



## In This Issue...

- Traceability Foundations Initiative funding program
- New Regulation 119/11- Produce, Honey and Maple Products under the Food Safety and Quality Act, 2001
- New Projects from COG
- OMAFRA Articles
- New BMP Publications
- New Updated OMAFRA Publications
- Food Industry Update
- Funding and Related Opportunities
- Training
- Events

## Welcome to “ON Organic”

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

I (Hugh Martin) am leaving OMAFRA this month after almost 34 years working with the Ontario Government and the various farmers, organizations, and other members of the agriculture and food industry. I have particularly enjoyed working with the organic sector over the past 25+ years as it has grown into the fastest growing segment of agriculture and food and has had a very long and consistent pattern of growth.

I would like to thank my many mentors over the years who are too numerous to mention. My favourite ones were farmers who would constantly challenge me with questions I could not answer to my satisfaction. I learned long ago not to tell a farmer they cannot do something or that it would not work because they always proved me wrong. Thanks and keep up the good work!

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/indx.html#organic>

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

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

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## Traceability Foundations Initiative Funding Program

The Traceability Foundations Initiative (TFI) is a \$21.5 million, three-year joint Federal/Provincial funding program that may provide up to 75 per cent cost-share funding to Sector Organizations and Value Chains to support voluntary, industry-led information sharing networks that will enhance agri-food traceability. Approved projects may be eligible for up to a maximum of \$5 million in funding per project.

Applications will be accepted after 9:00 a.m. on August 8, 2011 until September 16, 2011 at 5:00 p.m. E.S.T.

For details go to <http://www.omafra.gov.on.ca/english/food/foodsafety/grants/index.htm>

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## New Regulation 119/11-Produce, Honey and Maple Products under the Food Safety and Quality Act, 2001

### For Ontario's Fruit, Vegetable, Nut, Peanut and Mushroom Industries Replaces Regulations 378, 384, and 386

#### REGULATION 119/11 REPLACES, MODERNIZES AND CONSOLIDATES THREE REGULATIONS

On July 1, 2011, Ontario introduced a new regulation regarding fruit, vegetables, honey and maple products. Regulation 119/11 falls under the Food Safety and Quality Act, 2001. It replaces three regulations in the Farm Products Grades and Sales Act: Regulations 378 - Grades, Fruit and Vegetables, 384 - Honey and 386 - Maple Products which have been revoked.

Regulation 119/11 applies to fresh fruit and vegetables, honey and maple products. It also includes sprouts, fresh culinary herbs, in-shell nuts and peanuts and edible fungi, not subject to the federal *Canada Agricultural Products*

Act. This provincial regulation reflects current industry needs and practices and removes barriers to innovation while promoting food safety.

Labelling requirements are in addition to any federal requirements that may apply under the *Consumer Packaging and Labelling Act (Canada)* and the *Food and Drugs Act (Canada)*. Refer to federal government requirements to ensure compliance.

This document notes several important changes for farmers and packers. An official copy of the *Food Safety and Quality Act, 2001* and Regulation 119/11 - Produce, Honey and Maple Products can be accessed on the Ontario government e-laws website, under Current Consolidated Law at <http://www.e-laws.gov.on.ca>. For more details on the regulation changes go to <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2011/19hrt11a5.htm>

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## New Projects from COG

Tegan Renner, COG-PWW

With support from OCO, EFO and the Agricultural Management Institute (AMI)\*, COG PWW is creating new tools and programs to strengthen the organic farming sector.

### Organic Produce Price Tracker Live July 18<sup>th</sup>

Starting July 18<sup>th</sup> and continuing throughout the year, you will be able to visit [www.OrganicPriceTracker.ca](http://www.OrganicPriceTracker.ca) to search for farmers' market and wholesale/bulk prices for certified organic produce in your region of sale. The project is still looking for farms to participate by providing their prices, particularly wholesale or bulk prices. Your farm will not be identified and you will be supporting a project that benefits the organic farming community as a whole, especially new farmers. Please contact us if you would like to get involved.

### Certified Organic Seed Database Set for November Release

An online searchable database will feature certified

organic seed varieties for produce and field crops, making the annual, labour-intensive task of sourcing organic seed easier for farmers. COG PWW is seeking to form a bit of a farm advisory group to review this tool as it develops. If you are interested in participating, please contact us.

### Transition to Organic Advisor Program

You'll be able to start referring people to this certification support service by the end of this month. We piloted this program in our area in 2010 and will not only be continuing to offer the service free of charge for 2011-12, but also expanding the coverage area to all of Ontario. Learn more about the program on our [website](http://www.cogwaterloo.ca/growOrganic.php#handsonContent) at <http://www.cogwaterloo.ca/growOrganic.php#handsonContent>

\*The AMI is part of the Best Practices Suite of programs for Growing Forward, a federal-provincial-territorial initiative.

### Cooling of Fresh Vegetables

By Dr. Jennifer DeEll, Fresh Market Quality Program Lead, OMAFRA

Low temperature management (controlling product temperature and reducing the amount of time that the product is at less than optimal temperatures) is the most effective tool for slowing the loss of quality in fresh vegetables. This begins with the rapid removal of field heat by using one of the following cooling methods:

#### Room Cooling (RC)

Containers of produce are placed into a refrigerated room and cold air from the evaporator coils slowly cools the product. The main advantage of RC is that produce can be cooled and stored in the same room, whereas the major disadvantage is that it is too slow for most commodities.

#### Forced-Air Cooling (FA)

This method is the most widely adaptable and fastest cooling method for small-scale operations. Cold air is forced to move rapidly through the containers (versus around the containers as in RC), allowing the cold air to be in direct contact with the warm produce. In forced-air evaporative cooling (FA-EC), the air is cooled with an evaporative cooler instead of with mechanical refrigeration, resulting in high-humidity cooling air.

#### Hydrocooling (HC)

Cold water is an effective method for quickly cooling a wide range of vegetables in container or bulk. Hydrocoolers use either an immersion or a shower system to bring products in contact with the water. HC avoids product water loss and may even add water to a slightly wilted commodity, as is often done with leafy green vegetables.

#### Package Icing (PI)

Some vegetables are cooled by filling the packed containers with crushed or flaked ice. Initially, the direct contact between the ice and product causes fast cooling. However, as the ice in contact with the product melts, the cooling rate slows considerably. PI is less efficient than FA or HC. Liquid-ice, a slurry of ice and water, distributes ice throughout the container, achieving better contact with the product.

#### Vacuum cooling (VC)

This method involves water evaporation at very low atmospheric pressure. Vegetables that have a large surface area to volume ratio, such as lettuce and leafy greens, are best suited for VC. There is approximately 1% product weight loss (mostly water) for every 6°C of cooling, and thus some coolers are equipped with a water spray system that adds water to the product surface during cooling (WVC).

The following tables list the suggested cooling methods for vegetable crops (adapted in part from Thompson et al., 2002)

Full article from OMAFRA HortMatters newsletter with charts for type of vegetable and scale of operation at <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2003/19hrt03a6.htm>

### Coriandrum sativum: One plant, two uses

By Patrick Clendinning,, a specialty crop summer student with OMAFRA and the University of Guelph, and the OMAFRA Simcoe Specialty Crop Team

Many people do not realize that coriander and cilantro are actually the same herb. Coriander often refers to the seed, and cilantro refers to the leafy greens of

*Coriandrum sativum*, an annual herb native to Southern Europe, North Africa and south-western Asia. Different varieties are grown commercially depending on the desired product. The larger-seeded varieties (used for coriander seeds) can be grown in cooler

climates, require a shorter time to mature, and are mainly cultivated in the Prairies. The small-seeded varieties (used for cilantro) require a more temperate climate and are suitable for growing in Ontario.

This plant is used primarily for culinary purposes. The cilantro herb is used world-wide to flavour foods especially in Middle Eastern, Chinese and Latin American cuisine.



Figure 1. Cilantro



Figure 2. Coriander



Coriander seeds are used to spice liqueurs, candies, sausages, and pickles. Essential oils can be extracted from coriander seeds for medicinal and industrial uses. Coriander oils can also be used to scent soaps, perfumes and other cosmetics.

Grading standards for both coriander and cilantro are usually set by the buyers, who grade the product according to a variety of characteristics such as appearance, aroma and size. Pest management practices depend on the end use of the plant. For example, pests of the flowers and seed head are only an issue for coriander. For more information on these or other medicinal and culinary herbs please register for the Herbs for Ontario Workshop to be held August 24 from 10 am – 3 pm at the Simcoe Research Station. RSVP by August 12 to Leslie Parks at 1-519-426-7123.

### Your orchard's Midterm report card:

#### Part 1—Your Tree

By Leslie Huffman, Apple Specialist, OMAFRA

And you thought school was out for the summer and you were all done with report cards? Not if you are an apple grower. Now is a good time to assess your orchard's performance to date, and plan for remedial action, if necessary.

Start with your trees:

- **Terminal growth** – should average 8-12" of new growth on each shoot. Terminal growth should be similar in upper and lower areas of trees.  
→ Next steps: take leaf analysis samples before the end of July.
- **Leaf colour** – should be dark green; no marginal or interveinal discoloration; veins should be the same colour as the blade  
→ Next steps: assess your nutrient levels from leaf analysis and adjust your soil and foliar fertility programs
- **Leaf size** – although spurs leaves are usually smaller, all leaves on extension growth should be larger and undamaged.  
→ Next steps: assess your fertility program if leaves are smallish, especially levels of nitrogen and

micronutrients like zinc

- **Sunlight penetration** – assess your tree three times during the day – mid-morning, full noon, and mid-afternoon. Sunlight should be visible in all areas of the tree, especially on fruiting spurs; At mid-morning and mid-afternoon, look at how much sunlight passes through your tree to the orchard floor (New Zealand recommends that shade on the ground should not exceed 50% - now that's thin!).  
→ Next steps: August prune one-year uprights to expose lower scaffolds to sunlight; plan to remove at least one heavy upper scaffold in dormant pruning.
- **Fruit spurs** – should be located from top to bottom of tree; should be receiving sunlight for most of the day; half the spurs should be resting, half should be fruiting; spurs should fruit for 5-8 years; most spurs should grow bourse shoots (up to 4" long)  
→ Next steps: plan to August prune to allow sunlight on spurs; plan to remove heavy upper scaffolds in next dormant pruning; if spurs are aging, detailed spur removal may be necessary.
- **Suckers or watersprouts** - Not desirable; a symptom of excessive vigour or pruning, attractive to pests like aphids, leafhoppers, a detriment to good spray penetration  
→ Next steps: prune to remove the strong, leave the weak and fruitful; use only full-branch removal pruning (no heading), reduce fertilizer, use August pruning to remove one-year wood, use Apogee
- **Trunks** – should be canker- and injury-free, few root suckers, no sign of borers, no sign of herbicide injury  
→ Next steps: if injuries/pests are present, review your IPM program, especially for fire blight and borers
- **Roots** – hard to assess, but suspect a root problem if growth is unthrifty, and trees colour to red/purple early in the fall  
→ Next steps: watch for timing of fall colour development, assess your drainage system, especially if poor trees are together in a low area

From OMAFRA HortMatters newsletter <http://www.omafr.gov.on.ca/english/crops/hort/news/hortmatt/2011/19hrt11a3.htm>

## New BMP Publications

### BMP 24 - A Phosphorus Primer (2011)

Phosphorus is an essential nutrient for crops and livestock. Unless properly managed, phosphorus can move from land to lakes, rivers and streams – harming fish habitat and water quality. This 38-page booklet sets out all the BMPs for on-farm management to keep phosphorus in its place. With many illustrations and photos, A Phosphorus Primer

follows "P" in its various forms in soil and water and shows how it can travel in runoff, erosion, leaks and drainpipes. The BMPs are sorted for point and non-point sources of phosphorus. BMPs for point source, such as manure storages and dairy washwaters, focus on reduction, containment, and treatment. BMPs for non-point source, such as cropland runoff and erosion, include nutrient management planning, and soil, field and shoreline practices.

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## New BMP Publications (cont'd)

### BMP 25 - Cropland Drainage (2011)

Many Ontario farms rely on drainage systems to remove excess water, extend field access, lengthen the growing season, conserve topsoil, and generally make best use of agricultural lands. This 64 page book provides information on the many improvements in drainage technology.

Cropland Drainage describes drainage as part of an on-farm soil management system, and many complementary BMPs for erosion control, and healthy soils, cropland, and adjacent natural areas apply. Specific BMPs for surface

drainage include inlets and erosion control structures. The book details how to diagnose subsurface drainage problems, and takes a step-by-step approach to designing a new system – including drainage coefficient, drainpipe depth, spacing, sizing and layout. The construction section includes handy checklists for landowners and contractors. Inspection, maintenance, and troubleshooting are also covered. Key legislation and a glossary round out the 64-page book.

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## New/Updated OMAFRA Publications

- [Farm Partnerships 11-019 - PDF Version \(454 kb\)](#)
- [Customer Service Strategies That Work 11-017 - PDF Version \(126 kb\)](#)
- [Direct Farm Marketing in Ontario - A Primer 11-011- PDF Version \(185 kb\)](#)
- [Paying Wages to Farm Family Members 11-015 - PDF Version \(162 kb\)](#)
- [Conservation Easements for Agricultural Land Use 11-027 - PDF Version \(189 kb\)](#)

This Factsheet addresses the legal and tax issues surrounding the set up and maintenance of a Conservation easement for agricultural land use.

All Ontario publications can be ordered through ServiceOntario Online at [www.publications.serviceontario.ca](http://www.publications.serviceontario.ca)

Telephone the ServiceOntario Contact Centre

Monday to Friday, 8:30 AM to 5:00 PM

416-326-5300

416-325-3408 (TTY)

1-800-668-9938 Toll-free across Canada

1-800-268-7095 TTY Toll-free across Ontario

In person at ServiceOntario Centres throughout the province.

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## Food Industry Update

### Simpler, Clearer Label Rules Coming to the EU

If you are currently, or plan in the future, to export to the European Union (EU), you will want to know about changes to label rules for the EU. The EU Parliament has agreed to modernize, simplify and clarify food labelling by [harmonizing the rules for food labels](#). This includes the list of ingredients, 'best before' or 'use by' dates and specific conditions of use. The new rules also streamline requirements for listing allergens, country of origin, sources of vegetable oils and other information designed to ensure consumers are not misled. The new rules will require that key nutrition information is listed on food packaging and that labels are legible. Food companies will have three years to adapt to most of the rules, but five years for the rules on nutrition values.

### A Glimpse into Customer-Focused Value Chain Management

Four short videos posted on YouTube by the [Value Chain Management Centre](#) explain the focus and principles of the value chain concept. The key point is the need to zero in on the customer, no matter where you sit on the agri-food chain. The short videos are taken from a series of international case studies and feature business managers and industry experts from Canada, Australia and the U.K. The [YouTube videos](#) represent a sampling of the complete three-part [interactive DVD set and workbook](#), designed to teach Value Chain Management. The Guelph-based centre researches value chain issues and opportunities and helps businesses implement value chain initiatives. It's a subsidiary of the George Morris Centre, Canada's independent agri-products think tank.

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## Funding and Related Opportunities

### Product Tracking Innovations Up for Funding

Being able to reliably track a product through all stages of production and distribution is key to minimizing the impact of a disease outbreak or product recall. That's why a new federal-provincial cost-share program, The Traceability Foundations Initiative, is making \$21.5 million in funding available over three years to qualifying sector organizations and value chains. Approved projects may be eligible for up to \$5 million in funding. The development of tracing systems might include hardware, software, education and training. Applications for the first intake are being accepted from August 8, 2011 at 9:00 a.m., until September 16, 2011 at 5:00 p.m.

The application form and application guidebook are available on the [Traceability website](#). The documents and more information are also available by emailing the Agricultural Information Contact Centre at [tfi.omafra@ontario.ca](mailto:tfi.omafra@ontario.ca) or by calling 1-877-424-1300 (Northern Ontario Regional Office 1-800-461-6132). OMAFRA staff is also available to help applicants through the process.

### 2011/12 New Directions Research Program – call for Letters of Intent Announced

Letters of intent for the 2011/2012 [New Directions Research Program](#) are due by Thursday September 22 at 4:00 p.m. The OMAFRA funding program supports novel research leading to innovations that benefit Ontario's agri-food sector and rural communities. It's a competitive research fund open to universities, research institutes, industry, governments, organizations and partnership networks. The program focuses on projects that generate new knowledge and/or technologies in niche markets, water management and agri-food value chains. Projects chosen for consideration, based on letters of intent, will later be asked to submit full proposals.

A pre-submission meeting will be held on Thursday, August 18, 2011 at 10:00 a.m. at OMAFRA in Conference Center 1, 1 Stone Rd, Guelph and will also be available via WEBEX. To register or to obtain further information, please contact Ainsley Archer at [Ainsley.Archer@ontario.ca](mailto:Ainsley.Archer@ontario.ca) or 519-826-3976.

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## Events/Training

### Predation Workshops

The Ontario Sheep Marketing Agency (OSMA) District 7, is inviting Sheep, Cattle and Goat Producers to attend a series of workshops on Predation, 7:30 pm, August 24th & September 21st at the Ops Community Center, Lindsay.

- **Workshop 1, August 24:** Anita O'Brien, OMAFRA Sheep & Goat Specialist will speak on effective fencing options for coyote control and livestock guardian animals.
- **Workshop 2, September 21:** Brent Patterson, Research Scientist – wolves and deer, Adjunct Professor, Trent University, Environmental and Life Sciences Graduate Program & President of the Ontario Chapter of The Wildlife Society, will help us better understand the natural history of coyotes which can help prevent depredation while informing on how to more effectively deal with coyote depredation when it does occur.

The OMNR and Trent University have been studying wolves and coyotes for several years and this presentation will provide an update on findings from the research that are relevant to livestock depredation by coyotes in southern Ontario.

**Jack Kyle**, OMAFRA Grazier Specialist will speak on "Grazing Sheep with Minimum Risk"

A **producer Panel** will discuss their views and experiences with predation

This event is sponsored by the Ontario Sheep Marketing Agency and the Victoria Stewardship Council, Ministry of Natural Resources

Contact: Judy Dening, Provincial Director, District 7 Ontario Sheep, Board of Directors  
Email: [theshepherdsgate@xplornet.com](mailto:theshepherdsgate@xplornet.com)

### August 28th Direct Marketing Course - St. Mary's

**Time** 9am-4pm at Ann Slater's Fresh Organic Vegetables (at Eshcol Farm), 157030 15th Line, Zorra Twp, Lakeside.

Having a great product is different from selling a great product, and both of these things are critical to operating a successful farm business. Join Ann Slater, who has been growing and selling vegetables in the St. Mary's area for over 30 years, on her farm to review all aspects of selling at a farmers market, from promotion, packaging and displays to pricing. CSAs, road side stands, pick-your-own operations and co-ops will be covered as well, as will marketing directly to stores and restaurants. This is an amazing opportunity to see Ann's intensively planted 1.5 acre garden during the growing season, and benefit from her direct-marketing expertise!

## Events/Training (cont'd)

**Where:** **Cost:** \$70.\* EFO members will receive a \$20/day discount on 1 course per year.

*\*Special rate for CRAFT apprentices who are or become EFO members: \$40 per course.*

**For more details and to register contact the EFAO**

**office:** Tel: 1-877 822-8606 or 519-822-8606; Email:

[info@efao.ca](mailto:info@efao.ca).

### Food Handler Training for Supervisors

**When:** September 7 & 8, 2011

**Where:** Mississauga

**Cost:** Member \$621.50, Regular \$791.00

What you'll learn: This two day Food Handler Training workshop, provided by the Ontario Independent Meat Processors (OIMP), focuses on five key, critical areas; Food Safety Responsibilities, Food Safety Hazards, Controlling Hazards, Food Safety Management Systems, and Management's Responsibilities for Food Safety. The workshop is delivered in English, however the presentation, workbook and examination are available in ten languages.

The [food handler training for supervisors workshop](#) fee includes presentation slides, workbook, examination and lunch both days. If you have any questions or require more information, contact the [OIMP](#) at 1-800-263-3797.

### Border Clearance Processes: "The New Normal"

If you want to learn more about how the Canada Border Services Agency (CBSA) is planning to change of the landscape of cross border activities, then plan to attend the Canadian Association of Importers and Exporters (I.E. Canada) workshop on September 12, 2011. Additional CBSA import initiatives, set to become effective in 2012, continue to move forward towards the "End-State" for border processes that will be challenging for all trade chain partners. The workshop will include a step by step walk through of the CBSA e-Manifest program and the CBSA web portal.

**When:** September 12, 2011

**Where:** Delta Meadowvale, 6750 Mississauga Rd., Mississauga, Ontario

**Cost:** Member \$225; Non-Member \$385 (includes continental breakfast, lunch and breaks)

For conference agenda and registration form, go to [I.E. Canada's website](#).

### Enhancing Business Through Supply Chain Management

On Wednesday, September 14, Excellence in Manufacturing Consortium's (EMC Canada) Food Sector Manufacturing Network Initiative and OMAFRA will be

hosting a free event to provide an overview of Supply Chain Management (SCM). The goal is to enhance your competitiveness, protect jobs and offer access to leading edge peer-to-peer resources familiar with the food and beverage sector. You'll learn about the benefits and processes of SCM, where to start, how to identify challenges and opportunities, and you'll hear about manufacturers' experiences and their best practices. Speakers include the **Canadian Supply Chain Sector Council's** Marketing/ Outreach Coordinator, Lorraine Chambers, **Burnbrae Farms Ltd.'s** Vice President, Ian McFall, and **McCormick's** Director of Manufacturing, Kim Wolf.

The event takes place at the Woodstock OMAFRA office. Pre-registration is required by contacting Bren de Leeuw at [bdeleeuw@emccanada.org](mailto:bdeleeuw@emccanada.org) or 519-372-6009. Agenda and session details are available on the Food and Beverage Section of [EMC's website](#).

**When:** September 14, 2011 from 9:00 a.m. to noon

**Where:** OMAFRA Woodstock Office, 401 Lakeview Dr., Woodstock

**Cost:** Free

### Improve your environmental performance

On September 20, plan to attend Guelph Food Technology Centre's (GFTC) breakfast meeting to learn the latest on Ontario's Toxics Reduction Act, including the potential economic impacts for food and beverage companies. Featured will be speaker Bruce Taylor, P. Eng. President of Enviro-Stewards Inc. Bruce will present case studies of the potential benefits and costs on developing a toxics reduction plan using a multi-media approach.

**When:** September 20, 2011

**Where:** Pearson Convention Centre, Brampton, Ontario

**Cost:** GFTC members free; regular \$50.00

For more information and to register, go to [GFTC's website](#).

### Operation strategies to drive productivity and profitability

The Food and Beverage Operations Strategies Summit will identify opportunities – specific to the food industry – that will enhance your productivity and operational efficiencies. Food Industry leaders will be addressing issues such as enhancing innovation, minimizing cost structure, strengthening lean operations, boosting production efficiency, reducing waste, lowering EE turnover and striving for excellence. Innovative case studies from across North America and Europe will showcase ways to improve productivity and drive innovation and competitiveness.



## Events/Training (cont'd)

**When:** September 21 and 22, 2011

**Where:** Holiday Inn Yorkdale, Toronto

**Cost:** \$1295 by August 19 or \$1495 after August 19

Register [online](#) or email Bren at

[bdeleeuw@emccanada.org](mailto:bdeleeuw@emccanada.org). Detailed conference agenda

and list of speakers is available on the Food and

Beverage Section of [EMC's website](#).

### September 26<sup>th</sup> and 27<sup>th</sup> U.S. retail tour to explore export opportunities

A two-day tour on September 26<sup>th</sup> and 27<sup>th</sup> will take in food and beverage retailers in Buffalo, Erie, Cleveland, Toledo and Detroit – all within a day's drive of your business. Organized by OMAFRA's Ontario Food Exports team, the tour will generate valuable market information, enhance your understanding of the U.S. marketplace and better prepare you to sell your products to U.S.-based retailers. The tour will include small independent retailers, as well as such larger retailers as Wegmans, Whole Foods, Trader Joe's and Giant Eagle. The cost of \$295 per person includes the overnight hotel stay in Cleveland, motor coach transportation, meals and U.S. market briefing materials. Departure from Toronto is at 9:00 a.m. September 26, returning to Toronto around midnight on the 27<sup>th</sup>. Detailed agenda and logistics will be sent to all registrants. To register or for more information, please contact Dean Post at [dean.post@ontario.ca](mailto:dean.post@ontario.ca) or by phone at 519-826-4477.

### Two great topics – Best Practices on Project Office Management and the Turnaround Interview - one convenient location

EMC Canada Guelph SIG Networking Consortium Member **Sleeman Breweries** will be hosting two regional events at their Guelph facility on September 27. This is a wonderful opportunity to take in a Best Practice on Project Office Management, a plant tour, and then hear guest speaker, Geordie Raine from **Montana HR Services** speak on the "Turnaround Interview".

**When:** September 27, 2011

**Where:** Guelph, Ontario, Sleeman Breweries Ltd., 551 Clair Road West, Guelph

**Cost:** Free

**Continuous Improvement: Sleeman Breweries - Project Office Management Best Practice Focus (7:30 a.m. - 10:00 a.m.)**

This session will focus on Sleeman Breweries journey with Project Management Office including resource allocation and project methodology. They will review how each project's progress is delivered to the steering

committee, milestone goals and presentation, management of multiple projects, and presentation and feedback opportunities. Peers will also have a chance to get a glimpse of new projects underway including regular morning marketing meetings, visual management program implementation and the development of a new cell structure. A plant tour will also be provided! (Safety Shoes and Glasses are required for the tour).

**Human Capital: Turnaround Interview, Geordie Raine, Montana HR Services (10:00 a.m. - 12:00 noon)**

'The Turnaround Interview' is an innovative approach to dealing with difficult employees and situations. The presentation will be content rich and interactive. The intent of the Turnaround Interview is to provide a carefully structured approach to getting most employees to commit and deliver positive behaviour change (i.e. lateness, minor safety violations, unneeded 'sick' days).

Pre-registration is required by contacting Bren de Leeuw at [bdeleeuw@emccanada.org](mailto:bdeleeuw@emccanada.org). Agenda and session details are available on the Food and Beverage Section of [EMC's website](#).

### Guelph Food Technology Centre (GFTC)

The [GFTC](#) is an independent organization specializing in food and beverage safety, training, quality and technical solutions. The centre serves 26 countries in eight languages and each year consults with over 1,500 businesses in the food and beverage industry and trains more than 3,000 professionals in the field. The centre offers a wide range of industry-recognized [courses and training programs](#) throughout the year. Upcoming courses for September include:

[Certified Manager of Quality \(ASQ\), Part 2 of 2, September 7-8, 2011](#)

[Supervision Skills for the Food Industry I, September 8-9, 2011](#)

[HACCP I: Prerequisite Programs, September 12-13, 2011](#)  
[HACCP II: Developing your HACCP Plans, September 14-16, 2011](#)

[Better Process Control, September 20-23, 2011](#)

[GFSI Benchmarked Food Safety Standards: A Comprehensive Overview, September 22, 2011](#)

[Implementing SQF 2000 Systems \(Toronto\), September 26-27, 2011](#)

[Food Packaging Workshop: Material, Performance and Applications, September 27, 2011](#)

[SQF Internal Auditor \(Vancouver\), September 29, 2011](#)

[Integrating Food Defense into your HACCP Prerequisite Program, September 29, 2011](#)



## Events/Training (cont'd)

### Excellence in Manufacturing Consortium (EMC)

[EMC](#) is Canada's largest manufacturing consortium. It was founded in the mid-1980s and has more than 140,000 individual members, many from the food and beverage sector. Every year, the not-for profit organization organizes in excess of 1,000 hands-on industry events, including [training and networking opportunities](#). It encompasses 53 consortium regions spanning more than 200 communities in Ontario and Atlantic Canada.

[THRC-Harvard Supervisory Certificate Program](#)

**When:** September 19 to December 5, 2011 (8 to 9 hours a week, totalling 100 hours over three months)

**What you'll learn:** The Textile Human Resources Council (THRC), Harvard Business Publishing and EMC have together created this program to foster the development of critical leadership and other management skills. It blends online learning with face-to-face meetings and includes leadership training, management training and a workplace performance project based on an actual challenge from each participant's workplace. The program is ideal for high potential candidates being groomed for future management roles.

**Cost:** \$1,995 (plus taxes)

### Managing Your Cover Crops for Healthy Soil: Summer & Fall Field Work

Offered in partnership by the Ecological Farmers of Ontario (EFO) and FarmStart.

Cover Cropping is one of the most important tools we have for building up soil organic matter and fertility and managing weeds on organic farms. This practical two-part workshop, led by Ignatius farm manager Lorne Jamieson, will introduce you to different kinds of cover crops and demonstrate how to do the required field work. From ploughing in an old hay field, to discing and cultivating and planting a variety of cover crops, this workshop will provide you with the knowledge you need to manage your own fields. If you have new land that you want to put into production or are looking to start using cover crops on your farm, this is the workshop for you!

### October 15th - Fall Field Work & Winter Preparation

Come back in the fall to learn about the second phase of field work and preparing the ground for winter. Topics will include:

- Choosing the right winter cover crop for your needs
- Demonstration of working in summer cover crops (i.e. mow, plough, disc, cultivate)
- Demonstration of planting a fall cover crop (i.e. rye, oats)
- Discussion on frost seeding, compost/manure application, soil testing and amendments

**When:** Saturday October 15 (rain date Sunday October 16), 12:30pm – 4pm

**Where:** Ignatius Farm, 5420 Highway 6 North, Guelph. [View Map](#).

**Cost:** \$120 (includes both days); \$100 for [Ecological Farmers of Ontario \(EFO\)](#) members

**To register:** [Click Here](#)

### How to Incorporate "Lean" in the Supply Chain

**Parmalat Canada** will be hosting this special event which will provide an opportunity for peers to consider "Lean in the Supply Chain". Guest Speaker, **Value Stream Solutions Inc.**, will share thoughts on what it takes to be Lean in your supply chain and how you can engage your suppliers to that end. We will hear best practice presentations from **Eaton** and **Beau's All Natural Brewing Company** with respect to their activities around Supply Chain Management followed by an open and interactive panel discussion.

This is an opportunity to discuss how to be lean in your own Supply Chain, what it takes to get your Supplier on board with that philosophy, what the benefits and process of Supply Chain Management might be, and where you can identify opportunities and avert challenges along the way.

**When:** October 19, 2011, 9:00 a.m. to 12:00 noon

**Where:** Parmalat Canada, 694 St. Lawrence Street, Winchester, Ontario

**Cost:** Free

Pre-registration is required by contacting Bren de Leeuw at [bdeleeuw@emccanada.org](mailto:bdeleeuw@emccanada.org). Agenda and session details are available on the Food and Beverage Section of [EMC's website](#).

## Events/Training (cont'd)

### November 4, 2011 Save the Date! State of the Industry: A closer look at Canada's food and beverage industry

On Friday November 4, 2011, a *State of the Industry* symposium will be held at the Pearson Convention Centre in Brampton, organized by the Guelph Food Technology Centre (GFTC). A line-up of speakers will discuss the economy, benchmarking, human resource needs, consumer behaviour and the retail sector. The event is open to all types and sizes of businesses. For more information call Denise Horseman at 519-821-1246, ext. 5068 or email [dhorseman@gftc.ca](mailto:dhorseman@gftc.ca).

### Environmental Farm Plan Workshops

<http://www.ontariosoilcrop.org/en/programs/workshops/programscalendar.htm>

### Grow Your Farm Profits Workshops

<http://www.ontariosoilcrop.org/en/programs/gyfp091.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.

## 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](mailto:ag.info.omafra@ontario.ca)

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

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