

SEPTEMBER IS SALMON MONTH IN VANCOUVER



WILD salmon that is. Fifty creeks and streams, teeming with wild coho and chum salmon, used to crisscross Vancouver as late as the turn of the last century. As the city grew and developed, those creeks and streams disappeared. So did the salmon. The False Creek Watershed Society hosts the annual Salmon Celebration to honour the spirit of the salmon that used to spawn False Creek's streams. History and crafts workshops and educational walking tours will be held throughout the month. The main event, including a parade, will be Sunday September 28, 2008 from noon - 4:30 p.m. at Vanier Park, next to the Vancouver Maritime Museum (1905 Ogden Avenue, Vancouver.) For more information, visit <http://www.falsecreekwatershed.org>

CHICKENS IN VANCOUVER?

"Chickens in Vancouver is a citizen group formed to lobby the City of Vancouver to modify its by-law #9150 to allow residents to keep chickens and other fowl in the city. Chickens are excellent recyclers of food waste and produce valuable nutrients and are an excellent source egg and meat protein." This is the description of a new Google group called Chickens in Vancouver. On September 10th, the Vancouver Food Policy Council met to discuss the possibility of allowing chickens to be raised in the city. Minutes have not yet been posted to their site, but this is an issue that is sure to gain momentum. New Westminster allows chickens. Seattle allows chickens. Is Vancouver ready? For more information about backyard chickens, visit <http://www.backyardchickens.com/>



FOOD SAFETY AND INFORMATION WORKSHOPS

Food Safety is on everyone's mind today. Processors are encouraged to take advantage of the programs, funding, and services available to them now. The Small Scale Food Processors Association is pleased to announce a series of workshops across the province, starting September 22 in Burnaby. Workshops are free, lunch is included. For more information or to register, visit <http://www.ssfpa.net/fsi/fsi.htm>




get local METRO VANCOUVER CHALLENGE 2008

SEPTEMBER 16 - OCTOBER 16, 2008
take the eat local challenge!

REGISTER AT
WWW.GETLOCALBC.ORG

ENTER TO WIN DINNER FOR 2 AT
THE DELICIOUSLY LOCAL PAIR BISTRO
OR A \$100 GIFT CERTIFICATE FROM spud!

PAIR BISTRO

spud! local & organic delivery

GAIA COLLEGE IS CULTIVATING COMMUNITY

Gaia College, located in the Cowichan Valley on Vancouver Island, is offering a variety of options from online to cooperative programs, educating folks about organic farming. <http://www.gaiacollege.ca>



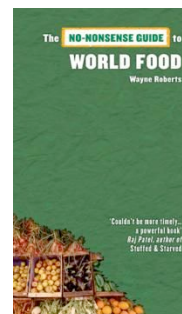
GROWING CHEFS! CHEF'S FOR CHILDREN'S URBAN AGRICULTURE FUNDRAISER



Growing Chefs! is a group of Vancouver chefs interested in encouraging and educating children about how to grow and enjoy food of their own. We wish to support the development of urban agriculture and gardening in a school setting and the surrounding community. Growing Appetites! The 1st annual fundraising dinner for Growing Chefs. Sunday, October 5th at the Pacific Institute for Culinary Arts. ten restaurants. four canapes. six seated courses. Tickets \$225 <http://www.growingchefs.ca>

NO NONSENSE GUIDE TO WORLD FOOD

The global food system is complex. Wayne Roberts' new book, *The No-Nonsense Guide to World Food*, is an accessible overview of how the system works - and how it can be fixed. The problems we experience can often be linked to an invisible food system that is 'hidden in plain sight'. When we become aware of this food system, new ways of understanding food controversies and smarter ways of solving food problems start to become clear. To read more of this review, visit <http://www.treehugger.com/files/2008/09/no-nonsense-guide-to-world-food.php>



FISH FARMS IN SUPREME COURT



We [Pacific West Coast Salmon Society] have four days reserved in BC Supreme Court in Vancouver starting on September 29, 2008. We will be arguing that the Federal government did not have the right to hand regulation of fish farming to the Provincial government, because fish farms exist in the marine environment — which is a Federal jurisdiction. If we win, fish farms in BC become unlawful. <http://www.adopt-a-fry.org/>

A FEW LITTLE DROPLETS: THE EXTRAORDINARY LIFE OF WATER

As part of The Cultch's presentation of *A Few Little Drops: The Extraordinary Life of Water* September 25- 28th, the Eco-Art and Science Symposium invites artists and scientists to come together to explore the issues and inspiration of water. (Symposium events are free and take place September 27 & 28 only) WHERE: On the field of Britannia Secondary School (William Street at Woodland Drive, Vancouver) TICKETS: Symposium events are free. Please check for updates at www.thecultch.com. Program is subject to change.



FATHER OF FOOD MILES CALLS FOR GREEN LABELLING OVERHAUL



The myriad of different green and nutritional labels plastered all over food products should be integrated into one "omni-labelling" system designed to give customers a complete overview of a product's impact on the environment and society. That is the view of Professor Tim Lang, the man who coined the phrase "food miles", and an advisor to the government on food policy, who told attendees at the British Association Festival of Science in Liverpool this week that while attempts to provide clearer food information were welcome, the glut of labels developed in recent years was only serving to confuse customers. Read the full article here: <http://www.businessgreen.com/business-green/news/2225671/father-food-miles-calls-green>

Happy Equinox,
Bonita Magee
Project Manager



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September 2008 Newsletter
www.getlocalbc.org