

In this issue:

Green Pelican Awards

Food Policy Developments Around the US

Poison in Our Water

Klamath Energy Forum

Conserving Fuel When Driving

Organic is Healthier

Recycling in Nova Scotia

Keep Nanotechnology Out of Organic!

The Economics of Local Food

Local Food Network

Green Pelican Awards

KSC has been working to make Klamath more sustainable for many years, and it is clear our effort has produced results when the City of Klamath Falls gave recognition to businesses, agencies, and individuals who contribute to "sustainability". The Green Pelican Awards, distributed at a recent City Council meeting by Mayor Todd Kellstrom, set the city on a new track by looking for and recognizing sustainable activities and behaviors in our community. This is great news for those of us who have been working to make our community "greener".

We were thrilled when KSC was chosen along with KCEDA in recognition of our work developing the *Green Welcome Wagon* website. Check it out at

<http://www.greenwelcomewagon.com/index.php>

Others who were given awards are:

Green Way EcoMart- in recognition of Green Products and Eco-Friendly Community Classes

Oregon Institute of Technology- in recognition of Activities in Education, Research & Operations towards Sustainable/Green Practices

Precision Structural Engineering/Nabil Taha- in recognition of 11 years of Green Engineering and Involvement

The Ledge- in recognition of its Solar Energy Panel System

Nightfire Natural Foods- in recognition of the Promotion of "Buy Local" and Resource Conservation

Klamath County Museum- in recognition of its Naturescaping Project

Eco Solar- in recognition of Solar Energy Education Efforts

Jim and Stephanie Carpenter- in recognition of 20 years of Environmental Health Activities

Congratulations to everyone and thank you for the strong community support of these and other nominated individuals & businesses. We look forward to next year's nominations. The city will accept nominations from anyone in our community.

Food Policy Developments Around the US

Increasing numbers of U.S. communities are working to lessen their climate impact by growing and eating local food. Check for more info at.

(<http://www.yesmagazine.org/issues/food-for-everyone/fresh-from-...-the-city>)

The city of Berkeley, California, has approved a climate-action plan that sets a target for reducing citywide greenhouse gas emissions 80 percent by 2050 and includes measures to localize the food sector. The plan will fund new community gardens and park projects, develop a community orchard on vacant city land, and provide financial incentives to restaurants that sell local organic food.

The Future Action Reclamation Mob (FARM) project built raised beds along San Francisco's Hooper Street. Everyone in the surrounding California College of the Arts community is invited to work on the urban farm and to eat from it. (http://thinkdiscussact.org/farm/faq_farm.html)

Last year San Francisco Mayor Gavin Newsom convened a panel of experts to find ways to make food grown within 200 miles of city limits available to locals. On July 8, the mayor's office directed all city departments to identify unused city land that could hold community gardens, and required all farmers markets operating in the city to accept food stamps. The city of Minneapolis recently passed a resolution that creates a local food task force and opens up city land to community gardens. Seattle is also implementing its Local Food Action Plan. This year, the city committed \$500,000 from a parks levy to build new community gardens on vacant city land.

More on sustainable food at - <http://www.foodsecurity.org/>

from YES! Magazine 8-29-09

Poison in Our Water

Syngenta's Atrazine herbicide is routinely sprayed on non-organic corn crops, golf courses, and manicured lawns, but unfortunately laboratory experiments indicate that the popular weed killer causes horrific birth defects, low birth weights and menstrual problems - even at so-called "safe" concentrations meeting current federal standards. Atrazine is banned as a dangerous poison in the European Union, but still perfectly legal here in the land of chemical-intensive farms and cheap corn-derived junk food.

9/21/09 *Organic Bytes* #188, learn more at:

http://www.organicconsumers.org/articles/article_18907.cfm

Klamath Energy Forum

The League of Women Voters, American Association of University Women, Oregon Institute of Technology and Klamath Sustainable Communities are planning an energy forum tentatively scheduled to be held January 23rd. Volunteers are needed and encouraged to attend the next planning meeting.

Focus of the Forum is how to save energy in dwellings and commercial buildings. Information on how renters can reduce energy costs will be included.

Andy Cooke has volunteered to chair the committee. He can be reached at 810-3132 or andycooke@charter.net for more information.

Conserving Fuel When Driving

- Observe the speed limit. Driving at 65 rather than 75 MPH increases gas mileage by about 10 percent.
- Avoid using air conditioning when possible. It can reduce fuel efficiency by as much as 12 percent in stop and go traffic.
- Avoid extra weight. For each additional 100 pounds of weight, fuel economy decreases by 0.5 miles per gallon. Place luggage and cargo inside rather than on the roof or trunk to maintain an aerodynamic profile and minimize drag.
- Avoid idling and turn off your engine when you are not driving. This avoids periods when you might otherwise be getting 0 miles to the gallon.
- Combine errands, as much as of the pollution generated by a vehicle occurs during cold starts, when the engine has been off for 90 minutes or longer.
- Get regular tune-ups to ensure that your filters and spark plugs are functioning properly to maximize engine performance.
- If stopped while driving for more than one minute for road construction or other reasons, turn off your engine. Idling for more than one minute uses more fuel than it takes to restart your engine. This does not apply to stop and go traffic.

Organic is Healthier

A new report by the French Agency for Food Safety (AFSSA) has found that organic foods are better for you and contain less pesticides and nitrates, which have been linked to a range of health problems including diabetes and Alzheimer's.

Other findings reported - organic plant products:
are more nutrient dense;
have higher levels of minerals;
contain more antioxidants; and
organic animal products have more polyunsaturated fatty acids.

Organic Bytes #190 9/11/09 http://www.organicconsumers.org/articles/article_19023.cfm

Recycling in Nova Scotia

Wherever you go in Nova Scotia there are deposit stations to collect materials to recycle and compost. Usually one finds four bin units which are for paper, bottles & cans, compost and garbage. They are at all visitors centers, most grocery stores and at many locations around cities and towns.

Restaurant workers said they have compost bins in which they put all left over food including bones, meat, fat and paper products such as napkins. There are inspectors who make the rounds checking restaurant bins. There are fines for establishments who do not comply with regulations. Household garbage and recycling collectors will not take garbage from a can that contains materials which can be recycled or could go into the compost system.

Oregon is recognized as a waste diversion leader in the U.S. but it takes a back seat when compared to what is happening in Nova Scotia. Oregon could use State legislation which would enable and require the collection of green waste.

For many years, KSC has been advocating for curbside green waste collection in Klamath County. Yard debris and other compostable materials make up about 20% of the waste stream in most communities.

Thus far our pleas have fallen on deaf ears. Perhaps it is time to turn up the volume.

Keep Nanotechnology Out of Organic!

A major reason why consumers shop for products that are certified organic is to avoid hazardous and unlabeled Genetically Modified Organisms (GMOs), toxic chemicals, and now the most recent, and likely most dangerous hi-tech poison of them all - nanotechnology. Nanotechnology is now a multi-billion dollar Frankenstein monster industry churning out a vast menu of untested and unlabeled products containing tiny nanoparticles including non-organic vitamin supplements, food packaging, processed food, cosmetics and sunscreens.

The United States Department of Agriculture's National Organic Standards Board (NOSB) has been debating an official ban on nanotechnology in organic. When it meets November 3-5, 2009 in Washington, D.C., the NOSB will consider a recommendation supported by the OCA and the organic community that would "prohibit nanotechnology in organic production, processing, and packaging."

Nanotechnology is inherently dangerous. Mounting scientific evidence indicates that nanomaterials produce dangerous "free radicals" which can destroy or mutate DNA and can cause damage to the liver and kidneys. Nanotech particles not only injure and kill lab animals, they can kill you.

Every day, new evidence of the dangers of nanotechnology emerges:

- Workplace nanoparticle exposure was linked to seven cases of serious and progressive lung disease in China including two patient deaths.
- Nanoparticles present in a chemical found in sunscreens - titanium dioxide - are being examined as possibly causing Alzheimer's and Parkinson's diseases.

Tell the USDA that you want the National Organic Standards Board to take a strong stand against the use of nanotechnology in organic.

9/24/09 *Organic Bytes* #192 * * * please take action at:

<http://capwiz.com/grassrootsnetroots/issues/alert/?alertid=13948781>

“To doubt everything or to believe everything
are two equally convenient solutions;
both dispense with the necessity of reflection.”
-- Henri Poincaré 1854-1912

The Economics of Local Food

You feel pretty virtuous when you buy local food. It's fresher, maybe even more nutritious, proponents say. Now advocates are pushing another selling point: Local food strengthens the economy. It keeps money in local communities and helps create jobs.

Sarah DeWeerdts rounds up the facts about local food and economic development in a World Watch article. The money farmers earn goes in large part to buy seeds, animal feed and fertilizers from outside the region. In southeast Minnesota, farmers spend \$996 million to grow \$912 million worth of crops. Similar patterns are found in Iowa, Arizona and Washington.

Producing local food could change that, DeWeerdts reports. If those people in southeastern Minnesota bought just 15 percent of their food from local sources, it would generate two-thirds as much income as all the region's farmers receive from subsidies. If the population in and around Seattle spent 20 percent of their food dollars at local businesses, it would inject an extra billion dollars each year into the local economy.

"Every time money changes hands within a community, it boosts the community's overall income and level of economic activity, and fuels the creation of jobs," DeWeerdts explains and spending money at a local business has a greater multiplier effect, the theory goes, because locally owned businesses are more likely to respense their dollars locally."

The article draws on pioneering work by Ken Merter, president of the Crossroads Research Center in Minneapolis, who has studied the benefits of local food for more than 20 years. The argument, Meter told me, is catching on. It's not only foodies who are interested in local food. It's state and county economic development officers. This is happening even in the Midwest, where production agriculture has long ruled supreme.

Of course, DeWeerd righty notes that many of the potential benefits of "shifting food dollars to the local food system are just that: potential." To date, she reports, no community has actually undertaken a sharp enough shift to see if predictions come true. And, it's hard to tell how a change to consumer behavior would affect the larger economy.

Still, government officials appear willing to explore how local food can help bolster rural economies. Last week, Deputy Secretary of Agriculture Kathleen Merrigan sent out a memo that highlighted USDA funds available to help build local food systems. The total amount of money available is up to \$1.24 billion. Good for you. Good for the economy.

Organic Bytes #190 9/11/09

http://www.organicconsumers.org/articles/article_19060.cfm

Local Food Network

<p>LFN Committee Meeting October 19th * * * Noon 409 Pine Street * ground floor conference room Bring a brown bag lunch if you wish</p>
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Agenda includes:

- Farmer's Market grant proposal
- 2010 Garden Tour
- Klamath Food Policy

Farmer's Market grant proposal – there has been discussion at the last few Market meetings about improvements to the Market which would require funding. The MMPA funding program from the Feds is a possible source. Our hope is to come up with a proposal to present at the Market annual meeting in November for approval to apply for a grant.

Garden tour report - The August garden tour was a great success. Eight gardens were included and about 125 people took part in the tour. There has been lots of positive feedback by folks who took the tour and those who showed their gardens. Based on comments of

participants, having an expanded tour in 2010 probably would draw more gardens and folks to take the tour. Discussion of how to make it better will take place.

Food policy – LFN sent an email to City Councilors and County Commissioners requesting their endorsement and cooperation in developing a Klamath Food Policy. There were some positive and encouraging responses from people with the City. One thing they all communicated is the County needs to take the lead in such an undertaking.

One Commissioner responded in a noncommittal way. The next step seems to be some of us going to a Commission meeting to make a direct and public request.

Another thought is to develop a food policy for all of the Upper Klamath Basin. If this were to happen it is likely the effort would be done by a community group such as KSC.

Check out the Klamath Green Welcome Wagon website for sustainability tips, a community calendar, local green business directory, a carbon footprint calculator, and community forums on sustainability:

<http://www.greenwelcomewagon.com/index.php>