



# under the oak

The Voice of Organics in the Atlantic / La voix de l'Industrie biologique de l'Atlantique

ISSUE 11, FALL 2003

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## On The Fence Post

On our ACORN board conference call this week, I heard accounts of snow in New Brunswick, while Newfoundland had not yet had a hard frost- to the benefit of the thriving peppers. These informal chats remind me of the incredible diversity of this region. My hope is that ACORN can grow into an organization as diverse as the food we produce here.

ACORN launched the "Directory of Allowable Organic Inputs" on October 1st, in the midst of Hurricane Juan. Check out the hundreds of crop, livestock, and processing inputs at [www.acornorganic.org/acorn](http://www.acornorganic.org/acorn), or link to the database from ACORN's homepage. Thanks to Rob Assels and ACORN's input committee for all of their work. We plan to add additional modules to this database in 2004.

The ACORN marketing committee will hear an interim report from Gary Morton and Bev Connell in late October. Gary and Bev aim to hold additional meetings in each province to get more feedback from the industry. For weekly updates on the marketing project, check ACORN's website.

An overview of conference highlights is included in these pages, along with a conference registration form. New events for the 2004 conference include: Organic Potato Symposium in collaboration with the OACC; Organic Farm Tour; Organic Appetizer demonstration with the PEI Culinary Institute; and much more. Please register early, as rooms and meals are limited this year.

The staff and board will be working on our 2004 business plan in the next few months. This is our road map for events and activities that meet the overall objectives of our three-year strategic plan. Please forward your ideas for how ACORN can enhance the viability and growth of the Atlantic Canadian organic agricultural community.

Thanks to all who mailed back the producer/processor surveys. There has been a good response to the survey, which certainly makes our work easier.

All the best in these darkening, colder days,

Jennifer Melanson  
ACORN Director

## ACORN LAUNCHES ONLINE DIRECTORY OF ALLOWABLE ORGANIC INPUTS

On October 1st, ACORN launched an online directory of allowable organic inputs, including descriptions and source lists for hundreds of allowable inputs. Information in the database is divided into three main sections (Crop, Livestock and Processing). The database will be an essential tool for existing organic producers, as well as transitional operations.

ACORN commissioned this database to facilitate growth in the organic industry in Atlantic Canada by compiling information on the availability of allowable inputs and resources. Funding was provided by NBDFAFA, PEDFAFA, and NSDAF.

Below are three examples of input descriptions taken from each section of the database.

### **Under Crop Production- Insect Controls**

#### **Diatomaceous Earth**

Diatomaceous Earth (DE) is a pure form of silica formed from the fossil remains of algae. It has a wide range of applications, from insect control in the garden, control of insects in stored grain, to its use as a filtration agent in food processing. Diatomaceous earth particles resemble bits of broken glass and are drawn to a pest by static electricity. The sharp edges of the silica puncture the pest and kill by dehydration. If ingested by an insect, the silica disrupts the insect's breathing, digestion and reproduction.

Because the effects of DE are indiscriminate, it will kill beneficial insects as well as targeted pests. In addition, DE dust is harmful if inhaled. It must therefore be used with caution.

For use in organic systems, only non-heated forms may be used. Also be sure that no synthetic pesticides or synergists are added.

### **Under Livestock Production-Parasite Controls** **Parasiticides**

The use of synthetic parasiticides is highly regulated in breeding

*con't on next page*

## Upcoming Events

**November 9th-11th, 2003:** Organic Mission to Boston, Massachusetts. The Atlantic Canada Food Export Partnership, in partnership with Agriculture & Agri-Food Canada and the Canadian Consulate in Boston is organizing a second Educational Mission for producers / processors from Atlantic Canada to Boston. Participants will acquire information on the market trends, the consumer trends, the distribution channels and more. A visit to a supermarket and a storage for organic products are also planned.

**January 22-25, 2004:** Guelph Organic Conference: A leading annual North American organic agricultural event, "Building Sustainable Economies" at the University of Guelph, Ontario, Canada. For more information on workshops and events, visit <http://guelphorganicconf.ca/conference/seminars/>

**March 5-7, 2004:** Canadian Food Democracy Network meeting, Winnipeg, Canada.

**August 5-8, 2004:** AGRIFEST is a showcase of Maritime innovations in food production that appeal to the farming community and consumers. Held on a 50-acre outdoor site at Lyndhurst Farms in Canning, Nova Scotia, it will have planted field, berry and vegetable crop plots, equipment demonstrations, irrigation sites, exhibitor space, a food pavilion and a family centre. Don't miss out on participating in this unique Maritime event! For more information, please contact [nfo@agrapoint.ca](mailto:nfo@agrapoint.ca) or visit the information on our website at [www.agrifest.com](http://www.agrifest.com)

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## ACORN's Vision

ACORN aims to enhance the viability and growth of the Atlantic Canadian organic agricultural community through a unified regional network

## ACORN's Board of Directors

President- Doug Brown (ProcessorRep)  
Vice President- Fred Dollar (PE Producer Rep)  
Treasurer- David Cozac (Retail Rep)  
Secretary/Member-at-Large- Av Singh (NS)  
NSOGA - Al Stewart  
OCIA-NB- Karen Davidge  
OCIA-PEI- Raymond Loo (PE)  
MCOG- Larry Slipp (NB)  
NS Producer- Brian Boates (NS)  
NB Producer- Gerry Caissie (NB)  
NL Producer- Judy Lien (NL)

and dairy stock and is prohibited in slaughter stock. The specific regulations including withdrawal times is species-specific and should be checked according to the standards of the producer's certifying body.

Only the parasiticide "Ivermectin" can be used. It is only allowed in emergency treatment for dairy and breeder stock when the organic system plan-approved preventative management does not prevent infestation. For breeder animals, it can only be used prior to the third trimester of gestation and cannot be used during lactation for progeny that are to be sold, labelled or represented as organically produced.

Milk or milk products from an animal treated with a parasiticide cannot be labelled as organic. 90 days must elapse from the cessation of treatment before organic labelling can be resumed

Natural parasiticides include some essential oils, diatomaceous earth, and elemental sulphur.

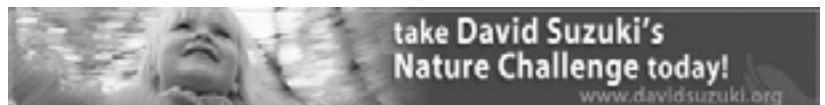
## Under Processing-Materials and Inputs Bleach

Chlorine may be added to wash water to reduce microbial contamination on produce. After the chlorinating treatment, excess chlorine must be removed from the produce. The manufacturer should monitor and control the chlorine concentration, pH, temperature of the wash water, and contact time on the vegetables.

Suggested concentrations for chlorinated wash water are between 100 and 150 ppm of total chlorine or between 2 to 7 ppm of free residual chlorine after contact. The pH of the water should be between 6.0 and 7.0. The contact time is dependent upon the product and the chlorine concentration but ideally should not exceed 5 minutes. Where the manufacturer has a validated shelf life study, and the use of chlorine is part of the process, the chlorine concentration and contact time prescribed in the study should be consistently met. Hydrogen peroxide can be used as a substitute. Bleach is allowed as a processing production aid.

Check out the hundreds of input descriptions and source lists available at: [www.acornorganic.org/acorn](http://www.acornorganic.org/acorn)

Contact ACORN for more information:  
1-866-322-2676/ [admin@acornorganic.org](mailto:admin@acornorganic.org)/ [www.acornorganic.org](http://www.acornorganic.org)



## David Suzuki's Nature Challenge

The David Suzuki Foundation has researched the 10 most effective ways people can protect nature. The Challenge is to pick at least three of these actions and promise to do them over the next year.

One of the challenges is to replace harmful pesticides with alternatives! Each activity is remarkably simple, yet can make a substantial difference. Signing up is effortless, and the 10 steps are amazingly easy! It's a way for individuals to help nature, without making harsh changes to their lifestyles. It's an educational initiative to show how small changes can make a difference, and how individuals acting together can make our world a better place. You can visit the Nature Challenge homepage at: <http://www.davidsuzuki.org/WOL/Challenge/> Or check out the link to David Suzuki's Nature Challenge on the ACORN website at [www.acornorganic.org](http://www.acornorganic.org) Also, check out the Challenge for kids! You can visit the NC4K to see what's happening at <http://www.davidsuzuki.org/kids>.

# ACORN

Presents The Premier Organic Event in Atlantic Canada

## Growing Organic Opportunities

2004 Organic Agri-Food Conference and Trade Show March 25th - 28th  
The Howard Johnson Dutch Inn Cornwall, PEI

With assistance from:

PEI Dept. of Agriculture and Forestry, NB Dept. of Agriculture, Fisheries and Aquaculture, NS Dept. of Agriculture and Fisheries, PEI ADAPT Council, Canadian Farm Business Management Council, and Community Animation Program

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*2004 ACORN Organic Conference & Trade Show*

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### Conference Highlights:

#### **Organic Potato Symposium (Thursday, March 25th)**

This symposium geared to researchers, extension workers, and farmers, will allow industry stakeholders to network, learn about the latest research in the field, and identify research gaps.

Carlo Leifert will headline the symposium. Carlo is a researcher from the Tesco Centre for Organic Agriculture in the United Kingdom. He will talk about novel strategies for control of fungal crop diseases, development of alternatives to use of copper, inter-cropping, biological controls, and compost tea.

#### **2-Day Conference Package (Friday and Saturday, March 26-27th)**

A full conference package includes all workshops and keynotes, the Trade Show, and Friday and Saturday lunches.

#### **Keynote Speaker**

Dr Elaine Ingham is an energetic, easy-to-understand speaker who explains what life in the soil is all about. Behind this 'user-friendly' approach lies a wealth of knowledge gained from years of intensive research into the organisms, which make up the soil food web. Elaine not only understands the soil food web, she has knowledge on how to ensure a healthy food web to promote plant growth and reduce reliance on inorganic chemicals. While truly an academic, Elaine is also passionate about sharing her knowledge and research findings with those at the grass roots level of working with soils. Elaine offers a way forward for sustainable farming. A way of improving the soils we work with now and a way to keep soils in this healthier state without damaging any other eco-system.

#### **2-day trade show and over 20 workshops with knowledgeable speakers, including-**

- Elaine Ingham- Soil Foodweb
- Debbie Field- FoodShare
- Tom Manley- Homestead Organics
- Charlie Touchette- North American Farmers Direct Marketing Association
- ACORN Input Project Presentation
- Loik Dewarin- Quebec cereal producer
- Agritourism panel
- ACORN Marketing Project Results
- National standards updates
- Regional producers and processors

#### **ACORN Organic Tour (Sunday, March 28th)**

Visit three successful and innovative organic and transitional operations close to Charlottetown. Tour includes greenhouse, dairy and potato farms.



Check out [www.acornorganic.org](http://www.acornorganic.org) for updated conference information.




### **The Market Place Trade Show**

Promote your business, agency or not for profit organization at the largest gathering of the organic farming community in Atlantic Canada. Contact the ACORN office or visit our website for a trade show reservation form.

HST included-

Table Display - \$115

Literature Distribution - \$86.25



### **Sponsorship Opportunities**

Show your support for ACORN and the Conference and highlight your business through joining the Conference as a sponsor. We offer a variety of options to suit any business or organization, including sponsoring the keynote address, nutrition breaks, meals. Contact the ACORN office for more details.



### **Volunteers Needed**

Willing to share a few hours of your time while at the Conference? Volunteers are needed before and throughout the Conference. Volunteer for four hours, and attend educational sessions free that day. Contact Laura MacKay at 902-425-1797 or [info@acornorganic.org](mailto:info@acornorganic.org) for more information.



### **Making the Conference Accessible**

The Conference Committee wishes to make the conference accessible and affordable to participants. Consider the following options to reduce your costs:

Volunteer before or during the conference

Carpool

Bring a friend



### **Conference Location**

This year's conference site is the Howard Johnson Dutch Inn. Book your room by February 21st, 2004 to ensure that you receive our conference group room rate of \$69.00, single or double. Parking is free. Reservations requested after February 21st, 2004 will be accepted at the best available Howard Johnson Dutch Inn rate of the day, provided guestrooms are available.

### **TO BOOK A ROOM CONTACT:**

The Howard Johnson Dutch Inn-

Tel: 902-566-2211

Fax: 902-566-2214



### **The Fine Print**

In order to confirm food and accommodation details with the hotel, and to ensure we have adequate conference materials, we need to know ahead of time exactly how many people are participating in the conference. Please comply with the following deadlines – it makes planning smoother and easier, and guarantees you'll be fed and sheltered!

- Book with the Dutch Inn by February 21st – you will receive the conference room rate. After this date, the room rate could be higher and accommodation cannot be guaranteed.
- Register for the Conference by February 21st – We can guarantee your place at the conference, and you'll receive a free organic buffet breakfast.
- We must confirm final numbers with the Howard Johnson Dutch Inn on March 19th. After this date, we cannot guarantee that meals will be available.

Cancellation Policy – The ACORN office must receive cancellation of registration by March 19th. A 15% administration fee will be retained. Cancellations after this date will not be refunded, except in the case of medical or family emergency.

Check out [www.acornorganic.org](http://www.acornorganic.org) for updated conference information.

# Conference Registration Form



## Delegate Information

Name 1: \_\_\_\_\_

Name 2: \_\_\_\_\_

Farm/ business: \_\_\_\_\_

Organization: \_\_\_\_\_

Address: \_\_\_\_\_

Prov: \_\_\_\_\_ Postal code: \_\_\_\_\_

Tel: \_\_\_\_\_

Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

URL: \_\_\_\_\_

ACORN Member  Non- Member

Dietary Considerations \_\_\_\_\_

### Please send me Information about the:

Trade Show  Conference Sponsorship Opportunities

### Please indicate what best describes your involvement in the organic industry:

- Consumer  Home Gardener  Farmer   
 Processor  Food Service  Retailer   
 Distributor  Product Supplier  Industry Professional   
 Media  Government/NG  Other \_\_\_\_\_

Child's Name	Age	Children's Program (6-15)	Child Care (under 6)	Considerations (allergy, disability, etc.)

Select your conference package and meals	Fees	Totals
Organic Potato Symposium- includes workshops, lunch, evening keynote with Elaine Ingham, and proceedings	1 Adult- \$51.75 2 Adults- \$92.00	
<b>2 Day Conference Pkg</b> – includes workshops, Trade Show, & Friday and Saturday Lunches	1 Adult @ \$70.25 2 Adults @ \$132.25	
<b>Friday Conference Pass</b> – includes workshops & Trade Show, and Friday lunch	_____ # @ \$34.50	
<b>Saturday Conference Pass</b> – includes workshops, Trade Show & Saturday Lunch	_____ # @ \$34.50	
Half Day Conference Pass Day: _____	_____ # @ \$14.95	
<b>Children's Program</b>	_____ # @ \$20.70/day	
<b>Child Care</b>	_____ # @ \$20.70/day	
<b>Friday Keynote Buffet Dinner &amp; Social</b> Keynote with Elaine Ingham, SoilFoodWeb	_____ # Adult@ \$30.00 _____ # Children 5 –12 @ \$15.00 _____ #Children 5 & Under Free	
<b>Friday Keynote only</b>	_____ # @ \$5.00	
<b>Saturday Breakfast</b> - Register before February 21 <sup>st</sup> and breakfast is included in the conference fee	_____ # Adult@ \$12.65 _____ # Children 5 –12 @ \$5.75 _____ # Children 5 & Under– Free	
<b>Chef's Appetizer Extravaganza</b> - included with Friday dinner buffet ticket	_____ # Adult@ \$5.00 _____ # Children@ \$2.00	
<b>Organic Tour</b> - Includes transportation, lunch, and tour	_____ # @ \$28.75	
<b>ACORN Membership Fee</b>	_____ # @ \$30.00	
<b>Donation to ACORN</b>		
<b>Total Payable to ACORN</b>		

Early Registration Deadline - February 21st, 2003

Send registration form & cheque payable to:

ACORN

RR#1 Kennetcook, NS, B0N 1P0

Phone: 902-632-2523

Fax: 902-632-2837

admin@acornorganic.org



**ACORN is now required to charge HST on all conference fees. HST has been included in all prices shown.**

**Business # 88144 0317**



**P R E S E N T S**

**Organic Potato Symposium- March 25th, 2004  
Howard Johnson Dutch Inn, Cornwall, PEI, 8am-8pm**

With assistance from NB Dept. of Agriculture, Fisheries & Aquaculture; PEI Dept. of Agriculture and Forestry, NS Dept. of Agriculture and Forestry, and PEI ADAPT Council

This symposium geared to researchers, extension workers, and farmers, will allow industry stakeholders to network, learn about the latest research in the field, and identify research gaps. Dr. Carlo Leifert, a researcher from the Tesco Centre for Organic Agriculture in the United Kingdom, headlines the symposium. Dr. Leifert will talk about novel strategies for control of fungal crop diseases, development of alternatives to use of copper, inter-cropping, biological controls, and compost tea. Other speaker sessions include: pest/weed/ disease management; nutrients; amendments; production systems; and crop rotation  
Evening speaker- Dr. Elaine Ingham- President and Director of Soil Foodweb Inc.

ACORN- RR#1 Kennetcook, NS, B0N 1P0

1-866-322-2676 fax: 902-632-2837

admin@acornorganic.org

www.acornorganic.org

**Symposium Registration Form**

Name 1: \_\_\_\_\_

Name 2: \_\_\_\_\_

Farm/ business: \_\_\_\_\_

Organization: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Prov: \_\_\_\_\_ Postal code: \_\_\_\_\_

Tel: \_\_\_\_\_

Fax: \_\_\_\_\_

E-mail: \_\_\_\_\_

**Organic Potato Symposium:**

(includes workshops, organic lunch and proceedings)

1 adult @ \$51.75 \$ \_\_\_\_\_

2 adults @ \$92 \$ \_\_\_\_\_

ACORN Membership: \$30 \$ \_\_\_\_\_

Donation to ACORN \$ \_\_\_\_\_

**Total Cheque Payable to ACORN \$ \_\_\_\_\_**

For Accommodations, please contact the  
Howard Johnson Dutch Inn:  
(902-566-2211- before February 21st , 2004)

**Please indicate what best describes your involvement in the organic industry:**

Consumer  Home Gardener  Farmer  Processor  Food Service  Retailer

Distributor  Product Supplier  Industry Professional  Government/NG  Media

Please send form and cheque payable to ACORN to:  
ACORN- RR#1 Kennetcook, B0N 1P0  
Phone: 902-632-2523/ 1-866-322-2676 Fax: 902-632-2837  
Email: admin@acornorganic.org www.acornorganic.org

# ATLANTIC GOURMET MUSHROOMS

By Ruth Lapp

When Michael Magnini and Donna Burke decided to move east from Ontario and settle down in Cape Breton, they had a very clear purpose in mind – mushrooms. “I’ve always enjoyed picking fresh mushrooms, taking them in the kitchen and cooking them up for myself,” explains Michael. So in 1998, after a year of research, talking to other mushroom growers, and realizing that their interest in mushrooms extended beyond their own dining pleasures, Donna and Michael decided to move east, back home for Donna, and start Atlantic Gourmet Mushrooms Ltd.

Their 10-acre farm is located in Scotchlake, Cape Breton. Sheltered by a backdrop of hills, and forestlands, Michael explains, “the environment here is very suitable for mushrooms. We found from picking wild ones, they’re quite abundant here.”

Atlantic Gourmet Mushrooms is no ordinary white-button mushroom farm. Donna and Michael specialize in such delicacies as Oyster (over 6 varieties), Shiitake, King, Enokitake, and Coral. They also grow the increasingly popular Reishi mushroom, which is reputed to have important medicinal properties.

To provide their customers with a consistent supply of high quality mushrooms, Michael and Donna employ wild crafting and cultivate mushrooms at their farm within a scientific and climate controlled environment. For wild crafting Michael explains, “we’ve set up loose partnerships with people that own areas of land around the island that are suitable for mushrooms. I talk to people for suitable locations for organic certification, then we go ahead and collect.” One such connection is with the Chanterelle Inn, where the highly prized, apricot-scented, Chanterelle mushroom grows. However, the wild mushroom season is short in Cape Breton - from July to the end of September.

To extend their season, Michael and Donna maintain a 1200 square foot mushroom house, where they can grow their crops for most of the year.

The mushroom house is a hopped-green house, with a double layer of plastic, that is insulated on the roof to moderate the growing conditions. Mushrooms grow best at around 15 degrees Celsius. And while many of us may assume that mushrooms like it dark, Michael says that in fact they require long a period of light in order to grow. Natural light is introduced into the mushroom house through windows, with electric lights being used to extend daylight through winter.

Atlantic Gourmet Mushrooms is certified organic with the Nova Scotia Organic Growers Association (NSOOGA). Michael and Donna decided to have their farm and processing certified when they realized that much of their farm operation

Cultivating mushroom under certified organic management also means working with nature to control the diseases and pests that affect mushroom production. No pesticides or fungicides are used at any time in the process. Mushroom flies, which like to feed on the mushroom, are the number one pests for mushroom farmers. At Atlantic Gourmet Mushrooms, the flies are kept in check by introducing web-building spiders into the mushroom house.

**“we’ve set up loose partnerships with people that own areas of land around the island that are suitable for mushrooms. I talk to people for suitable locations for organic certification, then we go ahead and collect.”**

“We collect them from around the property, they do a really good job”, says Michael. To combat the competitive fungi and mold that could easily

take over, Michael and Donna maintain very high standards of hygiene – a lot of washing down of the growing shelves and mushroom blocks with pressure hoses, making sure not to disturb their predatory spider friends in the process.

Growing certified organic mushrooms is clearly a challenge that



already met the certification guidelines. For us, explains Michael, “it was really only a matter of using organic grain (barley) in the substrate” - the growing medium for the mushrooms. “The main reasons we chose to become certified organic are to provide third party assurances of our products’ quality and to build confidence in our customers”.

Michael Magnini and Donna Burke enjoy. And the fruits of their labour are being well received in Cape Breton and as far away as the Yukon. Michael reports that they have a very enthusiastic clientele at the weekly Sydney farmer’s market. As well, many island chefs seek their gourmet mushrooms out. Atlantic Gourmet Mushrooms also markets their high quality, air-dried mushroom products through mail order.

## WANTED

**Wanted:** I am interested in acquiring a propane burner for blueberry fields. Many thanks!

Orv Pulsifer

(McFetridge Farm)

R.R. 2, Stewiacke, N.S. B0N 2J0

Phone 902-673-2471 Fax 902-673-2215

e-mail: [pulsifer@ns.sympatico.ca](mailto:pulsifer@ns.sympatico.ca)

**Wanted:** I have a customer interested in purchasing organic corn and wheat. Was wondering if you could send me along some contacts. Thanks.

Mary Grant

MARYGRANT@PEI.SYMPATICO.CA

Cardigan, PEI C0A 1G0

**Wanted:** Certified Organic Straw. Need 30-40 small square bales delivered to Marshville Nova Scotia (5km West of River John). Contact Lesley or Rob at 902-351-2058 or by email at [rassels@ns.sympatico.ca](mailto:rassels@ns.sympatico.ca)

## FOR SALE

Two ewe lambs for sale (\$100). Raised naturally in a small flock, with no synthetic dewormers or antibiotics. One is dorset/corriedale- good size with great fleece. The other is dorset/Scottish Blackface/East Freisan -- great for fast growth, multiple births and good fleece for handspinning. For details, contact Janet Wallace at 902-825-2432, [jwallace@ns.sympatico.ca](mailto:jwallace@ns.sympatico.ca)

## ACORN Seeks Volunteers

- freelance photography of farms, processing facilities, produce and products
- freelance newsletter articles on the organic industry in the Atlantic region and beyond
- promotion of ACORN at various events and meetings
- assistance on various ACORN committees

**If you are interested in volunteering and would like to find out more, please contact [info@acornorganic.org](mailto:info@acornorganic.org) or Laura at (902) 425.1797.**

## Conference Volunteers Needed! Sign Up Today!

To make the 2004 conference go as smoothly as possible, we need people power. Please help us make this year's conference a success by becoming an ACORN Conference Volunteer. We are looking for approximately two dozen people to provide myriad services to conference participants. You'll receive a free pass to attend conference workshops on the day you volunteer, and a chance to work with some really great people! To become a Conference Volunteer, contact Laura MacKay at 902.425.1797 or [laurajean@eastlink.ca](mailto:laurajean@eastlink.ca)

## Membership

For an annual fee of \$30, all stakeholders in organics are encouraged to become full members and receive these benefits:

- A copy of ACORN's Organic Resource Directory, published annually
- Enhanced entry in the Directory for industry stakeholders
- Quarterly newsletters (print)
- 50% discount on newsletter and web advertising
- Notification by email of urgent industry news
- Voting privileges at our AGM

Join ACORN today by downloading our membership form at [www.acornorganic.org](http://www.acornorganic.org) Thanks in advance for your support.

ACORN is always looking for new members. Membership is open to everyone with an interest in organics.

## ACORN at Fall Harvest Fairs



*Stephen Beck at ACORN's display table, Kensington Harvest Fair, PEI, August 2003*

## Need to contact us?

ACORN OFFICE  
RR#1 Kennetcook, NS, B0N 1P0

Tel: 902-632-2523

Toll free- 1-877-322-2676

Fax: 902-632-2837

[admin@acornorganic.org](mailto:admin@acornorganic.org)  
(marketing, input, operations)

[info@acornorganic.org](mailto:info@acornorganic.org)

(communications, membership, volunteers)

[www.acornorganic.org](http://www.acornorganic.org)