Keynote Speakers for NOFA
Summer Conference Announced
by Mindy Harris
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The 2012 NOFA Summer Conference will feature keynote speakers Congresswoman Chellie Pingree, of Maine, and Seed Developer and Activist Frank Morton, from Oregon. Together with farmers and food system organizations across the nation, NOFA has been focusing policy attention in areas that will be touched upon by our keynoters: the Farm Bill and transgenic seeds. With more increased interest in the local sustainable food movement in general, consumers too seem to have a corresponding and growing interest in food policy both on the state and national levels.

Friday Night Keynote
As a member of the Congressional House Agriculture Committee, Chellie Pingree is committed to helping reform farm policy with the interests of small farmers and consumers in mind. Last year Chellie introduced the Local Farms, Food and Jobs Act—a comprehensive package of reforms to agriculture policy that will expand opportunities for local and regional farmers and make it easier for consumers to have access to healthy foods. The bill is co-sponsored by Senator Sherrod Brown of Ohio (S. 1773, H.R. 3286). The areas that the bill addresses include: Whole Farm Revenue Insurance, Local Marketing Promotion Program, School Meals, Rural Development, Specialty Crop Block Grant Program, and the National Organic Certification Cost-Share Program.

The Sustainable Agriculture Coalition summarizes the bill: “The Local Farms, Food, and Jobs Act “improves federal farm bill programs that support local and regional farm and food systems. This legislation will help farmers and ranchers engaged in local and regional agriculture by addressing production, aggregation, processing, marketing, and distribution needs and will also assist consumers by improving access to healthy food and direct and retail markets. And of utmost importance, this legislation will provide more secure funding for critically important programs that support family farms, expand new farming opportunities, and invest in the local agriculture economy.”

On June 15, 2011 (before the bill was filed in November), Chellie Pingree addressed the floor of the U.S. House of Representatives in support of local farmers and the then-upcoming bill: “I think back to the way I look at our country. We were based on agriculture and farming. I had the good fortune to be born in Minnesota, even though I represent Maine. Both sets of grandparents were Scandinavian immigrants. They came because there was beautiful farmland. My grandfather was a dairy farmer, my uncle was a dairy farmer, my cousin still runs a farm and works with livestock. I went to college to study agriculture. I own my own farm today. This is America. This is how our country was built. If there’s one tragedy that’s going on today, it’s the reduction in the number of farms, the families that can no longer hold on to their farm. I spent a lot of time visiting school cafeterias. And many of the schools in my district are very engaged with buying food locally. They’ve realized that if they’re going to deal with childhood obesity, one of the things they have to do is get kids to eat more vegetables. And one thing that really works is to have the young people know the farmers. Many schools have a garden out back.

In Maine we are exceptionally proud of the fact that the average age of our farmers is going down. This is good for our health. It’s good for our environment. And fundamentally this is a jobs bill. Every young person who has the opportunity to go into farming today; every family that gets to hang on to a family farm increases the number of jobs going on in our country. What do we want this to turn into? Big corporate agriculture where everything has to be trucked around the world? Where our carrots come from Brazil and our strawberries come from somewhere else in South America and we buy our food from China? This is America. This is a tradition of our country. How could we think there was something wrong with promoting and researching local foods?”

Pingree came to Maine in the 1970s, inspired by Helen and Scott Nearing’s book Living the Good Life. With a degree in human ecology from the College of the Atlantic, she started an organic farm on the island of North Haven. Selling produce to summer residents and raising... (continued on page A-2)
ing sheep for wool turned into a thriving mail order knitting business that eventually employed ten people in her small community.

Chellie is still a small business owner today, owning and operating the Nebo Inn and Restaurant on North Haven, which features locally grown food. In 2008 Pingree was elected to represent Maine in the United States Congress. At the NOFA Summer Conference, Pingree will speak on Friday, August 10th at 7:30 PM.

Saturday Night Keynote

Where do seeds come from? Like water from the well, most folks don’t think about seeds until something disappears. A storage carrot isn’t there. An open pollinated (OP) standard cabbage can’t be found. That radish used to be great, now it is mostly misshapen and off-color. Where did that seed go? Is the more familiar question, and it is one asked at an increasing rate as familiar OP seeds have been replaced by hybrids, and now, in commodity crops, those hybrids are replaced by genetically engineered versions of the hybrid. Does this matter to organic growers—this seemingly irresistible trend from OP seed toward hybrids? What is the advantage that drives this trend? How does intellectual property law and the US Patent Office effect plant breeding? What are the consequences for organic growers? Is an organic hybrid a better seed than an organic OP variety? On what basis should we decide?

These are the questions that Frank Morton, who will speak at the conference on Saturday, August 11th at 7:00 pm, has been asking for some 25 years. Varieties that grow well under organic cultivation on both coasts are offered in his Wild Garden Seed catalog from Gathering Together Farm. Morton became involved in plant breeding when he noticed, among the thousands of green ‘Oakleaf Salad Bowl’ lettuces that he had been planting for years from seed he’d saved, a single red ‘Oak Leaf’ lettuce. He thought to himself ‘That is a cross…or an off-type.’ “My advisors,” he says, “if I had had any, would have said, ‘That is an off type. Throw it away.’”

Saturday night keynoter Frank Morton

Friday night keynoter Chellie Pingree

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Morton realized that his green ‘Oak Leaf Salad Bowl’ and a red Romaine heirloom called ‘Rouge d’Hiver’ had crossed to make a red ‘Salad Bowl.’ He got 165 seeds from the plant, late in the 1983 season. “It’s a good thing it didn’t pop up in my fall crop or I wouldn’t have gotten any [seed]. Fate.” Since then, Morton has been breeding seeds and teaching on the necessity for biodiversity and lots of complicated genetic plant material on our farms and in our environment.

In addition to running his seed breeding business in Oregon, Morton is a strong advocate in the fight against patented transgenic seed. He thinks and talks a lot about the history of seed saving in this country, and bemoans the narrowing of this endeavor within the last three decades. When Frank Morton considers the genetically modified seed issue, he points out that there are many “layers to the biotech seed debate.” Originally, licensed seeds could be used for all kinds of purposes: saving, selling to neighbors, researching in labs, etc. Then, after 1970, when the Plant Variety Protection Act was passed, Biotech seed breeders could start patenting their plant varieties. The notion that seeds were intellectual property and manipulation done by biotech companies creates something they call intellectual property and gives the seeds we’ve been using for 10,000 years—that they are providing for us are no different than [to organic], and they want us to think that the seeds Morton, who has a B.S. in psychology and has “no training whatsoever in genetics or plant physiology” of Macbeth, for which no intellectual property rights exist, Morton said, “We would not be who we are...if they are providing for us are no different than the seeds we’ve been using for 4000 years—that it’s all genetic manipulation...” But the genetic manipulation done by biotech companies creates something they call intellectual property and gives the company exclusive rights to that genetic information. “Once something has been bioengineered, from an adaptive standpoint on organic farms, that seed is dead,” said Morton. “Any seed that comes from a biotech company cannot adapt locally, because you are not allowed to adapt it, even if you wanted to... From a genetic standpoint, that seed is dead,” said Morton. “Any seed that comes from an adaptive standpoint on organic farms, that company exclusive rights to that genetic information is going to deter the flexibility seeds have to adapt to their environment, according to Frank, is going to determine our food future. He cites climate change as a major threat to crop viability. The genetic strength of plants is what is going to save them in the long-run, because they will be better suited to adapt to unpredictable environmental changes. If seeds are produced by one corporate entity, and restricted in their genetic makeup this threatens biodiversity and thus our food future.

Morton, said that he gets most of his information from Science News (available in libraries) and through his good sense of observation. “I work in the wild, I work with plants, I watch insects, I don’t kill anything that I don’t know what it is. And usually the things that I know what they are, that are competing with me, I don’t kill them either. Everybody’s got to eat.” Noting the recent 400th anniversary of the writing of Macbeth, for which no intellectual property rights exist, Morton said, “We would not be who we are now without the works of Shakespeare having been reworked for every generation and having been updated and adapted to have meaning and effect in the world at the present time. So it is with seeds.”

Imagine, he continued, if someone had stored, perhaps cryogenically, some ‘Lacinato’ kale seeds from Macheth’s time for 400 years, not letting them reproduce until now. “What are the chances that that ‘Lacinato’ from 400 years ago would be adapted to our purposes, our insects, our particular strains of pathogenic fungi and bacteria that we have now? What are the odds that the architecture of the plant would be what commercial growers need now? If the plant hadn’t been grown for 400 years, people might say, ‘Wow, we’ve got an heirloom from 400 years ago—that’s a great idea!’ It has been worth-while! Heirlooms aren’t useful because they’re old; heirlooms are useful because they’re constantly updated. That’s why we want to have them in our pool of resources... most serious commercial growers know that heirlooms have a ton of less than adequate traits for modern agriculture. If a tomato is so soft you can’t get it from your farm to the fresh market without bruising it, that’s too heirloom, you might say. Things have to be updated.” Morton will speak on Saturday, August 11th at 7:00 PM.

It is our hope that both Pingree and Morton will speak to the most pressing issues of the day at the NOFA Summer Conference. They both advocate and articulate action plans for agricultural policy, and are working to support our food future. They are inspiring and passionate leaders in their respective roles. We look forward to hearing what they have to say.

Preconference on GMOs to Feature Jeffrey Smith for Full Day of Training

As of this writing, author and speaker Jeffrey Smith has just agreed to run a pre-conference training on GMOs, their health impacts on humans, and how to avoid them. The session will run during the afternoon and evening of Thursday, August 9 and resume on the morning of Friday, August 10, ending at noon.

Smith is the author of “Genetic Roulette” (reviewed in this issue of The Natural Farmer beginning on page B-9) and “Seeds of Deception”. He heads the Institute for Responsible Technology, a non-profit organization which calls attention to the problems associated with transgenic crops. His trainings have motivated and informed thousands of activists and consumers to be more effective in opposing agricultural biotechnology.

The registration cost for this pre-conference has not yet been set. Lodging and organic (non-GMO) meals will also be available for those attending this event. For further information, check the website: www.nofasummerconference.org.
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Full Moon Farm in Hinesburg, Vermont invites hard-work-loving, self-driven, individuals to commit to enhancing our farm. Our 300-member certified organic meat and vegetable CSA is now hiring a crew manager, cooler/distribution manager, lands manager/machine operator, experienced farmhands and apprentices to help our farm operate at its fullest potential. For more information on our farm and each of these positions, visit our website at: www.fullmoonfarminc.com or email Rachel: nevitrac@gmail.com

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Non-GMO Verified Sales Hit $1 Billion

Non-GMO Verified has become the fastest growing food eco-label in North America, as sales of verified products hit $1bn in 2011, according to findings unveiled at Organic Monitor’s Sustainable Foods Summit in San Francisco in January. The $1bn figure is from SPINS, a market research and consulting firm for the Natural Products Industry. However, it does not include foods sold at Whole Foods or Walmart, so is likely to underestimate the total sales figure by a wide margin - especially considering that Whole Foods’ 365 private label range is Non-GMO verified. Products carrying the seal are subject to ongoing testing to ensure that at-risk ingredients do not contain any GM material, among other measures. "Consumers are more aware of which food products most often contain GMOs, and the movement to label those products as such, whether voluntarily or mandated by the FDA with an official seal, is picking up momentum," SPINS said in its recent 2012 Trendwatch report. At-risk ingredients include crops such as corn, soy, canola and cotton. **Source:** http://www.foodnavigator-usa.com/Market/Non-GMO-Verified-sales-hit-1bn/

Former organic farmer to oversee California pesticide regulations

In what would have been unimaginable even two years ago, a former organic farmer who once headed California’s largest organic certification organization was appointed by Gov. Jerry Brown as head of the state’s Department of Pesticide Regulation. Brian Leahy, executive director of California Certified Organic Farmers (CCOF) from 2000 to 2004, was assistant director in the California Department of Conservation. He now enters a department that has long been viewed as accommodative to pesticide interests. Whether Leahy’s appointment by Brown proves a game-changer on the future of methyl iodide and other controversial soil fumigants that the department has been allowing, despite scientific findings that it was a carcinogen, remains to be seen. But it’s clear that with the growth of organic farming in the state, what was unimaginable has now come to pass. And California -- at least when it comes to pesticide regulation -- is highly influential nationally.

**Source:** Samuel Fromartz, Feb. 2 blog www.chewy-wise.com/chews

**BASF Flees Europe**

In January the giant German pesticide and biotech company (and largest chemical company in the world), BASF, announced its decision to pack up and flee Europe. Why? For 13 years, ordinary Europeans have stood firm in challenging the right of biotech companies to dump their risky genetically engineered (GE) seeds onto their fields and have steadfastly rejected the intrusion of GE foods onto their plates. BASF board member Stefan Marcinowski summed up the company’s problem: “We have no chance of a successful commercialization of GM plants in Europe.” Unfortunately, BASF is headed straight for a research park here in the U.S. — namely the Research Triangle in North Carolina, which has become a hub for the biotech industry. BASF will be joining over 70 agricultural technology companies there, including Bayer CropScience and Syngenta.

**Source:** http://www.panna.org/blog/german-biotech-giant-flees-europe, January 23

**Glyphosate (RoundUp) Indicted**

New information is emerging about how dangerous glyphosate really is. According to an article in German in the Ithaca journal, a German university study has found significant concentrations of glyphosate in the urine samples of city dwellers. The analysis of the urine samples apparently found that all had concentrations of glyphosate at 5 to 20-fold the limit for drinking water. As well as being used increasingly widely in food production, glyphosate-based weedkillers often also get sprayed onto railway lines, urban pavements and roadsides.

News of this study comes not long after the publication of a study confirming glyphosate was contaminating groundwater. Last year also saw the publication of two US Geological Survey studies which consistently found glyphosate in streams, rain and even air in agricultural areas of the US. In addition, a Canadian study looking at exposure to glyphosate and its metabolites found traces of both in the blood of women in Eastern Townships of Quebec, Canada.

Finally, USDA senior scientist Don Huber has written Agriculture Secretary Dean Vilsack about his research findings concerning glyphosate. Huber has described finding a pathogen “new to science” and abundant in glyphosate-tolerant GM crops. Glyphosate immobiles nutrients required to maintain plant health and resistance to disease. This weakening of the plant’s defences could explain the infestation of GM crops with the new pathogen, which has now been observed in horses, sheep, pigs, cows, and chickens. Huber concluded his letter with the statement: “We are now seeing an unprecedented trend of increasing plant and animal diseases and disorders. This pathogen may be instrumental to understanding and solving this problem”.

**Sources:**
http://www.ithaka-journal.net/herbizide-im-urin
http://www.gmwatch.org/latest-listing/1-news-items/15549
http://www.i-sis.org.uk

**Arkansas High Court Affirms $50M Verdict for Rice Farmers**

The Arkansas Supreme Court has affirmed a nearly $50 million verdict for farmers who say they lost money because a Bayer genetically altered rice seeds contaminated the food supply and drove down crop prices. Bayer had argued that Arkansas tort laws set a limit on punitive damages and that courts should set aside jury awards that “shock the
End of RoundupReady? Here Comes 2,4-D

Just as reports are surfacing of American farm fields being choked with weeds that have developed a resistance to the world’s best-selling herbicide, Roundup, what do you think is happening? New interest in crop rotations, mulching, cultivation and cover crops? Wrong! Dow Agrosciences has developed a transgenic strain of corn which resists the herbicide 2,4-D! The USDA is on the verge of releasing this seed (comment period ends in late February) and we can expect to see another wave of releasing this seed (comment period ends in August 2006), when it was almost time to harvest that year’s crops. source: http://www.mercurynews.com/news/ci_19497619

Monsanto Bt Corn May Be Failing to Kill Bugs, EPA Says

Monsanto corn that’s genetically engineered to kill insects may be losing its effectiveness against rootworms in four states, the U.S. Environmental Protection Agency said. Rootworms in Iowa, Illinois, Minnesota and Nebraska are suspected of developing tolerance to the plants’ insecticide, based on documented cases of severe crop damage and reports from entomologists. Monsanto’s program for monitoring suspected cases of resistance “is inadequate,” the EPA said. The insects, which begin life as root-dwelling grubs before developing into adult beetles, are among the most destructive corn pests, costing U.S. farmers about $1 billion a year in damages and chemical pesticides, according to the U.S. Department of Agriculture. Monsanto, the world’s largest seed company, introduced its rootworm-killing corn technology in 2003. An Iowa State University study said in July that some rootworms have evolved resistance to an insect-killer protein derived from Bacillus thuringiensis, or Bt, a natural insecticide engineered into Monsanto corn. source: December 02, 2011, Bloomberg News

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The Natural Farmer
Spring, 2012

conscience.” In the April 2010 verdict, a jury awarded $42 million in punitive damages and $5.9 million in actual damages. The company said a lower court erred last year in ruling that a cap on punitive damages is unconstitutional.

The farmers argued that Bayer knew of the contamination as early as January 2006, before that year’s crops were sowed, and was thus not truly negligent in its handling of LibertyLink rice but acted with malicious intent by not announcing the contamination as soon as it learned about it. The lawyers also said their clients didn’t learn of the contamination until the USDA’s announcement in August 2006, when it was almost time to harvest that year’s crops. source: Tom Philpott in Mother Jones, January 25

EPA Says Resistance Developing in Rootworms

The insects, which begin life as root-dwelling grubs before developing into adult beetles, are among the most destructive corn pests, costing U.S. farmers about $1 billion a year in damages and chemical pesticides, according to the U.S. Department of Agriculture. Monsanto, the world’s largest seed company, introduced its rootworm-killing corn technology in 2003. An Iowa State University study said in July that some rootworms have evolved resistance to an insect-killer protein derived from Bacillus thuringiensis, or Bt, a natural insecticide engineered into Monsanto corn. source: December 02, 2011, Bloomberg News

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It Takes a Region 2011: A Working Conference to Build our Northeast Food System

by Renee Ciulla

11-11-11. The date represented a good omen for the conference gatherings at the 19th NESAWG conference and annual meeting held November 10-12, 2011 in Albany, New York. The conference title, It Takes a Region, represented the importance of all the states in the Northeast working together to strengthen our local food systems. The conference was held in the unique Desmond Hotel, an attractive venue made more comfortable with the array of Stonyfield yogurts, Organic Valley products and local apples that greeted us every morning.

We were lucky to hear Mark Lapping from the University of Southern Maine, who emphasized how we need to remember the importance of a system with “true cost accounting.”

The next plenary included some models for metro and regional food planning, including Sarah Brannen, author of Food Works: A Vision to Improve NYC’s Food System. Her action plan outlines ways to improve economic, health and environmental outcomes. Incredibly, NYC has made $60 billion available for the project. The state of Vermont is making similar headway. Ellen Kahler shared that the state appropriated $4 billion for the Farm to Plate Strategic Plan, aiming to double local food production in 10 years for Vermonters. Currently Vermont ships 95% of its milk out of state, leaving an incredible opportunity for regionalism.

Holly Freishtat, a food policy director from Baltimore, voiced her opinion that the eight current Food Policy Councils in the US need to begin working at the federal level and try to create space to bring attorneys into the food system discussion.

Equally important, Kate Clancy, a food systems consultant, insisted that we need to change the reductionist view that consumers have of the food system. Consumers are losing the “systems view” and focusing on single elements such as nutrition. This isn’t always better with organic versus non-organic items. She believes the emphasis needs to be placed instead on why certain agricultural methods are environmentally and ethically better and remember that health isn’t just about nutrition. For those of us working toward a more sustainable food system, we need to remember the importance of a system with “true cost accounting.”

Next on the agenda was a refreshing 30-minute break of eating snacks, chatting and reading various brochures from organizations such as The Carrot Project. They are based in Somerville, MA, and provide financing solutions for small farms.

Deciding on which of the eight offered Working Group Sessions to attend was a challenge, with topics ranging from Food Safety to Labor & Trade to Meat Processing Infrastructure. For me, as a small farmer, I was interested to learn from the Regional Supply Chain: Distribution session. Most of the discussion was centered on the business FoodEx, (www.orfoodex.com) with President JD Kemp present to answer questions. Their tagline “an online food exchange and regional logistics platform” highlights that they are a virtual B2B marketplace with full warehousing and logistics support. Producers are able to list their available products at no charge and set their own pricing. The buyers become members for a monthly fee to view listings and place orders. FoodEx combines all your orders on a single invoice with real-time tracking of your order. Furthermore, orders can be made 24/7 for next day, or even same-day delivery. There aren’t any producers from NH at the current time, so I am working on getting this changed! Currently, Northeastern University is the largest school system that they are a virtual B2B marketplace with full warehousing and logistics support. Producers are able to list their available products at no charge and set their own pricing. The buyers become members for a monthly fee to view listings and place orders. FoodEx combines all your orders on a single invoice with real-time tracking of your order. Furthermore, orders can be made 24/7 for next day, or even same-day delivery. There aren’t any producers from NH at the current time, so I am working on getting this changed! Currently, Northeastern University is the largest school system that has climbed on board with FoodEx. They have 12-14,000 pounds of local food delivered every week from 14 area farms. The largest retailers are Stop & Shop and Shaw’s. JD admitted that they are still actively trying to figure out what people want from both the consumer and producer sides. One promis-
ing change, and a necessary one from the producers’ perspective, is that some places such as Northeastern University are beginning to buy “per acre”. For example, when they purchase 15 acres of potatoes it greatly affects the price, and allows them to specialize in what they are good at.

Lunch was next on the agenda providing a hearty lunch of tofu, salad, soup and bread was satisfying.

“The Natural Farmer” by Albrecht is an interesting book about the interconnection between the soil and plants and animals — that everything is related to everything else. Albrecht reveals the importance of the balance equation, that it isn’t enough to have nutrient to soil connections, it is the ratio of one element to another that counts. An indispensable foundation for anyone interested in sustainable, ecologically responsible agriculture.

Agriculture in New England is in need of a grist mill and malt factory as well as more hops. Despite the fact that I began craving beer with our hops talk, the lunch of tofu, salad, soup and bread was satisfying enough.

The afternoon workshops were as difficult to choose among as the morning sessions, with intriguing topics such as Farm Bill Action, Northeast Fisheries: Scale Up or Sell Out? and Hubs & Chains Partnership.

As a NH resident I was interested to hear from faculty at the University of New Hampshire on the subject of Dietary Guidelines and Regional Food System Planning. The leaders of this discussion included Professors Joanne Burke and Margaret McCabe as well as Tom Kelley (from the UNH Office of Sustainability) and Professor Brian Donahue from Brandeis University. Through extensive research on New England land use (historically and currently), agricultural and forest potential and demographic trends, the team has created what they call The New England Food Vision (2006). This research was designed to answer the question, “How much food can New England produce in fifty years?” It was assumed that population would grow modestly, New Englanders would eat healthier (less red meat and more vegetables), energy would be costlier and 70% of New England would be converted in forest cover. In 2011 New England states were 80% forest cover and only 5% agriculture (forest cover drastically dropped in 1800 but began steadily rising from 1865).

Pricing mentioned, “...people from the right and left political sides perk right up...” whenever she mentioned the Act and that the “more sustainable farmers are decreasing and farming appears to be more and more financially beneficial.” Basic changes such as the Local Food, Farms and Jobs Act are necessary for the Northeast in order to move our local foods forward.

The It Takes a Region conference offered participants numerous opportunities to not only rethink how things can be done, but see changes in action and question our own ways of processing information and effectively communicating as a more unified region.

**Talking Chicken**

Edlyt Edlyt a resurgence of interest in heritage poultry breeds has insurgents poultry raising on family farms and backyard farms across the country. These are the birds that can and should prove just how important and beneficial it is for individuals and families to raise heritage poultry — to come to value locally bred and raised, historically significant agricultural food.

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的变化，以及一个必要的因素从生产者的角度来看，是那些地方如东北大学正开始购买“每英亩”。例如，当他们购买15英亩的土豆时它极大地影响了价格，并且允许他们专门化于他们擅长的领域。

午餐是接下来的议题提供了一顿丰盛的午餐，豆腐、沙拉、汤和面包很满足。

《自然农民》”由阿尔布雷希特著是关于土地、植物和动物的连接——所有的一切都是相互关联的。阿尔布雷希特揭示了平衡方程的重要性，即仅仅拥有到土壤的连接是不够的，它是元素之间比例的计数。它是建立一个基础对于任何感兴趣在可持续的，生态友好农业的必要性。

农业在新英格兰是需要磨坊和麦芽工厂以及更多的大麻。尽管事实上我在想要啤酒与我们大麻的讨论时开始想馋，午餐的豆腐、沙拉、汤和面包是足够令人满意的。

下午的工作坊很难选择，就像上午的会议一样，有诸如农场法案行动、新英格兰渔业：规模扩大或卖掉出去？和枢纽与供应链合作伙伴的话题。

作为新罕布什尔州的居民我很感兴趣从新罕布什尔大学的教授们在饮食指南和区域食物系统规划方面的领导讨论。包括教授Joanne Burke和Margaret McCabe，以及Tom Kelley（来自新罕布什尔大学的可持续性办公室）和Brian Donahue（来自布兰代斯大学）。通过研究新英格兰的长期土地使用（历史和当前）、农业和森林潜力和人口趋势，团队创建了他们称之为新英格兰食物愿景（2006）。这项研究被设计来回答这个问题，“新英格兰能在50年内能生产多少食物？”假定人口将适度增长，新英格兰人将更健康地饮食（减少红肉增加蔬菜），能源会更昂贵并且70%的新英格兰将被森林覆盖。在2011年新英格兰州的森林覆盖率为80%，农业仅为5%，（森林覆盖率在1800年大幅下降，但开始稳定增加从1865年）。

定价提到，“...来自右派和左派政治人士竖起大拇指...”每提一次法案和该法案意味着的‘更可持续的农民在减少而农业正更加经济有利可图。’基本的改变如地方食物，农场和工作法案是必要的新英格兰地区为了推进我们本地食物的努力。

该地区会议提供参与者众多的机会不仅重新考虑如何可以进行，而是看到变化并以实际的方式质疑我们自己对信息的处理方式和沟通有效地作为更加统一的地区。

Talking Chicken

Edward Wycoff，对历史上的家禽品种的复兴产生兴趣的家禽饲养，已经成功在家庭农场和后院的家禽饲养。这些是证明并证明他们只可能和有利可图的家禽——来认识本地化养殖和本地化，历史上重要的农业食品。

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Cultivating a Movement: An Oral History of Organic Farming and Sustainable Agriculture on California’s Central Coast

I am partial to oral histories. There were the Foxfire books of course. They, with early issues of Mother Earth News and Rodale’s Organic Farming, were my introduction to a lifestyle far removed from the academics, and the politicians (the area has its own similar institution). I do not have the statistics but I imagine there are more organic farmers in Santa Cruz County than in several New England States combined. The epicenter is the University at Santa Cruz, remarkable in its commitment to and encouragement of the organic movement. The Northeast would be well-served by a similar institution.

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CSA in Taiwan and China – a Tantalizing Glimpse

by Elizabeth Henderson

Part I: Taiwan
Today’s citizens of China, Korea and Japan whose agriculture of a century ago F. H. King described so vividly in Farmers of Forty Centuries have almost forgotten the traditions that inspired so many of us in organic farming in the west. Fortunately, the traces have not totally disappeared. There are old timers who remember and young people who are rediscovering their ancient roots. On two trips to Taiwan and one very short trip to mainland China, I have been privileged to get a glimpse of the exciting ferment that is underway in the countryside. I want to emphasize that I am not an expert. What I know about modern China and Taiwan would only half fill a very small cup. Please allow me to describe what I have seen.

On two trips to Taiwan and one very short trip to mainland China, I have been privileged to glimpse the exciting ferment that is underway in the countryside.

As a result of the Japanese translation of my book, Sharing the Harvest, the director of the Community College in Kaohsiung, and two small not-for-profits, Green Formosa Front and the Community Empowering Society, brought me to Taiwan for a whirlwind week of lectures and farm tours in 2010. (You can read my account, “A CSA Mission to Taiwan,” on the Chelsea Green website.) This fall, together with an organic rice breeder from Thailand and a mushroom specialist from Bhutan, they brought me back again for a more elaborate tour.

Participants in Beijing CSA conference

In the course of these intensive visits, I have given formal presentations on how to organize a CSA at four community colleges, a major university, a technical institute, a farmers’ coop, the Tao-yuan regional government, a bookstore and a restaurant. I have met with groups of farmers, rural organizers, university classes and elementary school programs all around the island and dined with enthusiastic...
supporters of local organic agriculture, people who call themselves the Rural Front. I have visited ten rural and urban farming projects and heard the stories of many more in personal meetings and conferences. Here are the outstanding memories from my October 2011 trip.

Hsinchu CSA and Farm-to-School Project

Although we have only spent a few days together, Chientai Chen seems like an old friend. An engineer in the Creativity Laboratory at the Industrial Technology Research Institute (ITRI) in Hsinchu, he has been charged with community outreach. In 2010, I visited Rainbow Farm, his first project, a cooperative garden where institute members are learning organic growing methods. Along with Tienlong, Chientai attended the CSA conference in Beijing where I heard his presentation on the CSA model. He believes will generate enough income to make farming attractive and his vision for saving farmland in and around Hsinchu. With ITRI support, he is organizing a CSA farm to provide employment for a community of indigenous people who live in the city. The men do construction work. Several hectares of agricultural land lie fallow next to the barracks where these families live. Chientai believes the women could farm the land. He has a plan for a 60-member CSA – the members, mainly ITRI employees, will assist two full-time farmers in growing the food and provide educational activities for the children.

A related Hsinchu project that is farther along is a farm-to-school project. Tung-Jye Wu, known as TJ, is organizing a CSA farm to provide employment for the children then use to water their garden. The attractive young woman principle, who rides her bike to work, made a point of introducing me to the school cook and her assistant. They took me to observe a 2nd grade class on global warming. In answer to their teacher’s question about why CO2 is increasing, the children listed factories, cars, and meat production. At first I worried that this class would give the children nightmares, but it ended with a whole series of actions that they can take and are taking themselves – recycling, avoiding bottled water, turning off lights, gardening.

Conference on Organic Agriculture – College of Hakka Studies

The central focus of the Hsinchu visit was a conference on organic agriculture at the College of Hakka Studies of National Chiao Tung University. The modern and attractive college building is round - inspired by traditional Hakka architecture, with a central garden space, and surrounded by the preserved ruins of traditional Hakka homes and gardens. (“The Hakka are Han Chinese who speak the Hakka language and have links to the provincial areas of Guangdong, Jiangxi, Guangxi, Sichuan, Hunan and Fujian in China. The characters for Hakka in Chinese come from words indicating “visitors” or “travellers” and distinguish the Hakka from the Fujia (“natives”). The Hakka’s ancestors were often said to have arrived from what is today’s central China centuries ago. In a series of migrations, the Hakkas moved, settled in their present locations in southern China, and then often migrated overseas to various countries throughout the world. The worldwide population of Hakkaks is about 80 million, though the number of Hakka-language speakers is fewer. Hakka people have had a significant influence on the course of Chinese and world history: in particular, they have been a source of many revolutionary, government, and military leaders.” [Wikipedia] – Ed.)

There is a deep irony in this site. Until the construction of the Green Formosa Front, is somehow responsible for instigating this assisted by Chientai. Buckets catch the water which the school is designed around a central garden. The modern and attractive college building is round – inspired by traditional Hakka architecture, with a central garden space, and surrounded by the preserved ruins of traditional Hakka homes and gardens.

I listened in on a SWOT workshop – analyzing the strengths and weaknesses of CSA in Taiwan. The participants listed these factors: Farmland diminishing. Tight budgets. Cuts in agriculture. Hi tech cannot solve ag problems. Taiwan does not have land for industrial ag. or oil. Lack of clean water. CSA and food storage – to change imports – CSA equates local consumption – warehouse in each region for storage. 90% of energy is imported. Lots of cheap imports. CSA pricing important. Important to grow what members want. Water rights – 1906 Japanese brought rice that must be irrigated – before that, 1200 different varieties and all dry land. Now only 20 grown. Possible to raise yields of rice. Example of Cuba – more self-sufficient. Their vision: Since Taiwan is small – maybe integration – all CSA farms in 1 system – more variety for each CSA. All products through CSA network. CSA as food insurance company to guarantee enough to eat. CSA rings around cities – when people move, they will consider which CSA they will belong to as well as which school for their children. Link small CSAs with more distant specialty farms.
Seven Days Around the Island

Our trip took us all the way around the island in seven days. North of Taipei, we visited a project near Hilan that is in the early stages of developing a CSA. Mrs. Chun, chief of coop, welcomed us and explained their work. The Tsin Chien Cooperative started by growing rice using organic methods and investing in their own mill. In 2010, the first year, 12 farmers, ranging in age from 28 to 78, grew 11 hectares of rice. In 2011, the coop grew to 15 farmers and 15 hectares of rice, as well as tea, soy beans, wheat, green onions, a specialty of their region, and other vegetables. They have a half-time book keeper, who also farms, and they have hired a full time manager to handle sales. So far, a local hotel is willing to buy most of what they produce. The coop is planning sales to individuals, hoping to attract them to the village for farm work and stays.

The most ambitious project I observed was in Hualien where we spent a whole day with Wang Fu-ya, affectionately referred to as Da Wang (Big King). A small man, Da Wang brims with cheerful, magnetic energy that attracts people who want to learn from him. Infected by the buy local passion, Da Wang began helping small organic farmers he knew to market their produce. Soon he had organized a sort of hub in a shop he rented in the city. Abandoning a graduate program in planning, Da Wang has built the hub into a food subscription service, a sort of cooperative CSA. Currently, 40 farms sell through his shop supplying weekly boxes year round to 200 households and irregular orders to another 100 customers in Hualien and shipped to Taipei. He pays the farmers monthly, gives cash advances when they need them and helps find labor. We had lunch with the big team of volunteers who help assemble the boxes. The shop also sells crafts - a young woodworker camps out in the back room and carves spoons and forks. The boxes include bread baked at the shop, and locally caught fish. He took us to witness the fish harvest (pretty brutal for the fish) and subsequent bargaining over their purchase.

Da Wang is investing profits from the vegetable box business into the next phase of the project. He says he has built this investment money into the price with the acquiescence of the subscribers. In the small nearby village of Ping-He (Peace), inhabited by a mix of indigenous people and retired Chang Kai Shek soldiers, he has rented a house that he is using to farm, a produce center, and rooms for a hostel for back packers. He hopes to employ 20 of the Amis villagers, in various value-added enterprises and the veg box work. He showed me a map of the empty homes which he hopes to repopulate with the young people who attend the organic farming training program underway on village land. One of the teachers is an ancient villager who has mastered the trick of growing greens through the hot, steamy Taiwan summers. We met a student from the first year who has already settled in Ping-He.

That evening, I gave a talk on CSA at a cafe in Hualien - the place was packed with standing room only, a very receptive audience, lots of good questions, and
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at least 15 people asked me to sign copies of the Taiwan translation of my book.

Our whirlwind tour took us by train around the south end of the island and back up the east side where we headed inland by car. We toured a traditional Hakka home, dined in an elegant pottery/restaurant, and made a quick stop in a village to meet an 83 year old farmer who has become a symbol of farmer resistance to WTO. I continued on to the National Taiwan University in Taipei to attend the Bow to the Land Festival, an annual student-run event celebrating local organic food held outdoors on a busy university walkway with folk music blasting, and booths for farmers, the Rural Front, and indigenous people with products to sell. In a bright red tent that quickly filled up with an audience of students and some of the farmer exhibitors, I gave a slide talk on CSA.

The San Cheng Experiment

The last day of our tour took us to the San Cheng Experiment, a class project by university students at the New Ruralism Center spearheaded by Sen Lin Cheng, a professor of planning. The students are trying to save from development a small farming village on the outskirts of Taipei. The class has found ways to connect the Liao family senior farmers with a local elementary school and the families who live in the gated housing projects that dominate the once rural landscape. We met an 89-year old lady who is still growing half an acre of vegetables for sale and participated in a ceremony of birthday congratulations to the clan matriarch who is 94. Wherever there is open space in this area, the farmers, some as young as 60, have created gardens, but they do not own the land they cultivate. We visited the Hakka style homes of the Liao family, and the temple that they had to move to make room for the road to the 20-story apartment buildings that polluted their effluent the Wu Chong Creek, once the center of fishing, swimming and socializing for this little community. The university students are teaching classes in local history at the school and hosting farmers markets to enlist the housewives as steady customers to support the farmers. It will be interesting to see how this evolves in future years.

CSA in the People's Republic of China

Little Donkey Farm is located in Ho Sha Tien Village, on 6th outmost ring road of Beijing. After over an hour’s nerve wracking ride in a speeding taxi, when I arrived at Little Donkey Farm my most urgent need was a toilet. The outhouse turned out to be a composting toilet with room for two. As we squatted together, I had a chat with a lady who introduced herself in English as a school teacher and a working member of the Little Donkey CSA. She offered to show me her garden plot. Sadly, the Farmers Market I had hoped to witness had ended. Over 1000 people had just departed.

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I have had them eat a 100 foot row in one night! Last year, when my beets came up, I put some granular Plantskydd in a spreader and applied it around the outside row of the beets. The deer didn’t eat a bite. The key is to get the product down before the deer start nibbling. Later in the spring, my pickers came and told me the deer had been eating the zucchini. I took out the spreader and made one trip around the patch applying Plantskydd, and the deer stayed out until after harvest.

We have such a deer problem in the valley that, when I tell folks in my garden seminars about your product, they jump right on it. Hooper’s Garden Center, in Kalispell, Montana, sent one of their customers to me, desperate to see if I could help them save a $30,000 investment in flowers that were to be planted for a special event on a large estate. I sent them to the CHS Country Store (also in Kalispell), where they proceeded to clean all the Plantskydd Granular off the shelf. The estate put in an order for 50 more 20 lbs bags this year.

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Two of the Little Donkey organizers, Shi-Yan Sina and Cunwang Cheng, met me in the section of the farm devoted to individual plots. Shi-Yan initiated Little Donkey after a 6-month stay at a CSA farm in Minnesota in 2007. Cheng did a tour of CSAs in the US the next year and spent a few days as my guest at Peacework Farm. Cheng is a little taller than I, a solidly built young man with a very round and innocent face. Yan is taller, very thin and graceful in her movements. They were sorry I was so late. They showed me around the 38 acre farm. The land is almost perfectly flat. There are now 240 individual plots, 10 x 20, repetitions of similar crops – daikon radishes, stately Chinese cabbages, garlic chives, eggplant, peppers, lettuces, a bushy variety of basil, medicinal herbs I cannot name. They led me to the lone little donkey who lives in an open-air pen. Next to the donkey are the chicken pens, roofed open areas enclosed with netting on which squash or gourds had been growing, and the pig house, a well-designed concrete bunker with good air drainage. The piglets were hungry, so Cheng tossed some ground up corn in their feeder. The composting area stretched from the pigs to the chickens. We examined a shed with shelves lined with glass jars of liquid concoctions – herbal brews in the style of Cho Han Kyu, a South Korean practitioner of “Nature Farming” – ginger, garlic, beneficial microorganisms – used for fertilizer and pest control.

They introduced me to Lijiang Cheng, one of the 20 villagers, skilled farmers who work on the farm with the university graduate managers and interns. He told me he is 62 and had been farming all his life. Looking at me, he exclaimed, “She still has a braid!” The farm staff includes 5 managers, 20 villagers and ten interns. In its third year of production, in 2011 Little Donkey includes the 240 families who have garden plots and 430 who receive farm crew produced shares that include vegetables, eggs and pork. The farm is much more than a CSA – it is a training center, serves as a model for cooperative work between village peasants and university-educated organizers, the site of a farmers market, and hosts literally thousands of visitors.

Nearby we came to a larger building where the crew eats lunch and where they cook for visitors. A group of 7 or 8 young people, college age, was sorting the waste from the Farmers Market into compost and recyclables. One young man complained that the people who came to shop were not very aware.

We walked through the fields – the ground is flat with trenches for water and ridged paths for walking and driving. We passed a series of rice paddies but devoted to vegetables – impressive Chinese cabbages, a small area of corn, handsome lettuces, perfectly trellised beans, a big pile of newly harvested leeks, barrels, buckets and tools.

I do not claim to understand the transition that is going on in this village and, according to my hosts, in many others as well. From what I grasped, the village controls the old village and the land it is on. A developer is building the new apartments and offering each village family 1 million yuan (about $62,000) and 3 apartments in exchange for their old house. The families can live in one apartment and rent out the others. This would seem to mean that the village is giving up control of its land to a private company.

Cheng found Yan without all that, he said Cheng and Yan were an exception. They took me to visit the old village – one-story buildings with crowded, narrow streets. We stopped at a bakery, a disorderly and crowded workspace with piles of blackened metal molds for breakfast rolls. By contrast, I was surprised at the spaciousness of the one home we entered. The couple who lived there had built and rebuilt this home over 15 years. Their entryway looked more like a farmyard with drying red peppers, a big pile of newly harvested leeks, barrels, buckets and tools.

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sively long on the ability to listen to one another. They greeted me with overwhelming warmth. There was a lot of friendly laughter, though my volunteer interpreters were rarely up to translating the jokes and wisecracks. Outdoing even the Japanese, the Chinese delight in photo opportunities. I must have had my photo taken 200 times with different conference participants. Yan had told me that organic in

**Cheng and Shi-Yan at Little Donkey Farm**

![Photo courtesy Liz Henderson](image1)

**The new village at Ho Sha Tien**

![Photo courtesy Liz Henderson](image2)

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China is no longer just a top-down, export-oriented program, but a grassroots movement. The palpable energy at this conference is evidence of this exciting development.

The farm manager at Little Donkey, Yan Xiaohui, opened the conference by outlining the kinds of problems to be solved: food quality and security, pollution from agriculture, and the urban-rural gap. He evaluated Little Donkey’s success so far in addressing these challenges. Zhang Zhimin and Yan told about the growth of the Beijing CSA Union and the development of a national CSA network. According to Yan, middle class people, who are keeping city jobs, are returning to villages to manage organic farms. While CSAs like Little Donkey and Big Buffalo have government and university support, farmers are establishing others on their own by connecting with citizens who care about food quality and sourcing food from people they trust. You can read a version of Yan’s paper in the proceedings for the IFOAM Organic World Congress.

Thanks to a series of interpreters, I was able to make some sense of the workshops I attended. With two tracks at each time slot, the best I could do was to cover half of what went on. The content was surprisingly familiar, like a Chinese version of CSA conferences I have attended in the US and England. I heard detailed reports on CSAs – university supported projects, farmer and NGO initiated ventures, a variety of other direct marketing enterprises, some farmer cooperatives, and basic topics in organic methods, farm management, composting, seed saving, ecological architecture, certification and participatory guarantee systems. A farmer with many years of experience with organic practices talked about discovering CSA and appreciating the improvement in marketing and community support. Two new farmers from non-rural backgrounds talked about their paths to organic farming. A Beijing restaurant from The Veggie Table listed his catchy 6 “m”s – meal, menu, music, manner, mood, meeting, and described how he purchases 60% of the ingredients for his menu from local organic farms. A professor of health analyzed the relationship between unhealthy life styles and disease.

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With a quiet, self-denigrating speaking style that contrasted sharply with the self-assured and even strident tones of the other big-wigs, Professor Wen, urged the conference participants to practice modesty and to listen carefully to others who may disagree, to try to understand each other and be prepared to compromise. “What we have done, ordinary people do – if ordinary people do ordinary things, the tragedy of 2012 will not happen,” he explained. In his wide-ranging talk, he cited Mao and pointed to the Chinese Communist Party position on “Ecological civilization” as the doctrinal support for the work of the people at the conference. He reflected on how a policy of cheap food leads to pollution, to cheating and the crisis of food safety and lack of trust. The solution, Wen suggested, lies in involving and empowering the full diversity of stakeholders. He urged his listeners, “Controversy is normal… We are leading the trend. Create your own network or union – you will be more powerful – that is the meaning of community… (Authorities) find it difficult to refuse an organized group. My words will disappear when you leave. I will not be
The 30th National Pesticide Forum
Healthy Communities: Green solutions for safe environments

Yale University, New Haven, CT
School of Forestry & Environmental Studies
March 30-31, 2012

The 30th National Pesticide Forum, Healthy Communities: Green solutions for safe environments, will be held March 30-31, 2012 (Friday evening and all day Saturday) at Yale University’s School of Forestry and Environmental Studies. With Connecticut and communities throughout the country facing threats to existing environmental laws, as well as opportunities for greater protection and increased local control, this conference will have a strong focus on organic land management and protective policies.

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Organizers
The conference is convened by Beyond Pesticides, Environment and Human Health, Inc., and the Watershed Partnership, Inc., and co-sponsored by Audubon Connecticut, CATA (Farmworker Support Committee), Citizens Campaign for the Environment, Common Ground, Connecticut Northeast Organic Farming Association (NOFA), Ecological Health Association, Inc., Grassroots Environmental Education, Green Decade/Newton, Greencape, Hartford Food System, LEAH Collective, NOFA Massachusetts Chapter, Northern New Jersey Safe Yards Alliance, Rivers Alliance of Connecticut, SafeLawns.org, Sierra Club-Connecticut Chapter, Toxics Action Center, and Yale Student Environmental Coalition. Contact us if your organization is interested in co-sponsoring this event.

Conference site
Sessions will be held in the Yale School of Forestry & Environmental Studies’ Kroon Hall. It is a truly sustainable building: a showcase of the latest developments in green building technology, a healthy and supportive environment for work and study, and a beautiful building that actively connects students, faculty, staff, and visitors with the natural world.

Watch videos from the 29th National Pesticide Forum. We would like to thank everyone who was able to be a part of Sustainable Community: Practical solutions for health and the environment, the 29th National Pesticide Forum. We believe the opportunity to get together and share information and strategy is vital to public health and environmental protection, and we are glad that so many people were part of this important gathering.
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Report on the Affairs of
the Domestic Fair Trade
Movement and the
Recent Annual
Meeting of the Domestic
Fair Trade Association

by L. H. Battalen

Just weeks prior to December’s Domestic Fair Trade Association’s (DFTA) 4th annual convention, the domestic fair trade movement was struck a potential critical blow when one of its key players—Fair Trade USA, holder of the most recognizable fair trade label in the US—suddenly lowered its direction and standards, weakening its core values of fairness and equity and threatening to weaken the nascent movement itself. Trust in the movement— from seed selection to the shopping aisle— was at risk if the high standards that had first unified the movement would now be dissolved.

Key stakeholders in the movement, DFTA, the Fair Trade Resource Network, and the Fair World Project, having heard from many of their constituents, felt the importance of maintaining their momentum and strengthening the movement in its struggle for a just and equitable system of trade. Acting as the key organizers, they set into motion a dialogue that will attempt to clarify the direction for an authentic domestic fair trade movement in North America culminating in a three-day summit, scheduled for April 30 - May 2, 2012. The summit’s four goals are:
• to define fair trade and the movement, what they are and what they are not;
• to organize the North American fair trade movement under a coordinated infrastructure with a common vision;
• to reach agreement on a plan for cooperation and accountability within the movement; and
• to develop a clear external message for the movement.

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Since its inception five years ago, with NOFA as one of its key founding members, the Domestic Fair Trade Association has been facilitating a dialogue among fair trade and social justice standard setters and certification programs with the goal of working cooperatively to build a movement committed to the concept of trade as a mechanism for social justice and sustainability, affirming the position of small-scale family farms, farmer cooperatives, and farm workers as principal stakeholders. DFTA has developed a strong and detailed set of principles; its major focus is now centered on how it will create a set of criteria and standards and develop a visible and viable place in the marketplace. The organization consists of a broad set of stakeholders — farmers, traders, food system workers, artisans, consumers, food, textile and body care manufacturers, processors, retailers, and advocacy organizations.

Among its other members are the Berkshire Co-op Market, CATA, el Comité de Apoyo Los Trabajadores Agrícolas—the Farmworker Support Committee, the Cooperative Development Institute, the Cooperative Fund of New England, Dr. Bronner’s Magic Soap, Equal Exchange, the Federation of Southern Cooperatives, the Food Chain Workers Alliance, Franklin Community Cooperative, Maggie’s Organics, Once Again Nut Butter, Organic Valley Family of Farms, and the Organic Consumers Association.

When representatives from 50 organizations from the United States, Mexico, and Canada, gathered in San Diego in December for the annual meeting, talk about domestic fair trade collaboration and terminology and the upcoming summit dominated much of the early discussion, but committee work held sway for the next two days. NOFA has been a regular fixture at these meetings since their inception, and a unique one at that because of NOFA’s diverse and socially conscious membership of farmers, homesteaders, educators, and farmworkers — a diversity that reflects the broad breadth of the DFTA constituents. NOFA sent two delegates, Lana Torres who serves on the Membership Committee and the Farmworkers Organization Sector and Louis Battalen who serves on the Criteria and Evaluation Committee and the Farmers and Farmer Cooperatives Sector.

David Bronner, President of Dr. Bronner’s Magic Soap, left foreground wearing purple, leads a tour at the Escondido, California plant’s facility during the Domestic Fair Trade Association’s annual meeting in December 2011.
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The fair trade movement around the world has brought together a convergence of cooperative, solidarity, and social justice movements, united in their concerns for local and decentralized ownership, empowerment, and sustainable development, forging a viable alternative to the increasing presence and control of conventional corporations in the global marketplace. Its members came together to advocate for and practice fair, equitable, and sustainable agricultural systems that support family-scale farms and farmer co-ops, and support farmer-led initiatives which seek to improve conditions for farmers and workers not only in the workplace but in the community as well. Many in the movement have increasingly realized that the challenges faced by those in the Global South are challenges similarly faced by rural communities around the world and that these challenges are the result of similar economic forces, the trend toward corporate consolidation of the global food system in particular. Big agribusiness continues to thrive while small farmers and producers are going out of business. Consumers pay more, while farmers receive less. Farm workers are denied fair wages and basic rights.

The major player in the movement here in the United States, Fair Trade USA (formerly TransFair USA), has been steadily chipping away at the principles and values that DFTA, among others, has developed. It has eliminated farmers from its governance model, and invited large-scale plantations of coffee and other commodities into its program. DFTA remains steadfast in its initial commitments. DFTA has consistently sought to be a resource for both the public and the broader movement in assessing marketplace claims for social justice or fairness, in developing criteria for fair trade programs, in promoting legitimate fair trade and social justice programs, and in supporting businesses that practice fair trade. We are not prepared to waiver from this position. Representatives from the Latin American and Caribbean Network of Small Fair Trade Producers (CLAC) attended and spoke at the December annual meeting of DFTA's Board of Directors.
meeting. This network, representing hundreds of cooperatives, has launched an initiative, the Pequeños Productores, Small Producers symbol, that strives to promote sustainable production and fair prices “in order to strengthen self-managed development and local economies (for)…participating organizations…operating on the basis of democracy, transparency and respect for the environment…striving for a decent life for their families and a better future for our children.” Their words and their message were inspirational in terms of understanding the deep underpinnings of the fair trade movement, the support that peoples around the world can offer each other as we produce and purchase and utilize the goods and services we grow and manufacture so that we all can live decently and with dignity, now and tomorrow.

Lana Torres contributed material to this article.
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