

UPDATE ON BC'S NEW MEAT INSPECTION REGULATIONS (MIR)



MIR PETITION REACHES 8,000 SIGNATURES

[Shuswap Green Party candidate Huguette Allen's](#) online petition asking the government to review the new meat inspection regulations and put forth solutions to sustain family farms and secure a safe food supply has reached 5,000 signatures. An additional 3,000 handwritten signatures were also received, bringing the total to 8,000 voices.

GOVERNMENT GIVES ISOLATED COMMUNITIES NEW MEAT TRANSITION SUPPORT

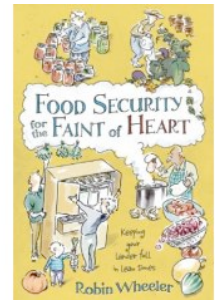
On June 6th, the BC Ministry of Agriculture and Lands issued a press release stating meat producers in remote and isolated communities are receiving additional assistance in the transition to becoming fully licensed. Government is now providing additional support for small operators applying for a Class C license in isolated and remote areas that do not have access to licensed slaughter capacity. New applicants who meet these criteria can now qualify for a Class C license immediately, and will have until Dec. 31, 2009 to submit their construction plan. Government recently announced an additional \$3.8 million for the Meat Transition Assistance Program (MTAP), bringing the total commitment to producers to \$8.8 million. These funds support new and current meat processors in communities across B.C. to become fully licensed, supporting new construction or upgrades necessary to meet health and safety requirements. Information on the meat inspection regulation and MTAP is available on line at www.health.gov.bc.ca/protect/meat_inspection.html

FOOD SECURITY FOR THE FAINT OF HEART

Robin Wheeler, local permaculture activist, author, teacher and founder of the [Sustainable Living Arts School](#) on the Sunshine Coast, has just penned another book, this time on food security and keeping your larder full in lean times.

Chapters are devoted to useful, transferable skills, including:

- Preserving garden food
- Saving freezer food during a power outage
- Managing through an earthquake
- Preparing quick herbal medicinals
- Foraging for wild food.



ON THE JOB SAFETY

Want to find out more about your industry? At Raise Your Hand, you'll find lots of helpful information from WorkSafe BC. See if the industry you work in is as safe as you think:

AGRICULTURE: <http://www.raiseyourhand.com/industry/agriculture/>

RESTAURANT: <http://www.raiseyourhand.com/industry/restaurants>

RETAIL: <http://www.raiseyourhand.com/industry/retail>

RAISEYOURHAND.COM



CANADIAN FOOD: NO MORE MISLEADING LABELS

On May 21st, Prime Minister Stephen Harper announced a plan to modernize the federal guidelines governing use of "Product of Canada" and "Made in Canada" labels to ensure they clearly identify the Canadian content in food products. The Government of Canada will hold consultations to get views from Canadians and stakeholders before finalizing the new food labelling guidelines and their implementation.



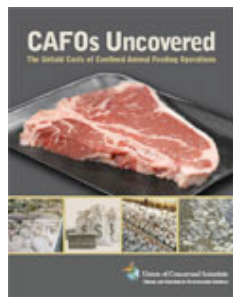
Canadians are invited to participate in this consultation by visiting http://healthycanadians.ca/pr-rp/dp-dt_e.html

GET LOCAL AT EAT! VANCOUVER



Thank you to Capers Whole Foods Market for inviting Get Local to join them at EAT! Vancouver. We handed out over 3000 Get Local rack cards and copies of our new and improved Seasonal Availability Chart – which went like hotcakes! Folks who missed Eat Vancouver! can attend EAT! Fraser Valley on September 12-14th in Abbotsford.

FEEDING OF CONFINED ANIMALS COST TAXPAYERS BILLIONS



The Union of Concerned Scientists recently completed a (U.S.) report on feeding confined animals. Federal farm policies have encouraged CAFOs and have shifted billions of dollars in environmental, health and economic costs to taxpayers and communities. The Union is recommending policies that reduce subsidies and encourage modern, sustainable meat, milk and egg production.

http://www.ucsusa.org/news/press_release/cafo-costs-report_0113.html



In Canada, the [Beyond Factory Farming Coalition](#) promotes livestock production that is safe, fair and healthy for the environment, farmers, workers, animals, neighbours, communities and consumers. In British Columbia, more specifically, we have the [BC SPCA Farm Animal Program](#) that facilitates and supports farm animal welfare standards and provides 3rd party certification services.

GET LOCAL IN THE NEWS



[Local is fresh, friendly: Benefits multiply with hunting sources of quality, local products](#)
B.C.'s bounty: Bonita Magee, the project manager for FarmFolk/CityFolk and Get Local, offers up some easy [tips to help us all get a bit better at going local with our diet.](#)

REDUCING TOXINS IN OUR FOOD

Gregor Robertson's Private Members Bill M208 has been re-tabled. This Bill would bring in identification of toxic substances related to food and food production, the prohibition of any such toxic substances use around children, schools and other areas, and would mandate identification of GE food substance. For more information about the Right to Know Act and the Toxics Reduction Act, please visit <http://www.gregorbc.ca>



Happy Summer,
Bonita Magee
Project Manager



Get Local Metro Vancouver
June 2008 Newsletter
www.getlocalbc.org