



The End of Food

With a Special Focus on the Earth Charter



Global Classroom Workshops made possible by:



THE NORCLIFFE FOUNDATION



And World Affairs Council Members



Photos Courtesy of Tese Wintz Neighbor

A Resource Packet for Educators

Resources Compiled by Kristin Jensen, Jillian Foote, and Tese Wintz Neighbor

April 21st, 2009

TABLE OF CONTENTS

FEATURE: PAUL ROBERTS	1
THE GLOBAL FOOD ECONOMY, FOOD SECURITY, & THE GLOBAL FOOD CRISIS	3
Agriculture	7
<i>Compare & Contrast</i>	7
Eat Locally	9
<i>For Your Consideration</i>	10
Nutrition & Health	11
Lesson Plans & Teaching Ideas Related to Food	12
Local Organizations & Resources	14
Books	17
Documentaries & Films	22
Maps	24
THE EARTH CHARTER	25
Earth Charter Brochure	27

USING THIS RESOURCE GUIDE

Please note: many descriptions were excerpted directly from the websites.
Packet published: 04/20/2009; Websites checked: 04/20/2009



Recommended Resources

Links that include...



Lesson Plans/
Educational Resources



Charts and Graphs



Audio



Video



Photo Slideshows



Maps



Educational Games

PAUL ROBERTS

A journalist since 1983, Paul Roberts writes and lectures frequently on the complex interplay of economics, technology, and the natural world. Roberts has written for *The Los Angeles Times*, *The Washington Post*, and *The (UK) Guardian* and has appeared in *Slate*, *USA Today*, *The New Republic*, *Newsweek*, *The Christian Science Monitor*, *Rolling Stone*, and *Outside* magazine. Two of his more famous publications include *The End of Food* (2008) and *the End of Oil* (2004). Roberts was a finalist for the National Magazine Award (1999) and for the New York Public Library Helen Bernstein Book Award for Excellence in Journalism in 2005. A long-time observer of energy issues and politics, Roberts appears regularly on national and international television and radio news shows, including CNN's Lou Dobbs, the BBC, PBS NewsHour, MSNBC, CBS Evening News, and on NPR's Morning Edition, On Point, Weekend Edition, and Fresh Air. He currently lives in Washington State.

<http://www.theendoffood.com/>

more information on *The End of Food* can also be found on pg. 18 in the Books section

Also: *The End of Oil* - <http://the-end-of-oil.com/>



THE END OF FOOD – COOKING UP A STORY: FOOD NEWS PART 1 (March 4, 2009)

<http://cookingupastory.com/show/paul-roberts-the-end-of-food/>



Paul Roberts tells a cautionary tale at the first ever Organicology conference in Portland, Oregon. Modern science has created the industrial agriculture revolution, producing enormous benefits for society. Though over time, many of these very same benefits: lower costs of production, greater production yields, and greater efficiency through increased economies of scale, have led to serious systemic problems that threaten the entire agricultural system, perhaps even our planet.



THE END OF FOOD: PART 2 (March 6, 2009)

<http://cookingupastory.com/show/paul-roberts-the-end-of-food-part-2/>

Paul Roberts continues his argument that developing an alternative food system will not be quick, nor will it be easy to accomplish. It will require substantial support from the government in order to develop and take hold, and require a systematic approach to creating holistic solutions.

THE COST OF STEAK – LOS ANGELES TIMES (Aug. 23, 2008)

<http://www.latimes.com/news/opinion/sunday/commentary/la-oe-roberts23-2008aug23,0,6443338.story>

If you are searching for signs that today's high food prices won't last, the latest report on the meat industry isn't promising. In May, a distinguished panel of scientists and meat industry officials concluded that the current "factory farm" method for mass-producing meat poses so many threats to public health -- from contaminated water supplies to deadly epidemics of *E. coli* -- that the whole system needs to go. The good news: even meat companies agree that change is unavoidable. The bad news: Replacing factory farms with something "sustainable" likely means an end to 50 years of falling meat prices.

FOOD FIGHT: THE FOUR BARRIERS TO THE GENETICALLY MODIFIED (GM) – FOOD REVOLUTION – AND WHY NO ONE IS TALKING ABOUT THEM – SLATE (Aug. 8, 2008)

http://www.slate.com/id/2196772/pagenum/all/#page_start

Could this be the turning point for genetically modified food? As food prices have soared around the world, agro-industry companies like Monsanto and Syngenta, along with their allies in Washington, have been carefully positioning GM technology as our last, best hope against a global food catastrophe. Since traditional crop-breeding methods aren't keeping up with soaring food demand, they argue, we have no choice but to re-engineer our crops at the molecular level to give bigger yields. Appealing as this argument sounds, it misses the real obstacles facing GM.



THE END OF FOOD – PROGRAM ARCHIVES AMERICAN PUBLIC MEDIA (June 27, 2008)

<http://wordforword.publicradio.org/programs/2008/06/27/>

The skyrocketing costs of food and fuel are forcing Americans to make tough choices, and around the world, developing countries are facing starvation. Paul Roberts argues in his new book *The End of Food* that our global food economy is careening toward disaster. In a June 18th speech at the Commonwealth Club of California, Roberts discussed his book and how problems like food scarcity, food borne illness, obesity, and malnutrition are all rooted in the industrial mass-production of food.

ARE ROTTEN TOMATOES THE FUTURE? – LOS ANGELES TIMES (June 16, 2008)

<http://www.latimes.com/news/printedition/suneditorials/la-op-roberts-grier16-2008jun16.0.6004095.story>

This is a point-counterpoint editorial dialogue between Paul Roberts and Jacob Greir of the Cato Institute. The question: is the scare over salmonella-tainted tomatoes a sign of a real problem, or just something we should expect to happen every now and then? Paul Roberts says proposed regulations will not solve problems in today's high-speed food distribution system. Jacob Grier says you shouldn't let food scares ruin your appetite.

TODAY'S FOOD CRISIS ISN'T A BLIP – USA TODAY (May 22, 2008)

<http://blogs.usatoday.com/oped/2008/05/todays-food-cri.html#more>

The news that Beijing has begun buying up farmland in Africa and South America is troubling. When China began acquiring oil fields in the 1990s, it signaled both the end of China's self-sufficiency in oil and the start of a competition between China and other big oil importers that helped push crude prices to their current record levels. That the world's most populous nation now seeks to lock up pieces of foreign food production not only confirms that China has reached the end of food self-sufficiency as well, but suggests that Western hopes for a quick end to today's food-price crisis could be overly optimistic.

YOUR FRIEND, THE KITCHEN – LOS ANGELES TIMES (May 21, 2008)

<http://www.latimes.com/news/opinion/la-oe-roberts21-2008may21.0.1687895.story>

If Americans are feeling frustrated about food, who can blame us? It's not just the bugs in the burger or the hormones in Chinese seafood or even the skyrocketing prices. Most of us feel powerless to fix things. We may be a nation of do-it-yourselfers when it comes to deck repair or tax returns, but even as our industrial food system grows less reliable, our reliance on that system has never been higher.

CARNIVORES LIKE US – SEED MAGAZINE (May 15, 2008)

http://seedmagazine.com/content/article/carnivores_like_us/

The consequences of China's new carnivorousism have been enormous. Thanks in part to the meatier diet, the number of people suffering physical stunting has fallen from three in ten in 1980 to half as many today. But because meat is so calorie-dense, rising consumption is contributing to an obesity epidemic that afflicts 100 million Chinese. The production process has itself brought a slew of complications.

FORAGE LOCALLY OR CONSUME GLOBALLY? – SEATTLE METROPOLITAN MAGAZINE

(May 2006)

<http://www.theendoffood.com/id14.html>

Locally grown food is fresher and often of higher quality. It imposes fewer environmental and social costs. It helps consumers reconnect with the land. And each local purchase supports not only local producers but the entire local economy. One respected report, *The Andersonville Study of Retail Economics*, found that 68 cents of each dollar spent at local retailer stays in the local economy, versus 43 cents at a chain retailer. And many eat-local advocates think Seattle is just the place for the homegrown movement to expand from a trendy niche to a viable model for a new food economy.

THE GLOBAL FOOD ECONOMY, FOOD SECURITY, & THE GLOBAL FOOD CRISIS



WORLD AFFAIRS COUNCIL OF AMERICA 2009 NATIONAL CONFERENCE – C-SPAN

(February 2009)

<http://www.c-span.org/Watch/watch.aspx?MediaId=HP-A-15632>

The World Affairs Council of America held its 2009 National Conference, "The Global Economy: A World of Change, A World of Challenge" in Washington, DC. Subjects discussed by featured speakers included the economic impact of climate change; the impact of the global food crisis; and trade in the Obama era.



CARNEGIE ENDOWMENT FOR INTERNATIONAL PEACE DISCUSSION ON GLOBAL FOOD CRISIS (Oct. 2008)

<http://www.c-span.org/search.aspx?For=Global%20Food%20Crisis>

The Carnegie Endowment for International Peace hosted a discussion with a panel of experts to examine the causes of the global food crisis and assess how more sustainable agriculture policies might be implemented.



FARMER IN CHIEF – NYT (October 2008)

<http://www.nytimes.com/2008/10/12/magazine/12policy-t.html>

Why should food be on President Obama's 'to do' list as he enters the most critical presidency of recent history? Michael Pollan, an award winning journalist since 1987 and novel writer, wrote this *NYT* magazine article as an open letter to President Elect Obama on one of the most important issues of our time, food. Food prices, agricultural jobs and general good nutrition are very important and span and intertwine with a multitude of other issues. Michael Pollan writes this letter in hopes of drawing attention to this very important, but recently not heavily discussed topic.



FT – G8 WARNS OF HUNGER THREAT TO STABILITY (April 2009)

http://www.ft.com/cms/s/0/164de0fa-22e1-11de-9c99-00144feabdc0.html?nclick_check=1

The world faces a permanent food crisis and global instability unless countries act now to feed a surging population by doubling agricultural output, a report drafted for ministers of the Group of Eight nations has warned. The policy document, prepared by the G8's Italian presidency for its first ministerial meeting on agriculture and seen by the Financial Times, says "immediate interventions" are needed.



GLOBAL EDUCATION NETWORK NEWSLETTER – WHY IS THERE A WORLD FOOD CRISIS?

<http://peacecorpsconnect.org/sites/default/files/GTNFall08.pdf>

Peace Corps Educational Newsletter focused on the Global Food Crisis and its effects.

RISING FOOD PRICES, POVERTY, AND THE DOHA ROUND – CARNEGIE ENDOWMENT FOR INTERNATIONAL PEACE (May 2008)

http://www.carnegieendowment.org/publications/index.cfm?fa=view&id=20144&prog=zgp&proj=zted&zoom_highlight=food

In this policy outlook paper, Sandra Polaski examines the role of the Doha agreement in light of rising food prices and their impact on global poverty. She finds that conventional wisdom about rising prices, their effect on the poor, and how best to respond, is largely wrong. Polaski reviews the causes of high food prices that are susceptible to action by governments, including several that grew out of past policy mistakes. She presents recent evidence on how food prices affect the poor.



FOOD FIGHT THE GLOBAL FOOD CRISIS – HSBC GLOBAL RESEARCH

<http://www.research.hsbc.com/midas/Res/RDV?p=pdf&ao=19&key=0wowc5a5tk&n=214731.PDF>

With rice and wheat prices spiking upwards, riots on the streets of the Philippines, Egypt, and Haiti and moves by India, Vietnam, Cambodia and China to restrict rice exports, food is suddenly an even hotter issue than normal.



GLOBAL FOOD CRISIS SPECIAL SERIES – NATIONAL GEOGRAPHIC (2008)

http://news.nationalgeographic.com/news/food_crisis.html

From Kenya's slums to India's rice paddies to Brazil's cafes, the skyrocketing cost of food has left no corner of the globe untouched. A special series by *National Geographic News* explores the myriad local faces of the world's worst food crisis in decades.



WORLD FOOD IN CRISIS (May 22, 2008)

<http://video.nationalgeographic.com/video/player/news/environment-news/food-crisis-vin.html>

Across the globe, skyrocketing food prices are inciting riots, hoarding, and starvation. *National Geographic* reports, in this three minute video brief, about what has caused this food crisis.

ISSUES NOTE FOR SPECIAL MEETING OF THE ECONOMIC AND SOCIAL COUNCIL ON GLOBAL FOOD CRISIS (May 2008)

http://huwu.org/ecosoc/docs/pdfs/Food_crisis_Issues_note_may_2008.pdf

ECOSOC held a special meeting in May of 2008 to help the process of defining a concerted, coordinated, and comprehensive global response to the global food crisis. The meeting addressed how best to identify and implement urgent actions at the country and sub-regional levels. It also helped to ensure a stronger commitment from all stakeholders (governments, the UN, civil society and private sector) to longer-term actions including investments in agriculture and rural development. This background note was prepared to help the meeting focus comprehensively on the complex issues which need to be understood in defining the global response.

FOOD SECURITY IN DEVELOPING COUNTRIES: WHY GOVERNMENT ACTION IS NEEDED – UN CHRONICLE ONLINE

<http://www.un.org/Pubs/chronicle/2003/issue3/0303p65.asp>

Global food supplies are sufficient to meet the calorie requirements of all people if food were distributed according to needs. Per capita food supplies are projected to increase further over the next 20 years. Thus, the world food problem now and in the foreseeable future is not one of global shortage. Instead, the world is faced with three main food-related challenges: widespread hunger and malnutrition, mismanagement of natural resources in food production, and obesity. This article deals with the first two only.

THE GLOBAL FOOD CRISIS – THE BROOKINGS INSTITUTION

<http://www.brookings.edu/topics/global-food-crisis.aspx>

The Brookings Institution is an independent, nonpartisan organization devoted to research, analysis, and public education with an emphasis on economics, foreign policy, governance, and metropolitan policy. The goal of Brookings activities is to improve the performance of American institutions and the quality of public policy by using social science to analyze emerging issues and to offer practical approaches to those issues in language aimed at the general public. Brookings' Global Food Crisis page provides links to numerous articles on issues relating to the Global Food Crisis and how they affect public policy and regional/international security.

THE FOOD ISSUE – NYT (October 2008)

http://www.nytimes.com/2008/10/10/magazine/12foodideas.html?_r=1&ref=magazine

Each year food waste makes up more than 30 percent of Seattle's garbage — about 150,000 tons. A new program is expected to cut that by more than half. Starting in April, all single-family homes in the city will be required to subscribe to a weekly food-waste recycling program. Scroll through over a dozen short articles on various food-related topics.

FOOD PRICES AND SUPPLY

http://topics.nytimes.com/topics/reference/timestopics/subjects/f/food_prices/index.html

News about food prices and supply, including commentary and archival articles published in *The New York Times*.



STUFFED AND STARVED

<http://stuffedandstarved.org/>

Raj Patel has worked for the World Bank, interned at the WTO, consulted for the UN and been involved in international campaigns against his former employers. Currently a researcher at the University of KwaZulu-Natal in South Africa and a visiting scholar at the Center for African Studies at the University of California at Berkeley, his education includes degrees from Oxford, the London School of Economics, and Cornell University. The resources here take off from the book *Stuffed and Starved*, providing a venue for food system activists, researchers and readers to meet and discuss.

More information on *Stuffed and Starved* can be found on pg. 18 in the Books section

SEEKING GLOBAL FOOD JUSTICE: AND INTERVIEW WITH RAJ PATEL – CIVIL EATS: PART 1 (July 2008)

<http://civileats.com/2008/07/20/seeking-global-food-justice-an-interview-with-raj-patel/>

This is an interview with Raj Patel, the author of *Stuffed and Starved: The Hidden Battle for the World Food System*. “..the state isn’t stepping in and supporting its farmers, its sort of cutting them off to the private sector. And the private sector is either these predatory lenders, or just regular banks like we see here in the United States, who are no less predatory for having shiny corporate headquarters. And as a result, more independent, sustainable family farms around the world are facing very similar circumstances with subsidies going to the mega-farms and unsustainable production being the sort of thing governments fund. Whereas good, healthy, clean food is almost being stamped out by government actions and inactions.”

SEEKING GLOBAL FOOD JUSTICE: PART 2 (July 2008)

<http://civileats.com/2008/07/28/seeking-global-food-justice-an-interview-with-raj-patel/>

HOW TO SOLVE THE GLOBAL FOOD CRISIS – BBC (April 2008)

http://news.bbc.co.uk/2/hi/south_asia/7365798.stm

Global food prices have been rising over the last three years; but in the last few months they have spiraled out of control. Over the last 12 months the average price of food has risen by 56%, with wheat rising by 92% and rice, the staple of half the world, by 96%. This has given rise to the specter of famine; and the crisis is being made worse through misdiagnosis. Professor of Economics, Kaushik Basu, of Cornell University discusses his analyses and recommendations.

THE SEEDS OF DISASTER: THE COUNCIL ON FOREIGN RELATIONS (April 21, 2008)

http://www.cfr.org/publication/16062/seeds_of_disaster.html?breadcrumb=%2F

For consumers and businesses in the United States and Europe, bubbling inflation and rising oil prices bring varying degrees of hardship, producing a nuisance for some and raising solvency issues for others. Elsewhere in the world, these factors threaten more existential consequences. World Bank data shows rising commodity prices have prompted a dramatic spike in global food prices, with the cost of staples like wheat and rice showing the greatest increases. Unrest has risen along with prices. Riots over food prices have broken out in North and South America, the Caribbean, Africa, the Middle East, and East Asia—an interactive chart from the *Financial Times* shows the global reach and magnitude of the crisis.

THE FOOD PRICE CRISIS IN THE ARAB COUNTRIES – CARNEGIE ENDOWMENT FOR INTERNATIONAL PEACE (June 2008)

http://www.carnegieendowment.org/publications/index.cfm?fa=view&id=20246&prog=zgp&proj=zme,ztd&zoom_highlight=food

Arab governments tempered public anger at rising food prices by increasing wages and subsidies, but their approach is not sustainable without raising taxes. Instead they should revise agricultural policies, expand social safety nets, and curb excessive energy consumption, argues Carnegie Middle East Center economist

Ibrahim Saif. Examining the response to the crisis by both oil-producing Gulf countries and populous non-oil exporting countries, Saif recommends sustainable alternative policies in this.

THE GLOBAL FOOD CRISIS – FINANCIAL TIMES (FT) INTERACTIVE GRAPHICS

http://www.ft.com/cms/s/0/d8184634-07cc-11dd-a922-0000779fd2ac.html?nclick_check=1

Find out how rising food prices have hit trade balances and in which countries the inflationary impact has been the highest. Our interactive feature maps food price related to civil unrest and policy measures governments have taken in response to rapid food inflation.



WHY ARE FOOD PRICES RISING? – FT

<http://media.ft.com/cms/s/2/f5bd920c-975b-11dc-9e08-0000779fd2ac.html?from=foodcrisis>



As agricultural commodities such as wheat and dairy trade at record highs, some governments, such as Russia, are implementing price controls on selected types of bread, cheese, milk, eggs, and vegetable oil. But why is food getting more expensive? What role do biofuels play and how has the weather affected crop yields this year? How does the cost of oil factor into the price of food? This multimedia feature explains. Also found on this page are related links, audio commentary from scholars and professionals on GM, analyses, and Q&A. <http://www.ft.com/foodprices>



CIVIL EATS.COM

<http://www.civileats.com>

Civil Eats promotes critical thought about sustainable agriculture and food systems as part of building economically and socially just communities. In our efforts, we support the development of a dialog among local and national leaders about the American food system, and its effects abroad. Civil Eats can be humorous, serious, academic, philosophical, conversational – its style of conversation is as diverse as its 40+ contributors – but it is always thought provoking, innovative, and focused on food politics.



CHANGE WE CAN STOMACH – NYT (May 2008)

http://www.nytimes.com/2008/05/11/opinion/11barber.html?pagewanted=2&_r=1&sq=Change%20we%20can%20stomach&st=cse&scp=1

Cooking, like farming, for all its down-home community spirit, is essentially a solitary craft. But lately it's feeling more like a lonely burden. Finding guilt-free food for our menus - food that's clean, green and humane - is about as easy as securing a housing loan. And we're suddenly paying more - 75 percent more in the last six years - to stock our pantries. Around the world, from Cairo to Port-au-Prince, increases in food prices have governments facing riots born of shortages and hunger.

FOOD NEEDS 'FUNDAMENTAL RETHINK'

<http://news.bbc.co.uk/2/hi/science/nature/7795652.stm>

A sustainable global food system in the 21st Century needs to be built on a series of "new fundamentals," according to a leading food expert. Tim Lang warned that the current system, designed in the 1940s, was showing "structural failures," such as "astronomic" environmental costs. The new approach needs to address key fundamentals like biodiversity, energy, water, and urbanization.



THE COST OF FOOD (October 2008)

http://news.bbc.co.uk/2/hi/in_depth/world/2008/costoffood/default.stm

BBC correspondents examine the impact of fluctuating food costs on families, farmers and economies around the world.



FACTS AND FIGURES – BBC

<http://news.bbc.co.uk/2/hi/7284196.stm>

Explore the facts and figures behind the fluctuating price of food across the globe.

FOOD SECURITY – IRIN

<http://www.irinnews.org/Theme.aspx?Theme=FOO>

Latest news and features on global food security issues from IRIN, the humanitarian news and analysis agency and a project of the UN Office for the Coordination of Humanitarian Affairs.

Agriculture

COMPARE & CONTRAST

These authors discuss their differing opinions on the topic of ethanol fuel. Weigh their cases and decide for yourself.



HOW BIOFUELS COULD STARVE THE POOR – *FOREIGN AFFAIRS*

<http://www.foreignaffairs.com/articles/62609/c-ford-runge-and-benjamin-senauer/how-biofuels-could-starve-the-poor>

Thanks to high oil prices and hefty subsidies, corn-based ethanol is now all the rage in the United States. But it takes so much supply to keep ethanol production going that the price of corn -- and those of other food staples -- is shooting up around the world. To stop this trend, and prevent even more people from going hungry, Washington must conserve more and diversify ethanol's production inputs.

FOOD FOR FUEL? – *FOREIGN AFFAIRS* (September/October 2007)

<http://www.foreignaffairs.org/20070901faresponse86512/tom-daschle-c-ford-runge-benjamin-senauer/food-for-fuel.html>

Former Senator Tom Daschle argues that corn-based ethanol offers many benefits - and few downsides for food stocks. From the previous article "How Biofuels Could Starve the Poor" (May/June 2007), authors C. Ford Runge and Benjamin Senauer reply to the Senator's comments.

FRED KIRSCHENMANN: THE FUTURE OF AGRICULTURE – COOKING UP A STORY

<http://cookingupastory.com/show/fred-kirschenmann/>

Fred Kirschenmann, a long-time leader in the sustainable agriculture movement, Distinguished Fellow at the Leopold Center for Sustainable Agriculture, and a third-generation farmer (an organic farmer himself), offers some thoughtful reflections upon the future of agriculture from his talk at the Organicology conference in Portland, Oregon in March, 2009.

WHERE FOOD BEGINS – *NATIONAL GEOGRAPHIC* (Sept. 2008)

<http://ngm.nationalgeographic.com/2008/09/table-of-contents>

This issue of *National Geographic* has a focus on *Our Good Earth*; the interrelated problems afflicting soils all over the planet. In the developing world, far more arable land is being lost to human-induced erosion and desertification, directly affecting the lives of 250 million people. In the first - and still the most comprehensive - study of global soil misuse, scientists at the International Soil Reference and Information Centre (ISRIC) in the Netherlands estimated in 1991 that humankind has degraded more than 7.5 million square miles of land. Our species, in other words, is rapidly trashing an area the size of the United States and Canada combined.



AGRICULTURE AND FOOD COUNTRY PROFILE – *EARTH TRENDS*

http://earthtrends.wri.org/country_profiles/index.php?theme=8



The country profiles present environmental information about key variables for each topic area. View the charts and graphs to find the vital statistics you need for over 220 countries.



AGFLATION – *REUTERS*

<http://www.reuters.com/news/globalcoverage/agflation>



Farmers can't keep up with rising demand. The world is in a food crisis that's already boiled over in some places. Track the impact with the stories and map below.



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS (FAO)

<http://www.fao.org/>

The FAO of the UN leads international efforts to defeat hunger. Serving both developed and developing countries, FAO acts as a neutral forum where all nations meet as equals to negotiate agreements and debate policy. FAO is also a source of knowledge and information. FAO helps developing countries and countries in transition modernize and improve agriculture, forestry, and fisheries practices and ensure good nutrition for all. The FAO focuses special attention on developing rural areas, home to 70 percent of the world's poor and hungry people.



THE STATE OF FOOD INSECURITY IN OUR WORLD (2008)

<http://www.fao.org/docrep/011/i0291e/i0291e00.htm>



In mid-2008, as international food prices peaked following two years of rapid increases, the international community was mobilized to avert an imminent global food-security crisis. FAO estimates that between 2003–2005 and 2007 high food prices contributed to an increase of 75 million in the number of undernourished people, bringing the total number to 923 million.

Soaring food prices resulted in the highest single increase in hunger since 1990–92, the base period for the World Food Summit's and the Millennium Summit's hunger reduction targets. This sharp increase in hunger has also thrown into reverse earlier progress towards achieving the first Millennium Development Goal (MDG 1) in that the proportion of undernourished in all major developing regions in the world has now risen.



WORLD FOOD SITUATION

http://www.fao.org/worldfoodsituation/wfs-home/en/?no_cache=1

FAO news, analyses, reports, data, and tools.

FARMERS VOICE FOOD SUPPLY CONCERN – BBC (January 2009)

http://news.bbc.co.uk/2/hi/uk_news/7813254.stm

Hundreds of people crammed into this year's Oxford Farming Conference pre-conference dinner. Usually people end up talking about the fallout from yet another animal disease or what they see as the injustice of European farming payments. But this year over the smoked salmon, roast beef, and British cheese, the conversations are varied. Many, like National Farmers' Union President Peter Kendall, are concerned about food security and the volatile prices of last year.

FOOD INSECURITY AND VULNERABILITY INFORMATION AND MAPPING SYSTEMS

<http://www.fivims.org/index.php>

FIVIMS helps countries carry out a more careful characterization of food insecurity and vulnerable population groups, improving understanding through cross-sectoral analysis of the underlying causes, and using evidence-based information and analysis to advocate for the formulation and implementation of policies and programs enhancing food security and nutrition. Strengthened and more integrated food insecurity and vulnerability information systems at national and sub-national levels can provide better and more up-to-date information to the policy-makers and members of civil society concerned with food security issues at all levels in the country.

FEELING THE HEAT OF FOOD SECURITY (August 2008)

<http://news.bbc.co.uk/2/hi/science/nature/7553958.stm>

Reforming the economics of food production and supply would be beneficial for a number of environmental and social problems, argues Peter Baker. A key issue, he says, is understanding the energy involved in putting food on your plate. Global development, global debt, global warming, food miles, food security, food riots, peak oil, peak water... What's this got to do with small farmers and global food chains? The answer is that all the issues mentioned above intersect over small farmers.

RENEWABLE ENERGY IN CENTRAL ASIA: ENHANCING FOOD SECURITY AND IMPROVING SOCIAL AND ECONOMIC CONDITIONS IN REMOTE LOCATIONS

http://www.carnegicendowment.org/publications/index.cfm?fa=view&id=20246&prog=zgp&proj=zme.ztd&zoom_highlight=food

The Carnegie Endowment for International Peace and the Foundation of Regional Policy, Tashkent, Uzbekistan, with support by the Central Asia Regional Economic Cooperation Institute of the Asian Development Bank, held an international seminar on “Renewable Energy in Central Asia: Enhancing Food Security and Improving Social and Economic Conditions in Remote Locations.” A conference report and supporting presentations are available. A keynote address from Kori Udovicki, UN Assistant Secretary-General, UNDP Assistant Administrator and Regional Director for Europe and the CIS touched upon the crucial interconnection between the three areas vital to Central Asia’s present and future water, energy, and food security.

Eat Locally

100 MILE DIET

<http://100milediet.org/>

In 2005, Alisa Smith and J.B. MacKinnon began a one-year experiment in local eating. Their “100-Mile Diet” struck a deeper chord than anyone could have predicted, inspiring thousands of individuals, and even whole communities, to change the way they eat. Locally raised and produced food has been called “the new organic” - better tasting, better for the environment, better for local economies, and better for your health. From reviving the family farm to reconnecting with the seasons, the local foods movement is turning good eating into a revolution.

FOOD MILES – *BBC*

http://www.bbc.co.uk/food/food_matters/foodmiles.shtml

Working out the environmental impact of the food we buy can be confusing. It’s no longer just about food miles – there’s production, processing, packaging, and storage to weigh up too.



BUILDING THE LOCAL FOOD ECONOMY: A CALL TO ACTION

<http://www.sustainableseattle.org/Programs/localfoodeconomy>

A growing number of people in our region are committed to building a healthy local food economy. This is not an easy task. A significant part of the challenge is to show that developing strong local economic linkages is crucial to the economic success of our region’s food producers, manufacturers, distributors and purveyors. In 2005, Sustainable Seattle began a local multiplier project focusing on the food industry in the Central Puget Sound region for this purpose. The project report, *Why Local Linkages Matter: Findings from the Local Food Economy Study*, explains why we should care about our spending choices when it comes to food and sustainability. It finds that locally directed spending supports a web of relationships, rooted in place, which makes for healthier and more prosperous communities. Read the report!



FARM TO CAFETERIA – *KUOW* (March 2009)

<http://www.kuow.org/program.php?id=17146>

"School lunch: Can you smell the chicken nuggets, sloppy joes, and ambrosia salad? What if school lunch was healthy, fresh, and local instead? Straight from the farms to your kids. The "Local Farms — Healthy Kids" bill passed the state legislature last year, but it's been hard to implement. Many schools don't even have kitchens. Today we'll check up on how the farm to school initiative is going in Washington State."

LOCAL PRODUCE GETS MORE PROMINENT IN THE LUNCH LINE – *KITSAP SUN* (Oct. 2008)

<http://www.kitsapsun.com/news/2008/oct/11/local-produce-more-prominent-in-the-lunch-line/>

Opportunities to try something different are coming regularly this school year to two campuses in the Bremerton School District. Armin Jahr and West Hills elementaries have received government grants to add more fruits and vegetables into students' diets, putting them in the vanguard of a movement to bring more fresh produce to schools — locally grown when possible.

THE EAT WELL GUIDE

<http://www.eatwellguide.org/>

Eat Well Guide is a free online directory of thousands of family farms, restaurants, and other outlets for fresh, locally grown food in the U.S. and Canada. Originally a database of sustainably-raised meat and dairy producers, its listings have expanded to include farmers' markets, CSA programs, partner organizations, water-conscious ratings and vegetarian eateries. Visitors can search by location, keyword or category to find good food, download customized guides, or plan a trip with the innovative mapping tool Eat Well Everywhere. Eat Well is also home to The Green Fork blog and the free print and online book *Cultivating the Web: High Tech Tools for the Sustainable Food Movement*.

FOR YOUR CONSIDERATION

"For the life of me, I cannot understand why the terrorists have not attacked our food supply, because it is so easy to do." - Tommy Thompson, former Secretary of Health and Human Services

THINK GLOBALLY EAT LOCALLY – NYT (Dec. 2004)

http://www.nytimes.com/2004/12/18/opinion/18wilkins.html?_r=1&scp=1&sq=food+distribution+systems&st=nyt

The United States is importing more and more food, and not just from the Middle East (which actually accounts for only 0.4 percent of our food imports). Tomatoes from Mexico, grapes from Chile and beef from Brazil are standard fare on American tables. The Department of Agriculture reports that in 2005, our nation will fail to record an agricultural surplus for the first time in 50 years, demonstrating our rising dependency on foreign agricultural production and distribution systems that may not be safe. Yet few of these imports are examined to ensure they meet American health and safety standards.

*If this was true and a concern in 2004.... what about now?
Could eating more local potentially save your life?*

Nutrition & Health

FAO UN NUTRITION COUNTRY PROFILES

http://www.fao.org/ag/agn/nutrition/profiles_en.stm

The Nutrition Country Profiles are concise reviews describing the food and nutrition situation in individual countries, with background statistics on food-related factors such as agricultural production, as well as selected health, demographic and economic indicators.

OBESITY AND DIABETES IN THE DEVELOPING WORLD: A GROWING CHALLENGE *NEW ENGLAND JOURNAL OF MEDICINE*

<http://content.nejm.org/cgi/content/short/356/3/213>

Globally, the prevalence of chronic, noncommunicable diseases is increasing at an alarming rate. About 18 million people die every year from cardiovascular disease, for which diabetes and hypertension are major predisposing factors. Propelling the upsurge in cases of diabetes and hypertension is the growing prevalence of overweight and obesity — which have, during the past decade, joined underweight, malnutrition, and infectious diseases as major health problems threatening the developing world. Today, more than 1.1 billion adults worldwide are overweight, and 312 million of them are obese.

GLOBAL NUTRITION DYNAMICS: THE WORLD IS SHIFTING RAPIDLY TOWARD A DIET LINKED WITH NONCOMMUNICABLE DISEASES - *THE AMERICAN JOURNAL OF CLINICAL NUTRITION*

<http://www.ajcn.org/cgi/content/full/84/2/289?maxtoshow=&HITS=10&hits=10&RESULTFORMAT=&fulltext=global+nutrition&searchid=1&FIRSTINDEX=0&sortspec=relevance&resourcetype=HWCIT>

Global energy imbalances and related obesity levels are rapidly increasing. This article documents the high levels of overweight and obesity found across higher- and lower-income countries and the global shift of this burden toward the poor and toward urban and rural populations. Dietary changes appear to be shifting universally toward a diet dominated by higher intakes of animal and partially hydrogenated fats and lower intakes of fiber. Activity patterns at work, at leisure, during travel, and in the home are equally shifting rapidly toward reduced energy expenditure. Large-scale decreases in food prices (eg, beef prices) have increased access to supermarkets, and the urbanization of both urban and rural areas is a key underlying factor. Limited documentation of the extent of the increased effects of the fast food and bottled soft drink industries on this nutrition shift is available, but some examples of the heterogeneity of the underlying changes are presented. The challenge to global health is clear.

RODALE

<http://www.rodale.com/>

Rodale believes in healthy living on a healthy planet and they are a respected source for trusted content in health, fitness, and wellness around the world. Rodale reaches more than 70 million people around the world through its category-leading media properties, trade books, subscription online properties, and integrated marketing solutions. The company is also a leader in direct response marketing and has more than 26 million active customers in its database. Rodale publishes some of the best-known health and wellness lifestyle magazines, including *Men's Health*, *Prevention*, *Women's Health*, *Runner's World*, *Bicycling*, *Running Times*, *Organic Gardening*, and *Mountain Bike*.



ON WORLD FOOD DAY, 17 MILLION PEOPLE FACE STARVATION IN THE HORN OF AFRICA – CARE INTERNATIONAL (Oct. 2008)

<http://www.care-international.org/On-World-Food-Day-17-million-people-face-starvation-in-the-Horn-of-Africa>

In Ethiopia, at least 6.4 million people need emergency food aid. In Somalia, nearly half the population is slowly starving, and the country is facing a food crisis unseen since the famine of the early 1990s. And in Kenya, poor families are paying as much as 80% of their income just on food. A combination of drought, conflict, and rising food prices has left more than 17 million people in the Horn of Africa sliding into a full-blown humanitarian crisis (equivalent to nearly the entire population of Australia facing starvation).

SLOW FOOD USA

<http://www.slowfoodusa.org/>

Slow Food USA is a non-profit educational organization dedicated to supporting and celebrating the food traditions of North America through programs and activities dedicated to Taste Education, Defending Biodiversity and Building Food Communities. Slow Food USA believes that pleasure and quality in everyday life can be achieved by slowing down, respecting the convivial traditions of the table and celebrating the diversity of the earth's bounty.

SLOW FOOD NATION

<http://slowfoodnation.org/>

Slow Food Nation is a subsidiary non-profit of Slow Food USA and part of the international Slow Food movement. It was created to organize the first-ever American collaborative gathering to unite the growing sustainable food movement and introduce thousands of people to food that is good, clean, and fair. The first Slow Food Nation event took place in San Francisco from August 29 to September 1, 2008. Over 85,000 people participated in a Victory Garden, a farmers' market, a food bazaar, tastings, workshops, lectures, film screenings, and more.



THE SPLENDID TABLE

<http://splendidtable.publicradio.org/>

Welcome to the site! The Splendid Table Web site is a companion to the radio series, providing listeners and browsers abundant information on food preparation, appreciation, and culture.



THE SPLENDID TABLE POETRY RADIO PROJECT

http://splendidtable.publicradio.org/specials/poetry_foundation/

Author Joyce Carol Oates wrote, "If food is poetry, is not poetry also food?" Those of us here at The Splendid Table agree, and we have therefore sought to bring great poetry to the program as part of the Poetry Radio Project, a collaboration between the Poetry Foundation and American Public Media that crosses several of the radio programs produced by American Public Media. The project is an effort to use poetry to inform and enrich our lives. We're collecting the poetry we feature on The Splendid Table here, including Lynne Rosetto Kasper's conversations with poets Elizabeth Alexander, Jane Hirshfield, and more.

Lesson Plans & Teaching Ideas Related to Food



G8 LEADERS URGED TO TURN ATTENTION TO FOOD CRISIS – *PBS ONLINE NEWS HOUR* (2008)

http://www.pbs.org/newshour/bb/international/july-dec08/zoellick_07-02.html

World Bank head Robert Zoellick called on world leaders to do more to address the global rise in commodity prices. The combination of record oil prices and high and rising food prices is causing hunger and malnutrition in over 40 countries. Zoellick called the situation a "manmade catastrophe that must be fixed by people." Here you can find taped recordings of the interviews as well as a multitude of other news articles relating to the Global Food Crisis and international and national food issues.



OUTREACH WORLD: FOOD CURRICULA AND LESSON PLANS

<http://www.google syndicated search.com/u/outreachworld?q=food&sa=Go>

Outreach World is a growing online community of educators dedicated to showcasing the achievements of its members and strengthening vital links across the education spectrum, and between the United States and the world. The results of this sites collaboration can be seen in the outstanding professional development programs available annually to K-12 educators.



FOOD – PBS TEACHERS

<http://www.pbs.org/teachers/search/results.html?q=food>

A search of the PBS database for food that provides topics of a wide range, from the *Meaning of Food* to nutritional topics, to genetic modification to food ecosystems.

PBS TEACHERS

<http://www.pbs.org/teachers/>

Classroom materials suitable for a wide range of subjects and grade levels; thousands of lesson plans, teaching activities, on-demand video assets, and interactive games and simulations. These resources are correlated to state and national educational standards and are tied to PBS' on-air and online programming like NOVA, Nature, Cyberchase, and more. Here you can also locate local resources and services, professional development materials, and links. (K-12)



FEEDING MINDS. FIGHTING HUNGER.

<http://www.feedingminds.org/>

An international classroom for exploring the problems of hunger, malnutrition and food insecurity. Feeding Minds Fighting Hunger is designed to help equip and encourage teachers, students and young people all over the world to actively participate in creating a world free from hunger.



UNITED NATIONS CYBERSCHOOLBUS

<http://cyberschoolbus.un.org/>

The United Nations Cyberschoolbus vision is to provide exceptional educational resources (both online and in print) to students growing up in a world undergoing increased globalization.



ECO HEALTH 101

http://ecohealth101.org/whats_left/index.html

EcoHealth101 was designed as an online textbook that includes a section on food: *What's Left to Eat?* The website was developed as a tool for students and teachers. But it's also a great resource for anyone interested in the environment and human health. The site also contains a glossary, lesson plans, and updated Q&A section along with a multitude of other resources and related news.



FACING THE FUTURE – FOOD AND WATER

<http://www.facingthefuture.org/FTFDataDNN/60SecondTours/InDepthTours/tabid/132/Default.aspx>

The human costs of food and water insecurity are high. Drastic shortages of food and water heighten the gap between rich and poor and often lead to conflicts on both sides of the borders of a particular country. Here you can find educator-oriented information on food and water security issues globally. They have a K-4 lesson plan book called “Connections All Around: Me, My Food, and My Environment,” and a new math book called “Solving Algebraic Equations: Food Choices” with a focus on nutrition and personal well-being.

FARMING FOR THE FUTURE – ACTIVITY-BASED LESSONS & ACTION PROJECTS

www.facingthefuture.org/Home/CurriculumDetails/tabid/131/Default.aspx?ItemID=ESTGI

This is the main page for the *Facing the Future* Lesson Plan Book which teachers can view and/or purchase, look to the right for links to Farming for the Future and other sub-topics within.

CURRICULUM FINDER

www.facingthefuture.org/Curriculum/FindCurriculumthatIsRightforYou/tabid/68/Default.aspx

Here you can select what grade you teach, what subject and then pick a topic from their international issues list to search for relevant curriculum (We suggest selecting the Global Food Security topic).



DID YOU KNOW THAT YOU CAN! HELP STOP HUNGER NOW?

[http://www.ourdailybreadmissions.org/Elementary%20Curriculum%20\(Food\).htm](http://www.ourdailybreadmissions.org/Elementary%20Curriculum%20(Food).htm)

Elementary curriculum to accompany the book *Gugu's House* by Catherine Stock, Clarion Books, 2001 (ages 4-8). This book about a young child in Zimbabwe helps to open up a discussion and class activities surrounding the topics of the importance of rain in agriculture and the difficulties dealt with around the world concerning hunger. (Grades K-4)



THE EDIBLE SCHOOLYARD

<http://www.edibleschoolyard.org>

The Edible Schoolyard has been recognized around the world for its organic garden, landscape, and kitchen, which are grounded in ecological principles and wholly integrated into the school's curriculum.



THIRD WORLD FARMER

<http://www.3rdworldfarmer.com/>

Third World Farmer is a new kind of game. It aims at simulating the real-world mechanisms that cause and sustain poverty in Third World countries. In the game, the player gets to manage an African farm, and is soon confronted with the often difficult choices that poverty and conflict necessitate. This kind of experience is efficient at making the issues more relevant to people, because players tend to invest their hopes in a game character whose fate depends on them. The player “experiences” the injustices, rather than being told about them, so as to stimulate a deeper and more personal reflection on the topics.



FOOD FORCE – UN WORLD FOOD PROGRAMME (WFP)

<http://www.food-force.com/>



Each mission represents a part of the process of delivering food aid to an area in crisis. The final mission shows you how food aid can help people rebuild their lives in the years following a disaster. There are links to related news, country food profiles, and information and materials on the ‘Reality’ so students can link the game to what’s happening in the real world.



RESOURCES AND IDEAS FOR TEACHING FOOD FORCE – SCHOLASTIC

<http://teacher.scholastic.com/scholasticnews/indepth/foodforce/articles/index.asp?article=intro&topic=0>

At the end of each article in this report, you can play the Food Force video game, where you can learn to fight hunger. Each of the game's six missions takes you to the imaginary land of Sheylan, where a terrible disaster has struck.



FREE RICE – (WFP)

<http://www.freerice.com>

A WFP program game where, by answering trivia questions on art, geography, math, science, English, and other languages online, kids can actually become a part of the solution and provide rice to needy families.

Local Organizations & Resources



WHOLE FOODS MARKETS

<http://www.wholefoodsmarket.com/>

Whole Foods Markets support organic farmers, growers, and the environment through their commitment to sustainable agriculture and by expanding the market for organic products. Whole Foods respects our environment and recycles, reuses, and reduces their wastes wherever and whenever possible. They recognize their responsibility to be active participants in their local communities and thus give a minimum of 5% of their yearly profits to a wide variety of community and non-profit organizations.

Local Stores can be found in and around Seattle in Westlake, Roosevelt Square, Bellevue, and Redmond.



YES! MAGAZINE

<http://www.yesmagazine.org>

YES! is an ad-free quarterly magazine in print and online about people - in the U.S. and around the globe - creating a more just, sustainable, and compassionate world. Based on Bainbridge Island, YES! provides free one-year subscriptions for teachers in the US and offers a variety of educational resources online.



ISSUE 49: FOOD FOR EVERYONE

http://www.yesmagazine.org/default.asp?ID=262&utm_source=RcolHome&utm_medium=ad&utm_campaign=49cvr



COMMUNITY TO COMMUNITY (C2C)

<http://foodjustice.org/wp/index.php>

Community to Community Development is a women-led place based, grassroots organization working for a just society and healthy communities. Located in Bellingham, WA, they are committed to systemic change and creating strategic alliances that strengthen local and global movements toward social, economic, and environmental justice.

SOLID GROUND

<http://www.solid-ground.org/Pages/Default.aspx>

As the scope and severity of homelessness and poverty have increased over the years, so too has our reach to our greater community as well as our range of services. Now based in Seattle's Wallingford neighborhood, our 30 programs help nearly 33,000 families each year to overcome poverty and build better futures throughout King County and beyond.



MARRA FARM GIVING GARDEN

<http://www.solid-ground.org/Programs/Nutrition/Marra/Pages/default.aspx>

One of Solid Ground's many programs Marra Farm is a model urban community farm engaging people in sustainable agriculture and education while enhancing local food security. Tucked into the South Park neighborhood of Seattle, it has four acres of historic preserved farmland. Marra Farm generates tons of fresh, organic produce, with more than 13,000 pounds grown each year. In addition to residents growing food for their own families, distribution includes donations to local residents and the senior lunch program through the Providence Regina House Food Bank, Mien senior citizens, and Concord Elementary School students and their families. Produce is also sold at the University District Farmer's Market through an employment program for at-risk youth run by Seattle Youth Garden Works. In 2008, the adjacent property will be transformed into a community gathering space. *FYI: On March 24th, 2009 two of WAC's International Visitors - educators from Libya and Syria - helped local Seattle 3rd graders with the first spring planting of vegetables at the Marra Farm.*

COMMUNITY ALLIANCE FOR GLOBAL JUSTICE (CAGJ)

<http://www.seattleglobaljustice.org/>

CAGJ is a grassroots, membership-based organization in Seattle. CAGJ's dedicated volunteers contribute their skills, time and money to work for a just local and global economy. CAGJ has three programs: Food Justice Project, AGRA Watch, and Trade Justice.

FOOD JUSTICE RESOURCES

<http://www.seattleglobaljustice.org/food-justice/food-justice-resources/>



WASHINGTON STATE FARMWORKER HOUSING TRUST

<http://www.farmworkerhousingtrust.org/>

The mission of the Washington State Farmworker Housing Trust is to create a better and more sustainable agricultural community in Washington state by securing and investing resources to address the full spectrum of housing and related needs of farmworkers in our state. The Trust works to fund safe, affordable housing for farm workers, provide homes for families, help growers and support rural communities across Washington.



PCC NATURAL MARKETS

<http://www.pccnaturalmarkets.com/>

PCC Natural Markets began as a food-buying club of 15 families in 1953. Today, it's the largest consumer-owned natural food co-operative in the United States. PCC has nine stores in the Puget Sound region and is owned by nearly 40,000 members who shop (along with thousands of non-members) in our neighborhood locations and value our commitment to: advocating high-quality food standards, supporting local, sustainable agriculture, educating consumers about timely issues, operating in an environmentally friendly way, and building community.



PUGET SOUND MILLENNIUM GOALS PROJECT

<http://www.mgoals.org/>

Puget Sound Millennium Goals Project is a coalition of organizations working to help achieve the Millennium Goals (MDGs) by the year 2015. Many organizations and individuals in the Puget Sound region of the Pacific Northwest are making important contributions to fulfill the Goals. The mission of this Project is to build on this work, to promote a focused collaborative effort to prioritize the importance of food issues, healthcare, education and environmental sustainability, and to engage the public in generating commitment towards meeting them.



SEATTLE TILTH

<http://www.seattletilth.org/>

Founded in 1978, Seattle Tilth is a non-profit organization dedicated to cultivating sustainable community through gardening education. By using demonstration gardens, P-Patches, and other community gardens across the region, Tilth teaches people how to improve their environment by using organic gardening techniques. Their website contains dates for workshops and summer programs for children ages 2-10 years old.

21 ACRES & THE “SEED TO TABLE FARM CAMP”

<http://www.21acres.org>

21 Acres’ mission is to cultivate, demonstrate and advance systems that support sustainable agriculture. Its camp offers a unique opportunity for kids to directly engage in activities on an organic farm while learning about sustainable farming. Opening summer 2009, the day camp will operate in one week sessions from mid-July through August. Campers will feed the chickens and collect eggs, plant seeds and harvest vegetables in the garden, and pick berries and fruit.



PUGET SOUND FRESH & CASCADE HARVEST COALITION

<http://www.cascadeharvest.org>; <http://www.pugetsoundfresh.org>

Cascade Harvest Coalition is a non-profit organization dedicated to local agriculture. Their “Helping Hands” program (in partnership with Puget Sound Farms) serves area food banks and meal programs, and facilitates Harvest Work Parties, On-Farm Education and Emergency Feeding Program Education. Their “Puget Sound Fresh” program educates on the health and environmental benefits of eating locally grown.

WASHINGTON STATE FARMERS MARKET ASSOCIATION

<http://www.wafarmersmarkets.com>

The WSFMA supports and promotes vibrant and sustainable farmers markets in Washington State. Our vision is to have a thriving and sustainable farmers market within reach of every resident in Washington State. Washingtonians understand the importance of farmers markets in developing healthy communities and a sustainable local food system.

FARM TO SCHOOL

<http://www.farmtoschool.org> ; WA State: <http://www.farmtoschool.org/state-home.php?id=8>

Farm to School programs connect schools with local farms with the objectives of serving healthy meals in school cafeterias, improving student nutrition, providing health and nutrition education opportunities that will last a lifetime, and supporting local small farmers.

WA HOUSE BILL 2798 LOCAL FARMS – HEALTHY KIDS

<http://apps.leg.wa.gov/billinfo/summary.aspx?bill=2798&year=2008>

Washington State 2008 House Bill 2798 ~ local farms-healthy kids and communities act creates a farm-to-school program within the department of agriculture to facilitate increased procurement of Washington grown foods by the common schools; creates the Washington grown fresh fruit and vegetable grant program in the office of the superintendent of public instruction to facilitate consumption of Washington grown nutritious snacks in order to improve student health and expand the market for locally grown fresh produce, and more.



SEATTLE YOUTH GARDEN WORKS

<http://www.sygw.org/>

Seattle Youth Garden Works empowers homeless and under-served youth through garden-based education and employment. We are a market gardening program for youth ages 14-22 in the University District and South Park neighborhoods. Our goals are to connect youth to housing, health care, education, jobs and community.

ADDITIONAL LOCAL WASHINGTON WEBSITES:

Tilth Producers of Washington ~ www.tilthproducers.org

Washington Sustainable Food & Farming Network ~ www.wsffn.org

Sustainable Northwest ~ www.sustainablenorthwest.org

WSU Center for Sustainable Agriculture & Natural Resources ~ www.csanr.wsu.edu

Local Harvest ~ www.localharvest.org

Sustainable Connections ~ www.sconnect.org

Skagitonians to Preserve Farmland ~ www.skagitonians.org

Education & Agriculture Together ~ www.eatncw.org

Cascade Foothills Farmland Association ~ www.visitwashingtonfarms.com

WSU Small Farm Team ~ smallfarms.wsu.edu

Action for Healthy Kids ~ www.actionforhealthykids.org

PCC Farmland Trust ~ www.pccnaturalmarkets.com/farmtrust/

Northwest Agriculture Business Center ~ www.AgBizCenter.org

Initiative for Rural Innovation & Stewardship/North Central Washington Resource Conservation & Development District ~ www.ncwrcd.org

Books

(In order of publication year)

Book descriptions and information excerpted from www.amazon.com unless otherwise indicated.

Grescoe, Taras. *Bottomfeeder: How to Eat Ethically in a World of Vanishing Seafood*. Bloomsbury USA, 2009.

http://www.amazon.com/Bottomfeeder-Ethically-World-Vanishing-Seafood/dp/1596916257/ref=sr_1_1?ie=UTF8&s=books&qid=1239823142&sr=1-1

In disturbing detail, Grescoe whiplashes readers from ecological devastation to edible ecstasy. He depicts how there are too few oysters to do their filtering job, fish are infested with the cell from hell, a micro-organism that eats their flesh and exposes their guts. He describes how Indian shrimp farms treated with pesticides, antibiotics, and diesel oil are destroying protective ecosystems and villages. The book ends on a cautiously optimistic note: scientists know what steps are needed to save the fisheries and the ocean; we just need the political will to follow through.



Pollan, Michael. *In Defense of Food: An Eater's Manifesto*. Penguin, 2009.

http://www.amazon.com/Defense-Food-Eaters-Manifesto/dp/0143114964/ref=sr_1_1?ie=UTF8&s=books&qid=1237221265&sr=1-1

What we want to eat has been ousted by the notion of what we *should* eat. Michael Pollan poses this question: where is the food in our food? *In Defense of Food* is a series of answers that help omnivores navigate the nutritional minefield that's come to typify our food culture. Pollan shows that convenient "healthy" alternatives to whole foods are appallingly inconvenient: our nation's health has actually deteriorated since we started exiling carbs, and fats. His analysis of the American diet offers a glimpse of what it would be like if we could reconstruct and reconsider what it means to eat well.



Pollan, Michael. *The Omnivore's Dilemma: A Natural History of Four Meals*. Penguin, 2009.

http://www.amazon.com/Omnivores-Dilemma-Natural-History-Meals/dp/0143038583/ref=sr_1_2?ie=UTF8&s=books&qid=1237221406&sr=1-2

Pollan examines what he calls "our national eating disorder" in this book. You'll certainly never look at a Chicken McNugget the same way again. Pollan, a naturalist says "The way we eat represents our most profound engagement with the natural world." All food, he points out, originates with plants, animals and fungi. "[E]ven the deathless Twinkie is constructed out of... well, precisely *what* I don't know offhand, but ultimately some sort of formerly living creature, i.e., a *species*." Pollan meditates on the freakishly protean nature of the corn plant and looks at how the food industry has exploited it, to the detriment of everyone from farmers to fat-and-getting-fatter Americans.

Bendrick, Lou. *Eat Where You Live*. Skipstone Press, 2008.

http://www.amazon.com/Eat-Where-You-Live-Sustainable/dp/1594850747/ref=sr_1_1?ie=UTF8&s=books&qid=1239816527&sr=1-1

A user-friendly field guide for eating healthy, locally-grown foods regardless of where you live. It is a fresh, funny and positive approach to eating locally. More and more people are now eating locally and sustainably and maybe you want to do it too--to reduce your carbon footprint or just to ensure the freshest, healthiest food for yourself and your family. Whatever the case may be, this easy-to-read, hilarious and informative national guidebook will help you find it, cook it, and enjoy it.

Patel, Raj. *Stuffed and Starved: The Hidden Battle for the World Food System*. Melville House, 2008.

http://www.amazon.com/Stuffed-Starved-Hidden-Battle-System/dp/1933633492/ref=pd_bbs_sr_1?ie=UTF8&s=books&qid=1237239228&sr=8-1

Patel focuses attention on the unfortunate irony of the current world food situation, in which the imbalance of world resources has created an epidemic of obesity in some parts of the world while millions in the "Global South" endure starvation. Patel addresses the entire system of global food production, distribution and sale, concluding that "unless you're a corporate food executive, the food system isn't working for you."

Kingsolver, Barbara. *Animal, Vegetable, Miracle: A Year of Food Life*. Harper Perennial, 2008.

http://www.amazon.com/Animal-Vegetable-Miracle-Year-Food/dp/0060852569/ref=sr_1_1?ie=UTF8&s=books&qid=1239816946&sr=1-1

Kingsolver recounts a year spent eating home-grown food and, if not that, local food. She makes short, neat work of complex topics: what's risky about the vegan diet, why animals belong on ecologically sound farms, why bitterness in lettuce is good. Kingsolver is not the first to note our national "eating disorder" and the injuries industrial agriculture wreaks, yet this practical vision of how we might eat instead is as fresh as just-picked sweet corn. The narrative is peppered with useful sidebars on industrial agriculture and ecology (by husband Steven Hopp) and recipes (by daughter Camille), as if to show that local food, in the growing, buying, cooking, eating, and the telling, demands teamwork.



Roberts, Paul. *The End of Food*. Huntington Mifflin Harcourt, 2008.

<http://www.houghtonmifflinbooks.com/books/EndOfFood.html>

Paul Roberts, best-selling author of *The End of Oil*, turns his attention to the modern food economy and finds that the system entrusted to meet our most basic needs is failing dramatically. In this carefully researched, vividly recounted narrative, Roberts lays out the stark economic realities beneath modern food—and shows how our system for making, marketing, and moving what we eat is growing less and less compatible with the billions of consumers that system was built to serve. Roberts presents clear, stark visions of the future and helps us prepare to make the decisions -- personal and global -- we must make to survive the demise of food production as we know it.

Smith, Alisa and J.B. Mackinnon. *Plenty: Eating Locally on the 100-Mile Diet*. Three Rivers Press, 2008.

http://www.amazon.com/Plenty-Eating-Locally-100-Mile-Diet/dp/0307347338/ref=pd_bbs_sr_1?ie=UTF8&s=books&qid=1239816142&sr=8-1

This very human and often humorous adventure about two people eating food grown within a short distance of their home is surprising, delightful, and even shocking. If you've only talked about eating locally but never given yourself definitions—especially strict ones—to follow, I assure you that your farmers' market will never again look the same. Nothing you eat will look the same! This inspiring and enlightening book will give you plenty to chew on.

Petrini, Carlo. *Slow Food Nation: Why Our Food Should Be Good, Clean, and Fair*. Rizzoli Ex Libris, 2007.

http://www.amazon.com/Slow-Food-Nation-Should-Clean/dp/0847829456/ref=pd_sim_b_3

Best-selling *Fast Food Nation* and other recent books have alerted us to such dangers as genetically modified organisms, food-borne diseases, and industrial farming. Now it is time for answers, and *Slow Food Nation* steps up to the challenge. Here the charismatic leader of the Slow Food movement, Carlo Petrini, outlines many different routes by which we may take back control of our food. The three central principles of the Slow Food plan are these: food must be sustainably produced in ways that are sensitive to the environment, those who produce the food must be fairly treated, and the food must be healthful and delicious. He relates wisdom to be gleaned from local cultures in such varied places as Mongolia, Chiapas, Sri Lanka, and Puglia.

Weiss, Tony. *The Global Food Economy: The Battle for the Future of Farming*. Zed Books, 2007.

<http://www.amazon.com/Global-Food-Economy-Battle-Farming/dp/1842777955>

This book sets out some answers to the question: how can we build an ecologically sustainable and humane system of food production and distribution? The modern food economy is a paradox. Surplus 'food mountains' sit alongside global malnutrition and the developed world subsidizes its own agriculture while pressurizing the developing world to liberalize at all costs. Export competition is increasingly aggressive whilst the reliance on imports in many countries has worrying implications for food security. Family farms go out of business and dispossessed peasant farmers are driven into urban slums. The WTO's uneven application of neoliberal economics to food production is relatively new, and the consequences of mounting deficits, rising 'food miles,' and social upheaval, are untested but ominous.

Nestle, Marion. *Food Politics: How the Food Industry Influences Nutrition and Health*. University of California Press, 2007.

<http://www.foodpolitics.com/food-politics-how-the-food-industry-influences-nutrition-and-health/>

In the U.S., we're bombarded with nutritional advice- we assume, from reliable authorities with our best interests at heart. Far from it, says Marion Nestle, whose *Food Politics* absorbingly details how the food industry-through lobbying, advertising, and the co-opting of experts-influences our dietary choices to our detriment. The American "paradox of plenty," is the recognition that our food abundance (we've enough calories to meet every citizen's needs twice over) leads profit-fixated food producers to do everything possible to broaden their market portion, thus swaying us to eat *more* when we should do the opposite. The result is compromised health: epidemic obesity to start, and increased vulnerability to heart and lung disease, cancer, and stroke--reversible if the constantly suppressed "eat less, move more" message that most nutritionists shout could be heard.

Simontacchi, Carol. *The Crazy Makers: How the Food Industry is Destroying our Brains and Harming Our Children*. Tarcher, 2007.

http://www.amazon.com/Crazy-Makers-Industry-Destroying-Children/dp/1585426261/ref=sr_1_1?ie=UTF8&s=books&qid=1239657438&sr=1-1

We already worry that our food makes us fat, dull, disease-prone, and sleepy. Now we have to worry that it also makes us crazy. According to certified clinical nutritionist Carol Simontacchi, the food industries that give us packaged, processed, artificially flavored, chemical-ridden, artificially colored, nutrient-stripped pseudo foods such as sodas, processed soups, sugared cereals, and fiberless bread "wantonly destroy our bodies and our brains, all in the name of profit." We Americans (adults and children) eat 200 pounds of sugar and artificial sweeteners each year. Our children's test scores and grades drop. We become violent, illogical, moody, depressed, drug-addicted, and crazy. The reason, according to the author, is that we're starving our brains with lack of nutrition.



Watson, James L. *Golden Arches East: McDonald's in East Asia*. Stanford University Press, 1997.

<http://www.amazon.com/Golden-Arches-East-McDonalds-Asia/dp/0804732078>

What does it mean that McDonald's has become an integral part of daily life throughout East Asia--so much so, in fact, that many Asians have ceased to consider the American hamburger chain "foreign" at all? The five scholars who contribute essays to *Golden Arches East* have taken a novel approach to cultural anthropology. Call it hamburger historiography, perhaps, but their analysis of McDonald's ascendancy in the East has much to say about both the corporation itself and the changing values of Asian societies. Despite widespread criticism of McDonald's as a symbol of global homogeneity and environmental degradation, not all of these changes have been negative.

INTERVIEW WITH EDITOR: GOLDEN ARCHES EAST

<http://www.aasianst.org/EAA/samples.htm>

Watson, who is a Harvard Professor, discusses his book in this interview.

Belasco, Warren James. *Appetite for Change: How the Counterculture took on the Food Industry*. Cornell University Press, 2006.

http://www.amazon.com/Appetite-Change-Counterculture-Took-Industry/dp/0801473292/ref=sr_1_1?ie=UTF8&s=books&qid=1239657236&sr=1-1

In this engaging inquiry, originally published in 1989 and now fully updated for the 21st century, Warren J. Belasco considers the rise of the "countercuisine" in the 1960s, the subsequent success of mainstream businesses in turning granola, herbal tea, and other "revolutionary" foodstuffs into profitable products; the popularity of vegetarian and vegan diets; and the increasing availability of organic foods.

Goodall, Jane. *Harvest of Hope: A Guide to Mindful Eating*. Wellness Central, 2006.

http://www.amazon.com/Harvest-Hope-Guide-Mindful-Eating/dp/0446698210/ref=pd_bbs_sr_1?ie=UTF8&s=books&qid=1239655987&sr=8-1

World-renowned scientist and conservationist Jane Goodall earned her fame by studying chimpanzee feeding habits. But in *Harvest for Hope*, she scrutinizes human eating behaviors, and the colossal food industries that force-feed some cultures' self-destructive habits for mass consumption. It's an unsustainable lifestyle that Goodall argues must change immediately, beginning--not ironically--at a grassroots level.

Schlosser, Eric. *Fast Food Nation*. Harper Perennial, 2005.

http://www.amazon.com/Fast-Food-Nation-Eric-Schlosser/dp/0060838582/ref=pd_bbs_sr_1?ie=UTF8&s=books&qid=1239822888&sr=8-1

Fast food is so ubiquitous that it now seems as American, and harmless, as apple pie. But the industry's drive for consolidation, homogenization, and speed has radically transformed America's diet, landscape, economy, and workforce, often in insidiously destructive ways. Eric Schlosser, an award-winning journalist, opens his ambitious and ultimately devastating exposé with an introduction to the iconoclasts and high school dropouts, such as Harlan Sanders and the McDonald brothers, who first applied the principles of a factory assembly line to a commercial kitchen. Quickly, however, he moves behind the counter with the overworked and underpaid teenage workers, onto the factory farms where the potatoes and beef are grown, and into the slaughterhouses run by giant meatpacking corporations. Schlosser wants you to know why those French fries taste so good (with a visit to the world's largest flavor company) and "what really lurks between those sesame-seed buns."

Brownell, Kelly. *Food Fight: The Inside Story of the Food Industry, America's Obesity Crisis, and What We Can Do About*. McGraw-Hill, 2004.

http://www.amazon.com/Food-Fight-Industry-Americas-Obesity/dp/0071438726/ref=sr_1_2?ie=UTF8&s=books&qid=1239657620&sr=1-2

The war against obesity must go beyond personal responsibility and will-power to encompass a Gandhian mass movement against a food industry and social order intent on fattening us, argues this fact-filled, ferocious manifesto. The authors, academics of the Yale Center for Eating and Weight Disorders, contend that our abundant, super-sized meals and modern, sedentary lifestyles have formed a "toxic environment" that indulges genetic fat-storage proclivities to a pathological degree.

Nestle, Marion. *Safe Food: Bacteria, Biotechnology, and Bioterrorism*. University of California Press, 2004.

<http://www.foodpolitics.com/safe-food-bacteria-biotechnology-and-bioterrorism/>

"Food safety is political." So claims the title of the introduction to Marion Nestle's book *Safe Food*, and this assertion is solidly confirmed in the pages that follow. In her instructive monograph, Nestle exposes the political workings of the system that supposedly guarantees the safety of our food. The operation of this system is unfamiliar to many, but Nestle's well-researched and carefully documented argument shows that the topic should be of concern to anyone who eats.



Barry, Wendell and Norman Wirzba. *The Art of the Commonplace: The Agrarian Essays of Wendell Berry*. Counterpoint, 2003.

<http://www.amazon.com/Unsettling-America-Culture-Agriculture/dp/0871568772>

Writer and farmer Berry has long been an inspiration to the contemporary agrarian movement and a guiding light to people who care deeply about the health of their land and their communities. In his numerous books of essays, he has thoughtfully and articulately shown how the current consumer-based, profit-driven industrial society not only destroys our natural world but also increasingly harms our social and personal well-being. The 21 essays in this collection, written over the past two decades, provide both a splendid introduction to Berry's work and a stimulating compendium for those already familiar with it. These are beautifully crafted essays, replete with social criticism, righteous anger, moral guidance, and lyrical wording. Above all, they contain a reverence for the beauty and complexity of our natural world and a call to be good stewards of the earth and our limited resources. Berry states that we do not need to rely on constant technological progress to improve our future: "If we take care of the world of the present, the future will have received full justice from us." Wendell Berry is the author of more than 40 books of poetry, fiction and essays. He has farmed a hillside in his native Henry County, Kentucky for more than 40 years. Some other "food" related books by Wendell Berry include: *The Gift of Good Land: Further Essays Cultural and Agricultural*. *The Unsettling of America: Culture & Agriculture*. For a full listing, see <http://www.wendellberrybooks.com>

Critser, Greg. *Fat Land: How Americans Became the Fattest People in the World*. Houghton Mifflin, 2003.

http://www.amazon.com/Fat-Land-Americans-Became-Fattest/dp/B000TVIW6E/ref=sr_1_1?ie=UTF8&s=books&qid=1239659646&sr=1-1

According to Critser, determined to satisfy an American public that "wanted what it wanted when it wanted it," agriculture secretary Earl Butz determined to lower American food prices by ending restrictions on trade and growing. The superabundance of cheap corn that resulted inspired Japanese scientists to invent a cheap sweetener called high fructose corn syrup. This sweetener made food look and taste so great that it soon found its way into everything. Researchers ignored the way the stuff seemed to trigger fat storage. Critser details what happened as this river of corn syrup met with a fast-food marketing strategy that prized sales over quality or conscience.

Gussow, Joan D. *This Organic Life: Confessions of a Suburban Homesteader*. Chelsea Green Publishing Co., 2002.

http://www.amazon.com/This-Organic-Life-Confessions-Homesteader/dp/1931498245/ref=sr_1_1?ie=UTF8&s=books&qid=1239656839&sr=1-1

Two decades ago, when nutritionist Gussow was giving fiery speeches about the importance of eating locally and seasonally, she realized that it was time to put her convictions into practice. In this combination memoir, polemic, and gardening manual, she discusses the joys and challenges of growing organic produce in her own New York garden.

Magdoff, Fred. *Hungry for Profit: The Agribusiness Threat to Farmers, Food, and the Environment*. Monthly Review Press, 2000.

http://www.amazon.com/Hungry-Profit-Agribusiness-Farmers-Environment/dp/1583670165/ref=pd_sim_b_3

Millions go hungry every year in both poor and rich nations, yet hundreds of thousands of peasants and farmers continue to be pushed off the land. Applied in increasing volumes, chemical pesticides and synthetic fertilizers deplete the soil, pollute our food and water, and leave crops *more* vulnerable to pest outbreaks. The new and expanding use of genetically engineered seeds threatens species diversity. This set of essays explains why corporate agribusiness is a rising threat to farmers, the environment, and consumers, ranging in subject from the politics of hunger to the new agricultural biotechnologies.



Documentaries & Films

(Chronological by most recently released)



THE GREAT FOOD REVOLUTION (2009)

<http://www.cbc.ca/documentaries/greatfoodrevolution/>

Once upon a time food was as predictable as fish on Friday, roast on Sunday. Bread was snow white. And fancy food meant one thing, French cuisine. But *The Great Food Revolution* has changed all of that. Our choices have never been more varied. Our cooking has never been more exciting. Join us as *The Great Food Revolution* takes us on a feast of the senses.

PBS [I]NDEPENDENT LENS - THE REAL DIRT ON FARMER JOHN (2009)

<http://www.pbs.org/independentlens/realdirt/>

For close to a century, a great American epic has been played out in the tiny town of Caledonia, Illinois, about 75 miles west of Chicago. *The Real Dirt on Farmer John* tells the story of one man, his farm and his family—a story that parallels the history of American farming. But Farmer John is no laconic, Grant Wood-type with a scowl and a pitchfork. Equal parts performance artist, writer, and farmer, John Peterson has been known to switch out of his overalls into leopard latex or a purple-feathered boa.

FLOW (2008)

<http://www.flowthefilm.com/about>

Irena Salina's award-winning documentary investigation into what experts label the most important political and environmental issue of the 21st Century - The World Water Crisis. Salina builds a case against the growing privatization of the world's dwindling fresh water supply with an unflinching focus on politics, pollution, human rights, and the emergence of a domineering world water cartel. Interviews with scientists and activists intelligently reveal the rapidly building crisis, at both the global and human scale, and the film introduces many of the governmental and corporate culprits behind the water grab, while begging the question "CAN ANYONE REALLY OWN WATER?"

FOOD FIGHT (2008)

<http://www.foodfightthedoc.com/>

Food Fight is a fascinating look at how American agricultural policy and food culture developed in the 20th century, and how the California food movement has created a counter-revolution against big agribusiness.

FOOD INC (2008)

<http://www.imdb.com/title/tt1286537/>

An unflattering look inside America's corporate controlled food industry.

THE WORLD ACCORDING TO MONSANTO (2008)

<http://www.dcenvironmentalfilmfest.org/films.php?FilmID=293>

The world leader in genetically-modified organisms (GMOs), Monsanto is one of the most controversial corporations in industrial history. This century-old empire has created some of the most toxic products ever sold, including polychlorinated biphenyls (PCBs) and the herbicide Agent Orange. The leader in genetically-modified seeds, engineered to resist its herbicide, Roundup, Monsanto claims it wants to solve world hunger while protecting the environment. Behind its clean, green image, Monsanto is tightening its grasp on the world seed market, striving for market supremacy to the detriment of food security and the global environment. Based on an investigative report by French journalist Marie-Monique Robin, *The World According to Monsanto* puts together the pieces of the company's history, calling on hitherto unpublished documents and numerous first-hand accounts.

WASTE = FOOD (2007)

<http://www.sundancechannel.com/films/500068530>

Every day natural resources are being rapidly depleted, while production and consumption rise in nations like China and India. In response to this crisis, a new philosophy promoting a non-toxic or recyclable destiny for all man-made products has triggered a new industrial revolution among designers and manufacturers. Rob van Hattum's award-winning documentary explores how companies such as Nike, Herman Miller and Ford are experimenting with completely clean and sustainable production methods and products following the concept that "waste=food."

THE ENDLESS FEAST – WEB/TV EPISODES (2007)

<http://www.endlessfeast.tv/main.htm>

The Endless Feast travels the continent, bringing together local farmers and food artisans, food lovers and star chefs, as we explore the connection between the earth and the food we eat, one incredible feast at a time. Each episode introduces a different region and features a gorgeous feast staged in a stunning outdoor location, from farm fields to vineyards to urban community gardens, celebrating food at the source.

EARTHLINGS (2003)

<http://www.imdb.com/title/tt0358456/>

Using hidden cameras and never-before-seen footage, *Earthlings* chronicles the day-to-day practices of the largest industries in the world, all of which rely entirely on animals for profit.

KING CORN: YOU ARE WHAT YOU EAT (2007)

<http://www.imdb.com/title/tt112115/plotsummary>

King Corn is a feature documentary about two friends, one acre of corn, and the subsidized crop that drives our fast-food nation. In King Corn, Ian Cheney and Curt Ellis, best friends from college on the east coast, move to the heartland to learn where their food comes from. With the help of friendly neighbors, genetically-modified seeds, and powerful herbicides, they plant and grow a bumper crop of America's most-productive, most-subsidized grain on one acre of Iowa soil. But when they try to follow their pile of corn into the food system, what they find raises troubling questions about how we eat and how we farm.

FAST FOOD NATION (2006)

<http://www.imdb.com/title/tt0460792/>

Don Anderson, the Mickey's restaurant chain Marketing Director, is the inventor of the "Big One" hamburger. Research reports the presence of cow's feces in the Big One. So Don is sent to verify if the slaughterhouse as is efficient and safe as it appears. During his investigations he discovers that the mass production system involving temp workers is, in fact, exploitation of Mexican irregular immigrants. It is not only the meat that is crushed in the mincing machine, but all our society.

OUR DAILY BREAD (2006)

<http://icarusfilms.com/new2006/odb.html>

Our Daily Bread reveals the little-known world of high-tech agriculture. In a series of visually stunning, continuously tracking, wide-screen images that seem right out of a science-fiction movie, we see the places where food is cultivated and processed: surreal landscapes optimized for agricultural machinery, clean rooms in cool industrial buildings designed for maximum efficiency, and elaborate machines that operate on a 'disassembly line' basis.

THE FUTURE OF FOOD (2004)

<http://www.thefutureoffood.com/>

Shot on location in the U.S., Canada, and Mexico, *The Future of Food* examines the complex web of market and political forces that are changing what we eat as huge multinational corporations seek to control the world's food system. The film also explores alternatives to large-scale industrial agriculture, placing organic and sustainable agriculture as real solutions to the farm crisis today.

Maps

GOING HUNGRY: CONSEQUENCES OF THE FOOD CRISIS – FAO

<http://luminaria.files.wordpress.com/2008/04/goinghungry.jpg>

FAO map and graph showing unrest/protests and export ban restrictions around the world as well as grain, wheat, and rice prices from 2000 to 2008.

FAO HUNGER MAP

http://www.fao.org/faostat/foodsecurity/FSMap/map14_en.htm

CNN – FIT NATION

<http://www.cnn.com/SPECIALS/2007/fit.nation/obesity.map/>

Interactive obesity map of the United States ranging from 1985 to 2006.

INCREASING DEMAND SPURS ADVANCES AND CHALLENGES

<http://www.nationalgeographic.com/earthpulse/food-and-water.html>

An interactive map about critical food and water issues with a special focus on Australia.

SEATTLE GREEN MAP PROJECT

<http://www.seattlegreenmap.net/>

The Seattle Green Map Project is an online resource that connects residents and visitors to the sustainable resources of the Emerald City. The list includes green businesses, alternative transportation options, cultural centers, recreation, and more.

THE FOOD MAP

<http://www.thefoodmap.org/>

Utilizing Google maps, The Food Map shows the most likely route an item (boxed Mac and Cheese) takes from production, to distribution, to your house. Students can also add the routes of the individual ingredients to the total miles traveled. Some maps and information on how and where ingredients are mined, produced, or grown is also provided. The Food Map is aiming to re-launch in conjunction with Sierra Club in September, 2009. The new Food Map's database will be in a Wikipedia-style format. Users will be able to enter information on ingredients, food products, or distribution center locations themselves, thereby further engaging users while greatly increasing the informational breath of the Map. Student groups are particularly encouraged to enter research papers or projects they may have done on the ingredient or food of their choice.

Produced in part by WAC GC Intern Carissa Dilley

THE EARTH CHARTER

Earth Charter History and Mission Brochure Addendum located at the end of this resource packet



THE EARTH CHARTER INITIATIVE

<http://www.earthcharter.org>

The Earth Charter Initiative is the UNESCO-supported 'home' organization located at the University for Peace (Costa Rica). The Initiative provides materials and support for a decentralized dissemination of the Charter's principles and values, seeks to promote the implementation of the Earth Charter by civil society, business, and government, and seeks to get United Nations ratification.

EDUCATION OUTREACH

<http://www.earthcharterinaction.org/content/categories/Education/>

Education is fundamental to the mission of Earth Charter Initiative and ECI has therefore created the Earth Charter Center for Education for Sustainable Development at the University for Peace in Costa Rica. The Center's mission is to promote the use of the Earth Charter in schools, colleges, universities, and non-formal education programs throughout the world and to contribute to education for a sustainable way of life. Free resources, curricular guides, and materials available online; books and other resources for purchase.

EARTH CHARTER U.S.

<http://www.earthcharterus.org/>

The dominant patterns of production and consumption are causing environmental devastation, the depletion of resources, and a massive extinction of species. Communities are being undermined. The benefits of development are not shared equitably and the gap between rich and poor is widening. Injustice, poverty, ignorance, and violent conflict are widespread and the cause of great suffering. An unprecedented rise in human population has overburdened ecological and social systems. The foundations of global security are threatened. These trends are perilous—but not inevitable.



EARTH CHARTER ONLINE CURRICULUM MODULE – YES! MAGAZINE

<http://www.yesmagazine.org/default.asp?ID=137>



Learn about the Charter's vision for sustainability and peace and bring it alive in class: this module offers inspiring YES! stories of people – young and old – living with compassion and respect for people and the planet. Discussion guides and other curricular resources are also available for free download.

THE ENCYCLOPEDIA OF EARTH

<http://www.eoearth.org/eoe/about>

The *Encyclopedia of Earth*, a new electronic reference about the Earth, its natural environments, and their interaction with society. The *Encyclopedia* is a free, fully searchable collection of articles written by scholars, professionals, educators, and experts who collaborate and review each other's work. The articles are written in non-technical language and will be useful to students, educators, scholars, professionals, as well as to the general public.

ACTION FOR NATURE (AFN)

<http://www.actionfornature.org/>

AFN encourages young people to take personal action to better their environment, and to foster love and respect for nature. They sponsor the Action for Nature International Young Eco-Heroes Awards Program. These awards honor children and teens ages eight to sixteen who have taken action to protect nature and preserve a healthy environment. AFN has published the book *Acting for Nature* which tells the stories of ordinary youngsters from around the world who have taken extraordinary steps to defend the environment.



THE CENTER FOR ECOLITERACY

<http://www.ecoliteracy.org/>

The Center for Ecoliteracy is dedicated to education for sustainable living. We provide information, inspiration, and support to the vital movement of K-12 educators, parents, and other members of the school community who are helping young people gain the knowledge, skills, and values essential to sustainable living.

THE BIONEERS

<http://www.bioneers.org/>

Bioneers are social and scientific innovators from all walks of life and disciplines who have peered deep into the heart of living systems to understand how nature operates, and to mimic "nature's operating instructions" to serve human ends without harming the web of life. They provide a forum and social hub for education about solutions presented through the conferences and other programs.



TEACHING BIONEERS – SAMPLE LESSON PLANS AND CURRICULA

<http://www.bioneers.org/education/teachingbioneers>

NOTE: For an entire listing of Earth Charter teacher resources that covers numerous environmental issues, please see <http://www.world-affairs.org/globalclassroom/resourcepackets.htm#earthcharter>. This fifteen page resource booklet entitled *The Earth Charter: A Framework for Addressing Global Climate Change* can be downloaded for free.