

# The Inspectors' Report



## IOIA Offers First Webinar in the 2010 Series

The first **webinar** in the 2010 series will be, *“The New EU Regulation: understanding it from an independent inspector’s point of view”* and it will be offered on Monday, March 22, 8 PST, 9 MST, 10 CST, 11 EST. The presenter will be **Luis Brenes** of Costa Rica. Brenes is an IOIA inspector member, trainer, and former Board Chair. Registration is limited to 25 participants and is free to IOIA Inspector members. Participants outside of the US or Canada are welcome but must be prepared to connect using a VOIP service, such as Skype.

The webinar will debut **IOIA’s new training website** and conferencing service through Great America Networks (GAN) Conferencing. The topic was selected based on numerous requests from IOIA members. They were unable to attend the full-day EU session in Montreal and sought an update to the regulations that were implemented January 1, 2009. This webinar is less comprehensive but will be useful to help inspectors understand the most critical points. Those who register for the course will be emailed the European regulations and associated materials.

What can be expected from this 2 hour short session? It will be a brief introduction to the main legislation (834/2007) and its implementation regulation (889/2008) as well as some other related rules. It will highlight main changes from an inspector point of view. And it will also highlight areas that are still not fully implemented or where clear interpretation is still not available or might depend on the authorities and control bodies.

IOIA trialed the service in late 2009 by delivering a session for registrants in a basic livestock inspection course who had not taken a crop course. The small group interacted with the presenters during 2 hours of lecture, followed by an exercise in evaluating crop inputs. Trainers and participants deemed it a great success as preparation for the livestock course. The IOIA board of directors trialed the site in October with all directors in ‘presentation mode’ to better understand the features of the site. IOIA’s expanded global training capacity will revolutionize continuing education for inspectors and reduce carbon use.

Go to <http://ioiaregistration.ganconference.com> to register for the promotional webinar. Register as early as possible to save your seat, as space is limited. You will receive a confirmation by email, with how-to instructions to join the combination web-based and audio conference. Phone and Internet service is necessary, however high speed internet service is recommended.

The 2010 schedule is under development, with a webinar scheduled approximately every 2 months for the remainder of 2010. Registration fees will be charged, with a significant discount for IOIA inspector members. Based on member interest, topics to be scheduled are Organic Personal Care Products, Organic Maple Syrup Inspection, Organic Apiculture, and Dry Matter Intake for Ruminants. The webinar format can also be used for standards and regulatory updates. ☼

### Notes from the Chair

By Bob Durst

Preparations are well underway for the upcoming AGM. I look forward to seeing many of you folks there. Please remember to **vote** for BOD candidates and to send proxies for any issues that might come up at the AGM. Also don't forget to weigh in on the new logo discussion on the forum. (<http://www.ioia.net/logodiscussion.html>). We have a number of very good training sessions scheduled that I hope you will take [see **Notes**, p4]

### Reminder!

**AGM March 7** Don't forget to VOTE and, if you are not attending, send a PROXY. (see p. 4 )

### More Inside:

FREE Canadian Standards March 31 (see p.7)

HELP Haiti Organic Mango Project (see p. 15)

## 2010 Membership Directory Updates

(Changes made by R. Wenzel 02/2/10)

Please make the following changes to your 2010 Membership Directory. Any changes are italicized. Other parts of the addresses remain the same unless noted. Any additions or corrections to information categories other than addresses and contact numbers will be listed in the 2011 Hardcopy Membership Directory or can be viewed in the 2010 Online Directory.

### ADDRESS CHANGES:

#### INSPECTORS:

Grace Gershuny

Email: [gracegershunygmail.com](mailto:gracegershunygmail.com)

George Danner

Email: [georged931@gmail.com](mailto:georged931@gmail.com)

Work: 715.927.5683

David Demler

P.O. Box 70

Caney, OH 43316

Home: 419.396.7283

Lebi Perez

Cell: 402.310.5023

### SUPPORTING BUSINESS MEMBERS:

Tammy Hinman

National Center for Appropriate  
Technology

Work: 406.494.4572

### WELCOME RETURNING FORMER MEMBERS (NOT PRINTED IN THE 2009 DIRECTORY):

### INSPECTOR MEMBERS:

Jessica Walden

135 Avocado St

Encinitas, CA 92024

Cell: 760.815.6128

Fax: 734.827.6135

Email: [jessica@qai-inc.com](mailto:jessica@qai-inc.com)

### WELCOME NEW MEMBERS:

#### INSPECTORS:

Stephen Sichel

3002 Temple Gate Rd

Baltimore, MD 21209

Work: 410.484.4110 X 224

Fax: 410.653.9294

Email: [steve@starkosher.com](mailto:steve@starkosher.com)

## IOIA Accreditation News

If you wish to apply for accreditation, please contact the IOIA office. The program is open to inspector members of IOIA with at least 2 years of inspection experience. A full description of the program is available on the IOIA website at [www.ioia.net/Accreditation.html](http://www.ioia.net/Accreditation.html)

### Renewal Accreditations

#### Congratulations to:

Thomas Cassan (Crop, Livestock, Processing)

Kelly A. Monaghan (Processing)

Margaret Scoles (Crop, Livestock, Processing)

If you are interested in serving on the Accreditation Review Panel, please contact IOIA. We need an alternate, a new Chair, and a certifier representative.

### Good Causes Section: Help Save Zinniker Farm

The Zinniker Family Farm of Elkhorn, Wisconsin, was established in 1943 and is considered one of the oldest biodynamic farms in the United States. The farm has played a key role in the biodynamic movement, hosting field days, workshops, and pre-making events that have introduced hundreds of thousands of farmers and consumers to biodynamic agriculture.

This past fall, Zinniker Farm was shut down by the State of Wisconsin for distributing raw milk through a cow-share program they had run since the mid-80s. Through the program families purchased a share in the cow herd and picked up raw milk from their cows on a weekly basis. In the last year the State of Wisconsin reinterpreted the laws that originally made these programs legal, and now has begun to crack down on such programs in the state. This crackdown is widely considered to be driven by large corporate interests who are threatened by the number of consumers who are obtaining their

milk and other food products direct from producers.

A group of individuals are now working closely with the Farm to Consumer Legal Defense Fund and the Biodynamic Farming and Gardening Association to explore alternative ways to sustain the farm into the future. In the meantime, however, the Zinniker's have no tangible source of revenue.

If you can help support the Zinniker's in this time of need, please make a check out to the Zinniker Support Fund and mail it to Zinniker Support Fund, N7399 Bowers Rd, Elkhorn, WI 53121.

For more information contact Robert Karp, [robert.karp@biodynamics.com](mailto:robert.karp@biodynamics.com) or (262) 642-3672.

## Ardath Rodale, 1928 - 2009

Ardath (Ardie) Harter Rodale, co-chair of the non-profit Rodale Institute's education and research farm, and former chair and one-time CEO of the Rodale Inc. publishing empire died Dec. 18 in her Emmaus, PA, home. Contributions to the Institute in her memory can be made to Rodale Institute, 611 Siegfriedale Rd., Kutztown, PA 19530, or online at <http://www.rodaleinstitute.org/store/catalog/Donate.html>

### IOIA Board of Directors

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Gene Prochaska.....Vice Chair

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relevant to organic inspectors, to provide

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## Upcoming Trainings

**Brandon, Manitoba** - IOIA and Assiniboine Community College will cosponsor Basic Organic Process Inspection Training in using the Canadian Organic Standards as a reference. The course includes 4 days of instruction including a field trip to a certified organic livestock operation, plus ½ day for testing. **Originally scheduled for February 22-26, this course has been postponed.** More info, contact Mary Petersen at Ph: 204-725-8700 Ext 6683 Fax: 204-725-8740; e-mail: [PeterseM@Assiniboine.net](mailto:PeterseM@Assiniboine.net)

**Guadalajara, Mexico** - IOIA, BCS Costa Rica and AGROPROYECTOS will cosponsor a 4.5 day Basic Organic Farm Inspection Training using USDA National Organic Standards in comparison with EU Standards 834.2007 as well as the Mexican rule. The course will be held at the Holiday Inn Select in Guadalajara, Mexico, **February 22-26.** Instruction will be conducted in Spanish. For additional information and application please contact Ing. Irasema Saucedo Ph:(52) 33 161 4217, Nextel ID 62\*11\*14023  
E-mail: [irasemasauceda@hotmail.com](mailto:irasemasauceda@hotmail.com)

**Quetzaltenango, Guatemala** - IOIA, BCS Costa Rica, AGEXPORT and Hivos will cosponsor a 4.5 day Basic Organic Farm Inspection Training using USDA National Organic Standards in comparison with EU Standards 834.2007 as well as the Guatemala rule. The course will be held in Quetzaltenango, Guatemala from **March 1-5.** Instructions will be conducted in Spanish. For additional information and application please contact Martha Santizo at Ph: +(502) 5955-3959 or +(502) 5706-1331 Fax: +(502) 7761-8506 e-mail: [guatemala@bcs-oeko.com](mailto:guatemala@bcs-oeko.com) or [mysantizo@yahoo.com](mailto:mysantizo@yahoo.com)

**Rio Rico, Arizona** - IOIA will sponsor Advanced Organic Inspector Training in conjunction with the 2010 Annual General Meeting (**March 7**) at Splendor Resort in Rio Rico **March 4-8.** The venue is located about 40 minutes south of the Tucson International Airport and 20 minutes north of Nogales, Sonora, Mexico. The training will focus on specialty certification (mushrooms, aquaculture, apiculture, sprouts, and greenhouse), dry matter intake for ruminants, personal care products, and food safety, plus opportunities for educational field trips. Field trip options include pecans, wildcrafting (cactus), produce warehouses in Nogales AZ, and conventional hydroponics. Nogales is the largest port for fresh conventional and organic produce coming into the western US. For more information about the venue, visit [www.esplendor-resort.com](http://www.esplendor-resort.com). For more information about the events see [www.ioia.net](http://www.ioia.net).

**San José, Costa Rica** - IOIA and BCS Costa Rica will cosponsor a 4.5 day Basic Organic Farm Inspection Training using USDA National Organic Standards in comparison with EU Standards 834.2007. The course will be held at ICAES, Coronado, San José, Costa Rica, **March 22-26.** Instruction will be conducted in Spanish. For additional information and application please contact Ing. Jorge Benavides Ph: +(506) 2241 2794 Fax: +(506) 2241 2082 e-mail: [bcslat@racsa.co.cr](mailto:bcslat@racsa.co.cr)

**Seoul, Korea** - IOIA and Korea Federation of Sustainable Agriculture Associations (KFSAO), will cosponsor a 2 day Advanced Organic Inspector Training. The subject will be HACCP, how it relates to organic systems, and the parallel to OCP's. The course will be held in Seoul, Korea **March 29-30.** For enquiries, please contact Isidor Yu at Ph: +82-10-9133-5431 Fax: +82-31-521-2180 e-mail: [community02@hanmail.net](mailto:community02@hanmail.net)

**Santiago, Dominican Republic** - 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 **May 3 -7** in Santiago, the Dominican Republic. Instruction will be conducted in Spanish. Contact Sue Wei at ph.: (506) 2297-6676 fax: (506) 2235-1638 or e-mail: [swei@eco-logica.com](mailto:swei@eco-logica.com) for further info.

**Brandon, Manitoba** - IOIA and Assiniboine Community College will cosponsor a Basic Organic Crop Inspection Training (**May 3-7, 2010**), followed by Basic Organic Livestock Inspection Training (**May 10-14, 2010**), using the Canadian Organic Standards as a reference. The courses each include 4 days of instruction including a field trip to a certified organic crop, respectively livestock operation, plus ½ day for testing. For more info, please contact Mary Petersen at Ph: 204-725-8700 Ext 6683 Fax: 204-725-8740; e-mail: [PeterseM@Assiniboine.net](mailto:PeterseM@Assiniboine.net)

**Southern Midwest U.S.** - IOIA will sponsor Basic Organic Crop and Processing Inspection Trainings in May in the southern U.S. Location and date are pending. For more info, check the IOIA website training schedule for updates, or contact the IOIA office.

**Fuji, Shizuoka, Japan** - IOIA and JOIA will cosponsor a 4 day Basic Organic Crop Inspection Training using JAS Standards as a reference. The courses will be held in Fuji, Shizuoka, Japan **May 26-29, 2010** and given in Japanese language. Please contact Mutsumi Sakuyoshi at JOIA for more information about the course. E-Mail:[mu-saku@cap.ocn.ne.jp](mailto:mu-saku@cap.ocn.ne.jp) website: [www.joia.jp](http://www.joia.jp)

**Corvallis, Oregon** - IOIA and OTCO will cosponsor Basic Organic Crop Inspection Training & Advanced Organic Inspector Training **October 4-8** in Corvallis, Oregon. For more info as these trainings develop, go to [www.ioia.net](http://www.ioia.net) or contact the IOIA office.

**Pennsylvania** - IOIA plans to sponsor Basic Organic Livestock & Processing Inspection Training in **November.** Exact location and date are pending. For more info as these trainings are developed, check the IOIA website training schedule or contact the IOIA office.

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

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## Notes, from page 1

advantage of. In addition, we have a number of good speakers lined up that should lead to lots of interesting discussions.

One of the most exciting upcoming developments that we will be discussed in more detail at the AGM is the development of web based trainings. While it is always a pleasure to get together with colleagues face-to-face, in these times of tight budgets, difficult travel, and time constraints the opportunity to provide continuing education and skill improvement for all of us, I think will prove invaluable. The Basic courses will continue on as they always have, as the hands on experience and field trips cannot be replaced, but we envision the web courses to be more specialized and targeted for specific topics to be presented by experts in their fields. In addition these can be offered in a more timely fashion, if there is a breaking issue that needs to be addressed, much like the food safety issue surrounding peanuts a year ago. It may even be feasible in the future to stream the annual meeting, so that those of you who can't attend in person, can at least participate virtually. While this is still in the development phase, your input is important, so please weigh in on these issues, either via the web forum or directly with staff or board members.

I had the pleasure of participating in a very interesting conference a few months ago. My participation was sponsored by the Organic Center, and Chuck Benbrook (the OC's chief scientist) and I were presenters at the first ever Int'l Workshop on *Organic Food Authentication: Challenge or Utopia?* in Geel, Belgium. Chuck and I were about the only US representatives there out of about 60 attendees. It was a program made up of scientists from primarily Europe, who are working on the challenges of determining whether a product comes from conventional or organic agriculture. While none of us expect this to be something that is done routinely, having these sorts of tools available, may assist with situations such as synthetic nitrogen being fraudulently added to liquid fertilizers that was recently exposed in California. With my long standing academic work on adulteration of food products, it was exciting to learn about the work others are doing in this very challenging field.

See you soon in Rio Rico. Safe travels! ☀

## FYI on BT Sweet Corn

Submitted by Maureen Bostock

I came across BT Sweet Corn in an internet discussion recently and followed up on it. I found out that Seedway Company out of Pennsylvania sells BT Sweet Corn in the U.S. & southwestern Ontario. The varieties are marked by the "Attribute" label and are produced by Syngenta. BC 0801, WH 0812, BC 0832, BC 0808, BC 0805, BSS 0977 and BSS 0982 are some of the sweet corn variety names. From what I understand, growers are required to sign a user's agreement - so I would think that most organic producers would not purchase these varieties by mistake. On the other hand, it is another GE crop to keep track of in our neighbourhoods. GE varieties of crookneck summer squash are also listed, but apparently growers are not required to sign a user's agreement.

## IOIA AGM News, Rio Rico, Arizona

*(Please see IOIA website [www.ioia.net](http://www.ioia.net) for complete details, including training applications, speaker bios, and transportation details.)*

**Ken Commins**, Executive Director of the International Organic Accreditation Service (IOAS), the accreditation branch of IFOAM, will kick off the 2010 Annual Meeting with "Preventing and Detecting Fraud" at 1:00 p.m. on March 7. The AGM lunch at 12-1 p.m. features organic ingredients and Southwestern cuisine and is free to all inspector members. Deadline to register for the meeting is February 22. Spouses and friends are welcome, but please call ahead if they will be joining for the meal. The annual meeting convenes at 2:00 p.m., led by IOIA Board Chair Bob Durst. The meeting will include election for 2 new BOD members and a new Second Alternate to fill the position left by Lidia Girón. The meeting will include discussion on the new IOIA logo and will end with membership discussions. If you can't attend, send a proxy with a fellow member who will be attending. And don't forget to vote if you can't attend! AGM Agenda, Proxy Form, and Sample Ballot are available on the homepage of the IOIA website. If you plan to attend, take a few moments to read the 2009 AGM Minutes so we can approve them quickly at the meeting.

The event follows 3 days of advanced training, set up in a conference format

with workshops on specific topics (Organic Mushrooms, Greenhouse and Sprouts, Aquaculture, Apiculture, Personal Care Products, Dry Matter Intake for Ruminants, Food Safety, and Canadian Standards) and a hearty offering of plenary sessions. Day 1 will end with a session on Canadian-US Equivalency, co-presented by Garry Lean of Ontario and Mark Bradley of the USDA NOP, and special topics "Kosher and Organic" by Steve Sichel and "Korean Regulatory Update" by Raymond Yang. Plenary sessions on Day 2 feature Eric Mader of the Xerces Society with "Pollinator Conservation" and John Foster on "Hot NOSB topics". Day 3 begins with a plenary "NOP Pasture Rule Update" by Dan Giacomini and Mark Bradley. Mark Bradley, of the NOP office, will provide an update of what's new at the NOP with "The Age of Enforcement". Also featured that day, Arizona/Mexico border inspectors and the Fresh Produce Association of the Americas, based in Nogales, will help inspectors understand what happens to produce at the border. And last, but not least, IOIA has initiated an "Inspector-Certifier Round Table Dialogue" as the finale to the training. Deadline to apply for training was February 1, but there is still room in most workshops. IOIA is pleased to offer a speaker roster of unprecedented depth and expertise. For the first time ever, speakers will include the National Organic Program, three members of the National Organic Standards Board (Dan Giacomini (Chair), Tina Ellor (Secretary), and John Foster), the NOP, and IOAS. All training sessions are open to all applicants, although preference is given to IOIA inspector members.

On March 8, optional field trips are available. Destinations include hydroponic greenhouses in Tucson, the Arizona Cactus Ranch (Wildcrafting), produce warehouses in AZ, and Green Valley Pecan Growers.

All events will occur at Esplendor Resort ([www.esplendor-resort.com](http://www.esplendor-resort.com)). The area is rich in southwestern history and Sonoran Desert wild plants and animals. Many sightseeing options are available in the area. Free transport is available from the Tucson airport for IOIA members, if you provide pickup details by March 1.

See you in Rio Rico! ☀

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## Notes from the ED

By Margaret Scoles

**IOIA in Asia:** In late March, **Bob Durst and I** will head off on an important IOIA trip to Asia. The trip was initiated when **Isidor Yu** requested that I serve as a Trainer for an advanced course in **Korea** on the parallels between Organic Control Points and HACCP. I suggested that perhaps Bob might be a more appropriate trainer, due to his years of experience with the topic. As the plan developed and became more complex, it became apparent that we should both go. First stop will be meeting Korean organizations and officials. On March 27, we will attend the 3rd annual meeting of the Korean Organic Inspectors Association (KOIA). **Mutsumi Sakuyoshi** of Japan will be joining to assist with a seminar at that meeting. A day later we will all begin the 2-day KFSAO cosponsored training. This is the first advanced training in Korea. I will address crop and livestock topics and Bob will address processing. Isidor will assist as interpreter and more. Next stop is **Tokyo** and a workshop with Japan Organic Inspectors Association (JOIA). My good friend Mutsumi tells me that the Japan New Year begins on April 1, so we can't work that day. I'm exciting to be starting the New Year twice in 2010! Hopefully these meetings of the IOIA administration, JOIA, and KOIA will give more shape to the concept of sister affiliates to IOIA. Watch next issue for a full report.

**Insurance for Inspectors:** Is it possible? I am visiting with a company that is interested in providing **Professional Liability and Errors & Omissions** insurance for organic inspectors. Few independent inspectors are currently insured. We are providing information about our membership, number of people trained, number of accredited inspectors, etc. **I am extremely grateful** for the hard work of our Membership Committee in 2007 and 2008 in conducting the member survey. Although only a little more than one-third of our members participated, that data proved invaluable. Of those who responded, 85% were independent contractors. To the question, "Do you carry business liability or E&O Insurance?" 10% answered 'yes' and 90%

said 'no'. It is possible/probable that most or all of the 10% who said 'yes' had only liability insurance, since the question didn't differentiate. Professional liability insurance is more available and reasonably priced than errors & omissions insurance. Professional errors & omission insurance is virtually unavailable to the average inspector at this time. Almost half of those responding (40 members) listed insurance as a service they would like IOIA to offer to members. To the question, "Have you tried to get it?" 11% said 'yes'. Two percent said they'd tried to get it and been denied. Our contact company is searching out insurance products that might fit. They have tentatively suggested three tiers of discounted rates. Accredited inspectors could be eligible for the largest discount, next IOIA members, and finally IOIA trained non-member inspectors. At this time, everything is very speculative. By the time this is printed, I should know more. Increasingly, insurance providers are asking certification agencies to require that their independent contractor inspectors have professional liability and E&O insurance. They may even require that the certifier be named as an insured. This seems completely backwards. It would seem more appropriate that certifier's policy would name the independent contractor inspector as insured. But the insurance game is all about limiting risk. The certifier's insurance provider is interested in limiting risk. **The only way they can limit the certifier's risk is to help make it possible that independent contract inspectors do have insurance options.** So it seems promising that IOIA can facilitate an IOIA-endorsed insurance policy for inspectors. Meanwhile, IOIA's position is that the best insurance is **doing your job right.** Stay tuned.

**NOP training:** An ongoing conversation with NOP staff continues to bring shape to a collaborative IOIA-NOP training project that could raise the bar for inspector competence for all inspectors inspecting to the NOP standards.

**New IOIA Brochure:** IOIA has been investing time, resources, and energy into developing a new IOIA brochure, a piece much more substantial than the current tri-fold brochure that consists of a single sheet of paper. **Rebecca McClellan** of Virginia, a friend of IOIA, has made

her career in promotion. She promotes causes, people, businesses, or projects. She develops concepts and then works with a designer to put them to paper or electronic media. When we met in 2006, we started a conversation that stretched on for three years and transformed into a business proposition. She found in IOIA an interesting and worthy cause. She made us an offer that I could hardly refuse, and she patiently waited out the awkward 'start-stop-go' pattern of the next few years. It is difficult to find time to do this sort of job; we accomplished an outline, wrote a bit of a draft, and started collecting photos. We realized that our concept had grown to a small 8-page booklet, a bit larger than we originally envisioned. I imagined 10 carefully selected photos arranged among the text.

Finally, in December 2009, Rebecca moved to Montana, stopping for a few days in North Dakota to weather out a nasty blizzard. She came to the IOIA office to work with me for three days in January. Three days stretched into six. We threw up 8 flip chart pages to cover my office walls. We added photos, captions, ideas, and text to create the 8 pages. Our 8-page booklet morphed into 8 full-sized sheets of paper with over 50 photographic images and a few charts. At first I found it difficult. It all seemed so boastful. But with Rebecca's help, I began to see us as she wants others to see us. She extracted statistics and details from me. I told stories, and she would shout, "Stop, write that down!" This will be a useful tool to tell our story to potential funders and cosponsors. Many of our training events occur as collaborative efforts with cosponsors who can barely afford even our subsidized fee rate. To continue to meet the global need for organic inspector training, this brochure can expand our development program (aka fundraising) to provide more support for both IOIA and our cosponsors. The challenge now is to reduce the text to fit tastefully and readably on just 8 full-sized pages! We plan to have a prototype ready for viewing at the Annual Meeting. **Karen Troxell** and **Maria DeVincenzo** are there in bee suits, **John Warner** in Serbia, **Yutaka Maruyama's** wonderful baby ducks in a rice paddy, and lots and lots of other images of organic food, inspectors inspecting, and trainers training. Thank you to IOIA members who contributed photos from all around the IOIA world!

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## SECTOR NEWS

### Korea extends implementation of Organic Processed Foods Regulation

On Dec. 31, the Korea Food and Drug Administration (KFDA) published its final revision to the Labeling Guidelines for Food Products, which included an extension of the labeling standard for organic processed food products until **Dec. 31, 2010**. On Dec. 18, the Ministry for Food, Agriculture, Forestry and Fisheries (MIFAFF) posted the extension for its new organic processed foods regulation on its web site. The new MIFAFF regulation was to replace the KFDA labeling guideline for organic products effective Jan. 1, 2010. The United States and several other organic exporting countries encouraged Korea to extend the deadline in order for certifiers to become accredited to the new regulation, and to work with MIFAFF to add language to the regulation to allow for recognition of foreign accrediting bodies and equivalence to foreign standards.

### NAIS Nixed, New Framework Announced

US Agriculture Secretary Vilsack announced February 5 that USDA will develop a new, flexible framework for animal disease traceability in the United States, and undertake several other actions to further strengthen its disease prevention and response capabilities.

"After concluding our listening tour on the National Animal Identification System in 15 cities across the country, receiving thousands of comments from the public and input from States, Tribal Nations, industry groups, and representatives for small and organic farmers, it is apparent that a new strategy for animal disease traceability is needed," said Agriculture Secretary Tom Vilsack. "I've decided to revise the prior policy and offer a new approach to animal disease traceability with changes that respond directly to the feedback we heard."

The framework, announced February 5 at the National Association of State Departments of Agriculture (NASDA) Mid-Year meeting, provides the basic tenets of an improved animal disease traceability capability in the United States. USDA's efforts will:

- \* Only apply to animals moved in interstate commerce;

- \* Be administered by the States and Tribal Nations to provide more flexibility;

- \* Encourage the use of lower-cost technology; and

- \* Be implemented transparently through federal regulations and the full rulemaking process.

"One of my main goals for this new approach is to build a collaborative process for shaping and implementing our framework for animal disease traceability," said Vilsack. "We are committed to working in partnership with States, Tribal Nations and industry in the coming months to address many of the details of this framework, and giving ample opportunity for farmers and ranchers and the public to provide us with continued input through this process."

One of USDA's first steps will be to convene a forum with animal health leaders for the States and Tribal Nations to initiate a dialogue about the possible ways of achieving the flexible, coordinated approach to animal disease traceability we envision. Additionally, USDA will be revamping the Secretary's Advisory Committee on Animal Health to address specific issues, such as confidentiality and liability.

Although USDA has "a robust system in place" to protect U.S. agriculture, with the recent announcement, the Department will also be taking several additional actions to further strengthen protections against the entry and spread of disease. These steps will include accelerating actions to lessen the risk from diseases--such as tuberculosis--posed by imported animals, initiating and updating analyses on how animal diseases travel into the country, improving response capabilities, and focusing on greater collaboration and analyses with States and industry on potential disease risk overall.



More info on USDA's new direction on animal traceability and the steps to improve disease prevention and control is available at [www.aphis.usda.gov/traceability](http://www.aphis.usda.gov/traceability).

### Recognition of Québec's certified organic products

In December, Québec's *Le Soleil* newspaper reported that Québec organic products certified to the province's ten-year-old organic standards will be recognized by the Canadian Organic Regime for domestic and export markets. Québec producers using the provincial standards can use the federal organic logo on their products sold within and outside Canada. Although there has been no federal announcement on this subject, the recognition is a result of changes to CFIA's Stream of Commerce Policy, which will end in June 2011.

### OTA Opens DC Office

The Organic Trade Association (OTA), headquartered in Greenfield, MA, has opened its first Washington, D.C., office in the Hall of the States at 444 North Capitol Street, NW.

Christine Bushway OTA's Executive Director and CEO, made the announcement, saying, "OTA is very excited about achieving this milestone at the beginning of its 25th anniversary year. This office, located three blocks from Capitol Hill, will help the trade association increase its visibility and effectiveness in D.C. with Congress, the Executive Branch and all regulatory agencies including the National Organic Program housed at USDA."

### DeCou Leaves OMRI

As of January 19, 2010, **Paul Lipscomb** has assumed the duties as interim executive director with the Organic Materials Review Institute (OMRI).

Dave DeCou, OMRI's previous executive director, and a friend and supporter of IOIA, will be pursuing other professional and personal interests. OMRI's Board expresses appreciation for Dave DeCou's leadership and dedication. Dave has served as executive director for the past five years.

OMRI's goal is to look toward the future as the premier third-party certifier of organic materials. Paul Lipscomb has the skills necessary to work with staff and keep OMRI moving forward during the transition. The Board has formed a search committee and is focused on assisting with the transition and with the search for a new executive director to bring OMRI into the future. More info: [www.omri.org](http://www.omri.org)



## Canadian Update

By Kelly A. Monaghan

### Standards Soon To Be Free of Charge!

The results of the 4th ballot held in the summer of 2009 have now been incorporated into the Standard and Permitted Substances List (PSL).

At the most recent meeting of the Organic Technical Committee, Michel Saumur of the Canada Organic Office delighted the audience with the news that a five-year agreement has been reached which will enable the Canadian Standard and PSL to be available on the CGSB's website free of charge. This change will take place before March 31, 2010 so if you are in need of the most current Standards and/or PSL, keep checking the website until the price goes down from its current \$60 each!

[http://www.tpsgc-pwgsc.gc.ca/cgsb/on\\_the\\_net/organic/index-e.html](http://www.tpsgc-pwgsc.gc.ca/cgsb/on_the_net/organic/index-e.html)

**Canadian Int'l Negotiations - USA -** The Canada/U.S. Task Force (made up of officials from the CFIA's Canada Organic Office and the USDA's National Organic Program) chose Niagara Falls as the venue for their meeting in early December 2009. The Canada Organic Office has prepared the proceedings of this meeting and when the USA confirms these proceedings they will be able to be shared publicly with the industry.

**European Union** – I am advised that the November 2009 meeting in Ottawa of COO and EU representatives went very well and that negotiations for a trade agreement are in their final stages. The industry has been working with the COO to address concerns expressed by the EU on some of the substances listed as permitted in Canada. A meeting is scheduled for February 17th during BioFach in Nurnberg, Germany so stay tuned for announcements that may be made on that date!

### Organic Technical Committee Meeting

Cornwall, Ontario was host to the 11th meeting of the Canadian General Standards Board (CGSB)'s Organic Technical Committee (OTC) in mid-January. Of the 90 members of the Technical Committee, 43 members attended in person and another five via teleconference.

Three long days of work (including meetings over lunch and in the evenings) resulted in an impressive demonstration of

consensus building. Of the 119 proposals made to the OTC by the volunteer working groups, 113 of those were voted (some after onsite revisions!) to go forth to ballot by the OTC.

### Several items which generated interesting discussion included:

- ◆ A proposal to allow parallel crop production in certain circumstances (not yet ready to go to ballot);
- ◆ A proposed change in the standard impacting the use of cleaning, disinfecting or sanitizing materials – specifically to allow the use of substances NOT listed on 7.3 or 7.4 in certain situations;
- ◆ The calculation methodology employed when determining poultry stocking densities in aviary-type systems (not yet ready to go to ballot).

A number of substances currently on the NOP's National List were requested for addition onto the PSL. Most of these the OTC will propose for addition and others will not be forwarded for consideration (examples of the latter include Cyclohexylamine, Diethylaminoethanol and Octadecylamine).

As part of Canada's commitment to WTO, CGSB shall give public notification of standardization activities to allow interested persons and organizations an opportunity to contribute. When prepared (planned for mid-late February), the proposed changes to the organic Standard and PSL will be available for review at:

<http://www.tpsgc-pwgsc.gc.ca/cgsb/prgsrv/stdsdev/nsa/nsa-e.html>

The resulting amended Standard and PSL will then be published once again (not anticipated before the summer of 2010).

CGSB's policies and procedures require that all standards undergo a comprehensive review process every five years. The organic standards' first such review will take place in 2011.

The volunteer working groups and task groups (who prepared the proposals reviewed by the OTC at their recent meeting) have another 200 work list items waiting for review and ideally these will all be incorporated into the comprehensive five-year review to be completed next year.

### Standards Interpretation Committee

**Update** This committee had its inaugural meeting in Ottawa on December 8-9th where they reviewed 19 questions that had been submitted by organic operators and certifiers. The answers will eventually be posted on the COO's website.

**Next Steps for Industry & COO** The OTC will be working closely with representatives of the COO and the SIC in the next few months to review the systems in place for review of comments and interpretation questions in the hopes of making the work of these groups more streamlined in the months and years to come.

**Guelph Organic Conference** This year's 28th Annual Guelph Organic Conference was a great success acquiring more pre-registrations and booth sales than in any other year. Special guests included Gary Hirshberg, CE-Yo of Stonyfield Farm, New Hampshire with a showing of the recently Academy-Award Nominated documentary "Food, Inc."

On Saturday evening, IOIA's Canadian Committee budget sponsored an informal gathering of IOIA members. Chair and host Bill Barkley presided over a wine & cheese reception for inspectors, certifiers, accreditors (Ken Commins of IOAS) and regulators (Michel Saumur of COO). Individuals from all four levels of the organic certification system enjoyed the opportunity to relax and mingle after a few busy conference days.



**Left to Right Back row: Simon Jacques (Ecocert Canada), David Konrad, Bill Barkley, Garry Lean, and Margaret Dickson. Front row: Priscilla Reimer, Kelly Monaghan and Anne Macey.**

*Kelly Monaghan is the current Chair of the Canadian General Standards Board's Organic Technical Committee and she also acts as IOIA's Membership Chairperson. Visit her new website at [www.ashstreteororganics.com](http://www.ashstreteororganics.com).*

## IOIA Crop Training in the Napa Valley

by Sarah Costin

The busy pre-holiday week of December 7 – 11, 2009 found 24 men and women from across the United States foregoing parties and shopping to attend the IOIA Basic Crop training in the Napa Valley of California. The training was held at the Gaia Napa Valley Hotel and Spa, the "World's First" Gold LEED Certified Hotel. The sustainable practices of the accommodations were a welcome compliment to the organic standards being taught.



The students were a lively group comprised of farmers, inspectors - both organic and non, certifier staff members, and other professionals that filled the "Parking Lot" with questions on Day 1. Day 2 was a bit of a challenge with assistant trainer Janine Gibson off to urgent care and me straining my voice but we made it through and Janine was back regaling the class with instructive stories on Day 3. Mock Inspection Day dawned unseasonably cold and windy by Napa standards- in the low 40s (F), which helped students from colder parts of the country and Janine, our lone Canadian, feel more at home. The crop course participants divided into 3 groups- Janine's group went off to inspect the vegetable growing operation at Rutherford Gardens. Lars and I took groups to, you guessed it, vineyards- Lars and his group visited Sinskey Vineyard, my group continued on to Domaine Carneros Vineyard. The rain held off and everyone seemed to enjoy getting outside and putting class work into practice. We appreciate the efforts of John Trinterud, Elizabeth Whitlow, and Lars Crail of CCOF in arranging the field trips and transportation, preparing the files, and providing packets for the on-site visits. We also appreciate the time and patience of the farm and vineyards in opening their operations, giving the students who had never performed an inspection an idea of what was expected and those who had inspected new experiences. Best wishes to all in 2010!



## California Basic Processing

by Stanley Edwards

"You can't skip a graded assignment!!!!" I was busted as Margaret walked into the class, the afternoon of day three right as I suggested that we could blow off the checklist reporting exercise. As tired as everyone was (including me), the extra practice was worth it, based on the results of the newest processing basic course curriculum. Presentations were streamlined and updated, exercises were improved. We got through almost everything and still answered all questions. As usual, it was inspiring to interact and network with an eclectic mix of certification staff from all over the west, and individuals wanting to enter the world of organic handler certification.



In addition to working with tireless Margaret, part of this

inspiration came from the venue. In 15 years of inspection, I have never stepped into a hotel room where Al Gore's Book, Earth in Balance, was prominently displayed on the desk! Perhaps I'm spoiled now that I've experienced a hotel room with no chemical smells, organic food in the restaurant and a great spa. The Gaia Hotel in the Napa Valley is worth the experience! Thank to Chris Kidwell for recommending this location.

← Stanley Edwards considers a weighty question from Osiris Abrego, participant in the basic processing course.





## Biodynamic Training in the Napa Valley

By Margaret Scoles

For the second time, IOIA and Demeter Association collaborated to provide Biodynamic® inspection training, this time in Napa Valley, California on December 12-13. The training was held at the Gaia Hotel in American Canyon. Day 1 included a trip to the Sonoma area to tour the Benziger Family Winery. Benziger generously donated the tour to help make training a small group possible. Nine inspectors received certificates at the conclusion; another two joined in for Day 1. Although the group was small, it was quite diverse, ranging from one certified biodynamic farmer to two biodynamic winery/vineyard experts without inspection background to seasoned organic inspectors with only a smattering of biodynamic knowledge. (I fit into that latter group.)

**Jim Fullmer**, Executive Director of Demeter Association and certified farmer, led the training. **Beth Hoinacki** assisted by explaining the forms and procedures for inspectors. Jim framed the history of the biodynamic movement in the world and the U.S. before starting on the standards, including crop, livestock, and processing standards. He included a brief overview of the procedures for making and using preps, including 500. The course ended with an impromptu lecture at the request of the group from **Philippe Corderey**, originally from France. The group learned about his use of crystallization to analyze wine and many other things. Time for questions and the camaraderie of the group for meals in the Gaia restaurant were the benefits of a smaller group.

Stellar Certification Services provides organic certification in the U.S. per the NOP standards. The Demeter Biodynamic® certification is for those who meet NOP plus biodynamic. Biodynamic® is a

registered trademark in the US, although not in other countries. Demeter certification occurs in more than 40 countries. Canada's biodynamic movement adopted the international standards, which differ somewhat from the US standards. SCS strives to provide biodynamic certification with only one inspection annually. About 90% of their operations are certified for both NOP and

Biodynamic®, so Jim explained that they want their inspectors to be prepared for both types of inspections. They are seeing strong growth, especially in wineries, thus their need for more qualified inspectors. ☼

Mike Benziger kept the group spellbound in spite of unseasonably cool wet weather with a tour that included the history of the vineyard and their transition to Biodynamic® production. The group toured the vineyard, insectary gardens, Scottish Highlander cattle, compost piles, prep making area, prep storage, wine making, and the wine cellar. Sustainable features included a sheep barn with a living roof, the underground cellar, and an impressive water recycling system. All water is used at least twice. Waste water from wine making is aerated in a pond and recycled as irrigation water. The good energy of both Mike and the group kept everyone warm. Or perhaps the wine-tasting exercise at the end in the huge cellar made them forget how cold they'd been.

←←←



California Biodynamic® Inspection Training group at the Gaia Napa Valley Hotel. L to R: Jacqui Fulcomer, Daphne Amory, Beth Hoinacki, Monique Camp, Janine Gibson, Jim Fullmer, Margaret Scoles, Philippe Coderey, Jessica Cortell, Martha Santizo.



The compost pile—an essential stop during a tour or an inspection of a Biodynamic® farm. Composting preps are a requirement. Composting requirements are significantly different from the NOP, so good biodynamic compost won't comply with NOP regulations. However, most Biodynamic® farmers apply their compost in the fall anyway, so the pre-harvest interval is rarely an issue. The good odor of the herbs in the preps was an olfactory surprise to organic inspectors who had never visited a newly prepped compost pile.



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# IOIA Annual Report -2009 – Executive Summary

Prepared by Bob Durst, IOIA Board Chair, and Margaret Scoles, IOIA Executive Director

*Note: The complete Annual Report is posted at ([www.ioia.net](http://www.ioia.net)); copies will be available at the Annual Meeting on March 7.*

*Please see page XX for the 2009 Balance Sheet*

## Key Activities and Alliances:

- ▶ Collaborated with Canadian Organic Growers (COG), OTA in Canada, and the Canadian Food Inspection Agency (CFIA) to provide comprehensive, widely accessible, and cost-effective training across Canada for producers, processors, inspectors, and certifiers. Most IOIA members in Canada participated in the 2-day workshops for certifiers and inspectors. Funds from the Canadian government, IOIA's trainers in Canada, and support from supporting certification agency members made this project possible.
- ▶ ED and BOD Chair traveled to Washington, DC to visit with NOP staff on issues of the NOP Food Safety Directive and IOIA's training program.
- ▶ Received status as one of only three institutions approved by the Korean government to provide organic processing inspection training. Approval by the government is not required for crop or livestock inspection trainings.
- ▶ To increase access to advanced trainings and utilize technology, IOIA stepped into webinar mode by signing a contract with GAN Conferencing for a training website, <http://ioia.ganconference.com/>. The site went through a trial run in 2009 with a resounding success. A webinar schedule is being developed for 2010.
- ▶ Continued to participate on the Canadian General Standards Board's Organic Technical Committee.
- ▶ Received formal seat for IOIA at the USDA NOP certifier trainings.
- ▶ Collaborated with FiBL of Switzerland on European regulation training. Sacha Draine visited FiBL on behalf of IOIA.
- ▶ Collaborated with IBD Certifications to provide EcoSocial inspection training.
- ▶ Collaborated with Demeter Association to provide Biodynamic inspection training.
- ▶ Continued a major upgrade of all basic training curricula to U.S. NOP and Canadian Organic Standards, with target completion in early 2010.
- ▶ Developed draft plan to increase participation in IOIA by Latin American inspectors.
- ▶ Participated in All Things Organic™ and Natural Products Expo East in the U.S. and Guelph Organic Conference in Canada.
- ▶ Continued support of OTA, IFOAM, OMRI, COG, Green America (formerly Co-op America), MT Nonprofit Association through memberships and subscriptions.
- ▶ Quarterly newsletter, annual Membership Directory, IOIA Forums (English language, Spanish language, and Canadian members), member discounts. Maintained and upgraded website. Initiated logo design project.
- ▶ Chicago 2009 Gold Coast IOIA Social.

## Trainings:

IOIA training continues to increase in value and global recognition. IOIA again expanded both global reach and the diversity of types of training and languages. Training revenue was increased in 2009 in spite of a global economic slump. For the first time in a decade, IOIA held fewer training events and trained fewer people. The primary factor was the decrease in the number of cosponsor-managed trainings in countries where cosponsors pay the lowest rate. Even IOIA's subsidized fee rate can be a barrier in many regions. Many institutional cosponsors such as state organic programs and universities on fixed budgets also cancelled trainings. The temporary slowdown in scheduling largely rebounded after the first half of the year.

IOIA trained inspectors in Ontario, Quebec, New Brunswick, Manitoba, Prince Edward Island, Alberta, British Columbia, Idaho, Pennsylvania, Illinois, Wisconsin, Washington, California, Korea, and Japan.

**Your help as volunteers and committee members is necessary  
and greatly appreciated!**

## IOIA Trainings in 2009

Type of Course	Number of Events	Number of participants
Basic Crop	6	93
Livestock	2	38
Basic Processing	4	68
Advanced	4	67
Canadian Organic Standards	9	142
Other	5	91

### Finances:

IOIA ended the year with the most positive financial position in its history. This is reason for celebration in the face of worldwide economic difficulties and a decrease in the number of trainings. Cash reserve was increased for the 3<sup>rd</sup> year. See 2009 Balance Sheet for details.

**Committees:** Full Committee Reports will be available at the Annual Meeting. **A few highlights:**

**Accreditation** - In 2009, the Accreditation Review Panel and Accreditation Committee were combined. Thank you and farewell to Leanne McCormick for 2 years as Accreditation Committee Chair.

**Canadian** - Bill Barkley took over as Chair this year. Thank you to outgoing Chair, Janine Gibson, who filled that position since 1995.

**Scholarship** – Two scholarships were awarded. For the first time, an OCIS recipient, Yanni Liang, received an OCIS travel award. The travel award fund was created by donations from IOIA members.

### Board of Directors in 2009:

Retiring Board members: Monique Scholz (2 years).

New Board members: Eric Feutz and Julio Perez (alternate)

The BOD met in person at the AGM and 11 times via conference calls. BOD minutes highlights are published in each newsletter. Full minutes are available on the Inspectors Only section of the website.

### Staff:

Margaret Scoles continues as Executive Director. This was the first year for many years with no staff turn-over. IOIA benefits from a staff of dedicated, part-time individuals.

- ▶ Rita Wenzel, Office Manager
- ▶ Diane Cooner, Newsletter Editor, Website Manager, and moderator of the IOIA Forums
- ▶ Sacha Draine, International Training Services
- ▶ Teri Lindberg, U.S. Training Services
- ▶ Lynell Denson, Administrative Assistant
- ▶ Gordon Mulkey, Office Assistant



Margaret



Rita



Lynell



Sacha



Teri



Gordon



Diane

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# IOIA Board of Directors – Minutes Highlights

## IOIA BOD Conference Call November 19, 2009

**Attendance:** Bob Durst (Chair), Stephen Bird, David Konrad, Gene Prochaska, Eric Feutz, Lidia Girón and Margaret Scoles, ED. Absent: Julio Perez

**Treasurer's Report-** Submitted to the BOD for this meeting were 3rd Qtr Balance Sheet Previous Year Comparison as of September 30 2009, and 3rd Qtr Revenue & Expense Budget vs. Actual for fiscal year 2009 through September 30, 2009. Steve comments he will not be with the BOD for the next year and suggest someone else pick up the reins now rather than waiting. Steve is willing to help with the transition and notes that the budget will take serious work. Gene- willing to step up and help with the 2010 budget.

**Action Point:** Finance Committee and ED to include in the next financial report to the BOD the costs, advantages, disadvantages of owning vs. renting the IOIA office building.

**NOP-IOIA Potential Collaboration on Training-**ED reports discussions have occurred with the NOP.

**IOIA Logo Progress-** Logo committee is Priscilla Reimer, Fred Ehlert, and Diane Cooner. Bob-the committee will select a small number of designs that the BOD will review. Eric will be liaison with the committee and send out discussions and final selections to the BOD. Membership input will be invited before final logo design is selected, although the exact mechanism is uncertain.

**Latin American Update-**Lidia- submitted her draft work plan but still needs to be translated. Proposes to establish a regional office for the LA inspectors.

**Action Point:** Lidia will write Julio, request edits to her draft, and forward the final version to ED for submission in the next issue of the IOIA newsletter.

**ED Travel Priorities in 2010-**ED wants to go to BioFach in Germany with Sacha Feb. 17-20th. . ED will follow up with European contacts and come back with more information about value of BioFach vs. other European travel options.

### Policy Work

**Action Point-**ED will research and submit a draft Whistleblower policy to comply with the Sarbanes-Oxley Act.

**CEO Transition-** We do not have a plan for replacing the ED-need to keep on the agenda. Bob-we need to have a plan for an emergency to replace the ED. We are somewhat in jeopardy without having a plan. Gene- do most organization have an assistant or who is delegated with the responsibility when ED is gone? Every organization has someone to delegate authority. Bob-should have a practical plan for the BOD Chair. Needs to be written down so there is a chain of command in an emergency situation.

**IOIA Structure for Expansion-** ED-IOIA is poised to really grow if we want to. ED can continue to fill two roles but IOIA may want to have different staff for the Training Institute. Feels the web-based offerings may be the best new member opportunity to grow the organization. Bob-Feels this is a big topic and it will be better to discuss at AGM BOD meetings. Gene, should this be long or short term? Bob, both on how to address the short term and how to build into the long term. Gene- needs to be considered for the budget. Bob- need to have flexibility built into next year's budget.

## IOIA BOD Conference Call December 17, 2009

**Attendance:** Bob Durst (Chair), Stephen Bird, David Konrad, Gene Prochaska, Eric Feutz, and Margaret Scoles, ED. Absent: Lidia Giron and Julio Perez

**Treasurer's Report-** Draft budget provided to the BOD prepared by Stephen, Gene and the ED that they think is pretty close but requesting input from the BOD on a few items. Discussion on whether to propose a balanced budget for fiscal year 2010 versus projecting a deficit due to a large extent with increasing expenditures for curriculum development and the training institute. BOD decision the draft budget needs some fine tuning and the treasurer received enough input to complete the budget for BOD discussion at the next BOD meeting.

**Action Point:** Stephen to continue on draft budget to have proposed draft by the next BOD meeting.

**GAN Video-Conferencing-**ED The cost for video viewing of up to 25 people will be \$4,200 initially and \$3,000 annually or we can stay with the \$1,000 annual for the web based audio conference capability. If we think we want to present the web based video at the AGM in AZ we should pay for it now with the 2009 budget. BOD agrees to stay with web and audio services at this time.

**New IOIA Logo-** Need to open up discussion. Someone has to deal with all the information. Bob- the Forum is the venue to use but it cannot be monitored easily. We need to narrow down the selection before the AGM.



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**Action Point:** ED-Talk with Diane about posting current selections from the Logo Committee on the IOIA web site and about ways to obtain and monitor responses and feedback.

**Committees-(BOD Liaisons)**

Canadian Committee-Dave talked to Bill Barkley and will be following up with Kelly about future plans and involvement representing IOIA with the CGSB.

Accreditation committee. Leanne McCormick just resigned as chair. We can wait until AGM to appoint the new chair.

**Policy Work:** Whistleblower Policy- ED submitted draft policy with the ED report. Dave moves accept the draft, Gene seconds. Motion to accept draft policy approved.

**ED Report-**

BioFach Travel-ED, Found that it is good for IOIA for her to go but is concerned with being gone before the AGM. Sacha OK to go but would not go to AGM. Thinks working on web based trainings and other things are probably more important for now.

ED requested approval of a cost over-run of \$2000 for Curriculum. No opposition.

Executive Session-Year-end Staff Compensation-BOD agrees to increase bonuses to ED and staff at a modest percentage. Chair will contact the ED.

## IOIA BOD Conference Call January 21, 2010

**Note:** Minutes are pending approval at the February meeting. The following is excerpted from the draft minutes. Full minutes will be posted on the IOIA website.

**Attendance:** Bob Durst (Chair), Stephen Bird, David Konrad, Gene Prochaska, Eric Feutz, Julio Perez (First Alternate), and Margaret Scoles, ED. Absent: Lidia Giron

**Resignation of Treasurer-**Treasurer submitted a letter of resignation to the BOD for this office, but not from the BOD. The Treasurer commented that this was an appropriate time since we do not have an approved budget and better to have the interim or full Treasurer to present the budget to the membership at the AGM. Dave moves to accept resignation, Eric seconds. No dissent. Approved. We do not have a treasurer.

**Interim Treasurer Plan-**Gene is currently on the Finance Committee and offers to assume the role as interim Treasurer in developing a final budget to present to the membership at the AGM. Dave moved to accept Gene's offer to be interim Treasurer. Stephen seconds. No opposition. Motion approved. ☀

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## IOIA Logo Discussion

By Diane Cooner

At the direction of the Board, an ad hoc Logo Committee recently held a contest for a new logo design thru a popular website, crowdSPRING. From a field of 185 entries a winner was selected. However, this `final' choice was by no means the end of the discussion.

The Board sought further membership input and discussion to ensure that if a new IOIA logo IS adopted, the image is consistent with IOIA – who we are, what we do, how we want to be perceived in the organic agriculture sector. In looking for a new logo design, the Board discussed IOIA's needs, including international and agricultural themes, the idea of inspection, color schemes, and use of greyscale in print reproduction.

The Logo Discussion was held via the IOIA Forum listserve. Comments were taken until February 7; the comments collected will be put into a report for the Board to review and ultimately present at the upcoming AGM on March 7. To date we have only heard from a dozen or so members. For those of you who are not on the Forum, we invite you to take a look at the Logo Discussion page at this link: <http://www.ioia.net/logodiscussion.html>

While we had to set a deadline for comments so that the information could be tabulated, members are still encouraged to comment on the various designs, and at the least be prepared for the discussion that will be held at the AGM.

Thank You to the Logo Committee for their work thus far on this important project. – chair Priscilla Reimer, Fred Ehlert, Board Liaison Eric Feutz and staffer Diane Cooner. ☀

**What is a Logo?  
Why does it  
matter?**

Logo is a term used to refer to a graphic symbol or emblem commonly employed by commercial enterprises, organisations and even individuals to aid and promote instant public recognition.

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## 2009 IOIA Scholarship Winners

IOIA is pleased to announce the recipients of the 2009 round of scholarship awards. IOIA offers two annual scholarships. The Andrew Rutherford Scholarship Award 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 annual Organic Community Initiative Scholarship 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.

### Recipient of the 2009 Rutherford Scholarship is Pedro H. Schambon, of Seguin, Texas.

Pedro is an expert consultant in organic vegetable production and is founding president of “My Father’s House International Foundation” (dba My Father’s Farm, that is an organization for charity). He established an organic property in an orphanage in Colombia to be able to teach organic agriculture to children and young people. Pedro also established and is now the administrator of a 22 acre certified organic vegetable property in Seguin, Texas. The primary target is to use the gains of this property to be able to continue contributing the development of the orphanage in Colombia. The products of this property are generally sold to major supermarkets in the United States as well as to the public. Besides being certified organic, the property belongs to the Association of Organic Kitchen Gardens of Texas and is member of the program “Go Texan”. Mr. Schambon has traveled and acted as a financial manager in many international routes and has visited Panama, Mexico, Argentina, Chile, Spain, Israel, Ecuador, Guatemala, the Dominican Republic, Costa Rica, Colombia, and other countries. Mr. Schambon hails from Colombia and received a rank of accountant in the Hopkins Academy in Miami, Florida. He has also worked in a project of maize culture for the Organization Agriculture for the Poor Men, studied in a school of technical agriculture in the Seine, Colombia, and has practical study in the integral farm of the Foundation of Youthful Homes Farmers in Colombia. He has contributed in the production of onions for export in a property of 500 acres in Chile called Property of the Valley, and attended and completed the course on kitchen gardens that the program of Master Gardeners of Texas offers. His future plans are to “become the best possible international organic crop inspector for the rest of my life”.



El Lic. Pedro H. Schambon es un consultor experto en producción de verduras orgánicas y es presidente y fundador de la fundación llamada “My Father’s House International Foundation” (Fundacion Internacional La Casa de Mi Padre” dba My Father’s Farm que es una organización sin fines de lucro.

Él estableció una finca orgánica en un orfanato de Colombia para poder enseñar agricultura orgánica a niños y jóvenes. Él también estableció y es ahora el administrador de una finca de verduras de 22 acres en Seguin, Texas, la cual obtuvo la certificación como finca orgánica del Departamento de Agricultura de los Estados Unidos (USDA). El objetivo principal es de usar las ganancias de esta finca para poder seguir contribuyendo al desarrollo del orfanato en Colombia. Los productos de esta finca se venden a supermercados muy importantes de los Estados Unidos así como al público en general. Además de haber obtenido la licencia como finca orgánica de USDA, la finca pertenece a la Asociación de Huertas Orgánicas de Texas y es miembro del programa “Go Texan”.

El Lic. Schambon ha viajado y fungido como gerente financiero en muchos recorridos internacionales y a visitado Panamá, México, Argentina, Chile, España, Israel, Ecuador, Guatemala, La República Dominicana, Costa Rica, Colombia, y algunos otros países. El Lic. Schambon es originario de Colombia y obtuvo un grado de contador en la Academia Hopkins en Miami, Florida. También trabajo en un proyecto de cultivo de maíz para la Organización Agricultura para los Pobres, estudió en un colegio de agricultura técnica en Sena, Colombia, cursó estudios prácticos en la granja integral de la Fundación de Hogares Juveniles Campesinos en Colombia, contribuyo en la producción de cebollas para exportación en una finca de 500 acres en Chile llamada Hacienda El Valle, y cursó y completó el seminario sobre huertas que ofrece el programa de Jardineros Maestros de Texas. Sus planes futuros son “sienten bien al inspector orgánico internacional mejor de la cosecha para el resto de mi vida”.

**The recipient of the 2009 Organic Community Initiative Scholarship is Mr. Butseya Maliro Mike,** who is a Crop Scientist by profession. He is 40 years old and resides in Kampala, Uganda. He holds a Masters Degree in Crop Science and a Post Graduate Diploma in Education from Makerere University. Mike did his undergraduate degree in Agriculture at Makerere University majoring in Crop Science. He has been working in agricultural and livelihood related programs for over 10 years.

Mike is currently the Regional Manager, Eastern in the Uganda Coffee Development Authority (UCDA) in charge of coordinating departmental programmes and implementation of programmes aimed at increasing coffee production and productivity. In UCDA, Mike has been involved in the design, planning and implementation of all coffee development programs aimed at improving the livelihoods of the peasant farmers of Uganda. These programs include promotion of sustainable coffee production, coffee replanting/planting, community nursery development and technology demonstration to farmer groups and mobilization of local leaders and extension workers.

Mike commands a teaching experience of four years at University and nine years at secondary school level. He has also had profitable exposure in the field of management of financial resources of both Government and Donors like ADB, Rockefeller foundation and World Bank. ☀



## Mouvman in Haiti

Edited by Diane Cooner

The horrendous earthquake of January 12 and its aftermath have been well documented by the mainstream media. Of the literally millions of stories that accompany this most tragic disaster, there is one of particular interest to the organic community.

Former inspector and IOIA member **John O'Malley Burns** has been working in Haiti to help develop a sustainable, organic mango export program. He has been there for the past 3 months and experienced the quake firsthand. His email letters describe the now-familiar chaotic on-the-ground reality of the first few days, perhaps a bit closer to the sobering truth than CNN could deliver. John's email of 1/18 reported,

"...The hillside mushroom towns where houses have traditionally grown up over night have been hardest hit. On some hill sides the cement and block structures have disintegrated, while miraculously on the next hill over the houses went unscathed, both hill sides built with the same lack of money, lean mortar and concrete mixes saving cement cost and without engineering input. All house, all classes, all peoples have been devastated by the quake....There was hardly enough wealth to build the structures the first time to say nothing now of the triple cost of destruction, removal and rebuilding. This is a final major de-capitalization of the population at large. Long term assistance and management must be instituted. All the rebuilding will represent many times more money than was ever available to build it right in the first place."

John goes on to discuss the program he is involved in:

"Exporting value added mangoes with a 75% to 100% higher price paid was the beginning of a long term sustainable trade based solution helping the thousands of rural families involved in the Mouvman Moun Mango certified program. I have been working with these groups on and off since 2004. Last year we distributed, for the first time, premiums to mango growers. These premiums were paid down by Whole Food Market consumers as a part of their purchase price. I have worked half time for the groups since April 2008

when the USAID funded assistance lapsed and the replacement program called Marche failed. There have been 21 days technical assistance from the mission in 2008, and none in 2009. Myself and the Exporter Ralph Perry and the Importer, Jonathans and Whole Foods have been supporting the certification program for the past two years."

Now with this latest disaster, "Two neighboring towns, Leogane (group RAPCOMOL) has been evaluated by the UN as 80% destroyed, personal accounts from Jacmel (group REPSIPKA) have evaluated the downtown damage to be 1/3 to 2/3 destroyed. Kabaret (group APWOMOPA) has some damage and is still recovering from the triple hurricanes." John continues,

"The mango growers in Leogane lost 50 % of their homes. I am going to Jacmel next...now that I am able to get out of the city, where I have been dealing with getting people medical help. I am now trying to buy wholesale food for distribution.

"All hopes of exports of organic and Fair Trade mangos have been shattered. The 10 groups I have been volunteering with around the country will only have access to the lower paying market that pays less than the certified export market no cash premium at the end of the year. The continued yearly events and disasters have made it practically impossible to continue to maintain an Organic and Fair Trade certifiable grower group system. If there is no support for them this year, it appears evident that the entire value-added certified mango grower groups based system will collapse.

"In this moment of extraordinary need it is easy for donors...to keep focused on the problems and issues here. Establishing and implementing a long term plan that changes the way the country operates is key to sustainable rebuilding. One party's slogan is "tired of changing the same old actors, let's change the system". There is an extraordinary opportunity here to bring



this economically and socially fractured country together around the common and uniting goal of "rebuilding after the quake". Regrettably, no natural leader is stepping up to the task even though there is a hissing vacuum at the top. After so many years I continue to be amazed by the resilience of the people, dealing with the worst of catastrophes. They have reestablished market places, are opening sidewalk cookeries, moving about selling phone cards and cell phone recharge fees. The informal sector has jumped back. Life must go on as there is no capital margin or food pantry to get thru. It is day to day life and day lost, stays lost.

**"How can we make the coming change a lasting change to get the country back to better than it was?"**

"If you want to give direct aid to Haiti, please help us. I know Haiti, I know the people and I know I will get the help to them. Love and thanks to all, for an equitable, sustainable mango tree filled Haiti."

You can donate to Mouvman Moun Mango at EcoVentures. They are a 501c3 and hence there are certain tax advantages. Checks should be addressed to: EcoVentures International  
c/o Lauren Frederic  
1519 Connecticut Ave NW, Suite 200  
Washington DC 20036.  
For Electronic Giving, please go to <http://www.eco-ventures.org/content/view/108/92/>

**Please specify in both cases the funds are for Mouvman Moun Mango or 3M.** Follow this link to John's photos in Haiti - <http://picasaweb.google.com/Old.Goats.Foto.Philes/Quake1#>

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## Resources

**On Water Testing** Rochelle Eisen, IOIA Inspector Member in British Columbia and BC's Organic Extension Agent, wrote on the topic of water testing requirements in organic production in the BC Organic Grower, Volume 13, Number 1, Winter 2010. This issue of her regular column, "Dear Rochelle", was written with the help of Sarah Davidson, BCARA Certification Administrator, BCARA, and IOIA supporting member. Sarah has been a certification committee member for both BCARA and PACS and has been involved in many discussions of water quality and certification during the last 15 years.

They were responding to the following question:

*Q: I run an organic veggie farm and I am completely lost on what type of water testing I have to do so I can apply for organic certification. Can you help me? Wet in Rutland*

Although the response was specific to what is and isn't in the Canadian regulations regarding water in organic crop production, virtually everything in this piece is analogous to situations in the U.S. or elsewhere. Citations would have different numbers, but the content would be quite similar. Rochelle says, "We reviewed the water references in the standard and try to bring a gentle message home to operators and certifiers on what is required. ... If we use a common-sense approach on what is needed to affirm water quality the standard as is, is sufficient, especially if on-farm food safety is embraced on organic farms. If we want to make sure everyone is doing the same level of due diligence around water quality, the current standards are not explicit enough."

Here is a link to the online version <http://www.certifiedorganic.bc.ca/contacts/extension/Vol13N1.pdf> of the full article, written in a practical common-sense manner. Thanks, Rochelle and Sarah!

**New Report by IATP** The Institute for Agriculture & Trade Policy has just published a new report entitled *Beyond the USDA – How other government agencies can support a healthier, more sustainable food system*. Available at: <http://www.iatp.org/iatp/publications.cfm?accountID=258&refID=107172>

**New USDA Report on O** The USDA has released its first-ever, wide-scale report on organic producers. Find it at [http://www.agcensus.usda.gov/Publications/2007/Online\\_Highlights/Organics/index.asp](http://www.agcensus.usda.gov/Publications/2007/Online_Highlights/Organics/index.asp) Available in text, Pdf and csv formats.

**New newsletter from OFRF Organic Link** gives a monthly snapshot of the major efforts OFRF is mounting to build an organic food system. [www.ofrf.org/organiclink/](http://www.ofrf.org/organiclink/)

**extension** is an interactive learning environment delivering the best, most researched knowledge on U.S. organic agriculture production, providing research, news and learning modules from the smartest land-grant university minds across America. [www.extension.org/](http://www.extension.org/)

**Food, Inc nominated for academy award** An unflattering look inside America's corporate controlled food industry, Food, Inc.

**2008 NRCS Farm Bill Brochure Online** USDA's Natural Resources Conservation Service has published a 2008 NRCS Farm Bill brochure that can be ordered online, by e-mail or by calling 888-526-3227. Orders and shipping are free of charge.

**100% Compostable Chip Bag in Canada** The SunChips® brand, Frito Lay Canada's popular line of multigrain snacks, announced the green innovation, a first-of-its kind initiative, which will change the way Canadians (and hopefully soon, Americans) hear, see and think about product packaging in the future. Starting in March 2010, SunChips packaging will be made from more than 90% renewable, plant-based materials. This new package will completely break down into compost in a hot, active compost pile in approximately 14 weeks. <http://www.newswire.ca/en/releases/archive/February2010/03/c6212.html>

### Chefs raise \$5000 for U of Guelph's Organic Program

Over 40 Greater Toronto Area chefs joined together in September 2009 to raise funds for the University of Guelph's Organic Agriculture Program. Their efforts resulted in Feast of Fields donating \$5,000 to the program at the recent Guelph Organic Conference and Expo, held January 28-31.

"Each year, funds raised at the Feast of Fields event are donated to an ecological group or organization to promote sustainable, organic agriculture. This year funds that were raised at the event are going directly to the U of Guelph's Organic Agriculture program" said Daniel Gilbert, Chair of Feast of Fields. "All of the Chefs were extremely excited and thrilled to be supporting such a high quality program advancing the interests of organic agriculture."

The cheque was presented on January 31 by Gilbert, to Dr. E. Ann Clark, Associate Professor of Plant Agriculture at the University, in conjunction with the conference.

"The organic program at the U of Guelph is again honoured to receive the support of Organic Advocates through their Feast of Fields event. The content of the very first organic course at Guelph in 2002 was enriched by a three-year survey of organic farmers, conducted courtesy of Organic Advocates," said Dr. Clark, who leads the organic program.

Although just six years old, the Organic Agriculture major within the B.Sc.(Agr) degree – the first such offering in North America – is threatened by financial exigencies at the University of Guelph.

"In tough times, it is hugely reinforcing to have the strong and unwavering support of the chefs of Organic Advocates. This most welcome donation will be used to support teaching, and specifically, to hire sessional lecturers with unique expertise for our students, as well as to enable field trips for our ever-larger classes to visit organic farms, processors, and restaurants," said Dr. Clark.

Feast of Fields released a statement, "As chefs we are committed to preparing dishes that emphasize the original and natural taste of the food we prepare. We enjoy cooking with produce that is free of GMOs, pesticides, antibiotics, and other chemicals. The loss of the University of Guelph's organic program would weaken the organic movement and our ability to ensure that our children and our children's children continue to enjoy the flavour of organic foods. Feast of Fields continues to support the University of Guelph's efforts to grow and educate others, so that organic food can grace the table of all Canadians."

Info for the 2010 Feast of Fields is at website at [www.feastoffields.org](http://www.feastoffields.org). ☀



## Monsanto-funded Study Echoes Key TOC Report Finding

On January 18, 2010, The Organic Center issued a press release highlighting the findings of their recent study published online in December 2009 in the Proceedings of the National Academy of Sciences (PNAS), one of the most prestigious scientific journals in the world. The Center's press release states in part -

"A new study entitled "Gene amplification confers glyphosate resistance in *Amaranthus palmeri*" from a research team including Monsanto scientists Dafu Wang and Douglas Sammons echoes conclusions from The Organic Center (TOC) report "Impacts of Genetically Engineered Crops on Pesticide Use in the United States: The First Thirteen Years"...

Further, "...the Monsanto-funded research states that 'evolution of resistance to the widely used, nonselective herbicide glyphosate in weedy species endangers the continued success of transgenic glyphosate-resistant crops and the sustainability of glyphosate as the world's most important herbicide'."

TOC's November 2009 "Thirteen Years" report covered in some detail the compelling evidence linking the increase in herbicide use on herbicide-tolerant (HT) crops to the emergence and spread of glyphosate-resistant weeds including *Amaranthus palmeri*. Both the TOC report and the Monsanto-funded PNAS report states that the spread of glyphosate-resistant Palmer amaranth was placing Roundup Ready technology in jeopardy. The Monsanto-funded study went even further, saying that the emergence and spread of glyphosate resistant weeds endangers the sustainability of glyphosate as the world's most important herbicide.

Yet beginning in mid-November, various spokespeople for Monsanto, or their surrogates, told reporters covering the "Thirteen Years" report that there is nothing unusual or special about resistance to glyphosate, that the problem is being managed, and that TOC's report was unnecessarily alarmist.

So why is this worth noting?

The biotechnology industry, and Monsanto in particular, lament the degree of public skepticism about the efficacy and safety of genetically engineered crops, and often ask questions like -- "Why do so many people not accept our world-class science and trust us when we say GE crops are thoroughly tested, safe and vitally needed?"

One reason is a pattern of ignoring or dismissing adverse information about GE crops and food, and if that does not work, attempts often follow to vilify the competence, integrity, or motives of scientists responsible for negative studies. And so, this PNAS study marks an intriguing challenge for the biotech PR machine, since it comes from a Monsanto-funded project, was written by a team including two Monsanto scientists, was published in a prestigious journal, and is, by any measure, bad news for those farmers and companies depending on today's herbicide-tolerant crops. Rest assured, they will rise to the challenge.

## Monsanto Takes CFS Legal Victory to Highest Court

(January 15, 2010) The U.S. Supreme Court has decided to hear a first-time case about the risks of genetically engineered crops. Named *Monsanto v. Geertson Seed Farms*, No. 09-475, the case before the high court will be yet another step in an ongoing battle waged by the Center for Food Safety to protect consumers and the environment from potentially harmful effects of genetically engineered (GE) crops.

The modified alfalfa seed at the heart of the dispute has been engineered to be immune to Monsanto's flagship herbicide Roundup. Monsanto intervened in a 2007 federal district court ruling that the Department of Agriculture's approval of GE alfalfa was illegal. The Center for Food Safety (CFS) filed a 2006 lawsuit on behalf of a coalition of non-profits and farmers who wished to retain the choice to plant non-GE alfalfa. CFS was victorious in this case - in addition CFS has won two appeals by Monsanto in the Court of Appeals for the Ninth Circuit: in 2008 and again in 2009. Now, upon Monsanto's insistence, the Supreme Court has agreed to hear the case.

"This is truly a 'David versus Goliath' struggle, between public interest non-profits and a corporation bent on nothing less than domination of our food system," said Andrew Kimbrell, executive director

of the Center for Food Safety. "That Monsanto has pushed this case all the way to the Supreme Court, even though USDA's court-ordered analysis is now complete, and the U.S. government actively opposed further litigation in this matter, underscores the great lengths that Monsanto will go to further its mission of patent control of our food system and selling more pesticides."

The federal district court required the Department of Agriculture to undertake an Environmental Impact Statement (EIS) assessing the impacts of the crop on the environment and on farmers; the first time the U.S. government had ever undertaken such analysis for any GE crop. The court permitted farmers that had already planted to continue, but halted any further planting pending the agency's re-assessment. That the EIS was required is not in dispute; the legal issue is only the scope of relief while USDA analyzed the impacts of the crop for the first time.

In October 2009 Monsanto asked the Supreme Court to hear further arguments. In response, the Center and the U.S. government separately opposed that request the following December. USDA completed the first draft of the EIS in December 2009.

"Although we believe a further hearing is unnecessary, we are confident we will again prevail, as the lower courts have already three times determined," continued Kimbrell. "We hope that this grand stage will further inform the public, policymakers and the media about the significant risks of genetically engineered crops and the vital need to protect farmers and the environment."

Alfalfa is the fourth most widely grown crop in the U.S. and a key source of dairy forage. It is the first perennial crop to be genetically engineered. It is open-pollinated by bees, which can cross-pollinate at distances of several miles, spreading the patented, foreign DNA to conventional and organic crops. Such biological contamination threatens the livelihood of organic farmers and dairies, since the U.S. Organic standard prohibits genetic engineering, and alfalfa exporters, since most overseas governments also reject GE-contaminated crops.

"We trust the Supreme Court will uphold farmers right to choose their crop of choice and protect us from the constant fear of contamination from GE crops," said Phil Geertson, an alfalfa farmer based in Idaho. ☀

## Ontario farmer not guilty of selling raw milk

Source: *The Canadian Press*

An Ontario farmer who operates a raw milk co-op was found not guilty January 31 of 19 charges related to selling unpasteurized milk.

Michael Schmidt, from Durham, Ontario, defended himself in 2009 against the charges for dispensing milk straight from the cow.

While raw milk is legal to drink, it's illegal to sell in Canada.

Schmidt's legal battles sparked a heated debate over the safety of raw milk. Advocates have extolled its flavour and health benefits, while health officials and the province's milk marketing board, the Dairy Farmers of Ontario, have argued raw milk isn't fit for widespread distribution.

The farmer argued the charges laid against him under the Health Protection and Promotion Act and the Milk Act are unconstitutional and infringe on his rights and freedoms.

Schmidt operates a 150-cow raw milk co-operative venture, which allows members to own a portion of a cow to acquire raw milk. He argues that he sells milking and distribution services, not the milk itself.

At trial in Newmarket, Ont., earlier in the week, Schmidt argued that government officials and food scientists cannot guarantee the safety of any food, and suggested informed consumers should be able to buy raw milk.

Schmidt has stood by his actions since health officials carried out an armed raid of his farm in November 2006 and seized his milking equipment.

"The rich and sweet taste of unpasteurized milk would blow most people away," Schmidt has said. "I bet that 90 per cent of the people who would have the choice by blind tasting would all go for raw milk because that is the taste of milk and not what you buy on the shelf."

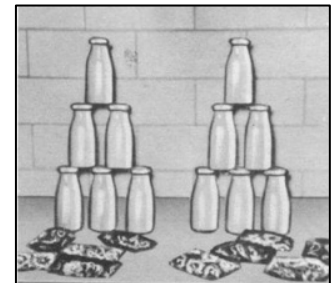
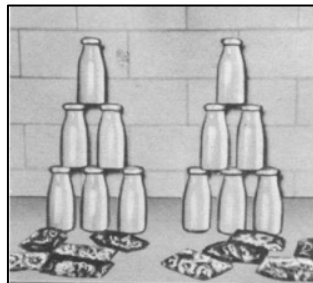
A private member's resolution to create an all-party task force to examine the issues surrounding raw milk was debated but not passed in the Ontario legislature on Dec.7.

## International Organic Inspectors Association Balance Sheet As of December 31, 2009 Current and Previous Year

ASSETS		Dec 31, 2009	Dec 31, 2008
<b>Current Assets</b>			
	<b>Total Checking/Savings</b>	182,595.92	138,314.85
	<b>Total Accounts Receivable</b>	-13,293.88	-12,945.20
	<b>Total Other Current Assets</b>	5,178.34	3420.19
	<b>Total Current Assets</b>	<b>174,480.38</b>	<b>128,789.84</b>
<b>Fixed Assets</b>			
	<b>Building</b>	35,000.00	35,000.00
	<b>Total Fixed Assets</b>	35,000.00	35,000.00
	<b>Accumulated Depreciation</b>	-511.94	-511.94
	<b>Total Other Assets</b>	-511.94	-511.94
<b>TOTAL ASSETS</b>		<b>208,968.44</b>	<b>163,277.90</b>
<b>LIABILITIES &amp; EQUITY</b>			
<b>Equity</b>			
	<b>Contributed Property-FM</b>	29,031.80	29,031.80
	<b>Restricted</b>	1,036.00	1,036.00
	<b>Retained Funds</b>	133,210.10	93,554.34
	<b>Net Income</b>	45,690.54	39,655.76
	<b>Total Equity</b>	208,968.44	163,277.90
<b>TOTAL LIABILITIES &amp; EQUITY</b>		<b>208,968.44</b>	<b>163,277.90</b>

Statement is Subject to review and approval by IOIA Board of Directors.

Final Copies will be available to members at the IOIA AGM and on the website.



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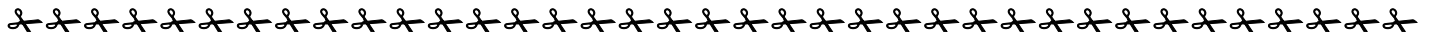
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# INTERNATIONAL ORGANIC INSPECTORS ASSOCIATION

IOIA has several publications for sale. Order here or through our website, [www.ioia.net](http://www.ioia.net)

Please add 15% for Shipping and Handling.

- Farming with the Wild: Enhancing Biodiversity on Farms and Ranches; Written by Daniel Imhoff, Watershed Media, 182 p.; 2003; \$20.00
- Organic Dairy Farming, Edited by Jody Padham, Community Conservation, Project coordinated by MOSES, 156 p.; 2006; \$15.00
- Building Soils for Better Crops (2<sup>nd</sup> Edition), by Fred Magdoff and Harold Van Es. 240 pp. \$20
- COG Organic Field Crop Handbook, 2<sup>nd</sup> Edition, Expanded and Rewritten. Published by Canadian Organic Growers. An invaluable resource. While preserving the best of the now out-of-print and no longer available first edition, this edition is updated to include info on GMO's, E. coli issues in manure, and many additions to the crop section. 222 pages, spiral bound, \$30.00.
- Managing Cover Crops Profitably, 2<sup>nd</sup> Edition, published by Sust. Ag Network, \$19.00
- Organic Livestock Handbook, published by Canadian Organic Growers. Edited by Anne Macey, 179 pp, spiral bound, \$30.00
- Organic Tree Fruit Management, published by COABC, 240 pages, \$30.00
- Steel in the Field, published by Sustainable Ag Network, 128 pages, \$18.00
- Introduction to Certified Organic Farming. Published by REAP Canada, 200 pg. 25.00



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I AM INTERESTED IN THE FOLLOWING:

### IOIA Membership Application

Please specify category – all funds payable in US  
\$ - All dues are annual

- Inspector - \$150
- Supporting Individual - \$100
- Business/Organization \$125
- Certifying Agency - \$275
- Patron - \$500
- Sustainer - \$1000

The Inspectors' Report – 4 issues/yr - \$30

2010 IOIA Membership Directory:

\$15 members  \$25 non-members

IFOAM/IOIA Int'l Organic Inspection Manual:

\$45 members  \$60 non-members



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## 2010 Calendar

**February 20** Sustainable Farming Association of Minnesota's 19th Annual Conference.

<http://www.sfa-mn.org/conference.php>.

**February 25 - 27** The Organic Farming Conference. LaCrosse, WI.

[www.mosesorganic.org/conference.html](http://www.mosesorganic.org/conference.html)

**February 27 - 29** 10th Annual Oregon Small Farms Conference, Oregon State University campus. Corvallis, OR

<http://smallfarms.oregonstate.edu/2010SF>  
C

**March 1 - 2** 6th Annual Arkansas Women in Agriculture Conference Little Rock, AR.

<http://www.arkansaswomeninag.com/newconference.html>

**March 3 - 9** Meeting the Demand: Growing Markets for Sustainable Meat and Dairy. A conference for institutional consumers, investors and sustainable meat and dairy producers. Sponsored by the Interfaith Center on Corporate Responsibility, Co-Sponsored by Calvert

Investments, Washington DC, DC  
<http://www.iccr.org/>

**March 4 - 8** IOIA Advanced Training and AGM, Rio Rico, Arizona. Full details page 6.

**March 14 - 16** Farmers Union Convention. The 2010 Convention will be held at the Ramkota Hotel and Conference Center in Rapid City, S.D.

<http://nfu.org/about/convention>

**March 19 - 20** Californians for Pesticide Reform (CPR) Annual Conference. Co-hosted by Pesticide Watch Education Fund "Healthy Harvest: From Field to Table". Sacramento, CA.

<http://www.pestidereform.org/>

**March 21 - 24** Building Stronger Rural Communities - MAFO's 21st National Conference *Pathways to a New World of Work*. Hyatt Regency on the Riverwalk, San Antonio, TX

[http://www.mafofarmworker.com/conf\\_theme.html](http://www.mafofarmworker.com/conf_theme.html)

**March 23 - 26** Food Safety Education Conference. Atlanta, GA.

<http://www.fsis.usda.gov/atlanta2010>

**March 24** Agriculture 2.0 Agriculture 2.0 is where the sustainable agriculture industry is being defined, built and funded. Palo Alto, CA.

<http://www.newseedadvisors.com/>

**May 20 - 21** Small Food Manufacturer Conference The Food Processing Center at the University of Nebraska-Lincoln is presenting a Small Food Manufacturer Conference May 20-21 in Omaha, NE. More information is available at

[www.fpc.unl](http://www.fpc.unl)

<http://www.fpc.unl.edu/nsfmc>

**August 1 - 6** 19th World Congress of Soil Science The 19th World Congress of Soil Science will be held in Brisbane, Australia at the Brisbane Convention and Exhibition Centre. Brisbane, Australia  
<http://www.19wcso.org.au/>

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