



# THE RAM'S HORN

A MONTHLY NEWSLETTER OF FOOD SYSTEM ANALYSIS

No. 257, July 2008

ISSN 0827-4053

## "Green Is The New Black" by Cathleen Kneen

Slow Food is In, fast food is Out. Eating local, buying direct from a farmer, seeking out organic foods, have all become fashionable. Although supply has not yet caught up with demand, those farmers who are able to sell into this 'high-end' market are (finally) recouping the costs of production. We haven't yet figured out how to use this trend to increase the quality of food available to the poor. However, I am sure that the more we can produce our own food, rather than trucking it in from somewhere else, the more that Nature's abundance will provide extra to feed the whole community – a sort of 'Zucchini Theory' of food security.

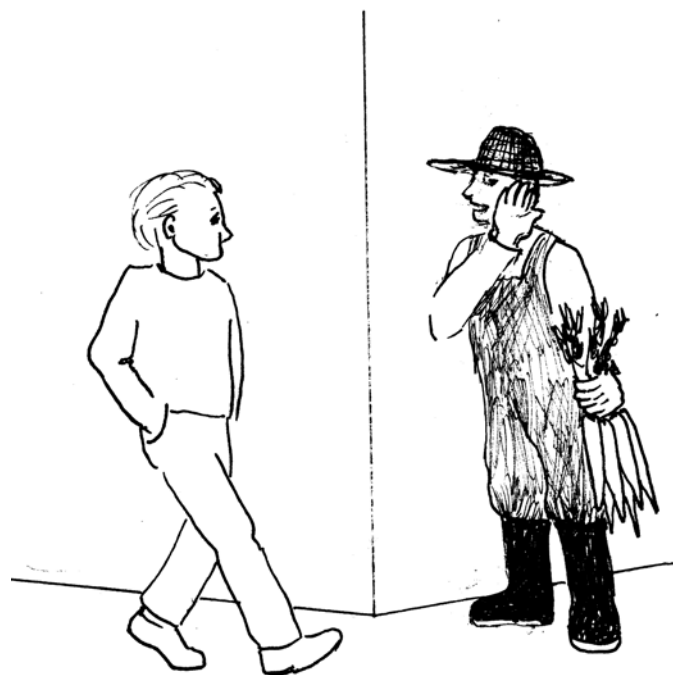
From a public health perspective, this trend has huge advantages. Aside from the obvious fact that it is much easier to monitor quality in small batches, sales direct from the producer to the consumer are 100% traceable. So you would expect that the CFIA would welcome it with open arms and appropriate standards. After all, as a conscientious CFIA scientist recently revealed, the CFIA is planning to pass the job of monitoring food safety standards over to the industry. To the contrary, however: while Unilever, Cargill and Saputo

are trusted to monitor themselves, small producers and processors are regarded with distrust and burdened with ever-increasing regulation and restrictions, many of which make no sense whatsoever. Where is the risk in selling eggs that have not been graded as to size and weight at the farmers' market?

Fresh from the disaster of the imposition of regulations on abattoirs in BC – which has left large swaths of the province without any slaughter facilities as the small, locally-focused plants could not afford the fancy upgrades, and caused countless small farms to quit livestock as part of their holistic production systems – the key actors in the BC Centre for Disease Control and the Ministry of Health are reported to be plotting even more comprehensive regulations for all food processing and distribution, which will make the local direct market prohibitively expensive and bureaucratic.

Of course the contradiction is only on the surface. Once you accept that the guiding policy (not to say ideology) is that Bigger Is Better, the spectre of increased numbers of small entrepreneurs becomes the epitome of Risk, to be avoided at any cost. The real risk, of course, is that we continue on this road, driving small producers out of business, depleting rural communities and leaving ourselves dependent on an industrialized, globalized food system controlled by profit-seeking corporations.

My guess is that once people have come to appreciate the real value of locally and ecologically produced foods, they will not willingly give them up. It's not just trendy, even though Green may be the food fashion basic just as black is the clothing fashion basic. If the government attitude and regulations don't change, the "Green" market will become the new black market. After all, there is far more risk for all of us in losing our capacity to feed ourselves than there is in eating food that comes from someone you know.



July 2008  
# 257

***A note from Brewster:***

Putting the labels on each issue of *The Ram's Horn* has always been a thoughtful exercise – a routine task that provides an opportunity for reflection or meditation on the people behind the names I stick onto each copy. We know many of you personally, and some of you go back a long way with us on what often seems like an endless journey as we prepare each issue. Over the years we have changed, as has *The Ram's Horn* and the world we inhabit. And we imagine that you have changed as well, or you would not still be subscribers.

Periodically we ask ourselves, should we carry on? The question is prompted by a slowly declining subscriber base, yet with each issue posted on our website we know that it has become more widely available and read.

We lose some subscribers due to age and death. We miss these good people. We also lose a few, I am sure, because we have shifted focus from predominately local-regional to national-global. We have also, unavoidably, we feel, become more explicitly political. This seems to us a necessity, given the self-serving political reality of Canada's current government and its contempt for both democratic process and the public (if it has any conception of public at all) along with the politicization of global affairs masked by the fear-mongering of 'fighting terrorism'.

But the signals we get from you are very positive and encouraging. We are continually surprised by your 'vote' for *The Ram's Horn* expressed in 'patron' subscriptions, even when you can get it 'free' on our website. We are grateful!

## Government Dismantles Itself

The Harper government has made no bones about its contempt for the Canadian people and its determination to destroy the government's ability to act in the public interest. It's hard to know just how much of this is pure ideology and how much is in the service of its corporate clients and sponsors. In any case, recent announcements make the government's intentions all too obvious.

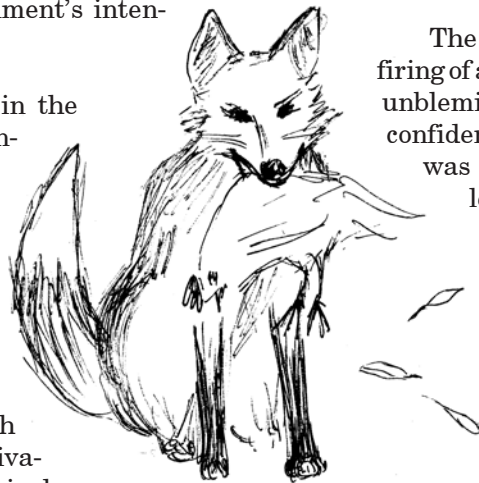
*One:* order a 5% reduction in the CFIA budget, to be achieved by increasing the food industry's self-regulation. When this is exposed, fire and criminalize the nearest scapegoat, in this case a long time CFIA scientist, to divert public attention.

*Two:* continue the dismantling of the government's research capabilities by announcing the privatization of two research labs: Agriculture and Agri-Food Canada's Canadian Cereal Research and Innovation Laboratory in Winnipeg, and Natural Resources Canada's Geosciences Laboratory in Ottawa.

This latter announcement is the first outcome of a Treasury Board report calling for the transfer of federal government laboratories to academia and/or the private sector:

"The range of initial transfer arrangements envisaged for Canada spans private-sector involvement ['partnerships'] to outright divestiture. But the end product is clear: the 'partnerships' are to be 'the initial arrange-

ment in an evolving relationship' intended to move government science facilities from 'a joint sponsorship arrangement involving government to one in which the federal government is no longer involved in ownership, governance or management.' The report is nothing less than a roadmap for dismantling government science."  
– *The Professional Institute of the Public Service of Canada, July 08, www.pipsc.ca*



THE FOX GUARDS THE HENHOUSE

The CFIA uproar was the result of the CFIA firing of a 20-year employee – a biologist with 'an unblemished record' – ostensibly for leaking a confidential document. What really happened was that some senior CFIA employee had left on an open server a supposedly 'confidential' document, drafted by Agriculture Minister Ritz, who is responsible for the CFIA, describing how the CFIA could download its responsibilities in order to cut its budget by the government-mandated 5% so that the Harper regime would have more money with which to pursue its privatizing agenda.

The fired employee, who also lost his security clearance, came upon the document in question and, being conscientious, took it to his union authorities to ask what should be done with this evidence that outlined how the CFIA was to hand responsibility for the labelling of food products over to the food industry itself. The plan had been "deferred owing to significant communications risks" according to the document – meaning that the Harper regime rightfully feared public backlash.

The document details how changes to the inspection of meat and meat products will downgrade agency

inspectors to an 'oversight role, allowing the industry to implement food safety control programs and to manage key risks.' The inspection of animal feed mills will undergo the same changes 'to reduce the need for ongoing CFIA inspection and would shift CFIA's role to oversight and verification of industry outcomes.'

– G&M, 12/7/08

Similarly, the certification of commercial seed will be shifted to 'an industry-led third party.' This has already been more or less public, being part of the CFIA's 'seed sector modernization.'

As Prof. Ann Clark of the University of Guelph succinctly put it, 'the initiative outlined in this document suggests government is trying to get out of the business of government.'

– G&M, 12/7/08

The plan to kill a requirement for companies to get all labels approved for meat and processed fruit and vegetable products before they get to market is a bad idea, according to the Food Processors Association.

– Ottawa Citizen, 15/7/08

So even the industry sector that the CFIA is supposed to be regulating thinks the CFIA should not be trying to dispense with its responsibilities to the Canadian people. The response of the Executive Vice President (note the business title) of the CFIA, however, is to repeat once again the self-serving rhetoric about Canada having "one of the most stringent safety systems in the world" as it has steadily stripped itself of its responsibilities and catered to the interests of the food industry: "We are continually modernizing and improving our inspection systems" may sound good, but like most government rhetoric these days, contains lots of smoke and little meat.

No wonder people everywhere are turning to local: it's a lot safer to trust your neighbour than the CFIA, no matter how many standards and regulations they put in place to deliver the food system into mega-corporate hands.

## A very different attitude

The Bocoock family – Bill and Phyllis, John and Jenny and daughter Rachel – started talking more than year ago about what to do with the family's 1100 acre dairy farm in St. Albert, Alberta, on the north side of Edmonton. The farm has been in the family since 1921. When I read that they had decided to give 777 acres to the University of Alberta for agriculture research, keeping the remainder for the families' home place, I was just delighted. I've known the Bocoocks for many years and they are long-time subscribers to *The Ram's Horn*, so I called immediately to tell them how excited and pleased I was with what they have done.

In recognition of the gift, the University has established the Bocoock Chair in Agriculture and Environment to study the interactions between agriculture and the environment. As Bill said, "It is our hope that some of the research done here will provide alternatives to the dependency of North American agriculture on petroleum products." For years the family has been fighting against the pollution from oil well flaring nearby which has had serious health consequences for both the family and their dairy animals.

One of the speakers at a small ceremony at the farm on June 4<sup>th</sup> was Alvin Manitopyes, who said:

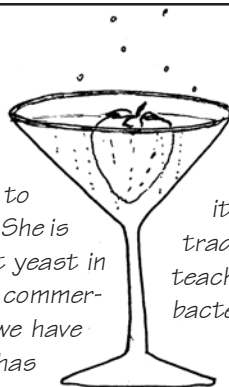
"I feel honoured to be mentioned in the speeches – thank you! This is a land transfer that is of a noble nature. I say noble because its in the true meaning of performing a noble act and today's society has lost the meaning of nobleness.

"I am a descendent of three Chiefs who signed Treaty #4. The true spirit and intent of the Treaty was signed by Chiefs who were of a noble nature. The Treaty commissioner representing the Queen stated the land shared by the Cree and other Indian Nations was to be used for agricultural purposes and only enough land for the plough of the European settler to penetrate the earth. They said they would come back and make

... continued next page

*Subscriber Ray Epp – born in Nebraska, farming on Hokkaido, Japan with his wife Aki and children – writes:*

*Aki last year took a class on food processing using fermentation. We now have the license to make farm-brewed unfiltered sake on the farm. She is using these skills to capture naturally present yeast in seasonal fruits and in sprouting grain. We buy no commercial yeast and use our own wheat. Recently we have enjoyed bread made with strawberry yeast that has*



*just a hint of strawberry flavor and a raisin walnut bread made with a yeast gathered from mulberries. While making a trip to the kitchen for a cup of coffee this morning I noticed a jar of raspberries so I guess next week it will be raspberry yeast bread. Aki's work, and traditional Japanese agriculture in general, are both teaching me much about eating 'in season'. There are bacterias that function best in certain seasons be that for eating or for processing food or for making composted fertilizers.*

another treaty with us regarding natural resources but this never happened. When they drew up the documents they said all land has been ceded and the mountains were never negotiated.

“So today I view the Bocoek family as exercising their Treaty rights in making use of the land for agricultural purposes in accordance to the spirit and intent of the sacred Treaties. Committing their land to be used in the future for agricultural purposes is consistent to the Treaties, so this is what I mean when I use the term noble! I commend all your family in this act of sharing.”

Bill Bocoek said at the ceremony, “Agriculture, Life and Environmental Sciences can be assured that the land on which this tent is pitched is not stony land. However, we have found two stone hammers, solid clues that it supported families before settlement by Europeans.

“Despite dry years and hail, for as far back as there are records, this farmland has never failed to produce. The worst threat has been air pollution from industry. Pollution has affected the health of family members, employees, livestock and vegetation. . . It is our hope that some of the research done here will provide alternatives to the dependency of North American agriculture on petroleum products. We have confidence the University will be good stewards of this land.”

Phyllis Bocoek added: “I remember a Cree friend, Ed Burnstick, saying that we are meant to care for the land as if we are thinking for seven future generations. Now we are passing on this responsibility to the younger generation. I'd like to think whenever my great nieces, great nephews and their children pass by this university land they will feel proud of the fact it is being used to feed the world.”

Rachel: “I am very happy and relieved that this land is being entrusted to the Stewardship of the University of Alberta as it is a fitting tribute to my family's farming legacy. From my great grandfather who left his farm in Ireland during the Troubles to start a new life for his family here; to my grandfather who lost his first farm during the depression and worked for his father-in-law until he could afford to buy the farm for himself; and finally to my father and uncle for whom farming is so much part of their life that even on vacation they often take more pictures of tractors and sewage lagoons than they do of monuments or scenic vistas (unless of course those vistas contain cows and haystacks). My father and uncle are often accused of being addicted to farming! The University should not be surprised to receive many offers of neighbourly assistance with the livestock and fields from these two over the years to come.”  
– **B.K.**

## Sustainable Fuel Initiatives

### Growing biodiesel for their own farms

The 25 members of the Brokenhead River Biofuels Ltd. co-op plan for construction to begin this August on a canola crushing plant and five million litre biodiesel facility near Beausejour, Man., 40 kilometres northeast of Winnipeg. The plant, which the co-op members will own and operate, is expected to run year round in order to have enough fuel in storage to supply the peak agricultural periods of spring and fall.

The plant's production is solely for members (their aim is 40). “You deliver your canola and take your biodiesel back. That's why you have to be a producer,” said Hans Muster. “If you (use) 25,000 litres of biodiesel per year, you bring enough canola to produce 25,000 litres of biodiesel. . . In the past you grew your oats for your horses. Now, our horses are a little bit different, so we need fuel for them,” he said. The members hope to use Brokenhead biodiesel in their tractors next spring.

Aside from providing canola, the co-op members will also provide the start-up costs to build the plant, estimated at \$3 million. The co-op structure allows farmers to have control of the biofuel plant, unlike a public company that must tailor decisions to satisfy a corporate shareholder in Toronto or Tokyo.

Selling canola meal to local livestock operators is part of the plan to make the plant profitable. As well, it will increase the locally grown content of feed. Another benefit of the project's local focus is the transportation efficiency. “My grain goes to town and the fuel comes back to my yard,” said one coop member, “as opposed to the long and expensive process of extracting mineral oil from tar sands, refining it and transporting it down a pipeline.”  
– *Western Producer, 10/7/08*

---

### Learning Centre Proposes Waste-based Biodiesel

Everdale Environmental Learning Centre, located in Orangeville has brought together a farmer-led group in the Erin-Orangeville area of Ontario, just north of Toronto, that is about to launch a biodiesel coop based entirely on the use of recycled food by-products. In the first phase, the co-op will purchase biodiesel from Greg Loughheed (Ontario's pioneer in small-scale biodiesel production from food by-products) and in a second phase, the co-op's members will ‘close the loop’ on their own farms by producing oilseed, renting cooking oils to restaurants, then taking it back to make fuel to run their tractors and other vehicles.

Everdale's Board of Directors commented: “In the

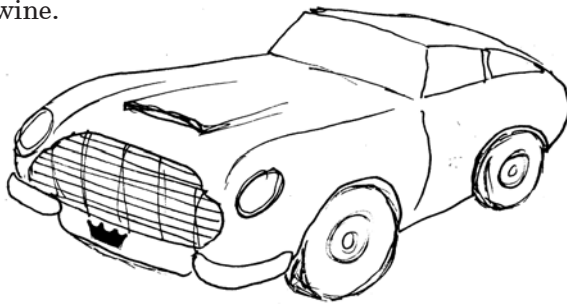
wave of justifiable condemnation of corn-ethanol and other inefficient biofuels that subtract farmland from food production, it is important to recognize that there are some very progressive, small-scale biofuel experiments going on – efforts at local self-reliance among farmers and their friends in rural communities. These need to be distinguished from the regressive mainstream.”

---

## Reducing Carbon Emissions

Prince Charles' carbon footprint shrank last year, according to the annual review of his accounts. The Prince's office said greater use of green energy and fewer plane and car journeys helped Charles cut the amount of carbon dioxide he produced by 18% last year. He has promised to reduce his emission of greenhouse gasses by 25% between 2007 and 2012.

For domestic travel, the Prince's Jaguars, Audi and Range Rover now run entirely on biodiesel made from used cooking oil, and his 35-year-old Aston Martin is fuelled by ethanol made from surplus wine. No explanation was provided as to the source of the surplus wine.



## What goes 'round ...

*A contributor to the listserv of the Certified Organic Associations of BC writes:*

I had barn swallows set up camp in my garage. They built their house with great energy. Finally it was finished and I could see the head of one of the parents in the nest almost all the time. Then I could hear the cheeping of the little ones that would be fed by both parents in turn. A pile of poop slowly grew under the nest....

After awhile, with the poop pile growing, I noticed flies in the area and they grew in numbers but never to the point where they were a concern to me. This is what I noticed next: each time one of those barn swallows would leave the nest for food for the young ones, I would hear a loud 'snap'. I heard this every time a parent bird left the nest. That parent would fly right above the pile of poop.

What was that 'snap' noise? This is what I think: The poop left by the birds brought in flies and the flies fed the parent each time it left the nest. Thus the parent would get its initial food upon leaving the nest.

These birds were self sustaining....they were in fact actually feeding themselves using their droppings as the catalyst to bring in their food. If this isn't sustainability, I don't know what is. – Gary in Fort Langley

---

## A Different Approach to Risk

A UK company is bucking the trend by sourcing some of their organic ingredients in less-stable parts of the world, despite the risk of political or environmental instability that could interrupt supply.

According to Hugh Bovill, managing director of flavour and fragrance ingredients supplier Treatt, investing in production in places where there is conflict can help bring more stability to the area, as a result of bringing viable business opportunities and a source of revenue to the local population.

Bovill agreed that there is, to some extent, a conflict of rationale between a marketing desire to have an ethical supply chain and the need for that supply chain to be secure. But in all situations it makes good risk management sense to have an alternative supply source of crucial raw materials that can be tapped in

case of unexpected interruptions.

Treatt's main organic essential-oil operations are located in Kenya and India. In Kenya the enterprise grows essential oils including lemon grass, tea tree and palma rosa, on the equator. The small-scale plantations resemble kitchen gardens, and are visited by field officers on mountain bikes. Here, Treatt also operates a sustainable method for the production of cold pressed macadamia oil: the macadamia nuts are cracked open, then the shells are burned to generate steam for distillation. In addition to the obvious benefits of cheap energy, Bovill said it is expensive to extract essential oils, so development of cheaper ways to do it bring additional benefits to farmers and processors.

In India, Treatt works with around 400 mint growers. It owns the organic certification on their products, so if they want to sell their mint as organic they

... continued next page

have to sell it to Treatt. The farmers grow mint for six months of the year, and pulses and rice for the remaining months. Given the scale of the operations, the company uses a peer surveying system, with the farmers watching over each other's activities in groups of four to make sure they are adhering to organic standards. A former Soil Association certifying officer goes out to India four times a year to organise the annual audit, during which farmers are selected at random. The harvested herbs are all processed in India, using the village still. This is rented by the hour, and the owner is paid for his services in oil. The oils are then shipped in drums, and the customers take the raw product without any further involvement at Treatt's own facilities. Treatt's customers pay the farmers directly, into a community fund. This means that they are aware of the price the farmers are being paid for their oil. Bovill said that customers often want to visit the growers, as well. – *Foodproductiondaily.com, 3/7/08*

---



---

## Corporate Watch

### Rearranging the Deck Chairs

Mergers and Acquisitions (M&A) is its own field of 'enterprise' in the weird world of 'business.' It's right up there with drugs and biotech, automobiles and commodity trading as a legitimate form of business activity. It does, however, fail to meet any criteria of productivity, however much it may contribute to the mythical GDP (Gross Domestic Product).

We are supposed to marvel at the \$50 – or was it \$52 – billion buyout of US beer giant Anheuser-Busch by the Belgian-Brazilian giant InBev in mid-July, but what benefit or public good will be 'produced' by this deal – creating what the Wall Street Journal called a 'juggernaut' with annual sales of some \$32 billion?

On the subject of M&As: "Mergers and acquisitions advisors jetting around Europe emitted 98,000 tonnes of carbon dioxide over the past year to work on cross-border deals. The average deal involves five international flights per individual. They also used more than 112 million pages of paper, the equivalent of 10,000 trees, according to research commissioned by a company that provides password-protected websites for such business." – *G&M, 18/7/08*

---

### Tyson Foods

Tyson Foods is a big name in meat and particularly in Canada, in cattle slaughter. In recent years it has been running a fairly close second to Cargill's 5000 head daily

capacity in High River, Alberta. Now Tyson has offered to sell its Lakeside Packers beef slaughter plant in Brooks, Alberta, to Nilsson Bros.

This has pleased some folks such as Alberta feedlot operators who were worried that Tyson would close the plant, leaving only one major packer in western Canada and one in eastern Canada: Cargill. The Lakeside sale includes a 75,000 head feedlot. Nilsson Bros is also the operator of XL Foods.

A few years back Nilsson Bros. purchased the auction markets in Regina, Moose Jaw, Weyburn and Assiniboia and their first act on cornering the market on auction barns was to introduce new fees and reduce the number of sale days. Nilsson Bros. is also involved in cattle feeding and cow-calf production and operates a small slaughter plant in Moose Jaw and in several other Canadian and American locations.

Tyson Foods describes itself as the world's largest poultry company (*www.tyson.com*) and now it's expanding in India with the acquisition of a major poultry processor, Godrej Foods. Godrej currently processes about 60,000 birds a day in plants in Mumbai and Bangalore. Tyson said, "We believe the timing is right for us to bring our expertise and resources to this emerging market."

---

The Brazilian environmental protection agency IBAMA has started to seize cattle grazing on illegally deforested Amazon land. 10,000 head were impounded in Rondonia state and 3500 in Para. Environmental Minister Minc said cattle ranching occupies as much as 80% of deforested areas, with an estimated 25 million head raised on illegally deforested land. – *Reuters, MC, 3/7/08*

---

### Cargill & Fertilizer

For Cargill, current fertilizer prices offer both handsome profits and new opportunities.

Yara International of Norway has just purchased the Saskferco nitrogen fertilizer plant in Bell Plaine, Saskatchewan, for \$1.6 billion. The plant was owned 49% by the Provincial Government and 51% by Mosaic, a public company. (See *Invisible Giant*, 2<sup>nd</sup> ed, 2002) Yara is one of the world's largest nitrogen fertilizer producers, with ventures in Trinidad, Qatar, Russia and Australia.

Mosaic is controlled by Cargill as the major shareholder. It is the world's largest producer of processed

... continued next page >>>>

## A Public Food Policy

For most people, policy is like weather: it comes at us from on high and there is not much we can do about it. This belief in our own powerlessness is unfortunately a self-fulfilling prophecy, preventing us from seeing the various ways in which we are able to not only affect but even to create policy.

Policy is, after all, merely the framework within which decisions are made. Each of us has policies that we use to govern our own lives and decision-making. In terms of food, we have rules about what we will and will not eat, or purchase – a *personal food policy* – which may reflect the likes and dislikes of family members, religious rules, health concerns, level of knowledge and skills in food preparation, ethical or environmental considerations. Some people, for example, will avoid hot dogs because they contain pork which is forbidden by their religion or because they don't eat meat at all, some will avoid them because of the health effects of their high salt content, and some because the hot dogs are factory produced and have travelled a long distance.

Such personal policies are not all negative, of course. The policies that influence the hot dog purchase might lead a person to patronize a local butcher who can provide kosher or halal meat, to go to the farmers market or seek out local farmers and buy meat direct from the farm, to enrol in a weekly box program of fresh vegetables, or to join a group opposing factory farms.

It is at this point that personal policy meets the larger world of public policy. As the People's Food

---

*continued from previous page*

phosphate, with significant interests in China and Brazil, and is also the largest miner, processor and distributor of potash worldwide, with three large, and expanding, potash mines in Saskatchewan.

The Province says it will use its share of the sale price to pay down debt and to fund infrastructure projects such as highways and hospitals.

Commission discovered thirty years ago, and as readers of *The Ram's Horn* are well aware, Canada's food system rests on a suite of policies which encourage production of food crops (primarily grains and oilseeds, but also beef and pork) on a large scale with a focus on export markets, produced through monocultures supported by chemical and technological inputs, and marketed through large and frequently transnational corporations. This system has been very successful in providing food which is cheap in price and also cheap in nutrition, while the reduction in the number of farmers

is matched by an equally dramatic increase in diet-related disease as well as disease which is linked to the environmental effects of this production and distribution system.

Now a group of members of Food Secure Canada are proposing a new project, called *People's Food Policy*, starting where the People's Food Commission left off. The project will build on the work of food security networks and coalitions across the country, and on the discussions at the biennial Assembly of Food Secure

Canada, which will take place in Ottawa, November 7<sup>th</sup> to 10<sup>th</sup> 2008, under the title ***Reclaiming Our Food System: A Call to Action***; and it will engage people across the country in developing a concrete food sovereignty policy for Canada.

As the term implies, *food sovereignty* has to do with who makes decisions about the nature, shape, and purpose of the food system. Because food security is essential for survival, the system must apply to all people. One state or segment of the population cannot achieve food sovereignty if their food system marginalizes and starves other people, and so the decision-making cannot be left to states, who might wish to declare food sovereignty to privilege their own food industries, or to the corporations. Furthermore, because the only way to ensure food security is to ensure that the people who work full-time to produce the food can earn a living thereby, and that the natural elements they work with are respected and maintained, it is the people who produce, harvest, and process food and those who require it for survival – in other words, people at the bottom, not the top, of the social heap – who must shape food policies.

*... continued next page*



A PUBLIC FOOD POLICY

Locally, food sovereignty begins with policies to support the sustenance economy: land use, water access, transportation, processing infrastructure, skill-building for both producers and consumers, recovery of traditional knowledge and foodways. To give only a few examples:

- Policies in institutions and workplaces can move towards food sovereignty by replacing the products of the industrial food system with locally and sustainably produced foods.

- Municipal policies can provide incentives for people to grow food in urban and suburban backyards.

- School boards can ensure that students learn about food systems and gain food preparation skills.

- Provinces can support training and certification for organic farmers and remove the regulations and privileges currently enjoyed by factory farming. They can ensure that development does not interfere with Indigenous access to traditional food-gathering territories. They can also ensure that the minimum wage is adequate for people to live on.

At the Federal and international level, food sovereignty policies reject the privatization and commodification of seeds, foods, land and water, along with technological manipulation of plants, animals and other life forms which insert novel, inadequately tested and privately owned elements into the environment. In

order to ensure livelihoods for peasants, artisanal fisherpeople, forest dwellers, nomadic herders, and indeed urban gardeners, trade regimes must be based on the priority of the local community's needs for sustenance before foods are used as trade commodities (or for fuel). Building on community self-reliance – people and communities producing food for themselves – food sovereignty policy rejects everything that hinders that central goal, whether it is contamination of land or water, patenting of traditional knowledge, dumping foodstuffs (perhaps in the name of aid) below the costs of local production, or lack of access to the territories communities need to produce or harvest food.

At every level, from the personal to the global, people can advocate and implement policies that move towards food sovereignty, and we expect these to emerge through the People's Food Policy Project even as it focuses on policies at the Federal level in Canada. The PFPP will use traditional popular education and contemporary electronic communication techniques to develop a Food Sovereignty Policy for Canada, which will be announced at the Assembly in 2010. – **C.K.**

*Anyone interested in the project can contact the project Coordinating Committee through The Ram's Horn or via [www.foodsecurecanada.org](http://www.foodsecurecanada.org) (click on People's Food Policy Project on the home page).*



Published by **Brewster and Cathleen Kneen**  
phone/fax: (613) 828-6047  
email: [brewster@ramshorn.ca](mailto:brewster@ramshorn.ca)  
[www.ramshorn.ca](http://www.ramshorn.ca)

*cheques payable to The Ram's Horn*

Publications Mail Agreement No. 40044236  
Return undeliverable Canadian addresses to  
2746 Cassels Street  
Ottawa ON, K2B 6N7, Canada

**Subscriptions:**

Canada, \$24(regular), \$50 (patron)  
United States: US\$25  
outside North America: €30 (airmail)

---

The publishers of The Ram's Horn do not claim copyright 'protection' for this material, including Cathleen's original drawings. It is in the public domain to be freely used and built upon. We appreciate mention of the source.

---

*Published 10 times a year; subscriptions expire with the issue number on the label.*