



# News from Provident Organic Farm



[www.providentfarm.org](http://www.providentfarm.org)

Season 3, Week 22

“dedicated to a safe, just, and sustainable food system”

Sept. 5<sup>th</sup>-11th, 2004

## Notes from the Field, v. 3, #22

Jay has asked us to include this excerpt from Slow Food's *Manifesto on the Future of Food* for this week's *Notes*. Slow Food is an “international organization whose aim is to protect the pleasures of the table from the homogenization of modern fast food and life.” See their web site at [www.slowfood.com](http://www.slowfood.com) for more information.

### Preamble: Failure of the Industrialized Agriculture Model

The growing push toward industrialization and globalization of the world's agriculture and food supply imperils the future of humanity and the natural world. Successful forms of community-based local agriculture have fed much of the world for millennia, while conserving ecological integrity and continue to do so in many parts of the planet. But it is being rapidly replaced by corporate controlled, technology-based, monocultural, export-oriented systems. These systems of absentee-ownership are negatively impacting public health, food quality and nourishment, traditional livelihoods (both agricultural and artisanal), and indigenous and local cultures, while accelerating indebtedness among millions of farmers, and their separation from lands that have traditionally fed communities and families. This transition is increasing hunger, landlessness, homelessness, despair and suicides among farmers. Meanwhile, it is also degrading the planet's life support systems, and increasing planet-wide alienation of peoples from nature and the historic, cultural and natural connection of farmers and all other people to the sources of food and sustenance. Finally, it helps destroy the economic and cultural foundations of societies, undermines security and peace, and creates a context for social disintegration and violence.

Technological interventions sold by global corporations as panaceas for solving global problems of “inefficiency in small-scale production,” and to supposedly solve world hunger, have had exactly the opposite effect. From the Green Revolution, to the Biotech Revolution, to the current push for food irradiation, technological intrusions into the historic and natural means of local production have increased the vulnerability of ecosystems. They have brought pollution of air, water and soil, and a new and spreading *genetic* pollution, from genetically modified organisms. These technology and corporate-based monocultural systems seriously exacerbate the crisis of global warming by their heavy dependence upon fossil fuels and release of gases and other material. This latter fact alone – climate change – threatens to undermine the entire natural basis of ecologically benign agriculture and food preparation, bringing the likelihood of catastrophic outcomes in the near future. Moreover, industrial agriculture systems have certainly not brought increased efficiency in production, if one subtracts the ecological and social costs of this manner of production, and the immense public subsidies required. Nor do they reduce hunger; quite the opposite. They have, however, stimulated the growth and concentration of a small number of global agriculture giants who now control global production, to the detriment of local food growers, food supply and its quality, and the ability of communities and nations to achieve self-reliance in basic foods.

Already negative trends of the past half century have been accelerated by the recent rules of global trade and finance from global bureaucracies like the World Trade Organization, the World Bank, the International Monetary Fund, and the Codex Alimentarius, among others. These institutions have codified policies designed to serve the interests of global agribusiness above all others, while actively undermining the rights of farmers and consumers, as well as the ability of nations to regulate trade across their own borders or to apply standards appropriate to their communities. Rules contained in the Trade Related Intellectual Property Rights Agreement (of the WTO), for example, have empowered global agricultural corporations to seize much of the world's seed supply, foods and agricultural lands. The globalization of corporate-friendly patent regimes has also directly undermined indigenous and traditional *sui generis* rights of farmers, for example, to save seeds and protect indigenous varieties they have developed over millennia. Other WTO rules encourage export dumping of cheap subsidized agricultural products from industrial nations, thus adding to the immense difficulties of small farmers in poor countries to remain economically viable. And by invariably emphasizing export-oriented monocultural production, an explosion of long-distance trade in food products has had a direct correlation with increased use of fossil fuels for transport, thus further impacting climate, as well as the expansion of ecologically devastating infrastructure developments in indigenous and wilderness areas, with grave environmental consequences.

The entire conversion from local small-scale food production for local communities, to large-scale export-oriented monocultural production has also brought the melancholy decline of the traditions, cultures, and cooperative pleasures and convivialities associated for centuries with community-based production and markets, thereby diminishing the experience of direct food-growing, and the long celebrated joys of sharing food grown by local hands from local lands.

Despite all the above, there are many optimistic developments. Thousands of new and alternative initiatives are now flowering across the world to promote ecological agriculture, defense of the livelihoods of small farmers, production of healthy, safe and culturally diverse foods, and localization of distribution, trade and marketing. Another agriculture is not only possible, it is already happening.

For all these reasons and others, we declare our firm opposition to industrialized, globalized food production, and our support for this positive shift to sustainable, productive, locally adapted small-scale alternatives ...

Read more at  
[www.slowfood.com/eng/sf\\_cose/campagne/manifesto%20in\\_glese.pdf](http://www.slowfood.com/eng/sf_cose/campagne/manifesto%20in_glese.pdf)



### Squash Rings with Honey-Soy Glaze

Nonstick vegetable oil spray  
2 1/2 - 3 lb acorn squash  
3 tbsp honey  
1 tbsp reduced-sodium soy sauce  
2 tsp rice vinegar  
1 1/2 tsp minced peeled fresh ginger  
3/4 tsp minced garlic

Preheat oven to 450 degrees Fahrenheit. Line large baking sheet with foil. Spray with nonstick vegetable oil spray. Cut off both ends of each squash and cut crosswise into four rings. Scoop out seeds and discard. Arrange rings in single layer on prepared baking sheet. Cover tightly with foil and bake until squash begins to soften, about 15 minutes.

Whisk together honey, soy sauce, vinegar, ginger and garlic. Brush half of honey mixture over squash and sprinkle with salt and pepper. Bake uncovered for 10 minutes. Brush remaining honey mixture over squash and continue to bake until squash is tender and glazed, about 10 minutes.

Serves 4.

Adapted from *Bon Appétit*, October 1999.

### Tomato Sauce with Cream

2 tbsp butter  
1 sm onion, thinly sliced, about 1/2 c  
4 lb tomatoes, peeled, seeded, chopped  
1 tsp sugar  
1/4 c crème fraiche  
5 leaves fresh basil, minced  
- salt and white pepper

Melt the butter in a large skillet. Sauté the onion and bay leaf over medium-low heat until the onion is soft and translucent, about 10 minutes. Add the tomatoes and sugar and simmer until the tomatoes soften and lose most of their moisture, about 5-10 minutes.

Remove the bay leaf and puree briefly in a blender or food processor. Be careful not to over-process.

Stir in the crème fraiche and heat gently, stirring – do not allow to boil. Stir in the basil and season with salt and pepper.

Serve over pasta or risotto.

Makes about 3 1/2 cups, or enough for 4 servings.


**Prep Tips:** Substitute 2 tbsp each heavy cream and yogurt or sour cream for the crème fraiche.



### Food for thought, thought for food



As you are probably aware, the Environmental Protection Agency is having a difficult time living up to its name since January 20th, 2001. In a recent rule change the EPA will be able to approve pesticides without first consulting with wildlife agencies to determine if the chemical might harm plants and animals protected by the Endangered Species Act. The Interior and Commerce departments describe the new rules as “a more efficient approach to ensure protection of threatened and endangered species”. The NRDC has filed suit in federal court in Baltimore, the case is pending.



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### Good Stuff, Cool Stuff

We **desperately** need plastic grocery bags, but please don't send us bags that have had contact with meat products. We also can't use small bags such as newspaper bags, English muffin bags, etc.

### Comments & Contributions

We welcome your comments and contributions, including recipes! Please send to [ubuubok@dmv.com](mailto:ubuubok@dmv.com) or Provident Organic Farm CSA, PO Box 62, Bivalve, MD 21814.