



# under the oak

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

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## On The Fence Post

It's been about two months now since I started working with ACORN and the time has just flown by! I've already learnt so much about this vibrant organization and the people who are behind it, but I can see there's a great deal more to learn and work to be done. Your support of ACORN is essential to its continued success and I'd like to thank you for your membership support and the volunteer assistance you give – ACORN wouldn't be here without it.

To date, I've visited the Fredericton and Halifax Farmers Markets' and assisted with our booth at Agrifest – meeting many members and supporters of ACORN. I'm now looking forward to the other Harvest Fairs that ACORN will attend (see page 3) and invite you to stop by say 'hello'. It's really important to me to meet ACORN supporters and find out who you are and what you think about the organization and the industry.

The ACORN Conference Committee has also been working hard planning for the 2005 Conference and AGM and I'm very pleased to announce that it will be in Fredericton NB at the Fredericton Inn on February 24-27th. The hotel is spacious – with lots of room for lectures, workshops and the tradeshow – and room rates are very reasonable. With all these benefits, the Conference Committee believes that this will be our best conference to date!

I'd also like to take this opportunity to wish Laura Jean MacKay, ACORN's Coordinator, the very best in her graduate studies this Autumn. We've known for some time now that Laura would be leaving for her Masters and we're all very happy for her and truly appreciate the enthusiasm and energy she gave to ACORN over the last year. Congratulations Laura! Please feel free to contact me with any feedback, ideas or suggestions relating to ACORN anytime – this is your organization and we want to hear what you think.

Happy Harvest everyone,

Beth  
ACORN Director

# ACORN

Atlantic Canadian Organic Regional Network

## Message From The President

The Board and staff have been very busy in the last few months and I'd like to highlight some of the upcoming events:

I'm pleased to announce that ACORN's 5th Annual Conference and Trade Show will be in Fredericton, New Brunswick, February 24th-27th, 2005. The theme is "Meeting the Challenge: Securing Your Organic Future" and members are encouraged to participate in planning for keynote speakers, menus, and workshop topics; please contact the 2005 conference committee with ideas, suggestions and resources (see page 8).

Look for ACORN at Harvest Fairs throughout the region (see page 3). The Fairs are a great opportunity to celebrate growing, processing and eating food in the Maritimes, and to meet many of the supporters of ACORN. Hope to see many of you there!

ACORN's Marketing Study has been developed into a series of recommendations, which will be explored in depth in a series of roundtables in the fall. Watch the website and e-newsletter for details on these upcoming consultations.

I'd also like to take this opportunity to thank Laura Jean MacKay, ACORN Coordinator, for all her help in the last year and to wish her the very best in her studies this Fall.

Enjoy the summer season and harvest,

Fred Dollar  
Kendale Farms  
ACORN President

## 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

Fred Dollar (President, PEI Producer)  
Al Stewart (Vice President, NSOGA)  
David Cozac (Treasurer, Retail)  
Av Singh (Secretary, Member-at-Large)  
Karen Davidge (OCIA-NB)  
Larry Slipp (MCOG)  
Gerry Caissie (NB Producer)  
Judy Lien (NL Producer)  
Joyce Kelly (PEI Producer)  
Rob Assels (NS Producer)  
John Hardy (Processor)

### ACORN

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# Nova Scotia Environmental Network Annual Fall Gathering

Sept. 10-12, Dorje Denma Ling Centre, Tatamagouche, NS

**Topics:** Sustainable Agriculture, Forestry and Food Security; Protected Areas; ATV/OHVs; Marine Issues; Environmental Education; Climate Change; Youth Engagement, and more!

Delicious meals by Home Grown Organic Foods and on-site camping. Workshops, games, demonstrations/tours, speakers, activities, strategizing. Great affordable, informal networking opportunity for farmers; woodlot owners; environmental, health, and youth organisations; and individuals.

*For more information to register contact  
or Caitlin at: (902) 830-3672.*

## Nova Scotia Open Farm Day September 26th, 2004

The Nova Scotia Agricultural Awareness Committee is pleased to announce they will be hosting the 3rd annual Open Farm Day on September 26th, 2004. This is an Atlantic region event and a tremendous opportunity for producers to showcase their farms.

Open Farm Day 2003 was a great success despite adverse weather conditions. More than 3500 consumers visited the 52 farms that were open. Through this event, consumers learned first hand about the high quality and diverse food supply produced locally in Nova Scotia.

*For more information contact:*

*Ruth Grant, P.Ag.  
Agricultural Awareness Co-ordinator  
NS Department of Agriculture & Fisheries  
PO Box 550, Truro, Nova Scotia  
B2N 5E3  
Phone: 902-893-6598  
Fax: 902-893-2757  
Email: [grantra@gov.ns.ca](mailto:grantra@gov.ns.ca)*

Look for information on  
Open Farm Days in New  
Brunswick and Prince  
Edward Island in upcoming  
ACORN e-newsletters!

## Update on Canadian National Organic Standard for Organic Agriculture

The third draft of the National Organic Standard is currently being assessed by the review committee. The Standard is comprised of three parts – General Principles, Guidance and Permitted Substance List. Currently, the review committee has until August 9, 2004 to vote on the General Principles section. If the vote is positive, it is anticipated that the new Standard will be released in the fall. The committee is composed of 41 members, including ACORN representative Clark Phillips (to see the whole list, visit [http://www.pwgsc.gc.ca/cgsb/032\\_310/members-e.html](http://www.pwgsc.gc.ca/cgsb/032_310/members-e.html)). Your feedback on the Standard is very valuable to the committee!

• Great background information on the Standard is available at <http://www.certifiedorganic.bc.ca/COI/COI.htm>. To view a copy of the Canadian National Organic Standard for Organic Agriculture, visit Agriculture and Agri-Food Canada's website, at [http://www.pwgsc.gc.ca/cgsb/032\\_310/standard-e.html](http://www.pwgsc.gc.ca/cgsb/032_310/standard-e.html), or visit OACC's website, at [http://www.organicagcentre.ca/std\\_canadian.html](http://www.organicagcentre.ca/std_canadian.html)

# Harvest Fairs 2004

ACORN is promoting a 3rd Annual Fall Harvest Fair Series to celebrate growing, processing and eating food in the Maritimes. Look for ACORN at upcoming fairs:

**August 2-8, 2004** - Westmoreland County Fair, Petitcodiac, NB

**August 5-8, 2004** - AGRIFEST, Canning, NS <http://www.agrifest.com/>

**August 21-25, 2004** - Kensington Community Harvest Festival, Kensington, PEI [http://www.gov.pe.ca/af/agweb/events\\_calendar/displaylinks.php3?event\\_id=868](http://www.gov.pe.ca/af/agweb/events_calendar/displaylinks.php3?event_id=868)

**August 27-29, 2004** - EVOLVE, Antigonish, NS <http://www.evolvefestival.com/>

**early September** - Urban Farm Museum Harvest Fair, Spryfield, NS <http://museum.gov.ns.ca/musdir/urbanfarmmuseumsociety.htm>

**September 10, 2004** - Radical Harvest, Seymour Green community garden, Dalhousie campus, Halifax, NS

**September 12, 2004** - Food Action Harvest Feast, Halifax, NS [http://www.ecologyaction.ca/food\\_action/food\\_action.shtm](http://www.ecologyaction.ca/food_action/food_action.shtm)

**September 10-12, 2004** - Falls Brook Fair, South Knowlesville, NB <http://www.fallsbrookcentre.ca/webmain/fair.htm>

**September 16-19, 2004** - Queens County Fair, Gagetown, NB

**September 16-19, 2004** - Cornwall Cornfest, Cornwall, PEI

**early October** - PEI Organic Cooperative Harvest Fest, PEI

Volunteers! Contact us at 506.536.2867 or [admin@acornorganic.org](mailto:admin@acornorganic.org), if you are interested in helping ACORN to promote organic food in the Maritimes. We need enthusiastic people to contribute their time to our display booth!

Our colourful display booth includes resources such as the Guide to Local Organic Products, the Organic Directory, and individual promotional materials from certified producers in the region. Please make sure we have copies of your promotional materials! Send to: PO BOX 6343, Sackville, NB E4L 4K8

## Tomayto Tomahto

by *Kristen Howe*,  
ACORN Summer intern

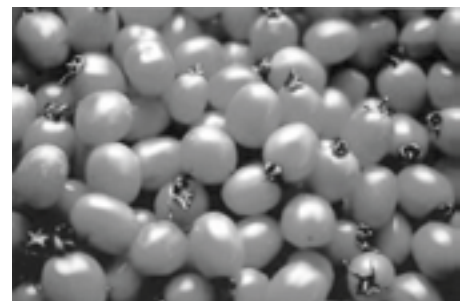
- The average tomato travels between 1,300 and 2,500 miles from field to plate
- From 1903 to 1983 80.6% of tomato varieties were lost world wide, and for over a quarter of a century tomatoes have been listed by international seed organizations as among the most genetically threatened of all the earth's crops
- The first tomato ketchup recipe was published in Nova Scotia by American ex-pat James Mease in 1812; he called it

“love-apple ketchup”.

- Tomatoes are loaded with Vitamin C and A. Also, the red pigment that they contain, lycopene, is considered to be an antioxidant which helps to reduce cancers-cooking in oil can help make it easier for our bodies to absorb it.
- In 1994 the first “genetically modified” food approved by the FDA to go to market was the Flavr Savr tomato, modified by Calgene Inc.

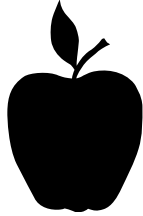
*-Fatal Harvest: The Tragedy of Industrial Agriculture, by Andrew Kimbrell, Foundation for Deep Ecology 2002.*

*-California Tomatoes, www.tomato.org*



*A binful of Principe tomatoes at SunRoot Farm, a heritage variety that dries well*

# A New Product for Organic Apple Growers 'Surround WP' (made from Kaolin clay)



by Alex Corey/Claude Berthélemé, NB Department of Agriculture, Fisheries and Aquaculture.

There is a new, promising product available for organic growers. Kaolin clay is an edible mineral that has long been used in toothpaste and as an anti-caking agent in processed foods; and has now been introduced to agriculture with promising results. In Canada, Surround WP has recently been registered for use on various pome fruits to reduce damage from a variety of pests; including pear psylla, tarnished plant bug, leafrollers, leafhoppers, apple maggot, plum curculio, first generation codling moth. Additional studies are being conducted to determine Surround WP's efficacy on other pests including blueberry maggot, cranberry fruit worm, and cucumber beetle. The product has received good reviews from commercial apple growers for its ability to deter sunscald on "fair skinned" cultivars.

Conventional spraying equipment can be used to apply the wettable powder, which leaves a powdery film on the plant and fruit after the water evaporates. It is important to get full coverage on the plant to ensure that Surround WP's protective properties are fully exploited.

There appears to be no mammalian toxicity or environmental danger with the proper use of Surround. The powder can be washed off before selling the produce. Surround WP works to protect crops from insects in three ways; first the powdery film works as a disguise for the plants. Often, insects will not identify the crop as a host. If the insects do recognize the plant, the clay will stick to them upon landing, causing agitation, and stimulating them to move on to the next available target. Additionally, upon landing, insects may deem the fruit or leaves to be unsuitable and will abandon the plant.

Surround WP is a finely processed form of Kaolin clay with particles that are smaller than the generic, or bulk kaolin clay. Bulk kaolin clay may be phytotoxic when applied to leaves because it interferes with the plant's ability to absorb light for photosynthesis. The particles in Surround WP are small enough to allow wavelengths of light used for photosynthesis to pass through the film, while blocking out light from many other wavelengths. This results in the additional benefit of protecting the fruit from sunburn, and also helps to keep the plant cool on hot days; thereby, increasing their photosynthetic productivity, and yield. Reduced fruit drop and improved colour of certain varieties are other reported benefits.

In dry climatic conditions, Surround WP can be quite persistent on the crop. In our Maritime growing conditions, however, growers will need to reapply the product every 7-14 days. Timing of the initial application depends on the pest to be controlled.

Surround WP, crop protectant, is OMRI listed. Under the guidance of Dr. Rob Smith, entomology research scientist, large scale orchard trials are in their 3rd year at the AAFC Atlantic Food & Horticulture Research Centre, Kentville, N.S. Crop protection using 3-4 sprays of 25 kg/ha have proven as effective as organophosphates in keeping apples free of apple maggot.

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## Farm Facts or Fiction?

by Rick Cheeseman, Pinnacle Farms

Farm Facts Or Fiction? is a Canadian Internet movie that demonstrates that the rapid disappearance of small family farms is the result of the domination of the agri-food market by a small number of huge corporations, and of government policies that favor the interests of corporate agribusiness over those of farmers and consumers. Rick Cheeseman is the creator and he provided ACORN with his thoughts on the making of the movie –

For over 40 years I have been watching us turn the Earth to sand and still commit no crime. Over that time I became familiar with farm issues in the context of the overall picture but they came much closer to home when I actually got into organic farming about 7 years ago. Last November, the National Farmers' Union mailed out a document titled "The Farm Crisis, Bigger Farms, and the Myths of Competition and Efficiency". I rejoiced - finally, after so long, the facts were coming in, decades of them, and from industry and government themselves. The NFU publication is comprehensive with powerful messages but it is a technical document that takes some time to review and absorb. I hoped to enhance that power by using a Flash movie on the Internet to make the messages more available, easier to 'see' in living colour. Start to finish, it took about 60 days and there was no funding (don't I wish!).

It is not a quick hit like The Meatrix and there is almost no sound - it would just make the file too large for the many of us who still don't have high speed access. So, you actually have to read it yourself and it takes about an hour to go through it. Those who have taken the time have been very positive about both the presentation and the content. I am trying to incorporate recent news, to keep things current. My greatest hope would be for many schools to use it to provide some agri-awareness, particularly to our urban friends.

To view *Farm Facts Or Fiction?*, please visit [www.farm-facts-or-fiction.org](http://www.farm-facts-or-fiction.org).





White pine, hemlock, red spruce, and a mix of hardwoods are managed using a selection harvest style. Although not yet certified, the woodlot is very much part of the farm operation, producing a wide array of products including firewood, pulp, and logs.

The gardened portion of Whaelghinbran Farm, 20 acres of vegetables and seven of triple mix, is enclosed by a deer fence. Succulent vegetables act as a deer magnet, says Clark, remembering thousands of dollars worth of radicchio being wiped out in a single night by a few discerning deer.

Clark comments it takes variety to return customers to the roadside stand and farm market. Over the years, he has planted with direct marketing to consumers in mind, but sold the extra vegetables to wholesale customers.

At first Clark sold vegetables from the back of a truck, then for 25 years from a small stand in a couple of locations. He helped found the Sussex Farmers' Market and

# WHAELGHINBRAN FARM

by Barb Somerville

To paraphrase a popular country song, Clark Phillips was organic when organic wasn't cool. He and his partner Susan Tyler started farming full-time in 1966 in French Village, near Saint John, NB. Although their first farm wasn't certified, their vegetables were grown using mostly organic methods.

"Things have certainly changed since then," says Clark, recalling that he flooded the market by growing a quarter acre of brussel sprouts. In contrast, he has since offered his increasingly knowledgeable customers as many as 53 different varieties of lettuce in a single season. He concentrates on old fashioned vegetable varieties with excellent flavour, like the Amsterdam bunching carrots he sells by the truckload.

By the time Clark and Susan moved to their present location (near Route 146, en route to Fundy Park) in the early 1970's, they were enthusiastic practitioners of organic farming. Their involvement in the OCIA goes back to the mid-eighties, when their farm was first certified organic.

Clark enjoys the international flavour of the OCIA, but points out that its structure of local chapters give it "grass roots". He has served on its board of directors five of the last six years and now chairs the new OCIA Research and Education Foundation. He just finished a two-year term as founding president of ACORN and sits on the board of the Organic Agriculture Centre in Truro, NS. Clark was vice president of the NB Federation of Woodlot Owners for a number of years and has been an active member of the Southern NB Woodlot Owners organization.

Clark describes their farm as one thousand acres in an upland valley, seventy acres farmed, the rest managed woodland. Whaelghinbran Farm was originally seven farms, mostly untended since the beginning of the last century. The original land grants owners' are collectively remembered in its unique name.

was a presence there for many years, as well as at the Kingston Market, where he sells at the "new" location. Restaurants have become increasingly important customers.

Susan has added off farm work to her schedule. Up to four people are employed year round on the farm and many more during the busy season, some working in the woods, while others plant, weed, harvest and sell vegetables.

The remaining cleared land is divided for pasture and hay for Susan's small beef herd. She sold butter and buttermilk until they stopped milking fifteen years ago. Nowadays the vegetable and beef businesses are both shrinking, as Clark and Susan head gently toward retirement. They still have loyal customers for their grass-fed beef, down from twenty to four last year. A local slaughterhouse is certified to handle the organic meat.

Recent dry summers have posed a challenge. In 2001 the irrigation pond was dry by July 10, the earliest ever. Clark aisle seeds with clover, following the second or third cultivation, tilling it in at about 18 inches high. It crowds the weeds and provides a shot of nitrogen rich organic matter.

Composted beef manure is a favourite addition and Clark emphasizes the importance of rotating with legumes to raise nitrogen levels. Diversification of crops and time of seeding are both tools in pest prevention. Planting is done when the soil has warmed up in late June and early July, to minimize both

potato blight and bugs. Another weapon in his arsenal is a converted leaf blower, used to vacuum the potato beetles right off the plants! He has yet to find as effective a way of discouraging the racoons from his ripe sweet corn.

Recent additions to the important new potato sales have been "fingerlings" in a rainbow of colours from yellow to cranberry red and blue. Although the acreage being cultivated at Whaelghinbran Farm is shrinking, their original approach keeps thriving, setting a standard for Canadian organic operations.

# Technical Innovation and Know-How in Organic Vegetable Production: Selwood Green

By Maggie Hope-Simpson

The 60 acre farm known as “Selwood Green” is a ribbon of green situated along the wind-swept shores of the Minas Basin in central Nova Scotia. Owner Norbert Kungl got his start here in organic farming 17 years ago, growing vegetables on a pocket of sandy loam soil. He now cultivates 32 acres of vegetables, grown in rotation with green manure crops. Norberts’ goal has always been to produce a large variety of good and consistent quality organic vegetables for as long a season as possible. Greenhouses are used to extend the season for the production of early salad greens and warm season crops like tomatoes and cucumbers. Since the early 1990’s, he has been marketing his vegetables directly through his highly visible and popular stall at the Halifax Farmers Market. Norbert notes that growing more than 30 different kinds of vegetables, which are harvested at different times of the year, “has always been an advantage in direct marketing”. He now considers diversification of risk, however, to be an additional major benefit. For the past three years, he has been cooperatively marketing larger volumes of selected crops to Atlantic Wholesalers, Sobeys and Loblaws under the “Seaspray Atlantic” label.

## Innovation and Experimentation

Innovation and experimentation, to overcome challenges, simplify management, and improve efficiency, are a recurring theme in Norbert’s production system. Norbert takes a scientific approach towards farming, and strives to balance efficient management with good organic farming practices. This approach has paid off, in terms of fine-tuning the production system, securing economic viability for the farm, and attracting researchers and students of agriculture to use his farm as a “test site” for organic farming research. While Norbert believes that much benefit can be derived from on-farm research, he emphasizes that what works well in one farm or site-year may not work in another, and therefore farmers need to continually adapt methods to fit the specific conditions of their farm.

## Plant starting systems

A frequently cited challenge for organic vegetable growers is finding a reliable, cost-effective seed starting or transplant mix which is based on organically approved ingredients. Compost-based mixes, unless made from well-prepared, properly stabilized composts, are often problematic due to inconsistent quality, low nutrient content, and contamination with weed seeds.

Through a combination of experience, intuition, and trial and error, Norbert has come up with a potting mix that, so far, has been an unqualified success. “For us this was a breakthrough year in transplant production. After being disappointed by both my own compost and a commercially prepared organic potting soil, this year we formulated our own mix. Our new mix consists of a “pre-mix” of certifiable ingredients, like alfalfa meal, fish meal, kelp meal, Cal-phos, and a number of other things, which is thoroughly mixed with several bales of peat moss. And the results have been absolutely fantastic for us. We have never before had as many successful transplants - good sturdy plants, consistent quality.”

Another experiment is transplanting crops which are typically direct seeded in Nova Scotia, such as sweet corn and onions. Sweet corn is a valuable crop, but is challenging to grow organically because of pest problems. The higher retail price Norbert receives for early sweet corn at the Halifax Farmers Market helps to make transplanting this crop economically feasible. “We transplanted the corn in

five or six lots or plantings. The earliest planting is protected with floating row covers, to increase the growing temperatures and to keep the crows out. If you have good, sturdy transplants, and if you don’t stress them before you set them out, they seem to do well. Last year the corn did fantastic, just great.”

Onions are also being transplanted on an experimental basis. “This year, we started some onions in transplant or seedling trays, and then set the onion transplants into the field. The main advantage in transplanting onions is that you beat that first flush of weeds. Also, without a fairly sophisticated or precision-type seeder, it is difficult to properly space your onions. Transplanting makes spacing the onions easy, and therefore you get better size control, and bigger individual onions, which allows you to get a better price for the onions”.

## Weed Control

Green manure crops, along with crop rotation, play a key role in maintaining fertility, and controlling weeds, pests and diseases on the Kungl farm. For many years, Norbert used perennial ryegrass as a green manure, alone or in mixtures with perennial legumes such as vetch, alfalfa and various clovers. The main problem with ryegrass, however, is that the residue is hard to get rid of in the spring before planting early seeded crops. “What we’ve done in the last two years, with great success,

**“For us this was a breakthrough year in transplant production. After being disappointed by both my own compost and a commercially prepared organic potting soil, this year we formulated our own mix”.**

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is to seed oats and peas as our standard green manure, on our light soils before we plant any vegetable crops". Oats and peas have two advantages as green manures over perennial forages: they thrive under the cool conditions of early spring, thereby preventing the establishment of warm season weeds, and they die out completely during winter, leaving a clean field the following spring that you can use with minimal soil disturbance.

The stand-by for weed control in direct seeded crops is flame weeding. Increased acreage in vegetables has prompted Norbert to scale-up from a manual backpack flamer to a custom-made tractor-mounted unit that covers a five foot bed. "Flaming is a standard method of pre-emergent weed control for us on carrots and onions, as well as for just about any other direct seeded crop where we see an opportunity to use it. If the crop isn't up, and we see a flush of weeds, we try to go in with the flame weeder, regardless of what it is, from spinach to beans, anything and everything".

*Maggie Hope-Simpson is a consultant for the Organic Agriculture Centre of Canada. Please send comments or questions by phone to 902-893-7256 or by email to [oacc@nsac.ns.ca](mailto:oacc@nsac.ns.ca). One month after publication, OACC newspaper articles are archived at [www.organicagcentre.ca](http://www.organicagcentre.ca)*



## Organic Farmers Lead in Applying Sustainability Principles

by Laura Jean MacKay

Scientific consensus has produced four ecocyclic principles that point towards a sustainable system. In particular, nature is not subject to systematically increasing

### 1. Concentrations of matter extracted from the earth's crust.

Examples on the farm include finite resources such as fossil fuels in chemical fertilizers and transportation of agricultural goods, non-recyclable metals and plastics in farm machinery and tools, raw phosphates, potassium, lime and trace elements

### 2. Concentrations of compounds produced by society.

Examples on the farm include pesticides and chemical fertilizers

### 3. Degradation by physical means (of biologically productive surfaces and biological diversity).

Examples on the farm include soil erosion, human encroachment, habitat destruction, reduction of soil quality, and land compaction

### 4. And social ecocyclic principle specifies that human needs are met worldwide.

Agriculture has a vital social role in producing food, energy raw materials and industrial raw materials such as fibers, oils and

starches. Organic methods lead the environmental movement in balancing this vital role with the long-term benefits of nature's goods (non-renewable resources) and services (climate regulation, water purification and soil creation, etc.).

New creative directions for organic agriculture are suggested in the movement towards sustainability, in particular:

- development of crops, annual and perennial, which contribute to soil quality, while meeting the anticipated demand for biofuels, vegetable lubrication oils, fibers and biodegradable packaging

- further development of cultivation systems that do not require energy inputs such as fossil fuel and electricity generated by nuclear power

- development of farm landscapes which maximize the beneficial interactions between wild and domesticated flora and fauna, such as the creation of habitat for natural enemies of pests

- development of lighter machinery which minimizes soil compaction

- further development of methods for using waste water and household waste for biological production, without accumulations of toxic substances

*Adapted from The Natural Step framework ([www.naturalstep.ca](http://www.naturalstep.ca)), and the consensus document developed by The Swedish Farmers' Federation (LRF) and The Swedish Ecological Farmers' Federation (ARF)*

# 5th Annual ACORN Organic Conference & Trade Show

**“Meeting the Challenge:  
Securing Your Organic  
Future”**

**February 24th-27th,  
2005**

**Fredericton Inn,  
Fredericton,  
New Brunswick**

Contact the 2005 Conference Committee with  
your ideas and suggestions:

Av Singh (Chair) / A.Singh@agrpoint.ca  
Beth McMahon / acornorg@nb.sympatico.ca  
Karen Davidge / davidgeb@nb.sympatico.ca  
David Cozac / ab307@fan.nb.ca  
Claude Berthélemé / claude.bertheleme@gnb.ca  
Claire Hanlon Smith / hanlonca@gov.ns.ca  
Susan MacKinnon / sdmackinnon@gov.pe.ca  
Larry Slipp / slippfms@nbnet.nb.ca  
Shawn Ingraham / INGRAHAMS@agr.gc.ca

## **Volunteers needed!**

- Freelance articles for ACORN website and newsletters
- Huge variety of duties at upcoming ACORN conference February 24th-27th, 2005 in Fredericton
- Development of projects and project funding
- Promotion of ACORN and local organic industry at events and meetings
- Participation on ACORN committees – Communications, Marketing, Policy, Fundraising, Conference
- Open to your ideas and contributions!

Contact Beth at 506.536.2867 or [admin@acornorganic.org](mailto:admin@acornorganic.org) for more information on getting involved!

## **ACORN Membership**

Members of ACORN receive the following benefits:

- A copy of ACORN's 2005-2006 Organic Resource Directory
- Quarterly print newsletters
- Monthly e-newsletters
- Notification by email of urgent industry news
- Enhanced entry in the Organic Resource Directory for certified operations
- 50% discount on newsletter and web advertising
- Voting privileges at ACORN's AGM

\*Regional certified organic producers and processors automatically gain voting privileges at ACORN's AGM, but do not receive additional membership benefits.

\*Now join Canadian Organic Growers (COG) and ACORN, and receive a discount on the combined membership package. See <http://www.cog.ca/whyjoin.htm> for membership benefits.

Categories of ACORN membership:

- ` \$30 regular member, 1 year
- ` \$55 regular member, 2 year
- ` \$100 sustaining member
- ` \$100 organization / business
- ` \$250 sponsor
- ` \$55 COG and ACORN membership package, 1 year

Join ACORN today by downloading our membership form at <http://www.acornorganic.org/pages/membership.html>

## **Emergency registration of “Entrust 80 W”**

PEI and New Brunswick have both issued emergency registration for “Entrust 80 W”, for organic potato production to control the Colorado Potato Beetle and the European Corn Borer. This product contains the active ingredient “spinosad”. This is the same product as American “Entrust” and Dow AgroScience has stated that both products are OMRI listed (Entrust is currently OMRI listed).

It is very important to note that to obtain the best level of control of the Colorado Potato Beetle larvae, target eggs that hatch or small larvae. The Atlantic distributor of “Entrust 80 W” is Cavendish AgriServices. Nova Scotia is also working to issue emergency registration; however, at the time of printing it was still not approved.

Emergency Registration is only valid until August 31, 2004, so do not purchase more material than you intend to use this season.