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Welcome to “ON Organic”

Hugh Martin, Organic Crop Production Program Lead, OMAFRA

April showers bring May flowers ... Cool and wet so far but never fear spring will come and I hope everything is ready. When things get late we sometimes rush to get it done. First take time to get it done properly. Planting is the foundation for the year and mistakes at planting you will pay for, that includes working the soil too wet. Secondly take time to work safely, your family needs you!

I would like to congratulate Dr. Ralph Martin on his recent appointment to be the new Research Chair for Sustainable Food Production at the University of Guelph and sponsored by Loblaw Companies. I would also like to congratulate Dr. Andy Hammermeister who is the new Managing Director of the Agricultural Centre of Canada located in Truro, N.S. Best of luck to both in your new positions and we look forward to working with you.

Thanks to the contributing authors and to OCO and EFAO and others who pass it on to other colleagues in the organic sector. We always appreciate your comments on how to improve the newsletter.

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
Katie Meagher – OMAFRA, Marketing Specialist
Mario Mongeon – OMAFRA, Livestock Specialist
Linda Cooper – OMAFRA, Client Service Representative

The Key to Top Pasture Performance

Jack Kyle, Grazier Specialist, OMAFRA

The pasture season will be upon us as you read this article. Commodity prices are at some of the highest levels we have seen, it is important to realize the full opportunity for your livestock enterprise in these times. What steps have you taken to maximize your pasture returns for this year?

Pasture is the lowest cost feed source available, and the opportunity for improved production is significant on most farms. Pasture gains of up to 600 lbs per acre and over 300 lbs per head have been reported to me by beef producers with a good rotational system and attention to detail on both the forage and livestock management. A well managed pasture will be very competitive with any other crop use that you might consider for that land base.

The key steps to maximize both forage and livestock production is to manage the forage for optimum growth and optimum bite size for the animals grazing.

To get optimum growth from the forage plants they need to be in a rapid growth state for as much of the growing season as possible. Maintaining a grazing forage height between 10 cm (4 inches) and 30 cm (12 inches) will allow the plants to maintain good growth and capture all the available sunlight to drive the photosynthesis. This plant height will also maintain a substantial root system that will be able to gather water and nutrients throughout the summer and minimize a summer dormancy period should we get into hot dry weather. To maintain this level of forage growth the pasture manager needs to move livestock to fresh grass every couple of days. If too much pasture is offered at a time then selective grazing will take place and the less desirable plants will not be grazed and become mature. After a plant is grazed it needs time to rest and re-grow, this is the key point of pasture management - rest and recovery.

From an animal management standpoint maximizing bite size is the key to good productivity. Cattle bite at a rather constant rate and for about 8 hours each day. The variable that you can control is the size of the bite. By providing pasture that is the optimum size for the animal to bite (10-30 cm) you will have taken the first big step to maximize intake. The second step is to have fresh forage on offer at all times. Livestock are not going to eat forage that has been laid on or fouled with manure or urine. The longer the animals are in a given paddock the greater the percentage of forage in that paddock that is going to be unpalatable because of what has been done to it, thus the importance of frequent moves to fresh pasture.

Fencing is the tool that will allow you to manage your livestock to provide re-growth time for the grass and manage the quality and quantity of forage available for your livestock. Temporary or semi-permanent single or double wire electric fence will allow you to control your livestock to achieve improved pasture performance from both the forage and the livestock.

Moving livestock to fresh pasture every 1-2 days will optimize plant growth by allowing the plants adequate rest and recovery time, (it takes 15-20 days to recover from grazing in the early part of the season and 30-45 days in late summer). These same 1-2 day moves will encourage optimum bite size by the livestock – readily available fresh forage.

This combination of readily available forage will give maximum forage production and maximum animal performance. By applying these two principals to your pasture system you will make pasture a profitable part of your farm operation.

New Risk Management Programs Biggest Policy Change in 30 Years

Ontario's family farms can now count on stable financial support to weather unpredictable times so Ontarians can keep enjoying healthy, locally grown food.

Premier Dalton McGuinty highlighted Ontario's new risk management programs and thanked farmers for their creativity and innovation at the annual Summit on Agri-Food.

Risk management programs support farmers when prices for their products fluctuate due to unpredictable factors

such as weather and global market changes. The province will introduce new risk management programs for cattle, hog and sheep farmers and will be making the risk management program for grain and oilseed farmers permanent.

A separate Self-Directed Risk Management program for fruit and vegetable farmers is also being set up.

[Read more about Ontario Budget 2011 highlights for the farm sector \(pdf\).](#)

Loblaw and the University Of Guelph Announce Inaugural Chair in Sustainable Food Production

A leader in building agricultural research and knowledge networks, Professor Ralph Martin has been appointed the Loblaw Companies Limited Chair in Sustainable Food Production at the University of Guelph (U of G), following a year-long international search. Martin, a plant and animal sciences professor at Nova Scotia Agricultural College (NSAC), will begin advancing sustainable food production education and practices this month.

"This is a very important and distinctive position, and far from a traditional academic chair," said Alastair Summerlee, president, University of Guelph. "It was designed to be a portal for knowledge on the complex and diverse topic of sustainable food. U of G's Ontario Agricultural College is ideally suited to host this initiative, given our history in agriculture, food and food sciences research."

The chair — funded by a \$3-million gift from Loblaw Companies Limited (Loblaw) — will form the foundation of U of G research on strengthening food production systems. A Canadian first, this position will lead change in food production systems through education, research, practice and outreach within the context of the essential elements of sustainability, the environment, communities and the economy.

"Our goal is to establish a global centre of excellence, bringing the best ideas and minds together to make Canada a world leader in sustainable food production," said Galen G. Weston, executive chairman, Loblaw Companies Limited. "We are excited by Ralph's appointment as we continue to support partnerships like this, in order to develop long term solutions to ensure a healthy and sustainable future for Canadians."

Martin has been a professor at NSAC since 1990 and is director of the Organic Agriculture Centre of Canada. Founded in 2001 and the only institution of its kind in the country, it is a leader in organic research and education. In 2010 he launched Canada's Organic Science Cluster, the first federally funded program of its type. The program is part of the Canadian Agri-Science Clusters Initiative of Agriculture and Agri-Food Canada's Growing Forward Policy Framework and is supported by industry partners. Martin was selected for this position based on his expertise in the discipline, his networking skills, and his ability to work with diverse scientists and scholars.

Rob Gordon, dean of U of G's Ontario Agricultural College, added: "We are enormously pleased to partner with Loblaw in this new initiative. It will provide benefits to consumers, to Canada's food industry and to the environment that we all share. We welcome the opportunity to apply our expertise, influence and experience to develop new solutions for existing and emerging challenges."

As the chair, Martin will guide the development of food and agriculture policy, with the end goal of improving the sustainability of agriculture and food production in Canada. He will lead a national program in sustainable local food production, organize roundtables on the topic and create an industry advisory group to guide novel curriculum development. He will also co-ordinate researchers in agriculture and food production, and lead public and private-sector collaborations.

"I am honoured by this appointment," Martin said. "I welcome the challenge of conversing with key players to develop and strengthen ties among the University of Guelph and other institutions, consumers, industry and other groups to advance sustainable food production education and practices."

To date, Martin's research has been focused on integrated plant production systems and applied environmental science. He has written numerous journal articles and book chapters, and has addressed conferences around the world. He earned a PhD in plant science from McGill University, and a master's degree in biology and a bachelor of arts degree from Carleton University.

Related news: Andy Hammermeister has now taken over as Managing Director of the Organic Agricultural Centre of Canada in Truro N.S.

Join Ontariofresh.ca, the new marketplace for Ontario's local food community. Ontariofresh.ca is giving you the tools that will help you grow your business, and the business of local Ontario food. Ontariofresh.ca is a free website and online community that is being created to expand the market for buyers and sellers of local Ontario food. Our aim is to connect across the food service value chain, linking bulk buyers, chefs, restaurants, caterers and distributors as well as growers and producers. Starting this summer, Ontariofresh.ca will be on the ground, building a stronger local food business in Ontario.

The free marketplace feature will allow users to make requests for items or product offerings that may be available at a moment's notice. Participants will be invited to form groups around common interests or business opportunities. Your Ontariofresh.ca profile will be an invitation to an ongoing and collaborative conversation about local Ontario food. We are creating tools to grow relationships between

buyers, sellers and distributors of local food, as well as supporters and champions of the local food movement. Ontariofresh.ca is going to help your business get connected.

A stronger and more connected local food community means a better future for Ontario's farmers, economy and environment. Join Ontariofresh.ca as we work together to grow the business of local food. Growers, buyers, distributors and friends will be able to sign up and register for an Ontariofresh.ca profile starting April 4, 2011. The launch of the site is expected in late summer of 2011.

Participants can register and join online at www.ontariofresh.ca starting April 4, 2011.

To learn more about Ontariofresh.ca, please contact: Allison Decker at adecker@greenbelt.ca or Megan Hunter at mhunter@greenbelt.ca.

Organic Aquaculture Standards

Sponsored by the department of Fisheries and Oceans (DFO), the Canadian General Standards Board (CGSB), that is developing a new National Standard for Organic Aquaculture (CGSB-32.313 — *Organic Aquaculture Standards*), and is making the draft aquaculture standard available for a period of 60 days for public review, from March 25th to May 24th 2011.

To request copies of drafts, please [contact CGSB](#) by following the links at: <http://www.tpsgc-pwgsc.gc.ca/ongc-cgsb/programme-program/norms-standards/notification/sect2-eng.html>

Online Tool Helps Farmers Select Cover Crops

The [Midwest Cover Crops Council \(MCCC\)](#) teamed with cropping specialists across the Great Lake states and Ontario to release an online tool that assists farmers in deciding what cover crops will benefit their row crop rotation. So far detailed information is online for Michigan, Indiana and Ohio and work is underway to include Ontario.

The user selects his or her state or province and county. Users can also give information on their cash crops including planting and harvest dates, field information such as the soil drainage class, artificial drainage or flooding, and desired cover crop benefits.

Designed to be user friendly, it has a dynamic interface that allows users to immediately see how their input changes their cover crop options. A user can generate an information sheet for a selected cover crop that provides additional information and references relevant to application within the state or province.

Check it out at: <http://mccc.msu.edu/SelectorTool/2011CCSelectorTool.pdf>

New Publications

Order No. 11-007: *Nutrient Management Act, 2002*, Managing Outdoor Confinement Areas and Livestock Yards, <http://www.omafra.gov.on.ca/english/engineer/facts/11-007.htm>

Order No. 11-011: Direct Farm Marketing in Ontario – A Primer. <http://www.omafra.gov.on.ca/english/busdev/facts/11-011.htm>

Order No. 11-015: Paying Wages to Farm Family Members, <http://www.omafra.gov.on.ca/english/busdev/facts/11-015.htm>

2011 Production Insurance Rates Now Available

Premium rates for most 2011 Production Insurance plans are now available to help Ontario producers select their level of coverage. Agricorp is mailing renewal packages now to producers who were enrolled last year. Please refer to the package for information about surcharges and discounts.

To view [Production Insurance](#) premium rates and coverage levels, select a crop plan and visit the Rates page <http://www.agricorp.com/en-ca/Programs/ProductionInsurance/Pages/Default.aspx>.

New plan for organic corn

Producers of organic grain corn in Ontario now have a new Production Insurance plan that recognizes this crop's higher market value.

Production Insurance Deadlines Approaching

The deadline to apply for production insurance for organic corn, organic soybeans and coverage, without winterkill, for organic winter wheat and organic winter spelt, and the forage rainfall plan is **May 1, 2011**.

For more information on these or other plans, please visit [agricorp.com](http://www.agricorp.com) or contact us at 1-888-247-4999.

Guide For Organic Growers – <http://www.agricorp.com/en-ca/News/Pages/Organic-guide-Jan-2011.aspx>

Lavender Agri-Tourism: Lessons from the Sequim Lavender Festival

Sean Westerveld, Ginseng and Medicinal Herbs Specialist for OMAFRA in Simcoe travelled to the Annual Sequim Washington Lavender Festival which is the largest lavender festival in North America. This very successful three-day weekend event held in mid-July each year brings in millions of dollars annually to local growers, the grower's association and the local economy. Many lavender growers in Ontario are interested in developing an agri-tourism business and may want to adapt the Sequim model for festivals and/or bus tours.

Read his article from the OMAFRA newsletter HortMatters for his comments and ideas on how to develop similar events in Ontario. Full article can be found at: <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2011/03hrt11a1.htm>

OMAFRA Articles

Canada's Organic Regulations Coming into Effect

For the past 2 years, organic producers have been preparing for Canada's new *Organic Products Regulations*. As of June 30, 2011, those regulations will be in full effect. At that time, the Canadian Food Inspection Agency will launch its standard compliance and enforcement activities. These activities include:

- holding non-compliant products and/or removing them from store shelves
- correcting non-compliant labelling
- returning non-compliant imported products to the country of origin.

The regulations set out rigorous standards for certifying products as organic by accredited certification bodies. Products that meet the production requirements and contain at least 95 percent organic content may be labelled as "organic." They may also feature the Canada Organic logo.

[Learn more now <http://www.inspection.gc.ca/english/fssa/orgbio/20110310inde.shtml>](http://www.inspection.gc.ca/english/fssa/orgbio/20110310inde.shtml)

Your Participation in a Food Innovation Survey Would be Appreciated!

The Advisory Committee for the May 12 Food Industry Innovation Forum has prepared a short survey to collect your opinions on the factors that drive and limit innovation in the food industry. The survey results will be shared at the upcoming Food Industry Innovation Forum taking place at the Metro Toronto Convention Centre and being held in conjunction with SIAL Canada.

The Forum is a one-day event that will provide an opportunity to learn about innovations that are happening in the industry and to have input into the future directions for innovation in the food and beverage processing industry.

The survey is short and should only take 10 minutes to complete. **Your input by April 14 would be appreciated.** Responses to the survey will play an important part in helping to shape the innovation agenda! All individual results will be CONFIDENTIAL and only aggregated information will be presented.

To access the survey <https://www.surveymonkey.com/s/D2DFTGN>.

If you would like more details about the upcoming Food Industry Innovation Forum on May 12th please go to [Food Industry Innovation Forum <http://www.fiif-fjia.ca/>](http://www.fiif-fjia.ca/)

Ontario's Local Food Champions Report

More Ontario food is making its way into the kitchens of daycares, schools, universities, colleges, hospitals, long-term care facilities and municipalities in Ontario. Released April 4, 2011, *Ontario's Local Food Champions report* celebrates the local food trailblazers in Ontario's public institutions and farm groups. Champions include:

- Jaco Lokker, Director of Food Services, University of Toronto, St. George Campus and Executive Chef at 89 Chestnut Residence
- Markham, First Ontario Municipality to Develop a Local Food Policy
- Leslie Carson, Director Food & Nutrition Services, St. Joseph's Health Centre, Guelph
- Vineland Growers Co-Operative
- Algoma Orchards
- Rowe Farms

Ontario's Local Food Champions report also launches the nomination process for the 2012 Champions. It is open to anyone working across the agri-food value chain to increase the amount of Ontario food in public institutions. The selected applicants and nominees innovations will be celebrated by being profiled in the January 2012 Ontario's Local Food Champions report. A copy of the report is available at www.greenbelt.ca and nomination forms are available in the 2011 report and online at www.greenbelt.ca/nomination.

Safety at Work Ontario – Safety Blitzes

The Ministry of Labour's proactive inspection blitzes on sector-specific hazards are designed to raise awareness and increase compliance with health and safety legislation. These blitzes are announced in advance and results are reported after they are completed. The ministry tracks each sector to determine if the blitzes result in a long-lasting increase in compliance and decrease in injuries. For a full listing of scheduled safety blitzes and workplace safety information visit the [Ministry of Labour's website <http://www.labour.gov.on.ca/english/>](http://www.labour.gov.on.ca/english/)

Area of Focus	Date
New and Young Workers	May – August 2011
Personal Protective Equipment	October 2011
Racking and Storage	November 2011
Musculoskeletal Disorders	February 2012

The Ministry of Labour has developed a pamphlet which outlines the realignment of the Health and Safety Associations in Ontario. To access this listing of Ontario's Occupational Health and Safety System Partners click [here](#).

The Agricultural Management Institute has exciting information and success stories to share about farm business management in Ontario. The new AMI website is user-friendly and provides visitors with information about farm business management resources, funding opportunities

and the chance to hear about farmers who have taken a new approach to farm business management. The www.TakeANewApproach.ca website will be updated regularly, so be sure to check back often!

Human Resources – Health and Safety

Ministry of Labour – Information for Farming Operations

[Ontario's Occupational Health and Safety System Partners \(pdf\)](#) **NEW**

This pamphlet outlines the realignment of the Health and Safety Associations in Ontario along with contact information. See the following bulletins at <http://www.labour.gov.on.ca/english/hs/pubs/farming/>

Information Bulletins:

- [Requirement to Report an Incident on a Farming Operation](#) *The Occupational Health and Safety Act* requires employers to notify certain people whenever a workplace injury, illness, or fatality occurs. This document describes those requirements, as they apply to farming operations.
- [Protection for Workers on Farming Operations from Reprisals by Employers](#) *The Occupational Health and Safety Act* protects workers from being penalized by the employer for exercising their rights under the Act, or acting in compliance with it. This document outlines what a worker can do if s/he thinks that s/he has been penalized for exercising her/his rights and responsibilities under the *Occupational Health and Safety Act*.
- [Occupational Health and Safety Policy & Programs for Farming Operations](#) Under the Occupational Health and Safety Act, employers that regularly employ more than 5 employees are required to have a health and safety policy and program. This document assist employers in understanding these obligations, and provides a sample policy.

Fact Sheets:

- [Information for Farming Operations: Role of the Ontario Ministry of Labour Health and Safety Inspector](#)
- [Information for Farming Operations: Enforcement of the Occupational Health and Safety Act--When Self Compliance Fails](#)

Guides:

- [Pocket Extracts for Farming Operations](#) This document sets out some of the main provisions in the Occupational Health and Safety Act that apply to "farming operations".
- [A Guide for Health and Safety Representatives and Joint Health and Safety Committees on Farming Operations](#) This guide describes the work of health and safety representatives and committees and explains their roles and responsibilities in the workplace.
- [A Guide to the Occupational Health and Safety Act for Farming Operations](#) This guide explains what every worker, supervisor, and employer needs to know about the Act as it applies to farming operations.
- Occupational Health and Safety Guidelines for Farming Operations in Ontario Occupational Health and Safety Guidelines are available on the following topics:
 1. [Tractors and other Self-propelled Farm Equipment](#)
 2. [Farm Equipment](#)
 3. [Large Animal Handling](#)
 4. [Personal Protective Equipment](#)
 5. [Falls, Slips and Trips](#)
 6. [Hazardous Atmospheres and Confined Spaces](#)
 7. [Lockout Procedures](#)
 8. [Occupational Illness](#)

Funding and Related Opportunities

Get Funding to Hire a Graduate: Career Focus Program

Looking for a way to fund new research or other opportunities to grow your business? Through the Career Focus Program, you can apply for funding to hire a graduate to work on a 4-to-12 month food-related project. Each approved project will be eligible to receive half of total salaries and employment benefits, up to \$20,000.

The program is sponsored by Agriculture and AgriFood Canada. Projects must employ recent graduates of agriculture, agri-food, agri-food science or veterinary medicine.

Note: This popular program is fully subscribed for the 2011-2012 fiscal year, so start planning now for 2012-2013.

Applications will be accepted from October 1 to December 31, 2011 for 2012-2013 projects.

[Learn more now http://www4.agr.gc.ca/AAFC-AAC/display-afficher.do?id=1280434970527&lang=eng](http://www4.agr.gc.ca/AAFC-AAC/display-afficher.do?id=1280434970527&lang=eng)

Events

April 21, 2011 - Spring meeting: Ontario Food Protection Association

Join your industry peers and producers at this meeting to discuss food safety risks. Keynote speakers include:

- Dr. Tim Sly, School of Occupational and Public Health, Ryerson University. He will speak on "Perceptions and priorities: A risk-based view of food safety"
- Julie Powell, VP Quality Assurance Consumer Brands & Innovation, Sobeys Retail Brands. She will speak about "Partners in progress – food safety and regulatory compliance".

You'll also hear presentations on food safety for flour and spices, quick service restaurants and low sodium foods.

Where: Mississauga Convention Centre

[Agenda http://www.ofpa.on.ca/OFPA%20Spring%202011.pdf](http://www.ofpa.on.ca/OFPA%20Spring%202011.pdf)

To register: <http://www.ofpa.on.ca/agm-registration.aspx>

May 5, 2011 - OMAFRA Food Safety Research Forum

Looking for the latest news and research on food safety? Mark your calendars now for OMAFRA's 9th Annual Research Forum next month. The forum is designed to promote dialogue and information sharing among food safety researchers, OMAFRA staff, industry and other stakeholders on research issues and findings.

Where: Best Western Royal Brock Hotel, Guelph
Save the date, and stay tuned for more event information in the following weeks!

May 11-12, 2011 - Growing the Food Continuum

Listen to experts, share knowledge and discuss how to meet some of the cross-industry challenges facing the food industry. Topics will include workforce growth, employment trends and how innovation will impact the workforce of tomorrow.

Local Food Reception: Wednesday, May 11, 2011 - 5:30 pm - 8:00 pm and the Conference: Thursday, May 12, 2011 - 8:00 am - 4:15 pm

Where: Delta Guelph Hotel & Conference Centre

[Learn more and register now http://www.brownpapertickets.com/event/157585](http://www.brownpapertickets.com/event/157585) **Cost:** \$165

May 12, 2011 - Food Industry Innovation Forum

Don't miss this opportunity to help shape our sector's science and innovation priorities. Plan to join representatives from Canada's food and beverage processing industry, academia, and government to discuss innovative ways to boost profitability. Held in conjunction with SIAL Canada, this one day event will feature world-class speakers to engage and inspire.

Where: Metro Toronto Convention Centre, Toronto, Ontario

[Learn more now and register http://www.fiif-fia.ca/](http://www.fiif-fia.ca/)

May 11-13, 2011 - SIAL Canada - Toronto

SIAL Canada is a world-renowned food show that is coming to Toronto for the first time ever. SIAL Toronto will bring the world's latest products and trends to our doorstep. This event is the *place to be* for the food and beverage industry. 2011 promises to be a record year for exhibitors from Ontario, Quebec and the rest of Canada!

- 650+ food and equipment suppliers from Canada and more than 40 countries including the United States, Italy, France, Cyprus, Morocco, Brazil, Peru, Japan, etc.
- 13,000+ visitors from the food retail and food service sectors from Canada, the United States and all around the globe
- Regional exhibitors from Ontario, Quebec and the rest of Canada
- Specialty products highlighted in expert pathways: Halal, Kosher, Organic, Gluten Free, Fair Trade, Private Label, etc.

Where: Metro Convention Centre - Toronto

[Learn more now](http://www.sialcanada.com/sial/en/) <http://www.sialcanada.com/sial/en/>

May 31 - Omega 3, 6 and 9: The Balancing Act ... Research, Applications and the Future

Guelph Food Technology Centre is holding their first Innovation Breakfast for 2011 on Tuesday May 31 at Pearson Convention Centre, Brampton, Ontario. This exciting educational session will bring to light new and interesting facts on Omega 'wonder' fats.

Dr. Bruce Holub will present facts on the research front and experts will share information on the food product development front.

Learn more and [register](http://www.gftc.ca/courses-and-training/course-details.aspx?course=INN04) now: <http://www.gftc.ca/courses-and-training/course-details.aspx?course=INN04>

Information Session: Tax Credit for Scientific Research and Experimental Development (SR&ED)

Is your organization taking advantage of a major tax break to support your research and development (R&D) efforts? The SR&ED program is a federal tax incentive program. It encourages Canadian businesses of all sizes to conduct R&D in Canada. It offers cash refunds and/or tax credits for your expenditures on eligible R&D work done in Canada. Ready to learn more? Plan to attend a free public information session. The chart below shows the spring 2011 schedule.

General Information Sessions

City	Date
Ottawa	April 20
	May 17
Toronto	May 3
	May 17

Financial issues seminars (English)

City	Date
Toronto	June 7

[Learn more now and enrol](http://www.cra-arc.gc.ca/txcrdt/sred-rsde/smnr-eng.html) <http://www.cra-arc.gc.ca/txcrdt/sred-rsde/smnr-eng.html>

June 1 – 2, 2011 - Profit

Ontario Food Export's highly regarded, New-to-Exporting Seminar - PROFIT, scheduled for June 1 – 2, 2011, is returning to Toronto and Buffalo, New York. Whether you are new to exporting, or have colleagues who need export training, this program is an outstanding opportunity. This two-day seminar is critical in assisting you to build your organization's export strength. Featuring industry speakers and key contacts that know the export process, PROFIT will prepare you and your company for what is needed to succeed in the U.S. market.

For over 20 years, PROFIT has been an important step in the export success of hundreds of Ontario manufacturers. Some graduates have returned several times to update their skills and contacts. This affordable course, specific to the needs of the food industry, is ideal for:

- New Marketing staff
- Inside & Outside Sales
- Shipping & Logistics staff
- Marketing/Sales Support staff
- Skills upgrade and development
- **Anyone interested in exporting to the USA!**

The cost to participate is only \$350 + tax per person, which includes the two-day seminar, bus transportation to Buffalo, one night hotel accommodation in Buffalo and all meals.

For more information, please contact Dean Post at (519) 826-4477 or dean.post@ontario.ca.

Guelph Food Technology Centre

The following courses are available from the Guelph Food Technology Centre.

April 20, 2011 - [SQF Systems Internal Auditor Preparation](#)
 April 26-27, 2011 - [Safe Pasteurization: Concepts & Theory](#)
 May 4, 2011 - [Implementing Canada's Organic Standard](#),
 May 18, 2011 - [Lean Manufacturing and Process Improvement for the Food & Beverage Industry](#)

For more information and to register for these and other spring training opportunities see [GFTC's course calendar](http://www.gftc.ca/courses-and-training/course-calendar.aspx) <http://www.gftc.ca/courses-and-training/course-calendar.aspx>

Excellence In Manufacturing Consortium (Emc)

Check out EMC's calendar www.emccanada.org/calendar for many excellent training opportunities and events. <http://www.gftc.ca/courses-and-training/course-calendar.aspx>

Find out how to receive a \$1500 Internship Grant through EMC's Food & Beverage Sector Initiative. Call Bren de Leeuw (McKeachnie) at 1-519-396-6521 or check out details on [EMC's website](http://www.emccanada.org/group_spaces/foodsector/documents/emcfoodsectorinitiativejanuary2011pdf) http://www.emccanada.org/group_spaces/foodsector/documents/emcfoodsectorinitiativejanuary2011pdf

EFAO Events

May 15 Pastured Poultry
June 5 Tools and Equipment
July 17 Finding the Balance: Soil Tests for Organic Farmers
August Direct Marketing
Sept 25 Composting

All EFAO courses and workshops are open to the general public.

Course registration fees are \$70/day. EFO members will receive a \$20/day discount on 1 course per year. Join now!

Special rate for CRAFT apprentices who are already, or become an EFO member: \$40 per course when you register for three or more courses in the series. This is great value for the knowledge you'll gain from these courses and the benefits of EFO membership for the year! If you take three courses in the series you'll recognize a \$70 savings in course fees. We ask that you pay for the series of courses you wish to take upon registration, or at the first course you attend. For more details contact the EFAO office, Tel: **1-877 822-8606, 519-822-8606** or email: info@efao.ca

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 of Ontario (EFO)
<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