International Organic Inspectors Association

The Inspectors' Report

Volume 21 — Number 3 — Summer 2012

IOIA to Partner in IFOAM Organic Leadership Course

The International Federation of Organic Agriculture Movements (IFOAM) will hold an Organic Leadership Course in North America in 2013. IOIA has accepted IFOAM's invitation for partnership. "Leadership begins with relationships and the personal skills needed to develop them. Our greatest impact will lie in the collective capacity of the network we are creating," Leslie Zuck, Executive Director of PCO, in the course brochure.

With over 150 hours of comprehensive training and intensive skill-building, this course is ideal for preparing managers and staff to be leaders and spokespeople. Participants will gain knowledge, skills and a comprehensive understanding of organic principles and the organic sector in North America and globally while they develop leadership skills and deepen their networks of like-minded people.

Following the first IFOAM Leadership Development Course held in India in 2012, IFOAM is currently organizing two courses in North America and South Asia. Both courses entail two full-time residential modules of and a part-time e-learning phase that includes 10 webinars. The maximum number of participants in each course is 25. Language of instruction is English.

Konrad Hauptfleisch, IFOAM Academy Manager, is the main trainer for the Leadership Course. The Organic Leadership Course (OLC) is the first of the Academy's initiatives. The forerunner of the leadership course was the famous Organic Agriculture Development Course (OADC) offered around the world by Grolink (with support of the Swedish International Development Cooperation Agency) for many years. An alumnus of the OADC, Hauptfleisch brings core skills in training and sector development to the next generation of leadership training. He partners with local experts to give each course a regional focus. IOIA will serve as one of these North American experts.

In the May 2012 issue of IFOAM's magazine *Ecology and Farming'* Hauptfleisch writes, "The IFOAM Academy is a new initiative designed to make the ideals of developing a well-informed, well-resourced, and competent sector a reality. The IFOAM Academy, the product of several years work in research, consultation, and [see **IFOAM**, page 4]

Notes from the Chair

by Ib Hagsten

With a limited BOD travel budget, IOIA takes advantage of opportunities to meet with representatives of the National Organic Program (NOP) when Margaret or BOD members are in DC. Inspections and visits in the DC area in June made it possible for me to schedule an informal visit with the NOP on June 15. When I arrived, on behalf of IOIA, at the NOP conference room, I met with Mark Bradley, Assistant to NOP Deputy Administrator and Judith Ragonesi, NOP Training Manager. NOP Associate Deputy Administrator Dr. Jennifer Tucker also stopped in and met with us briefly and thanked me for coming and expressed appreciation for what IOIA meant to them at NOP. We discussed the current status of the NOSB and NOP's work on Inspector Qualifications. My feeling from the discussion (and I told them so) was that they have done a good job [See **Notes**, p 4]

2013 IOIA AGM to be held at Asilomar!

Mark your calendar — March 23 —

See page 11 for full details

2012 Member Updates

Welcome Returning Former Inspector Members:
Jill Morganelli (jill@panorganic.com)

Address Changes - Inspectors:
David Dahmen (organicdd@gmail.com)
Lois Christie (lois@christieorganic.com)
Martin (Tin) Smith (tjsmith2209@gmail.com)
Address Changes - Supporting Certification Agencies:
MOSA – Cameron Genter (cgenter@mosaorganic.org)
PCO – Mabell Rivas (mabell@paorganic.org)
QAI - Greta Binette (gbinette@nsf.org)

Welcome New 2012 Members - Inspectors:
Regina Grabrovac (Maine, USA)
Lee, Kwang-seop (South Korea)
Cameron Genter (Wisconsin, USA)
Mark Seeley (Missouri, USA)

Supporting Individual Members:
Jessica Berry (California-USA)
Sandra Corlett (Kentucky-USA)
Ryan Costello (Oregon-USA)
Pamela Huddleston (California, USA)
George "Jesse" Starkey (Florida-USA)
Beth Steinbrenner (Oregon, USA)
Matthew Urch, (Wisconsin, USA)

Supporting Business Members:
James Lohman (jiml9885@gmail.com)
Supporting Certification Agency:
NOFA- NY- Sherri Hastings (certifiedorganic@nofany.org)

The Inspectors' Report is the newsletter of the International Organic Inspectors Association. IOIA is a 501 (c)(3) educational organization. Our 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.
Editor: Diane Cooner webgal@ioia.net
Deadlines: Feb 1, May 1, Aug 1 & Nov 1. Published quarterly on recycled paper.

Scholarships Available for IOIA 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.

Both prospective and experienced inspectors are eligible to apply for the Rutherford Scholarship. It is awarded to an individual on the basis of need and potential as judged by the IOIA Scholarship Committee. Applicants can choose to attend any IOIA-sponsored training. The Scholarship pays for tuition, room and board but does not cover transportation or other expenses.

The late Andrew Rutherford was a farmer, organic inspector, and organic agriculture researcher from southern Saskatchewan. He served on IOIA's initial steering committee and then several years as a Founding Board Member.

IOIA also offers an annual **Organic Community Initiative Scholarship** (OCIS), 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 Deadline for returning Scholarship applications is October 1. Scholarship recipients are notified by December 15.
You can download applications with instructions for either scholarship program from the IOIA website Training Schedule page.

IOIA Organic Cotton Caps Highlight Our New Logo! And Made in the USA!

Fully adjustable, these caps are well-made and can stand up to the weather and the roughest inspection schedule! Avocado, olive and natural are the hat color choices available with IOIA's **new logo** embroidered on the front. Avocado and olive caps have the IOIA logo in orange thread and the natural cap has IOIA's logo embroidered with green thread. Caps are **$23.00** [includes shipping in US, International orders please contact us for shipping cost]. The new IOIA caps can be viewed in color at IOIA's website. Caps can be purchased by contacting the IOIA office or by going online at: http://www.ioia.net and select "Books and Goods".

IOIA Fall Training Schedule

Webinar - Verifying Compliance to NOP Pasture Rule, September 14, 2012

9 a.m. -12 PDT, 10-1 MDT, 11-2 CDT, 12:00-3 EDT

This essential session for the livestock Inspector or reviewer will prepare participants to verify compliance with the NOP Pasture Rule. The presenter is experienced organic and biodynamic inspector Sarah Flack of Vermont. Flack holds a M.S. in Plant and Soil Science from the University of Vermont. She frequently speaks, writes, and consults on organic dairy, pasture, and feed issues. She is the author of Organic Dairy Production, a manual for farmers transitioning to organic. The course includes pre-course reading assignments. It is geared for inspectors with an understanding of livestock inspection. The session will review the pasture regulations and provide inspection tools and guidance to verify them. It will also look at how this rule is actually working on-farm since the full implementation date of June 17, 2011. This is a unique opportunity to hear how the pasture regulation is working for producers, certifiers, and inspectors. Topics include basic grazing management; an overview of the various common grazing systems for ruminants; factors that cause pasture Dry Matter Intake (DMI) to go up or down; methods for determining Dry Matter Demand (DMD); and an introduction to making qualitative assessment of pasture. The course focuses primarily on cattle dairy operations but also includes information for beef, sheep, and goats. Participants will see examples of DMI calculations and will work through sample exercises. At the conclusion of the course, participants will have the opportunity to complete an additional assignment to qualify for a Certificate of Completion. The webinar session consists of 2 parts, each 1.25 hours long with a break between. Enrollment is limited to 20. Another session will be scheduled in about 3 months. Cost for the webinar is $175, with a $25 discount for IOIA members. To register, see http://ioia.ganconference.com/?page=REGISTER&meeting=3837135.

IOIA/OMRI Processing Inputs Webinar, September 27, 2012

8:45 a.m. -12:00 PDT, 9:45-1:00 MDT, 10:45-2:00 CDT, 11:45-3:00 EDT

IOIA/OMRI Processing Inputs Webinar is an intermediate level course geared for persons with an understanding of NOP processing standards and processing and handling inspections or certification, preferably having completed an IOIA Basic Processing Inspection Course. OMRI will provide the technical expertise of Lindsay Fernandez-Salvador, OMRI Program Director, as lead presenter. Lisa Pierce, IOIA Inspector Trainer for this course, will assist with the development of course materials and be available on the webinar to augment examples and support the Q & A portion of the webinar. Bob Durst, food chemist and organic processing inspector, reviewer, and consultant, will provide technical assistance. The webinar session consists of 2 parts, each 1.25 hours long with a break between them. The webinar includes "in-class" discussion, examples, exercises and the opportunity for questions and answers. It will address substances on lists 7 CFR 205.605(a) and 205.605(b) including ingredients, sanitizers, and volatile boiler additives. The course concludes with an exam to evaluate individual learning. Participants in this essential session for the experienced Processing Inspector or Reviewer will increase skills in what a processing inspector should look for during inspections, and gain a better understanding of input assessment by examining how the Organic Materials Review Institute (OMRI) evaluates input materials (www.omri.org). Joint IOIA and OMRI Certificates of Completion will be awarded to successful participants. Attendees also receive an individual subscription to OMRI. Cost for the webinar is $275. Discounts are available for current OMRI subscribers or IOIA members ($25 each). To register for the IOIA/OMRI Processing Inputs Webinar complete the application form at: http://ioia.ganconference.com/?page=REGISTER&meeting=9369804

Okcheon, Korea - Processing, Crop and Livestock Inspection Courses for Fall of 2012

IOIA and Korea Organic Inspectors Association (KOIA) will cosponsor three 4.5 day Basic Organic Inspection Trainings using the Korea Organic Regulation (EFAPA) as a reference. The courses will be held in Okcheon, Korea. Language of the course is Korean. The Processing Course will be held September 5-9, the Crop Course will be held October 17-21 and the Livestock Course will be held November 5-9. For enquiries, please contact Isidor Yu at Ph: +82-10-9133-5431 Fax: +82-2-6008-9791 e-mail: Isidor.yu@gmail.com

Farmington, Minnesota - Crop and Processing Inspection Training

Crop October 15 -19, Processing October 21 -25

IOIA and the Organic Crop Improvement Association (OCIA) will cosponsor two organic inspection training opportunities in Farmington, Minnesota. The two courses will run sequentially and will be held at Mount Olivet [see **Training**, page 6]

Notes, from page 1

taking lots of different input and making it their own. We also briefly discussed organic aquaculture. Canada published aquaculture standards this spring and the NOP has a team working on aquaculture standards now. IOIA is already discussing organic aquaculture training via webinar in the US as well as in-person aquaculture training in Canada.

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Twenty minutes were spent at OTA with Jessica Poingt, Senior International Trade Manager. She told me about OTA and wanted to know how they could help us. To this I replied, "I'm not quite sure, yet I'm sure we can accomplish things together." She proceeded to agree saying "absolutely" as they were working to get equivalency with Europe, Canada, Korea and it now looks like Japan is joining, too. They are going to need qualified inspectors all over the world, which is what IOIA does. They are the ones who pull the stakeholders together and facilitate. So when IOIA figures out how they can help, we should come back and talk to them.

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I have been invited to speak to the annual meeting of the American Society of Agricultural Consultants in October of this year. My assigned topic is, to this elite largely pro-conventional, pro-GMO professional society, "The organic industry seen thru the lens of an organic inspector." So, maybe to help me get "my creative juices flowing" on the topic that is near and dear to each of you, please allow me to request of you "key points" you might wish me to include in such a worthy deliberation. Any brief or lengthy ideas you may have you are welcome to jot down and send via text, e-mail, or voicemail.

IFOAM, from page 1

embarking on its first year of training leaders for the global organic sector. The Academy aims to cultivate organic leadership. This statement can be interpreted in two different ways: cultivating leaders in organic agriculture, or cultivating an organic style of leadership. This ambiguity is deliberate: the Academy aims to do both."

The North American course is under development with the 10-day intensive portion set for spring 2013, possibly in conjunction with IOIA organic inspector training. The South Asia course will be held in India, with the 10 day intensive in spring 2013 and culminating with 5 days in November.

Registration fees include the training, all training materials, accommodation and food during the residential training. Not included are travel costs to the training venue. IFOAM is actively seeking scholarships to cover some participants' course fees in full or in part. These scholarships are limited to committed participants with limited means. Admission into the course, taking into account participants' qualifications, the date of application, gender balance and diversity will be decided after a Skype interview with the applicants in late 2012.

Businesses that would like to reach out to these leaders or provide scholarships for deserving participants, or others seeking more information, can contact Katherine DiMatteo, the North American regional partner for the course, at katherine@dimatteoconsulting.com.

For more information or to register, see the brochures and application forms for the courses in North America (2012/2013) and South Asia at http://ifoam.org/growing_organic/Leadership_Courses.php Submit applications to: academy@ifoam.org

Notes from the ED

Wildfires of Two Different Sorts

by Margaret Scoles

The big event for my summer was the wedding of our daughter on June 23, a Saturday. The wedding unfolded, just as she had planned it, on a wild hilltop at the ranch. Guests sat on hay bales in a mowed circle. A traditional wedding in the middle of a cow pasture, it was cozy, personal, creative, and unique. The reception featured many organic ingredients and our own grass fed beef. When it was over and the last crumb of leftover feast was tucked away on Sunday, we were happy, exhausted, and ready for life to get back to 'normal'.

But life is not like that.

About 36 hours later, on Monday evening, lightning ignited the largest wildfire our region of Montana has experienced just 40 miles away. On Tuesday afternoon, our power at the IOIA office went out. We are ridiculously dependent on the grid to conduct business. Surely it would be back on in a minute! We went for ice cream. It didn't come back on. We went home early. The week was anything but 'normal'. As the power company toiled to replace burned power poles, the fire went wild in the 100 degree plus heat and near zero humidity. Crews replaced power poles in some places more than once as the wind blew the fire first one direction and then back over the same area again. A watering ban was declared. More than a dozen homes were lost on the Northern Cheyenne Indian Reservation. By Thursday, we had purchased generators and managed to save frozen food and turn refrigerators on. Our tiny town hummed with the sound of generators. We tried to be tough, commenting that it was easier than being out of power in the winter. I decided not to trust the IOIA computer system to generator-power. The computers stayed off. This decision was validated a few days later by our power company. By Friday, at the nightly town meeting, we were put on pre-evacuation notice and told how to

prepare to leave our homes. With the fire still 30 miles away, it seemed impossible. We said, "When the fire gets out of the timber, it can be stopped." There are about 18 miles of prairie between the forest and Broadus. On Monday, I loaded the IOIA computers, essential records, and a few valuables including my elderly aunt, and moved 80 miles away. By Wednesday night, the fire was racing toward Broadus across those few prairie miles that had kept us complacent. High winds sent the fire fighters home – the fire was too dangerous to fight. People who had not already left evacuated in the night ahead of the fire. The fire was four miles from our yearling pasture and 14 miles from Broadus when the wind dropped. A few very grim and determined ranchers stopped the fire in the wee hours of the morning with heavy equipment and sprayers. By Wednesday morning, July 4, Independence Day in the US, power was restored. On a day normally marked by parades, fireworks, and celebrations, the town was silent as people turned off generators, unpacked their precious possessions, reorganized their houses, washed clothes, watered lawns, and counted the toll. It was the aftermath of a disaster. Hundreds of cattle lost, thousands saved. Massive wildlife loss. Hay stacks, pastures, outbuildings, shops, and equipment gone. Only one occupied house was lost in our county, hundreds were saved. The perimeter of the fire encompassed 250,000 acres.

What was the single most amazing observation? We hardly made the national news and very little local news. National attention was focused on a much smaller fire in a more densely (human) populated area of Colorado. Our grid was down for a full week. Citizens of more than a thousand square miles without power in a heat wave, and it didn't make the news. The forest that I grew up with will not look the same for my lifetime, or even the lifetime of my children. Yes, we have drought here, too. But we will always remember 2012 as the year of the fire. What is the single most sobering thought? With climate change, this is the future.

Learnings? The disaster or emergency you prepare for is probably not the one you will get. We live on a river, almost 20 miles from a forest. How could the whole town burn down?! I thought of our friends in Japan, of quakes and tsunamis. There is something chilling about having the world as you know it, turn upside down. At IOIA, we are discussing backing up more essential records in 'The cloud'. We need a stronger, updated Emergency plan.
We will plan to be more prepared for the emergency you never really expect.

In Nebraska a different sort of fire is burning,

where one of our members prepares for a court hearing on Aug. 27. This fire also involves a lot of burned midnight oil and unexpected work, worry, and cost. It also has the potential to grow into a wildfire of sorts – a widespread 'chilling effect' on the confidence of individuals to make complaints to the NOP.
Inspector Evrett Lunquist will have a hearing with a judge that will end or determine the future of a lawsuit against him. Evrett had reported what he believed to be fraudulent activity to the NOP, trusting that his complaint would be kept anonymous. The NOP followed up with an investigation and the operator's certification was revoked. When the operator contacted NOP Appeals to ask for documents related to the revocation, an error was made. The original written complaint filed by Evrett was released to the operator. A libel lawsuit ensued. Evrett has incurred many thousands of dollars in personal expense preparing and assisting his defense. (For more details and a press release, see the Spring issue of ***The Inspector's Report***).

What has IOIA done?
IOIA sent a letter to the NOP, asking them to:

- provide a public statement that the complaint should have been accorded confidentiality consistent with NOP's need to protect complainants
- cooperate with Evrett's legal counsel
- indemnify him for reasonable costs of defending the lawsuit
- change procedural requirements (through rulemaking, if necessary) to require that courts may only have jurisdiction to consider complaints against inspectors and certifiers with respect to denial of certification or other conduct within the purview of the NOP, **if** the complainant has **first** utilized an administrative investigation process within NOP.

Organic integrity relies on the ability of individuals to register complaints without fear of reprisal, whether in litigation or in attacks on the complainant's character. We look forward to a response from the NOP and to ultimate resolution that will restore public confidence in the complaint process. I will be in Lincoln on behalf of IOIA to sit in on the hearing. I look forward to seeing this smoldering fire put out and public confidence in the complaint process restored – before it burns bigger.

To learn more or make a donation:
www.lunquistlegalfund.org

Training, from page 3

Conference and Retreat Center, Farmington, Minnesota. Each basic course includes 4 days of instruction, focuses on the USDA NOP, and includes a field trip to a certified organic operation, plus ½ day for testing. Crop and Processing Inspection Training courses follow IOIA's curriculum requirements, with classroom instruction on the organic standards; working with organic system plans; how to inspect; audit trail requirements; risk assessment; investigative skills; report writing; approved materials and ingredients; inspector conduct, confidentiality, and ethics; understanding the difference between inspecting and consulting; and effective communication.

IOIA Organic Inspector Training courses are recommended for inspector trainees, certification agency staff, and regulatory agency staff who want to better understand the organic inspection and certification process. Application and further information are available at www.ioia.net. All applications must be received by September 4, 2012. Training cosponsor OCIA (www.ocia.org) is one of the world's largest organic certification entities. OCIA International is a group of growers, processors, manufacturers, and sellers of organic food who strive to build environmental stewardship through ethical partnerships with nature. OCIA has internationally recognized and accredited certification programs, unique for its membership-driven programs, education, and support of organic producers. OCIA has developed detailed standards for organic production and processing, including specialty standards for honey, maple syrup, coffee, wild rice, wild sea vegetables, mushrooms, and personal body care products.

Ontario - Crop Inspection Training November 12-16, 2012

Canadian Organic Growers and IOIA will cosponsor basic crop inspection training in Ontario. The course includes comprehensive training on the Canadian Organic Standards and four days of instruction including a field trip to a certified organic operation, plus one-half day for testing. This training is geared primarily for inspectors, but others such as certification agency staff, regulators, industry consultants, and educators are also welcome. For more information about this training and to download an application, go to http://www.cog.ca/news_events/inspector/ or contact Beth McMahon at COG. E-mail: beth@cog.ca Phone: 613-216-0741 Fax: 613-236-0743 www.cog.ca

Lima, Peru – November 19-23, 2012

IOIA and EKO PRIMUS PERU S.A.C. will cosponsor a 4.5 day Basic Organic Farm Inspection training using USDA National Organic Standards as a reference. The course will be held in Lima, Peru November 19-23, 2012. Instruction will be conducted in Spanish. Please contact Jorge Olivo at ph.: 959777605 or Gavy Leiva at ph.: 945-586-452, or 989-392-788; website www.ekoprimusperu.com, e-mail: ekoprimus@gmail.com or jorge_olivoal@hotmail.com for further information.

San José, Costa Rica – November 26-30, 2012

IOIA and Eco-LOGICA will cosponsor a 4.5 day Basic Organic Farm Inspection training using USDA National Organic Standards as a reference. The course will be held at ICAES Coronado in San José, Costa Rica from November 26-30, 2012. Instruction will be conducted in Spanish. Please contact Sue Wei at ph.: (506) 2297-6676, fax: (506) 2235-1638 or e-mail: swei@eco-logica.com for further information.

Asilomar, California – Advanced Training March 22 and March 24, 2013

with Annual General Membership Meeting March 23. (see page 11 for more information).

Lutz, Florida – April 8-12, 2013 Basic Crop and Processing InspectionTrainings are under development.

New York State – Fall 2013 Basic Crop, Livestock, Processing, and Advanced Trainings are under development.

Watch upcoming IOIA newsletters and the website training page for details as these and other trainings develop.

See page 2 of this issue for information on applying for a scholarship from IOIA

IOIA & OMRI Present Processing Inputs Webinar

The first IOIA/OMRI Processing Inputs Webinar - third in a series of intermediate level training courses - is scheduled for **September 27.** The two organizations joined forces in 2011 to produce NOP-based Crop Inputs, Livestock Inputs, and Processing Inputs training, all delivered via webinar. The course is geared for persons with an understanding of NOP processing standards and processing and handling inspections or certification, preferably having completed an IOIA Basic Processing Inspection Course.

Register soon, prices will change after the early registration periods!

The Organic Materials Review Institute (OMRI) will provide the technical expertise of Lindsay Fernandez-Salvador, OMRI Program Director, as lead presenter. Lisa Pierce, IOIA Inspector Trainer for this course, will assist with the development of course materials and be available on the webinar to augment examples and support the Q & A portion of the webinar. Bob Durst, food chemist and organic processing inspector, reviewer, and consultant, will provide technical assistance. Participants in this essential session for the experienced processing inspector or reviewer will increase skills in what a processing inspector should look for during inspections, and gain a better understanding of input assessment by examining how OMRI (http://www.omri.org) evaluates input materials.

This IOIA/OMRI Webinar course follows the same format as the first two. It is comprised of three components: self-study, webinar, and evaluation. The self-study component includes exercises that are to be completed and submitted to the Trainer in advance of the webinar. Pre-course assignments help participants prepare for the course and to explore resources on OMRI's website. The webinar session consists of 2 parts, each 1.25 hours long with a break between them. The webinar includes "in-class" discussion, examples, exercises and the opportunity for questions and answers. It will address substances on lists 7 CFR 205.605(a) and 205.605(b) including ingredients, sanitizers, and volatile boiler additives. The course concludes with an exam to evaluate individual learning. All webinar participants will receive an individual Esubscription to OMRI. If you are interested in the course but have not completed the IOIA basic processing course, please contact IOIA before registering. The course may require 2-4 hours to complete the pre-course self-study exercises in advance of the webinar (Due at noon on September 25) and approximately 1-1 .5 hours to complete the post assessment test following the webinar (Due on or before: October 4). Enrollment is limited to 20. The webinar is available in the US and Canada via phone or VOIP, available elsewhere via VOIP. A Certificate of Completion or a Letter of Participation will be awarded to all who participate. Those who submit self-study exercises by the deadline and successfully complete a written post-assessment exam will receive a Certificate of Completion.

Cost for the Webinar until September 7 is $275. Discounts for IOIA members and OMRI subscribers are available until September 7. To register for the IOIA/OMRI Processing Inputs Webinar, visit: http://ioia.ganconference.com/?page=REGISTER&meeting=9369804

About the Course Trainers:

Lindsay Fernandez-Salvador holds a B.S. from Oregon State University in Natural Resource Management and an M.S. from University of Florida in Geography. She has over 10 years of work experience on both conventional and organic farms in Oregon, including certification consultation and independent inspecting. She has lived and worked in Latin America, and is fluent in Spanish. She has been the Program Director at OMRI for two years.

Lisa Pierce grew up on a farm in central Alberta and has a degree in Environmental Science and diplomas in Integrated Pest Management and Adult Education. She has been an organic inspector since 1998 and an IOIA Trainer since 2007. She currently works as a contractor for the National Farm Animal Care Council in Canada. Lisa has developed curriculum and delivered courses on integrated pest management and other topics to colleges, non-profit groups and private companies since 1999.

Bob Durst holds B.S. in Chemistry and a M.S. degree in Biochemistry from Oregon State University. He is a Senior Research Assistant at the Linus Pauling Institute in Corvallis, Oregon. He is also Materials and Processing Director for Simple Organic Solutions, a consulting group specializing in the organic industry. He was Senior Faculty Research Assistant, Dept. Food Science and Technology, at OSU for 20 years; food chemist, fruit and juice specialist.

Sector News

NOP Adds Natural Resources Standard to Checklists

The NOP has updated two sections of their Accreditation Checklists to make sure that all NOP-accredited certification agencies are verifying that organic operations implement conservation practices and protect natural resources.

In the Witness Audit Checklist, the NOP now will verify that the certifiers are effectively implementing the requirement to "Maintain or improve natural resources" - standard §205.200. In the Certification File Review Checklist, the NOP now will verify that certifiers are requiring that their farmers, ranchers, wild crop harvesters, and handlers are addressing standard §205.200 in their Organic System Plans. For more information, see http://archive.constantcontact.com/fs054/1103777415326/archive/1110502812671.html

Drought Relief: Organic Farmers with Ruminants

The drought of 2012 is the most serious to impact U.S. agriculture since 1988. As of August 15, 2012, 1,670 U.S. counties have been designated as natural disaster areas due to severe drought.

While these severe conditions affect all farms in these counties, organic ruminant livestock operations--unless their pasture has access to irrigation--may not be able to meet the organic pasture requirements in the USDA organic regulations. Organic ruminant livestock--such as cattle, sheep, and goats--must consume at least 30 percent of their dry matter intake (on average) from certified organic pasture. The rest of their diet must also be certified organic, including hay, grain, and other agricultural products.

Due to the severe drought, USDA is granting a temporary variance from these requirements (Sections 205.237(c) and 205.240 of the USDA organic regulations) with the following restrictions:

* This temporary variance applies only to organic ruminant livestock producers located in counties declared as primary natural disaster areas by Secretary Vilsack [http://r20.rs6.net/tn.jsp?e=001itaGZuF-hDQzz5jeSS497cncrkGorbL34SEN-9wcMEyzfUKWHL5A50P2KQ7IelGQ-iQo7h_0D7qBKPD8Iz8TeOGuqSr-5WeXZjkhVlbagqXKXcngjAmYHNMKn-Mhiu15QHsp6QlC5pz7V1lw=].

* This temporary variance applies to non-irrigated pasture only.

* Producers must supply at least 15 percent of their dry matter intake (on average)from certified organic pasture.

* This temporary variance applies to the 2012 calendar year only.

Status of pectin in Organic

Beginning June 27, all pectin used in organic processed products must be organic if commercially available. If organic pectin is not commercially available, companies may use either high-methoxy or low-methoxy pectin, as long as it has not been amidated (treated with ammonia to cause structural changes). Amidated forms of pectin will be prohibited in certified organic products after June 27. The notice allows certified operations to reformulate organic products containing pectin until Oct. 21, 2012.

Federal Register notice [http://r20.rs6.net/tn.jsp?e=001vGRqYFO_b39PStxEnZsJ6Ph9yZKmH8p_jdW-37wNdMs8awLU1DT0VRCqZc8Fl-fuB1g4PsHhg1f-PKhKk98ZM9rk-ChziEvp7zjvTbIlvwOHXytE2ioI1s-81Aey35Z-TMalzcQ6jTmUiemO-PljTUPJGRl3pxzw_fd_QCAxHga9orgc-natMNKotkMg==]

Bill Proposes Tougher Enforcement for the Organic Label

On June 20, Congresswoman Lois Capps (D-CA) and Congressman Richard Hanna (R-NY), introduced the Organic Standards Protection Act to ensure that products carrying the USDA's organic seal comply with the 1990 Organic Foods Production Act. This act would let the USDA stop sales of illegally represented products, would improve investigations of the products by mandating valid record-keeping, and provide penalties for violation of conclusive revocation of the USDA Organic seal.

Audit Released on NOP's Oversight of National List

USDA's Office of Inspector General (OIG) has released a "no findings" audit report assessing NOP's oversight of the National List of Allowed and Prohibited Substances. In summary, OIG determined that USDA's Agricultural Marketing Service has adequate management controls in place for administering the National List of Allowed and Prohibited Substances. The audit was initiated in response to a Congressional request regarding the NOSB's process for adding new substances to the National List. OIG evaluated the processes used by NOP and the NOSB to review and approve petitions for the inclusion of new substances to the National List, and for evaluating existing substances under the Sunset Provision. It also evaluated the composition of the 2011 NOSB, and assessed the impact of a hotline complaint received during the audit involving the NOSB's approval of a petitioned substance at its fall 2011 meeting. View the OIG Audit Report [http://r20.rs6.net/tn.jsp?e=001RWxaozNM8DZgsUQ5n-j8EV8Go0OelUyuLxSkK9zXrXE1C-matrla4UJaOU1uVRn_eE4hRi8roRrSt-gC1u7Vvs_JjBBEW0KOjrlVCjQHyab-V0MVtj_6EwM3T1DFKiAHpKxRFakn-Q9I0xLzIdBW_RhP1jJsDf6kCjcxA]

Final Rule Establishes Exemptions

The NOP has published a final rule that amends the National List of Allowed and Prohibited Substances. The final rule establishes exemptions for the use of three substances in organic agriculture affecting crop production, livestock production, and processing.

Effective August 3, the allowance for the use of tetracycline for fire blight control in organic apple and pear production will be extended until Oct. 21, 2014. Additionally, producers will have the option of using formic acid to control varroa and trachealmites in organic honey bee operations, and processors will have the option of using attapulgite, a nonsynthetic processing aid, for purification of plant and animal oils.

NOP Handbook Updated

The NOP has updated the audit checklists and Sunset dates sections of the NOP Handbook. View Full Program Handbook [http://r20.rs6.net/tn.jsp?e=001TvVZxYwHLE3MBIsSDMOC6t9gO2EFlyQDScsiilV0MHNENcyJ_SQoosqU0wWwo9Nqm0RSmVcFGG6HKFeGsglUCKIaUVXr2RJJ7bCZwOV3wd9H5A1qa8zcACbeKTK3ZxMmCd2tdS-ytlg=]

Clarification on Lecithin

Earlier this year, the NOP published a Final Rule in the Federal Register that impacted two listings for lecithin on the National List of Allowed and Prohibited Substances. Lecithin is currently used in organic processed products as a natural mixing agent (emulsifier) or lubricant. The NOP subsequently published questions and answers to clarify the types of lecithin allowed in organic processed products.

Lecithin is currently used in organic processed products as a natural mixing agent (emulsifier) or lubricant. The National List formerly allowed the following types of non-organic lecithin:

§ 205.605: Nonagricultural (nonorganic) substances allowed as ingredients in or on processed products labeled as "organic" or "made with organic (specified ingredients or food groups(s))."

(b) Synthetics
Lecithin – bleached
§ 205.606: Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as "organic."
(p) Lecithin – unbleached

Effective March 15, 2012, the listing for bleached lecithin at § 205.605(b) above is removed. The following type of lecithin on § 205.606 is allowed (subject to commercial availability):

§ 205.606: Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as "organic."

(p) Lecithin—de-oiled

Do these changes mean that only organic lecithin can be used in organic processed products?
The change to the listings for lecithin means that organic forms of lecithin must be used in organic processed products, with one exception. Non-organic de-oiled lecithin may be used only when an organic form of de-oiled lecithin is not commercially available.
Under the changes, what forms of lecithin can be used?
There are two forms of lecithin: de-oiled and fluid. Under the changes, the following requirements apply to each of these forms if they are used in organic processed products:
• De-oiled: Nonorganic or organic de-oiled (also called powdered or granular) forms may be used. However, the non-organic form may only be used if organic de-oiled forms are not commercially available. De-oiled forms may either bleached or unbleached.

• Fluid: Fluid lecithin must be organic. Fluid lecithin may be unbleached or bleached with hydrogen peroxide, a bleaching agent, allowed in processed products under § 205.605(b).

NOSB Final Recommendations from spring meeting

The NOSB has posted its final recommendations from its public meeting, held May 22 - 25 in Albuquerque, New Mexico. Additional meeting information as well as the webcast for the Albuquerque meeting are available on the NOSB website.

At the beginning, the NOP provided an update on its activities, priorities, and the role of the NOSB. Over the course of four days, the NOSB heard comments from over 70 members of the public on a wide range of issues. The NOSB discussed these and other suggested changes to their proposals from about 1,700 written public comments. You can **access all petitions and technical reports at** www.ams.usda.gov/NOPNationalList

Materials review organizations. In December 2011, the NOSB recommended that all material review organizations be accredited or formally recognized in a new material review scope. At the May 2012 meeting, the NOSB recommended that the NOP develop guidance materials to material review organizations to promote consistency and uniformity in the short term. Their recommendation outlined a range of criteria and processes that these groups should use when reviewing substances.

Letter to Secretary Vilsack. The NOSB voted to send a letter to the Secretary of Agriculture regarding their establishment of a GMO ad-hoc sub-committee. The letter outlined some of the issues this sub-committee intends to address.

Research priorities framework. The NOSB recommended a set of criteria for identifying research needs and a process for the NOSB to develop and publish a yearly recommendation on emerging research needs.

GMO vaccines. The NOSB requested additional information from the NOP before it makes a recommendation.

Landmark Family Farmers Lawsuit Grows

Eleven prominent law professors and fourteen renowned organic, Biodynamic®, food safety and consumer non-profit organizations have filed separate briefs with the Court of Appeals for the Federal Circuit arguing farmers have the right to protect themselves from being accused of patent infringement by agricultural giant Monsanto.

The brief by the law professors and the brief by the non-profit organizations were filed in support of the seventy-five family farmers, seed businesses, and agricultural organizations representing over 300,000 individuals and 4,500 farms that last year brought a protective legal action seeking a ruling that Monsanto could never sue them for patent infringement if they became contaminated by Monsanto›s genetically modified seed. The case was dismissed by the district court in February and that dismissal is now pending review by the Court of Appeals. The plaintiffs recently filed their opening appeal brief with the appeals court.

«Monsanto continues to claim that Plaintiffs concerns about being accused of patent infringement after being contaminated by Monsanto›s transgenic seed are unsubstantiated and unjustified,» said attorney Dan Ravicher of the not-for-profit legal services organization Public Patent Foundation (PUBPAT), which represents the plaintiffs in the suit against Monsanto known as Organic Seed Growers and Trade Association et al. v Monsanto. "But now two impeccable groups have joined with plaintiffs in explaining to the Court of Appeals how real and legitimate their concerns really are, especially since Monsanto continues to refuse to simply promise never to sue contaminated farmers for patent infringement."

The first group filing a brief in support of the OSGATA plaintiffs includes eleven prominent law professors from throughout the US, including Professor Margo Bagley of the University of Virginia School of Law, Professor Michael Burstein of the Benjamin N. Cardozo School of Law, Professor Rochelle C. Dreyfuss of the New York University School of Law, Professor Brett Frischmann of the Benjamin N. Cardozo School of Law, Professor Erika George of University of Utah S.J. Quinney College of Law, Professor Shubha Ghosh of the University of Wisconsin Law School, Professor Megan M. La Belle of the Catholic University of America Columbus School of Law, Professor Kali Murray of Marquette University Law School, Professor Ted Sichelman of the University of San Diego School of Law, Katherine J. Strandburg of the New York University School of Law, and Melissa Wasserman of the University of Illinois College of Law.

In their amicus brief, the law professors point out that, "broad standing to challenge the validity of patents ensures that the courts can effectively play their critical role in screening out invalid patents." They add, "In actions challenging the validity of a patent, the alleged injury is not only the risk of an infringement suit, but a present restraint on economic activity due to the presence of a potentially invalid exclusive right." The law professors went on to note, "But the validity of issued patents is uncertain until they are tested in court. This uncertainty creates real and present risks for persons wishing to engage in economic activity that might be the subject of an issued patent....When a person is deterred from undertaking valuable activity by the risk that the activity may encroach on another's exclusive rights, that person has incurred an actual, concrete and particularized injury."
More info can be found at www.pubpat.org or www.osgata.org

*[**Note:** IOIA signed on with others in presenting an amici brief in support of the plaintiffs in 2011, as was requested by our members at the 2011 AGM. IOIA has now again signed on as one of a group of amici (friends) of the plaintiff's appeal of the court's dismissal of the suit.]*

Indian state Bans Bt Cotton

On August 9, the Indian state of Maharashtra cancelled Mahyco Monsanto Biotech's license to sell its genetically modified Bt cotton seeds. Mahyco Monsanto Biotech is a 50:50 joint venture between Mahyco and Monsanto Holdings Pvt. Ltd. The company has sub-licensed the Bollgard II and Bollgard technologies to 28 Indian seed companies, each of which has introduced the Bollgard technology into their own germplasm.

But now, all trade activities of Mahyco Monsanto Biotech are illegal in Maharashtra. If there is any violation of the government's orders, there will be criminal action taken against Myhyco Monsanto, the Director of Inputs and Quality Control Dr. Sudam Adsule said in Pune, as he announced the license cancellation.

"If the company challenges the order," said Dr. Adsule, "we have already moved in Mumbai and Aurangabad high court benches. We have given fair chance to the company and all charges of unfair trade practices have been proved. Hence, under the existing cotton seed act we have taken action and it can't be revoked."

"We welcome the decision," said Kishore Tiwari, who heads the farmers' advocacy group Vidarbha Jan Andolan Samiti. "We demand all other 28 companies sub-licensed by MMB should be banned and replaced by traditional Indian cotton seed, as the cost of seeds of straight varieties is much lower than Bt varieties", Tiwari said.

"Bt cotton seed has played a key role in the Vidarbha [see **India**, page 22]

IOIA to Celebrate 2013 Annual Meeting at Asilomar, California

Mark your calendars!
Plan to join us!
Bring your partner! Bring a friend!
or Bring your family!

The IOIA Annual Meeting on March 23 will be flanked by two days of Advanced Organic Inspector Training on March 22 and 24. Participants will have the option of selecting one or both days of training.

IOIA Advanced training agendas will be developed in cooperation with IOIA Executive Director and Training Services Director, local resource people, and member input. One day of Advanced Livestock focus and one day of Advanced Processing focus are planned. The full event agenda is expected to grow to include one or more workshops on March 21 and field trips to local attractions and organic operations on March 25.
Members are invited to suggest keynote speakers and additional topics, activities, and workshops. It is likely that the imminent and long-awaited NOP Aquaculture rule could be released in time for this event. An organic aquaculture workshop could be one of the options to be developed.

The location offers some related area attractions such as the **Monterey Bay Aquarium** to extend learning opportunities.

Our AGM Location for 2013 is Asilomar, Monterey Peninsula - Asilomar State Beach and Conference Grounds. Asilomar's rich history dates back to its origins as a YWCA Leadership Camp built in 1913. Known as Monterey Peninsula's "Refuge by the Sea," the state park is located on 107 acres of breathtakingly gorgeous and ecologically diverse beachfront land, state beach and conference grounds, within the quaint and scenic town of Pacific Grove, California. Asilomar is celebrated for its restored dune ecosystem and architectural significance, with cozy, historic structures designed by renowned architect Julia Morgan between 1913 and 1928. Asilomar offers the simple comforts of cozy cottages and rustic lodges - and an unforgettable escape from the demands of everyday life. Airports to fly to are Monterey (closest) or San Jose (shuttle available). Shared lodging and three meals/day will cost about $130/day. Please do not contact Asilomar directly as members should book through the IOIA room block. For more information about the venue: http://www.visitasilomar.com.

Merrill Hall, Asilomar Conference Grounds

Why this location? First, the process of selecting California involved inviting all members to rank several locations, including California, Costa Rica, and New Orleans. California was the clear winner, probably in part because the state has the largest concentration of inspector members of any state, province, or country. Next came the challenge of selecting a venue with so many good options to choose from. Virtually all California locations look attractive to northerners who will be longing for sunshine and warmth by March, especially those on the ocean. Westerbeke in Sonoma County looked like a close second, but Asilomar gradually pulled farther and farther ahead as the members responded. Sarah Costin, Californian and IOIA member says, "Asilomar wins hands down for me, a nice combination of space and nature - right on the beach with sea otters and seals galore."

In 2014: Tentatively, the BOD has decided to recommend Costa Rica to the AGM as the location for the following AGM. The AGM will decide.

Sonnabend Awarded OTA Leadership Award

IOIA is pleased to report that Zea Sonnabend has been chosen to receive the 2012 OTA Leadership Award for Growing Organic Agriculture. Sonnabend will receive the award at the upcoming OTA Awards Gala on September 19, along with Gary Hirshberg of Stonyfield Farm, who will be receiving OTA's Growing the Organic Industry Award.

The awards, presented annually since 1997 during OTA's Awards Gala, recognize outstanding individuals who have shown leadership and vision in furthering the goals of the organic movement.

Sonnabend has been a policy specialist for California Certified Organic Farmers since 1997, and is an organic farm inspector. After completing a Masters degree in Plant Breeding at Cornell University, she came to California and first worked as the produce manager in a food co-op and served as an organic gardening teacher. She and partners subsequently started Circle I Farm in Los Molinos, CA, which joined CCOF in 1982. Two years later, Sonnabend joined CCOF's Board of Directors as a farmer member.

Serving on CCOF's Standards Committee in 1985, she helped develop CCOF's first handbook and certification requirements, helping lay the foundation for national organic standards. She also pioneered CCOF's Brand Name Product review, which allowed generic and formulated products to be reviewed and permitted in organic farming. She went on to serve on the technical committee of OTA's precursor, the Organic Foods Production Association of North America.

Also on the national front, Sonnabend helped guide the early National Organic Standards Board through its materials review process, serving directly for USDA's National Organic Program from 1994 to 1996 as coordinator of the first Technical Advisory Panel that resulted in more than 160 materials being reviewed for the National List in only three years. In 1996, when it became apparent that a national version of a brand name review for formulated products was needed to serve the growing organic industry, Sonnabend became a founding member of the Organic Materials Review Institute, established in 1997. Serving on OMRI's Board of Directors for six years, she continues to play key roles on the OMRI Crops Review Panel and Advisory Council. In 1993, she joined what is today the Ecological Farming Association, and went on to lead the Ecological Farming (EcoFarm) Conference to 2008, successfully promoting organic and sustainable farming among continuing and new farmers.

"Zea has played a key role in growing organic. She has worked the fields, analyzed the inputs, inspected farms, advocated for farmers, and told it like it is to regulators and policymakers. But, more importantly, she has generously shared with all of us her passion for ensuring the integrity of organic products, and, in doing so, she has helped our movement to grow and to thrive," said Cathy Calfo, Executive Director of CCOF.

Zea Sonnabend has been an Inspector Member of IOIA since its inception. She has helped IOIA at both basic and advanced trainings as a speaker and trainer. Congratulations, Zea, from your colleagues at IOIA!

The recipient of OTA's 2012 Growing the Organic Industry Award is Gary Hirshberg, co-founder and currently chairman of Stonyfield Farm, who has seen the company grow from a seven-cow organic farming school in 1983 to $360 million in annual sales keeping hundreds of organic farmers in business and over 200,000 acres managed using organic practices. The company has also become a model for socially and environmentally responsible businesses, establishing a "Profits for the Planet" program that commits $2 million of its yearly profits to efforts that help protect and restore the Earth. Hirshberg also was instrumental in the creation of Organic Voices, the parent organization behind the Just Label It campaign which he chairs. Other activities include his appointment by the Obama Administration to the Advisory Committee for Trade and Policy Negotiations; his position as a co-chair of the food and agriculture policy effort AGree; his ongoing support for organic research; and his role in advancing the discussion of the organic cause in Washington by arranging a meeting of key organic industry leaders with President Obama.

Awardees are nominated by their peers and then chosen by OTA's Board of Directors.

CANADIAN NEWS

Organic Week Highlights Sector

Canada's **National Organic Week** is the largest annual celebration of organic food, farming and products across the country. This year Organic Week is **September 22 -29** and marks the third annual celebration, with hundreds of individual events showcasing the benefits of organic agriculture and its positive impact on the environment. Organic represents a vibrant alternative food system and an alternative option for clothing, personal care and cleaning products.

Canada enjoys an active organic movement that provides:

- A growing sector. Organic farming is a rare success story for Canadian agriculture with lots of new farmers, fair prices and growing markets in Canada and abroad.
- A transparent food source. Organic foods are the most regulated in Canada, offering Canadians a healthy source of food that isn't just good for our health, but also good for the health of our environment.
- A source of food that is sustainable in the future. Organic farmers work with nature, not against it to produce food that doesn't degrade soil quality, ensuring future generations will have access to the rich farmland that exists in Canada.

Last year, events included anything from pickling workshops to recipes contests, farm tours, or organic food and drink tastings in retail locations across the country. If you want to get involved in organic week this year check out the Organic Week Events website www.organicweek.ca or plan an event in your community and let them know about it.

Remember Organic Week is September 22 - 29
How will you celebrate organics?

IOIA/COG CoSponsor Training

COG is co-sponsoring an IOIA Basic Inspector training Nov 12-16th just outside Toronto. Open to those who are interested in becoming an inspector, working in the organic industry, or just want a better understanding of the Canadian Organic Standards and inspection process.
You must apply by September 28th to be considered for the course. Enrollment is limited! Info and application are available at www.cog.ca
All participants are required to have a hard copy of the most recent Organic Standards, Permitted Substances List, as well as a digital copy of the Organic Products Regulations and Operating Manual.

2011 Census of Agriculture

Every five years, Statistics Canada releases the Census of Agriculture. Going as far back as 1871, the census focuses on collecting data from any persons responsible for operating a farm or an agricultural operation. Initial findings from the 2011 Census of Agriculture are available on the Statistics Canada website. Of note, total farms in Canada have declined by 17 percent since 2001, while certified organic operations have increased by 66.5 percent.

Funding for Quebec Organic Centre

On June 5, the new Organic Agriculture Research Centre in Saint-Bruno-de-Montarville received funding of over $13 Million. This amount will assist in the creation of the "Platform for Innovation in Organic Agriculture," and the procurement of machinery and scientific equipment to help address the research and development needs of over 30 organizations involved in organic agriculture.
Full details on the project are at: http://www.agr.gc.ca/cb/index_e.php?s1=n&s2=2012&page=n120605

Remembering an Organic Pioneer

Organic pioneer Clark Phillips passed away June 27. Clark and his wife Susan Tyler began farming full-time in 1966 and were both very active in organic standards and certification work. Clark was on the Executive Board of the Organic Crop Improvement Association, served on the Canadian General Standards Board Organic Agricultural Technical Committee on standards developments, was very active in the Atlantic Canadian Organic Network (ACORN), and served on the Board of Directors at the Organic Agriculture Centre of Canada.

MOA to Hold 1st Organic Poultry Symposium

The Missouri Organic Association (MOA) will be hosting the 1st Organic Poultry Symposium on February 7 & 8, 2013 at the University Plaza Hotel, Springfield, Missouri. Registration is $50 per day. This is a HUGE VALUE and IOIA encourages members to check out this event, organized by Sue Baird, Chairman of the Board of Directors of MOA, who is also an inspector and IOIA member. More info at: www.missouriorganic.org

Thursday, Feb 7, 2013 — 10-12 AM: Organic Poultry Regulations- Laying Hens, Pullets & Broilers- Cissy Bowman
This session will provide a comprehensive overview of the current and proposed organic poultry regulations for all species and life stages of laying pullets & hens, broiler and turkey slaughter operations.

1-2 PM: Review of an Organic Poultry System Plan for NOP Compliance- Organic Certifiers Panel; Jessica Irvin, ICO, Chair This review discussion will focus on what is expected from the producer on the OSP and accompanying documents that would determine the "Ability to Comply" with the NOP regulations. Special emphasis will be given to review of specific stage of life housing & outdoor access issues, facility schematics, pest management, & feed issues.

2:15- 4:00 PM: Organic Poultry Feed - Don Brubaker, Chair Join this Panel of poultry nutritionists and feed manufacturers as they discuss providing nutrition for the poultry omnivore diet for the differing life stages and species of poultry, with special emphasis being given to the use of synthetic DL Methionine and possible natural replacements for DL Methionine.
Panel Participants: Don Brubaker Fertrell Feeds — Dan Masters Hiland's All Natural Feeds
Dr. David Bane, DVD, PhD — Dr. Jonathan "Jon" R. Moyle, Ph.D- U of AR

4- 5:00 PM: Determining Approved Organic Poultry Health Substances- Corinne Kolm, OMRI OMRI will present on how they determine organic compliance for poultry input materials. This session will include an interactive materials review of potential poultry input substances.

6-9 PM: MOA Iron Chef Competition, Executive Chef Rob Corliss, Host. Vendor Reception & MO Wine Tasting
Chefs will be competing in Iron Chef Competition using MO organic and sustainably produced foods.

Friday, Feb 8, 2013 — 9:00- 11:00 AM: Identification of Poultry Diseases- Dr. Dan Shaw, UMO Pathologist, Poultry Diagnostic Lab Veterinarian & Dr. David Bane, DVD, PhD This session is designed to assist poultry producers in diagnosing common poultry diseases. Dr. Shaw will show slides of common poultry diseases using both observation of the bird's health and behaviors and basic autopsy diagnostic tools for disease identification of the of the birds. Dr. David Bane, DVD, PhD will follow with organically approved treatment solutions.

11- 12 Noon: Housing & Spacing Issues- Dr. Wendy Fulwider CROPP, NOSB Board Member, Chair This will be a panel discussion on designing poultry housing, to include such issues as numbers of feeders, waterers, and nests needed per bird numbers, design of ventilation systems, meeting the NOP regulation for direct sunlight and adequate bird stocking density issues. Panel Participants: Tim Ferguson, MOARK, LLC — Ashley Swaffer- AR Valley Egg Producers
Mac Stone, Elmwood Stock Farm & NOSB member — Certifier, TBD

1-2 PM: Poultry Outdoor Access- Dr. Wendy Fulwider The panel will continue their discussion on poultry living conditions, with this hour focusing on the issues arising from the NOP requirement for outdoor access issues including, dirt versus no dirt, etc. Panel Participants: Tim Ferguson, MOARK, LLC — Ashley Swaffer- AR Valley Egg Producers
Mac Stone, Elmwood Stock Farm & NOSB member

2:30- 4 PM: Virtual Organic Laying Hen House Inspection-Margaret Scoles, IOIA ED Margaret Scoles, Executive Director of the International Organic Inspectors Association (IOIA) will conduct a virtual inspection of a laying hen operation. The power point slide will walk you through the inspection of a laying hen house, egg conveyor belt and egg packing room, coolers, and the necessary documents needed for compliance. Come learn from the best as she demonstrates a full inspection of the facility.

4-5 PM: Final Review for Organic Compliance & Other Issues- Organic Certifiers Panel; Jessica Irvin. The panel of organic certifiers will conduct a final review of the OSP and inspection report to determine organic certification. Questions and answer time as requested by the participants.

Resources

National List Reference Trying to find out when a National List substance is up for Sunset review or is going to expire? For easy reference, the NOP has published **NOP 5611**, **National List Sunset Dates**, a table of the sunset or expiration dates for all substances included on the National List of Allowed and Prohibited Substances (National List).
Under the Organic Foods Production Act of 1990, the NOSB must review all substances on the National List every five years and recommend renewing, removing, or changing each listing. This process is commonly referred to as "Sunset review." NOP 5611 is intended to provide an easy way to identify the Sunset or expiration date for all substances included on the National List. It has been incorporated as part of the NOP Program Handbook. View the list at http://1.usa.gov/sunset-dates.

New Textbook: Organic Crop Breeding
The first textbook on organic crop breeding has been published by Edith T. Lammerts Van Bueren and James Myers. This comprehensive text provides readers a review of the latest efforts by crop breeders to develop improved varieties for organic production. The book opens with chapters looking at breeding efforts that focus on specific valuable traits such as quality, pest, and disease resistance, as well as the impacts improved breeding efforts can have on organic production. The second part of the book is a series of case studies from around the globe that look at breeding efforts underway in crops ranging from carrots to corn. Find out more at http://blog.seedalliance.org/2012/07/02/new-textbook-the-first-on-breeding-for-organic-agriculture/

OTA's 2012 Organic Industry Survey is now available for purchase on OTA's web site. The survey contains a decade's worth of trended data on eight major food categories, and six non-food categories. The report also delineates channel distribution for organic products, and explores critical issues facing organic businesses. New to the Organic Industry Survey for 2012 is a discussion of the strategic issue of organic seed stocks. www.ota.com

Comprehensive Sustainable Ag Resources
AgWeb: The Ultimate Agricultural Research Directory
https://attra.ncat.org/searchAgWeb.html
and in Spanish language!
https://attra.ncat.org/espanol/

New website reports on transition initiative The *Tools for Organic Transition* (TFT) Project, a four-year research project on the economics of organic transition, now has a website with profiles of newly certified and transitioning farmers, project newsletters, research findings, survey results and events.The website was launched in cooperation with eOrganic by the TFT Project Team, which includes the University of Minnesota, the Center for Farm Financial Management, the Minnesota Institute for Sustainable Agriculture, the Minnesota State Colleges and Universities' Farm Business Management Program and the Minnesota Department of Agriculture. http://eorganic.info/toolsfortransition

USDA updates Know Your Food Compass In July, the USDA released an updated version of the *Know Your Farmer, Know Your Food Compass,* with a new map of farmer's markets, food hubs and processing facilities. http://cts.vresp.com/c/?MidwestOrganicSustai/9307602535/70afd37ee2/9da40e4936/navid=KYF_COMPASS

New Publication on GMO Contamination Prevention Jim Riddle, Organic Outreach Coordinator for the University of Minnesota Southwest Research and Outreach Center, has released a newly revised and expanded publication, GMO Contamination Prevention – What Does It Take?

The publication describes best management practices for growers of GMO and non—GMO crops, including certified organic crops, to help minimize GMO contamination of non-GMO crops. The 8-page guide contains commonsense steps that producers can take to reduce risks of GMO contamination.
http://swroc.cfans.umn.edu/prod/groups/cfans/@pub/@cfans/@swroc/documents/article/cfans_article_390283.pdf

New Resource - eOrganic eOrganic is a web community where organic agriculture farmers, researchers, and educators network; exchange objective, research- and experience-based information; learn together; and communicate regionally, nationally, and internationally. Find all eOrganic articles, videos and webinars at http://extension.org/organic_production

New Resources from eOrganic
Soilborne Disease Management in Organic Vegetable Production, by Fulya Baysal-Gurel, Brian McSpadden Gardener, and Sally Miller, of the Department of Plant Pathology at The Ohio State University

Videos on Plant Propagation and Pest Management for Beginning Farmers from Penn State Extension. These farm profile videos are designed to give new farmers ideas and advice from experienced producers.

Beginners challenged at Basic Farm Inspectors Training course

by Mutsumi Sakuyoshi

IOIA sister organization JOIA held IOIA/JOIA Basic Farm Inspectors training course from June 5th to 8th. The lodge was located on the small island "Awaji" , western part of Japan. Our trainings have been set up in eastern part mainly, because less attendees from western part. But we know a lot of farms/processing plants in western part and some of old aged inspectors are going to resign their jobs. So we decided to set up our training in the west.

Prior to decide the location, some of JOIA west committee members worried about the participants. Unfortunately it was right. We got 11 people to attend, but none of them came from west area. Only one came from Kyushu island. Our market research was wrong…..

And this time, the participants were a very unique balance. Big change was the balance of female and male. Normally in case of farm inspectors training course, female participants number is smaller than male. But this time, 7 female and 5 males! And most of female were beginner of agriculture, living in the city, and the ages were from 20s to 50s. The other hands, whole male have enough background of agriculture and the age were over older. Youngest one is middle of 50s, but others over 60s. So most of male seemed very happy to work with younger ladies during the course.

The farm course is always pretty busy to finish whole the tasks within the fixed time. But this year participants worked harder than general. We could stay at the same place during the course (JOIA have not been set up in hotels recently). So participants wanted to work more, after the fixed session was finished. So every night they talked/studied until 9-10 pm. See the smiles of participants with a farmer. Even though the background of agriculture is less, they prepare a lot prior to attend the course. And most of them work in the organic industry. Some could not pass the report, but I was surprised whole beginners passed the exam. How hard they work!

IOIA Basic Crops and Basic Processing Inspection Training Comes to Washington State

by Betsy Levy

A bumper cherry crop was ripening when IOIA Basic Crops Inspection and Basic Processing Inspection course participants descended on Leavenworth, Washington June 11-15, 2012. Able IOIA Trainers Garry Lean (Crops) and Stanley Edwards (Processing) led the courses, with IOIA's Training Services Director Jonda Crosby and WSDA Organic Food Program Coordinator Brenda Book co-hosting.

If the middle of the country is America's breadbasket, Washington State could arguably be called its fruit bowl. Berries of all kinds abound on the west side of the state, and orchard fruits – apples, pears, cherries and stone fruit – flourish east of the Cascade Mountains. Much of this eastside production is organic, making Leavenworth prime IOIA training ground. Orchard fruit alone makes up 20% of the state's organic acres. And organic apples comprise nearly 10% of Washington's apple-producing acres. Is that a lot of apples? Why yes, it is - three out of four organic apples grown in the U.S. come from eastern Washington.

We (I was one lucky attendee) put up at the Grunewald Guild, a Christian retreat center set among aromatic ponderosa pines in the Cascades foothills. Evidence of the Guild's mission to foster artistic expression was all around in fiber art hangings, pottery and paintings. We tossed our bags onto comfortable beds in timber-framed group housing – a few lucky people scored the live-in school bus and yurt – and settled in for several days of orchards, orchards, orchards, with a few vegetables tossed in for diversity.

Nearby Wenatchee is home to Washington State University's Tree Fruit Research and Extension Center. The week after IOIA's trainings, the Center held the 2nd International Organic Fruit Research Symposium in Leavenworth, drawing researchers from around the world. In the coming months the Center plans to make many of the conference presentations available as videos on eOrganic (keep an eye on http://www.extension.org/pages/25242/webinars-by-eorganic).

Participants naturally included a good-sized contingent from WSDA's Organic Food Program, a co-sponsor of this IOIA training. Others came from as far afield as Gainesville, Florida. In all, 12 people attended the Processing training, 20 the Crops training. One couple, Steve Thorne and his wife, drove all the way from Wisconsin so that Steve could attend the Crops training. The drive, and the stay near Grunewald, was the honeymoon they never took 39 years ago.

Mornings were crisp, afternoons dry and warm. The Grunewald folks were accommodating, kind and friendly, and cook Nathan conjured a steady stream of delicious meals from his galley kitchen, even hand-roasting the coffee beans. We all met at 7 a.m. for darned good from-scratch meals featuring vegetables grown on site and at nearby market gardens, celebrated Copper River salmon, hot breakfasts with vegan as well as meat-centered options, and what one Guild member described as "the most coffee I've ever seen any retreat group drink."

We all needed that coffee as the homework groups gathered most evenings to crank out IOIA assignments. Other libations were popular too. In the few unscripted hours we crossed a footbridge over the Wenatchee River and walked the half-mile to the local general store, went for trail runs in the forest, and dragged our dinner chairs out on the grass to enjoy the stars and conversation.

Thursdays, as ever, marked our IOIA mock-crop inspection and processing inspection field trips. We broke into groups of 5-7 and headed into the hills for orchards, fruit packing facilities, and market gardens. Garry's group drove through the hills, passing bison and alpaca operations, fruit stands and mountain lakes, then was privileged to wander through a pear orchard set on the slopes of a blindingly green valley complete with Sound of Music snow-capped mountain backdrop . Agriculture looks so many ways; for my money, this particular setting would be pretty hard to beat for scenic value.

We learned that organic orchard crop culture for much of the year boils down to sanitation, keeping the trees trimmed, the fruit thinned, the drops picked up, all with the goal of controlling pests and disease. The beauty of the pear trees, with their dark red or green immature fruit against pale smooth bark, was the beauty of living things painstakingly tended.

My co-worker Nate Lewis took the processing course and visited a fruit packing shed, a serious misnomer conjuring a modest backyard structure. The actual "sheds" cover acres; storage coolers have soaring 40-foot ceilings, fruit arrive from the orchards in 800-lb. bins, and some sheds contain apple washing "flumes" (troughs of moving water) the length of Olympic pools, with dozens of lanes marching across one cavernous space.

During crops training we were brought up to date about recent NOP developments. New this summer are the Equivalency agreements between the NOP and its EU and Canadian counterparts. The terms affect U.S. organic apple and pear production, in that organic producers no longer have to acquire separate certification that they meet EU and Canadian organic standards. One of the few remaining unresolved differences between NOP and these other standards is the prohibition against the use of antibiotics, which are sometimes applied as foliar sprays to prevent apple and pear blight. Orchardists wishing to sell to the EU may work with their certifiers to have their compliance with this prohibition noted on their NOP certificates.

It wouldn't be an IOIA training if we weren't all short on sleep at test-taking time Friday morning. Someone wisely suggested (a little too late) that IOIA training group photos should be taken on Monday evenings, with everyone shiny and primed for the week, instead of Friday mornings, when we were haggard with test jitters and lack of sleep. I think we all look pretty good under the circumstances! The test over, we downed one last cup of Nathan's coffee and a bar cookie, car doors slammed under the pines, and everyone dispersed, west for the mountain passes between Leavenworth and Olympia or the Seattle airport, or east, through the rolling wheat-covered hills of the Palouse to states beyond. Cherry picking had begun. In all corners of the country we would remember Leavenworth and the abundance that pours from its orchards, when we saw the first of this summer's shining dark red Bings in the produce aisle.

IOIA Processor Training, Leavenworth WA

by Stanley Edwards

Sharp minds came together at the Grunewald Guild in rural central Washington, not for art classes or a meditation retreat, but to study the intricacies of organic standards and certification inspections. Staff at the center were blown away at the liters of coffee consumed by the group and luckily, kept it flowing, for the intensity of the course requires large amounts of caffeine! They also kept us well fed; reassurances that a balanced meal was coming rose from the kitchen below the classroom, where whiffs of tasty baked goods were accompanied with riffs from live classic rock recordings.

An equal mixture of WSDA staff inspectors and reviewers and several industry attendees elevated our discussions on all subjects, but especially, the metamorphic National List. We also explored the wide variety of operations the organic inspector is exposed to, standards in one hand and calculators in the other. Presentations were interrupted with discussions, some of which took us out to the sunny mountain weather of Plain, WA.

Fumbling Towards Complexity, Part IV:

Bringing Nature Home — Applying the NOSB's Biodiversity Criteria and WFA's Compliance Guide to Farms Exhibiting Signs of Nature Deficit Disorder

By Tony Fleming

(ed. note-this is the fourth in an occasional series examining the role of natural resources in the certification process, and exploring some of the practical and institutional challenges that hinder inspectors' ability to assess and interpret biodiversity management on NOP-certified farms. Part III appeared in the previous newsletter.)

In the previous installment of this series, we examined the practices at the "Lake Michigan" farm to highlight a variety of positive compliance approaches taken by the operator to maintain or improve the natural resources of the operation. The net effect of these practices was to foster complex relationships at many levels among the myriad organisms within the farm's borders, including its cultivated crops, thereby seamlessly integrating biodiversity into virtually every facet of the farm's operation. I believe this is what is meant by the term "sustainability", because much of the work came at the front end of this process and was designed to establish the right conditions to allow biodiversity to flourish on its own, without the need for constant large-scale interventions on the part of the operator. In this article, we look at the challenges and opportunities associated with inspecting farms on the opposite side of the biodiversity spectrum, using the "Barren County" example presented in the previous installment.

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Compared to the "Lake Michigan" farm, conditions are very different at the "Barren County" farm. The operator has little knowledge of local natural resources; although he certainly isn't hostile to nature or the idea of incorporating more conservation measures, his interests appear to lie elsewhere. Other than indicating "buffer zones", the farm map is uninformative. The operator has initiated practices to improve soil quality, though the lack of biodiversity in the rotation leaves something to be desired, especially in light of the limited biodiversity elsewhere on the farm. Nevertheless, the soil appears healthy and supports good crop yields. Beyond that, however, there doesn't appear to be much effort invested in maintaining or improving other natural resources. And this is where things get interesting with respect to the rule, and require the inspector to use a considerable amount of "informed judgment".

Let's take the more obvious problems first. Leaving unincorporated manure on the ground over the winter is known to pose a risk to environmental quality. It is analogous to applying manure to frozen ground, a practice specifically prohibited by many organic standards prior to the NOP. What happened here clearly constitutes a noncompliance under the NOP (205.203.c), because the farmer had control over whether and when the poultry litter was applied. Whether or not any effluent actually ran off and caused contamination would be difficult to prove after the fact and is irrelevant: the fact that a creek flows past these fields just amplifies the risk.

Likewise, I take a dim view of the conversion of woodland, even a young one, into a dirt-bike course and would recommend a noncompliance. While the rule does not expressly forbid such a thing, the Preamble includes the phrase (referring to biodiversity) "…and avoid, *to the extent practicable*, any activities that would diminish it". There were other places such a course could have been established at this farm, among them several depressional areas in the fields where crop production was marginal and the operator was considering installing additional drainage tile. At least one of these areas was closer to the house and barn than where the course ultimately was established. I ended up giving the operator some grief over this, even though there was little to hang my hat on in the standards at the time. An important observation in this regard is that the conversion of even a few acres of woodlands represented a fairly serious loss of biodiversity at this already nature-challenged farm, and was not mitigated by the establishment of other natural areas elsewhere on the farm. WFA's "Biodiversity Compliance Assessment in Organic Agricultural Systems" (see http://www.wildfarmalliance.org/resources/Biodiversity%20Compliance.pdf) considers the conversion of primary ecosystems as a major noncompliance indicator, and cites several parts of the NOSB's biodiversity criteria in support, most notably "native habitats not converted to farmland since certification". While the ultimate usage of the converted land in this example is not "farmland", to me, this seems like a no-brainer.

On the other hand, the situation with the creek on the property is problematic. The operator had little control over the recent incursion by the county drainage board, which is a fact of life in some states. From personal experience, it is very difficult, time-consuming, and costly to challenge these drainage projects, even though the science weighs heavily in favor of the challenger. And a farmer who challenges one runs the risk of being cast as a pariah in his local community, particularly when ill-informed neighbors are the ones demanding the project to "prevent flooding". In instances where there doesn't appear to be much local opposition to help strategize and defer the costs of the inevitable legal bills, the most practical strategy may be to simply try to make the best of a bad situation.

In my view, this is where the unreal-

ized opportunity lies on this particular farm. We're talking about approximately 1,000 linear feet of stream channel that passes through the farm—I've seen much longer riparian corridors established on organic farms—and since this farm lies within the Great Lakes basin, it is eligible for funding through the Great Lakes Initiative (www.epa.gov/glnpo/glri/) to defray 75% or more of the costs of the project. And this is exactly how I would put it to this farmer. It is a golden opportunity to create some serious wildlife habitat, improve water quality, and start to establish connectivity along an obvious riparian corridor. I would strongly suggest he pay a visit to his local NRCS office to learn about the options. Had the operator's OSP contained the question (from the NOSB's biodiversity criteria) "*How do you manage water for the needs of crops/livestock, native species and riparian ecosystems*"?, which has among its options "*retain/restore vegetated riparian buffers/wetlands*" and "*protect/improve natural hydrology/ ecological function of riparian area*", perhaps he would have had greater awareness of the options. Of course, how that question was answered could potentially affect whether the situation warranted a noncompliance: if the operator had checked one of these answers without actually taking any initiative, that would bring into play the phrase from the preamble "*Compliance with the requirement to conserve biodiversity requires that a producer incorporate practices in his or her organic system plan that are beneficial to biodiversity on his or her operation*".

In the actual case at hand, however, I would not recommend a noncompliance for the condition of the stream banks: perhaps another inspector might feel differently, but to me, that seems counterproductive at this stage, particularly if I'm trying to convince the operator of the merits of becoming more conservation minded. Although the effort to reseed the stream banks was lackluster, the farmer was not the one who channelized the creek, nor is he preventing vegetation from naturally recolonizing the stream banks, which would be a noncompliance. One other factor not mentioned earlier that played a role in my thinking is that the creek was just as sediment laden where it entered the farm as it is where it left—hardly surprising considering the scope of the drainage project—thus, it would have been difficult to convince myself that this particular organic farm was the cause of the poor water quality. I might have felt differently if the water entering the property was clear.

Another problematic aspect of this farm under the NOP is the condition of the buffer zones. Looked at purely in terms of their abilities to block drift, these dense, shrubby buffers were awesome, and the farmer was rightfully proud of them. Not many molecules of atrazine or Round-up are going to get through a 50-foot wide thicket of autumn olive and buckthorn! The trouble is, not much else can either, whether large browsing ruminants like deer (neither ruminants or insects native to North America eat the leaves of these plants) or native plants that can't get established beneath these shrubs, because one is allelopathic and the other puts out so much nitrogen through its roots that most native plants can't reproduce. The result is an alien monoculture that suppresses biodiversity.

As an inspector, dealing with invasive non-native plants in uncultivated areas is subjective. In this case, it's a real conundrum. The operator had nothing to do with the appearance of these shrubs (that's the thing about invasive plants, they just show up, like an unwelcome house guest), though neither was he aware of what they were. This could be construed as a lack of monitoring per 205.201 (a) (3). But the NOP rule doesn't exactly mandate that an operator remove alien plants—after all, most organic field crops are also not native to North America—though it does require the operator to "use management practices to prevent *crop* pests, weeds, and diseases…". As invasive as they are to natural areas, neither buckthorn or autumn olive can be construed as a crop weed in an annual cropping system (though they could pose a serious challenge to many perennial systems). Moreover, wholesale removal of the shrubbery would greatly diminish the effectiveness of the buffer zones. Both shrubs resprout vigorously when cut, making organic methods of control difficult and time consuming, especially at the scale of the problem here. On the other hand, the NOSB biodiversity criteria include the question "*What actions do you take to control invasive plant/animal species, especially those threatening natural areas?*, while WFA's compliance guide further elaborates on this topic as a positive compliance indicator.

In the case at hand, a measured approach seems best. I would include all of these observations as a 'comment' in the inspection report, while urging the operator to utilize the expertise available through the NRCS, the local native plant society, and other organizations to develop a workable plan of attack that doesn't ruin the overall effectiveness of the buffer, or the operator's future interest in conservation. Most certifiers include items in their client correspondence with headings like "recommendations", "opportunities for improvement", and the like to communicate situations that may not rise to the level of a noncompliance, but could benefit from additional attention by the client to better meet the intent of the NOP rule.

To this category I might add some other currently unrealized biodiversity opportunities available at this farm. One of these is the possibility of restoring [see **Biodiversity,** page 22]

GMO News

GMO Label Battle Hits California

Proposition 37, aka, the California Right To Know Genetically Engineered Food Act, promises to set up a big-money battle pitting natural food businesses and activists against multinational companies including PepsiCo, Coca-Cola and Kellogg. Backers and opponents have already raised nearly $4 million combined for campaigns to sway voters, an amount that's likely to swell into the tens of millions of dollars as the November election approaches.

The outcome in California could rattle the entire U.S. food chain. An estimated 70% to 80% of processed foods sold in supermarkets could be affected, industry experts said, along with a variety of fresh fruits and vegetables. The measure qualified for the California ballot with nearly 1 million signatures; labeling in the state could set a precedent that's followed nationwide. Backers of the initiative are encouraged by a pair of recent national opinion surveys showing that about 9 out of 10 consumers support labeling. A California-specific poll, released July 18 by the Business Roundtable and the Pepperdine University School of Public Policy, showed Proposition 37 has an almost 3-to-1 ratio of support, with 64.9% of prospective voters favoring it, compared with 23.9% opposed.

Opponents say labeling would unfairly besmirch popular and reputable products, raise food prices and spur frivolous lawsuits while doing little to protect the public's health. They contend that passage of the initiative could create a cumbersome patchwork of state food-labeling laws if other states follow California's lead.

The initiative defines genetically engineered food as produced from a plant or animal whose biological traits contain DNA that has been manipulated in a laboratory at the cellular level. The technique was pioneered more than two decades ago to boost productivity by making crops resistant to insects, plant diseases, pesticides and herbicides. The biggest successes have been with commodities that are staples in most processed foods. Genetically engineered crops account for about 90% of U.S. corn, soybean and sugar beet production. And the trend is growing. Genetically modified fresh fruits and vegetables, including Hawaiian papayas, sweet corn, zucchini and yellow squash are now widely sold.

The U.S. Food and Drug Administration has decreed genetically engineered foods to be safe. Although the agency requires that most food products carry labels with detailed health and safety information including ingredients, calories, sodium levels and potential allergic reactions, the agency has ruled that labels need not reflect whether ingredients have been genetically engineered. The FDA's labeling policy has remained essentially unchanged since 1992, when it said it "has no basis for concluding that bioengineered foods differ from other foods in any meaningful or uniform way."

But some consumers and scientists worry about unforeseen risks, such as the potential for GMO foods to cause allergic reactions in humans or contamination of non-genetically engineered fields. About 50 countries across Europe, South America and Asia have passed labeling requirements for genetically engineered foods. In the U.S., similar efforts in 20 states, including Oregon, New York and Vermont, failed to overcome opposition from the processed food and biotech industries, the latter from fears that Monsanto would sue the state.

As proposed, labels saying "genetically engineered" would have to be placed on the front of individual packages of raw GMO food products sold beginning Jan. 1, 2014. Similar labels for bulk food would appear on shelves or bins. Processed foods, including canned, frozen and milled products, would carry labels saying they were "partially produced" or "may be partially produced ... with genetic engineering." Enforcement of the act would be left to state agencies and private attorneys, who can file lawsuits seeking court injunctions against the sale of a product.

For now, most of the action is on the internet: proponents are at carighttoknow.org and opponents at noprop37.com.

Los Angeles Times July 19, 2012

India to require labeling for GMO foods

According to *The Times of India*, the government of India has adopted new rules mandating that food products containing GMO carry a "GM" label, beginning January 2013. [that's not all that India is up to - see article on page 10-Ed.]

GMO Myths and Truths - New Report

A new report, "GMO Myths and Truths: An evidence-based examination of the claims made for the safety and efficacy of genetically modified crops", presents a large body of peer-reviewed scientific and other authoritative evidence of the hazards to health and the environment posed by genetically engineered crops and organisms.

The report, by Michael Antoniou, PhD, Claire Robinson, and John Fagan, PhD is published by Earth Open Source (June 2012). The report is 123 pages long and contains over 600 citations, many of them from the peer-reviewed scientific literature and the rest from reports by scientists, physicians, government bodies, industry, and the media. The report is available at: http://earthopensource.org/index.php/reports/58

GMO Sugar Beets Get Green Light

Excerpted from Grist Magazine

On July 19 USDA ruled once and for all to allow unrestricted planting of Monsanto's GMO sugar beets. This announcement puts an end to a long court battle to force the USDA to uphold the law.

To quickly review: USDA was forced to perform a court-ordered environmental review of the GMO sugar beet seed and to restrict planting by farmers until the review was finished. This was a review that the USDA had failed to complete back in 2008 when it had allowed farmers to begin using the seed. This failure was in violation of law and was the grounds for the court's intervention after several consumer groups filed suit. And though the agency flouted a court-ordered halt to planting out of concern about a sugar shortage, they did ultimately comply with the judge's order to finish a full review.

The ruling came out of the agency's Animal and Plant Health Inspection Service (APHIS), the division in charge of regulating genetically modified food. And, as if to stress the fact that the process is complete and GMO sugar beets are totally in the clear, the USDA declared in the announcement that "this is APHIS' final regulatory determination in this matter."
The review was released in June so there was little that was surprising in the final announcement. But the language that APHIS used explains a lot about federal policy on GMOs. As the agency put it:

After completing both a thorough environmental impact statement (EIS) and plant pest risk assessment (PPRA) ... APHIS has determined that, from the standpoint of plant pest risk, RR sugar beets are as safe as traditionally bred sugar beets.

In other words, the only grounds on which the USDA judges risks with GMOs are their threat to turn into a "pest plant," i.e. a plant that could cause trouble for other crops. What about all the other potential risks GMOs represent - health, ecological, economic, etc.? Well, the fact is that Congress has never written a law designed to regulate genetically modified food; GMO regulation has been shoehorned into existing law (by then-Vice President Dan Quayle, no less). And the controlling regulations for GMOs are the USDA's "plant pest" rules. This fact allows the USDA to keep the bar for approval very low - and it's a bar that every GMO seed ever submitted for approval has managed to clear.

The sad truth is that GMO sugar beets are probably far safer than what's coming down the pike. For instance, Agent Orange Corn - corn modified to tolerate the toxic and volatile pesticide 2,4-D - is close to winning USDA approval. Then, in early in July, the USDA indicated that Agent Orange Soy is on the way to approval, as well. These last two GMO evil twins may be the genetically modified straw that finally breaks farmers' backs, especially organic farmers and other non-GMO-using conventional farmers. On top of the risks from the seed itself, farmers will need to confront the fact that 2,4-D is notorious for drifting miles (like, up to 100 miles) away from the farms on which it is used.

If 2,4-D use increases the way many think it will if USDA follows through on its intention to approve the two genetically modified crops, stories such as the one above will become commonplace. Yet despite the danger of drift and because of the growing scourge of superweeds - weeds resistant to Monsanto's RoundUp pesticide - many farmers will be tempted to use the 2,4-D-resistant corn and soy.

Because the USDA can only regulate these seeds in terms of whether or not they will interfere with other crops, the agency likes to behave as if its hands are tied. This is what George Kimbrell of the advocacy group Center for Food Safety described as a claim of "regulatory incompetence." Here's his reaction at the time:

We strongly disagree with USDA's claims of regulatory impotence ... [This claim is]contrary to the statute and Supreme Court, in addition to being extremely bad policy. USDA's job is to protect all farmers and the environment, not just biotech special interests."

USDA won't do that unless Congress forces it to. As for Congress, the Senate recently rejected an attempt to attach a GMO labeling law to the farm bill, and the House is more likely to legislate mandatory GMO consumption than it is to give the USDA powerful tools to regulate it.

At this point, the only hope is empowering consumers - and California, with its GMO labeling referendum on the November ballot, may be coming to the rescue. Prop 37 is leading comfortably in the polls. Political blogger Kevin Drum, has a rule of thumb that a referendum has to have support of around 65 percent at the start of a campaign to maintain its majority by election day - which is exactly where the proposition is polling now.

Once consumers have the opportunity to see just how much GMO food they're eating, it will be up to them to make different choices (or not). But if they do start to avoid buying foods with the GMO label, farmers may discover that the "simplicity" of GMO agriculture is no longer worth it.

http://grist.org/industrial-agriculture/gmo-sugar-beets-get-the-green-light/

Biodiversity, from page 19

wetlands in one or more of the wet depressions that are currently cultivated. The operator has already indicated the marginal nature of crop production and the possibility of installing more drainage tile. Likewise, there are opportunities to turn the riparian corridor, buffer zones, and field edges into naturalized areas that enhance all of the farm's natural resources and might even benefit the cultivated crops by providing habitat for beneficial insects and birds. Why not take the opportunity to try and change the mindset just a bit? Particularly in light of the many technical and financial resources available, which means that the main cost to the farmer is his time.

Space limitations preclude further discussion in this installment of other problematic biodiversity issues inspectors are likely to run into. Suffice to say, most of these issues are similar in broad outline and arguments to those raised at this farm. These, as well as some related topics I would like to cover, such as a simple decision matrix to help organize and evaluate natural resource and biodiversity observations made during an inspection, will comprise a future installment. In the meantime, I'll sum up a few key points from our review of "Lake Michigan" and "Barren County" farms:

1) Unless you are an experienced ecologist or natural-resources manager, reliably assessing the quality of natural resources in an agricultural landscape requires them to be directly observable during your visit. In most cases, your inspection will, of necessity, rely on a mix of direct observations, indirect indicators, and operator knowledge.
2) Except in extreme cases, it is much easier to recognize and acknowledge compliance with the rule than it is to identify specific noncompliances. The wording of the rule with respect to natural resources, together with the common absence or oversimplification of biodiversity questions in the OSP, make translating observations into actionable findings a challenge. There is much subjectivity in this process, and the inspector needs to bring forth all of his or her observational and interpersonal skills to arrive at an accurate interpretation.
3) Proactive operator participation is essential to fulfilling the goal of greater biodiversity conservation on organic farms. The benchmarks for maintaining or improving natural resources are much more obscure when the OSP doesn't establish clear criteria, or if the operator answers few or none of the questions. At the same time, the OSP has great potential as an educational tool, simply by reminding and informing operators of the many possible ways they can foster biodiversity.
4) Despite your best efforts, many situations involving natural resources will be rather ambiguous with respect to compliance, and probably do not rise to the level of a "noncompliance" when judged strictly from the wording of the rule. In order to achieve a favorable outcome for greater biodiversity, such situations demand considerable tact as well as mindfulness of cultural conditions in dealing with operators who may not be initially interested in or aware of conservation problems or opportunities that exist on their farms.

India, from page 10

"Bt cotton seed has played a key role in the Vidarbha farm suicide saga since June 2005," he said.

The drought-prone Vidarbha region of Maharashtra state has recorded more than 8,200 farmers' suicides in the past decade, 209 in 2001 alone.

Trapped in a spiral of rising costs and in debt for costly genetically modified seeds that are supposed to repel cotton pests, as well as the pesticides they must buy when pests take over anyway, many farmers kill themselves by drinking pesticide or hanging themselves from trees.

Across India, farmer suicide figures are much higher. According to the National Crime Records Bureau, between 1995 and 2010, more than 250,000 farmers took their own lives.

Bollgard® II was developed by Monsanto by inserting two genes from the soil bacterium Bacillus thuringiensis (Bt) into cotton. These genes produce two proteins toxic to the main insect pest of cotton, the cotton bollworm, Helicoverpa, so that when the Helicoverpa caterpillars eat Bollgard® II cotton they die.

About 90 percent of India's cotton-growers have adopted Bt cotton, paying high prices for the seed in the hope that they could save money on pesticides. But the cotton bollworm has been developing resistance to Bt cotton.

At first it appeared as if Bt cotton was going to be good for India's small farmers. A study published in 2007 by Jonas Kathage and Matin Qaim from the University of Goettingen showed that growing Bt cotton caused a 24 percent increase in cotton yield per acre through reduced pest damage and a 50 percent gain in cotton profit among 533 small farmers in four cotton-producing Indian states.

But in January 2012, for the first time, the Indian Agriculture Ministry linked farmer suicides to the declining performance of the Bt cotton.

An internal advisory sent by the ministry to cotton-growing states said, "Cotton farmers are in a deep crisis since shifting to Bt cotton. The spate of farmer suicides in 2011-12 has been particularly severe among Bt cotton farmers," the *Hindustan Times* reported.

The declining performance of its Bt cotton is not [see Bt, page 23]

BOD Minutes Highlights

IOIA BOD Meeting June 15th, 2012 – Conference Call
***(note: Due to an oversight, final minutes have not yet been approved. Full minutes will be posted on the "IOIA Inspectors Only" section of the website after approval.*)**
Attendance: Helene Bouvier, Debra Bunn, Jennie Clifford, Eric Feutz, Silke Fuchshofen, Isidor Yu, Stuart McMillan, Margaret Scoles (ED). Absent: Ib Hagsten. Acting Chair: Helene Bouvier, Note Taking: Silke Fuchshofen
Discussion about the Pros and Cons of a Legal Defense Fund. The board found the draft Legal Defense Fund Policy very well written and sound, but remained indecisive if the IOIA should implement a Legal Defense Fund. Motion by Silke to table the decision about a Legal Defense Fund so more research and discussion is possible. Motion carried.

IOIA BOD Meeting June 27th, 2012 – Conference Call
Attendance: Ib Hagsten, Debra Bunn, Jennie Clifford, Eric Feutz, Silke Fuchshofen, Isidor Yu, Stuart McMillan, Margaret Scoles (ED). Chair: Ib Hagsten, Note Taking: Silke Fuchshofen
Report from the Chair: On June 15 Ib paid a visit to the NOP and spent 90 minutes with Mark Bradley, Assistant to the Deputy Administrator, Dr. Jenny Tucker, Associate Deputy Administrator, and Judy Ragonesi, Training Director. The submitted CORI project, inspector and inspection quality and what roles the NOP can play with regards to IOIA webinars were the topics discussed.
Location and date of the 2013 AGM: Based on membership input the BOD decided to hold the AGM on March 23rd in Westerbeke or Asilomar, California, depending on availability.
BOD Work Plan: Open action items from BOD Retreat in November 2011 – this topic is postponed to next meeting. Ib volunteered to prepare that discussion with a review of the open items and the compilation of a list.
Organic Producer Training: Isidor informed the board that NAQS in Korea plans to make 'producer training' mandatory for initial application of organic certification. This will be implemented in a few months and KOIA is interested in providing producer trainings. So far a general decision regarding development of a producer training program has not been made by the IOIA. Motion by Silke to approve in principle that a producer training is developed for Korea and used as pilot project for possible further producer or processor training developments by IOIA. Motion passed.
New website: The current state of the new IOIA website was presented by Silke.
Follow-up AGM Member Discussions about: Training Institute, Accreditation/Licensing, Canadian Arm: Follow-up on the topics was postponed.

New Look for IOIA Website

With our new logo finally in hand, our development team has been working on creating a new look for the IOIA website. With input of members, BOD, and staff, we are restructuring the site to make it easier to navigate - especially for first time users. At the same time we are increasing resources for inspector members.
We will be incorporating further changes and features over the next few months. We are also looking at a social media outlet to increase public awareness of our association and the vital role it plays in the organic community. In the meantime, expect to see our new online look before Fall!

Bt, from page 22

Mahyco Monsanto Biotech's only problem. The Maharashtra government is going to dig into the reasons behind the farmers' suicides.

On Tuesday, Maharashtra Agriculture Minister Radhakrishna Vikhe-Patil said the government has ordered a socio-economic study of Bt cotton by independent institutes. The survey will be carried out by the Tata Institute of Social Sciences and the Institute of Rural Management, Anand. A report is due to the state government in three months.

Patil said the state also has directed Maharashtra universities to adopt villages in their regions to study how farmers' lives have been affected by state policies on Bt crops.

"Our system has failed to live up to the expectations of the farming community, which has suffered because of the introduction of a series of policy and technology measures in the past," said the agriculture minister. "It is time we studied what has led to a state's agrarian problems resulting from Bt."

http://ens-newswire.com/2012/08/09/maharashtra-state-revokes-monsantos-cotton-seed-license/

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Keep IOIA Strong – Lend Your Strength And Get Involved!

2012 -2013 Calendar

September 5 - 9 IOIA Processing Inspection training, Okcheon, Korea.

Sept 14 IOIA Webinar - Verifying Compliance to NOP Pasture Rule.

Sept 22 - 29 Organic Week, Canada!

Sept 27 IOIA/OMRI Processing Inputs Webinar. See page 3.

October 1 Deadline to submit applications for IOIA scholarships. See pg 2.

Oct 15 - 19 IOIA Basic Crop Inspection training, Farmington, Minnesota.

Oct 21 -25 IOIA Processing Inspection Training, Farmington, Minnesota.

Oct 17 - 21 IOIA Basic Crop Inspection training, Okcheon, Korea.

November 5 - 9 IOIA Basic Livestock inspection training, Okcheon, Korea.

Nov 12 - 16 IOIA/COG Crop Inspection Training, Ontario Canada.

Nov 14 - 18 Biodynamic Farming Association Conference, Madison, Wisconsin. https://www.biodynamics.com/

Nov 19 11th Annual Iowa Organic Conference, Iowa City, Iowa. http://www.ucs.iastate.edu/mnet/organic11/home.html

Nov 19 - 23 IOIA Basic Organic Farm Inspection training, Lima, Peru.

Nov 26 - 30 IOIA Basic Organic Farm Inspection training, San José, Costa Rica.

December 6 - 8 Acres U.S.A. Annual Conference, Louisville, Ky. http://www.acresusa.com/events/events.htm

Dec 12 - 13 14th Annual Midwest Value-Added Ag Conference, La Crosse, WI. http://www.rivercountryrcd.org/valad.html

January 11 -12, 2013 Minnesota Organic Conference, St Cloud, Minn. http://www.mda.state.mn.us/news/events.aspx

Jan 11-12 Practical Farmers of Iowa conference, Ames, Iowa. http://practicalfarmers.org/events/annual-conference.html

Jan 31 - Feb 3 Guelph Organic Conference, Guelph Ontario. Contact info 519.824.4120 EXT 56311; organix@auracom.com

Jan 23 - 26 Eco-Farm, Asilomar, California. www.eco-farm.org/programs/efc/

Jan 23-26 Southern SAWG annual conference, Little Rock, Ark. http://www.ssawg.org/january-2013-conference/

February 7 & 8 Missouri Organic Conference, including 1st Annual Poultry Symposium, Springfield, Missouri. www.missouriorganic.org

Feb 7 - 9 Organicology conference, Portland, Oregon. www.organicology.org

Feb 21 - 23 MOSES Organic Farming Conference, La Crosse, WI. http://www.mosesorganic.org/conference.html

March 23 IOIA AGM, Asilomar, California. See page 11 for details.

For a complete listing of upcoming IOIA trainings, please see page 3 of this issue