



The

Inspectors' Report

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Notes from The Chair

By Brian Magaro

It has been a busy time for the Board. As you will see from the detailed recall of our Executive Director, the trip to DC was **very good for IOIA** as well as the many other issues that you will read about in this issue of the newsletter. It was very encouraging to hear Richard Mathews, director of the NOP, say during his meeting with IOIA (Margaret Scoles, Ann Baier and myself) that during the NOP's certifier reviews (audit inspections) they were not seeing many problems with inspectors, especially those who had been IOIA trained. In this newsletter you will find Margaret's more detailed and informative review of IOIA's presence and representation in Washington, DC during the Natural Foods Expo.

To date the Board has worked on a number of important issues that affect all of you as you have seen in the minutes from past meetings. One thing that is in the works is a very important meeting and retreat coming up for the Board and at this time I would like to request **that if there is anything that you would like to bring to the agenda for the Board retreat that you contact me with those requests.** (magarob@aol.com, 717-732-7940, or fax 717-728-2442). The Board will meet at the IOIA office October 18 to the 20th to review and update strategic planning initiatives from the LaVeta retreat, work on business planning (including the current and future financial condition of IOIA), fundraising and increasing dues. Currently IOIA is experiencing a bit of a financial struggle, due to higher than usual expenses associated with trainings in the first half of this year.

New projects and developments

There may be a new proposed by-law change in relation to the requirements for becoming an inspector member of IOIA. The Board is exploring ways to enhance IOIA's relationship with associations and entities such as OMRI, OTA, IFOAM and NOP. The Training Committee has created a Curriculum and Program Subcommittee (CAPS) to develop consistent curriculum and program materials for IOIA trainings. There will be continued [see **Notes**, page 4]

IOIA Goes to Washington

By Margaret Scoles, Executive Director

IOIA was officially represented at Expo East in Washington, DC September 4-7 by IOIA BOD Chair **Brian Magaro** and myself. Vice-Chair **John Foster** and Secretary **Ann Baier** were also in Washington and were a great help. We were able to meet as a group several times, we all walked the trade show floor in general PR roles, and accomplished some BOD business sandwiched in, here and there.

What did we do in Washington? On September 4, we participated in OTA's Congressional Day, visited our state legislators and promoted organic issues (and thanked them for helping repeal the infamous Section 771 of the Omnibus Bill). The organic lunch was great. Then we went to USDA to visit **Richard Mathews**, NOP director. It was a nice surprise to be met at the door with a hug from **Bill Ashley**, who attended our IOIA Advanced Training in VT. Topics discussed were ways to improve direct notification of inspectors whenever changes are posted to the NOP website; clarification of communication between NOP and IOIA; and the current training upgrade in progress at IOIA.

We asked for Richard's general impressions of organic inspectors, based on NOP accreditation to date, and explained IOIA's inspector accreditation program. We were pleased to find him open to attending IOIA organic inspector training events. He said all we had to do was ask. So, we asked... and Mr. Mathews is consulting his schedule to see if he can come to the Advanced training in Oregon.

We then raced back to the Capitol for the Q & A with congressmen **Ron Kind** (WI) and **Tom Walsh** (NY) representing the newly formed **Organic Congressional Caucus**. One said that when 'you have a congressional caucus, you have arrived'. In that case, it looks like organics has arrived. Brian and I attended New Hope's fabulous *Spirit of Organics* dinner, catered by Restaurant Nora (the first certified organic restaurant in the US). **Jim Riddle** joined us for dinner. During the awards ceremony, four awards were presented. OFRF's **Bob Scowcroft** presented the award to **Zea Sonnabend**, IOIA inspector member, who gave an inspirational acceptance speech. **Suzanne Vaupel's** husband received her posthumous award. **Willie Lockeretz** and **Dave Vetter** received awards as well.

On September 5, we attended various OTA committee meetings and met with **Phil Margolis**, new president of OTA and still Chair of the QAC (Quality Assurance Council) to better understand IOIA and inspectors' relationship to the QAC Inspection Subcommittee of OTA. This OTA committee is currently chaired by **Arthur Harvey** and includes several IOIA members as well as non-IOIA members. Members of this committee must be direct members of OTA. We then attended the **USDA update** session. IOIA was very well represented at this last session (at least 12 inspector members of IOIA were there). Highlights of this event were the announcement that 'substantial progress' has been made in the Peer Review Panel [See **DC**, page 4]

What's Inside....

AGM in Costa Rica!.....p5
Bylaws Proposal.....p9
Organic Meat.....p14
Personal Care.....p18
Plus Training News, GMO's, Resources,

....And More!

Deadlines!!

Accreditation Deadline is **October 1** (check your renewal dates!). Advanced Training deadline for Oregon is **Oct. 10**. Dues invoices will be mailed out by **November 1**. Dues and Membership Directory update info must be returned by **December 1**. In the past, we've allowed an extra month (until Jan. 1) to get dues in, but members too often procrastinate and complicate the publication of the Membership Directory. Thank you to all of the members who send in dues promptly!

Dues Increase

It seems to be time. IOIA has not increased dues since **1997**, primarily because finances were so rosy that there didn't seem to be a need to increase them. However, the demand for basic inspector trainings (a primary revenue source) seems to be slowing and the cost of doing IOIA business has increased substantially over the past 5 years. IOIA members should expect an increase for 2004 – the exact amount will be determined at the upcoming Board Retreat in October.

USDA Confirms Feed Supplies

In case this didn't get picked up on your radar, the USDA released a study in July confirming that there is enough feed grains to meet the demands of the organic livestock and poultry industry and the cost of feed is not twice as high as conventional rations. <http://www.ams.usda.gov/nop/ProdHandlers/FeedStudyJune2003.pdf>

Montana Organic Conference

IOIA and AERO (Alternative Energy Resources Organization) will co-facilitate the first state-wide organic conference in Montana on December 5 in Great Falls, Montana. The event will feature guest speaker Dr. Stephen Jones of Washington State University and others. Dr. Jones heads a large traditional wheat breeding program and has become somewhat controversial in conventional wheat breeding circles for his outspoken views on GMO crops. Workshops, a "Buyer's Forum", and an all-organic meal of Montana organic products are planned to celebrate Montana's abundance and diversity of organic products. IOIA will present a workshop for beginning growers, "Transitioning to Organic Agriculture". A Montana steering committee hopes to launch a new Montana organic organization at this event.

Membership Updates

Please make the following changes to your 2003 Membership Directory. *Any changes are italicized.* Other parts of the addresses remain the same unless noted. Any additions or corrections to information categories other than addresses and contact numbers will be listed in the 2004 Membership Directory.

ADDRESS CHANGES:

Lisa Pierce
2055 East Road
Denman Island, BC VOR 1T0
Phone: 250-335-9000
fax: 250-335-9012

Sylvia Welke
6331 Ave. de Gaspe
Montreal, QC H2S 2X8 CANADA
Phone: (514) 278-5188

Welcome New Members:

INSPECTORS:

Kirk Northrup (British Columbia, CANADA)

SUPPORTING INDIVIDUAL MEMBERS:

- R. Claire Ackroyd (Orono, ME)
- Abed Anouti (Tucson, AZ)
- Deborah Bircher (Lathrop, MO)
- Bryan Buchwald (Oklahoma City, OK)
- Michael Burke (St. Louis, MO)
- Jennifer Clifford (Montrose, PA)
- Cindy DeOrnellis (Bonnots Mill, MO)
- Federico Enderica (Guayas ECUDOR)
- Carlos Gonzales (San Jose, COSTA RICA)
- Chad Goss (Oklahoma City, OK)
- William Klein (Oklahoma City, OK)
- Joseph Kramer (Pittsboro, NC)
- Amy Lamendella (Soquel, CA)
- Amanda Lewis (Santa Cruz, CA)
- Chris Maggio (Thermal, CA)
- Matthew F. Miller (Willey, IA)
- Steven T. Mohr (Onalaska, WI)
- Shannon Murphy (Temecula, CA)
- Erica Peters (Santa Fe, NM)
- Gene Purdum (Williamston, MI)
- Ian Robert Smiley (New Haven, VT)
- Eric Rector (Monroe, ME)
- Constance Rogers (Lathrop, MO)
- Guillermo Saborío (San Jose, COSTA RICA)
- Jennifer Scott (Nova Scotia, CANADA)
- Steve Sutter (Fresno, CA)
- Shannon Szymkowiak (Duluth, MN)
- Stephen Taranto (Gainesville, FL)
- Charles Woodard (Calais, VT)
- Don Yoest (Tipton, MO)

Building Sustainable Economies Theme of Guelph Conference

This is the theme of the upcoming 23rd Organic Conference at the University of Guelph, which will be running Jan 22 thru 25 at the University Centre and features keynote speaker George Siemon, CEO of Organic Valley, plus 55 other guest speakers; a 2-day trade show and tasting fair with up to 130 booths; Public Forum (this years topic is 'The Survival of Organics'); plus over 30 seminars and workshops, an organic buffet and concurrent Annual General Meetings. There will also be a first-ever outdoor organic equipment display area. Large and small-scale exhibitors come from all over Canada and the US, including, of course, IOIA, who is also an official sponsor.

Workshops cover a wide range of topics, including organic livestock; ecological and organic lawn care; farmer-trader panel on organic pricing; GMO-incursion into organic crops & proactive strategies for avoidance; national organic strategy report, and lots more. For more information, visit the Conference website at www.guelphorganicconf.ca or contact Conference Manager Tomás Nimmo at organix@georgian.net, 705-444-0923.

IOIA Board of Directors

- Brian Magaro.....Chair
 - John Foster.....Vice Chair
 - Jack Reams.....Treasurer
 - Ann Baier.....Secretary
 - Dag Falck.....Member-At-Large
 - Luis Brenes.....Board Member
 - Garry Lean.....Board Member
 - Chris Kidwell.....Alternate
 - Doug Crabtree.....Alternate
 - Garth Kahl.....Alternate
- THE INSPECTORS' REPORT is the newsletter of the Independent Organic Inspectors Association (IOIA). IOIA is a 501 (c)(3) educational organization, whose mission is to address issues and concerns relevant to organic inspectors, to provide quality inspector training and to promote integrity and consistency in the organic certification process. Editorial Staff: Diane Cooner, Box 1259, Guerneville, CA 95446 USA. Phone/fax 707-869-3017, amani@sonic.net
Deadlines are Feb 1, May 1, Aug 1 & Nov 1. Relevant articles are welcomed. We strive for accuracy, but the Editor and IOIA cannot be held responsible for errors or omissions.
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Upcoming Trainings

IOIA will sponsor Basic Farm, Livestock, and Process trainings on November 12-21, as well as Advanced Training on November 13-14 at the Namasté Retreat and Conference Center, in Wilsonville, Oregon. Advanced Training topics will include **Bob Durst** on food processing topics and **Richard Mathews** with Updates and Q & A on the NOP. The agenda is under development. These IOIA trainings will be held in conjunction with a Basic Farm training cosponsored by GreenTree International for a delegation from the China Quality Certification Centre on Nov. 11-14 and the Oregon Tilth Annual Meeting on Nov. 15 at the same location (see below). The Livestock Training will include most aspects of livestock inspection with a primary focus on dairy. Oregon Tilth president and veterinarian, **Dr. Joe Snyder** will be a guest speaker. Certification agencies will have the opportunity to present their programs on November 15. For information or application forms, contact the IOIA office or the IOIA website at www.ioia.net. For more information about the location, visit www.lecworld.org but please do not contact Namasté directly for reservations.

Taiwan The Integrated Agricultural Development foundation of Taiwan, with assistance from Quality Certification Services (Florida) will be co-sponsoring an IOIA Basic Farm Inspector training course November 17-21 in Taiwan, based on USDA National Organic Program standards.

Oregon Tilth 2003 Annual Meeting

Oregon Tilth will be holding their 2003 AGM, *Honoring Our Past and Claiming Our Future*, in conjunction with the IOIA Wilsonville training at the same location, Namasté Retreat and Conference Center. The meeting runs 9am to 9pm, during which there will be updates on Oregon Tilth's programs; special seminars to include research initiatives in biologically sound agriculture; whole systems sustainability (natural building, alternative energy); grassroots policy: communities creating change; and education through marketing. Educational and Interactive Displays and many more...Board of Director Elections will also be held.

Oregon Tilth, Inc. is a non-profit organization connecting urban and rural members focused on biologically sound and socially equitable agriculture. Tilth extends this welcome: "Our 2003 Annual Meeting will feature interactive workshops and great organic food and is open to all." The event is free to all attendees. There will be ALL ORGANIC LUNCH AND DINNER highlighting local organic growers and handlers – lunch, \$15 (\$10 for Tilth members) and dinner \$20 (\$15 for Tilth members).

Social Hour with Organic Beer and Wine – Dance Co-Sponsored by IOIA – See You There!

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 in 2003, 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, contact Margaret Scoles, IOIA Executive Director/Training Manager, IOIA, P.O. Box 6, Broadus, MT 59317-0006, Email ioia@ioia.net, or visit www.ioia.net to download application forms.

The deadline for returning Scholarship applications is November 1. Scholarship recipients are notified by December 15.

Tilth Producers Annual Conference

Lakeway Inn and Conference Center, Bellingham, Washington - November 7-9, 2003

This year's conference will address ways to farm in harmony with the environment. An all day Friday workshop, *Organic Farming Principles and Practices*, with **Amigo Cantisano** of Organic Ag Advisors and Aeolia Organics of North San Juan, California, will offer lecture, slides, Q& A and conversation on organic farming practices that work for a broad range of scales.

Paul Stamets of Fungi Perfecti in Olympia, Washington will offer the keynote address: *Mushrooms as Allies: Potentiating Planetary Host Defenses through Fungi*, in which he will describe how harnessing the power of mycelium integrates many other sustainable practices, reducing the need for artificial inputs such as the introduction of fertilizers and insecticides.

Tilth Producers' Saturday and Sunday workshop tracks include conservation (salmon, soil conservation, creek restoration) pest management (flea beetle, lettuce worm, cabbage worm, late blight), organic controls and mitigation techniques (bio-fumigation, bio-remediation) business management (farm efficiency, organic certification, farmworker partnerships), direct marketing and community relations (with chefs, institutions, retailers and consumers) and sessions on tools, cheese-making, organic seed saving, GMOs, special events on the farm and more.

Fresh grown organic food will be prepared by Andreas Kern, Swiss chef at the Lakeway Inn and Conference Center. Saturday's organic wine-tasting, silent auction and dance will be a great way to celebrate the harvest with friends and colleagues. Please join us for a fun-filled, educational weekend. For more information contact Nancy Allen at Tilth Producers, (206) 442-7620.

Notes, from page 1

discussion of trainings, training materials and advanced trainings. Also, we will be looking at IOIA's relationship with certifiers, and how this can assist in additional communication to inspectors of what they (the certifier's) need and/or expect from us as inspectors.



From the inspectors I have spoken to this has also been a fairly busy year. There are, as always, numerous challenges that present themselves to any independent businessperson. It has been brought up to the Board, in my conversations with inspectors and on the forum that there have been some difficulties for inspectors with certifiers looking for inexpensive inspection fees or inexpensive inspectors.

Cost of goods (in this case inspection fees) is always a major concern for any business. We need to recognize that **what we offer is no different from any other business.** We are subcontractors. Normally, any business seeking to have a particular job performed will shop around for a fair bid, at least until they have built a relationship with the contractors they find to be **competent, timely and offer fair pricing.**

Several things that have helped me in building bridges with certifiers that I am working with or would like to work with are: Keep lines of communication open. Ask for examples of their latest report format so that you are familiar and ask questions if you have any. I also like to call them to let them know when I will be traveling and if they have any need for the to/from areas that I will be visiting on my inspection travels (or vacation for that matter). Another is to send unsolicited updates to my resumé for their files.

There is little difference here from any other business. Think of yourselves as business people, act in a business-like manner, scale your self in a competitive way, know your market, be good at what you do and most of all **honor yourself.**

In hopes that the Harvest Moon was good to all...! ☺

DC, from page 1

and that NOP is developing an electronic real-time certification database, so certification agents can report all certification denials, etc. Finally, we met with **Laura Morrison**, new Executive Director of OMRI, and went out to see the show. Special thanks to OMRI for giving us a corner of their table to display IOIA brochures, business cards, and publication lists.

This year, Expo East became Organic Products Expo-BioFach America and the higher level of participation by the international community was evident everywhere. On September 6, we attended the IFOAM reception. **Gerald Herrmann**, VP of IFOAM, and **Sheldon Weinberg**, IFOAM World Board Member from the US, gave the opening remarks of welcome. One of the most memorable aspects of this reception was the announcement that IOIA supporting member from New Hope, **Scott Silverman**, had purchased organic beer for the event but it had been stolen before we arrived!

As we walked the trade show floor (over 1700 booths takes some time), I enjoyed speaking with our supporting members, thanking donors of organic food for our training events, handing out supporting membership invitation packets to potential new members, and fielding questions. CCOF inquired about having IOIA do advanced training for their inspectors next February. IOIA member **Renee King** and **Ted Craig**, our cosponsor contacts for the WY training, were there representing the WY Business Council, so we worked on training details a bit. One of the most interesting conversations was with the group from **Uganda**. There is a regional organic organization in Uganda, but no regional certification group. Inspectors for certification agencies in Europe do most of the inspections. Uganda has a special interest in accessing NOP markets. An IOIA cosponsored regional training to NOP standards was exactly what they were looking for. IOIA will follow up. We have so far not provided any inspector training in Africa, although there seems to be great interest and great potential there, in both English and French speaking Africa. **Bill Bennet**, our instructor for the 2 IOIA/AIB Advanced Inspector Trainings in 1999 and 2000, surprised us pleasantly by stopping by

the booth to visit. For the last hour of the show, I shamelessly solicited tea, coffee, and many other food items for the upcoming IOIA BOD retreat and Oregon trainings. John Foster helped me carry off the loot.

IOIA members at the event in some capacity (the ones I saw,,,no omissions intended if you were there and I didn't see you!) included in addition to those mentioned earlier: **Maarten Samsom, John O'Malley Burns, Harriet Behar, Bob Durst, Anne Mendenhall, Vanessa Bogenholm, Jim Riddle, Andrea Caroe, and Roz Hobart.**

Historically, IOIA's Board of Directors' Executive Committee has tried to meet annually in conjunction with the Expo East Natural/Organics Food Show. Actual participation varied from year to year, depending on resources, board member availability, and world events. The entire Ex-Comm met most recently at Expo East in 1999 and 2002. Advantages of the location included networking opportunities, OCC meeting participation, and increased visibility of IOIA. Disadvantages are expensive location and high level of distraction for accomplishing BOD business. This year, the BOD has decided to meet as a full BOD in Broadus for a longer retreat, focusing on IOIA issues. Participation at Expo East was therefore cut back to a minimum. However, as it turned out, with 3 board members and myself in DC, IOIA was very well represented and visible at minimal expense to IOIA. When OTA initiated 'All Things Organic' in Austin 3 years ago, OTA activities began to shift from the Expos to ATO. For example, the OCC met this year in Austin but not in DC. IOIA will continue to maintain participation at some level in the Expos and ATO as well. É



Input, from page 5

prevent some inspectors members from being elected to the IOIA Board of Directors?

Do you feel that there should be a distinction made between staff inspectors and other staff positions? IOIA is experiencing a steady increase in the number of members who fit the description of those excluded from the BOD.

Maybe a problem exists, maybe not.

If you have opinions or ideas, please contact Margaret at the IOIA office before October 18. Your comments will be presented to the Board of Directors when they consider this policy on October 18 at their next Board Meeting. É

Notes from the ED

By Margaret Scoles

Russia: My 'vacation' in Russia in June was a memorable 3 weeks. It was my first time to complete an inspection in another language. Translation really slowed things down. It took 6 times as long because it seems to take 2X as long to say something in Russian as in English. I would speak in English, translation took 2X as long (that's 3) and then the whole process in reverse took another 3X. The inspection was interrupted frequently for interviews with important people and the press. Organic inspection is quite a novelty in the Far East of Russia. Fortunately, the climate was very similar to Montana and most weed families were familiar. Most of the weed species were even familiar. Crops were soybeans, barley, wheat, corn, and hay. Fortunately, in the field, I felt like it was 'old hat'. Highlights of my trip included learning the Russian alphabet during my participation in the English language school. Another favorite was my first 'banya', or Russian sauna. By the time we two older people of the group got into the banya, it was pitch black (no electricity, of course). When we finished and were drying off to put on our dry pjs, we realized that a thunderstorm had struck. We did the sensible thing. We wrapped up our pjs to keep them dry and ran back to the guesthouse, naked in the rain. It was a perfect end to the banya. The birds were incredible. On the wetland, we saw red crowned cranes nesting, a flock of over 20 hooded cranes dancing, and saw close-up a nest of four huge, fuzzy, turkey-sized Oriental white stork chicks. Moscow was a good deal more comprehensible on our return leg than upon arrival, once we'd learned the alphabet and the basic words of etiquette. On my last afternoon, I even braved the Moscow subway system (all subway systems work exactly the same) to see the Pushkin art museum.

Database Development: IOIA is working on a major database upgrade that will allow a real time on-line membership directory, greatly facilitate printing of the annual hard copy directory, and reduce staff time while improving accuracy. This new

IOIA Returns to Costa Rica for 2004 AGMM

by Margaret Scoles

Date and exact location of the 2004 Annual Meeting are still tentative, but IOIA will definitely hold it in sunny **Costa Rica sometime in March**. EcoLOGICA invited IOIA to come to Costa Rica and will assist with logistics. The event will include an Advanced Training, an optional field trip to a coffee operation, and of course, music and dancing! Advanced topics will be provided in English and Spanish. Agenda is under development. Topics include Fiber Processing Inspection, Community Grower Group Inspection, Audit Trail, and the complex issue of Sanitizers, Food Contact Substances, and Processing Aids. Also, an inexpensive, optional, one-day Spanish-language-only course is under development with Conservation Practices International of Washington, DC to be offered directly after the Advanced Training. CI is writing audit guidelines for auditing coffee production with conservation practices. This could provide an additional inspection category for Spanish-speaking inspectors with organic coffee experience. If you have a suggested agenda topic, please contact the IOIA office. Visit the website or watch the newsletter for further details on agenda topics and the IOIA/CI conservation coffee audit training.

IOIA rotates the annual meeting to include locations in the US, Canada, and Latin America. Previous AGMs in Latin America were in 1995 (Costa Rica) and 1998 (Mexico). IOIA hopes to build a currently low Spanish speaking membership base. IOIA's membership benefits are limited for non-English speaking members. However, each year IOIA cosponsors at least one training in Latin America. Over a third of the IOIA Training Coordinators can instruct in Spanish. EcoLOGICA has been a frequent training cosponsor over the past several years.

IOIA recognizes that this location will increase the cost of attendance for members from the US and Canada. However, this will be offset some by lower training costs. Inexpensive meals and lodging are available in Costa Rica. And a special advantage of this location is no airfare for one of our newest BOD members, Luis Brenes.

Additional time for sightseeing is encouraged. Spanish language helps in Costa Rica but is not a necessity. IOIA will work with the local group to provide some local sightseeing tours for additional fees.

Don't Delay! Get your passport now (in 1995, a passport was not required, but things are changing in international travel...so please allow time to check out and meet the requirements). É

database will make it possible for staff members to update training information for all members including any certificates issued and accreditation status. Transcripts can be printed directly from the database. We hope to have this all up and running by the end of the year. Watch for an improved method of collecting and upgrading membership information. We hope to print the next directory directly from the database.

IOIA Certifier Involvement Policy: Your Input Requested

IOIA currently has a conflict between our Bylaws and our Policy Manual specifying membership and membership rights. IOIA membership Inspector membership is open to all inspectors, irregardless of whether they are staff or contract inspectors, or whether they work for private or state agencies.

However, due to concerns about the appearance of conflict of interest or the

actual conflict of interest, the IOIA Board wrote a policy several years ago that states:

Due to potential conflict of interest IOIA Board members should not hold Board of Directors positions or in house staff or management positions with organic certification agencies.

This means that one criterion to be elected to the IOIA Board of Directors is different than to become an IOIA member. Therefore, not all Inspector Members are eligible to be elected to the Board. Although the Policy is not worded very clearly, it has been assumed in practice that in-house staff excluded from the Board does not include staff inspectors.

This policy is currently under review by the IOIA Board of Directors.

Do you have any comments on the above conflict between the IOIA Bylaws and Policy Manual or suggestions on how to resolve it? Do you think it is reasonable to put restrictions on members that will [See **Input**, p 4]

CERTIFICATION NEWS

ANSI to Form Core of NOP Peer Review Panel

The American National Standards Institute (ANSI) recently received a contract to assess the USDA Accreditation System. According to a USDA-authored Federal Register Notice, soon to be released for publication, "ANSI was selected by the NOP to perform this peer review assessment because of its world-wide credibility, knowledgeable and professional staff and performance of accreditation activities similar in size and scope to those undertaken by the NOP."

ANSI will conduct a peer assessment of the procedures and practices of the USDA's National Organic Program. The program will be assessed using the ISO/IEC Guide 61, *General Requirements for Assessment and Accreditation of Certification/Registration Bodies*, as criteria to verify the aptitude of the USDA in the management and coordination/implementation of the NOP accreditation program. There will be two parts to this assessment; the first is to review the USDA NOP accreditation program in Washington, DC in accordance with ISO/IEC Guide 61. The second part of the assessment is to conduct witness assessments on evaluations conducted by USDA through the organics certification program.

The compliance of the NOP accreditation program with ISO/IEC Guide 61 is significant because of its trade implications. If the practices of the USDA in managing the National Organic Program are in agreement with international standards and guides, then American products are also credible. Imported agricultural goods may be sold in the U.S. as long as they are certified by a USDA-accredited certifying agent, of which there are several abroad. The same procedure is true in the EU, where exporting countries must comply with the EU Regulation 2092/91 in order to have their organic products accepted. In some cases the U.S. is working directly with certain foreign governments to accept exports on the basis that the government is able to assess and accredit certifying agents as meeting the same requirements of the

NOP. International acceptance of U.S. agricultural inspection and certification programs is important in order to ensure domestic producers are treated fairly around the world.

Meanwhile, the NOP is seeking a technical expert from the organic sector to be part of the 3-person peer review panel to oversee accreditation. Deadline for applicants was Sept 12.

OCIA Int'l Approved as RFCO by MAFF Japan

Japan's Ministry of Agriculture, Forestry and Fisheries (MAFF) recently approved OCIA Int'l, as a registered foreign certification organization (RFCO). The registration allows OCIA to certify its operators directly to the Japan Agriculture Standards (JAS). While OCIA members have had access to the Japanese organic markets for quite some time through the OCIA-Japan office, the certification process involved sending member files to the Japan office for a certification review and decision. With RFCO status, these JAS certification decisions can now be made at the OCIA International office in Lincoln, Nebraska.

CCOF & Soil Assn Partner Up

California Certified Organic Farmers (CCOF), one of the largest organic certification and trade associations in the United States, has announced a partnership with the Soil Association Certification Ltd (SA Cert) in the United Kingdom to provide organic certification services to companies interested in exporting their products to markets in the US and the UK. CCOF and SA are now offering companies on both sides of the Atlantic organic certification services to US standards as well as Soil Association standards.

TOS 2003 Directory Out

The Organic Standard has made major efforts to identify all existing organic certification bodies worldwide. Their new 2003 *Organic Certification Directory* is the result of that work. Listing 399 organizations in their database, The Directory contains addresses to all organic certification bodies as well as data on their approval status, countries of operation, the standards used, etc. The Directory was issued as a supplement to the August 2003 issue (No. 28).

New Dbase on Organic Regs Now Online

A new database that provides information about national regulations and private standards on organic agriculture in the selected countries worldwide has just come online. The information provided by FiBL Berlin e.V. and financed by the German Federal Programme for Organic Agriculture includes relevant addresses and links to regulations and standards in the native language to support subject specific investigations. The website is www.oeko-regelungen.de

IFOAM News

IFOAM's office is **moving** to Bonn. Tholey-Tholey remains the official office address until moving is complete (expected in December). 1st Draft **Revision IFOAM Basic Standards** (IBS) are available on the IFOAM website at www.ifoam.org. The newest revision includes proposed standards on aquaculture (excluding wild caught animals), forestry, and textiles.

Jamaica Develops Organic Program

According the Organic Newslines, Jamaica Organic Agriculture Movement (JOAM) www.joam.org.jm is moving ahead to establish a domestic certification organisation. The consultant, Ulrich Helberg, has been contracted to assist JOAM with the preparation of the draft Organic Production Handbook/Manual, the finalisation of the draft JOAM Organic Standard, and the development of the protocols for the establishment of a JOAM administered Organic Certification Programme in Jamaica.

New JAS Standard for Organic Feed to be Developed

The Japanese Ministry of Agriculture, Forestry and Fisheries has announced the intention to prepare a new Japanese Agricultural Standard (JAS) for organic animal feed. Further information may be obtained by writing the Labelling and Standards Division, Ministry of Agriculture, Forestry and Fisheries, Kasumigaseki 1-2-1, Chiyoda-ku, Tokyo 100-8950, Japan, or telephoning +81-3-3501-3727 or by emailing Kazuo Hirashima at koho_kaigai@nm.maff.go.jp.

New ISO Guide on Consumers/Std's

A new ISO publication, *The Consumer and Standards*, provides guidance (Note: it is not a standard) to those representing consumer interests in standardisation. The document outlines the meaning and essential elements of consumer participation and criteria for setting consumer priorities reports the ISO Bulletin.

OCIA Restructuring Update

OCIA has been restructuring the organization as approved by their membership at their 2003 AGMM. This has included the development of two new nonprofit branches (OCIA Research and Education Inc, plans to be a major resource for organic ag info; and OCIA Int'l Custom Certification Services, Inc, exploring the possibility of offering environmental labeling and declaration services), as well as regional offices in Canada (located in St. Peter's College, Muenster, Saskatchewan, and managed by Brenda Carleton) and Mexico (overseen by Homero Blas Bustamante).

OMRI Appoints New ED

The Organic Materials Review Institute has appointed **Laura Morrison** to the post of executive director. Morrison will oversee the nonprofit organization that provides technical reviews and maintains comprehensive lists of materials and ingredients for use by organic certifiers, growers, handlers, and processors.

IOIA would like to take this opportunity to express appreciation for OMRI's special arrangement to provide OMRI materials lists at a reduced cost to all IOIA members and those who attend IOIA trainings.

OMRI's New Brand Name lists will be published soon and new Generic Materials lists by January 2004.

USDA Suit Update

Arthur Harvey's suit against USDA, which was filed on Oct 23, 2002, is slowly grinding its way thru the legal process. After the initial filing, the US Attorney filed their response in April 2003. There followed a 3 hour conference call between Harvey and NOP agents (Keith Jones and an attorney), to clarify the issues. Arthur then had a conference call with the magistrate in charge of scheduling, to determine the type of case (administrative procedures), and to set a schedule. The magistrate called for both sides to submit a motion for summary judgment. Arthur submitted his 30-page document in August, while USDA's summary was really a motion to dismiss, outlining reasons

why the points Harvey made were not valid. The suit is now in the hands of the judge, who is supposed to be reviewing the case in October. Arthur believes the judge will likely request a hearing, which involves questioning all parties involved, to be sure that he understands all the points of the case. We will continue to update members as further developments occur.

WTO Talks Collapse

Trade talks in Mexico critical to the health of the world economy collapsed on the final day of the WTO Ministerial conference, after rich and poor states failed to bridge deep divisions over agriculture and investment rules, delegates said.

A meeting of key ministers broke up in disarray after developing countries rejected a demand by the 15-nation European Union for talks to start on global trade rules in investment and three other new areas. "Talks have collapsed and there is no agreement," George Ongwen, a Kenyan delegate, told reporters.

The 146 members of the World Trade Organization had been hoping to find enough common ground in Cancun to inject fresh impetus into negotiations on a global trade pact for which they had set themselves a deadline of the end of next year. A chief goal was to start setting a calendar for reducing massive European, U.S. and Japanese farm subsidies blamed for ruining farmers in developing countries.

Instead, the talks crumbled on the final day. Representatives of developing countries lashed out at the US and EU, declaring that a draft WTO declaration fails to change trade policies that harm millions of farmers around the world.

Delegates could not agree how fast to dismantle \$300 billion in subsidies that rich states pay their farmers or find a way round the EU's insistence that poor states begin talks on new rules on investment, competition, government procurement and cutting red tape that holds up trade.

"The text of this draft is so far from our expectations," said Haitian trade representative Hegel Goutier, speaking for a 92-country bloc of some of the poorest African, Caribbean and Asian nations. Goutier said many representatives were disillusioned because they believed wealthy countries were reneging on a commitment to reduce

subsidies that push down world market prices for grains, cotton and other products also produced in poor countries. Wealthy European nations and the US had "centuries to get rich. They had colonies. They had slaves. They had the industrial revolution with no workers' rights," he said.

Global aid group Oxfam, one of thousands of nongovernmental agencies holding a parallel conference in Cancun, dismissed the WTO's draft statement as a "repackaging exercise that would do little or nothing to stop the export dumping that helps keep 900 million small farmers poor."

While delegates struggled over the draft text, thousands of protesters tied ropes to police barricades and toppled them. South Korean farmers led the protest and called for a moment of silence to commemorate South Korean farmer Lee Kyoung-Hae, who committed suicide on Sept 10th to protest the WTO. *The Atlanta Journal and Constitution; Reuters, IATP website*

Global "O" Sales Reach \$23 Billion

The global market for organic food and drink reached \$23 billion in 2002, says a new study from Organic Monitor. The study says increasing demand in North America helped fuel the 10.1 percent increase, as North America overtook Europe as the largest market for organic food and drink. The study also reported that there are almost 23 million hectares of organic farmland, with ever more farmers in developing countries being drawn to organic food production for its export potential. The report predicts continued growth in the global organic food industry, although at slower rates than in the past year. <http://www.organicmonitor.com/>

FDA Terrorism Law

All organic food processing facilities, as well as co-packers and warehouses, will have to register with the US Food & Drug Admin (FDA) by Dec 12 to comply with provisions of the Bioterrorism Act. The law requires FDA notification prior to food products being imported into the US. For complete info, go to www.fda.gov/oc/bioterrorism/bioact.html

Trouble Sleeping?

During 2002, ISO approved 889 new standards covering a total of 41,112 pages. The total output of ISO standards is now 13,736 different standards on **459,035 pages**. Of these, 6.4% are in the ag and food sector and 4.2% are in the field of health, safety and environment. About half of the ISO standards are in the field of engineering and materials technologies. É

Committee Reports

Accreditation: Interim Chair/Liaison John Foster 503-474-2824, john@onlinemac.com Members: Linda Kaner, John Foster, Alex Hanley, Margaret Scoles. Interim Chair John is currently working to revamp the entire committee including sourcing of new chair. He has forwarded the nomination of **Jake Lewin** as chair of the Acc. Committee to the BOD for consideration. **John McKeon** of CCOF has agreed to be the certifier rep to the ARP – this is great news, and will be put before the BOD for approval/appointment as well.

Business Plan: Ad Hoc, Chair: Jack Reams, marlene_reams@telus.net 604-858-9815. Liaison Brian Magaro, 717-732-7940, magarob@aol.com The Board is currently planning a retreat in Broadus in October to develop a business plan.

Bylaws: Chair, Arthur Harvey, 207-388-2860, arthurharvey@yahoo.com Liaison Garry Lean, 705-887-5230 garrylean@sympatico.ca This committee continues its work of proposing changes whenever current wording creates a problem such as unintended consequences or confusing wording; and reviewing members' proposals for clarity and suitability. Bylaws committee will be working to review the Membership Committee proposal during Sept/Oct as soon as blueberry season is over.

Canadian Committee: Co-chairs Jim Hudson, jhudson@sk.sympatico.ca 306-543-0662, Rochelle Eisen, 250-494-7980, rare@vip.net Liaison Dag Falck dfalck@junction.net, 250-379-2614. No activity during this busy season. Federal update, next standards draft due for comment within the month.

Communications: Chair Bob Howe, earthorganic@aol.com 845-657-9592. Liaison Brian Magaro (see Business Plan). There has been no activity. Attempts to solicit items for the committee agenda have not born fruit. I believe that the people on the committee are too occupied and do not have the time to respond. The one item submitted by the COMCOM chair: Develop a speaker's bureau from the inspector members. This could be a small income source for IOIA, and help to further the

organic understanding among the consumers.

Compensation/Working Conditions: Chair: Eric Feutz, 573-256-7643, brandt_01@email.msn.com Liaison Doug Crabtree dcrabtree@state.mt.us 406-444-9421 No report submitted.

Editorial Review: Chair Joe Montecalvo, montecalvo@aol.com 805-772-3574, Liaison Dag Falck (see Canadian Committee). Ongoing.

Ethics: Chair Joyce Ford, jford@hbc.com Liaison: Brian Magaro (see Business Plan). Ethics Committee: The Ethics Committee has had no complaints. The Ethics Investigation Procedures were updated this summer and are currently under review by the committee.

Finance: Chair/Liaison: Jack Reams, see Business Plan. No report submitted.

Fundraising: Chair Diane Cooner, 707-869-3017, amani@sonic.net Liaison Jack Reams, see Finance. A summer fundraiser selling flower bulbs has netted IOIA over \$800, bringing the total for the year to \$1200. M. Scoles is working with the board to increase supporting/certifier memberships this quarter (mainly thru exposure at Expo East). A fundraising packet is being developed using a cover letter, our revamped brochure and business card, to target businesses and organizations as supporting members.

Latin American: Chair Lidia Gaivironsky, 5411)4 503-3106, gaivi@sion.com Liaison Luis Brenes, lbrenes@racsa.co.cr +506-226-1681. Chair Lidia continues to answer messages from Latinamerican people, to translate press releases, to send resources for the website. No specific activity during this quarter.

Membership: Chair Chris Kidwell 530-628-4560, ckidwell@tcoek12.org, Liaison Brian Magaro (see Finance). Committee has submitted a new proposal re: simplifying membership requirements, see article page 7 for complete text of proposal.

Regional Training Oversight: Chair Harriet Behar, harrieta@mwt.net Liaison Ann Baier, ahbaier@aol.com 831-426-2052. Ongoing, approving trainings and TC's. **Actively soliciting for new members.** Two new members have joined and participated in our work since the last newsletter. Welcome to **Ann Baier** and **Billy Hunter**. Approval was consented to for the regional Wyoming training and Taiwan training in the past few months. The RTOC

continues to review and discuss procedures and criteria issues and this winter will be working more closely with Lisa and the new CAPS committee (see Training below) to develop improved procedures, documentation and training materials for our IOIA trainings.

Scholarship: Chair Rochelle Eisen, 250-494-7980, rare@vip.net Liaison Ann Baier, see RTOC. **Aaron Brin** steps down and **Jonah Popoff** fills vacancy. **Thank you to Aaron** for his many years of service and welcome to Jonah. Rochelle plans to step down from this committee following the 2003 selection process.

Training: Chair Janine Gibson, 204-434-6018, Janine@mb.sympatico.ca Liaison Ann Baier, see RTOC. At the recent meeting of the most active members of the Training Committee, it was recommended to form **CAPS (Curriculum and Program Subcommittee)**, which remains to be endorsed by the Training Committee as a whole.

At the Aug 11 Training Committee Steering Committee meeting, Janine presented a brief historical background of what the BOD's 2000 Strategic Initiatives (SIs) were for year 2003. These were: *Evaluate Process trainings, upgrade TC Manual, Spanish TC Manual, look at peer mentoring, and schedule TC training to raise level of training of TCs.*

In the course of the meeting, the following was decided:

Decision: Name for this committee: (CAPS).

Decision: Limit of 8 voting members on the Committee.

Decision: Criteria for adding new members established:

(1) must be a TC.

(2) must be willing to commit 40 hrs/quarter to this committee.

Decision: The scope of the subcommittee is to redesign both training program (what IOIA does, how IOIA runs the courses) and training curriculum (what we teach).

CAPS will start with the following members: Lisa Pierce (chair), Ann Baier, John Foster, Stan Edwards, Janine Gibson, Harriet Behar, John Burns, Margaret Scoles.

Decision: CAPS is a Subcommittee of the Training Committee and must communicate to the Training Committee with deadline for responses. Janine will take CAPS proposals to Training Committee. CAPS does not communicate directly with the BOD.

Decision: We need to establish CAPS Task Forces for Crops, Livestock, and Process. These can include volunteers, contractors, or CAPS members.

Next conference call date, October 2. É

Bylaws change proposal from the Membership Committee

By Chris Kidwell, Chair

The IOIA BOD has agreed that the IOIA membership acceptance requirements, voted into the bylaws this past February, are overly burdensome and ultimately discourage membership in IOIA. In an attempt to correct any deficiencies in the bylaws, I have proposed another bylaws change. If you have any comments, I would appreciate them ASAP, as the board of directors has asked that this be expedited in order to vote on it with a mail-in ballot this fall. [See contact info in box below.]

Some Background

We are seeking the proper balance of requirements for becoming a member. The original requirement of two years as an apprentice member effectively allowed for people to become members with very little experience. We then voted in a more strenuous membership requirement requiring 10 supervised inspections. We later realized that this took the requirements to the other extreme which discouraged membership both with experienced inspectors and with potential new inspectors. The requirements for becoming an inspector member of IOIA are presently harder than the requirements of becoming an accredited IOIA member.

The fact of the matter is, that how you became a member does not affect most current IOIA members, for obvious reasons, so they do not feel they need to take the time to analyze the issue. The reason that they *should* take the time is that it affects the health of IOIA, in the big picture. Is membership growth important to IOIA or not? If it is not, then we may as well stick to the bylaws that are now in place. If it is, then we have to make becoming a member sensible.

The major change is lowering the number of inspections that are first required to become a member. The new bylaws require ten *supervised* inspections which we want to change to requiring a choice of either five *supervised* or ten *unsupervised* inspections. Of course, documentation is required to verify the claim.

Note - Old verbiage being removed is in *italics*. New verbiage being added is underlined.

ARTICLE II: MEMBERSHIP

2.0 Types of Membership: There shall be two three (3) types of members of this corporation: (a) Inspector Members, (b) *Inspector Apprentice Members*; and (c) and (b) Supporting Members. For both all types of membership, application for membership shall be made in writing and accompanied by membership fee. Membership shall be renewable annually.

2.1 Inspector Members: Membership is open to qualified and experienced inspectors in the field of production, processing, and/or trade. Criteria of acceptance are:

- a. Training or experience in agriculture, processing and/or trade.
- b. Experience in inspection of organic farming, food processing, and/or trade. Minimum experience is documented in one of two manners:
 1. Ten organic inspections performed, plus a letter from a certification agency attesting to competence of the applicant as an inspector. OR
 2. Five supervised inspections performed, plus a letter from a mentor inspector attesting to competence of the applicant as an inspector.

1. Experience in inspection of organic farming, food processing and/or trade for at least two years. (Applies to IOIA members who became member before February 22, 2003).

2. Proof of a minimum of 10 ordinary inspections or 3 full days of grower group inspections, on location supervised by an IOIA Inspector Member. Proof of the submission to the IOIA Inspector member of the Reports for 5 of the ordinary inspections (1 ½ grower group inspection days reports). A statement by the supervising IOIA Inspector member is considered enough proof. Only in the event that the applicant lives more than 400 miles from a willing and able Inspector Member, supervision may be limited to Inspection Report review by an Inspector Member of 5 (Ordinary) Inspection reports (or 1 ½ grower group inspection days reports). Applies to new applicants for IOIA Membership after February 22, 2003. It also applies to those members who became IOIA member before February 22, 2003 and who voluntarily elect to meet the conditions as described in this article.

- c. Formal basic inspector training.
- d. Completion of IOIA Membership Application.
- e. Review by the IOIA Membership Committee.
- f. Understanding and acceptance of IOIA Mission Statement, Code of Ethics and Code of Conduct.

2.2 Inspector Apprentice Members:

- a. Membership is open to Inspectors with less than two (2) years of experience.
 - b. All other criteria are the same as for Inspector members.
- Applies only to IOIA members who became member before February 22, 2003.*

2.2.2.3 Supporting Members

- a. Membership is open to interested individuals, organizations and businesses.

This proposal will be reviewed by the Bylaws committee during Sept/Oct, where they will be reviewed, approved, disapproved or modified. Members are encouraged to comment to Chris Kidwell at 530-628-4560, or ckidwell@tcoek12.org

Resources

Canadian Farmmanager – bimonthly newsletter – is available online at www.farmcentre.com We would like to direct our members to some recent excellent articles – In the June/July issue, the lead article on Genomics; in the August/September issue, the lead article on the BSE crisis; Science Fiction in the Farmyard; and Water Safety. Their back issues are archived to Fall 2000, and you can get the newsletter delivered free as well. An excellent resource for everyone!

New USDA Bulletins You can get both of these publications online (.pdf version) at the ERS site. You can also order hardcopies from these pages.

USDA ERS Ag Info Bulletin #780: U.S. Organic Farming in 2000-2001 Adoption of Certified Systems. <http://www.ers.usda.gov/publications/aib780/>

ERS Ag Info Bulletin #777: Recent Growth Patterns in the U.S. Organic Foods Market.

www.ers.usda.gov/publications/aib777

"Conservation and Sustainable Use of Biodiversity," a collection of field-based experiences in 3 volumes, is US\$15 plus S/H from CIP-UPWARD, DAPO Box 777, Metro Manila, Philippines; cip-manila@cgiar.org; content is also online at <http://www.seap.cipotato.org/upward/Abstract/Agrobio-sourcebook.htm>.

"Organic Agriculture: Sustainability, Markets and Policies" (408 pgs), proceedings from OECD workshop held in September 2002 in Arlington, Virginia, is US\$75 plus S/H (or US\$60 as PDF e-book) from Organisation for Economic Co-operation and Development, Turpin North America, 1-800-456-6323; bookscustomer@turpinna.com.

"Tilth Producers Directory: A Washington Guide to Organic and Sustainable Growers, Food and Farm Suppliers and Resources" (2003-2004 edition, 56 pgs) is \$3 from Tilth Producers, P.O. Box 85056, Seattle, WA 98145; (206) 442-7620.

COG – www.cog.ca/links.htm

"Country-of-Origin Labeling: A Legal and Economic Analysis" (24 pgs), from University of Florida's International Agricultural Trade and Policy Center, is online from Western Organization of Resource Councils at www.worc.org/pdfs/IATPstudy.pdf, or contact WORC, (406) 252-9672.

"The Explanatory Guide to the Cartagena Protocol on Biosafety" www.iucn.org/themes/law/info04.html; a print copy " (295 pgs), is US\$25.50 plus S/H from World Conservation Union Bookstore, phone +44 1223 277894; books@IUCN.org; www.iucn.org/bookstore.

"Proceedings of the 14th IFOAM Organic World Congress, 'Cultivating Communities'" (320 pgs), from conference held August 2002 in Victoria, Canada, are US\$20 plus S/H from Canadian Organic Growers, (506) 375-7383; office@cog.ca.

DEFRA UK Statistics The Statistical Notice, the first of its kind to be published by DEFRA, the UK Department of the Environment, Farming and Rural Affairs, brings together data from the various organic sector bodies. It contains information on the number of hectares of fully organic land and land in conversion to organic in the UK as well as the numbers of producers, processors and importers registered with the organic sector bodies. *To download this report as a pdf file check* <http://statistics.defra.gov.uk/esg/statnot/orngeng.pdf>

"Establishing Integrated Pest Management Policies and Programs: A Guide for Public Agencies" (13 pgs, 2003 update), anrcatalog.ucdavis.edu/pdf/8093.pdf or contact University of California Statewide IPM Program, (530) 752-8350; ipmig@ucdavis.edu.

Natural Disease Control: A Common-sense Approach to Plant First Aid. Beth Hanson, Ed. Brooklyn Botanic Garden Publishing, Brooklyn NY 2000. 111 pages of practical, simple and least-toxic solutions to plant disease problems. ID #: 000174 Price: **\$8.95** on their website, www.bbg.org

MN Greenbook Now Out The Minnesota Department of Agriculture has announced the availability of the Greenbook 2003: Caring for the Land. This publication highlights the results of innovative farmers and researchers involved with the Sustainable Agriculture On-Farm Demonstration Grant Program. Call MDA at 651-296-7686 for a free copy or go to <http://www.mda.state.mn.us/esap/greenbook2003>.

Canadian National Standard info: www.pwgsc.gc.ca/cgsb/o32_310/32.310epat.pdf

GREAT Oz Organic Resource

If you want to know what's going on in Oz organics, check out the Australian Organic Journal. The Biological Farmers of Australia (BFA) and the National Assn for Sustainable Agriculture Australia (NASAA) merged their two publications into one and this is the result - a quarterly publication is available in hardcopy by subscription (\$6.95 per issue), or if you can wait, back issues are free online at www.bfa.com.au Lots of in-depth technical articles, industry updates, events and product directories in each issue. Really refreshing, you will want to read this cover-to-cover!



Fiber Facts

IOIA is responding to the increased interest in fiber certification with a session at the first Advanced Training to occur in 2004 (Costa Rica). IOIA is also in discussion with OTA's Sandra Marquardt about more comprehensive fiber inspection training, possibly in North Carolina later in 2004. OTA hopes to finalize draft fiber processing standards by the end of this year. Organic fiber is a rapidly growing sector.

Some fiber facts from OTA

1. Cotton is the second most heavily pesticide treated crop in the U.S. (after corn). Eighty-four million pounds of pesticides were sprayed on the 14.4 million acres of cotton grown in the U.S. in 2000. *source USDA
2. The EPA considers seven of the top 15 pesticides used on cotton in 2000 in the U.S. as "possible", "likely", "probable", or "known" human carcinogens (acephate, dichloropropene, diuron, fluometuron, pendimethalin, tribufos, and trifluralin). *source EPA
3. It takes roughly one-third of a pound of chemicals (pesticides and fertilizers) to grow enough cotton for just one T-shirt. *source Sustainable Cotton Project
4. The U.S. is the world's second largest producer of organic cotton. É

Member Profile - Priscilla Reimer

The second in an on-going series of member profiles. See Priscilla's article on Organic Meat on page 14.

Priscilla Reimer has been an IOIA member since 2000, when she took the Basic Farm Training through the IOIA/Assiniboine Community College Distance Education course in Brandon, Manitoba. Since that time she has inspected 90 operations, mainly crops, livestock and simple processing. Reimer grew up in a German-speaking farm family where she helped with gardening and cropping, and a full range of chores related to turkey production, including breeder birds. As a result, she has extensive knowledge of and experience in all aspects of agriculture. She has inspected for Canadian Organic Certification Co-operative Ltd (COCC), Organic Producers Association of Manitoba; and the Winnipeg Humane Society. Reimer has also conducted a number of client file reviews for COCC.

At this time, Reimer has completed several apprentice inspections - three organic processing and one organic brokerage - for OCIA, FVO and QAI, under the supervision of IOIA accredited inspectors **Janine Gibson** and **Sandra Conway**. In 2003 Reimer took IOIA Advanced Training; IOIA/ISEES Organic Aquaculture Inspector Training; IOIA /Enviro-Test Labs Training in Field Sampling for Pesticide Residues; and the OCIA International Inspector Training Workshop, all in Moose Jaw, Saskatchewan, Canada.

In addition to inspecting, Reimer is an experienced journalist and photographer, writing primarily agricultural and agriculture-related stories for *Eco Farm & Garden*, Canada's national organic magazine published by the Canadian Organic Growers; the *Red River Valley Echo*, Altona, Manitoba; and other regional publications. She is a contributing writer to the *Southeast AgriPost*, a monthly agricultural newspaper.

Other journalistic endeavors have included a contract with **Visual Arts Shared Exhibitions** (a program of the Manitoba Association of Community Arts Councils) to write an essay for the exhibition, *Growing for Tomorrow*, on the theme of sustainable agriculture; the exhibition was sponsored by The Canada-Manitoba Agreement on Agricultural Sustainability, Agriculture and Agri-Food Canada, and Manitoba Agriculture. Reimer also contracted as Project Coordinator with the **Immigrant Women's Association of Manitoba** and the **Citizenship Council of Manitoba**, Winnipeg, where she developed, presented and wrote the companion publication for the exhibition *E-Merging Cultures: A Juried Exhibition of Work by Manitoba's New Immigrant Artists* at the Main/Access Gallery.

Priscilla has been involved in a number of non-ag related ventures as well. She currently serves as President of the **Crow Wing Trail Association**, a community-based coalition for the reconstruction of an historic trade route between Minneapolis/St. Paul and Winnipeg. The trail is a 160-km segment of the Trans Canada Trail, a national millennium project, which when it is complete will be the longest multi-use, low impact recreational trail in the world. Responsibilities include lobbying all levels of government for ongoing support and public funds, event planning and volunteer co-ordination. Over the years Reimer has also been employed by a number of not-for-profit arts organizations as Executive Director and/or Program Director including the Manitoba Printmakers Gallery, Visual Arts Manitoba, Ace Art and The Art Gallery of Southwestern Manitoba.

In addition to being a member of IOIA, Reimer also holds memberships in Canadian Organic Growers; Crow Wing Trail Association; Citizens for Public Justice; Manitoba Sheep Association; and the Manitoba Writers Guild. She has a Master of Philosophical Foundations (Aesthetics) degree with a thesis on German artist Käthe Kollwitz from The Institute for Christian Studies; Toronto; and a Bachelor of Fine Arts (Art History) degree from the University of Manitoba, Winnipeg, Manitoba.

As if all that weren't enough, Reimer is owner-operator of Burdock Meadows, a small-scale, dual purpose coloured sheep farm. The flock includes both cross-bred sheep and purebred Romneys.

Because of her extensive administrative experience in the non-profit sector, Reimer would make a good candidate for the IOIA Board of Directors (no, she's not running – yet. Actually, we could use Reimer and her skills running California!). She offers substantial knowledge of and experience in budget development with superb financial management skills. She has significant experience in lobbying various levels of government with expertise in the research, writing and presentation of grant applications for public funds. É



**4 - Legged friend Sarah poses with member Priscilla Reimer.
Photo courtesy of Karen Hoffer**

Of Bag Balm and Teat Dips

By Jim Riddle

“Why do cows need their teeth dipped?”

We attempted to answer that and other questions during the Organic Livestock Inspector Training held June 15-17, 2003, at Camp Mechuwana near Winthrop, Maine. **Sharon Krumwiede** won the Outrageous Statement Award with her question, which was supposed to be about teat dips.

Emily Brown Rosen of OMRI came close to winning when she informed us that singer Shania Twain uses Bag Balm in her hair. “It says so on the Bag Balm website!” stressed Emily.

We began the course in novel fashion – with review of pre-course assignment, conducted during the “Course Overview and Introductions”. This led to very interesting discussions, and encouraged students to ask questions and be engaged during the

entire course. It also gave the students a sense of closure on the assignment, and should be incorporated at the beginning of every training course.

Besides talking about Bag Balm, Emily Brown Rosen gave a very informative presentation on approved livestock materials, showing us several feed supplement labels similar to those typically encountered by livestock inspectors.



Yes, that's what she said!
OSA winner Sharon Krumwiede,
transcending ag knowledge from poultry to livestock



Outstanding (or sitting, as it were) in Their Field - the ME Livestock Group

skills, and gave us lots of material for discussion as the group completed the worksheets.

Thirteen people took the course, with 10 earning Certificates of Completion and 3 receiving Letters of Attendance.

IOIA ME 2003 Farm Inspection Training

By Stanley Edwards

This year's second basic farm inspection training was held in the rustic setting of the Mechuwana United Methodist Church Camp in Winthrop Maine. A total of 22 students participated in this three and a half day course, taught by **Stanley Edwards** and **Jim Riddle**, assisted by the newly hired Regional Training Manager **Lisa Pierce**.

This very qualified group was comprised of numerous Maine Organic Farmers and Gardeners Association (MOFGA) inspectors and Maine residents; a contingent from the UT Department of Agriculture; students from California, Vermont, Kentucky; Canadians from the Maritimes, Quebec and Saskatchewan; and two students from Mexico, who drove all the way from Oklahoma! Our illustrious friend from OMRI, **Emily Brown Rosen**, presented organic production materials; **Eric Sideman**, MOFGA Technical Consultant, discussed soil fertility on organic farms as it relates to weeds, pests and diseases; and **Gary Fish** of the Maine State Pesticide Board enlightened the group on pesticide modes of action and recognizing pesticide injury in organic crops. Field trips took place (on a typical Maine rainy day), at MOFGA Certified market vegetable farms.

Because our humorous group produced many quality Outrageous Statements, it was decided that there would be a second prize. Both winners received IOIA Member **Arthur Harvey's** Blueberry Maple Syrup and Blueberry Compote and the first place also got an

IOIA T-shirt. The first prize went to UT Department of Agriculture Plant Industry Inspector **John Little** for making this statement: "Why can't the powers that be sit down and straighten the thing out? Is it all that hard?" (RE: GMO drift and tolerance levels) We all wish our politicians would be that reasonable!



The Maine Farm Group – They've got things Straightened Out!

JOIA/IOIA farm basic course – April 19-21, Tokyo Japan

by Ekuko Asano

Two years have passed since JAS organic law was completely implemented. There are about a thousand *registered inspectors* in Japan now. Anyone who has experience farming can be a JAS organic inspector in Japan, even if he/she knows only conventional farming. Under this situation, most of them do not have a chance to join our "organic inspection basic course."



Some JOIA members are anxious about this, others - new inspectors - request the basic course and we held one 14 months after last course.

We adopted commuting for the course this time. Although it shortened the lecture time, 90% of the attendees were satisfied with the program, because we dropped the fee 29%!

18 members attended the course. They were inspectors, staff of certification bodies, organic farmers, etc...One Unique attendee was a businessman, whose wife works as independent inspector (He was excellent!)

All the attendees were very positive, enthusiastic listeners. Nobody was delayed, few were napping during the sessions.

As is often the case with the basic course, the most useful and fresh idea (session) was "organic risk". I also took time for an "after harvest" session, but it was hard to impress the points.

We conducted the field trip in Ibaraki, 2 hours from Tokyo. It was raining so that attendees felt it hard to conduct the interview

and note-taking. Attendees finished the report at home, and sent a copy to the TC. An attendee commented that "Every time I check my report, I'd like to correct, but as time goes by, the facts were faded out so I stopped and submitted."

Another attendee commented "I thought my interview was perfect, but when I came home, it was far to finish my report. I could have asked more and more, but it was too late..."

As TC, I should have decided the detail of the setting, and conducted a virtual interview prior to actual field trip.

One of the attendees commented that the course was very useful and she could clarify the inspection points after joining the course. It is very hard work to install unique JAS regulation to the basic course. But we continue this challenge to spread basic organic ideas among Japanese inspectors.



JOIA/IOIA Organic Processing Inspection Training – May 17 – 19, Tokyo Japan

By Lisa Pierce

Like the co-sponsored JOIA Basic Farm training course held in April, the Processing Inspection Training course held May 17-19, 2003, was also offered at a reduced rate and adopted a commuting format. Classes were held in downtown Tokyo for the first two days of the training followed by a plant tour and exam on the third day. The plant tour in Saitama was accessed by a one-hour train ride from Tokyo. The processing course was attended by 15 persons and used the Japan Agricultural Standards (JAS) as the primary standard. Currently, all organic products and materials exported to Japan must be compliant with JAS.

The training coordinator for the course was Yutaka Maruyama. Yutaka notes that in Japan, 'organic' has become synonymous with JAS. The challenge as an IOIA trainer in Japan, therefore, is to instruct JAS standards and yet impart to participants that JAS is a unique system that should be understood within the broader context of other organic standards and IOIA inspection protocols. As described at the JAS-QAI certification workshop held at an IOIA training event in Sonoma, "Organic certification assesses the processes that occur along the organic chain, and, similarly, JAS requires evaluation of the internal structure and managerial competence that supports such processes."

Yutaka has been an IOIA member for over 3 years and has extensive food processing experience. He has written information about JAS published by the Japanese government and has also written a book about the NOP system in Japanese. É

Sunshine, Fresh Air and Green Grass:

The Best Ingredients for Certified Organic Meat

by Priscilla Reimer

A 160-acre farm, by today's standards, could be confused for a hobby farm but Sunworks Farm produces over 4000 pounds of certified organic meat per acre every year and Ron Hamilton says they still have too much land. He estimates that they could do what they're doing on 80 acres.

Without any previous farming experience, the Hamiltons, Ron, his wife Sheila and daughters Shae and Erin, moved to their Camrose area farm from Leduc in 1992. Convinced that they wanted to work with Mother Nature, not against her, and that they wanted to grow the best, healthiest food possible for their customers, the Hamiltons began the transition to certified organic status immediately. They adapted the Joel Salatin pastured poultry system to conditions in central Alberta and five years later, they raised their first flock of certified organic chickens.

These chickens, certified by the now defunct Sustainable Agriculture Association, were also the first flock that turned a small profit. Sunworks Farm has been a full-time single-family operation since 2001.

The farm quickly became one of Canada's largest certified organic pastured poultry operations. Last year, the Hamiltons sold approximately 12,000 chickens, 700 turkeys, 120 pigs, and 15 steers under the Sunworks label. They also keep 600 laying hens. Livestock numbers reflect consumer demand. There is little interest in red meat, for example, which accounts for the small cow-calf herd.

Ron and Sheila work closely with Dorothy Marshall, Sheila's sister, who runs the certified organic Cambelton Farm nearby. She provides the feeder pigs and raises the lambs, ducks and geese. Sunworks sells 75-100 lambs and 400 ducks and geese annually.

All of the typical cuts of lamb, beef and pork are available as well as processed meats like beef patties, bacon and sausages. Broilers are sold whole or in parts. Their sausages are unique, Ron says. They have no MSG, nitrates, sulfites, or egg, wheat and

dairy products in them. Consumers may assume that sausages sold as "organic" are free of at least some of these ingredients, but Ron finds that they frequently contain nitrates, sulfites and MSG.

While a small amount of Sunworks product ends up in regional stores and restaurants, most of it is sold directly to customers at the Old Strathcona Farmer's Market in Edmonton or the Blackfoot Market in Calgary. Face-to-face contact with their customers gives the Hamiltons an opportunity to build community and consumer confidence, both of which are important to them.

So far, Sunworks has been all but free from pest and disease problems. Ron attributes this accomplishment to their pasture-based system, nutrition program, and their stress-free management methods.

A pasture-based system is good for the livestock—it provides plenty of fresh air, sunshine and green-growing grass—and is also good for the pocket book. It does not require large capital investment in buildings and machinery. There is, in fact, only one enclosed livestock shelter on the entire operation and that is a 40 x 60 foot brooder building used to start replacement layer chicks, broilers and turkeys. In the winter it serves as a barn for laying hens.

The laying hens go on range in mid-April and the barn is thoroughly cleaned out for the first batch of day-old chicks. Manure is removed with a bobcat and windrowed for composting at least 150 feet away from the building (as required by Alberta law). The barn interior and fixtures are dusted off with compressed air and then pressure washed and sprayed with a strong solution of hydrogen peroxide. They use about 1 cup of 35% H₂O₂ per 3-gallon backpack sprayer; the solution is strong enough so that it "boils up" on contact. The barn is generally cleaned out between species; a fresh layer of shavings is added between batches of broiler chicks.

The Hamiltons have tried a variety of breeds over the years but have opted for the Arbor Acre and Cornish Rock Giant broilers supplied by Rochester Hatchery in Westlock, Alberta. Customers have asked why Sunworks does not raise rare or heritage breeds and Ron explains that heritage breeds of chicken have very little breast meat. Since much of their chicken is cut up into parts, Sunworks

requires a bird with meaty breasts and thighs. They chose the Nicholas White turkey over the Broad Breasted Bronze, a domestic cousin of the wild turkey that is also available from Rochester, because the Bronze takes much longer to finish and it can fly. The Nicholas White can't really fly making it easier to manage.

After three weeks in the brooder building, chickens are moved to pasture where they are housed in 11 x 11 x 2.5-foot open-bottomed shelters. The shelters have a tarp that covers 2/3 of the pen and a mesh front. The pasture pens provide plenty of access to fresh air and sunshine but also offer shade and shelter from the wind and rain. They are low enough that the birds stay warm at night.

Each shelter houses 70-80 birds. More than 80 birds per shelter adds stress to the flock and increases the risk of mortalities. Ron points out that large-scale confinement type production units are forced to use antibiotics, whereas Sunworks Farm has not used antibiotics on any of its livestock. He believes that this is due to the fact that confined birds typically get 0.5 square feet of space, compared to the 1.6 square feet available to his birds.

Shelters are equipped with a dry mash feeder and waterer. Because their well water is extremely high in sodium, the Hamiltons draw water from the City of Camrose for their brooder barn. During the summer, livestock is watered from an on-farm dugout with 6000 feet of black PVC piping. Last year they infused livestock water with vinegar in order to reduce the pH level and as an antibacterial but this generated mold in the watering system. The vinegar will be replaced by hydrogen peroxide in the upcoming season¹.

Conventional poultry production has relied heavily on medicated chick starters due to the high risk of contracting coccidiosis. Medicated feeds, of course, are not allowed for organic production and Rochester Hatchery is now offering chicks that have been vaccinated against coccidiosis (feeding medicated feed to vaccinated chicks neutralizes the vaccine). Sunworks Farm has not taken advantage of the vaccinated chicks and they have never had a case of coccidiosis. The key, according to Ron, is a dry brooder barn; they use lots of wood shavings.

Their chicks are generally vaccinated for Marek's disease, however. Wild fowl and birds transmit the disease, and while confinement type operations have stopped using the vaccine, it does offer protection to birds that are raised in a range situation.

Chicks are started on feed, free choice, with a protein level of 19.5%. The primary ingredient

of the ration is certified organic, second grade hard red spring wheat that Ron sources through regional grain brokers. He is convinced, however, that overall flock health is due to the essential vitamins and minerals provided by Fertrell's feed supplements. Their Poultry Nutri-Balancer contains kelp meal, phosphorus, probiotics, B vitamin complex and trace minerals. Fertrell, a supplier of organically allowable materials, guarantees that its products come from as natural a source as possible.

When a problem occurs (Sunworks has only once had a problem in the chicken flock), extra kelp is added to the feed. Kelp seems to alleviate any known or unexpected deficiencies. The Fertrell nutritionist recommends, however, that extra kelp meal and other homeopathic remedies be used only when livestock is sick and not on a regular basis. But there is always plenty of kelp on hand, Ron says.

On pasture, of course, green-growing grass becomes a substantial portion of the feed ration. As the birds mature, they literally mow down everything in the pen. So pens are moved daily onto new grass. With the help of his daughters and two hand dollies, Ron reports that the job can be done in an hour. Daily rotation also ensures that birds are not pecking around in their own droppings. The birds are not allowed to run out of grain ration; this causes crowding at the feeder when it is filled and adds unnecessary stress.

Any mixture of pasture grasses is appropriate for poultry production but, according to Ron, legumes at heights of 4 to 8 inches are preferable. If the grass is much taller than 8 inches the chickens will eat less and it becomes more difficult to move the pens. If need be, beef is grazed ahead of the poultry or the pasture is mowed before the chickens are moved.

Level pastureland is more suitable to this kind of production than a rolling terrain because it is harder to move the shelters on uneven ground. Flat grassland also discourages pooling after a rain. The birds do not like being on wet ground and a damp environment encourages coccidiosis, even in older birds.

Needless to say, predators can be a problem around pastured poultry. In

their second year of production a fox and several skunks visited the Hamilton chickens. Ron immediately placed a telephone order for electrified poultry netting; it arrived the next day. The netting was put up around the perimeter of the poultry pasture and they have not had a predator problem since then. Again, with three of them doing the job, it takes about an hour to move 10 nets. The fenceline is mowed with a tractor mower before moving the netting.

A carefully managed rotation is critical to a multi-species pasture-based operation like Sunworks. The pigs have to be kept away from the poultry because they can carry Erysipelas to which turkeys are susceptible, and fowl cholera, which can affect both chickens and turkeys. And turkeys have to be kept away from the chickens as chickens can be carriers for blackhead. So, the chickens are moved to clean pasture from year to year to year. The pasture is then allowed to rest for a minimum of 2 or 3 years before chickens return to that same piece. In the upcoming season, Ron plans to graze the pigs after the chickens for the first time.

The Hamiltons are also increasing broiler production from to 17-20,000 birds in 2003. Last year they ran out of chicken in May, and the year before that they ran out in April. Their production schedule will also change. They are moving from frozen to fresh product, which means that they will be starting 1000 chicks a week and possibly brooding them directly in the field houses. This would reduce the workload and eliminate the stress of moving 3-week-old chickens from brooder to pasture.

As a result, Ron is contemplating a different style of shelter for the poultry. The new shelters will have a 12 x 24-foot range area attached to a 16 x 24-foot poultry house with feeders and waterers inside the house. They will accommodate 300-330 birds each giving the birds approximately 2 square feet of room. In the evening, when the birds tend to be inside, the entire unit can be skidded across the pasture with a tractor and draw bar.

During the winter, in what used to be the off season, Ron and Sheila are busy promoting healthy eating, organic agriculture and direct marketing. Last summer the Hamiltons sponsored an on-farm field day with approximately 100 people in attendance. This year's event

will be an all-day affair with fewer people, giving them a chance to learn about pastured poultry production rather than simply tour Sunworks Farm.

Ron is also a member of the Alberta Farm Direct Marketing Team. He believes that because they sell directly to the customer, Sunworks Farm is in a much better position to weather the current drought than other Alberta farms that are "strictly raising commodities." Sunworks has been growing by 30% annually over the last few years and finances can be a problem with that kind of growth, Ron admits. But people need to know that there are alternatives, he says, that it is possible to make a living on the farm. "We have to make enough money on the farm to show our children that it's possible."

And that is another reason why Ron prefers farmers' markets. They work the markets as a family and the girls, Shae and Erin, get to meet the people who will be eating the chicken, turkey and pork they raised. And they get to count real money at the end of the day. They actually see and experience the rewards of their work.

¹ There seems to be some confusion regarding the use of H₂O₂ in livestock drinking water. The COG *Organic Livestock Handbook* states that H₂O₂ "is not registered in Canada for internal use and therefore this remedy is not approved for organic certification (pg. 34)." IOIA Inspectors, at least in the USA, find that certifiers generally do not reject the practice when it is reported. The USDA National Organic Program allows H₂O₂, "as disinfectant, sanitizer, and medical treatment as applicable" [205.603 (a)(9)] and many Canadian certifiers have or are seeking NOP accreditation. Organic producers should check with their certifier before adopting the practice and confirm allowable concentrations. Producers use H₂O₂ both to keep the drinking cup water free of iron bacteria (antiseptic) and to enhance flock or herd health (oxidizer).

Sources:

Telephone interviews with Ron Hamilton and Sunworks Farm website <www.sunworksfarm.com>
Organic Livestock Handbook. Anne Macey, Ed. Canadian Organic Growers. Ottawa. 2000.
"Farm Direct Marketing." *Prairie Sheep Update*, Fall & Winter 2002. Published by Alberta Agriculture, Food & Rural Development and Manitoba Agriculture & Food.
Raising Organic Pasture Poultry. Alberta Agriculture Agri-Facts, Agdex 450/20-2. Rochester Hatchery Catalogue (2003) <www.rochesterhatchery.com>. David J. Reimer, retired turkey farmer (2-8-6 Ltd.), Blumenort, Manitoba.

Priscilla Reimer is an IOIA Inspector and owner-operator of Burdock Meadows, a small-scale coloured sheep farm at Woodmore, Manitoba. She is also a school bus driver and free-lance journalist. Please see our profile of her on page 11 of this issue. This article was originally published in EcoFarm & Garden, the magazine of Canadian Organic Growers, who graciously gave their permission, along with Ms. Reimer, to reprint here. É

Cosmetics Issue Heats Up

The fur has been flying lately whenever the subject of cosmetics comes up. The Organic Consumers Association (OCA) has targeted those members of the organic sector that are serving on the Organic Trade Association's (OTA) Personal Care Task Force and charged some of them with conflict of interest, and continues to lash out somewhat shrilly about industry-acknowledged issues that are arising from the unregulated use of the word 'organic' in personal care products such as shampoos, lotions, soaps and cosmetics.

Concern about lack of regulation of personal care products was evident before the US National Organic Program (NOP) went into effect last October. These products were not the only ones excluded from the Rule, honey, aquaculture and fiber being other prominent products that are in the process of having standards developed. But the topic of personal care products/cosmetics got a jolt back in May, when the *New York Times* ran a cover story in its Sunday, May 18th edition health section highlighting that many body care companies are advertising products as 'organic', although the majority of the products' 'organic' ingredient percentage is simply water.

Some topics in the development of standards for body care products and cosmetics have been under discussion for some time. Others, such as percentages of organic or non-organic ingredients allowed and the labeling requirements, are relatively easy to define as they are congruent with food standards. Other topics are not so easy, and current ones under discussion are:

- The list of allowed and prohibited substances.
- Added water in a 'floral water' solution; is the water part of the 'organic' percentage?
- Hydrosols: steam is blown into plant material to extract all ingredients and components, including water (is the water part of the 'organic' percentage?).

At the heart of the matter is understanding the difference between hydrosols and water.

OCA states, "The body care companies in question claim that 'organic floral waters' are somehow key functional components of their products. However, floral waters, also called 'hydrosols,' did not exist as an ingredient in body care formulations until companies started to use them to make fraudulent, inflated 'organic' claims. Not only is the presence of these hydrosols largely inconsequential, their actual organic content is minimal since the result is a cheap, heavily diluted hydrosol that amounts to little more than distilled water. This is exactly what's making it possible for some body care companies to inflate their advertised organic percentages."

The view from OCA is that "While most companies that sell popular 'natural' soaps, shampoos and skin creams in natural supermarkets do not claim their products are 'organic,' an increasing number of these brands are misleading consumers into thinking up to 70% of the ingredients in such products are in fact 'organic'."

The company that was at the receiving end of a complaint that OCA filed in California in May has a different view of the matter. In their products, "hydrosol is a certified organic ingredient. If the product includes lavender, for example, [the company] takes certified organic lavender, which is steamed and run through a pipe. The product is cooled, and when the steam condenses, two ingredients are produced – hydrosol and essential oils. Hydrosol looks similar to water, but it is not: it is an essence of the plant," thus allowing the company to replace the water in a product with hydrosol.

It must be noted that the OCA acknowledges hydrosols as a legitimate product, "when it is produced correctly. The problem is that there are currently no agreed upon industry standards or regulations for hydrosols, making it possible for an unethical hydrosol producer to literally turn on the tap water, walk away and let it run indefinitely."

OCA's press release on the matter, entitled "California SOP Dodges, Perpetuates Greenwash" states "The OCA has learned that the regulations of the California State Organic Program (SOP) regarding body care are

extraordinarily weak." What they omit from the article is that California's SOP is the ONLY body in the US that even deals with cosmetics, [the "organic cosmetic" language in the California Organic Products Act of 2003 (COPA 2003) defines and requires a 70% minimum content - minus water and salt - for the use of an "organic" label. – Ed] and that their legislation had to be limited because of the recognition that there was nothing addressing the issue in the National Rule, and that standards were in fact being worked on by the OTA Task Force. OCA went on to say, "The CA SOP has communicated that there are no criteria regarding utilizing synthetic and/or petrochemical core ingredients for body care, and will not take a stand on the "hydrosol" issue." Pat Kennelly, chief investigator from the Calif. DHS, who dealt with the suit, explained to *The Inspectors' Report* that "OCA doesn't have a clear understanding of how cosmetics fit into the organic regulatory scheme."

According to Kennelly, CA cannot take any action because there is no regulatory basis for them to do so. The California Dept. of Food and Agriculture's position is that if an accredited certifying agent says that a hydrosol is certified, then a company can count that hydrosol as part of the percentage towards use of the 'o' word.

The regulatory background

All standards for body care products and cosmetics are based on the same *principles* that apply to those of organic food. They follow a similar structure regarding the description of and possibility of a certification body to communicate any details in a certain case to another certification body.

Comparable to the other sections of the organic industry, the companies least interested in developing common standards are those that have been active in defining their own standards and/or have a brand that is well established in the market place.

While IFOAM has developed draft standards for organic textiles and forestry production, no Basic Standards have been developed so far for organic body care products or cosmetics. Similarly, the EU Regulation 2092/91 also does not include nonfood products and therefore does not provide for any legal structure. However, the Regulation can be used as guidance for the development of body care products and cosmetics standards as far as the principles apply, which includes how organic and non-organic ingredients are used, the definition of pre-requisites for companies and inspection requirements.

The Soil Association from the UK, AIAB from Italy and ECOCERT in France have already developed personal care product standards. Like most of the other groups, OTA's Task Force reflects broad participation by the sector, including producers, processors, certifiers and representatives from the National Organic Standards Board (NOSB). Its discussions show a strong interest among participants in harmonizing their development with European standards, especially referencing those of the Soil Association.

Again, OCA takes a different viewpoint. At their September 5 press conference, held in conjunction with Expo East, OCA's environmental scientist Craig Minowa stated, "Unfortunately, the [OTA] Personal Care Task Force was established and is controlled by the very businesses that are already making millions of dollars off of standards that they are developing themselves. These are the same businesses who established the organic cosmetics standards for the state of California. And these are the same businesses that are now putting legitimate hydrosol producers and organic body care companies out of business."

OCA plans a nationwide advertising campaign to expose misleading labels on body care products and to call for strict organic standards for cosmetics that mirror strict USDA National Organic Program standards for foods. OCA believes that organic body care standards should emulate organic food standards. "The pores in your skin are like a million tiny little mouths, absorbing lotions, shampoos and soaps directly into the blood stream. With that, consumers should feel assured that a body care product that is certified as organic is as safe as food product that is certified as organic, in that both types of product will ultimately end up being internalized on some level."

But, as Gay Timmons noted in the Fall 2002 issue of The CCOF Newsletter, even with a minimum of 70% organic content before an 'organic' claim can be made, "...other potentially toxic ingredients can still go in the bottle." And while emulating organic food standards is worthy, there is a fundamental health problem at the

core of this position – consumer safety. For example, if you decided on a can of beans for dinner tonight, you might open the can and get a serving. But would you then put the half-empty can back on the shelf, to finish in 3 months? No, yet that is what people routinely do with soaps, lotions, shampoos and other cosmetics, and a vast number of safety concerns arise from this fact, especially with regards to products used around the eyes and yes, on the skin. So to insist that personal care products follow the same guidelines as for food could be paving the way for a whole new set of problems. IOIA member Bob Durst also spoke at the Sept 5 OCA press conference. His comments: "Specifically, [USDA has] been asked if the regulations apply to cosmetics & body care products. Because these contain agricultural products the producers are eligible to seek certification under the NOP. They must also be produced, handled and labeled in compliance with any other applicable Federal statutes. The current controversy stems from a number of manufacturer's making organic claims for products that are certainly contrary to the spirit of the organic movement and likely to also be illegal within the letter of the law.

"The USDA has not chosen to enforce these rules, so these claims have gone unchallenged from within the agency. USDA has left it up to the consumers, the market place and organizations such as OTA to sort out these issues. It would be nice to have some definitive guidelines from USDA in this regard. With or without information from USDA, the OTA has taken it on to try and add product categories and definitions of what constitutes "organic" claims for them. Some of these categories are aquaculture, fiber, cosmetics, mushrooms, apiculture, greenhouses, etc. These are at various stages of OTA or USDA review, with the ultimate goal of a USDA formal rule making. Most of these areas have not seen large incursions of marketing hype trying to confuse the consumer with unsubstantiated organic claims. Personal care products are the exception. There are numerous products currently in the marketplace that are making claims that are inconsistent with what is being discussed within OTA.

"Oregon Tilth has reviewed the information regarding these personal care product claims and the applicable NOP

regulations and has come to the conclusion that while hydrosols do qualify as an organic product, if used in a multi-ingredient product, water added during their production should not be counted as part of their organic content."

Durst goes on, "When you read the ingredients listings you'll find lots and lots of water blended with many conventional personal care oleochemical and petrochemical detergents, emulsifiers, stabilizers, emollients, thickeners, foam boosters and preservatives. These are chemicals that are expressly prohibited in the National Organic Standards! How can this be? Well, here's how it happened...while everyone was getting all steamed up over sewage sludge, irradiation and pesticides during the debates surrounding the final writing of the organic regulations, someone slipped a one-sentence loophole into the fine print and most everybody missed it. The sentence, basically, said this: we're not going to regulate personal care products at this time." We're here today to tell everyone and the folks at the USDA that it's time to have personal care products that use the word "organic" on their labels comply with the current NOP regulations."

Our inside man at the NOSB, Jim Riddle, replied to a query on cosmetics for this article: "Cosmetics is not on the NOSB agenda, near term or long, at this point. We formed a personal care task force about a year ago, but nothing happened. Kim Burton is working as a consultant to a cosmetics company, so conflicts of interest are an issue. NOP says that the products are outside of the scope, even though the organic agricultural ingredients are within the scope. That makes it all clear to consumers and manufacturers, no doubt." Yes, clear as facial mud!

The bottom line is that the USDA, which regulates organic **food** labeling, has neither standards nor the authority to regulate labels on personal care products. As no detailed standards have been defined and labeling is not possible, the NOP (section 205.600) provides guidance only and is, therefore, open to interpretation. The OTA Task Force is working on a harmonized interpretation to be presented to the National Organic Standards Board (NOSB) and the USDA and expects to have standards developed within the next two years. É

*Condensed from a series of sources including:
Gerald A. Herrmann, The Organic Standard, July 2003
No. 27.*

*Organic Consumers Assn website
CCOF Newsletter, Fall 2002*

Organic Business News, April, July & August 2003.

Phone Interview with Patrick Kennelly, DHS

*Phone Interview with Gay Timmons, OhOhOrganics
Email, Jim Riddle, Secretary, NOSB*

Executive Committee Conference Call Highlights June 5, 2003

Full minutes are posted in Members Only section of our website, www.ioia.net

Present: Dag Falck, John Foster, Ann Baier, Jack Reams, Brian Magaro, Margaret Scoles (Executive Director)

Brian called the meeting to order at 8:00 PM EDT.

Agenda Item #1: Approve Agenda

Agenda Item 2: Secretary's Report, Approval of Minutes from April 10, 2003, Decision on format of minutes.

Item 3: Treasurer's Report Jack presented his report. Jack stated that we are fairly well on track for our budget, and Margaret reported net income to be positive at this time, due to most of the Maine training income received but very few expenses paid for that training. At the retreat, we will look at trends in IOIA's budget, momentum for positive cash flow into the future, and the implications for our organizational direction.

Item 4: Executive Director's Report

Margaret provided a written report, and offered to answer any questions.

Personnel Policies: IOIA does not currently have, and needs to establish clear, written personnel policies that address all relevant aspects of employment.

Meetings attended: Margaret reported that going to Austin for the NOSB meeting and OTA tradeshow was worthwhile, both in terms of networking and financially for IOIA. She also commented on the value of having BOD members present to share the work. John reflected on his experience in Austin and offered the observation that attending such meetings will be especially useful as we move toward broadening IOIA's training opportunities. IOIA can market training opportunities for private industry representatives at trade shows such as Washington this September and OTA next spring in Chicago. It was noted that the NOSB meeting is in the third week of October, not scheduled in conjunction with the trade show.

Item 5: Training

a) Training Report and Update

Margaret submitted a written report as Training Manager. Grant Proposal Opportunity: Margaret reported that Deborah Brister of ISEES, who has been the presenter for IOIA/ISEES aquaculture training, has approached IOIA to be a collaborator in a proposal to OFRF for an Organic Aquaculture Inspection Manual/Curriculum.

b) Regional Training Manager Report

IOIA's new Regional Training Manager, Lisa Pierce, submitted a written report.

c) IOIA's open training policy

The Board expressed deep appreciation to Luis for putting together the paper and discussion on IOIA's Open Training Policy, and thanks to Doug and Harriet for their input.

After seeking disagreement or reservations, the EC agreed that we are ready to begin moving from an open training policy to one that considers in-house or customized training opportunities. The EC recognizes the BOD's role in assessing current directions of the organic landscape, and developing policies that keep IOIA relevant and responsive to the current state of that environment. Updating the training policy is consistent with IOIA's mission to provide quality training, and to promote consistency and integrity in the organic certification process. A policy change should be drafted with appropriate detail for consideration by the entire Board. We still recognize the value of open trainings, and will draft the new policy to provide appropriate incentives for open trainings over in-house or customized trainings.

Customized training opportunity: Margaret reported that she was recently contacted by the New Hampshire Department of Agriculture regarding their need for a processor inspector training by early-mid fall. The EC expressed their support for Margaret to explore the opportunity to provide in-house processor training for New Hampshire DAMF as a pilot for this type of training. It is understood that this training is experimental, and will inform our efforts to develop a new training policy that broadens IOIA offerings beyond open trainings.

Decision Summary: The Board authorizes Margaret to explore an opportunity to provide an in-house training as a pilot project to inform IOIA's future training policy.

d) GORP Training

The Board discussed the issue as outlined in Margaret's report regarding the contract between Harriet / Joyce / IOIA and the OTA for development of GORP curriculum, and considered whether any further action by IOIA was warranted.

Item 6: Committee Reports

a. Training Committee Report

Ann acknowledged receipt of draft report and emails through which the Training committee is refining their training policies.

b. Accreditation Committee Report

The Board accepts Chip's resignation from his position as chair of the Accreditation Committee. Per IOIA Bylaws, it is the duty of the BOD to elect a new chair and AC members and to approve members of the Accreditation Review Panel (ARP). The EC agreed to seek two candidates so that we can vote on a certifier representative to the ARP. The EC encourages broader participation of the IOIA membership on committees, and seeks members who will serve with efficiency and promptness. Accreditation may assist certifiers in finding more broadly qualified inspectors.

Old Business

Item #7: Certifier Script

Discussion: Chip sent a letter to the Board. The Board will respond by Dec 4, 2003. The Board needs to review materials related to this topic.

Motion wording: Form a steering committee to address the certifier script project and come to a decision by December 4. This committee will include Dag, Ann, and Brian, with Dag taking the lead.

Item 8: Role of Alternates on IOIA BOD

Item 9: Policy #11 on Certifier Involvement. The EC decided to move Agenda items 8 and 9 to the Board retreat agenda.

Item 10: Confirm 2003 BOD retreat dates/format

Item 11: Membership Dues Increase

Discussion: The EC acknowledged that it is the role of the Board to set membership dues, and agreed that an increase in dues is in order. We need to decide the amount of that increase and when it should take effect. It will be useful to look back at any feedback on this topic in the membership survey. The Board will come to a decision no later than the Retreat.

Item 12: Inspector Liability Insurance

Margaret explained the research she has done regarding provision of liability insurance for IOIA members, and her conclusion that it is not possible for IOIA to provide this service at a reasonable cost to its membership at this time. The EC agreed not to pursue this topic further, and that it would be appropriate to include an article in the newsletter to a) inform the membership of the research done on this topic; b) list alternative options we are aware; and c) outline risk management strategies that inspectors can follow to reduce the possibility of legal action related to the inspection work they do.

Item 13: Forms Project

Discussion: Margaret requested direction from the EC regarding the forms project. The EC concluded that the forms project is of little utility at this time in history.

IOIA needs to develop a business plan for our training program that encompasses a broad Training Upgrade. We envision a curriculum for training that teaches people to do inspections in a quality and consistent manner. In addition to an Inspection Guide, an IOIA Training Upgrade and Curriculum Project could include Power Point presentations, recommended Teaching Methods and Training Modules to provide training for inspectors who are professional and consistent. Margaret has a valuable perspective for this project, because she receives feedback about the entire array of issues members face related to training, and inspection work under different certifiers.

Item 14: Adjournment

The meeting was adjourned at 12:21 AM Eastern Time. É

Board of Directors / Full Board Conference Call August 14, 2003

Present Board Members: Dag Falck, John Foster, Ann Baier, Jack Reams, Brian Magaro, Luis Brenes, Garry Lean

Present Staff Members: Margaret Scoles (Executive Director)

Please note that full copies of minutes are now available online in the Members Only section of the IOIA website, www.ioia.net

Decision Summary:

1. **Secretary's Report:** The Board approved the minutes from Executive Committee Conference Call of June 5, 2003.
2. **Treasurer's Report:** Financial Reports were discussed. In order to facilitate a flow of fundraising ideas for the retreat, Brian encouraged the Board to begin sharing ideas by email, and offered to collect, compile and categorize them.
3. **ED Report:**
 - a. Montana Organic Conference. The Board gave approval for IOIA to assist in coordinating the Montana Organic Conference and receive compensation for facilitation work and a transitions workshop. Compensation of \$1000 plus expenses will be paid to IOIA through AERO (Alternative Energy Resources Organization).
 - b. OTA Quality Assurance Council (QAC) Inspector Subcommittee. Margaret suggested that IOIA staff and members of the Board discuss this subcommittee in Washington D.C. with Phil Margolis, new president of OTA. Margaret will set up an appointment with Phil. Margaret will ask Arthur Harvey, Subcommittee Chair, if a mission statement exists for this committee.
 - c. Membership Database. IOIA's goal is to develop a database that meets all of IOIA's needs. The Board stressed that the contract must be written carefully to include pertinent details of compensation/access to IOIA training, acknowledgement, database design, access and IOIA's ability to manage it, even if that means we need to change our server to create that capacity.
4. **Training Issues:**
 - a. Board Liaison Ann reported on the August 11, 2003 conference call of the Training Committee and their proposal to form the **Curriculum and Program Subcommittee** (CAPS), whose objective is to develop uniform curriculum and program materials for IOIA trainings. The Board endorsed the development of the CAPS committee, a subcommittee of the training committee.
 - b. RTOC (Regional Training Oversight Committee). There are now six members on the RTOC, including the recent additions of Billy Hunter and Ann Baier. The decision to include new members was timely for a decision on TCs for the Oregon Training to be held in November 2003, as many of the other members of the ROTC had applied to be TCs and could not vote on the selection due to their interests.
5. **Agenda Item 5: Training** The Board will address IOIA's open training policy on our next meeting's agenda. This will include a discussion of custom trainings, and may encompass groups beyond inspectors and certifiers. GORP: The BOD reviewed the attorney's opinion on the GORP contract. The Board directed Margaret and Brian to draft a letter to GORP contractors resolving contract issue.
6. **Accreditation Committee Report** (John Foster, Interim Chair)...see page 6, Committee Reports, in this issue.
7. **Membership Committee Report:** The Board supports the Membership Committee's proposal to the Bylaws Committee to change the requirements for inspector membership. The Board encourages prompt action by the Bylaws Committee to address the suggestions of the Membership Committee as soon as possible, and to develop a proposed Bylaws amendment for a vote in September. See article on page 7 of this issue.
8. **Old Business: Item #7: Certifier Script** This item is on the agenda for the October business meeting.
9. **BOD retreat:** The Chair is developing an agenda and encourages the Board to comment.
10. **2004 AGM Location:** The presence of in-country members and capacity to assist in organizing the IOIA annual general membership meeting indicate that Costa Rica will be the best location for next year's AGM.
11. **Presentation of Operational Flow Chart for IOIA**
Kudos to Garry for developing this excellent chart!
12. **Reformatted Policy Manual**
Margaret sent out a reformatted policy manual. We need to develop a procedures manual, separate from the policy manual (whose policies require a Board vote). É

COG Appoints Laura Telford as ED

Canadian Organic Growers is proud to announce the appointment of their first Executive Director, Laura Telford to be based in Ottawa. In her own words...

"My roots and heart are rural. I started life on a ranch in the Chilcotin in the interior of British Columbia. I obtained an undergraduate degree in psychology from Carleton University in Ottawa and after taking a few years off to teach early childhood education principals to First Nations women, I attended graduate school at Queen's. After obtaining a Ph.D., I spent seven years as a biomedical researcher in the field of neuroscience. Eventually I listened to my heart and changed direction to pursue my lifelong interest in conservation, first as a volunteer coordinator and board member for the Canadian Parks and Wilderness Society, then for the Canadian Nature Federation as manager of their endangered species program. I was fortunate enough to be able to campaign with some of Canada's leading environmental advocates to pass federal endangered species legislation. Once this became law, I promoted the voluntary stewardship of species at risk in agricultural communities through projects such as the Organic Demonstration Farm on Pelee Island. Which brings me to this new adventure with COG. I'm very excited about working to promote organic agriculture. The time is right, and I'm optimistic that we can make a big difference." *Laura*

GMO NEWS

European Union Approves Strict Labeling and Tracing Rules for GM Foods...

The European Union's Council of Ministers formally approved legislation on July 22 that imposes strict labeling and tracking requirements on genetically modified (GM) foods. All food and animal feed products with 0.9 percent or more GM content will need to bear labels stating that the items contain, or are produced from, approved GM organisms, and a new registry will trace GM products from their point of origin to supermarket shelves. The legislation must still be ratified by the 15 EU nations, several of which had prompted the existing moratorium by blocking approval of new GM crop varieties in 1998. According to media reports, the U.S. will still struggle to sell its corn and soybeans to Europe, since bulk exports do not currently separate GM from non-GM crops, and many European food retailers say they will not offer GM products until they are convinced their customers will buy them.

The E.U. has been under pressure from the U.S. to permit the development, import and sales of GM crops and foods, most of which originate with U.S. companies. On May 20, the U.S., joined by Canada and Argentina, filed a complaint against the EU over the issue before the World Trade Organization. No hearing has yet been held.

"By ensuring that genetically modified organisms (GMOs) can be traced at all stages in the production and marketing chain," Environment Commissioner Margot Wallstrom said, "we provide a robust safeguard system and the foundation for a comprehensive labeling system. In this way, we address the most critical concerns of the public regarding the environmental and health effects of GMOs and enable consumers to choose."

The draft law requires the labeling of all foods produced from GMOs whether or not there is DNA or protein of transgenic origin in the final product. All GM feed must also be labeled.

Currently, retailers have to label food consisting of or containing GM

organisms. This also includes food produced from GMOs if traces of DNA or protein from the genetic modification is detectable in the final product, such as flour produced from genetically modified corn. But these labeling provisions do not cover some foods or food ingredients, such as highly refined soy or corn oil produced from GM soybeans or GM corn.

The new law will extend the current labeling requirements to also cover such food and food ingredients produced from GMOs such as biscuits made with corn oil produced from GM corn.

The label has to indicate, 'This product contains GM organisms' or 'produced from GM (name of organism).'

The EU will pursue its examination of new GMOs, which in accordance with European Union law, can only be authorized for cultivation and/or marketing in the EU if they present no risk for human health or the environment. A number of GMOs have been notified for authorization and are being processed by the Commission and the member states.

The new draft legislation meets some of the demands of European Farmer Co-ordination (CPE), an association of 18 farmer and rural organizations from 11 European countries, both members and non members of the EU. In an open letter to EU ministers last fall, the CPE asked for mandatory labeling of any agricultural product, animal feedstuff, seed containing GMOs, and animal products produced with GMOs, as well as food products processed with GMOs.

The coexistence of GM crops with conventional and organic farming is seen as a problem for farmers, such as those affiliated with CPE, who wish to keep their crops free of GM characteristics.

..And Sets Coexistence Guidelines

In a related development, the European Commission published guidelines for the development of strategies and best practices to ensure the coexistence of GM crops with conventional and organic crops.

Commenting on the guidelines, EU Agriculture Commissioner Franz Fischler said variations in national and regional or local conditions make "an EU wide one size fits all approach unworkable. We want to ensure that farmers are able to cultivate the types of

agricultural crops they choose be it GM crops, conventional or organic crops," the commissioner said. "This is why we need measures to ensure their coexistence."

But CPE farmers do not believe coexistence without contamination of conventional and organic crops is possible. In its open letter to the EU ministers, CPE wrote, "We refuse the experimentation in open field, because we know from experience that it is impossible to avoid the contamination."

Friends of the Earth Europe's GM campaigner Clare Oxborrow said, "Moves to allow organic crops to be contaminated with GM pollution are totally unacceptable, and could lead to the death of organic food and farming. Member states should reject this recommendation and bring in tough legislation to prevent genetic contamination and ensure real consumer choice."

The new guidelines on coexistence state that as a general principle, during the introductory phase of a new production type in a region, farmers who introduce the new production type should bear the responsibility of implementing the actions necessary to limit mixing of transgenic organisms with conventional or organic ones.

Approaches to coexistence should be developed in a transparent way, based on scientific evidence and in cooperation with all concerned, the guidelines say. They should ensure an equitable balance between the interests of farmers of all production types. National strategies and best practices should refer to the legal labeling thresholds and purity standards for GM food, feed and seed, and local and regional aspects should be fully taken into account.

Eric Gall, Greenpeace's EU advisor on genetic engineering, said "Preventing genetic contamination should now be the number one priority for the EU. If nothing is done to protect conventional and organic crops from genetic contamination, the new labeling system will actually be at risk of becoming useless after a few years because it will be increasingly hard to secure GMO free supplies."

Gall said, "Member states should make clear in their national legislation that GM producers are the ones responsible for avoiding GMO's in food, feed and especially seeds. According to the polluter pays principle GM producers should also bear the cost of anti-contamination measures."

SA Introduces Compulsory GM Testing

The UK certification body SA Cert Ltd is introducing a compulsory GMO testing programme for their registered animal feed

companies to ensure that the feeds are free from GM residues. This follows the random testing of animal feeds over the past year, when some organic feeds were found to contain GM residues, resulting in the decertification of the feeds.

Under the proposals, testing will now be required for all maize, soya and oil seed rape destined for organic animal feed on delivery as these are the ingredients most at risk from GM contamination.

The final feed must also be tested before it leaves the premises. The costs are to be borne by the feed company. Patrick Holden, Director of the Soil Association, said 'It is outrageous that the burden of testing for GM contamination will fall on those who wish to remain GM free. However, until the companies that are responsible for producing GM ingredients absorb the costs involved, we see this as the only way for us to assure farmers and consumers that Soil Association products avoid GMOs.' For further info contact SA Cert at: info@soilassociation.org

New Publication Provides Facts on GE and Organic Ag

Swiss based FiBL, in cooperation with a number of other stakeholders, has published a dossier on organic agriculture and genetic engineering. It contains general information about GMOs, the arguments against the use of GMOs in organic agriculture and a discussion on how to avoid contamination of organic products.

This publication, written by Karin Nowack Heimgartner, Regula Bickel and Eric Wyss, tries to assess the risk for contamination by GMOs in the various stages of production. Drift of pollen, animal feed stuffs and additives in processing are identified as the areas with the highest risk. A comprehensive table of problems, solutions/actions and still open questions is likely to be a useful tool for those involved in the details of the GMO problem.

As the GMO contamination issue in organic systems is part of a large, ongoing debate the authors have, in some cases, a problem clarifying what is their own interpretation of the current standards and what is a *de facto* standard. When it comes to

standards the publication mainly relates to the EU 2092/91, which has a number of 'open issues' in relation to GMOs. No reference is made to the conditions in the US, or to IFOAM or Codex. Cleaning agents and veterinary medicines are stated to be exempt from the GMO prohibition. When it comes to ingredients, they may be produced with the help of products from genetic engineering as long as these products (e.g. enzymes) are not present in the final product. The report concludes that with a combination of quality management, traceability and testing the contamination problems can be handled, although not in a way where 0% GMOs will be guaranteed.

The report is written in German and has already been translated into French and English. *FiBL Dossier Number. 3, February 2003; 24 pages; 8 Swiss Francs; ISBN 3- 906081-30-3 (English version). See www.fibl.de*
Gunnar Rundgren, The Organic Standard, May 2003

Kucinich Introduces 6 GE Bills

Rep. Dennis Kucinich (D-OH) introduced six bills in the US House of Representatives late in July - The Genetically Engineered Crop and Animal Farmer Protection Act, The Genetically Engineered Organism Liability Act, The Genetically Engineered Food Safety Act, The Genetically Engineered Food Right To Know Act, Real Solutions to World Hunger Act, and The Genetically Engineered Pharmaceutical and Industrial Crop Safety Act - that address concerns related to GE crops and products. The Organic Trade Assn has endorsed the proposed legislation, as has the American Corn Growers Assn, including mandating a temporary moratorium on plantings of GE crops designed to produce pharmaceutical and industrial products, holding biotech companies liable for any negative effects linked to GE organisms, and requiring GE labeling.

Monsanto's GM Wheat Poses Unacceptable Environmental Risk in Western Canada

Commercial release of Monsanto Company's GM wheat variety, currently awaiting regulatory approval, poses an unacceptable level of environmental risk, according to a report authored by University of Manitoba scientists and funded by the Canadian Wheat Board

(CWB). The "unconfined release" of Roundup Ready wheat will lead to movement among wheat crops of the transgene that provides resistance to glyphosate herbicide, and will "limit farmers' ability to conserve natural resources in western Canada," the report said. Citing problems that have arisen with Roundup Ready canola, the study finds that the major concern would be interference with 'direct seeding' (reduced tillage) systems that rely on glyphosate for weed management. A key issue is that the environmental risks would be borne by farmers who choose to grow the GM wheat, as well as by those who don't. "An Environmental Safety Assessment of Roundup Ready Wheat" (33 pgs) is available from CWB, (204) 983-0239, <http://www.cwb.ca/en/topics/biotechnology/report/index.jsp>

Global Treaty Governing Biosafety of GMOs Will Take Effect in September

A new global treaty giving support to nations taking precautionary trade measures against the environmental risks of GMOs has gained the 50 signatures needed for it to take effect in September 2003. The Cartagena Protocol on Biosafety, a supplement to the 1992 Convention on Biological Diversity, sets out the "first comprehensive regulatory system for ensuring the safe transfer, handling and use of [GMOs], with a special focus on movements ... across national borders" (June 13, www.un.org/News/). The agreement creates a biosafety clearinghouse allowing governments to share information on potential and documented risks of GMOs, requires that international shipments be labeled, and allows member nations to bar imports of bioengineered seeds, microbes, crops, or animals when safety information is lacking. While the U.S. has not ratified the treaty, it must adhere to its provisions when shipping GM products to participating nations, including most of its major trading partners (Greenwire, June 17).

Pew-Sponsored Negotiators Fail to Compromise on Improving Agricultural Biotechnology Regulations

A two-year negotiation effort between the agricultural biotechnology industry and its critics, sponsored by the Pew Initiative on Food and Biotechnology, has failed to produce a compromise on improving U.S. policies and regulations. "The talks foundered ... amid a dispute over whether to seek legislation from Congress that would have given the Food and Drug Administration strong power to judge the safety of foods containing biotech ingredients," the Washington (see **Pew**, page 22)

Pew, from page 21

Post (May 30) reported. In the short term the failure to agree "will leave intact a status quo widely perceived as favoring the biotech industry," since environmental and consumer groups will be unable to present a united front in pressing Congress and the regulatory agencies for stronger oversight; the Post story suggests that industry representatives, led by Monsanto Company, opposed regulatory changes that might undermine the Bush Administration's pending legal case against the European Union. The Pew Initiative reportedly spent \$2 million to support the negotiation process; its 34-page final report, "The Stakeholder Forum on Agricultural Biotechnology: An Overview of the Process" is online at <http://pewagbiotech.org>, or phone (202) 347-9044.

Other resources on the same site are: Federal and State Legislative Activity (2001-2002) Related to Agricultural Biotechnology" (factsheet) and database tracking state legislation, www.pewagbiotech.org/resources/factsheets; U.S. vs. EU: An Examination of the Trade Issues Surrounding GM Food, <http://www.pewagbiotech.org/resources/issuebriefs/europe.pdf>, (35 pgs).

GE Free Brazil

Brazil's new president, Lula da Silva, supports establishing a reputation of Brazil as GE free. The ag minister stated that Brazil gets premium prices on specialty markets that their competitors (US & Argentina) don't get because both the Americans and Argentinians plant GE crops. Monsanto has been unable to end Brazil's four-year long ban on GE sales.

Markets Hear Consumers

Major supermarket chains in the UK said that, even though new EU rules allow GM products into the country, they would not sell them at their stores. Exec's with Tesco, Sainsbury, Safeway and ASDA said their chains would not stock GMO foods because consumers don't want them. This is something that the US may not have thought of when they brought a WTO suit against the EU in May. US farms

groups say the moratorium has cost American farmers \$300 million in lost corn exports. European food industry members say the suit won't change market access for GM foods and is likely to anger consumers. "In a country where the law of supply and demand is king, it is surprising that the US overlooked the fact that it is likely that the lack of consumer demand for GM products actually accounts for the low sales of GMO's in the EU market." – *foodnavigator.com op ed.*

Concerns Increase over GMO Contamination of Foundation Seed

A recent discovery that food-grade soybean seed in North Dakota's foundation seed program had been contaminated by GM Roundup Ready soy raised alarms about 'adventitious biotech presence' in foundation seed, which forms the basis for the entire seed system. The Non-GMO Source surveyed several foundation seed programs in the US and found that while most programs reported no contamination, several did have problems, mostly in states where there are extensive GM crop plantings, including North and South Dakota, Iowa, Wisconsin, Nebraska and Minnesota.

Monsanto Targets Maine Dairy Again over rBGH-free Label

After failing at the state level to force Oakhurst Dairy to stop using its label that says 'Our Farmers' Pledge: No Artificial Growth Hormones', Monsanto is taking its case to a federal court, claiming that the label misleads consumers into believing "that one milk product is safer or of higher quality than other milk." It is also claiming unfair competition and business practices against Oakhurst. Oakhurst president Stanley Bennett says he will fight the lawsuit. He calls the lawsuit "a blatant attempt by Monsanto to counter a growing consumer sentiment against their product." RBGH is banned in Canada and the EU because of health concerns; the US FDA has approved its use.

There are now 87 USDA-NOP Accredited Certifiers

Inspector's Tip: How to beat the Label Hassle

Tired of:

- finding different labels on-site than those that were submitted in the Organic Plan?
- trying to tear labels off containers and keep them somewhat intact?
- being unable to find duplicate labels on-site with no copy machine available?
- mailing labels back to growers after photocopying?
- trying to photocopy round containers or 50 lb. sacks?
- just plain illegible labels?

Here's the solution: Record the exact product name and registration number. Then get the manufacturer's website. Virtually all manufacturers of sanitizers, cleansers, and pesticides have their labels and MSDS available on-line, ready to print. These are complete, legible, and saves endless hassle. Also, manufacturers often have GMO-free or irradiation-free statements, information about inerts, and other useful information on their websites.

Reminder: It is illegal to take a grower's label off a pesticide container, leaving them without one. Please don't do it.

Odds & Ends....

OTA's Congressional Education Day deemed "the best one yet"

More than 130 OTA members visited over 150 congressional offices Sept. 4 to lobby on behalf of OTA's policy issues during OTA's Congressional Education Day. See issue sheets, posted at www.ota.com/m/events/congeday.html, and photos, at www.ota.com/news/calendar.html. At least 700 congressional staff and six legislators attended OTA's Organic Luncheon prepared by Sascha's of Baltimore. At the close of the day, OTA members were treated to comments by House Organic Caucus co-chairs James Walsh (R-NY) and Ron Kind (D-WI) during a discussion moderated by OTA's Executive Director Katherine DiMatteo.

Howie Ties the Knot

Congratulations to Howie Ross, formerly with QAI and a usual suspect at many past IOIA trainings, on his recent marriage in British Columbia. Howie has been working with Planet Foods since leaving QAI. Inquiring minds want to know! É

Book Review

Don't Worry [It's Safe to Eat] – The True Story of GM Food, BSE and Foot and Mouth

Author: Andrew Rowell

'Don't worry - it's safe to eat' is a familiar phrase said by politicians and scientists to placate consumers, first on BSE and now on genetically modified (GM) food.

Investigative journalist Andrew Rowell's new book exposes the hidden links between scientists, corporations and the government that have warped policy on three potent issues: genetic engineering, BSE and Foot and Mouth disease. This timely publication - coming in the middle of the public debate on GM - raises serious concerns about GM. As Britain decides whether to become a GM Nation or go GM Free, the book exposes the myth of the GM revolution and asks searching questions about the safety of GM food. It details how the regulations on GM that are meant to protect us are inadequate and flawed. Rowell tells the story of BSE - how the epidemic is continuing and how critical scientists were silenced during the crisis. The same happened with the Foot and Mouth crisis, leading scientists were marginalized while millions of animals were needlessly slaughtered. In the last chapter Rowell offers radical solutions to provide safe food and science that works in the public interest.

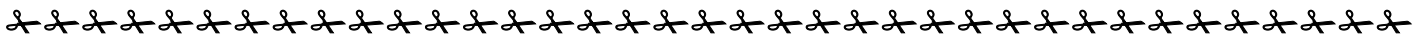
Read a sample chapter: <http://www.earthscan.co.uk/samplechapters/1853839329Chapter1.htm>

Buy a copy with a 10% discount: <http://www.earthscan.co.uk/asp/bookdetails.asp?key=3981>

The Patch – You Want It, We Got It

The 'versatile IOIA patch' – Eye-Catching in 4 Color Splendour!

Can be attached to a variety of surfaces, including briefcases, jackets, vests, backpacks, or shirts. Some members have even spurned the sporty IOIA cap to instead sew the IOIA patch on their favorite caps and hats! Anything is possible, but you have to order your supply first! See our order form below, and remember the more you buy, the better the price! (Okay, so this photo is black and white – you can see a color version on our website, www.ioia.net, in the publications section.)



I am interested in the following:

IOIA Membership Application (includes quarterly newsletter and member directory)

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

- %Inspector - \$75
- %Supporting Individual - \$75
- %Business/Organization \$100
- %Certifying Agency - \$250
- %Patron - \$500
- %Sustainer - \$1000

%The Inspectors' Report – 1 year subscription (4 issues) \$30

%2003 IOIA Membership Directory - \$25

IFOAM/IOIA International Organic Inspection Manual:

- %%\$45 members
- %%\$60 non-members

INDEPENDENT ORGANIC INSPECTORS ASSOCIATION

Please Type or Print Clearly

MAIL TO IOIA, PO Box 6, BROADUS, MT 59317-0006 USA

IOIA HAS SEVERAL PUBLICATIONS FOR SALE. PRICES INCLUDE SHIPPING IN NORTH AMERICA.

- %Building Soils for Better Crops (2nd Edition), by Fred Magdoff and Harold Van Es. 240 pp. \$20
- %COG Organic Field Crop Handbook, 2nd Edition, Expanded and Rewritten. Published by Canadian Organic Growers. An invaluable resource. While preserving the best of the now out-of-print and no longer available first edition, this edition is updated to include info on GMO's, E. coli issues in manure, and many additions to the crop section. 222 pages, spiral bound, \$30.00.
- %Food Plant Sanitation and Safety, by Dr. Joe Montecalvo, 184 pp, \$50.00
- %Introductory Food Science, Dr. Joe Montecalvo, 187 pp, \$50.00
- %Managing Cover Crops Profitably, 2nd Edition, published by Sust. Ag Network, \$17.00
- %Organic Dairy Farming, published by Kickapoo Organic Resource Network, 87 pp, \$8.00
- %Organic Livestock Handbook, published by Canadian Organic Growers. Edited by Anne Macey, 179 pp, spiral bound, \$25.00
- %Organic Tree Fruit Management, published by COABC, 240 pages, \$28.00
- %Steel in the Field, published by Sustainable Ag Network, 128 pages, \$16.00
- %Introduction to Certified Organic Farming. Published by REAP CANADA, 200 pg. \$25.00
- OCC/IOIA Forms Templates \$35 members % \$50 non-members % Comes with disk (Word 7.0)

IOIA Caps - \$20.00 – Please specify color 1st choice _____ 2nd Choice _____ [black, navy, royal blue, forest green, white, khaki/forest, maroon/black]

IOIA Tees - \$20.00 – Please specify size L % XL % XXL %

IOIA Sew-On Patch - \$7.00 ^ OR 3/\$20 ^ OR 5/\$30 ^

See our Caps and Tees in the *Publications* section of our website, www.ioia.net

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Check Enclosed – Total Amount \$ _____

Visa ^ Mastercard ^ Account # _____

Signature _____ Exp. Date _____

2003 Calendar

October 4-5, 16th Annual "Hoes Down Harvest Celebration" including workshops and other events, presented by Ecological Farming Association, in the Capay Valley, CA; contact EFA, P.O. Box 2, Guinda, CA 95637; 1-800-791-2110, (831) 763-2111 info@hoesdown.org <http://www.hoesdown.org>.

Oct 6-9, "Survival Strategies for Small and Limited-Resource Farmers and Ranchers: A National Outreach Conference," in San Diego, CA; info USDA Risk Management Agency, (202) 690-2803 RMA_mail@wdc.usda.gov; www.rma.usda.gov/calendar/2003.october.htm.

Oct 11-13, Bi-National Farmers Forum, to discuss farm and trade issues of common concern to Mexican and U.S. farmers, hosted by National Catholic Rural Life Conference and other groups, in Des Moines, IA; contact NCRLC, (515) 270-2634; ncrlc@aol.com.

Oct 13-14, Washington State Family Farm Summit, Wenatchee, WA; contact Janet Heath, (509) 682-6620; jheath@wvc.edu, or Kent Mullinix, (509) 682-6625; kmullinix@wvc.edu; or

Oct 17-19, "Revolution from the Heart of Nature," Bioneers Conference 2003, in San Rafael, CA; contact Bioneers, 1-877-246-6337; info@bioneers.org; www.bioneers.org.

Oct 22 - 24, NOSB Meeting, Washington, DC. The Radisson Barcelo Hotel. Meetings are open to the public. Time for testimony is limited, but written testimony is always acceptable.

November 1, Deadline to apply for UC Santa Cruz Farm & Garden Apprenticeship. 6 month course begins in April 2004. 831-459-4140, www.ucsc.edu/casfs/training apprenticeship@ucsc.edu

Nov. 3 - 5, FAO/IFOAM Event preceding the trade conference: "The Production and Exports of organic fruit and vegetables in Asia." See next entry.

Nov 5 - 8, 7th IFOAM Int'l Conference on trade in organic products, Bangkok, Thailand. event@greenetorganic.com www.ifoam.org

November 5-6, "Does the Structure of Europe's Food Supply Chain Work For or Against Our Environmental Objectives," European Food Supply Chains Conference 2003, in Brussels, Belgium; contact John Bodenham, Ethical Corporation, phone +44(0) 207 375 7500; john@firstconf.com (details will be posted when available at <http://www.ethicalcorp.com/food>).

Nov 5 - 7, Natural Products Organic Asia 2003, Singapore Expo, Singapore. 512-267-9036

Nov 6-8, 11th National Small Farm Trade Show & Conference, sponsored by Small Farm Today magazine, in Columbia, MO; contact 1-800-633-2535; smallfarm@socket.net.

Nov 7-9, Carolina Farm Stewardship's 18th Annual Sustainable Agriculture Conference, in Rock Hill, SC; contact, (919) 542-2402; www.carolinafarmstewards.org cfsa@carolinafarmstewards.org;

Nov 7-9, "Sound Farming: Listening to the Environment," Tilth Producers' annual conference and trade show, including one-day symposium, "Organic Farming Principles and Practices," in Bellingham, WA; contact Michael Blakely, (425) 788-0480; or Nancy Allen, (206) 442-7620; nancy@tilthproducers.org.

Nov 12-21, IOIA Basic Farm, Livestock and Process trainings, in Wilsonville, Oregon. See page 3 for details. Info at www.ioia.net

Nov 15, Oregon Tilth's Annual Membership Meeting, Wilsonville, Oregon. See page 3.

Nov 14-16, "Place-based Agriculture: The Economics, Ecology, and Community Ethics Behind Self-Sufficient Farms," National Biodynamic Conference, in Ames, IA; Contact (415) 561-7797; biodynamic@aol.com.

Nov 17, 3rd Annual Iowa Organic Conference, in Ames, IA; contact Kathleen Delate, Iowa

State University, (515) 294-7069; kdelate@iastate.edu;

<http://www.ucs.iastate.edu/1103/organic.htm>.
December 11-13, 2003 Acres USA Conference, Indianapolis, IN. 800-355-5313

January 2-12, 2004, "People, Plants, and Profits: The Culture and Political Economy of Corn in Mexico," a travel seminar sponsored by Land Stewardship Project and Institute for Agriculture and Trade Policy, will be based in Cuernavaca, Mexico; contact trip leader Karin Matchett, Dept. of History, Yale University, (203) 436-2623; Karin.matchett@yale.edu; or Ctr for Global Education, (612) 330-1159; gloaled@augsborg.edu.

Jan 21 - 24 24th Annual Ecological Farming Conference, Asilomar Conference Center, Pacific Grove, CA. Contact (831)763-2111; www.eco-farm.org

Jan 22-25, Annual Southern SAWG Conference, in Gainesville, FL; contact Southern Sust-Agri Working Group (479) 587-0888; or Jean Mills, (205) 333-3504; jeanmills@aol.com (info on 2003 conference is posted at <http://www.ssawg.org/conference-2003.html>).

Jan 23-24, Minnesota Organic & Grazing Conference, in St Cloud, MN; contact Meg Moynihan, Meg.Moyhihan@state.mn.us; or Mary Hanks, (651) 296-1277, Mary.Hanks@state.mn.us.

February 26-28 15th Annual Upper Midwest Organic Farming Conference in La Crosse, WI; contact Midwest Organic and Sustainable Education Service (MOSES), (715) 772-3153; info@mosesorganic.org; <http://www.mosesorganic.org/umofc/Flyer04.pdf> (conference flyers will be available in mid-December).

EcoLOGICA invites IOIA to Costa Rica for our 2004 Annual General Membership Meeting. IOIA accepts! The event will include Advanced training in both Spanish and English. Dates have not been set yet, but the 'window' is **Early to mid-March**.

Keep IOIA Strong - Lend Your Strength And Get Involved!



INDEPENDENT ORGANIC
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