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**Klamath Energy Forum**

**Practical Ideas to Save Energy \$\$\$  
Where You Live and Work**

**Saturday January 23, 9 am - 1:30 pm**

**Mabel Liskey Health Education Center – 2200 N Eldorado Avenue**

Learn the difference between energy efficiency and energy conservation, the value of energy audits and how energy dollars are misspent for lack of information. Keynote speaker Elizabeth McNannay, from the Oregon Energy Trust, will also talk about the Energy Trust and its services.

Information about simple low cost ways to save energy in buildings of all kinds will be available along with everyday practices for saving energy. Another speaker, Gloria Kellar, Energy Educator from the Senior Center is an expert in these areas.

Pick one of following breakout sessions for more information:

- Renovations/Upgrades and Incentives for owners/landlords.
- New construction and incentives for owners/landlords.
- Renters – this session will include more hands on information.

A panel composed of all speakers will follow the breakout sessions. They will share the most significant information from the breakout sessions.

Tom Chester, director of the Oregon Renewal Energy Center at OIT will present ideas about a “community effort” for conservation and efficiency as a way of thinking. He will also summarize the morning’s events.

The forum will close with lunch and an informal chance to talk with presenters. The \$10 registration fee includes lunch. Registration forms are available at [inharmony46@charter.net](mailto:inharmony46@charter.net) or call Leslie Lowe at 882-6509 for more information.

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## **Making the Organic Transition**

The reason industrial agriculture erodes and depletes the soil food web, destroying plants, trees, and soil's natural capacity to clean the atmosphere and sequester CO<sub>2</sub>, is the suicidal use of billions of pounds of synthetic nitrogen fertilizers, soil destroying pesticides, herbicides and fungicides, insecticidal GMO crops, factory farm waste, and toxic sewage sludge instead of organic compost and cover crops. In 2010 Organic Consumer Association will expose this deadly chemical and GMO attack on the planet's soil food web and make genuine certified organic fertilizer and compost the norm, rather than just the green alternative.

In the US, we throw away, as food waste, 40% of all our food each year. Production of that wasted food accounts for more than one-quarter of the US's total annual freshwater consumption and equates to 300 million barrels of oil. Even worse, this enormous volume of non-composted food waste rotting in landfills emits tremendous amounts of methane, a greenhouse gas 20-70 times more damaging than CO<sub>2</sub>.

In the US about 80 gallons of water per day per person is flushed or drained into our vast and ill-designed sewage system, much of it being valuable potable water flushed down the toilet. In the sewage or wastewater stream, this household sewage (unfortunately, in most households, already carrying toxic chemicals from non-organic body care, home cleaning products and pharmaceutical drugs) is mixed with hospital and industrial waste, pharmaceuticals, street storm water run-off and chemical lawn and farm run-off as it enters into the so-called "sewage treatment" plant. After

nominal "treatment" this wastewater is sent downstream for the next community to chemically treat it and declare it "safe," while billions of pounds of toxic sludge are left behind.

Instead of isolating and containing America's toxic sewage sludge as hazardous waste - which is what it is - industry and city governments save money by renaming this toxic sludge as "biosolids" and spreading it on non-organic farms (and backyard gardens and public lands) across the country. One of the most outrageous practices is the sale (in garden supply stores) or giveaway (to schools and backyard gardeners) of toxic sewage sludge as "organic fertilizer" or "organic compost."

The EPA has aided and abetted this hazardous practice for several decades by claiming that the toxic chemical poisons, heavy metals, pathogens, pesticides, and pharmaceutical drug residues routinely contained in sewage sludge are diluted to "acceptable levels." In 1998 OCA and the organic community successfully fought to keep toxic sewage sludge out of national organic standards, but we now need to ban sewage sludge on non-organic farms (and all land applications) as well.

In the organic future, valuable organic matter in the waste stream will neither be wasted nor mixed with other garbage or toxins. It will be separated at the source, at homes and businesses, mixed with animal manures and green wastes in a central location, and made into valuable organic compost (natural fertilizer or food for the soil). This organic compost can then be supplied to organic and transition-to-organic farms, backyard gardens, landscaping, and other land use applications.

This is the only way we can eliminate the two billion pounds of chemical fertilizers applied to non-organic farms every year in the U.S. They contaminate the atmosphere, kill the soil, and destabilize the climate with nitrous oxide; meanwhile polluting city tap water and killing fish and marine life, creating massive "dead zones" in our oceans and waterways.

Zero-waste recycling and the creation of an abundant, affordable supply of organic compost is an essential part of our organic future. In 2010 OCA will begin to expose and challenge business as usual in the fertilizer, garbage, and sludge industries.

*Organic Bytes* #205 December 23, 2009. Read more and take action at:

<http://www.organicconsumers.org/sludge.cfm>

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## **Klamath Compost Operation**

Turn your household and yard waste into a useful compost product locally instead of paying to dump these materials in a landfill. Fresh Green Organic Gardens accepts yard waste and kitchen scraps without a charge to processes into compost. Materials accepted include tree and bush branches (must be chipped), leaves, weeds, grass clippings, sod, soil (no rocks), and food waste except for meat and dairy products.

Compost is available seasonally – the next batch will be ready in the spring. This compost is like a good quality potting soil. For a drop-off appointment or to arrange to buy compost call 541-891-1076. Yard debris pick-up may be available in the future if there is enough demand.

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# Klamath Food Policy

Good news, a few Local Food Network (LFN) folks met with Commissioner Switzer the first part of December. After some talk, Al asked for a “white paper” – or a synopsis of what we want to do with a Klamath Food Policy and what its benefits would be for the County. He will take it to a work session to discuss with the other Commissioners.

However, there is an unexpected and exciting development. That is the recently announced plan for community members to create a vision of how they would like Klamath to be in 2020.

More recently, an email was sent to the LFN list. Councilwoman Trish Seiler responded with the following:

*I have a few suggestions - I really like the idea of the synopsis/white paper, as it distills down for elected officials who read a lot of material the essence of what a Klamath Food Policy would entail, with potential impacts on the current food network, & specifically, what would be the proposed role of local government in this effort.*

*Secondly, there are several planning efforts occurring simultaneously: whatever the County process might be for looking at 2010 & beyond, the City goal setting process tentatively planned for sometime in January 2010, the 20/20 'visioning' process, & the Ford Family Foundation Leadership Institute initiative slated to begin in February - I spoke with Jeff Ball tonight after a city meeting & suggested we need to assure coordination of all these parallel plans & conversations - neither would take the place of the other, but a final planning document would include all groups' perspectives, priorities & plans for moving forward - the concept of a food policy needs to be on the table in all of these forums - if I can help make that happen, don't hesitate to let me know.*

## Local Food Network Meeting

January 14, 2010 ## Noon  
409 Pine Street – Conference room

Developing a Food Policy White Paper  
will be the main topic of discussion

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## Food Policy White Paper

Although there are diverse approaches to develop food policies, in many places a Food Policy Council (FPC) was created. A FPC consists of a group of representatives and stakeholders from many sectors of the food system. Ideally, the councils include participants representing all five sectors of the food system (production, consumption, processing, distribution and waste recycling). They often include anti-hunger and food justice advocates, educators, nonprofit organizations, concerned citizens, government officials, farmers, grocers, chefs, workers, food processors and food distributors.

FPCs create an opportunity for discussion and strategy development among these various interests, and create an arena for studying the food system as a whole. Because they are often initiated by government actors, through executive orders, public acts or joint resolutions, FPCs tend to enjoy a formal relationship with local or state officials.

Councils generally have four functions:

- To serve as forums for discussing food issues,
- To foster coordination between sectors in the food system,
- To evaluate and influence policy,
- To launch or support programs and services that address local needs.

Not all FPCs take on all four functions. However, these four functions are often integrated – for example in programs connecting local farmers and co-ops directly to food banks and school lunch programs. They can be described as umbrella organizations in which diverse members of the food movement participate. They create space for dialog. Additionally, FPCs attempt to work from a food systems perspective, integrating and balancing the various issues and interests that shape the food system.

Much more information can be found at the following websites:

<http://aphg.jhsph.edu/?event=browse.subject&subjectID=48> links to material about food policy actions in a number of locations.

<http://www.foodsecurity.org/> link to the Community Food Security Coalition

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## **Compost !!!**

According to the Rodale Institute, organic farms that use compost can sequester carbon at a rate of up to 3,200 kg/ha/yr. Under the Kyoto Clean Development Mechanism, cities in the Global South are composting their organic waste (wood, straw, coffee residues, fresh green material and manure) to create carbon credits. Some US cities have also begun municipal composting. San Francisco has the nation's first mandatory composting law.

But it's not just farmers and cities, you can compost at home! So, if you haven't already, take your food, lawn, garden waste - even poop - and make your very own carbon piggy bank: COMPOST! Find out more at:

[http://www.organicconsumers.org/articles/article\\_19419.cfm](http://www.organicconsumers.org/articles/article_19419.cfm)

10-23-09 OCA Organic Bytes #196

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## Growth vs. Development

According to our current mindset, economic development is usually assumed to mean the same thing as economic growth; the result is the expanding use of resources. But is that assumption necessarily correct?

Growth means an increase in the size or number. Development on the other hand, means bringing something to a fuller or better state. A society can certainly grow without developing – but it can also develop without growing. Consider economist Herman Daly’s example of a steady state library. The stock of books is constant but not static. As a book wears out or become obsolete, it is replaced by a newer or better one. The quantity of books does not grow, and the quality of the library actually improves. The library develops without growing.

Sustainable development of human culture means improving the quality of human life while living within the carrying capacity of supporting ecosystems. What is sustained is not a rate of growth. but rather a level of physical resource use, What is developed is the capacity to convert those physical resources into improved goods and services for satisfying human needs, without degrading the supporting systems.

Source “*Changing Direction Toward Sustainable Culture*” by Paul Wilson, Northwest Report 1996. Reprinted in “*Discussion Course on Choices for Sustainable Living*” published by Northwest Earth Institute.

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<p style="text-align: center;"><b>Klamath Sustainable Communities Board Meeting</b></p> <p style="text-align: center;">Tuesday February 2, 2010 @ 6:30 PM El Mariachi Restaurant * 3255 Washburn Way</p>
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Members of the public are welcome and encouraged to attend KSC Board meetings. Input from people having concerns about a sustainable future is valued. Please attend to express your concerns and to learn how you can become involved.

### Agenda

- Klamath food policy.
- Grade school recycling coloring book.
- Plan annual meeting.

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## **LWV study – Financing energy conservation work**

Every year, our local League of Women Voters picks an issue to study and report upon. This year, our study focuses on the following question: "What is the possibility of financing energy conservation retrofits and alternative energy sources (read solar, geothermal, wind, etc) for home, business, and landlord owned properties through municipal financing (our City and/or County governments) via utility bills or some other avenue?" This kind of financing will stay with the property instead of becoming a mortgage loan that is a lien on the property at the time of sale. It allows for low interest and long term low payments that roughly equal the cost of the improvements. There is precedent for this kind of program in other places, including Portland, OR, and Berkeley, CA.

If our study finds that this kind of financing makes alternative energy sources for local electricity production do-able, together with ways to improve energy efficiency with building retrofits, we will work to make this a reality in our area. This would bring in more jobs, offset local carbon production, and add new meaning to the words, "buy local."

Anyone interested in working with us should contact Leslie Lowe at [inharmony46@charter.net](mailto:inharmony46@charter.net) or call 882-6509.

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