

An Opportunity to Act on Safe Food

GEG Bulletin
May 17, 2010

Dear Sustainable Gardeners,

Those of us going to the flurry of "food films" have been learning about the hidden dangers inserted into our food, from genetically modification to neurotoxins.

I pass on this particular newsletter from Organic Consumers Association because it is timely, educational, and an opportunity to take action if you feel moved to do so. It's simple and quick.

Thanks,
Ellen Vande Visse, Good Earth Garden School



Climate Summit, Organic Standards, Monsanto Madness

#221, April 22, 2010

Health, Justice and Sustainability News
from the [Organic Consumers Association](http://www.organicconsumers.org)

Edited by Alexis Baden-Mayer and Ronnie Cummins

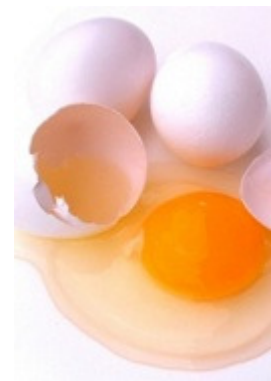
IN THIS ISSUE:

- Quote of the Week: Cochabamba Climate Summit - "Change the System Not the Climate"
- Action Alert of the Week: Stop Factory Farm Production of "Organic" Chicken & Eggs
- More Current Alerts:
 - Keep Nanotech Ingredients Out of Organic Food!
 - Tell Your Senators: No Genetically Engineered (GE) Crops in Foreign Aid!
 - Still Time to Save Local & Organic Farming from One-Size-Fits-All Food Safety Bill
- Resource of the Week: Updated Leaflet on Monsanto and GMOs
- OCA on the Radio: OCA's Campaign Against Using Toxic Sludge to Grow Food
- Little Bytes

Action Alert of the Week: Stop Factory Farm Production of "Organic" Poultry & Eggs

Get Synthetic Methionine Out of "Organic" Feed!

Methionine is an essential amino acid vital to poultry health. It is not produced by the body and must be obtained through diet. Methionine deficiency can lead to curled toes, bare spots and improper feathering. But



poultry farmers can avoid using synthetic methionine by raising "free-range" organic birds, giving them access to pasture or supplementing their diet with organic feed ingredients that provide natural methionine.

Eggs from organic free-range hens raised on pasture are far more nutritious than eggs from confined hens in factory farms:

- 4 to 6 times as much vitamin D
- 1/3 less cholesterol
- 1/4 less saturated fat
- 2/3 more vitamin A
- 2 times more omega-3 fatty acids
- 3 times more vitamin E
- 7 times more beta carotene

So, why isn't this the norm in organic poultry and egg production?

Because the industry has been lobbying for cheap feed and factory farm production methods.

The United Egg Producers, lobbyists for industrial egg producers, have submitted comments to the National Organic Standards Board to block the October 2010 sunset on the use of synthetic methionine in organic production. UEP represents these organic egg producers: Cal-Maine Foods, Delta Egg Farms, Dixie Egg Company, Fassio Egg Farms, Fort Recovery Equity, Inc., Herbruck's Poultry Ranch, Kreher's Farm Fresh Eggs, LLC, Nature Pure, LLC, Oakdell Egg Farms, Ritewood, Inc. and R.W. Sauder, Inc.

United Egg Producers are no fans of organic. On their home page, the top article is "Organic food not nutritionally better, survey finds." And, they claim that, "While farmers produce all types of eggs (regular, cage-free, organic) to meet consumer and market place demand, right now Americans prefer 'regular' eggs produced in modern, sanitary cage systems by a margin of 95% based upon their purchases and consumption statistics."

We can't let the United Egg Producers bully the organic industry into adopting their industrial production methods.

Organic consumers need to stand up for TRULY organic eggs and poultry.

[LEARN MORE & TAKE ACTION](#)

More Action Alerts

Keep Nanotech Ingredients Out of Organic Food! [Learn More](#) | [Take Action](#)

Tell Your Senators: No GE Crops in Foreign Aid! [Read More & Take Action](#)

Save Local & Organic Farming from One-Size-Fits-All Food Safety Bill [Read More & Take Action](#)

OCA on the Radio: OCA's Campaign Against Using Toxic Sludge to Grow Food

OCA Policy Board member and author of "Toxic Sludge Is Good for You!" John Stauber, and OCA Bay Area Representative John Mayer are interviewed by Susan Galley of Raising Sand Radio. They discuss OCA's anti-sludge campaign in San Francisco - successes achieved, and plans going forward.

Also listen to John Stauber discuss the sludge issue with veteran progressive radio voice Peter B. Collins.

[LISTEN](#)

[Video](#)

Little Bytes

Time for the Public to Reinvest in Food-System Infrastructure

Want farmers market food to expand beyond niche status? We need to invest in food and farming infrastructure that promotes local and organic production. [READ MORE](#)

What to Do When the Current Climate Change Legislation Threatens to Do More Harm Than Good

Unfortunately, when it comes to the current climate change legislation in Congress, all signs are pointing to system failure. [READ MORE](#)

Cows on Drugs

Donald Kennedy, former FDA commissioner, calls for a ban on the use of antibiotics in food production. [READ MORE](#)

Is Your Favorite Veggie Burger Made With a Neurotoxin?

Most non-organic veggie burgers currently on the market are made with the chemical hexane, an EPA-registered air pollutant and neurotoxin. [READ MORE](#)

Please forward this publication to family and friends, place it on web sites, print it, duplicate it and post it freely. Knowledge is power!

Organic Bytes is a publication of [Organic Consumers Association](#)

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