

Local Food to the Rescue

I was fortunate to be able to attend Joel Salatin's address, "Local Food to the Rescue" on Jan. 20th. David Green, the Goshen farm market manager, organized the event and gave a short introduction to Joel's talk and spoke a bit about other local sustainable food efforts as well. Here's what David had to say about the event:



Me with Joel Salatin. "You Can Farm!"

"Nestled comfortably in a far-ranging presentation were these core assertions:

1) A local foodshed (i.e., from row or pasture all the way to the community table) is essential for true sustainability

2) Local small holdings offer the most secure and reliable source of truly safe, nutritious, and flavorful food in any given community

3) Government regulation/oversight (read that "interference and hostility") is both unnecessary and counterproductive to developing a sustainable local foodshed

4) Every time we purchase and eat food we vote on the present and future health of our community. You probably have meats, cheeses, milk, eggs, poultry, vegetables and fruits in your kitchen right now. Where did they come from? The industrial agriculture machine and "big box" grocery chain stores, or local family farms and gardens -- perhaps your own plot?

5) Sustainable farming is clean ("romantic" in Joel's words); not simply environmentally neutral, but a way to actually improve our natural world. It smells sweet, treats animals humanely, and offers a compelling model for moral, ethical and spiritual community.

6) Local "sustainable practice" farmers are a community's repository of essential knowledge. Embrace them and support them."

If you attended and would like to offer your impression of Joel's address, or a short suggestion for future dates you can contact David Green at millracecenter@hotmail.com