

DO YOU KNOW WHERE YOUR FOOD COMES FROM?

BY AMY GRINER

The other day, I was at the grocery store with my daughter. We had what I thought was a normal, grocery store sort of conversation. What ended up happening, though, made me sit down for a while, and think deeply about what I do for a living, and why I do it. Here, pull up a chair, get something cool to drink, and let me tell you a story.

Danielle and I were pushing our cart by the fish counter, when she asked if we could have corn on the cob for supper. I explained to her that corn was not in season yet, and we would have corn again when it was in season. She then asked what I meant by “in season.” Hmmmm, good question! So, we parked the cart in an out of the way place in the produce section and started looking at all the vegetables. We talked about growing seasons, where different vegetables are grown, how far things are shipped so out-of-season vegetables are for sale, and the price of gasoline, and how petroleum is not a renewable resource. It ended up being a global food economy lesson, miniaturized, and directed at an 8-year-old. To me, it was no big deal. I think it’s important for my daughter to understand where her food comes from, to appreciate the hard work farmers do, and to understand that what food she buys has a direct effect on much more than just her.

As we were talking, I started noticing how other shoppers were reacting to our conversation. They ranged from rolled eyes, curious looks, slowing down, and one

little boy saying “Mommy, why don’t YOU know where grapes come from?” That last one got me to thinking about how few people know where their food comes from. As our world becomes more urban, fewer and fewer people are aware of the incredible amounts of work and energy that it takes to feed the world’s population. Fewer people have vegetable gardens producing a portion of their own food. Many don’t know that products they purchase every day likely contain corn or soybeans. And, due to that lack of knowledge, people no longer understand the true value of food. Fortunately, people that are organic foods consumers want to learn more.

I am always amazed at the number of people that are curious about what it is that I do, and want to know more about the organic industry. I talk about my work inspecting every time an opportunity comes up. I’ve been on planes where the person sitting next to me has asked what type of trip I’m taking. I’ve had folks I’ve just been introduced to ask what I do for a living. I have family members that say to me “Now, what is this organic thing again?” I actually met my fiancé at a grocery store, where he was thinking about buying some farmed salmon. I asked him if he’d ever tasted wild salmon, and did he notice the absolutely perfect wild-caught sockeye in the case right next to it? Then I went on to explain the environmental hazards of

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CLASSIFIEDS

As an added service to our clients, International Certification Services, Inc is now offering free Classified ad space to all ICS clients (and also to organizations associated with ICS) in the ICS Sustainable Times. The Sustainable Times is published 6 times a year and is also available electronically from our website.

To submit an ad for print in the ICS Sustainable Times, please send your classified ad to the editor, Brandi Eissing, at brandi@ics-intl.com. Final approval is at the option of the editor. Any questions you have on this opportunity, please contact Brandi via the afore mentioned email address, or call 701-486-3578.

Job Opportunities through NPSAS

Job Summary: The Northern Plains Sustainable Agriculture Society (NPSAS) is seeking a creative, experienced, nonprofit professional to become the Administrative Director and Management Team Leader for this 27 year-old nonprofit membership organization.

Job Summary: The Northern Plains Sustainable Agriculture Society (NPSAS) is seeking a creative experienced, nonprofit professional to become the Stewardship Fund Director and member of a three part management team.

Interested candidates should mail a letter of interest, resume, salary expectations and three references no later than July 15, 2006. For more information, or to apply, please contact: Search Committee c/o Janet Jacobson, Northern Plains Sustainable Agriculture Society; 9173 95th St. NE; Wales, ND 58281; 701-283-5195

Ag Commissioner to Discuss Future of Sustainable Ag

North Dakota Agriculture Commissioner Roger Johnson will initiate the first FAR^RMS Forum with a discussion on the future of sustainable agriculture on Sunday, June 4 at 2 PM.

The event is sponsored by the Foundation for Agricultural and Rural Resource Management and Sustainability (FAR^RMS) and will be held at the Foundation's classroom in Medina. The Foundation was organized in 2001 as a non-profit educational organization to foster sustainability in agriculture and rural communities.

For more information, contact Karl Limvere, FAR^RMS Board Secretary, 301 5th Avenue Southeast, Medina, ND; 701-486-3369 kivimaa@daktel.com

IN THE SPOTLIGHT—GRAIN MILLERS SPECIALTY PRODUCTS

Established in 1986, Grain Millers, Inc. is a major producer of industrial oat products, organic oat products, and specialty grains. From its Corporate offices located in Eden Prairie, MN, Grain Millers, Inc coordinates sales and management of its 3 major oat milling facilities located in St. Ansgar, Iowa, Eugene, Oregon, and Yorkton, Saskatchewan. From these facilities, Grain Millers, Inc services customers world-wide, including North America, Central America, South America, Asia, Australia, Europe, and the Middle East.

Located in the heart of the Midwest's prime soybean production stands another one of Grain Millers prize plants, Grain Millers Specialty Products in St. Peter, MN. The unique design and specialized equipment featured in the St. Peter facility was tailored to the specific needs of the demanding Japanese food soybean market. Certified organic by ICS and OCIA to the Japanese Agricultural Standard (JAS), and the USDA National Organic Program, approximately 15% of the St. Peter plants capacity is committed to organic processing. With strong beliefs in healthy and environmentally beneficial practices, the St. Peter plant is 100% Non-GMO and holds strict policies to ensure the quality of all products they handle.

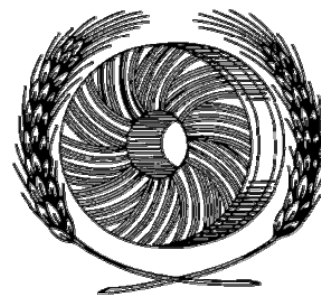
Each truckload of product is sampled per HACCP (Hazard Analysis Critical Control Point) and GMP (Good Manufacturing Practices) protocol, and is tested for GMO

and other quality parameters including protein, oil and moisture, seed coat quality, seed size, purity, color and hilum color, with a minimum of six samples drawn.

Only loads of products which pass all tests are approved for receiving.

Grain Millers Grain Division purchases and receives product at many locations throughout the U.S. where it cleans, processes, and ships whole grains, seeds, soybean meal, mustard, flax, and corn to customers ranging from livestock feeders to major food companies. Dedicated to being a one-stop shop for certified organic products, Grain Millers Grain Division has become synonymous with reliable supply, competitive pricing, and impeccable service with customers throughout North America.

For more information and contacts please visit Grain Millers' website at www.grainmillers.com.



Grain Millers Inc.



In the Spotlight

Do you wish to be "In the Spotlight" or know of another ICS client you'd like to see have a feature article in this newsletter? Please contact the marketing department at brandi@ics-intl.com with your suggestions and ideas.



CAN WE SAVE “AGRICULTURE OF THE MIDDLE” BY FRED KIRCHENMANN

... if agriculture is to remain productive it must preserve the land, and the fertility and ecological health of the land; the land, that is, must be used well. A further requirement, therefore, is that if the land is to be used well, the people who use it must know it well, must be highly motivated to use it well, must know how to use it well, must have time to use it well, and must be able to afford to use it well. Nothing that has happened in the agricultural revolution of the last fifty years has disproved or invalidated these requirements, though everything that has happened has ignored or defied them. -- Wendell Berry

I first ran across these words by Wendell Berry when I read his book, *What Are People For?* in 1990. As a farmer who managed a 3,500-acre grain and livestock farm in North Dakota, I couldn't deny the impeccable logic of his thesis. But neither could I escape the demands of the industrial farming culture, of which I was a part. That culture imposed on me the singular requirement of producing more commodities cheaper than anyone else -- regardless of the cost. I felt caught between my long-term goal of maintaining the productivity of my farm by ensuring the ecological health of my land and the social health of my community, and the short-term requirements to produce as much as possible. Almost every farmer I know feels caught in the same dilemma.

Ecologists and farmers alike have understood for some time that natural ecosystems can be managed well only by having people live in those ecosystems long enough and intimately enough to learn how to manage them well. We must, as author Barry Lopez reminds us, live in our neighborhoods long enough to know the "local flora and fauna as pieces of an inscrutable mystery, increasingly deep, a unity of organisms."

This is the strongest -- and perhaps the only -- argument for maintaining our independent family farm system of agriculture in which land is passed from generation to generation. As I have come to know such landed farm families in Iowa and listened to them describe their farms, I have been struck by the fact that they always talk about their farms as members of the family. That is as it should be. That is what it must be if we are going to remain productive.

We have now reached a point where that kind of agriculture is about to disappear. Since about 1960 the demands of our industrial farming culture have required farmers in Iowa to spend all of their gross income (including government subsidies) to pay the bills associated with producing that income. The result has been that farmers' net income has remained flat, leaving no money to pay for living expenses, let alone investment in land care or community well-being. Meanwhile, farmers are under enormous pressure annually to add more units of production (more animals and/or more acres) just to generate the additional income to pay last year's bills. Little attention has been paid to motivating farmers to use their land well, or even allowing them time to get to know it well.

At the same time, corporations that purchase farm commodities want to reduce transaction costs and, therefore, tend to give preferential contracts to the largest producers, placing smaller farms at a competitive disadvantage. Very small farms have gravitated toward various direct marketing schemes to survive, selling produce direct to customers through farmers markets, community-supported agriculture and other direct market arrangements.

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NEW KIDS CORNER FOR SOME RAINY DAY FUN!

International Certification Services, Inc has updated our Kids Corner on the ICS website. The Children's Brochure is still available for download, with color-book pages, puzzles, and information about organics.



We've also added our own version of Hangman, where each wrong guess will break the farmyard fence and allow the animals to escape. Guess the word before they all get out.

There is also "Crypt It" where you have to unscramble words associated with organics and agriculture, a Word Search where you enter the words and the game creates the search for you, and an online maze.

To check out these new games, go to <http://www.ics-intl.com/kids/index.htm> and have some fun!

REMINDERS TO ICS CLIENTS

With the growing season started and the time for inspections coming fast, ICS offers the following reminders to all of our clients:

- When you are looking to buy or sell product and establishing contracts **please make sure to get references**, especially when working with new organizations. This is important in keeping your organization's integrity and your business moving forward.
- Production plans for ICS growers were due April first. If you haven't returned yours yet, please **complete and return to ICS** as soon as possible to avoid further late fees.
- Production plans for ICS processors have been sent out. These are **due back July 1st, 2006**. If you haven't received yours yet, please contact our office as soon as possible.
- Be certain to **get all inputs pre-approved** by ICS before you use them so as to ensure your organic status.
- Calendar of Events Reminder: ICS will be at the Institute of Food Technologists (IFT) Show in Orlando, FL June 24-June 28, 2006. If you wish to meet with our Business Development and Marketing Representative, please contact our office to set up an appointment.
- ICS now has the updated **OMRI Brand Name Products List**, which has been renamed in the 2006 issue to "The OMRI Products List." This list is available in hardcopy from ICS by request, or can be viewed online at www.omri.org. Please contact your Customer Care Specialist if you need a copy.

As always, if you have any questions or concerns about your organic certification, please contact your Customer Care Specialist.

THE DIFFERENCES BETWEEN NOP AND FVO

Have you ever wondered why you, as an ICS client certified under the Farm Verified Organic Program (FVO), cannot do something that your neighbor, another ICS client, is allowed to do? Chances are, that neighbor is certified under the National Organic Program (NOP), but not the FVO program.

Although the FVO program does encompass the NOP, there are some differences. These differences are due, for the most part, to the accreditation held. FVO is accredited by the International Federation of Organic Agriculture Movements (IFOAM), which has some differ-

ences in requirements than the National Organic Program. If you are NOP certified only, you need only follow the NOP standards. If you are FVO certified, you must follow the NOP standards, but where there are differences between FVO and NOP requirements, the FVO requirements must be followed.

See below for some of the differences, and if you have any questions on either the NOP standards or the FVO requirements, please contact your Customer Care Specialist.

FAQS ON ORGANIC CERTIFICATION: DIFFERENCES BETWEEN FVO AND NOP

Is parallel production allowed in organic certification?

NOP: Yes, parallel production is allowed provided that a segregation plan is in place and approved and verified by the inspector. NOP 205.272 & FVO requirement 1.05

FVO: FVO only allows it under specific conditions and an additional second inspection may be required. FVO requirement 1.05

Do all certified organic operations need a production plan?

NOP & FVO: Yes all operations must have a current production plan on file with the certifier. NOP 205.201 and FVO requirement 1.01

Can an organic grower use GMO seeds on the conventional part of their operation?

NOP: On the conventional part of the operation, you may use GMO seeds providing there is adequate separation and clean out of equipment and storage. The record keeping system must be able to track all products produced on the farm. NOP 205.201

FVO: This is prohibited in the FVO program. GMO seed can not be used anywhere on the farm. FVO requirement 2.07

Can I use Chilean Nitrate on my organic fields?

NOP: Yes it can be used as long as it does not account for more than 20% of the N applied to crops. The organic system plan must address its use. NOP 205.602

FVO: Prohibited product. It cannot be used. FVO requirement 1.07

Can organic land be brought in and out of organic production?

NOP: Allowed providing record keeping and the production plan are current, verified and no non-compliances in these areas are found within the farm. NOP 205.103, 205.201 and 205.202

FVO: Prohibited unless it is from unavoidable circumstances like drift of prohibited materials onto the organic farm, government mandated spray programs, and unintentional spraying by another party. FVO requirement 1.04

BIO SUISSE ADDITIONAL REQUIREMENTS

Have you ever been asked if your operation is in compliance with BIO SUISSE standards? ICS and BIO SUISSE have established a partnership in which ICS can do BIOSUISSE approvals for all US and Canadian growers, single ingredient processors, co-processors and handlers. There are a few additional requirements that one's operation has to meet in order for you to be approved under BIO SUISSE. However, this approval does not allow you to use the product with the BIO SUISSE "BUD" label. Listed below are a few of the extra requirements that a grower will have to meet in order to be approved under this system.

Bio Diversity requirement: BIO SUISSE requires 7% of farmland dedicated to environmental husbandry.

The following are examples that would qualify as Bio Diversity:

- Established sloughs
- Established waterways/streams
- Shelter belts
- Tree rows
- Wildlife plots
- CRP that is not grazed
- Extensive meadows used once per year
- Buffers of grasses including alfalfa not harvested or cut for hay
- Single tree with native vegetation that would take about .02 acres or more
- Hedges
- Prairie trails that are not used often
- Ditches under the managers control that are not mowed
- Rock piles with grass growing on them

Items that do not qualify as Bio Diversity

- Disked green manures or disked vineyard floors.
- Temporary vegetation
- Temporary pot holes
- Shelter belts grazed year around

Full Farm Conversion: BIO SUISSE requires the full farm to be organic. This does include livestock. At a minimum, they need a full conversion to organic plan to be carried out over five years with the inspector to report on the progress each year.

Off Farm Products: When copper is applied, we need to calculate the ingredients in the product down to how much the ingredient "copper" is applied per acre (kg/ha/year).

Organic Seed: Organic seed is required for all crops. There are no exceptions for soybeans, corn and canola.

Parallel Production is prohibited

All of BIO SUISSE's additional requirements can be found in the FVO Requirement Manual.

DO YOU KNOW WHERE YOUR FOOD COMES FROM? (CONT)

farmed salmon (and yes, I cooked him some of that sockeye for supper that night). I say I'm an organic inspector and that opens a whole series of questions. Sometimes those questions are due to curiosity; someone has genuine questions about what the organic industry is all about. Sometimes, there are people who ask about the integrity of the organic industry. They read so much that is negative, about the problems in the industry, that they no longer believe that they can trust the certification process. Finally, there are those people that want to ask questions to try to point out how organic farming doesn't work. I actually look forward to talking to all these groups. The curious are eager for information, the disillusioned are happy to hear something positive for a change, and the nay-sayers are always the most fun. I relish the opportunity to quietly, calmly and thoroughly discredit their arguments. I think my personal favorite came from an uncle that tried to convince me that the organic industry was going to cause increased cases of scurvy. I just smiled and pointed out that as far as I knew, vitamin C controlled scurvy outbreaks, and here, would he like my organic orange?

We need to learn to be advocates for ourselves, for our industry. We need to take the time to talk to children, to parents, to family, to anyone who will listen about the importance of the food they eat. We need to visit schools to talk to children about not just eating healthy for themselves, but eating healthy for the environment. We need to be willing to open up and hear criticisms, so that we can refute those arguments. I know, sometimes it is an uphill battle. Lately, there has been a great deal of press about changes in the organic regulations, the Arthur Harvey suit, the Aurora Dairy issues. But, unless we speak up about the positive aspects of

organic production and organic foods, those negative stories will be all anyone hears. So many farmers that I know are very modest about what they do. They are quiet people, and are content to work their soil, and to know they are raising the healthiest possible food in the most sustainable way they can. And I understand that. But so many urban dwellers don't. So, as an urban dweller, who understands the farming life, don't ever sell yourself short and call it modesty. You have every reason to be proud of what you do, and every reason to show others the value of your work. And to have people understand that food HAS value, and their grocery bill should reflect that value.

Recently I inspected a farmer who has a small CSA. He invites all his subscribers to his farm three times a year so they can see and understand what he does. He also opens up his farm for school tours. Recently, he created a logo for his farm, to use in all his advertising. The logo is a green field with a sun setting behind it. Underneath, it says "Hilltop Farm, Where Food Comes From." And with that simple statement, that many more people know where their food is grown. And Hilltop Farm, every time they send out a flyer, every time a school group visits, every time someone drives by on the road, teaches one more person that their food comes from *somewhere* and that *someone* is working hard to make it grow.

ABOUT THE AUTHOR AMY GRINER



Amy Griner has been with ICS since 2005, and has been working in the organic industry since 1998. She is an organic inspector in North Carolina, and has a half acre organic vegetable garden.

WANT YOUR OWN WEBPAGE?

As an added service to our clients, International Certification Services, Inc is now offering “Client Pages.” Each client who wishes to have their own page on the ICS website now can.

The information on these pages resemble the information on our Certification List, listing contact information and certified products/services provided; other information is also allowed, such as an “About My Operation” section. It also gives viewers the ability to search for specific products or services allowing interested buyers or service-seekers to find your page easily.

This offer is free and voluntary to all ICS Clients. For more information, please contact Brandi Eissinger at the ICS office—701-486-3578 or via email: brandi@ics-intl.com.

NEW CLIENT PAGES POSTED

If you wish to see how the pages mentioned in the above article look, there are several client pages now posted on the ICS website. Although the layout is similar in all cases, you’ll see the different information you can provide should you wish to also participate in this free offer.

<http://www.ics-intl.com/clients/index.htm> is the website address for the client pages, which provides an index of all pages as well as a search engine. Below are the clients currently posted on the site:

[Beckner Farms](#)

[Capay Canyon Ranch/Stan Barth Farms](#)

[Daybreak Farm](#)

[Espeland Farm](#)

[Evergreen Farm & Earth Shepherd Medicinal Herbs](#)

[Global Protein](#)

[Hasse Farm](#)

[Heartsong Herbal Brewing Company](#)

[Mojo Java, Inc](#)

[Native Organic Products](#)

[Rockwell Organic](#)

[Specialty Export Productions, Inc](#)

[Vets Plus](#)

[Webster Farm Organics](#)

NEW—WEBSITE MEMBERS AREA

International Certification Services, Inc has now created a “Members Area” on our website. This area contains requirements and forms relevant to ICS organic certification. Some of the forms include Production Plan modules, instructions on how to complete ICC’s and ISR’s, Audit Registers, Field History Sheets, etc. There is also a discussion board for posing questions to other clients and/or ICS.

Because this part of the website is only for ICS clients, ICS is creating usernames and passwords for anyone interested. Simply call Brandi at ICS, or email her (brandi@ics-intl.com) with your email address and she’ll get your account set up. Please note, you must have a valid email address to be registered.

If you have any questions on this, or any other ICS service, please contact ICS at 701-486-3578.

CAN WE SAVE "AGRICULTURE OF THE MIDDLE" (CONT)

BY FRED KIRCHENMANN

(Continued from page 4)

Farms in the middle -- those between the direct markets and the markets available through vertically integrated, multi-national firms -- are most at risk.

This is not strictly a farm-scale issue, although it is highly scale-related. There are very large, multi-family units that still retain some of the principles in Berry's premise of a farm that can use the land well. But increasingly it is precisely the farms that fit Berry's description that we are losing.

A study prepared by Mike Duffy at the Leopold Center shows that the greatest percentage loss of Iowa farm operators (in acres and total sales) between 1987 and 1997 was among farms of 100 to 900 acres. Meanwhile, the total percentage of sales for farms under 100 acres and over 1,000 acres increased between 40 and 55 percent. Clearly we are losing these "middle" operations, which make up more than 80 percent of Iowa's farms.

As farms consolidate, land continues to be farmed, likely with less labor, and this transformation has been welcomed by many in the agricultural economy. Indeed, some see it as a necessary "correctio" in the market. But Berry reminds us that we stand to lose something much more important--the capacity of the land to remain productive.

At the Leopold Center we believe that the loss of

"agriculture in the middle" is not inevitable. We see new opportunities -- in alternative production systems and new market resources -- that can create a comparative advantage for these farms.

At this year's Practical Farmers of Iowa conference, SYSCO Corporation president and CEO Rick Schnieders told the audience that "markets for sustainably produced products are there -- what is needed are supply chains to deliver those products to the consumer." Building those supply chains is an opportunity for economic development in Iowa's rural communities. [\[related Leopold Letter article\]](#)

Alternative production systems that are more productive but less costly to the farmer and to the environment must be researched and developed. New supply chains can be built that enable farmers to produce more value and retain more of that value on the farm and in their rural communities.

We also know that additional new public policies could be crafted to help farmers move toward these new systems and encourage them to use the land well. Our goal at the Leopold Center is to bring people, organizations and industries in Iowa together to achieve these goals.

"Can We Save "Agriculture of the Middle" has been reproduced in its entirety.

This article first appeared in the Spring 2003 issue of the Leopold Letter, a quarterly publication of the Leopold Center for Sustainable Agriculture at Iowa State University. The newsletter also is available on the Web at: <http://www.leopold.iastate.edu/pubs/nwl/leoletter.htm>

TRADESHOW EXHIBITION OPPORTUNITY

International Certification Services, Inc has been attending and exhibiting at various tradeshow for several years. We understand the many advantages to going to these shows, but we also understand the costs involved. Therefore, ICS would like to offer an opportunity to our clients which will be mutually beneficial.

For the 2007 All Things Organic show in Chicago IL, ICS would like to have an ICS Organic booth. This will be a 10'x30' booth in which ICS as well as interested clients can exhibit in one large booth. This will reduce costs dramatically and give some of our clients the opportunity to attend and exhibit their products and/or services.

We understand that many of our clients have been attending the show for several years and do not want to risk losing their booth position. However, we also understand that many of our clients have not had a chance to exhibit, due to cost or the fact that 10'x10' (the smallest booth available) is too large of a space.

If you're interested in participating in the ICS Organic booth please contact Brent Schulz at 701-486-3578 or email him at bschulz@ics-intl.com. Although the show is not until May of 2007, we need to know who the interested parties are before the end of June. Also, if you would like more information on this opportunity and how it can help you, Brent, whom has been attending these shows for several years, will be glad to answer your questions.

NEW CERTIFICATIONS

ICS welcomes the following organizations to our family of certified clients. We're proud to have you with us.

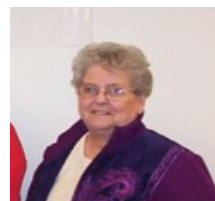
FVO Certifications:

Central Dakota Beef, Contract Service
 Stone Mill, Inc., Contract Service
 Heartland Products, Inc., Handler
 California Pretzel, Processor/
 Mfg.

NOP Certifications:

Elmer Job Dairy, Family Farm
 Prime Spices, Handler
 Flavor Producers, Inc., Processor/
 Mfg.
 SunGold Foods, Inc., Processor/
 Mfg.

STAFF SPOTLIGHT— LUCY MAYER



Lucy Mayer celebrates ten years with ICS this October. Lucy is the Office Assistant, responsible for answering phones, taking care of the mail, general office duties, and managing our filing system.

Before coming to work for ICS, Lucy, a graduate of Medina High School, worked for John Deere as a parts person, and for a newspaper before moving on to be a cook at a high school and a night club for several years.

Lucy has also been farming with her husband for the past 24 years. For 10 years they had milk cows, and for the last 15 years, they have had beef cows along with grain farming. Last year they both retired from farming, their 1200 acre farm put into Living estates, which her husband's son-in-law now farms.

When asked what she enjoys the most about her job, Lucy replied "learning about the organic industry and working with the staff at ICS."

Lucy's husband has three daughters, and Lucy has three sons and one daughter. When she isn't working at ICS, Lucy enjoys traveling to see their children. She also enjoys cooking, occasionally putting her skills as a chef to work for ICS during functions and meetings. Lucy also does some home decorating when she has free time.

**INTERNATIONAL
CERTIFICATION SERVICES, INC**

International Certification Services, Inc

301 5th Ave SE

Medina, ND 58467

Phone: 701-486-3578

Fax: 701-486-3580

Email: info@ics.intl.com

Website: www.ics-intl.com

**PLEASE CHECK OUT OUR WEBSITE
WWW.ICS-INTL.COM**

CALENDAR OF EVENTS

June 24-28, 2006 – IFT;
Orlando FL

July 12, 2006—NPSAS Summer
Symposium; Carrington, ND

October 4-7, 2006 – Expo East;
Baltimore, MD

November 12-24, 2006 – PLMA;
Chicago, IL

“NO SPRAY” SIGNS AVAILABLE

Growers, let your neighbors know that toxic spray is prohibited on
your farm!

Large Size: 18”x24”

Constructed from durable, corrugated plastic.

\$6.00 each or \$65/dozen

Call ICS today to order your
“No Spray” signs.