

Making America Organic...One Home At a Time!



P.O. Box 1138, Clarcona, FL 32710 407-522-1502 <http://www.orlandoorganics.com>

USDA Reverses Position on Organic Non-Food Products

The USDA has directed in a memo to organic certifiers that certified non-food products specifically including personal care may represent that they are NOP certified "organic" or "made with organic," and display the USDA organic seal, so long as such products are certified to meet the NOP standards for organic agricultural products.

This comes on the eve of a deadline requiring the USDA's National Organic Program (NOP) to respond to a federal court complaint filed in June by the Organic Consumers Association (OCA), and Dr. Bronner's Magic Soaps.

"We are pleased that USDA has decided to follow the law and promote the interests of consumers by recognizing that certified organic producers are indeed able to access the NOP program and display the USDA organic seal," said Joe Sandler, the lead attorney handling the complaint.

USDA NOP's directive puts to rest the USDA's attempt earlier this year to prevent certified organic non-food products from accessing the NOP program and displaying the USDA organic seal.

This would have reversed the USDA's long-standing policy that explicitly invited companies to certify non-food products to NOP standards and earn the USDA organic seal.

Such a reversal would have destroyed good faith investments while depriving consumers of the ability to tell the difference between a mislabeled or misbranded "organic" personal care product from a bona fide NOP certified organic product.

The complaint, which will likely be withdrawn by OCA/Dr. Bronner's following settlement talks over the next 30 days, was part

of OCA's Coming Clean Campaign for strong organic standards, under which thousands of consumers and hundreds of businesses have been mobilized.

"This is a major victory for organic consumers who rely on NOP certification to ensure that their personal care and other non-food consumable products like pet foods contain real organic ingredients free from unnecessary synthetic ingredients," said Ronnie Cummins, OCA founder and National Director.

"Thanks to USDA's wise decision, brands such as Dr. Bronner's & Sun Dog's Magic that support organic agriculture and farmers with all the integrity the National Organic Program intends, can continue to display the USDA organic seal," said David Bronner, President of Dr. Bronner's.

"We look forward to an amicable settlement of our lawsuit against the USDA and are thrilled to have played a part in preserving NOP access for certified non-food products."

Lynn Betz, Founder and President of Sensibility Soaps that produces over 20 certified organic personal care products, stated: "I commend NOP Administrator Barbara Robinson and USDA's 'change of heart' in regards to certifying personal care products under the National Organic Program. Supporting the integrity of certified organic claims in the marketplace is of immeasurable benefit to organic consumers, farmers and suppliers as well as organic personal care manufacturers."

Congresswoman Melissa Hart (R-PA), in whose district Sensibility Soaps is located, was a leading champion for organic con-

(Continued on page 2)

August 30 – Sept. 1, 2005

Harvest Blend Regular

- Celery
- Cucumber
- Jumbo Carrots
- Yellow Onions
- Zucchini
- Romaine Lettuce
- Red Chard
- Cilantro
- Roma Tomatoes
- Cantaloupe
- Grand Rosa Plums
- Flavor Grenade Pluots
- Kiwi
- Keitt Mango

See the web site for details on our other options. Produce bag contents are subject to change based on availability.

You Don't Say

"This recipe is certainly silly. It says to separate the eggs, but it doesn't say how far to separate them." - Gracie Allen

"When it comes to foreign food, the less authentic the better." - Gerald Nachman, *San Francisco Chronicle*

"They take great pride in making their dinner cost much; I take my pride in making my dinner cost so little." - Henry David Thoreau

"France has found a unique way of controlling its unwanted critter population. They have done this by giving unwanted animals like snails, pigeons, and frogs fancy names, thus transforming common backyard pests into expensive delicacies. These are then served to gullible tourists, who will eat anything they can't pronounce." - Chris Harris

(Continued from page 1)

sumers and industry in Congress to ensure that access to the NOP would be preserved for qualified non-food products.

In a letter Rep. Hart stated, "In addition to business concerns it is important for consumers to see the USDA organic seal when selecting personal care products because many individuals who purchase organic products do so because they are allergic to certain processed ingredients that are often in non-organic products."

Other organic caucus members in Congress were also very supportive.

The OCA's campaign was endorsed by Friends of the Earth and Health Care Without Harm. Other organizations and businesses that played an important role in the USDA's decision included: the Organic Trade Association, California Certified Organic Farmers, Terressentials and the American Herbal Products Association.

Recipes

Chard Cilantro Soup With Noodle Cakes

- 2 eggs, separated
- 3 ounces fine egg noodles, uncooked
- 1/3 cup grated Monterey Jack cheese
- 2 tbsp chopped cilantro
- peanut oil for frying
- 1 tbsp olive oil
- 2 bunches scallions, finely chopped
- 1 celery rib, diced
- 1 cup finely chopped cilantro stems and leaves, packed
- 1 bunch chard
- sea salt and freshly ground pepper
- 6 cups vegetable stock, chicken stock, or water
- cilantro sprigs for garnish

Beat the egg whites until they hold firm peaks, then stir in the yolks, noodles, cheese, and cilantro. Season with a few pinches of salt, then really work the mixture with your hands or a wooden spoon so that it's more or less homogenous. It will look impossibly dry and stiff.

Heat enough oil in a medium skillet over medium-high heat to float the noodles, at least 1/3 inch. When it's hot, drop the batter into the oil, dividing it into 4 or 6 portions by eye. Fry until golden, about 1 minute, then turn and fry the second side, another minute. Set aside on paper towels. These can be made hours ahead of time.



Warm the oil in a soup pot. Add the scallions and celery and cook over medium-high heat, stirring occasionally. After a few minutes, add the cilantro and 1/2 cup water so that the vegetables stew rather than fry. Add the chard leaves, sprinkle with 1 teaspoon salt, then cover and cook until the chard has wilted down. Add the stock or water.

Bring to a boil, lower the heat, and add the noodles to the pot. Simmer until the chard is tender, about 10 minutes. Season with salt and pepper. Ladle the soup into soup plates, include a noodle cake in each bowl, and serve garnished with a sprig of cilantro.

Orange-Mint Carrots

- 1 pound carrots, halved lengthwise and thinly sliced crosswise
- 3/4 tsp finely slivered orange zest
- 1 cup orange juice

- 1 tbsp honey
- 2 tsp butter
- 1/2 tsp salt
- 1/4 cup chopped fresh mint

In a large skillet, combine the carrots, orange zest, orange juice, honey, butter, and salt. Cover and bring to a gentle boil over medium heat. Cook, stirring occasionally, for 10 minutes. Uncover and cook until the carrots are tender and glazed, about 5 minutes. Stir in the mint.

VARIATIONS

Glazed Carrots & Turnips - Follow the directions for Orange-Mint Carrots, but reduce the carrots to 3/4 pound and add 3/4 pound white turnips, quartered and thinly sliced. Substitute 1 tablespoon brown sugar for the honey. In step 1, add 1/4 teaspoon pepper when adding the salt.

Orange-Cilantro Root Vegetables - Follow the directions for Orange-Mint Carrots, but reduce the carrots to 1/2 pound and add 1/2 pound parsnips, thinly sliced, and 1/2 pound rutabaga, peeled and thinly sliced. In step 1, add 2 cloves minced garlic, 1 teaspoon coriander, and 1/8 teaspoon cayenne pepper when adding the other ingredients. Use chopped cilantro instead of mint.

Barley with Cilantro & Garlic

- 4 scallions, sliced
- 1/2 cup packed cilantro sprigs
- 4 cloves garlic, peeled
- 1 tablespoon minced fresh ginger
- 1 1/4 cups water
- 1 tablespoon olive oil
- 1 green bell pepper, diced
- 3/4 cup pearl barley
- 1 3/4 cups chicken broth or carrot juice (for vegetarians)
- 1/2 teaspoon salt

In a blender or food processor, combine the scallions, cilantro, garlic, ginger, and 1/4 cup of the water. Process to a smooth puree. In a large saucepan, heat the oil over medium heat. Add the bell pepper and cook for 2 minutes.

Add the scallion puree and cook, stirring, until the liquid in the puree has evaporated, about 2 minutes. Add the barley, stirring to coat. Add the remaining 1 cup water, the broth, and salt, and bring to a boil. Reduce to a simmer, cover, and cook until the barley is tender, about 55 minutes.