



## FDA APPROVES MEAT & MILK FROM CLONED ANIMALS

Breaking News (January 15, 2008) – The United States Federal Drug Administration, after completing a 900+ page report on safety, has concluded that meat and milk from cloned animals is just as safe as from ‘normal’ animals.

[Click here to read about this on the CBC website.](#)

## IF YOU WANT MEAT & MILK FROM ‘NORMAL’ ANIMALS...

If you are looking for good sources of meat and dairy from sustainable choices...we encourage you to visit FarmFolk/CityFolk's web-site and click on [KNOWLEDGE PANTRY](#) (left menu). In the Pantry Contents, you'll find Meat & Dairy – this is a great start to get you on your way to sourcing more sustainable animal products.

And don't forget to check the **Get Local Business Alliance** listing on our [WHERE](#) page! Buy from your fellow members!

## SAVE THE DATE – FEBRUARY 5, 2008

# MEET YOUR MAKER

*where food buyers and food producers find each other*

What is Meet Your Maker? It's a new event, organized by Get Local, Local Food First, and the Green Table Network. Meet Your Maker is modeled after the extremely successful "Farmer-Chef Connection" events in Oregon where they've been connecting since 2001 to create a network that has grown to over 250 producers and 150 buyers who are collectively doing \$19 million in annual business. We have secured a location at the PNE and will be arranging chartered bus service from Sea-to-Sky country and the Fraser Valley.

Invitations will arrive in the mail next week.

We hope to see you all there!



**FEBRUARY 5**  
**11am-3:30pm**

## FARMERS MARKETS SPEAKER SERIES A CONTINUING SUCCESS!



On January 12 & 13<sup>th</sup>, Heather Pritchard (FarmFolk/CityFolk) and Ramona Scott (The Land Conservancy) talked about **Community Farms**: Alternate ways to own or access farmland. Both this workshop and December's "Winter Harvest" workshop were SOLD OUT.

Next up in the series: (February 23 & 24) **Growing New Farmers: The next generation.** [www.eatlocal.org](http://www.eatlocal.org)

### SPEAKING OF COMMUNITY FARMS...

In order to address issues of farmland loss, aging farmers, the price of purchasing farmland, and the need to increase production, FarmFolk/CityFolk has teamed up with the TLC (The Land Conservancy) to facilitate the creation of more community farms in British Columbia. Community farms offer a stable, viable model for small-scale sustainable organic agriculture and is one way to assure a secure local food supply. A community farm is a multi-functional farm where the land is protected in perpetuity, long-term leases are assigned to new farmers, and farmers are housed on the land. TLC has been selected for Vancity/Citizens Bank 2007 Shared Interest program. If you are a Citizens Bank member, your [VOTE for TLC](#) will help them build their [Community Farms Program](#).

### GET LOCAL WEBSITE NOW IN 3 LANGUAGES!

Did you know that 43% of Vancouver residents have a first language other than English? We are a culturally-diverse region with Chinese and Punjabi being the 2<sup>nd</sup> and 3<sup>rd</sup> most frequently spoke languages.

Get Local, wanting to reach a wide array of people, now has multi-lingual information on the website – as well as English, Chinese and Punjabi educational rack cards at various Get Local businesses. These rack cards are also being distributed through community health clinics, community centres, and Vancouver Public Libraries. Additional distribution avenues will be added during the spring.



### HOW DO YOU FIND OUT ABOUT FOODS YOU'RE NOT FAMILIAR WITH?

Check out the **Simply In Season** [food guide](#) (list is on right side of webpage)

This and more resources are available on Get Local's [HOW](#) page (links near bottom of page).

*Happy New Year!*  
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Project Manager

