



# 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*

September 2010

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Life is but a vapor, so I feel how I spend my time is very important and I think about it often. I want to make sure I do things that matter the most; I am only one person, so I need to choose wisely. A lot of my time is devoted to protecting the right to grow, buy and eat foods that I chose as an educated consumer. This is such a basic God-given right that I feel it's imperative to defend it.

Sunday, while at church, a mission team that went to Nicaragua showed a presentation of where they went and the work they did there. They went to a place called the Dump. It costs families \$0.25 a day admission into the area where they collect garbage to sustain their lives for another day. Some families only have enough money to get in once, so they never come out and live there by making shelters out of things that they find discarded. There was a family that had been living in the Dump for 28 years before the mission team help relocate them. One sad topic was on how people had to drink the water that was polluted with the toxic run off from the big waste pile. They told tales of children carrying sacks filled with dump findings and how they were surprised how much the sacks weighed. Buzzards were circling all day, so when you died you just fell over and the birds picked your bones. Seeing this vivid picture of what it is like to live in a dump was life changing for all who went. The mission team was so touched that it made them want to sell everything they own to help people living in the situation of "the Dump".

As upset as I am to hear these tales, I cannot understand why more Americans are not unsettled with the dump we have created here in the United States. I am sickened how we have forsaken the sacrifices made in the past, so we would not have to live in a dump. We pay to enter the dump by how we chose to spend our consumer dollars, elect government officials, and excuse ourselves into compliance. We have allowed subsidizing of government programs that are destructive to our quality of life, from toxic corporate livestock confinement farms to fluoridation of our waters. Children are alarmingly obese carrying heavy loads of subsidized, lab created, toxic proven, so called foods daily on their small frames. Then we allow the creation of vaccines and drugs to solve the problem of living in a dump. Circling Buzzards are symbolic for our hospitals where health isn't promoted but something referred to as healthcare. When my mother died of breast cancer, which spread throughout her entire body, I remember coming home at 4 o'clock, the

*continued on page 2...*

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morning of her death, to my phone ringing. The hospital wanted to know if they could have her eyes! Why have we chosen the way of “the Dump”?

I understand how the cares of daily living can tempt us emotionally to close down to the fact that we are not living sustainably. As enticed as I am to run into the wilderness to hide, this voice calls me to accountability. When I watch the “overseers” that sit on the board of agriculture as appointed officials cast votes to enslave

## A Switch to Fish May Not Solve The Problem

*By Bev Hill*

With all the press about meat recalls, people are eating more seafood. Imports have been boosted by greater ethnic demands and American consumer demands for an endless variety of seafood. About 80% of fish comes from overseas. China’s imports have tripled since 2001. Thailand, Viet Nam, Indonesia and Mexico are large importers.

FDA inspections only cover about 2% of all imports and the US government does not adequately protect its consumers as European nations do. “Port shopping” is a technique used by importers to fly under the radar of FDA inspectors. With about 300 ports, many of them not actual seaports but landlocked entryways (Canada or Mexico), inspectors are possibly present at only a third of them. If a shipment is rejected from one port the importer shops around for a port where FDA inspectors are absent. Thus, rotting and contaminated fish sneaks in. If a contamination is found, the FDA does not have the power to recall – it must rely on the distributor.

“Country of Origin Labeling” (COOL) was introduced in 2002. It is only required in markets that sell vegetables. COOL does not apply to fish markets where about 10% of the nation’s fish is sold. Therefore, shoppers at fish markets around the country have no idea where their fish originated.

Raw fish is routinely brought into the US. Lax inspections have given rise to reports of deadly botulism poisoning (*Clostridium Botulinum*) in vacuum packed fish. There are no food safety standards in many importing countries and where there are, they are horrifically shoddy. This imported fish however, can be found in your local Wal-Mart, as fish sticks or minced fish, or at restaurants and fast food chains.

Traces of chemicals banned long ago in America are found in imported fish. Reports that fish imported to the U.S. are in grown in contaminated, polluted waters fed by raw sewage & pesticide laden runoff from villages. An antibiotic like enrofloxacin, also known as Baytril, a pet medication, has been detected in catfish from China. Baytril is labeled ‘Not for use

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sustainable farmers, I wonder what are they thinking? Can they believe they will be immune to drowning in the swirling waters of a sinking ship because they are sitting in the crow’s nest? As I witness international treaties being agreed upon by our limited intellect of government, I wonder: do they know about “the Dump”?

Helping promote the principles of VICFA is well worth anyone’s energies!

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in food producing animals.’

Sodium Tripolyphosphate (STPP) is a tool seafood manufacturers use to make fish look fresh & is generally used on scallops & shrimp or other delicately flavored fish. STPP is a neurotoxin listed on the EPA’s list as a registered pesticide, fungicide & rodenticide. Used as a sanitizing chemical, it’s on the USDA’s list of “generally regarded as safe” (GRAS) for a food preservative.

Also used as a binder, it holds fish sticks & minced fish together. Fish dipped into this solution do not drip as much upon thawing and retain their glossy ‘fresh-looking’ shine. STPP increases the weight of the fish by holding in liquids which would result in consumers paying a higher per pound price. Upon cooking, STPP can vaporize while still being retained in the fish and generally gives it a soapy aftertaste.

Dr. Michael Doyle, head of the Food Safety Center at the University of Georgia, has visited China. He determined that Chinese fish, eel, tilapia, shrimp and squid have been found to contain unhealthy contaminants. Malachite green, (a topical fungicide and dye) fluoroquinolones, nitofurans, (both antibiotics) and gentian violet (antifungal) have all been detected. These drugs are used as to inhibit the growth of bacteria and fungus on seafood or to prevent parasite infestation. However, they are not approved for use in farm-raised seafood in the United States.

Once again, we can come to the conclusion that our food system is broken. We cannot adequately police foreign imports, much less our own food chain here in the US. This is why it is so important to develop a strong local food network. When purchasing locally, there is a face-to-face connection with the source of your food. Your local farmer, being the farmer of two or four footed animals, or a farmer of fishes, will gladly open their doors for a tour. Their methods of growing are far different than the corporate monoliths. Then you can see where your food comes from; it is transparent, open and honest, just as it was years ago and should be now.

<http://www.economyincrisis.org/content/toxic-fish-expose-greater-concern-imported-foods-us>

<http://www.seafoodsource.com/newsarticledetail.aspx?id=4294993778>

<http://www.drugs.com/vet/baytril-enrofloxacin-antibacterial-tablets.html>

<http://www.consumersunion.org/pdf/CUTestSeafood0408.pdf>

<http://www.foodandwaterwatch.org/fish/seafood/whats-on-your-fish/>

# VICFA Notes

## Hearing set for Preliminary Motions In Scrapie Regulation Appeal

Friday, September 24, 2010 has been set for oral argument on the Board's Motion to Dismiss and Russell's Motion to require the Board to Supplement the Record, as well as Russell's Motion for Leave to File an Amended Petition for Appeal.



The hearing will be in the Albemarle Circuit Court, 500 Court Square, Charlottesville, Virginia and is scheduled to start at 10:00 a.m. Two hours is allotted for the argument. The public may attend this hearing.

## Come to Our September Meeting!

The September Meeting will be hosted by Anne, Dan and Elizabeth Buteau at their home in Shipman. Come to the meeting on September 12, 2010. The business meeting is from 1:00 – 2:00 followed by a general meeting from 2:00 – 4:00. 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, September 12, 2010

at the home of Anne, Dan and Elizabeth Buteau's  
**6556 James River Road (Rt 56)**  
**Shipman, Va 22971**  
**Phone: (434) 263-4946**

#### FROM THE CHARLOTTESVILLE AREA:

South on Rt 29 towards Lynchburg. Go about 30 miles to Lovingston and turn left at the traffic lights (the 3rd Lovingston exit). Turn right on James River Road/Rt 56 East. Go about 7 1/2 miles on this road and you come to our house on the left hand side, mailbox 6556, just before an old big white barn. (When you come down a mountain with 25 mph curves you are about 3/4 mile from our house.)

#### FROM THE FARMVILLE AREA:

Go west on Rt 60. Go through Buckingham. Turn right on Rt 56. Cross the James River and we are 6 1/2 miles from there on the right. Mailbox 6556, next to big white barn.

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#### VOLUNTEER:

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

#### FROM THE LYNCHBURG AREA:

North on Rt 29, pass through Amherst, Colleen (Look for Blue Ridge Medical Center on right/Big Ice Cream Cone on the left). Go another 1 1/2 miles, turn right towards Shipman/OakRidge on Rt 653. Go to T junction (by the Corner Market) and turn right on James River Road/Rt 56 east. Follow CHARLOTTESVILLE AREA directions from here.

# VICFA

PO Box 6838  
Charlottesville, VA 22906

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## VICFA

Virginia Independent Consumers and Farmers Association  
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Secretary, Anne Buteau

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Christine Solem

Website: [www.VICFA.org](http://www.VICFA.org)

E-group: <http://groups.yahoo.com/group/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)

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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: