SUMMER 2006

Food Safety Now!

Summer is Finally Here! Get your hands dirty on page 6

Don't want your milk from cloned cows? Take action on page 7

New report by CFS comes to a sickening conclusion, see page 3

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SOMETHING'S SCARY IN THE DAIRY

INADEQUATELY TESTED AND UNLABELED genetically engineered crops have been widely used in our food for nearly a decade, but now another risky genetic food technology threatens our food supply. Meat and dairy products from cloned animals may soon be sold, unlabeled, in grocery stores across the country. Yet scientists say that cloned animals may inherently be unhealthy, with potentially harmful consequences for animal foods derived from clones. Moreover, cloning is a cruel technology that often results in needless animal suffering.

Cloning first succeeded in producing a live birth with the famed sheep clone Dolly in 1997, and has since been used in many other animal species, including dairy cows and beef cattle, poultry, hogs, and other livestock. But after the hype, few commentators followed the story of Dolly's demise. Just six years old when she was euthanized (sheep of Dolly's breed generally live to 11 or 12), Dolly suffered from premature arthritis and lung disease usually seen in much older animals.

Dolly was hardly unique among cloned animals. Incidents of unusual health problems, chronic illnesses, and sudden unexpected deaths plague the cloning industry. The head of one cloning company said that the data on the numerous health problems in surviving cloned cows "suggested to the vets that some of them should be dead." Ian Wilmut, the lead scientist responsible for creating Dolly has warned that even small imbalances in a clone's hormone, protein or fat levels could compromise the safety of its milk or meat, stating "If companies start marketing this food and there are problems it will bring the whole technology into disrepute."

Despite this track record of failure and concern about safety, some livestock breeders are using cloning in the hope that the technology will enable them to generate identical copies of prized animals with favorable characteristics.

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For example, cows that produce high quantities of milk have been cloned in hopes of producing ongoing lines of high-yielding milk cows. Since as early as 2001, cloned cows have been producing milk on American dairy farms. The only barrier to this cloned milk entering the food supply is a voluntary agreement between industry and the Food and Drug Administration (FDA), which has requested that food products from clones be kept off the market until the agency's "guidelines" are developed.

Leading cloning scientists say that even seemingly healthy clones are likely to carry genetic abnormalities. These abnormalities could have food safety consequences, but almost no studies have looked at this problem.

But recent reports suggest that FDA may soon allow cloned meat and dairy on the market, despite many serious unresolved safety, health, and animal welfare issues. A front-page Washington Post story last fall stated that the agency was near to finalizing its guidance document, allowing industry to begin selling unlabeled food products from cloned animals.

But the FDA has shown little rigor in its safety review of food from animal clones. For its 2003 draft assessment, the agency relied on just a single unpublished study of milk from clones, and no data at all on meat. In 2005, the biotechnology industry widely trumpeted the first study demonstrating that "the science is clear" on the safety of food from animal clones. But the industry failed to mention that the study looked at dairy from just four cows, and beef from just two cattle.

Perhaps even more troubling, FDA has virtually ignored the animal cruelty issues inherent in cloning. Surrogate cows must be used to produce clones, and these surrogates suffer from high rates of late-term abortion, early prenatal deaths, and grossly oversized calves, and often have severe pregnancy complications and caesarian births. Cloned offspring suffer from common defects such as enlarged tongues, squashed faces, intestinal blockages, immune deficiencies and diabetes. These are not unusual side-affects, but a certain inhumane cost of this unseemly cloning business: cloning failure rates have been reported as high as 98%, and one study found that with cloning "64% of cattle, 40% of sheep, and 93% of mice exhibit some form of abnormality." The Humane Society of the United States has condemned cloning, citing the increased animal suffering and noting that cloning "reinforces the perception of animals as disposable, manufactured commodities."

Leading cloning scientists say that even seemingly healthy clones are likely to carry genetic abnormalities. These abnormalities could have food safety consequences, but almost no studies have looked at this problem. The National Academy of Sciences found that "There is currently no data to indicate whether abnormalities in patterns of gene expression persist in adult clones and are associated with food safety risks...." Ian Wilmut has pointed out that while such studies have not been done on adult cloned livestock, studies of cloned mice have shown that such abnormalities do persist.

To manage the high pregnancy failure rate in cloning, scientists sometimes inject surrogate cows with massive doses of hormones. To live with immune deficiencies, cloned offspring may be given high doses of antibiotics and other veterinary drugs. Commercialization of cloning would almost certainly increase levels of veterinary hormones and antibiotics in the human food supply, but the food safety issues of this increase in medicating food animals have not been assessed.

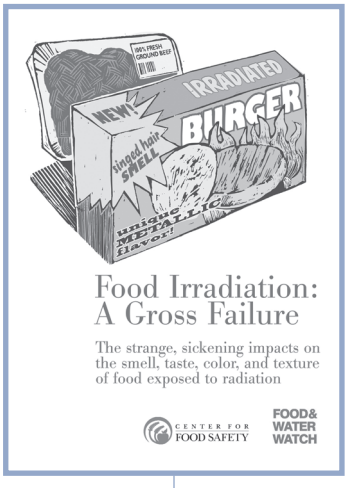
Finally, cloning is an essential technology for the genetic engineering industry. Biotech companies use cloning to replicate copies of their gene altered (transgenic) animals, since normal reproduction might not recreate the desired genetic alteration. Numerous companies are already producing cows, goats, chickens, pigs, poultry and other genetically engineered animals to produce experimental foods or drugs. With such genetic engineering will come all of the health, food safety and animal welfare issues of cloning, with the additional environmental concerns posed by the creation of engineered animals that may unexpectedly breed with natural populations.

CFS has urged FDA to impose a mandatory immediate moratorium on the sale of food products from cloned animals, given the serious food safety, consumer right-to-know, and animal welfare concerns inherent with this untested technology.

In addition, we have asked major dairies and food companies across the country for their position on marketing food products derived from cloned animals. While we have heard from some companies who will reject milk from cloned animals (Strauss Family Creamery (CA), Shelburne Farms (VT), Pastureland Coop (MN), Stonyfield Farms, and Organic Valley among others) most of the major U.S. dairies have not answered our request for a position statement. The Center for Food Safety urges consumers to join us in rejecting food from cloned animals. Check out True Food: Take Action! on page 7.

FOOD IRRADIATION: A GROSS FAILURE

New report by the Center for Food Safety and Food and Water Watch comes to a sickening conclusion.



BASED ON RESEARCH compiled directly from the scientific literature, this report describes the strange, sickening impacts on the smell, taste, color, and texture of food exposed to doses of radiation.

Whether meat, poultry, shellfish, or vegetable, this quality damage occurs across many food types. This ground-breaking report also presents evidence on the higher costs of irradiated food and on the irradiation industry's dire economic straits. The three are intertwined: poor-quality food items that are more expensive than their normal, non-irradiated counterparts lead to ruined irradiation companies. This report concludes that commercial scale irradiation is a failure—and a gross one at that. Yet, it is a failure that has pulled in millions of dollars over the past five decades in Federal taxpayer support for research aimed at trying to fix the very damage the treatment inflicts on food quality.

Despite a half-century of research, experimentation, promotion, and test marketing—much of which was unwittingly supported by U.S. taxpayers—food irradiation has proven to be an unrealistic solution to our national food safety challenges. Consumers should not be exposed to the toxicological and nutritional risks that irradiation poses. Scientists have known about the potential hazards from the early days of the technology in the 1950s and 1960s, and more problems have revealed themselves over the decades of research. CFS has submitted several comments and a petition to FDA highlighting the most pertinent toxicity research.

Now to the topic of this report—why "A Gross Failure"? Here we document how irradiation can actually ruin the flavor, odor, appearance, and texture of common foods. Published research on irradiated foods repeatedly finds that they smell ROTTEN, METALLIC, BLOODY, BURNT, GRASSY, and generally off. The taste is described as like SULFUR, SINGED HAIR, BURNT FEATHERS, BURNT OIL, and RANCID FAT. Meats can turn GREEN, BROWN, RED, or YELLOW. Irradiated oysters give off a YELLOW SALIVA-LIKE excretion. Sounds yummy, doesn't it? And it doesn't even address the serious questions as to whether this food is wholesome enough to eat.

Despite 50 years of research based on massive taxpayer and private funding, food scientists still do not fully understand how this quality damage occurs.

Look for the radura symbol and the words "treated by irradiation" to avoid irradiated products.

Much of the ongoing research, in fact, is focused on devising new ways to hide or mask the most objectionable aspects of these changes, trying to reduce them to levels at which most consumers cannot detect them.

These quality problems, in addition to major technological and financial hurdles, have caused the recent industry failures, including the spectacularly flopped efforts to mass-market irradiated ground beef in grocery stores, restaurants, and throughout U.S. public schools.

The numerous problems afflicting the irradiation industry documented in Food Irradiation: A Gross Failure are encouraging to advocates for more sensible solutions to food safety concerns. However, the irradiation industry has been cyclical since the 1960s. Despite the recent technical and marketing failures, history indicates that the industry—propped up by allies in the Federal government—will try again to revive itself.

With each new marketing attempt, irradiation backers spread the same myths—that irradiated foods are proven to be 100% safe—that the treatment does not form toxic chemicals or otherwise change the food's composition—they taste, smell, and look no different—and they cost just a few pennies more than non-irradiated foods. A waning of public attention could allow resuscitation of this unwanted technology, even in the near future.

Some recent developments point to this. Plants have opened or are on the drawing boards in Australia, Mexico, New Zealand, the Philippines, and other countries aiming to ship irradiated fruits, vegetables, and meats to the United States and elsewhere. A flood of irradiated imports could exacerbate the trend towards globalized supply that has already bankrupted tens of thousands of mostly small U.S. farmers and ranchers and forced many of our food processors out of business. Further, the United Nations-affiliated Codex Alimentarius Commission has approved the irradiation of any food at high, virtually unlimited, doses, despite the risks.

Additionally, Congress has attempted to weaken the already bare-bones labeling laws for irradiated food, to allow irradiators to call their products "pasteurized" or other terms more palatable than "irradiat-

ed". The research cited in this report verifies that the changes caused in this food are "material" and that, under current labeling laws, consumers must be clearly informed of the process applied. To FDA's credit it has resisted Congress's attempts to weaken our labeling laws so far, but that could change any time. Additionally, such labeling does not apply to restaurant food, school lunches, or mixed-ingredient foods containing irradiated substances.

Regardless of the label, why would rational consumers want food laced with toxicity concerns; nutritional deficits; disgusting odor, taste, color and texture problems; and a major cost premium on top? In this, as in other areas, consumers are demonstrating more sense than government officials by staying away from this technology en masse.

WHAT YOU CAN DO

Your help is needed to prevent the spread of this technology:

- Urge the FDA, USDA, and your Congressional representatives to ban irradiated food until or unless its manifold problems—including its lack of wholesomeness documented here—are resolved in a public, transparent way. The most direct way to approach FDA is to support the pending petition to revoke the past approval for irradiated ground beef—please go to http://www.centerforfoodsafety.org to take action online.

- Buy wholesome organic food, which cannot be irradiated legally.

- Oppose any attempts by Congress or FDA to further weaken the already weak labeling laws. Check our websites for future updates on this: Center for Food Safety, www.centerforfoodsafety.org, and Food and Water Watch, www.fwwatch.org.

- Oppose the serving of irradiated foods in your local school district, including working through your parent and teacher organizations, due to the unacceptable risks to our vulnerable children, its inadequate labeling, and its gross quality.

- Encourage your local grocers and restaurateurs not to carry irradiated foods, keeping in mind that irradiated food sold in groceries must be clearly labeled, but this is not true for restaurants.

- Become a member of the Center for Food Safety to support our efforts against this technology; see http://www.centerforfoodsafety.org or call (202) 547-9359.

- Get the full report, *Food Irradiation: a Gross Failure* at www.centerforfoodsafety.org

news bites

MANY COME OUT IN FAVOR OF TIGHTER RESTRICTIONS TO STOP MAD COW

FDA's proposed animal feed restrictions don't go far enough in protecting the public

The Food and Drug Administration (FDA) was flooded with letters during their public comment period on proposed animal feed regulations to address the threat of Bovine Spongiform Encephalopathy (BSE), commonly known as mad cow disease, in the United States. FDA's proposed "firewall" feed ban leaves much to be desired—till allowing dangerous loopholes by which cattle can be fed cattle blood, cattle fat, plate waste and poultry litter contaminated with cattle meat and bone meal, despite the knowledge that mad cow is spread through cattle feed contaminated with such materials.

FDA proposed reducing the risk of spreading mad cow by up to 90% with its new rules. The Center for Food Safety called on the FDA to protect public health by eliminating the loopholes in the regulations that allow the disease to spread – nothing less than 100% risk reduction is acceptable. Even McDonald's commented that 90% is not enough to protect beef consumers from a threat as grave as mad cow. According to a January Associated Press story, McDonald's said the risk of exposure to the disease should be reduced to zero, or as close as possible. "It is our opinion that the government can take further action to reduce this risk," wrote Dick Crawford, company vice president. It remains to be seen whether FDA will put such a rule in place. Stay tuned to the CFS web site for more information.

INSPECTOR GENERAL'S REPORT SLAMS USDA

USDA's current regulations on GE field trials don't go far enough

A report released by the U.S. Department of Agriculture's Inspector General said the department "lacks basic information" on where field tests are or what is done with the crops after they are harvested. According to the report, and as long claimed by CFS, the USDA has failed to properly oversee field trials of genetically engineered crops, including plants designed to produce chemicals for medical and industrial uses.

During the Inspector General's investigation, auditors found that two large harvests of pharmaceutical crops remained in storage at test sites without the USDA's knowledge or approval. The investigators also said that in 2003 the department failed to inspect fields of pharmaceutical crops with the frequency that officials said they would.

"Current (USDA) regulations, policies and procedures do not go far enough to ensure the safe introduction of agricultural biotechnology," the report said.

To read the report, go to http://www.usda.gov/oig/webdocs/50601-08-TE.pdf

IOWA COUNTY ADOPTS COUNTRY'S FIRST ORGANIC AND LOCAL FOOD POLICY

Local Food Purchase Policy Supports Local Farmers

Iowa's Woodbury County Board of Supervisors in January took a bold step by adopting the 'Local Food Purchase Policy'; a resolution to mandate the purchase of locally grown organic food, through its food service contractor, when departments of Woodbury County serve food in their usual course of business. This new policy makes them the first county in the nation to mandate local purchase of organic food products. The resolution has the potential of shifting $281,000 in annual food purchases to a local farmer-operated cooperative, thus increasing local demand that will spur increased production and processing. "The Local Food Purchase Policy will create local jobs in the food sector and expose our producers, who produce organic and non-organic farm products, to markets outside of the immediate area," said Rob Marqusee, Director of Rural Economic Development for Woodbury County.

The policy supports the Organics Conversion Policy that was adopted by the Woodbury County Board of Supervisors on June 28, 2005; the Local Food Purchase Policy provides a market for those farmers that convert to organic production of certain items needed for the Woodbury County facilities. Transitional crops are included in the mandatory sections of this policy. Because the availability of locally grown organic food will not meet current needs, the policy gives a strong preference for local non-organic food production to meet this unmet demand.

The text of the policy may be found at: www.woodburyiowa.com/departments/economicdevelopment.

ORGANIC VALLEY LAUNCHES NEW PROGRAM TO HELP FARMERS GO ORGANIC

Organic Cooperative Introduces 'Generation Organic' Campaign

Organic Valley Family of Farms, America's largest cooperative of organic farmers, has introduced a campaign designed to bring new farmers into organic agriculture. "Generation Organic is the 'Endangered Species Protection Act' for the American family farmer. U.S. farmers have disappeared from the land at the rate of 195 per day for 70 years. We have worked to protect the bald eagle and the grizzly bear. Now it's time to save the family farmer. The health of our food, our environment and our future generations is at stake," said Travis Forgues, 32, the Organic Valley dairy farmer from Alburg, Vermont whose concern for the future of family farming gave rise to the Generation Organic program.

For further information about Generation Organic, prospective farmers are invited to call the Organic Valley Farmer Hotline at 1-888-809-9297, or visit the Organic Valley Farmers website at www.farmers.coop. Check out the program at: http://www.organicvalley.coop/newsroom

PRO-BIOTECH COLUMNIST AND AUTHOR PAID BY MONSANTO

Columnist and author Michael Fumento failed to disclose payments he received from Monsanto—Scripps Howard to sever its ties to him

According to BusinessWeek Online, Scripps Howard News Service announced in January that it's severing its business relationship with columnist Michael Fumento, who is also a senior fellow at the conservative Hudson Institute, and the author of BioEvolution, a pro-biotech book published in 2003. The move came after BusinessWeek Online prodded Fumento about payments he received from Monsanto, a frequent subject of praise in Fumento's opinion columns and his book, but neglected to disclose to the News Service or its readers.

In 1999 the Hudson Institute, which employs Fumento, received a $60,000 grant from Monsanto. Fumento told BusinessWeek he solicited several agribusiness companies to finance BioEvolution, "I told them that if I tell the truth in this book, the biotech industry is going to look really good, and you should contribute." The Monsanto grant, he said, flowed from the company to the Hudson Institute and that "most of it" went into his salary.

BusinessWeek said the book's acknowledgements cite support from The Donner Foundation and "others who wish to remain anonymous," and that Fumento didn't disclose the payment from Monsanto either in the book or in at least eight columns he has written mentioning Monsanto since 1999.

food for thought

SUMMER IS FINALLY HERE!

It's the time of year when many of us are admiring the flowers, enjoying the first strawberries of the season and looking forward to tomatoes! There is no better way to enjoy fresh veggies, herbs and beautiful flowers than to grow them yourself—organically. Growing organically is a great way to rekindle the connection to your food and the land that produces it (even if it's just pots on your deck!).

WHERE CAN YOU GET ORGANIC SEEDS FOR YOUR GARDEN?

There are many online and mail order companies that offer organic seeds. In some regions you will even find them on racks in hardware or garden supply stores as well as some supermarkets. Your choice of seeds really depends on which region you live in, as many varieties are adapted to do well in certain climates, so for the best results it's important to choose the varieties best suited for your region. Most seeds you'll find are categorized by "zone", based on average minimum temperatures for different areas. To find your zone, check the USDA's Plant Hardiness Zone Map. The American Horticultural Society publishes a similar map based on maximum temperatures to help those in warmer regions plan their gardens to avoid periods of excessive heat. Here are a few seed companies you can find online that offer seeds suitable for many different areas in the U.S:

- **Seeds of Change**—100% CERTIFIED ORGANIC seeds and foods (Santa Fe, New Mexico) http://www.seedsofchange.com
- **Seed Savers Heritage Farm**—Heirloom seed (Decorah, Iowa) http://www.seedsavers.org/
- **Happy Cat Organic Seeds & Seedlings**—Organic seeds and seedlings (Elverson, Pennsylvania) Call or e-mail for a catalog: 610-217-7723 or tmountz@hotmail.com
- **The Cook's Garden**—Market garden supplying unusual and flavorful organic seed (Londonderry, Vermont) Charter signatories to the Safe Seed Pledge and do not support the development of genetically engineered seeds or sell them. http://www.cooksgarden.com
- **Fedco Cooperative**—A collective based in Maine offering organic supplies, seeds, trees and bulbs for nationwide delivery. Fedco Co-Op announced that they would no longer carry Seminis Seeds when Monsanto purchased Seminis in January 2005. Though Seminis seeds accounted for more than 11% of the Co-Op's seed sales, Fedco refused to do business with Monsanto. http://www.fedcoseeds.com
- To find organic seeds in your area, searchable by state or online ordering, visit **Greenpeople**: www.greenpeople.org

NEED SOME HELP?

There are many good books on organic gardening. *Step by Step Organic Flower Gardening* and *Straight Ahead Organic*, for vegetable gardening, both by Shep Ogden, are great books to help you get started, or to help along your already established organic garden. Taking you from planning a site for your garden all the way to harvesting what you've grown, these books are two of the best out there.

Have slugs or snails? Insect pests? Animals eating all your veggies? There are easy tips and techniques to deal with these garden problems naturally and organically!

- Northwest Coalition for Alternatives to Pesticides offers a Healthier Homes and Gardens program: http://www.pesticide.org/HHG.html with free monthly garden tips and more.
- Beyond Pesticides offers lots of good information on common garden pests and how to control them without toxic chemicals. http://www.beyondpesticides.org

If you can't garden at home, see if there's a local community garden (or start one with friends). Community gardens not only let you grow your own organic produce, they can also connect you to others in your community who may share your interest in safe, healthy food systems. The American Community Garden Association has a wealth of resources to help you find, join, or even start your own, community garden.

- For a list of community gardens by state, see: http://www.communitygarden.org/links.php#Gardens
- For tips on how to start a community garden, visit: http://www.communitygarden.org/links.php#Generalcg
- For great tips on urban and rooftop gardening, visit City Farmer: http://www.cityfarmer.org/rooftop59.html

STOP AND SMELL THE (ORGANIC) FLOWERS

Many people enjoy buying cut flowers for their homes this time of year, or sending them as gifts to friends and loved ones. While these flowers are beautiful, they are often treated or produced with toxic pesticides and chemical fertilizers. In fact, the flower industry is one of the heaviest users of agricultural chemicals, leaving pesticide residues of up to 50 times the level allowed on the food we eat.

In the last few years, organic flowers have become much easier to find at farmer's markets and some supermarkets, like Whole Foods and Wild Oats. But getting an organic bouquet delivered to your mother was nearly impossible. Not anymore! Several companies now deliver organic bouquets nationwide. Here are a few to check out:

- http://www.organicbouquet.com offers flowers and gift baskets
- http://diamondorganics.com sells flowers, gift baskets, and organic produce
- To find organic flowers grown in your local area, go to http://www.localharvest.org

true food: take action!

The True Food Network is CFS's grassroots action network where **concerned citizens** can **voice their opinions** about critical **food safety issues**, and advocate for a socially just, democratic and **sustainable food system**. To **join the network** and receive free action alerts visit **www.truefoodnow.org** and **stand up for True Food!**

HELP US STOP THE USE OF CLONED ANIMALS IN FOOD PRODUCTION!

Call on Dean Foods, the number 1 U.S. dairy company, to take a stand **against milk from cloned cows**. As the industry leader, Dean Foods has a responsibility to let the public know that **our milk will continue to be safe and clone-free**!

Ray McCoy, Dean Foods, Quality Assurance
2515 McKinney Ave, Suite 1200
Dallas, TX 75201
Phone (214) 303-3400 Fax (214) 303-3499 Ray_mccoy@deanfoods.com

Dear Mr. McCoy,

I am very concerned about the advent of milk and dairy products from cloned cows. *As you know, the Food and Drug Administration (FDA) is currently considering allowing such products to be sold unlabeled in grocery stores across the country.* ***But scientists say that there is little evidence to show that these animals will produce safe milk,*** *and cloning will lead to unnecessary inhumane conditions for dairy animals.*

The Humane Society of the United States has condemned animal cloning*, and the nonprofit Center for Food Safety has called on FDA to institute a moratorium on the practice. Still, unless food companies like Dean Foods take a public stance, consumers may have no way of knowing if dairy products are derived from cloned cows.*

I urge Dean Foods to make a public commitment to prohibit the use of dairy products from cloned animals in any Dean brands.

SOME DEAN BRANDS INCLUDE:

Milk and milk products (cream, half-&-half, etc)
Adohr Farms, AltaDena, Barbe's, Barber's, Berkeley Farms, Borden, Broughton, Brown's Dairy, Celta, Country Delite, Country Fresh, Creamland, Dairy Ease, Dairy Fresh, Dean Foods Ultra, Dean's, Foremost, Gandy's, Garelick, Hershey's Milk, Hygeia, Land O'Lakes, Lehigh Valley Dairies, Louis Trauth, Mayfield Dairy, McArthur Dairy, Meadow Brook, Meadow Gold, Model Dairy, Oak Farms, PET, Price's, Purity, Reiter, Robinson Dairy, Schinkel's, Schepps, Shenandoah's Pride, Swiss Farms, T.G. Lee, Tuscan, Verifine

Ice Cream
AltaDena, Brown's Dairy, Country Fresh, Creamland, Dairy Fresh, Dean's, Frostbite, Hygeia, Louis Trauth, Mayfield Farms, Meadow Gold, Oak Farms, Pet, Reiter

Yogurt, cottage cheese, sour cream
Borden, Broughton, Cheese 'n Stuff, Country Fresh, Dairy Fresh, Dean's, Hygeia, Land O'Lakes, Louis Trauth, Meadow Gold, Mountain High, Naturally Yours, Oak Farms, PET, Purity, Robinson Dairy, Rod's, Schepps

Dean also owns Horizon Dairy, the nation's number 1 organic milk brand, and soy products makers White Wave, Silk, and Sun Soy.

WHAT ELSE CAN YOU DO?

Tell FDA Not to Allow Foods from Cloned Animals on the Market! Demand an immediate moratorium on the sale of unlabeled milk and meat from cloned cows or their offspring. **FDA's job is to protect consumers and ensure the safety of our food supply,** not to force untested, unlabeled and unwanted products on the public!

Food and Drug Administration
5600 Fishers Lane
Rockville, Maryland 20857
1-888-INFO-FDA (1-888-463-6332)—main FDA Phone Number