

SUMMER



2023 UPDATE FOR FRIENDS OF OGC

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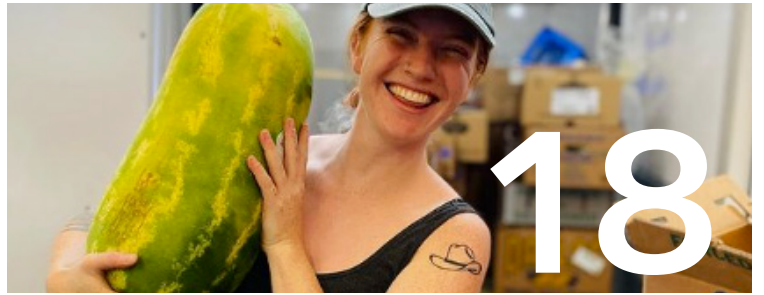
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GREETINGS FROM OGC,

There is nothing more wonderful than summertime in the Pacific Northwest, and things are buzzing at OGC. A fantastic rainbow of organic stone fruit, melons, tomatoes, peppers and berries are cycling through our warehouses on a 24-hour clock. Our team is hustling to get the best organic produce to our customers, while doing right by our growers. This summer, our team has also been in the field visiting farms and digging into special projects and coworkers are lending a hand in the community—it's inspiring to see our purpose and impact shine. And while it was a challenging start to the year for retailers and growers, as we pass the midyear point, we are optimistic.

You might have noticed that this report has a fresh look. This Summer Update reflects a new way for sharing stories about OGC's good work, innovative spirit and strategic impact. You'll read about an organic indigo cherry tomato trial underway in Southern Oregon, our dry farm melon project with a Willamette Valley farmer and big funding wins for organic agriculture here in the Northwest. There's more, and I hope you'll dig in to learn how we're carrying out our mission to promote and inspire the growth of the organic agriculture movement.

Investing in our team's financial future is one of the many ways we take care of our coworkers. So, one of the summer's best moments was the ability to provide every coworker with a \$500 bonus contribution to their 401k fund. This mid-year perk came from OGC's Waterfall Fund—a feature of our unique trust-ownership model that prioritizes reinvesting in our people, partners and the planet over short-term gains. Doing right and sharing the bounty is the OGC way.

On another note, mark your calendar for the 5th Annual Sustainable Food & Agriculture Perpetual Purpose Trust Gathering on October 9th. We'll connect in person at the beautiful McMenamins Edgefield for an inspiring day of learning, friendship and food.

We do so much good together. Thanks for your partnership.



BRENNA DAVIS

CEO

**WE'RE
PURPOSE LED
& TRUST OWNED**



Join us for the 2023 Sustainable Food & Agriculture Perpetual Purpose Trust Gathering

Celebrate Using Business for Good

When: Thursday, October 12th, 10am – 4pm PDT

Where: In person at McMenamins Edgefield (near Portland) & online

What: The annual gathering of the Purpose Trust that owns Organically Grown Company



Hear from Daniella Velazquez de Leon, of Organics Unlimited.

Daniella is at the forefront of promoting socially responsible practices in the banana industry. She'll share her insights, experiences and the impactful work at Organics Unlimited, including their GROW program, which has provided over \$2 million in services to people and families in banana-growing communities. When you buy cases of bananas from OGC, you're contributing to this program.

Participate in a State of Organic workshop

You will gain valuable insights into the industry and its current landscape.

Meet and interact with Trust Protector Committee candidates.

Listen to progress updates from the Trust and Organically Grown Company leadership.

Enjoy networking opportunities throughout the day. We'll also provide lunch, a produce tasting and more at this OGC-hosted event.



BECOME A QUALIFIED STAKEHOLDER & VOTE!

Two open seats on the SFAPPT's Trust Protector Committee will be filled this fall during an election open to Qualified Stakeholders. If you're an OGC supplier, customer, investor, community partner or coworker, you still have time to become a Qualified Stakeholder before the election so you can vote.

Complete and submit this simple [Expression of Interest form](#).

As a Qualified Stakeholder, you're sharing your voice and participating in the steward-ownership movement.

2023 ELECTION SET

10/30/2023 Monday
Election Open – electronic Ballots sent to Qualified Stakeholders with voting instructions & candidate statements

11/10/2023 Friday
Election close – polls close at midnight

INDIGO TOMATO TRIAL *Strikes Purple*

A partnership with Valadez Organic Produce & OSU

As a true leader in the realm of organic goodness, we're all about pushing produce boundaries and bringing the most incredible emerging varieties to eaters everywhere. It's work that is often slow going, taking years from idea to seed to market, but speaks to the spirit that helped found OGC—that of a curious gardener, produce nerd, and innovative partner with hands in the earth and a love for the land.

This growing season, OGC's Product Innovation Manager Joey Staub and Buyer Joshua Spoden are partnering with our friends Valadez Organic Produce and Oregon State University (OSU) on an exciting trial of organic indigo cherry tomatoes.

These non-GMO indigo varieties were developed at OSU using traditional plant breeding methods which crossed wild, purple tomatoes with culinary varieties of various hues. With their pronounced purple coloration, indigo cherry tomatoes are high in the same antioxidant compounds found in blueberries.

In 2022, OGC began offering a specialty pack of these luscious, purple-tinged tomatoes. Customers are hungry for more – their enthusiastic feedback about quality, appearance, and taste inspired this trial, to identify even

“The trial has made us feel like an important part of getting more indigo varieties out there for people to enjoy.”

– LUCIANA VALADEZ

more delicious, high-yield varieties. Valadez Organic Produce, with their previous experience growing indigo type tomatoes, was the perfect partner for this project.

“When OGC approached us with this trial, we were excited! This kind of work feels like an opportunity often given to larger farms. The trial has made us feel like an important part of getting more indigo varieties out there for people to enjoy,” shares Luciana Valadez.

Luciana is used to curiosity from farmers market shoppers about indigo varieties, and she often fields questions about their unique coloring and taste. “Now,” Luciana says proudly, “not only are we continuing to educate about the types we already sell, but we can also say that with this trial we're part of a team responsible for bringing more varieties to market.”

A big thank you to our partners in this work. Stay tuned for updates and keep an eye out for gorgeous indigo cherry tomatoes this summer.



GROWING IN SOUTHERN OREGON

With over 15 years of experience working on a local farm growing all types of tomatoes, the husband-and-wife team of Juan and Luciana Valadez purchased their own farm in Myrtle Creek, Oregon in 2020. Family owned and operated, Valadez Organic Produce grows a variety of crops available from OGC and at farmers markets in Southern Oregon.

WATER SMART, FLAVOR PACKED

Dry Farm Melon Trial Underway with Siri & Son Farms

In the late summer of 2022, OGC coworkers met up with researchers and growers from Oregon State University's Dry Farm Collaborative and Culinary Breeding Network to sample tomatoes and melons from dry farm trials.

The melons stole the show.

Sweet and rich in flavor with a depth and intensity that dry farming can create, our team left the tasting fired up and excited to find ways to bring these melons to market.

OGC was on the lookout for the right partner and contacted Joe Siri of Siri & Son Farms. It just so happened that he had a few acres of land in the Willamette Valley with no access to irrigation – a perfect fit.

“We leased a large parcel of land that had a few acres without water rights. With consideration of the neighbors, we had been growing cover crops to ensure we weren't letting weeds impact their adjacent land,” Siri shares. “When OGC came up with the idea of growing dry farm melons, it was an ‘ah-ha’ moment for me.”

With a few acres of soil already in great shape, and a willingness to experiment, Siri & Son Farms agreed to take on a dry farm melon trial.

“The timing was perfect. The water in the soil was at the right depth, and we were able to get the seeds planted in the ideal window. We saw about 90% germination from those seeds, and we're feeling confident about the success of the planting,” said Siri.

This initial trial includes organic dry-farmed Charentais, Crenshaw, Piel de Sapo, Sharlyn, and Sugar Cube melons.



Siri is hopeful about the melon trial - it has the potential to be a successful program for them, and a game-changer for underutilized land.

For OGC, it's another exciting way to bolster our commitment to sustainability and help expand the reach of dry farming in Oregon and beyond.

Not to mention, if all goes as planned, these incredible dry farm melons will surely become a lot of eaters' new favorites! Here's to a greener, melon-filled future.



Joe Siri,
Siri & Son Farms

WANT TO KNOW EVEN MORE ABOUT OUR DRY FARM MELONS?

Check out the Melon Magic page on [our website](#).



WHAT IS DRY FARMING?

Requiring significantly less water, this growing practice uses soil amendments to help plants thrive on groundwater. Great for conserving resources, it also concentrates flavor in the fruit.

Dry farming is an approach to growing crops within the rain restraints of a given climate. By definition, dry farmed crops are irrigated once or not at all.

Indigenous Peoples and desert farmers worldwide have been using this method for ages. Now, growers responding to the impacts of climate change are exploring resilient farming methods that can adapt to ever- decreasing water access.

Dry farming requires thoughtful selection of ground that has water-holding properties and taking measures to conserve moisture during the growing season. Cover crops and mulching, and careful variety selection play an important role. Soil health and planting at just the right time are also critical for a successful harvest.

Not only a practice that helps farmers respond to climate change, dry farming can also solve issues for growing on land without access to irrigation that otherwise couldn't support traditional growing methods.

With such concentrated flavor, dry farmed crops are celebrated by chefs and food lovers, and the method encourages adaptive breeding that can expand the variety of produce available in the market. A win-win for our planet and our taste buds.

The ROAD to a CARBON-FREE FLEET

Over the years, OGC has made a lot of progress to reduce our climate impact, including purchasing renewable energy credits and carbon offsets. Now, we have set our sights on putting a greener fleet on the road by developing a roadmap to fleet decarbonization. A greener fleet means less carbon in the atmosphere, less particulate matter in the air and healthier communities.

“In addition to promoting organic, this is one of the most important things we can do to reduce our carbon footprint, make our

air cleaner and reduce the health impacts of toxic air pollution on our coworkers and communities close to transportation corridors,” said Teak Wall, OGC’s Sustainability Manager.

OGC has a team charting a course to reduce our greenhouse gas emissions in our transportation operation. The road to a decarbonized fleet is not a smooth one, and we will need to overcome operational obstacles. Here’s an update on our forward focus and the road ahead.

PLANNING & PROGRESS

Currently we’re using best practices to curb our emissions. That includes analyzing our routes and equipment to look for ways to reduce our impact. Pre-cooling our refrigerated trailers electrically with our shore power system instead of idling using diesel and exploring the use of low carbon alternative fuels like hydrogen and R99 renewable diesel.

Earlier this year, OGC’s transportation and sustainability leaders took part in the Fleet Decarbonization Accelerator, led by the Breaking Barriers Collaborative, a group of PNW-based experts who are leading the transition to a net-zero economy. The 13-week intensive taught us how to create a comprehensive roadmap to fleet decarbonization.

OUR JOURNEY

Between 2017-2021

Oregon and Washington adopted California’s Clean Fuel Standard (CFS), creating a Clean Fuels West Coast corridor. The standard requires companies producing biofuels to make those fuels cleaner and widely available and it incentivizes business to use biofuels and electricity to slowly reduce the heat-trapping greenhouse gases coming out of vehicle tailpipes.

Installed EV ch
reduce the GH g
cowor



DECARBONIZATION: The process of stopping or reducing carbon gases, especially carbon dioxide, being released into the atmosphere as the result of a process for example the burning of fossil fuels.



INFRASTRUCTURE & EQUIPMENT

We're always looking for better ways to make our trucks cleaner and kinder to the environment. Including:

- Exploring what options are available, when they will be ready, and what we need to set up to support these cleaner vehicles.
- Partnering with Portland General Electric to design a plan for someday charging our entire fleet at our Portland facility. Right now, our Portland facility can already support charging two electric trucks that drive short distances without much change needed.
- Working with the Electrification Coalition and our utilities to figure out how much we can save by using electric trucks over the lifespan of the vehicle.

- Using a program that rewards us with money for using low-carbon fuel standards. This helps us pay for charging coworker cars, forklifts and trailer shore power. Soon, this program will also help with electricity costs for electric trucks.

THE ROAD AHEAD

While mapping our journey to a carbon-free fleet we'll face two key challenges:

Supply & Demand: California's Clean Fuel Standards have put them ahead in adopting best practices for reducing carbon emissions. As a result, truck manufacturers focus on selling new trucks to California companies. Oregon and Washington have also adopted the Advanced Clean Truck Rule, which will gradually require more zero-emission trucks starting in 2025, giving us time to transition our fleet.

Challenges for "Fueling": Heavy trucks needing large batteries for a viable range of over 10,000 miles per month require robust charging infrastructure, which is not as readily available as it is for passenger cars. This leads to longer charging times, downtime, and the need for specialized parking. The infrastructure for electric recharging and hydrogen refueling for commercial carriers is still in its early stages, but further investments are expected to accelerate growth in the late 2020s and 2030s.

Interested in Learning More?

Follow our journey to a carbon-free fleet. We'll be providing updates in the coming months. We would love to hear from you about your own progress towards carbon-free operations.

2022

Charging stations to reduce emissions of our coworker cars.

2023

Graduated from the Fleet Decarbonization Accelerator

2023

Worked with PGE Fleet Partner Program Preliminary Plan on cost and forecasting.



OGC has **CERTIFIED ORGANIC** handling facilities featuring different temperature zones to meet the requirements of your product.



We manage **SEVEN COLD STORAGE LOCATIONS** in the seven western states spanning Washington to Arizona.



We **PICK UP AND DELIVER TO OVER 1,000 LOCATIONS** using our own fleet and partner carriers we've worked with for **20 YEARS**.

IN COLD WE TRUST

40+ Years of Refrigerated Logistics Know-How

Did you know that OGC's logistics pros and award-winning drivers use our fleet, well-established network, and expertise to help all types of companies transport cold cargo to almost any location in the seven contiguous west coast states? Quietly working their magic behind the scenes, this team is gearing up to grow our 3PL business.

"Refrigerated logistics is another area where we shine, and it's a service we want to expand with existing suppliers and other businesses throughout the West," said Corey Spoden, who leads OGC Logistics. "OGC was founded by growers, and we know precisely the care it takes to get the best produce and other perishable products to market – we take that care every step of the way."

WE ALWAYS GO THE EXTRA MILE.

Beyond our core business of running daily routes to customers, our equipment, skills, people and geography covered make OGC a premier third-party logistics partner for hauling harvests from farms, transporting perishable foods and beverages, cross-dock consolidations, large volume temperature-controlled cold storage, palletizing, repack and dunnage and more.

It almost goes without saying, we excel at handling organic products, including an infrastructure of product safe, Oregon Tilth certified handling facilities. OGC keeps our customers' cold chain on lock, every step of the way.

If you're a farmer, broker, maker or retailer searching for a partner who understands your business and can handle any refrigerated transportation opportunity or challenge in the West, your search ends here.



"Our team understands the 3PL business inside and out. Cutting our teeth in the fresh produce business where every minute matters, we're at the top of our game every day of the year. We earn trust and get the job done." – COREY SPODEN



HOW WE'RE DIFFERENT



40+ YRS

track record of expertise
in handling perishables
& cold chain custody



reliable

OGC FLEET



established,
regular route and

NETWORK



part of a group of
well-established
3rd-party carriers

TRUSTED



warehouse cross dock

**INFRA-
STRUCTURE**



CHAMPIONS of CHANGE

OGC's Influence is Growing the Organic Movement

Our work and investments in advocacy will have far-reaching impacts on organic farming and business in Oregon and Washington, thanks to the passage of two important bills that OGC played a key role in promoting during the 2023 legislative session.

In Oregon, the biggest win was passing House Bill 5025A, which included the allocation of \$2 million every two years to the Oregon State University Extension Service to support working with farmers to expand organic agriculture. **It's the largest investment the state has ever made in organic**, and more than doubles the capacity of the Organic Extension Program, helping all farmers interested in organic and low-input practices.

The funding will pave the way for 4.5 new full-time positions at OSU dedicated to organic agriculture - and the Oregon Organic Coalition (OOC) will play a part in deciding the main areas these new positions should focus on, based on the priorities of the industry.


"In 2022, we boosted the OOC's ability to educate state representatives about the benefits of organic on the economy, communities and the environment with a grant dedicated to outreach," explained OGC's Manager of Policy and Advocacy Mike Dill. "OGC's investment and their work contributed to this significant win in this legislative session and a return we'll see for years to come."

In Washington, the Coalition for Organic and Regenerative Agriculture (CORA) is celebrating a great achievement in its first year, securing \$200,000 in state funding for an organic evaluation. This evaluation will be the first step toward developing an in-depth Organic Action Plan for Washington State and will evaluate all the ways organic and climate-smart agriculture helps meet Washington's climate goals, identify opportunities for further advancement, and outline additional investments needed to harness this potential.

Providing this state funding highlights the Washington Legislature's commitment to promoting and supporting the growth of organic farming.

CORA also received an OGC Mission Fund grant in 2022, which helped accelerate the exciting work of this year-old organization.

"The victories in Oregon and Washington are signs of OGC's influence in the organic movement," said Dill. "These legislative wins mark a significant step forward for organic agriculture in the Pacific Northwest."



"OGC's investment and their work contributed to this significant win in this legislative session and a return we'll see for years to come."

— MIRE DILL



OGC'S MIKE DILL NAMED VICE CHAIR OF ORGANIC TRADE ASSOCIATION'S PRODUCE COUNCIL

We're proud to share that Mike Dill, OGC's Manager of Policy and Advocacy, was named Vice Chair of OTA's Produce Council. Founded in 2020, the council represents a diverse community from across the entire value chain and is focused on important issues related to organic fresh market fruits and vegetables.

OTA created the council to unite our industry and provide a way for organic produce stakeholders to collaborate on common challenges and advocate for the organic produce sector's growth and sustainability.

Mike will join John McKeon from Taylor Farms and Emily Musgrave from Driscoll's in this leadership role.

Hats off to Mike and the entire council for their work to support and promote a thriving and resilient organic produce sector.

WE GET LOUD FOR ORGANIC



DOING WHAT'S RIGHT

The new Strengthening Organic Enforcement rule requires all distributors and handlers of organic food to become certified organic. At OGC, we've always wanted our customers to have confidence in our organic produce and practices as a handler, so 25 years ago, we proactively took the step to certify our Portland and Eugene facilities. Having a third-party validate that our practices are following an organic systems plan has always been important to us. OGC has been proactively working to prevent organic fraud for years, something that will be a requirement for everyone when the SOE goes into effect in March 2024.

HEY, DON'T WAIT!

Prepare for the USDA's New Strengthening Organic Enforcement Rule

At this year's Organic Produce Summit, OGC CEO Brenna Davis participated on a panel focused on *Preparing for the New Strengthening Organic Enforcement Rule*, which goes into effect in March 2024. A packed room of produce pros gathered to listen to supply chain perspectives on the biggest change to organic standards since they were created that will impact the entire produce sector.

The **Strengthening Organic Enforcement** (SOE) amends the USDA regulations by improving oversight and enforcement of the production, handling and sale of organic agriculture products. This means less fraud and more transparency in the supply chain.

"This overhaul is a positive change and an opportunity to increase accountability, integrity and continue to build trust in the organic seal," said Davis. "We're all in this together, and we can be a resource to help navigate the new requirements."

To ensure a smooth transition, our due diligence is underway. OGC's Food Safety and Compliance team is reviewing our supply chain in both directions and taking action to make sure those who need to become certified as a result SOE Rule do so. We're also proactively informing our cross-dock and logistical partners, customers, and suppliers of the new rule and its scope.

"The SOE aims to reduce supply chain fraud and bolster the integrity of organic," said Humberto Maldonado, OGC's Food Safety & Compliance Manager. "The rule gives everyone a way to understand that risks exist and provides a framework for mitigating those risks."

GETTING STARTED:

The **Organic Trade Association** (OTA) and organic certifiers have tools to help suppliers, retailers, and distributors learn about the SOE and actions to take.

OTA's **Organic Fraud Prevention Solution** program is a resource for those who do not have experience in developing anti-fraud plans.



GIVING BACK

The POWER of PRODUCE that GIVES BACK

Sharing Excess With Those Who Need It Most



GLEANING: Sharing unsold produce with those in need, reducing food waste and addressing hunger in our community.

OGC's year-round gleaning program is part of our community activism, dedication to nourishing those in need and work to keep healthy, edible food out of the waste stream. Almost every day of the week, we build a pallet of fresh produce for pickup by one of our nonprofit gleaning partners.

One of our newest partners is [Urban Gleaners](#). This Portland-based nonprofit deploys its fleet of five vans to collect food donations from more than 60 partners each week. With Saturday stops scheduled at OGC, they've picked up more than 8,500 pounds in produce so far this year.

Urban Gleaners inspects all rescued food, repacks it and transports it to over 39 partner sites, three of which are run by Urban Gleaner staff. At their sites, their goal is to remove barriers by offering food without any requirements to show income need.

Urban Gleaners stands apart from most hunger relief organizations by providing prepared food. They do this in two ways. First, by collecting leftover prepared food from grocery stores and restaurants and repacking it as individual or family-size servings. Second, by employing chefs who use their kitchens to transform donated ingredients, like organic produce from OGC, into delicious meals. Providing prepared meals is so important for the people they serve – many work more than one job, have families and simply don't have the time to cook.

"We value our partnership with OGC," said Amber Durkin, Sustainability and Operations Manager at Urban Gleaners. "We count on your fresh organic produce to prepare delicious and nutritious meals for people in need."

Follow this [link](#) to learn more and donate to Urban Gleaners.



MELON MAGIC

Watermelons in Shades of Orange, Pink & Yellow



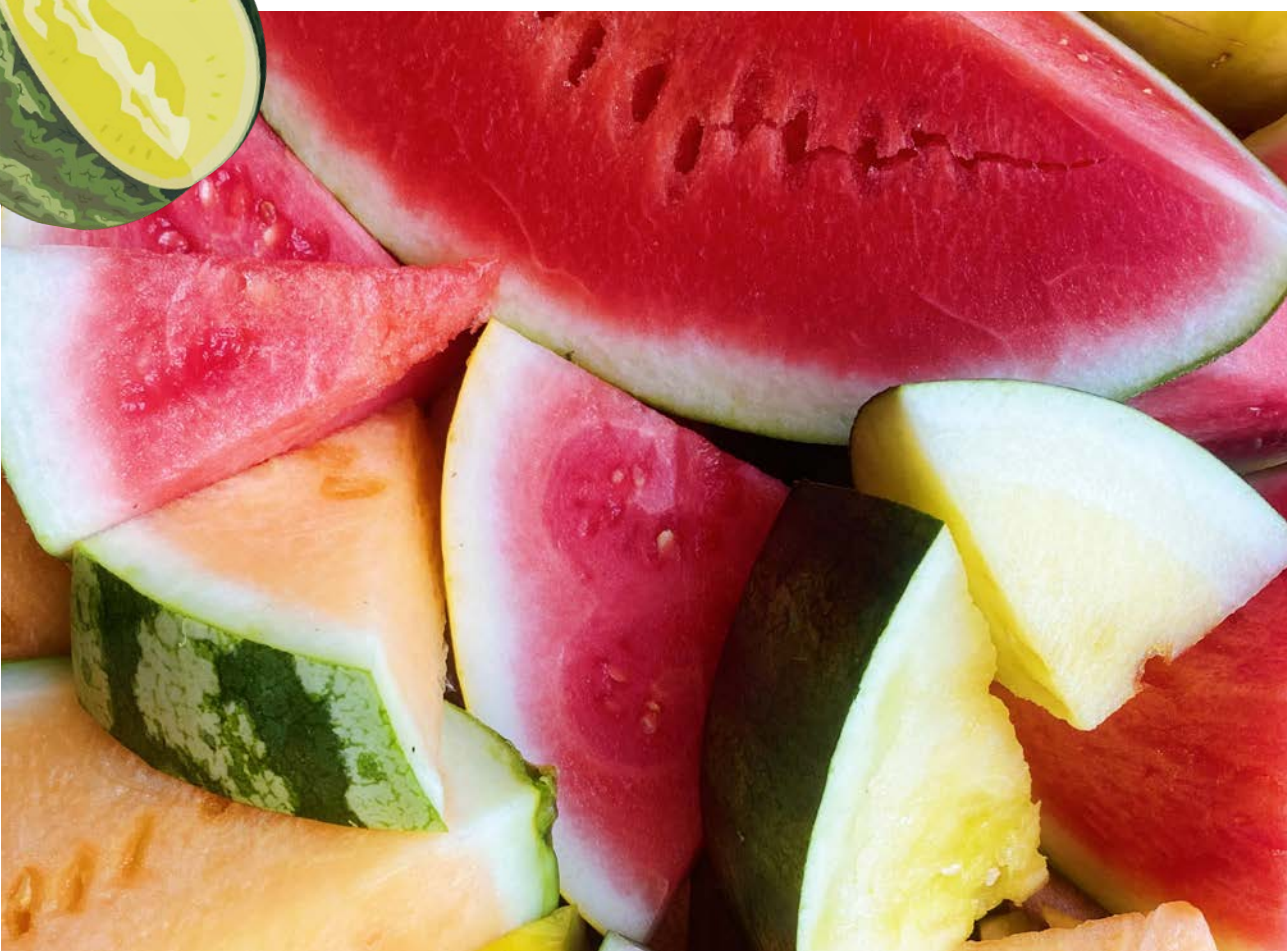
Organic specialty seedless varieties are adding an unexpected burst of color to the market this season. Inspired by market trends that embrace colorful twists on familiar classics, Annie Baisden and Jeff Thomson of Thomson International have grown enticing varieties that introduce unexpected color.

The brother and sister duo come from a long line of watermelon growers who have been farming in Bakersfield, CA for decades. This collection of colorful varieties is an exciting innovation for a company rooted in tradition.

Debuting two years ago, Daybreak, Midnight, Mini Midnight, Neon Moon and Sunshine quickly gained a legion of fans. New this year, Full Moon brings even more color and flavor to the line-up.

This season, OGC has partnered with Thomson to coordinate a Northwest crop extending the season for watermelon fans craving sweet summer treats.

Check out our [Melon Magic web page](#) to learn more about all the exciting varieties.



POTATO PERFECTION

IMPROVED PAPER BAGS

With New Plant-Fiber Window

OGC's Ladybug Brand potatoes packed in recyclable 3lb paper bags keep more than 750,000 plastic bags out of the waste stream yearly. But we wanted to make this good bag even better. We know many shoppers want to peek at their potatoes before purchasing, so we found a partner to add a window to our bags made from plant fiber, not plastic mesh. Beginning this fall, our team will pack organic red, yellow and Russet potatoes in a newly designed paper bag featuring a fully recyclable, plant-fiber window — eco-innovation makes a good thing even better!



2.5% of profits are donated to people working for a healthier planet and community and growing the organic movement.

GREAT GRAPES

In Recyclable Ladybug Brand Totes

Packed into cheery paper totes donning our favorite little bug, the new organic Ladybug Brand grape line is good for you and the planet. Our 100% recyclable totes mean these grapes are an earth-friendly option that shoppers who do their best to buck plastic will surely appreciate.

The first pack-out of our new grape line debuted in mid-July with organic green seedless table grapes, soon joined by red and black from our grower partners in California. As the summer continues and the season moves north, Northwest-grown grapes will also find their way into these convenient grab-and-go paper totes.

Look for grapes and other Ladybug Brand items in your favorite grocery store.





Meet OGC's Board of Governors, a true group of organic leaders: Mike Bedessem from Hudson, WI; Cecil Wright from Viroqua, WI; Cathy Calfo from Santa Cruz, CA; Brian Rohter from Hood River, OR, and Maia Larson, from Springfield, OR. You can learn more about their experience and accomplishments at www.organicgrown.com/ourboard

Organically Grown Company appreciates the leadership, experience and guidance provided by our dedicated Board of Governors, the SFAPPT Trust Protector Committee and Trust Enforcers.

ARE YOU AN OGC CUSTOMER, GROWER, INVESTOR, COMMUNITY ALLY OR COWORKER?

If you fall into one of these groups, you have the opportunity to influence how our business is run by becoming a Qualified Stakeholder.

➔ [Consider Submitting an Expression of Interest.](#)

ORGANICALLY™
GROWN CO

[organicgrown.com](http://www.organicgrown.com)

TRUST PROTECTOR COMMITTEE

David Lively | Eugene, OR

George Siemon | La Farge, WI

Joe Rogoff | Guerneville, CA

Kim Gibson Clark | Eugene, OR

Natalie Reitman-White | Kimberley, BC

TRUST ENFORCERS

Andy Westlund | Scio, OR

Mike Neubeck | Eugene, OR

Kate Danaher | San Francisco, CA

PROMOTING &

INSPIRING THE

GROWTH OF THE

organic

AGRICULTURE

MOVEMENT

