

VICFA | Voice

Our Mission: *To promote and preserve unregulated direct farmer-to-consumer trade that fosters availability of locally grown or home-produced food products*

November 2010

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VICFA Notes

Pesticides: Which Apple Would YOU Choose?

By Bev Hill



Take a look at the pictures of the two apples. Without thinking, which one would you choose: the pretty one, or the ugly one?

ME? I'd choose the ugly one, hands down. Why? Because it hasn't been sprayed with [pesticides](#) or other chemicals.

Growing evidence links [pesticide use](#) to a myriad of [illnesses](#) such as reproductive abnormalities, endocrine and hormonal disruptions, Parkinson's, ADHD, asthma, Alzheimer's, birth defects and of course, cancer.

[Carbaryl](#) is one of the most frequently used insecticides. Used on [food crops like apples](#), it is also favored in a number of [agricultural uses](#), as well as home & garden insecticide formulations such as Sevin. This was the same compound which killed thousands in the Union Carbide Bhopal accident in 1984.

Other classes of chemicals used on fruits like apples are neonicotinoids, which act on the nervous systems of insects. These insecticides have been implicated in bee colony collapse. Many have been banned in European countries as suspected carcinogens. The United States, however, still uses these on cereal, bean, fruits, rice, potato and other crops. [Syngenta](#) is one of the biggest manufacturers, as is Bayer.

These chemicals are known as [organophosphates](#), highly persistent chemicals that remain in the body indefinitely. In recent studies there have been links to ADHD in children as well as a laundry list of health problems. Easily absorbed through skin even after application, they are very persistent in the environment.



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According to the Organic Consumers list, the two most sprayed fruits are apples and peaches. Here in VA we're at the end of peach season with apple season coming in.

Which apple would YOU eat?

Bev Hill, environmental food activist, has more information about sustainable farming, food & your health & the importance of supporting your local farmers on her website: <http://www.goodfood4all.com>

- <http://ipmnews.msu.edu/fruit/Fruit/tabid/123/articleType/ArticleView/articleId/93/categoryId/93/2009-fruit-insecticide-registration-update.aspx>
- <http://www.grist.org/article/food-more-research-linking-pesticide-exposure-to-adhd-in-kids>
- <http://www.beyondpesticides.org/health/index.htm>
- <http://www.panna.org/node/816>
- http://www.pesticideinfo.org/Summary_Chemical.jsp?Rec_Id=PC32816
- <http://www.pesticideinfo.org/DS.jsp?sk=4001>
- http://www.syngenta-us.com/media/emedial_kits/thiamethoxamvigorus/media/pdf/presentation.pdf
- http://www.organicconsumers.org/articles/article_21423.cfm

kitchen bill UPDATE

VICFA gets a lot of inquiries about the *Kitchen Bill*, which we had admended in 2008 to include jams, jellies, candies and baked goods that can be sold at the farmers markets and to neighbors. This bill gives people the right to make products from their homes without government intrusion. Farmers need a way to include value-added products to their operations and consumers need to be able to buy safe, fresh, local products.



We are working on adding pickled vegetable to this list. We will keep you informed of our progress.

§ 3.2-5130. Inspections Required to Operate Food Establishment

A. It is unlawful to operate a food manufacturing plant, food storage warehouse, or retail food store until it has been inspected by the Commissioner. This section shall not apply to:

1. Food manufacturing plants operating under a grant of inspection from the Office of Meat and Poultry Services or a permit from the Office of Dairy and Foods in the Department; and Grade A fluid milk manufacturing plants and shellfish and crustacea processing plants operating under a permit from the Virginia Department of Health;
2. Nonprofit organizations holding one-day food sales;
3. Private homes where the resident processes and prepares candies, jams, and jellies not considered to be low-acid or acidified low-acid food products and baked goods that do not require time or temperature control after preparation if such

products are: (i) sold to an individual for his own consumption and not for resale; (ii) sold at the private home or at farmers markets; and (iii) labeled "NOT FOR RESALE - PROCESSED AND PREPARED WITHOUT STATE INSPECTION." Nothing in this subdivision shall create or diminish the authority of the Commissioner under § 3.2-5102; and

4. Retail establishments that: (i) do not prepare or serve food; (ii) sell only food or beverages that are sealed in packaging by the manufacturer and have been officially inspected in the manufacturing process; (iii) do not sell infant formulas; (iv) do not sell salvaged foods; and (v) certify to the Department that they meet the provisions of this section. Retail establishments that: (i) do not prepare or serve food; (ii) sell only food or beverages that are sealed in packaging by the manufacturer and have been officially inspected in the manufacturing process; (iii) do not sell infant formulas; (iv) do not sell salvaged foods; and (v) certify to the Department that they meet the provisions of this section. Retail establishments that meet the provisions of this subdivision shall be exempt from inspection and the inspection fees. Nothing in this section shall prevent the Department from inspecting any retail establishment if a consumer complaint is received.

B. Any person who violates any provision of this section is guilty of a Class 1 misdemeanor.

(1993, c. 936, § 3.1-398.1; 2003, c. 420; 2004, c. 953; 2008, cc. 459, 860.)

SCRAPIE REGULATIONS NOTICE:

On October 13th, 2010, Judge Cheryl Higgins, Albemarle Circuit Court, granted the State the Motion to Dismiss the challenge to the Virginia Scrapie Regulations for goats and sheep. Since it appears that the Judge erred in this decision, an appeal is seriously being considered. Information on the exact status of the case will be available by our next newsletter.

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VICFA Notes

VOLUNTEER:

If you would like to volunteer to be on VICFA's Board of Directors, please call Wayne Bolton at:
804-380-5909

Come to Our November Meeting!

The November Meeting will be held at the home of Wayne Bolton in Green Bay, Virginia. Come to the meeting on November 14, 2010. Please note that our regular meeting hours are now in effect. The business meeting is from 12:00 – 1:00 followed by a general meeting from 1:00 – 3:00. We will share a pot luck lunch following the business meeting and before the general meeting. VICFA membership meetings are open to the public. Please bring a dish and a big helping of enthusiasm to share.

Broaden our reach - invite a friend or neighbor to join you.

Sunday, November 14, 2010

at the home of Wayne Bolton
**790 Twin Bridges Rd
Green Bay, VA 23942**

FROM CHARLOTTESVILLE:

Take VA-20 S toward Dillwyn. Turn R on N James Madison Hwy (US-15) S. Take L ramp onto Prince Edward Hwy (US-15 S) toward Keysville/Petersburg. Continue on US-460 E and turn R on Greenbay Rd. Continue on Rt. 696 to turn L on Patrick Henry Hwy (US-360 E). Travel .20 mi. to R turn onto Twin Bridges Rd. After .80 mi. R turn into 790 Twin Bridges Rd., Greenbay, Va.

FROM NORTHERN VIRGINIA:

I-95 S toward Richmond. Take exit #79/Powhite Parkway onto I-195 S toward Powhite Pkwy (US-60W)/US-360 W. Take left fork onto VA-76 S toward Powhite Pkwy (VA-150)/ US-60/US-360 (Toll applies). Take the Amelia (US-360)/ Chesterfield (I-95) exit onto VA-288 S. Take the Hull St.Rd./Amelia exit onto US-360 W. travel about 48 miles, turn left on Twin Bridges Rd. After .80 mi., turn right to 790 Twin Bridges Rd., Greenbay, Va. 23942

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VICFA

Virginia Independent Consumers and Farmers Association
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Christine Solem

Website: www.VICFA.org

E-group: <http://groups.yahoo.com/group/VICFA>.

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editor@VICFA.net or by mail to Editor, VICFA, PO
Box 6838, Charlottesville VA 22906.

Share this newsletter with a friend - encourage others to join VICFA!

Annual membership is \$25.00.

Please make check payable to VICFA and send to PO Box 6838, Charlottesville, VA 22906.

MEMBERSHIP FORM (please print clearly)

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Producers, please list the products that you sell:

*Do you want to be listed in the Membership Directory? Yes No

Note. Your directory listing will contain all of the above information unless you indicate otherwise below.

How did you hear about VICFA?

Comments: