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Fresh Breeze Organic Dairy Certified Salmon-Safe

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Can healthy, sustainable agriculture and productive fish and wildlife habitat mutually support each other? According to Stewardship Partners, a Seattle-based conservation organization, the answer is "Yes"! The organi-

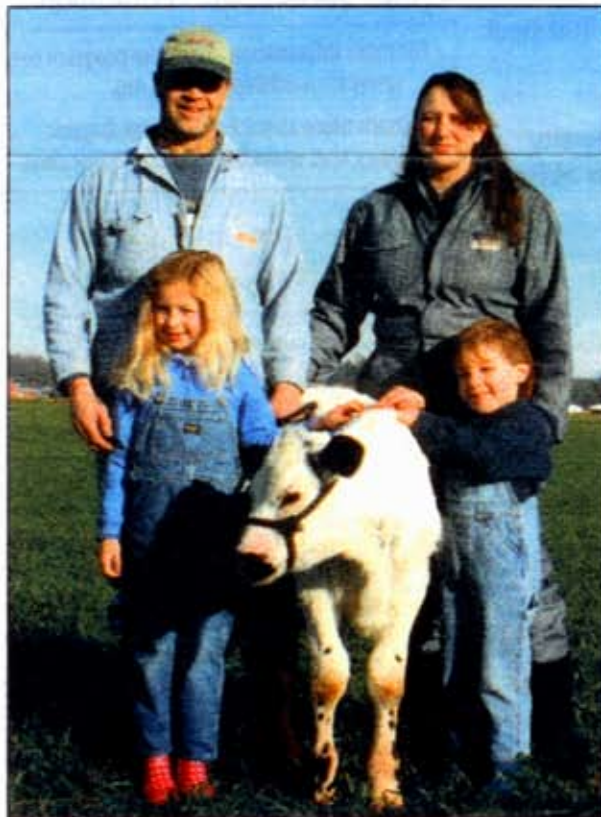
that evaluates and recognizes various farm operations (orchards, vineyards, dairies, vegetable growers, etc.) that adopt water quality and habitat conservation



practices to benefit native salmon and overall stream health.

Fresh Breeze Organic Dairy, located north of Lynden, is owned and operated by Shawn and Clarissa Langley. For the past 15 years the Langley's operated a dairy that relied on conventional farming methods. After the milk left their farm, Darigold took care of processing and selling it. But during the past year, the Langley's moved to organic production, bottling their own milk and selling it under their own independent label.

Since the Salmon-Safe program was founded in Oregon in the late 1990s, more than 150



Shawn and Clarissa Langley with daughter Cassidy, son Kenny and Oreo the calf.
Photo courtesy of Community Food Co-op

Oregon landowners and 50 Washington landowners have been certified. Salmon-Safe has received national recognition as one of the most reli-

zation has brought Salmon-Safe farm certification to Whatcom County's Fresh Breeze Organic Dairy. Salmon-Safe is a third party labeling program

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able eco-labels in the country, alongside Certified Organic and Fair Trade.

Independent inspectors conduct on-site certification assessments of prospective Salmon-Safe farms. Inspections focus on the operation's compatibility with best management practices that protect water quality, and fish and wildlife habitat. Salmon-Safe guidelines require farms to:

- Protect streamside and wetland areas
 - Use irrigation water efficiently
 - Conserve water
 - Control erosion and sedimentation
 - Use natural soil fertility and pest control methods
 - Control animal impacts
 - Enhance on-farm biodiversity
- Once certified, a farm is able to

use the Salmon-Safe logo to distinguish their operation and products. The Salmon-Safe program has great potential to support the economic viability of fish-friendly farming by tapping into the growing consumer demand for local, sustainable food. Fresh Breeze Organic Dairy became only the second dairy to be certified Salmon-Safe in the Puget Sound region (4 dairies in Oregon are also certified). BelleWood Acres is the only other farming operation in Whatcom County certified as Salmon-Safe.

Congratulations to the Langley's in their Salmon-Safe certification!

- For more information about the program see www.stewardshippartners.org.
- To learn more about Fresh Breeze Organic Dairy visit www.freshbreezeorganic.com.