods consumed by people, then the scrutiny of such work will be considerable. The US plants 85% GE RoundUp Ready soybeans and the world market is 50%. The implications of a world wide rejection of GE foods which could occur if further problems are found will be

enormous for food producers, processors and retailers."

"The BFA has supported the State moratoriums and believes the evidence from ANU may be an advance warning of a very rocky road for GE technologies."

"The BFA is at pains to point out that organic farmers are not unilaterally opposed to biotechnology, which is a broad and complex field of research has the potential to provide benefits to farmers and consumers. The use of biotechnology in marker assisted breeding and genomics is supported by organic farmers. Our most critical objection is to the cutting and splicing of DNA sequences which cross species boundaries, to form the transgenic crops on the market today and proposed for Australia in herbicide tolerant canola." BFA News, 6 Dec 2005, www.bfa.com.au

Stakes High in WTO GM Crops Dispute

Soon the WTO will rule on a highly anticipated case that will directly impact how countries regulate genetically modified crops. The Institute for Agricultural Trade Policy has outlined the key issues in a new background, "U.S. vs. the EC Biotech Products Case: A WTO Dispute", covering the trade dispute between the primary plaintiff, the US (joined by Canada and Argentina), and the European Communities. Read about it at www.iatp.org

Swiss Approve 5-year GMO Farming Ban

In a national referendum, Swiss voters recently adopted a five-year moratorium on GMO crops and the import of genetically modified animals. The measure, approved by 55 percent of voters, is one of the toughest stances in Europe on GMOs. In related news covered by EUobserver, Austria has said it will launch a European Union-wide debate on GMOs when it takes over EU's rotating presidency in January. Austria already has a ban of its own on GMO plants.

Britain Approves GM Corn with Caveat

As expected, the British Gov't approved the planting of genetically modified maize throughout the UK. It is the first biotech crop the nation has approved. The government announcement allowing planting of the modified seed also said that neither the government nor British citizens would

pay for any contamination to other crops caused by modified seed. That expense would be charged back to the biotech industry, the announcement said.

AU Wine Industry Advice is 'No' to GM Yeast

GM wine yeasts have arrived on the North American market; what does this mean for the Australian industry? Until now, the GMO debate has largely been academic for Australian grape growers and wine-makers but this is likely to change: Springer Oenologie has released the first GM wine yeast, known as ML01, to the North American market.

The Australian wine industry's position on the application of gene technology in grape and wine production is: ... that no GMO's be used in the production of Australian wine. The reason for this is not that the industry is anti-GM but rather that it acknowledges the importance of safety and public acceptance before adopting any new technology in wine production. In this context it is important to note that U.S. legislation does not require labeling to notify the consumer that Springer Oenologie's ML01 yeast is a GMO.

Whether the Australian wine industry's position on use of GMOs in winemaking is likely to change in the foreseeable future depends on the balance between risks and benefits associated with using such yeasts and whether local and overseas markets are seen to be ready to accept wines that have been made using GMOs.

What are the risks associated with using ML01? In terms of health risks there should be none. The two foreign genes incorporated into the wine yeast to make it MLF-competent come from organisms that are typically associated with foods and/or beverages. One comes from the yeast *Schizosaccharomyces pombe*, which is found in many alcoholic beverages, and the other comes from *O. oeni*, which is used routinely in the wine industry for MLF. A great deal of work has been done to show that the two genes are stable in their new background and the U.S. Food and Drug Administration designated it a GRAS (generally recognised as safe) organism in their response to Lesaffre's submission to that office (although it should be pointed out that 'GRAS' is not recognised as a global standard).

More info: rae.blair@awri.com.au

Biodiversity, from page 20

Southern Sustainable Working Group, Texas Organic Gardeners and Farmers, Pennsylvania Association of Sustainable Agriculture, NOFA-Vermont, MOSES, and New Mexico Organic Commodity Commission. Most organic farmers and all accredited certification agencies in the U.S. will receive copies of the guides. To make sure you are on the list and receive a guide, email the Wild Farm Alliance at info@wildfarmalliance.org.

Morocco, from page 19

Day 5: June 20

In the morning we drove along the coastline to the city of Safi, the pottery capital of Morocco. From the cliff on the way to Safi just south of Oualidia one can see a depression, which goes for miles in which land lots are planted with all types of fresh vegetables. Water is from 5 to 10 meters underground. All these lots are drip irrigated with cane sticks as separators. There are also some hot houses. From Safi we drove to Essaouira, known for holding the Blue Moses Gnaoua music festival annually. Essaouira also houses the home of Jimmy Hendrix. The house is well kept in his memory and some American and European Hippies still hang around there. We had a late breakfast in Essaouira and drove to Taroudant. There we visited El Boura Domain as well as Copag.

We had lunch at El Boura Domain, which is a very modern production farm covering 1,500 hectares of citrus, potatoes, peaches and other fruits and vegetables with a production of 30,000 tons of citrus, 10,000 of potatoes and 1,000 of peaches. Facilities include a packinghouse with 5,000 ton cold storage capacity; a laboratory for phytochemical testing of viruses, fungi and bacteria; a biochemical lab for biochemical analysis; a tissue culture laboratory for in vitro propagation of potatoes, stone fruits and other fruits and vegetables; a nursery for production of certified citrus plants; and an insectarium for the production of predators. El Boura employs 30 agronomists, technicians and phyto-pathologists and 1,000 workers. Its production is 100% certified Europ-Gap, SGS System Certification as well as British Retail Consortium. We had lunch in El Boura Domain with its General Manager, Dr. Abdullah Redouani, a Moroccan Ph.D. graduate from the Uni-

versity of Minnesota. Once Lisa finished making her presentation, Dr. Redouani volunteered to hold an IOIA training program at El Boura Domain and offered to provide 10 candidates from his operation to be trained.

We then went to visit Copag and its multi-faceted cooperative, which produces citrus, vegetables, dairy products, and red meat. It is one of the largest cooperatives in Morocco with one of the most modern packinghouses and state-of-the-art milk plants and animal feed production plants. Copag controls 30% of milk distribution in Morocco. The leadership of Copag also offered to propose candidates for an IOIA training program.

We drove from there to Marrakech, the red city, where Lisa and Whalin visited a Peace Corps volunteer friend of Whalin's in the mountains while I drove back to Casablanca.

Day 6: June 21

We met again in Marrakech and went to our meeting at the hotel provided for us by Maghrebio. There we met with the President of Maghrebio, Dr. Belakziz and the Secretary General, Mr. El Mouadin. We went to visit two organic farms -- a melon farm run by a French family and a citrus farm run by a Moroccan woman. Marrakech is in the Haouz land reclamation area. The Moroccan Ministry of Agriculture has about nine offices of land reclamation all over Morocco. Their role is to bring efficiency to the farmers within their area through better agricultural techniques and water use. We also visited an organic tea packinghouse; which impressed us a lot.

Day 7: June 22

On June 22, we went to the Ourika Mountains, at the feet of the Atlas Mountains. There we visited a natural saffron farming operation and saw how saffron is grown and harvested. From there we went to an organic aromatic and medicinal herb garden where we enjoyed a mint tea with Dr. Abdeljalil, the scientist who owns and runs the garden where essential oils are extracted from the aromatic and medicinal herbs he grows in his garden.

Day 8: June 23

On June 23 we had our meeting with the Maghrebio board of directors and members at the Agricultural Chamber, in Mar-

rakech. Lisa made her presentation, followed by questions and answers. In the dialogue that ensued, the President of Maghrebio welcomed the opportunity for an IOIA training program to be sponsored by Maghrebio and proposed that Maghrebio and IOIA work jointly to find sources of funding to support this first training in Morocco. The meeting was adjourned and we drove back to Casablanca. Before Lisa left on the morning of June 26, she had a chance to do some shopping and enjoy Casablanca by night.

Conclusion

Moroccan agriculture needs to be diversified not only in production varieties but also in conversion and methods of farming. Conventional agricultural and wheat production has not paid off so far. The new measures undertaken by the Moroccan Ministry of Agriculture are long overdue. There is no doubt that organic agricultural production is one of the approaches under consideration and the efforts of Maghrebio and IOIA to train Moroccans to become organic inspectors could not be more timely. Both organizations are preparing to get the first training running in 2006.

Mostafa Chtaini prepared this paper in collaboration with Lisa Pierce. Chtaini was born in Casablanca and has lived in the United States for the past 43 years. A retired university professor and Washington bureau chief for the Moroccan news agency, Mr. Chtaini lives with his family in Berkeley, CA, where he pursues trade and economic development projects that focus on organic agriculture and form linkages between communities in the U.S. and those in the Middle East and North Africa. Mr. Chtaini works as consultant and representative for DNE World Fruit Imports, Lundberg Family Farms, and many other U.S. companies. ♦



USDA Publishes Latest Economic Data for Organic Agriculture

USDA's Economic Research Service has updated its U.S. organic production information online. The 57 tables in "U.S. Organic Agriculture in the U.S., 1992-2003" now include data from 2002 and 2003 added to the previous data, posted at www.ers.usda.gov/Data/Organic/index.htm

Gaining Ground: Making a Successful Transition to Organic Farming

Canadian Organic Growers, the publisher of the highly respected Organic Field Crop Handbook and Organic Livestock Handbook is announcing a new handbook, *Gaining Ground: Making a Successful Transition to Organic Farming*.

The Gaining Ground: ... handbook is an invaluable tool for all farmers interested in organic farming, whether conventional, transitional or organic. The book covers all bases – from soil-building and planting to certification and marketing, revealing an approach that is much more than simply farming without chemicals. Based on interviews with over 80 of Canada's organic or transitional farmers across the country, this book provides valuable, practical advice and connects you to a national network of organic farmers, the next best thing to having an organic farmer next door. Farmer wisdom is supplemented with a wealth of scientific information from around the globe.

The key tools of organic farming, like weed and pest management, crop rotations and green manures, composting and equipment are addressed in *Gaining Ground: Making a Successful Transition to Organic Farming*. In addition, it discusses the difficult shift in thinking from an input-output approach to an integrated, whole-system approach based on ecological principles. The handbook includes an extensive list of resources for further reading.

Gaining Ground: Making a Successful Transition to Organic Farming is available in English or French for \$45 USD. OR for \$69.95 including a one-year membership or renewal with Canadian Organic Growers, connecting you to the national organic community.

To order visit COG Publications page, call toll free at (888) 375-7383 or send an email to publications@cog.ca.

Canadian Organic Growers is Canada's national membership-based education and networking organization representing organic farmers, gardeners and consumers in all provinces.

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2006 Calendar

Dec 28 – 29, 2005 Hong Kong, China. IOIA and Hong Kong Organic Resource Centre will cosponsor Basic Organic Farm and Process Inspector training. See page 3 for details.

Jan 9 –14, 2006 Austin, Texas. North American Farmers' Direct Marketing Association Annual Convention. Pre- and post-conference tours, a trade show, and presentations in seven tracks. Conference theme is "Discover Potential."
www.nafdma.com/Texas/

Jan 11 – 12 Bloomington, Illinois. Illinois Organic Production Conference.
www.aces.uiuc.edu/asap/orgconf/

Jan 11-12 Troutdale, Oregon. Organic Seed Growers Conference.
www.seedalliance.org/?page=Seed-Growers-Conference

Jan 13 –14 Hagerstown, Maryland. Farming for Profit and Stewardship Conference.
www.futureharvestcasa.org/conf.html

Jan 13 – 14 Des Moines, Iowa. 2006 Practical Farmers Annual Conference. Growing our Future: Tools and Inspiration for Beginning and Transitioning Farmers.
www.practicalfarmers.org

Jan 18 – 20 Tucson, Arizona. Growers Marketing Forum: Farm to Fork. Please join us for the first Growers Marketing Forum for vegetable and specialty crop growers. www.ag.arizona.edu/ceac/extension/shortcourse001.htm

Jan 19 – 22 Louisville, Kentucky. SSAWG Practical Tools and Solutions for Sustaining Family Farms Conference.

The fifteenth annual event, with topics covering production, marketing, farm business management, federal farm policy, and community food programs, to name just a few. www.ssawg.org/

Jan 23 – 29 San Jose, Costa Rica. IOIA and BCS Oko Garantie will be sponsoring five day Basic Organic Farm Inspector Training, followed by two day Advanced Organic Inspector Training. See page 3 for details.

Jan 24 –25 Pacific Grove, California. Facilitating Sustainable Agriculture: A Participatory National Conference on Post-Secondary Education.
www.studentfarm.ucdavis.edu/

Jan 25 - 28 Pacific Grove, California. Eco-Farm 2006: Savoring Connections from Seed to Table. Eco-Farm features prominent keynote speakers and more than 50 workshops on the latest advances in agricultural production, marketing, research, and important issues. Farm tours and exhibitors.
www.eco-farm.org/efc_05/aboutefc.html

Jan 26 - 29 University of Guelph, Ontario, Canada. Guelph Organic Conference. Offers growers, farmers, retail and wholesale trade an opportunity to network and learn in a four-day Conference with over 30 workshops.
www.guelphorganicconf.ca/

Jan 28 - March 19 Eugene, Oregon. Tools for Whole System Design: A Permaculture Design Certification Course.
www.cascadiapermaculture.com/courses.html

Feb 2 – 4 State College, Pennsylvania. PASA Farming for the Future Conference. Conference theme: Weaving a

Diverse Landscape: Food as a Common Thread. www.pasafarming.org/

Feb 23 La Crosse, Wisconsin. IOIA Annual General Meeting, in conjunction with training and UMOFC. See page 2 for details.

Feb 23 La Crosse, Wisconsin. Organic University. The OU offers a selection of in-depth courses that are designed to provide information critical to successful organic farming.
www.mosesorganic.org/ou/ou.htm

Feb 24 – 25 La Crosse, Wisconsin. 17th Annual Upper Midwest Organic Farming Conference. This year's theme 'Growing More Organic!' www.mosesorganic.org

Feb 24 – 25 Albuquerque, NM. New Mexico Organic Farming Conference. Info, joan.quinn@state.nm.us or call 505-841-9067.

April 4 – 6 St. Louis, Missouri. The Fifth National IPM Symposium. Symposium sessions will address state of the art strategies and technologies to successfully solve pest problems.
www.ipmcenters.org/ipmsymposium/

April 15 – October 15 Santa Cruz, California. 2006 Farm & Garden Apprenticeship. The Center for Agroecology and Sustainable Food System offers training in the concepts and practices of organic gardening and small-scale farming. www.ucsc.edu/casfs

April 28 – 29 Chestnut Ridge, New York. Organic Beekeeping Workshop. A workshop for active beekeepers as well as for beginners including a hands-on session. Lots of practical advice and demonstrations. www.pfeiffercenter.org/

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