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Welcome to “ON Organic”

Hugh Martin, Organic Crop Production Program Lead, OMAFRA

Spring is here, or almost. March is always an interesting time with warm sunny days and then another blast of winter. Get the equipment ready. Organize your final field plans. Get the certification applications in to your CB, the deadline is approaching. Make sure the seed is delivered on time. If it is an early spring we could be planting early crops within a few weeks. A new opportunity to have a successful farming season is upon us – Good Luck!

Thanks to the contributing authors and to OCO and EFAO and others who pass it on to other colleagues in the organic sector. We always appreciate your comments on how to improve the newsletter. Thanks to those who have already replied the newsletter evaluation over the past couple months. We are reviewing your comments and hope to make improvements to serve you better.

Subscription to this newsletter is easy and no cost. For details go to the webpage: <http://www.omafra.gov.on.ca/english/subscribe/index.html#organic>

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

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

The OMAFRA Organic pages are linked from: <http://www.ontario.ca/organic> and <http://www.ontario.ca/biologique>

The ON Organic Team

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Practical Crossbreeding for Ontario Herds

Brian Pogue, Beef Program Lead, OMAFRA

The power of crossbreeding cannot be denied. Hybrid vigour for traits that are low in heritability, such as fertility and maternal traits make a large difference to the bottom line. However, making a crossbreeding system is not always that easy, particularly with the small herds in Ontario.

Two other important factors need to be considered in a breeding program:

- Uniformity is always important, no matter if selling weaned calves or finished cattle.
- Breed complimentary is very important, so with the selection of individual bulls for your program, a lot more than just the breed of the bull must be evaluated.



In my opinion there are 3 practical solutions for the average Ontario herd.

Terminal bull on F1 females

This is easy and takes full advantage of hybrid vigour. An example of this would be a Charolais bull bred to Red Angus x Simmental cows. All of the calves would be sold into the market at whatever stage made the most economic sense for that farm – weaning, yearling or finished. The result is 100% heterosis and a uniform calf crop. The critical part needed to make this work is sourcing good genetics – a good bull and a source of consistent crossbred females that will work with your situation. The source of good maternal heifers is critical to the success of this system – they must be fertile, long lasting and low cost easy to maintain cows.

Composite bulls



Most Ontario herds prefer to raise their own replacement heifers, often because they can not find a consistent supply of good replacement females. Large herds or herds using 100% AI can implement a rotational crossbreeding system using several different breeds. An example would be a 4 breed rotation - to mate Hereford cows to Simmental, then the F-1 SimmxHer heifers to Angus bulls, then the AngXSimmxHer females to Gelbvieh and finally the GelbXAngxSimmxHer back to Hereford bulls. This needs to be well planned and can be cumbersome to manage with a number of different breeding units.

A practical solution is to breed composites. With composites there is some loss of hybrid vigour, although with a 4 breed composite, research has found that this will maintain 75% of the heterosis of a rotational system with 4 breeds. The big advantage of composites is the practical simplicity while still taking advantage of hybrid vigour and breed complementarities and a uniform calf crop.

A simple example would be to use SimmentalXAngus bulls on SimmentalXAngus cows and being able to keep replacement heifers from your own herd and be confident that they will work like their mothers. Then bull selection becomes the critical investment and management decision.

Straightbred

Pick the breed which works best for your operation, probably an easy fleshing maternal breed. Have some specific goals and source bulls that will help you meet your objectives. This is certain to include a number of different traits that are important depending on the herd goals and your market. As with composite bulls, selection must

Practical Crossbreeding for Ontario Herds (cont'd)

consider a large number of traits – calving ease, growth, ease of fleshing, muscling, feet and leg structure, temperament, mature size, efficiency, etc. Consider the bull as an investment to your success as his effect will be evident not only in his calves but grand progeny and more.

Overall

With the current high grain cost, which I expect to continue for some time, emphasis should be placed on critical traits for

beef production such as fertility, growth etc. However emphasis on easy fleshing ability of cattle will become increasingly important. This will result in cows that can produce on a ration of grass, hay and mineral, keeping the calves on pasture longer and finishing cattle with a minimum amount of grain but enough to consistently provide the desired eating qualities by our consumers.

Food Safety and Traceability Initiative (FSTI) Program

The Food Safety and Traceability Initiative (FSTI) program application and guidebook version 3 are now available on the ministry website (see <http://www.omafra.gov.on.ca/english/food/foodsafety/grants/fsti.htm>). These documents outline program eligibility and the application process.

Dates and locations for FSTI information sessions are also online. These sessions are scheduled for various locations across the province between March 14 and April 1. Note these sessions are mandatory if you choose to apply for Project Option 1. Please call 1-888-479-3931 (1-888-GRWFW1) to register or register online to obtain location details.

Completed applications will be accepted by email, fax or in-person starting at **10:00 am EST April 5, 2011** or 9:00 am CST and will be received on a first come – first served basis. Note, only 1 application per person will be accepted. Mailed /couriered applications (which may be mailed prior to April 5th) will be selected at random from all those received in Guelph starting at 10:00 a.m. April 5th. Applicants are strongly encouraged to review the program guidelines before applying for cost-share funding.

If you have further questions about the program or your eligibility, you can call 1-888-479-3931, or email growingforward@ontario.ca.

Growing Forward – Business Development for Farm Businesses Program helps farmers determine key priorities for their business

Growing Your Farm Profits Workshop Leads to Business Success

Are your business goals the same as your personal goals?
Do you find it hard to balance farm life with family life?
Do you know where you want to be in five years?

These are the first questions that workshop leader Joanne Sanderson asks farmers attending a two-day Growing Your Farm Profits Workshop.

“Many farmers don’t think about these questions, but find them valuable as a first point to a business planning process,” Sanderson says. “I can’t write your business plan for you, but I can help you through the process.”

For more information go to: <http://www.farmingsources.com/press-releases.php?subaction=showfull&id=1299684432&archive>

New Series of Strawberry Cultivars from University of Guelph

By Pam Fisher - Berry Crop Specialist/OMAFRA

At the Ontario Berry Growers Association 2011 Annual Meeting, Dr. Adam Dale announced the release of a new June-bearing strawberry cultivar, and new names for two previously released cultivars.

The newest in this series, is 'Summer Ruby'. This variety was tested as 2V55, and released in February 2011. 'Summer Ruby' is a firm, large-fruited, early-mid-season cultivar. Previously released cultivars V151 and R14 have also been renamed.

V151, released in 2007, will now be known as 'Summer Dawn'. 'Summer Dawn' is an early variety, slightly ahead of Annapolis in season. It is firm, bright-red, and conical in shape, with high yields.

R14, released in 2009, will now be known as Summer Rose. The variety is the latest of the three, similar in season to Serenity. Although slightly smaller but better quality compared to Serenity, Summer Rose is a large, red berry with good but moderate yields.

'Summer Dawn', 'Summer Ruby', 'Sapphire' (released in 2003), and 'Summer Rose' provide growers with four June-bearing, high quality strawberry varieties which are early-, mid-, late-mid- and late-season respectively. The Ontario Berry Growers Association holds the rights to these varieties and they are all available from Strawberry Tyme Farms. From OMAFRA Ontario Berry Grower Newsletter <http://www.omafra.gov.on.ca/english/crops/hort/news/allontario/ao0211a2.htm>

Extending the Storage Life of Ontario Berries

By Jennifer DeEll - Fresh Market Quality/OMAFRA; Pam Fisher - Berry Crop Specialist/OMAFRA; Emilea Smith - OMAFRA; Behrouz Eshani-Moghaddam/OMAFRA

Modifying the atmosphere around berries held in storage with 15-20% CO₂ reduces decay in berries during transport and storage. It also reduces respiration and softening, extending the postharvest life. However, exposure of berries to <2% O₂ and/or >25% CO₂ can cause off-flavors and brown discoloration, depending on berry type and cultivar, duration of exposure, and temperature.

The standard CO₂ treatment for berries is to completely enclose pallet loads of pre-cooled berries in sealed plastic bags, pull a slight vacuum, then add CO₂ to create a 12-15% CO₂ atmosphere within the bag and around the fruit (Figure 1).

We have been working with commercially available equipment to demonstrate and determine the effects of modified atmosphere (MA) on the quality and disease incidence of Ontario berries.

For full article go to OMAFRA Ontario Berry Grower Newsletter <http://www.omafra.gov.on.ca/english/crops/hort/news/allontario/ao0211a3.htm>

On-Farm Food safety - Where to Start, Where to Go

By Jan Schooley - Crops On-Farm Food Safety Program Lead/OMAFRA

As another season approaches many producers are wondering where they stand with on-farm food safety. If you are one of those on a CanadaGAP program you are on a program that is 3rd party audited to international standards and if you sell to major chains they may be insisting on this.

But what other options do you have? No matter who you sell to, getting started in food safety can be daunting. There is help available. OMAFRA's Advantage Good Agricultural Practices manual will give you the foundation you need to establish safe practices on any farm. It is an excellent resource, can compliment any food safety program and can be used as a stepping stone to CanadaGAP. It is an excellent program on its own, although it is not 3rd party audited. AdvantageGAP is a common sense approach to food safety on all farms where practices are understandable and doable. OMAFRA has recently released Advantage iGAP as a food safety resource tool. It is the AdvantageGAP manual on CD plus many more interactive resources. You will find traceability information, templates for keeping records, water sanitizing videos to assess the product that is best for you, and a self-assessment tool that tells you where you are now and how to implement improvements.

So where do you go for all the information you need? CanadaGAP is available online, free of charge, to members of the Canadian Horticultural Council. You are a member of CHC if you are a member of the Ontario Fruit and Vegetable Growers Association (OFVGA) - and if you purchase packaging for your produce OFVGA will provide you with a

passcode to access manuals and checklists over the internet on the CanadaGAP web site. Just make sure you have the latest version! If you are on dial-up you can get the material directly from the OFVGA office in Guelph.

AdvantageGAP manuals and Advantage iGAP CD's are available by calling the Agricultural Information Call Centre at 1-877-424-1300. OMAFRA staff are always available to talk with you and the call centre will forward your call to one of us at your request.

Don't be intimidated by the need for food safety on your farm. Chances are you are well on the way to using all the right practices.

Related links:

- [Advantage iGAP](#)
- [Advantage Good Agricultural Practices](#)
- [Advantage Good Agricultural Practices Resources](#)
- [CanadaGAP](#)

From OMAFRA Ontario Berry Grower Newsletter <http://www.omafra.gov.on.ca/english/crops/hort/news/allontario/ao0211a1.htm>

Emerging Pests of Basil in Ontario

By Melanie Filotas - Specialty Crops IPM Specialist/OMAFRA; Sean Westerveld - Ginseng and Medicinal Herbs Specialist/OMAFRA

Basil is one of the most popular herbs for commercial growers and home gardeners alike. While many believe that basil and other herbs have fewer pests than other crops, this is often not the case. In Ontario, basil is commonly affected by a number of insect and disease pests, including leafhoppers, caterpillars, *Alternaria* leaf blight and white mold. Recently, two new pests have emerged that have the potential to impact quality and yield - the Japanese beetle and the fungal disease downy mildew.

The Japanese beetle is a metallic green insect, 10-13 mm long, with coppery red wings (Figure 1). First observed in the Niagara region in the 1930s, it has since spread to many areas of the province. The Japanese beetle is familiar to growers of many fruits and vegetables, as it will feed voraciously on the foliage of numerous plants. Unfortunately for herb growers, Japanese beetles also have an appetite for basil. Feeding results in large, ragged holes in the leaves, making them unmarketable (Figure 2).

Basil downy mildew is caused by the fungus *Peronospora belbahrii*. This fungus appears to be exclusive to basil, and is not the same pathogen that causes downy mildew in other vegetable crops. While it has been a problem in the United States for the last several years, it was not observed in Ontario field basil until 2010. The fungus overwinters on live plants or seed and during the growing season can be spread long distances by airborne spores. Once plants are infected, the disease spreads rapidly and can destroy a crop within a few weeks. Symptoms include a yellowing of the upper leaf surface in areas defined by the leaf veins (Figure 3). This yellowing is sometimes mistaken for a nutrient deficiency; however downy mildew-infected plants have a fuzzy, purplish growth on the underside of the leaves (Figure 4). Eventually, affected leaves can become blackened and necrotic and can lead to partial or complete defoliation. While the disease is not toxic to humans, the plants become unsightly and unmarketable.

From OMAFRA HortMatters newsletter. For full article go to <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2011/02hrt11a2.htm>

Tomato Late Blight Strains in Ontario during 2010

By Michael Celetti - Plant Pathologist - Horticulture Crops Program Lead/OMAFRA; Janice LeBoeuf - Vegetable Specialist/OMAFRA

Late blight caused significant problems for tomato and potato growers in 2009 and to a lesser extent in 2010. Some organic tomato fields and market gardens experienced significant late blight at the end of last season particularly in eastern Ontario. In both 2009 and 2010 the source of the disease was traced to infected tomato transplants sold and distributed throughout home garden retail centers across the south and eastern United States. There is no indication that the infected tomato transplants were distributed in Ontario in either 2009 or 2010. Regardless, the disease eventually arrived in Ontario by mid July or early August in 2009 and 2010 on weather systems carrying spore sacks (sporangia) that blew up from the US. The cool wet weather that occurred throughout most of the eastern states and provinces, including Ontario, in 2009 was ideal for infection, disease development and rapid spread. However, the hot dry conditions during August of 2010 were not conducive for the spread of this disease. Cool temperatures with frequent rains that occurred in Ontario during mid to late September 2010 were ideal for the pathogen to build up and spread but too late for the widespread occurrence that was observed in Ontario during 2009.

There are several strains of the late blight pathogen, *Phytophthora infestans*. Some strains appear to infect only potatoes, some infect tomatoes primarily, but many infect both crops. New strains of late blight develop when strains of opposite mating types, A1 and A2, colonize the same tissue and mate with each other. Mating results in the development of a persistent spore called an oospore that contains a mixture of genes from the parents. The late blight pathogen does not usually over winter in Ontario once the disease tissue dies. However; when opposite mating types infect the same tissue and mating occurs, the oospores that are produced are capable of over wintering. The following year, if conditions are favourable, the oospores germinate to produce asexual spore sacs that are virtually clones of each other. These spore sacs can rapidly spread to neighbouring tomato and/or potato plants under favourable environmental conditions.

Over the past few decades, scientists in North America have been studying and monitoring the different strains of late blight that have developed and are spreading throughout North America. Of the new strains, strain US-22 was the most widespread on tomato transplants and the one that spread around eastern North America during the past two years. The US-22 strain can infect both potato and tomato but is more aggressive on tomatoes, resulting in severe disease compared to potato. Preliminary results from a Canadian national survey suggest that US-22 was the predominant strain infecting tomatoes in Ontario during 2010. It was also the predominant strain infecting tomatoes in most of the northeastern United States.

Two other new strains, US-23 and US-24 were also found infecting tomatoes and potatoes in other provinces during 2010. A very wet and cool growing season in the Prairie Provinces during 2010 created ideal conditions for an outbreak of late blight particularly in Alberta and to a lesser

extent in Manitoba. The origin of the disease was again traced to infected tomato transplants that were distributed through garden centers across the western provinces including British Columbia. Fortunately, the infected transplants did not enter Ontario. The predominant strain that appears to have spread throughout the Prairies on tomatoes in 2010 was US-23, however, other strains such as US-8 and US-24 were also found infecting potatoes. Strains of the Late blight pathogen can infect both potato and tomato but different strains are often associated with one host more than the other depending upon the strain (Table 1).

Table 1. Strains of the late blight pathogen *Phytophthora infestans* found in Canada during 2010

Strain	Predominant Host	Mating Type
US-8	Potato (frequently associated with tuber infections)	A2
US-22	Tomato	A2
US-23	Tomato	A1
US-24	Potato	A1

From OMAFRA HortMatters newsletter. <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2011/02hrt11a1.htm>

NEW OMAFRA Publication

Organic Dairy Production—New OMAFRA Factsheet Order # 10-087. Available online at <http://www.omafra.gov.on.ca/english/livestock/dairy/facts/10-087.htm>

Production Insurance Deadlines Approaching

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

For more information on these or other plans, please visit agricorp.com or contact us at 1-888-247-4999.

New Guide For Organic Growers

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

By Canadian Food Inspection Agency (CFIA)

Re: Canada's Organic Product Regulations (OPR): Expiration of *Stream Of Commerce and Enforcement Policy*

OTTAWA, March 10, 2011: The Canadian Food Inspection Agency (CFIA) is reminding members of the organic sector that the *Organic Products Regulations Stream of Commerce and Enforcement Policy* expires on June 30, 2011.

Canada's *Organic Products Regulations* came into effect on June 30, 2009. Since then, the CFIA has been managing the regulations through the *Stream of Commerce and Enforcement Policy*. This two-year implementation policy was designed to allow producers to make the adjustments required to become fully compliant with the regulations.

The *Stream of Commerce and Enforcement Policy* will expire on June 30, 2011, and will be replaced by standard CFIA compliance and enforcement activities. These include the following:

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

The *Organic Products Regulations* have been developed to

- protect consumers against misleading or deceptive labelling practices,

- reduce consumer confusion about the definition of "organic",
- facilitate the access of Canadian organic products to foreign markets that require regulatory oversight, and
- support further development of the domestic market for organic food products.

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

These regulations apply to both domestic and imported products. Regardless of origin, all products seeking organic certification must meet Canada's standards.

Producers who wish to become certified under the *Organic Products Regulations* must develop an organic production system based on the Canadian Organic Standards and have their products certified by an accredited certification body. Certified organic products must also bear the name of the certification body that has certified the product as organic.

For more information on Canada's *Organic Product Regulations*, please visit the CFIA website at www.inspection.gc.ca/english/fssa/orgbio/orgbioe.shtml.

Food Industry News

Call for nominations: Minister's Awards for Apprenticeship Training

Every year the province hosts the Minister's Awards for Apprenticeship Training. The awards recognize 16 employers in Ontario for their excellence in:

- training apprentices
- supporting the apprenticeship training system, and
- promoting careers in skilled trades.

Employment Ontario invites you to nominate employers in your community for this award. Companies that train apprentices enhance their businesses' success. They also contribute to Ontario's economy. And, they promote training and continuous learning.

[Learn more now and download a nomination form - http://www.tcu.gov.on.ca/eng/employers/awards/index.html](http://www.tcu.gov.on.ca/eng/employers/awards/index.html)

Resource to help in the formulation of low-sodium products

CTAC has developed a [Salt Reduction Guide for the Food Industry](#) to help food processors understand the technological challenges involved in developing low-sodium formulations. To access the Guide

<http://www.foodtechcanada.ca/siteimages/Salt%20reduction%20guide%20for%20the%20food%20industry.pdf>

Funding and Related Opportunities

Conserve energy and better manage your electricity costs with saveONenergy program

Good news! The Ontario Power Authority has just announced its 2011 saveONenergy program.

Your company can be rewarded for:

- reducing electricity demand during peak times
- doing retrofits that result in efficiencies
- construction/major renovations that exceed the Ontario Building Code and, for large electricity users, capital cost that reduce energy use.

To learn more go to [Ontario Power Authority's](http://www.saveonenergy.ca/Business/Industrial/Food-and-Beverage.aspx) website <https://www.saveonenergy.ca/Business/Industrial/Food-and-Beverage.aspx>

Get help commercializing new products, processes and practices

Do you have a southern Ontario business with 50 employees or less? Do you have plans for commercialization? Or, do you have a commitment from angel or venture capital investors?

If yes, you may qualify for repayable funding under the Investing in Business Innovation program. The program aims to bring new products, processes and practices to market faster. It will also contribute to:

- Not-for-profit angel investor networks in southern Ontario. These networks must be registered with a recognized industry association.
- Not-for-profit organizations that represent angel investor networks with members in southern Ontario.

This \$190 million program runs until 2014. Eligible businesses can apply for a contribution of up to 1/3 of eligible costs, up to \$1 million.

[Learn more now and apply](http://www.feddevontario.gc.ca/eic/site/723.nsf/eng/h_00324.html) http://www.feddevontario.gc.ca/eic/site/723.nsf/eng/h_00324.html

Reduce business costs in Toronto and remain competitive

Do you plan to set up or expand a food and beverage wholesale business in Toronto? Are you planning a new building or other improvements? If so, you may qualify for a grant from the City of Toronto. Certain conditions apply. For instance, construction must:

- Conform to all City processes and permits. Status to be confirmed yearly.
- Equal at least \$1 million in value.
- [Meet minimum Green Development Standards](#) (PDF file).
- Not be demolished for 10 years.

[Learn more now and apply](http://www.toronto.ca/invest-in-toronto/incentives-imit.htm) - <http://www.toronto.ca/invest-in-toronto/incentives-imit.htm>

Events

April 7, 2011 - OnTraceability 2011

Join your industry peers and producers in discussing the future of food traceability in Ontario. In 2009, this country's agriculture Ministers committed to a national traceability system for livestock and poultry by the end of 2011. Be part of the discussion about how this is going to take place.

Where: Cambridge Hotel and Conference Centre, Cambridge, Ontario

Cost: \$75

[Learn more and register now](http://www.ontrace.ca/2011_ontraceability.php) - http://www.ontrace.ca/2011_ontraceability.php

May 12, 2011 - Food Industry Innovation Forum

Don't miss this opportunity to help shape our sector's science and innovation priorities. Plan to join representatives from Canada's food and beverage processing industry, academia, and government to discuss innovative ways to boost

profitability. Held in conjunction with SIAL Canada, this one day event will feature world-class speakers to engage and inspire.

Save the date, and stay tuned for more event information in the following weeks!

Where: Metro Toronto Convention Centre, Toronto, Ontario

Growing the Food Continuum

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

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

Where: Delta Guelph Hotel & Conference Centre, 50 Stone Road West, Guelph

Cost: \$165

[Learn more and register now](#) -

<http://www.brownpapertickets.com/event/157585>

Southwest Ontario Local Food Network and Gala

Don't miss this special networking opportunity. This event brings together cooks and chefs, food retailers, food service, institutional food providers, food processors and food distributors to meet with local farmers and producers. A culinary gala follows, showcasing farmers and chefs.

When: March 29, 2011 from noon to 5:00 pm

Where: Confederation Building, 900 King Street, London, Ontario

Cost: Networking event is free. Gala: \$20 per person includes 5 complimentary tasting tickets.

[Learn more and register by March 22](#). Space is limited!

<http://www.brownpapertickets.com/event/157585>

June 1-2, 2011 - PROFIT

Ontario Food Export's highly regarded, New-to-Exporting Seminar - PROFIT, scheduled for June 1 – 2, 2011, is returning to Toronto and Buffalo, New York. Whether you

are new to exporting, or have colleagues who need export training, this program is an outstanding opportunity. This two-day seminar is critical in assisting you to build your organization's export strength. Featuring industry speakers and key contacts that know the export process, PROFIT will prepare you and your company for what is needed to succeed in the U.S. market.

For over 20 years, PROFIT has been an important step in the export success of hundreds of Ontario manufacturers. Some graduates have returned several times to update their skills and contacts.

This affordable course, specific to the needs of the food industry, is ideal for:

- New Marketing staff
- Inside & Outside Sales
- Shipping & Logistics staff
- Marketing/Sales Support staff
- Skills upgrade and development

Anyone interested in exporting to the USA!

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

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

These courses are all available from non-profit education institutions.

Guelph Food Technology Centre

March 23, 2011 - Food Additives, Flavours and Colours: A Regulatory Update

Where: Guelph Food Technology Centre

What you will learn: This workshop will help those familiar with ingredient labelling learn about the regulations governing additive use. It will cover a full spectrum of food products, including meat, non-meat, processed foods, bakery goods, and snacks.

Cost: Member \$498, Regular \$553

For information <http://www.gftc.ca/courses-and-training/course-details.aspx?course=RDS08>

Training

March 24, 2011 [Food Safety for Supervisors and Lead Hands](#)

Where: Guelph Food Technology Centre

What you will learn: This session will help you sustain your HACCP certification. It helps line supervisors understand their vital role in maintaining and improving HACCP programs and critical control points.

Cost: Member \$410, Regular \$455

For Information <http://www.gftc.ca/courses-and-training/course-details.aspx?course=FSH03>

March 28-29, 2011 - Supervision Skills for the Food Industry II

Where: Guelph Food Technology Centre

What you will learn: This workshop will help supervisors will increase their overall effectiveness. It will help you build your problem-solving, decision-making, team-building and hiring skills.

Cost: Member \$714, Regular \$752 For information: <http://www.gftc.ca/courses-and-training/course-details.aspx?course=TSS02>

EFAO Events

Exploring the Approaches to Soil Testing and Analysis for Organic Farming

March 25th (Friday) - 10 am to 3 pm in Ottawa

April 8th (Friday)-- 10 am to 3 pm in Guelph

Various approaches to soil testing have been used and promoted by organic farming practitioners. How does a farmer make sense of some of the conflicting information these approaches present? How does a farmer make the analysis tell them a story or fit with what they see in the field or bin? This workshop will explore the various approaches and methods of soil testing and analysis such as Reams, Albrecht, Bio-dynamic, Soil Food Web and others.

Ruth Knight will be presenting this special presentation. Cost \$40 for members/ \$50 for non members. Lunch is included. Please register with the EFAO office.

March 26, 2011 - Pastured Poultry

Instructor: Ruth Knight

In 1996, Joel Salatin wrote *Pasturing Poultry for Profits* and opened up the discussion on raising larger numbers of birds outside in a manner that would give the birds protection from the elements and predation while having the benefits of sun, bugs and grass. This workshop will look at all aspects of raising poultry on pasture in a Joel Salatin manner in Ontario. Topics covered will include breed selection, brooding, feeding, pasture housing, shipping, and slaughtering to quota and organic certification issues.

Date: Saturday, March 26, 2011, 9am-4pm

Location: Seniors Room, Richmond Arena, 6095 Perth Road, Richmond, ON

Cost: \$70 (\$50 for Ecological Farmers of Ontario Members)

Registration: contact info@efao.ca or call 1-877-822-8606

March 17th Dr. Temple Grandin - Stratford

Dr. Temple Grandin will be speaking on *Creating the Best Life for our Animals*.

Dr. Hubert Karreman will be the opening speaker.

March 17th (Thursday) 9 am to 4 pm at the Stratford Rotary Complex, 353 McCarthy Road

Cost \$40 including an organic lunch. Book a ticket with Sue at 519 291 9733 or sue@harmonyorganic.ca.

Tree Grafting - Picton

March 19th (Saturday) 9 am to 4 pm at Cherryvale Organic Farm, 1927 County Rd. 10.

Ken Taylor of Green Barn Nursery will be leading a workshop on tree grafting. Topics will include how to do

different grafts, what are your best root stocks, differences with grafted and seedling trees, and how to start seeds from seeds. Cost \$99 including lunch. To register call Susan at 613-476-5250 or sdouglas@cherryvale.ca

Root Cellar Webinar

March 23th (Wednesday) - 12:00 pm

A good root cellar may be the key to helping you supply a local market, or simply increase your level of self-sufficiency throughout the winter. While farmers markets and CSAs are on the rise, many of these market opportunities are lost when growers can't continue to supply consumers outside of the growing season.

Tarrah Young of Green Being Farm operates a winter CSA program, and will share her own experience with root cellars, illustrating some of the challenges of storing root crops throughout the winter. Case studies from other farms will also be used to explain the fundamentals of root cellaring and potential innovations to consider for your own operation.

For more information, please visit: <http://www.agriwebinar.com/Preview.aspx?id=546521e5-fb77-4248-94c0-e132c3b8fcee>

Oxford Organic Growers Spring Meeting- Norwich

March 24th (Thursday) 8 pm at the Driesses, 325569 Norwich Rd.

Mario Fiorucci, co-owner of the Healthy butcher, will be speaking. The Healthy Butcher has three stores that sell a wide range of organic products along with their meat. This is an excellent opportunity for farmers to speak with someone in the retail sector. For more info call (519) 424-3113.

Apple Pruning Workshop - Chesterville

March 26th (Saturday) 10:00 a.m. - 2:00 p.m. at Connaught Acres

Speaker - "Dennis Taylor" from Canna more Orchard will discuss and demonstrate pruning of apple and pear trees. Refreshments provided. Bring a brown bag lunch.

\$10 per person. Please confirm your attendance at (613) 448-3540 and bring your pruners if you have clean and sanitized and dress for the outside environment.

Organic Council of Ontario's 5th Annual General Meeting

Wednesday March, 23rd 2011, 9am to 4pm

Loyola House, Guelph, Ontario

All are invited to attend (members & non-members)

Date: Wednesday March 23rd 2011

Time: 9:00am – 4:00pm, registration begins 8:30am.

Location: Loyola House, 5420 Highway 6, R.R. #5 Guelph

Registration: Free for OCO Members / \$35.00 for Non-Members .Includes an Organic Lunch. Vegetarian option available. Please **RSVP** by March 15th, 2011

519-827-1221 or by email info@organiccouncil.ca

AGM Agenda:

- Opening Remarks from Dr. Rene Van Acker, Professor, Chair of Department of Plant Agriculture, U of G, and Associate Dean External Relations, OAC.
- OnTrace on Premises ID and benefits to sector
- Bioenterprise on investment readiness
- OMFRA update and discussion of programs
- Agricorp Update: new insurable organic crops
- Policy Conversation: Trace GMOs and Organics: Seeking input from the membership on OCO Policy
- Key Note Address: Dr. Ann Clark on the Threat of GE Alfalfa to Organic Integrity

Links to Organic Agriculture Information

Organic Council of Ontario (OCO)

<http://www.organiccouncil.ca>

Canadian Organic Growers (COG)

<http://www.cog.ca>

OMAFRA Organic Agriculture

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

Ecological Farmers of Ontario (EFO)

<http://www.efao.ca>

Organic Agricultural Centre of Canada (OACC)

<http://www.oacc.info>

Agricultural Information Contact Centre:

1-877-424-1300

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

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

www.ontario.ca/omafra