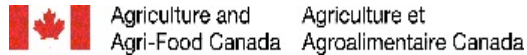




PEI ADAPT Council Agri-Newsletter



Vol. IX; No. 3;

February 17, 2010

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**'Vitality in Agriculture'
PEI ADAPT Council AGM/Conference
Rodd Charlottetown Hotel
Wednesday March 24, 2010**

Keynote Speaker Address

Margaret Webb knows there are problems in the Canadian food system. Fortunately, her research also reveals some surprising and simple solutions.

In her book, 'Apples to Oysters,' which won a silver at the 2009 Cuisine Canada National Culinary Book Awards, Webb recounts her working experiences on various farms across the country. Although each farm was unique, she revealed some disturbing trends effecting the system as a whole. She also recently wrote an eight-part investigative series for The Toronto Star called, 'Crisis on the Farm.'

According to Webb, a study entitled 'Farming 2031: A Scenario of Sustainable Agriculture in Canada,' reported that the country can be food self-reliant and fairly traded while still producing items for export.

She also refers to a recent United Nations report, 'The International Assessment of Agricultural Knowledge, Science and Technology,' that reveals how industrial agriculture is a major contributor to climate change and that a global transition to ecological farming is necessary.

Webb's own research shows how regenerating organic matter in soil, and re-integrating animal and crop rotations can reduce greenhouse gas emissions. She believes that Canadian farms and food processors can and must address North America's obesity epidemic and other illnesses such as cancer, diabetes and stroke.

Margaret will be presenting twice. At an evening reception prior to the conference she will talk about her book, 'Apples to Oysters.' At the conference she will be discussing the, 'Crisis on the Farm and Solutions for a Fix'.

Both events are free to anyone interested in food and agricultural issues on Prince Edward Island. However, space is limited, to register, please call the ADAPT Council office at 902-368-2005.

Toronto Board of Health Unveils New Food Strategy "Food Connections: Toward a Healthy and Sustainable Food System for Toronto."

In recent years, the City of Toronto has become a global leader in food policy development. Across North America municipalities look to the City of Toronto, and in particular Toronto Public Health and the Toronto Food Policy Council for leadership, guidance and advice.

The report's strategies include:

- * Local food procurement
- * Citizen engagement in participating in a regional food strategy process
- * Healthy School food and food literacy
- * Promoting diverse crop production
- * City to farmer linkages and training through urban agriculture

Perth County Beef Producers Association Says the Industry Is Broken

From: Plumblin Locavore News

Murray Brodhagen says immediate government assistance is needed because Ontario's beef industry is in serious jeopardy. He adds the retailers seem to have too much power so there needs to be marketing changes..... Brodhagen says he is not a big supporter of government subsidies but something has to be done or the beef industry will be lost.

Reducing Green House Gas Emissions May Be as Easy as Feeding a Pill to Dairy Cows

Dr. Richard Ablett, of the Atlantic BioVenture Centre in Bible Hill, has identified as an exciting up-and-coming project. He is now attempting to bring the Welsh company that made the discovery here to set up its North American office.? "If you take the allison of garlic and feed it to a dairy cow, you can kill the methane-generating bugs in the front stomach," he said.? Cows burp the methane, which occurs during the fermentation process when a cow digests grass.?

"In the world of green house gas and global warming, methane is 26 times worse than (carbon dioxide). One cow produces 500 litres a day, there are 1.5 billion cows in the world, the amount of methane they produce and the impact is worse than all the cars and trucks on the road in the

world,” Ablett said.

Carbon Mootral (based on “moo” and carbon neu-”tral”), working with Neem Biotech Ltd., developed the product.?

A United Kingdom chocolate company has recently said it will only accept milk from methane-reduced cows to make its chocolate while Denmark has instituted a tax on cows not receiving the garlic extract. Ablett also envisions the day when people are buying “methane-reduced” milk at the grocery store.

For the complete story see: <http://www.atlanticfarmfocus.ca/index.cfm?sid=291359&sc=586>

Value Adding Blueberries

A Caledonia, N.S. blueberry farmer discovered his berries don’t produce as much weight as those in Oxford because the spring comes earlier and the pollination rate is different. But he has found another use for the berries. “When you squeeze the (berry) most of the antioxidant stays in the pomace, the skin,” Ablett said.

They have produced an odourless, flavourless extract that is “whacked full of antioxidants.” It is now using the same process to test cranberries from a Lunenburg company. With the health benefits of antioxidants well known, the product could be sold as a concentrated health drink or for other projects.

Scientists and engineers are trying to find a way to get the biggest bang out of blueberry crops. To see full article visit: Source: <http://www.trurodaily.com/index.cfm?sid=290823&sc=68>