



QUARTERLY REPORT

OFP Attends the 1st IFOAM International Conference on Animals in Organic Production

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Georgana Webster, Organic Program Inspector, and Katherine Withey, Organic Program Reviewer, had the opportunity and privilege of attending the 1st IFOAM International Conference on Animals in Organic Production in St. Paul, Minnesota on August 23-25, 2006. IFOAM stands for the International Federation of Organic Agriculture Movements and the conference drew attendees from over 20 different countries. The purpose of this conference was to gather leading organic researchers and producers from throughout the world to share information on organic animal production issues and research. We attended the conference with the intent to gain perspective and obtain knowledge that could be used by our program and our organic livestock producers.

This conference was an excellent opportunity to expand perspectives of different types of livestock production. We attended seminars on poultry production, dairy production, food safety and organic policy. For example, there was a presentation on Suckling Systems in Calf Rearing that provided data on weight gains, and costs associated with leaving calves on the cows for a period of time. This practice was also seen during a tour of Cedar Summit Dairy in New Prague, Minnesota. Both the research and the on-farm visit showed that there were production gains and economic gains as a result of this practice.



There were also presentations on mastitis, genetics, and antimicrobial resistance. One of the most important and informative presentations was the Biological, Botanical, and Treatment for Con-

trol of diseases. This presentation was by three veterinarians with extensive experience on organic livestock farms, including dairies, and they had worked extensively to find solutions to common disease situations in an organic model. The information regarding alternatives proved to be helpful to all attendees. If you would like a copy of the papers that were associated with this talk, please contact Katherine at (360) 902-1882 or email kwithey@agr.wa.gov.

The experience and reward from this conference was that the organic model can work, and is working in livestock production, and most importantly there is research and data that is supporting this. For more information on IFOAM or upcoming IFOAM conferences, visit www.ifoam.org. *by Georgana Webster, Organic Food Inspector and Katherine Withey, Organic Program Spe-*

Farewell, Friends!



Dear Certified Organic Producers, Processors, and Handlers:

It is with a tremendous mix of emotions that I am writing this, my last, article for the OFP Quarterly Report. I feel like I have grown up, in many ways, in the Organic Food Program. My work with the program has fostered tremendous growth, both professional and personal. I am deeply grateful for the countless opportunities I have had since being hired: work in a quickly growing sustainable industry, watching a grass-roots movement transform into an international industry, travel to conferences and meetings, and meet many of Washington's certified farmers. That's you! I am deeply thankful for the friendships that have developed over my six years with the program. I am going to miss working with all of you so much!

I was recently offered a position as the Green Building Coordinator with the Washington State Department of Ecology. This position will allow me to continue to work in sustainable development/industry and is a logical next step in my professional career. Organic, as we have all seen, has taken root in American culture and appears to be outgrowing any of our expectations. There are other industries that would do well to follow organic's, your, lead. My hope is to influence a similar transformation in the building industry.

I am certain that many of our paths will continue to cross as we all work toward a sustainable and vibrant future. Keep fighting the good fight!

With My Deepest Gratitude,
Rachael Jamison

Thoughts from Our Assistant Director: Jerry Buendel



I was appointed as the Assistant Director to Food Safety and Animal Health on January 3rd. In addition to the Organic Food Program, the other programs in the division are the Food Safety Program, the Food & Dairy Laboratory and the Livestock Nutrient Management Program. I came into this position from managing the Weights & Measures Program and the Commission Merchants Program in the agency's Plant Protection Division. Prior to coming to WSDA in 1997 I had an enjoyable career as an officer and a pilot in the US

Air Force. I'm very excited about the prospects and challenges this new job brings. I am looking forward to serving you and our dedicated staff as the industry grows and evolves.

The Organic Food Program

Several meetings with the Organic Advisory Board and a day in the field with one of our inspectors has given me an appreciation for the dedication and commitment of everyone involved in the organic food industry. The board is a very important part of the program. Their ability to inform us about trends, talk about the changing needs of the organic industry and to let us know how the program impacts your operation helps us better serve you. I encourage you to contact a board member to let them know what you are seeing, thinking and needing. The time and energy the Organic Advisory Board puts into helping guide the program is very valuable and very much appreciated.

I spent a day in the field with Yakima organic inspector Mike Haskett and I look forward to getting out with the other inspectors and connecting with more producers, processors and handlers. I was pleased to see that the contacts between Mike and the farmers were cordial, professional and open.

The Organic Food Program staff is making a major effort to become a customer driven team. Every member of the staff is involved in conducting interviews with you, our customers, to determine what we need to do to meet your needs. Please be frank and candid when a staff member contacts you to ask, "What is important to you concerning your organic certification?" The entire program staff is getting together this month, sorting and talking through the interviews and looking to use that information to make changes that will serve you better. I am excited about the things that are happening and the way this approach will transform us from a sound organization into an outstanding team.

USDA Updates the National List of Allowed and Prohibited Substances

Effective September 12, 2006: USDA National Organic Program has added three new substances to the list of those approved in organic crop production (Section 205.601). *Inert Ingredients:*

Glycerine oleate (Glycerol monooleate) (CAS #37220-82-9) – for use only until December 31, 2006.

Seed Preparation:

Hydrogen chloride (CAS #7647-01-0) – for delinting cotton seed for planting.

Slug and Snail Bait:

Ferric phosphate (CAS #10045-86-0)

Effective September 12, 2006 USDA has also added ten new substances to the list of those approved in organic handling and processing (Section 205.605):

Nonsynthetic Substances:

Egg white lysozyme (CAS #9001-63-2)

L-Malic acid (CAS #97-67-6)

Microorganisms – any food grade bacteria, fungi, and other microorganisms.

Synthetic Substances:

Activated charcoal (CAS #s 7440-44-0; 64365-11-3) – only from vegetative sources; for use only as a filtering aid.

Cyclohexylamine (CAS #108-91-8) – for use only as a boiler water additive for packaging sterilization.

Diethylaminoethanol (CAS #100-37-8) - for use only as a boiler water additive for packaging sterilization.

Octadecylamine (CAS #124-30-1) - for use only as a boiler water additive for packaging sterilization.

Peracetic acid/Peroxyacetic acid (CAS #79-21-0) – for use in wash and/or rinse water according to FDA limitations. For use as a sanitizer on food contact surfaces.

Sodium acid pyrophosphate (CAS #7758-16-9) – for use only as a leavening agent.

Tetrasodium pyrophosphate (CAS #7722-88-5) – for use only in meat analog products.

If your operation would like to begin utilizing any of these newly added substances, you must update your Organic System Plan to include this information prior to the use of the substance. Contact our office for information on how to go about adding these new products to your Organic System Plan. Please note that your Organic System Plan may be updated any time throughout the year. *By Brenda Book, Organic Program Specialist*



CALENDAR OF EVENTS

Farming for Food Quality, November 10, 2006: Red Lion, 100 Columbia St Vancouver, WA. 8:00 AM-5:00 PM,

www.tilthproducers.org/conf06-spec.htm#frisym As a prelude to the annual Tilth Producers Conference (see below) researchers from around the region will discuss the ways in which farming practices impact the nutritional value of food. Speakers include Alex Stone, Chuck Benbrook, Carlo Leifert, Jan Busboom, Steven Jones, Kevin Murphy, Preston Andrews, Neal Davies, John Reganold, and David Granatstein. Cost: \$45 (including lunch).. For more information call Carol Miles at 360-576-6030 X 20; or email: milesc@wsu.edu.

The Future of Food: Tilth Producers of Washington Annual Conference, November 10-12, 2006. 100 Columbia St Vancouver, WA

www.tilthproducers.org/conference.htm Keynote Address: Bringing the Farm Economy Home by Helena Norberg-Hodge, founder of the International Society for Ecology and Culture and co-author of Bringing the Food Economy Home: Local Alternatives to Global Agribusiness. For more information about the conference, contact Nancy Allen, 206-442-7620, or email: nancy@tilthproducers.org.

IPM Strategies for Landscape Professionals, November 15, 2006. Brockey Center, South Seattle Community College, Seattle, WA

How do you create healthy landscapes? Manage pests and diseases? Distinguish between beneficial and harmful insects? Deal with soil compaction? Come hear expert consultants, WSU researchers, and landscapers address these issues at the 2006 fall Green Gardening Program's IPM Workshop for Landscape Professionals. Plus, Spanish speakers can learn about tree health and pruning in an all-Spanish session. See www.govlink.org/hazwaste/news/eventdetails.cfm?eid=131&Y=2006.0&m=11.0 for details.

Rodent Management, October 28, 2006. WSU Snohomish County Extension, McCollum Park, Everett

Discover steps you can take to effectively control rats, mice and other rodents. Class is held 10am – 12:00pm at. Instructors Sharon Collman and Dave Pehling. Cost: \$35/class. To register call 425-

338-2400 ext. 5500.

Bug Basics 103 – Monitoring and Managing Insects, November 7th or 8th. WSU Snohomish County Extension, McCollum Park, Everett.

This hands-on identification session teaches insect habitat and monitoring techniques for effective integrated pest management (IPM) practices. Class is held 6:30-9:30pm November 7th or 9:30am-12:30pm November 8th. Instructors Sharon Collman and Dave Pehling. Cost: \$35/class. To register call 425-338-2400 ext. 5500.

Focus on Farming, November 30, 2006. Lynnwood Convention Center

Keynote speakers, workshops, and a trade show will focus on "New Ag Opportunities for Northwest Washington." Featured at this year's conference is keynote speaker Jane Eckert, of Eckert Agri-Marketing, who increased revenues at her own farm through innovative marketing strategies by 300%. She's since helped countless other farms across the country achieve similar results. A second keynote speaker will be announced soon. Workshops, seminars and panels will build on the conference theme, with tracks focused on value-added products, marketing, alternative crops, dairy innovations and nursery opportunities. Visit the following website for details: http://www1.co.snohomish.wa.us/County_Services/Focus_on_Farming/Information/2006conference.htm

What's Behind the Label: Searching for Integrity in Food Marketing. October 25, 2006. First Congregational Church, 1124 SW Park in downtown Portland, 7 pm to 8:30 pm.

Is all the sustainable, organic food in the grocery store really what it claims to be? Learn how an informed consumer can make food choices to benefit their family and the planet. Panelists from Oregon Tilth, the Food Alliance, a certifier for food growers and processors using sustainable practices, and the environmental group Salmon Safe, a regional certifier for water-friendly farming practices. Hosted by Northwest VEG. For more information go to www.nwveg.org, call 503-224-7380, or email info@nwveg.org.



\$\$ Funding Opportunity \$\$

The Organic Farming Research Foundation (OFRF) is resuming its grants program by releasing an open request for proposals in all subject areas, but particularly encourages proposals in the following topic areas:

- * organic livestock systems;
- * economic constraints and opportunities relevant to the viability of small- and medium-scale organic farms and ranches;
- * projects that investigate the interactions between components of organic systems and that take a systems-management (rather than an input-substitution) approach to solving production problems.

OFRF encourages organic farmers and ranchers to apply for a grant. Many producers find that working with a small group, or with an extension educator or university-based researcher, can make it easier to design and carry out a research project. OFRF encourages applications from such partnerships, and will try to link interested farmers with research partners.

Projects must involve farmers in both design and implementation and take place on working organic farms whenever possible. To apply, eight copies of a proposal must be submitted to the OFRF office by Dec. 15, 2006. For more details, please refer to the updated request for proposals on the OFRF website at <http://www.ofrf.org/research/application.html>. Or contact Jane Sooby, technical program coordinator, at 831-426-6606, email jane@ofrf.org.



BRAND NAME MATERIAL LIST

October 2006 Update



This list is to be used as an addendum to the Brand Name Material List distributed to all new and renewal applicants for certification. All materials listed below are approved as of October 1, 2006. You may access a complete updated Brand Name Materials List at the WSDA Organic Food Program website: <http://agr.wa.gov/foodanimal/organic/default.htm>.

PRODUCT NAME	COMPANY NAME	PRODUCT SUB-TYPE	PRODUCT TYPE	RESTRICTIONS
Biox 15 C EC Line Spray	Pace International LLC	Growth Regulator	Post Harvest Material	Label Use Only
CAL-CM Plus Mini Prilled Limestone	Art Wilson Co.	Limestone	Fertilizer & Soil Amendment	None
CAL-CM Plus Standard Prilled Limestone	Art Wilson Co.	Limestone	Fertilizer & Soil Amendment	None
CheckMate CM	Suterra, LLC	Pheromones	Disease & Pest Control	Label Use Only
Diatect V	Diatect International	Insecticide	Disease & Pest Control	Label Use Only
Ecotrol EC Insecticide	EcoSmart Technologies, Inc.	Insecticide	Disease & Pest Control	Label Use Only
Ecotrol G	EcoSmart Technologies, Inc.	Insecticide	Disease & Pest Control	Label Use Only
FOAM BLAST® ORG 14	Lubrizol Performance Products	Defoamers	Processing Aid	Label Use Only
FOAM BLAST® ORG 31	Lubrizol Performance Products	Defoamers	Processing Aid	Label Use Only
Matran EC Herbicide	EcoSmart Technologies, Inc.	Herbicide	Disease & Pest Control	Label Use Only
Metalosate Calcium Boron Organic Amino Acid Soluble Powder	Albion Laboratories, Inc. d.b.a. Albion Advanced Nutrition	Chelated Fertilizer	Fertilizer & Soil Amendment	Soil deficiency must be documented by testing
Nufilm P	Miller Chemical & Fertilizer Corp.	Spray Adjuvant	Disease & Pest Control	Must be used with an approved pesticide only
Organic Restoration	Soil Restoration, Inc.	Soil Amendment	Fertilizer & Soil Amendment	Soil deficiency must be documented by testing
Pacific Gro Stick Water	James R. Brackins dba Pacific Gro	Fish Product	Fertilizer & Soil Amendment	None
Serenade ASO	Agraquest Inc.	Fungicide - Microbial	Disease & Pest Control	Label Use Only
Serenade MAX	Agraquest Inc.	Fungicide - Microbial	Disease & Pest Control	Label Use Only
Sporan EC Fungicide	EcoSmart Technologies, Inc.	Fungicide	Disease & Pest Control	Label Use Only

Remember to always contact your certifier prior to the use of any material that is not in your Organic System Plan!!

Labeling Organic Products

Do you have a new product you would like to add to your certificate? Are you revamping a label for a currently certified organic product? Before you send your label to the printers, make sure the label meets the requirements of the National Organic Standards (Subpart D) and has been approved by our office. Organic Program staff are happy to review draft labels and provide assistance to all of our certified operations regarding the organic labeling requirements. Taking these extra steps of having your label pre-approved can help your company save money and avoid getting any noncompliance notices from our office!

Below is a brief overview of the different types of claims that certified organic products may make on the principal display panel of the label. Note that the labeling claims depend on the amount of organic ingredients in the product. If you have any further questions or would like to find out more about labeling organic products, contact Brenda Book at (360) 902-2090 or bbook@agr.wa.gov.



100% Organic – 100% Organic Ingredients

Must:

- Be made entirely of 100% organic ingredients and processing aids (excluding added water and salt).
- Identify all organic ingredients as “organic” in the ingredient statement.
- Identify the final certifier of the organic product with the statement “Certified Organic by...”

Optional:

- The USDA Organic Seal (in the colors outlined in the Organic Standards).
- The WSDA Organic Producer, Processor, or Handler Logo.



Organic - 95%-99.9% Organic Ingredients

Must:

- Be at least 95% organic ingredients (excluding added water and salt).
- Identify all organic ingredients as “organic” in the ingredient statement.
- All agricultural ingredients must be organic or must be on the National List of approved nonorganic substances (Section 205.606).
- All non-agricultural ingredients must be on the National List of approved non-agricultural substances (Section 205.605).
- Identify the final certifier of the organic product with the statement “Certified Organic by...”

Optional:

- Display the percentage of organic ingredients.
- The USDA Organic Seal (in the colors outlined in the Organic Standards).
- The WSDA Organic Producer, Processor, or Handler Logo.



Made with Organic Ingredients - 70%-95% Organic Ingredients

Must:

- Consist of 70% or more organic ingredients.
- Indicate all ingredients as organic on the ingredient panel.
- All non-organic, agricultural ingredients must not be produced using prohibited practices (Genetic Modification, Sewage Sludge, Ionizing Radiation).
- All non-agricultural ingredients must be on the National List of approved non-agricultural substances (Section 205.605).
- Identify the final certifier of the organic product with the statement “Certified Organic by...”

Must Not:

- Use the USDA Seal

Optional:

- Indicate the % of organic ingredients.
- The WSDA Organic Producer, Processor, or Handler Logo.
- The statement “Made with Organic (ingredients or food groups). The statement may not list more than three ingredients or three food groups.

By Brenda Book, Organic Program Specialist



Transitional Certification: Common Questions Answered

The 2006 production season has seen a tremendous spike in interest in transitional certification. As consumers have become aware that transitional status is the stage of production before organic, and a new market for transitional food products has been emerging. The Organic Food Program has been kept quite busy during the 2006 production season trying to keep up with all of the new transitional farms and sites. During the 2006 production season, 179 new transitional sites were brought into the Organic Food Program comprising 7,932 acres.

What does 'transitional' mean?

"Transitional" is defined as "any agricultural product that (a) is marketed using the term transitional in its labeling and advertising and (b) satisfies all of the requirements of organic except that it has had no applications of prohibited substances within one year prior to the harvest of the crop" per the Washington Administrative Code 16-157 Organic Food Standards and Certification.

In other words, transitional food products have been produced in accordance with National Organic Standards, except, the required 36-month period from date of last application of last prohibited material to organic eligible has not passed. Products are eligible for transitional status after 12-months from the last prohibited material application date have passed.

Where can I find 'transitional' standards?

In order to be eligible for "Transitional" certification through the WSDA Organic Food Program, a farm operator must demonstrate that they have been implementing practices in compliance with the USDA's National Organic Standards. There are no 'transitional' standards per se. Rather, crops are considered transitional during the 36-months preceding 'organic' eligibility while a producer is implementing practices compliant with National Organic Standards.

How do I obtain transitional certification and how much does it cost?

Applying for transitional certification is exactly the same as applying for organic certification: the forms, the documentation requirements, and the inspection process are the same. If you are a new producer, contact the Organic Food Program and request a New Producer Application Packet. If you are a renewal producer, contact the Organic Food Program and request a New Site Application. Transitional sites are billed at \$50/year *in addition* to the \$50 new site fee. Sales of transitional crops do not impact your fees.

How quickly can I obtain transitional certification?

To ensure that your transitional farm/site is inspected during the year you want to sell products as "transitional," it is important that you submit all relevant documentation to the Organic Food Program in a timely manner. Remember, it takes 60-90 days for an inspection of a new farm or a new site from the date the application was received. Due to the heavy workload of our inspectors, it is often impossible to accommodate late requests for new farm or new site inspections. An early application will ensure inspection!

By Rachael Jamison, Organic Program Specialist



WSDA Offers Free Testing for Johne's Disease in Cattle

Cattle owners can have their animals tested – free of charge – for Johne's disease by WSDA. The program is funded through a USDA cooperative agreement and the push is on to get as many herds tested as possible by the end of the year. A risk management plan and herd assessment will be completed as well. All vet fees associated with the planning and testing are covered by the WSDA and USDA program money.

Johne's disease, also called paratuberculosis, is a bacterial disease of the intestinal tract. The organisms that causes Johne's disease in animals is shed in the feces of infected animals and it can take up to four or five years for the signs of Johne's to become evident. The disease, which is incurable and can be fatal, is more common in dairies, but is still a problem in beef herds nationwide.

For information and to sign up for participation in the program, contact the WSDA designated Johne's Coordinator, Mark Kinsel, DVM at (360) 902-1878 or mkinsel@agr.wa.gov.

State Agriculture Commissioners Elect Loveland NASDA President

Valoria Loveland, director of the Washington State Department of Agriculture, was elected as the new president of the NASDA during its annual meeting held in Norfolk, Virginia, on September 15 to 20. As president of NASDA, Loveland will represent the states' interests in national farm policy.

"I look forward to working with members of Congress to develop an effective national farm policy that supports diverse interests in every corner of the country," said Loveland. "The farm bill is so broad and touches so many issues relevant to rural communities. In Washington state, it benefits farming families, but also conservation programs to support salmon recovery, international trade promotion and clean energy production. I'm looking forward to the challenge."

Loveland was appointed to serve as director of the Washington State Department of Agriculture (WSDA) in June 2002. She oversees a state agency responsible for animal health, plant inspections, pesticide regulation, food safety, fruit and grain inspection and certification, and the marketing of agricultural products regionally and internationally. She is a former state senator, treasurer of Franklin County, Washington, and chair of the state's Public Disclosure Commission. Loveland is the first woman to serve as president of NASDA since the association's beginnings in 1915. She is also the first woman appointed to serve as the director of the WSDA. Washington state will host NASDA's annual meeting next year in Seattle on Sept. 21 to 26.

NASDA members also elected Roger Johnson, commissioner of the North Dakota Department of Agriculture, as president-elect; Douglas Gillespie, commissioner of the Massachusetts Department of Agricultural Resources as vice president; and Ron Sparks, commissioner of the Alabama Department of Agriculture, was elected secretary-treasurer. Contact: Rick Kirchhoff, courtesy of NASDA.



Organic Tidbits

Organic growth trends

The Organic Food Program is growing significantly this year. Jennifer Watson recently determined that we have received 100 new producer applications and 35 new processor/handler applications so far this year. Rachael Jamison determined that we have 1,758 sites currently in the program. Katherine Withey reports that we have 412 materials registered on the BNML with a number of additional materials that are under review. Brenda Book reports 1,602 processed products certified (note that some products include multiple labels for instance the product 'organic coffee' may include a number of separate labels).

Japan inspection: Alps Co. winery

Miles McEvoy traveled to Japan in early August to conduct the annual inspection of the Alps Co. Winery. WSDA has been providing organic certification to the Alps winery for 6 years. The Alps winery buys WSDA certified organic grape and apple juice from Washington processors and produces organic juice and organic wine for sale in Japan. The Alps Co. relies on WSDA certification because Japanese organic standards do not include alcohol products. In addition the Alps Co. has had a business relationship for many years with Washington organic businesses such as Ron Grow and Milne Fruit Products.

Attention Vegetable Growers!

Vegetable farmers may be interested in this group of Washington State University faculty and staff who specialize in vegetable crops. The group's website provides useful information regarding pest issues, field days and workshops/conferences.

The new PNW Vegetable Extension Group (PNW-VEG) is comprised of the former WSU Vegetable Pathology Team members, as well as Oregon State University and University of Idaho faculty and staff who work with disease and pest management and production issues on vegetable crops. The team has recently revised its website, http://mtvernon.wsu.edu/path_team/vegpath_team.htm, and invites you to bookmark or link to pages that are relevant to your work. Also, please let Carol Miles (milesc@wsu.edu), Debbie Inglis (dainglis@wsu.edu), or Lindsey du Toit (dutoit@wsu.edu) know if you have a website to which the team can add a link.

Meet the PNW-VEG members at http://mtvernon.wsu.edu/path_team/meet_team.htm.

For those interested in joining the team, please contact Debbie Inglis (dainglis@wsu.edu) or Lindsey du Toit (dutoit@wsu.edu) for further information.



***2006 Tilth Producers Annual Conference:
"The Future of Food"***

November 10-12
Red Lion at the Quay
Vancouver, Washington



This conference builds on three decades of efforts to transform agriculture in Washington State. Participants are presenting ideas, celebrating accomplishments and furthering to strengthen the Tilth sustainable agriculture movement in the Pacific Northwest.

The conference begins Friday with a day-long symposium, Farming for Food Quality, convened by Washington State University. Expert speakers will highlight the latest food quality research and the genetic and production issues affecting nutritional quality of crops, livestock, dairy and fruit. Click on the "Special Events" button at right for more information on the symposium.

Conference highlights include: Friday evening, celebrate the harvest together at a welcome reception, then join us for dinner and activist sessions on Water Law, Genetically Modified Organisms(GMOs) and the 2007 US Farm Bill. On Saturday morning, Helena Norberg-Hodge, leading analyst of the impact of the global economy on cultures and agriculture worldwide, offers her keynote address, Bringing the Food Economy Home. Saturday afternoon is devoted to workshops, while Saturday night brings celebration — an organic wine tasting, trade show, roundtables and dancing to the music of Spoonshine. Sunday morning, Tilth Producers of Washington holds its annual membership meeting and board elections. After two more rounds of workshops, the conference will close at 4:00 pm Sunday.

The Board of Directors welcomes your involvement in Tilth Producers as a member, volunteer, donor or board member. See you at the conference!

Mission Statement

The WSDA Organic Food Program protects consumers and supports the organic food industry by ensuring the integrity of organic food products. The program certifies organic producers and handlers to US National Organic Standards and enforces organic standards in Washington State. The program supports the development of export markets by providing certification to foreign organic standards.



"Cultivators of the earth are the most valuable citizens. They are the most vigorous, the most independent, the most virtuous, and they are tied to their country and wedded to it's liberty and interests by the most lasting bands" - Thomas Jefferson