

NEW ORGANIC STANDARDS FOR CANADA



Government of Canada
Gouvernement du Canada

The long-awaited amendments to Canada's Organic Products Regulations (OPR) were published today. The 75-day comment period is now open. You can view the new OPR in the Canada Gazette (Part I, Feb. 14) here: Direct link to the OPR <http://canadagazette.gc.ca/partI/2008/20090214/html/regle1-e.html>
Index page <http://canadagazette.gc.ca/index-e.html>

TECHNICAL WORKSHOPS ON THE CANADIAN ORGANIC STANDARDS FOR FOOD PROCESSORS

Just in time for Canada's new federal organic regulations, which come into effect on June 30, 2009, these one-day technical trainings will provide participants with essential information on Canada's newly updated organic standards. The workshops are being coordinated by OTA in Canada, Canadian Organic Growers, and the International Organic Inspectors Association, and are available for processors, producers, inspectors and certifiers. Register online at: www.ota-canada.ca

MICROFOOD PROCESSING

An opportunity for Local Food and Community Economic Development. Wednesday, March 18, 2009 1-3pm at Paetzold Auditorium, Jim Pattison Pavilion, Vancouver General Hospital. Participation can also participate online or on the phone. Hosted by the VCH Food Security Committee. For more information, please visit <http://www.vch.ca/population/food.htm>



CANADIANS DESERVE TO KNOW MORE ABOUT THEIR SEAFOOD!

You wouldn't buy your groceries like this; demand better labeling for your seafood too!



You may think you are buying eco-friendly but you could actually be eating an endangered species. Canada doesn't require that seafood is labeled with the information necessary to make well-informed, healthy and sustainable decisions. Canadians have the right to make informed decisions about the food they eat. Consumers are faced with enough difficult choices; especially when it comes to health and sustainability. Let's make sure that Canadians are given all the details they need to make healthy and sustainable choices. Action details at: <http://www.dauidsuzuki.org/>

COLONY COLLAPSE DISORDER – PLAN BEE

The causes of Colony Collapse Disorder (CCD) are still in question. While it's surely a combination of factors including climate change and voracious pests like the varoa mite, one of the key suspects is pesticides. The Cooperative, the UK's largest consumer co-op, has announced Plan Bee, "a campaign to raise awareness about the decline in the British honeybee population," including a temporary ban on the use of eight pesticides from their suppliers. <http://www.treehugger.com/files/2009/02/plan-bee-launched-by-the-cooperative.php>



SAYING NO TO GMO ALFALFA

The commercialization of genetically modified alfalfa -- GMO Alfalfa planned by Monsanto and Forage Genetics International, would have a severe, negative impact on Canadian agriculture, markets, and our environment. A united effort by agriculture producer groups, consumer and environmental organizations, as well as concerned individuals, will prevent this from happening. A similar campaign stopped GMO wheat in 2004. This is your invitation to join in putting the brakes on GMO Alfalfa. www.cban.ca/NoGMOAlfalfa



MEET YOUR MAKER 2009

Meet Your Maker, organized by Get Local and Local Food First, is the event where food producers and food buyers find each other. Organized on a shoe string budget this year, the February 10th event was once again, a great success! Participants have been asked that during the next 6 months, they keep track of their increased business due to the connections made at Meet Your Maker so organizers can accurately report on the financial benefits of the event. On their evaluations, 8 participants foresaw a total of \$268,500 worth of sales expected during the next year due to contacts made – that's an average of \$33,562 each! More information about Meet Your Maker is available at www.getlocalbc.org (News & Events page.) If you are a food producer or buyer doing business in Metro Vancouver and would like an invitation to Meet Your Maker 2010, please email info@getlocalbc.org with "2010 MYM Invite Please" in the subject line.



RSA – SELLING TO RESTAURANTS



Most folks have heard of a CSA (Community Shared Agriculture) where you pay up front and receive the fresh harvest throughout the seasons. Many restaurants (and some retailers, too!) are now creating RSA relationships with producers. This topic was covered during a Meet Your Maker workshop on February 10th, and now ATTRA has produced a 16-page document titled Selling to Restaurants that outlines the idea and gives some great examples.

<http://attra.ncat.org/attra-pub/PDF/sellingtorestaurants.pdf>

NOTICE OF 2009 IMPORTERS OF SEED – IMPORT CONFORMITY ASSESSMENTS BY THE CFIA

You are being advised that the Canadian Food Inspection Agency's review of imported seed documents for compliance with the Seed Regulations (Import Conformity Assessments) may take longer during the February to May 2009 timeline than in previous spring seasons. This is being anticipated due to increasing demand for time-sensitive testing services that the CFIA provides. Importers are encouraged to consider this in their importing timelines and adjust accordingly where possible. For information regarding importing seed into Canada please review 'ABCs of Seed Import' at

<http://www.inspection.gc.ca/english/plaveg/seesem/seeseme.shtml>



AND FOR BC SEEDS: Visit <http://www.bcseeds.org>

NEW PARTNERS, NEW OPPORTUNITIES: WORKING TOGETHER FOR THE FUTURE

Be part of our unique 2-day industry development conference. Meet new people, exchange new ideas, discover new opportunities. Help build a sustainable future for food and farms in BC. Partners are BC Association of Farmers' Markets, BC Agritourism Alliance, and Small Scale Food Processors Association. March 6, 7, and 8th at the Cove Lakeside Resort in Westbank (West Kelowna), BC
<http://www.bcfarmersmarket.org/conference/index.htm>



BC ASSOCIATION OF FARMERS' MARKETS



CULINARY TOURISM SOCIETY BC CONFERENCE

Monday, March 9th, 2009 at the Sutton Place Hotel, Vancouver, BC
Announcing British Columbia's tastiest conference! March 9th, 2009, Culinary Tourism Society BC will host British Columbia's second annual Culinary Tourism Industry Conference at the prestigious Sutton Place Hotel in Vancouver B.C. <http://www.bcculinarytourism.com/conference>

MISCELLANEOUS UPCOMING EVENTS

Seedy Saturday – February 28

Keeping Chickens in the City Workshop – February 28

Cheese-making at Farm House Natural Cheeses – February 28

Dining Out for Life – March 12

Edible Landscaping and Urban Micro-farming with Robin Wheeler – March 14 and/or 15

Details and Links: <http://www.ffcf.bc.ca/NewSiteFiles/events.html>

One more month until Spring...

Bonita Magee
Project Manager



Get Local Metro Vancouver
February 2009 Newsletter
www.getlocalbc.org