tilth (fr. OE “tillian” + th):
A. the quality of cultivated soil.
B. cultivation of wisdom and the spirit.

March / April 2006

Seed Swapping and Conference
Organically Grown Company
Farms that help the wild

Como Organizar un Intercambio de Semillas con Éxito
Control, Prevención y Monitoreo de Roedores

V o l u m e  1 7 ,  N u m b e r  1  •  w w w . t i l t h . o r g
Editor’s Desk

BY ANDREW RODMAN

As I write the winter rain is hammering, the rivers are overflowing and the groundwater is recharging. Meanwhile the hard working staff of Oregon Tilth are taking advantage of the relative calm to gear up for another spring, keeping their heads above water.

The most exciting conference of the winter hands down was The Fourth Biennial Organic Seed Growers Conference in Troutdale, Oregon. Section 205.204a of the National Organic Program requires growers to use organic seed if available, yet organic seed supply has not kept up with demand. This conference was a significant step in the evolution of the organic seed industry and an incredible learning opportunity. This conference brought together the heavyweights of the organic seed movement to share skills and hard won knowledge. I offer a recap of the conference as well as the inspirational keynote speech by organizer Matthew Dillon, and a how-to on seed swapping.

Winter is also an opportunity to profile resources for organic farmers from a number of perspectives. To that end, I am presenting an interview with the Wild Farm Alliance, a new Tilth chapter has sprung up in Forest Grove, and the ranch manager of Yale Creek Ranch.

Enjoy this issue of In Good Tilth. Please keep us appraised of stories, ideas, comments and suggestions, so I can continue helping this magazine serve our community in the best possible way.
**Oregon Tilth Staff**

**EXECUTIVE DIRECTOR** (interim)
John Foster, johnf@tilth.org

**OREGON TILTH BOARD OF DIRECTORS**
Joe Snyder
Ron Garris
Russell Beaton
Cindy Salter
Katherine Deumling
Terry Black
Pramod Parajuli

Quality Control Director
Chris Schreiner, chris@tilth.org

Administrative Assistant
Jenny Smith, jenny@tilth.org

Accounts Manager
Catherine Steffens, catherine@tilth.org

RESEARCH AND EDUCATION
Information Tech Specialist
Heather Smith, heather@tilth.org

**Oregon Tilth regional chapters**

**B Street Project, Forest Grove**
Meeting schedule to be announced.
Contact Terry O’Day, (503) 352-2765.

**Corvallis Garden Club**
Meetings are the second Sunday of every month. Contact Colin King, (541) 758-0316.

**Portland Permaculture Guild**
Meetings are the second Monday of the month. Call Connie VanDyke, (503) 788-4520.

Oregon Tilth offers free membership for chapter coordinators. Oregon Tilth also provides educational materials and free publicity for chapter activities.

**Organic Education Center**

**BY ANDY PARKER**

I hope winter has allowed ample time for restoring vital energy and spirit to your body, mind and soil. As the days slowly lengthen, it’s time to prepare for a new season of cooperative growth and land-based learning.

2006 is poised to be an excellent year at the Organic Education Center (OEC). Congratulations to Sera Dixon, our new AmeriCorps Agroecology Education Coordinator! Sera brings a wealth of experience and interest in organic gardening from Antioch College (Ohio) and the Berry Botanic Garden (Portland); volunteer coordination with Oregon PeaceWorks; and child-based education in conjunction with the Cincinnati YMCA. She was the fortunate first AmeriCorps placement at Luscher Farm, selected from a pool of highly qualified and competitive applicants. Beginning February first, Sera will participate in a wide variety of OEC activities, from volunteer coordination to curriculum development, and conclude her term of service in early December. We are very excited to welcome her energy in serving our growing program this year. Yee-Haw!

Infinite thanks to all who have contributed time, money and support through our 2006 AmeriCorps fund raising campaign! To date, we have raised over $2,500 and are working with supporting businesses, individuals and partner organizations to secure the remaining $4000 by April 15th. If you are interested and able to contribute funds to this vital new partnership, please send a check to Oregon Tilth, Attn.: 2006 AmeriCorps Campaign, 470 Lancaster Dr. NE, Salem, OR, 97301. Thanks for supporting the OEC and fresh food production for hungry Oregonians!

The OEC 2006 Class Session began February 4th with our immensely popular Garden Design class. Upcoming classes include Organic Gardening 101 and 102, Introduction to Permaculture (with Toby Hemenway, author of Gaia’s Garden) and Pruning Basics (see Calendar). To register, contact Lake Oswego Parks and Recreation at (503) 675-2549; or register on-line at www.lakeoswegoparks.org.

Continued on page 30

**Membership & Certification Roster**

Oregon Tilth certifies:
• 416 organic processors
• 449 organic growers
• 1 organic restaurant
• 3 organic apiaries

Oregon Tilth members:
• 757 General Members
• 38 Yard and Garden members

**NEW PROCESSORS:**
• Sitknak Cattle Company (Kodiak, AK)
• Troy Fine (Silver Lake, OR)
• Zimmerman's Organic Farm (Stanley, NY)

**NEW GROWERS:**
• Bob King Farms (Klamath Falls, OR)
• Clam Shell Organic Farm (Oceano, CA)
• Heying Firms, Inc. (West Union, IA)
• Natural Medicinals, Inc. (Felda, FL)

**Processing Program Coordinator**
Connie Karr, connie@tilth.org

**Processing Program Reviewers**
Gwendolyn Wyard, gwendolyn@tilth.org
Mike Mountain, mike@tilth.org

**Inspectors**
Thierry Pomerleau, thierry@tilth.org
Andrew Black, andrewblack@tilth.org

**Certification Director**
Kristy Korb, kristy@tilth.org

**Farm Program Reviewer**
John Stalley, john@tilth.org

**Farm Program Coordinator**
Tom Goodwin, tom@tilth.org

**Organic Education Center**

**Editor, In Good Tilth**
Andrew Rodman, andrew@tilth.org

**CERTIFICATION**

**Certification Director**
Andrew Parker, andyp@tilth.org

**Farm Program Reviewer**
John Stalley, john@tilth.org

**Farm Program Coordinator**
Tom Goodwin, tom@tilth.org

**Processing Program Coordinator**
Connie Karr, connie@tilth.org

**Processing Program Reviewers**
Gwendolyn Wyard, gwendolyn@tilth.org
Mike Mountain, mike@tilth.org

**Inspectors**
Thierry Pomerleau, thierry@tilth.org
Andrew Black, andrewblack@tilth.org

**Certification Director**
Kristy Korb, kristy@tilth.org

**Farm Program Reviewer**
John Stalley, john@tilth.org

**Farm Program Coordinator**
Tom Goodwin, tom@tilth.org

**Processing Program Coordinator**
Connie Karr, connie@tilth.org

**Processing Program Reviewers**
Gwendolyn Wyard, gwendolyn@tilth.org
Mike Mountain, mike@tilth.org

**Inspectors**
Thierry Pomerleau, thierry@tilth.org
Andrew Black, andrewblack@tilth.org
For many Tlthers, appreciating and applying ecological principles is standard practice for daily life. Ecology (i.e. relationships) is the life force of natural systems, linking individual elements to form cohesive and productive wholes. Anyone involved in gardening, farming, holistic health-care and business comes to understand the importance of these relationships in achieving success. As such, innovative companies around the world are applying principles of ecology to their business practices and gauging success based on a variety of social, economic and environmental indicators.

One of these pioneering companies is the Organically Grown Company (OGC). Formed in 1978 as a non-profit organization of gardeners, small-scale farmers and activists, OGC became a farmer-owned cooperative in 1983. From the beginning, OGC’s central purpose was to “assist farmers in marketing, packaging, and interstate shipment of their products.” A cooperative decision in the mid-1980s, requiring that all members achieve organic certification, furthered the growth of organically certified farms and complemented the work of certification development by Oregon Tilth. This vision and synergy is a fundamental theme running through OGC.

Now, as an S-class corporation with 22 employee and 18 farmer owners, OGC fruitfully performs many essential and complementary roles in our regional food system. While distribution of fresh organic produce is their primary function, education, community service, sustainability and an extraordinary staff are pillars of their innovative business. For almost three decades, OGC has steadily pioneered model practices based on their company values: health, sustainability, partnerships, and integrity. All the while, they have evolved into the leading western purveyor of supreme quality organic fruits and vegetables.

Sustainability means business
“Promoting health through organic agriculture as a leading sustainable organization,” is the OGC motto and mission, influencing the company’s attitude towards everything. Tyson Haworth, Portland Operations Manager, explores the inherent conflicts with this mission on a daily basis. “Claiming to be a leading sustainable organization is very different from claiming to be a following sustainable organization,” Haworth says proudly, “But I’ve realized we don’t have to be leading all the time.” Sustainability and growth are a balancing act, especially when OGC’s sales have been growing exponentially for over a decade. Managing this kind of growth responsibly becomes a worthy achievement.

Haworth is a sharp entrepreneur whose experience greatly overshadows his young age. He’s managed operations at the Portland warehouse for over six years and is also a partial owner of the cooperatively minded OGC. “Our financial success enables us to push our own agendas of sustainability,” Haworth explains. “It also allows us to be creative; providing our community network and OGC employees benefits and services that aren’t normally part of a conventional business model.”

These services include the distribution of high-quality, in-season produce, picked and delivered at peak ripeness and purchased direct from growers (See page 6) implementing sustainability practices as well as the use of wind energy and biodiesel, composting, reusing and recycling; and developing progressive employment policies which seek to “Retain, Reward, Recruit, and Retire” stellar employees through exceptional benefits. Equity is priority at OGC, where employees are paid at or above

*By Andy Parker*

OGC has worked with many different Oregon growers that have packed for the Ladybug label.

*Photo by Kurt Jacobs.*

*Organically Grown Company*

*1978 as a non-profit organization of gardeners, small-scale farmers and activists, OGC became a farmer-owned cooperative in 1983. From the beginning, OGC’s central purpose was to “assist farmers in marketing, packaging, and interstate shipment of their products.” A cooperative decision in the mid-1980s, requiring that all members achieve organic certification, furthered the growth of organically certified farms and complemented the work of certification development by Oregon Tilth. This vision and synergy is a fundamental theme running through OGC.

Now, as an S-class corporation with 22 employee and 18 farmer owners, OGC fruitfully performs many essential and complementary roles in our regional food system. While distribution of fresh organic produce is their primary function, education, community service, sustainability and an extraordinary staff are pillars of their innovative business. For almost three decades, OGC has steadily pioneered model practices based on their company values: health, sustainability, partnerships, and integrity. All the while, they have evolved into the leading western purveyor of supreme quality organic fruits and vegetables.

Sustainability means business
“Promoting health through organic agriculture as a leading sustainable organization,” is the OGC motto and mission, influencing the company’s attitude towards everything. Tyson Haworth, Portland Operations Manager, explores the inherent conflicts with this mission on a daily basis. “Claiming to be a leading sustainable organization is very different from claiming to be a following sustainable organization,” Haworth says proudly, “But I’ve realized we don’t have to be leading all the time.” Sustainability and growth are a balancing act, especially when OGC’s sales have been growing exponentially for over a decade. Managing this kind of growth responsibly becomes a worthy achievement.

Haworth is a sharp entrepreneur whose experience greatly overshadows his young age. He’s managed operations at the Portland warehouse for over six years and is also a partial owner of the cooperatively minded OGC. “Our financial success enables us to push our own agendas of sustainability,” Haworth explains. “It also allows us to be creative; providing our community network and OGC employees benefits and services that aren’t normally part of a conventional business model.”

These services include the distribution of high-quality, in-season produce, picked and delivered at peak ripeness and purchased direct from growers (See page 6) implementing sustainability practices as well as the use of wind energy and biodiesel, composting, reusing and recycling; and developing progressive employment policies which seek to “Retain, Reward, Recruit, and Retire” stellar employees through exceptional benefits. Equity is priority at OGC, where employees are paid at or above
The link from farm to fork

Market for similar jobs.

“What we do, promoting and supporting organic agriculture, is unique and progressive. How we do what we do has not been so different from the other guys. We want to focus more on how to be truly sustainable and do more with less as we grow.” To the credit of everyone at OGC, this how-to intention has translated into some remarkable actions and accomplishments for the company.

Supporting integration

Among the many progressive policies and practices at OGC is a “sustaining” membership to the Oregon Natural Step Network. Founded by a Swedish oncolologist in 1989 to address systematic causes of environmental problems, The Oregon Natural Step Network organization (www.ornsn.org) promotes the adoption and application of four basic principles related to social and environmental sustainability. These principles address the reduction of consumption, waste, and destruction, while supporting the needs of all people worldwide. The Natural Step is internationally recognized as a leading verification for sustainable business practices and, as Haworth puts it, “provides a tangible framework that can be used to determine how activities are contributing to sustainability”.

Haworth and OGC set up a Natural Step summit at the World Forestry Center in Portland to discuss sustainability as it relates to the expansion of OGC’s Portland warehouse. Haworth brought a diverse array of contractors (electrical, refrigeration, builders), county planners, OGC staff members, and Natural Step specialists together to explore concepts and practices in sustainability. “Our society often isolates people in its approach to development. We’re trying to figure out how to best integrate the planning and development process with community efforts toward sustainability.”

Another effort towards this end was the OGC sponsored a “Sustainability Summit,” held in Portland on March 12, 2005. The Summit included 150 growers, retailers, wholesalers, home delivery groups, and community organizations from Oregon, Washington, California, Arizona, and Mexico. This gathering presented and encouraged strategies for creating a more sustainable produce industry and inspired a diversity of on-going efforts across the west.

This year, OGC’s main focus is managing its growth. With a 30 percent annual growth rate, they are keeping busy refining activities for increased stability, success, and sustainability in the demanding world of interstate commerce.

For information on OGC’s sustainability efforts contact Natalie Reitman-White, OGC intern, (541) 461-6458, nwhite@darkwing.uoregon.edu, or David Lively, OGC’s Marketing Director, (541) 689-5320; dlively@organicgrown.com. Visit www.organicgrown.com.

OGC’s Chris Petrick filling up an OGC truck with B20 bio-diesel at the 17th and Holgate pump in Portland. After filling up he went as an OGC business representative to the state capital to lobby with SeQuential for the use of bio-fuels in Oregon.
**The beneficial bug that shapes organics**

**BY ANDY PARKER**

Ladybugs are highly beneficial insects that eat multiple times their weight in bugs everyday. They are also a well-loved and appealing icon of organics.

This love of productive and beneficial work, combined with a growing demand for high-quality, locally grown produce inspired the Organic Grown Company (OGC) to develop the Ladybug brand of farm direct produce.

Ladybug produce is organic, certified, and regionally grown by 37 organic farmers. Some growers like Foundhorn Gardens, Fir Oak Farm and Winter Green Farm, were among the first certified by Oregon Tilth. This expertise and familiarity with organic production is paramount to the Ladybug goal of purveying supreme quality organic fruits and vegetables.

**Cultivating cooperation**

Parallel to the original intent of OGC, Ladybug was created to improve access to markets for local and regional growers. This access is fostered through intricate collaboration and cooperation, as member farms and fellow marketers help plan each year’s production. A pro-active approach ensures less competition among growers, while optimizing market supply and product quality. Cooperation has been a strategy of OGC since the very first season. “We did not want to produce crops that would be sold for less than the cost of production,” says David Lively, OGC Marketing Director. “At the same time, we wanted to make sure the market was supplied to a degree that it could successfully grow.”

Initially, OGC products were sold under individual farm names. Later, as national markets developed for crops like blueberries, winter squash, beets, and potatoes, OGC decided a unified label would improve buyer and consumer awareness across venues less familiar with organic farming and certification. “From the start, all Ladybug produce has been produced by small to medium scale certified organic farms across the Pacific Northwest. While we push the unity of the brand, we also continue to represent the specific growers who produce for Ladybug,” Lively explains. “Nationally, Ladybug is recognized as a high quality brand that doesn’t require grower differentiation.”

OGC maintains a strong sense of loyalty with choice producers, seeking the same in return. “We look to establish relationships with growers committed first and foremost to the development of their crop marketing through OGC,” states the Ladybug declaration. “While OGC maintains the ability to interact with growers through numerous marketing arrangements, over time we have identified which types of relationships prove most rewarding and profitable for growers and OGC, and will be committing resources to working with vendors who can help us build our program toward the type of success we have identified as mutually beneficial.” This intention of mutual benefit is what distinguishes the OGC from other conventional business models (See page 4). But it’s not just strategy that distinguishes Ladybug produce. “It’s the real deal; great food and farms, baby,” says Lively.

Ladybug brand produce embodies four primary attributes: freshness, ripeness, flavor and localized production. Since the OGC is close to many organic farms, produce can be harvested at peak ripeness and shipped directly. This freshness and ripeness, com-

**“It’s the real deal; great food and farms, baby.”**

Continued on page 18
A hummingbird passed by the fire’s edge and recognized the danger. She flew to a nearby lake, picked up water with her bill, and flew by them, she said only, “I am doing something.” She flew to a nearby lake, picked up water with her bill, and dropped water drops over and over again, dropping water drops over and over again, until she was covered in water. And so she went, flying from the lake to the fire and back again, dropping water drops over and over and over. The other animals of the forest marveled at the influence he could soon exert. I feared the inspector would scrutinize our family farm with white rubber gloves and a gloomy bitterness. Boy, was I wrong. The inspector was courteous, professional, efficient, knowledgeable and lived up to OTCO’s sterling reputation for quality.

I quickly realized that the inspector was not there to judge my family’s farm or deny our organic certification. Rather, he was there to carefully observe our operation and help us work towards organic certification.

He asked me questions about our farm and I asked him questions about his work. After hearing a few inspection stories full of adventure and fresh vegetables, I was hooked. The experience inspired me to become Oregon Tilth’s newest farm inspector.

Now that I work for Oregon Tilth, I look forward to visiting more than 100 farms in 2006 and will surely collect some interesting inspection stories of my own. Veteran inspector and interim Executive Director, John Foster, has inspected more than 700 organic operations in the last eleven years. Foster’s most memorable inspection was of a 3000-acre organic wheat farm in the southwest. At sunset, atop a mesa, overlooking fields of wheat, Foster was inspired by the farmer’s commitment to plant around an ancient stone mound that had been used by Native Americans for thousands of years. Foster said, “It was certainly meaningful.”

Another one of my favorite inspection stories was told to me by OTCO reviewer/inspector John Stalley. His mission was to inspect a 1.4 million acre ranch on a remote isle in the Aleutian Islands. To get to the inspection, Stalley flew to Dutch Harbor, Alaska, one of the busiest ports in the United States. Fog socked in the harbor and no pilot would fly to the inspection site. Stalley had to wait two weeks in the rowdy fishing port before finally finding a boat that would take him. They left at midnight when seas were calm enough, and arrived at the island by 8 a.m. for the inspection. On the way back to Dutch Harbor, waves broke over the top of the boat, water rushed down both sides of the cabin windows, and the captain gave an impromptu lecture on life rafts and survival suits. Of the six people on board, only Stalley and the captain didn’t get seasick. “I might hold out for a plane next time.” he said.

For swashbuckling souls who crave adventure in exotic ports, the life of an organic farm inspector might sound appealing. But most inspections are closer to home. In fact, more than 60 percent of OTCO farm inspections are in Oregon. Report writing is the meat and potatoes of an inspector’s job. Each hour spent on a farm translates to at least an hour of report writing back at the office.

To get a better sense of how to become an inspector, ask one, or contact the Independent Organic Inspector Association (www.ioia.com). Don’t hesitate to swap a story or two at your next annual inspection because, hey, you never know how a few stories could change your life.
Until just a few generations ago, saving seeds was something almost everyone knew how to do. It was as much a part of life as eating and raising children. A vast diversity of agricultural seeds were grown and saved again and again, passed from mother to daughter and all around the community, carried in the pockets of travelers and traded for other species, different varieties, new kinds of food for next year’s table.

In the last two centuries, seeds have become another form of capital—to be owned, manipulated and profited from, rather than stewarded and shared for the benefit of all. Now most farmers and gardeners get their seeds from seed companies and government agencies. Many traditional
Organizing a successful seed swap

varieties have been patented by corporations and profit-minded individual growers.

However, most organic seed growers agree that the best varieties are always those grown locally, recently and with specific bioregional conditions in mind. Each bioregion, farm and small garden plot will have its own unique circumstances and will produce the seeds which do the best in that micro-climate.

Fortunately, seed saving has managed to keep a few strongholds in the hearts and gardens of the people. For example, Seed Savers Exchange (SSE) is an Iowa-based organization boasting 8,000 members who work together to keep traditional heirloom varieties from extinction and to develop new strains for the future. SSE lists over 11,000 varieties of garden vegetables in their annual yearbook, hosts an annual gathering and offers a public online catalog. Several other non-profit organizations also access and distribute seed with the express intent of protecting and perpetuating public domain varieties. These include Native Seeds/SEARCH in Arizona, BASIL in Berkeley, Peace Seeds in Oregon and Seeds of Diversity in Canada. Through facilitating the exchange of seeds and information, these projects mediate a flow of genetic resources into the hands of organic gardeners like you and me and enable us to participate in conservation while growing lush, diverse gardens at home.

Seed stewardship can take on many forms, from actually growing and saving seeds to making important connections between community members and the seeds they keep.

neighborhood this spring. Anyone can organize a seed swap with some simple resources and just a few hours. Here’s how:

First, decide whether to work alone or in a group. Two or three people is plenty. For a single person, the process takes about 20 hours, stretched out over several months. Take a minute to jot down goals. This may include short-term incentives like, “Get free seeds for my garden,” or long-term goals like, “Increase the food security and genetic diversity of my bioregion.”

Now find out if anyone else around you is doing similar work—striving toward similar goals. A local university is a good place to start. Make a list of contacts. Visit garden centers. Look online and ask around for local seed-savers. There may already be established seed exchanges nearby.

Establish a date and place for the event several months in advance. Possible sites include schools, churches, bookstores, parks, community centers and private homes. Most places will donate the space for free and many will provide tables, chairs and even audio/visual equipment.

Make a list of what you will need for the swap, such as tables, an outdoor shelter, transportation, photocopies, volunteers to help set-up and telephone and internet access for promoting the event. If you circulate this list with a flyer for the event, you will probably be able to get many things donated. You may need to make a nominal investment for photocopying and extra seed envelopes; this

Continued on page 18
What does English literature have to do with organic gardening? Thanks to the B-Street Project, students in the new Environmental Studies program at Pacific University are finding out.

The B-Street Sustainability Project is a new Oregon Tilth chapter and a product of a partnership between Pacific University and Forest Grove community members. The Project integrates classroom learning with complementary out-of-classroom experiences by involving students in the development of a demonstration farm. The farm serves as an outdoor laboratory that provides opportunities for students to learn about organic gardening practices, educational outreach, policy development and sustainable community and housing design. “The B-Street Project offers a terrific opportunity for students to fulfill the internship requirement of their Environmental Studies major,” says Deke Gunderson, head of the Environmental Science Department at Pacific University. While most participating students are currently from the natural sciences, students in the arts, humanities and social sciences have a role to play as well. Though it has been less than a year since its conception, the site already draws from 5-20 students every Saturday morning at nine to work alongside faculty and community members.

The site is a three-acre Metro-owned property along Gales Creek, about a mile from the university. Its features include a small house, a one acre field, a small orchard and a native riparian area. Using permaculture design principles, students, faculty and community members are developing an outdoor kitchen/picnic area, a research garden, a market garden, integrated domestic animal housing, a native plants nursery, as well as restoring native habitat. Future plans include designing and planting edible landscaping around the house and installing a rainwater harvesting and grey-water system.

Support for the project comes from many sources. Along with private donations, funds for training and infrastructure were provided by a grant to the Pacific University Humanitarian Center from Learn and Serve America through Oregon Campus Compact. Charlie Graham of Flamingo Ridge, a local organic farm, donated tomato transplants and irrigation equipment. The city of Forest Grove has donated picnic tables. Other donations include lumber, compost, and gravel for building structures, garden beds and pathways.

“Right now one of our major efforts is to institutionalize biomass recycling systems at the university, such as composting food waste from the kitchens and grass clippings from landscaping services,” says Terry O’Day, art professor and B-Street Project director. “The soil in the gardening area is completely depleted from years of overgrazing and we see these materials as essential in helping to restore fertility to the soil.” Other sources of organic material are city leaves and chipped wood, both of which are deposited at the site by city workers for distribution to the garden beds and paths. Chicken tractors are also in use to mow weeds as well as contribute fertility. While the first season’s produce included melons, tomatoes and potatoes, the emphasis for the first couple of years will be to improve the worn out soil rather than to produce food. Students are getting a chance to practice soil testing and to learn about the role of cover crops, organic mulches, and animal manures in restoring soil life and fertility.

Students are also working on individual research projects related to their areas of interest. In addition to the expected science applications, students are devel-
The B-Street Project in Forest Grove

Developing relationships with the local K-12 schools in order to establish the site as an educational field-trip destination, creating publicity materials (web site, brochures etc.) and even making a documentary film about the project. “I’m so excited to be able to combine my interests in community service, health and nutrition and education through my work on this project,” says Madeline Maldonado, a student who is working at the site through her Peace and Conflict Studies class.

In addition to classroom participants, 20 members of the Students for Environmental Awareness club will volunteer time weekly to various projects on the site such as invasive species removal, planting native species along the creek and building owl houses. Efforts are underway to bring environmental activist and singer Emily Richards to campus for Earth Day to help raise awareness of and participation in the project.

Beyond providing a site for experiential learning activities, the project seeks to link community members who wish to improve their eating habits to sources that provide locally grown organic food. As part of this effort, B-Street is partnering with Adelante Mujeres, an organization dedicated to the holistic education and empowerment of low-income Latina women and their families and to helping these families attain economic security through the development of small businesses. Many of these families have agricultural experience and want to start organic market farms. The B-Street Project has set aside half of the gardening area (about half an acre) as a business incubator for this group. Greg Shipp, a local landscape contractor with over 30 years of organic gardening experience, is teaching organic growing techniques to the Adelantes members who have an allotment at the site. “I’m having the most fun I’ve had in years working with this group. They are eager to learn the techniques, and the produce they grow will be a big benefit to the community” says Greg. After a few years of practice at B-Street, these members will move on to start their own businesses, leaving space for new members to take their place at the project site. The organization already has been contacted by local landowners who are interested in supporting the development of environmentally sensitive, local food production by leasing their land to graduates of the B-Street program. “This is the kind of collaboration we all dream about; building a community around growing healthy food, providing training and access to land to those who have the skill and desire, but few economic resources, bringing diverse groups of people together…for the good of all.” says Bridget Cooke, Adelante Mujeres Executive Director.

In addition to accessing information about where to buy locally grown food, community members who visit the site will be able to buy locally adapted vegetable transplants at the correct time for planting in the Forest Grove area, as well as see demonstrations on soil preparation, planting, pruning, edible landscaping, food preserving, cheese making and keeping backyard chickens and bees. Plans are also in the works for harvest festivals and bringing-your-own-apples cider making events. The hope is that parents and their children will use the picnic area and enjoy the site on a regular basis. These gatherings should serve to build strong connections between community members.

And the English class mentioned at the beginning of the article? Environmental Studies students take an Environmental Literature class taught by Brent Johnson in which they discuss readings by Thoreau, Emerson, Leopold and Muir among others. These readings give students a historical perspective on the human relationship to place and environment and serve as a foundation on which to build their own thoughts about the choices they make as they go forward into their careers. By planting garlic, building an owl house or giving a tour to a group of kids, college students give meaning to their classroom experience and make a positive impact on their community.

Terry O’Day teaches ceramics and jewelry at Pacific University. She and her husband Steve are certified permaculturists, who together are directing the B-Street Project. They live in Forest Grove and are raising three children.
Small farmers finally get some backup
Ag - OSU Extension Service is adding five agents
who’ll share their know-how and advice

Oregon State Extension Agent Nick Andrews; soon out standing in your field.

By JIM KADERA
Thursday, December 29, 2005.

Oregon State University Extension Service is plowing more money for education into a long neglected field – small farms.

OSU is hiring five extension agents who will specialize in advising and teaching operators of small farms and ranches better ways to grow crops, raise livestock and market them.

Agriculture leaders say keeping small farms profitable will reduce pressure to subdivide or otherwise develop the land.

The most recent census completed in 2002 by Oregon Agricultural Statistics Service found 27,209 farms and ranches statewide from 1 to 69 acres, about two-thirds of the 40,033 farms. Most of the small farms – 15,628 – were 10 to 49 acres.

Throughout its history, OSU Extension Service has emphasized research and education for operators of larger farms who wholesale most of their output to food processors, grocery chains and other big-volume buyers. The university has been criticized for responding inadequately to increasing consumer interest in organic fruits, vegetables and other food.

Delbert Hemphill, chairman of the extension service’s North Willamette Research and Extension Center in Aurora, said he and other OSU faculty members lobbied for eight years to hire small farms agents.

Before the improving Oregon economy allowed the 2005 Legislature to increase extension service funding, Garry Stephenson was the only small farms specialist. And most of his knowledge is in livestock rather than crops.

Based in Corvallis, Stephenson is leader of the new small farms agents team, which includes full- and part-time agents.

John Belton, a Sandy-area woodland owner and chairman of the Clackamas County Extension advisory committee, said knowledge spread by the agents can help offset mounting pressure to develop rural land as a result of Measure 37.

Oregon voters in 2004 approved Measure 37, which allows some landowners to seek compensation or a waiver of restrictions if land-use rules have curbed development of their property. A judge’s ruling that the measure is unconstitutional will be considered next month by the state Supreme Court.

“Measure 37 is so divisive, even in the farming community,” Belton said. “It has become quite clear that these people (small farmers) need all the help they can get to make a financial go of it.”

Stephenson gave an example of help needed: “A small family beef farm in Clackamas County no longer could compete in the wholesale market. I suggested they change to hormone- and antibiotic-free beef for high-end restaurants, alternative groceries and farmer markets. They did and found a successful niche.”

Stephenson estimated the extension service will use $350,000 to $400,000 in the current biennium for salaries and support for the five new agents. An agent has been hired for the northern Willamette Valley, southern Willamette Valley and central Oregon Coast regions. The remaining positions to be filled are set in southwest and Central Oregon.

Stephenson said he hopes for money in the next biennium to put one agent each in Eastern Oregon and the central Willamette Valley, which includes Marion, Polk and Yamhill counties. Eastern Oregon is home to an increasing number of small-scale farmers and ranchers, he said.

Nick Andrews began work Monday as the full-time north Willamette agent based in Aurora. Formerly employed by Oregon Tilth in Salem, Andrews has extensive education and experience in conventional and organic horticulture.

Jim Bronec, who grows organic squash and pumpkins on 50 acres near Canby, lauded the hiring.

“Small farms need someone who can provide vital information,” Bronec said. “I’ve known Nick since he worked for Oregon Tilth. He’s very knowledgeable about soil fertility.”

© 2005, The Oregonian, all rights reserved. Reprinted by permission.
Farms that help the wild stay healthy

What follows is a KBOO interview with Jo Ann Baumgartner of the Wild Farm Alliance. The Alliance was created by a national group of wild-lands proponents and ecological farming advocates who share a common concern for the land and all its inhabitants. Also in the discussion is Tim Franklin, the ranch manager of the Yale Creek Ranch in southern Oregon. Tim will give perspective on what it’s like to be a rancher promoting biodiversity.

KBOO – We are talking about how organic farmers and ranchers can move into the un-stereotypical role as advocates for the conservation, restoration and preservation of biodiversity. There’s a booklet, about 30 pages long, called Biodiversity Conservation: An Organic Farmers Guide. Jo Ann, tell us what the Guide is and why it was created.

JO ANN – The Guide was created because the National Organic Program (NOP) rule requires biodiversity conservation. The Guide goes through about 50 different practices that farmers can do to comply with the rule. A few years ago the Independent Organic Inspector’s Association, a major group that trains organic inspectors, came to us and said, “Did you realize that the organic rule actually requires biodiversity conservation, and could we help them train inspectors?” So we put together a committee of organic farmers, certifiers and conservationists and came up with this guide that you can download from our web site; wildfarmalliance.org. That committee of experts helped us develop a set of biodiversity inspection questions that we took to the national guiding body, the National Organic Standards Board and they amended their model organic inspection forms, to include biodiversity into the inspection process.

KBOO – What are some of the key concepts or practices that a farmer or rancher would apply if they wanted to comply with aspects of the NOP related to this? It sounds like what you are talking about is a step beyond what is mandated.

JO ANN – Biodiversity conservation is mandated in the rule. There always have been some farmers that have been doing a really good job and some that just didn’t know what they were doing wrong and what they could do better. This guide will help bring the whole level of knowledge up in the organic industry. As far as practices; there is everything from farmers who have put up bird boxes to attract rodent eating birds, to providing habitat in farms in the form of hedgerows. Farmers supporting predatory insects and pollinators, to restoring riverine habitat that keeps our waters clean. The riverine habitats also serve as wildlife movement corridors.

Some farmers are even taking out marginal land, such as low, wet areas that were wetland and restoring it back to its natural state. This helps with flood protection and ground water recharge. These are just a few of the many practices.

KBOO – Tim is the ranch manager for the Yale Creek Ranch located at the confluence of Yale creek and the Little Applegate River. Tim, you have 85 acres of woodlands, pasture and gardens. You raise grass-fed cattle and sheep. You have chickens, you produce flowers, perennials for landscaping, fresh vegetables and you also supply some seed companies. Which is it more, a farm or a ranch?

TIM – Acreage-wise it’s more of a ranch. There’s more pasture land than cropland.

KBOO – So you are implementing these practices down on the ranch?

TIM – Many of them, we are.

KBOO – Most of people’s criticisms of grazing on public land address the riparian zone, or the wet area around streams. What are you doing to promote or conserve biodiversity on the riparian zones of your ranch?

TIM – We have fenced all the streamside areas where we have active pastures and we limit or exclude livestock access to those areas, unless we are using livestock to help control some of the exotic vegetation. Beyond that perimeter fencing, in our pasture we have cross fenced to create a rotational grazing system, where we move livestock in

Continued on page 28
Take that you dirty rat!
Rodent monitoring, prevention and control

By Susan W. Clark

From those precious seeds you’ve saved, to firewood and boxes of stored apples and winter squash, you may be giving rodents everything they need: a place to live, shelter and food to eat. Rodents are nocturnal, so our sleep pattern gives them the long night to scurry through the house.

The three most invasive species of rodents are commensal rodents, those that have spent centuries co-evolving with humans. They are the Norway rat (Rattus norvegicus), the roof rat (Rattus rattus) and the house mouse (Mus musculus). In contrast, native rodents tend to be much less trouble.

Commensal rodents contaminate human and livestock food with their urine and feces, can start fires by chewing on electrical wires and destroy valuable possessions by gnawing. Worse, these rodents help spread a long list of diseases, including rabies, typhoid, dysentery and plague.

The house mouse is the most common rodent. They especially like grain products and will feed through the night. This mouse is a great climber, but has a home range of only 10 to 30 feet. They are nervous and like to have cover, so their runs are often behind furniture.

Roof rats are also excellent climbers and may make their presence known by the noise of their chewing in your walls and attic. They prefer fruit, but will eat almost anything. Roof rats may range 50 yards and prefer to travel on branches and power lines off the ground. Traps need to be left in place for at least a week as these rats are wary of new things and will avoid them for several days.

Norway rats are the largest and most aggressive of rodents. Excellent swimmers, they are found in sewers and can enter houses by coming up the toilet pipes. They also are great diggers and often excavate along building foundations. This rat loves meat. Peanut butter, however, works well as bait, as it does for the other commensal rodents.

Sanitation

Sanitation includes preventing rodent access to the things they need to live: food, water and shelter. Remove piles of waste lumber, abandoned appliances and other objects they can hide under. Stacked firewood gives great shelter to rodents. Keep the wood piles active.

Pet and wild bird food needs to be stored in rodent-proof containers and trash cans indoors or out should be tightly covered. Fallen fruit left under trees is a great picnic for rats. Look at your barn, garage and closets for stored items that could be removed.

Exclusion

Exclusion poses a challenge, since mice can squeeze through a quarter inch opening, and young rats only need twice that. If a pencil fits in an opening, a mouse can too. Rodent proof materials include sheet metal, hardware cloth, cement mortar (with broken glass to deter tunneling through the hole before the cement hardens), brick, concrete block, glass and wood, but only if it presents no edge for gnawing.

Stuf-fit is a new copper mesh product designed to provide a hole-filling material that rodents can’t chew. It is designed to be difficult to pull out of a hole and can be tacked in place. It is available from Cooper Seeds online and they have an encyclopedic array of other control mechanisms.

Baiting and trapping

Unless you are very lucky and obsessively tidy, you will probably have to add a killing mechanism to your rodent control program. These animals breed so actively that an established population will be hard to get rid of just by sanitation and exclusion. Obviously you have to place traps where rodents will be. A safe way to determine where to place traps is to sprinkle baby powder where you suspect rodent activity, then check the following morning for tracks. Live trapping and releasing commensal rodents is not recommended, since they will either return to your home, or find their way to someone else’s.

Better mousetraps

Since poisons are not allowed for organic operations, the best control programs will employ diversity and persistence.

Diversity is just what you’ll find when you are ready to move beyond little snap mousetraps. Human inventiveness applied to rodent control has resulted in a proliferation of types and sizes of traps. They fall into four types: snap traps, glue board traps, bait stations and single or multi-catch live traps.

Examine a variety of traps before you buy, as your preference for dealing with live or dead rodents will be a major factor in whether you will use them.

Multi-mouse and rat traps come in metal and plastic and can attract and hold many individuals. Unless you use poisons, you will need to submerge the trap in water to kill the rodents.

Continued on page 27
Autumn Olive, a new high end treat

By Rick Valley

I have always been interested in new foods. The idea that humanity is over-dependent on a very limited number of important crop plants gave me permission to get serious about my interest. I have learned to love plants which are tough enough to survive on their own with little care. Autumn Olive is one of my favorites. Eleagnus umbellata, is a nitrogen-fixing shrub from Eurasia which is related to the North American Shepherdia, which includes Shepherdia occidentalis, Russet Buffalo Berry or Soapalallie (Chinook for soap berry, a description of the taste). Like many in the Eleagnus family, Autumn Olive has edible fruit and this one is extra rich in lycopenes, antioxidants first found in wolf berry and tomato. The berries follow a bloom of sweet-smelling, creamy yellow flowers which bees enjoy. This shrub has a silvery sheen to the bark and the underside of the leaves. The fruits are olive-shaped, up to about nine millimeters in length and a bright orange-red with a slight gold sheen sporting a single seed. I've been told the seeds are tasty and nutritious but I've not yet experimented with them.

Any nitrogen-fixing shrub with bird bite-sized fruits, that can grow on poor soil with little water, is probably a great candidate for listing as an "invasive species" somewhere. Fortunately here in the Northwest Autumn Olive does not seed near so readily as Scots Broom.

In the Midwest it is a different story. I have seen acres of sandy old fields covered with solid stands of Autumn Olive. Some states have declared Autumn Olive a noxious weed, especially since wild plants tend to be selected towards thorniness. This ability to fix nitrogen means that like Scots Broom, Autumn Olive can benefit other plants around it.

Black Walnut inter-planted with Autumn Olive has been found to grow faster than those plantings without Autumn Olive. I notice Autumn Olive seems to benefit new bamboo plantings in open fields and I have seen it useful in establishing new hedgerows for habitat and windbreak. As I have found with all nitrogen-fixing plants I have tried, leafy Autumn Olive trimmings make a great addition to compost piles and are relished by browsing animals. The wood, although small in diameter, makes decent fuel.

The fruit

The fruit can be astringent and only selected strains get big and abundant enough to be easily picked.

Some supplemental water in August will greatly add to fruit size and taste in most dry Western Oregon summers. At the best, a good selection on a good year will have enough fruit on the branches that it is possible to strip the fruit off in handfuls if you don't mind crushing some and getting a few leaves in the mix. The flavor is a sweet-tart even in the soft, fully-ripe berries. Children usually take to the flavor right away; I developed a craving for them after eating them a few times, I even eat the under-ripe berries. Even so, I know very few adults who will pay the fruit much attention.

Olive meringue pie

In the tradition of popularizing new foods by starting with the high end market; here is how I made Autumn Olive Meringue Pie. I stripped the fruit as fast as I could off the bushes into a bucket tied to my belt. I separated out the worst of the sticks, leaves and bugs. Then I brought a saucepan, with just enough water to cover the bottom to boil and dumped the fruit in. I covered the pot, allowed it to boil a minute and then removed the cover and stirred and re-covered the pot, turned the heat down and left the pot on until the lid was hot to the touch, then turned the heat off. I got a bowl and a Foley food mill set and prepar,ed a pie crust.

I took the parboiled berries and in several batches, ran them through the food mill, which separated the pulp from the seeds quite easily. The resulting pulp was the color of tomato soup. To this I added sugar and beaten egg whites and used it for the filling of a pie shell. As it turned out, it was a normal looking meringue pie, browned egg whites on top, but the filling was a nice soft red-orange. It was readily approved and consumed by the dinner party when presented as dessert, without a snippet left over. I would say the amount of preparation labor, was no greater than using other fruit. Picking time depends on the crop; it was a good year so picking went quickly. As far as taste goes, it was as good as any meringue pie I've ever made, and the color added great novelty.

Where to get Autumn Olive:

• Hidden Springs Nursery, Tennessee has selections “Cardinal Strain” seedlings are better than random seedlings.
• Lawyer Nursery, Plains, MT, and Western WA., has wholesale seedlings.
• Burnt Ridge Nursery, Onalaska WA.
• Forest Farm, Williams, OR.
• Raintree Nursery, Morton, WA.

Rick Valley holds the Land Steward position at Lost Valley as well as managing his landscaping business and teaching permaculture design courses.
Putting “Community” back into CSA

By Rachel Airmet

I was recently at a direct-marketing conference sponsored by Rural Roots in southern Idaho. When Community Supported Agriculture (CSA) was mentioned as one of many possible direct marketing strategies for small farmers, I was disappo [snipped]

Sharing the Harvest: A Guide to Community-Supported Agriculture

Before we conclude that, out west at least, CSA is a promising marketing strategy but little else, it seems worth taking a look at one of the classic books about CSA: Sharing the Harvest: A Guide to Community Supported Agriculture, by Elizabeth Henderson with Robyn Van En. Full of anecdotes and specific examples from farms around the country and abroad, there is inspiration—and practical advice on turning inspiration into reality—on every page.

This book was first published in 1999, so some of the information is outdated. Undoubtedly many of the farms profiled have changed their programs in many ways. But dated examples can still prove inspiring and useful.

Robyn Van En (1949-1997) was the founder of Indian Line Farm, the first CSA in the United States. She was working on this book when she suffered an untimely death from asthma. Elizabeth Henderson who has been involved in CSA since 1989, took over the project, sorted through Robyn’s work, added extensive new information and came out with a stellar finished product.

Henderson’s information is based on several rather informal studies. She studied hundreds of brochures and newsletters from CSA farms that Robyn solicited before she died. She uses a master’s thesis written in 1995 by Tim Laird extensively and a few other studies to a lesser degree. The strength of the book lies in its huge number of anecdotes and examples. She includes numerous black-and-white photos, long excerpts from newsletters, even some farmer-penned poetry.

One possible definition of a “community farm” as opposed to a “subscription farm” is that a community farm exists solely to serve its members and divides all of its produce among its members. Henderson estimates that maybe 25 percent of CSAs can be called community farms, which seems optimistic to me. But even while retaining other markets and not committing themselves exclusively to becoming a “community farm,” most CSA farms could take some steps toward increasing the community aspect of their program.

Henderson gives especially good treatment to the issues of nurturing a solid core group and involving members in the farm work. These are both ways to bring back a strong sense that your CSA is a true “community” farm, without having to involve every single member. These measures, if done right, could both save your farm money and make your food available to more lower income families.

Establishing a core group can take some of the burden off a farmer’s shoulders in areas not directly related to production, such as record-keeping and distribution. Keeping strong contact with at least a core group of members can also keep you in touch with what your members want from the farm—as far as quantity, quality, logistics and involvement—and thus help you keep your retention rates high.

Involving members in the actual farm work may seem like a frightening prospect to farmers who are used to having tight control over their labor. You may have to make a bit of a sacrifice in the area of efficiency, but keep in mind that working members won’t need to be compensated at the same rate you would compensate hourly employees. Members can work a few hours a week in exchange for a reduction in their share price. All sorts of arrangements are possible, from requiring one day of work a year from each member to providing a limited number of “worker shares” where a member gets a “free” share in exchange for one regular four-hour work shift a week.

According to one study, Henderson reports that only 22 percent of farms required work from their members. Among Oregon CSAs, I would be surprised if I found even a few farms that required work of their members.

Letting some members work in exchange for part of the share price not only can reduce your labor needs from other sources, but it also changes the demograph-
Sharing the work as well as the harvest

ic of who can afford to join your CSA. Some potential members might be time-rich and money-short. Not all members will want to get involved in farm work, but some definitely will. The members that volunteer for a working share option will be a self-selected group—hopefully you won’t be trying to make people work who don’t want to be there. Henderson emphasizes the need to have the details of a worker share option clearly organized and clearly spelled out in the beginning. It should feel like a contractual obligation of mutual benefit, not an opportunity to “volunteer.”

These chapters about member involvement are not only full of great practical advice; at times, they are also incredibly moving. Farmers can tend to get lost in the endless amount of daily work. Reading just these chapters from Henderson’s book might remind you why you got into farming in the first place.

It is interesting to compare Henderson’s attitude toward members doing farm work with her attitude toward farm festivals. She doesn’t just give ideas for successful festivals, but discusses what it means to have a festival. Is it really a purposeful gathering of a community united for a real reason, or just a stab at nostalgia; what we think a “harvest festival” ought to be? One question you might ask yourself: who’s organizing the festival? Is the farmer more or less forcing it on its members? Is it something the members really want to be involved in? If so, why not turn over the organizing of festivals to the members who care? Maybe members don’t want just a harvest party, but would rather gather for an annual pea pick, pesto-making party or an in-town potluck? You will never know unless you cultivate strong enough ties with your community of members—or at least a subset of them.

Henderson’s book is full of examples and insights on every aspect of CSA. In her money chapters, she includes several sample budgets from farms of different scale. She also reprints charts showing amounts planted and yielded from a few different farms. These chapters will be especially useful for farmers planning to produce for a CSA for the first time.

This book is a little difficult to read straight through—but it makes for great browsing. Whether you are new to the idea of CSA, interested in the general arc of the movement, or want to reconsider some specific aspect of your already established CSA, you can turn directly to the section that applies to you. Henderson tends to use the same farms in several different spots in the book, which can be annoying when attempting a straight read-through, but this book is great for picking up and reading a chapter or two as it applies to your situation.

You may well find that the more you read, the more you want to read.

Rachel Airmet is moving up to Chelan, WA to start a CSA on an old family orchard.

The OMRI 2006 Product List now available

The Organic Materials Review Institute (OMRI) has released the 2006 edition of its directory of OMRI Listed™ products. The OMRI Products List, as it is now called, includes the names of over 1300 products suitable for use in organic production, making it the largest edition ever.

OMRI staff evaluates each product appearing on the list for compliance with the National Organic Program (NOP) Rule for use in organic production and food processing. The input products and ingredients in the OMRI Products List are for use by certified organic growers and other operators working with the NOP Rule.

“The OMRI Products List helps our clients and me wade through the ever increasing sea of organic inputs, to locate the specific formulations that are compliant,” explains Erich Bremer, supervisor of the Organic Certification Program at the New Jersey Department of Agriculture.

For the first time, the 2006 edition of the List highlights products that are also certified organic. The new program allows users to quickly find products that are both certified organic and OMRI Listed™.

“Our hope is that potential users will now be able to choose not only products consistent with the NOP regulations, but also support other organic producers,” says Dave DeCou, OMRI executive director, about the new feature of the publication.

The 128-page, soft cover volume is supplemented quarterly and is priced at $20. OMRI subscriptions start at $50 and include the companion list, the OMRI Generic Materials List and quarterly newsletter. The online version of The OMRI Products List is available for free at www.omri.org.

Companies wishing to have their products considered for inclusion on the Products List can visit www.omri.org/subscriptions. It’s available for purchase, or through a subscription.
Step by step seed swap setup

Continued from page 9

Money can be recovered later by collecting donations at the seed swap. At past events, the donation jar has yielded anywhere from $45 to $300.

Invite one or two local scholars and professionals as guest speakers or workshop instructors. Speakers might be university students or professors, landscape designers, farmers, authors or a vaudeville troupe doing puppet shows about seed saving. Also, invite activist groups or garden clubs to set up informational tables.

Many people will bring seeds to the swap, but others will come empty handed. Sequester seed donations from local growers and seed companies in advance so there is surplus at the event. Send out a letter at least several weeks in advance, telling them what you want to do and why. Stash the donations in a cool, dark, dry place until the day of the swap.

Make a flyer and post it around town about three weeks before the event, and again the week before. To reach a wider variety of people, write a press release and send it to local media like radio stations, newspapers, and any weekly tabloids.

The day of the swap, arrive early and lay out the donated seeds. It helps to make small signs to help organize them by plant family, so people know where to look and where to put the seeds they bring. Provide empty envelopes for people to stash small quantities of seed. Junk mail envelopes work great—seal them, cut them in half, and you have two little envelopes which can be labeled, filled with seed and folded closed.

Ladybug brand defines the organic produce market

Continued from page 6

bined with farmers that seek flavorful plant varieties, means optimal produce on the racks of your local grocery. Ladybug growers operate small to medium sized family farms throughout the region and grow varieties that prosper in our maritime climate. “The regional nature of Ladybug allows us to locate production in areas most likely to prove successful,” Lively explains. “For instance, most greens are produced on farms near our warehouses, where they spend little time on the road between farm and coolers.” Nightshades and melons are produced in warmer areas, while other crops, like onions, are produced where weed pressure is minimal.

Each box of greens, roots, alliums, fruits states, “Ladybug represents family-owned and operated organic farms located across the Pacific Northwest. Operating in a spirit of cooperation, our farms plan the production of nearly 100 fruit and vegetable crops each year. We take pride in the quality of our crops and our role in creating environmentally-conscious agriculture.”

What’s in store for the future of Ladybug? “More medium size farms, increasing volume of the brand at a percent greater than our own growth,” says Lively. “We’re looking forward to increasing sales to western and eastern markets.”

The Ladybug brand will surely continue enhancing markets and agriculture across the country. As David Lively puts it, “OGC and growers do the work — planning, producing, packing, cooling, storing and transporting — all the customer has to do is look for the BUG!”

As people arrive, direct them toward the tables and ask them to label their donations with the species, variety, date of harvest and any other pertinent information. Once a critical mass of people have arrived, initiate a circle and have people give a short introduction about themselves and what they brought. This is also a great time to announce workshops or guest speakers, pass around a mailing list and point out the donation jar.

Encourage people not to take more than half of anything and to save seed from what they grow, so they can bring it back to the next seed swap. After the event, donate any surplus to a local seed bank or garden project, or store it until the next seed swap.

Once you’ve organized your first seed swap, you’ll likely see how easy it is and want to do it every year. If this doesn’t happen—if no one shows up or you feel like the whole thing was too much trouble, please feel free to contact me for pointers.

Reach out to the people who do show up and ask them to help you organize the next event. By working together we can overcome all kinds of obstacles.

Good luck and long live the seeds!


Heather Coburn lives on River’s Turn Organic Farm in Coburg, Oregon, where she practices permaculture, kinship gardening, and seed conservation. She is the author of the forthcoming Food Not Lawns, How to Turn your Yard into a Garden and your Neighborhood into a Community (Chelsea Green, Summer 2006). Read more of her work on www.foodnotlawns.com.

For more information on the Organically Grown Company and Ladybug produce visit www.organicgrown.com.
The Fourth Biennial Organic Seed Growers Conference

BY ANDREW RODMAN

What began in 2000 in Port Townsend, Washington as a meeting of 60 seed growers climaxed January 11 through 12th as the Fourth Biennial Organic Seed Growers Conference in Troutdale, Oregon. Organized by the Organic Seed Alliance, Oregon State University, Washington State University and the Center for Sustaining Agriculture and Natural Resources, the conference attracted over 200 seed growers, breeders, farmers, researchers and gardeners who braved the rainy gloom to gather in the foothills of the Columbia Gorge, at the 38-acre McMenamin’s Edgefield complex. They gathered together to exchange ideas, attend workshops, feast and drink.

In the ornate Blackberry Hall, conference participants were surrounded by florid artwork and serenaded by the muted quack of tree frogs while they took in panels on breeding regionally adapted heirlooms, seed economics, mitigating weather related risks, breeding for nutrition and understanding seed-borne diseases.

Alex Stone set up the Seed Resource Center across the complex, an incredible library of seed information. A demonstration tent was set up, displaying a variety of wet and dry seed extraction machinery which ran the gamut from tractor powered to hand cranked antique Chinese.

Some of the conference highlights included OMRI’s proposal to create an organic seed database, a plethora of research presentations, Dave Christensen’s story of Painted Mountain Corn; a high elevation, Continued on page 23

Organic seed, why bother?

It’s important for us to ask ourselves why we are involved in the organic seed movement. When I attend farm conferences around the country, I talk to organic farmers about organic seed and often hear “Why bother? I have my conventional seed, I don’t need organic seed.” Even seed companies, they like the idea of getting into organic seed, but why invest in the development when it’s not clear that farmers want to use organic seed? There was a rumor going around the farming community that the seed companies just wanted to sell more expensive seed, that that’s why they’re pushing this organic seed thing. I don’t think seed companies are getting rich over this. Along with the farmers and the seed companies, certifiers have been confused and frustrated over the seed rule. Why bother?

Organic seed is both symbolic and concretely important for the organic movement as a whole. Seed is an essential resource, a continually evolving natural, living resource. It works with us and we work with it. It changes the way we farm and we change it. Seed is diversity. There is an amazing diversity of plant types; colors, flavors, expressions. Essential qualities. If we as farmers and breeders are concerned about quality food, sustainability of our land and our resources, we have to care about the seed.

There are the ecological reasons. Think of the people in the Skagit and Willamette Valleys, where so much seed is produced.

Continued on page 24
Informed perspective

Dear Andrew,

I have so many things to say I hardly know where to begin. But that's the way it always is with every issue of In Good Tilth.

First: I love the new magazine format! Great decision, great articles, great layout, great editing!

Second: I want to publicly thank Andy Parker for his continued good work at Luscher Farm. Many of you don't know the history of how Luscher Farm came to be – a lunch with Yvonne Frost and me in 1997. I said: “Oregon Tilth needs an education center. I want to do this, and I'm not afraid to fail.” It took Yvonne less than one split second to say, “Go for it.”

Instead of looking around Salem where Tilth had just relocated, I started talking to the city government in my town (Lake Oswego). Without Yvonne, the board members faith in the project and Kim Gilmer at the City of Lake Oswego, there would be no Luscher Farm. But there is, and we can thank Andy for taking it from its incubation to what it is today. Hats off to Andy for all the hard work and long hours he has given to Luscher Farm!

Third: A few words about Evan Clendenin's sincere concern regarding Toby Hemmenway's article, “Urban or Rural Sustainability.” (October In Good Tilth) The majority of people seem to think rural is where it’s “at” in case of a meltdown (socially, politically, or energy-wise, etc). But Toby made an extremely valid point about the positives of living in a city. I did not take it as a put down on rural people. He came across as sincere. I, too, live in a rural area here in Illinois where I've lived most of my life. I am completely surrounded by conventional farmers. I was born on a dairy farm, and after owning this property for 32 years, I am considered a freak because I'm “or-GAN-ic,” as my neighbors snidely say. There is a small group of biodynamic/organic farmers within 45 minutes, but the truth is I can not count on my immediate neighbors in a crisis. Not because they “lack many privileges many of us in the sustainable movement have fortunately enjoyed” or are meth dealers or owl shooting fundamentalists.

We're all looking for a sense of community, belonging, being valued as well as a feeling of safety. Sometimes we find out we connect with the land, but not with the people. Toby, too, lived in the country and it didn't turn out like he had envisioned. He explained why. Toby elucidates and educates us by writing of his experience.

Lastly, I would like to thank Chris Schreiner for being just who he is. There are many fantastic employees at Tilth, but Chris is one of the unsung heroes. He's been steady, fair, and absolutely professional since his first day at Oregon Tilth in 1997. His consistency and compassion is a marvel. I think of Tilth often and am proud to have been part of it. I could say something sappy like “keep up the good work” but that's really unnecessary. Because you will.

Sincerely,

Jane (Archer) Heim

Biodiesel viability

Dear Editor,

I was disappointed to see your review of David Pimentel and Tod Patzek's out of date research on biodiesel input/yield ratio. (Research Reports last issue) They do not take into account newer production techniques, which have become available in the last ten years. They also do not consider the possible benefits of biodiesel as a result of its ease of transportation and use in existing engines.

There are significant challenges to make farming crops for biodiesel production into a viable business. However, the difficulty is financial. Let's not muddy the water by seeing technical difficulties in energy production that, in the case of biodiesel, have already been overcome.

Sincerely,

Paul Sklar

Oregon Tilth is involved in education, outreach and advocacy for organic solutions. Here is a snapshot of our recent actions.

Oregon Tilth’s

Actions & Advocacy

January 24-25, John Foster contributed strategies in a national conference focusing on sustainable agriculture in post-secondary education, sponsored by UC Davis and UC Santa Cruz. This is an ongoing effort to facilitate the development of sustainable agriculture programs.

Nick Andrews, Chris Schreiner, and Heather Smith contributed content and review services to the production of the 2006 Farming Sourcebook, published by Celilo Group Media (www.celilo.net). The Sourcebook will provide a one-stop guide to the most current tools, resources and information with respect to certified and sustainable agricultural production in the Pacific Northwest. Copies are available from Oregon Tilth.

February 11th, Andy Parker gave a presentation on creative uses of abundant garden harvests at the 6th Annual Clackamas Community College (CCC) Vegetable Gardening Symposium
Conservation investments: Green Payments can replace a broken policy

By LONI KEMP

American agriculture is in big trouble. Walk into any grocery store and you may doubt it, with plenty of food and relatively cheap prices. But it’s what you can’t see that foretells an unacceptable future for American agriculture if we don’t change something.

Environmental degradation, an alarming loss of farmers, the impending failure of export markets, dependence on high cost energy and rural decline are all signals pointing to big trouble ahead.

What is happening, in agriculture is not the inevitable result of progress or historical trends. It is the result of specific policies set by our government, through laws ironically intended to help farmers. Those policies can and must be changed.

Government subsidies to farmers were created some eight decades ago to stabilize prices in order to soften the normal risks of farming, such as weather and price fluctuations. Those subsidies, applied to a few select crops of corn, soybeans, wheat, rice and cotton, have become an offer that can’t be refused. Since a sure thing is always better than a risk, farmers converted many acres to the subsidized commodity crops. Overproduction and chronically low prices are the context for all agricultural policy deliberations.

The unintended consequence of wiping out diversity in agriculture is vast landscapes of monoculture commodity crops that use huge amounts of chemical pesticides and fertilizers, which, along with eroding soil, are washing into the nation’s rivers, lakes and groundwater. This pollution causes health risks to drinking water and a dead zone where the polluted Mississippi River flows into the Gulf of Mexico. Production choices that can benefit the environment - choices such as pasture and rangeland, hay, and crop rotations - have been squeezed out, leading to disappearance of wildlife habitat. The landscape vital to hunters, fisherman, bird-watchers and lovers of rural beauty is diminishing rapidly.

Even the national goal of exporting our bountiful surplus crops to the rest of the world is in deep trouble.

Agriculture used to be the means by which the nation achieved a trade balance, exporting food while importing cheap manufactured goods. No more. This year promises to be the first year we import more food than we export. Free trade was supposed to open the world’s doors to our cheap commodities, but it also opens our doors to the world’s production. Multi-national agribusiness giants profit from global trade in cheap, government subsidized grains even while farmers do not profit. Can you envision a future where we import all our consumable food and use our rich land to export livestock feed? That is the direction in which we are moving. Yet homeland security cannot exist without a foundation of food security.

While the current subsidy system has revealed its flaws in unintended environmental and trade consequences, the World Trade Organization (WTO) is looming with the definitive blow to current failed policy. Ironically, while U.S. interests lobbied to break down trade barriers in other countries, we have retained for ourselves one of the largest systems of subsidies to agriculture. Now the other shoe has dropped and the U.S. is being successfully challenged under WTO to drastically cut our own subsidies because they distort trade by keeping prices unfairly low for the rest of the world.

In sum, in an attempt to help farmers, our policies have instead shoe-horned some into a monoculture system of commodity production, pushed many off the farm, threatened the nation’s water quality and led to imports for much of our own food supply. Now those very policies are deemed illegal in the eyes of the WTO.

Fortunately, we have an opportunity to change policies every few years when Congress rewrites the Farm Bill. That opportunity is coming up in 2007.

Good policy always starts with clear goals. What we really want are profitable family-farms that protect the environment.

Three key indicators that we are moving in the right direction would be greater landscape diversity, more young farmers, and a healthy environment.

Continued on page 26
Don Pancho unveils organic tortillas

BY ANDREW RODMAN

Don Pancho Authentic Mexican Foods, is a family owned locally-based tortilla giant that just became certified organic. After a year of research and development, they finally arrived at a process that bestows upon their fresh baked tortillas a long shelf life without the use of preservatives.

Ricardo Baez, Executive Vice President of Don Pancho, states that they are the only fresh baked tortilla on the west coast that is certified organic.

Don Pancho has had a partnership with Resers for seven years. They have been working to improve Resers’ tortilla recipe under the Don Pancho label and take advantage of Resers’ vast distribution system that has helped Don Pancho get their product in front of mainstream markets. They view their new organic tortillas as a complement to their main line of products.

Organic ingredients as preservatives

“Our goal was to get a really good tasting tortilla and get it certified organic.” Ricardo states this was a huge undertaking. “On one side all the ingredients have to be approved by Oregon Tilth. We were sending recipes, we were doing shelf life studies. But something was missing. We thought we had the recipe, only to find out that it contained a non-compliant item. We thought, this can not be happening to us!”

The solution was ultimately a partnership between their suppliers and in-house talent to come up with a preservative-free tortilla that has the shelf life of a product with preservatives.

General manager “Cuco” Quirarte, stated the first step was to come up with ingredients that could match wheat flour’s ability to stretch and form the tortilla. The next crucial part was maintaining an acceptable line of flavor. They had a goal of 35 days of shelf life un-refrigerated. The biggest challenge was working out the exact portions of ingredients to achieve these goals. There was seemingly endless experimentation, ingredient swapping and substitution. Cuco says the stumbling block was sodium acid pyrophosphate.

Corn and multi-grain organic tortillas are the next frontier. They are also developing a full line of organic chips. The recipes are already formulated, they only have to get the certification before launching the product.

An enormous scale

Like most people, I had never toured a tortilla factory. That all changed when I visited their sprawling 100,000 square foot plant in Salem. The enormity of this operation is what is most striking. Don Pancho consumes a semi truck load of flour every day. Some of it is kept in a wheat silo outside that holds 70,000 pounds of flour. The journey this organic flour will take, transforming it from flour waiting in 30-foot tall stacks, to market shelf-ready tortilla packages will take about half an hour.

At one end of the sprawling tortilla factory is the mixer that combines the flour with the other ingredients. Dough balls land on the conveyor belt and are fed to a presser that forms the shape. These flattened discs travel to the hydraulic press, into the three-pass oven and over to the cooling rack, on down to the stacker and finally the plastic heat sealer.

Aside from being a baker of Mexican foodstuffs, Don Pancho is also an economic engine of note. A phalanx of employees attend to each stage of the production. This factory employs 130 people in production, 12 in sanitation, seven as maintenance technicians and about 20 in the warehouse.

Ricardo estimates they produce 10,000 cases daily. That’s a staggering three million tortillas a day, almost every day of the year. Typically they ship out at least 80 percent of what they bake by the following day. A veritable river of fresh baked products.

“If a machine breaks down then we are in real trouble,” Ricardo muses. “But that is the only way to ensure the integrity of our product.”

Ricardo is hoping the vast energy they invested in fresh baked organic tortillas will find a receptive place in the market. But not all his concerns are for the bottom line. One of his children has allergies and he is concerned with doing the right thing for health and the environment.
Great potential for organic seed growers

Continued from page 19

They have their waters and streams polluted by highly toxic conventional seed production. Conventional seed is not regulated by the same requirements as food and can be sprayed quite heavily.

All those upstream costs are important if you think about all the people living in these communities. But it’s beyond that. It’s about getting into the integrity of what we are doing and recognizing we can provide farmers with a better product. We don’t have to worry about spraying on resistance because we are working with the plants to put resistance into their genetics. It’s about closing the gaps in organic systems and keeping diversity alive. We, as this organic seed movement, care about regional diversity. We have an opportunity to create a new seed industry that at its foundation is thinking about issues of regional adaptability, of diversity and accessibility of seed locally. We have that opportunity in front of us.

Beyond some of these concerns about the NOP Rule, there are concerns about consolidation in the industry. We need to be aware that this is also an opportunity and not something to be afraid of. When I wrote about the Monsanto-Semenis merger, I did not intend for us to spend time in fear. We have an opportunity to provide seed to those farmers who are neglected by consolidation. Concentration is an opportunity.

Another concern we have is genetic contamination with bio-tech crops. Can organic and GMO coexist? I am doubtful, but if they are, we need to make some serious changes in our legislation. There’s something called Good Neighborhood and Bad Neighborhood Effect. John Locke in the 18th century brought this up. Good Neighborhood is if I have an orchard and you’re a bee-keeper, your bees come into my orchard, they pollinate my apple trees and we exchange honey, then we’re all good. The Bad Neighborhood Effect is if I have fruit on the vine and your cows come over and eat my fruit. Then we’ve got a problem. Now we can either sit down at the kitchen table and work out compensa-

tion for the loss of my fruit, or we can go to court. That’s English common law carried over to America, which in most cases is in effect to this day.

The exception to this is in the case of genetic contamination, where no such liability exists. We have to state that there is a liability problem. We can’t see our product identity be eroded by a technology that makes our product unsalable.

I encourage you all stay in touch with groups that are working on these issues and get behind legislation like that in Vermont that calls for liability, that puts the liability on the patent holder who is releasing the biotech seed to the farmers, not to the farmer.

I believe that you don’t want bad neighbors. Even if they’re planting biotech crops, they’re still our neighbors. If my tractor rolls over in a ditch, I want the neighbor to come and help me. I don’t want to sue him if he’s planting biotech crops, especially since he’s leasing the seed from Monsanto. The liability has got to be on the patent holder. They are taking in all of the rewards, they have to hold the responsibility as well.

Beyond all these concerns, there is a lot of success. We’ve seen that here. I hope we leave this conference with a recognition of all the positive momentum in organic seed development.

There is great potential for farmers, seed companies, breeders and the customers who are the users. There’s increasing numbers of breeding programs, both public and private. Farmers are returning to seed as innovators. They really hold a special place in the emergence of organic varietal development. I want to point out some organizations working on this and applaud their work. Groups like the Practical Farmers of Iowa, the Northern Plains Sustainable Agriculture Society, Oregon Tilth, Carolina Farm Stewards, NOFA, Cornell, the Southern Siskiyou’s Producers Cooperative. I also want to applaud the universities that are working on this; Washington State, Oregon State, Cornell, Idaho, UC Davis, North Dakota State, Wisconsin. Finally there’s a group called Seeds and Breeds for the 21st Century that we are proud to work with. That group is advocating for increased federal funding as well as encouraging public breeders to focus their attention on breeding for low impact agriculture to breeding with ethics. It’s very important work. We all need to get behind that when they call our legislators for additional funding, when it’s time for letter writing campaigns. It’s all of your voices, particularly as people who are part of the industry are really valuable

Continued on page 27
TLC finally buys the farm

In what is possibly the most triumphant local effort to protect urban agriculture land, Try/On Life Community Farm announced on January 10th that they orchestrated the $1.4 million purchase and preservation of seven acres of land adjacent to Tryon Creek State Park in SW Portland, saving the land from development.

Members of the Farm and the residential community, Cedar Moon, joined by Oregon Sustainable Agricultural Land Trust (OSALT) and Shorebank Pacific signed all the legal ownership documents necessary to transfer the title to OSALT, with TLC Farm as the active stewards of the land.

Thousands of individuals came together to make a statement of sustainability, “We, the people of Portland, support greenspace, support environmental education and sustainability demonstration, support community building and collective creative solutions for a beautiful future.”

Along the way the volunteers of Try/On Farm formed an astounding collective for education and workshops; involving the community in habitat restoration, removal of invasive species and the creation of a demonstration permaculture garden. The City of Portland, Metro, and the Friends of Tryon Creek State Park contributed to the conservation easement on the land.

The last $15,000 of the purchase price was provided through bridge loans, which are short-term loans provided to bridge the gap until the collective deposits the last checks and late donations.

You can still contribute! TLC Farm will be open daily from dawn to dusk for self-guided tours. If you are unable to come by, please mail checks as soon as possible to 11640 SW. Boones Ferry Road, Portland OR 97219, Call (503) 245-3847; or donate online at www.tryonfarm.org.

By Andrew Rodman

Scenes from the Organic Seed Conference

Continued from page 19

drought resistant heirloom that he has been crafting from a vision in his youth, the seed swap and Nash Huber’s creative solutions for protecting agricultural lands in the Dungeness Valley from the pressures of development.

The goal for the Seed Growers Conference was to build alliances that are far reaching and long lasting that will ultimately form the future of the seed movement. This movement will actively contribute to the development of seed quality critical for providing disease resistance in cropping systems. Growers recognize that high-quality seed is vigorous and contains the optimal genetic makeup for the best start in production. Seed is literally the future. It holds the quality traits and genetic diversity necessary for adapting to shifting climates and degrading ecosystems.

With less than five percent of certified organic acreage planted with organic seed as specified by the National Organic Program (NOP), the future for producers of this seed are vast. Judging by the passion of the participants—who brought together a stunning array of perspectives, skills and expertise—the future of the organic seed movement is promising and potent.

Full conference proceedings are available for $5 from the Organic Seed Alliance, PO Box 772, Port Townsend, WA 98368. Call (360) 385-7192; or email info@seedalliance.org.
Non-GMO Report offers solutions

The Non-GMO Report focuses on solutions to the biggest threat to natural and organic foods—genetic engineering.

Genetic modification or “engineering” of the food supply is one of the most revolutionary and radical technologies ever developed. Scientists are breaking nature’s boundaries to take genes from bacterium, plants, animals and other species and insert them into food crops, raising a host of food safety, environmental and ethical concerns. The controversial technology has many detractors who say GM foods pose dangerous risks to human health and the environment. Despite assurances from biotech companies that GM foods are safe, there has been no long-term safety testing. As a result, opposition to GM foods has spread worldwide, particularly in Europe and Asian countries like Japan and South Korea, as well as in the United States.

Fortunately, there is a resource to help food producers, from farmers to retailers, respond to the challenges of GM foods. The Non-GMO Report is the only monthly publication that aims to help food producers respond to the challenges and capitalize on the growing market for non-GM foods.

Each issue features articles about non-GM ingredients, tips for farmers to avoid GMO contamination, non-GMO market opportunities, global GMO news, consumer attitudes, GM food labeling news and profiles of companies successfully producing non-GM products.

Another resource that food producers find useful is The Non-GMO Sourcebook, the world’s only “farm to fork” directory of suppliers of non-GM products. Published annually, The Non-GMO Sourcebook features more than 550 suppliers of non-GM products, including seed, processed corn and soy ingredients, specialty grains and oilseeds, minor ingredients and processing aids, and food products. The Sourcebook also lists suppliers of related products and services, such as GMO testing, identity preservation, organic certification and other services that support non-GM production. The Sourcebook is global in scope, featuring non-GM suppliers in North and South America, Asia, Australia/New Zealand, Europe, and the Middle East. A major U.S. retailer distributes The Sourcebook to its suppliers to ensure that all ingredients in the retailer’s branded products are non-GM.

For more information about The Non-GMO Report and The Non-GMO Sourcebook, call (800) 854-0586; or visit www.non-gmoreport.com.

---

ACROSS
04 – the red Viking cow
10 – a large long-haired ox from Tibet
11 – NW US st.
12 – large vigorous red American hog
13 – cows originally from the island not the garden state
15 – the duration of a living being’s existence
17 – black and white and moo all over
18 – tiny, shaggy, ponies
21 – a male sheep
23 – Latin abbreviation for “that is to say”
24 – source of psychic energy derived from instinctual needs
25 – “on your mark, get set, ____”
27 – small black-Irish cow
30 – ancient Persian wool
31 – north Siberian pony
33 – abductor of cows, people
35 – most popular US transport before auto
37 – fine-wooled white sheep from Spain
39 – Mediterranean evergreen tree with drupaceous fruit
40 – large African antelope
42 – type of turkey
47 – opposite of yes
48 – 12-step group
49 – a male bovine
50 – fowl-mouthed pilgrim
53 – Spanish tea
56 – surplus rain exceeding the capacity of the soil
57 – a Yak native to its homeland
58 – related by blood
59 – a never domesticated horse
60 – most Nordic sheep

DOWN
1 – liquid used for printing, writing or drawing
2 – natural unprocessed commodity
3 – red, white and Scottish cow
5 – the one that does all the stuff
6 – a Norman island invader cow
7 – medium-sized tree having glossy lanceolate leaves
8 – feral and running free across the plains
9 – a blended Tasmanian wool producer
14 – a stone fruit
15 – not the truth
16 – an enclosure for sheep
19 – blood sucking arachnid
20 – ancient roman hen
23 – tax bureau
26 – an aromatic resin for healing
28 – Noah’s port
29 – Bedouin racer
32 – “let it ____”
34 – popular dairy sheep
36 – a Hindu theistic philosophy
37 – edible animal tissue
38 – large grey-white cattle of north India
41 – soft-white semisolid rendered hog fat
43 – larger and brighter in color than Mallards
44 – Lack of sophistication or worldliness
45 – exactness of adjustment
46 – 16 oz
51 – scholarly lamb chops
52 – attach a yoke or harness to
53 – hearty beef from Zimbabwe
54 – small plant-sucking insect
55 – a long noosed rope used to catch animals

Answers on page 40
A chance to get it right in the 2007 Farm Bill

Continued from page 21

1. Landscape diversity indicates that farmers have a wider choice of what can be produced profitably. When there is more land in pasture and other perennial crops, then there is cleaner water and more habitat. If livestock is spread over more acres, in grass, then there will be fewer factory farms and reduced need for the subsidized feed crops.

2. More farmers on the land would indicate that there is a future for American agriculture and more profit in every farm. Opportunities for new and young farmers will include new markets, including local demand for fresher foods, burgeoning opportunities for renewable energy from agriculture — including wind and biomass crops, - will be a new market that helps the nation solve energy and global warming crises.

3. A healthy environment is the indicator that farmers are producing food and energy sustainably - that they are not impoverishing nature or their own soil's productivity for future generations.

These goals are coalescing in a growing national consensus that agriculture's contribution to a healthy environment is the outcome that taxpayers should support. The public wants to support farmers but they don't like the current system. Few constituents approve of the way subsidies mainly fall into the hands of a few commodity producers.

All these complex threads come together in a new approach to farm policy that is sweeping the nation in time for the 2007 Farm Bill. Conservation investments, appropriately named Green Payments, can support farmers for all the things they do to take care of the nation's land and water. Paying incentives for good conservation, including changes in what farmers grow, is just the alternative program we need to transform the public investment in agriculture. Green Payments continue to support farmers but without the unintended consequences caused by fostering intemperate commodity production. And significantly, conservation investments do not distort trade and are not limited by trade agreements.

In fact we already have the basis for such a shift right now. The Conservation Security Program is entering its third year of revolutionizing how policy helps agriculture. Farmers enter multi-year contracts to perform excellent conservation and they receive appropriate payments, up to a modest limit of $45,000 a year for the best operations. This kind of conservation payment foundation can be a major part of the safety net for farmers, and will encourage investments in conservation practices that protect our natural resources, as well as alternative crops that produce renewable energy. While profits rise and fall, farms try out new crops and markets; the Conservation Security Program is there paying for one primary product of each farm – good care for the environment.

So far, farmers are embracing the new approach, but the administration and Congress have been slow to catch on. Insufficient funds and overly bureaucratic rules have not allowed the Conservation Security Program to fully flower quite yet. Despite that, there is broad support from nearly every sector of farm, conservation and environmental organizations to increase funding for this innovative policy that provides conservation investments. The time is ripe for a shift in funds from the failed subsidy policies of the past to green payments for the future.

How fast to implement such change is the burning question Congress must face. Experience from the 1996 Farm Bill shows that a big change – switching from crop payments to fixed payment – could not stand when it brought unacceptable harm to the income of farmers. Congress quickly changed course in the late 1990s and reverted to large government payments to farmers when the world prices plummeted. The lesson for today is that change must include a fair safety net.

So let’s go boldly forth with a sensible proposal: Take half the money now spent on subsidies and roll it over to the Conservation Security Program. Open the Conservation Security Program to all farmers so that they can earn as much in conservation payments as they are willing to perform to meet stringent performance standards, up to the $45,000 limit. Every farmer would have the opportunity for a basic living from conservation. Then reform the remaining subsidy program and crop insurance to provide a safety net from violent swings in markets or natural disasters.

Continued next page
Better mouse traps

Continued from page 14

The only killing substance on the organic materials list is Vitamin D-3, cholecalciferol, sold as Quintox. It is a calcium mobilizer specific to rodents so it doesn't endanger predatory birds or house-hold pets. Using it in a bait station may be particularly useful in your home, since otherwise a rodent will return to its home nest to die, resulting in a smell problem. If it dies in the trap you can easily remove it.

Another rodent-specific bait is called Rode-trol. It is advertised as all natural and biodegradable, but is not yet approved for use on organic operations. It is a moisture absorption interruptor, is made from grain products and kills without suffering according to the manufacturer.

Natural Enemies

There are many predators that eat rodents but are shy of people, so they are not effective close to your home. A number of non-poisonous snakes eat rodents. Some people don't appreciate snakes. Learn to identify those that live in your ecosystem, so that you don't inadvertently eliminate a rodent killing snake.

Barn owls are the best of the bird predators. A nesting box may encourage owls to move in, but patience is key as the box may not be accepted on the first season. When owls are established and are feeding their young, more rodents will be eliminated.

Cats are effective at controlling mice, but usually won't tackle an adult rat. Dogs and cats both can help prevent new rodents from getting established, as they are easier to catch. Once they know the territory the rodents are much harder to catch.

According to veterinarian Joe Snyder, "An underrated friend is the skunk. They eat a lot of mice and are good neighbors if not disturbed. They will eat eggs, though, so can be problematical on some places.” He also favors owls in the control program.

To avoid possible disease contamination, do not touch dead rodents without wearing gloves and wear a mask to avoid breathing the dust where rodents have lived or traveled.

Staying ahead in the battle between mouse and man requires attention and perseverance, but is well worth the effort.

Resources:
- www.gemplers.com or (800) 382-8473 for mouse trap or bait station.
- www.cooperseeds.com or (770) 963-6183 for Stuf-fit, Rode-trol, and much more.

Susan Clark is a trustee for the Oregon Sustainable Land Trust (OSALT).

Dillon keynote

Continued from page 23

when it comes to lobbying our legislators on funding issues. When we call on you for letters, please respond.

Finally for those of you who are not familiar with the history of this gathering, it began in 2000 up in Port Townsend, Washington as a meeting of the seed growers who were of the Abundant Life Seed Foundation. At the first one there were over 60 growers who met and folks who cared about the heirlooms and open pollinated varieties, who were making sure that those things were passed on to future gardeners, farmers and plant breeders. Many of the growers at that time received very little and often no compensation for their work. Some of them donated seed back to Abundant Life just to keep it going. These are growers who are committed and even obsessed with the desire to leave the next generation better than the present. These growers to me are the stewards who are doing such great work and love their seed so much, they teach us so much. They provide us with the best information, with a model that is so valuable, concretely as well as symbolically; the way they are thinking into the next generation.

In closing I want to thank all of you, the growers, plant breeders who are doing the work. It means a lot to me and I am really proud to be working with all of you.

Farm bill

Continued from page 26

This shift in farm policy would enable farmers to use conservation investments to correct the trouble agriculture is now heading for. It would form a trade-neutral safety net for farmers and lead to landscape diversity, more farming opportunities and a healthy environment.

Loni Kent writes for The Conservation Planner, a publication of the Minnesota Project, working for strong local economies, vibrant communities and a healthy environment. The Project can be viewed at www.mnproject.org.

OMRI

Continued from page 17

List should contact the OMRI office for further information about the voluntary program.

OMRI is a nonprofit organization created to benefit the organic community and the general public. Its primary mission is to publish lists of generic materials and trade name products allowed or prohibited for use in the production, processing, and handling of organic food and fiber. OMRI also conducts scientific research and provides information to organic operators, certifiers, and governments.
Promoting biodiversity on the farm

Continued from Page 13

a system that roughly mimics how wildlife or herd animals move through the environment. They graze and move on, allowing vegetation to re-grow. This maintains good ground cover and high pasture diversity. It helps build soil in the pasture so you don’t have erosion or runoff issues. This is on top of having a band of vegetation between the pastures and the streams to protect them from any type of water pollution.

KBOO – What are the invasive species that you have down there?

TIM – We have the full sweep, like any place that’s been farmed for over a hundred years. The major ones are the yellow star thistle and blackberries along the stream. The way we are working the blackberries is a combination of cutting them back and in some cases, grazing them back, then establishing natives that are competitive. There’s a constant maintenance requirement over time, but it will be manageable once we get it knocked back a ways. Grazing management and mowing is helping us get a handle on the thistle.

KBOO – This publication, Biodiversity Conservation: An Organic Farmers Guide. Jo Ann, looking at your web site it seems like there are similar but not as developed other publications in this vein.

JO ANN – We do have the Wild Farm Alliance Briefing Papers that address these issues in some depth. We have one on agriculture cropping patterns, one on grazing, one specifically on water, another on connectivity. Also, we have one on private and public support farmers can access, one on local versus global control of food and one on farming using agricultural easements.

KBOO – You just used a term, “Connectivity.” Tell us more about this word. It has a lot of different meanings based on context.

JO ANN – It’s wildlife movement corridors or linkage, usually a river corridor, but it can be one piece of land connected to another piece of land by a strip, or a connection. Ideally farmers in their watersheds work with others to ensure connections are there so wildlife can pass safely through.

JO ANN – The farm is part of a bigger landscape. If you have a crop that needs pollination, there are native pollinators moving from wild habitat.

The farm is part of a bigger landscape. If you have a crop that needs pollination, there are native pollinators moving from wild habitat.

Hundreds of hard-to-find organic gardening and sustainable ag books from around the world — one catalog.

For eco-farming systems that are proven in the field, look to Acres U.S.A., North America’s oldest and largest magazine serving ecological farmers. Covering all facets of eco-agriculture/sustainable agriculture, it makes the connection between the soil and human and animal health. Our book catalog contains more than 750 titles to help you improve your farm and your life.

Call today for a free catalog & sample issue! 1-800-355-5313 or shop online at www.acresusa.com

ACRES
A Voice for Ag-Agriculture

P.O. Box 9189/Austin, Texas 78761 U.S.A. (512) 922-4408/ Fax (512) 922-4448 e-mail:info@acresusa.com/order online: www.acresusa.com

“TO BOLDLY Go WHERE NO DISTRIBUTOR Has Gone Before!”

Northwest
22 - 30th Street NE, Suite #102
Auburn, Washington 98002
(253) 333-6769

Pacific
P.O. Box 247
Kealakekua, Hawai`i 96750
(808) 322-6633

Southwest
P.O. Box 967
Mira Loma, CA 91752
(530) 889-9531

Northern California
12745 Earhart Avenue
Auburn, California 95602
(530) 889-9531

ALASKA WAREHOUSE
4260 Mariner Way
Anchorage, Alaska 99508
(907) 289-2661

VOLUME 17, NUMBER 1
fertilizer runoff from their farm impacting the next farm down below, or having bad neighbors above them. All these different watershed connections make the farm part of a bigger ecosystem.

KBOO – Tim, let’s bring a little of what Jo Ann was talking about and see how it relates down on Yale Creek Ranch. Do you do any biodiversity conservation promotion off your 85 acres but in the immediately surrounding area?

TIM – We work with neighbors and local watershed restoration groups such as the Natural Resource Conservation Service. We work with them on some streamside restoration projects. Our neighbors above and below us on the river have recently fenced livestock out of the stream and are working to restore native vegetation communities, similar to what we are doing. We work with them on water conservation projects as well – on managing our irrigation withdrawals and diversions, to conserve to the extent that we keep as much water as we can in the stream. Those are a couple of examples.

KBOO – Do you have any idea what species you are having a positive aspect for?

TIM – The ones in the streams here are steelhead, resident cutthroat and rainbow trout and other fish like the sculpin and lamprey. Just downstream from us is the upstream limit of chinook and coho salmon. We live in a mix of pasture and oak woodlands as well as croplands that are incredibly rich in biodiversity. Just up slope in more conifer dominated woodlands you have species like the spotted owl.

KBOO – A common assumption related to livestock ranching, is that ranchers kill potential threats of predators. Wolves, bear, cougar for example. Is that anything that you have to deal with in your end of the state?

TIM – Sure we have got plenty of predators here: bear and mountain lions, coyotes, bobcats. Golden eagles take our chickens.

KBOO – Do you ever kill any of the predators?

TIM – We have to get some credit for the Continued on page 30
Common sense predator control

Continued from page 29

amount of feed we have donated to the local wildlife.

Here's what we do. We have our pastures divided up. We have smaller pocket pastures in closer to the barn and outbuildings, areas where we can keep an eye on our livestock. That ends up being where we concentrate our sheep and chicken flocks. We had them out in the far pasture farther away from the activity on the farm, but we were losing too many chickens to the local golden eagle.

The chicken and the sheep rotate in to where we can keep an eye on them and they both go in at night. The cattle herd is large enough where predators tend not to be as much of a problem and we are out and active in those pastures. Our presence helps as well. Those are some of the strategies that we use.

KBOO – Jo Ann, this publication is fairly new. Do all people pursuing organic certification have to show they are doing this, or is it “Ok, you're organically certified, and here's this stuff your supposed to be doing and report on once in a while?”

JO ANN – Every site is different and the rule requires biodiversity conservation. Obviously, in some places the biodiversity is just about extinct. Farmers are not expected to turn it back into some wildland, but to do what they can. For instance, a farmer in the Central Valley of California, which in places can be very sterile, is putting in a hedgerow. But in any case, this guide is just now getting sent out to all the 10,000 or so organic farmers in the country and a similar guide, created specifically for certifiers, is being sent out to all the organic certifiers in the country. It's new to a lot of farmers. The head of the USDA's NOP has said he is going to be incorporating biodiversity into the training he does with certification agencies.

So it is in the rule and it's just a matter of people getting up to speed.

Oregon Tilth collaborated in WFA's biodiversity committee with other organic certifiers, farmers and conservationists giving input to clarity and usefulness of the Guide. Tilth also sent a joint letter with WFA when the guides were mailed to the growers.

This interview originally aired on KBOO radio on the People Rise Up program hosted by Andrew Geller. People Rise Up explores issues related to inter-human and species fairness, preservation of the biosphere and inclusive and participatory democratic self-organization. The show airs on Wednesdays, 10-10:30 a.m. at 90.7 fm., and can be accessed online at www.kboo.fm.

OEC 2006

Continued from page 3

2005 brought significant changes for Oregon Tilth personnel and leadership, inspiring a new cooperative management style where each of three Director's strengths are employed appropriately across the breadth of Oregon Tilth programs and activities. This new management approach, combined with implementation of Oregon Tilth’s Strategic Plan, will assuredly complement the perennial and momentous growth occurring at the OEC.

If you are interested in volunteering, participating, or supporting the OEC in any way, please contact us at (503) 638-0735; andyp@tilth.org, www.tilth.org.

Happy Almost Spring!
Support Oregon Tilth Advertisers!

WOMA
Wisconsin Organic Marketing Alliance

Farmers Helping Farmers
Developing Clusters of Organic Livestock Producers
With Organic Grain Producers
To the Benefit of Both

Pamela J. Bruchac, Marketing Coordinator
Wisconsin Organic Marketing Alliance Cooperative
W6851 Hill Road, Camp Douglas, WI 54623
608-472-2301x1, 608-472-1374x1
www.wisdommarketingalliance.org, woma@wisdom.net

Thorvin®
Certified Organic Kelps
World’s Finest Nutrients

ñ Animals Thrive on Thorvin
  • On-farm health insurance
  • Preferred by animals
  • Feed free-choice or 1-2% of daily ration

ñ World’s Finest Nutrients
  • Exceptional feed ingredient for healthy animals
  • Superior quality help feed

ñ Meets USDA Organic Feed Rules

START FEEDING THORVIN TODAY!
Toll Free: 800-464-0417
Email: sales@thorvin.com Website: www.thorvin.com

Organic Specialists
Cashton Farm Supply, Ltd.
199 Front Street, Cashton, WI 54619

ñ Feed Products
  Protein and Grain
ñ Poultry Rations
  Starter – Grower – Layer
ñ Livestock Vitamins & Minerals
ñ Poultry Pre-mixes
ñ Natural Fertilizer
  Lawn – Garden – Greenhouse
  and Crop Protection

All Products are Approved for Organic Use

CUSTOM BLENDS – INGREDIENTS BLENDED
AND LABELED TO YOUR SPECIAL NEEDS

** Quality Ag Products **

CFS Specialties, Inc.
800-822-6671 FAX 608-654-5696
E-mail: organic@cfspecial.com
www.cfspecial.com
Como organizar un intercambio de semillas con éxito

POR: HEATHER COBURN
TRADUCIDO POR: ODILIA HERNÁNDEZ ONOFRE

“Esta fue la razón de ser de la hoja y del tallo. A ella se dedicó la florescencia. Este pequeño grano es el fruto final. Este es el impresionante recipiente del poder.”

De ahí es de donde nace la raíz y el botón floral. Mundo, tras mundo se remodelan en ella. Esta es la semilla, Dios de forma concisa, de donde se desprenden todos los misterios”

* GEORGIE STARBUCK GALBRAITH

Hasta hace unas cuantas generaciones atrás, el guardar semillas era algo que casi todos sabían hacer. Era parte de la vida misma, tanto como lo es comer o criar a los hijos. Se sembraban y guardaban una y otra vez una gran cantidad y variedad de semillas, se transferían de madre a hija y entre la comunidad, se cargaban en las mochilas de los viajeros y se intercambian por otras especies de semillas, por variedades diferentes, nuevas variedades de alimentos para la alimentación del siguiente año.

En los últimos dos siglos, las semillas han sido otra forma de capital – han pasado a ser pertenencia de alguien, a ser manipuladas y se les ha sacado utilidad monetaria más que ser compartidas y administradas para el bien de todos. Hoy en día, la mayoría de los productores obtienen sus semillas de casas semilleras o del gobierno. Muchas variedades tradicionales han sido patentadas por empresarios o por individuos con fines de lucro.

No obstante, la mayoría de los productores de semillas orgánicas concuerdan que la mejor manera de guardar semillas se ha mantenido vivo en el corazón de los huertos de algunas personas. Por ejemplo, Seed Savers Exchange (SSE, por sus siglas en inglés), una organización con oficinas centrales en Iowa, que cuenta con 8,000 miembros que trabajan juntos para evitar que las variedades tradicionales se extingan y en desarrollar nuevas variedades para el futuro. SSE enlista más de 11,000 variedades de hortalizas en su anuario, celebran una reunión anual y ofrecen un catálogo al público en línea. Existen algunas otras organizaciones no lucrativas que disponen y distribuyen semillas con la mera intención de proteger y perpetuar las variedades de dominio público. Entre ellas se incluyen: SEEDSearch en el estado de Arizona, BASIL en Berkeley, California, Peace Seeds en el estado de Oregon y Seeds of Diversity en Canadá. Por medio de sus proyectos facilitan el intercambio de semillas e información, permitiendo que esas fuentes genéticas fluyan a las manos de productores orgánicos como tu y yo, permitiéndonos participar en la conservación de esas variedades al mismo tiempo que producimos nuestras propias semillas y de sustentabilidad.

El manejo y administración de las semillas puede tomar varias formas, que van desde cultivar y guardar las semillas hasta el crear las importantes conexiones entre los miembros de la comunidad y las semillas que ellos guardan. Una de las formas más dinámicas de administrar y perpetuar la diversidad de las semillas de tu bioregión es mediante la organización y atención al intercambio de semillas o “tianguis de semillas” de tu comunidad. Un tianguis de semillas sería algo parecido a un tianguis de productores o jardineros, pero con un énfasis en semillas, plantas y material de propagación. Los tianguis conectan a personas con un interés común a fuentes y oportunidades y que sus efectos positivos se pueden experienciar para crear una mejor administración de las semillas y de sustentabilidad.

He organizado tianguis de semillas cada año por los últimos diez años, y cada año estos eventos construyen y fortalecen la seguridad alimentícia y la viabilidad ecológica de nuestra comunidad. Desde el incremento de la diversidad de plantas comestibles en nuestra comunidad hasta la renovación de las variedades antiguas por medio de redistribuir las, el tianguis comunitario de semillas sigue siento que es una actividad pro-activa y fortalecida, por lo que en estos tiempos de crisis se acentúa para que organices uno en tu comunidad esta próxima primavera. Cualquier persona puede organizar un tianguis de semillas consultando unas cuantas fuentes de información y contando con unas cuantas horas. Aquí te digo cómo:

Primero decide si quieres trabajar solo o en grupo. Con dos o tres personas es más que suficiente. Para una sola persona, todo el proceso toma 20 horas aproximadamente, esparcidas en varios meses. Tómate un tiempo para escribir tus metas. Entre ellas puedes...
**Tianguis de semilla para apoyar a la sustentabilidad**

Incluir incentivos a corto plazo, como: “obtener semillas de forma gratuita para mi jardín”, o bien incentivos a largo plazo, como: “incrementar la seguridad alimenticia y la variedad genética de mi bioregión.”

Ahora trata de encontrar a alguien que viva cerca de ti que esté haciendo lo mismo – y tratando de lograr las mismas metas. Las universidades de tu localidad son un buen lugar para comenzar tu búsqueda. Elabora una lista de contactos. Visita jardines. Busca en línea e investiga de cualquier centro que se dedique a conservar semillas. Podría ser que ya exista un grupo de intercambio de semillas cerca de ti.

Determina un lugar y fecha para el evento con varios meses de anticipación. Un buen lugar para hacerlo podría ser: una escuela, una iglesia, una librería, un parque, un centro comunitario o una casa particular. La mayoría de estos lugares te prestará el lugar sin ningún costo y muchos de ellos te podrán facilitar mobiliario que también podría incluir equipo de audio y visual.

Haz una lista de lo que vas a necesitar para el evento, tal como: mesas, una sombra, si es que va a ser al aire libre, la transporteación, fotocopias, voluntarios que te ayuden a montar el mobiliario y el acceso a Internet para promoverlo. Si circulas esta lista junto con los volantes publicitarios del evento posiblemente puedas recibir donaciones de varias cosas. Probablemente tendrás que invertir un poco de dinero en las fotocopias y en los sobres para las semillas que bien podría ser recuperado poniendo un frasco para donaciones en el tianguis. En los últimos años, el frasco ha aportado desde $45 hasta $300 dólares.

Invita a uno o dos estudiantes o profesionistas conocedores del tema como conferencista o instructor de un taller; podría ser un estudiante o profesor de alguna universidad, un arquitecto de paisajes, un agricultor, un autor o alguien de un espectáculo de variedades con sus marionetas que den una obra de cómo guardar semillas. También invita a grupos activistas para que pongan mesas con información.

Muchas de las personas que asistan al tianguis van a llevar semillas pero algunas no. Trata de conseguir semillas de productores locales o de casas semilleras antes del evento para que haya suficientes. Envía cartas de requisición de donaciones unas semanas antes del evento, explicando que es lo que quieres hacer y el por qué. Guarda las donaciones en un lugar fresco, oscuro y seco hasta el día del evento.

Elabora un volante informativo y colócalo en lugares visibles de la ciudad unas tres semanas antes del evento y una semana antes. Si quieres llegar a una variedad más grande de participantes, trata de publicarlo en un periódico, abrir un espacio en la radio de tu localidad y en cualquier publicación con circulación semanal.

El día del tianguis llega temprano y acomoda de forma visible y dispersa las semillas que obtuviste de donaciones. Algo que ayuda es hacer letreros para poderlas organizar en familias botánicas para que las personas sepan donde buscar y donde colocar las semillas que hayan traído. Este es un buen momento para mencionar quien va a ser el panelista o que talleres se van a ofrecer, circula una lista para que anoten su nombre y dirección y de recordarles del frasco de donaciones. Invita a los asistentes a que solo tomen menos de la mitad de cualquier semilla que deseen y que guarden de esa misma semilla para que pueda ser compartida en el siguiente tianguis. Después del evento dona las semillas que hayan sobrado a algún banco de semillas local o bien guardálas para el siguiente tianguis de semilla que tengas.

Una vez que hayas organizado un tianguis de semillas, seguramente notarás que fácil es hacerlo y lo querrás hacer cada año. Si esto no sucediera – y nadie asiste o si sientes que todo el proceso fue muy laborioso, por favor llámame para compartir algunos consejos. También puedes llamar a las personas que si asistieron y pedirles su ayuda para organizar el siguiente evento. Si trabajamos juntos podemos sobre pasar cualquier obstáculo. Buena Suerte y que ¡Vivan las semillas!


Heather Coburn vive en la granja orgánica River’s Turn Organic Farm en Coburg, Oregon, donde practica la permacultura, cultivo a nivel familiar y la conservación de semillas. Es la autora del libro que pronto se publicará Food Not Lawns, How to Turn your Yard into a Garden and your Neighborhood into a Community. (Chelsea Green, Summer 2006) (Alimento, No Pasto, Cómo Convertir tu Patio en un Jardín y tu Barrio en una Comunidad). Lee más sobre su trabajo en: www.foodnotlawns.com.

---

82 Crops, 32 Farms, 1 Brand, Every Summer, Fall & Winter.
¿Semilla orgánica? ¿por qué el lío?

El siguiente documento es una transcripción parcial del discurso de Matthew Dillon para cerrar la Cuarta Conferencia de Productores de Semillas Orgánicas. El discurso completo puede ser encontrado en www.seedalliance.org

Es importante que nos hagamos la pregunta del porqué estamos involucrados en el movimiento de semillas orgánicas. Cuando asisto a conferencias relacionadas a lo agrícola por todo el país, le hablo a los productores acerca del uso de semillas orgánicas y muchas veces he escuchado “¿por qué molestarse? Yo tengo mis semillas convencionales no necesito semillas orgánicas”. Incluso las casas semilleras, les agrada la idea de producir semillas orgánicas pero ¿por qué invertir en desarrollar el mercado si no se está seguro si los productores quieren semillas orgánicas? Existe un rumor entre la comunidad agrícola, de que las casas semilleras solamente quieren vender semillas más caras, y que esa es la razón por la que andan promoviendo esto de las semillas orgánicas. No creo que las casas semilleras se quieran convertir ricas de esto. Aunado a los agricultores y a las casas semilleras, las certificadoras han estado por igual, frustradas y confundidas, por lo de la nueva regla se las semillas. ¿Por qué tanto lío?

Las semillas orgánicas son simbólicamente y concretamente importantes para el movimiento orgánico en sí. La semilla es una fuente esencial, una fuente viviente en continua evolución natural. Trabaja con nosotros y nosotros trabajamos con ella. Cambia la forma en que producimos y nosotros la cambiamos a ella. La semilla es diversidad. Existe una increíble variedad de tipos de plantas; colores, sabores, expresiones. Cualidades imprescindibles. Si nosotros como agricultores estamos preocupados acerca de la calidad de los alimentos, de la sustentabilidad de nuestras tierras y de nuestros recursos, entonces debemos de estar preocupados de la semilla.

Hay razones ecológicas para esto; piensen en la gente de los Valles de Skagi y Willamette, donde se produce tanta semilla, ellos tienen sus fuentes y sus corrientes de agua contaminadas por la producción de semilla convencional. Las semillas convencionales no están reguladas por los mismos requisitos que los alimentos y pueden ser fumigadas en grandes cantidades.

Todos los costos que eso puede acarrear, si piensas en todas las personas que viven en esas comunidades y que se ven afectadas. Pero va más allá de eso. Se trata de que tomemos conciencia de lo que hacemos y que reconozcamos que podemos proveer al productor con un mejor producto. No nos tenemos que preocupar por fumigar por que se supone que vamos a dejar que la planta ponga eso en su genética. Se trata de atar los cabos en los sistemas orgánicos y de mantener la diversidad. Nosotros, en este movimiento de semillas orgánicas, nos interesa la diversidad regional. Nosotros tenemos la oportunidad de crear una nueva industria que sus fundamentos estén pensados en lo que concierne la adaptabilidad regional, la diversidad y el tener acceso a las semillas locales. Tenemos esa oportunidad enfrente de nosotros.

Además de estas preocupaciones de la nueva regla del NOP, existen otros acerca de la consolidación de la industria. Debemos de estar consientes de que esto representa una oportunidad y no algo que nos debe asustar. Cuando escribi acerca de la fusión de Monsanto-Semenis mi intención no era que pasáramos el tiempo en temor. Tenemos una oportunidad de proveer semillas a aquellos productores que no son aceptados por la consolidación. La concentración es una oportunidad.

Otra de nuestras preocupaciones es la contaminación con los cultivos de la bio tecnología. ¿Podrán coexistir los OMG y los orgánicos? Yo lo dudo, pero si así tiene que ser, debemos de hacer cambios serios a nuestra legislación. Hay algo que se llama...
Buen Efecto de Vecinos y algo Mal Efecto de Vecinos. En el siglo 18 John Locke lo inventó. Un Buen Vecindario es aquel en donde yo tengo una huerta y tú eres un apicultor, tus abejas vienen a mi huerta, polinizan mis árboles de manzana e intercambiamos por miel, todos somos buenos. El Vecindario Malo es cuando yo tengo fruto y tus vacas vienen y se la comen. Entonces tenemos un problema. Ahora bien, nos podemos sentar en la cocina y resolver una compensación por la fruta que se comieron las vacas o bien lo podemos resolver en la corte. Ese es sentido común de los Ingleses traído a América, que en la mayoría de los casos está en efecto hasta nuestros días.

La excepción en esto es el caso de la contaminación genética donde no existe tal responsabilidad. Tendríamos que decir que existe un problema de responsabilidad. No podemos ver como una tecnología daña a nuestro producto y lo convierte en no comercializable.

Los invito a que se mantengan informados con grupos que están trabajando en estos rubros y que apoyen las legislaciones como la de Vermont que pide se nombre responsables, y pone la responsabilidad en el que tiene la patente y que le está proveyendo las semillas al agricultor y no al agricultor.

Me imagino que tú tampoco quieres a un vecino malo. Aunque estén plantando cultivos bio tecnológicos, aún siguen siendo nuestros vecinos. Si mi tractor se cae en una zanja, aun necesito que mi vecino venga y me ayude. No lo quiero demandar por estar sembrando cultivos bio tecnológicos, especialmente si está rentando la semilla de Monsanto. La responsabilidad debe de ser del que tiene la patente. Ellos son los que se llevan todos los meritos, por lo que también son los que deben ser los responsables.

Más allá de todas esas preocupaciones también hay mucho éxito. Lo hemos visto aquí. Deseo que nos vayamos de esta conferencia con el reconocimiento de todo el impulso del desarrollo de las semillas orgánicas.

Hay mucho potencial para los agricultores, para las casas semilleras, para los mejoradores de variedades de semillas y para los clientes que son los usuarios. Existe un creciente número de programa de mejoramiento de variedades, públicos y privados. Los agricultores están regresando a la semilla como innovadores. Mantienen un lugar muy especial en el surgimiento del desarrollo de variedades orgánicas. Me gustaría mencionar a algunas organizaciones que están trabajando en esto y aplaudir a su trabajo. Grupos como el Practical Farmer de Iowa, la Northern Plains Sustainable Agriculture Society, Oregon Tilth, Carolina Farm Stewards, NOFA, Cornell, Southern Siskiyou’s Producers Cooperative. También quiero aplaudir a las universidades que están trabajando en esto: Washington State, Oregon State, Cornell, Idaho, UC Davis, North Dakota State, Wisconsin. Y finalmente a un grupo para el que estamos orgullosos de trabajar, llamado Seeds and Breeds for the 21st Century. Ese grupo está abogando para que se destinen más fondos federales para la mejora de las variedades así como para promover que los mejoradores de variedades enfocen su atención en producir variedades para la agricultura de bajo impacto y a hacerlo con ética. Es un trabajo muy importante. Necesitamos apoyarlos cuando llaman a nuestros legisladores para pedirles más fondos y cuando es tiempo para escribir cartas para nuevas campañas. Se trata de unir nuestras voces, especialmente por que somos parte de esta industria, cuando se trata de pedirles a nuestros legisladores por su apoyo o para recibir más fondos. Si pedimos su ayuda para que envíen cartas, por favor respondan.

Por último, para todos ustedes que no están familiarizados con la historia de este encuentro. Comenzó en el 2000 en Port Townsend, Washing-
Control, prevención y monitoreo de roedores

POR: SUSAN W. CLARK
TRADUCIDO POR: ODILIA HERNÁNDEZ OÑOFRE

Incluyendo esas valiosas semillas, leña, cajas de manzanas y hasta las calabazas que has guardado; podrías estar dándole a los roedores lo que necesitan: un lugar para vivir, abrigo y alimento. Los roedores son animales nocturnos, por lo que nuestros patrones de sueño les dan todo lo largo de la noche para correr a sus anchas en nuestras casas.

Las tres especies de roedores más dañinas son las comensales, especies que han pasado siglos co evolucionando con los humanos. Estas especies son: la rata de Noruega (Rattus norvegicus), la rata negra (Rattus rattus) y el ratón casero (Mus musculus). Por el contrario, los roedores nativos tienden a ser menos problemáticos.

Los roedores comensales contaminan la comida de los humanos y del ganado con sus heces y orina, pueden provocar un incendio cuando roen cables de electricidad o simplemente causar perdidas a las pertenencias valiosas cuando las roen. Además estos roedores ayudan a esparcir una lista larga de enfermedades, como: la rabia, tifoidea, disentería, la plaga, etc.

El ratón casero es el más común de todos. Prefieren los productos derivados de granos y pueden masticar toda la noche. Este ratón es un excelente trepador, pero tiene un alcance fuera de su madriguera de solo 10 a 30 pies a la redonda. Son nerviosos y les gusta tener donde esconderse, por lo regular sus recorridos son por detrás de los muebles.

La rata negra también es una excelente trepadora y puede que te enteres de su presencia por el ruido que hace en el ático o al roer tus paredes de madera. Prefieren la fruta, pero prácticamente comerían cualquier cosa. La rata negra tiene un alcance de 50 yardas y prefiere correr por las ramas o por cables de corriente aéreas. Las trampas para estas ratas se necesitan dejar puestas por lo menos una semana antes de atraparlas, ya que son muy cuidadosas y evitan cosas nuevas los primeros días.

La rata de Noruega es un roedor más grande y agresivo. Por ser excelentes nadadores, regularmente se encuentran en el desagüe y las alcantarillas y pueden entrar a las casas por la tubería del excusado. También son excelentes excavadores y suelen excavar por los cimientos de las casas. A esta rata le fascina la carne, pero la crema de cacahuate funciona bien como cebo, al igual que para la rata negra y el ratón casero.

Sanidad

La sanidad incluye el prevenir que los roedores tengan acceso a los objetos que necesitan para vivir: comida, agua y alojamiento. Elimina los montones de madera de desecho, aparatos que no se estén utilizando y cualquier otro objeto donde se puedan esconder. Los montones de leña son un excelente lugar de alojamiento para los roedores. Mantén tu leña en constante movimiento o elimínala.

El alimento para las mascotas y las aves debe de ser guardada en contenedores a prueba de roedores y los botes de basura fuera y dentro de la casa deben de estar bien tapados. Las frutas que caen de los árboles deben de ser recogidas, ya que estas representan un gran festín para los roedores. Busca en tu granero, cochera y guardarropas cosas que no necesitas y deshazte de ellas.

Exclusión

La exclusión puede ser todo un reto, ya que los ratones pueden pasar a través de una abertura de un cuarto de pulgada y los más jóvenes solo necesitan la mitad de ese espacio. Si un lápiz cabe en una abertura, entonces también cabe un ratón. Los materiales a prueba de ratones son: hojas de metal, tabla roca, mortero (con vidrio quebrado para evitar que los ratones roen antes de que esté completamente seco), ladrillos, bloques de concreto, vidrio y madera, pero solo si no tiene bordos que se puedan roer.

Stuf-fit es un producto nuevo, una malla que los roedores no pueden roer, diseñada para llenar huecos. Está diseñada para que sea difícil sacar de un agujero y puede ser retacada en uno con facilidad. Se encuentra de venta en línea por Copper Seeds, que también cuentan con una gran variedad de otros mecanismos de control para roedores.

Trampas y cebos

A menos de que tengas mucha suerte y seas extremadamente ordenado, lo más probable es que vas a tener que incluir algún mecanismo para matar en tu programa de control para roedores. Estos animales se reproducen tan eficientemente, que una población bien establecida será
Una ratonera mejor

difícil de combatir por medio de la sanidad y la exclusión. Obviamente tendrás que poner las trampas donde se encuentren los roedores. Una manera de saber esto es por medio de esparcir talco para bebé donde quiera que sospeches que hay roedores, al día siguiente fíjate si hay huellas. Atrapar roedores comensales vivos y dejarlos libre no es recomendable, ya que, o volverán a tu casa o se irá a la de alguien más.

Mejores trampas para ratones

Ya que en los sistemas orgánicos no se permite el uso de venenos, el mejor programa de control deberá usar diversidad y persistencia.

Diversidad es lo que vas a encontrar cuando estés listo para pasar más allá de las rampas de resorte. El genio de inventar del humano aplicado a las trampas para los roedores ha tenido como resultado una proliferación de trampas de diferentes tipos y formas. Por lo general pueden clasificarse en uno de estos cuatro tipos: trampa de resorte, trampa de tablilla engomada, estaciones con cebo o las de captura individual o múltiple.

Examina la gran variedad de trampas antes de comprarlas, ya que mucho lo dependerá si quieres lidiar con roedores vivos o muertos.

Las trampas de captura múltiple las encuentras en metal o plástico y pueden atraer y atrapar a muchos individuos. A menos de que uses un veneno tendrás que matarlos sumergiéndolos en agua.

El único material que puedes utilizar en tu sistema orgánico para matar roedores es la vitamina D-3, colecalciferol, que se vende como Quintox. Es un movilizador de calcio exclusivo para roedores, por lo que no se les molesta. También comen huevos, por lo que pueden representar un problema en algunos lugares. El también está a favor de usar a los búhos en el programa de control.

Según el veterinario Joe Zinder “Un amigo subestimado es el zorrillo. Comen muchos roedores y pueden ser buenos vecinos si no se les molesta. También comen huevos, por lo que pueden representar un problema en algunos lugares.” Él también está a favor de usar a los búhos en el programa de control.

Para evitar una posible contaminación de enfermedad, no toques a los roedores muertos sin usar guantes y usa una máscara respiratoria para evitar respirar el polvo donde los roedores han vivido o se han desplazado.

Ir a la delantera en la batalla entre roedores y humanos requiere atención y perseverancia, pero bien vale la pena.

Fuentes de información:

*www.glempers.com o (800) 382-8473 (número gratuito del interior de los Estados Unidos) – para encontrar trampas y cebos para roedores.


Susan Clark es miembro del consejo de administración del Oregon Sustainable Land Trust (OSALT).

**Organic Nancy’s Cultured Soy**

Now Organic in 6 oz Cups and Organic in 32 oz Plain Quarts

6 oz cups in Plain and Vanilla, plus six real fruit Flavors: Blackberry, Blueberry, Kiwi-Lime, Mango, Strawberry, Raspberry.

- Vegan
- Calcium added
- Cultured with casei, rhamnosus, acidophilus, bifidum, thermophilus, and bulgaricus
- Sweetened with one or more of the following: organic kanha white grape juice, organic agave, organic maple syrup
- Made with Organic Amazake (Nancy’s own)

Springfield Creamery
Eugene, Oregon • www.nancyysportun.com

Fue entrada de noticias del 2006.
Organic solar power

Organic solar cells emerged in the late 1970s, based on conjugated polymers – polymers with alternating double and single carbon-carbon bonds – when it was discovered that doping these materials - slightly contaminating with appropriate chemical elements - increased conductivity several orders of magnitude. Since then electronic conducting materials based on conjugated polymers have found many applications including light emission diodes (LEDs) and solar cells.

Now, organic semi-conductors include not only polymers (molecular mass more than 10 000 atomic mass units), but also small molecules (molecular mass less than a few thousand units), and dendrimers, with molecular masses in between the polymers and small molecules. The distinctions between the different kinds of molecular semiconductors are important in determining the processes required in making films and devices, but the way they work is identical.

Organic solar cells work differently from conventional inorganic semiconductor solar cells. Light absorbed by an inorganic semiconductor produces free charge carriers – electrons and holes – that are transported separately through the semiconductor material. In an organic solar cell, light absorption produces excitons, electron-hole pairs that are bound together and will not free to move separately. To generate free charge carriers, the excitons must be dissociated. This can happen in the presence of high electric fields, at a defect site in the material, or usually, at the interface between two materials that have a sufficient mismatch in their energy levels.

Thus, an organic solar cell can be made with the following layered structure: positive electrode/electron donor/electron acceptor/negative electrode. An exciton created in either the electron donor or electron acceptor layer can diffuse to the interface between the two, leading to electron transfer from the donor material to the acceptor, or hole transfer from the acceptor to the donor. The negatively charged electron and the positively charged hole is then transported to the appropriate electrode.

Organic molecules are cheap to make, they can have very high light absorbing capacity so that films as thin as several hundred nanometres would be sufficient for the purpose.

Organic materials can be printed on in any pattern or color and integrated into existing building structures, or even clothing or other accessories. In a couple of years, we are told, it will be possible to recharge one’s mobile phone from one’s jumper, or power up one’s laptop by plugging into the beach tent.

–Dr. Mae-Wan Ho, The Institute of Science in Society.
Ethanol production efficient

Ethanol production in the United States grew from just a few million gallons in the mid-1970s to over 1.7 billion gallons in 2001. Production of corn-ethanol is energy efficient, in that it yields 34 percent more energy than it takes to produce it, including growing the corn, harvesting it, transporting it and distilling it into ethanol. Growth in ethanol production has provided an economic stimulus for U.S. agriculture, because most ethanol is made from corn. The increase in ethanol demand has created a new market for corn and agricultural policymakers see expansion of the ethanol industry as a way of increasing farm income and reducing farm program payments, while helping the U.S. economy decrease its dependence on imported oil. Today's higher corn yields, lower energy use per unit of output in the fertilizer industry, and advances in fuel conversion technologies have greatly enhanced the energy efficiency of producing ethanol compared with just a decade ago. The estimated net energy value (NEV) of corn ethanol was 21,105 Btu/gal under the following assumptions: fertilizers are produced by modern processing plants, corn is converted in modern processing facilities, farmers achieve normal corn yields, and energy credits are allocated to coproducts. Moreover, producing ethanol from domestic corn stocks achieves a net gain in a more desirable form of energy. Ethanol production uses abundant domestic supplies of coal and natural gas to convert corn into a premium liquid fuel that can displace petroleum imports. The initial impetus for ethanol commercialization in the United States came when the 1970s oil embargoes exposed the vulnerability of U.S. energy supplies. Fuel ethanol was seen as a gasoline extender; mixing it with gasoline was considered a means of extending the Nation's gasoline supply. Blending ethanol with gasoline has become a popular method for gasoline producers to meet the oxygen requirements mandated by the act. Methyl tertiary butyl ether (MTBE), the only other oxygenate used in the United States, may be substantially reduced or eliminated, because of its propensity to contaminate ground and surface water. The elimination of MTBE could increase the demand for ethanol significantly.

–USDA Energy Policy

Waste management: about thyme

A 1,000-head cattle feedlot produces about 146 to 175 tons of wet manure every week – a problematic figure for feedlot operators and their neighbors. Despite its benefits as a natural fertilizer, manure is a source of pathogens and odor. Fortunately, Agricultural Research Service (ARS) scientists are developing a method to reduce manure's negative properties. All they need is a little thyme.

Thymol is the active component in thyme oil, which can be extracted from a variety of plants, such as thyme and oregano. Because of its pleasant odor and natural antiseptic properties, thymol appears in a variety of products, including mouthwash and throat lozenges. ARS microbiologists discovered that its qualities can also benefit feedlots. When applied to cattle feedlot soil in slow-release granules, thymol reduced concentrations of odor-causing volatile fatty acids (VFAs) and pathogens like coliform bacteria and Escherichia coli.

The researchers observed even more prolonged effects in swine facilities, which might be due to the pits some swine operators employ to collect and store manure. The enclosed systems could retain more thymol than the cattle feedlots, increasing its effectiveness.

The scientists also tested less expensive compounds in the lab, including terpineol, linalool, plinol and geraniol. Most promoted reduction of VFAs and pathogens like E. coli and Salmonella. This may have been due to dry weather conditions during the test period, the researchers speculate. They plan to conduct more tests in the spring, when feedlot conditions will more closely resemble the slurries in which the compounds were initially tested.

–Agriculture Research Service (ARS)

Going back to the source for a heartier apple tree

Grafts, genetic material and rootstocks collected during the 1990s from wild apple trees in central Asia may revolutionize the nation's apple industry. This material shows potential for helping breed trees that bear popular, domestic apples while standing up to destructive diseases and fungi, according to Agricultural Research Service (ARS) scientists. The genetic material was gathered during U.S. Department of Agriculture (USDA) sponsored excursions to Asia and Europe aimed at expanding the known genetic diversity of apples.

Horticulturist Phil Forsline and plant geneticist Gennaro Fazio of ARS' Plant Genetics Research Unit have used the material to raise orchards of the exotic apples near their laboratory in Geneva, N.Y. And, with colleagues in ARS and Cornell University, they've documented with astonishment the disease resistance of many of these trees and the domestic species they've bred with them.

Forsline went on seven of the collecting trips, including four to central Asia. The trips resulted in at least a doubling of the known genetic diversity of apple trees, according to Forsline. The scientists returned with 949 apple tree accessions from central Asia alone. Other excursions were to China, the Caucasus region including Russia and Turkey, and Germany. Fazio and Forsline are most impressed with the material collected in Kazakhstan, especially accessions of Malus sieversii, an important forerunner of the domestic apple. This is logical, given that Kazakhstan is a likely ancestral origin of familiar domestic apples (Malus x domestica) such as Red Delicious, Golden Delicious and McIntosh.

According to Forsline, the Kazak trees showed significant resistance to apple scab - the most important fungal disease of apples - as well as to fire blight. They were highly resistant against Phytophthora cactorum,
which causes collar rot, and *Rhizoctonia solani*, an agent of apple replant disease, according to Fazio. Both researchers found genes in the Kazak apples that allow them to adapt to mountainous, near-desert, and cold and dry regions.

—ARS.

**GM survey results revealing**

Americans’ knowledge of genetically modified (GM) foods and animals continues to remain low, and their opinions reflect that they are particularly uncomfortable with animal cloning, according to a new survey released today by the Pew Initiative on Food and Biotechnology.

The survey also shows that religious and ethical concerns play a significant role in consumer attitudes towards cloning and that a significant majority of consumers believe that the government should include ethical and moral considerations when making regulatory decisions about cloning and GM animals. When asked about importation of foreign GM products, consumers demonstrated little awareness but clearly favor U.S. regulation.

Using data from similar surveys released by the Pew Initiative on Food and Biotechnology in March 2001, September 2003 and September 2004 for tracking purposes, the analysis of the poll and opinion survey released today provides an in-depth understanding of consumers’ attitudes regarding GM foods. Highlights include:

- Overall awareness of GM foods and biotechnology is up slightly, but overall attitudes are unchanged. While nearly sixty-one percent of Americans say they are generally familiar with science and technology, a majority of people polled (58 percent) remain unaware of GM foods, with 41 percent saying they have heard about GM food that is sold in grocery stores.
- Consumers have heard little about the importation of foreign GM products, but favor U.S. regulation. The potential for importation of GM foods produced abroad is not on consumers’ radar screen.

80 percent of Americans say they have heard little or nothing about importation of GM foods. Nearly two-thirds (65 percent) oppose the importation of GM foods, including a majority (52 percent) who express strong opposition. In addition, nearly two-thirds (65 percent) of consumers surveyed strongly favor ensuring that foreign producers face the same level of regulation that American producers face.

- Americans claim to have heard about animal cloning – and are uncomfortable with it. The majority of people polled (65 percent) claims to have heard about animal cloning, compared to 41 percent of the public who have heard of GM foods, 34 percent who are familiar with GM animals, and less than one in five Americans (18 percent) are familiar with the potential importation of GM foods. Sixty-six percent of American consumers polled indicated that they are largely uncomfortable with animal cloning. In addition, less than a quarter (23 percent) of consumers believe food produced from animal clones is safe, while 43 percent believe it is unsafe; and one-third (34 percent) of consumers do not have an opinion on the safety of animal cloning.
- Consumers most strongly support GM uses that are designed to protect against disease. Although most Americans oppose genetically modifying or cloning animals, the most widely favored uses are those that offer direct human benefits, including producing chickens resistant to avian flu (40 percent “very good reason”) or producing cattle resistant to mad cow disease (40 percent “very good reason.”)

- Consumers strongly believe that ethical and moral considerations should be part of the animal cloning regulatory equation. A majority (63 percent) of Americans believe government agencies should include moral and ethical considerations when making regulatory decisions about cloning and genetically modifying animals, with 53 percent feeling that way strongly.

“The from the survey results, it is clear that moral and ethical concerns play a big role in forming consumer attitudes, particularly towards animal cloning, and that U.S. consumers want these issues to be part of the public debate,” said Michael Fernandez, executive director of the Pew Initiative on Food and Biotechnology. “Despite these concerns, consumers do not support banning new uses of biotechnology, but are looking to government regulators to provide assurance that new products are safe. The ability of the U.S. regulatory system to keep pace with changing technology – whether it’s new GM crops or animals or imports – will be critical to maintaining consumer confidence.”

The nationwide survey, conducted by The Mellman Group and Public Opinion Strategies, consisted of telephone interviews of 1,000 American consumers. The margin of error for this survey is +/-3.1 percent. The margin of error is higher for subgroups.

—THE PEW INITIATIVE ON FOOD AND BIOTECHNOLOGY

**Taking stock of livestock**

Answers to puzzle from page 25
Classified Ads

Organic claims made in the classifieds are not verified!

Organic Products, Services & Equipment

Farm trained registered Belgian draft horses. Our horses are born, raised and trained on our 155 acre farm. They have been hitched to all types of farm equipment and have been on the road. Horses, produce, workshops and internships available at Horsepower Organics, Mader Family Farm, 37035 Allstead Lane, Halfway Oregon, 97834. Call (541) 742-4887; mader@pinetel.com.

Certified organic grass hay. For beef or dry dairystock. $90 per ton. (503) 662-3026.

Certified organic grass hay. Excellent quality, 20 tons available, $90 per ton. Eugene area. Please call Sharon at (541) 343-7650 or (541) 953-8257.

Eat Well Guide. Consumers looking to buy meat, poultry, dairy and eggs from sustainable family farmers can now turn to the Eat Well Guide a free online directory. See www.EatWellGuide.org.

English to Spanish translation service. Odi Hernandez, translator of articles for In Good Tilth will translate for your words, projects, ads and communications. Reach the vast Hispanic community and Spanish speaking customer that you have been missing. Quick turnaround and reliable service at reasonable rates. Email Odi at odionofre@yahoo.com.

Certified organic alfalfa, grass hay and rye hay! Will deliver lots under three tons. South-central, OR. Call Leon Baker, (541) 576-2367.

Certified organic beef! Get back to the ranch by participating in the raising of a cow. You retain ownership of the cow, and we’ll raise it. No antibiotics or hormones. Grass fed and grass finished. Call Leon Baker, (541) 576-2367.

Crimson clover seed. 60¢/lb, 50-lb bags, no chemicals. Call Dave Simmons, (503) 508-1806.

Buffalo stainless steel hammermill. 220 Volt Single Phase motor, New condition. Screens for powders and flours. $5000 (541) 592-6088; ltsfarm@cavenet.com.

Certified organic grass-fed beef and lamb. Our beef is Piedmontese cross breeding - noted for tenderness and low fat. Our ranch is in NE Oregon but we ship frozen meat. Double Diamond Ranch. (541) 853-2320; dbldimon@bakervalley.net.

Certified organic oat and vetch. Great green manure plow-down crop. Also non-organic Triticale and peas for forage. Contact Gary Weaver, Weaver Seed of Oregon, PO Box 67, Crabtree, OR 97335, (541) 924-9701.

Certified organic cover crop seed! Farm-direct organic fava beans $1/lb, organic crimson clover $2/lb and “no spray” red clover $1/lb. Call Jim Bronec, Praying Mantis Farm, Canby, OR; (503) 651-2627.


Certified organic Cayuse oat seed. $15/50# bag or $540/ton. FOB Grants Pass, OR Pacific Botanicals, LLC. Call (541) 479-7777.

Organic alfalfa hay. First, second and maybe third cuttings. (541) 576-2672.

Grass Hay, Certified Organic. To be baled in June; ideally you’d get it off the field in a timely manner, otherwise out of the barn. Small bales, Wilsonville area. Call Scott at (503) 678-6365.

Compost tea sprayer for sale. Made by EPM in Cottage Grove; 200-gallon tank with a 300’ hose; 2 years old. Great for applying tea and other liquid preparations. Asking $1,900. Call (541) 752-6414.

Certified organic cranberries for sale. Fresh or frozen. Certified organic wild huckleberries available seasonally. Cranberry vines also available for plantings. Brush Prairie Bogs, Sixes, OR. Contact (541) 348-2370; hjwalter@harborside.com.


For Sale: Certified Organic Herb Plants. Rosemary 4’ to 5 gallons. Figs, lemongrass, lavender, plus many more rare or unusual varieties. For more info call Brennan at (503) 678-5056, or email charles@pacificfoods.com.

Continued on page 42
Classifieds

Continued from page 41

Land for Sale

Looking for land partner, for 10-acre farm in south Springfield near the Willamette River and Mount Pisgah. Three-bedroom farmhouse, equipment shed, horse barn, shop and other outbuildings. Ample water, small pond and river-bottom soil. Financing available. Call (541) 968-8432.

EcoVillage living opportunity. Beautiful custom-crafted, two-story triplex on 10,000 sq. ft. lot five minutes by bicycle from downtown Eugene. Includes 450 sq. foot strawbale/earthen community space, outdoor bathroom, and innovative enclosed bicycle parking. $500,000. Call (541) 344-7196.

4 Miles west of Eugene. Five acres, certifiable, dead-end road, near wetlands. Mature oaks, vegetable gardens, composting. Excellent well water. Three bed, two bath, 1790 square feet. 1978, doublewide mobile home, wood heat, hot tub, solar hot water. Livestock, farm equipment, unassembled, steel frame building measuring 32x35x105 feet. $315,000 or best offer. Call (541) 688-6607.

Biodynamic farm for sale or lease – 8 acres in Sierra Nevada Foothills (40 miles southeast of Sacramento). 2200 sq ft house (3BR, 2B) plus separate mother-in-law studio (kitchenette, bath) for farm help or sales area. Two barns, one with stalls; chicken coop. Circling Hawk Farm, PO. Box 1904 Sutter Creek, California 95685, circlinghawkfarm@yahoo.com.


Farmland available for organic farming. Up to 14 acres, in Hillsboro, Oregon area. Equipment, outbuildings and irrigation also available. Flexible to suit your needs. Lease or percentage, terms negotiable. Certified in 1994 and organic ever since. Call (503) 693-7779.

For sale; 23-acre organic certified farm in Applegate Valley near Grants Pass, OR. Beautiful land includes unique, artistic 1,500 sq ft. house, good barn, shop, yurt, outbuildings, several ponds, irrigation rights, excellent well, overhead sprinklers for about 5 acres, blueberries, fruit trees, some farm equipment. Asking $485,000. Contact Annie, (541) 862-2332; annie@budget.net.

Organic cherry orchard for sale. 50 hectares, trees: 5,000 in fully crop, 5,000 are six years old, 10,000 trees two to four years old. Total equipment for processing, cold storage, warehouse, total farming and well self contained power supply, under German management. Contact Horst Dietermann at 0049-2771-89790 or Fax 0049-2771-897997; Email: Interfrucht-GmbH@t-online.de.


Farmstead for Sale: Oregon Tilth Certified farm/nursery. 19.55 acres in the foothills of Coastal Range. Organic neighboring farms. 5000 sq’ greenhouse. Fruit and nut orchard, many heirloom varieties. 11 acres forest, pond, shop, outbuildings, Mobile home w/ improvements and yurt. $350,000. Self-sustaining. Call Bruce Kubert (541) 729-6977; mornings@earthlink.net.

Chemical free property available. Up to 20 acres of pastureland chemical free for over 30 years. Available for organic farming or meat operation. Like to see land used for growing healthy food. Serious inquiries only. Character references required. Call Ruthann Duncan (541) 942-7511; 961 Territorial Hwy. Cottage Grove 97424.

Employment, Internships & Opportunities

Farm worker, year-round, long-term, on 18-acre farm in beautiful Williams, Oregon. OTCO certified since 1998. Small 2 bedroom house provided. Steve: (541)-846-9279; email dancingbearfarm@jeffnet.org.

Seeking market garden apprentice. Small operation near the Wallowa Mountains in Joseph, OR, seeks fun, reliable, self-directed, independent individual for 2006 growing season. Motivation and work hard is essential. Stipend and housing negotiable. Available May/June – Aug/Sept. Call Beth (541) 432-0930; bgibans@eaglecap.net.

Houseshare on organic farm. Looking for ecologically minded, fun housemates to share our mostly solar and wood-powered home and create community with us on 13 acre property in Kings Valley, 25 miles NW of Corvallis. Land, water, equipment available for farming if desired. $300/mo. + 1/3 utilities. Contact Andrea at (541) 929-4054; or adaviskv@peak.org.

Seeking experienced cattle manager. Unique opportunity for hands-on manager. On-site housing a possibility. Excellent benefits. Please fax cover letter and resume to (540) 592-7093. If you have any questions, call (540) 592-7028.

Seeking field manager. Sauvie Island Organics is seeking a skilled farmer to join our management team. Located 15 miles from downtown Portland, we have a 200 member CSA and numerous restaurant accounts. For more details see our website; www.sauvieislandorganics.com.

Seeking experienced swine manager. Responsibility for the care and feeding of organic rare breed pigs. Duties include maintaining quality control and production records. Breeding experience required. Excellent benefits. Virginia. Please fax cover letter and resume to (540) 592-7093. If you have any questions, call (540) 592-7028.
Classifieds


Looking for guest-farm manager. 127 acre farm, forest. Cathlamet, WA. Responsible for managing farm, guests and Dexter cattle. Culinary skills, organics background, computer literate desired. Salary negotiable. Call (360) 698-7555, amcase@illaheemanor.com.

Seeking person(s), to maintain small scale drip irrigation system, ditch maintenance, and keep cattle and hunters off remote homestead in northeast Oregon. May thru Oct. for 2 to 3 yrs. in exchange for rustic housing, bottom land for organic gardening. Must be technically resourceful. email: pmsmart@ieee.org.

Seeking farm manager. Winter Green Farm is seeking a skilled farmer to become a long-term member of our management team. Management of commercial-scale farm production. We are located west of Eugene, have a 350+ member CSA program. To learn more about our farm see our website www.wintergreenfarm.com, or call (541) 935-1920.

Help Wanted. Angel’s Organic Farm and Angel’s Health Food Institute is looking for qualified individuals to establish and nurture programs at their facility in Southern Oregon. Experienced in organic greenhouse management and implementation, biodiesel production. Call Desi Brown (503) 673-7775, fax 957-5121; ardeogmbh@att.net, www.angelhealthfoodinstitute.com and www.kenbrownconstruction.com.

Seeking horticulturalist/ organic gardener. Unique opportunity for person with diverse experience in gardening. Large organic farm in Northern Virginia with vegetable and ornamental gardens. New orchards started. Great work environment with excellent benefits. Fax resume to (540) 592-7093 or call (540) 592-7028.

Rent or lease for farm or pasture. Two lovely, loamy acres near McKenzie River in Walterville, OR. Has been alpaca/goat pasture or fallow for decades. Owner is willing to work with anyone dedicated to organic growing methods. Call (541) 741-7336.

Crew Leader Needed. Dancing Roots Farm is seeking a motivated, experienced person to supervise and work alongside a small crew of apprentices and volunteers. 18 miles east of Portland, we grow for our 100-member households and several restaurants. For information, call (503) 695-3445; email dancingroots@hevanet.com.


Organic pear orchard in Clackamas County for rent. Up to four acres for organic farm, Hillsboro area. Irrigation available. Area perfect for public sale (farm stand). Call (503) 720-5859.

Seeking earth steward. Salamander Sanctuary, a South Umpqua wilderness permaculture project, is seeking kindred spirit to live on land short term or summer to offer assistance in various projects. Handyman skills desired. salamander@tymewyse.com.

Dairy manager wanted. Unique opportunity for hands-on manager. Long-term possibility for right person to manage small dairy herd for large organic farm in Northern Virginia. Must have experience in husbandry, humane principles and sustainable farming methods. On-site housing a possibility. Excellent benefits. Fax cover letter and resume to (540) 592-7093; Attn: David Pittsnogle.

Farm Help Needed. Regular, part time help needed on transitional farm in Fall Creek. Duties include pruning, cleanup, weeding, blackberry removal, set-up of new crop beds, expansion of irrigation system and more. Current crops are blueberries, juice grapes and fruit trees. Please call Carolyn at (541) 397-3042; email wehr4@sprintmail.com.

Looking for farming partner on 320-acre ranch to raise crops on 20-acre section with water rights and prime soils. Property is just west of Junction City. Terms negotiable. Call (541) 758-4705.

Looking to buy small, undeveloped parcel of good soil, water, and sunshine between Eugene and Corvallis. Experienced organic grower needs to relocate. Price range between $80-$100,000. Ability to build a plus. Call (541) 935-2633.

Wanted: experienced apprentice or possible partner. Small-scale biodynamic farm in Sierra Foothills, 45 miles southeast of Sacramento. Private studio. Owner transportation a must. This is year-round work. Circling Hawk Farm, PO Box 1904, Sutter Creek, CA 95685; circlinghawkfarm@yahoo.com.

Farm assistants wanted. 10 acre vegetable farm in S. OR. Seeking experienced workers to start in Feb/March and stay full season, through November. Possible full-time, year-round positions. Send resume to Mary and Vince Alionis at Whistling Duck Farm.

Continued on page 44
Classifieds

Continued on page 43


**Land for lease.** Upper Hood River valley, OR. 5 to 10 acres. Fruit orchard removed, now in pastureland 3 years into transitional period. Other options available include equipment for lease, partnership with owner and housing. Call (541) 490-7591.

**For rent:** 22' self contained motorhome at Possum Place - an urban permaculture project/artists community. Gallery, 10’x40’ Greenhouse, Gardens. $200/ mo. + deposits + utils. N.S., over 21. Work trade. Eugene. (541) 683-0626.

**OCA Sustainable Ranching Program.** Designed to educate agricultural producers about regulations impacting agriculture. Contact Kay Teisl, (503) 361-8941 x11; or Pat Larson, (541) 963-9387; www.orcattle.com.

**Organic Valley announces transition to organic fund.** The fund is a financial assistance program for dairy farmers who are making the transition to organic. Contact member services at Organic Valley, (888) 809-9297. Farmers in the greater Northeast contact Peter Miller (888) 444-6455 x407, (612) 801-3506; peter.miller@organicvalley.coop.

**Landless organic farmer** seeking land to grow on, long term with productive soil and water available. Fencing, greenhouse, housing, current certification and community would be grand. (541) 574-6212; or Sea.Palm@yahoo.com.

**Land wanted to lease, with purchase option, with or without house, outbuildings, etc.** West of Portland, towards or at north Oregon coast. Messages at Metro, (503) 349-9153.

**Seeking Garden Manager and Garden/ Natural Building apprentices.** Looking for a staff member beginning February-March 2006 and three apprentices beginning April-May 2006. Managing 2 acres of annuals and perennials, marketing produce and value added products. Room, board, and stipend provided. Contact (541) 846-0776; info@whiteoakfarmscsa.org.

**Draft horse farming workshops.** Learn the sustainable craft of working with draft horses on a certified organic farm. Beginning and advanced subjects include harnessing, driving, plowing, and working draft horses with traditionally horsepowered equipment. Call (541) 946-1504.

**Permaculture learning environment.** Working family farm 30 minutes east of Eugene, yurt living and food for students seeking to learn more about biodynamic farming, animal care, greenhouse management, forestry and building, seeds and more. Call Carol at (541) 896-3928.

**Organic Farmer wants to share, lease long term or buy** 10 + acres in Oregon with good source of water, with or without buildings. Class 1-2 soil a plus. Call George Hadley (503) 347-5955.

**Wanted Cattle Manager.** Opportunity for hands-on Manager. Manage herd of Ancient White Park and Scottish Highland Cattle for large organic farm in N. Virginia. Experienced in husbandry, humane principles and sustainable farming methods. Excellent benefits. Fax cover letter and resume to (540) 592-7093; Attn. David Pittsnogle.

**Looking to purchase farmland with house within 50 miles of Portland.** 80 + acres desired. Call (734) 484-9775.


**Sales Manager for Grass fed Buffalo SW Oregon.** Manage market booth, delivery route. Heavy lifting. Excellent pay + commission, housing provided. Call (541) 846-1351; Resume to info@fullcirclebison.com.

**Apprentices Wanted for Grass fed Organic Bison Ranch.** Learn Rotational Grazing, K-Line Irrigation, Grass Silage production, Farmer’s Market skills, organic gardening. Stipend and housing provided. Couples encouraged. SW Oregon Call (541) 846-1351; Resume to info@fullcirclebison.com.

**Horticulture and AgriBusiness Specialist** wanted at the National Center for Appropriate Technology. Both located in Butte, MT. Degree in appropriate fields required. For announcement and application, call (406) 494-4572; email: theresem@ncat.org visit www.ncat.org.
February 18, OSU Small Farms Direct Marketing Conference. LaSells Stewart Center on the campus of Oregon State University. Nine concurrent sessions, covering a range of topics of interest to growers who market their production directly to the public. Registration call (541) 766-6750 or (800)-365-0201; http://smallfarms.oregonstate.edu.


February 20, Graywater Treatment Options. Pacific Crest Community School, NE 29th and Davis, Portland. The lowdown on three types - living machines, direct application systems, and constructed wetlands. Potluck at 6 p.m. Meeting at 7 p.m. (503) 293-8004; www.portlandpermaculture.com, pam@portlandpermaculture.com.

February 21, Community Garden, Food Not Lawns meeting. Newport, OR. 6 p.m. at the Nye Beach Scoop. Call Janet Marie (541) 961-5892.


February 25, Organic Gardening 102, Organic Education Center (OEC). Lake Oswego, 1-4 p.m. A continuation of Session 1. Planting, fertilization, pest management, irrigation, diversified yields and composting. To register call (503) 675-2549; www.lakeoswegoparks.org. Pre-registration required.


February 25, Johnson Creek’s Watershed Wide Event. Volunteers of all ages and abilities will enhance the creek by removing invasive species, planting native trees and shrubs, and mulching new plants. Following the event, enjoy the pizza lunch party! 9 a.m. to noon. (503) 652-7477; email info@jcwc.org, www.jcwc.org/wwe.htm.


February 25 – 27, Washington State Farmers Market Association Conference. Puyallup, WA. For more information, contact Zachary Lyons at zach@cowswithguns.com.

February 27– 28, Harvesting Clean Energy. Spokane, WA. Northwest’s premiere event bringing agriculture and clean energy production together to advance opportunities for rural economic development. (360) 352-1763 x104; info@harvestcleanenergy.org, www.harvestcleanenergy.org/conference.

March 2, Strategies for Zero Waste. University of Oregon, Portland Center. Sustainability Leadership Program. Presenters: Jeanne Longley and Jim Newcomer. 8:30 a.m. - 4:30 p.m. Call (800) 824-2714 or (541) 346-4231; http://sustain.uoregon.edu.


March 6 – 21, Cuba Sustainability Tour. Ron and Nikki Pither are leading an organics trip to Cuba. Pithers are certified organic farmers on Mayne Island and active in international organic cooperation. Trip is a third off and twice the value. Fully bilingual and proficient guides. Call (250) 539-2034; or email rpither@gulfislands.com, www.varalaya.ca/.

March 10 – 12, Three day Introduction to Permaculture & Appropriate Technology. Can be taken alone or as part of a series leading to a Permaculture Design Certificate. Instructors – Toby Hemenway, Joe Leitch & Pam Leitch, plus guests. NE Portland. Portland Permaculture Institute, (503) 293-8004; www.portlandpermaculture.com, pam@portlandpermaculture.com.

Calendar

Continued from page 45

March 11, Introduction to Permaculture with Toby Hemenway, Permaculturalist and author of Gaia’s Garden. Appropriate for any gardener, farmer, policy maker, economist, designer, etc. To register call (503) 675-2549; www.lakeoswegoparks.org. Pre-registration required.


March 18, 5th Annual Small Farm Expo. King County Fairgrounds in Enumclaw, WA. Free, day-long event is designed to assist small acreage landowners. Learn how to milk a goat, own land, drive a tractor, make cheese and more. Call (206) 205-3206; hannah.cavendish-palmer@metrokc.gov.


March 20, Composting Toilet Management, Pacific Crest Community School, NE 29th and Davis. 6 p.m. potluck, 7 p.m. meeting. Portland Permaculture Guild. (503) 293-6034; pam@portlandpermaculture.com, www.portlandpermaculture.com.

March 25, Pruning Basics. Organic Education Center (OEC). Lake Oswego, 1-4 p.m. Pruning can be simple or complex, depending on the conditions and intentions at hand. This class will cover the fundamentals required for successful pruning. To register call (503) 675-2549; www.lakeoswegoparks.org. Pre-registration required.


April 1, Lane County Farmer’s Market begins. 8th and Oak, Eugene. Call (541) 431-4923; lanecountyfarmer@qwest.net www.lanecountyfarmersmarket.com.

April 2, Making and Understanding Composts and Compost Teas. Sunbow Farm and Institute of Biowisdom, Corvallis, Oregon. Practical and hands-on introduction to the complexities of the Soil Food Web paradigm. (541) 929-5782; www.sunbowfarm.org.

April 8, Soil Ecology and Health. Organic Education Center (OEC). Lake Oswego, 1-4 p.m. Living soil is the foundation of a healthy agriculture. We will explain basic soil types, how to interpret and use soil tests, and the importance of soil balance to plant health. To register call (503) 675-2549; www.lakeoswegoparks.org. Pre-registration required.

April 17, Solar Appropriate Technology. Pacific Crest Community School, NE 29th and Davis. Low-tech functions that solar energy can provide without expensive panels, batteries, etc. 6 p.m. potluck, 7 p.m. meeting. Portland Permaculture Guild. (503) 293-6034; pam@portlandpermaculture.com, www.portlandpermaculture.com.

April 21 – 23, Horse Drawn Auction and Swap Meet. Rodeo Grounds, Sisters, OR. Open at 7 a.m. Call (800) 876-2893; email auction@smallfarmersjournal.com

April 23, History of Agriculture as Models for Local Food Security. Exploration of a range of food production designs from thousands of years of experience in many cultures prior to the age of inexpensive petroleum. (541) 929-5782; www.sunbowfarm.org.

April 29, Gardening with Native Plants. Organic Education Center (OEC). Lake Oswego, 1-4 p.m. We will discuss appropriate northwest native plants for edible, perennial, and ornamental gardening. To register call (503) 675-2549; www.lakeoswegoparks.org. Pre-registration required.

May 6, Herb Garden Work Party, Wise Acres Farm. Pleasant Hill, Oregon, 11 a.m. - 2:30 p.m. (Bring a sack lunch) Come meet other herbal enthusiasts. Sharol will be there to answer any questions you have about the herbs. Contact (541) 736-0164; class@herbaltransitions.com, www.herbaltransitions.com.

May 6 – 8, Three day Introduction to Permaculture and Appropriate Technology. Toby Hemenway, Joe Leitch, Pam Leitch. $45 per day. (503) 293-6034; pam@portlandpermaculture.com, www.portlandpermaculture.com.

May 7 – 9, Food, Education and Development. A Statewide Symposium. Eastern Oregon University. Includes Faith, Education and action oriented activities and discussions. Workshops and demonstrations will provide skills related to community food systems. Free and open to the public. Contact Davis, (541) 962-3560; rdavis@eou.edu, www3.eou.edu/corner/EVENTS/FED.html.

In Good Tilth **Pickup Locations**

**Portland Area**
- Alberta Street Coop
- Boice Food Coop
- Bon Appetit
- Daily Grind
- Food Front
- Limbo
- Ma’s Food
- New Seasons Market/Concordia
- New Seasons Market/Orenco
- New Seasons Market/Raleigh Hills
- New Seasons Market/Sellwood
- NW Service Academy
- Olympia Food Coop Pacific
- Organically Grown Co.
- People’s Food Store
- Portland Nursery, SE Stark St
- Providence Saint Vincent Medical Center lobby
- Sister Moon Coop
- The Food Coop

**Southern Oregon**
- Ashland Community Food Store
- Gooseberries - Grants Pass

**Willamette Valley**
- First Alternative - North-Corvallis
- First Alternative - Corvallis
- Harvest Fresh - McMinnville
- Lifesource Natural Foods - Salem
- Linn Benton Community College
- Lost Valley Ed. Center - Dexter
- Nearly Normals - Corvallis

**Eugene**
- 7-11, west 6th, west 7th
- Allan Bros The Beanery
- Bagel Sphere
- Big City Gaming
- Broadway Market
- Collins Cycle Shop
- Copeland Sports
- Cornucopia Bottle Market
- Dan-Mart
- Down to Earth, North and South
- Eugene Public library
- Friendly St. Market
- Full City Coffee
- Great Harvest
- Growers Market

**Coast**
- Astoria Cooperative
- Coos Head - Coos Bay
- Oceana-Newport
- Nye Beach Scoop - Newport
- Trillium - Lincoln City

**Eastern Oregon**
- Acre Organic Coffeehouse - Bend
- Bailey’s Health Food - Bend
- Mother’s Grocery - Hood River
- Nature’s General Store - Bend

---

**New Oregon Tilth Members**

**Sara Amato**
Robert Bolman
Craig Clark
Angela Clarke
Ecole Copen
Vance Corum

**Sheldon Davis**
Prudence Diem
Robert Douglas
Robert Douglas
Ruth Evan
Guy Evans
Jean Fike
Rachel Freifelder
Mariani Hall
John Hamilton
Scott Inman
Cynthia Kapple
Bill Leedy

Charles Lewis
Eden Luz
Roy McCormack
Joy McEwen
Elizabeth Miller
Sally Miller

**Steven Moore**
Toni Orr
Cheryl Ouellette
Grace Parsons
Patrick Richardson
Elias Silvernail
Elizabeth Starr Lilly
Dianna Storli
Maren Tomblin

**Sterling Wallach**
Jean & Marietta Yeager

**Laine Young**
Matt Zuckerman

**Humble Bagel**
Hutch’s Market
Joe Frederigo’s
Keystone Café
Meridian
Monroe St. Café
Morning Glory
New Day Bakery
New Frontier
Paul’s Bicycle
PC Market of Choice, North and South
Poppis Anitolia
Prestige Cleaners
Red Barn Grocery
REI
Sam Bonds Garage
Smith Family Books-Campus.
downtown
Sundance
SunInside Gardening Co.
Triomphe
Wheel Works
WOW Hall
YMCA

**FEED SUPPLEMENT**

**CONLIC®**

**Aged Garlic & Direct Fed Microbials**

**Milk up! SCC down!**

**Certified For**

**Organic Dairies**

Harley and Linda Thomas
Thomas Organic Creamery
Henderson, Michigan

**Dear Grotek,**

My wife and I are firm believers of using garlic medicinally in our own diets. When we heard of CONLIC Aged Garlic Feed Supplement, we decided to give it a try on our organic dairy herd. Our first application was an older cow who had sub-clinical mastitis for four months. Nothing we had tried had any lasting effect until we used the garlic feed supplement. We put 4oz into her feed at morning and evening milking. In three days, the mastitis was gone! We now use this product as first choice of treatment on our livestock.

Sincerely,

Harley W. Ilzarsen

Harley and Linda Thomas
Thomas Organic Creamery
Henderson, Michigan

**OMRI Listed**

1-800-647-6835
University Reports available

**All Natural**

**GROTEK®**

**OBD = Yard and Garden**

Join Oregon Tilth by using the Membership Form on the back page, or contact our office.

Thanks for your support!
Oregon Tilth Membership

Tilth’s major asset is its membership. By becoming a member, you lend your voice to the development of a sustainable, humane and safe food supply. Your membership fee gives crucial support to Tilth’s Research & Education programs, entitles you to a one-year subscription to In Good Tilth and reduces your admission fee at Tilth-sponsored events. $10 more enrolls you in the Oregon Tilth Yard and Garden program. Additional donations to Oregon Tilth Research & Education are welcomed!

Oregon Tilth is the state’s leading promoter of organic agriculture and sustainable farming practices. For 25 years, Oregon Tilth has defined the organic food industry.

Name
Address
County
City, State, ZIP
Phone

Detach and mail with your check for $25 ($35 outside US), plus $10 for the Yard and Garden program, if applicable, to:

Oregon Tilth
470 Lancaster Dr. NE
Salem, OR 97301

Enclosed is my membership fee plus a Research & Education donation of ____.
Enclosed is my fee ($25) for one year membership ($35 for the Yard and Garden program).
I am currently a member with a new address.

Please allow six to eight weeks for delivery of In Good Tilth. Oregon Tilth Certified Organic growers, processors and restaurants are eligible for complimentary membership. If you are a certified operator making an additional donation, please indicate your status.

For questions about membership or the Yard and Garden program contact Oregon Tilth, (503) 378-0690.