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Welcome to “ON Organic”

Hugh Martin, Organic Crop Production Program Lead, OMAFRA

Welcome to the January 2010 issue of ON Organic. Another year and a new decade. Winter is definitely the time for meetings and conferences and this issue outlines many of those learning opportunities. From the major conferences such as the Guelph Organic Conference or Eco-Farm Day to the many local meetings for each of the associations and production and clubs. Go to the ones that fit your schedule and farm information needs. Do not be too busy to go learn how to do things better. Make sure you enjoy each day and use these opportunities to their maximum, get your questions answered. At the end of each day write down What did I learn today that I can use at home? Next, use that information to plan your farm activities for 2010. If you learn one new thing every day it will be a great 2010!

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 we welcome your comments.

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

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The Complete Kit to Keeping Your Birds Healthy

by Al Dam, Poultry Specialist, OMAFRA

One pathogen invisible to the naked eye can destroy years of genetic advances made by bird fanciers or the livelihood of small flock and non-regulated poultry owners, including organic producers. As the saying goes, an ounce of prevention is worth a pound of cure. In this case, biosecurity is the preventive measure.

Reducing the threat of disease among birds and poultry protects an owner's investment and livelihood. Biosecurity can be as elaborate or simple as an owner wishes, and it can be inexpensive when viewed in terms of bird care and contact. Poultry Specialist Al Dam and veterinarian Dr. Paul Innes from the Ontario Ministry of Agriculture, Food and Rural Affairs offer these biosecurity suggestions:

- Control access to your birds. Restrict visitor access so there is no unnecessary or unauthorized contact with birds and poultry at your home or farm. This reduces the chance of disease and pathogens being introduced to your birds.
- Create a clearly defined restricted access, or barrier, zone around your birds with a controlled entry point for two primary reasons. First, a barrier zone restricts contact with your birds. Second, the controlled entry point provides the opportunity to put biosecurity measures in place for anyone who comes in contact with your birds, such as changing clothing and footwear, to reduce the movement of pathogens. It is strongly recommended to have dedicated coveralls and boots that are only used for working with the birds within the restricted access zone.
- Hand washing as an individual enters or leaves the barrier zone is equally critical to reduce the transfer of pathogens and disease. A sink with soap dispenser is recommended for indoor setups, but hand sanitizer dispensers can be used for outdoor pens also.

Bird fanciers, small flock owners and non-regulated poultry owners can learn more practical biosecurity measures through a free kit called *Keeping Your Birds Healthy*.

The kit contains more than 50 fact sheets in print and on CD that discuss biosecurity concepts, bird management, pest control and disease identification. There is also a visitor log book, various brochures, posters and a weatherproof restricted entry sign. The fact sheets that are in the kit, latest updates and more are also accessible at www.healthybirds.ca. The kit was produced by the Ontario Ministry of Agriculture, Food and Rural Affairs, University of Guelph and Poultry Industry Council to ensure bird health and improve biosecurity. The kits are free when you call the Agriculture Information Contact Centre at 1-877-424-1300. Kits can also be ordered online at www.ontario.ca/healthybirds.

Organic poultry producers who would like to implement significant biosecurity measures may be able to access funds through a federal-provincial initiative called Growing Forward. There will be a biosecurity component that offers educational workshops and tools for producers, as well as cost-share programs. This program has not been announced yet. More information is available at www.ontario.ca/growingforward.

Biosecurity protects your flock, your neighbour's birds and finances.

Winter – Time to Harvest Information

by Dorene Collins, Marketing and Customer Service Program Lead, OMAFRA

As an organic producer, what workshops or conferences are you planning to attend this winter and how do you get the most out of your investment of time and money?

Here are some tips:

- Talk to other producers and ask what learning events they have found most helpful and applicable.
- Visit websites of those events you are interested in and drill down to what sessions are offered and the speaker profiles.
- If you plan to take family or employees with you, don't all go to the same session if several are offered – have a game plan and decide who will go to what session. This will ensure maximum benefit of your time and money – have coffee with them the next day and share your experiences.
- If the event offers a trade show – visit it – network – get what you need.
- If the event is a full day workshop in one room with constant sitting – bring water, snacks and appropriate dress in case the room gets too hot or too cold.
- Bring paper and pens and your BUSINESS CARDS – a great way to network. (I also take along my day-timer in case someone wants to set up an appointment or mentions another event you don't want to miss).
- If you have to travel a distance to the event – plan it so you can make business calls along the way (e.g. meet suppliers, visit another farm, etc.)
- Have a plan that you will implement at least 3 ideas that you received at the event and stick to it – Write them down in a visible place in your office for all to see – set a time line to achieve them.
- Share what you learned with others in your business – don't just give them copies of the presentations to read – tell it in your own words and how you seeing it apply to your business.

Guelph Organic Conference – Our Organic Identity

by Hugh Martin, Organic Crop Production Program Lead, OMAFRA

This is the largest organic conference in Canada and brings together the key players in the organic food and farm sector. Plan to attend the many sessions on January 28th -31st at the University of Guelph. The Trade show is once again packed with great exhibitors we expect a full house to attend the many workshops and speakers sessions.

The featured speaker on Saturday Jan 30th will be Margaret Webb, author and columnist. Her subject will be **THINK BIG CANADA – The Organic Food Fix – the implications of a totally organic Canada – and what we need to do to get there** – in other words, taking steps toward a national food policy for Canada that will feed our future.

Eco-Farm Day 2010

by Hugh Martin, Organic Crop Production Program Lead, OMAFRA

Eco-Farm Day is an annual conference sponsored by the Ottawa chapter of Canadian Organic Growers. This year's conference theme is "Keeping it Local and Sustainable". While the primary audience is from Eastern Ontario there are also participants from the rest of Ontario, Quebec, and the USA.

This is a high quality conference with 12 workshops on February 27th plus the featured speaker. Wayne Roberts from the Toronto Food Policy Council will be the featured speaker this year. There is also a Trade show all day Saturday as well as the banquet on Friday Feb 26th. For more details go to <http://www.cog.ca/ottawa/ecofarmday/ENhome.html>

I hear many favourable comments from participants at this conference.

Intensive 2-day Grazing School

February 16th & 17th —Douro
February 18th & 19th —Markdale
Instructor Steve Kenyon

This pasture school has been approved for Cost share funding through 'Growing Your Farm Profits'. To register or for more information phone 1-877-892-8663.

Cost for 2-days including lunch T.B.D. per farm.
Pre-registration required.

For more information check out our website
<http://www.ontarioforagecouncil.com>

Steve Kenyon owns a custom grazing operation near Busby, Alberta under the name of Greener Pastures Grazing Management Ltd.

This intensive 2-day grazing workshop looks into and teaches grazing principles, including economics, finances, human resources, and cell design.

Exploring Your New Farm Dream Courses

Sponsored by FarmStart - Thinking about starting your own farm business? Want to learn more about the opportunities and realities of farming? This is the course for you!

Exploring Your New Farm Dream: Is Starting an Agricultural Business Right for You? is a course designed to help aspiring farmers learn what it takes to start and manage a commercial agricultural business, and decide whether this is the right path. FarmStart is offering the course in both Kitchener and the Greater Toronto Area (GTA). Both courses include 4 evening sessions and 1 day of farm tours.

Kitchener - The Working Centre (58 Queen St. South)

Feb 10, Feb 17, Mar 3, Mar 10 - Evening sessions:
Wednesdays (6:30pm – 9:30pm),
Feb 20 (full day Saturday) Farm tour

GTA - exact location TBD

Apr 15, Apr 22, May 6, May 13 Evening sessions: Thursdays
(6:30pm – 9:30pm)

May 1 (full day Saturday) Farm tour

For more information and to apply visit

<http://www.farmstart.ca/exploring-the-new-farm-dream>

If you have questions contact Gayl at gayl@farmstart.ca or 519-836-7046 x105

Workshop on Crop Planning for Vegetable Growers

How much, when and what do you plant for those farm gate, market or subscription customers? This full day workshop offered by FarmStart is based on the recent publication from Canadian Organic Growers (COG), *Crop Planning for Diversified Vegetable Growers*, by Frédéric Thériault and Daniel Brisebois.

Facilitated by author and Ferme Tourne-Sol farmer Frédéric Thériault, this workshop will take an in-depth look at developing and implementing a crop plan: from setting financial goals and calculating crop quantities, to analyzing harvest and sales data for improving next year's plan. Activities and discussions will enable participants to better understand the process of crop planning and how it can help make their farm businesses more efficient and profitable. An absolutely essential workshop for every market gardener!

When: January 23, 2010 (full day, exact time TBD)

Where: Toronto, Downsview Public Library (2793 Keele St.)

Cost: \$95 (includes *Crop Planning for Diversified Vegetable Growers*)

For more information and to register visit
<http://www.farmstart.ca/workshops>

If you have questions contact Gayl at gayl@farmstart.ca or 519-836-7046 x105.

Workshop on Crop Planning for Fruit and Vegetable Growers

This full day workshop is appropriate for all fruit and vegetable producers, conventional and organic. It is based on the upcoming publication from Canadian Organic Growers, *Crop Planning for Diversified Vegetable Growers*, by Frédéric Thériault and Daniel Brisebois.

The workshop covers a 10 step approach to crop planning, from setting financial goals to developing and implementing a crop plan, to analyzing harvest and sales data to improve future plans. Activities and discussions will help participants gain an understanding of the crop planning process and benefits so that they can make their farms more efficient and profitable.

February 20, at a location near Ottawa TBA. Cost is \$50 (\$45 for COG members). Includes lunch and a copy of *Crop Planning*. The instructor is Frédéric Thériault, co-manager of Ferme Coopérative Tourne-sol, and co-author of *Crop Planning*.

For information, contact Colin Lundy, COG Farmer Outreach Coordinator, by emailing colin@cog.ca or phone 613-493-0020. To register, contact COG by emailing office@cog.ca or calling 1-888-375-7383, or register online by visiting www.cog.ca/workshops/.

This training opportunity is eligible for cost-share funding through the Growing Forward Business Development for Farm Businesses program with OMAFRA. For more

information on program requirements, please call 1-877-424-1300 or visit www.omafra.gov.on.ca/english/about/growingforward/busdev.htm

Bring Food Home Conference and New Farmer Training Day

Instead of hosting a 2nd annual New Farmers Conference in 2010, the FarmON Alliance has partnered with FoodNet Ontario, Sustain Ontario, and others to offer a full day of training on March 4th in conjunction with the Bring Food Home conference. Come hear from keynote speaker Joel Salatin of Polyface Farm as well as many other experienced farmers. Canadian Organic Growers (COG PWW), Ecological Farmers of Ontario (EFAO) and Ignatius Centre, are also planning a CSA mini-school (see item 7 below). Staying for the entire three days? FarmON is also hosting a stream of workshops during the conference on March 5th and 6th addressing "Emerging Issues in Farming".

When: March 4, 2010

Where: Kitchener, Delta Hotel (105 King Street East)

Cost: \$95 (late registration fee may be higher)

For more information and to register visit
<http://www.bringfoodhome.com>

*This training opportunity is eligible for cost-share funding through the [Growing Forward Business Development for Farm Businesses](#) program in Ontario.

CSA Mini-School

In conjunction with the Bring Food Home Conference COG PWW, EFAO and Ignatius will be offering a CSA mini-school – a one day workshop for farmers considering the Community Supported Agriculture (CSA) model. Three CSA farmers of different sizes and types will share their experiences on all aspects of organizing a CSA including member recruitment and retention, crop planning, and financial planning and management.

When: March 4, 2010

Where: Kitchener, Delta Hotel (105 King Street East)

Cost: \$95 (late registration fee may be higher)

For more information and to register visit
<http://www.bringfoodhome.com>

Quest for New Farm Value—Value Plus™ Workshop

Attention Farmers: Don't miss your local workshop this winter

Are you looking for or do you have a business idea for your farm? Not sure how to make your idea a reality? Local Stakeholders along with the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) are offering up to 10 *Quest for New Farm Value – Value Plus™* workshops throughout the province this fall and winter.

Over 2 days, the participant will identify their specific value-added idea, put their idea into action, evaluate market channels, learn the importance and components of a business plan, explore how to finance the stages of the business and manage risk. Workshop leaders include Ontario farm business owners, entrepreneurs and advisors who will share lessons learned and best practices.

For workshop details contact: Dorene Collins at dorene.collins@ontario.ca or call 1-519-826-3166

Workshops scheduled to date:

Location	Day # 1	Day # 2
Peterborough	Jan 30, 2010	Feb 6, 2010
Haldimand County	Jan 30, 2010	Feb 6, 2010
Middlesex County	Feb 22, 2010	Mar 1, 2010
West Carleton, Kinburn	Feb 23, 2010	Mar 2, 2010
Huron/Perth Counties	Feb 24, 2010	Mar 3, 2010
Alfred - French Language	Mar, 2010	Mar, 2010

For more details go to <http://www.omafr.gov.on.ca/english/busdev/conference/quest/index.html>

Canada-Ontario Environmental Farm Plan Program

EFP Workshops Note Updates to Niagara and Wellington <http://www.ontariosoilcrop.org/en/programs/workshops/programscalendar.htm>

Updated Growing Your Farm Profits Workshop information is available at <http://www.ontariosoilcrop.org/en/programs/gyp091.htm>

You must register in advance with your OSCIA Program Representative. You may choose the workshop location that

is more convenient for you. There is no registration cost for attending the workshops.

Refreshments often provided in the morning, may include lunch.

If you are interested in participating in a workshop but the present schedule does not meet your needs, please call your Program Representative and further workshops will be planned according to needs and demand.

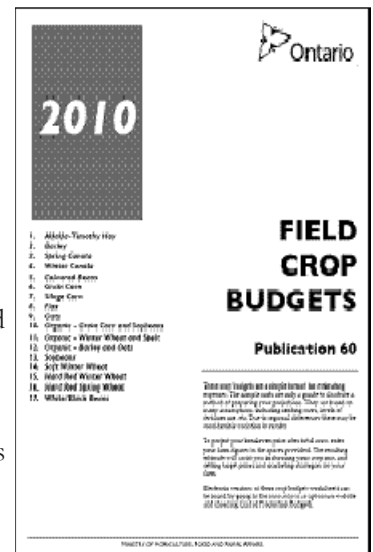
This listing may not be complete. Please check with the Program Representative for your county/district for exact information on workshop dates and locations.

New Publications

[Field Crop Budgets 2010, Publication 60](http://www.omafr.gov.on.ca/english/busdev/facts/pub60.pdf) (also in pdf <http://www.omafr.gov.on.ca/english/busdev/facts/pub60.pdf>) is now available online.

These crop budgets are a simple format for estimating expenses. Choose from either online or PDF format for these field crops:

1. Alfalfa-Timothy Hay
2. Barley
3. Spring Canola
4. Winter Canola
5. Coloured Beans
6. Grain Corn
7. Silage Corn
8. Flax
9. Oats
10. Organic – Grain Corn and Soybeans
11. Organic – Winter Wheat and Spelt
12. Organic – Barley and Oats
13. Soybeans
14. Soft Winter Wheat
15. Hard Red Winter Wheat
16. Hard Red Spring Wheat
17. White/Black Beans



Programs and Services for Ontario Farmers, OMAFRA Factsheet Order No. 09-053 <http://www.omafr.gov.on.ca/english/busdev/facts/09-053.pdf>

This factsheet contains a summary of programs and services currently available to Ontario farmers that are funded by the Ontario and/or Canadian governments. Producers should also check with their commodity organizations for additional commodity specific programs that may be available through their associations.

Manure Agreements with Brokers and Neighbours, OMAFRA Factsheet Order No. 09-057

Choosing a Business Consultant, OMAFRA Factsheet Order No. 09-033 <http://www.omafra.gov.on.ca/english/busdev/facts/09-033.pdf>

Taxation on the Transfer of Farm Business Assets to Family Members OMAFRA Factsheet Order No. 09-015 <http://www.omafra.gov.on.ca/english/busdev/facts/09-015.pdf>

Starting an Organic Farm, OMAFRA Factsheet Order No. 09-073

Introduction to Organic Farming, OMAFRA Factsheet Order No. 09-077

Food Bulletin

Regulatory Registry Keeps Businesses in the Loop

It's now easy to stay up-to-date on provincial regulatory proposals that could impact your business. You can learn about proposed regulations and provide feedback by visiting Ontario's [Regulatory Registry](#) website. You can also sign up to receive Registry email alerts or RSS feeds on areas of interest.

All proposed provincial regulations that affect business will be posted on the Registry. Also, all regulations that affect business now come into effect on only two set dates a year, January 1st and July 1st. These changes are designed to provide more certainty for businesses and help the Ontario government become more aware of how new regulations may affect small business competitiveness. The goal is better regulations that are easier to understand and follow. Access the Regulatory Registry at www.ontariocanada.com/registry.

Ontario Food Industry Champions Energy Efficiency

The Ontario food industry is home to a large and growing number of energy champions, emerging as a leading sector in the Canadian Industry Program for Energy Conservation (CIPEC), sponsored by Natural Resources Canada. Currently the Ontario food sector accounts for 15 per cent of the total industrial membership in the organization.

Becoming a CIPEC Leader has many benefits, including access to financial incentives for energy retrofit projects and energy assessments, information resources, and recognition as a corporate leader. Visit the [CIPEC website](#) for more information on joining the CIPEC Leader network. Learn more about [energy champions in the food and beverage sector](#).

Funding Opportunities

Canada Summer Jobs 2010

It might be cold outside but summer is coming and so is an opportunity to apply for funding from Canada Summer Jobs 2010. You can help students between the ages of 15 and 30 gain valuable work experience while saving up to 50 per cent of labour costs, if you are a private sector employer with 50 or fewer employees. Not-for-profit organizations and public sector employers are also eligible.

For more information, call the Youth Info Line toll-free at 1-800-935-5555, or visit a Service Canada Centre.

Information will be posted on the Service Canada's [Canada Summer Jobs website](#) as soon as it becomes available. Typically, the application period for the Summer Jobs program is during the month of February.

Consultation

Should an acrylamide-reducing enzyme be allowed in processed food?

February 21 is the deadline for [comments](#) on a proposal to allow the use of the enzyme asparaginase in processed foods, such as bread, crackers, cookies, potato chips and french fries. Asparaginase has been shown to reduce the formation of acrylamide in processed foods. Acrylamide is a cooking byproduct considered to be a potential health concern. Asparaginase is already approved for use in the U.S., Australia, New Zealand, and Denmark, and has been given a favourable evaluation by the Joint FAO/WHO Expert Committee on Food Additives.

Visit Health Canada's website at <http://www.hc-sc.gc.ca/fn-an/consultation/init/dec2009-asparaginase/index-eng.php> for the consultation documents and to submit a comment.

Waste diversion policy changes proposed

Your comments are sought on a new approach to reducing the amount of waste going into our landfills. The proposed changes include:

- Making product manufacturers and importers responsible for the recycling of their products and packaging, and giving them the flexibility to do so in a way that best suits their business;
- Giving Ontarians more opportunities to recycle a wider range of materials; and
- Encouraging more diversion through incentives and banning specific materials from landfills.

These ideas came out of the government's consultation on how to improve the province's *Waste Diversion Act*. They are among the proposals included in *From Waste to Worth: The Role of Waste Diversion in the Green Economy*. The report is posted on the [Environmental Registry](#) (type in number 010-8164). The registry also accepts comments. **The deadline for comments has been extended until February 1.**

Have your say on food allergen labelling

Would a proposed new policy and guidelines for food allergen labelling affect your business? Then Health Canada and the CFIA want to hear from you! You can participate [online](#), using the consultation workbook tool, **until February 10.**

Learn more about the Consultation on Precautionary Labelling of Food Allergens at <http://www.hc-sc.gc.ca/fn-an/consultation/allergen2009/index-eng.php>.

Training

Guelph Food Technology Centre (GFTC) 2010 Food Science Series

GFTC is offering three interactive workshops designed for both industry newcomers and those who want to expand their knowledge and skills. Learn the fundamentals of food science and how to develop and manufacture superior, safe food products.

The series kicks off with Food Science for Non-Food Scientists on February 3-4. The second workshop covers food processing (May 27-28) and the third focuses on product development (September 29-30). For more details and to register, visit www.gftc.ca.

Product development and processing

[GFTC](#) and [Campden BRI](#) have joined forces to bring Campden BRI's latest and most comprehensive training programs to North America.

The following programs are offered this year:

- [Shelf Life Evaluation of Chilled Foods](#) (February 4)
- [Microwave Heating: Technical Aspects and Instruction Development](#) (April 26-27)
- [Aseptic and Thermal Processing](#) (June 14-18)

Global Food Safety and Quality Benchmarked Standards

A series of training programs are being held in January and February.

For more information or to register, follow the course links above or visit GFTC's website at www.gftc.ca.

Excellence in Manufacturing Consortium (EMC)

Throughout the year, EMC hosts many training events on topics such as Lean best practices, health & safety, human capital and other enterprise-wide and advanced manufacturing issues. For a list of upcoming events, check out the [EMC events calendar](#).

Events

January 28 — Ontario Forum on Agri-Food Traceability, Cambridge

How can you benefit from traceability? How should Ontario's traceability system continue to evolve? Join agri-food industry leaders, traceability experts and government officials to discuss these and other questions. You will learn why implementing traceability is a sound business investment. Speakers will describe international, national and provincial initiatives, and industry perspectives and successes. This is your opportunity to discuss the future of traceability and make sure your voice is heard.

For more information, visit www.ontario.ca/traceforum. To register, call 1-877-424-1300. **Registration deadline is January 15.**

January 28-31, 2010 - 29th Annual Guelph Organic Conference

Theme: Our Canadian Organic Identity

University of Guelph see <http://www.guelphorganicconf.ca/>

Ecological Farmers Association of Ontario Workshops

These workshops are held on Thursday and Friday in Guelph Jan 28-29, 2010. Contact EFAO for details

Tel: 1-877 822-8606, 519-822-8606 or email: info@efao.ca
http://www.efao.ca/pages/course_schedule.html

Jan 28-29 Introduction to Ecological Agriculture
(2 day course)

Jan 28-29 Transition to Certified Organic Farming
(2 day course)

Jan 28 Market Garden Crop Rotation (1 day)

Jan 28 Pastured Poultry (1 day)

Jan 29 Composting (1 day)

Jan 29 Finding the Balance: Soil Testing and Amendments for Organic Farmers (1 day)

For more go to <http://www.efao.ca/pages/events.html>

January 29 — Traceability Workshop, Cambridge

Learn how to implement a traceability system and maximize the business benefits at this [OnTrace](#) educational workshop. Registration fee is \$25, payable at the workshop. Space is limited to 25 participants, so register early by calling 1-877-424-1300.

February 2 – Cleaning and Sanitation Seminar, Toronto

Creating a sanitary environment suitable for the production of safe, high quality food is an on-going challenge for food processors. To help food and beverage companies better understand the principles of cleaning and sanitation, the Ontario Ministry of Agriculture, Food and Rural Affairs is offering a one day *Cleaning and Sanitation* seminar on Tuesday, February 2, 2010 at the Ontario Science Centre, 770 Don Mills Road, Toronto.

Attendees will be introduced to the enemy – spoilage and pathogenic micro-organisms, biofilms and pests as well as to cleaning and sanitation strategies to control these hazards to food safety and quality. A number of industry suppliers have been invited to display their products and to give attendees an opportunity to discuss their specific cleaning and sanitation program needs.

The \$60 per person registration fee includes a full day of presentations, resource materials and lunch/breaks. The **registration deadline is Tuesday, January 26, 2010**. Seating is limited.

A meeting notice and registration form is attached for your convenience. If you have any questions or to register, please contact OMAFRA's Agricultural Contact Centre at 1-877-424-1300.

COG Events Calendar

Saturday, February 6, 2010 - Intro to Transition sponsored by PWW chapter

St. James Lutheran Church, 60 Arthur Street South, Elmira
This workshop is for new and experienced farmers who are interested in learning more about certification and transition. Break-out sessions for small-scale produce, large-scale produce, livestock and crops. Presentations on the Canada Organic Regime and COG PWW's pilot Transition Advisor Program. \$50 (\$45 for COG members) includes copy of a COG transition book and lunch.

Register at www.cog.ca/workshops or by calling 1-888-375-7383.

February 20, 2010 - Your Food, Your Choice: Grounds for Change conference.

Located at U of Toronto Conference Centre, 89 Chestnut St. Toronto. For full information go to http://cogtoronto.org/COG_Toronto/Conference_February_2010.html

February 27, 2010 Eco-Farm Day - Ramada Inn, Cornwall

Workshops, featured speakers, Trade Show
<http://www.cog.ca/ottawa/ecofarmday/>

For more COG events go to
http://www.cog.ca/news_events/events-calendar/

OCO Events

OCO Seminar: Canada-US Equivalency

January 29, 2010 1-4pm, Holiday Inn, Guelph \$35

OCO brings together a panel of experts to give an overview of and answer questions about this historic trade agreement and its implications for the Organic Sector here in Ontario.

Who Should Attend: Producers, Processors, Brokers, Distributors, Retailers, Marketers

Panel Michel Saumur CFIA, Matthew Holmes OTA, Kathryn Liotta OMAFRA, CHFA representative.

Presentations and open discussion. Bring your questions!
Call OCO to register 519-827-1221 or email:
jodi@organiccouncil.ca

For more events go to <http://www.organiccouncil.ca/content.sz?cid=34>

OACC Events

Research presentations for Social Research and Natural Sciences Research, Jan 29th at the Guelph Organic conference.
<http://www.guelphorganicconf.ca/workshops/friday/>

For more OACC events go to http://www.oacc.info/Events/events_main.asp

Links to Organic Agriculture Information

Organic Council of Ontario (OCO)

<http://www.organiccouncil.ca>

Canadian Organic Growers (COG)

<http://www.cog.ca>

OMAFRA Organic Agriculture

<http://www.ontario.ca/organic>

Ecological Farmers Association of Ontario (EFAO)

<http://www.efao.ca>

Organic Agricultural Centre of Canada (OACC)

<http://www.oacc.info>

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

E-mail: ag.info.omafra@ontario.ca

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

www.ontario.ca/omafra