

The

# Inspectors' Report

VOL 16 NO 1 LATE WINTER – EARLY SPRING 2007

PUBLISHED BY THE INDEPENDENT ORGANIC INSPECTORS ASSOCIATION

## *Notes from The Chair*

By Garry Lean

The AGM in Encinitas was blessed with good weather and good people and resulted in some new directions and focus for IOIA – potential for a new name and a reduction in the number of directors on the IOIA Board from seven to five members. The two Alternate positions will remain.

Immediate Past Chair **Luis Brenes** summarized the strategic directions and initiatives that the BOD has undertaken over the last few years and set the stage for the current Board to move on with the program to have “Better Inspectors and a Better Certification Process”, “to promote Consistency and Integrity” and to “Increase the value of IOIA Membership”.

The Board has 6 new members – 4 directors and 2 new Alternates. The Board positions are outlined along with AGM highlights later in this newsletter.

During the post AGM BOD meeting, the following committee liaisons were established:

- Accreditation – Monique Scholz
- Training and Membership – Bob Durst
- Finance – Gene Prochaska
- Fundraising & By-Laws – Dave Konrad
- Community Grower Groups – Maheswar Ghamire
- Scholarship – Catherine Cash
- Communications and Ethics – Erin Beard
- Editorial Review – Sue Baird
- Canadian – Garry Lean

The Board meeting on March 29 will focus on the overall Committee structure, terms of office and clarification of goals and objectives. Please contact the committee chair and/or the Board Liaison if you wish to participate and have input in these areas. [See **Notes**, page 4]

## **NOP and Community Grower Group Inspections**

The IOIA Board of Directors has sent a letter to Mark Bradley at the National Organic Program relating to Community Grower Group inspection and certification, following Bradley’s comments at the recent Eco-Farm Conference at Asilomar, California.

At that conference, Bradley said all grower group farms must be inspected, although he added that NOP understood that inspections for individual members of grower groups might not need to be as detailed as for an individually certified party. Any member interested in this topic is encouraged to contact the IOIA Board.

Dear Mr. Bradley:

The Independent Organic Inspectors Association (IOIA) is a non-profit, professional association of organic farm, livestock, and process inspectors dedicated to verification of organic production practices. IOIA was founded in 1991 by organic inspectors who recognized the need for uniform inspector processes and protocols to build inspector skills and promote public confidence. The mission of IOIA is to promote integrity and consistency in the organic certification process, to provide quality inspector training, and to address issues and concerns relevant to organic inspectors.

IOIA provides organic inspector training and networking services world-wide.

We have over 220 inspector or apprentice inspector members from 16 countries who conduct inspections for a wide variety of private and government organic certification bodies worldwide.

In IOIA’s Code of Ethics and Conduct you can find, among others, the following statements:

- Inspectors support and encourage the development, implementation and advancement of organic agriculture and processing.
- While performing in the professional capacity of an organic inspector or representing IOIA, inspectors shall be fair and impartial regarding various certification programs, provided that such programs meet minimum federal, state, provincial, or international organic standards.
- Inspectors should be sensitive to the social, political, and environmental variables of the region when inspecting.
- Inspectors are encouraged to foster goodwill and cooperation in the organic industry.

Organic production in developing countries in the hands of organized small growers (community grower groups) is a social and cultural reality that was not developed with the creation of standards but is deeply rooted in the history of traditional agricultural practices of these regions. Since more than 2 decades ago, the organic certification community recognized the need to guarantee organic integrity but also the need to adapt the certification procedures to such a socio-cultural reality. The outcome was the

[See **CGG**, page 4]

## **What’s Inside....**

- AGM Wrap-Up.....p6**
- Annual Report.....p8**
- Scholarship Winners.....p11**
- Trainings.....p12**
- Mad Cows.....p22**
- Plus Calendar, Resources...**

**...And More!**

**Letters to the Editor**

Margaret,  
It was interesting to see in the latest edition of "The Inspector's Report," the ACTION ON NOP VIOLATIONS on page 7 [V15, n4].

The "luffa scrubber" that was mentioned in the article was investigated due to a complaint that I made to USDA.

I received a very prompt response from USDA initially, and they did a good job of keeping me informed as to how the investigation was proceeding. Below is the last e-mail that I received on the subject.

I think it is important for us inspectors to be on the job 24/7 even as we go about our daily business in life. I just happened to see this luffa scrubber in a local upscale grocery store as I was doing some shopping, and saw immediately that it was in violation of organic labeling rules.

I was very happy with the response from USDA, and feel good that they are actually doing enforcement if someone complains.

Please feel free to share this e-mail with the membership and/or the next newsletter if you see fit.

Thanks,  
Organically Yours,  
Troy Bogdan

Mr. Bogdan,  
This is a courtesy update on the complaint submitted by you regarding Loofah-Art and its use of the USDA Organic seal on its products.

We have confirmed that the products are indeed certified but did not list the certifying agent on the label. The company has been instructed to cease sale of the mislabeled product; any product in stream of commerce should be exhausted by the first quarter of 2007.

Thank you for bringing this issue to our attention.  
Best Regards,  
Pablo Orozco  
USDA/AMS/Compliance

**2007 Membership Directory Updates**

Effective 03/13/07

Please make the following changes to your 2007 Membership Directory. Any additions or corrections to information categories other than addresses and contact numbers will be listed in the 2008 Hardcopy Membership Directory or can be viewed in the 2007 Online Directory.

**Address Changes:  
Inspectors:**

Greg Awai  
Email: greg@blacktomato.ca

Sandra Conway  
18 Lipton St  
Winnipeg, MB R3G 2G4  
CANADA  
Phone: 204.774.3076  
Fax: 204.774.3154

Carlos A. Escobar  
Email: ecofair@telesat.com.co

Eric Feutz  
200 E. Spring Street

Stuart McMillan  
202 Dumoulin St  
Winnipeg, MB R2H 0E3  
CANADA  
Home: 204.221.7172  
Cell: 204.291.1319  
Fax: 204.221.7172  
Email: organicinsp@gmail.com

Ann Mendenhall  
Email: shutterbug1@twcny.rr.com

Wayne Schmalz  
Phone: 306.747.3271

Dr. Vivian Vilich  
vivian\_vilich@dccnet.com

**Supporting Members:**  
Jose Alejandro should be listed as  
Jose A. De Alejandro

David Gravelle  
33775 Highway 99E  
Tangent, OR 97389  
Phone: 541.791.5397  
Email: davidandtiffany2@msn.com.

Bruce M. Hasspieler, Ph.D.  
15 Marion Drive  
Dundas, Ontario L9H 5B5  
CANADA

Jenella Loye  
Cell: 530.902.8289

**Supporting Certification Agencies:**  
CCOF  
2155 Delaware Avenue, Suite 150  
Santa Cruz, CA 95060

**Welcome Returning Former  
Members (not printed in the 2007  
Directory)  
Inspector Members:**

Julia Yamaguchi (JAPAN)

**Welcome New Supporting  
Individual Members:**  
Barcay, S. John (Eagan, MN)  
Dempsey, Sarah (San Juan Bautista, CA)  
Duer, Jenny (Fort Collins, CO)  
Hasspieler, Bruce (Morrison, ON,  
CANADA)  
Larr, Debra Sue (Otisco, IN)  
Meyer, Suzy (Pittsburg, PA)  
Pearson, Patricia (Broomfield, CO)  
Wilson, Mark (St. John's, NL, CANADA)

**IOIA BOARD OF DIRECTORS**

Garry Lean, P.Ag.....Chair  
Bob Durst .....Vice Chair  
Gene Prochaska.....Treasurer  
Monique Scholz.....Secretary  
Catherine Cash.....Director  
Maheswar Ghimire.....Director  
Erin Beard..... First Alternate  
Sue Baird..... Second Alternate  
David Konrad...Ex-Comm Member-At-Large  
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](mailto: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

### Quito, Ecuador

IOIA, BCS Costa Rica and BCS Ecuador will cosponsor a 4.5 day Basic Organic Farm Inspector Training using USDA National Organic Standards as well as JAS and EU Standards. The course will be held at the Casa Del Maestro, Quito, Ecuador from March 26 - 30, 2007. Instructions will be conducted in Spanish. Please contact Jorge Benavides of BCS at tel.: (506) 241 2794, fax: (506) 235 2082 or e-mail: [bcslat@racsa.co.cr](mailto:bcslat@racsa.co.cr)

### Columbus, Ohio

IOIA and Ohio Ecological Food and Farm Association (OEFFA) will cosponsor Basic Organic Crop Inspection Training on April 14-18 and Basic Livestock Inspection Training immediately following on April 18-22 at the Heartland Retreat Center near Columbus, Ohio. The deadline for the courses is March 1, 2007. For more information about the location, see [www.heartlandretreat.com](http://www.heartlandretreat.com). Detailed information and application forms are posted at [www.ioia.net](http://www.ioia.net).

### Guayubin, Dominican Republic

IOIA, BCS Costa Rica, BCS Dominicana and SAVID Dominicana will cosponsor a 4.5 day Basic Organic Farm Inspector Training using USDA National Organic Standards as well as JAS and EU Standards. The course will be held at the Hacienda Paso Robles, Guayubin, Dominican Republic from April 16 - 20, 2007. Instructions will be conducted in Spanish. Please contact Jorge Benavides of BCS at tel.: (506) 241 2794, fax: (506) 235 2082 or e-mail: [bcslat@racsa.co.cr](mailto:bcslat@racsa.co.cr)

### Sonoma, California

IOIA and California Certified Organic Farmers (CCOF) will cosponsor Basic Organic Crop and Livestock Inspection Trainings running concurrently May 14-18 at the Westerbeke Conference Center in Sonoma, California. For more information about the location, see [www.westranch.com](http://www.westranch.com). Detailed information and application forms are pending and will be posted at [www.ioia.net](http://www.ioia.net) as soon as available.

### Tokyo and Saitama, Japan

IOIA and JOIA will cosponsor a Basic Organic Farm Inspector Training from May 20 - 23, 2007 and a Basic Organic Processing Inspector Training from May 27 - 30, 2007. Pre-sessions will be held in Tokyo and the main course will take place in Saitama. Please contact Yutaka Maruyama of JOIA at e-mail: [joia@joia.jp](mailto:joia@joia.jp)

### Lima, Peru

IOIA, BCS Costa Rica and SENASA will cosponsor a 4.5 day Basic Organic Farm Inspector Training using USDA National Organic Standards as well as JAS and EU Standards. The course will be held in Lima, Peru from May 21 - 25, 2007. Instructions will be conducted in Spanish. Please contact Jorge Benavides of BCS at tel.: (506) 241 2794, fax: (506) 235 2082 or e-mail: [bcslat@racsa.co.cr](mailto:bcslat@racsa.co.cr)

### 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 11-15, 2007. The JOAM standards will be used as reference. Please visit the JOAM website at [www.joamltd.org](http://www.joamltd.org) or contact Tracy

Ann Logan at 876-842-2177 (telephone), 876-977-1075 (fax) or at [tracyann.logan@joamltd.org](mailto:tracyann.logan@joamltd.org) for further information. Detailed information and application forms are currently posted at [www.ioia.net](http://www.ioia.net).

### San Jose, Costa Rica

IOIA and ECOALIANZA will cosponsor a 2 day Advanced Organic Inspector Training using USDA National Organic Standards as well as JAS and EU Standards. The course will be held in San Jose, Costa Rica from June 15 - 16, 2007. Instructions will be conducted in Spanish. Please contact Milena Barrantes at tel. (506) 815 3748, fax: 506 292 8941 or e-mail [ecoalianza@gmail.com](mailto:ecoalianza@gmail.com)

### Hongsung-gun, South Korea

#1 - IOIA and Korean Federation of Sustainable Agriculture Organization (KFSAO) will cosponsor a Basic Organic Crop Inspector Training in Hongsung-gun, Korea from July 3 - 7, 2007 and a Basic Organic Processing Inspector Training from July 9 - 13, 2007. The course will be instructed using the Korean national organic standards (Law of Environment-friendly Agriculture) and is directed toward residents of Korea. The course will be instructed in English with translation to Korean language provided. Please contact Isidor Yu of KFSAO at e-mail: [community02@hanmail.net](mailto:community02@hanmail.net)

#2 - IOIA and Korean Federation of Sustainable Agriculture Organization (KFSAO) will cosponsor a Basic Organic Livestock Inspector Training in Hongsung-gun, Korea from September 11 - 15, 2007. The course will be instructed using the Korean national organic standards (Law of Environment-friendly Agriculture) and is directed toward residents of Korea. The course will be instructed in English with translation to Korean language provided. Please contact Isidor Yu of KFSAO at e-mail: [community02@hanmail.net](mailto:community02@hanmail.net)

### Eastern US

Basic Organic Crop and Processing Trainings will be developed for late 2007 in the eastern US. Date and location will be posted at [www.ioia.net](http://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.

The late Andrew Rutherford was a farmer, organic inspector, and organic agriculture researcher from southern Saskatchewan. He served on IOIA's initial steering committee and then several years as a Founding Board Member. [see **Training**, page 5]

---

## CGG, from page 1

development of audit techniques based on risk assessment that can trustfully identify possible non compliances based on a two tier approach: an internal control system and an external third party audit. This is very similar to a quality system based audit or to an organic food processing audit where the organic inspector is not present auditing every organic run (as we understand it happens in USDA meat inspection or APHIS citrus handling).

Instead, the organic inspector reviews the management system, checks written internal procedures, and records and verifies it with sample audits.

Throughout more than a decade, IOIA inspectors have witnessed the development of community grower groups' internal control systems. In the IOIA Inspection Manual 2nd edition (1998), there is a chapter on how to inspect community grower groups. Before NOP Final Rule and to date, five years after its implementation in 2002, many American and foreign USDA accredited certifiers have inspected and certified community grower groups based on internal control system evaluation. They have public written policies, procedures and/or guidelines on the process.

In a recent NOP certifiers training held on Jan 23rd, 2007, the NOP informed that (notes taken by Patricia Kane, ACA):

“Grower groups – certifiers are required to inspect each operation; scheme that has internal control group is not appropriate, as that person has a financial interest. Must review entirety of operation – management and individual operations. Still have to go to every site (cannot delegate to their internal control group). Don't necessarily have to do the opening and closing discussions with each location.”

IOIA's Board of Directors is very much interested in this topic. Given the fact that this decision will have tremendous impact on small growers in developing countries, and given the fact that in the last five years the NOP has not only allowed but also accredited certifiers who use this CGG certification scheme, IOIA respectfully requests the National Organic Program not to publish an official policy on this subject without allowing sufficient time for dialogue and mutual understanding between all interested parties. This should not only include certifiers but also growers, internal control system staff members, inspectors, and possibly importers and consumers. Discussing what is an internal control system, reviewing the written guidelines and procedures that certifiers have, and actually

visiting grower groups in different socio and agro-ecological scenarios, can shed useful light on this topic.

It is estimated that more than 300 grower groups and hundreds of thousands of growers produce organically in Latin America, the Caribbean, Africa, Asia and the Pacific. There is a huge diversity among them in size, structure, organization, agricultural practices, writing skills and access to technology. Discussion and conclusions cannot be driven from a small sample but should take into consideration this wide diversity.

We understand that all of these considerations must focus not on personal opinions but strictly on the current regulation and it must be discussed whether they fit it. IOIA is willing to contribute in all of its capacity to promote this dialogue and interaction. We urge the NOP to inform in the certifiers training in BioFach that such dialogue is open and to start it with the participation of as many parties as possible.

Respectfully submitted,

Luis Brenes, Chair, on behalf of IOIA Board of Directors, Jan 31st, 2007

*The complete IOIA Code of Ethics and Conduct is available at <http://www.ioia.net/ethics.html>*

Official notes from the NOP trainings are available thru the homepage at the IOIA website, [www.ioia.net](http://www.ioia.net)

## Notes, from page 1

### Food for thought:

The organic world is changing. Who will be the future organic inspectors? Luis has been using the term – a four wheel drive inspector! What is your professional development plan to meet the needs of a diversified/professional “Food System Inspector”. Someone who can handle Organic, HACCP, ISO and .....?.

I have found the article “Dancing with the System” by the late Donella Meadows an inspiration for dealing with change and preparing for the future. Meadows was working on a book titled ‘Thinking in Systems’ at the time of her death in 2004. You can find the article in full on the IOIA website in the Resources section. But here, I'd like to introduce you to some of her thoughts:

“People who are raised in the industrial world and who get enthused about systems thinking are likely to make a terrible mistake. They are likely to assume that here, in systems analysis, in interconnection and complication, in the power of the computer, here at last, is the key to prediction and control. This mistake is likely because the mindset of the industrial world assumes that there is a key to prediction and control.

“I assumed that at first, too. We all assumed it, as eager systems students at the great institution called MIT. More or less innocently, enchanted by what we could see through our new lens, we did what many discoverers do. We exaggerated our own ability to change the world. We did so not with any intent to deceive others, but in the expression of our own expectations and hopes. Systems thinking for us was more than subtle, complicated mindplay. It was going to Make Systems Work.

“But self-organizing, nonlinear feedback systems are inherently unpredictable. They are not controllable. They are understandable only in the most general way. The goal of foreseeing the future exactly and preparing for it perfectly is unrealizable. The idea of making a complex system do just what you want it to do can be achieved only temporarily, at best. We can never fully understand our world, not in the way our reductionistic science has led us to expect. Our science itself, from quantum theory to the mathematics of chaos, leads us into irreducible uncertainty. For any objective other than the most trivial, we can't optimize; we don't even know what to optimize. We can't keep track of everything. We can't find a proper, sustainable relationship to nature, each other, or the institutions we create, if we try to do it from the role of omniscient conqueror.

“Systems thinking leads to another conclusion, however-waiting, shining, obvious as soon as we stop being blinded by the illusion of control. It says that there is plenty to do, of a different sort of 'doing.' The future can't be predicted, but it can be envisioned and brought lovingly into being. Systems can't be controlled, but they can be designed and redesigned. We can't surge forward with certainty into a world of no surprises, but we can expect surprises and learn from them and even profit from them. We can't impose our will upon a system. We can listen to what the system tells us, and discover how its properties and our values can work together to bring forth something much better than could ever be produced by our will alone.

“We can't control systems or figure them out. But we can dance with them!

“...But there it was, the message emerging from every computer model we made. Living successfully in a world of systems requires more of us than an ability to calculate. It requires our full humanity - our rationality, our ability to sort out truth from falsehood, our intuition, our compassion, our vision, and our morality.”

Do *you* have a similar piece to share with fellow members? É

---

## Notes from the ED

By Margaret Scoles

I'm feeling very thankful. It is probably dangerous to start naming individuals, as the entire California event was a huge collaboration of teamwork. IOIA owes **Maarten Samsom** special thanks for finding a great spot for our 2007 Annual Meeting. Although the distance between Quail Botanical Gardens and the Best Western Encinitas was a bit of a challenge, the beauty of the gardens was well worth any inconvenience. Thank you to **Brian Magaro** for helping everyone have so much fun at the auction while we donated over \$2000 to defray the costs of the Annual Meeting. Thank you to **Bob Herdegen** for hauling 2 hogs to slaughter so we could have really good organic pork ribs at the Hawaiian luau. Thank you to **CCOF** for putting up the seed money for a very nice Certifier/Inspector Reception. And thank you to **Stephen Grealy, Sue Baird, Ann Lameka, Garry Lean, Marina Buchan, and Diane Cooner** for hauling around a tremendous lot of stuff to make everything work. Thank you to **Bob Howe** and **Lisa Pierce** for working as Trainers to make our first-ever conference format a success. Mostly from our own members, we drew a tremendous breadth of experienced



It seems so long ago! Sascha, Margaret and Judy

speakers. One course evaluation noted the participant's appreciation for the experience of 'the grizzled veterans'. **Gay Timmons** and **Yutaka Maruyama** provided excellent pre-conference workshops on Personal Body Care Products Inspection and JAS Inspection Training, respectively. Thank you to **Bob Durst** and **Helene Bouvier** for staffing the IOIA booth at New Hope Expo West in Anaheim. And last but not least, special thanks to **Sascha** for stalwart and cheerful support through 2 workshops, 2 trainings, 2 board meetings, and the AGM. It was great to have someone from the IOIA office in California to meet the members.

The first quarter of 2007 is nearly over and IOIA is still immersed in the longest running, most intense period of training that we've ever experienced. Last year was a record number of trainings (24 in all!) and this year promises to match or beat that.

The year 2006 ended with a farewell to **Lisa Pierce** from her position as International Training Manager, and possibly farewell to the position as well. She made a trip to Montana in January to work on curriculum and to assist Sascha in taking on many of the administrative duties for Cosponsor-Managed Trainings. Although the shape of the future structure and staffing of IOIA is unknown, we are certain about our welcome to IOIA's two newest staff persons, both currently working part time.

**Lynell Denson** teaches Family Consumer Science at the High School in the afternoons and works as IOIA Office Assistant in the mornings. She and her husband ranch about 20 miles from Broadus, so she is familiar with many aspects of agriculture. One of her first tasks at IOIA was to work with the caterers to coordinate the meals for the California training events and the AGM.

**Ben Brewer**, a Broadus native, holds a BA in Management Information Systems (Computer Science to most of us) from Jamestown, ND. He works part-time managing a website and troubleshooting computer problems. He has already greatly improved IOIA's technical capability. Tentatively, we plan that he will accompany me to All Things Organic in May in Chicago. Oh yes, Thank you to **OTA** for our complementary booth there.

**CGG, NOP, IOIA:** In the ensuing bedlam that followed Mark Bradley's announcement that Community Grower Groups had to have every parcel inspected, IOIA contacted Mark and proposed a joint conference call between Mark, then Chair Luis Brenes and myself,



New Staffer Lynell Denson



IT man Ben Brewer

asking Bradley to explain his position. In spite of his extremely busy schedule, he agreed to a call the next day. We asked for 15 minutes, he gave us 45, and after it was clear that he was sticking to his position, the board decided to send the letter that starts on page 1 of this issue. É

**Training, from page 3** 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 info, visit [www.ioia.net](http://www.ioia.net) to download application forms. The deadline for returning Scholarship applications is October 1. Scholarship recipients are notified by December 15. É

## 2007 AGM Covers Lots of Ground

By Diane Cooner

The 2007 Annual General Meeting, held on March 4 in Encinitas, California, started promptly at 1pm, with 39 attendees, including staff members Sascha Draiyne and Diane Cooner. After approval of the agenda and the minutes from the 2006 AGM, Outgoing Chair **Luis Brenes** presented his annual report to the members, which is printed on the following pages of this issue..

**Gene Prochaska** then delivered his annual Treasurer's report and a brief discussion followed. Among other things, IOIA will become a property owner sometime in Spring 2007, as our landlord, who was unable to sell the property last year, ended up donating it to IOIA. So that non-profit status has come in handy after all! We will no longer have to worry about rent increases or having to move, although those things will be traded off with the joys of building maintenance and insurance. Still, it's a big plus for IOIA.

**Committee Reports** followed. **Arthur Harvey** reported that our Bylaws were in good shape. **Bob Howe** of the Communications committee gave a good pitch for the IOIA website, which has lots of good resources for inspectors as well as basic ag information for general consumption. He also promoted the IOIA Forum, which was met with approval by the members who find good value in this benefit.

**Sandra Conway** handled the board nominations this year as part of her Membership committee chair duties. She called for another membership survey to help continue to guide the organization. **Margaret Weigelt** asked for 2 people to step up and help with the Scholarship committee, especially if they are Spanish speaking. This committee wants to simplify the application process and run the entire thing thru our website. After reviewing 7 of 12 applications this round and finding many of them incomplete, she brought up the question of needing new protocols as regards non-native English speaking people. **Monique Scholz** reported on the Accreditation committee – the number of accredited applications is growing, but slowly. They are discussing adding a photo to the Accreditation ID Cards that members currently receive, among other things. The last committee report was from **Garry Lean**, who discussed the new Canadian Organic Regime, and just where IOIA will sit under the new Canadian regulation, as many inspectors currently come from the CFIA and IOIA could find itself displaced.

Following the committee reports, **Margaret Scoles** delivered her Annual Notes from the Executive Director, and directed attention to



the hard work delivered by **Lisa Pierce** in the past 2 years towards the development of IOIA curriculum. Lisa received a standing ovation from the group.

**New Business** covered a discussion of reducing the size of the IOIA Board of Directors from 7 to 5. This was a proposal from the board to change policy that was presented by **Marina Buchan**. The membership voted 35 in favor, 3 against and 2 abstaining.

The group then had a brief discussion of where to hold the 2008 AGM and it was unanimously voted to go to **Guatemala**. Longtime IOIA member **Lidia Girón** is already at work fact-finding for us.

The next order of business was the Board candidate presentations and election. **Catherine Cash, Bob Durst, David Konrad, and Monique Scholz** were elected. **Erin Beard** was elected as First Alternate (a 2 year term) and **Sue Baird** was elected as Second Alternate (a 1 year term).

After the election, **Chris Kidwell** presented **Arthur Harvey with the IOIA Inspector Asset of the Year award**. Arthur used the occasion to promote his proposed amendment to the OFPA:

“amend OFPA as follows:

“[shall not]

8) Use, in or on such product, any synthetic processing aid, synthetic additive, or synthetic ingredient that is not identified as such on the ingredient statement and specifically allowed in the National List.”

The membership subsequently voted to endorse Arthur’s proposal, with a vote of 21 in favor, 6 against and 11 abstaining, although the numbers demonstrate that there is still much to discuss before some sort of consensus is reached.

At the end of the meeting, members broke up into focus groups to discuss select topics –

**Accreditation Program** – beef it up for members and certifiers

**Canadian office** – we need one, share with COG and OCIA?

**Strengthening Connections** with Committee participation

**Fundraising** – targeting specific smaller needs.

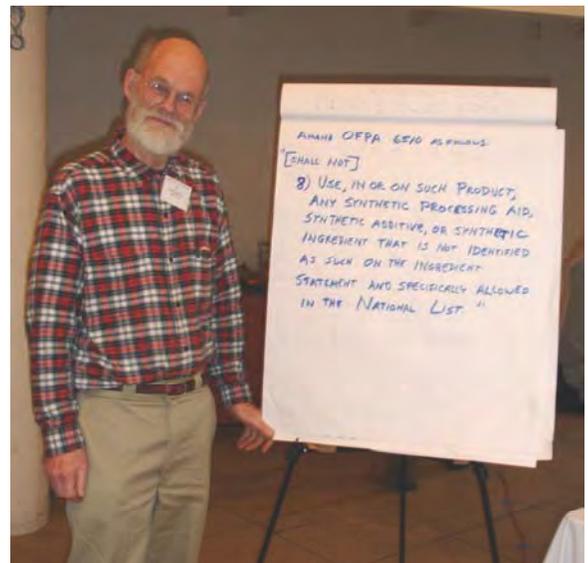
The meeting adjourned promptly at 5pm, followed by a wonderful dinner, great music by **Paul Horn** and a live auction with our ace Auctioneer **Brian Magaro**, who, with a little help from the liquor department at Trader Joe’s, raised over \$2000 to help offset the AGM costs. **We have a great slideshow of the AGM, go to [www.ioia.net](http://www.ioia.net) and click on the link on the home page.**



**2007-08 Board**  
**Back row l to r: David Konrad, ED Margaret Scoles, Sue Baird, Garry Lean.**  
**Front row l to r: Bob Durst, Monique Scholz, Erin Beard, Maheswar Ghimire, Gene Prochaska.**



**Maria Devincenzo was recognized for all that she has done for IOIA. She received a natural Jimbo’s bag, a bottle of organic wine, organic tea, and organic chocolate.**



**Arthur Harvey received the 2007 Inspector Asset of the Year award. He received a calligraphy, dried flower framed award. Without missing a beat, he accepted the award and flipped over the flipchart and asked the membership to support his proposal to change OFPA.**

---

# 2006 IOIA Annual Report

Respectfully submitted by Luis Brenes,  
IOIA Chair

IOIA's mission is to address issues and concerns relevant to organic inspectors, to provide quality inspector training, and to promote consistency and integrity in the organic certification process. The BOD has decided that the annual report should be an evaluation of yearly accomplishments under the light of our mission. And, in the Santa Cruz strategic planning retreat in October 2005, IOIA identified the priorities for the coming years. Both our mission and our strategic planning retreat will be the frame for this Annual Report.

How can I summarize a year full of challenges in a short statement? A record year in trainings, the second best financial year in IOIA's history (2005 was the best), and while keeping this growing activity, our staff was able to start our curriculum upgrade dedicating much energy to the Crop Inspection course. The challenges identified in Santa Cruz in 2005 have kept the Board busy. We still need to implement a strong accreditation program that is linked with our continuous education activities and we need to promote consistency and integrity in the certification process working with and training other players like certified parties, certifiers, government staff, etc.

## Address Issues and Concerns Relevant to Organic Inspectors:

**New efforts:** How do we add value to IOIA membership through a more meaningful recognized and demanded inspector accreditation program? The final goal is to make it a real advantage to be an IOIA accredited member with a win-win approach: the inspector is recognized, preferred and selected by certifiers; and certifiers get a thorough and professional inspection that meets or exceeds the regulation requirements and expectations. A dialogue was initiated with RABQSA about the possibilities of external accreditation for inspectors. An Organic Inspection Guideline was drafted. We are still working on this issue and all suggestions are welcomed.

**Maintaining our membership services:** During 2006, IOIA again printed the mini-Membership Directory as an insert

in the IOIA newsletter, The Inspectors' Report. IOIA provides The Inspectors' Report to all categories of members. The on-line, real-time, version has replaced the hard copy for most members. IOIA continues to maintain the Inspector member discussion group (IOIA Forum), which is widely acknowledged as one of the most valuable benefits of membership. IOIA continues to maintain membership in Grolink AB and the agreement that makes The Organic Standard electronic newsletter available to our members for a nominal fee. More than 25% of inspector members subscribe. If you are not among them, ask our office to send you a sample issue.

**Upgrading our membership qualifications:** Due to strong demand and excellent comments on our first ISO training, IOIA cosponsored with AQS a second ISO 9001:2000 Lead Auditor Training in La Crosse, WI. A total of five advanced inspector trainings were held, including two in Latin America. And the new model for simultaneous topics - "serve yourself" - Advanced training that our staff has prepared for us together with this AGM promises to set up a higher standard for what our experienced members need.

## Promote Consistency and Integrity in the Organic Certification

**Process:** IOIA continued its links with the organic world through membership and subscriptions in IFOAM, OMRI, COG, Coop America, OTA and the Montana Nonprofit Association. IOIA is a partner with the National Campaign for Sustainable Agriculture. IOIA continued to support the development of Canadian organic standards development work through the Canadian Committee budget. The 2006 year closed with the publication of long-awaited Canadian organic regulations.

IOIA attended three major organic events in the US and Canada with our booth display: the Guelph Organic Conference in Ontario in January; "All Things Organic", the Organic Trade Association show in Chicago in May; and Natural Product Expo East in Baltimore in October. Our Executive Director was an invited speaker at the Stockman Grass Farmer Organic Grassfed Beef Production School, the MOSES Conference in

Wisconsin, and the Montana Organic Association Conference last year. She also attended the first IFOAM Conference on Animals in Organic Production in Minnesota.

**New challenges:** In the BOD retreat in 2005 it was decided that IOIA will train other audiences as part of integrity and consistency promotion. We envisioned training government officers, farmers, extension agents, community grower groups, certifiers' staff (including reviewers), and food processors. As part of this effort, IOIA worked through a grant with the Alternative Energy Resource Organization (AERO) to provide organic training for Natural Resources Conservation Services (NRCS) personnel and advised the development of their web-based organic resources. We also trained - in-house - the Colorado Department of Agriculture and the Dairy Marketing Services in New York. The BOD is currently discussing how to fully implement and accomplish this goal through trainings that are tailored for these other audiences that urgently need to understand the regulations, and need to be trained on risk assessment and the requirements for creating and implementing an organic system plan through a quality management system approach.

## Provide Quality Inspection

### Training:

**Moving forward to remain being the best training organization for organic inspectors:**

One of the primary objectives identified at the 2005 Board Retreat was reconstruction of training curriculum. Recognizing the need for increased consistency in the training program and copyrighted ownership of training materials, IOIA embarked on this major curriculum project in 2006, beginning with the Crop Inspection course. A Curriculum Advisory committee was struck, including experienced inspectors and academics. Work was completed primarily by IOIA staff. With a proposed 2006 budget with a net of \$0, and the need for timely starting this project, the IOIA Board committed up to \$12,000 from cash reserves for this project. However, due to strong training income in 2006, and excellent administration by our Executive Director this was accomplished without tapping reserves and with just

---

\$7,000 spent. The new curriculum was piloted in New York and California and is under revision for the 2007 season. Livestock and Processing curricula are next.

**Better trainers and consistent trainings:** IOIA delivered the first ever Train the Trainer Workshop for IOIA Trainers in La Crosse, WI. Also, International Training Manager Lisa Pierce visited the office of Japan Organic Inspectors Association (JOIA) on an official visit and provided a Train the Trainer workshop for Japanese Trainers.

**And in the meanwhile - a record year for training:** Interest in IOIA inspector training is stronger than ever. Mark Bradley, Deputy Administrator of the USDA National Organic Program, gave IOIA an extra boost when he stressed at 2006 certifier trainings the importance of training, education, and experience for all personnel involved in certification. He noted that IOIA training was "excellent". In 2006, IOIA basic training drew unprecedented numbers of participants from the certification agencies, as many certifiers prepared for their renewal accreditation with USDA in 2007. IOIA and our team of Trainers led IOIA inspector trainings around the world including Japan, Korea, Costa Rica, Ecuador, El Salvador, Mexico, Jamaica, Manitoba, Minnesota, New York, California, and Colorado with 468 persons trained. IOIA cosponsored nine trainings in Latin America (a record number) including two Spanish language advanced trainings. IOIA collaborates with Assiniboine Community College in Manitoba and provided both Farm and Livestock inspector training courses in 2006 using distance learning.

### **The People and Resources That Made It Possible:**

#### **Staff**

Margaret Scoles continues full-time as Executive Director. This year's accomplishments were possible not only for her dedication and hard work but also for her incredible skills in relating with other organizations and collaborators. Thanks Margaret! IOIA also gives special thanks and recognition to the work of Lisa Pierce for the past four years as she developed and supported IOIA's training program globally in her role as

International Training Manager (ITM). Lisa will not continue as ITM but remains a valuable trainer and active IOIA member. Diane Cooner continues to do a super job as Newsletter Editor and Website Manager. In 2006, Diane spent many extra hours to give the IOIA website a new look. Increasingly, the website is IOIA's 'face' to the public.

The office has been assisted by two excellent ladies working part time: Judy Hessong, in charge of Member Services and Sascha Draiyne, in charge of Training Services. Sascha completed her first year in December. Her fluency in four languages is a help as she stepped up to take on much of the work of administration of IOIA's international trainings. In response to the growth in demand for IOIA's services, IOIA added once again to our staff. We welcome Lynell Denson, Office Assistant, and Ben Brewer as Administrative Assistant, new additions in January 2007.

#### **Committees**

Sandra Conway stepped up to chair the Membership Committee. Thank you--outgoing Chair David Dahmen. IOIA's Inspector member category stayed about the same this year, but Supporting membership increased by 17. The Membership Committee Chair doubles as Chair of the Nominations Committee Chair, so Sandra's first and daunting task was to coordinate the development of a slate of candidates to replace four outgoing Board members.

The Training Advisory Committee, under the oversight of the IOIA BOD, is still under construction. The Scholarship Committee, chaired by Margaret Weigelt, this year reviewed applicants for our inspector scholarship and the Organic Community Initiative Scholarship. Congratulations to this year's Andrew Rutherford Scholarship winner, John Caputo of Oregon, and to OCIS Scholarship winner, Efrén A. Tórriz Fuentes of Nicaragua. IOIA extends a special thank you to new Chair, Margaret Weigelt, and this hard working committee. The Ethics Committee, chaired by Joyce Ford, had another quiet year with no formal inspector complaints. The Accreditation Committee, with Chair Jake Lewin, oversees the IOIA inspector accreditation program. The Accreditation Review Panel reviewed 5 applications for

crops, livestock and/or processing accreditation. Twenty-one IOIA members are accredited. Special thanks are due Stephen Grealy, ARP Chair, and the other ARP members (Ami Greenberg, John McKeon, Linda Kaner, and Monique Scholz). The Latin American Committee lacks a Chair. However Carlos Escobar of Colombia wrote a regular Spanish column for each issue during 2006 in The Inspectors' Report and agreed to do so again in 2007. Thanks Carlos! The Canadian Committee, currently co-chaired by Janine Gibson and Leanne McCormick, participated in development of the Canadian Standards and staffed the Guelph Organic Conference booth. The Bylaws Committee, Chaired by Arthur Harvey, proposed no Bylaws Amendments in 2006. The Communications and Marketing Committee Chair is Bob Howe. Bob is looking for ways to yield more benefits from the discussions we have in our Forum. Joe Montecalvo chairs the Editorial Advisory Board. Dr. Montecalvo received support from IOIA in updating his sanitation and food science manuals, which he allows IOIA to reproduce for sale. The new food science manual was ready for publication in time for the early 2007 trainings.

The Board recognizes the need to work closer and more intensively with and through the Committees. This must be a focal issue for 2007 and 2008. The Board has recommended a decrease in Board size. This will make the Board meetings more efficient and will save some money in our budget. Last but not least, it will also free some leadership that can surely contribute through the Committees work.

#### **IOIA Board of Directors**

In 2006, the Board met before and after the Annual Meeting in Wisconsin and then by frequent conference calls. IOIA was proud to host our Annual Meeting in La Crosse, Wisconsin in 2006. This event provided networking opportunities with OCIA (Annual Meeting and JAS Training) and the Midwest Organic and Sustainable Education Service (MOSES) Upper Midwest Organic Farming Conference.

This BOD remains a very international Board. Luis Brenes, Chair for the past year, is from Costa Rica. Marina Sexty Buchan and Garry Lean are from Canada. Newly elected [see AGM, page 22]

**Independent Organic Inspectors Association**  
**Balance Sheet**  
As of December 31, 2006

	<u>Dec 31, 06</u>	<u>Dec 31, 05</u>
<b>ASSETS</b>		
<b>Current Assets</b>		
Checking/Savings		
Cash Reserve	25,000.00	3,069.18
Montana Checking	57,457.56	20,725.89
Montana Paypal	1,582.94	1,406.73
Vermont- Chittenden Banl	5,372.44	32,251.09
<b>Total Checking/Savings</b>	<u>89,412.94</u>	<u>57,452.89</u>
Accounts Receivable		
Accounts Receivable	-12,797.65	-2,038.59
<b>Total Accounts Receivable</b>	<u>-12,797.65</u>	<u>-2,038.59</u>
Other Current Assets		
Inventory Asset	2,880.84	3,371.12
Petty Cash	129.50	125.00
Undeposited Funds	4,266.50	2,086.00
<b>Total Other Current Assets</b>	<u>7,276.84</u>	<u>5,582.12</u>
<b>Total Current Assets</b>	<u>83,892.13</u>	<u>60,996.42</u>
<b>TOTAL ASSETS</b>	<u>83,892.13</u>	<u>60,996.42</u>
<b>LIABILITIES &amp; EQUITY</b>		
<b>Equity</b>		
Opening Fund Balance	442.57	442.57
Retained Funds	61,045.89	34,976.41
Net Income	22,403.67	25,577.44
<b>Total Equity</b>	<u>83,892.13</u>	<u>60,996.42</u>
<b>TOTAL LIABILITIES &amp; EQUITY</b>	<u>83,892.13</u>	<u>60,996.42</u>

\*\*See Note Below

**Explanatory Note re: Negative figures in Accounts Receivable.**

IOIA reports annually to the membership on a Cash Basis. Cash Reports sometimes show a negative Accounts Receivable where Accrual reporting would not. The reason is that whenever an item or service is invoiced and the invoice is settled in a matter other than by payment, it appears negative. Two examples: 1) If a cosponsor wishes to send several people to an IOIA training, they are invoiced for the total amount. However, they sometimes pay direct expenses such as payments to hotels with that amount credited to Accounts Receivable to remove the outstanding balance. 2) If IOIA owes a BOD member for reimbursement of phone calls, the payment of dues or other fees is treated as a journal entry with a credit to A/R and a debit to BOD phone expense.

## IOIA Scholarship Winners Announced

The IOIA Scholarship Committee is pleased to announce the winners of the 2007 round of scholarships.

**John Anthony Caputo**, of Corvallis, Oregon, is the recipient of the **2007 Andrew Rutherford Scholarship**.

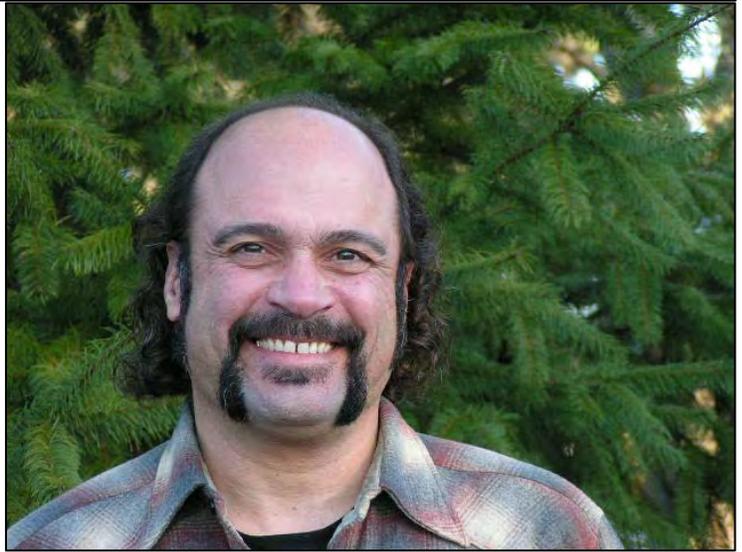
John was born in Cleveland, Ohio. He has 2 sons, 20 and 17 years old.

He earned his Bachelors of Science degree in Soil Science from the University of Idaho in 1980, and a Masters of Science in Soil Fertility with a minor in Crop Science from Oregon State University in 1985.

John served as a Faculty Research Assistant at Oregon State University from 1982 to 1985; as an Agronomist for Seed Research of Oregon, Inc from 1986 to 1992; and as Extension Seed Certification Specialist, Oregon State University Extension Service, Oregon Seed Certification Service from 1992 to 2005. He is currently a self-employed landscaper, and a member of Oregon Tilth and Tilth Producers.

John has also raised organic vegetables (1 year) and established an organic blueberry/apple/pear orchard and sheep operation (12 years) from scratch.

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



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 covers free tuition, meals, and lodging at any IOIA organic inspector training in 2007. The award does not include any travel expenses for travel to the training. The approximate cash value of this award is \$1350.

IOIA also offers the annual Organic Community Initiative Scholarship (OCIS), which provides full tuition for an IOIA-sponsored basic organic inspector training during the following year. It is awarded to an individual on the basis of need and their potential to have a positive impact on their regional organic community. The Organic Community Initiative Scholarship is only open to applicants from outside of the US or Canada. Applicants can choose to attend any basic IOIA-sponsored training. The Scholarship pays for tuition, room and board but does not cover transportation or other expenses. The approximate cash value of this award is also \$1350.

**The OCIS recipient for 2007 is Efrén A. Tórrez Fuentes** of Nicaragua.

Efrén is an Agricultural Engineer from the Madriz County of Nicaragua. He has worked with NGO's who support small and medium producers in organic and conventional agriculture; has taken OCIA inspection training and passed on his learning on organics to producers as well as providing technical assistance to farmers in the field. He applied for the OCIS so that he can enrich his knowledge of organic agriculture, and thru that enrichment improve his curriculum vitae and hence improve his economic situation, since the resources in Nicaragua are very limited and it is difficult to find employment or a sponsor to help underwrite training of the sort offered by IOIA.

He comes with high recommendations from his community, including this from the municipal mayor of his local community:

"I have known Mr. Torrez for 10 years...He has the capacity to make good use of the education, training or experience with determination to achievement. He has the natural disposition that when put in charge of any task he will finish it in a timely manner, and also has enough capacity to fill any position and move ahead, overcoming any obstacle that might present itself....he has worked with organizations working to protect the environment as well as helping small and medium producers improve their production by implementing organic agriculture, training them in techniques to improve the soils and the production of crops by minimizing the use of chemicals."

Congratulations to John and to Efrén! We will be looking forward to seeing you at an IOIA training in 2007!



## Encinitas California Advanced Inspector Training

By Bob Howe

Advanced Inspector Training topics were presented Friday March 2nd and Saturday March 3<sup>rd</sup>. The site was the Best Western Inn, on a high bluff overlooking the ocean, and the Quail Botanical Gardens, a short distance from the hotel.

This training represented a significant change in the format for Advanced Inspector Training, which, in the past had usually been held in a single location and sessions were presented to all the attendees at the same time. Concurrent sessions were being presented to two and three groups at the same time, and in separate locations for each. The advantage provided by the concurrent sessions was that many more subjects could be covered and the attendees

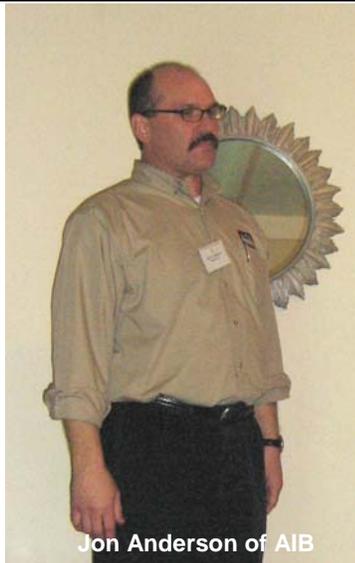


Andrea Caroe and Margaret Scoles

were given a broader choice. The logistics were somewhat complicated at times because, although the Best Western and Quail Gardens were relatively close (about 1 mile), moving people from one to the other, sometimes with equipment for the presentations, proved to be a bit cumbersome. The need to relocate did cause some minor delays in starting some of the presentations but did not seem to compromise the trainings overall.

Two trainers coordinated the conference, assisting Margaret Scoles, to make sure all went on with no hitches. Lisa Pierce was at Quail Gardens both days for sessions held there. Bob Howe was at the Best Western on Friday and morning of Saturday, Quail Gardens for the Saturday afternoon advanced topics presentations.

Several subjects were presented in information sessions and workshops. Together the sessions covered most of the organic inspection criteria, from Farm and Livestock to the Simple and Complex Processing. Notable is that most of the presentations were made by experienced IOIA Inspector Members who brought their



Jon Anderson of AIB

experience and expertise to the participants. Those presenters who were not experienced as Inspectors brought pertinent experience and expertise.

Two subjects were presented twice because of the interest expressed prior to the conference. The subjects included a review of various standards that were presented in ways that would be useful to inspectors and Complex Processing Audit Trail Inspection.

### Standards Review

NOP Standards, with particular emphasis on the changes taking place, were explained by Andrea Caroe who is the new Chair of the NOSB. Andrea clarified some of the issues related to 205.605 and 205.606, showing a list of the many materials that were petitioned for approval and/or exclusion. She also explained about some of the petitions and recommendations that are pending and under review by the NOSB and NOP presently. One change in NOP interpretation has raised serious concern among IOIA members, that being the requirements for Community Grower Groups. Current practices mimic the international standards, whereby only a small portion of the growers in a group need to have external inspections (inspections done by an Organic Inspector) during the annual audit. The NOP recently clarified that 100% on-site visits are required. This change would increase the cost of certification in a significant way and, most likely, eliminate most of the CGG's as NOP certifiable and prevent their products from being included in NOP processed products or sold in the U.S. as NOP certified.

EEC 2092/91, presented by Sam Welsch, explained the standards with reference to the

NOP and highlighted some of the differences between the two. Sam also presented the afternoon session on the JAS Standards.

Sascha Drayne presented an interesting view of the Bio-Suisse standards and their relationship to the Swiss culture. She showed how the standards were designed to include more environmental concerns and were protective of the local Swiss food production. For example: products are prohibited from being transported by airplane, due to the expenditure of energy required and to make it more difficult to transport product into Switzerland, thus protecting the local producers.

Canada Regs and Standards were covered by Monique Scholz. Monique explained how the standards related to NOP and how they related to the regional concerns of the



Like sardines in a can –  
Everyone wanted to hear Jon Anderson.



Sam Welsch of OneCert

Canadian producers. Also, she explained how the “approval” takes place, with the Federal, the Territorial and the Provincial governments all involved in the process and each with an authority. The authority is somewhat similar to the United States Federal and State authorities, with the Federal, in the case of the NOP, as the standard and the States permitted to develop their own organic certification body with the NOP as the basis and compliant with the OFPA and sections 205.620 of the NOP.

## Complex Processing

David Konrad, one of the newest Inspector Members of IOIA and one of the newest members of the BOD of IOIA, presented a workshop on Complex Processing Audit. The workshop, a half day session, was a unique look at inspecting the audit trail and auditing for mass balancing. David, previously Chief Financial Officer of a



multi-million dollar corporation, realized the similarities of financial auditing and organic auditing. He has employed the techniques in his inspections and found them useful and pertinent. The subject generated a high level of interest and the presentation, coupled with the various questions and comments made by the participants in the workshop, gave people a great deal of insight about the process. The workshop was presented on both days, taking up the morning at the Best Western. The afternoon on Saturday was a plenary session with several topics presented and discussed. The topics were pertinent to Complex Processing and included general as well as specific processing inspection subjects.

John France, a tree fruit farmer, processor and marketer, presented an explanation of the process for washing, waxing, sorting and grading and packaging fruit. He emphasized the Organic Control Points and explained how it is virtually impossible to



remove residues of wax, contaminated with fungicides, from the processing equipment that is used in conventional fruit packaging. He had several photos that revealed deposits on

equipment. While the presentation was on fruit packaging, the parallel with many other processes and equipments was evident.

Ann Lameka presented her procedures for preparing to do a process inspection. She explained the steps she follows and the kinds of review done for every inspection. Several other inspectors in the group expressed similarities with their procedures and added to the techniques.

Maheswar Ghimire explained the background for Nepal Tea and his role in its development. He then presented a fascinating video of the Nepalese culture that is centered on the production of tea. The video included spectacular scenes of the Himalayan landscape and the villages, people and tea gardens. Also shown was the way in which the tea is grown, harvested and processed. He explained that not all the tea is grown to organic standards, but he made clear that a transitional procedure has been introduced whereby the growers can become organic over a period of three years.



More of the growers are entering the program because of the advantages it provides them, both culturally and economically.

Bob Howe had a presentation on the Making of Chocolate, showing the production, harvesting and post harvesting of the cacao bean. The multi stage and quite highly



complex processing from the bean stage to the finished product was the center of the presentation. Demonstrated was the



**Jo Ann Baumgartner of Wild Farm Alliance**

similarity to many other processes and the difficulty and expense in preparation for organic processing in a conventional processing facility.

The final session was presented by Bob Durst and Joe Montecalvo. The session was devoted to Chlorine issues and sanitation in general. Use of chlorine in sanitization, particularly on food contact surfaces, was explained and compared to the NOP requirements. Bob and Joe made it clear how and where to properly test residual and the fact, confirmed by both Bob and Joe, is that the chlorine dissipates in a short time and no residue is left. Many certifiers require the "intervening event", rinse with water, which merely introduces the potential for contamination of the surfaces that have been sanitized with the chlorine. The NOSB has issued a Draft Recommendation of Deferred Sunshine Materials (chlorine) and a Technical Review, which has yet to be acted upon. É

---

---

# INDEPENDENT ORGANIC INSPECTORS ASSOCIATION

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

Please add 10% for Shipping and Handling.

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

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

% Building Soils for Better Crops (2<sup>nd</sup> Edition), by Fred Magdoff and Harold Van Es. 240 pp. \$20

% COG Organic Field Crop Handbook, 2<sup>nd</sup> Edition, Expanded and Rewritten. Published by Canadian Organic Growers. An invaluable resource. While preserving the best of the now out-of-print and no longer available first edition, this edition is updated to include info on GMO's, E. coli issues in manure, and many additions to the crop section. 222 pages, spiral bound, \$30.00.

% Managing Cover Crops Profitably, 2<sup>nd</sup> Edition, published by Sust. Ag Network, \$19.00

% Organic Livestock Handbook, published by Canadian Organic Growers. Edited by Anne Macey, 179 pp, spiral bound, \$25.00

% Organic Tree Fruit Management, published by COABC, 240 pages, \$30.00

% Steel in the Field, published by Sustainable Ag Network, 128 pages, \$18.00

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



**100% Organic Cotton Caps!** See our Caps in the *Books & Goods* section of our website @ [www.ioia.net](http://www.ioia.net) °

Color choice of black, stone (off-white), khaki, forest Green, navy

**IOIA Caps** - \$20.00 – Please specify color 1<sup>st</sup> choice \_\_\_\_\_ 2<sup>nd</sup> Choice \_\_\_\_\_

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

**Print or Type, Mail to IOIA, PO Box 6,**

**Broadus, MT 59317-0006**

Name \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_

Check Enclosed – Total Amount \$ \_\_\_\_\_

Visa ^ Mastercard ^

Account # \_\_\_\_\_

Signature \_\_\_\_\_

Exp. Date \_\_\_\_\_

I AM INTERESTED IN THE FOLLOWING:

**IOIA Membership Application**

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

% Inspector - \$125

% Supporting Individual - \$100

% Business/Organization \$125

% Certifying Agency - \$250

% Patron - \$500

% Sustainer - \$1000

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

% 2007 IOIA Membership Directory:

% \$15 members % \$25 non-members

IFOAM/IOIA Int'l Organic Inspection Manual:

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

---

## Cloning, from page 22

from inappropriate epigenetic reprogramming..." Despite the fact that many cloned animals die during gestation or develop abnormally due to a misarranged genetic code, the FDA assumes that only those animals which appear to be healthy and normal would enter the human food chain, since they are "virtually indistinguishable."

The report goes on to state that animal clones can develop with apparently normal functions, but with subtle sub-clinical physiological anomalies. "These could include alterations in key proteins affecting the nutritional content of food and leading to dietary imbalances."

Because these animals appear to be normal, their products would find their way into the human food supply. Tracking of cloned animals is imperative for products from animals with sub-clinical anomalies to be identified and studied.

The concept of cloned animals and their products being "virtually indistinguishable," is similar the doctrine of "substantial equivalence," used earlier by the FDA to justify the untracked and unlabeled introduction of genetically modified organisms (GMOs). It is not a scientific standard. It is not even a rational standard, since the products of these technologies are proprietary for the profit of their developers. It is an economic and political conclusion weighted to the benefit of the technology companies and based on a favorable, but flawed assumption – the similarity of appearance.

### Who Gains from Unregulated Cloning?

In the short-term, the presence of unregulated and unlabeled meat and milk from cloned animals will help further differentiate organic products from un-segregated conventional livestock products. This will likely result in more consumers purchasing organic products. Corporations who control the technology and proprietary strains of cloned animals will profit through increased dependence of farmers on proprietary sources of genetic material.

The absence of tracking or labeling protects technology companies and users of cloned animals from liability. Without traceability, the determination of harm, should harm occur, is virtually impossible.

The Draft Risk Assessment does not address the potential economic effects of allowing the unregulated use of animal cloning without traceability or labeling. No other country has approved food from cloned animals. Unlabeled introduction of cloning has the potential to seriously diminish consumer confidence, further depressing domestic and export markets for conventional livestock products.

A December 2006 poll by the Pew Initiative on Food and Biotechnology found that 64 percent of consumers said they were uncomfortable with animal cloning, with 46 percent saying they were "strongly uncomfortable." Likewise, an online poll

conducted by the Minneapolis Star Tribune immediately after FDA's announcement found that 60% of respondents said that they would not eat food products from cloned animals.

Prior to full approval, a comprehensive economic impact analysis must be conducted to examine the technology's impacts on existing markets for conventional and organic livestock products.

*It is important to note that cloned plants are allowed in organic production under the NOP, via the allowance of tissue culture in the definition of excluded methods. Cloned animals are not, since they are a result of cell fusion, which is explicitly prohibited in the same definition. E*

### AGM, from page 9

Maarten Samsom resigned in late 2006 and John Trinterud, First Alternate, was appointed to fill the vacancy. Second Alternate, Maheswar Ghimire of Nepal, was appointed to the First Alternate Position. Former Chair Brian Magaro (6 years on the BOD and the last 3 as Chair) and Jack Reams (4 years as Treasurer) were honored at the 2006 AGM. Board members who will not be running in the 2007 election are Luis Brenes - who has served the BOD for the last 4 years (for Chair as the past year); Ann Baier (4 years); Marina Buchan (2 years); and Ann Lameka (appointed to complete one term).

### Finances

In 2006, the Board proposed a balanced budget (net income = \$0) and approved the development of new curriculum funded with \$12,000 from reserves. I am glad to report today that IOIA celebrated the best two financial years in history. IOIA operated within the expenses budget; developed new crop inspection curriculum without using reserves; established a Cash Reserve Fund; added staff and expanded the office space; added to our training program new digital equipment (laptop, camera, video, projector), and still ended with a net income of over \$22,000. The year began with the sobering news that IOIA's budget would need to accommodate doubled rent and utilities, which were previously included in the rent. The year ended with a bottom line that allowed for higher rent, utilities, and expanded office space, as well as the realization that IOIA needed the space and the staff to fill it. We are pleased to report that our landlord is in the process of gifting IOIA the office building. This gift will give IOIA its first

real equity, as well as a secure home for our current office. During 2006, IOIA sought legal counsel to clarify our incorporation as a non-profit association in the state of Minnesota. We confirmed that incorporation in Minnesota is preferable to moving to Montana. Gene Prochaska, Treasurer and Chair of the Finance Committee, will present a detailed budget for 2007 at our AGM. E

---

### Former NOP Manager to staff New Horticulture and Organic Subcommittee

Congressional interest in organic issues was raised another notch as Keith Jones, former NOP manager and international trade expert, was named Staff Director of the newly created House Agriculture Committee's Subcommittee on Horticulture and Organic Agriculture. Jones has been a USDA Congressional Fellow for the past year, working in the office of Rep. Cuellar of Texas. Prior to joining USDA, he headed the Texas Dept. of Agriculture's organic program.

The jurisdiction of the subcommittee includes: honey and bees; fruits and vegetables; marketing and promotion orders; plant pesticides; adulteration of seeds; and organic agriculture.

### Dr. Virginia Worthington

Dr. Virginia Worthington, who did one of the first meta-analyses comparing the nutritional quality of organic versus conventional fruits, vegetables, and grains, has died. Dr. Worthington's findings, published in *The Journal of Alternative and Complementary Medicine* in 2001 (Vol. 7, No. 2, pp. 161-173), helped advance scientific findings concerning the benefits of organic foods.

### In Memoriam

IOIA would like to extend heartfelt condolences to member Mark Chass and his family on the recent loss of their son, Jeremiah, a junior at Analy High School. Jeremiah was a brilliant student and compassionate advocate for love and stewardship of the earth.

In lieu of flowers, members are invited to send a donation to the:

Jeremiah Chass Memorial Fund  
Exchange Bank, Sebastopol Branch  
720 Hwy. 116 North  
Sebastopol, CA 95472

biotech events. USDA has since approved those biotech varieties for animal and human consumption, but international approval hasn't followed suit.

[http://www.aphis.usda.gov/newsroom/content/2007/03/ge\\_riceseed\\_statement.shtml](http://www.aphis.usda.gov/newsroom/content/2007/03/ge_riceseed_statement.shtml)  
*Peter Shinn, [www.brownfieldnetwork.com/](http://www.brownfieldnetwork.com/)*

## Is the FDA's Cloning Proposal Ready for Prime Time?

By James Riddle

Between Christmas 2006 and New Year's day, the Food and Drug Administration released a long-awaited set of documents on animal cloning. The agency's draft risk assessment runs several hundred pages.

A proposed risk management plan and guidance to industry documents are much shorter because, in a nutshell, FDA found nothing new to worry about from introducing cloned animals, their progeny, and products from them into the human food supply and the animal and pet food supplies. This *Critical Issue Report* explains the FDA's proposal and the findings of its risk assessment. In addition, impacts on consumers and organic farmers are summarized.

We hope this report will help the many individuals and organizations who are planning to submit public comments to the FDA by the April 3, 2007 deadline (instructions on how to submit comments are in the report).

[http://www.organic-center.org/science.safety.php?action=view&report\\_id=81](http://www.organic-center.org/science.safety.php?action=view&report_id=81)

*Jim Riddle is Organic Outreach Coordinator at the University of Minnesota, January 2007*

## Can You Clone an Organic Cow?

By Jim Riddle

On December 28, 2006, the Center for Veterinary Medicine (CVM) at the FDA issued a Draft Risk Assessment on meat and milk from cloned animals.

The FDA concluded that animal cloning, or somatic cell nuclear transfer (SCNT), "results in an increased frequency of health risks to animals involved in the cloning process." The CVM found that, "surrogate dams are at risk of complications from birth" and "the frequency of live normal births appears to be low, although the situation appears to be improving as the technology matures."

Despite the documented negative impacts on animal health, the CVM concluded that, "extensive evaluation of the available data has not identified any food consumption risks or subtle hazards in healthy clones of cattle, swine, or goats. Thus, edible products from healthy clones that meet existing requirements for meat and milk in commerce pose no

increased food consumption risk(s) relative to comparable products from sexually-derived animals."

In sum, the CVM concluded that meat and milk from healthy cloned animals are "virtually indistinguishable" from meat and milk from non-cloned animals with no "biologically significant" differences in composition.

### Impacts on Organic Agriculture

According to the FDA report, one of the initial technical steps in animal cloning is cell fusion. DNA is transferred from one cell to another. As such, the practice is prohibited in organic production under the National Organic Program (NOP) regulation as an "excluded method."

Excluded methods, which are not allowed in organic production or processing, are defined as, "a variety of methods used to genetically modify organisms or influence their growth and development by means that are not possible under natural conditions or processes and are not considered compatible with organic production. Such methods include cell fusion..."

Animal cloning is not allowed for organic production under the NOP for several reasons. Since cloning relies on cell fusion, it is explicitly prohibited in organic production. Clearly, it is not possible under natural conditions. It is not considered compatible with organic production, since cloning narrows the gene base, while organic production relies on maintenance of a broad and diverse gene pool.

In addition, cloning is dependent on the use of artificial hormones to induce labor of surrogate dams. The use of artificial hormones to induce labor is prohibited in organic agriculture.

### Animal Husbandry Issues

During cloning, an animal's DNA is inserted into an egg, where the DNA has been removed. The resulting embryo is implanted into a surrogate mother, where it forms a genetically identical copy of the original animal.

But even if two animals have identical genes, they can turn out differently if those genes are turned on or off at different times, or are sequenced differently from the original sequence. These unpredictable genetic variations are linked to the high failure rate of cloned animals. Many clones die during gestation or shortly after birth, while some are born with deformed heads or limbs or problems with their hearts, lungs or other organs.

In its report, the FDA admits animal health problems, by stating that "some animals involved in the cloning process (i.e., cattle and sheep surrogate dams, and some clones) are at increased risk of adverse health outcomes relative to conventional animals." "Cows and ewes used as surrogate dams for SCNT-derived pregnancies appear to be at increased

risk of late gestational complications." "There is an increased risk of mortality and morbidity in perinatal calf and lamb clones."

The NOP regulation requires organic livestock producers to establish and maintain preventative livestock health care practices and accommodate the health and natural behavior of the animals. Breeding practices, such as cloning, that result in "adverse health outcomes,"

"increased risks of late gestation complications," and "increased risks of mortality and morbidity" do not meet the NOP's proactive health care requirements.

### Unlabeled Clones and the Organic Market

While the CVM report concludes that livestock products from healthy clones are likely to be safe for human consumption, the FDA has not ruled on whether or not cloned animals and their products will need to be tracked and labeled.

At a minimum, there should be mandatory tracking and labeling of cloned animals and animal products as:

- The best way to prevent entry of cloned animals and their products into the organic food system;
- The only way to conduct long-term epidemiological studies;
- The only way determine with any level of certainty the effects on human health;
- The best way to protect consumer confidence in the food system;
- The only way to protect consumers' rights to know about the foods they consume; and
- The best way to protect the interests of conventional livestock producers, who are likely to suffer negative economic impacts from un-segregated products, similar to what has happened with losses related to un-segregated GMO rice.

### Introduction of Experimental Technology

While cloning may prove to be a benign technology in the long run, there is no shortage of highly productive breeds and lines of livestock. There is no shortage of meat or milk in the U.S. In fact, meat and milk markets are often depressed due to over-production.

This experimental technology introduces an inherent, and often overlooked, danger – narrowing of the gene base. Biologically speaking, a species' survival is directly linked to genetic diversity. With a broad and deep gene pool, a species, whether wild or domesticated, is better positioned to adapt to new disease threats and environmental changes. For instance, a species with a narrow gene pool can collapse when animals encounter unanticipated diseases.

The FDA report states, "The Center assumes that if clones were to pose food consumption risks, the only mechanism by which those risks could arise would be [see **Cloning**, page 23]

## CRC supports moratorium on GE field testing

Following mounting concern over the discovery of trace levels of genetic material unapproved for commercialization in long grain rice seed outside of California, the California Rice Commission (CRC) voted on March 15 to support a moratorium "on the field testing of all genetically modified (GM) rice cultivars in the State of California for the 2007 crop, and for future crops, until such time as research protocol and safeguards are acceptable to the California Rice Commission."

It is the position of the industry that a moratorium on GM field testing in California would allow for an opportunity to evaluate federal regulations that safeguard the rice industry.

Following the August discovery of GM traits in long grain rice produced in southern rice growing states, the California rice industry undertook a comprehensive review of the impacts on markets and potential impacts on commercially grown rice in the state. The announcement by APHIS within recent weeks that two additional GM traits had been discovered in a variety of long grain rice, the California rice industry voted for a moratorium to evaluate the federal regulations that are the basis for all GM rice research in the state.

"Based on the events of the last few months, it is clear that the federal regulatory process is not working for rice," commented Frank Rehmann, Chair of the CRC Board and a rice producer in Live Oak, California. "It is imperative that those systems are evaluated and approved."

California has tested its public seed four times since August, all with non-detect results for Liberty Link varieties LL601, LL62 and LL06. None of the GM events in question are present in California, and commercial production of GM rice is currently not occurring in California or elsewhere in the U.S.

As a precautionary move to further reassure its markets of the integrity of state's rice, the AB 2622 Advisory Board, as authorized by the California Rice Certification Act, has adopted the requirement that all California rice variety owners submit samples for laboratory testing and confirm a non-detect status to approve those varieties for production in California during the 2007 crop year.

California already has the strongest body of law in the U.S. to address market concerns. Passed in 2000, the California Rice Certification Act provides direction and establishes measures that enable the industry to regulate new rice variety introductions and research within the state.

On August 18, 2006, the US Department of Agriculture (USDA) announced that trace amounts of regulated, genetically engineered (GE) rice were found in samples taken from commercially produced long grain rice. The trace amounts in question have only been identified in Southern long grain rice, in a variety that is not present in California.

On August 18, 2006, the US Department of Agriculture (USDA) announced that trace amounts of regulated, genetically engineered (GE) rice were found in samples taken from commercially produced long grain rice. The trace amounts in question have only been identified in Southern long grain rice, in a variety that is not present in California.

[www.calrice.org/e2\\_news.htm](http://www.calrice.org/e2_news.htm)

## Evidence Monsanto Suppressed GM Maize Feeding Study

It was revealed on March 13 at a Paris Press Conference, that the Monsanto GM maize referred to as MON863 caused serious damage to the liver and kidneys of rats which consumed it during feeding trials. This is the first time in the world that a study on the health risks of a GM maize authorized for consumption shows signs of hepatorenal toxicity (2). The study was published in the peer-reviewed journal "Archives of Environmental Contamination and Toxicology".

The study, completed at CRIIGEN (Caen, France), contains an examination of the raw data on MON863 feeding experiments initially suppressed by Monsanto but later obtained in 2005 after a Court action in Germany. Prior to that court action, Monsanto had refused public access to the data on the spurious grounds of "commercial confidentiality", although it had been widely leaked that the feeding studies showed statistically significant negative health effects on animals fed with the GM maize.

*Press Notice from GM Free Cymru, 13th March 2007 /www.gmfreecymru.org/news/*

## Sales of GM Alfalfa Seed to Halt

On March 12, a federal judge ordered an immediate halt to sales of genetically modified alfalfa seed.

The ruling by U.S. District Judge Charles Breyer follows his decision last month that the U.S.D.A. had not fulfilled a requirement to prepare a full environmental impact statement before approving the crop's commercial release in June 2005. The alfalfa seed, developed by Monsanto Co. and Forage Genetics International, is designed to resist Monsanto's popular herbicide, Roundup.

Conventional and organic alfalfa growers argued that the modified seed could crossbreed with conventional varieties, endangering export markets that prohibit genetically modified varieties.

*Alex Pulaski in The Oregonian, March 12 2007*

[http://blog.oregonlive.com/business/2007/03/sales\\_of\\_genetically\\_modified.html](http://blog.oregonlive.com/business/2007/03/sales_of_genetically_modified.html)

## Clearfield 131 Rice Off the Market

BASF Agricultural Products is pulling one number of its Clearfield rice seed off the market. USDA ordered the company to do so after BASF found trace amounts of a biotech event in the Clearfield rice following extensive testing.

Ray Gilmer is group communications manager for the company. He said the likely suspects for the contamination are Liberty Link rice biotech traits that escaped into the environment into the late 1990s. But Gilmer pointed out nothing is known for sure right now.

Gilmore said much detective work will have to be done before the source of the biotech contamination is known. But until it is, Clearfield 131 rice, a conventional variety, won't be sold.

"Regrettably, we're sort of the victim here, and subject to USDA's authority," said Gilmer. "We want to make sure that the rice that we are selling, because it is conventionally bred it has the greatest acceptability for export or domestic consumption, but these are the steps that are necessary to withhold the spread of that genetic material, until we at least know what it is."

The discovery last year that unapproved biotech traits had been found in U.S. rice in six states disrupted export markets and prompted several class action lawsuits against Bayer CropScience, which bought the company that, in the late 1990s, originally released the unapproved

---

## Resources

### **USDA releases latest statistics on organic agriculture and production**

The U.S. Department of Agriculture's Economic Research Service (ERS) has posted the latest statistics on U.S. organic acreage at

<http://www.ers.usda.gov/Data/Organic/>.

The statistics, which ERS collected, show acreage by crop and state for 2004 and 2005. According to ERS, there were at least 8,445 certified organic farms in the United States in 2005, up from 8,035 certified organic farms in 2003. The 2005 operations represented slightly more than 4 million acres under organic management, up from 3 million acres in 2004 and nearly 2.2 million acres in 2003. For the first time, all 50 U.S. states had some certified organic farmland. ERS data for 2005 showed 1,722,565 acres in organic cropland (about 0.51 percent of all U.S. cropland) and an additional 2,281,408 acres in pasture and rangeland (about 0.5 percent of all U.S. pasture). Organic cropland in 2005 was up from 1,451,601 acres in 2003, while organic pasture grew substantially from the 745,273 acres recorded for 2003. Livestock numbers in 2005 were up substantially from 2003, reflecting the growing demand for organic milk and meat in the US. According to the statistics, nearly one percent of dairy cows and 0.6 percent of layer hens in the United States in 2005 were managed using certified organic practices.

**Minnesota Organic Report** The Minnesota Department of Agriculture has released a comprehensive report on organic agriculture in that state.

The 2006 report, entitled "The Status of Organic Agriculture in Minnesota - A Report to the Legislature," provides background on the organic sector, supplies information on the economic and environmental effects of organic agriculture, presents statistics on the growth of organic crops and livestock in the state, describes government programs and University research related to organic production, and contains recommendations to remove barriers to expansion of organic agriculture, processing, and marketing.

The 47-page report can be downloaded at: <http://www.mda.state.mn.us/esap/organic/organicrpt2006.pdf>

**New UMO\$Report** USDA's Agricultural Marketing Service (AMS) is now offering organic price information in a bi-weekly *Upper Midwest Organic Price Report*. [http://www.ams.usda.gov/mnreports/nw\\_gr113.txt](http://www.ams.usda.gov/mnreports/nw_gr113.txt).

**New Personal Care Product Info** OTA has launched a new search at [www.theorganicpages.com](http://www.theorganicpages.com) dedicated to personal care products. The searches are arranged by product category.

**New Book on Core Truths** A compilation of research from The Organic Center, *Core Truths* is a groundbreaking compilation of the most current research on organic agriculture. This highly readable and graphically stunning 108-page coffee table book documents the verifiable health and environmental benefits of organic products.

*Core Truths* explores the organic benefit like never before. \$30 (plus \$5 shipping & handling).

<http://www.organiccenter.org/res.coretruths.html> for book preview

<http://www.organiccenter.org/CoreTruthsOrderForm.pdf> to order

**Translation Service** Technical-Scientific, English/Spanish - Spanish/English.

- Agronomy
- Animal Husbandry
- Veterinary Medicine
- Agricultural Economics
- Natural Resources

For further info, please send your e-mail to: [agtranslation@alternativa1.com](mailto:agtranslation@alternativa1.com)  
Javier Redoano

### **NOP Q&A on cloning and organic livestock**

The NOP has posted a Question and Answer document on cloning and organic livestock production. In it, NOP verifies that cloning is not allowed as a livestock production practice under U.S. organic regulations, and that animals produced using cloning technology cannot be considered organic. NOP said USDA's Agricultural Marketing Service intends to work with the National Organic Standards Board to develop a rulemaking proposal to determine the organic status of the progeny of any animals derived using cloning. See [http://www.ams.usda.gov/nop/Newsroom/AddAnnounceNOPCloneQA01\\_31\\_07.pdf](http://www.ams.usda.gov/nop/Newsroom/AddAnnounceNOPCloneQA01_31_07.pdf).

**NOP Statement on Indirect Food Additives** <http://www.ams.usda.gov/nop/NOP/PolicyStatements/SyntheticSubstances.html>

**Journal of Sustainable Agriculture** This professional journal is devoted specifically and entirely to the rapidly growing field of sustainable agriculture. Published by Food Products Press, the Journal focuses on new and unique systems in which resource usage and environmental protection are kept in balance with the needs of productivity, profits, and incentives that are necessary for the agricultural marketplace.

The Journal examines our current agricultural industry and the threat to its resource base. The goal is to promote the study and application of sustainable agriculture for solutions to the problems of resource depletion and environmental misuse.

The Journal of Sustainable Agriculture features:

- \* articles on research
- \* innovative practices
- \* new technology
- \* IPM programs
- \* organic farming
- \* energy use
- \* the economic, social, and philosophical aspects of sustainable agriculture
- \* conservations
- \* future projections.

The journal offers national and international coverage and features articles on specific disciplines and interdisciplinary studies. Book reviews, News Watch, announcements, Dialogue (positions, opinions, commentary, and letters), and topical reviews round out the journal. It provides a broad base of positive information about sustainable agriculture systems that will be able to meet the needs of future generations.

The Journal of Sustainable Agriculture is primarily for audiences in agriculture - research scientists who work for the USDA and state agricultural research stations, educators, extension workers, farmers, food and fiber processors, students, as well as civic-minded citizens, planners and policymakers, those involved in environmental or ecological activities, and anyone with an interest in and a concern for agriculture.

For more info, contact: [rpincelot@mail.fairfield.edu](mailto:rpincelot@mail.fairfield.edu)

## Inspector Profiles

### A New Adventure in Life

by Maheswar Ghimire

I have been advocating for organic agriculture for more than 23 years now. Since I do not possess a knowledge of the trader or business man, it is not my interest anymore. Taking in consideration of this, I worked as an activist for a while and took the training for Organic Inspection and Certification some 9 years ago. I was already affiliated with IFOAM since 1990, and this gave me the alternative to choose my future profession as an organic inspector.

The farthest place I have been for inspection is Indonesia. Beside Indonesia I have inspected some of the organic production and processing units in Sri Lanka and Nepal. The major crops I have inspected are Tea, Coffee, medicinal and aromatic plants production, different spices, and different tropical fruits. I have also inspected the processing of these all

products including complex processing of coconut for different types of coconut products (milk, powder and water).

*Maheswar joined us at the 2007 advanced training and AGM in Encinitas. This may be a record for 'who came from the furthest away', which was previously held by Cheng Cheng-Yung, who traveled from Taiwan to the Sinsinawa, Wisconsin training in 1994. Maheswar gave a very interesting presentation on organic farming in Nepal, that included not only statistics about Nepal, but some absolutely stunning photos of the region. He hails from Kathmandu and is a current member of the Board. [Ed.]*



Maheswar near Toba Lake, Indonesia



Talking with a Farmer during an Inspection Visit in Indonesia



Inspection of coffee processing unit in Aceh, Indonesia.



Inspecting black pepper in Sri Lanka.

among farmers and consumers, enable economies of scale in training materials and certification, and create a unified negotiating position that should help organic farmers win access to export markets. It is also expected to influence international organic standard setting processes, says Sophia Twarog, UNCTAD. A consumer survey conducted by IFOAM and the national organic movement in Kenya, Tanzania and Uganda, spearheaded by the Kenya Organic Agriculture Networks, showed that 49% of 600 respondents in Kenya, Tanzania and Uganda have consumed organic food and that consumers appreciate the safety, health and taste of organic products.

The draft EAOS is available at the following websites: [www.ifoam.org/](http://www.ifoam.org/)

[partners/projects/osea.html](http://partners/projects/osea.html) and

[www.unepunctad.org/cbtf/projecteastafrika.asp](http://www.unepunctad.org/cbtf/projecteastafrika.asp)

. Gunnar Rundgren, [gunnar@rolink.se](mailto:gunnar@rolink.se)

'first published in *The Organic Standard Jan 2007 issue*'.

## USDA Proposes Renewing Substances to the National List

In a Federal Register notice published March 6, the USDA issued a proposed final rule renewing 166 of the 169 exemptions and prohibitions on the National List and removing three exemptions. The National Organic Standards Board recommended removing potassium tartrate made from tartaric acid from Section 605(b) and voted not to renew the exemption allowing the use of non-synthetic colors in organic handling under Section 603. NOSB is also recommending that non-organic milk replacers should no longer be permitted in organic livestock production. It set a 60-day comment period, ending May 7. See

[http://www.ams.usda.gov/nop/Newsroom/FedRegNOPSunsetReview03\\_06\\_07.pdf](http://www.ams.usda.gov/nop/Newsroom/FedRegNOPSunsetReview03_06_07.pdf).

## NOP Posts NOSB Materials Recommendations

The NOSB's March 27-29 meeting agenda has been updated to include recommendations for materials to be added to sections 601, 605, and 606 of the National List. See [http://www.ams.usda.gov/nosb/meetings/03\\_07agenda.html](http://www.ams.usda.gov/nosb/meetings/03_07agenda.html) for the agenda.

## NOP Offers Clarification on National List Flavors

The National Organic Program has posted guidance for certifiers on flavors and the National List. Flavors may be used in organic production as currently allowed under 205.605(a) as long as they meet the FDA definition of "flavor," and are non-synthetic and not produced using synthetic solvents and carrier systems or any artificial preservatives. For more information, see

[http://www.ams.usda.gov/nop/NOPGuidanceCertifiersFlavors02\\_20\\_07.pdf](http://www.ams.usda.gov/nop/NOPGuidanceCertifiersFlavors02_20_07.pdf).

## AMS Posts Notice on NOP Noncompliance and Adverse Action Records

To comply with the Freedom of Information Act, USDA's Agricultural Marketing Service has published a Federal Register notice to let accredited certifying agencies and certified organic producers and handlers know its intentions to release notices of noncompliance and the identity of companies whose certification has been revoked or suspended. To see the notice, go to

[http://www.access.gpo.gov/su\\_docs/fedreg/a061221c.html](http://www.access.gpo.gov/su_docs/fedreg/a061221c.html), under "Agricultural Marketing Service."

## Stronger Rules on Produce Likely After Outbreaks of E.Coli

With processed fresh produce like bagged salads and baby carrots growing in popularity in the past decade, the Food and Drug Administration realized as long ago as 2000 that recommendations for safe handling of the products were needed.

The agency went so far as to draft guidelines but pressed by budget cuts and competing FDA demands, the proposal languished. Now, with the recent outbreaks of E.coli related to processed vegetables, the FDA's oversight of produce is likely to be treated with new urgency.

The problems are so acute that the produce industry, long wary of regulation but stung more recently by a decline in sales, is now asking for more government oversight. And some members of Congress who have long agitated for food safety reforms say they will seek oversight hearings, additional money and new legislation on food safety.

Part of the problem, critics say, is that the FDA's food safety budget has been repeatedly slashed even as the agency's responsibilities are multiplying. Besides a growing number of outbreaks of E.coli and other nasty pathogens, the FDA is also dealing with new food technologies, nutrition-related labeling issues and more than twice as much imported produce as a decade ago.

Currently the F.D.A. relies on voluntary food safety guidelines, like the "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables" from 1998.

Overall, the F.D.A.'s food safety budget has been declining for decades, with money being shifted into the agency's oversight of drug and medical devices, said William K. Hubbard, a former F.D.A. associate commissioner. He said the portion of the budget devoted to food safety has fallen to about 25 percent from 50 percent in the early 1970s. Operating funds for the F.D.A.'s Center for Food Safety and Applied Nutrition, the division at the heart of its food safety operations, have decreased to an estimated \$25 million next year from \$48 million in 2003, and the number of full-time

positions has fallen to 817 from 950, according to F.D.A. records.

Food inspectors are a separate part of the F.D.A. budget that was not immediately available; however, the number of inspectors has declined to 1,962 from about 2,200 in 2003, F.D.A. documents show.

Mr. Hubbard, who retired last year, said the agency was currently so stretched that they can do little more than react to outbreaks, rather than try to prevent them. The agency needs more money for research, more staff to develop guidelines and regulations and more inspectors, Mr. Hubbard said.

"F.D.A. is in a position that all they can do is send in inspectors after the cow has left the barn," Mr. Hubbard said. "They don't have the ability to set standards and enforce standards."

But the workload keeps growing. For instance, according to the Center for Science in the Public Interest, a nutrition advocacy group, the number of food-borne illnesses linked to produce doubled from 1998 to 2004.

The amount of imported horticulture products, meanwhile, has increased by 145 percent in the last decade, to \$27 billion in 2005 from \$11 billion in 1995, according to government statistics.

The Agriculture Department is responsible for regulating meat, poultry and some egg products. The F.D.A. oversees seafood, produce and everything else, estimated to be 80 percent of the food supply. Still the U.S.D.A.'s food safety budget is more than twice as large as the F.D.A.'s, and the U.S.D.A. has about 7,700 food inspectors — nearly four times as many as the F.D.A.

Problems persist because incentives for growers to adopt better food-safety techniques are weak, according to a U.S.D.A. report that examined an outbreak of Hepatitis A from green onions in 2003.

## CA Growers to Sign Food Safety Pact

Growers of leafy greens in California are being asked to sign on to a new state marketing agreement to certify that they are abiding by best practices. If the state finds handlers do not meet safe handling practices, they can have their certification of safe handling revoked, and they will not be able to use a safe handling mark on their packages.

The new regulations come shortly after last year's *E.coli* outbreak from spinach. Also, the Centers for Disease Control and Prevention reported in December that the most likely culprit of the *E.coli* illnesses at Taco Bell restaurants was lettuce.

The purpose of the agreement is to certify the safe handling, shipment, and sale of leafy green products to consumers. Handlers will also have to implement a trace-back system, which will be reviewed annually by either a county, state or federal agriculture agency.

## New Toll-free Hotline Established for Farmers Interested in Organic Transition

The Midwest Organic and Sustainable Education Service (MOSES), based in Spring Valley, Wisconsin, has announced a new toll-free Farmer Transition Hotline 888-551-4769 (GROW) for Midwest producers interested in making the transition to organic production.

The new hotline will be staffed by long-time organic farmer, trainer and organic inspector, Harriet Behar, of Gays Mills, Wisconsin. Behar has more than twenty years of experience in the organic community and has visited hundreds of farms. Behar says "I'm really in a very supportive role. I'm a sounding board for people's ideas, and I can show callers that the organic certification process is not as overwhelming as they thought. I'm also here to help farmers understand the organic regulations and get through the paperwork."

As consumer demand for organic food continues to rise, there continues to be a shortage of organic producers. According to MOSES Communication Coordinator Doug Nopar, "Undoubtedly we need more organic farmers and that is why this new hotline is so important." Nopar says, "Be it dairy, beef, poultry, hogs, produce or livestock feed, the demand far exceeds current supply."

Harriet Behar, MOSES Organic Outreach Coordinator - 608-872-2164

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

715-772-3153 fax: 715-772-3162

[info@mosesorganic.org](mailto:info@mosesorganic.org)

## CCOF Moving, Seeking Assistant ED

California Certified Organic Farmers (CCOF) is busy this month – as well as seeking candidates for the position of assistant executive director, CCOF is moving from the building they've operated from for the past 15 years.

New Address:

2155 Delaware Ave. Ste. 150

Santa Cruz, CA 95060

All other contact info remains the same.

The Assistant ED job description is posted at [http://ccof.org/pdf/Assistant-Executive-Director\\_1-2-07.pdf](http://ccof.org/pdf/Assistant-Executive-Director_1-2-07.pdf).

## GOA is now JAS

Global Organic Alliance is now certifying to JAS standards. [www.goa-online.org](http://www.goa-online.org) for more info.

## Iowa's Organic Growers Launch New Association

The production of organic foods promises many millions of dollars for Iowa growers and a new non-profit group has formed that will work to advance the growing industry in the state. Jerry Rosman, a part-time farmer from the Harlan area, is executive director of the fledgling *Iowa Organic Association*. Rosman says "The goal of this organization is to pull the other assorted groups that are out here into one unifying voice on behalf of organic agriculture, and that includes not just the farmers but consumers, retailers, processors and handlers."

Rosman says the demand for organic crops continues to grow in Iowa, not just in vegetables but in products ranging from beef to poultry to milk and even organic flax seed oil. Rosman says "The figures that are thrown around nationally are that it's coming close to a 20-billion dollar business and it's growing at the rate of 15 to 20-percent a year. There's approximately 100-thousand acres in Iowa that are certified organic plus we've got a lot of smaller operations that are adhering to all the rules but haven't certified yet." He says Iowa's always been at the forefront of agricultural advancements and now the time has come to provide renewed leadership so the organic industry can continue to grow and prosper.

Rosman says organic agriculture is one of the best solutions for maintaining a family farm system in Iowa. Rosman says "It's one of the bright spots out here. They talk about how we have to develop markets for our ag products. With the organic aspect, there's a huge vacuum at the moment. It isn't that 'Is the market going to be there?' the debate is, 'Who is going to fill this market?' Will it be done locally or are the WalMarts going to start bringing it in from overseas?" The I-O-A will work in four key areas: education, research, promotion/market development and policy. More info: [www.iowaorganic.org/](http://www.iowaorganic.org/)

## New NOSB Members Appointed

The USDA has appointed four new members to the National Organic Standards Board (NOSB), to serve from Jan. 24, 2007, to Jan. 24, 2012. Appointed were Tracy Miedema (Stahlbush Island Farms), consumer/public interest member; Tina Ellor (Phillips Mushrooms Farms), environmental member; Steve DeMuri (Campbell Soup Company), handler member; and Katrina Heinze (General Mills), scientist member.

## Canada Publishes Standards

The Canadian government published their federal regulation for organic food and livestock feeds on December 21, 2006. For links to the Canada Organic Standard and Permitted Substances List (PSL), go to [www.ota.com/standards/canadian.html](http://www.ota.com/standards/canadian.html) or [www.cog.ca/stds\\_regs.htm](http://www.cog.ca/stds_regs.htm)

Canada will be the first country in the world to create special designations for organic products moving across its border. All imported and exported commodities have Harmonization Series Codes (HS Codes). Beginning in January, an initial list of 41 classifications (including dairy, fruits and vegetable imports) will be tracked. To see the new HS codes, go to

[www.cbsa.gc.ca/general/publications/tarif/f2007/01-99/table-e.html](http://www.cbsa.gc.ca/general/publications/tarif/f2007/01-99/table-e.html).

## East African Organic Standard Soon Completed

The second draft of an East African Organic Standard was presented to the public on 13 December 2006, in Nairobi, at the first Organic Standards Forum organized in Africa. The Forum attracted 80 participants from 18 countries.



Following the Forum the technical working group responsible for the Standard held a meeting in which the East African Organic Standard was finalised. After editing, the Standard will be submitted to the Kenya Bureau of Standards (KEBS) who will move for its formal approval as an East African Community Standard.

The East African Community is expected to approve the Standard in April 2007. With the recent inclusion of Rwanda and Burundi in the East African Community, the Standard will be directly applicable in five countries.

Evah Oduor, Head of Standards Development in KEBS, opened the meeting of the working group by stating that the process to develop the East Africa Organic Standards was exemplary in terms of participation and consultation. She went on to say that it showed an innovative way of developing standards in a private/public partnership, and that this should inspire similar developments for other sectors. The East African Organic Standard will become the second regional organic standard in the world after the European Union's, and the first ever to have been developed in cooperation between the organic movements and the National Standards Bodies.

The standard will boost organic trade and market development in the region, define a common vision of organic agriculture in East Africa, raise awareness about organic produce

---

## California Basic Training – San Luis Rey

By Monique Scholz

In response to the demand for our Basic Process Inspection Training sessions, for which an over-flow of applicants had been turned away last fall, IOIA put on a 4.5 day Organic Processor Inspection Training, in Oceanside, California, February 24-28. The training was held at the Mission San Luis Rey, which also hosted our trainings last November. It is a rustic setting with beautiful gardens; the cloistered atmosphere is conducive to the intensity of the training session.

The lead trainer for this Organic Training was Monique Scholz from Québec, assisted by our ED, Margaret Scoles from Montana. Karen Troxell, an inspector member from Fallbrook, California, set up the field trips and was also group leader. There were 16 participants, including certifier staff from CCOF and OTCO, active inspectors from 4 Canadian provinces (including Newfoundland-Labrador), and a number of food industry QC

managers keen to learn how to navigate and meet the NOP requirements. For the first two days, we also had the guest presence of IOIA board member Maheswar Ghimire, from Nepal.

This small class size allowed for many question and answer sessions in addition to the OHP based inter-active exercises and lectures. The "virtual inspection", graciously provided by Harriet Behar from Wisconsin, had added realism and was a welcome change from the Granola OHP used throughout the class and break-out sessions. Many participants took time off from evening reading assignments and homework to indulge in a raucous game of NOP Bingo, developed by Margaret Scoles.

Two intense field trips were generously hosted two local facilities, the JAVO BEVERAGE COMPANY and CAFE MOTO. Although both facilities have very simple processes and recipes, participants were pleased to put their new skills to test and the pedagogical opportunities were very good.

Special thanks to Margaret Scoles (IOIA ED) and Sacha Draine, IOIA staffer, who supported the trainer and participants throughout the first three days of the course.



**Half the class, plus Sacha, toasting the product promoted by one of the participants, Jenny Duer from New Belgium Brewing, who is in charge of the organic program at the brewery.**

## MTDA and IOIA Advanced Training

By Stanley Edwards

An advanced training was offered to certification staff and inspectors active in Montana and the intermountain west in mid March 2007. The topics covered included USDA NOP livestock and processing standards and NOP updates to these often nebulous areas of the regulations. In addition, a variety of international certification topics were covered, including the EEC 2092/91 standards, Bio Suisse and the US/Japan Export Arrangement. This will allow the department to finally certify for EEC export of Montana produced and certified goods, since receiving ISO 65 accreditation in late 2006. With a small audience of 11, Margaret and Stan were able to comfortably cover the materials and field questions which often times ended in heated group discussions of the standards and their implementation. In the end, we all learned a great deal about the topics in question and how the MTDA has implemented a rigorous certification program!



A small and diverse group of participants. Active inspectors earned Certificates of Completion, while new or non-inspectors earned Certificates of an Organic Certification Workshop.

## IOIA Heads to South Korea

By Lisa Pierce

This was the first IOIA organic inspector training to be held in Korea. The five day Farm course was held Nov 28-Dec 02 and cosponsored by Korea Federation of Sustainable Agriculture Organizations. (KFSAO).

Although the KFSAO office is located in Seoul, the training was held on Jeju Island due to its' climate and availability of field crops at this time of year. The training was

instructed in English and Japanese and translated to Korean. The success of this intense and exciting training was due to the overwhelming dedication and cooperation given by participants, trainers, translators and cosponsors.



## Costa Rica Training - ¡PURA VIDA!

By Luis Brenes

With thirty five students from Colombia, Dominican Republic, Ecuador, Saint Thomas and the USA, EcoLOGICA organized again a successful training in Costa Rica. EcoLOGICA has been a cosponsor of IOIA trainings since 1995 and these trainings have allowed participants from many countries in Latin America to attend.

Training was held in the ICAES facilities located at Coronado, and field days took place in a coffee farm and in two vegetable operations. We thank specially the cooperation of the Asociación de Productores Orgánicos de Alfaro Ruiz –APODAR- for hosting again our vegetable field trips in their beautiful Zarcero.

Again as in 2001, we had an OMRI staff member taking our training. This time it was Tina Jensen, which not only contributed with excellent questions and comments in her fluent Spanish, but also introduced OMRI's review process in a lecture along with Humberto Gonzalez's approved inputs session.



As it has been already traditional in IOIA trainings in Latin America, we had a strong focus on Community Grower Group inspection, this time masterly lectured by Philippe Descamps, an organic farmer and inspector. Following IOIA's will to promote cooperation among certifiers and promote organic integrity, we had a certifier's session where not only EcoLOGICA, but also BCS, shared with students the steps to become organic inspectors.

EcoLOGICA held another training in March 2007 (report to come in the next issue!).

And if you STILL haven't made it to Costa Rica, IOIA and ECOALIANZA will cosponsor a 2 day Advanced Organic Inspector Training using USDA National Organic Standards as well as JAS and EU Standards. The course will be held in San Jose from June 15 - 16, 2007. Instructions will be conducted in Spanish. Please contact Milena Barrantes at tel. (506) 815 3748, fax: 506 292 8941 or e-mail [ecoalianza@gmail.com](mailto:ecoalianza@gmail.com) É

## 2007 Calendar

**April 1 – 4** National Farmworker Conference "Sowing the Seeds of Success: Harvesting the American Dream" is the theme. for the Conference, which has a special Latino Farmers and Ranchers track. The event addresses Latino-related issues as well as farmworker programs and services. San Antonio, Texas. [www.mafofarmworker.com/2007/quick2007.pdf](http://www.mafofarmworker.com/2007/quick2007.pdf)

**April 2** Power in the Global Food System: Mapping Food Production and Food Sovereignty in the 21st Century. The second annual FOOD symposium will focus on changing power dynamics in the global food system. Boston, Massachusetts. [www.tuftsfoodsposium.blogspot.com](http://www.tuftsfoodsposium.blogspot.com)

**April 5 - 6** Agriculture at the Metropolitan Edge: New Ruralism and Other Strategies for Sustainable Development. The New Ruralism Symposium, will bring together researchers, practitioners, producers and policy makers involved in bridging sustainable agriculture and smart growth. Berkeley, California [www.newruralism.pbwiki.com/Symposium](http://www.newruralism.pbwiki.com/Symposium)

**April 13 – 14** Agriculture in the City Conference. The emerging importance of urban agriculture as a solution to many public problems is the focus of the 2007 Conference entitled, "Urban Agriculture: Changing the Way We Think about Food, Hunger and Health." Boston, Massachusetts. [thefoodproject.org/agriculture/](http://thefoodproject.org/agriculture/)

**April 14 – 18** Basic Organic Crop Inspection Training. IOIA and Ohio Ecological Food and Farm Association (OEFFA) will cosponsor Basic Organic Crop Inspection Training on April 14-18 and Livestock Inspection Training immediately following on **April 18-22** at the Heartland Retreat Center near Columbus, Ohio. See page 3 for details.

**April 14 – 22** IOIA Basic Crop and Livestock training, Columbus Ohio. Details on page 3.

**April 21** Organic Orcharding Workshop. This second offering in MOFGA's Organic Orcharding Workshop series focuses on grafting fruit trees and spring orchard care. Learn to propagate and reproduce your favorite fruit tree varieties. Unity, Maine [www.mofga.org/Default.aspx?tabid=300](http://www.mofga.org/Default.aspx?tabid=300)

**April 27 – 28** Organic Beekeeping Workshop A workshop for active beekeepers as well as for beginners including a hands-on session. Chestnut Ridge, New York. [www.pfeiffercenter.org](http://www.pfeiffercenter.org)

**May 5 – 7** All Things Organic. Touch, taste and see everything from new products, new faces, new trends, new companies, and new contacts to established companies. Chicago, Illinois. [www.organicexpo.com/07/public/](http://www.organicexpo.com/07/public/)

**May 14 - 18** IOIA and CCOF will cosponsor Basic Organic Crop and Livestock Inspection Trainings running concurrently at the Westerbeke Conference Center in Sonoma, California. More details on page 3.

**May 20 – 23 and May 27 – 30** IOIA and JOIA will cosponsor a Basic Organic Farm Inspector Training from May 20 - 23, 2007 and a Basic Organic Processing Inspector Training from May 27 - 30, 2007. Pre-sessions will be held in Tokyo and the main course will take place in Saitama. Please contact Yutaka Maruyama of JOIA at e-mail: [joia@joia.jp](mailto:joia@joia.jp) Lima, Peru

**May 21 – 25** IOIA, BCS Costa Rica and SENASA will cosponsor a 4.5 day Basic Organic Farm Inspector Training using USDA National Organic Standards as well as JAS and EU Standards. The course will be held in Lima, Peru. Instructions will be conducted in Spanish. Please contact Jorge Benavides of BCS at tel.: (506) 241 2794, fax: (506) 235 2082 or e-mail: [bcslat@racsa.co.cr](mailto:bcslat@racsa.co.cr)

**May 22 – 24** Black Environmental Thought: Land, Power and Sustainability. A gathering of scholars to develop more concrete thinking and identification with Black ecological

thought and its applications to African American farming, sustainable agriculture and professional development opportunities. Tuskegee, Alabama. [www.blackenvirothought.org](http://www.blackenvirothought.org)

**May 30 - June 3** Joint 2007 Annual Meetings of the Agriculture, Food, and Human Values Society and the Assn. for the Study of Food and Society. Victoria, British Columbia, Canada. [www.afhvs.org/](http://www.afhvs.org/)

**June 4 - July 27** 2007 CEFS Summer Research Internship in Sustainable Ag. The Center for Environmental Farming Systems (CEFS) is a 2,000 acre research farm based in Goldsboro, NC and is a cooperative effort between NCSU, NCA&TSU, and NCDA. CEFS is nationally and internationally recognized for its excellence in sustainable agriculture research. Raleigh, North Carolina [www.cefs.ncsu.edu/internship2007.htm](http://www.cefs.ncsu.edu/internship2007.htm)

**June 10 - August 17** Summer Sustainable Agriculture Semester. The Sustainable Agriculture Semester is a 6-credit integrated program of work and study exploring sustainable agricultural management of plants, animals, and land. Craftsbury Common, VT. [www.sterlingcollege.edu/AD.summerfarm.htm](http://www.sterlingcollege.edu/AD.summerfarm.htm) 1 OR [www.sterlingcollege.edu/](http://www.sterlingcollege.edu/)

**June 11 - 13** IOIA and The Jamaica Organic Agriculture Movement (JOAM) will offer Basic Organic Farm Inspector course at the Eltham Training Centre in St. Ann. See page 3 for details, or [www.ioia.net](http://www.ioia.net)

**June 11 - June 15** Sharing Indigenous Wisdom: An International Dialogue on Sustainable Development. Hosted by College of Menominee Nation's Sustainable Development Institute. Green Bay, Wisconsin [www.sharingindigenouswisdom.org/](http://www.sharingindigenouswisdom.org/)

**July 8 - July 21** Agroecology Shortcourse 2007. Santa Cruz, California. [www.agroecology.org/shortcourse/index.html](http://www.agroecology.org/shortcourse/index.html) Website 2: [www.agroecology.org](http://www.agroecology.org)

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



INDEPENDENT ORGANIC  
INSPECTORS ASSOCIATION  
PO Box 6  
BROADUS, MT 59317 USA  
(406) 436-2031  
[IOIA@IOIA.NET](mailto:IOIA@IOIA.NET) [WWW.IOIA.NET](http://WWW.IOIA.NET)

PRESORTED  
STANDARD  
U.S. POSTAGE PAID  
WILLISTON ND 58801  
PERMIT NO. 8