

The

Inspectors' Report

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NOSB Symposium on Pasture held April 19

DEADLINE FOR COMMENTS ON THE NEW NOP LIVESTOCK REGULATIONS IS JUNE 12

What will the new NOP Livestock regulations for pasture for dairy animals look like? On April 14, NOP posted a Advanced Notice of Proposed Rulemaking (ANPR) with request for comments in the Federal Register, exploring the role of pasture in organic management of ruminant animals—particularly dairy animals. The ANPR gives a history of the pasture issue as it relates to the development of the NOP standards and the discussion surrounding the issue since the standards were implemented in October 2002. The ANPR, including information on how to comment, is available at www.ams.usda.gov/nop under Today's News for April 10.

The NOSB pasture symposium, held in Pennsylvania on April 19, included comments from dairy farmers and dialogue between NOSB members, several certifiers, and NOP staff. Certifiers represented were in common agreement that closing two major loopholes would go a long way toward compliance with the intent on pasture:

- Changing 'temporary confinement based on stage of production' to 'stage of life'.
- Changing 'access to pasture' to 'grazing pasture during the growing season'.

There was less agreement about requirements for precise numbers and the difficulty of verifying compliance with them. The current NOSB recommendation specifies a minimum of 30% Dry Matter Intake for 120 days annually.

See www.ams.usda.gov/nosb/transcripts/April2006/041906DairySymposium.pdf for the complete transcript of the NOSB and page 8 for a first-hand report from IOIA Inspector Member **Harriet Behar**. The most recent NOSB recommendation is also available at www.ams.usda.gov/nosb/FinalRecommendations/Aug05/PastureGuidance.pdf É

Changes to NOP Regs Imminent

On April 27, USDA published the Proposed Rule to Revise NOP Regulations to comply with the final court order in the *Harvey v. Johanns* lawsuit and implement the 2005 amendments to the Organic Foods Production Act of 1990.

The deadline for public comment was May 12. In spite of a groundswell of protest to the short comment period, NOP stood fast. In their defense, USDA cited the original court order that required USDA to publish final revisions to the NOP within 360 days of the court order, or by June 4, 2006. Inspectors should keep alert to the final wording of the rule, due imminently.

The Proposed Rule

- Clarifies that non-organically produced products listed in section 205.606 of the regulations may be used as ingredients in or on processed products labeled as "organic" or "made with" organic ingredients, only when such organic products are not commercially available.
- Revises section 205.236 to eliminate what is commonly known as the "80/20" feed provision, replacing it with a dairy herd conversion allowance for crops and forage from land included in the organic dairy system plan of a dairy farm that is in its third year of organic management to be fed to the converting animals.

That's it. No surprises there. These were widely publicized and expected changes. But did this proposal go far enough? USDA said yes, that they were amending only what had been mandated for them to change, by either the lawsuit or Congress. Many commenters said, "No".

What was missing, according to some comments?

Verifying 3rd year transitional dairy feed: Who will verify compliance? The new rule does not specify that inspection is required as part of the verification process.

Young dairy stock: Many comments asked the USDA to take this opportunity to remove the ambiguity and clarify that once a dairy farm is converted to organic production, all replacement stock should be organic from the last 1/3 of their gestation. The proposed rule remained silent.

Synthetic ingredients: Not addressed. The supplementary info published with the Proposed Rule, stated, "The USDA will not have to revise the NOP regulations to prohibit the use of synthetic ingredients in processed products labeled as organic or restrict these products' eligibility to carry the USDA seal". OTA announced their take on April 25, "There are no changes in the way the rule treats synthetics in processed products. This includes no change to the criteria for reviewing and evaluating synthetic materials for processed products. Therefore, the rule for synthetics in processed products is restored to the original rule". That all still remains to be seen, depending on how much the NOP modifies the [see **Regs**, page 4]

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....And More!

In Brief...

Volunteers Wanted

Do you have a special talent?

IOIA has a Wish List:

- Grant Writers
- Fund Raisers
- Fund Raising Ideas
- People with experience in curriculum development or adult education
- Members who will volunteer as representatives with organizations IOIA is involved in (i.e. IFOAM, OTA)
- Membership Committee Chair
- File cabinet
- Advertising Skills

Contact the IOIA office if you'd like to get involved!

IOIA Member on OTA Board

Past IOIA Board member Dag Falck has recently been elected to a Canadian seat on the OTA board of directors.

In a recent email to the IOIAForum, Dag wrote, "Partly for the reasons of the confusion and uncertainty resulting from the Harvey/OFPA changes, I have stood for election to the OTA board...I intend to offer my best effort and experience to help lead OTA to be the best trade association possible for the furtherance of organic agricultural practices and organic integrity of food and fiber.

"I invite you to e-mail me any key comments you as an OTA member (through IOIA) would like to see OTA address over the next year.

"I can't promise a separate response to each, nor that all your requests will be acted upon. However as a new voice on the OTA board I will let your interests guide my participation.:

You can contact Dag at: dfalck@naurespath.com

Organics Booming

The International Federation for Organic Agriculture Movements (IFOAM) estimates the worldwide demand for organic produce to be growing at 20% a year — a figure well ahead of the supply rate.

In Australia, the number of accredited organic farmers is expected to grow by 20-30% in the next three years.

2006 Membership Directory Update

Please make the following changes to your 2006 Membership Directory. 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 2007 Hardcopy Membership Directory or can be viewed on the 2006 Online Directory.

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WELCOME RETURNING FORMER MEMBERS (NOT PRINTED IN THE 2006 DIRECTORY) - INSPECTOR MEMBERS:

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[See Updates, page 17]

IOIA BOARD OF DIRECTORS

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



Upcoming Trainings

St. Paul, Minnesota IOIA and Minnesota Crop Improvement Association (MCIA) will cosponsor Organic Livestock Inspector training the week of May 22-26, 2006 at the University of Minnesota. The course will be limited to 15 participants and use USDA National Organic Program (NOP) standards as a reference. Please contact Jon Anderson at ande8172@tc.umn.edu or 612-625-7766 for more information.

JAPAN Japan Organic Inspectors Association (JOIA) has scheduled IOIA Organic Farm Inspectors training to be held June 1-3, 2006 and IOIA Organic Process training to be held June 4-6, 2006. Both courses will be instructed in Japanese using JAS as organic reference standards. Mutsumi Sakuyoshi will be the instructor for Farm course and Ekuko Asano will be the instructor for Process course. The location of the courses has not yet been determined. For further information please contact the instructors at mu-saku@cap.ocn.ne.jp or maruyama@abc-food.co.jp.

St. Ann, JAMAICA IOIA and The Jamaica Organic Agriculture Movement (JOAM) will offer Basic Organic Farm Inspector course at the Eltham Training Centre in St. Ann. The course is to be held June 27-30, 2006. The JOAM standards will be used as reference. Please contact Tracy Ann Logan at 876- 842-2177 (telephone), 876-977-1075 (fax) or at zamia_br@yahoo.com, joampr@mail.com for further information.

Binghamton, New York IOIA and NOFA-NY Certified Organic will cosponsor Organic Farm, Livestock, and Processing Inspector Training at the Best Western Binghamton Regency Hotel and Conference Center in Binghamton, New York on September 20-28, 2006. Each course includes 3 days of in-classroom instruction including a field trip to a certified organic operation, plus ½ day for testing. In addition, Day 1 of both courses, “Organic Basics”, is scheduled for September 20 and September 24. “Organic Basics” attendance is required to receive a Certificate of Completion for any of the 3 courses, but need only be attended once. Livestock field trips will include dairy operations and farm field trips will include vegetable production. For more information about NOFA-NY or NOFA-NY Certified Organic, please visit www.nofany.org.

Binghamton is located in Broome County, in south central New York. Local events include Apple Fest in Endicott on Sept. 23 and Wine Fest on Sept. 24. Binghamton is known for its 6 restored antique wood carousels and a locally invented Spiedie Sandwich. Local attractions include Antique Row, The Cider Mill, and the Binghamton Farmer’s Market. Fall foliage should be an added bonus in September. For more information about Binghamton, please visit www.binghamtoncvb.com. Info and application for the trainings will be posted at www.ioia.net as soon as available. Contact the IOIA office for more information.

Oceanside, California IOIA and Quality Assurance International (QAI) will cosponsor Basic Farm and Processing Inspector Trainings, running concurrently, at Mission San Luis Rey in Oceanside, California on November 6-10, 2006. Each course includes 3 days of in-classroom instruction including a field trip to a certified organic operation, plus ½ day for testing. Day 1 of both courses, “Organic Basics”, is scheduled for November 6. “Organic Basics” attendance is required to receive a Certificate of Completion for either course, but need only be attended once. For more information about the location, see www.sanluisrey.org. Info and application for the trainings will be posted at www.ioia.net as soon as available. Contact the IOIA office for more information.

Encinitas, California

IOIA will sponsor Advanced Organic Inspector Training on March 2-3 in conjunction with the 2007 Annual Meeting on March 4. Details are pending and will be posted at www.ioia.net as soon as available.

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

IOIA Scholarships Available for Organic Inspector Training

IOIA accepts applications for the annual Andrew Rutherford Scholarship Award, which provides full tuition for an IOIA-sponsored organic inspector training course during the following year.

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.

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

For application materials and information on IOIA training programs, 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 October 1. Scholarship recipients are notified by December 15.

2007 AGM Heads West

MARK YOUR CALENDARS FOR THE 2007 IOIA ANNUAL MEETING!

Where: beautiful Encinitas, California, about 30 miles north of San Diego at the Best Western Encinitas Inn & Suites.

San Diego (SAN) is the closest airport, with shuttles, rental cars, buses, or trains available to get from San Diego to the hotel. Day trips to Mexico are not difficult to arrange. The weekend following the AGM is the Expo West in Anaheim, for those interested in scheduling both events into one trip.

The AGM will be preceded by our first conference-format advanced training, with some concurrent sessions. Suggestions for session topics are encouraged and welcome.

Please take a moment to visit www.bwencinitas.com to check out the facility where for lodging, eating, and meeting for the training and AGM. Nearly all rooms have an ocean view. Also, www.qbgardens.com will give you a look at the beautiful Quail Botanical Gardens, where concurrent sessions will be held in Larabee House. Quail Gardens features over 35 acres of exhibits, including rare bamboo groves, desert gardens, a tropical rainforest, and California native plants.

Notes from the ITM

By Lisa Pierce, Int'l Training Manager

Last year IOIA collaborated with other organizations to hold a total of eight Cosponsor managed trainings. This year we are very busy with eight regional trainings completed or in process and discussions with other potential Cosponsors under development.

Special thanks to IOIA Trainer Humberto Gonzalez of Costa Rica who has been instrumental in establishing closer links between IOIA and BCS Oko Garantie GmbH. Together, in 2006, we have cosponsored trainings in Costa Rica and Ecuador and are investigating a training in Nicaragua.

IOIA Trainer Monique Scholz and inspector member Sue Baird, have teamed up to do an organic farm inspector training in collaboration with Clemson University of South Carolina. This customized 4.5 day training to be held the week of August 7, 2006 is an exciting transitional step for IOIA. The goal of the first two days is to train extension agents to assist local farmers who are

transitioning to organic production. The agents will not be serving as organic inspectors and will not require IOIA organic inspector certificates of completion. Local persons interested in becoming an organic inspector will attend two day course for extension agents plus two more days focusing on 'how to inspect' and participating in a mock inspection field trip. This will be first IOIA course with intent of training non-inspectors. We hope that our collaboration with Clemson University will be harbinger of new format and scope for future IOIA trainings.

Regs, from page 1

proposed rule based on comments received. No matter how one analyzes the changes, the Congressional change last November and the Proposed Rule did not restore the pre-Harvey rules exactly.

Among those who voiced their concerns with the proposed rule and commented in detail was Jim Riddle, former NOSB Chair. He urged the USDA, "to issue a Policy Statement affirming that all substances used in or on processed organic products, which have direct contact with processed organic products, are considered ingredients under the OFPA and its implementing regulations. As such, all substances used in or on processed organic products are subject to National List procedures and must be reviewed by the National Organic Standards Board". And further, "to conduct rulemaking to amend the definition of "ingredient" to assure that all substances used in or on processed organic products are considered ingredients under the OFPA."

He says in his comments, "Congress amended OFPA to allow synthetic ingredients on the National List, not synthetic substances." He quotes the Federal docket "On November 10, 2005, Congress amended the OFPA by permitting the addition of synthetic substances appearing on the National List for use in products labeled "organic", adding that the quoted statement is not completely accurate. Riddle points out that "It is important to note that Congress did not amend Section 2105 (6504) of OFPA, which reads, "to be sold or labeled as an organically produced agricultural product under this title, an agricultural product shall - (1) have been produced and handled without the use of synthetic

Notes from the Chair will return next issue. Our illustrious leader **Luis Brenes** was inspecting in Paraguay at the time of newsletter production....

chemicals, except as otherwise provided in this title.", even though they did amend Section 2111 (7 U.S.C. 6510) of the OFPA, to read, "(a) IN GENERAL. - For a handling operation to be certified under this title, each person on such handling operation shall not, with respect to any agricultural product covered by this title - (1) add any synthetic ingredient not appearing on the National List during the processing or any postharvest handling of the product;"

Riddle and others reminded the USDA that, "As amended, there is no allowance in OFPA for the use of synthetic substances during handling, except for the use of synthetic ingredients that are on the National List [7 U.S.C. 6510(a)(1)]. Other synthetic substances, unless classified as ingredients under the Act and regulation, remain prohibited during handling."

Riddle and others urged the USDA that "In order to allow the continued use of synthetic substances, such as processing aids and adjuvants, and to protect the USDA from future legal action, USDA must clarify through rulemaking and guidance, that all substances used in or on processed organic products, which have direct contact with organic processed products, are categorized as "ingredients" under regulations implementing the OFPA. All such ingredients must be subject to the National List process."

He also urged the NOP to withdraw the Policy Statement of December 12, 2002, entitled, "Synthetic Substances Subject to Review and Recommendation by the National Organic Standards Board When Such Substances are Used as Ingredients in Processed Food Products." This policy posted on the NOP website specifically exempts an entire class of FDA-listed "Food Contact Substances" from the National List process and NOSB review.

In summary, many consumers feel that what goes into an organic product MUST be on the National List AND listed on the label as an ingredient AND subject to NOSB review, including indirect food additives such as processing aids and boiler chemicals. In meeting that expectation, the Proposed Rule fell short. E

Notes from the ED

By Margaret Scoles, Executive Director

IOIA Office: Right on the heels of celebrating the expanded office space, we were disappointed to learn that the building is now for sale. Temporarily at least, we'll stay right here and enjoy every day, but we might be looking for another space to rent.

ATO, Chicago: Special thanks to BOD members **Maarten Samsom** and **Garry Lean**, as well as Inspector Members **George Danner**, **Jennie Clifford**, **Fred Ehlert**, **Bob Durst** and **Helene Bouvier** for their help staffing the IOIA booth in Chicago. I did not attend. The IOIA display was spiffed up for this show. Some organic folks seem to be gravitating to the other associated Chicago shows, such as the Fancy Food Show, rather than ATO. However, good attendance was reported. The NASOP/OTA partnered, three-day **North American Summit on Organic Production and Marketing**, the first of its kind, was a big success, with over 300 attendees, at least half of whom had never attended to ATO show and were organic newbies. Garry attended the **Canadian aspect of the NASOP Summit** and represented the Canadian sector with a presentation on a panel called "Organic Market Trends, moderated by Helene.

2008 AGM: With the help of Inspector member **Lidia Giron**, we are investigating **Guatemala** as a potential location in 2008.

RMA Grant Sequel? NCAT and IOIA are working on another grant proposal that would hopefully duplicate the success of the Southern RMA project last year with another in the southeastern US states.

ISO Accreditation for Inspectors and/or IOIA Accreditation? Peter Holtmann of RABSQA (Australia) is in discussion with IOIA about potentially developing RABSQA ISO Accreditation criteria for organic auditors or for inspector training programs. This will likely be a long-term discussion, but it is a good one to have on the table.

Reviewer Training for Certifiers? With most certification agencies due for re-accreditation through USDA in 2007, IOIA is fielding in increasing number of inquiries about trainings for reviewers and other certification staff. Nothing definite so far.

OCIA JAS: I am among the OCIA inspectors who've been grumbling about taking the OCIA JAS workshop in La Crosse for \$30, only to receive a message

later stating that I'd need to participate in a 2-hr phone conference at the additional cost of \$100. I wrote to OCIA on behalf of inspectors in general, protesting the requirement, the cost, and the timing. I pointed out that most inspectors do not receive more pay for JAS inspections, so it doesn't seem fair that inspectors should bear the added cost. So far, it appears that no change can be expected in their policy.

I signed up for a conference call as continuing ed. Most inspectors will hopefully be able to recoup their cost of the call by amending chapter contracts so chapters bear the added cost.

Alex Moreno and **Lebi Perez** of OCIA both kindly responded informally. Apparently OCIA had the choice of skipping a year of providing JAS certification or doing things in a rush. Some of that rush

fell upon inspectors. In the beginning of February 2006, MAFF posted an English version of the revised Japanese standards on their website. At that time, certification agencies still had no idea whether they would obtain accreditation. MAFF decided to give a list of granted accreditations in a biweekly basis. And the enforcement of the new law began March 1!

There are indeed 2 ways to get product into Japan: JAS certified or JAS equivalency. The US and several other countries have equivalency agreements with Japan, but Canada is not on that list of countries. Organic product from Canada that is exported to Japan must be fully JAS certified, so Canadian inspectors are particularly affected by the new procedures and requirements. Also, according to some certifiers, many companies in the US or buyers in Japan do not accept JAS equivalent product, in spite of the agreement between the two countries. A trader in Japan might be interested in certified product only and does not want to bother with certification issues for equivalency. Producers/repackers in the USA must obtain certification or face a reduction in

the number of potential buyers in Japan. Only those significantly processing in the USA can certify their facilities and sell certified JAS product, regardless whether the raw grain was JAS equivalent or JAS certified.

Best wishes for a good inspection season — I'm looking forward to doing the smallest number of inspections I've ever done in one season (about 20).

Different from our usual routine, IOIA had no large spring training this year. Two basic trainings have been organized in NY and CA for the fall; most of the summer will simply be receiving applications. Things are already quiet here, as most of you are fully engaged inspecting. I'll be spending most of the summer happily working on the **in-house project to upgrade training curriculum**, assisted

by **Lisa Pierce**, instead of the usual summer work of putting together trainings, traveling, or doing inspections. **Your ideas for improving the basic curriculum are welcome.** What tools do you wish you had for inspection work?

IOIA's fun scoop is our new **coffee business**. The office smells so good! IOIA capitalized on increased space in the office by adding an organic coffee line. About 40 people attended the Grand Opening on May 5 to sample the brew and eat bread baked from MT organic flour. Still an experimental venture, IOIA carries 17 varieties of fresh roasted certified organic, certified Fair Trade whole bean coffees. Orders are taken weekly and filled by a small Montana roaster, Yellowstone Coffee Roasters of Bozeman.

A real bonus this year is the great spring moisture with a great display of wildflowers. My husband and I made the 400 mi. drive this weekend for a visit with inspector member Bob Herdegen. I was delighted to have a solitary mountain hike with an immense variety of wildflowers, including a white shooting star. A special event here in the office was my son's college graduation party and art reception. Have a good summer! É



NOP Pasture Comments Due

USDA's Agricultural Marketing Service has posted its advanced notice of proposed rulemaking concerning access to pasture for livestock. The notice appeared in the April 13, 2006, Federal Register, http://www.access.gpo.gov/su_docs/fedreg/a060413c.html, under the Agricultural Marketing Service. Comments, due by June 12, can be e-mailed to NOP.Livestock@usda.gov.

NOP Posts Proposed Rule for Addressing Harvey Suit Issues

The National Organic Program has posted on its web site a proposed rule for addressing the final court order concerning the Harvey v. Johanns case and amendments to the Organic Foods Production Act related to the 80-20 feed exemption and materials placed on Section 205.606. See the postings listed under April 25 at www.ams.usda.gov/nop/TodaysNews.html.

OTA Wants New "Made With" Rule

As more than 80,000 public comments reached the National Organic Program before the May 12 deadline on new rule making, the Organic Trade Assn. called for changes that would allow the continued use of non-organic agricultural ingredients in "made with" products.

The OTA offered the proposal because under the NOP rule implementing changes for Section 205.606, blanket approval of these ingredients would no longer be allowed. Instead, each would have to be petitioned on the National List. The impact on food processors would be dramatic. "Hundreds, if not thousands of these petitions, would need to be filed and approved," the OTA said, "by the NOSB and approved by the NOP before the deadline for compliance imposed by the Country Court for June 9, 2007."

The trade organization proposed adding a new sub section to the rule entitled: "Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as made with organic ingredients". Moreover, the requirement for commercial availability should be eliminated since made with organic products do not need to use organic ingredients, the OTA said.

The NOP proposal was designed to comply with the Harvey v. Johanns court

order, which no longer allowed the blanket use of ingredients that were not organic. OTA also wants a new section under 205.606 that would be entitled: "Nonorganically produced agricultural products allowed as ingredients in or on processed products labeled as organic". The "made with" products would be covered in the other section.

Complicating the issue is the fact the National Organic Standards Board said that 205.606 has been erroneous for a long time because it refers to "made with" products and the Organic Foods Production Act has no provision for that.

In the past, the NOSB called for several technical corrections that included cutting the "made with" language, but no action was ever taken by the NOP.

Former NOSB member Rod Crossley called for cutting out the section entirely. "This requirement is in violation of the OFPA as those products are considered to be naturally occurring plants under the act," Crossley said.

However, the OTA contends that the NOP chose to exercise its discretion to allow the blanket listing of non organic agricultural ingredients and the Harvey decision did not affect that authority. However, it is not appropriate to make such a change now because it is outside the scope of the Harvey decision, OTA said.

The OTA praised the NOP for keeping strict criteria for evaluating synthetic substances before they are put on the National List. "When Congress amended OFPA in 2005," the OTA said, "to continue to allow for synthetic substances on the National List, it was essential that these criteria remain in the regulations as a safeguard and this is why we support their continuation."

Source: organic Business News Online

Moving Closer to Organic Research \$\$\$

As a first step in the long process of garnering additional funds for organic farming research, the U.S. House of Representatives recently passed an amendment to its Agriculture Appropriations Bill that would increase funding for an organic research competitive grant program. OTA, along with the Organic Farming Research Foundation, NOFA and other groups involved in sustainable agriculture, have been seeking additional funding for

organic programs through the yearly appropriations process.

The amendment increases funding from \$1.8 million to \$5 million for organic research. The amendment was co-sponsored by Representatives Rush Holt (D-NJ-12), Peter DeFazio (D-OR-04), Ron Kind (D-WI-03), and Jim Leach (R-IA-02). The funding would support the Organic Transitions Program that funds the development and implementation of research, extension, and higher education programs to improve the competitiveness of organic producers. The Organic Transitions Program is administered through the Cooperative State Research, Education, and Extension Service's (CSREES) Integrated Organic Program.

The House passed the entire Agriculture Appropriations Bill on May 23. The U.S. Senate still must vote through committee and a floor vote. Once the Senate votes on its agriculture appropriations bill, a conference committee of House and Senate members then will reconcile differences between the two. Once agreed upon, it will be passed to the President to sign. Holding this increased funding until final passage of Agriculture Appropriations for 2007 will entail much work.

NOP Seeks Nominations for Four Seats on NOSB

The USDA is seeking nominations to fill four upcoming vacancies on the National Organic Standards Board (NOSB). The positions to be filled are: organic handler (1 position), scientist (1 position), consumer public interest (1 position), and an environmentalist (1 position). The Secretary of Agriculture will appoint a person to each position to serve a five-year term of office to run Jan. 24, 2007, until Jan. 24, 2012. Written nominations, with cover letters and resumes, must be post-marked **on or before July 14**. Send nominations to Katherine E. Benham, Advisory Board Specialist, USDA-AMSTMP-NOP, 1400 Independence Avenue, SW., Room 4008-So., Ag Stop 0268, Washington, D.C. 20250. For further info, contact Katherine Benham (phone: 202-205-7806; e-mail: katherine.benham@usda.gov; fax: 202-205-7808).

Canadian Regulatory Update

The Canadian Organic Advisory Board (COAB), which owned the trademark "Canada Organic," has agreed to release it

for use by the Canadian Food Inspection Agency (CFIA) for the coming Canadian organic regulation.

Mexico Standard Online

IOIA has the Mexican Organic Standard posted on our website at www.ioia.net/corner.

Please note that there is currently no English translation that we are aware of. The law was adopted on February 7, 2006. Many agree that that it appears to be very "loose" and certainly not written like the NOP. There is still hope, as the regulations need to be written detailing and in support of the law.

Several of the large growers are getting involved and meetings are being held in order to bring some guidance to the writing of the regulations and to maintain the trust of the consumer. In this regard, one of the big problems to surmount is to bring change to the law that requires all seed brought into (or used in) Mexico be treated. In order to meet the NOP regulations, clients have to break the law, or go through the very arduous task of requesting a waiver to the seed treatment requirement. Thanks to Lois Christie for providing text of the law and the above comments.

Colorado State U Now Offering Organic Degree

The Department of Horticulture and Landscape Architecture and the Department of Soil and Crop Sciences at Colorado State University have announced an Interdisciplinary Program in Organic Agriculture, set to launch during the Fall 2006 semester and currently accepting students. For more info, go to <http://organic.colostate.edu/>.

OTA Has New Board Lineup

Jesse Singerman, currently of Roundy's, Inc., has taken up the reins as president of OTA at OTA's annual meeting, held May 6 in Chicago. Other officers include **Julia Sabin** of Smucker Quality Beverages, vice president representing the United States; **Hélène Bouvier** of Minnewashta Valley Organics Canada, Inc. (IOIA member), vice president representing Canada; **Luis Acuña** of CF Fresh, secretary; and **Chuck Marcy** of Marcy & Partners, treasurer. In recent balloting, **Phil Margolis** of Neshaminy Valley Natural Foods Distributor, **Lynn**

Clarkson of Clarkson Grain Company, and **Maria Morgan** of Small Planet Foods, Inc., were re-elected to the board, and **Dag Falck** of Nature's Path (IOIA member, see page 2) was elected the new Canadian representative. The board also selected **Todd Linsky** of Cal/Organic-Grimmway Farms to fill an appointed board position. All are three-year terms.

USDA Posts Report on Pet Food Task Force

The National Organic Program has posted the report of the Pet Food Task Force on the web. It is available at:

<http://www.ams.usda.gov/nosb/meetings/OrgPetFood.pdf>.

Kiwi Gov't to Boost Organic Growers

New Zealand's Agriculture Minister Jim Anderton has announced that more than \$2 million will be provided in this year's budget to cover three years of funding for an advisory service for organic farmers and growers and for those converting to organic production. The advisory service funding will be in addition to a \$1.5 million government grant provided as bridging finance for a new national body for the organic sector.

Green Party organic spokesperson Sue Kedgley says the hope is to have 200 farmers a year converting from conventional production. Organic grower and retailer Jim Keble says the need to increase the number of organic growers is urgent because stores are finding it increasingly difficult to get organically-grown fruit and vegetables.

www.tvnz.co.nz

OCIA Int'l Receives USDA ISO-65 Accreditation

The Organic Crop Improvement Association International (OCIA), was approved by the USDA on April 13 to operate an ISO Guide 65 Program for certification services. Adherence to the USDA ISO Guide 65 Program ensures that the certification agency operates a certification system in a consistent and reliable manner. The USDA ISO Guide 65 Program is available to companies that operate certification standards for livestock, meat, seed, or other agricultural products or services.

To operate an approved USDA ISO Guide 65 Program, certification agencies must submit documentation to the Audit,

Review and Compliance Branch (ARC) and successfully pass a conformity assessment and accreditation audit. The ARC conducts voluntary conformity assessments and accreditation audits for certification agencies to determine compliance to the International Organization for Standardization Guide 65:1996 General requirements for bodies operating product certification systems.

OCIA had chosen to switch its ISO 65 accreditation from the USDA, while applying to the American National Standards Institute (ANSI). With associates located across the globe, accreditation through ANSI would have helped expedite OCIA's future certification interests in Europe.

"When we learned that accreditation with ANSI would take longer than anticipated, we made the decision to reapply for the USDA ISO 65 Program," said Jeff See, Executive Director. "Having ISO 65 through the USDA guarantees that OCIA is doing what it says it will and that we are maintaining the integrity of organic products," he said.

First IFOAM Conference on Organic Wild Production an Impressive Success

Teslic, Bosnia and Herzegovina, May 5th 2006 - The First IFOAM Conference on Organic Wild Production created greater awareness and understanding of organic wild production. From May 3rd to 4th, experts from 40 countries worked together to establish the state of the art in organic wild production. The conference has demonstrated unequivocally the worldwide interest in sustainable wild collection.

Sustainability was one of the primary themes covered by the conference, and the ecological, social and economic implications of wild collection were considered. Discussions centered on the role that standards play in guaranteeing sustainable use, a guarantee both for collectors and consumers. The conference made significant advances in aligning the organic wild collection sector.

OCIA Standards, Bylaws Online

Go to www.ocia.org. Click on "Forms & Documents" in the yellow box. The link will take you to a web page where you can do a document search. Type in the keywords "Standards" and "Bylaws."

The Issue of Pasture

By Harriet Behar

On April 18 and 19, 2006, the National Organic Program hosted a Pasture Symposium to gather information and help both NOP staff and the National Organic Standards Board members consider the various issues involved in the role of pasture in the production of livestock, especially dairy cows, and if the organic regulations should be changed. Over 300 interested folks attended, many of them organic dairy farmers from around the country, in addition to the NOSB and the NOP staff.

The issue of pasture has been a contentious one over the past few years, with discussion over whether lactating dairy animals should be mandated to be out on the pasture, as well as how much pasture is sufficient to meet the organic rules. Over 8 hours was spent over two days, with 4 panels presenting various viewpoints.

Natural resource management and pasture was discussed in the first panel, with all panelists (ATTRA, NOFA-VT, NRCS) stating that pasturing animals was both beneficial for the land as well as the animals. Many scientific journals were cited with proof that pasture was a good way to capture and hold nutrients from manure as well as offering cattle the high fiber diet they need for good health.

Animal and herd health management was discussed next, with veterinarians, Agricultural Research Service and university professors discussing how pasture affects overall animal health. Hoof and foot problems were significantly lower when cows were pastured, as well as less inflammatory diseases such as mastitis were found on pastured animals. Lower uterine infections and better reproductive health were also cited from numerous scientific journals, as well as young stock fared better on pasture than without it. Cows tend to eat more at dawn and dusk, and to ruminant in the mid-day. To optimize the forage percentage from pasture, it is best to allow cattle their pasture time in the morning and late afternoon, and not have them fill up on grain or TMR before they go out on pasture in the morning.

Higher rates of conjugated linoleic acid were found in milk from pastured cows than nonpastured cows. There has been some research to show this CLA to have health benefits for humans who consume this milk.

The panel of organic dairy farmers had a few who did not necessarily favor the proposed pasture regulation change that is now accepting public comment until June 12, 2006. Part of

this proposed rule change would include the goal of grazed feed providing greater than 30 per cent of the dry matter intake on a daily basis during the growing season but not less than 120 days. One farmer from California stated he did not have enough days in his climate where it could sometimes be too dry or too wet for pasturing. Others felt the calculations for determining the 30 per cent dry matter intake could be too cumbersome. Another farmer felt that if the cows were healthy, the incorporation of pasture should not be mandated and that animal health should be the primary goal of organic production. Other dairy farmers, both large (over 3300 mature cows with 4500 acres of pasture) and smaller 100 cow sized farms, stated that pasture is an integral part of their holistic system and strongly supported a clear and enforceable pasturing standard.

Certification personnel from Pennsylvania Certified Organic, California Certified Organic Farmers and Oregon Tilth Certified Organic all discussed the problem with having specific numbers that have to be met, with concern that if the herd only had 119 days instead of 120 days of pasture, does this mean the operation is decertified. Other certification agencies in the audience stated they had good methods to help with determination of dry matter intake and that 120 days was a minimum amount of time, with just about every area in the country able to meet this standard, especially if the pasture could be irrigated during the very dry months.

Lastly, the consumer perspective was provided with Whole Foods market sharing their survey results showing their consumers expect organic dairy animals to be grazing pasture. The NOP also paid a consumer survey firm to do specific research on why consumers buy organic dairy products with no hormones and organic feed for the cows the first two reasons (87%) and pasturing of cows coming in at about 72% in importance.



Overall, there was high recognition of USDA organic seal, with consumers feeling comfortable that there is consistency in the meaning of organic. Recent media attention on the pasture issue may be

damaging this feeling of comfort and there was concern that the organic community should be very careful, especially targeting certain organic brands as being less than desirable. It was clear from the consumer surveys that organic dairy is the gold standard with very high consumer expectations, including 69% stating that cows should be grazing pasture. Few customers surveyed (Whole Foods questioned over 18,450 people in one day) could fathom that regulations could require less than their expectations. By hosting this symposium, the NOP has showed their willingness to obtain good information from a variety of sources and constituencies. They is still time to go to the NOP website, read their proposed change to the regulation and give your comment by June 12th.

The website is

<http://www.ams.usda.gov/nop> Go to the Today's News section and open the document posted on April 10th for more information. The consumer survey paid for by the NOP as well as a full transcript of the dairy symposium will be put on the NOP website in the next few months.

Seed, from page 17

that can be scientifically altered to resist pests or disease. Others say the seeds are needed to control pests and keep food affordable.

Douglas said the discussion about the use of genetically engineered seeds in Vermont would continue. He said he'd asked the agriculture secretary to bring together conventional and organic farmers to try to resolve the issues related to the seeds' use.

Advocates said they would continue to push for farmer protection from contamination from genetically engineered seeds.

<http://www.burlingtonfreepress.com/apps/pbcs.dll/article?AID=/20060516/NEWS02/605160307/1007/NEWS05>

The First IFOAM International Conference on Animals in Organic Production

Online Registration Now Available

August 23rd - 25th 2006

University of Minnesota Continuing Education and Conference Center
St. Paul, MN, USA

Organic livestock production is growing rapidly throughout the world, and sales are anticipated to increase dramatically in the coming years. Although organic livestock production has made significant advances over the last several decades, navigating complex regulatory frameworks and dealing with challenges facing the sector such as securing high levels of health and welfare in organic livestock systems need to be addressed on an international level. In addition, the organic movement needs to take advantage of and share the vast knowledge about organic livestock management practices that has been accumulated, from feed supply to market management.

This conference will focus on important issues concerning organic livestock and animal husbandry. It will concentrate upon health and food safety in organic livestock production systems, marketing trends, innovation in organic livestock production systems and livestock breeding strategies. Key figures from around the world will present the diversity of organic livestock systems, including opportunities and challenges on the horizon.

Representative list of conference topics

Livestock standards and regulations
Meeting organic livestock standards around the world
Livestock conversion issues
Prevention and treatment of diseases
Feed
Trends and opportunities in organic livestock production
Statistics on organic livestock
Consumer demand
Price comparisons

Economic studies
Establishing market niches
Increasing profits
Barriers to organic livestock production
Organic dairy marketing failures in the United Kingdom
Animal health and food safety in organic livestock production systems
Markets - terms and definitions; market structure and analysis; quality assurance; processing and distribution; and trends in consumer markets

Current inspection and certification systems for animal health and welfare
Farm level practices on animal health and quality aspects of organic livestock production
Parasite control with minimal medicine inputs
Animal stress minimization
Best practices for the production and management of various animal species
Livestock breeding

Register for the conference online at:
<https://shop.ifoam.org/animals/index.php>

Conference Coordinator - Jim Riddle

Coordinator for Organic Outreach, University of Minnesota
31762 Wiscoy Ridge Road
Winona, MN 55987
Ph/fax: 507-454-8310
Cell: 507-429-7959
Email: jriddle@hbci.com

A conference registration brochure is also available on the IFOAM website:
http://www.ifoam.org/events/ifoam_conferences/pdfs/Animal_Production_Web.pdf

For further information about the conference, including opportunities for sponsorship, contact Neil Sorensen, Manager, Communications and Events, at n.sorensen@ifoam.org



IOIA Advanced Organic Inspector Training, La Crosse, Wisconsin

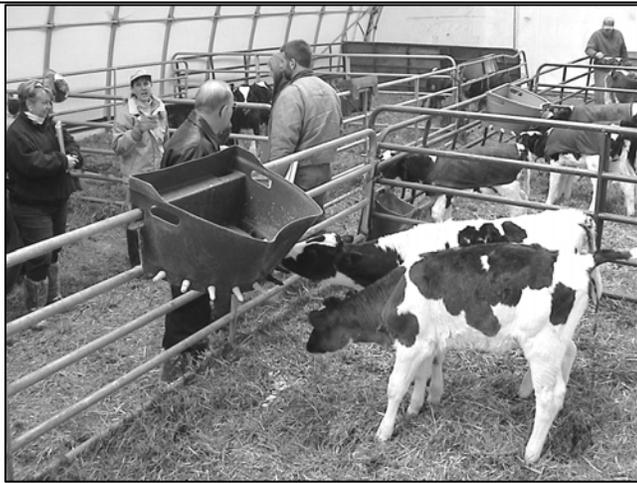
Day 1: Despite the best efforts and coordinated preparation of **Tony Fleming** and host facility Organic Valley, success of a group audit trail exercise was mixed. Perhaps audit trail doesn't work in a group? Large group size was indeed a challenge. The group toured Westby Creamery and Chaseburg Creamery in the morning before going to Organic Valley headquarters in La Farge for lunch and the afternoon exercise. **Jo Ann Baumgartner** of the Wild Farm Alliance gave a special evening presentation on Biodiversity and presented each participant with a copy of the glossy, color 32 p. *"Biodiversity Conservation: An Organic Certifier's Guide"*.

Day 2: Thirty members earned Certificates of Completion for the IOIA Advanced Training in La Crosse, Wisconsin on Feb. 21-22. Local Trainer **Patti Bursten Deutsch** developed a packed agenda. Top rated visiting speakers were **Mark Bradley**, NOP Assistant Deputy Administrator; and **Emily Brown Rosen**, Organic Research Associates. Popular local speaker/IOIA Trainer/former NOSB Chair **Jim Riddle** spoke during a lunch-time presentation to an audience that included the advanced group, *Train the Trainer* workshop participants, and the OCIA AGM. Other top rated local speakers were **Daniel Gilbertson**, local vo-ag instructor, and veterinarian **Dr. David Brown**. Dr. Brown and Emily reviewed the extensive Livestock Materials Quiz (over 50 items) for the group.



Congrats are in Order

IOIA would like to congratulate **Harriet Behar**, shown dead center in the photo at left, who will be starting a new job this summer, being an organic outreach person for MOSES. "Faye Jones, the ED, shared what some of the folks she called for references said about my weak points....they said I was too helpful to the farmers," says Behar. "Well, this is exactly what MOSES wants, so I guess I am moving in the right direction. This also means I will have more time at home. Maybe now I'll be able to have those chickens I've always wanted...."



IOIA cosponsors in-house training for Colorado Department of Agriculture

On March 21-23, IOIA provided the first cosponsored in-house training for the Colorado Department of Agriculture organic certification staff and inspectors. The training was held at the CDA office in Lakewood. **Margaret Scoles** served as Trainer.

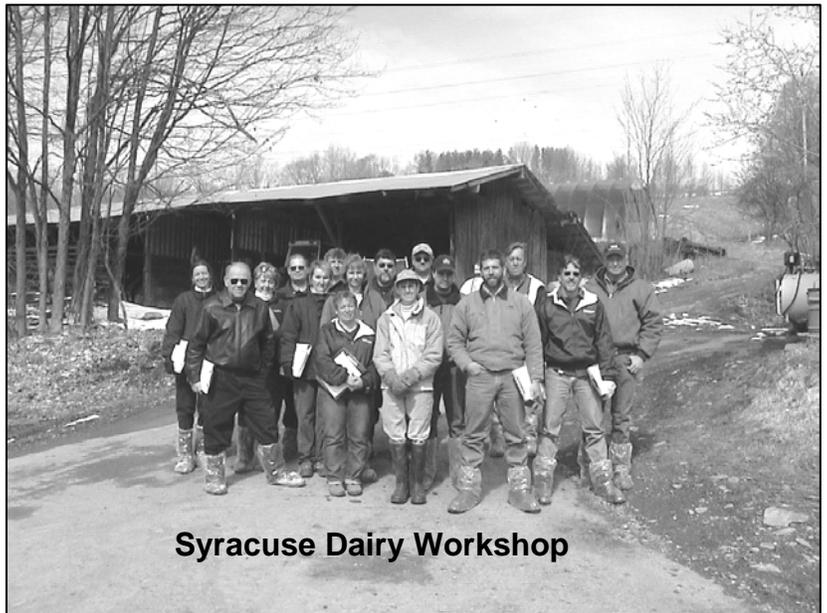
The course was a combination refresher course on USDA Organic regulations and advanced course. Average inspection experience was about 10 years per participant, so most of the participants had considerable experience inspecting farms prior to NOP. CDA did not, however, certify livestock or handling until the USDA regs came into effect, so the course focused primarily on livestock and handling.

Twelve persons completed the course, including **head** of the CDA program, **Don Gallegos**, and his assistant **Terry Gander**.

Not part of the original agenda plan, an **Outrageous Statement** emerged during the training and **Leo Kazeck** accepted an IOIA cap as his prize. When Margaret was discussing pest control no-no's in processing plants, she asked, "Have you ever smelled moth balls?" and Leo responded with, "How did you spread its legs?!!!"

The CDA program certifies only to the NOP rule (no additional export certifications) about 120 widely diverse operations.

Margaret used several new interactive exercises to try out ideas hatched at the recent IOIA *Train the Trainer* workshop. *USDA Organic Standards Bingo* was fun and challenging, but clearly the most popular activity was a debate exercise with teams debating those really difficult standards. A few examples: Can organic strawberries be harvested from nonorganic plants within the first 12 months? Can an organic heifer calf treated with antibiotic be brought into organic production later in life? Is lactation an appropriate 'stage of production' for 'temporary' confinement of dairy cows? Participants were limited to their NOP rule as a resource, but not much else when it came to creative arguments. At the conclusion of each debate, a straw poll of the group showed that there were still people on both sides of each debate question.



Dairy Workshop in Syracuse

This training, held on March 29 in Syracuse, New York, was the IOIA/DMS Organic Dairy Inspection Workshop, provided to Dairy Marketing Services as in-house training, 1 day in classroom at the DMS office, followed by a 1 day field trip at a certified organic dairy farm. Garry Lean was the trainer.

Outrageous in Costa Rica

Somehow, these winning **Outrageous Statements** from the recent **Costa Rica** trainings got waylaid in cyberspace. We share them with you now....

'those cabbages are so pretty they could eas...'

"Si el pelo de chanco fuera soluble ... los chanchos se deshacerían." Humberto (CR)

[*"If pig hair was soluble... pigs would actually "dissolve" themselves!"* (when talking if we can make a soluble foliar fertilizer high in N based on pig hair with no synthetic extractants).]

"Estos repollos están tan bonitos que hasta parecen convencionales." Helen (RD)

[*"These cabbages are so pretty they could easily be mistaken as conventional ones!"* (said to the farmer, on the field trip)] É

Avances de la Agricultura Orgánica en Latinoamérica

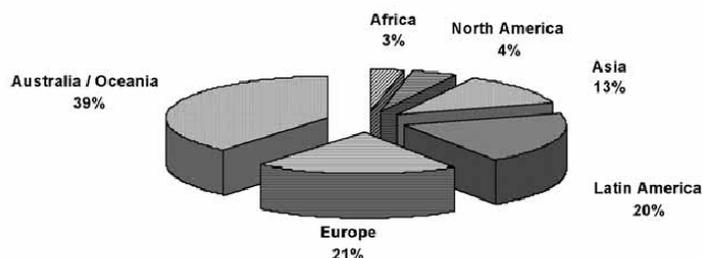
por Carlos Escobar

Desde tiempos remotos, la Agricultura Orgánica se ha practicado en América Latina. Diferentes investigaciones han demostrado que desde 6800 a. C, las cultura indígenas habían avanzado tanto en el uso de abonos verdes y estiércoles animales como en la selección y conservación de semillas.

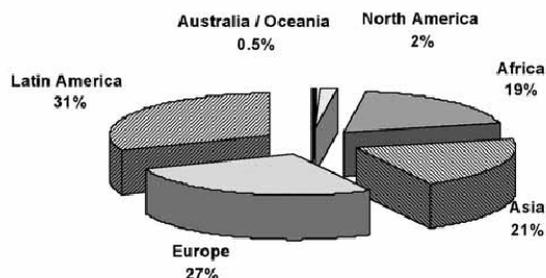
Hoy por hoy, estos avances se reflejan tanto en el numero de hectáreas certificadas (mas de 6 millones) como no certificadas; las cuales están aportando productos primarios y procesados a los mercados locales, nacionales e internacionales.

Situación actual de la Agricultura Orgánica Certificada

Área Certificada (%)



Fincas Certificadas*



Asimismo, se ha avanzado en los procesos jurídicos, normativos y de certificación. No obstante, tan solo 2 países (Costa Rica y Argentina) han alcanzado el reconocimiento como país tercero por parte de la Unión Europea.

Prácticamente, la gran mayoría de los países latinoamericanos cuentan con su propia legislación sobre la producción de alimentos orgánicos. Inclusive, algunos de ellos han avanzado en la promulgación de leyes que no solo establecen las normas técnicas de la producción; sino además, tienen por objetivo la promoción y control por parte del Estado.

Tabla 1. Algunas leyes y reglamentos sobre producción orgánica en Latinoamérica.

País	Documento
México	✓ Norma Oficial Mexicana sobre Producción, Comercialización y Certificación de Productos Orgánicos # 037-FITO-1995 ✓ Ley de Productos orgánicos - 2005
Guatemala	Acuerdo Ministerial sobre Producción, Comercialización y Certificación de Productos Orgánicos # 1317 de 2002
Nicaragua	Norma Técnica Obligatoria Nicaragüense de Agricultura Ecológica NTON # 11010 de 2003
El Salvador	Decreto Presidencial sobre Producción, Comercialización y Certificación de Productos Orgánicos # 052 de 2004
Costa Rica	✓ Decreto Ministerial sobre Producción Orgánica # 29782 de 2000 ✓ Ley para el Desarrollo, Promoción y Fomento de la actividad agropecuaria orgánica (en discusión)
Colombia	✓ Resolución Ministerial Producción, Comercialización y Certificación de Productos Orgánicos # 0074 de 2002 ✓ Resolución Ministerial sobre Logo Nacional de Productos Orgánicos # 0148 de 2004
Ecuador	✓ Decreto Ministerial sobre Promoción y Regulación de la Producción Orgánica # 3609 de 2003 ✓ Acuerdo Ministerial para el Reglamento de la Producción Orgánica # 177 de 2003
Perú	Reglamento Técnico para los Productos Orgánicos del CONAPO
Bolivia	✓ Resolución Ministerial Producción, Comercialización y Certificación de Productos Orgánicos l # 005 de 2000 ✓ Decreto Supremo # 28558 de 2005 (Ley de Productos orgánicos)
Paraguay	Resolución Ministerial Producción Orgánica # 975 de 1992
Uruguay	Decreto Ministerial # 360/992 de 1992 y 19/993 de 1993
Brasil	Ley sobre Producción Orgánica # 10.831 de 2003
Argentina	✓ Resolución Ministerial sobre Producción, Comercialización y Certificación de Productos Orgánicos # 423 y 424 de 1992; 1286 de 1993 ✓ Ley de Producción Orgánica # 25.127 de 1999
Chile	✓ Norma Chilena sobre Producción y Certificación Orgánica # 2034 y 2072 de 1999; luego modificada por la # 2439 de 2004 ✓ Ley de Agricultura Orgánica # 20.089 de 2006

La mayoría de estas legislaciones nacionales latinoamericanas, incluyen entre otros aspectos:

- Un sistema nacional orgánico (similar al NOP – NOSB en los Estados Unidos) que asegure la producción, elaboración, empaqueo y manejo de los productos orgánicos conforme a las normas.
- La definición clara de “producto orgánico”; siempre en equivalencia a las normas internacionales tales como el Codex Alimentarius.
- El reconocimiento a los sistemas de control interno para la certificación de pequeños productores y, en otros casos, adicionalmente, se acepta la certificación de pequeños agricultores para el mercado local sin la necesidad del aval de una certificadora o tercera persona (similar a la excepción contempladas en la § 205.101 del NOP)
- Nombramiento de un ente regulador de las actividades de las certificadoras, e inspectores.
- Nombramiento de un ente responsable de la promoción y base de datos de la producción orgánica a nivel nacional e internacional.

Como inspectores y profesionales de la Agricultura Orgánica, Conexión Ecológica e IOIA los invita a conocer y compartir nuestras legislaciones nacionales como punto de partida para el desarrollo de los mercados nacionales y, porque no, de los mercados internacionales.



*Fuente: Willer & Minou, 2006.

Sobre el autor

Carlos Escobar graniza de Colombia. Él es presidente de *Conexion Ecológica*, una organización que apoye agroecology y proyectos ambientales en diversos sitios de Colombia. Como profesional independiente, él trabaja como interventor orgánico y favorablemente comercial para los varios certifiers en Latinamerica. Él es también correspondiente para el compartimiento *Estándar Orgánico*. Como miembro de IOIA, él está apoyando algunas actividades de GALCI - El Grupo de América Latina y el Caribe de IFOAM.



About the Author

Carlos Escobar hails from Colombia. He is president of *Conexion Ecológica*, an organization that supports agroecology and environmental projects in different sites of Colombia. As an independent professional, he works as an organic and fair trade auditor for various certifiers in Latinamerica. He is also a correspondent for *The Organic Standard Magazine*. As an IOIA member, he is supporting some activities of GALCI - Grupo de America Latina y el Caribe de IFOAM.

Curso de Formation de Auditores y Inspectores en Buenas Practices

Fecha: 11 y 12 de Agosto 2006.

Lugar: Hotel Parque de Lago, Paseo Colón

Costo: \$150.00

Contacto Eco-LOGICA S.A antes del 09 de Agosto 2006.

mbarrantes@eco-logica.com, atención Milena Barrantes

Highlights of the IOIA Board of Directors Meetings: February 24, March 22 and April 20, 2006

February 24

Priorities. Luis presented 2 major areas decided in 2005 to be carried to 2006 as priorities:

- Need better inspectors / certification personnel
- By Upgrading curriculum, begin reconstruct old, community helping, continuous education-to guarantee members through IOIA to be better inspectors, making IOIA indispensable
- Need to promote consistency in the inspection / certification
- Inspector accreditation standard, establishment advisory committee, develop organic inspection guide (QS Australia), promote value of being IOIA inspector, can train reviewers, certifiers, farmers, in house training
- The final perk - IOIA will have an inspector accreditation program
- Luis stressed that we begin with the end in mind; dream what the 2007 annual report will look like. We as the IOIA BOD lead the IOIA as per the Mission Statement. What do we want in the 2007 AGM Annual Report?

IOIA Board Officers Elected.

The BOD agreed to the following for 2006 Board meetings:

- Meet on the 3rd Thursday of the month at 9:00 p.m. Eastern Time.
Dates: March 22, April 20, May 18, June 15, July 20, August 17.
- Meetings will be 2 hours in length
- Financial report to be given after each quarter
- Begin the meeting with the Big Issues first
- Decision making process will be by consensus
- Action Points to be posted to members by e-mail
- Margaret will manage the conference call logistics
- The Chair and Margaret will have agenda 1 week in advance of meeting, (live agenda)

2006 Budget. The Board briefly reviewed the 2006 budget and Gene, Margaret and John will report at the next meeting on ideas about how IOIA could obtain the donations and grant income listed in the budget.

New Brochure. Development of a new IOIA Brochure is on hold.

March 22

Technical Fact Sheets for IOIA Members Only. Maarten reported that work on the Fact Sheets had begun.

AGM Board Members Vote. The Board passed a Motion to announce the AGM votes for Board Members per nominee be included in the AGM minutes. These will be posted on the IOIA website.

Canadian Address and Extra Provincial Society. The Board decided to continue with the application to register IOA as an Extra Provincial Society with the Denman Island address.

Training Curriculum Project. Ann Baier, Garry and Margaret continue to work on the development of the Training Curriculum project.

April 20

Board Meeting Process and Protocols. The Board agreed to continue to work by consensus with the Chair only voting in case of a tie. Before the vote or 'question is called' we need to ask everyone's opinion-all BOD members to be diligent in expressing and encouraging opinions and questions. There is a need for a common understanding of terms: "stand aside" and "abstain" from voting means "I don't have enough information" or "I can live with it", consensus is similar to unity. Luis said he will NOT be following Robert's Rules, but will be continuing to use a consensus model, which can be time consuming; we need patience but usually the best outcome for decisions and decision makers.

First Quarter Financial Report. The Board accepted Gene's First Quarter Financial Report. He announced that IOIA is basically on track with the proposed budget for this quarter. The Board thanked Gene and Margaret for the report.

Training Curriculum Project. The Board approved Margaret, Ann B and Garry's outline for the IOIA Inspection Guidebook and Crop Course. Garry, Ann B. and Margaret are directing the project and may or may not have the Crop Course ready for the fall with the budget of \$12,000. It was understood that it is important to have 'skeleton' or backbone of the course prepared well and the lesson plans can be polished later. The Curriculum Advisory Committee of 4-5 people is to be formed.

IOIA Office space in Broadus, Montana. There was discussion regarding buying an office building versus renting office space. Maarten circulated a fundraising proposal for a capital project for the purchase of an IOIA office building.

Decision: there was no consensus and Gene will assist Margaret in gathering details about the possibilities of new IOIA office space. Gene, Maarten and John will bring a recommendation to the BOD.

All Things Organic, Chicago. The Board Decided to allocate up to \$1,000 to assist George Danner, Maarten, and Garry to attend ATO and staff the IOIA booth.

2007 AGM. The Board accepts March 4, Encinitas, California for the next IOIA AGM.

Canadian Extra Provincial Society. The Canadian registration of IOIA Extra Provincial Society is temporarily on hold.

Resources

GovTrack.us is a nexus of information about the United States Congress, following the status of federal legislation and the activities of senators and representatives. Full texts of bills and amendments is featured. www.govtrack.us

New DVD looks inside the local-organic food industry In their new DVD "Good Food, Good Business," Arnold Creek Productions, Inc. has captured revealing insights from leaders in the food industry. A nationally recognized regional grocer, an award-winning chef, two niche organic growers and others offer a glimpse behind the scenes within the food industry to address issues at the core of the exploding local and organic food market. They bring the business discussion down to a human level, citing relationships and communities as the keys to success. The 26 minute program is targeted at the agriculture industry, food service industry, higher education and government agencies. It retails for \$30 (US) and is available exclusively through Amazon.com US during the initial release.

Metric link <http://www.metric-conversions.org/weight-conversion.htm>

New Organic Dairy Farming Book

Community Conservation, Inc., of Gays Mills, Wisconsin, has published a cutting-edge resource for new and transitioning organic dairy farmers, *Organic Dairy Farming: A Resource for Farmers* (edited by Jody Padgham). This is a cooperative project with Midwest Organic & Sustainable Education Service (MOSES), Organic Valley Family of Farms/CROPP, and the United States Humane Society. Twenty-one experts contributed to the book, which has chapters on topics ranging from Cow and Calf Management to Organic Cropping Systems to Organic Certification and Marketing. Combining up-to-date advice from farmers, veterinarians, researchers and consultants in the organic community, it presents organic concepts and practices in a readable form.

This is a crucial time in the growth of the organic dairy industry as 2005 showed consumer demand for organic milk outpacing the ability of cooperative producers like Organic Valley to supply

it. There is active recruitment of new dairy farmers happening to meet the increasing consumer demand, and *Organic Dairy Farming* will aid in this recruitment and education effort.

Financial support for the publication was provided by Blooming Prairie Foundation, Organic Valley Family of Farms/CROPP, and the Organic Farming Research Foundation. For individual orders (\$14.95 plus shipping/handling) please contact MOSES at jody@mosesorganic.org or 715-772-3153. For retailers and educators, please contact Community Conservation for bulk or wholesale orders (\$10 plus shipping/handling) at communityconservation@mwt.net or 608-735-4717.

Organic To Go in MN French Meadow Bakery, in the F concourse of the Minneapolis airport, has a full line of organic meals including breakfast, lunch and dinner. The manager reports that they are in the process of building a larger full size restaurant that will be located in the main concourse.

Inspector Rick Martinez reports, "It was such a relief to have access to organic food while on the airport run. I thought you might want to put a blurb in the newsletter to our travel weary membership as to this oasis in the desert of horrible airport food." *Thanks to Rick Martinez for sharing this tidbit.*

Welcome to 'Whole-Mart' For some very interesting commentary on Whole Foods and social responsibility, check out *Rotten Apples in the Social Responsibility Industr*, Published on Tuesday, May 2, 2006 by CommonDreams.org

And Speaking Of Mal-Wart.... Did you know that Wal-Mart is China's 8th largest trading partner?

New Avian Flu Primer for Small-scale Farmers Avian flu's rapid spread across Asia and Europe has heightened concerns that the disease will arrive in North America soon. By acting now, small-scale poultry farmers in the U.S. can reduce the risk to their operation of contracting the disease, according to a new primer by the Institute for Agriculture Trade Policy .

Dead Birds Don't Fly: An Avian Flu Primer for Small-Scale Farmers, by Lindsey Hillesheim, Ph.D., educates farmers with free-range or pastured

poultry operations about the basic biology of avian influenza in birds and humans to help evaluate the risk of an avian flu infection in their flock. Although every farm is unique and its response will be different, the primer offers a basic description of H5N1 avian flu, how it can spread, how to reduce infection risks in poultry and workers, and appropriate responses during an outbreak.

"Free-range and organic poultry have an advantage over their caged-raised counterparts in regards to the resilience of their immune systems," said Steve Suppan, Ph.D., IATP's Director of Research. "Free-range birds are constantly exposed to low levels of pathogens that naturally reside in the environment and this exposure further strengthens their immune system. Many of the poultry lines employed by free-range farmers have been bred to live outdoors and resist infection."

Dead Birds Don't Fly, an 18 page pamphlet, is available in PDF format at www.agobservatory.org/library.cfm?refid=80410

New Book on Organic Food Industry From the beginnings of the NOSB to the Harvey lawsuit, business writer Samuel Fromartz probes the hot button issues that created the Organic Foods Production Act and bares the split among industry leaders over the use of synthetics. *Organic, Inc.*, \$27.95, thru Hotline Printing and Publishing, Box 161132, Altamonte Springs, FL 32716-1132. North Dakota residents add 5% sales plus municipal sales tax.

Stay informed on GMO issues Stay informed on regulatory, labeling and certification news by subscribing to The Non-GMO Report. Call them at 800 854 0586 or go to www.non-gmoreport.com to get a free sample issue.

Useful Pesticide Website This is the home of the Compendium of Pesticide Common Names, but there is much more info available than just common names. <http://www.alanwood.net/pesticides/sitemap.html> *Thanks to Patti Bursten Deutsch for sending in this and the metric link!*

GMO article by Lidia Gaivironsky Lidia has co-written an article about transgenics and bioethics with a focus on Argentina laws. At www.ioia.net/otranews.html in English and Spanish.

US Did Not Win WTO Dispute

The US has not succeeded in its bid to prevent the European Union from using strict regulations to control GM foods and crops according to Friends of the Earth (FoE).

Adrian Bebb of FoE said: "This is no victory for the United States or the biotech companies. Countries still have the right to ban or suspend genetically modified foods and crops. Europe's only failure was the way they did it and not why they did it. Public opposition around the world is solid, and neither the United States or the WTO will stop countries from protecting their citizens and the environment from the risks of genetically modified crops".

The final ruling is substantially the same as the "draft ruling", which was leaked to FoE Europe in February.

The WTO's draft ruling rejected most of the US-led coalition's complaints:

- * It refused to rule against strict EU regulations to control the use of GM food and crops;

- * It refused to rule on whether GM foods are safe or different to conventional foods;

- * It rejected US claims that moratoria are illegal and did not question the right of countries to ban GM foods or crops.

However, the WTO did rule - on technicalities - that Europe's four-year GM moratorium, which ended in 2004, broke trade rules by causing "undue delays". However, the WTO did not recommend any action against the EU and stated that moratoria were acceptable under certain circumstances. The WTO said national GM bans also broke trade rules, but only because the risk assessments did not comply with the WTO requirements.

Read the full article at: <http://www.gmwatch.org/archive2.asp?arcid=6533>

European Food Safety Authority Criticised for GMO Bias

The role of the European Food Safety Authority (EFSA) is to carry out scientific assessment on food products proposed for the market in order to ensure that they are safe for human and animal consumption and for release into the environment. When the EFSA is satisfied that the products are safe, it gives a "positive opinion", which, in the past, would almost

certainly have resulted in product approval, despite dissenting opinions from national regulatory authorities.

The EFSA has long been accused of bias towards the biotech industry, not just by civil society organisations, but by EU member states, including Austria, the current holder of the rotating EU Presidency. They criticise it for "GMO bias" and say it has approved GM products without proper research.

On 12 April 2006, the European Commission decided to introduce "practical changes" to the EFSA's GMO approval process "so that the scientific consistency and transparency of its decisions on GMOs will be improved."

The Commission "invites" the EFSA to fully cooperate with member states' national scientific bodies, to provide them with a detailed justification in case it rejects scientific objections raised by the national authorities, and to clarify which specific protocols should be used by applicants for scientific studies to demonstrate the safety of the proposed products. The Commission is set to reserve itself the right to suspend the authorisation procedure and refer back "important new scientific questions" raised by the member states that are not fully addressed by the EFSA opinion. Applicants and the EFSA will also be asked to address more explicitly the potential long-term effects on health and biodiversity in their risk assessments for placing GMOs on the market.

The changes were based on proposals by Health and Consumer Protection Commissioner Markos Kyprianou and Environment Commissioner Stavros Dimas, and adopted by the European Commission after discussions with member states and other stakeholders.

The Commission's move to reform the EFSA was generally welcomed by the NGOs. But Greenpeace Europe wants EFSA to be immediately subject to mandatory guidelines on how to evaluate the risks of GMOs, and further, calls for suspension of the current authorisation process and for re-assessment of EFSA's previous opinions on GMOs.

The industry group, EuropaBio welcomes most of the proposals except the one that gives the Commission the right to suspend the authorisation procedure and refer back the question if a member state raises new scientific questions not fully addressed by the EFSA opinion. "I find this point very confusing and wonder how the Commission will do this 'in the existing

legal framework', as it says it will," said Simon Barber from EuropaBio.

More importantly, this creates an opening for all independent scientists and civil society to submit new evidence to the European Commission that could result in a ban on all GMOs if the evidence is taken at all seriously.

Source: *Commission for more transparency on GMO decisions. www.EuroActiv.com 12 April 2006*

Superweeds Spreading in GE Cottonfields

Pesticide resistant weeds are introducing a new problem to cotton farmers. Traditionally, herbicide resistance is dealt with by simply changing the herbicide. But according to North Carolina State weed scientist Alan York, farmers are running out of options: there are no more effective pesticides to switch to. The majority of farmers in the Cotton Belt are now growing genetically engineered Roundup Ready cotton, which is resistant to glyphosate pesticides. As a result of the heavy use of glyphosate in the area, varieties of pigweed have developed an immunity to it. Tests at the University of Georgia showed that the pigweed Palmer Amaranth has developed amazing resistance to glyphosate. Scientists doused the weeds three times with a quadruple concentrated dose of glyphosate, but the pigweed continued to grow and multiply. "If you grow cotton in the Southeast, and you have Palmer amaranth in your fields, looking at side-by-side comparisons of resistant and non-resistant pigweed should scare you to death," York says.

<http://www.organicconsumers.org/ge/cotton060404.cfm>

GM Contamination Register

Even though GM crops are prevalent around the world, there is no global monitoring system. Because of this failure of national and international agencies, GeneWatchUK and Greenpeace Int'l have launched a joint initiative to record all incidents of contamination arising from the intentional or accidental release of GMO's. It also includes illegal plantings of GM crops and the negative agricultural side effects that have been reported. Only those incidents that have been publicly documented are recorded on the site. Visit www.gmcontaminationregister.org

Report Slams USDA Biotech Experiments

In a report released quietly late last year, the USDA's investigative arm disclosed that the department failed to properly monitor thousands of acres of experimental biotech crops. The report by the department's inspector general said the USDA didn't thoroughly evaluate applications to grow experimental crops and then didn't ensure the GE plants were destroyed after the experiments were done. In several cases, the agency didn't even know where so-called field trials were located.

The two-year audit, which ended in April 2005, made 28 separate recommendations for improving oversight, the job of the USDA's Animal and Plant Health Inspection Service (APHIS). The report said the inspection service "lacks basic information about the field test sites it approves and is responsible for monitoring, including where and how the crops are being grown, and what becomes of them at the end of the field test." The report also said the agency failed to keep a promise to inspect more crops engineered to make drugs using human and other animal genes. The audit did not find any environmental harm but said the USDA's inadequate safeguards "increase the risk that genetically engineered organisms will inadvertently persist in the environment before they are deemed safe to grow without regulation."

From Certified Organic, the newsletter of CCOF, Spring 2006

New Book by Non-GMO Publisher Roseboro

A new book by Ken Roseboro examines how genetic engineering is radically changing our food—at great risk to human health and the environment—and answers these questions:

- Why are scientists genetically altering foods?
- What genetically engineered foods are you eating?
- Are genetically engineered foods safe?
- Why aren't GE foods labeled?

Concise, yet highly informative, *Genetically Altered Foods and Your Health*, provides practical steps to ensure that the foods you eat are healthy and safe. Cost is \$5.95, plus \$1.50 shipping for US orders; \$3.50 shipping for international orders. To order multiple

copies, contact ken@non-gmoreport.com, https://www.non-gmosource.com/gmo_and_health/

More on (now 12,000) dead sheep (and goats) after grazing Bt cotton in India

The latest count from farmers in Warangal District, Andhra Pradesh, is 12,000 dead goats and sheep attributable to the animals grazing on Bt cotton plants.

The deaths have now stopped as apparently the animals are not now being allowed by the farmers to graze in Bt cotton fields.

Attempts are now being made to supplement the post-mortem studies on sheep with blood tests.

It looks increasingly likely that the deaths of the animals comes down to the severe toxicity of consumed fodder.

A fact-finding team of five members, constituted by the Andhra Pradesh Shepherds Union, has conducted an investigation of the event. Two are members from Anthra (NGO working on livestock issues), veterinary scientist Dr. Ramesh and a field researcher Mr. Apparao; Mr. Jamalaiah, Secretary of the Andhra Pradesh Shepherds Union; and two scientists from the Centre for Sustainable Agriculture working on Bt cotton issues, Mr. S. Ramprasa and Mr. G. Rajashekar. The team concluded that "The preliminary information gathered from meeting shepherds across 3 mandals, strongly suggests that the sheep mortality was due to a toxin, and most likely Bt toxin from the foliage." The team is calling for more "in-depth exhaustive investigation on the impact of Bt toxin on the local Indian livestock", and a "complete moratorium on Bt cotton cultivation until conclusive results show that the Bt toxin is completely harmless". Furthermore, they call for the shepherds who suffered losses to be compensated.

The major symptoms as reported by the shepherds were:

- Sheep became dull/ depressed after 2-3 days post grazing
- Cough with nasal discharge
- Reddish and erosive lesions in the mouth
- Bloat
- Blackish diarrhea
- Sometimes red coloured urine
- Death within 5-7 days of grazing on the Bt cotton fields

Age affected: Within the flock the young lambs aged 3-4 months, as also the adults in the age group of 1.5 -2 years were affected.

One farmer reported suffering from diarrhea after consuming meat from an affected sheep.

Full story at:

<http://www.gmwatch.org/archive2.asp?arcid=6494>

Member Directory Updates from page 2

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Wal-Mart to Double Organic Offerings

Retail giant Wal-Mart announced in March its intention to double its organic food offerings. The company plans to expand its organic produce and dairy selections as well as dry goods such as pasta and peanut butter. Company spokesperson Karen Burk says, "We are seeing that the majority of consumers today are interested in organics in one form or another, and we want to help them find those organic selections at the best value."

Certifiers such as CCOF expect that this will lead to increased price pressure on raw agricultural commodities while encouraging expansion of organic acreage throughout the US.

Not everyone is pleased by the giant retailer's push into natural foods, starting with some very anxious U.S. farmers

Richard DeWilde has a long history with organic farming. His grandfather, Nick Hoogshagen, adopted the organic approach five decades ago on his farm in South Dakota.

Now, DeWilde, 57, is a working farmer himself, carrying on the family tradition of avoiding pesticides and other chemicals that can contaminate food in favor of a more natural approach. He's co-owner of Harmony Valley Farm, which grows Swiss chard, parsnips, turnips, and kale on 100 acres in the southwestern corner of Wisconsin.

But DeWilde isn't thrilled. Instead, he's dismayed at the prospect of Wal-Mart becoming a player in the organic market. He fears that the company will use its market strength to drive down prices and hurt U.S. farmers. "Wal-Mart has the reputation of beating up on its suppliers," says DeWilde. "I certainly don't see 'selling at a lower price' as an opportunity."

He's hardly the only one. Many farmers who have benefited from the strong demand and healthy margins for organic goods are fretting that the market's newfound success also brings with it newfound risks. As large companies enter the market, from Kraft and Dean Foods to Wal-Mart, farmers worry that the corporatization of organic foods could have negative consequences.

The farmers' concerns go beyond simply pushing down prices. DeWilde and others fear that companies like Wal-Mart could try to lower the standards for what is

classified as organic food and begin to import more supplies from China and other overseas markets.

The worries that the corporatization of organics could lead to more imports aren't unfounded. The non-profit Organic Consumers Association estimates that already 10% of organic foods like meat and citrus are imported into the U.S. Silk soy milk, for instance, is made from organic soybeans that are bought in China and Brazil, where prices tend to be substantially lower than in the U. S. Cascadian Farms buys its organic fruits and vegetables from China and Mexico, among other countries.

And large companies have used their muscle in Washington to their advantage; Last fall, the Organic Trade Assn., which represents corporations like Kraft, Dole, and Dean Foods, lobbied to attach a rider to the 2006 Agricultural Appropriations Bill that would weaken the nation's organic food standards by allowing certain synthetic food substances in the preparation, processing, and packaging of organic foods. That sparked outrage from organic activists. Nevertheless, the bill passed into law in November, and the new standards will go into effect later this year.

Organic farmers are straining to meet rising demand, one of the reasons that legislators have been willing to drop certain requirements for organic foods. In the past year, the demand for organic milk outstripped the supply by 10% and created acute shortages. That even prompted organic dairy company Stonyfield Farms to stop producing its fat-free 32-ounce cups of yogurt. Now Stonyfield has resumed its production, but organic milk consumption nationwide is growing 30% annually.

Wal-Mart is making its aggressive move into organics at the same time it's trying to improve its environmental image. Last year, it embarked on a new green policy and has several initiatives to demonstrate how serious it is. The company recently said that it will require that all its wild-caught fresh and frozen fish meet the Marine Stewardship Council's standard for sustainable and well-managed fisheries. Fish accounts for a third of all the chain's seafood sales.

CEO Lee Scott has been clear about his company's goals. "We know that

customers at all ends of the income spectrum want organic and natural foods," he said at the company's last annual general meeting.

"But, frankly, most of them just can't afford the high prices the specialty stores charge. Well, we don't think you should have to have a lot of money to feed your family organic foods" (see BW Online, 11/29/05, "Selling Luxury to the Masses").

CEO Scott recently bragged about stocking organic cotton yoga outfits at its Sam's Club division. "We sold out in just 10 weeks...by using organic cotton instead of regular cotton, we saved the equivalent of two jumbo jets of pesticides," says Scott.

Scott is also determined to get affluent customers to spend more when they come in to buy basics like detergent at Wal-Mart. And what better way to lure them than with a range of organic produce. After all, organic foods purveyor Whole Foods typically attracts shoppers who have incomes over \$50,000, while Wal-Mart's customers typically earn around \$35,000 (see BW, 10/24/05, "Eating Too Fast at Whole Foods").

While some farmers are concerned that Wal-Mart may try to squeeze them financially, there could be a more benign impact. Farmers who now use pesticides and other chemicals could turn to organic farming, as they see increased demand. Consider what's happening in California.

Last year, the state showed an increase of 40,000 acres, or 27%, in organic livestock production. The number of acres dedicated to organic vegetable production increased by 5,000 acres, or 12%, according to the California Certified Organic Farmers, an organics trade association. "Strong demand is creating markets here," says Jake Lewin, director of marketing at the organization.

Meanwhile, back in Wisconsin, DeWilde is preparing for warmer weather and the spring planting season. He is worried about how the increasing attention from Wal-Mart and other large companies may change the business of organic foods. Yet he's more convinced than ever of the benefits of the approach his grandfather helped champion. "It's the future of farming," he says.

Source, BusinessWeekly Online

More on the State of Organic

Last issue we reported that 2 longtime members, Chip Kraynyk and Larry Lack, had decided against renewing their IOIA membership. Both had written letters (Larry to the IOIA office, Chip on the IOIA Forum) – both letters are on the IOIA website in the ‘From Our Members’ section. The letter below comes from member Rob Dixon of British Columbia, and we share it here as further food for thought.

“Thank you for sending out the reminder about the goodbye letters. Larry’s is very close to some of the things that I have felt over the last couple of years and Chip’s echoes some of the frustrations senior inspectors feel. We are the Rodney Dangerfields’ of the organic culture - WE GET NO RESPECT!!

“We know you and the board have been doing a good job but what can you do when your major employer gets bought out, where does your independence go if you have to work for just one organization? Money is the root of all evil for a reason and the organic industry is worth billions so the Big Corps have tried to buy it all up and have succeeded, at least for the moment and on the large scale.

“All good ideas get to the point where they need to be regenerated or they turn into their opposite, that is where organic certification is. Why, after 15 years of doing inspections, do I still get files with no maps, with no summary of sales, with the questionnaires filled in automatically so that they bear little relationship to actual farming practices? Why, in this digital age, should people who have been certified for years get the same blank form that first time people get? How come the data is so poor and inaccurate so that very little market information exists and there is no central place for agronomic information?

“I still believe in certification and the principles of biological farming but, as an insider, can see all the problems and the grey areas and how first principles have been watered down. Why is it that consumers are the ones challenging Horizon and not the inspectors or certifiers? MONEY MONEY MONEY MONEY MONEY is the answer.

“Going public, as a whistle blower, would just give ammunition to those who want to destroy the organic culture. Staying silent and just going along for the ride will backfire in the end. My solution is to work with those local growers I have faith in and are open to change and create linkages with local consumers who are interested in a closer relationship with local farmers. Holding my fire and focusing on positive action is my solution but there is a limit to my silence.

“When the current system has completely broken down e.g. when genetically engineered contamination is allowed in certified organic food as implied in the long pre-amble to the NOP, that is when directed action will be taken. I only buy a few items that say USDA certified organic because of my lack of faith in this system.

“Please do not look at this as a call for you to act, you do not even have to reply but rather it is simply a reaching out to acknowledge the stark realities of the big organic industry and remember the consumer is the ultimate customer. Forgetting consumers is rampant amongst the organic millionaires, certifiers cater to their biggest dues payers and inspectors cater to certifiers. This may be human nature but Larry and Chip and others are just trying to remind us not to forget the first principles.



INDEPENDENT ORGANIC INSPECTORS ASSOCIATION

IOIA has several publications for sale. Order here or through our website, www.ioia.net. **Please add 10% for Shipping and Handling.**

% New! Farming with the Wild: Enhancing Biodiversity on Farms and Ranches; Written by Daniel Imhoff, Watershed Media, 182 p.; 2003; \$20.00

% New! Organic Dairy Farming, Edited by Jody Padham, Community Conservation, Project coordinated by MOSES, 156 p.; 2006; \$15.00

% 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, \$18.00

% 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, \$30.00

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% Introduction to Certified Organic Farming. Published by REAP Canada, 200 pg. 25.00

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2006 Calendar

June 2 – 3 Organic Beekeeping Workshop, Chestnut Ridge, New York. A workshop for active beekeepers as well as beginners. www.pfeiffercenter.org/workshops/index.asp

June 2 - 4 8th Annual Landowners Conference: Income Opportunities for Farms, Forests, and Communities. Camp Otý'Okwa in the Hocking Hills region of Southeastern Ohio Presented by Rural Action & Appalachian Forest Resource Center. www.ruralaction.org/conference.html

June 5 Organic Farm Walk: Livestock. Touchet, Washington. Tilth Producers of Washington & WSU Small Farms Team present a series of Organic Farm Walks in 2006. This event visits Thundering Hooves, a fourth generation, 400-acre family farm in the Walla Walla Valley. www.tilthproducers.org/farmwalks2006.htm

June 6 IPM and Proper Application of Pesticides Workshop, Oklahoma City, Oklahoma. www.kerrcenter.com/HTML/events.html

June 12 – 13 8th Annual National Value-Added Conference for value-added agriculture educators and service providers. The agenda includes presentations on business and USDA programs, concurrent sessions and a trade show. Nashville, Tennessee www.cpa.utk.edu/Value-AddConf/

June 17 – 18 Solar Water Pumping Workshop, Solar Energy International, Paonia, CO. In this two day intensive, participants will learn the nuts and bolts of designing & installing solar water pumping systems. www.solarenergy.org

June 17 – 18 Heartland Festival, Livingston, California. www.eco-farm.org/heartland/hrt_pages/hrt06_home.html

June 18 – 28 Int'l Short Course in Agroecology, Integrated Pest Management and Sustainable Agriculture, Michigan State

University. A two-week course. East Lansing, Michigan. www.iaa.msu.edu/agroeco-course05.htm

June 23 – 25 Renewable Energy and Sustainable Living Fair, Custer, Wisconsin www.the-mrea.org/energy_fair.php

June 23 - July 7 Permaculture Design Certificate Course, Santa Fe, New Mexico. www.ecoversity.org/permaculture.html

June 26 – 28 28th Annual Southern Conservation Systems Conference. This year's theme, "Improving conservation technologies to compete for global resources and markets". Amarillo, Texas. www.cprl.ars.usda.gov/SCSC.htm

July 9 – 15 Philadelphia, Pennsylvania. 18th World Congress of Soil Science. Theme, "Frontiers of Soil Science: Technology and the Information Age", the technical program will focus on soil science advances with an emphasis on remote sensing, geographic information systems, landscape analysis, and more. www.18wcss.org

July 19 Organic Seed Alliance Farmer Field Days- Producing Organic Vegetable Seed, Philomath, Oregon. www.seedalliance.org

July 20 – 22 Grazing America: The American Grassfed Association's Annual Conference. Colorado Springs, Colorado. www.americangrassfed.org/index.html

July 22 – 26 Soil and Water Conservation Society's 2006 Annual Conference, Keystone, Colorado. This conference is a combination of plenary, symposium, concurrent sessions, workshops, and outdoor classrooms. www.swcs.org/en/swcs_international_conferences/2006_international_conference/

August 4 – 18 Permaculture Design Certificate Course, Santa Fe, New Mexico. www.ecoversity.org/permaculture.html

August 6 – 9 International Conference on The Future of Agriculture: Science, Stewardship, and Sustainability, Sacramento, CA. www.dce.ksu.edu/dce/conf/ag&environment/index.html

August 15 – 17 2006 SARE National Conference, Oconomowoc, Wisconsin. www.sare2006.org

August 18 – 20 Biodynamic Farming and Gardening Association's 2006 National Conference, Ghent, New York. www.biodynamics.com/index.html

August 23 - 25 St. Paul, MN. First ever Int'l Conference on Organic Livestock, organized by the International Federation of Organic Agriculture Movements (IFOAM) and hosted by the University of Minnesota. www.ifoam.org

September 20 – 27 Binghamton, NY. IOIA Basic Farm and Livestock inspector trainings. See page 3 for info.

October 5 – 6 Provender Alliance's 30th Annual Educational Conference, Hood River, Oregon. www.provender.org/

October 8 – 11 Community Food Security Coalition Annual Conference, Vancouver, Canada. www.foodsecurity.org/index.html

November 6 – 9 San Diego area. IOIA Basic Farm and Processing Inspector trainings. Co-sponsored with QAI. See page 3 for info.

November 10 – 12 Tilth Producers 2006 Annual Conference, Vancouver, Washington. www.tilthproducers.org/conference.htm

November 13 – 15 2006 American Farmland Trust National Conference: "Farming on the Edge--The Next Generation". Newark, Delaware. www.farmland.org/news/events/2006conference/default.asp

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