



  
 Atlantic Canadian Organic Regional Network  
 Issue 39, Winter 2011

# Happy New Year Friends!

WE HOPE YOU'VE NOW HAD SOME TIME to rest and enjoy the company of family and friends.

Here at ACORN, we are deep into our busiest time of the year—finalizing conference details, grants, and year-end finances.

Lucky for us, we've been able to hire three interns to help with the crunch.

This issue is jam-packed, so make a cup of tea, sit by the warm fire and let's catch-up.

See you soon in Fredericton, Beth

PS. Please pass this issue onto a friend/ neighbour and encourage them to join ACORN too!

## New Brunswick Organic Strategic Plan Moves Forward

IN EARLY DECEMBER, MEMBERS OF THE ACORN New Brunswick Committee met in Fredericton to discuss the work and recommendations of the NB Organic Strategic Plan's five working committees. With so many great ideas brought forward, it was decided that a rating poll would be conducted with committee members. Results of the poll will be completed in the coming weeks.

Anyone who is an organic stakeholder in NB is welcome to participate in the NB Organic Committee. If you'd like to join, send us a note ([admin@acornorganic.org](mailto:admin@acornorganic.org)) or call the office (1-866-322-2676). There will also be an open meeting for NB organic stakeholders/community members at the ACORN conference on Thursday, March 10<sup>th</sup> at 5pm.

### ACORN Annual General Meeting

SATURDAY, MARCH 12<sup>TH</sup> AT THE LORD Beaverbrook Hotel, Fredericton at 7:30am.

All members are invited to attend. If you are interested in joining the board, please let us know (there will be one vacancy).

If any members have suggestions for by-law changes, please send them to [admin@acornorganic.org](mailto:admin@acornorganic.org) by January 31, 2011.

### ACORN Board of Directors

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- Shonda Babineau, Secretary (NB)
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 BLOG: [acornorganic.wordpress.com](http://acornorganic.wordpress.com)



# Vegetable Variety Rating Index

IF YOU'RE LIKE MOST GROWERS, YOUR WISH list will be bigger than your garden and you will have to refine your selections. Check out the Cornell University, which has an online vegetable variety rating project <http://vegvariety.cce.cornell.edu/index.php> with more than 5000 varieties listed. Growers contribute to the project, so you may find information about varieties that do well in your zone.

#1 rated vegetable at the time of print was the 'Zephyr' Summer Squash – Summer. This hybrid variety is a yellow straightneck type with slender fruit, faint white stripes and light-green blossom end. Best picked at 4 to 6 inches. For the open-pollinated variety, growers raved about the Rampicante-Tromboncino Squash (which is actually part of the cucumber family), which can be used green as "zukes" or ripen into very long narrow butternuts. Best of all, they are disease and pest resistant.

## Seedy Saturday:

March 12<sup>th</sup> in Fredericton

ACORN'S ANNUAL SEEDY SATURDAY will be held in conjunction with the conference and trade show. Starts at 9am until 2pm. Free admission. Confirmed seed savers present include Andrea Berry (Hope Seeds), Michelle Summer Fike (Pumpkin Moon Farm), Greg Wingate (Maple Seeds), Owen Bridge (Annapolis Seeds)... If you'd like a table, reserve now by calling Joni at 1-866-322-2676.

## Marketing for Organic Field Crops:

### Presenting the findings of the Maritime Organic Field Crops Marketing Study

By Theresa Richards

THE 2010 MARITIME ORGANIC FIELD Crops Marketing Study has been conducted on behalf of ACORN and OACC's Maritime Organic Grains Network. This guiding document for developing the organic grains market in the Maritimes has been comprised from research conducted through farmer and processor surveys, interviews and extensive research.

Currently, there are over 30 organic grain producers in the region, but less than a handful of local purchasers. Additionally, most of these local purchasers are selling into a limited regional market. Although farmers in the Maritimes have an admirable desire to keep local grains at home, this has led to a bit of a problem: farmers are competing amongst each other to sell their crops to the same small markets.

Market diversification is essential to ensure a profitable, and therefore sustainable field crops industry. This study examines the state of the current market and identifies gaps in the supply chain, as well as new potential markets in Quebec, Ontario and New England. Additionally, there are a couple of regional non-organic companies who are considering the advantages of handling organic products. With a bit of encourage-

ment, these companies could greatly impact the local market base.

In addition to selling to the same small market base, producers are repeatedly growing the same crops: wheat, oats, soybeans and barley. These four have been the top organic field crops grown in the Maritimes over the last four years. Not surprisingly, the local and bioregional markets are not very interested in increasing supply. In fact, in order to support the local farmers and production, most buyers admitted to using these crops as a substitute for more valuable and preferred crops such as corn or other higher protein grains, which are more difficult to source.

Crop diversification could lead to many opportunities for Maritime farmers. Even experimenting with alternate varieties could open the doors to new markets, especially higher protein crops. This study reports on what commodities buyers are looking for, with an emphasis on bioregional, Quebec and Ontario markets, as well as a five-year projection of local market potential.

In addition, this marketing study outlines the challenges and opportunities involved in the international organic market, including shipping costs, finding organic markets, and issues with certification and equivalency.

The complete findings of this study, including aggregated results from the annual Maritime Organic Grains Network surveys, will be presented at the upcoming ACORN Conference in Fredericton, March 10-12. The actual presentation of this study will be Friday morning, followed by a full day of workshops on field crops. Don't miss this opportunity to learn and discuss the future possibilities for grains in our region.

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# Supporting New Organic Farmers

THE AVERAGE AGE OF FARMERS IS startlingly high—and even for those who aren't planning on retiring any time soon, most of our senior producers don't have plans to expand production. We also know that there are more market opportunities for local organics, than can be supplied. With limited numbers of students attending the Agricultural College to obtain farming skills (most are there for pre-vet and business) and few looking to take over family farms, this has led ACORN to believe that we've got to grow the pool of new farmers ourselves.

You would likely agree that a potential path to farming (for those new to farming) might follow a few short volunteer positions as a WWOOFer, then a full season (or two) as an apprentice, moving up to farm (assistant) manager. Along the way, additional training and education would also be acquired through reading, workshops, on-line courses etc. This makes sense, but in reality, it doesn't happen very often.

A few years ago, ACORN partnered with SOIL (a national organization) to promote farm apprenticeships in our region—as many enthusiastic young people were traveling to Ontario, Maine and beyond for training. Since ACORN took on the project, we've doubled the number of farms participating to nearly 30 and tried to help farmers become better educators and hosts.

Finding good apprentices can be a major challenge and competition from other regions and programs is at an all time high.

Our entire community must stay "on our toes", encouraging eager would-be farmers to invest in their training before diving into full-time farming. Even if you are not involved in an apprenticeship program, please help spread the word, as well-training apprentices make for good future staff and the potential for succession increases.

If you are a host farm, embrace your role as an educator, providing time for training, questions, and building up apprenticeship responsibilities.

ACORN is also working to try and provide more apprentice and new farmer training. This past year, we offered two on-farm workshops specifically for apprentices in NB and NS.

We will be working to expand this outreach, adding extra value and community-building opportunities to apprentices.

Approximately 40% of all certified organic farms have been certified for less than 5 years. Recognizing this, ACORN has focused its Thursday program at the conference on topics and issues specific to new farmers and those who are in their first years of certification. We believe this forum will further provide thoughtful information and encourage stronger networking and friendships in the community.

For the first time, we also have created a kid's conference stream with mini-workshops and training. We think children should be encouraged to dream about growing up to be a farmer, rather than going off to school, incurring huge debts, only to realize they don't want to work in cubicles.

If you would like materials on SOIL to handout or post, we'd love to send you some. We would also appreciate any press about the program in your newsletter, website, blog—whatever communications you use with your customers. If you know anyone who is thinking about farming, or new to it, make sure they know about our special program on March 10<sup>th</sup>. Building our organic farm community will ensure the best possible future for a strong and healthy food system in this crazy world of ours.

## Volunteers wanted!

WE ARE MAKING AN OFFICIAL CALL FOR volunteers who can contribute a little or a lot of their time during the 2011 ACORN Conference & Tradeshow. This is your chance to get involved with the local organic food movement, meet new people, and get free passes. There are many volunteer opportunities available prior to and during the conference. Volunteers are needed for our children's program, registration desk, note taking, set-up and tear down, silent auction, trade show, sponsorships, meal tickets and more.

We greatly appreciate and acknowledge the contributions made by our volunteers, and extend our thanks to those who will share their time with us this year. Every hour hours contributed, receives a complimentary pass (no meals) to the conference.

If you're interested in volunteering or want more information, please email [joni@acornorganic.org](mailto:joni@acornorganic.org) or call: 506-536-2867 / 1-866-322-2676

## Kid's Organic Conference

THE FIRST ORGANIC CONFERENCE FOR children in Atlantic Canada (that we know of!) will be held on March 10<sup>th</sup> and offer workshops for children aged 4-16.

Activities include making "seed bombs", a movie screening about fair trade made by local youth (Shaani and Kaia Singh), a bread-baking workshop and more. Topics covered include compost, beneficial insects, local/organic food fun etc.

Activities will be age-appropriate and encourage creativity and teamwork. Cost is \$20/day, including an organic lunch and snacks.

Children must pre-register, as space is very limited. Call 1-866-322-2676 or email [admin@acornorganic.org](mailto:admin@acornorganic.org) to register.

# Winter Reading

THESE FANTASTIC BOOKS JUST IN AND are now available in the ACORN office and will also be available for sale at the 2011 ACORN Conference and Trade Show.

## **The Organic Farmer's Business Handbook (\$45.50)**

Richard Wiswall shares advice on how to make your vegetable production more efficient, better manage your employees and finances, and turn a profit. Note: At the recent Farmer-to-Farmer conference in Maine, producers were raving about this book!

## **Eliot Coleman's Year-Round Vegetable Production DVD (\$100.00)**

This brand new filmed workshop on year-round vegetable production offers farmers and gardeners the rare chance to sit in with Eliot Coleman for more than three hours! Topics covered include information on moveable greenhouses, fabric covers, tools, soil health, varieties for cold climates, rodent control, marketing and more.

## **Crop Planning for Organic Vegetable Growers (\$22.00)**

This book is a must read for vegetable growers of all scales – organic or not. It's not easy to make a living growing and selling vegetables. This book gives you a field-tested eleven step planning approach that will take some of the chaos out of your business and help you move towards profitability. Note: Co-author, Daniel Brisebois, will present a 4-hour workshop on financial planning at the ACORN conference!

## **Record Keeping for Organic Growers (\$22.00)**

All farmers can benefit from an efficient and well-organized record keeping system. This handbook takes you step by step through the process of setting up a field-to-table audit trail, making both your customers and your inspector happy! Note: Watch for co-author, Rowena Hopkins, workshops at the ACORN conference!

## **Growing Great Garlic (\$19.50)**

This is the definitive grower's guide written by a small-scale farmer who makes his

living growing over 200 strains of garlic. Commercial growers will want to consult this book regularly. The author tells us: which strains to plant; when to fertilize; when to plant; when to prune flower stalks; how to plant; when to harvest. Plus, how to store, market, and process the crop.

## **Small Scale Grain Raising (\$37.50)**

This book offers an entirely new generation of readers the best introduction to a wide range of both common and lesser-known specialty grains and related field crops, from corn, wheat, and rye to buckwheat, millet, rice, spelt, flax, and even beans and sunflowers. Author Gene Logsdon, proves that anyone who has access to a large garden or small farm can (and should) grow healthy whole grains or beans, the base of our culinary food pyramid.

## **Seed to Seed: Seed Saving and Growing Techniques for Vegetable Gardeners (\$32.50)**

Complete seed-saving guide that describes specific techniques for saving the seeds of 160 different vegetables. *Seed to Seed* is widely acknowledged as the best guide available for home gardeners to learn effective ways to produce and store seeds on a small scale.

## **How to Store Your Garden Produce (\$16.50)**

A modern guide to storing and preserving your garden produce, enabling you to eat home-grown goodness all year round. The easy to use reference section provides applicable storage and preservation techniques for the majority of plant produce grown commonly in gardens and allotments.

## **Natural Beekeeping (\$43.75)**

*Natural Beekeeping* offers up an alternative to chemical practices and delivers a program of natural hive management [to]...produce naturally resistant, healthier hives. Both novices and neo-pros receive tips on everything from genetics and breeding to pests and harvesting, with chapters coming from one who learned from world-renowned beekeeper Charles Mraz.

## **Flower Farmer (\$45.50)**

Acre-for-acre, flowers are the most profitable—as well as the most beautiful—crop on the farm. In *The Flower Farmer* expert flower grower Lynn Byczynski provides a complete introduction to raising a cornucopia of cut flowers for home use and for sale to retail customers, florists, and other markets.

## **Holy Shit: Managing Manure to Save Mankind (\$19.95)**

Gene Logsdon, in his naughty and inimical style, has captured the essence of soil building, pathogen control, food ecology and farm economics by explaining the elegantly simple symbiosis between manure and carbon.

## **Farmer and the Grill (\$23.95)**

Tips and recipes on grilling, barbecuing, and spit-roasting all cuts of pasture-raised meats: beef, lamb, pork, and poultry. Includes specific notes from pastured-based farmers on dealing with natural variations in grassfed meats will ensure success every time out.

## **Fresh Food From Small Spaces (\$27.50)**

With this book as a guide, people living in apartments, condominiums, townhouses, and single-family homes will be able to grow up to 20 percent of their own fresh food using a combination of traditional gardening methods and space-saving techniques such as reflected lighting and container "terracing." Those with access to yards can produce even more.

## **Resilient Gardener: Food Production and Self-Reliance in Uncertain Times (\$34.95)**

*The Resilient Gardener* presents gardening techniques that stand up to challenges ranging from health problems, financial problems, and special dietary needs to serious disasters and climate change. Scientist and expert gardener, Carol Deppe, draws from emerging science in many fields to develop the general principles of gardening for resilience.

# Conference Speakers Who Should be on Your Radar

NOW, OF COURSE, WE HIGHLY RECOMMEND all of our conference speakers—but some of them you might not know, since they are new to our conference...



**Daniel Brisebois**, pictured above, is one of five founding members of la ferme coopérative Tourne-Sol, a certified organic farm that runs a CSA and sells at farmers markets. Prior to his time with Tourne-Sol, Dan spent four years climbing the ranks from apprentice to field manager on three different farms. He also holds a B.Sc. in Agricultural Engineering. Dan helped establish the Eastern Canadian

Seed Growers Network, as well as les Jeunes Maraîchers Écologiques – a group of young farmers in Québec who meet regularly to share experiences and resources. Most recently, Dan co-authored the book, *Crop Planning for Organic Vegetable Growers*, with the Canadian Organic Growers.

**Richard Behm** enjoys taking the path less traveled. As one of the first organic agriculturalists to graduate from McGill University, he now grows almost one hundred varieties of organic fruits and vegetables on Bionicale Farm in Québec's Lanaudière. It is his persistent curiosity that leads Richard to experiment with over fifty new cultivars every year, some of which (if successful) are adopted permanently. Uncommon species of fruits and vegetables grown include Cavaillon melon, Malabar spinach, radicchio, and differently coloured carrots. Bionicale Farm is also the only producer of organic artichokes in the province. For more than twenty years, Richard and his family have grown garlic and garlic scapes, with an annual production of 4.5 tonnes. Between May and October,

Bionicale Farm also produces 200 to 400 bags of mesclun mix each week.

Richard works closely with his daughter, Emilie, who is the marketing genius of the family, and will also be attending the ACORN conference. This multi-generational organic farm exemplifies the excitement of organic farming, and the many possibilities for the next generation of organic growers.

**David Cohlmeier** came to Canada from the United States in 1972 and quickly became a powerful alternative voice, as chef and restaurateur at Beggar's Banquet, as food and agriculture columnist of *The Globe and Mail*, and as the founder of the Toronto Culinary Guild. But he is best known as a farmer. He founded Cookstown Greens in 1988, a farm supplying leading chefs with fantastically inspiring produce—everything from edible flowers to heritage vegetables to obscure herbs and perfect asparagus. A tireless advocate for locally grown foods, a generous contributor to innumerable causes and events, he is a pioneer, a leader and the environmental conscience of everyone who knows him.

## Organic Banquet, Gerrit Loo Award and Keynote

EVERY YEAR THE FEAST OF LOCAL AND organic food featured at the conference banquet continually impresses and 2011 is certainly up to the task!

The meal includes potato-garlic soup, Slipp's grass-fed beef and gravy, vegetable-barley pilaf, herb roasted potatoes, stuffed squash, carrots & turnip, coleslaw, dessert and coffee/tea. A cash bar will also be available.

Following the feast, local celebrity chef, organic enthusiast, and farmer, Chef Jesse Vergen, will provide the much-anticipated keynote. Jesse is the Executive Chef of the Saint John Ale House and a loud voice for New Brunswick cuisine. He's not just into cooking food, but the process of planting and working the land to have total control of the quality of the food. Known for cooking with local products, he picks fish up right off the boat, whole animals from small farms, slaughtering his own



animals on his farm, or hunting through the local markets for the freshest products. If you haven't heard Jesse's name before, you certainly won't forget it after this night!

It is at this time, that we will also present the annual Gerrit Loo Award. Included in this

newsletter is the nomination form. Please take a moment to look it over and consider nominating a worthy candidate.

Following the banquet, we'll also wrap-up the ever-exciting silent auction. I must admit that this is one of our favourite parts of the conference. There's always surprising items that would be impossible to find in regular stores, and the generosity of donors is overwhelming. It's also a really important fundraiser for ACORN program.

Finally, a word of caution, if you are planning on attending the Friday night banquet and keynote, please reserve your tickets now. We always sell out, there is always disappointment for those who wait until last minute. Tickets are just \$30.00/person and that includes all tax and gratuity—a pretty tasty deal in our opinion!

# Gerrit Memorial Loo Achievement Award

ACORN IS NOW ACCEPTING NOMINATIONS FOR the 11<sup>th</sup> annual presentation of the Gerrit Loo Award. The Gerrit Loo Memorial Achievement Award is handed out annually at the ACORN Conference to the person who has “who has been instrumental in the growth of the organic industry in the Atlantic Provinces.”

Past winners are Ted Wiggans, NB (2010), Danny Bruce, NS (2009), Brock and Karen Davidge, NB (2008), Raymond Loo, PEI (2007), Neil Van Nostrand, NS (2006), Susan Tyler and Clark Phillips, NB (2005), Daphne Davey, PEI (2004), Sian Newman Smith, NS (2003), David Cozac and Debbie Russell, NB (2002), and Stu Fleischaker, NB (2001).

This is a very important award and we strongly encourage you to submit a nomination by faxing this form to 506-536-0221 or answering the questions by emailing and sending it to [admin@acornorganic.org](mailto:admin@acornorganic.org) or by phoning 1-506-536-2867. Deadline for all submissions is January 31<sup>st</sup>. You must be an ACORN member to nominate.



*Ted Wiggans accepts the 2010 Gerrit Loo Award from Joyce Loo and Andrew Kernohan*

## Gerrit Loo Nomination Form

Your Name and Phone Number: \_\_\_\_\_ ( ) \_\_\_\_\_

Nominee's Name\* and Province: \_\_\_\_\_

*\*Current ACORN Directors and past recipients are not eligible.*

How has this person significantly contributed to the organic community? Please provide as much detail as possible, as members of the award committee are from different provinces and often don't know the nominees personally: \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_

## Organic Standards Webinar: Wednesday, February 16 at 12pm (noon)

ROXANNE BEAVERS WILL PRESENT AN overview/refresher/update on the latest Canadian Organic Standards.

This one-hour webinar will require you to have both access to the internet, to view the presentation slides, as well as the phone. Roxanne will use both systems to ensure that slow computer speeds do not reduce the quality of the presentation. Time will be left for questions specific to the Canadian Organic Standards.

No cost for ACORN members or \$10 for non-members. Pre-registration is required.

Please call ACORN at 1-866-322-2676 or email [admin@acornorganic.org](mailto:admin@acornorganic.org).

Roxanne Beavers is an organic farmer, inspector, organic transition coordinator and our regional voting member on the Canadian Organic Standards Technical Committee. She is also mother of two, including new baby Gabrielle, born December 18<sup>th</sup>.

This project has been funded in part by the Nova Scotia Agri-Foods Industry Development Fund (AFID).

## Farm Apprenticeships

IF YOU HAVEN'T RENEWED YOUR 2011 SOIL membership, please do so immediately to keep your listing active.

Or, if you are a farm that would like to sign-up for the SOIL program to host an apprentice, now is the time to apply. Apply on-line at [www.soilapprenticeships.org](http://www.soilapprenticeships.org).

Please mail the \$30 annual fee to ACORN (see cover of newsletter for address).

# Farmer Shoots and Scores!

By Beth McMahon

OVER THE CHRISTMAS BREAK, I HAD THE pleasure to attend the Lunenburg Farmers Market. To my surprise, I found (and purchased) Richard Hennigar's organic apples and cider, and also Cindy Rubinfine's organic eggs, onions and sprouts and pea shoots. **How wonderful to find local fruit and greens on December 29th!**

Anyways, seeing Cindy's pea shoots made me recall a story I had come across on organic pea shoots that I thought I'd share with you:

There is a farm in New Hampshire that sells pea tendrils from cover crops and makes over \$10K/yr. Same farmer mows down rye and pushes it over so that it touches his potato, eggplant, or tomato crop. Makes it harder for potato beetles to find the crop.

"Pea tendrils are the tips of the pea plants," explains Eero Ruuttila, Nesenkeag Cooperative Farm. "Besides the green manure benefits of adding biomass and fixing nitrogen in the soil as well as low weed pressure advantages it offers organic growers, pea tendrils offer a long harvest season. Also, they don't ship well – reducing the ability of distance growers, especially those from California, to effectively compete." He adds with a smile, "They also have a short shelf life, causing consistent reorders."

These pea shoots, along with green garlic scallions, start the season as Nesenkeag, and are followed a couple of weeks later with the first of the mesclun mix. Ruuttila says that having people buy pea shoots from him "gets them used to buying from us by the time the mesclun is ready."

His customers include Chinese, Thai and Asian restaurants, where pea shoots are "not a garnish, but a vegetable" used in stir fries. "Chefs can build a foundation with these greens, which are quickly wilted [to maintain]

their bright green color and pea flavor. Then they're topped with meat, fish, pate... They fry them for only 20 or 30 seconds on high heat. This is a great potential market. One restaurant in Chinatown wanted 2000 pounds a week! There's no weed management. It's a great crop."

The shoots are harvested by hand, by Cambodian women in their late 40s who know that when the shoots are tender enough to snap off with their fingers, they're ready for harvest. They are harvested in the morning, when most tender, and washed (unless heavy dew has occurred). Three successive seedings are made to provide a new crop when the old shoots get tough. Irrigation also helps keep the pea shoots tender.

Twenty to 35% of Nesenkeag's fields now grow field peas and oats, and grosses over \$16,000 in pea tips. 'Trapper' peas from Blue Seal are used due to their hardiness and because there's "not much downy mildew" on them.

Furthermore, pumpkin and squash vine tips are marketed for about six weeks beginning the second week in July through the end of August. The July harvests virtually eliminate all squash bug nymph damage, because Ruuttila cuts about one-third of the young vines of most squash and pumpkin plants when the adult squash bug is laying its eggs. The harvests stimulate the plants to set more flowers, and it is the female blossoms, which sit closer to the center of the plant, that bear fruit.

About a third of Nesenkeag's income from squash and pumpkin plantings comes from the sale of the tendrils and male blossoms. Income begins within 40 days of seed germination, and harvest contributes to pest management. This is a new way to look at a crop that normally requires 100 or more days for fruit maturity and that gluts the market from September until Thanksgiving.

Sources and more information:

MOFGA, Jean English <http://www.mofga.org/mofga/other/mofgs00n.html>

SARE video: [www.extension.org/pages/Video\\_Clip:\\_Spring\\_Cover\\_Crop:\\_Field\\_Pea\\_and\\_Oats\\_from\\_Vegetable\\_Farmers\\_and\\_their\\_Innovative\\_Cover\\_Cropping\\_Techniques](http://www.extension.org/pages/Video_Clip:_Spring_Cover_Crop:_Field_Pea_and_Oats_from_Vegetable_Farmers_and_their_Innovative_Cover_Cropping_Techniques)

SARE Crop Rotation book: <http://www.sare.org/publications/croprotation/croprotation.pdf>

Cucurbit Crops: [www.ct.gov/caes/LIB/caes/Documents/Alternatives/Session4Cucurbit.pdf](http://www.ct.gov/caes/LIB/caes/Documents/Alternatives/Session4Cucurbit.pdf)

## ALOHA Marketing and Agri-Tourism: Atlantic Workshop Series Featuring Lani and Pomai Weigert, Ali`i Kula Lavender, Kula, Hawaii

THIS FULL-DAY WORKSHOP WILL FEATURE ideas and information on direct marketing, agri-tourism, and social media and web sites.

Lani Medina Weigert is an independent marketing and customer service consultant who also co-owns Ali`i Kula Lavender, Hawaii's premier lavender farm. Lani understands how to market and evoke connection with her customers through marketing a "lifestyle" rather than a single product. Pomai Weigert is the marketing and community relations coordinator for the business, and delivers the web site and social media aspects of this workshop.

February 21<sup>st</sup> (full day) and 22<sup>nd</sup> (morning only), Charlottetown/Western PEI

February 23<sup>rd</sup> (full day) Truro, NS, Holiday Inn

February 24<sup>th</sup> and 25<sup>th</sup>, (full days) Corner Brook/St. John's, NL

\$30 per person, pre-registration required. To register or for more information, please contact:

Sandra MacKinnon/Kent Thompson,  
PEI Department of Agriculture, 1-866-  
PEIFARM or [sjmackinnon@gov.pe.ca](mailto:sjmackinnon@gov.pe.ca)/  
[kwthompson@gov.pe.ca](mailto:kwthompson@gov.pe.ca)

Claire Hanlon Smith, NS Department of  
Agriculture, 902-893-4491 or [hanlonca@gov.ns.ca](mailto:hanlonca@gov.ns.ca)

Crystal Anderson-Baggs, NL Department  
of Natural Resources, 709-637-2086 or  
[crystalandersonbaggs@gov.nl.ca](mailto:crystalandersonbaggs@gov.nl.ca)



## Classifieds

**WANTED:** Certified organic food for the conference we are still looking for: beets, cabbage, lentils, turnip, carrots, eggs, parsley (fresh). If you have product to sell, contact Joni: 1-866-322-2676 or [joni@acornorganic.org](mailto:joni@acornorganic.org).

**JOB OPPORTUNITY:** Organic Farm Assistant Manager: Four Seasons Farm in Maitland, NS. For more information, visit [www.fourseasons-farm.ca/jobposting.html](http://www.fourseasons-farm.ca/jobposting.html).

**FOR SALE:** Certified organic wheat, good protein, low vomatoxin, up to 70T available. Contact Phil at (902) 218-0539 (PEI)

**FOR SALE:** Grow your own nitrogen, most productive N fixing annual available, AC Greenfix, chickling vetch. Also available, certified organic oats, by the tote. For more details, call Tom Lask 506-432-6467 or email [farmers@nb.aibn.com](mailto:farmers@nb.aibn.com). Note: I will have packages of AC Greenfix seed at the ACORN conference in Fredericton in March, for sale.....1/2 lb, 1 lb, 2 lb, 5 lb and 10 lb.

**FOR SALE:** Organic Edible beans, white and yellow eye; Buckwheat, Soya and milling wheat. Certified by OCIA. Telephone Maurice Girouard 506-856-0172 or e-mail: [mgirouar@nbnet.nb.ca](mailto:mgirouar@nbnet.nb.ca)

**FOR SALE:** Pure bred Limousin cows in calf with certified organic calves. Due to calf, starting in Jan. With 25 years of genetic selection, I have bloodlines that do very well on forage based diet. Breed noted for carcass qualities. Contact Heather King: 902-742-2187, [www.kinglimousinfarm.com](http://www.kinglimousinfarm.com)

**JOB OPPORTUNITY:** Assistant Manager of Horse and Garden Farm (certified organic). Contact Charlotte at [horseandgardenfm@eastlink.ca](mailto:horseandgardenfm@eastlink.ca) and 902-472-2498. [www.horseandgardenfarm.com](http://www.horseandgardenfarm.com)



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## New! Community Day at the ACORN Conference on Saturday, March 12

**FROM SEED TO FORK: ENJOY WORKSHOPS ON GROWING, COOKING and eating local organic foods with local experts.**

9:00am Eating Organic on a Budget with Debbie Russell

10:00am Growing organic apples with Mike Hutton

11:00am Canning 101 with the Food Action Committee

1:00pm Home sprouting with Leah Antis

2:00pm The GMO threat: what you should know about your food with Marla MacLeod

3:00pm Seed saving with Greg Wingate

Cost for the day is \$25/person. Please use the enclosed registration form to pre-register, although registration is available at the door.

## Atlantic Certified Organic (ACO) Annual General Meeting

THURSDAY, MARCH 10TH AT 4PM AT THE LORD BEAVERBROOK Hotel, Fredericton, NB. All members are invited and encouraged to attend! For more information, contact Ted Wiggans, President at [wiggans@nbnet.nb.ca](mailto:wiggans@nbnet.nb.ca)



### COG Farmer Training Webinar Series 2011

Transitioning the Small Produce Farm - February 1st

Record Keeping for Organic Growers Part 1 - February 8th

Crop Planning for Organic Vegetable Growers Part 1 - February 10th

Transition to Organic Livestock Production - February 15th

Record Keeping for Organic Growers Part 2 - February 22nd

Crop Planning for Organic Vegetable Growers Part 2 - February 24th

For more information, and to register:  
[www.cog.ca/shop](http://www.cog.ca/shop) or 888-375-7383

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