

AGRO-ECOBIOLOGICAL COLLABORATIVE PROJECT THE ART AND SCIENCE APPROACH TO GROWING LOCAL FOODS

Farms and university students need to collaborate not compete. Everyone will benefit from this process.

Local farms need to focus more on following nature laws to grow foods high in nutrients with very low pesticides and without the G.M.O. Technology! Balance is key in nature. This is an area of opportunity to reduce chronic diseases and increase farm profits around the world.

We need to grow food for all our kids without the use of pesticides or GMO's. As we all know how important high nutrient dense foods are critical to the health of future generations

STUDENTS:

OUR FUTURE GENERATIONS

The future generation of people need to develop a passion to work with nature to develop the skills to move forward producing local foods high in nutrients critical for the development of healthy disease resistant cells. This will improve test scores and the harmony of students and teachers!

We have the knowledge of a first grader when it comes to knowing about the way nature works! Scientists need to practice the Natures Dynamics and share it with the farms and students.

Our Universities need to move forward to monitor and learn more about nature to help produce better foods and reduce pollution at the same time collaborating with farmers.

Our students need the challenge of learning about the biological, physical, and chemical properties of soil and the laws of nature. This is necessary so kids won't be bored and can become passionate about the agro-ecobiological system and bringing it to the next level! Our universities input is critical with this process and we need them NOW!

1) Every community needs local foods.

2) Selected varieties with more nutrients.

3) Grown on healthy balanced soil, plants can deliver safe foods free from pesticide residues, there is no need to genetically mutate our foods! We need to learn how nature really works, and follow its laws!

The above collaborative efforts will create new opportunities in farms, restaurants and markets. This will contribute to the reduction of chronic diseases and the cost of health care. Reducing the risk of bankrupting this country!

GMO NEWS

Hawaiian islands enact measures to restrict GMOs, pesticides

Recent legislative activity in Kaua'i, Maui, and the Big Island is sending a strong anti-GMO and anti-pesticide message as the state seeks to protect the health of its land and its people.



First came the Kaua'i County Council's successful overturn of a mayoral veto, with the enactment of a bill that protects its citizens from pesticide exposure. Then Mayor Billy Kenoi of the Big Island signed Bill 113 into law, prohibiting biotech companies from initiating projects there and banning any new GM crops—excepting the established GM papaya crop. Last, Maui County Council has introduced a bill requiring disclosure of GM crops and pesticides on the island. It took the Kaua'i County Council two attempts to overturn Mayor Bernard Carvalho's veto of Bill 2491, based on arguments that the legislation was not legally valid. Bill 2491 requires annual reports and public disclosure about pesticide use and GM

insecticide and to withstand herbicides. Friends of the Earth set out to investigate how far the corn had penetrated the market by 2013.

"We wanted to know if the sweet corn we were feeding our families this summer was the same corn on the cob we've always eaten, or if it was Monsanto's new GMO corn that has never been in the food supply before," said Lisa Archer, Food and Technology Program director at Friends of the Earth.

Over a four-month period, Friends of the Earth tested 71 samples of fresh, frozen and canned sweet corn from eight areas in a nationwide sample, using a highly sensitive strip-testing method designed to detect the presence of proteins expressed in GM corn plant tissue. The analysis found that only two corn samples out of 71 (2.4 percent) tested positive as Monsanto's GM sweetcorn.

Dairy farmers dumping rBST

An economic study has revealed that more than two-thirds of dairy farmers, who've ever given their cows recombinant bovine somatotropin, or rBST, have discontinued using it.

"It was heralded as a savior and panacea for the dairy industry, but it didn't really turn out that way," said Henry An, an economics professor at the University of Alberta who authored the study published in *Applied Economic Policies and Perspectives*.

The hormone increases milk production but in addition to public controversy over its negative effect on bovine health, it also hasn't been linked to greater profits.

Louis Kazemeir, a dairy farmer from Rickreall, Oregon, quit using rBST four years ago

because he wasn't willing to pay the high trucking charges to ship the milk to a required segregated location.

Larger dairies show the most dramatic drop in rBST usage. Nearly 44% of those used the hormone in 2005, but that dropped to 16% in 2010. Overall dairy usage has dropped from 17% to less than 10% in the same period.

Projections before FDA approval of rBST were that 63% to 98% of farmers would embrace it.

(SOURCE: *Capital Press*)

McDonald's, Gerber say no to GMO apple

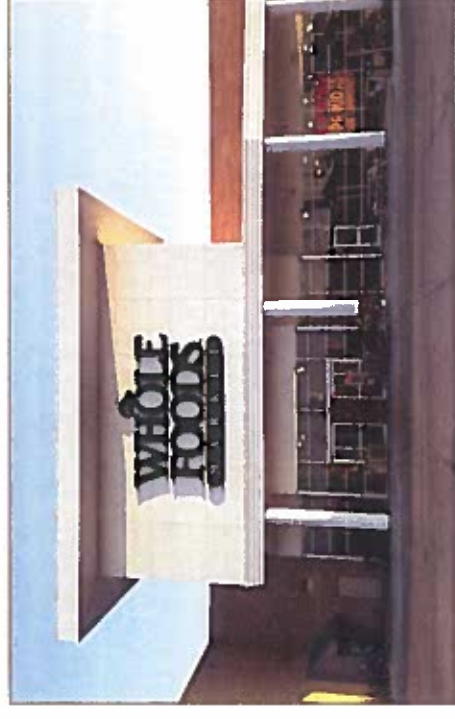
In letters to Friends of the Earth, the world's largest restaurant chain, McDonald's, and leading baby food manufacturer Gerber have confirmed they do not plan to sell or use the Arctic® apple, the first genetically engineered apple that has an application pending before the US Department of Agriculture.

"McDonald's and Gerber are wise to distance themselves from the Arctic apple. They understand their customers, particularly parents, are leery of unlabeled, poorly studied genetically engineered foods," said Lisa Archer, director of the Food & Technology Program at Friends of the Earth. "This is further proof that the market is rejecting GMOs."

In a letter, Gerber confirmed its policy to avoid GMOs in fruit and vegetable purees for babies, and said it has no plans to use the Arctic apple.

McDonald's, which sells apple slices and is expanding its fruit and vegetable menu offerings, confirmed in a letter that it also has no plans to use Arctic apples.

NON-GMO NEWS



Whole Foods will stop selling Chobani yogurt to make room for non-GMO options.

Whole Foods dumps Chobani, makes room for Brown Cow non-GMO Greek yogurt

Whole Foods Market recently announced that it would stop selling Chobani Greek yogurt to make room for non-GMO alternatives, in particular Brown Cow Greek yogurt, which is Non-GMO Project verified.

In a statement, Whole Foods said it "challenged its Greek yogurt suppliers to create unique options for its shoppers to enjoy—including exclusive flavors, non-GMO options and organic choices. Chobani has chosen not to differentiate in this way, so Whole Foods Market will be phasing Chobani Greek yogurt out of its stores in early 2014 to make room for other product choices that aren't readily available on the market."

Chobani, the top seller of Greek yogurt in the US with sales of about \$1 billion, played down the decision saying they had "limited distribution" with Whole Foods. According to *BuzzFeed Business*, the big winner in Whole Foods' decision is Stonyfield Farm, which recently started distributing its Brown Cow Greek yogurt line to Whole Foods. Brown Cow's Greek yogurt products are Non-GMO Project verified. GMO Inside, a campaign of national non-profit Green America, also praised Whole Foods' move. "We applaud Whole Foods' decision to drop Chobani yogurts from its shelves. GMO Inside first sounded the alarm about the presence of GMO feed in the milk found in Chobani prod-

ucts in summer 2013. Since then, twenty thousand consumers have taken action to urge Chobani to drop GMOs from its supply chain, and posted comments on Chobani's Facebook page." (SOURCE: *BuzzFeed Business*)



The Non-GMO Cookbook offers recipes and advice for a non-GMO lifestyle

From the heart of the Non-GMO movement comes a collection of recipes and advice for healthy living. *The Non-GMO Cookbook: Recipes and Advice for a Non-GMO Lifestyle* (Skyhorse Publishing, October 2013) is an invaluable resource for the growing number of Americans who are looking to opt out of the GMO experiment.

For this unique cookbook, Megan Westgate and Courtney Pineau of the Non-GMO Project collected a delicious assortment of treasured recipes from friends and allies in the non-GMO community. From classic favorites to bold innovations, readers find simple recipes for every meal and occasion. Complete with tips for non-GMO shopping and featuring lots of gluten-free, dairy-free, and allergy-friendly

selections, *The Non-GMO Cookbook* is the complete guide to safe, healthy, non-GMO living.

Consumers remain unaware of GMOs, will pay more for non-GMO

Recent surveys by Rutgers and Cornell universities have found that people are willing to pay more for a non-GMO food product.

The Rutgers survey found that 53% of consumers know almost nothing (or nothing) about genetically modified foods, with 25% saying they have never heard of them. Only 26% of US buyers realize that GM products do not require labeling. And 54% would pay more for non-GMO food.

The Cornell study concluded that consumers do take the time to read labels. It also found that people are willing to pay more for non-GMO products—especially if the "Free of GMOs" is accompanied by some "negative" information about what the product is "Free of."

The lack of consumer awareness of GMOs makes research results confusing. "Whether consumers want GM labels depends a great deal on how you ask the question," said William Hallman, a Rutgers professor.

For instance, when asked if GM foods should be labeled, 73% said 'yes' and 59% said it was "very or extremely important" to know if GM ingredients are in the product. But only 43% of U.S. consumers believe GM products are on their