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## Welcome to “ON Organic”

*Hugh Martin, Organic Crop Production Program Lead, OMAFRA*

This is a revised February edition from the one sent out last Friday. Within 5 minutes of when we sent our ON Organic Newsletter out we received notice that the new proposed Canada Organic Product Regulations had been released. Here is a link to that information.

Welcome to the February 2009 issue of ON Organic. I hope many of you had a chance to attend the Guelph organic conference which was a big success once again. This month is the Ontario Fruit and Vegetable Conference which has an organic session and the EcoFarm Day in Cornwall. Both promise to be worthwhile conferences. In addition there are many other meetings and courses going on and once again I have tried to highlight many of them in this issue. Of particular note look at the courses for the organic sector on the new regulations and the revised standards. The revised regulations and standards will include changes that you should make note of but largely this will enable the organic system to continue as seamlessly as possible. It will give added customer assurances of what is organic.

Thanks to Ecological Farmers Association of Ontario (EFAO) and Organic Council of Ontario (OCO) for forwarding this on to their email lists, and I encourage you to share it with other colleagues who may find it useful. As always I welcome your comments by email or when we see each other at various meetings this winter.

Subscription to this newsletter is easy and no cost. For details go to the webpage: <http://www.omafra.gov.on.ca/english/subscribe/index.html#organic>

The newsletter is also posted on the OMAFRA website at: <http://www.omafra.gov.on.ca/english/crops/organic/news/news-organic.html>

The French version of these newsletters is available at: <http://www.omafra.gov.on.ca/french/crops/organic/news/news-organic.html>

The OMAFRA Organic pages are linked from <http://www.ontario.ca/organic> and <http://www.ontario.ca/biologique>

## The ON Organic Team

Hugh Martin – editor, OMAFRA, Organic Crop Production Program Lead

Jack Kyle – OMAFRA, Grazier Specialist

Dorene Collins – OMAFRA, Customer Service and Marketing Program Lead

Hugh Berges – OMAFRA, Manager Horticultural Technology

Linda Cooper – OMAFRA, Client Service Representative

## Organic Products Regulations, 2009

The amendments to the Organic Products Regulations (OPR) have been published in Gazette du Canada, Part I: <http://canadagazette.gc.ca/partI/2008/20090214/html/regle1-e.html>

Note that these are published for your comments. The public comment period will last 75 days.

The new proposed regulation with various changes as indicated in the Regulatory Impact Analysis Statement that accompanies the regulations.

In the proposed Regulations, a new section is included that would limit the scope of their application to food and drink intended for human consumption and food intended to feed livestock, including agricultural crops used for those purposes, and would also apply to the cultivation of plants. Neither aquaculture nor fertilizer products would be subject to the proposed Regulations.

The proposed Regulations would maintain the incorporation by reference of the CGSB CAN/CGSB 32.310, *Organic Production Systems — General Principles and Management Standards* (referred to as the CGSB 310 Standard) and the CAN/CGSB 32.311, *Organic Production Systems — Permitted Substances Lists* (PSL Standard). The PSL Standard sets out all of the substances permitted to be used in the production of an organic product.

One of the objectives of these proposed Regulations is to ensure that the organic integrity of a product is not compromised at any stage of preparation. In respect of an agricultural product, CAPA defines “preparation” as including: processing, slaughtering, storing, inspecting, grading, packing, assembling, pricing, marketing and labelling. Provisions would be included to address the certification of packaging and labelling activities, the slaughtering of organic livestock and the transportation and storage of organic livestock, and organic products. Under the COR, it would be the agricultural product that is certified and not the process.

The proposed Regulations would require that a person who wishes to obtain certification for an agricultural product apply within 12 months of when the agricultural product is expected to be marketed as an organic product. That organic certification be renewed on regular basis, within 12 months from the date of granting.

International Trade – there are numerous provisions included in the regulations relating to requirements for products imported or exported to/from countries that may or may not have agreements with Canada.

Labelling - The proposed Regulations would improve consumer protection by strengthening the rules surrounding the labelling of organic products by linking the proposed Regulations and the requirements in the CGSB 310 Standard with respect to the calculation of organic content and permitted non-organic ingredients.

Legend (Logo) - Note there is a new logo with similar colours to the one proposed in 2006.

Accreditation Bodies are now known as Certification Verification Bodies (CVB). A proposed list of the CVBs and the Certification Bodies that will be accredited under the Canada Organic Regime (COR) will be published in the near future.

OTA Canada has posted some information on the revised standards on their website at [http://www.organicnewsroom.com/2009/02/organic\\_trade\\_association\\_appl\\_1.html](http://www.organicnewsroom.com/2009/02/organic_trade_association_appl_1.html)

### Revised Standards

The 2008 revised standards were released in mid-January (dated October 2008) and are currently available from the Canadian General Standards Board for a total of \$63 (including GST) for both the General Principles standard and the Permitted Substances List (PSL). Originally this total price was set at \$183 but has since been negotiated down. There is still hope to negotiate a lower price and to have it posted online as was the case for the 2006 standard. Stay posted. The standards are currently available at [http://www.tpsgc-pwgsc.gc.ca/cgsb/on\\_the\\_net/organic/index-e.html](http://www.tpsgc-pwgsc.gc.ca/cgsb/on_the_net/organic/index-e.html).

The new standards have numerous changes to improve the clarity of the intent of the standards. This is especially true in the livestock section and the PSL where there has been numerous changes. This is an ongoing process as work continues to keep the standards up to date.

## Organic Seeds

By Hugh Martin, OMAFRA Organic Crop Production Program Lead

The organic standards require that farms use organic seed, bulbs, tubers, cuttings, annual seedlings, transplants and other propagules produced in accordance with the Canada organic standard. The standard also recognizes that not all crops are available as certified organic.

Whenever there is certified organic seed available organic farmers must use organic seed. If there is no organic seed available the standards also allow for this, but the grower must document their efforts to locate organic seed from multiple seed sources as required by their certification body. All seed used must be treated only with products allowed by the standard (this means no conventionally treated seed) and of course all seed must be non-GMO.

Your first choice of seed is from a certified organic source. Second choice would be from an organic farm (not certified) or from transitional land that was grown organically during the season the seed was being grown. Your last resort would be from other non-organic sources having documented that numerous seed suppliers have indicated that the seed (variety) you require is not available.

You need to start your search for organic seeds early. February is too late for most crops. Starting late to look is not a suitable reason to have to use non-organic seeds. As always check with your certification body for more details if you are planning to use non-organic seed.

If you are saving your own seed make sure you are taking the necessary precautions to maintain the genetic purity of the seed. Cross pollination or other contamination from outside sources can diminish the quality of your seed. You should also test the germination and vigour of the seed to make sure that when you plant your crop it is everything it should be.

Non-organic perennial planting stock may be used provided that the plants have been maintained in accordance with the organic standards for at least one year before the organic products were harvested.

I have also listed below some basic links to organic seeds. Each of these is a starting point to start your search. If you are a seed supplier I encourage you to have your listings included, especially in the EFAO and COG lists. There are also other links on the internet, magazines, meetings, networking, etc.

- [Organic Seed Sources](#) (COG) (PDF 2 MB)
- [Seed Directory](#) (EFAO)
- [OMRI Organic Seed Database](#)
- [Suppliers of Seed for Certified Organic Production](#) (ATTRA)

Organic growers need to support organic seed producers. It is a small industry that produces a valuable service for growers – growing high quality organic seeds.

## Transition to Certified Organic (for farmers)

This is a two day hands on course for experienced farmers interested in transitioning their farms toward certified organic production. Participants receive instruction from certified organic farmers trained to facilitate by the Ecological Farmers Association of Ontario (EFAO). Cost is \$200 (\$160 for COG and EFAO members) and includes a copy of the COG publication “Gaining Ground: Making the Successful Transition to Organic Farming”, other resource material and catering.

For information or to register contact Karen Maitland - Ecological Farmers Association of Ontario:

5420 Hwy 6 North, RR5 Guelph ON, N1H 6J2.  
Email [info@efao.ca](mailto:info@efao.ca) or phone 1-877-822-8606.  
Please register at least two weeks prior to course

- **Transition to Certified Organic Farming**  
**February 13th and 14th** - 9 am to 4 pm at the Glendochart Farm and B&B, Braeside
- **Transition to Certified Organic Farming**  
**February 26th and 27th** - 9 am to 4 pm at the University of Guelph, Ridgetown
- **Transition to Certified Organic Farming**  
**March 4th and 4th** - 9 am to 4 pm at the Cornell Hall, Springford
- **Transition to Certified Organic Farming**  
**March 20th and 21st** - 9 am to 4 pm at Mariposa Farm, Plantagenet

## Understanding the New Canadian Organic Regime

As of June 30, 2009, the Organic Products Regulations will come into effect, making the new Canadian Organic Standards mandatory.

To help operators, organic inspectors and certification bodies get up to speed on the new rules, [Canadian Organic Growers](#), the [International Inspectors' Association](#) and the [Organic Trade Association](#) in Canada are teaming up with the Canadian Food Inspection Agency to offer in-depth training to facilitate a seamless transition and to ensure consistent application of the standards across the country.

The curriculum has been developed by experts involved in the development of Canada's organic standards and courses will be instructed by organic inspectors trained by the International Organic Inspectors' Association.

#### Available Classes:

- [Farmer Standards Training Sessions](http://www.cog.ca/2009farmertrainingsessions.htm) – To Register <http://www.cog.ca/2009farmertrainingsessions.htm>
- [Processor Standards Training Sessions](http://www.cog.ca/shop/index.php?main_page=index&cPath=2_75) – To Register [http://www.cog.ca/shop/index.php?main\\_page=index&cPath=2\\_75](http://www.cog.ca/shop/index.php?main_page=index&cPath=2_75)
- [Inspector/Certifier Standards Training Sessions](http://www.ioia.net/training.html) – To Register <http://www.ioia.net/training.html>

**How do I Sign Up?** Please visit [www.cog.ca/shop](http://www.cog.ca/shop)

## Inspectors and Certifier Standards Training Sessions

(run by [International Organic Inspectors Association](http://www.ioia.net))

#### How do I Sign Up?

Please visit the the IOIA [website](http://www.ioia.net) to find a session near you, and to register <http://www.ioia.net/training.html>.

#### Who should attend?

The workshops are designed for certification agency staff and experienced organic inspectors (verification officers). Others are welcome on a space-available basis. .

#### What is covered?

The workshops will provide an overview of the Canada Organic Regime, scope of the new Organic Products Regulations, crops and livestock standards, processing standards, labelling. The workshops are led by IOIA inspector trainers, as well as officials from the Canadian Food Inspection Agency's Canada Organic Office.

#### Where and when are they?

ON Feb 11-12, 2009 Toronto (Certifiers only)

ON Feb 17-18, 2009 Guelph

Plus other locations in other provinces, see <http://www.ioia.net/training.html>

## Canadian Organic Standards Training Sessions for Farmers

#### Who should attend?

Are you a certified organic farmer? Find out about key changes to the recently published Canadian Organic Standards and how these changes will impact your farm enterprise.

Are you in transition or considering a transition to organic? Learn about the Canadian Organic Regime and gain a better understanding of organic standards. The workshops will help you figure out whether certified production is a viable option for your operation.

Are you using organic methods, but have decided not to certify? Find out how the new rules governing organic claims will affect your operation.

#### What is covered?

The sessions will provide an overview of the Canadian Organic Regime, the principles of organic production, the key components of the crop and livestock standards, the Permitted Substances List and labeling.

#### Where and when are they?

Canadian Organic Growers is offering 35 one-day training sessions across Canada, so chances are, there will be a workshop near you this winter.

Cost - \$25.00

#### Dates and Locations:

**Alfred**, March 6th, 8:30 am -4:30pm

Instructor: Monique Scholz, IOIA Inspector

**Guelph**, February 25th, 9:00 am – 5 :00 pm

Instructor: Maureen Bostock, author of COG's Growing Potatoes Organically, IOIA Inspector and Member of the Canadian General Standards Board Technical Committee on Organic Agriculture

**Grimsby**, February 27th, 8:30 am – 4:30pm

Instructor: Maureen Bostock, author of COG's Growing Potatoes Organically, IOIA Inspector and Member of the Canadian General Standards Board Technical Committee on Organic Agriculture

**Millbrook**, March 7th, 8:30 am – 4:30 pm

Instructor: David Konrad

**Thunder Bay**, March 11th, 8:30 – 4:30 pm

Instructor: Maureen Bostock, author of COG's Growing Potatoes Organically, IOIA Inspector and Member of the Canadian General Standards Board Technical Committee on Organic Agriculture

**Kingston**, March 17th, 8:30 – 4:30 pm

Instructor: Maureen Bostock, author of COG's Growing Potatoes Organically, IOIA Inspector and Member of the Canadian General Standards Board Technical Committee on Organic Agriculture.

## Technical Workshops on the Canadian Organic Standards for Food Processors - March 2009

Just in time for Canada's new federal organic regulations, which come into effect on June 30, 2009, these one-day technical trainings will provide participants with essential information on Canada's newly-updated organic standards.

The workshops will provide an overview of the Canada Organic Regime, new processing standards, the permitted substances list for manufacturers (including materials, processing aids, cleaners), guidance on ingredients sourcing, and a full label guide.

The workshops will be led by industry experts, organic inspectors and trainers, as well as officials from the Canadian Food Inspection Agency (CFIA) Canada Organic Office.

### Who Should Attend?

- All food manufacturers producing organic food for Canadian or export markets
- Organic Handlers & Distributors
- Quality Assurance Staff & Line Managers
- Product Developers & Brand Managers
- Regulatory Affairs Officers
- Any company considering organic manufacturing

### When, Where?

**Tuesday March 3, 2009**

Location: Montreal (in French) from 8:30-5pm

**Thursday March 5, 2009**

Location: Toronto from 8:30 – 5pm

**Tuesday March 10, 2009**

Location: Vancouver from 8:30 – 5pm

**Thursday March 12, 2009**

Location: Toronto from 8:30 – 5pm

### Register Now!

Website with information/registration:

<http://www.ota.com/otacanada/workshops.html>

For more information and to register go to:

[www.ota-canada.ca](http://www.ota-canada.ca) Space is limited so register early!

## Thoughts on Pruning

By Leslie Huffman - Apple Specialist/OMAFRA

These are basic principles of pruning - sunlight, balance, moderation, branch removal, dwarfing and local response. A good pruner needs to keep these principles in mind to make the important pruning decisions that will influence this year's crop - and for years to come.

For complete article go to <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2009/01hrt09a1.htm>

## Growing for Nourishment and Nourishing the Future Conference

Canadian Organic Growers Toronto chapter is sponsoring it's 3rd Annual Conference at 89 Chestnut Street, Toronto on Saturday, February 21, 2009.

This year's theme is organics and human health. The keynote speaker, Carlo Leifert, a professor of ecological agriculture at Newcastle University in Britain will tell us about the latest science being compiled in a multi-year, pan European study examining the health benefits of food grown organically. Register on-line at: <http://www.cog.ca/toronto/2008conference.htm>

## Growing Potatoes Organically – from Market Garden to Field Crop

This is a New book from COG, part of their Practical Skills Handbook series.

### Concept:

Potatoes are one of the most heavily pesticide-dependent field crops. Written by a potato farmer with input from other potato farmers, practical information details organic production methods and management strategies for:

### Table of Contents:

- varietal selection & potato breeding
- soil fertility on the organic potato farm
- organic seed potato production
- planting & cultivation
- pests
- diseases
- harvesting & storage
- marketing

Purchase this book <http://www.cog.ca/otherpubs.htm#orderform>

## From the OMAFRA Food Bulletin

### Canada Summer Jobs Program

Does your business have 50 or fewer employees and can you create work experiences this summer for students between the ages of 15 and 30? If so, you may be eligible for the Canada Summer Jobs program.

The program provides for-profit businesses with up to 50 percent of the provincial/territorial minimum hourly wage to help pay student employees. Not-for-profit employers are eligible for up to 100 percent of the provincial/territorial minimum hourly wage and mandatory employment related costs.

The application period for Canada Summer Jobs 2009 starts February 2 and ends February 27, 2009. Interested? For more information, call Service Canada at 1-800-935-5555; contact your local Service Canada Centre [http://www1.servicecanada.gc.ca/eng/gateways/where\\_you\\_live/menu.shtml](http://www1.servicecanada.gc.ca/eng/gateways/where_you_live/menu.shtml); or visit the Canada Summer Jobs 2009 website <http://www1.servicecanada.gc.ca/eng/epb/yi/yep/programs/scpp.shtml>.

### Register Now! Food Manufacturing Process Operator – new Apprenticeship

The Process Operator apprenticeship for food manufacturing has now been granted official status by the provincial government to enable food companies to receive a tax credit of up to \$15,000 per registered apprentice.

The Alliance of Ontario Food Processors held a meeting of food companies in Cambridge at the end of January. Food companies learned that the new processor operator apprenticeship for food manufacturers is ready to go. The intent of the program is to develop skilled workers at the plant operations level. The certification will help companies identify and recruit good workers and will benefit existing employees by providing a significant training opportunity.

On-the-job training can start immediately, and includes learning how to:

- Work Safely
- Employ Job Information Resources
- Use and Maintain Tools & Equipment
- Maintain Food Safely
- Operate Raw Materials Preparation & Processing Equipment
- Maintain Operation of Food Process Equipment & Components
- Control Process Operations
- Carry Out Process Control Procedures

The initial class is seeking 30 to 40 registered apprentices to launch the in-class portion of the training. Colleges are interested and are ready to move on the in-class curriculum development.

4000 hours of on-the-job training, or about two years, will complete the practical side of the certification. The In-school portion will consist of 300 hours of classroom time. In-school materials would be delivered in various locations if local demand is sufficient.

You are encouraged to look into this program, and the benefits to your company. For more information, please contact your local Apprenticeship office <http://www.findhelp.ca/mteu/appoff.html>, or call the Employment Ontario Hotline at 1-800-387-5656.

### Food and Beverage Industry Innovation Fund – Round Two

The second Call for Proposals: closing date is 4:30 PM on Monday Feb. 23, 2009

Don't forget - the \$3 million Food and Beverage Industry Innovation Fund (FBII) Round Two is closing on Monday, February 23, 2009. The FBII is designed to help the food processing industry in Ontario invest in new/innovative processes and products, and skills development. Both individual food and beverage processing companies and sector associations may apply. If you are considering applying to this fund, make sure your application is received by 4:30 p.m. on February 23, 2009.

Go to <http://www.adaptcouncil.org/apps/fbiif.asp> for more information or phone 519-822-7554 or e-mail [fbiif@adaptcouncil.org](mailto:fbiif@adaptcouncil.org).

## Events

### Excellence in Manufacturing (EMC) Food Sector Manufacturing Initiative - Strategic Interest Group Meetings

Be sure to take advantage of a Food Sector Manufacturing Initiative - Strategic Interest Group (SIG) meeting in your area. The meetings are part of a joint initiative by OMAFRA, EMC and their Community Partners.

Come and hear companies discuss challenges and solutions – including best practices and lessons learned. Learn how your company may be eligible for a cash rebate on the cost of LEAN /continuous improvement training conducted in your plant and/or a rebate for hiring an intern.

There is no charge to attend the SIG meetings but registration is required. Check the schedule for Ontario sessions and plan to attend the event closest to you.

Cornwall - February 23, 2009—9:00—11:00am  
Brockville - February 23, 2009—1:00—3:00pm  
Belleville - February 24, 2009—7:30—9:30 am  
Durham Region - February 24, 2009—12:15—2:00 pm  
Brampton - February 24, 2009—3:30—5:30pm  
Niagara Region - February 25, 2009—8:00—10:00am  
Guelph - February 25, 2009—1:00—3:00pm  
Woodstock - February 26, 2009—8:00—10:00am  
Chatham - February 26, 2009—1:00—3:00pm  
Hanover - February 27, 2009—8:00—10:00am

For information or to register for an event contact Bren McKeachnie, 1-866-323-4EMC (4362) or e-mail [bmckeachnie@emccanada.org](mailto:bmckeachnie@emccanada.org). More details can be found on their website <http://www.emccanada.org/documents/emcontario>.

### February 20 & 21, 2009 - Meat & Food Processing Expo, International Centre, Mississauga

The Meat and Food Processing Expo is the only show of its kind in Canada that provides one location to showcase innovations, connections and solutions to the processors and suppliers of the meat and food processing industry. The two day event consists of over 100 exhibitors showcasing their products and services to delegates within Ontario, across Canada and internationally. This event is an opportunity to network, create business relationships and find solutions to challenges facing the meat and food processing industry.

More details on the expo and the Ontario Independent Meat Processors' annual conference can be found at <http://www.oimp.ca/http://www.oimp.ca/>.

### March 9 to 13, 2009 - 3<sup>rd</sup> Annual Growing the Margins: Energy, Bioproducts & Byproducts from Farm and Food Sectors Conference & Exhibition, London

The Growing the Margins conference is a week long, value-packed program that addresses a variety of energy conservation, renewable energy generation, bioproducts, byproducts and other opportunities and challenges in the farm and food processing sectors.

The Growing the Margins conference will explore the technological, operating, regulatory, financial and other challenges and opportunities facing farms and related food processing and rural industries as they strive to **improve** their energy efficiency, better utilize byproducts and ultimately improve their bottom lines.

For full conference details and/or to register for this event, go to Growing the Margins website at <http://www.gtmconference.ca>

### March 8-10, 2009 - CRFA Show, Direct Energy Centre, Toronto

Continuing with last year's initiative to combine the Canadian Food & Beverage Show and HostEx trade show, the Canadian Restaurant and Foodservices Association is again hosting the CRFA Show. The CRFA Show is a leading industry event designed to be the greatest buying forum in Canada for the foodservice and hospitality industries. For details on attending or exhibiting at the CRFA Show go to <http://www.crfa.ca/tradeshows/crfashow/>. If you're at the show, come and visit OMAFRA staff at Booth 346.

### March 13, 2009 - Developing your Hazard Analysis & Critical Control Point Plan

The Food Safety Programs Branch of OMAFRA is holding a Developing your Hazard Analysis and Critical Control Point (HACCP) Plan workshop for food processors on March 13<sup>th</sup>, 2009. The workshop will take place at 1 Stone Road, Guelph. During this workshop, participants will be guided through the development of a HACCP plan specific to their operation. Participants registering for this workshop must be very knowledgeable about their ingredients, manufacturing process and finished products. The workshop uses the *Advantage HACCP* forms to work through a plan. For more information or to register, please visit the website at: [www.ontario.ca/haccpexpo](http://www.ontario.ca/haccpexpo).

### March 25, 2009 - Organic Council of Ontario's 3<sup>rd</sup> Annual General Meeting

It's that time again - Come one, come all to the Organic Council of Ontario's 3<sup>rd</sup> Annual General Meeting.

- Opening remarks by the Honourable Leona Dombrowsky, Ontario Minister of Agriculture, Food and Rural Affairs.
- Panel discussion addressing issues regarding the Non-GMO Project.
- Information on the new Canadian Organic Regulations by the Canada Organic Office.
- Updates on the Ontario Organic Sector, OCO board elections, and networking opportunities.

Date: March 25, 2009  
Where: Victoria Park East Golf & Country Club  
When: 9:30am - 4pm  
Registration: Open to all members and non-members. This event is FREE to OCO Members and \$30.00 for non-members. Includes an organic lunch and refreshments.

Please RSVP to Katy at 519-827-0497 or [katy@organiccouncil.ca](mailto:katy@organiccouncil.ca) by March 16th

## June 17 & 18, 2009 – Food Meets Function, London “the science and business of functional food”

If you are interested in learning more about functional foods then you should consider attending the upcoming June 17-18 Food Meets Function conference.

The conference will deliver information on the latest human nutritional science and explore the healthfulness of functional foods. Expert speakers will provide key information on the Canadian and international functional food perspectives. The Food meets Function conference is a premiere opportunity for value chain innovators to network and develop new markets. Attendees at the Food Meets Function conference will benefit by:

Looking for an opportunity to gain valuable exposure for your company? You may want to consider sponsorship of this event. For more information, contact Christoph Wand (519) 537-8422 [christoph.wand@ontario.ca](mailto:christoph.wand@ontario.ca) or Greg Simpson [greg.simpson@ontario.ca](mailto:greg.simpson@ontario.ca) (519) 993-0513. The deadline for sponsorship is February 15, 2009. For conference, program and sponsorship details, visit the conference website at [www.foodmeetsfunction.ca](http://www.foodmeetsfunction.ca)

### ECO Farm Day 2009

The Canadian Organic Growers present ECO Farm Day 2009 on February 27-28<sup>th</sup>, 2009. This year's theme is “The Business of Farming from Field to Fork!” This conference will be held at the Ramada Inn in Cornwall Ontario. Eliot Coleman is their feature speaker this year. Banquet and Gala on February 27<sup>th</sup>, and Excellent program of workshops on Saturday, February 28<sup>th</sup>. Go to [www.ecofarmday.ca](http://www.ecofarmday.ca) or call 613-932-7925 for details.

### Ontario Forage Council presents Profitable Pastures 2009

This 3-day conference will be held:  
Tuesday March 31<sup>st</sup> at Drumbo Agricultural Hall,  
Wednesday April 1<sup>st</sup> in Elmwood Community Centre and  
Thursday April 2<sup>nd</sup> at the Stirling Lions Hall.  
We are excited about our speaker Steve Kenyon from Busby, Alberta. They currently run approx. 1500 head and manage more than 4000 acres. By using extended grazing techniques, they are able to pasture cattle year round. Steve's presentations

will include “Economics of Grazing” and “Understanding How Grazing Works.” His vast experience will provide a practical take home message. The cost is just \$35 and includes hot beef dinner. Pre-registration is required for this event call 877-892-8663 or 519-986-1484 by March 27<sup>th</sup>. For more info check out our revamped website @ [www.ontarioforagecouncil.com](http://www.ontarioforagecouncil.com)

## Farmer/Food Buyer (Chef) “Speed Dating”

### Business Networking Event Connecting Farmers and Food Buyers to tap into the Buy Local food market place

Who should attend? If you are a farmer interested in finding out more about selling into local food marketing opportunities, or a chef, food retailer, food processor, distributor, or food-service and institutional food provider looking to offer more local food, this is a must attend event.

Farmers and food buyers will have the opportunity to meet in a rotating one-on-one session to develop business connections. Come and hear business owners share their opportunities and challenges to participate in the ‘Buy Local’ food movement.

**March 31, 2009 8:30 am – 12 noon**

**Western Fair Entertainment Centre – Carousel Room,  
London, Ontario**

Pre-registration is required. The registration fee is \$20.00 per person. There is no charge to farmers who are exhibitors. For complete details and to register, visit the London Economic Development Corporation website at [www.lecdc.com](http://www.lecdc.com) or contact the London Community Resource Centre at 519-432-1801 ext. 300 or e-mail [mary@lcrc.on.ca](mailto:mary@lcrc.on.ca)

**Date:** Monday, March 16<sup>th</sup>, 2009 Time: 1pm – 4:30pm

**Place:** Evinrude Centre, Peterborough

Please join Kawartha Choice FarmFresh and Peterborough & the Kawarthas Tourism as we present the Farmer/Chef “Speed Dating” Business Networking Event. This event provides the opportunity for Chefs, Restaurateurs and Caterers to meet and develop business relationships with local producers. To register contact: Lisa Greig, 705-742-2201, email: [lgreig@thekawarthas.net](mailto:lgreig@thekawarthas.net)

### Links to Organic Agriculture Information

Organic Council of Ontario (OCO)

<http://www.organiccouncil.ca>

Ecological Farmers Association of Ontario (EFAO)

<http://www.efao.ca>

Canadian Organic Growers (COG)

<http://www.cog.ca>

Organic Agricultural Centre of Canada (OACC)

<http://www.oacc.info>

OMAFRA Organic Agriculture

<http://www.omafra.gov.on.ca/english/crops/organic/organic.html>

**Agricultural Information Contact Centre:  
1-877-424-1300**

**E-mail:** [ag.info.omafra@ontario.ca](mailto:ag.info.omafra@ontario.ca)

**Northern Ontario Regional Office: 1-800-461-6132**

**[www.ontario.ca/omafra](http://www.ontario.ca/omafra)**