



# NEVADA ORGANIC REVIEW

Nevada's Organic Community — Growing for You

## Nevada Organic Council Looks Ahead

### ORGANIC COUNCIL HISTORY, "JOB", GOALS EXPLAINED

The following is a brief look at the history, makeup, and basic job description of the Nevada Organic Council, a 1997 legislatively created advisory board — as outlined by Council Chairman, Virginia Johnson.

The six member council is a public body, subject to Nevada's Open Meeting Law. Governed by NRS 587.810 through 587.820.

The council is comprised of four members who are certified organic producers or handlers of organic agricultural products, one member who is a purchaser, consumer, or wholesale or retail seller of organic products, and one member who represents an agricultural interest other than organic agriculture products.

Duties of the council include; Advising the Director of the NV Dept. of Agriculture on the provision of information and educational services to producers and handlers of organic agricultural products, concerning the Nevada Organic Certification Program.

Of equal importance, the Council is to provide outreach, and educational services to consumers, as well as to Nevada's Certified Organic and conventional producers and handlers. The outreach effort of the Council is conducted Statewide, meetings are held quarterly.

Members sitting on the Council, are appointed by the Nevada Board of Agriculture, having been recommended by the Council, to the Director of NDOA. Terms are for three years. The actual NRS concerning all aspects of the Nevada Organic Certification Program may be viewed in depth on the Internet. "CERTIFICATION OF PRODUCERS AND HANDLERS OF ORGANIC AGRICULTURAL PRODUCTS NRS 587.700.

At their last meeting, held December 8, (minutes posted on the NDOA website: [www.agri.state.nv.us](http://www.agri.state.nv.us), click on organic) in part, the Council approved 2006 grant money from the NV Agricultural Council to produce this and additional NV Organic Review newsletters, approved an interim committee to follow up on Senate BDR 253, (a Council funding request and budget to support goals and activities for two years — sponsored by NV Senator Mike McGinness), re-affirmed the council's ongoing working and activity committee.

### "Friends of NV Organics"



See story on page 2 —

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## Know Your Farmer – Know Your Food by Michael Ableman



Not long ago lettuce came only in heads and spinach in bunches. For a salad, someone else might do the growing, but you still did the trimming and washing. You had some control – and responsibility – over the process. Now salad comes pre-washed and bagged. You just pour it on a plate, dress it, put it in your mouth and chew.

This convenience adds risk. You give one more job over to someone somewhere else, trusting that they are concerned as much about product quality and your health as about the bottom line on the quarterly report.

But the business of food is now big business, and it might be making us sick. Witness the spinach tainted with E. coli bacteria that is blamed for more than 180 people infected in 26 states and Ontario, Canada, including one death.

The first mixed salad greens and loose spinach were from small, local growers who hand-cut the young greens and rushed them to market, organ-transplant style. Now we have a multimillion-dollar salad industry that consolidates raw ingredients from many big producers and has little control over growing methods. Washing salad ingredients on this scale requires facilities more like municipal swimming pools or public bathhouses than where our food should come from. And if you remember sixth-grade biology, you know that stuffing fresh, green leaves into sealed plastic bags is a great way to breed bacteria.

The spinach scare has prompted cries for better regulation and inspection. But the drama over one microorganism distracts us from something much bigger: a vast industrial food system built on cheap, empty calories—from government-subsidized corn, for example—that feed epidemic levels of obesity and diabetes. Sometimes it seems a system more interested in finding ways to pump more high-fructose corn syrup into kids' breakfast cereals than in providing fresh, whole foods to nourish their growing bodies.

The day after the spinach story broke, I was selling at the local farm market. My tables were loaded with the abundance of fall: strawberries and melons, French beans, squashes, onions, heirloom tomatoes, sweet peppers, lettuce, chard and spinach. The spinach drew the most attention.



Deep green leaves, each the size of small dinner platters, filled five bins. By midmorning they were empty. All buyers had heard about the tainted spinach, but none hesitated to fill their bags.

I didn't have to explain why my spinach was different from that recalled from supermarkets. Neither did other market gardeners across the continent. We are part of a broad movement reclaiming food from faceless, long-distance industrial providers. We're demanding not only that it be safe, but that it taste good—and that it be grown in a way that honors the land and those doing the work. And while it's true that we could slip up and make someone sick, the results of any carelessness would be smaller, more local.

Food safety doesn't hinge on monitoring tiny bacteria. It depends on the most fundamental aspect of a healthy food system: relationships—biological, personal, ecological and local. Those relationships are on a scale small and, so, familiar. My local customers don't need federal inspections, more regulations, sophisticated sampling and analysis, or even an organic label. They know me, they know my farm, they know the care and attention I place in every step.



If we are truly concerned about food safety, we need to know the folks who grow our food, know that they are paid a decent wage, know that the land they farm is well cared for and protected, and know that the food they grow has not been irradiated or genetically engineered or exposed to pesticides. It is this knowing that will truly nourish us and keep us well.

Michael Ableman farms with his wife and two sons on an island in British Columbia. His latest book is "Fields of Plenty."

**Non-Profit Friends of Nevada Organics Org** : — *continued from page 1* : - A subject of NV Organic Council discussion at meetings held in 2006, evolved into group of pro-organic supporters forming the private NV non-profit organization with the NV Secretary of State, in November. The first Incorporating Board of Trustees and officers of the new non-profit "Friends" are Bruce Quinlan, President --Sharon Davidson, Secretary, and Ray Johnson, Treasurer.

In their private lives, Quinlan, is the retail store director at Wild Oats Meadow—wood Reno. Davidson, is co-owner of a NV certified organic business, Davidson's, an organic tea company in Sparks. Johnson, is co-owner of Custom Gardens Farm, of Silver Springs, where he is a NV certified vegetable producer, # 1001-P.

Friends of NV Organics, in the coming months will be working on by-laws, defining membership, and making application to IRS for 501.C-3 status as an educational non-profit. Under refinement will be the non-profit's emphasis; on public education, producer & handler organic certification issues, and consumer education in Nevada.

The group's very limited start-up "seed money" to pay for incorporating expenses, was derived from a silent auction, held last winter, and added to by a public Pumpkin Guess, conducted by staff at the Reno Patagonia Outlet. No doubt, we will be hearing more about the Friends of NV Organics, in the next year. **For more information**, or to support the fledgling organization, please contact any of the Trustee/Officers noted above, who also serve on the NV Organic Council, or Ray Johnson, who is the non-profit's resident agent. **Call 775-577-2069**

## A Short Glossary of Direct Marketing Avenues

### What is CSA?

Community Supported Agriculture is a way for the food buying public to create a relationship with a farm and to receive a weekly basket of produce. By making a financial commitment to a farm, people become "members" (or "shareholders," or "subscribers") of the CSA. Most CSA farmers prefer that members pay for the season up-front, but some farmers will accept weekly or monthly payments. Some CSAs also require that members work a small number of hours on the farm during the growing season.

A CSA season typically runs from late spring through early fall. The number of CSAs in the United States was estimated at 50 in 1990, and has since grown to over 1000.

### What is a Farmers' Market?

In a farmers market a group of farmers sell their products once or twice a week at a designated public place like a park or parking lot. Some farmers' markets have live entertainment. Shopping at a farmers' market is a great way to meet local farmers and get fresh, flavorful produce!

### What is a U-Pick?

A U-Pick is a farm that opens its fields to the public during harvest season. U-Pick farms offer fruits such as strawberries, kiwi, and pumpkins in the summer and early fall months.

### What is a Farm Stand?

A farm stand is a place where a single farm sells its produce, either from the back of a truck parked on Main Street, or from a roadside stand near or on their farm. Farm stands are generally only open during warm weather, and may be "self serve."

### What is a Food Coop?

Food Cooperatives are worker or customer owned entities that provide grocery items of the highest quality and best value to their members. Coops can take the shape of retail stores or buying clubs. All food coops are committed to consumer education, product quality, and member control, and usually support their local communities by selling produce grown locally by family farms.

### How are Meat, Dairy, and Eggs Sold Directly to the Public?

In many parts of the country, local sources of meat, dairy, and eggs have become increasingly hard to find over the past several decades, but this is slowly changing. A few CSAs and farmers' markets now offer these products. As more and more people look for alternatives to "factory farm"-produced products, small farmers are responding with a variety of methods of delivering them

to the local community.

People appreciate the superior flavor and freshness of these (direct marketed) foods, along with the good feeling they get from supporting small-scale, environmentally sensible operations.

**Provided by Local Harvest Web-Site**

**Your foods are fresher, closest to the farm!**

## Internet Places to "Park" your Organic Farm or Business

It's Free! Increase your visibility. Customers will find you;

> **Local Harvest:** [www.localharvest.org](http://www.localharvest.org)

> **Rodale's Small Farm:** (newsletter & locator) [www.smallfarm.org](http://www.smallfarm.org)

> **Organic Kitchen**  
[www.organickitchen.com](http://www.organickitchen.com)

>**Green People:** [www.greenpeople.org](http://www.greenpeople.org)

>**Biodynamic Farming and Gardening Association** CSA listings <http://www.biodynamics.com/csa.html>

>**Robyn Van En Center CSA Farm Database**  
<http://www.wilson.edu/wilson/asp/content.asp?id=804>

>**NevadaGrown:** [www.nevadagrown.com](http://www.nevadagrown.com)

### HELP US .... HELP YOU !

Calling all NV Certified Organic Producers and Handlers; You are invited to send your new photos, flyers, business cards, and other promotional materials to be featured and/or distributed at upcoming events, and in NV Organic publications. Alfalfa Growers too !!! **Mail to:**  
**NV Organic Council, c/o Virginia Johnson, 3701 Elm Street, Silver Springs, NV 89429.**  
**Information, call: 775-577-2069.**



Don't hesitate ... we're here to get the word out!

**Your Council Members**

**Become a NV Certified Organic Producer or Handler and be listed on the NDOA Website.**

## LETTER FROM WILD ONION FARM

By Lynn Byczynski

**Wal-Mart** made a big splash when it announced last spring that it was going to double its organic food offerings. Wal-Mart's Organic Bomb! screamed one publication. The Organic Offensive another labeled it, drawing out the war imagery. There followed a great outpouring of discussion by everyone vaguely related to the organic food business. Many people, especially those in the farm sector, voiced the opinion that this was a terrible turn of events that would lower organic standards and hurt the farmers who pioneered organic production. Wal-Mart's statement that it would charge no more than a 10% premium for organic increased worries even further among farmers, who know that organic food often, costs a lot more to produce.

**Wal-Mart's announcement** was just the latest news in the industrialization of organic food. It's been going on for the better part of a decade, since the first homegrown organic companies sold out to corporations that envied their earnings. Cascadian Farms went to General Mills, Silk soy milk to Dean Foods, Boca Burgers to Kraft. More recently, Tom's of Maine sold out to Colgate-Palmolive Co. Several other food corporations started their own line of organic foods, such as Kellogg's (whose first products, including Organic Frosted Mini-Wheats, seemed to reveal a bit of cynicism about the concept).

**Coinciding** with this national furor over Wal-Mart's organic offerings, our local Wal-Mart expanded its store into a super-center with a full supermarket under the same roof. Not only do we have to worry about the future of organics, we also have to worry about our own locally owned grocery stores, including our natural foods coop, where I sell my flowers.

**And so it was** with some trepidation that I walked into the new Wal-Mart this week. I expected something fabulous in the produce department. I expected ridiculously low prices. I expected to be awed and dismayed.

**But I wasn't.** The organic produce section consisted of a six-foot stretch of bagged produce items, the usual Earthbound Farms celery and romaine lettuce hearts, some Newman's Organics apples, Cal-Organic carrots. There was a huge section of salad mixes and baby spinach in bags, two products that I'm avoiding since the recent E. coli incident left dozens of people sick and one dead. Everything organic was in plastic, unappetizing in my book.

**I walked back to dairy** a long, inconvenient hike, by the way, and found one shelf of Horizon organic milk, at \$3.72 per half gallon. Always low prices proclaimed the sign above the dairy case. The same day, I checked at the locally owned food coop, and Organic Valley milk was \$3.79 per half gallon, and about one-fourth the walk from the front door.

**Overall, comparing** Wal-Mart with the farmers market or the coop is like the proverbial apples and oranges. There is no comparison. Local food is so clearly superior that it seems absurd to put it in any kind of relation-

ship with Wal-Mart's offerings. And as a consumer myself, I felt that the whole Wal-Mart experience was decidedly inferior to my usual food shopping venues. I don't see Wal-Mart, or any of the other industrial food companies, as presenting a threat to small-scale, local, organic growers. Some people will always seek the lowest price, even if it's only a nickel. And some will always shop at a supermarket or super-center. Those are not our customers.

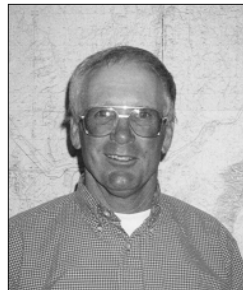
**This is not to say** that we can just forget about the corporate purveyors of organic food. To the contrary: it is more important than ever that we make sure USDA doesn't weaken organic standards, and that it enforces the standards for everyone. In that way, we can all win. Growers who sell to Wal-Mart will stop using the pesticides and GMOs that threaten us all, and people who really care about their food will continue to seek out the high quality that only local growers provide.

**Courtesy: Publisher-owner of "Growing for Market" editor, Lynn Byczynski Lynn is also a producer.**

**Visit the GFM website:**

[www.growingformarket.com](http://www.growingformarket.com)

**Nevada Organic Advisory Council  
Welcomes NV Certified Organic Alfalfa  
& Produce Grower, Jim Smith, of  
Wellington, as a new member.**



*(Letter from the NDOA Director)*

**Mr. Jim Smith**  
Home Grown Nevada  
100 Burke Drive  
Smith NV 89444

Dear Mr. Smith,

On behalf of the Nevada Department of Agriculture, I am pleased to offer you a position on the Nevada Organic Certification Program Advisory Council. The State Board of Agriculture approved your appointment during their meeting on December 6, 2006.

It is the Organic Advisory Council's task to represent the organic industry in Nevada and advise the Department regarding trends in that industry. Your expertise and unique perspective will greatly assist the Council in their outreach and educational efforts.

I look forward to meeting with you in the future.

Sincerely,

Don Henderson, Director — NV Dept. of Agriculture  
Virginia Johnson, Chairwoman,  
Nevada Organic Advisory Council

**NDOA Organic Program Changes**

NDOA Organic Program Manager Gary Cross recently accepted a position with University of Missouri Cooperative Extension. Gary will be working as a community development specialist for Oregon County in rural south-central Missouri. Please join the Department in wishing Gary the very best of luck. (He'll need it....the week after he moved back to Missouri the southern part of the "Show-Me State" was hit with a horrendous ice storm. Hope you packed your ice skates, Gary!) Gary's last day with the Department was December 1<sup>st</sup>.

A job announcement for Gary's position has been posted on State of Nevada Department of Personnel's website at <https://neats.state.nv.us/NEATS/Recruiting/SearchJobs.aep>; Position #: AGRICULTURIST 4 - 01.119

**Certification Fee Increases Approved by Board of Agriculture**

The State Board of Agriculture approved an increase in the fees charged for organic certification by the Nevada Department of Agriculture. The site inspection fee has been raised from \$25.00/hour to \$30.00/hour. The gross sales assessment fee has also been adjusted to more accurately reflect the income spread of Nevada's organic producers and processors. The proposed changes went through two series of workshops and hearings to gather input from the industry.

**New Certification Fees**

<b>Gross Income</b>	<b>Amount</b>
\$ 0 to \$ 20,000.....	..... \$0
\$ 20,001 to \$ 40,000.....	..... \$100
\$ 40,001 to \$ 100,000.....	..... \$200
\$100,001 to \$250,000.....	..... \$500
\$ 250,001 to \$ 500,000.....	... \$1,000
\$ 500,001 to \$ 1,000,000.....	... \$2,000
Over \$1,000,000.....	... \$4,000

Those farms or processors with gross annual sales of organic products of \$20,000.00 or less are not required to pay the assessment fee. For those in the middle, the assessment fee has gone up slightly. As explained during the workshops and hearings the cost to the

department for accreditation with USDA has increased as has the cost of fuel to get us to your farm or business.

The adopted regulation was filed with the Secretary of State and became **effective November 13, 2006**. We hope that further increases will not be needed for some time to come.

**Cost Share Program for Organic Farmers Renewed for 2007**

The USDA announced in August that \$1 million in federal funds are available to defray the cost of organic producer certification in 17 states. Nevada was again included in the program. As in previous years the Nevada Department of Agriculture will administer the program in Nevada. The Agriculture Marketing Assistance Program, authorized by the Federal Crop Insurance Act, allocates the funds in proportion to the number of organic producers in each state. Up to 75% of certification and inspection fees can be reimbursed to the farmer, with a maximum of \$500.00 allowed. The cost share program for 2007 covers the time period between October 1, 2006 and September 30, 2007. The Nevada Department of Agriculture has entered into a contract with USDA and will be sending out application to Nevada Certified Organic producers after January 1, 2007.

**More Excellent Work from NCAT**

The National Center for Appropriate Technology (NCAT) is set to release a new series of publications designed for organic producers, handlers and certifiers in all areas of the country. The publications are a result of their second contract with the USDA National Organic Program to produce educational and compliance materials that assist producers and handlers of organic products.

Look for an upcoming series of farmer's guides to the development of the organic system plan designed to help explain the sort of information certifiers are seeking, why its required, and how best to present it. NCAT hopes the new guides will make the application process easier and faster for farmers and their certifiers.

Visit ATTRA's website for these and other excellent **FREE** publications about organic certification and management. [www.attra.ncat.org/organic.html](http://www.attra.ncat.org/organic.html)

## Organic Resource Information

### USDA National Organic Program

<http://www.ams.usda.gov>  
(202) 720-3252

### Alternative Energy Resources Organization (AERO)

<http://www.aeromt.org>  
(406) 443-7272 [aero@aeromt.org](mailto:aero@aeromt.org)

### Organic Farming Compliance Handbook

(A Resource Guide for Western Region  
Agricultural Professionals Sustainable  
Agriculture Research and Education Program)  
[www.sarep.ucdavis.edu/organic/compliancebguide](http://www.sarep.ucdavis.edu/organic/compliancebguide)

### Appropriate Technology Transfer for Rural Areas (ATTRA)

<http://www.attra.org>  
(800) 346-9140 [webmaster@attra.org](mailto:webmaster@attra.org)

### Alternative Farming Systems Information Center (AFSIC)

<http://www.nal.usda.gov/afsic>  
(301) 504-6559 [afsic@nal.usda.gov](mailto:afsic@nal.usda.gov)

### Organic Trade Association (OTA)

<https://www.ota.com>  
(413) 774-7511 [info@ota.com](mailto:info@ota.com)

### Organic Farming, Marketing, and Certification

<http://www.ibiblio.org/farming-connection/links/organic.htm>

### Organic Farming Research Foundation (OFRF)

<http://www.ofrf.org/>  
(831) 426-6606 [research@ofrf.org](mailto:research@ofrf.org)

### Rodale Institute

<http://www.rodaleinstitute.org/>  
(610) 683-1400 [info@rodaleinst.org](mailto:info@rodaleinst.org)

### Organic Materials Review Institute (OMRI)

<http://www.omri.org>  
(541) 343-7600 [info@omri.org](mailto:info@omri.org)

A CALENDAR OF NEVADA  
AGRICULTURE-RELATED GROUP  
OR PUBLIC EVENTS IS IN THE  
WORKS: Please contact Virginia at  
775-577-2069 WITH YOUR EVENT.

## Transitioning to Organic Production

*"The most important aspect is the transition of the mind. If you're not with it mentally, it's not going to work."* – *Canadian Organic Growers, Ken Marisett, Ontario*

What does "transitioning to organic" mean? Transition is the journey of converting a non-organic farm to a certified organic farm, one which will meet USDA's National Organic Standards. An entire farm can be transitioned, or selected fields within a farm can be transitioned. In some cases, transitioning a field or two is a better management option than converting an entire farm to organic. Near the end of the transition period is the time to apply for certification.

Generally, fields that are being transitioned are those to which inputs prohibited by the National Organic Standards have been applied but that are now being managed according to the federal organic standards. The transition period is 36 months from the last date of application of a prohibited material to the date of harvest of an organic crop.

During the transitional period no prohibited herbicides, fumigants, or synthetic fertilizers and no unapproved pesticides can be used. Managers of transitional farms must establish and document procedures that ensure the isolation of organic crops and products from non-organic commodities in production, handling, storage and sales. Also, organic crops and products must be protected from contamination by prohibited materials (fertilizers, pesticides, etc.) that might be used on adjacent conventionally managed fields.

The transitional period is a time for adjustments to be made in the management of the soil, pests and weeds, to develop a marketing plan, develop crop rotation plans, train or re-train labor/managers, and develop a record keeping system that will efficiently and easily track all aspects of the organic operation and that meets the National Organic Program requirements.

Marketing of crops produced on the transitional farm needs to be considered carefully. The transitional standing does not have any legal status and is not an official category for certification. Products from a transitional farm or field cannot be represented, labeled or sold as "organic". If you are considering transitioning a

farm or fields to organic production discuss the process with a USDA-accredited certifier like the Nevada Department of Agriculture prior to beginning the process. There are many new publications available to answer questions and provide resources and links to other sources of information about the transition process. An excellent place to start is [www.attra.ncat.org](http://www.attra.ncat.org).

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## Certified Organic Planting Stock Sources

Maple Farms, OCIA-NB MCOG - certified organic short season sweet potatoes and limited short season unusual vegetable seeds, roots, onions, horseradish; [wingate@nbnet.nb.ca](mailto:wingate@nbnet.nb.ca) or write to:

Maple Farm  
129 Beech Rd., Weldon NB Canada  
E4H 4N5

*(NOR Editor Note; exhaustive searches in the US, failed to locate any other source for sweet potato slips, which do well in Nevada)*



**CERTIFIED (CCOF) STRAWBERRY PLANTS**  
At Prather Ranch; Contact James Rickert (530) 941-0810 or [www.pratherranch.com](http://www.pratherranch.com). He has Albion, Chandler, Seascape and Carmosa. Better prices if bulk orders (Co-Op a bulk order, anyone?)

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## NEWS HEADLINES

From [www.vegetablegrowersnews.com](http://www.vegetablegrowersnews.com).

### Spinach Research and Recovery Act Introduced

Dec. 8, 2006 - Rep. Sam Farr, D-Calif., and 11 cosponsors have introduced the "Spinach Research and Recovery Act" (H.R. 6379) to address food safety and industry needs following the recent spinach *E. coli* O157:H7 outbreak.

### FDA Opens Taco Bell *E. coli*

**Investigation** -- Dec. 8, 2006 - FDA announced Dec. 6 that it was investigating all non-meat products used in Taco Bell's food after 43 people became infected with *E. coli* O157:H7 after eating at the restaurant chain. Additional information is available on:

### "E. coli Facts: Get the Rest of the Story"

<http://www.ota.com/organic/foodsafety/ecoli.html>

**The following excerpt courtesy Organic Trade Association (OTA), the leading business association representing the organic industry in the United States, Canada, and Mexico. Its more than 1600 members include growers, processors, shippers, retailers, certification organizations and others involved in the business of producing and selling certified organic products.**

**What is *E. coli*?** *E. coli* (*Escherichia coli*) are bacteria that normally live in the intestines of animals, including humans. In fact, the presence of *E. coli* and other kinds of bacteria within our intestines is necessary to help the human body develop properly and to remain healthy (see web site: <http://www-micro.msb.le.ac.uk/video/Ecoli.html>). There are approximately 100 strains of *E. coli*, most of which are beneficial.

**Are all *E. coli* equal?** No. Although *E. coli* inhabit the intestinal tract as beneficial microorganisms, there also are strains of *E. coli* that are known to produce toxins. Four such strains have been identified. The National Center for Infectious Diseases, Centers for Disease Control and Prevention (CDC), particularly warns of the dangers posed by the rare strain *E. coli* O157:H7, a pathogenic strain isolated from manure from cattle, sheep, pigs, deer and poultry. This strain can cause severe diarrhea and kidney damage and sometimes death. Young children, the elderly, and those with weakened immune systems are the most vulnerable. It is this particular strain that has been highly publicized.

### What does the organic industry do to ensure safe and wholesome produce?

Certified organic growers and processors not only are inspected by third-party independent certifiers in order to qualify for organic certification, but they also follow strict guidelines for safe and hygienic food production. As with all food producers, they must be in compliance with local, state and federal health standards, and food safety laws. Pasteurization, selected use of chlorine, and other food safety practices also are allowed and followed in organic production.

**What is the connection between *E. coli* and manure use in farming?** Conventional and organic agriculture both use manure as a part of regular farm soil fertilization programs. Certified organic farmers, however, must maintain a farm plan detailing the methods used

to build soil fertility, including the application of manure, as mandated by the Organic Foods Production Act (OFPA) of 1990 and the National Organic Program (NOP) rule of December 2000. According to the latter, raw animal manure must be composted if it is to be applied to land used for a crop intended for human consumption, unless it is applied to the land at least 120 days prior to harvest if the edible part crops come in contact with soil, and at least 90 days prior to harvest of edible parts that do not come into contact with soil. OFPA further recommends a longer period if soil or other conditions warrant. No other agricultural regulation in the United States imposes such strict control on the use of manure. Certifiers and scientists recommend the use of well-composted manure to reduce the incidence of *E. coli*.

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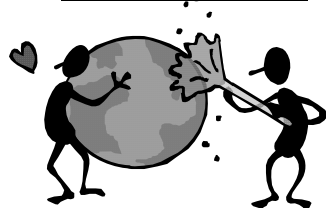
### Western States Events/Conferences

**January 24-27, 2007. Eco-Farm Conference.** Pacific Grove, CA. Supports a vision for our food system where strengthening soils, protecting air and water, encouraging diverse ecosystems and economies, and honoring rural life are all part of producing healthful food. Our innovative programs bring together growers, consumers, educators, activists, and industry related businesses to exchange the latest advances in sustainable food production and marketing. <http://www.eco-farm.org/>  
<http://www.leg.state.nv.us/>

**February 16-17, 2006. New Mexico Organic Farming Conference.** Albuquerque, New Mexico. The Southwest's premier conference for organic agriculture. Sponsored by New Mexico Department of Agriculture, the New Mexico Organic Commodity Commission, and New Mexico State University. For more information, call 505-841-9067 or email: [joan.quinn@state.nm.us](mailto:joan.quinn@state.nm.us)

**February 3, 2007. EcoLandscape 2007 Conference and Trade Show, Sacramento, CA** Ecological Landscapes for Sustainable Businesses. At the Samuel Pannell Meadowview Community Center in Sacramento, CA. For more information visit [www.ecolandscape](http://www.ecolandscape)

**February 13-15, 2007. World Ag Expo, Tulare, CA** Visit [www.worldagexpo.com](http://www.worldagexpo.com).



**April 22, 2007. Earth Day!**

### New NDOA Organic Certifications

Contact numbers for the following new members and for **all** Nevada Department of Agriculture certified organic producers and handlers are listed on the Department's website: [www.agri.state.nv.us](http://www.agri.state.nv.us).

☉**The Purple Tea Company.** Lori Tefft, Las Vegas, NV. Packaged green, black and herb teas and tea blends. Internet sales at [www.purpleteacompany.com](http://www.purpleteacompany.com)

☉**Mrs. Auld's Gourmet Foods.** John Auld, Reno, NV. Custom processing and packaging. (775) 856-3350

☉**Heavenly Organics.** John Stoker, Reno, NV. Lavender and lavender products (oil, hydrosol, dried lavender, lavender plants). (775) 846-0826

☉**Mer Farms.** Merlin Jessop, Pioche, NV. Alfalfa hay. (435) 231-1121

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### New Online database connects organic seed suppliers with customers

*(From OMRI News, Fall 2006 Vol. 8 Issue 4)*

The Organic Materials Review Institute has announced a new online, organic seed listing service. Once complete, the database will provide accurate information on the availability and supply of hundreds of certified organic seed varieties. The web address is: [www.seeds.omri.org](http://www.seeds.omri.org).

"Our goal is to offer growers and certifiers a single place to find suppliers of organic seed," explains Dave DeCou, OMRI executive director and project manager for the seed list. "We hope this information will lead to greater sales of organic seeds." The OMRI Organic Seed Database is entirely online. There will be a \$25.00 annual company charge to list seeds. There is no fee charged to access the list. Suppliers interested in more information should contact OMRI Executive Director Dave DeCou at 541.343.7600 x 102.

#### **Meeting Notice:**

Nevada Organic Advisory Council:  
Friday, March 2, 2007 at 10:00 a.m.

At the NDOA office in Reno.  
Call (775) 688-1182 x 243 for directions.

*Organic growers, processors and members of the public are welcome.*