



# WHAT'S

# FRESH



A NEWSLETTER TO CONNECT LOCAL GROWERS AND CONSUMERS

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## Are we poisoning our bees?

In part due to a leaked US EPA document, the British Parliament is taking up the issue of honeybee deaths and the possibility they are linked



to a neonicotinoid pesticide (clothianidin) marketed by Bayer Corporation. France, Germany and Italy as well as other European countries have already banned the

Bayer pesticide. The leaked EPA document states "Clothianidin's major risk is to non-target insects (that is, honey bees)." Although the vast majority of Nicotinoids are not sprayed onto plants, the seeds are planted with a coating of the insecticide which is then absorbed by the roots into the entire growing plant, including flowers, pollen and nectar. The USDA's very own Bee Research Laboratory completed research two years ago suggesting even extremely low levels of exposure to neonicotinoids makes bees more vulnerable to harm from other pathogens. The USDA's Jeffery Pettis has so far not published his research. Pettis' remarks in the film "The Strange Disappearance of the Honeybees" are what alerted the European press to his findings on neonicotinoids. The film has not been screened in the United States which has one million acres using the neonicotinoids. You can find more information at [fooddemocracy-now.org](http://fooddemocracy-now.org).

## 2011 Tri-State Agriculture Summit Slated for February 11th

KEOKUK, Iowa -- Farmers, landowners, agribusinesses and local processors are invited to spend a morning with some of the most knowledgeable agriculture experts in the Midwest. Iowa State University Extension, University of Illinois Extension and University of Missouri Extension are presenting the 2011 Tri-State Agriculture Summit on Wednesday, Feb. 16 at the Holiday Inn Express (4th and Main) in Keokuk, Iowa. Cost of the program is \$15, which includes lunch, refreshments and meeting materials. To register for the program, please call the following Extension offices by Friday, Feb. 11: In Iowa, Lee County, 800-211-9328; in Illinois, Adams County, 217-223-8380 or Hancock County, 217-357-2150.

## "Enhancing Specialty Food Safety" GAPs Workshop

The University of Illinois Extension, Quad Cities Center, in conjunction with the Illinois Specialty Crops Grant Program, is pleased to inform you about a Workshop on Good Agricultural Practices (GAPs) for "Enhancing Specialty Food Safety." The workshop will be held on February 18 2011 from 8.30 am to 4 pm at the Quad Cities Botanical Center, 2525 4<sup>th</sup> Avenue, Rock Island IL 61201. The workshop is \$30 to participate and \$25 per additional family/farm member. Pre-registration is required by February 14. Walk-in registration fee is \$35. Registered workshop participants will receive manuals from the National GAPs program based at Cornell University in addition to other course materials. You can access the registration form at <https://webs.extension.uiuc.edu/registration/?RegistrationID=5369>. For more information please call 309-792-2500.

### Buy Fresh Buy Local Newsletter

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### News Articles

Do you have something that might be helpful to other growers or of interest to our consumers? Please submit articles and ideas to Phil Crandall or Myra Roelens at [bfbloc@bfbloc.org](mailto:bfbloc@bfbloc.org)

## Celeriac (Celery Root) Soup



Cut all the outer roots and skin off the celeriac roots. Peel the carrots. Dice both the celeriac root and the carrots, add them to a large pan with the melted butter over medium heat. Stir frequently. After the carrots have softened, add both cans of chicken broth and water. Add bay leaves, cover and reduce heat to simmer for 20

minutes. Remove from heat. Remove bay leaves. Add salt and pepper to taste and serve.

### Ingredients:

2 medium celeriac roots  
2 large carrots  
2 cans of chicken broth (14.5 oz each)  
2 cups water  
4 Tablespoons of unsalted butter  
1 teaspoon oregano leaves  
1 teaspoon basil leaves  
2 bay leaves  
Salt and pepper to taste

## Celeriac “Ugly is in!”



Known as turnip-rooted celery or celery root, celeriac is grown as a vegetable for its root rather than its stem. When mature it is about the size of a large potato. The stalk of the upper plant is sometimes cut into drinking straws for tomato based drinks such as Bloody Mary Cocktails. Celeriac will keep for 3 or 4 months if kept cool and not allowed to dry out.

## USDA Fully Deregulates Genetically Modified Alfalfa

Organic dairy, honey and grass-fed beef may soon be a thing of the past now that USDA Secretary Tom Vilsack announced that he will fully deregulate Monsanto's controversial genetically engineered alfalfa. The USDA was sued in 2006 to stop release of GE Alfalfa until it completed an [Environmental Impact Statement](#) (EIS) which is now complete. You can find more information about GE Alfalfa at [organicconsumers.org](http://organicconsumers.org).

## Go Green

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## Food and Farm Plan

The Leopold Center for Sustainable Agriculture was tasked by the Iowa State Legislature to come up with a local food and farm plan. The plan they developed contains policy and funding recommendations for supporting and expanding local food systems so they might overcome obstacles to increasing locally grown food. The plan contains both short and long term solutions. “Iowa has the potential to grow the local food economy with strategic but modest investments, incentives, and better coordination of existing resources,” said Rich Pirog, Leopold Center associate director who led development of the Iowa Local Food and Farm Plan. To get a copy of the 63-page Iowa Local Food and Farm Plan, go to the Leopold Center website at: [www.leopold.iastate.edu/foodandfarmplan.html](http://www.leopold.iastate.edu/foodandfarmplan.html), or request a copy by calling the Leopold Center office at (515) 294-3711.

## Main Street Farmer's Market

East Moline, Illinois

If you or someone you know would be interested in being a vendor at the [Main Street Market](#) in East Moline please contact Marcia Lintz, Market Manager at (309)236-4751 or [RVL@aol.com](mailto:RVL@aol.com). This market is held on Thursdays from 2-6p.m. in downtown East Moline. The 2011 Season will run from May 5th through September 15th.