



In This Issue...

- Fly Management in Organic Dairy Production
- Organic Beef Production in Ontario
- Foodland Ontario- The Brand Name in Fresh, Local Food
- Growing Forward
- OMAFRA Articles
- New OMAFRA Publications
- Events
- Training

Welcome to “ON Organic”

Hugh Martin, Organic Crop Production Program Lead, OMAFRA

Welcome to the June 2009 issue of ON Organic. Summer has arrived (we hope) after a cool damp spring for many. This newsletter includes a range of information on organic livestock, Foodland Ontario and several articles from OMAFRA newsletters relevant to organic crops. The final version of the new federal organic regulation should also be announced any day now and is expected to be implemented on June 30, 2009. Also check out the many tours and workshops going on over the next couple months. Summer is a good time to look around at what others are doing and to share each others experiences.

Thanks to Ecological Farmers Association of Ontario (EFAO) and Organic Council of Ontario (OCO) for forwarding this on to their email lists, and I encourage you to share it with other colleagues who may find it useful. A special thank you to those who answered our survey to give us comments and suggestions on the newsletter. As always we welcome your comments.

Subscription to this newsletter is easy and no cost. For details go to the webpage: <http://www.omafra.gov.on.ca/english/subscribe/index.html#organic>

The newsletter is also posted on the OMAFRA website at: <http://www.omafra.gov.on.ca/english/crops/organic/news/news-organic.html>

The French version of these newsletters is available at: <http://www.omafra.gov.on.ca/french/crops/organic/news/news-organic.html>

The OMAFRA Organic pages are linked from: <http://www.ontario.ca/organic> and <http://www.ontario.ca/biologique>

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Fly Management in Organic Dairy Production

Simon Lachance and Mario Mongeon

Fly management can be a serious issue for organic dairy producers, as chemical-based insecticides are not permitted for control of pest flies. Flies not only carry diseases, but can also distract and annoy cattle while they are grazing or inside barns. That means less milk production, less weight gain and an economic loss for farmers.

In pastures, the horn fly, which feeds on the blood of animals and is observed mainly on the backs, and the face fly, which can cause diseases such as pink eye, are the most problematic. Inside buildings, it is the house fly and the biting stable fly that cause the most difficulties.

Fly management must be undertaken using various methods simultaneously. The adult stage is when the fly becomes a pest for the livestock and therefore the goal should be to limit the adult population in barns or in pastures. This is best accomplished by targeting the fly before it reaches adulthood (control of the eggs, the maggots and/or the pupae). The most efficient method is the removal or cleaning of manure and other organic residues where adult flies lay their eggs and where maggots grow. A substrate rich in organic matter and containing about 70% water is ideal for fly breeding. Keeping the bedding dry and removing the bedding from pens at least once every 10-12 days should decrease the number of adult flies emerging. We usually find fewer flies in barns with tunnel ventilation, as the bedding and manure dry up quickly the bedding quality for egg-laying and maggot development decreases. Moreover, the adult fly does not like a windy environment.

The type of bedding may also have an effect on the number of flies. Straw bedding seems to result in a higher number of flies compared to woodchips. Adding lime or diatomaceous earth to the bedding is another practice that seems to help, by decreasing the suitability of the bedding for egg-laying or maggot development.

A large array of sticky traps are available for use in livestock production. Each of them may be well designed for a particular purpose. However, it has been noted that the “clothes line” type of trap is usually the most efficient at capturing flies inside the barn (for example Sticky Roll™, but this type of trap is also sold under other brand names). This system is also easy to install and the rolls are easy to change.

A few trap types are designed to attract and catch adult flies outdoors by using bait. Their efficacy will depend upon the type of bait used and often the species of flies captured may

not be the target ones. This type of trap might help slightly, but other methods are more efficient.

A few organic producers are using a mixture of essential oils applied directly to the animals to repel the flies. The efficacy of some essential oils to repel insects has been studied and tests are currently being performed to evaluate repellent properties against the most common pest flies in livestock production. The use of plant extracts shows great potential. However, before using a product to control or repel a pest insect, it must be registered by Health Canada's Pest Management Regulatory Agency (PMRA).

A few commercially available biological control agents, such as, parasitic wasps, nematodes, hister beetles and predatory flies, can be purchased and released in livestock farms. Although they attack the eggs, the maggot or the pupae, ultimately decreasing the number of adult flies in the barn, research has shown highly variable results. Careful selection of the species used, the release rates and the adoption of other management methods are essential. Make sure your provider has expertise in biological control. Parasitic wasps seem to be more effective with horses in stables than with other livestock animals. More research is needed to improve the efficacy of the bio-control agents.

Fly management for organic producers is certainly a challenge and there is no panacea. The first action that should be undertaken is appropriate cleaning and management of organic matter in barns (manure, urine, bedding and feedstuff). Curative methods will prove to be more expensive than preventative measures such as appropriate cleaning.

A research project has been undertaken at the Université de Guelph – Campus d'Alfred to develop reduced risk and biological methods to provide options to organic and conventional dairy producers. Dr. Simon Lachance, from the Centre for Organic Dairy Research at the Université de Guelph – Campus d'Alfred, is leading the project, and participants are organic producers in the area. The parasitic wasps used for this project are reared by IPM Laboratories Inc. in New York State.

Organic Beef Production in Ontario

Tom Hamilton - Beef Program Lead/OMAFRA

Introduction

In the recent past, some Ontario beef producers have implemented production systems designed to add value to their products through marketing beef with specific attributes (or product branding), which may command a premium or ensure market share. These systems include producing meat from animals which have been raised under one or more of the following criteria: not received antibiotics; not received exogenous hormonal implants; been fed a feedlot diet of predominantly corn; fed a feedlot diet which is predominately forage; had unlimited access to the outdoors; been finished on pasture; not been fed any animal products; not been fed any chemical feed additives; been raised in an organic manner. In addition, some production systems have been described as "natural", "pasture raised", or "farm raised".

One challenge in these systems is to preserve the identity and integrity of the product throughout the production system. Since beef production tends to be composed of many independently owned and managed segments within a single supply chain, integration across supply chains has been a challenge. Specific criteria required to meet these various branding initiatives have developed and implemented by various groups. This has led to confusion among consumers about what is meant by the terms used in product descriptions.

Organic producer organizations have developed criteria which proscribe unacceptable practices and describe accepted practices. A consensus version of these criteria has become accepted at the national level through the adoption of a federally regulated certification system for organic production, including beef.

Organic Production Defined

The Federal Government through the Canadian Food Inspection Agency has legislation which provides a legal context for certified organic agricultural production in Canada¹. Under the legislation, production practices which are acceptable in an organic system are defined. Product which meets all of the applicable national organic standards may be eligible for certification by an approved third party certification body, and sold as "Certified Organic". The regulations are being updated and are to come into effect fully on June 30, 2009.

The acceptable production practices which must be followed for Canadian Certification are detailed in Organic Production Systems General Principles and Management Standards², published by the Canadian National Standards Board.

¹ <http://www.inspection.gc.ca/english/fssa/orgbio/orgbioe.shtml>

² http://www.organiccentre.ca/Docs/Cdn_stds_Principles2006_e.pdf

Certification

Over time, many organic industry groups developed production and processing standards, and in conjunction with these, certification standards. Effective June 30, 2009, Canadian producers or processors who wish to produce, process and/or market agricultural products or foods as "Certified Organic", and identify them with the Canada Organic label must engage the services of an accredited certification body³ to review their system and provide inspector oversight. In order to be certified as organic producers they must meet the relevant federal regulations including those contained in; Organic Production Systems General Principles and Management Standards⁴; Organic Feed Standards; and Organic Production Systems Permitted Substances List⁵.

Production Standards

The following are some of the production standards which must be met for beef to be marketed as Certified Organic (see the full regulations for additional detail).

Feeds and Feeding

- Must be provided with organic feed
 - ◆ Permitted substances list of soil amendments for organic crop production
- Fertilizer produced from petroleum is not permitted
- Fertilizer from naturally occurring substances is generally permitted
- For young animals natural milk
- A substantial proportion of the feed shall consist of roughage, fresh/drier fodder or silage
- When silages are fed, dry roughage must be offered

Prohibited

- Shall not provide feed or feed additives or supplements that contain substances not in accordance with the Organic Feed Standards
- Feed medications or veterinary drugs including hormones and prophylactic antibiotics to promote growth
- Approved feed ingredients at levels greater than that required for adequate nutrition and health
- Feeds chemically extracted or defatted with a prohibited substance
- Mammalian or avian slaughter byproducts
- Synthetic preservation agents, colouring agents, appetite enhancers or flavour enhancers
- Feed formulas containing manure or other animal waste

³ <http://www.omafra.gov.on.ca/english/crops/organic/certification.htm>

⁴ http://www.techstreet.com/cgi-bin/joint.cgi/cgsb/cgi-bin/detail?product_id=1596185

⁵ http://www.organiccentre.ca/Docs/Cdn_STds_Substances2006_e.pdf

Breeding

- Use natural methods of breeding by AI is permitted
- Do not use reproductive hormones to trigger or synchronize estrus
- Do not use embryo transfer techniques or breeding techniques using genetic engineering or related techniques

Production and Health Practices

- Ear tagging, branding and castration (including banding) are permitted
- Tail docking of cattle is prohibited unless necessary for veterinary treatment of injured animals
- Vaccines are permitted when it has been documented that the disease can be transmitted to other livestock on the premises and cannot be combated by other means
- The use of pharmaceuticals, antibiotics, hormones and steroids for preventative treatments is prohibited
- If permitted treatments are unlikely to be effective in the treatment of illness or injury, veterinary drugs or antibiotics may be administered under supervision of a veterinarian; meat animals so treated are considered non-organic
- Hormonal treatments shall be used only for therapeutic reasons and under veterinary supervision. The meat from animals so treated shall not be sold as organic meat.
- Veterinary products allowed as a last resort as per regulations in 32.311
- Access to the outdoors suitable to the animals stage of production, climate and environment
- Access to pasture, weather permitting

Is Organic Production For You?

Becoming a Certified Organic beef producer brings potential rewards along with challenges. The Certified Organic designation will give you the opportunity to market a differentiated product which meets published standards and is backed by 3rd party certification. You may be able to link up with an already established production chain which preserves product identity to the consumer level. Consumers may be willing to pay a premium for your product. Challenges to becoming an organic producer include higher production costs and a 2 to 3 yr phase in period as you convert crop production to organic methods. Do some market research to find out if you will have access to a suitable outlet where your organic product will command a premium. Explore what changes you will have to make to your production system to become Certified Organic, and what extra costs or reductions in productivity these will entail. Then compare the potential benefits, costs and risks associated with changing over to organic production.



Foodland Ontario
The Brand Name In Fresh, Local Food

Foodland Ontario: We Have Evolved

- Since the Ontario government's Pick Ontario Freshness strategy was launched in June 2007, many new programs and initiatives have been introduced to help educate consumers on the breadth, depth and variety of Ontario foods. You have probably seen the extensive consumer awareness campaign which includes transit, radio and television advertising.
- OMAFRA also just completed a tracking study on the effectiveness of the Pick Ontario Freshness broad consumer awareness campaign. Highlights of the study reveal:
 - The television campaign reached over 90% of our target audience.
 - The Pick Ontario Freshness campaign has positively influenced Ontario consumers with their interest and demand for Ontario foods:
 - ◆ There is an average 10 percentage point increase in the predisposition toward eating Ontario foods with consumers associating a broader range of food products with Ontario. For example, the association with Ontario has increased for fresh meat/chicken/turkey from 47% to 58% (2007 to 2008).
 - ◆ 69% of respondents recall advertising promoting a broad range of Ontario produced foods (up from 40% in 2007)
 - ◆ 36% of respondents say that it is VERY important that they select food produced locally (up from 25% in 2007)
 - ◆ 96% reported that it was either important or very important that the provincial government promote the sale of Ontario produced foods.

The Foodland Ontario logo is recognized by 96 percent of principal grocery shoppers in Ontario! To consumers, the Foodland Ontario brand represents fresh, local food. Our research shows us that people who are familiar with the logo and Foodland Ontario advertising are significantly more likely to purchase fresh Ontario food. We also found that although consumers are more interested in finding Ontario foods in grocery stores or on restaurant menus, this continues to be a challenge for them. Consumers are looking for Ontario foods - we need to provide them the means to find the products both in-store and on-menu.

How Can You Get Involved? Use the Foodland Ontario Logo!

This year the Pick Ontario Freshness awareness campaign will remind consumers to look for and purchase Ontario foods. Why not leverage this activity and make it easy for the consumer to identify your product as Ontario grown by using the Foodland Ontario logo on your packaging.

Your fresh Ontario food product can carry the Foodland Ontario logo at no charge. Use of the Foodland Ontario brand is expanding and evolving. To inquire about logo use, please contact Barb Smith at barb.smith@ontario.ca or 888-466-2372, ext 63947.

Need Merchandising Materials for Your On Farm Market or Farmers' Market?

Foodland Ontario is pleased to offer display materials to help you identify your products. We have a variety of different items available free of charge including posters, commodity cards, base wrap and price cards. If you would like these materials, please call the Foodland Hotline at 888-466-2372 ext. 63428.

Remember, Ontario consumers look for the Foodland logo so they can 'Pick Ontario Freshness'.

Growing Forward **An Introduction to Growing Forward**

Growing Forward is a commitment by Canada's federal, provincial and territorial governments to support the development of a profitable, innovative agri-food sector that is adept at managing risk and responsive to market demands.

Drawing on input from our industry partners, Growing Forward programs in Ontario were developed to reflect our agricultural and processing diversity.

Under the Growing Forward initiative, the federal and provincial governments will make significant investments in Ontario in two Suites of programs: Best Practices and Innovation and Science.

Best Practices: Addressing the Fundamentals

The Best Practices Suite helps improve performance in four key areas:

- Environment and Climate Change
- Food Safety and Traceability
- Business Development
- Biosecurity

Flexibility is the key for all Best Practices programs. Under Growing Forward, programs offer a variety of information sessions and workshops, as well as one-on-one training and technical assistance to help participants develop strategies to meet their business goals. Producers and processors are able to pick the programs that best address their needs.

Innovation and Science: From Idea to Market

We are encouraging the commercialization of research ideas through the following initiatives:

- Science Clusters
- The Farm Innovation Program
- The Agri-Technology Commercialization Centre

If you would like more details on any of the programs discussed above, please visit our website at www.ontario.ca/growingforward or call us at 1-888-479-3931. If you have a specific request, you can email us directly at growingforward@ontario.ca

Highlights of Program Design

When developing the Best Practices Suite of programs under Growing Forward, OMAFRA went to stakeholders to determine what worked best for them. Stakeholders were highly supportive of the Environmental Farm Plan (EFP) program. So using EFP as a successful platform, Food Safety and Traceability Initiative, Business Development and Biosecurity developed their program framework. Each program has four key structural elements including:

Education → Planning/Assessment → Approval → Implementation

By following this framework, farmers and food processors can build strong, profitable businesses that are flexible and innovative in responding to market demands.

Identifying goals and knowing what you want to accomplish with your business is the entry point to a Growing Forward program. Each program begins with education, to allow participants to learn what their options are within the Best Practices Suite, as well as within individual programs.

The planning process, which includes completing a self assessment, provides flexibility to farmers and food processors to set their own priorities based on their business goals. Those priorities set the foundation for the action plan. When the action plan is complete, it must go through an evaluation. Depending on the program, action plans are reviewed and/or approved by peers, professional consultants or staff.

Upon approval, the action plan becomes a plan in action! Accessing cost-share funding is part of the implementation process and a step closer to achieving your business goals. Because of the flexibility within the Best Practices Suite of programs, producers and processors can choose to participate in another program to fulfill another business objective.

The Best Practices Suite is designed with producers and processors in mind; to encourage innovation, profitability and stability within the agri-food sector.

“Growing Forward, a federal-provincial-territorial initiative”

An Introduction to the Food Safety and Traceability Initiative of the Best Practices Suite

Ontario food producers and food processors are increasingly aware of the constant need to improve food safety and traceability within their operations. This will strengthen Ontario's ability to provide safe, high quality food and provide economic advantages to our farmers and food processors.

The Food Safety and Traceability Initiative (FSTI) provides cost-share funding to individual facilities to support the implementation of written food safety programs and working traceability systems through the purchase and installation of equipment, the certification of Recognized Food Safety Programs and/or the training of employees.

There are three options for funding under FSTI which include:

- **Project Option 1: Implementing a Food Safety Program or a Traceability System**

An applicant can receive up to \$20,000, with 75 per cent of eligible costs reimbursed by the government, to develop, write and implement a food safety program, individual food safety practices, or a working traceability system.

- **Project Option 2: Supporting Investment in an Existing Food Safety Program**

An applicant can receive up to \$20,000, with 75 per cent of eligible costs reimbursed by the government. Only applicants currently certified, audited or verified under a Recognized Food Safety Program and whose project involves further food safety improvements to their existing food safety program may apply under this option.

- **Project Option 3: Improving Food Safety or Traceability**

An applicant can receive up to \$5,000, with 75 percent of eligible costs reimbursed by the government, to purchase equipment, engage in training, or obtain certification, audit or verification (first time only) of a Recognized Food Safety Program

Under the FSTI, an applicant may submit separate applications to carry out more than one project. However, there is a maximum total funding limit of \$20,000 per applicant under the FSTI. The maximum funding available under Project Option 3 is \$5,000 per applicant.

To sign up for a workshop today or for more information, please contact:

- www.ontario.ca/growingforward
- growingforward@ontario.ca

or call us at 1-888-479-3931

OMAFRA Articles

New Pest in the Garlic Patch

Jennifer Allen - Vegetable Crop Specialist/OMAFRA

One of the critters that we're seeing in different garlic gardens is the garden springtail.

Globular springtails are tiny (1 mm/ 1/16th inch), primitive wingless insects (Fig. 1). Females lay their eggs in moist soil, with a preference for areas of high organic matter (Fig. 2 - life cycle). The young often only differ from the adults in colour. Both lifestages spring away when disturbed using a structure called a furcula, located on the underside of their abdomen (hence the name springtails).

For pictures and complete article go to HortMatters OMAFRA newsletter <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2009/08hrt09a2.htm>

Bulb and Stem Nematode in Garlic

Jennifer Allen - Vegetable Crop Specialist/OMAFRA

The bulb and stem nematode is a microscopic worm-like organism that is causing extensive damage to garlic across the province. It's a parasitic nematode, which becomes active in the spring. Once active, it enters plants through the roots or wounds on the bulb/clove; however, research has shown that they can also enter stems or leaves close to the soil surface during periods high moisture. Once in/on a suitable host (e.g. garlic), the nematode injects a toxin into the plant as it feeds, causing lesions and resulting in distorted growth.

Under warm soil conditions (15-18°C), it takes between 19-23 days from egg to adult. Adults live from 45-74 days with the female capable of laying between 200 - 500 eggs during her lifetime. The fourth juvenile stage (J4) is able to enter a survival stage/stage to survive adverse conditions. Research has shown that under field conditions, J4s can survive in this state anywhere from 3-5 years. In museums, previously dried J4 specimens as old as 23 years could be 'awakened' and became viable nematodes.

Above ground symptoms include yellow leaves, which dry prematurely and stunted plants (Fig 1). In many cases, diseased bulbs/cloves are then invaded by other fungi and bacteria resulting in secondary diseases and rots. Infested garlic bulbs tend to be soft, shriveled, discoloured and lighter in weight. The basal plate and roots of severely infested bulbs may also appear to have a dry rot and can be easily separated from the bulbs, mimicking symptoms of Fusarium basal plate rot. For pictures and complete article go to HortMatters OMAFRA newsletter <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2009/08hrt09a3.htm>

Down to the Wire! Winning the War on Wireworms

Dr. Bob Vernon - AAFC-Agassiz/B.C.

Wireworms are on the rise in Canadian crops such as potato, sugar beet, carrot, cole crops forages and cereal grains. Wireworms are the larvae of slender beetles known as click beetles. There are approximately 30 pest species of wireworm in Canada - with many found in potato fields. Before pesticides, potato growing was abandoned in some areas of Canada due to wireworm damage. There are indications that wireworm numbers are increasing, and damage is growing in many crops. If you aren't familiar with wireworms, it's time to learn more about these damaging pests, and determine if they are a threat in your area.

For pictures and complete article go to HortMatters OMAFRA newsletter <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2009/08hrt09a5.htm>

What About Micronutrients?

Janice LeBoeuf - Vegetable Crop Specialist/OMAFRA

Crop nutrition is never simple, but sometime it gets cloudier still when the topic of micronutrients comes up. What should you know about micronutrients before you talk to the salespeople?

This is a good summary on identifying deficiencies of zinc, manganese, boron, copper, molybdenum, and iron.

For complete article go to HortMatters OMAFRA newsletter <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2009/06hrt09a4.htm>

Check for Striped Cucumber Beetles

By Rick Foster, Entomology, Purdue University

Striped cucumber beetles are out, sometimes in very large numbers, in many areas of Indiana. Unfortunately, organic growers have few or no viable options for managing striped cucumber beetles after they arrive. The better approach is to try to avoid having the problem. Growers should keep in mind that muskmelons and cucumbers are susceptible to bacterial wilt of cucurbits, a disease whose causal agent is carried by striped cucumber beetles. These crops need to be protected from cucumber beetles more aggressively than watermelons, most squashes and pumpkins, which are less susceptible to the disease.

For full article go to <http://www.new-ag.msu.edu/Home/tabid/37/articleType/ArticleView/articleId/38/Check-for-striped-cucumber-beetles.aspx>

Minor Use Label Expansion Granted For GF-120 Naturalyte Fruit Fly Bait for Suppression of Apple Maggot on Apples

J. Chaput, OMAFRA, Minor Use Coordinator, Guelph

The Pest Management Regulatory Agency (PMRA) recently announced the approval of a minor use label expansion for GF-120 Naturalyte Fruit Fly Bait (spinosad) for suppression of apple maggot (AM) on apples in Canada. GF-120 Naturalyte Fruit Fly Bait was already labeled for control of cherry fruit flies in cherries and blueberry maggot on blueberries and was the subject of an emergency use for organic apples in 2008 in several provinces.

The apple maggot (*Rhagoletis pomonella*) is indigenous to North America and has been found in all Canadian provinces with the exception of Newfoundland. It is a quarantine pest in Canada, especially widespread throughout eastern Canada, causing fruit damage and significant economic losses.

This registration will provide both organic and conventional apple producers with a much needed pest management tool to manage one of their most important pest problems. This project was co-sponsored in early 2008 by the minor use office of OMAFRA and the Agriculture and Agri-Food Canada, Pest Management Centre (AAFC-PMC) as a result of minor use priorities put forward by producers, researchers and extension personnel.

The following is provided as a general outline only. Users should consult the complete label before using GF-120:

For the suppression of apple maggot, apply 1.5 litres of GF-120 NF Naturalyte Fruit Fly Bait in 6 litres of water per hectare. Begin applications as soon as monitoring traps indicate flies are present in the orchard and continue coverage until flights stop. Repeat applications every 7 days, reapplying sooner if rain washes off the deposit. Do not apply more than 10 applications per season. Proper application techniques help ensure adequate coverage and correct dosage necessary to obtain optimum control of apple maggot. A large spray droplet size of 4000 to 6000 μ (4-6 mm) is recommended to optimize length of bait attraction.

Follow all other directions for use and precautions on the GF-120 Fruit Fly Bait label carefully.

GF-120 Fruit Fly Bait should be used in an IPM program and in rotation with other management strategies to adequately manage resistance.

We wish to thank AAFC-PMC for co-sponsoring this minor use submission in collaboration with OMAFRA. Dr. Julia Reekie and Eric Specht of Agriculture and Agri-Food

Canada's research team in Kentville, Nova Scotia conducted efficacy studies for GF-120 in collaboration with OMAFRA personnel and grower cooperators in 2007. This work funded by the Agriculture & Agri-Food Canada, Pest Management Centre, Pesticide Risk Reduction Program demonstrated that GF-120 is an effective and viable option for management of apple maggot in Canada.

We also wish to thank the Ontario Apple Growers, Ken Wilson and Lindsay Pink for their contributions to the funding and data development of GF-120 for apples. Furthermore we wish to thank the personnel of Dow AgroSciences Canada Inc. for their support of this registration and the personnel of the Pest Management Regulatory Agency for evaluating and approving this important pest management tool.

For copies of the new supplemental label contact Kathryn Carter, OMAFRA, Simcoe (519) 426-4322, Leslie Huffman, OMAFRA, Harrow (519) 738-1256 or visit <http://www.dowagro.com/ca>

Label Expansion for Rhapsody ASO Biofungicide for New Crops and New Diseases Granted Registration

J. Chaput - Minor Use Coordinator/OMAFRA

AgraQuest Inc., UAP Canada and the Pest Management Regulatory Agency recently announced the registration of a significant label expansion for Rhapsody ASO Biofungicide for suppression of a number of commonly occurring diseases including *Botrytis*, powdery mildew, downy mildew, bacterial diseases and fungal leaf spots. Rhapsody ASO is derived from the bacterium *Bacillus subtilis* and offers growers the first biological control alternative for these diseases.

Rhapsody ASO is a broad spectrum, preventative biofungicide that can be applied as a foliar spray alone, or in an alternating spray program with other registered crop protection products. For maximum effectiveness it should be applied prior to or in the early stages of disease development. The biological mode of action of Rhapsody ASO means that it is suitable for use in a disease resistance management program with other registered fungicides.

The following table provides a summary of the new crop and new disease registrations on the Canadian label for Rhapsody ASO Biofungicide. For detailed instructions consult the full Rhapsody ASO label.

For tables with crops and pests on product label, see hortmatters <http://www.omafra.gov.on.ca/english/crops/hort/news/hortmatt/2009/09hrt09.pdf>

New OMAFRA Publications

09-011w: Garlic Production, Agdex 258/13; a revised factsheet with many updates.

09-013w: Downy Mildew in Greenhouse Cucumber, Agdex 292/631; this is a new factsheet on a very serious crop disease.

Ontario CropIPM

www.ontario.ca/cropipm for online version (CD's also available by ordering through ServiceOntario Publications at <https://www.publications.serviceontario.ca>)

Ontario CropIPM is an interactive educational tool to improve your knowledge of Integrated Pest Management in Ontario crops. Growers, scouts and consultants will be able to learn about insects, diseases, disorders, and weeds by:

- Excellent photo galleries,
- including photos of often-confused pests,
- identification keys,
- pest scouting calendars,
- soil diagnostics and herbicide injury,
- glossaries,
- additional resources.

Ontario CropIPM includes modules for Brassicas, Cucurbits, Peppers, Strawberries, Sweet corn, Tomatoes (plus more crops as time goes on).

Events

June 17-18 - Food Meets Function: The Science & Business of Functional Foods (London)

If you are involved in the functional food value chain, you won't want to miss this opportunity to learn about the latest innovations and cutting-edge research. From health professionals and researchers to producers and agribusiness professionals, this conference is for everyone who wants to learn about consumer needs now and in the future, how to educate a broader consumer base, and opportunities to generate alliances and strategies that start with the producer and end with the consumer.

More than 30 speakers will cover new advances in functional foods, beneficial bacteria, the benefits of functional foods of animal origin, and consumer, processing and retail trends. Registrants will also have the opportunity to participate in a pre-conference tour of livestock farms and processing facilities that produce functional foods in the area. For more information and to register, visit <http://www.foodmeetsfunction.ca/>.

June 17-18 — Reducing Our Footprint: The Next Step ... Putting Plans into Action (Pearson Convention Centre, Brampton)

The GFTC's 2nd annual sustainability symposium will explore cleaner, more profitable food and beverage production. Seminars will focus on the advantages of going "green," proven implementation strategies, and challenges and opportunities for integrating sustainable business practices into food and beverage production.

For more information, contact Denise Horseman at dhorseman@gftc.ca or phone (519) 821-1246, Ext. 5068. You can register online at [Reducing Our Footprint: The Next Step](#).

June 17 & June 24 — Good Manufacturing Practices for the Small Food Processor Company (Durham College, Oshawa)

This one-day workshop provides everything needed to set up and develop a GMP program for a food company with less than 10 employees.

For more information, please contact Gail Brooks at 905-721-2000, Ext. 2164 or email: gail.brooks@durhamcollege.ca. To register, call 905-721-3000.

Guelph Food Technology Centre (GFTC) June 18 - Foods as Natural Health Products (NHPs): Part 1 of 2

This one-day workshop will provide expert advice about the interpretation, direction and use of the guidance document "Classification of Products at the Food-NHP Interface: Products in Food Format," launched by the Natural Health Products Directorate in March. The second part of the workshop will be offered in October.

June 19 - Health Claims Workshop - New Guidance Document

Gain in-depth knowledge and understanding of Health Canada's new guidance document for preparing a submission for food health claims.

June 23 or 24th - Soil & Water Management Workshop

Fine tune the skills and techniques needed for diagnosing soil quality and fertility problems in the field. Identify soil and nutrient management practices you can use to improve and maintain soil health and productivity. Cost: \$60

Program to Include:

- soil water and texture
- soil moisture monitoring
- soil structure and compaction
- ponds and drainage
- soil management influences on root systems
- irrigation
- soil life and nutrient cycling

The morning program will focus on the above topics. The afternoon will look more closely at assessing soil quality and diagnosing problems in field. The workshop is a hands-on and in field exploration of soil management issues.

Dress appropriately - i.e.: work boots, hat, bug spray & sunscreen. Bring your own - knife or soil trowel.

Workshop Dates and Locations

June 23, 2009 - Niagara-on-the-Lake

June 24, 2009 - West Niagara

9:00 a.m. - 3:45 p.m.

See also EFAO and COG website for farm tours and summer meetings.

EFAO Farm Tours

- June 28th - Boettcher Family Farm
2 pm to 5 pm, 44046 Moncrieff Road, Brussels
- July 4th - Murray & Lynda Sharp Farm
1 – 4:30 pm, 1364 Naylor Rd, Florence, Murray & Lynda Sharp Farm

See http://www.efao.ca/pages/courses_workshops.html for directions and details.

COG Tours

- **July 26: Gerrie Baker's Organic Greenhouse and the Worm Factory near Westport** (www.rayandgerries.com)
- **August 8: Vankleek Hill Growing Up Organic Project**
McAlpine Farm
Vankleek Hill Farmers' Market
www.vankleekhillfarmersmarket.ca
Ferme de Ruisseau
- **September 26: Lanark Opportunities**
New Life Retreat, a holistically oriented retreat centre on 100 acres (www.newliferetreat.com).
Noble Bean Tempeh Company (www.noblebean.ca).

While tours are free, advanced registration is required by the Monday before each tour. For information and/or registration, please contact Colin Lundy, COG Ottawa Farmer Outreach Coordinator, at 613-489-2948, 613-513-7651 or colin@cog.ca. or visit www.cog.ca/ottawa.

Links to Organic Agriculture Information

Organic Council of Ontario (OCO)

<http://www.organiccouncil.ca>

Canadian Organic Growers (COG)

<http://www.cog.ca>

OMAFRA Organic Agriculture

<http://www.ontario.ca/organic>

Ecological Farmers Association of Ontario (EFAO)

<http://www.efao.ca>

Organic Agricultural Centre of Canada (OACC)

<http://www.oacc.info>

Agricultural Information Contact Centre: 1-877-424-1300

E-mail: ag.info.omafra@ontario.ca

Northern Ontario Regional Office: 1-800-461-6132

www.ontario.ca/omafra