



ACORN

Atlantic Canadian Organic Regional Network
Issue 22, Fall 2006

THE HARVEST SEASON IS ALWAYS A SEASON of plenty: there's plenty to do! The ACORN office has been busy the past month or so, with Beth preparing for maternity leave, my taking on of the ACORN director's duties, planning our regional organic workshops (see page 3) and ACORN visits to various harvest festivals and farmers' markets.

It's been a season full of news for the organic sector in Canada, with the federal government's release of its proposed Organic Products Regulation. As many of you know, ACORN worked to represent Atlantic Canada during the consultation process and will continue to promote our region's organic interests on the national stage.

The fall's also the season that the planning for the upcoming conference and trade show gets going. The 2007 conference and trade show will take place from March 1-3 in Cornwall, PEI. Of special interest to dairy farmers, the 2007 conference will take place in conjunction with a one-day Organic Dairy Symposium. See page 6 for more information and be sure to mark those calendar pages—it's going to be a great time!

Remember to check the ACORN website regularly: there's always something new online. And feel free to call the ACORN office and check in on what we're up to: I'm still getting my feet wet but over the next few months I hope to meet those of you I haven't had a chance to chat with at the past couple of conferences or met at the harvest festivals. Wishing you a bountiful harvest, warm winter nights, and a great year ahead.

Matthew (Acting Director)

Success!

Organic Regulation Proposed

ON SEPTEMBER 2ND, THE FEDERAL government's proposed Organic Products Regulation was released.

"We're encouraged that Ottawa has moved forward on this essential regulation," stated Matthew Holmes, acting executive director of ACORN, "This is a positive step for organics and we are hopeful that the government will move quickly to clarify the cost of the program and what its relationship will be with the provinces in this shared jurisdiction."

The Canadian Food Inspection Agency will be responsible for the new regulations. The public and stakeholders are encouraged to respond to the draft regulations within 75 days of their release (November 16, 2006).

The Organic Products Regulation is the result of extensive consultations with organic farmers, processors, certification bodies and organic importers and exporters, in response to consumer concern and confusion over the

meaning of the word "organic." The new regulation aims to provide consumers with an easily recognizable logo to identify food which is certified as "Canada Organic" and meets a mandatory standard of organic food production. It will also monitor organically labeled food coming into Canada to ensure that it meets the same standard. ACORN has played an active role in representing the views of Atlantic Canadian farmers and consumers during the process.

Please take time to review the proposed regulation at <http://canadagazette.gc.ca/partI/2006/20060902/html/regle2-e.html>



Those who wish to comment on the proposed regulation can do so by contacting their provincial representative on the Canadian Organic Regulatory Council (CORC) (see page 2) or by contacting CFIA directly by doing the following: all comments and submissions must cite "Organic Products Regulations/Règlement sur les produits biologiques, as published in Canada Gazette, Part I, September 2, 2006." and be addressed to Bashir Manji, Canadian Food Inspection Agency, 59 Camelot Drive, Ottawa, Ontario K1A 0Y9.

Organic Food Safety

By Alan Stewart, ACORN President

RECENT FOOD SAFETY SCARES HAVE highlighted two factors: these scares are no longer uncommon, and organic food has been implicated. As Atlantic Canadians, this is an opportunity to reflect on this situation as we decide what food to eat or how to grow it.

The mass production and distribution of food, both organic and non-organic, contribute

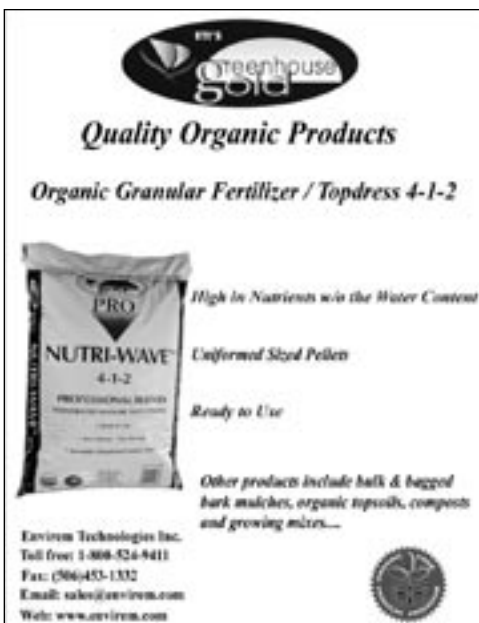
to widespread food safety threats to large numbers of people when contamination does occur. There is absolutely no question that the proliferation of *E. coli* 0157: H7 in our food supply is a direct result of the factory farming approach to food production.

Unfortunately most of the energy in food production/processing with respect to *E. coli* 0157:H7 is spent trying to reduce its cross-contamination of human food, rather than trying to eliminate the vectors which generate this particular strain of bacteria in the first place. *Continued on page 3*

New Organic Standard

AFTER YEARS OF REVISION AND INDUSTRY consultation, the new Canadian Organic Standard was released in early September. The standard is housed in two distinct sections: General Principles and Management Standards and the Permitted Substances Lists. It is intended to be a "living document", allowing for revisions to be made more easily. In addition to its content, the standard has been reformatted to better meet the international organic standards to be considered for equivalency. The standard has now replaced the original Canadian General Standards Board's 1999 edition and remains a voluntary standard until a federal organic regulation is passed.

A copy of the standard is available at http://www.tpsgc-pwgsc.gc.ca/cgsb/on_the_net/organic/index-e.html



Greenhouse Gold
Quality Organic Products
Organic Granular Fertilizer / Topdress 4-1-2

NUTRI-WAVE 4-1-2
PROFESSIONAL GRADE
Ready to Use

High in Nutrients with the Water Content
Conformed Sized Pellets
Ready to Use

Other products include bulk & bagged bark mulches, organic topdresses, composts and growing mixes...

Enviro Technologies Inc.
Toll free: 1-800-524-9411
Fax: (506)453-1332
Email: sales@enviro.com
Web: www.enviro.com



\$20 each
organic t-shirts and totebags still available

Shirts are unbleached and come in small, medium and large.
Bags are sturdy, khaki-coloured, canvas, measuring 18" wide by 16" deep.

CORC Representatives Elected

THIS SUMMER, ACORN AIDED IN THE nomination and election process for regional representatives on the Canadian Organic Regulatory Council (CORC). As neither Nova Scotia nor New Brunswick have a sole organization that represented the required range of stakeholders that CORC strives to represent (producers, processors, retailers, importers/exporters, handlers etc.), ACORN and other regional organizations worked together to make the vote as inclusive as possible, then contacted stakeholders to provide information on the new organization and ask for nominations.

We encourage you to make your voice heard on the proposed organic regulations, and to talk with your CORC representative about what's important to you:

In Nova Scotia, Angela Patterson was acclaimed in the process. Angela is a certified producer from Canning, NS, and is also President of the Nova Scotia Organic

Growers Association. Organic stakeholders in Nova Scotia can reach Angela at: 902-582-1363 or jangela@angelhoeve.ca.

In New Brunswick, Tony Grant was elected in the voting process. Tony is a certified processor on the management staff of Speerville Flour Milling Co-op Ltd. Organic stakeholders in New Brunswick can reach Tony at 506-277-6371 or speervilleflourmill@nb.aibn.com.

In Prince Edward Island, Raymond Loo, president of the PEI Certified Organic Producers Co-op, is the acting representative. Organic stakeholders in PEI can reach Raymond at 902-964-2582 or loofarm@isn.net.

In Newfoundland, Mike Rabinowitz, representative of the Newfoundland Organic Opportunities Network is the acting representative. Organic stakeholders in Newfoundland can reach Mike at 709-895-2884 or organicfarm@nl.rogers.com.

ACORN Promotes Local Organics at AgriFest

IN AUGUST, ACORN ATTENDED THE second AgriFest: A Celebration of Agriculture, Food and the Outdoors to represent and promote local organics. In an effort to showcase local organics, ACORN called on local organic producers to display their products at the booth and several took us up on the opportunity.

Strategically located at the entrance to the pavilion and beside Speerville Mill, AgriFest attendees were greeted by an overwhelming array of organic products. Thanks to SeaSpray Atlantic Cooperative, ACORN displayed fresh and colourful vegetables, making the booth one of the most attractive and interesting: People stopped to ask about the huge Brandywine tomatoes, children amazed by the broadbeans, and passersby admired the baskets of colourful chard.

Samples were also a key factor in drawing people to the ACORN booth: Lazy Brook

Farm displayed its organic wild blueberries and Stewart Organic Farm sold samples of its blueberries, Inglis Organic Farm provided samples of apple cider, and Just Us! contributed a variety of tea bags for sampling. Angelhoeve Farm also cooked up and gave out samples of their delicious organic ham, sausage, and chicken wings—a crowd favourite. What was most important about the samples was the dialogue that it created with the public: What makes this organic? Where do I find local organics? How do I know if something is organic?

Located in a pavilion where conventional practices and biotechnology was prominent, ACORN's presence was critical to providing a sustainable and local alternative to the public. It seems that ACORN was successful in this too, as many people signed up for the ACORN e-news and were happy to know about our on-line database of local organic farmers and products.

Regional Organic Workshops

Register Today!

ACORN IS HOLDING A SERIES OF ONE-day workshops on organic farming across the Maritimes: Gain valuable knowledge from organic farmers, inspectors, industry and government specialists. The same workshops will be offered in Fredericton, Charlottetown and Truro. All are welcome to attend.

“Getting into Organic Agriculture”—Learn about the principles, the growing market, the national regulation and standard, and how to become certified organic. Featuring Dr. Av Singh, organic agriculture expert, and Brian Ives, organic inspector. October 23rd (Charlottetown), 24th (Fredericton), and 25th (Truro).

“Building Soil Health and Fertility”—Create a living soil to feed your crops using concepts such as rotations, compost and compost tea, manures, allowable fertilizers and soil amendments. Featuring Anne Weill, agrologist and soil expert from Quebec. November 6th (Fredericton), 7th (Charlottetown), and 8th (Truro).

“Managing Weeds, Insects, and Diseases Organically”—Learn state-of-the-art

tools, technologies, and resources to produce food, control pests and disease and maintain a healthy ecosystem. Featuring Jean Duval, organic agriculture expert from Quebec. December 11th (Fredericton), 12th (Charlottetown), and 13th (Truro).

Price per day: \$20 for ACORN members or \$30 for non-members. Pre-registration is required. Brown-bag or lunch facilities will be available. The ACORN website contains full details on the workshops and speakers. For more information or to register, please call ACORN at 1-866-322-2676, email admin@acornorganic.org or visit our website at www.acornorganic.org

ACORN's organic workshops are supported by the Maritime Adaptation Councils, which administer the Advancing Canadian Agriculture and Agri-Food program (ACAAF), by the New Brunswick Department of Agriculture and Aquaculture, the Prince Edward Island Department of Agriculture, Fisheries and Aquaculture, the Nova Scotia Department of Agriculture and AgraPoint.

Farewell ACORN!

By Nicole Heighton,
2006 ACORN Summer Student

The summer is over and so too is my time as the 2006 ACORN Project Coordinator. It's been a great experience; I've learned a lot and had fun too.

One of my first projects involved contacting Maritime health-care practitioners about their interest in organics and putting together an information package for them—over 100 went out! Later in the summer, I contacted many grocers about their interest in receiving information on buying organic products. Most were very enthusiastic, and so ACORN will send an information package to them containing

information on buying local, plus the new regulation and logo.

One on-going project throughout the summer has been contacting every certified organic farmer in Atlantic Canada to verify their information for the ACORN web directory. This directory is very popular with consumers looking for local organics. To further increase the visibility of organic producers, I developed a series of local farm profiles that was just launched on the ACORN website—there are now 30 profiles up! Check it out at www.acornorganic.org/organicfarmer1.html.

I have really enjoyed being in contact with many of you, learning about organics, and been so impressed with the whole community. Thanks ACORN!

Organic Food Safety *Continued from page 1*

The Atlantic Canadian Organic Regional Network (ACORN) and all of its certified organic farmer members in the Atlantic Provinces strongly advocate for food production/processing methods which yield food containing no *E. coli* 0157:H7. This can only be accomplished by adhering to the following certified organic protocols:

- Independent third party inspections of organic farms by International Organic Inspectors Association (IOIA) accredited Inspectors
- Prohibition of feedlot production of beef
- Strict adherence to all animal husbandry protocols outlined in the organic standards
- Prevention of animal waste from entering rivers, streams and groundwater
- Prohibition of direct application of any raw manure on any food crop for human consumption
- Prudent risk analysis of any manure brought onto an organic farm from off-farm sources
- Complete composting of all off-farm animal manures which pass the risk analysis mentioned above

Regarding the scale of production and distribution, ACORN advocates:

- The encouragement of the family farm model
- Farms that produce a diversity of products as opposed to a monocultural approach
- Consumer demand for certified organic food that has been grown in the Atlantic Canada

It is our belief that increased acceptance of these principles will greatly help to prevent outbreaks of *E. coli* 0157:H7 contamination within the Atlantic organic food production/consumption system.

NB Organic Farm Apprenticeship Program



By Andrea Berry

IT'S HEARTBREAKING, REALLY.

To see the romantic myth of organic farming life as a regular, well-paying, stress-free, back-to-nature, 9-5 Monday to Friday job is burst like a soap bubble when reality rears its ugly head. As many of us know, organic farming is all blood, sweat and tears, demanding a 24-7 attention span, strong back, keen eye for disease and pest identification, and ability to predict market trends at least a season in advance. This bubble-bursting reality happened to eight people through the New Brunswick Organic Farm Apprenticeship Program over the last six months—and they're now reaping the best harvest ever.

At the end of April, three years of dream-building, planning and partnerships came to a monumental turning point. Six of eight organic farm apprentices arrived at Falls Brook Centre, a sustainable living education and demonstration centre in Knowlesville, New Brunswick, for their Pre-Season Orientation. At first, the group seemed a jumbled mix including a recent high-school grad, a dreadlocked tree planter from BC, a 30-something Manitoban looking

for a new life in farming, a master's grad in environmental studies from Ontario, an experienced WWOOFer and organic bakery clerk, and a 40-something native of Perth-Andover, NB. But as the orientation progressed, the differences melted away to reveal a common thread of interest in organic farming, desire to learn and work with their hands, and keen support of local foods.

The orientation was the result of efforts put forth by Falls Brook Centre's Organic Agriculture Program Coordinator, Andrea Berry, to collaborate with NB organic farmers, the New Brunswick Community College (NBCC) – Grand Falls, NB Department of Agriculture, Fisheries and Aquaculture (NBDAFA), Organic Agriculture Centre of Canada (OACC), ACORN and Canadian Organic Growers (COG) – NB Chapter. Through combined efforts, and with financial support from NBDAFA and the NB Agricultural Council (NBAC), an accredited hands-on training program designed to meet the

skill-building needs of the next organic farming generation and the market and network-development needs of existing farmers was born.

The NB Organic Farm Apprenticeship Program has a variety of components. Placing apprentices on working organic farms in NB creates a daily learning-by-doing environment where farmer mentors pass on their unique experience and knowledge. Nicole McLaughlin, NBCC-Grand Falls Instructor, compliments daily field work by delivering the Organic Agriculture course offered by the college to apprentices as a distance-education component. Apprentices are given resource binders consisting of selected readings on basic organic ag topics (soils, pests, marketing, livestock, seed saving, business planning), along with brief written assignments and field journals to deepen the learning process. On-farm research projects, designed by the farmer to address a question/problem that interests them most, are carried out with the apprentice and advisory support of the NBDAFA and OACC. Monthly workshops dubbed the "Farming Organically Workshop Series" bring together apprentices, farmer mentors, guest speakers and various program supporters to share ideas, share a meal, tour a farm and help knit together a growing organic sector. The Farming Organically Workshops rotate around participating farms in the province are open to the public, creating learning and networking opportunities for many folks who are into organics but can't commit to a six-month on-farm apprenticeship.

The season has progressed from the April orientation, and while all apprentices were shown the reality of organic farming life, not all found the reality met their expectations. Not all apprentices have stayed with farms for the full season, moving on to other farms or jobs. Some apprentices are pulling through

for the long-haul, looking forward to the program and harvest finale in October, and even considering starting their own farms in the near future. Either way, the experience and reality of the NB Organic Farm Apprenticeship Program has been more heartwarming than heartbreaking, for apprentices, farmers and program supporters alike.

For more information about the NB Organic Farm Apprenticeship Program, including inquiries from potential farmer mentors and apprentices, visit www.fallsbrookcentre.ca/agriculture/apprenticeships.htm or contact Andrea Berry through Falls Brook Centre at 506-375-4310 or andrea@fallsbrookcentre.ca. Many thanks to the NBAC and Catherine Donnelly Foundation for continued financial support.



OACC Tests Carrot & Broccoli Cultivars

By Roxanne Beavers

THE ORGANIC SEED SECTOR IS GROWING, and every year organic seeds for more vegetable cultivars are being released. However, organically grown seed has not been available for many of the favourite cultivars grown by Maritime producers, as discussed at the 2005 ACORN AGM. This year, in collaboration with four Maritime farmers and supported by the provincial governments in NS, NB and PEI, the Organic Agriculture Centre of Canada (OACC) started a two year research program to explore the current state of organic seed for two vegetable crops. We tested organically grown carrot and broccoli seeds to identify the best currently available cultivars for organic production. We also obtained some organic seed for cultivars that are not yet commercially available (including a hybrid organic broccoli). The experiment was conducted at four different farms (Casson Family Farm and Four Seasons Farm in NS, Diddley Squash Farm in NB, and Rural Roots in PEI) and at organic research plots at the Nova Scotia Agricultural College. In all, organic seed

was found and tested for ten different carrot cultivars and seven broccoli cultivars. Many seed companies across Canada and the US donated their products to the variety trial. As well as donating organic seed, Vesey's supplied us with seed for their most popular conventional carrot and broccoli varieties as a standard for comparison of the organically produced varieties. The varieties available as organic seed for both carrot and broccoli had diverse attributes – early and late, hybrid and open-pollinated. The goal of the project was to test all varieties available from organic seed and assess their yield and suitability for market production in this region. Since taste and consumer likeability is a critical consideration for fresh market vegetable growers, the OACC conducted taste tests of the different organic carrot cultivars at two farmers markets (Truro NS and Dieppe NB). Over 50 people tasted all the carrots and picked their favourite based on taste and appearance. The results from the first year of this trial will be reported at the ACORN Conference in March 2007, and made available at www.oacc.info.

The organic carrot cultivars tested were: Berlicummer (from two sources), Chantenay, Danvers 126, Dragon (purple fleshed), Napoli, Rothild, Royal Red Core Chantenay, Scarlet Nantes and Starca (F1). These were compared to Napoli, Neptune and Yaya grown from conventional seed.

Organically produced broccoli seed was more difficult to source. The organic cultivars tested were Belstar (F1), Calabrese Green Sprouting, Decicco, Nutribud, Purple Sprouting, Green Goliath, and Waltham 29. Conventionally produced seed was used for the popular varieties of Early Dividend and Arcadia (both F1).

From the Banana Fields of the Caribbean to a Field of Rye on PEI

SYLVESTER VANLOO, LEFT, OF ST. VINCENT and the Grenadines, West Indies, was the guest speaker at a National Farmers Union meeting held recently in Charlottetown. Vanloo is the operations manager of the St. Vincent Banana Growers' Association. He was on PEI meeting NFU members, organic and conventional producers to discuss Fair Trade policies. Vanloo also took time to visit Reg Phelan's organic farm, near Morell. Phelan had just spent three months in St. Vincent and the Grenadines as a consultant to the banana farmers in their transition to organic agriculture. The banana farmers still use some chemicals but everything is monitored and there is gradual movement to less chemical use; however, this is the last year the banana growers can use herbicides sprays. —Stella Shepard



Photo: Stella Shepard

2007 ACORN Conference, Trade Show, and Organic Dairy Symposium!

THIS COMING YEAR, THE ANNUAL ACORN conference and trade show returns to Cornwall, PEI, March 1-3, 2007. The organic conference and trade show will build on last year's success: offering a broad range of topics, providing the best venue for organic networking in Atlantic Canada. The program is still being finalized but watch for it to be included in the next members' newsletter; it will include some great sessions on grain production, horticultural production, marketing, business start-up and planning, organic pork production in addition to lots more.

In cooperation with the ACORN conference, the new PEI Dairy Club will hold a one-day Organic Dairy Symposium on March 1, 2007 with special guests and experts from the organic dairy sector. The aim of

the symposium will be to build capacity in production and marketing of organic dairy products in PEI and the Maritime Region.

ACORN is excited to welcome to the conference Gary Zimmer, president of Midwestern Bio-Ag, a biological farming consulting company located in Blue Mounds, Wis. Gary operates the Bio-Ag Learning Center, where biological farming practices and agricultural products are field tested. The Zimmer family's Otter Creek Organic Farm, which includes a 200-cow organic dairy, also utilizes the ideas Gary has gleaned over a lifetime spent studying agriculture. Gary is heavily in demand as a speaker, speaking at conferences and farmer meetings all over the United States and he has participated in farmer education programs in Australia, Europe, New Zealand and South

Africa. Gary is the author of the book, *The Biological Farmer: A Complete Guide to the Sustainable & Profitable Biological System of Farming*, published in 2000. He will bring to the ACORN conference his years of expertise on understanding soil as the source of nutrients: how healthy soils produce healthy plants for healthy livestock and healthy humans.

The theme for this year's conference is "Growing More Organic"—the market is growing more organic day by day so come out and join us in our quest to grow more organics! Check ACORN's website or call for more information on early registration for the conference and trade show, March 1-3, 2007.

Ontario's New Organic Plan

ACCORDING TO A RECENT REPORT BY ROD MacRae, PhD, Mark Juhasz, Julia Langer and Ralph C. Martin, PhD, PAg, there is potential for organic farming, processing and food distribution to be a major market in Ontario; however, the market is currently missing out on this opportunity. In 2005, Canada spent \$1.3 billion on organic food, but the majority of the supply came from the United States, with estimates that Canada only produces about 15% of its consumed goods.

The report states that the current approach to agriculture in Ontario is costing at least \$145 million dollars each year in human health problems and environmental damage and sets forth a plan to address this failure. "Ontario Goes Organic: How to Access Canada's Growing Billion Dollar Market for Organic Food" is a 2-phase, 32-point plan to help Ontario farmers supply over 50% of Ontario's organic consumption.

The key aspects in phase one of this plan, which is set for the first five years, are as follows:

- Building the basic infrastructure
- Collecting data through support and research programs and surveys

In 2005, Canada spent \$1.3 billion on organic food, but the majority of the supply came from the United States, with estimates that Canada only produces about 15% of its consumed goods.

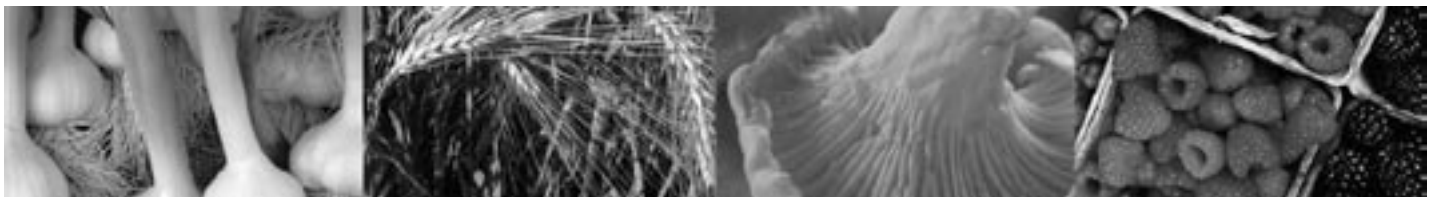
Phase two is set to take place in years 5-15, and it continues to build on this basic infrastructure by focusing on involving new farmers in organics, as well as changing many conventional farmers to organic. Some of the important ways to do so are as follows:

- Internship programs for urban youth with interests in organic farming
- Farm mentoring programs
- New organic courses at the University of Guelph and developing short courses that can be available for farmers
- Certification rebates for the first two years of production

According to the authors, if this program is successful, at the end of the 15 years, about 5343 organic farmers will be producing organically in all major commodities, and these farmers would be doing better financially than conventional farmers. There would be a great deal of financial savings in fertilizer applications and pesticides, and organic production would be taking place on 10% of agricultural acreage. Organic farming would be helping to make significant environmental improvements, including reducing pollution in the water, and improving nutrient management. Organic farming would also contribute to revitalizing rural communities. Organic producers contribute to "raising the bar" across all farming sectors.

The plan's estimated cost is \$50 million over the 15 years of its implementation; however, due to the saved money on chemical inputs, and the premium organic prices for the goods sold, the report concludes that the net costs would actually be much lower.

The full article can be viewed online at: http://www.organicagcentre.ca/Docs/OntarioOrgStrategy/OSS_full%20report_june26-06.pdf



Johnny's
Selected Seeds
YOUR SOURCE FOR ORGANIC SEEDS.



- More than 160 organically-approved vegetable, flower, and herb seeds, including pelleted carrot and lettuce seed.
- OMRI-approved pest and disease control products.
- Quality you can trust; Service you can depend on.

Call toll-free for your FREE catalog
1-877-JOHNYS (564-6697) or visit us
online at **Johnnyseeds.com**

955 Benton Avenue, Winslow, Maine, U.S.A. 04901 #50407

Suitable for seeding:
Winter Rye · Spelt · Hulless Oats
Yellow Eye dry beans
Certified Organic MCOG
Ferme Girouard Farm
4780 Route 490
Saint Marie de Kent NB E4S 5L6
E-mail: mgirouar@nbnet.nb.ca
Tel: (506) 856-0172 Fax: (506) 955-3799
Contact: Maurice Girouard



Soon to be released

ACORN'S FEASIBILITY STUDY ON THE possible formation of a regional, accredited certifying body is near completion and set to be officially released in November. The release of the study was briefly postponed to allow for the impact of the newly published draft organic regulations to be

considered. The study is being conducted for ACORN by Bob Fraser of Gardner Pinfold Consulting and we look forward to its release. Keep an eye out for the full report on ACORN's website and for an executive summary in the next issue of the members' newsletter.



— ORGANIC WORKSHOPS —

Gain valuable knowledge from organic farmers, industry specialists and government advisors. The Atlantic Canadian Organic Regional Network is holding a series of full-day workshops on organic farming. All are welcome to attend.

“Building Soil Health and Fertility” Create a living soil to feed your crops using concepts such as rotations, compost and compost tea, manures, and soil amendments.
November 6th (Fredericton), 7th (Charlottetown) and 8th (Truro)

“Managing Weeds, Insects, and Diseases Organically”
 Learn state-of-the-art resources, tools, and technologies to produce food and maintain a healthy eco-system.
December 11th (Fredericton), 12th (Charlottetown), and 13th (Truro)

Price per day:
 \$20 ACORN members
 \$30 non-members
 \$45 special: workshop
 + membership

Pre-registration is required.
 For more information or to register, please call ACORN at 1-866-322-2676 or visit our website at www.acornorganic.org



Supported by the Maritime Adaptation Councils through ACAAF and by the provincial departments of agriculture

It's a girl!

**ACORN's
 newest member**

ISLA EVELYN ANNE WAS WELCOMED TO the world on September 12th. Isla and her proud parents, Beth McMahon and Matthew Holmes (Acting ACORN Director), are all doing well and enjoying the new family time.