## Celebrating 20 Years!

IOIA has joined the Public Patent Foundation's lawsuit against Monsanto by signing on as *amicus curiae* (friend of the court) in a brief filed on August 10 in United States District Court, Southern District of New York.

IOIA Joins Monsanto Suit As Amicus

Other *amici* named in the brief are Farm and Ranch Freedom Alliance (FARFA), Biodynamic Farming and Gardening Association, Carolina Farm Stewardship Association, Ecological Farmers of Ontario, Fair Food Matters, Michigan Land Trustees, Natural Environment Ecological Management, Nebraska Sustainable Agriculture Association, Organic Council of Ontario, Slow Food USA, and Virginia Independent Consumers and Farmers Association.

The lawsuit is not about farmers who have had land contaminated, but rather it is a robust effort to protect the public's interest in the patenting process. Plaintiffs include farmers who are afraid of being sued by Monsanto for patent infringement because Roundup Ready<sup>TM</sup> genetic material is unintentionally on their property. The brief asks the court to provide a clear declaration of Plaintiffs' rights.

At the March AGM in Tampa, Florida, the IOIA Board requested the input of the membership on whether to sign on as a plaintiff with the Public Patent Foundation's lawsuit against Monsanto. While many of the membership gave their support of IOIA signing on as plaintiffs, based on last minute discussions with our attorney and PubPat, there were some doubts about whether IOIA as a nonprofit membership association had standing as a plaintiff. IOIA was willing to take the step, but it was generally agreed that it might be better if IOIA would stand aside on being a plaintiff.

#### Statement of Interest of Amici Curiae

While the plaintiffs are at the most immediate risk of suit for patent infringement by Monsanto, the legal principles involved in the Court's decision will have even broader ramifications. For example, livestock and poultry farmers who feed grain to their animals face issues of GM-contaminated feed. Organic certifiers must make decisions about whether or not, and under what conditions, to require testing for GM contamination as part of the certification process. Food processors, whether they operate on a large-scale or simply bake a few loaves of bread for a local farmers market, use ingredients that may be contaminated with Monsanto's patented products.

All of these individuals have an interest in having the scope and enforceability of Monsanto's patents determined by the Court, both because of the direct issue of their own liability and because of the indirect impact the decision will have on the availability of these crops.

And, ultimately, almost every American consumer somehow uses products made from corn, soybeans, canola, sugar beets, or cotton, all of which may implicate the scope and enforceability of Monsanto's patents. The entire food chain is impacted by the spread of Monsanto's patented crops.

#### Summary of the Brief

The summary of the brief states that Monsanto has a track record of aggressive enforcement of its patent rights, and notes that "Monsanto has sued or settled with hundreds of farmers, and investigated unknown numbers more. [See *Amici*, page 17]

## Message from the Board

The IOIA Board of Directors wants **you** -- your input, your ideas! The BOD will be meeting for three days in November. The BOD last met for a multi-day retreat in 2007 in Montana. At that meeting, they launched the concept of the **IOIA Training Institute**. Since then, most of the BOD's work has been accomplished at shorter meetings, conference calls, and retreats associated with the AGM. At the post-AGM BOD meeting in Arizona last year, the BOD breathed life into the concept of the Training Insti- [see **BOD**, p 4]

## Inside:

Final on Sunsets Residue Comments All About Kelp Training News Sector News GMO's

And More!!

Published by the International Organic Inspectors Association Vol 20 N3 Summer 2011

## Jobs at IOIA

**Grant Writer:** Do you have experience and expertise in writing grant applications? Are you interested in contract work in this area, or are you willing and able to contribute your services to IOIA? If the answer is 'yes', please contact the IOIA office.

## **IOIALat on Facebook**

Member Homero Blas has started a Facebook page as outreach not only for IOIA members in Latinamerica but for others that are interested as well. You can see his page at: <u>http://www.facebook.com/pages/IOIAL</u> at/163546893711149

## Kevin Brussell Scholarship Fund

Kevin Brussell, 56, a long time organic activist, researcher and working organic farmer, was tragically killed on Saturday, June 11. Kevin's wife, Juli, has established a scholarship fund in memory of her husband. The scholarship fund will support beginning farmers. Mail donation to: MOSES, PO Box 339, Spring Valley, WI 54767 You can download the Kevin Brussell Scholarship Fund pdf at: <http://www.mosesorganic.org/pdf/Bru ssellScholarshipFundPoster.pdf> Or donate online now at: <http://www.nexternal.com/moses/Pro duct49>\*

## **Corrections:**

We regret the misspelling of the names of these following members – apologies! Ib Hagsten Silke Fuchshofen

## **Organic Framed in Magazine**

Matthew Holmes, ED of Canadian OTA, has written a very good article on GMOs and organic, that hits hard on all the top issues. It takes a political approach, and it also frames organic in its proper perspective as a solution to modern challenges. The article was published in "Policy Options" magazine, read it at: http://www.irpp.org/po/archive/aug11/ holmes.pdf

## **Membership Updates**

(Changes made by K. Bowers 8/9/11) Please make the following changes to your 2011 Membership Directory. Any changes are italicized. Other parts of the addresses remain the same unless noted. Anv 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 2011 Online Directory.

## Address Changes:

**INSPECTORS:** Luis Brenes brenes.agrivita@gmail.com

#### WELCOME RETURNING FORMER Members (not printed in the 2011 Directory)

**INSPECTOR MEMBERS:** Janie Marr Werum janiemarr@gmail.com

#### WELCOME NEW MEMBERS:

INSPECTORS: Christopher Warren-Smith cwarrensmith@earthlink.net Lisa Hotchkiss lhkiss@gmail.com Nicki Dallmann nickael007@gmail.com

#### WELCOME NEW SUPPORTING INDIVIDUAL MEMBERS:

Jeff Leonard jeff.leonard @ whitewave.com Susan Monahan susan.monahan@uvm.edu JeremymConyac jeremyconyac@hotmai l.com Ronald Smith santee53@hotmail.com

## **Training Schedule**, from page 3

#### American Canyon, California, Crop, Processing, Advanced, December 5-9

IOIA will cosponsor Basic Crop Inspection Training and Processing Inspection Training running concurrently December 5-9 at the DoubleTree by Hilton<sup>TM</sup> Hotel & Spa Gaia Napa Valley-American Canyon. Each course includes 4 days of instruction including a field trip to a certified organic operation, plus <sup>1</sup>/<sub>2</sub> day for testing. The Napa Valley area is widely known for wine production with a large number of certified organic and biodynamic operations nearby. Certified

operations will tentatively include wine crops for the Crop course and wine making for the Processing course. IOIA and California Certified Organic Farmers will cosponsor (CCOF) Advanced Organic Inspector Training on December 6-7. This training will focus on organic wine inspection and other topics. Advanced training agenda is under development. IOIA will collaborate with the Non-GMO Project and FoodChain Global Advisors to offer Non-GMO verification training on December 8. Non-GMO verifications are most often done in conjunction with the organic inspections of the same operation. For more information about the Non-GMO Project, see www.nongmoproject.org. FoodChain Global Advisors is the technical administrator for the project.

The Hotel was the first Leader in Energy and Environmental Design (LEED) certified 'green hotel' in the Napa Valley. It is located about 8 miles south of Napa and 30 miles from the Oakland Airport (OAK). Sacramento (SMF) and San Francisco (SFO) are other options within 60 miles. The site features a koi pond with swans that is maintained with water produced on the site that is filtered and recycled. The restaurant regularly serves organic food, and all natural materials are used in landscaping. The building is made from Forest Stewardship Council certified woods and many recycled materials. It uses solar energy and conserves energy and water. App's & info at www.ioia.net.

IOIA Described Direct
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Michelle SandyChair
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Eric Feutz Treasurer
Helene Bouvier
Debra BunnDirector at Large
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## Training Schedule 2011 Applications and Information are available at <u>www.ioia.net/training.html</u>

### Webinar: IOIA/OMRI Crop Inputs, September 6 and October 26

This webinar will cover what farm inspectors should look for during inspections, and how OMRI reviews materials. Inspectors and certifiers who attend will gain skill in understanding input assessment, and in navigating the resources available on the OMRI website (www.omri.org). OMRI will provide the technical expertise of Lindsay Fernandez-Salvador, OMRI Program Director, as lead presenter. The course will include pre-course reading as well as in-class discussion and exercises, with opportunity for Q & A. Attendees will also receive an individual subscription to OMRI and a graded post-assessment. Joint IOIA and OMRI Certificates of Completion will be awarded to successful participants, and discounts are available for current OMRI subscribers and IOIA members. To register, see the IOIA registration page: <u>http://ioiaregistration.ganconference.com/</u>

#### Hong Kong, China August 29 – September 2

IOIA and Hong Kong Organic Resource Centre (HKORC) will cosponsor a 4.5 day Basic Organic Crop Course using the HKORC-Cert Organic Standards as a reference. The course will be held at Sin Hang Campus, Hong Kong Baptist University, Kowloon Tong, Hong Kong. Application forms and more information about the course will be available at the website of HKORC at www.hkbu.edu.hk. For enquiries, please contact Sharon Chan <u>mhkorc@hkbu.edu.hk</u>

#### Akihabara, Tokyo, Japan - Farm & Processing Courses, September 14-17

IOIA and JOIA will cosponsor 4 day Basic Organic Farm and Processing Inspection Trainings using JAS Standards as a reference. The courses will run concurrently. The training language will be Japanese. Please contact Mutsumi Sakuyoshi at JOIA for more information about the courses. E-Mail: <u>mmu-saku@cap.ocn.ne.jp</u>website: <u>www.joia.jp</u>

#### Yangpyeong City, Gyeonggi Province, Korea, October 2-5

IOIA will sponsor advanced inspector training in conjunction with the 17th IFOAM Organic World Congress.

The course will be delivered as three separate training segments. On October 2, Han Jung Yeol, will instruct a one-day soil assessment workshop for organic inspectors. Mr. Han is the Chairman of the Board of Directors of Korea Organic Inspectors Association (KOIA). He has 15 years of experience in soil analysis and eight years of experience as an organic inspector. The language of the workshop will be Korean.

IOIA will host an inspector gathering on October 2 after the soils workshop ends. On October 3, Yutaka Maruyama and Mutsumi Sakuyoshi, IOIA trainers from Japan, will present a Standards Workshop to address updates and key differences for EU, NOP, and JAS standards with assistance from Isidor Yu, IOIA Trainer from Korea, on the Korean standards. Language of this training will be English. On October 4-5, Luis Brenes, IOIA Trainer from Costa Rica, will provide two days of Grower Group inspection training in English language. Mr. Brenes has been training globally and inspecting organic operations, including grower groups, for more than 15 years. Translation will be available. Trainings will be held at the KOBACO Training Center in Yangpyeong City. A room block has been reserved.

During the OWC and prior to the training, IOIA will deliver a workshop on October 1 entitled "Quality Organic Inspections: The New Organic Inspector". Workshop presenters include Sandeep Bhargava, IOIA Inspector Member from India, on the topic of Grower Group inspection; Margaret Scoles on the IOIA Training Institute; Yutaka Maruyama (JOIA) and Isidor Yu (KOIA) on the formation of regional organic inspector groups. India is the only country to include grower group certification in their organic regulation. IOIA events focus around small holder inspection, in keeping with the theme of the OWC. See <u>IOIA website</u> for info

#### Farmington, Minnesota, October 17-21

IOIA will sponsor Basic Organic Crop Inspection Training October 17 - 21 at the rural Mt. Olivet Conference & Retreat Center in Farmington, Minnesota, about 35 miles from the Minneapolis/St. Paul airport. The course includes 4 days of instruction including a field trip to a certified organic operation, plus ½ day for testing. See <u>IOIA website</u> for application and more info.

#### Lima, Peru, November 7-11

IOIA and Control Union Peru will cosponsor a 4.5 day Basic Organic Farm Inspection training using USDA National Organic Standards as a reference with comparison to EU standards. The course will be held at the Universidad Nacional Agraria La Molina (UNALM) in Lima, Peru November 7-11, 2011. Instruction will be conducted in Spanish. Please contact Aída Bustamante or Fiorela Bustamante at ph.: (511) 719-0416, fax: (511) 421-7573 or e-mail: <u>abustamante@cuperu.com</u> or <u>mailto:fbustamante@cuperu.com</u> for further information.

#### San José, Costa Rica, November 28 - December 2

IOIA and Eco-LOGICA will cosponsor a 4.5 day Basic Organic Farm Inspection training using USDA National Organic Standards as a reference. The course will be held at ICAES Coronado in San José, Costa Rica from November 28 to December 2nd, 2011. Instruction will be conducted in Spanish. Please contact Sue Wei at ph.: (506) 2297-6676, fax: (506) 2235-1638 or e-mail: <a href="mailto:mswei@eco-logica.com">mswei@eco-logica.com</a> for further information.

#### Continued on page 2

## BOD from page 1

tute. The BOD also hatched the idea that grew into the **Certifier-Inspector** Dialogue and wrestled with the thorny topic of inspector liability insurance. At every BOD retreat over the past many years, the BOD has identified the need for a more recognized and meaningful inspector accreditation system as a top priority. This year, IOIA was asked to propose inspector qualifications and an accreditation/licensing inspector program to the USDA. We expect this to be one of the most defining projects IOIA will undertake (more about that project in "Notes from the ED" on page 5).

We are now on the brink of selecting and adding a second senior staff position, another major step for IOIA. The boldness and vision of these BOD decisions might seem remarkable. What is even more remarkable is that these serious discussions and decisions are being made by a fluid and elastic body of directors which changes every year. In March 2011, IOIA expanded the size of the BOD and elected four new BOD members out of seven. That major change in membership on the BOD was one of the incentives for the BOD's decision to meet in November. Working from remote locations works well if everyone is already well acquainted. Getting together in person works best when we are building a team with new membership.

One of the major topics for this retreat is business planning. How will IOIA continue to build and strengthen organizational capacity, remain financially sustainable without creating too many new inspectors, respond to the ever-increasing global demand for our trainings, maintain excellence in our training program, push to raise the bar for organic inspectors and others in the certification sector. energize our committees and empower the membership, and address issues and concerns of our inspector members even better?

We challenge and ask you to help us! Please send your ideas to Silke Fuchshofen, at

silke@organicinsights.com. She will consolidate the input for the BOD.

#### -- Michelle, Jennie, Eric, Hélène, Deb, Silke, and Ib

## Sad News Comes with Opportunity

Lynell Denson has worked part-time in the IOIA office for 5 years. As many of you know, she is our lead in the office on inspector accreditation, scholarships, food arrangements for IOIA events, and countless other tasks.

On June 28, she and her husband Mike lost their only son, Devin, age 18, in a tragic drowning accident. She is now back on a regular schedule of 4 mornings per week; she works half time high school teacher.

If you would like to send condolences to Lynell and Mike, her direct email address is Lynell@rangeweb.net. If you would like to send her a card, I suggest that you send it directly to the IOIA office, to her attention.

We put our heads together, searching for an appropriate way for us to express our collective sympathy and support. We proposed to Lynell the idea of naming a project here at the office after him. The project was already underway, but it has taken a new turn with this unexpected and sad news. We wanted to be sure this idea would be helpful and not add to her sadness. Lynell likes the project and the idea. So we are moving forward to invite you to participate.

Here's the project: IOIA has suffered chronic, periodic small-scale flooding in our basement storage area due to too much water coming off of a neighboring roof, plus our own. The water problem is compounded by negative slope from the alley, so all water comes back to the office and too much of it ends up in the basement. This year, we had to have major repairs to the sewer line. All of the landscape disruption, removal of a tree, etc. coupled with double normal rainfall has created a bit of a war-zone effect in our back yard. We decided early this spring to create a water collection system. so that the water would become a resource, not a liability. Broadus water is very high in sodium and not very good for watering plants. We have created a sturdy gutter system to pull the water away from the buildings and are awaiting a backhoe operator to dig a hole for a concrete cistern for collecting the water. We are adding some tiers that will provide a barrier to the water that heads back toward the office, and those will contribute to our landscaping plan. The landscaped area will include fruitbased plants and perhaps a pond or fountain. We will build a small, restful garden spot, adding fruit trees and bushes (Devin loved blueberries). In memory of my trip to Japan last year (and all of the cherry blossoms), my contribution will be a cherry tree. We hope this project will improve the sustainability for office staff as well. We will add some chairs and a table to encourage us to go outside for lunch, rather than sitting in front of our computers. We had anticipated that we would exceed our building budget for the year, and then realized we could invite you to participate in creating this memorial garden area. Contributions can both help us stay within our budget and complete a long-term project that will increase our property value.

We would like to thank Isidor Yu, IOIA trainer in Korea, for making the first contribution of \$100 towards this project, as well as Janning Kennedy, Gene Prochaska and supporting member Susan Colwell.

If you wish to contribute in honor of Lynell or in memory of Devin, you can make contributions by check, credit card, or PayPal, and IOIA will send you a receipt for your tax deductible donation.

Please send any contributions or questions to the attention of Kathy Bowers, IOIA Office Manager. She is the coordinator for this project. Her direct email is <u>ioiassistant@rangeweb.net</u> or <u>ioia@ioia.net</u>.

#### Thank you!

## **Donating Made Easy**

**PayPal** makes it easy to donate to IOIA We would like to thank Susan Colwell, friend of IOIA, who has pledged a subscription of \$20/month to help the organization. All Susan had to do was go to the donation page of our website, <u>www.ioia.net/donate.html</u> and click on the amount she wanted to donate – either a one-time donation or a monthly subscription. IOIA

subscription. IOIA is a 501c3 nonprofit, so all donations are taxdeductible in the US.



## Notes from the ED Raising the Bar

By Margaret Scoles

On May 24, IOIA got an exciting and unique opportunity. We received a notice from the USDA contracting unit, inviting us to submit a quote. The Statement of Work (SOW) asked for a contractor to propose "a list of criteria for Inspectors and Reviewers working for NOP Accredited Certifying Agents (ACAs), to develop a list of content areas to be covered in beginning, intermediate, and advanced training for Inspectors and Reviewers based on those criteria, and to develop a proposed approach for training and possible licensing Inspectors and Reviewers of organic production and handling operations". The deadline was June 14. This announcement was not a complete surprise. We've been speaking with the NOP since last October about a meaningful inspector accreditation system. We had even proposed once that IOIA create a white paper on how inspector accreditation could be done. But we had to act fast. We quickly gathered commitments from a team that included the Accredited Certifiers Association (ACA) and the University of Illinois. We called a special BOD meeting. The SOW, if IOIA was awarded the contract, meant the NOP would ask IOIA how we thought inspector accreditation should be done. We were crestfallen to learn a week later that all of the quotes, including ours, exceeded the government estimate and were rejected. The project would now be opened to the public bid process. Back to square one, we modified the quote and resubmitted by the next deadline on June 29. Meanwhile, on June 23, NOP head Miles McEvov asked the NOSB CACC committee to develop a proposal regarding the criteria for inspectors, including baseline qualifications for several categories of inspection. Clearly this topic was high on the list at NOP.

The Good News - IOIA was awarded the contract, and the project started July 28, just one month later. To say IOIA's team is working hard is an understatement. A final deadline for all 3 deliverables of October 6 makes it the number #1 priority for the organization. Although this project is NOP-centric, the outcomes can be relevant for inspectors all over the world if we do it right. An excellent side benefit is improved communication lines direct to

the NOP. I speak on a weekly basis with NOP personnel Judith Ragonesi, who is in charge of NOP's training program, and Mark Bradley, a more familiar face to most IOIA members. They are the designated NOP staff on the project. Conversations with the NOP staff and the ARC auditors who do the witness audits have been eye-opening and sometimes humbling. This project demands that we widen our focus to reviewers as well as inspectors. It addresses both. Once again, the Certifier-Inspector Dialogue has proven its value. We are stronger on inspector qualifications, and the certifiers are stronger on reviewer qualifications. Pat Kane, ACA Coordinator, has helped to gather input from certifiers. The 2010 IOIA survey of certifiers was another important resource. Working together as a team is clearly the best way to go.

To back up a bit, some history of where we have been on this topic of accreditation ... At the first meetings of IOIA, 20+ years ago, we inspectors

discussed what was important to us and what we wanted to see in a professional association. Inspector Accreditation was always very high on that list. Ten years later, 2001 the IOIA Membership Directory displayed a list of 34 accredited members, a full 20% of the membership. Ten years later, in 2011, we have 13, which represents only 5% of inspector membership. What happened? Clearly, the perceived value of IOIA accreditation is less

than the investment of time, energy, and money into the process. Does it cost too much? Doubtful. Accreditation fees have not increased since it began, and IOIA barely breaks even on the cost of accrediting members. Is it too hard to be accredited? Not really. As one of those 13 accredited members, I can vouch that it is a nuisance to fill out the renewal form every three years, collect certifier evaluation forms, and meet the deadline of October 1. But it isn't difficult. Certainly one of the challenges for members has been meeting the requirement to have certifier evaluations from every certifier the inspector has

worked for, going back three years. To get every one of those is a nuisance. Some members have actually lost their accreditation due to failure of certifiers to follow up with the requested evaluations. But that is rare, not the norm. Does the IOIA accreditation process work? Some members have been discouraged with slow workings of the all-volunteer Accreditation Review Panel - also rare. Clearly the most serious reason is **failure** to add value for the inspector. IOIA accreditation is not too rigorous or too expensive. It simply isn't demanded or valued in the organic sector, especially by certifiers. Let's compare that to IOIA training. In 1995, when the IOIA accreditation program was adopted, IOIA delivered 12 trainings at 6 different locations. Now we offer 30 or more trainings at two dozen locations annually. plus lots of web-based trainings. IOIA Certificates of Completion for training are the recognized industry standard in most of the world. Accrediting bodies note and value them when the ACAs are under



Margaret won the grand champion award at the 2011 Powder River country fair, August 2011, for this photo, entitled *Cherry Blossoms and Kannon,* taken in April 2010 in Tokyo.

scrutiny to show competency of inspectors and reviewers. At the same time the IOIA training program flourished, recognition of IOIA accreditation withered. We lost ground, instead of gaining it.

Was it lack of vision and focus on the topic at IOIA that failed to grow the program? I don't think so. At Board retreats in 2005 and 2007 and even farther back, the IOIA Board identified a meaningful and recognized inspector accreditation program as one of IOIA's top 3 or 4 priorities. [See **ED**, page 16]

#### SECTOR NEWS USDA Announces AC-21 Appointments

Agriculture Secretary Vilsack recently announced appointments to the reactivated Advisory Committee on Biotechnology and 21st Century Agriculture, or AC21.

"This advisory committee will come together to continue investigating the challenges of coexistence among different forms of agricultural production," said Vilsack. "I hope this committee will recommend workable solutions that will enhance the ability of all farmers to grow the crops they want in order to effectively meet the needs of their customers."

The AC21 is composed of 22 members from 16 states. The members represent the biotechnology industry, the organic food industry, farming communities, the seed industry, food manufacturers, state government, consumer and community development groups, the medical profession, and academic researchers.

Appointments from the Organic Community Include:

- Isaura Andaluz, Executive Director, Cuatro Puertas, Albuquerque, NM;
- ◆ Laura L. Batcha, Organic Trade Association, Putney, VT;
- Charles M. Benbrook, The Organic Center, Enterprise, OR;
- Lynn E. Clarkson, Farmer and President, Clarkson Grain Company, Cerro Gordo, IL;
- Michael S. Funk, United Natural Foods, Inc., Nevada City, CA;
- ♦ Melissa L. Hughes, CROPP Cooperative/Organic Valley, Viroqua, WI;
- Mary-Howell Martens, Farmer & Manager, Lakeview Organic Grain LLC, Penn Yan, NY;

### NOP seeks to clarify "sufficient expertise" for organic inspectors

Miles McEvoy, National Organic Program Deputy Administrator, has requested that the NOSB's Certification, Accreditation, and Compliance Committee develop a proposal outlining the criteria inspectors should meet prior to conducting inspections of organic production and handling operations. NOP regulations require that certifiers ensure that employees and contractors have "sufficient expertise" in organic production and handling techniques to successfully perform their duties.

## Jirah Milling Certification Suspended

The Canadian Food Inspection Agency announced that they have suspended Jirah Milling and Sales' organic certification due to regulatory non-compliance. Effective July 25, 2011, this operation may not sell, label or represent their products as organic. <u>View Notification of</u> <u>Suspension (PDF)</u>.

Jirah Milling and Sales organic products purchased prior to July 25, 2011 may be labeled, sold and represented as organic. As of July 25, 2011, products purchased from Jirah Milling and Sales may not be labeled, sold or represented as organic.

### **NOSB Meeting Transcripts**

Transcripts from the April 26-29, 2011, meeting of the National Organic Standards Board are now available on USDA's website.

#### NOP releases report on Certifier activities in China

The National Organic Program (NOP) has released its report based on its review of certifying agents' activities in China last year. <u>The full report is available online</u>.

### Minnesota Court of Appeals says pesticide drift can be considered trespass

The Minnesota Court of Appeals has ruled that pesticide drift from a neighboring farm can be considered trespass, and thus sent back to district court a case brought by organic farmers concerning chemical spraying by an adjacent landowner that had contaminated their crops. A district court previously had dismissed the organic farmers' claims of trespass, nuisance and negligence.

In its ruling, the Minnesota Court of Appeals wrote, "We hold that a trespass action can arise from a chemical pesticide being deposited in discernable and consequential amounts onto one agricultural property as the result of errant overspray during application directed at another. This district court therefore erred by concluding that the Johnsons' trespass claim fails as a matter of law."

# NOP removes "Answers to questions on standards..." from its website

NOP has removed the Answers to Questions on Standards by NOP Staff (NOP-AQSS) resource from its website. The NOP-AQSS page was last updated in September 2008, and no longer accurately reflected current program policy and guidance. In September 2010, NOP replaced AQSS with the Program Handbook.

## NOP releases four draft guidance documents

NOP released four draft guidance documents on June 13. These address the topics of kelp in organic livestock feed (see related story on page 18), allowed ingredients and sources of vitamins and minerals in organic livestock feed, pesticide residue testing, and seeds and planting stock in organic crop production. Guidance documents, once finalized, are intended to improve consistency in how certifying agents and certified operations implement national organic standards by clarifying NOP's current thinking on these topics. Comment period ended August 12.

## Expo East Sept 21 – 24

Natural Products Expo East Conference and Trade Show is rapidly approaching. Held at the Baltimore Convention Center, there are educational events for 2 days prior to the trade show, including numerous workshops, speakers, entertainment, and the annual OTA Dinner and Awards. The trade show features over 1300 exhibitors, and IOIA will have a booth there as well. www.expoeast.com for more info.

www.expoeast.com for more into.

### Proposed Rule Could Plow Under Organic Leafy Greens Growers

The USDA Agricultural Marketing Service has issued a proposed national food safety rule for spinach, lettuce, and cabbage, which could effectively shut small and mid-sized organic farmers out of the leafy greens market. For more info and to sign an action alert, go to <u>ORFR's</u> <u>site</u>

#### Food Safety Modernization Act

Do you have burning questions about the Food Safety Act?

The Food Safety Modernization Act of 2011 is widely hailed as the most sweeping update to U.S. food safety law since the Great Depression, and includes language that is relevant to small and midproducers. size organic **OFRF's** comprehensive Frequently Asked Questions (FAQ) page responds to many of the questions they have received since the passage of the bill. (NOTE: This legislation is completely different from the proposed National Leafy Green Marketing Agreement addressed above).

### USDA grants temporary variances due to drought in New Mexico and Colorado

USDA has granted a temporary variance from <u>NOP regulations</u> to organic ruminant livestock producers in eight droughtstricken New Mexico counties (Catron, Cibola, Curry, Grant, Mora, Roosevelt, San Miguel and Socorro), and nine Colorado counties (Bent, Chaffee, Custer, Fremont, Huerfano, Kiowa, Las Animas, Prowers and Pueblo) who only have access to non-irrigated pasture. The variance for New Mexico, granted with restrictions, is in effect for 90 days, beginning June 15. The variance for Colorado is thru the end of the 2011 grazing season.

## OTA Board updates position on GMOs

Organic Trade Association's Board of Directors has reviewed, revised and voted to adopt an updated policy position on GMOs.

• OTA shall continue to call for a moratorium on GMOs in agriculture. Until that goal is reached:

• OTA supports mandatory labeling of all agricultural GMOs and their products.

• OTA shall also adopt policies that address the problems the industry shall face as a result of continued GMO deregulation.

• OTA shall bolster organic as the gold standard by advocating for continuous improvement of the organic practice standard.

• OTA shall advocate for policies that assign the cost of contamination prevention and market loss to the developers of GMO technology.

• OTA recognizes the critical role of seed in the supply chain and shall advocate for policies that secure a seed supply to the organic sector that is free of GMOs.

• OTA shall educate the public and policy makers regarding the environment and health concerns emerging with GMOs.

The entire document approved by the Board is available on OTA's website, <u>www.ota.com</u>

## Two Selected for OTA Organic Leadership Awards

OTA has selected Michael Funk of United Natural Foods Inc. (UNFI) and Mark Lipson of the USDA to receive its prestigious Organic Leadership Awards for 2011. Funk, UNFI's Chairman of the Board, will receive the OTA Organic Leadership Award in the "Growing Organic Industry" category, while Lipson, Organic and Sustainable Agriculture Policy Advisor in USDA's Office of the Secretary and Undersecretary for Marketing and Regulatory Programs, will receive the award in the "Growing Organic Agriculture" category. The 2011 Award recipients will be honored at the OTA Awards Gala Sept. 21 at Natural Products Expo East in Baltimore, MD.

## **TSP Training for NRCS Offered**

Folks with organic background who would like to become Technical Service Providers (TSPs) for the National Resource Conservation Service to write either organic or grazing conservation plans have an opportunity to learn more.

The goal is to get new TSPs in WI, IA and MN, and the first training will be the third week of September 2011. This full day will be done in a computer lab and all attendees should be able to complete the 5 NRCS training modules in that time, allowed them to start writing plans right away. A template for writing the plan is in its final draft, making these plans easier to write. Typically, the TSP earns approximately \$1200 per plan.

These states in the Upper Midwest have hundreds of plans that need to be written, so there is a large demand for work that could be done mostly in the winter.

Contact Harriet Behar tollfree at 888-551-4769 or <u>harriet@mosesorganic.org</u> for more info on becoming a TSP, the actual training date, location and the minimal fee.

## Harlan Lundberg

Harlan Lundberg will be remembered for service to his community — near and far — and keeping his eyes open to new ideas. Lundberg, 77, died August 16 of cancer, at his home in Richvale, CA. Harlan is one of the four brothers who ran Lundberg Family Farms for 50 years, before passing the business along to the next generation, who now serve on the board of directors. The brothers' parents, Albert and Frances, began farming in California in the 1930s.

Among his service on many rice industry boards, Harlan was a director of the California Cooperative Rice Research Foundation from 1986-1994.

"Dad lived his life holistically," his son Bryce said, including the family business, his spiritual life, friends and community.

A memorial service will be held at 2 p.m. Aug. 27 at the Evangelical Free Church in Oroville.

## Compliance Tools Available from NOP & NCAT

The NOP and the National Center for Appropriate Technology (NCAT) <u>https://attra.ncat.org/</u>, have developed tools and reference documents for operations seeking organic certification as well as for Accredited Certifying Agents. These include:

\* Sample organic system plan templates

\* Sample documentation forms

\* Overview of the NOP's Access to Pasture Rule

These publications have been incorporated into the NOP Program Handbook to serve as optional compliance tools for anyone exploring or undergoing organic certification.

#### Organic System Plan Templates and Documentation Forms for Crop and Livestock Production:

Incorporated into the appendix portion of the NOP Program Handbook, these publications provide templates to help organic crop and/or livestock producers record their on-farm practices and production activities. They are primarily intended to help producers understand how to show compliance with the NOP regulations [see **Compliance**, page 16]

## 2012 IOIA AGM in Vancouver Area

IOIA will be in Canada for the 2012 Annual General Membership Meeting in the Vancouver area of British Columbia. Tentative dates: Advanced training on March 1-2, followed by Annual meeting on Saturday, March 3. Tentative location: east of Vancouver in the beautiful Fraser Valley. Venues are being explored in Chilliwack, Abbotsford, as well as those closer to Vancouver proper. Early March promises lovely spring weather and a respite for winter-weary members from less moderate climates. Moving closer to the Vancouver International Airport would make travel more convenient for members who are flying in, but the cost of venues generally goes up closer to the city. The event will be scheduled close on the heels of the COABC Annual Conference and Meeting the last weekend in February.

The Board chose the location based on a poll of Canadian members. Of the 57 IOIA members in Canada (includes inspectors and supporting individuals), 26 members responded. More than 20 chose the Vancouver area. A following poll considering Vancouver city, rural BC, or Victoria was less conclusive. But the Vancouver area won out over Victoria. Canadian members suggested and supported tying the event together with the COABC conference. For more info about the COABC event, Feb 24-26, see www.certifiedorganic.bc.ca.

Why British Columbia? Of all states and provinces, BC is home to the second largest concentration of IOIA members of any state or province. Currently 22 IOIA inspector members reside in BC, second only to California's 29 members. BC has a thriving organic sector and a long established and respected certification system. Certified Organic Associations of British Columbia (COABC) is the only accrediting body where all accredited certifiers require IOIA membership.

IOIA typically hosts the AGM in Canada about every 3 years. Previous AGMs in Canada were held in Montreal (2009), Vancouver (2005), rural Ontario (2001) and Kelowna, BC (1999).

Stay tuned for more details on location, forthcoming on the IOIA website and newsletter.

## IOIA signs on to COG RR Alfalfa letter

For those of you who have not seen this letter, the goal is to show that there is wide spread organic sector support for not granting variety registration approval for GE alfalfa. The small group of industry leaders who saw the first draft did debate whether to include non-organic groups on this letter and decided that at this time, it makes sense to make this an organic sector letter. The goal would be to get a small delegation of people together to meet with Minister Ritz to talk about options. Supporters hope that this will build on and support the great work that the OVCRT regulatory working group is doing on GM issues. If the group can get a meeting with M. Ritz, they can bring forward some of the solutions that this group is considering.

Honourable Gerry Ritz Minister of Agriculture and Agri-Food Canada 1322-100th Street North Battleford, SK S9A 0V8

Dear Minister Ritz,

Under your watch, the profile and legitimacy of organic agriculture and organic food products has grown. Your government's passage of the Canadian Organic Products Regulations was a significant step in the development of our industry and we are pleased with the progress that the CFIA has made developing an organic regime that will both protect and promote the organic brand. With the end of the Stream of Commerce Policy this summer, we look forward to seeing the adoption of Canada Organic labelled food products on grocery shelves across the country.

You are no doubt aware that the organic sector is concerned about the pending approval of Monsanto's RoundUp Ready alfalfa. We view this as the most urgent threat facing organic farming and the timing could not be worse. The organic sector has spent years building the organic brand and we have good reason to believe that licensing RR alfalfa will irreversibly undermine our efforts and erode organic integrity.

Although organic agriculture has survived the licensing of other similar genetically engineered products, RR alfalfa stands in a class of its own. Alfalfa plays a unique role in organic farming. As you know, organic standards restrict the use of synthetic nitrogen sources, making organic farmers reliant on legumes such as alfalfa to fix nitrogen in the soil. Alfalfa is also the basis for organic livestock feed; it is valued by organic farmers both as a forage crop and as hay because of its high mineral and vitamin content and because it produces more protein per hectare than any other crop. Without organic alfalfa, organic dairy farmers will be unable to sustainably feed their livestock.

Scientific studies done in western Canada have shown that it would be nearly impossible to prevent contamination of non-RR alfalfa with RR alfalfa because of its prevalence, both in cropland and in ditches and gullies across the country, and because it is insect pollinated.

Organic farming is a success story for the Canadian agricultural sector. Organic farmers are innovative and the sector is the fastest growing farming segment. Organic agriculture attracts young farmers, provides consumers with the alternative food choices they seek, and it has the potential to help the Canadian government achieve many of its policy objectives, including improved income for farmers, improved soil and water quality and habitat for species at risk, while reducing the contribution of agriculture to global warming.

Organic farmers have a right to make a living and RR alfalfa puts their business model at risk.

We understand that RoundUp Ready alfalfa needs only to clear the variety registration process before the seed can be planted in Canadian fields. Before this happens, we would appreciate the opportunity to meet with you at your earliest convenience to explore options that will work for all farmers.

Daniel Brisebois

President, Canadian Organic Growers

on behalf of: Mathew Holmes Executive Director, Canada Organic Trade Association

Ted Zettel President, Organic Federation of Canada

Margaret Scoles Director, International Organic Inspector's Association [see Alfalfa, page 9]

## **Canadian Update**

By Kelly A. Monaghan

#### Canada Organic Office

As a result of an internal reorganization at the Canadian Food Inspection Agency, the Canada Organic Office will soon move out of the Agency's AgriFood Division and into the Consumer Protection Branch. This will dovetail nicely with the timing of the end of commerce period (see next item).

End of Stream of Commerce Period June 30, 2011 marked the end of the two year Stream of Commerce Enforcement Policy in which the Canada Organic Office used an educational enforcement approach for operators interested in becoming compliant to the Organic Products Regulations.

As of now, all operators certified to the Canada Organic Regime are required to be in full compliance with the Regime through certification by a CFIAaccredited certification body or through compliance to the US/Canada Organic Equivalency Arrangement.

Operators not in compliance could face removal of products from store shelves, required correction of non-compliant labels and/or required return of noncompliant imported products to the country of origin.

The Canada Organic Office has recently announced the first suspension of organic certification under this new enforcement policy.

#### <u>Canadian International Negotiations</u> *European Union:*

In late June, Canada and the European Union exchanged letters confirming that they had each reviewed the other's organic accreditation and certification system and deemed them equivalent. In contrast to the US/Canada Organic Equivalency Agreement, there are no "critical variances" identified between Canada and the EU regarding trade in organic products.

More detail is expected this summer from the two parties regarding the specifics of implementation of this new agreement.

#### United States:

As required by the US/Canada Organic Equivalency Arrangement, annual peer reviews are held between the two parties. In June representatives from the USDA's National Organic Program visited the COO's offices in Ottawa and also met with various bodies including an accreditor, a certifier, an operator and a provincial organic group.

Standards and PSL Update The long awaited revisions to the Standard and PSL were published by the



Canadian General Standards Board in late June.

Unfortunately, the industry immediately recognized that there were some errors therein and we have worked with the CGSB to have those corrected. The following links provide the corrections via a "corrigendum" at the beginning of each document.

The Standard:

http://www.tpsgc-pwgsc.gc.ca/ongccgsb/internet/bio-org/documents/032-0310-2008-eng.pdf

The PSL:

http://www.tpsgc-pwgsc.gc.ca/ongccgsb/internet/bio-org/documents/032-0311-2008-eng.pdf

Funding Update

Organic standards maintenance in Canada has not been funded since March 31, 2011. A task force is currently working to identify opportunities to correct this problem. The task force includes representatives from the Canada Organic Office, the Organic Federation of Canada, Agriculture and Agri-food Canada, Canada Organic Trade Association, the Canadian General Standards Board and the Organic Technical Committee.

## **IOIA's Canadian Committee**

The Canadian Committee hopes to begin an outreach program to inspectors working in Canada who are not currently members of IOIA. If you know somebody in this situation, please contact Bill Barkley at <u>barkhm5@magma.ca</u> so that we can send them information on the benefits of IOIA membership.

Kelly Monaghan is Chair of the Canadian General Standards Board's Organic Technical Committee. She also acts as IOIA's Membership Chairperson. www.ashstreetorganics.com.

## Alfalfa, from page 8

Martin Meinert President, Saskatchewan Organic Directorate

Pricilla B. Reimer President, Manitoba Organic Alliance

Becky Lipton Interim Director, Organic Alberta

Certified Organic Associations of British Columbia

Jodi Koberinski Executive Director, Organic Council of Ontario

Enrica Nadalini Chair, Growers of Organic Food Yukon

Janine Gibson Chair, Organic Food Council of Manitoba

Beth McMahon Executive Director, Atlantic Canadian Regional Organic Network

France Gravel Director, Ecocert Canada

Dag Falck Organic Program Manager, Nature's Path Foods Inc., BC

## NOP Publishes Final Rule on Continued Use of 12 Substances

The National Organic Program published a final rule on August 3 continuing the use of 12 substances in organic production and handling that were scheduled to sunset later this year.

The rule (see <u>Federal Register</u>, keyword AMS\_FRDOC\_0001-0820) reflects the recommendations of the National Organic Standards Board to continue allowing the use of select substances in organic agriculture. Renewing these substances supports the continuation of current organic production and handling practices. Effective Sept. 12, 2011, the following synthetic substances will continue to be allowed for use in organic crop production:

- ferric phosphate (CAS # 10045-86-0)-as slug or snail bait
- hydrogen chloride (CAS # 7647-01-0)-for delinting cotton seed for planting

Additionally, the following nonsynthetic, nonagricultural (nonorganic) substances will continue to be allowed as ingredients in or on processed products labeled as "organic" or "made with organic [specified ingredients or food groups(s)]":

- egg white lysozyme (CAS # 9001-63-2)
- L-Malic acid (CAS # 97-67-6)
- Microorganisms-any food grade bacteria, fungi, and other microorganisms

In the category of synthetic, nonagricultural (nonorganic) substances in or on processed products labeled as "organic" or "made with organic [specified ingredients or food groups(s)]," the following will continue to be allowed:

- activated charcoal (CAS #s 7440-44-0; 64365-11-3)-only from vegetative sources; for use only as a filtering aid
- ♦ cyclohexylamine (CAS # 108-91-8)-for use only as a boiler water additive for packaging sterilization
- ♦ diethylaminoethanol (CAS # 100-37-8)-for use only as a boiler water additive for packaging sterilization
- octadecylamine (CAS # 124-30-1)-for use only as a boiler water additive for packaging sterilization
- peracetic acid/peroxyacetic acid (CAS # 79-21-0)-for use in wash and/or rinse water according to FDA limitations. For use as a sanitizer on food contact surfaces
- sodium acid pyrophosphate (CAS # 7758-16-9)-for use only as a leavening agent
- tetrasodium pyrophosphate (CAS # 7722-88-5)-for use only in meat analog products

## Nanotechnology is Here Sans Regulations

More than 1,300 products now on the market claim to incorporate Engineered Nanomaterials (ENMs), yet none of these products have undergone a pre-market safety assessment. There is a new report published by the Institute for Agriculture and Trade Policy (IATP), "Racing Ahead: U.S. Agri-Nanotechnology in the Absence of Regulation" that covers the issue in depth.

The Environmental Protection Agency (EPA), like other U.S. regulatory agencies, currently has no regulations to ensure the health and safety of new nanotechnology products being introduced into the market. Meanwhile, nanotech developers are not required to submit any product data, let alone health and environmental safety data, to regulatory authorities. The EPA has taken the first step toward regulation by requesting comments on its draft voluntary guidance for gathering data on pesticides that incorporate ENMs. See the request for comment or submit a comment.

#### What is Nanotechnology?

Nanotechnology is the manipulation of material at the atomic level to take advantage of the novel properties of ENMs. For pesticides, nanotech is being used to exponentially increase the plant surface area to which toxins are effectively applied. According to the EPA, nanoscale materials in pesticide products may allow for more effective targeting of pests, use of smaller quantities of a pesticide and minimizing the frequency of spray-applied surface disinfection.

#### What are the risks?

There are significant potential risks. As the draft guidance notes, experimental studies with laboratory rats indicate that inhaled ENMS, particularly certain configurations of carbon nanotubes, can have "adverse lung effects." Experiments with rainbow trout demonstrate that ENMs absorbed through the skin or consumed orally can move through different organs with toxic effects and can contribute to decreased reproduction.

Several companies have applied to EPA to allow into the marketplace pesticides with nano-silver compounds for commercial and agricultural use, and the EPA believes that there are already unapproved and unregulated pesticides "in the marketplace that contain nanosilver as an active ingredient." Nanosilver is a bio-cide. It is urgent, therefore, that pesticide developers and manufacturers submit to EPA all data requested on pesticides with ENMS, so that EPA can determine whether such pesticides pose "unreasonable adverse effects on the environment" and unreasonable adverse affects to human health.

## **IOIA** Comments on Residue Testing

On June 28, IOIA submitted the following comments to the NOP regarding the proposed rule on Periodic Residue Testing:

"We support the intent of the proposed rule regarding residue testing. We believe that periodic residue testing strengthens consumer confidence and can deter fraudulent representation of non-organic product as organic. We agree with the need for numeric minimums to ensure that all certification agents are applying the NOP regulations with the same rigor. Clarification is needed as many certification agencies are currently doing little or no sampling for residue analyses.

"We offer the following suggestions and comments:

- 1. **Phase-in for implementation:** We suggest a phase-in over 2 years to reach the maximum % specified in the final rule. This would lessen the impact of a major change to the rule and allow more time for training. We believe there are currently too few inspectors trained to take samples to implement the change in less time. Training is not currently widely available. Phase-in would also allow laboratories to come up to speed on required accreditation and analysis requirements. Further guidance is needed from the NOP regarding appropriate training for inspectors who would be taking samples.
- 2. Who must collect samples: The proposed rule 205.670(d) specifies sample collection "must be performed by an inspector representing the Administrator, applicable State organic program's governing State official, or certifying agent." We urge the NOP to consider the value of expanding the USDA Pesticide Data Program to include a full range of organic commodities and to reflect the percentage of organic product sales in the marketplace. Expansion of this testing program will provide the random-based testing data regarding whether organic products were produced in compliance with the National Organic Program. Periodic residue testing by ACAs could then be reduced or directed to more substantive compliance-based or investigatory testing.
- 3. **205.670(b) Target for testing:** OFPA and this proposed rule only describe the sampling/testing of final products and inputs. There is no mention of testing of plant tissue, soil, water, feed, compost, agricultural inputs, antibiotics or genetic contamination. The proposed rule only states "A certifying agent must conduct periodic residue testing of agricultural products to be sold, labeled, or represented as 1 00 percent organic.....". Testing only the final products limits the effectiveness of the procedure, meaning, for example, testing soil or vegetation from an orange tree wouldn't count towards the 5%. Only testing of the orange itself would count. Prohibited materials applied before the formation of the final consumable product would likely not be found by testing the final product. We believe that if prohibited materials are applied they will most likely to be found in the soil and/or plant tissue rather than on the final product. We suggest that all materials; plant tissue, soil, water, feed, compost and other agricultural inputs as well as antibiotic and genetic contamination be included towards the periodic testing requirement.
- 4. **205.670(c) Percentage of testing required:** The proposed 5% periodic residue testing of the total certified client base is a concern because testing is so costly. We suggest a figure of 3% for periodic residue testing. If random testing is set at 5%, it makes it more difficult to do other types of testing (risk-based, compliance testing, etc.) in addition to that 5% because the budget could likely be used up with the periodic random tests. Requiring 3% rather than 5% would allow the certifier more latitude for doing risk based and compliance sampling.
- 5. 205.670(d) Availability of accredited labs: The proposed rule requires that "residue testing must be performed in an accredited laboratory". The proposed rule doesn't address the lab selection or testing criteria. However, the current NOP Program Handbook does require use of an ISO/IEC 17025:2005 accredited lab and QuECheRs analysis method for a specified list of target analytes. There are a very small number of labs in the USA that are ISO/IEC 17025:2005 accredited, fewer still are accredited for the QuECheRs method, and even fewer are capable of testing the whole range on the NOP Target Pesticide List. We believe that the lack of available lab capacity means that labs other than those with ISO/IEC 17025:2005 accreditation should be allowed or alternatively, a substantial phase-in time for full implementation is needed to allow labs to gain the proper accreditation.
- 6. **Summary--Cost of implementation was under-estimated:** We believe that the estimated cost of 1% of the budget of certifiers and \$500 per sample is too low for most certifiers, especially small programs. The explanation and text of the proposed rule also fails to address the potential cost and challenges for independent contractor organic inspectors. Inspectors employed by a certifier incur no additional liability risks as they are covered by the liability insurance of their employer. Independent inspectors, on the other hand, who may be asked by a certifier to collect samples, may find they need to maintain liability insurance, which is difficult and expensive to obtain. In addition, the possibility that an inspector may need to take samples will likely increase the cost of such insurance. The cost estimate for this proposed rule does not appear to include any added costs for these inspectors. We also question whether certifiers should bear the complete cost of the periodic residue testing. OFPA does not specify who must pay for random residue testing."

There were a total of 34 comments submitted, and while most agreed that testing was necessary and that the costs needed to be spread out thru the sector and not just burden the operator or the certifiers, the comments otherwise were all over the map. To read the comments, go to <u>www.regulations.gov</u> and search for 'NOP residue testing'.

## IOIA Vermont Livestock Course, June 6-10

By Delia Hollbach

A diverse group of participants gathered to attend the 2011 IOIA Livestock training course (June 6-10). ranging from newbies, certification specialists, farmers to long time experienced inspectors. The location was beautiful; a restored cottage nestled in a valley in a small town in Vermont. It was hot, so many of the sessions were held outdoors which worked great, although wind from a passing thunderstorm tested the glue on many a flip chart. After the 3 days of classroom training, the class was split into two groups, each visiting small local dairy operations to perform a mock inspection. Before long, it was Friday noon, the exam was done and everyone was going

their separate ways. Good times were had by all, and as always a huge amount was learned. Many thanks go out to Garry Lean and Margaret Scoles for delivering yet another excellent training course.



and Mark Geistlinger. I owe much to these inspectors who helped me early on this path, many thanks to all of you for giving me a chance. Now I am a staff inspector working for MOSA. It has been amazing to visit so many interesting operations – I learn something new every day.



Twenty participants attended the Basic Livestock Training at the rustic Inn at Lareau Farm in Waitsfield. Garry Lean was Lead Trainer, assisted by Margaret Scoles. Most of the participants lodged on-site. Unseasonably high temperatures prompted the "Polar Bear Club Challenge", with most of the group jumping in the nearby Mad River at some point during the week, at least once, if not more. Nickname for this training will be "The Barefoot Training". Between the heat and the need to protect the inn's wood floors, participants usually went barefoot. Logistics for the training were supported by Vermont Organic Farmers. Vermont state grant programs subsidized training fees for several of the participants.

I first heard about the realm of organic inspection at the 2010 MOSES conference. It was there where I met Kathy Connell, a long time organic inspector, who told me about the IOIA training and encouraged me to consider inspecting. Previously I had worked as a industrial quality control engineer and more recently on food safety tools for small scale farmers. Little did I know then that our casual conversation would lead me on a journey to becoming an inspector. I soon completed both the crop and process training, and was quickly out in the field apprenticing

with amazing inspectors such Kathy herself, Margaret Scoles, Billy Hunter, Don Persons.



## **IOIA Co-Sponsored Training KOF-K**

#### By Stanley Edwards

In 2003, Jim Riddle and I were co trainers for a farm inspection course at a Camp Mechuwana in Maine. It was a bible camp with Spartan facilities. Our room was in a basement of the main lodge at the head of which, right where the screen would logically go, was a very large cross, made of 6x6 lumber. Back then, with beard and longer hair, I was reluctant to be seen by Jim, hauling such an object away, so it stayed right where it belonged.

This week, I've been in the company of 10 wonderful Rabbis from the worldwide Kosher certification agency KOF-K. Our training was held in a basement Synagogue. There are no crosses allowed in the Jewish faith but the room was decorated with many pictures of holy sights and objects, books etc. While I was afraid to touch anything, we were able to move pictures for wall space to project on to. On a couple of occasions, the Rabbis ended their long days with short prayer and songs, and bathed the room's regulatory angst with peaceful and spiritual bliss.

The Rabbis taking this course were all Kosher inspectors, reviewers and administrators of the certification program. They demonstrated a keen ability to find information in the regulations. They were a tireless group and very literally interpreted the regulations and the questions on IOIA quizzes and tests. One student objected the use of the greater than symbol for "greater than" (95% organic content) and indicated that really, it should be greater or equal! We will need to file a technical correction to the NOP on that one for sure.

While Organic Inspectors are not required to be present when a line is purged, I found out that much of the audit techniques and audit



trail verification is quite similar. Their laws are very strict and inspectors are quite powerful. Some of the differences include:

- The certification agency helps clients set up their Kosher systems and assists them in solving issues
- The agency manages the ingredient compliance documents for their clients who cannot deviate from their allowed list of suppliers, without first getting the new suppliers approved.
- If Kosher laws are violated, companies are required to recall products, destroy inventory and publish notices in certain magazines and publications

I'm looking forward to an opportunity to work for IOIA as a trainer, in a Muslim country, then I will have experienced all the main world religions!

## Welcome back to Jamaica!

#### By Luis Brenes

IOIA was invited by the Jamaica Organic Agriculture Movement for the first time in 2002 and again in 2006 and 2007. This was the fourth basic crop inspection training cosponsored by JOAM but the first time in organizing it together with a basic livestock inspection training. Luis Brenes and Garry Lean shared with 26 students from varied backgrounds: most of them were extension officers from the Rural Agricultural Development Authority but we also had farmers, researchers, postgrad students and even a retired nurse!

Field visits to Durga's Farm and Asante Adonai Farm allowed participants to implement their knowledge and skills in a more practical way.

Hosted at the Eltham Training Center close to Ocho Rios, we have enjoyed Jamaican cuisine and friendship and hope to be able to come back again. *[photos from this training are in the Spring 2011 issue]* 

## IOIA BOD Conference Call - May 10, 2011

Attendance: Hélène Bouvier, Deb Bunn, Jennie Clifford, Silke Fuchshofen, Eric Feutz, Ib Hagsten, Michelle Sandy, and Margaret Scoles – ED. Minutes: Dana Miller (note taking), assisting Hélène Bouvier, Secretary.

**Treasurer's Report:** Eric stated the balance sheet is skewed this first quarter due to expenses and payments outstanding for the Florida trainings at the end of the quarter. Income was mostly received, while many of the expenses were not paid. Eric mentioned IOIA will be doing more webinar trainings in the future, after the new person is added. Ib moves to accept financial reports. Hélène seconds. Motion carried.

Jennie moved that the BOD be given a week's notice and detailed information to the BOD before any programmatic change in the budget is made. Ib seconded. All in favor. Motion carried.

**Committee Liaisons:** Silke: Bylaws and Latin American (connection only); Ib: Editorial Review and Accreditation; Eric: Finance and Fundraising; Deb: Ethics and Scholarship; Michelle: Training Advisory; Hélène: Canadian.

**BOD Retreat Date / Grant Writer:** It was discussed how the Korea trip will be financed. Discussion regarding hiring a grant writer. Also good opportunity to add this into budget for 2012. Hélène, Silke, and Margaret will propose informational piece for the newsletter and present at the next BOD meeting.

Accredited Certifiers/Association Membership: \$100.00 per year. Ib moves to join, Deb 2nd. All in favor.

BOD Conflict of Interest Policy: Silke and Margaret will draft a COI policy and present to the BOD at next meeting. All agreed.

**Inspector Licensing/Accreditation:** Discussed that accreditation would go hand-in-hand with IOIA training program. Deb suggested a registration process, with an exam to qualify. We discussed third party licensing. Agreed to be other than government. Ib expressed there is a lack in mentoring. It was agreed IOIA wants to work independently from USDA. Silke states we can make IOIA organization ISO if we want to. All agreed.

**IOIA Logo:** There was discussion about changing the IOIA logo, which has been a topic of conversation with the previous BOD for two years. It was agreed upon to keep the acronym as IOIA as it is very well-known. Margaret will share with the BOD a few of the top choices made in the past.

ED Report: Draft AGM minutes were approved for posting on the website. All agreed.

**IOIA BOD Conference Call – June 8, 2011** This special meeting was for discussion regarding the RFQ quote. Lacking a quorum, the meeting was for discussion purposes only, to assist the ED in preparing the RFQ Proposal and quote. Final decision will be made at the next meeting.

## IOIA BOD Conference Call - June 14, 2011

Attendance: Jennie Clifford, Silke Fuchshofen, Eric Feutz, Ib Hagsten, Michelle Sandy, and Margaret Scoles – ED Absent: Hélène Bouvier, Deb Bunn. Minute taking: Danalynne Miller (note-taking), Jennie Clifford minutes.

**RFQ for NOP Trainer and Reviewer Training:** The BOD voted on setting the final Request for Quote (RFQ) price quote. Silke recused herself at 9:26 while the BOD considered and approved Winfried Fuchshofen for potential IOIA contract work if we are awarded the contract, with the need for Silke to recuse herself from any BOD discussions/decisions made around this work. Silke returned at 9:35. No other changes were made to the RFQ. Jennie motioned to send the RFQ, Ib seconded, all members were in favor. ED was given approval to send out quote today. Margaret and Winfried were thanked for their work on the RFQ.

**Search Committee:** There was a productive Search Committee call at the end of May where the committee confirmed the staff position will be salaried and requested the BOD review the Job Announcement. Also discussed was the assistance by Bob Durst (Chair of Search Committee) to organize and filter through all applications forwarding candidates to the Search Committee, who will select the best applicants for interview. Silke suggested the BOD honor the work of the Search Committee. After lengthy review and concern by the BOD with regard to the title of the new position and salary listing in the advertisement, The BOD agreed to support the announcement as presented by the Search Committee. The BOD also approved the advertising expenditure – from the Second Sr. Staff Position line item.

**NOP Proposed Rules re: Residue Sampling** – Should IOIA comment on the Residue Sampling Proposed Rule? If so, how? Margaret and Jennie will confer and take the questions to the IOIA Forum for comment. The BOD will make a decision if and how to comment after a week of member feedback. The deadline for comments to the NOP is June 28th. There was much interest from certifying bodies, during the Certifier-Inspector Dialogue, for IOIA to offer "Residue Sampling Training".

[Minutes continued on page 15]

## **IOIA Scholarships Available for Organic Inspector Training**

IOIA accepts applications for the annual Andrew Rutherford Scholarship Award, which provides full tuition for an IOIA-sponsored organic inspector training course during the following year. Both prospective and experienced inspectors are eligible to apply for the Rutherford Scholarship. It is awarded to an individual on the basis of need and potential as judged by the IOIA Scholarship Committee. Applicants can choose to attend any IOIA-sponsored training. The Scholarship pays for tuition, room and board but does not cover transportation or other expenses.

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

IOIA also offers the annual Organic Community Initiative Scholarship, which provides full tuition for an IOIA-sponsored basic organic inspector training during the following year. It is awarded to an individual on the basis of need and their potential to have a positive impact on their regional organic community. The Organic Community Initiative Scholarship is only open to applicants from outside of the US or Canada. Applicants can choose to attend any basic IOIA-sponsored training. The Scholarship pays for tuition, room and board but does not cover transportation or other expenses.

For application materials and information on IOIA training programs, visit <u>www.ioia.net</u> to download application forms, or contact Margaret Scoles, IOIA Executive Director, IOIA, P.O. Box 6, Broadus, MT 59317-0006, Email <u>ioia@ioia.net</u>. The deadline for returning Scholarship applications is **October 1**. Scholarship recipients are notified by December 15.



Matt Holmes, Executive Director of OTA in Canada, and current Ambassador to IFOAM's project, Global Organic Market Access (GOMA), is the North American candidate for the IFOAM Board of Directors. As the industry and federal government moved to create Canada's Organic Regulations in 2009, Holmes was a strong advocate for a bilateral agreement of organic equivalency between Canada and the United States.

Holmes says that he "hopes to balance the needs of all regions of the world while ensuring the concerns of the organic sector in North America are still heard in the important projects and discussions IFOAM carries out."

Good luck, Matt, from IOIA!

## Minutes, from page 14

**BOD Retreat:** The 2011 BOD Retreat was confirmed for November 18-19, 2011. The BOD will meet for two full days. We expect to create an agenda, discussing the focus of the retreat at the next meeting. The northeast was settled upon as location.

**Notes from the Chair:** BioFach China was small but well attended. Michelle noted, of the 26 certifying agencies in China, four are NOP accredited. She indicated there are 40 inspectors from these agencies who are interested in IOIA training to the NOP.

**Requests for NOSB nomination support:** After thorough discussion the BOD denied the requests based on past BOD practice keeping IOIA in a neutral position. It was noted that support can be given on a personal basis. The sense of the BOD was to stay with previous BOD decisions as to not endorse support.

**2012 AGM Location:** The BOD discussed the location for the 2012 AGM with a decision to hold it in Vancouver, BC Canada area. Silke motioned, Ib seconded. All in favor.

**Finance Committee Report – Progress of Audit (see ED Report):** Finance Committee to have a recommendation ready by July meeting. They are collecting list of potential auditors.

**Sign – On:** The BOD will review the Canadian GMO sign-on request and get back to Margaret with concerns by Friday, June 17, 2011. No comment implies director approval.

Minutes from June and July are pending approval.

## ED, from page 5

At those meetings, we wrestled with how to get more formal recognition without losing control of our program. IOIA is an international organization and working under the auspices of any one government doesn't really fit. At the same time, we want endorsement of some sort from the governments where we operate. Do we need a third party to endorse the accreditation program, the training program, or to actually accredit the individual members? Several years ago we explored a third party accreditation scheme with an international company. The added expense for inspectors and IOIA didn't seem warranted. IOIA is already recognized globally as the standard for organic inspector training. How much do we need the endorsement of a third party? But more important, how could we get certifiers to see more value in IOIA accreditation? In every discussion, it came down to the same conclusion - the certifiers. If certifiers don't ask for or value accreditation, inspectors won't need it. And another thing we always agreed on - accreditation should be the norm, not the exception. accreditation must IOIA become recognized as synonymous with quality inspection. A significant financial investment might be needed to create a program that would incorporate most inspectors and make it the industry norm. Who will pay for it? Inspector shopping by certifiers, flat rate inspection fees, and competition from lower cost, newer inspectors all make things tough for the professional, full-time inspector. If it costs more to be an IOIA accredited member, that cost must be recouped in the form of higher pay and more competitive credentials. Unfortunately, in the current organic world, certifiers generally use staff or contract inspectors based on a Certificate of Completion from IOIA training, and not always with regard to other experience and continuing education.

How to do it? That is the challenge of this project. Some have suggested that we could modify the basic training program "100 level" so that the test would be later, perhaps after apprenticeship was completed. Perhaps a comprehensive test, a sort of "bar exam", is needed before receiving an IOIA Certificate of Completion. There is a huge need for

training, but not a huge need for lots of new inspectors. Reviewers, administrative support, consultants, NGO staff - all need training and many of those will never become inspectors. Do they really need a Certificate of Completion? The next step could be accreditation. Specific requirements to maintain accreditation should include, as it does now, a requirement for continuing education, evaluation, and a specified number of inspections. It could include other concepts, borrowed from ISO

standards, such as witness audits. An ongoing discussion is how to identify clearly different levels of competency. Differentiation can be the key to quality

inspections. In 2005, the IOIA BOD envisioned a new world where training, apprenticeship, and accreditation were a continuum, and a new world where inspectors would be rewarded with higher pay for higher competency. The person who inspects a multi-ingredient major needs company perhaps different qualifications that the inspector of a seed cleaning plant or vegetable packer. In 2010, IOIA identified key areas for the missing "200 level" intermediate courses that could be offered via webinar. These are courses that all inspectors should take once they are working, the next step after basic training and apprenticeship. Contributions of certifiers in the Certifier-Inspector Dialogue helped us finalize that list of topics. The prototype (NOP Pasture training) was offered last year. This month, we launched the Crop Input Materials webinars with OMRI as one of the new '200 level' courses. These intermediate courses could be an important component of inspector accreditation in each category. Failure of the accreditation program to thrive has not been for lack of thought or focus.

This exciting project could be the vehicle to move inspector accreditation forward in a quantum leap. Keep tuned for more on the outcomes of this project.

Other notes: What's coming up for IOIA? IOIA Trainers Harriet Behar, Stanley Edwards, and I will be at the USDA for a week in September doing training with the NOP on the NOP regulations. Michelle Sandy, Silke Fuchshofen, and Ib Hagsten will represent IOIA at Expo East in late September. In late September, IOIA members **Yutaka Maruyama** (Japan), **Sandeep Bhargava** (India), **Mutsumi Sakuyoshi** (Japan), and **Isidor Yu** (Korea) will join me in Korea to staff the IOIA/JOIA/KOIA booth at the IFOAM World Organic Fair and participate in our Workshop at the Organic World Congress. If you plan to attend the events in Korea, please let me know. All inspectors are invited to an inspector gathering on October 2. October 1, unbelievably, is already time to invoice



the membership for the annual dues and start planning the

AGM. The fall training schedule in MN and CA will lead us into fall. Please, if you are an inspector, consider taking one of the upcoming advanced trainings in CA and BC.

**Celebrations:** IOIA has co-signed an agreement with ICUST Co. and Korea Agro-Fisheries Trade Corp. in Korea. All participants of IOIA/ICUST cosponsored basic processing inspection courses in Korea (Korean language) are now eligible for a significant government subsidy (\$500) to attend. Thank you, Isidor Yu, IOIA Trainer, for making this happen!

## Compliance, from page 7

for organic certification. Sample forms may help farmers organize records that will be reviewed at inspection, while organic system plan templates establish the fundamental elements of documenting organic systems.

#### Pasture for Organic Ruminant Livestock: Understanding and Implementing the Organic Pasture Rule

All organic ruminant livestock producers, whether certified or transitioning, should understand the new recordkeeping requirements of the Access to Pasture Rule, published in February 2010. The reference document provides a thorough picture of what organic producers are required to do to maintain compliance with the rule, in addition to discussing recordkeeping practices and resources for developing a pasture management plan.

The PDF version of the NOP Handbook is <u>available online</u>. Enter 'NOP Handbook' in the search field.

## Amici, from page 1

Because of the nature of Monsanto's patented seeds, the individual plaintiffs and the farmer members of plaintiff organizations cannot avoid infringing on Monsanto's patents unless they entirely abandon growing corn, soybeans, canola, cotton, sugar beets, and, as of this year, alfalfa. While Monsanto tries to downplay the threat of enforcement by pointing to its 'commitment' not to sue farmers for 'trace' infringement, this provides no enforceable protections for plaintiffs. Because of the nature of the patented seeds and the realities of farming, it is certain that at least some of the plaintiff farmers already have more than trace contamination, and the number of such affected farmers will only grow over time. While many of the plaintiff farmers are certified organic, not all are, so the simple fact that Monsanto has yet to sue a certified organic farmer has no impact on their standing. Not only does Monsanto's patented crops only provide the alleged benefits if a farmer applies herbicides, specifically Roundup®, directly to the crop. Monsanto could easily protect its patent rights by agreeing not to sue for unintentional contamination absent an affirmative action by the farmer to make use of the patented traits. By failing to do so, and instead offering an ambiguous and ultimately meaningless commitment, Monsanto has made it clear that it intends to maintain the threat of patent infringement lawsuits against plaintiff farmers and those similarly situated.

"Plaintiff farmers have, by the simple act of farming corn, soybeans, canola, cotton, sugar beets, or alfalfa crops, undertaken meaningful steps towards infringement. Due to Monsanto's decision to release patented seeds and market them for widespread planting, it is now impossible for farmers to remain 100% free of genetically modified crops because of the multitude of ways that contamination can occur. Given the difficulties in minimizing GM contamination, farmers must make numerous decisions about which steps are worthwhile for them and which steps are not. They are not able to make these decisions based on their own and their customers' interests, but must instead make these decisions with the threat of litigation against a giant corporation looming over their heads. The constant threat of a patent infringement suit by Monsanto creates significant, unquantifiable costs for the plaintiff farmers and similarly situated farmers. Unless this Court allows this case to proceed, the plaintiff farmers will face the choice of abandoning growing such crops or risking prosecution whenever Monsanto chooses."

The legal arguments are strong and articulated clearly. The brief presents 5 points:

- 1. Monsanto Has Taken Affirmative Action to Enforce Its Patent Rights;
- 2. Monsanto's Pledge Not to Sue for —Trace Contamination is Neither Enforceable Nor Meaningful;
- 3. Monsanto's Claim to Have Never Sued a Certified Organic Producer Also Does Not Protect the Plaintiffs;
- 4. Monsanto Could Have Offered Enforceable Protections While Still Protecting Its Patent Rights, and Chose Not To; and
- 5. Plaintiff Farmers Have Undertaken Meaningful Preparation to Conduct Potentially Infringing Activity

The brief concludes: "By developing a product that is self-replicating, and then marketing it to farmers across the country, Monsanto has ensured that no farmer can entirely avoid infringing. Monsanto has chosen to exploit this problem by an aggressive pattern of enforcement that has left farmers across the country in fear of an enforcement lawsuit even if they have no desire or intent to use the patented seeds. These farmers are placed in the position of abandoning growing valuable crops or investing significant time and effort in protective measures to try to minimize contamination. In the latter case, no matter what measures they take, the farmers still face the threat of a patent infringement lawsuit because of the impossibility of remaining completely GM-free." With the arguments and conclusion presented, the brief then asks the Court to consider the case and provide a clear declaration of plaintiffs' rights.

A win of any one of the counts in the suit would be a monumental gain for the non-GMO interest, including organic.

Filing of the brief was coordinated by FARFA, an alliance that advocates for farmers, ranchers, and homesteaders to assure their independence in the production and marketing of their food. They worked with Michael A. Spiegel, Counsel of Record for the *Amici Curiae*, to get the brief submitted. The full brief is available at their site, at <u>http://farmandranchfreedom.org/sff/Amicus-brief-filed.pdf</u> If you want more information about the case, please see p. 20 of the Spring IOIA newsletter, or visit <u>http://www.pubpat.org</u>.

## New Insights Gained into Honey Bee Viruses and CCD

A team of scientists in California have completed the first comprehensive baseline assessment of viruses plaguing honey bees. The research was undertaken to try to gauge what a "normal" level of bee virus is, so that the impact of viruses on Colony Collapse Disorder (CCD) can be more accurately determined. Remarkably, the team discovered four new viruses, never before detected, and furthermore concluded from their extensive testing that two of these previously unknown viruses are among the most prevalent in honey bee colonies.



Despite a heavy pathogen load in all hives studied, the team reported that most of the hives remained healthy. This finding led the team to speculate that other factors such as pesticides, alone or in combination, must be contributing to CCD by, for example, suppressing the honey bee immune system.

Source: Runckel, C. et al., "Temporal Analysis of the Honey Bee Microbiome Revelas Four New Viruses and Seasonal Prevalence of Known Viruses, Nosema, and Crithidia," PlosOne, Vol. 6, Issue 6:e20656, June 2011

## How Certification of Kelp Encourages Sustainability and Organic Integrity

By Bill Wolf and Holly Givens

Recent NOP Guidance clarifies that kelp fed to livestock needs to be from a certified organic source. Wild Harvest Guidance 5022 became effective July 22, 2011, providing detailed requirements for inspection and certification of crops including wild blueberries, mushrooms, herbs, and kelp. Draft Guidance 5027 - The Use of Kelp in Livestock Feed is expected to become final later this year and confirms that kelp must be from an organic source if used in organic animal production.

Some certifiers currently require livestock producers to use organic kelp, while others allow non-organic kelp. Formal complaints to NOP could not be resolved without further guidance. A range of issues and interpretations were causing confusion in the organic community. OMRI had allowed non-organic kelp if it was fed as a supplement but not if a feed ingredient. Even after the Wild Harvest Guidance described the requirements for certification of kelp, some claimed that kelp is not agricultural for the purpose of livestock feed requirements. Others claimed that kelp harvesting was a form of aquaculture, for which NOP standards have not been completed.

**NOP Organic Kelp Guidance Ends the Debate.** In June 2011, NOP issued draft guidance on kelp in livestock feed, with a comment period that ended August 12, 2011. The draft clarifies that kelp is listed as an agricultural product under § 205.606 of the National List. Therefore, NOP considers kelp an agricultural product that must be certified organic to be included in livestock feed. Posted public comment generally supports the guidance, with differing opinions as to whether a 24-month phase-in period is needed.

**Certification of Kelp and Sea Plants.** Organic standards have always embraced a diversity of crops and growing conditions, provided that the health of the ecosystem is protected, no prohibited substances are applied, and that the production system encourages biodiversity. Kelp harvesting is no exception. In the United States, organic sea plant certification began when the Organic Crop Improvement Association (OCIA) first certified the harvest of Maine Coast Sea Vegetables in 1993.

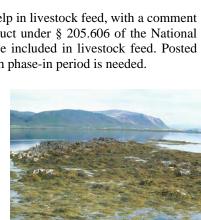
The harvest and processing of aquatic plants can, under certain conditions, be certified to NOP Wild Harvest standards. Similar to organic land plants, organic marine plants such as kelp can only be harvested from sites certified to be clean of any prohibited substances. In addition, wild harvest rules require verification that the harvest is sustainable and does not harm other species or the environment and follow a rigorous Organic System Plan (OSP). Today there are dozens of organic harvest sites around the world being certified to NOP and EU organic standards.

Certification requires scrutiny of the site, the harvest, and the processing. Like crops surrounded by air, crops surrounded by water are certified based on conditions at the growing site. Organic kelp sites are limited to very clean waters with aquatic buffer zones to protect against contamination generally measured in miles, unlike farm fields where buffers are measured in feet. The OSP must document how the harvesters care for the sites to ensure that the kelp beds

remain vital year after year, encourage biodiversity, and protect the renewable resource. The inspector and the ACA review how often beds are harvested based on the species, much the way organic maple syrup production limits the number of taps based on the size of the tree.

**Benefits of Certification.** Organic certification is not only possible for sea plants and kelp, it is preferable. The benefits of organic kelp certification are the same as for any organic claim. It provides assurance to the buyer that, similar to farmed field crops, third party inspection has verified the integrity of the OSP. A Kelp Harvest OSP must include maps and collection procedures, documenting that the site is protected from contamination, sustainably managed without damage to other species, and there are thorough training and recordkeeping procedures.

Organic kelp certification can provide valuable incentives for harvesters to protect and improve the health of the planet. Seaweeds actually make up more than 50% of the bio-mass, carbon fixation, and oxygen production of Earth's ecosystem. Encouraging all sea plant harvests to meet organic standards helps maintain a critical part of the atmospheric carbon-oxygen cycle.



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wild crop.

Pristine water with seaweed bed

From a certified July 22, 2011, crops including 27 - The Use of nd confirms that tion. Wild Harvest § 205.207: Wild crops must be harvested from a designated area that has had no prohibited substances applied to it for three years immediately prior to harvest,

#### A Case Study of the Oldest and Largest Organic Kelp Harvest

Thorvin Kelp is harvested from the protected waters of a pristine fjord (bay) in Iceland, a small island country between North



Inspector David Konrad aboard a mowing machine cutting kelp.

both the environmental and economic benefits it provides. The kelp is harvested from protected waters in a sparsely populated area where no prohibited substances are permitted to be applied to the kelp beds. The entire site is monitored by the fisheries institute and the local community.

Consider, for example, one of the farmers who owns some of the harvest beds and participates in the harvest. Johannes Gislason's diversified family farm is located on 60 small islands in the Briedafjord. He and his family raise Icelandic sheep, collect and process Eider down, and harvest kelp, rotating the kelp harvest site around the islands that comprise his farm. Johannes and his family and friends mow kelp the way dairy farmers mow hay. Like more familiar crops such as alfalfa, mowing is followed by time for re-growth to keep the kelp beds healthy and productive for the long term. During kelp harvest, enough of the plant is left so that it can grow back in time for its next harvest in about four years.

After mowing, the kelp is transferred into nets for transport by boat to the geothermal drying facility in Reykholar, where the factory provides sustainable employment for this rural community. Hot air is extracted from natural geothermal water to generate controlled lowtemperature drying of the kelp meal in a large, stainless steel, five-layer conveyor belt dryer. At the facility, three kelp species are dried and screened into various mesh sizes, packaged, and shipped around the world for a range of uses. Large commercial quantities of Thorvin Kelp are stocked and re-packaged by certified organic handlers in Virginia, Pennsylvania, Wisconsin, Oregon, and California.

Why Kelp is Fed to Livestock. Kelps have been part of the human and animal diet for thousands of years. Kelp is a valuable whole-food source of over 60 trace minerals in a natural, plant-based, bio-available form, including selenium, potassium, and iodine -- essential for healthy thyroid function. Most organic dairies and pastured beef producers feed kelp for overall animal well-being, and report improved feed utilization and production. It is also fed to sheep, pigs, chickens and most other animals, usually in small quantities of 1% to 2% of the dry ration. [Readers should be alert to any possible changes in the Final Guidance, which is yet to be published.]

Holly Givens is a freelance writer and communications consultant with over 15 years in the organic community. Formerly the communications director at the Organic Trade Association, she now works with businesses and non-profits on projects such as newsletters, public relations campaigns, grant



proposals and more. Contact her at HollyGivens29@qmail.com, or follow her on Twitter: @HollvGivens.

America and Europe just below

the Arctic Circle. Thorvin's

kelp harvest site has been certified organic since 1999 and

NOP certified since 2002.

Thorvin has been supplying

thousands of tons of organic

for

Protection of the fjord as an

organic site and wilderness

reserve has been adopted for

healthy

organic

decades.

kelp

livestock

for

Bill Wolf is President of Wolf, DiMatteo + Associates, a leading policy and strategic consulting firm in the organic community. He is also past president of the OTA, founding president of OMRI. Bill became involved in sustainable kelp harvests while working for Bucky Fuller 40 years ago and is the founder of Thorvin, Inc. He feeds organic kelp to beef cows on his farm in Virginia and can be reached at bwolf@organicspecialists.com

What Makes Icelandic Kelp So Special? It's the Geology! By Tony Fleming

All of the world's major kelp beds occur in places where largescale marine currents provide a steady flow of nutrients and help to regulate the water temperature within a specific range beneficial to seaweed metabolism. Icelandic kelp has a well-earned reputation in the world of sea plants for its extraordinarily high and diverse trace-mineral content, which sets it apart from most other kelp beds. Two geologic processes are primarily responsible: glaciation and volcanism. While many geologic processes can concentrate certain minerals or groups of minerals, glaciation and volcanism are the only ones that typically deliver such a wide spectrum of major and minor elements, and they are the quintessential features of Icelandic geology. The country sits astride the mid-Atlantic rift, a spreading center where the North American and Eurasian tectonic plates are pushed apart by the constant upwelling of basalt-the primordial magma from the Earth's mantle that contains an almost perfect balance of major and minor elements. In addition to providing a constant source of fresh. nutrient-rich volcanic rock, the upwelling magma gives rise to abundant geothermal springs and vents, many of them located in submarine settings around the coast, which enrich the dominant North Icelandic-Irminger Current with substantial levels of trace elements. In addition, about 11% of the country is glaciated, with several massive ice caps that feed dozens of valley glaciers. As the glaciers move, they abrade the island's young bedrock into fine particles, chiefly silt, which are readily acted upon by biological processes that release nutrients. Vast quantities of this "rock flour" are discharged to the coast via many large, meltwater-charged rivers, furnishing yet another bioavailable source of abundant minerals.

#### GMO NEWS

## Codex: countries can call for GE labeling

At the annual Codex Alimentarius Commission summit in Geneva July 4-9, the Commission adopted official Codex text regarding genetically modified (GM) labeling guidance, thus allowing it to move forward to become official Codex text. As a result, any country adopting GM food labeling will no longer face the threat of a legal challenge from the World Trade Organization because national measures based on Codex guidance or standards cannot be challenged as a barrier to trade. The guidance document does not mandate labeling, nor is any country obligated to adopt the guidance. However, the guidance allows countries to make known to consumers via labeling that a food was produced using modern biotechnology.

## Bayer to Settle Claims with Farmers over GM rice

Bayer will pay \$750 million to settle claims with about 11,000 U.S. farmers who said a strain of the company's genetically modified rice tainted crops and ruined their export value. The settlement ends scores of lawsuits filed against the Bayer CropScience unit of the company by farmers in Texas, Louisiana, Missouri, Arkansas and Mississippi, USDA said in August 2006 that trace amounts of the company's experimental LibertyLink strain were found in longgrain rice. Within four days, declining rice futures cost growers about \$150 million, according to a complaint filed by the farmers. News of the contamination caused futures prices to fall about 14 percent.

## Appeals Court Dismisses GE Beets Case

U.S. Court of Appeals for the Ninth Circuit Court of Appeals issued a summary order on May 20 concluding a long-standing lawsuit over the impacts of genetically engineered (GE) "Roundup Ready" sugar beets. As a result, previous court rulings in favor of farmers and conservation advocates will remain, including the order requiring the U.S. Department of Agriculture (USDA) to prepare a rigorous review of the impacts of GE sugar beets, engineered to be resistant to Monsanto's Roundup The Environmental Impact Statement is only the second USDA has undertaken for any GE crop in over 15 years of approving such crops for human consumption. Both analyses were courtordered. USDA said it expects to finish the GE sugar beets EIS and have a new decision on commercialization in 2012., while the litigation over USDA's interim approval of planting continues.

## First Wild Canola Plants With Modified Genes Found in US

Scientists at the University of Arkansas and their colleagues have found populations of wild plants with genes from genetically modified canola in the United States. Globally, canola can interbreed with 40 different weed species, and 25 percent of those weeds can be found in the United States. These findings raise questions about the regulation of herbicide resistant weeds and about how these plants might compete with others in the wild. The research originated when graduate student Meredith Schafer and Cynthia Sagers, professor of biological sciences at UA, spotted some pretty yellow flowers in a ditch near Warehouse Foods in Langdon, N.D. As part of another research project, they had some portable strips that test for genetically modified proteins found in canola, proteins that convey herbicide resistance to crop plants. The strips work much like those in a pregnancy test; Schafer and Sagers crushed plant leaves in water and added the test strip, which would develop one line if it tested negative for the modified gene and two lines if it tested positive for a modified protein. The test strips could detect the protein that conveys Roundup resistance; they also could detect the protein that conveys resistance to Liberty Link, another herbicide used on canola.

Schafer and Sagers determined at once that the parking lot weeds contained transgenic genes and decided to investigate further.

They filled a car with test strips and set out on a road trip, traveling on highways east and west across North Dakota, stopping every five miles on the highway to look for roadside weeds. They counted canola plants in a 50-meter transect, photographed the locations, took GPS statistics, took a plant sample, and tested the samples in the front seat. They then collected and pressed the sampled plant and drove to the next location. "We traveled over 3,000 miles to complete the sampling," Schafer said. Some of the sites had densely packed plants, with 1,000 specimens in a 50meter space. They spray these roadsides with herbicides, and canola is the only thing still growing.

They found wild canola in about 46 percent of the sites along the highway, either growing on the side of the road or in cracks in the highway. About 83 percent of the weedy canola they tested contained transgenic material. Further, some of the plants contained resistance to both herbicides, a combination of transgenic traits that had not been developed in canola crops.

"That's not commercially available. That has to be happening in the wild," Schafer said. "That leads us to believe that these wild populations have become established populations. Technically, these plants are not supposed to be able to compete in the wild."

Current farming practices may quickly make the problem worse. Each year tens of thousands of acres of canola go unharvested in the field. As a consequence, an enormous reservoir of seed is created, which can then spread into wild populations.

"Once this happens, it would be difficult to get rid of these weeds using herbicides," current Sagers said. While the problem looms large in North Dakota, Sagers says the message is a global one. The world recently hit a milestone, where more than 50 percent of the earth is covered in crops used for food or forage. Domesticated plants have wild cousins that often are considered weeds, and sometimes these plants can still cross breed, creating a high potential for herbicide and pesticide resistance to show up where it isn't wanted.

"Things can escape from cultivation, and we need to be careful about what we stick into plants," Sagers said.

University of Arkansas, August 6 2010 http://newswire.uark.edu/article.aspx?id=1 4453

## Peru Declares 10 Year Moratorium on GMO's

The Plenary Session of the Peruvian Congress on June 7 approved a moratorium of ten years that prevents the import of GMO's on national territory for cultivation, breeding or of any transgenic production.

It was sustained by the president of the Agrarian Commission, Aníbal Huerta (PAP), who declared that in the face of the danger that can arise from the use of the biotechnology a moratorium must be approved to take care of Peruvian biodiversity.

The approved norm also creates a Technical Commission of Evaluation and Prevention of Risks of Use of GMOs, and in two years will have to issue a report on the subject.

## APHIS will not regulate GE Kentucky bluegrass

In two Federal Register notices published July 9 (Pages 39811 and 39812), USDA's Animal and Plant Health Inspection Service (APHIS) confirmed it will not regulate Kentucky bluegrass genetically engineered for herbicide tolerance either as a plant pest or as a noxious weed. In 2002, the International Center for Technology Assessment and the Center for Food Safety had requested that the agency list glyphosate-tolerant GE Kentucky bluegrass as a designated noxious weed under its Federal Noxious Weed regulations. USDA said that an herbicide-tolerant Kentucky bluegrass being developed by Scotts Miracle-Gro was not subject to federal regulation because its creation did not entail use of any plant pests.

The decision pokes more holes in an already-porous regime for overseeing GM crops - essentially to the point of regulatory collapse.

The July 1 decision frees Scotts to sell the grass, which is meant for lawns, without federal approval. The company also does not need federal permits to conduct field trials, even though a different type of GMO from company test plots in the past and established itself in the wild.

Michael C. Gregoire, who oversees biotechnology crop regulation at the Agriculture Department, said in an interview July 5 that the ruling did not represent "a change in policy or a relaxing or abandoning of the regulation of G.E. crops." He said other genetically engineered crops, like a petunia, had been exempted from regulation in the past, due to their novel (non-food) status. Scotts was fined \$500,000 in 2007 after its GM bentgrass, intended for use on golf courses, escaped from field test sites in central Oregon and established itself in the wild. More recently the grass, presumably from a field test in Idaho, was found growing in nearby southern Oregon.

In a letter to Scotts dated July 1, Tom Vilsack, the secretary of agriculture, acknowledged concerns that GM bluegrass will contaminate non-GM bluegrass thru pollen drift, and told the company to work with other stakeholders to make sure that the grass did not spread where it was unwanted. Since bluegrass shows up (among other places) in cow pastures, organic dairy and beef farmers now face the risk of suddenly having their animals grazing on fields full of a GM crop, which would jeopardize their organic status.

Vilsack's remarks are significant because no USDA chief has ever acknowledged that GM technology could do real damage to organic agriculture.

Vilsack's letter deftly summarizes the agency's paradigm for overseeing the introduction of new GM crops: Yes. they have the potential to cause serious harm; no, we can't do anything about it. In one sense, that approach represents progress. Before Vilsack, the agency was loathe to admit that GMOs posed any threat to the environment or to farmers. The Roundup Ready<sup>™</sup> bluegrass decision also signals an even higher level of laissez faire: Whereas before the agency regulated novel crops weakly, it now seems content not to regulate them at all.

The July 1 bluegrass decision, by creating an avenue through which the USDA can avoid conducting environmental impact statements, raises that attitude to the level of policy.

This is a critical change. The National Environmental Protection Act (NEPA) requires that the USDA conduct an environmental impact study for all the crops it deregulates. But to deregulate a crop, the agency has to regulate it first. USDA has two "regulatory hooks" under which it can regulate GM crops: the "plant pest" status and the "noxious weed" status. In the bluegrass decision, the USDA signaled that it won't be applying those hooks to a broad variety of novel crops.

That leaves new crops unregulated-and not subject to NEPA requirements for environmental impact statements. This is a good time to recall that it was the requirement to conduct such assessments that forced the USDA to acknowledge some of the pitfalls of GMOs in the first place.

Clearly, the USDA has neither the appetite nor the regulatory tools to properly oversee novel GMOs. Industry observers comment that the only foreseeable remedy is congressional intervention, with a new set of laws governing the oversight of GMOs to replace that the failed ones now in place.

Edited from articles by:

Andrew Pollack, New York Times, July 6 2011, http://www.nytimes.com/2011/07/07/business/energy -environment/cries-of-lax-regulation-after-usdaruling-on-bluegrass.html?\_r=1 and Tom Philpott, Mother Jones, July 14 2011 http://motherjones.com/tomphilpott/2011/07/welcome-age-gmo-industry-selfregulation

### Advocates for Labeling of GMO Food Announce Two Week 'Right2Know' March from NYC to White House Oct 1-16

A coalition of organizations, businesses and individuals announced on July 28 a bold mobilization plan to raise awareness about GMOs and stand up for the consumer right to an informed choice.

The GMO Right2Know March will feature daily events between New York and Washington, DC October 1-16 as thousands of marchers are expected to walk part or all of the 313 miles from the United Nations' Headquarters to the White House. The marchers will stop at natural food stores along the way as part of the Non-GMO Month celebrations planned by hundreds of retailers nationwide during the month of October. Confirmed speakers include Vanda Shiva (pictured at right), Percy and Louis Schmeiser, Andrew Kimbrell, Frances Moore Lappè, Anna Lappè, Michael Hansen, Sara, Snow, Dr. Alan Greene, Joseph Wilhelm, Michael Funk, Megan Westgate, David Bronner and Ashley Koff, RD.

More information is available at: http://www.right2knowmarch.org/

## IOIA Committees and Liaisons

Accreditation: Chair: Pending. Board Liaison: Ib Hagsten, 816.468.4752. Purpose: To oversee the inspector accreditation program including to review, adjudicate and propose policy and criteria used to accredit inspectors. To formulate accreditation standards and procedures.

**Bylaws:** Chair: Garry Lean,705.887.5230. Liaison: Silke Fuchshofen, 518.794.6392. Purpose: Ongoing response to bylaws issues.

**Canadian:** Chair: Bill Barkley, 613-543-0491. Liaison: Helene Bouvier, 701.219.9231. Purpose: Give voice to Canadian members concerns.

**Editorial Review:** Chair:Joe Montecalvo, 805-772-3574. Liaison: Ib Hagsten, 816.468.4752. Purpose: Ongoing as needed to review all IOIA publications and materials considered for sale.

**Ethics:** Chair: Joyce Ford, 507-454-8310. Liaison: Deb Bunn, 603.717.1205. Criteria for membership is past board or alternate service. Created to deal with complaints received by the IOIA office based on the Codes of Ethics and Conduct.

**Finance:** Chair/Treasurer: Eric Feutz, 660-248-5094. Purpose: Advise board on fiscal matters, combined with fundraising committee.

**Fundraising:** Liaison: Eric Feutz, 660-248-5094

**Latin American:** Chair: Pending. Liaison:Silke Fuchshofen, 518.794.6392. Purpose: Give voice to Latin American members concerns.

Membership: Chair: Kelly Monaghan, 416-482-8625. Liaison:Jennifer Clifford, 570.278.3715. Purpose: Develop membership services and numbers. Nominations: Chair: Chris Kidwell, 530.628.4560. Liaison: Jennifer Clifford, 570.278.3715. Purpose: prepare annual ballot for Board of Directors.

**Scholarship:** Chair: Margaret Weigelt, 320-974-8751. Liaison: Deb Bunn, 603.717.1205. Purpose: Ongoing review and selection of scholarship applications.

**Training Advisory:** Chair & Liaison: Michelle Sandy, 540.290.4409.

## **IOIA** Anniversary Cookbook

A FUNdraising project celebrating 20 years of IOIA! We are looking for your favorites including simple, 'on the road' recipes, tips and other tidbits that will make this a very collectible book. Our goal is at least one recipe from every IOIA member.

To submit a recipe for the IOIA Cookbook, email <u>mailto:lynell@rangeweb.net</u> with the following information:

1) Your full name as you want it printed. Inspection status (experience/years), social network info (optional)

2.) Category of dish (breakfast, lunch, dinner, dessert, drink, snack, etc)

3.) A few sentences explaining why this recipe should be included in the cookbook: Why did you choose to submit this one? Is this something that you are known for? Where did the original recipe come from? What makes it so special/delicious? Have you served it at any memorable occasions?

4.) The recipe, broken down into ingredients and steps. In WORD DOC only. Times New Roman, size 12 font is preferable, single spaced. No PDF, or other formatting, tables.

5.) A photo of you, your farm, or home. JPG only.

Please send in the recipe and photo as separate attachments. Please do not embed photos into the recipe document. You may also want to submit a photo of the finished dish.

6.) Other tidbits, IOIA history bytes, humorous anecdotes, quotable quotes, or historical photos are very welcome.

## Promiseland Certificate Suspended for Five Years

Suspension of Promiseland Livestock's organic certification went into effect on July 28, 2011.

USDA originally issued its decision to suspend Promiseland's organic certification last year, citing the company's repeated withholding of records from authorized agents that would have allowed them to conduct audits of the company's facilities.

On Oct. 25, 2010, the USDA announced a judicial officer ruling to uphold the suspension of Promiseland's organic certification. The decision followed a series of hearings between Promiseland and the Agricultural Marketing Service of

the USDA, during which the Nebraskabased company appealed their suspension and eventually filed a federal lawsuit to halt the suspension of its organic certification.

On Dec. 2, 2010, Promiseland filed a motion requesting a stay of the decision and order on the grounds that the company was preparing an appeal of the decision in U.S. District Court.

The company eventually withdrew the motion in late June. During the five-year suspension, Promiseland Livestock is prohibited from representing their products as organic.

## Organic Egg Producers Flock to Washington

In late July, six OTA organic egg producer members from across the US flew in to Washington, D.C. to meet with representatives from the Food and Drug Administration (FDA), USDA, NOP, and Congress to exchange information about the compatibility of the new FDA egg safety rule and organic standards requiring outdoor access for layers. Specifically, they came to address concerns that have been raised suggesting FDA may perceive NOP's outdoor access requirements to be in conflict with FDA's 2009 rule regarding <u>Prevention of Salmonella Enteritidis (SE) in Shell Eggs</u>.

The six producers - Pete and Gerry's, Wilcox Farms, Arkansas Egg Company, Chino Valley Ranchers, Organic Valley, and Hidden Villa Ranchers - together represent the majority of the U.S. organic laying hen population, which, according to the 2008 Organic Production Survey, ranges between 4 and 4.5 million hens and spreads across 49 states and 1,200 farms, including many family farms.

Presenting a unified front, these producers delivered the message to FDA, USDA and Congress that NOP regulations require all chickens to have access to the outdoors, and that organic producers not only support outdoor access but know how to do this well. They also communicated that consumers expect and demand outdoor access for all organic livestock. Additionally, they made clear that they support a strong food safety system and FDA's Egg Safety Rule, and that organic egg producers have exemplary audit systems in place and an outstanding food safety record.

## Resources

### **SARE Learning Center**

Have you heard about the new Learning Center at www.SARE.org? It's a treasure trove of books, videos, online courses and other information products about sustainable agriculture from A to Z. Click Learning Center to access.

### Wild Farm Alliance Guide

Wild Farm Alliance and Community Alliance with Family Farmers have just published <u>Farming with Food Safety and</u> <u>Conservation in Mind.</u> This guide explains how farmers can produce safe food without sacrificing responsible onfarm conservation measures.

To download the Guide , go to: <u>http://www.wildfarmalliance.org/resource</u> <u>s/fdsfty brochure.htm</u>

#### Beyond Pesticides Launches Youtube Channel

The recently launched Beyond Pesticides YouTube Channel features presentations from the 29th National Pesticide Forum held April. This is a great educational resource for individuals and groups working to change pesticide policies.

Featured videos included with the initial launch include:

Pesticides 101: An introduction to pesticide issues (Caroline Cox)

Protecting Pollinators from Pesticides: Stopping the demise of honeybees (Tom Theobald, James Frazier, PhD, Marygael Meister)

Genetically Engineered Food: Failed promises and hazardous outcomes (George Kimbrell)

Health and Science Panel (John Adgate, PhD, Dana Boyd Barr, PhD, Christine Parks, PhD,Changlu Wang, PhD)

Beyond Lists: Where did all those pesticides come from? (Theo Colborn, PhD)

The Polluters: The making of our chemically altered environment (Ben Ross, PhD)

Organic Land Management: From lawns to landscapes and beyond (Chip Osborne, Tom Kanatakeniate Cook, Timothy Lee Scott, Rella Abernathy, PhD, Lani Malmberg)

Organic: United We Stand (Maria Rodale) Additional videos will be posted in the coming weeks. Individuals and organizations are invited to submit their own videos to be included on the Beyond Pesticides' channel.

Click the yellow "subscribe" button on the YouTube page to be automatically notified of new content. <u>Go to the Beyond</u> <u>Pesticides Channel now!</u>

### **EWG Shoppers Guide**

Environmental Working Group has released its latest shopper's guide on produce. The seventh edition of Shopper's Guide to Pesticides in Produce with updated information on 53 fruits and vegetables and their total pesticide loads is available at their site, www. ewg.org/foodnews

## Modest fees set to access ATTRA publications

Due to federal budget cuts for fiscal 2011, the National Center for Appropriate Technology (NCAT) has been forced to seek other revenue sources to help cover operating expenses for its ATTRA project. Effective July 18, ATTRA website users who wish to access or download copies of its publications may either purchase an annual subscription costing \$50, or purchase individual publications, either in electronic or print format, via the ATTRA website for fees ranging from \$1 to \$10. <u>Contact NCAT</u>.

## Scientific research link

Thanks to organic inspector/public librarian Margaret Weigelt for sending along this link to a scientific research tool, which she found while checking out the boron toxicity of "natural" ant control recipes, i.e. boric acid powder + sugar. http://www.scirus.com/srsapp/

## Apprenticeship Program at UCSC

The UCSC Farm & Garden's Apprenticeship in Ecological Horticulture is an intensive six-month course in organic gardening and small-scale sustainable farming. Although the program does not begin until April 2012, the application deadline is September 30, 2011. The basic information is as follows: The Center for Agroecology and Sustainable Food Systems at UC Santa Cruz offers the Apprenticeship in Ecological Horticulture, a full-time, 6month program that trains adults in the concepts and practices of organic gardening and small-scale sustainable farming. The apprenticeship blends the virtues of experiential learning with traditional classroom studies on topics that include soil management, composting, pest control, crop planning, irrigation, farm equipment, and direct marketing techniques. Graduates have established their own commercial farms and market gardens, run community gardens for inner city and prison populations, and work on international development projects. The 39 apprentices each year come from all regions of the US and abroad, and represent a wide spectrum of ages, backgrounds, and interests. There are several tuition scholarships available for people of color and/or people from disadvantaged backgrounds. There is also the Simply Organic Scholarship for an apprentice with financial need interested in pursuing a career in organic farming. For further info contact: http://casfs.ucsc.edu or email casfs@ucsc.edu.

## **NOP Organic Insider**

The NOP Organic Insider is an enewsletter intended to inform the organic community on a wide range

of NOP functions, including organic standards, accreditation and international activities, compliance and enforcement, the National Organic Standards Board, training events, and the Cost Share program.

To join the Mailing List go to [http://visitor.r20.constantcontact.com/em ail.jsp?m=1103777415326]

### IFOAM Ecology & Farming Magazine Returns

After a gap of one year, IFOAM has relaunched "Ecology & Farming" magazine, now on a bimonthly basis. Please see the <u>magazine website</u> for information on how to subscribe. IFOAM Affiliates are entitled to a 50% discount.

## Food Price and Climate Change

A newly published study from the Journal Science, "Climate Trends and Global Crop Production Since 1980", identifies Climate Change as one of the factors that led to a decrease in global wheat and corn output by more than 3% - and to a 20% higher average commodities price - over the past three decades, compared to growth projections without a rise in temperatures. Read more <u>HERE</u>.



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## Keep IOIA Strong - Lend Your Strength And Get Involved!

**Sept 7-11** Growing Food and Justice For All Milwaukee, Wisconsin <u>http://www.growingpower.org/growing\_f</u> <u>ood and justice for all.htm</u> 4th Annual Gathering has the theme "Sacred Soil: Cultivating Seeds of Community Transformation".

**Sept 9-10** "Profits from Perennials" Workshop with Greg Judy Western Minnesota <u>http://www.chippewa10.org/pr</u>/<u>11/news\_110520.html</u> Designed to help farmers and other land managers find profitable ways to add diversity to their operations while protecting and improving the environment.

Sept 10 Scaling Up: Producing and Processing for the Larger Regional Market Westminster, Vermont <u>http://nofavt.org/events/scalingproducing-and-processing-largerregional-market</u>

**Sept 11-13** Farm & Food Leadership Conference San Antonio, Texas <u>http://farmandranchfreedom.org/co</u> <u>nference-2011</u> Keynote address by John Ikerd, and many other speakers.

Sept 12 Hoophouse Cropping for Winter Harvests Holt, Michigan <u>http://www.hoophouse.msu.edu/index.php</u> ?q=workshops#114

Sept 12 AERO Farm Tours Moiese and Dixon, Montana

# 2011 Calendar

http://www.aeromt.org/food-ag/farmtours/

Sept 13-15 The National Heirloom Exposition Santa Rosa, California <u>http://theheirloomexpo.com/</u> Enjoy the largest exhibition of heirloom produce in history, from farms and gardens across the country. Over 55 nationally recognized experts like Vandana Shiva, Alice Waters, and Jeffrey Smith will speak. A trade show with 250 vendors, including seed companies, garden and food products, supplies, and more. A poultry and livestock show featuring heritage breeds runs concurrently.

Sept 16-18 International Green Schoolyard Conference: Engaging Our Grounds Berkeley and San Francisco, California <u>http://www.greenschoolyards.o</u> rg/home

**Sept 26 – 29** 5th World Congress on Conservation Agriculture Brisbane, Australia The conference will provide a forum for scientists and practitioners to discuss current and future developments in sustainable agriculture. http://www.wcca.org/index.htm

Sept 28 - Oct 5 17th IFOAM Organic World Congress Republic of Korea www.ifoam.org **October 4 – 6** Biopesticide Industry Alliance Semi-Annual Meeting, Portland, OR. <u>www.biopesticideindustryalliance.org</u>

October 27 - 28 2011 Annual Conference of the Arab Forum for Environment and Development Beirut Lebanon Arab Forum for Environment and Development <u>http://afedonline.org/conference/default.ht</u> <u>ml</u>

**Nov 11-13** The 11th Annual Fall Harvest Gathering for Women in Sustainable Agriculture, Cedar Valley Resort, Whalan, MN. Contact: staceyleighbrown@yahoo.com.

**Nov 14-15** 7th Annual Sustainable Ag Expo, Paso Robles, CA. Two-day educational meeting for farmers, ag professionals, and pest control advisors to learn about the latest in research and business trends.

www.sustainableagexpo.org.

Nov 29 – Dec 2 National Organic Standards Board (NOSB) Meeting, Hilton Savannah DeSoto in Savannah, GA. www.ams.usda.gov

**Dec 5 – 7** 9<sup>th</sup> Middle East Natural and Organic Product Expo - MENOPE Dubai World Trade Centre, Dubai, UAE. <u>http://www.naturalproductme.com/exhibit</u> <u>or\_profile.php</u>.

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