



Come Join Us!
 BE INSPIRED. LEARN.

2013 FARM FOOD VOICES

When: THUR. AUGUST 8TH

Where: Monticello High School • Charlottesville, VA

Time: 3 pm - 9 pm

Purpose: Bringing farmers, consumers and vendors together for better understanding of the local food movement.

Bring Your Questions! No Reservations Needed!

VICFA

Guest Speakers: **Joel Salatin**, Master Farmer
Ivana Kajda, Consumer Advocate
Lisa Reeder, Local Food Hub Rep

- Topics include:
- Consumer Needs & Desires
 - Farmer Needs & Desires
 - How Vendors Facilitate Needs

VIRGINIA INDEPENDENT CONSUMERS & FARMERS ASSOCIATION

Check out the many booths representing vendors, farmers, restaurants, and consumer advocates!

Families and guests may bring a dish for sharing. A \$25 donation would be very welcome. Door prizes galore.
 *Sponsors: Countryside Organics & Satyrfield Farms -In Memory of John Coles

VICFA

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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) * Required fields

*Date _____

*First Name _____ *Last Name _____

Company /Farm Name _____

*Address _____ *City _____ *State _____

*Zip _____ County _____ Congressional District _____

*Phone (_____) _____ - _____ E-mail _____

Website _____ 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:



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

August 2013

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What will it mean for the future of Raw Milk

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Detailed online article published on Russells' challenges Scrapie regulations

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An update from July 2013

VICFA Notes: August Meeting & Announcements

Farm Food Voices 2013
Mark your calendar to join us on August 8th at Monticello High School in Charlottesville!

Will recent raw milk court victories open discussion between proponents and government regulators?

By Kimberly Hartke



WASHINGTON, DC, June 11, 2013 -- (GlobeNewsWire) -- Three quantitative microbial risk assessments (QMRA) recently published in the Journal of Food Protection have demonstrated that unpasteurized milk is a low-risk food, contrary to previous, inappropriately-evidenced claims suggesting a high-risk profile. These scholarly papers, along with dozens of others, were reviewed on May 16, 2013 at the Centre for Disease Control in Vancouver, BC (Canada), during a special scientific Grand Rounds presentation entitled "Unpasteurized milk: myths and evidence."

The reviewer, Nadine Ijaz, MSc, demonstrated how inappropriate evidence has long been mistakenly used to affirm the "myth" that raw milk is a high-risk food, as it was in the 1930s. Today, green leafy vegetables are the most frequent cause of food-borne illness in the United States. British Columbia CDC's Medical Director of Environmental Health Services, Dr. Tom Kosatsky, who is also Scientific Director of Canada's National Collaborating Centre for Environmental Health, welcomed Ms. Ijaz's invited presentation as "up-to-date" and "a very good example of knowledge synthesis and risk communication."

Quantitative microbial risk assessment is considered the gold-standard in food safety evidence, a standard recommended by the United Nations body Codex Alimentarius, and affirmed as an important evidencing tool by both the U.S. Food and Drug Administration and Health Canada. The scientific papers cited at the BC Centre for Disease Control presentation demonstrated a low risk of illness from unpasteurized milk consumption for each of the pathogens.

Campylobacter, Shiga-toxin inducing E. coli, Listeria monocytogenes and Staphylococcus aureus. This low risk profile applied to healthy adults as well as members of immunologically-susceptible groups: pregnant women, children and the elderly.

Given that these QMRAs appear to contradict a long-held scientific view that raw milk is a high-risk food, Ms. Ijaz noted (in line with United Nations standards) that it is important to confirm their accuracy using food-borne outbreak data. The accuracy of recent QMRA findings was scientifically demonstrated using a combination of peer-reviewed data and Ijaz's own recent scholarly working paper, which analysed U.S. outbreak data for raw milk using accepted methodologies.

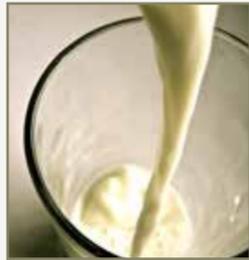
Peer-reviewed outbreak data confirming a negligible risk of illness from Listeria monocytogenes in raw milk was particularly notable, and demonstrates the inaccuracy of a high-risk designation given to raw

Continued from Page 1

milk in an older U.S. government risk assessment for Listeria. The forty-year worldwide absence of listeriosis cases from raw milk presented in a 2013 scholarly review, and affirmed in the QMRA results published in 2011, is attributed by European reviewers to the protective action of non-harmful bacteria found in raw milk.

"While it is clear that there remains some appreciable risk of food-borne illness from raw milk consumption, public health bodies should now update their policies and informational materials to reflect the most high-quality evidence, which characterizes this risk as low," said Ijaz. "Raw milk producers should continue to use rigorous management practices to minimize any possible remaining risk."

Ms. Ijaz used extensive high-quality evidence to further deconstruct various scientific myths from both raw milk advocates and detractors. As



Ijaz pointed out, increasing evidence of raw farm milk's unique health benefits to young children, as well as the possible detriments of industrial milk production practices, will need to be carefully considered in future risk analyses. She recommended an honest, evidence-informed dialogue on raw milk issues between producers, consumers, advocates, legislators and public health officials.

"The BC CDC should be commended for recognizing this important research on raw milk safety," said Sally Fallon Morell, president of the Weston A. Price Foundation, a non-profit nutrition education foundation that provides information on the health benefits of raw, whole milk from pastured cows. "I look forward to productive discussion with the US CDC and Food and Drug Administration in light of this new scientific evidence." ■

READ MORE: <http://www.westonaprice.org/press/new-studies-confirm-raw-milk-a-low-risk-food>

The Weston A. Price Foundation is a 501(c)(3) nutrition education foundation with the mission of disseminating accurate, science-based information on diet and health. Named after nutrition pioneer Weston A. Price, DDS, author of Nutrition and Physical Degeneration, the Washington, DC-based Foundation publishes a quarterly journal for its 16,500 members, supports 574 local chapters worldwide and hosts a yearly international conference. The Foundation phone number is (202) 363-4394, westonaprice.org, info@westonaprice.org.

Attorney Comments on Russells' Scrapie Challenge and Judicial Ruling

By Christine Solem

Norman Lamsom, attorney for Kathryn and then her husband Wayne Russell in their challenge to the Virginia Scrapie Regulations, has written an article on the matter which has been published in the Virginia State Bar Administrative Law Newsletter.

Norman always felt very strongly that the decision denying the Russells' appeal on the basis of timeliness was not only erroneous, but also created confusion with respect to the law on this subject.

If anyone is interested in reading this article, which by the way mentions VICFA, it is available on line at:

<http://www.vsb.org/sections/adl/pdf/summer2013.pdf>

The article is also on the NEWS page of the VICFA website: www.vicfa.org/news.html. ■

"It is hardly too strong to say that the Constitution was made to guard the people against the dangers of good intentions. There are men in all ages who mean to govern well, but they mean to govern. They promise to be good masters, but they mean to be masters." --Daniel Webster

Update - July 23rd On-Farm Activities Working Groups' Meeting

By Suzi Croes

The second of three meetings to discuss and work on the expansion of what can be sold on the farm and how much government involvement is needed to do so was held in Crozet, Va at the King Family Vineyards. It was a beautiful day as the group hunkered down to the issues at hand. Both sides opening up and sharing concerns on how best to open up the market for small farms without crossing the line of consumer safety, as well as what and where exactly should government regulatory guidelines be placed or removed to effectively meet the various needs of the farming communities statewide. Everyone present was genuinely interested in coming up with a workable solution.

Untangling the status quo in a massive push to redress the current governing system and position in regard to constitutional property rights is clearly the desire of those who are waking up to the issues facing the farming community but, where to start? How much jurisdiction does the government, local in particular, have concerning the property rights of landowners regarding the full use of their property? How big of a farm before county regulations kick in? Do we need a tiered system? Should permits be required for wear and tear on the roads for farm traffic, tourism, or tractors and big farming equipment? What can you sell? How do we satisfy the neighbor who moves out to the quaint country with all those picturesque cows only to find out they smell too? These were just some of the questions, but the bottom line for those in the audience seemed to be property rights and freedom. Freedoms to farm, sell, and basically enjoy the land you own the way you see fit.

Presentations using some model counties, Rockingham in particular whose program boasts a 70% acceptance rate for farms that make it through the approval criteria for the right to farm. This left many to wonder about the 30% that failed. Why and who gets to choose the foundational freedom of the landowner wishing to farm his or her land? That 70% may sound like a great working model if you are coming from a community bent on preserving the "character" of a county. I might add that "farming" is the character of Virginia, the backbone of her history even before the coming of the European settlers, though it may not be seen as such in today's times.

The decline in small farming in the past century gave way to the factory farming industry that we have today and as the tide shifts back there is a dire need for an equal economic playing field, with tolerance and respect for property rights and land ownership. It leaves me mystified that so much attention is given to placate the non-farmer types. In all fairness, if the tables were turned and it were required by the government everyone farm, what would the outcry be?

The next meeting will be held on September 24, 2013 10:00am-1:00pm in Senate Room 3, Virginia State Capital Building, Richmond VA. The meetings are open to the public with time allotted to make a comment at the end and I urge anyone who is for change to come and take this opportunity to speak up for small and large farming rights. I hope to see you there.

For more information, details (including comments) of the May and July meetings, or to leave a comment by email, please visit the Virginia Department of Agriculture and Consumer Services. ■

READ MORE:

<http://www.vdacs.virginia.gov/news/farmactivities.shtml>



VICFA Notes:

Farm Food Voices 2013

Join us August 8th from 3 pm - 9 pm at
Monticello High School in Charlottesville
1400 Independence Way
Charlottesville, VA
for our Farm Food Voices event!

We will be featuring guest speakers, door prizes and much more! **Please bring a dish to share.**

A \$25 donation would be greatly appreciated.

If you would like to participate as a vendor, please call Susan Verbeeck at (804) 347-8827.

August Meeting

The August Meeting will be held in
Charlottesville, VA on August 11, 2013.

We will share in a potluck lunch at 1:00 pm, followed by our general business meeting from 2:00 - 4:00 pm. 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, August 11, 2013 at 1:00 pm

2135 Brown's Gap Turnpike
Charlottesville, VA 22901

DIRECTIONS: From the Amherst Area: Head toward E Court St on S Main St (US-29-BR). Take 1st exit from roundabout onto Richmond Hwy. Take left ramp onto N Amherst Hwy (US-29 N) toward Charlottesville. Go for about 23 miles. Turn left onto River Rd (VA-6). After 5.8 miles, Turn right onto Rockfish Valley Hwy (VA-151, VA-6). After 6.2 miles, Continue on Critzer Shop Rd (VA-151). After 2.5 miles, Turn right onto Rockfish Gap Tpke (US-250). After 9 miles, Turn left onto Three Notch'd Rd (VA-240). After 0.7 mile, Turn right onto Old Three Notched Rd. After 0.4 mile, Turn sharp left onto Browns Gap Tpke. After 0.7 mile, Turn left to stay on Browns Gap Tpke. After 1.3 mile, Turn right. Your destination is on the right: 2135 Browns Gap Tpke, Charlottesville, VA 22901.

From the Richmond Area: Take I-95 North toward I-64 W/Airport/Charlottesville/Washington. After 3.6 mi Take exit #79/I-64 W/I-195 S/Powhite Pkwy/Charlottesville onto I-64 W. Go for 72.5 miles. Take exit #114/VA-637/Ivy. After 0.2 mile, Turn right onto Dick Woods Rd. After 1.6 mile, Turn sharp right to stay on Dick Woods Rd. After 0.3 mile, Turn left onto Ivy Rd (US-250). After 3.3 mile, Turn right onto Browns Gap Tpke. After 1.2 mile, Turn left to stay on Browns Gap Tpke. After 1.3 mile, Turn right. Your destination is on the right: 2135 Browns Gap Tpke, Charlottesville, VA 22901-5106

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