

## WILD BC SEAFOOD FEST – AUGUST 30 IN STEVESTON (RICHMOND)



It is being held to celebrate British Columbia's wild salmon, sablefish and sardines. Some of the province's most acclaimed chefs will use some amazing recipes and provide tips on buying, storing and preparing some of B.C.'s finest wild seafood. And best of all you can sample these dishes for free and get the recipes for them. This year's special guest chefs include: Jeff Van Geest, chef/owner of Aurora Bistro, Vancouver. He will feature contemporary West Coast creations. Manuel Ferreira, owner of Le Gavroche and Senova restaurants, will present Mediterranean inspired creations. Stephen Wong, food and beverage consultant and cookbook author will be presenting Asian inspired recipes. There is plenty to do for kids and there even will be live entertainment. It all happens between 11 a.m. to 4 p.m. at the Steveston Harbour Authority Fisherman's Park (in front of the Gulf of Georgia Cannery National Historic Site.) Find out more about the group behind the seafood fest. <http://www.bcseafood.ca>

## FOOD SAFETY – IS OUR SYSTEM AT RISK?

The Canadian Food Inspection Agency is "mandated to safeguard Canada's food supply and the plants and animals upon which safe and high-quality food depends." The recent Listeria outbreak, the spinach recall of 2006, and many other recalls that most consumers aren't aware of, can easily leave one questioning the safety of our food.



Food Safety is a big issue in Canada, which claims to have some of the best food safe systems in the world, yet Health Canada warns that pregnant women, elderly people and those with immune systems weakened shouldn't eat deli meat?

"Those are potentially risky products. We know that, which is why the information is out there," said provincial health officer Dr. Perry Kendall. Out where? On the CFIA's website, but who checks that on a regular basis? To check all of the food recalls, you can visit the CFIA's website: <http://www.inspection.gc.ca/english/corppaffr/recarapp/recaltoce.shtml>

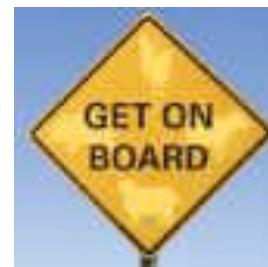
## FRASER VALLEY WINERIES ASSOCIATION 1<sup>ST</sup> ANNUAL WINE & CULINARY EXTRAVAGANZA



Saturday, September 6<sup>th</sup>, 2008 (2-5pm for the public) at [Highpoint Equestrian Estate Community](http://www.highpointestate.com) (20018 2<sup>nd</sup> Ave., Langley.) The wineries of the Fraser Valley are pairing up with the hottest local restaurants and food artisans for a spectacular afternoon! Tickets are \$50 each and you must be 19 years of age or older to attend. Get Local will be there! For more information, please visit <http://www.fywa.ca/>

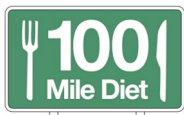
## FARM ANIMAL TRANSPORT

The BC SPCA cares about *all* animals - companion, farm and wild. Through education, advocacy and enforcement, we ensure animals' needs are understood and respected. In fact, when we were founded in 1895, animals for sale in public markets and draft animals were prominent concerns. Click here to *Get on Board* with our farm animal transport campaign by signing a letter of support for our recommendations to Canada's Minister of Agriculture.



<http://www.sPCA.bc.ca/farminfo/transportation/default.asp>

## CANADIAN PLANNERS PUT FOOD ON THE MENU



Local Eating  
For Global Change.

The 100 Mile Diet may become survival strategy. When planners -- the people who determine zoning and design neighbourhoods -- start talking about food and sustainability, you know the times they are a changin'. The Canadian Institute of Planners followed the lead of its American counterpart at its annual meeting held in Winnipeg this month by putting planning for food and agriculture on the agenda.

Speakers told participants it's been about 50 year since what and how people will eat has been considered part of the public planner's role. "You are what you eat and right now, that's not looking too good," noted Jim Hiley, a land evaluation specialist with Agriculture and Agri-Food Canada, as he outlined reasons for the growing interest in sustainable food systems. Whatever the reasons, food has now joined the list of other necessities of life, such as clean air, potable water and shelter, that planners are starting to examine more closely in the context of building and maintaining sustainable communities. To read the full article, click here:

<http://www.winnipegfreepress.com/subscriber/business/story/4204461p-4796463c.html#>

## CBC's RUNNING ON EMPTY

From CBC's The National aired three stories on Friday night called on the trend toward growing more food locally. The stories were part of The National's "Running on Empty" series on the rising costs of oil. Together they do an excellent job of framing local food issues in a global political context. The 3 stories, The \$20,000 Barbeque, Fork in the Road, and Urban Gardeners are archived on the CBC website and can be viewed in their entirety (16 minutes total)

[http://www.cbc.ca/national/blog/special\\_feature/running\\_on\\_empty/](http://www.cbc.ca/national/blog/special_feature/running_on_empty/)



## A PRINCE FOR FOOD SECURITY



On August 14<sup>th</sup> in an exclusive interview filmed and published by Britain's *Daily Telegraph*, Prince Charles of England lashed out about the genetic modification of our foods as the biggest environmental disaster of our time: Charles, who has an organic farm on his Highgrove estate, is no stranger to contempt from scientists because he made similar statements to the *Telegraph* in 1998 — accusing geneticists of taking humanity into the “realms

that belong to God and God alone". Yesterday he insisted reliance on global corporations for food would result in disaster, one that would ensure the "absolute destruction of everything ... and the classic way of ensuring there is no food in the future". "What we should be talking about is food security, not food production. That is what matters and that is what people will not understand ... and if they think it's somehow going to work because they are going to have one form of clever genetic engineering after another, then again count me out, because that will be guaranteed to cause the biggest disaster environmentally of all time." To read the full article, click here:

<http://www.theage.com.au/world/charles-the-farmer-ploughs-into-the-multinationals-20080813-3v1m.html?page=-1>

## YOUR VIEWS ON PIG WELFARE



Do you have opinions on the welfare of pigs raised on Canadian farms? If so, do your shopping choices reflect those views? Researchers at University of Saskatchewan and University of Alberta want to hear your answers to these questions to better understand how Canadians take animal welfare into account when grocery shopping. If you consume or purchase pork and would like to participate in this survey, please send an email to:

[Web.Surveys@ualberta.ca](mailto:Web.Surveys@ualberta.ca) with the subject heading: *Farm Animal Welfare Survey* to receive a unique ID and password for access to the survey.

**FEAST OF FIELDS** – Taste the best of our regions starting August 30 [www.feastoffields.com](http://www.feastoffields.com)

*feast  
of  
fields*

Happy Feasting,  
Bonita Magee  
Project Manager



Get Local Metro Vancouver  
August 2008 Newsletter  
[www.getlocalbc.org](http://www.getlocalbc.org)