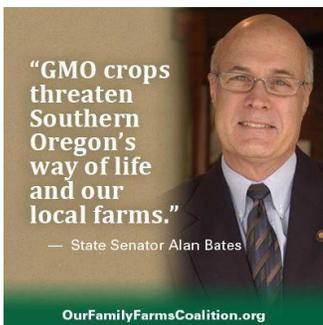




Senator Bates Will Be Missed



The Rogue Valley farm community is deeply saddened by the news of the sudden passing of Senator Alan Bates. Dr. Bates was a true statesman and a strong voice behind protecting Southern Oregon's family farmers from the threats of GE crops. His warm smile and kind heart were much needed in Salem and he will be truly missed.

[Read More about Senator Alan Bates' life](#)

The DARK Act Passed - Now What?

First, the good news for Jackson County - attorneys at Center for Food Safety have just advised us that upon completion of their legal analysis they believe the DARK Act will NOT impact the Jackson County ordinance that banned the growing of GMO crops in the county!

Regardless, we will not let corrupt corporations get their way. Rest assured that many are working tirelessly to fight the GMO (non) labeling bill that was signed by President Obama on July 29, and striving to implement true transparency in our food system. This show is not over.

If you've been following the issue, you might be interested in reading [Center for Food Safety's comment](#) published after the passing of the DARK Act.

Until the DARK Act is overturned, our mandate is to vote three times a day, every day, for the food we want to eat. Here are Best Practices for your daily food choices:

First choice - Grow your own, or buy food grown and/or processed by a local farmer you know and trust. Talk to them about their growing practices to make sure they meet your values.

Second option - Buy items with the Organic and/or Non-GMO labels for foods containing crops that are commonly grown as GMO: corn, soy, sugar, alfalfa, papaya and cotton.

Third option - Buy Organic when buying processed products. Keep in mind there are varying degrees of "organic." Some packages infer the product is organic even though not all ingredients are - read labels carefully.

Fourth Option - Buy food items with the Non-GMO label. However, if you don't know the grower or food producer, there is a good chance the crop has been sprayed with the glyphosate herbicide (this is done to "desiccate" the crop so it can all be harvested at the same time).

Please note: At the 11th hour, a provision was added to the DARK Act allowing all food labeled as Organic to carry the “non-GMO” label without any testing to confirm the product has no GMO contamination, as can happen with some organic products. So while non-organic companies will have to undergo testing and verification by third-parties like the Non-GMO Project to ensure that their product does not have significant GMO content, that is now not true for certified organic foods. However, numerous groups, including Center For Food Safety, are committed to fighting the DARK Act in federal court. No bill that is this blatantly discriminatory and unconstitutional should be allowed to stand. So the fight against the DARK Act, and for local democracy and the right to know for all Americans, continues.

Organic vs. Non-GMO - What's the Difference?

Have you wondered - do the two labels mean the same? When foods with the organic label cost more, is it worth it?

[NPR recently explored](#) this question. Yes, the two labels represent different ways of growing food. The non-gmo label has seen an exponential increase in usage over the last few years as people have become educated about the issues with gmo crops and their impact on soil, pollinator, and human health.

However, people may not realize that although the food was not grown from ge seeds, the growing methods did not preclude pesticide use or chemical fertilizers, both of which can impact soil, pollinator, and human health. One example of the pesticide use for non-gmo crops is that many grain and legume farmers will spray the field with glyphosate right before harvest to desiccate, or 'dry down', the crop so that everything can be harvested at once.

And should we mention that glyphosate has been found in the urine of 100% of EU parliamentarians sampled, 100% of 10 California wines, major European beers, (human) mother's milk, and last year was identified by the International Cancer Agency as a 'probable carcinogen'.

Farmers using organic methods (certified or not) cannot use synthetic pesticides or synthetic chemicals. (However, that may be changing as the National Organic is in discussion about allowing sewage sludge as a fertilizer).

The take-away? Friend a farmer. Join a CSA. Purchase your food as locally as possible, and find out how your food is grown. Only you can decide which label is right for you.

UPCOMING EVENTS

Annual Farm to Table Dinner

OUR FAMILY FARMS FEAST
Farm to Table Dinner



Food and Flavors Gathered from the Neighborhood

Saturday, August 27th at 6 pm at Dunbar Farms in Medford

Come Show your Support for Our Family Farms and join us on the farm to enjoy a four course dinner created by Chef Kristofer paired with local wine.

[Reserve your seat](#)

A Sweet Day!

Saturday, August 20 is International Honey Bee Day! Celebrate at the third annual Oregon Honey (& Mead!) Festival, where art, honey tasting and honey bee conservation come together in a delightful way. Guests of the proper age may enjoy mead (a fermented honey beverage) and everyone will love chocolates, cheeses and other natural products.



Speakers and workshop presentations provide educational opportunities, and kid's will enjoy activities just for them. [Find out more](#)

Saturday, August 20 from 10am - 7pm at the Historic Ashland Elks Lodge

National Heirloom Exposition

Stop by and visit the Our Family Farms booth at the [National Heirloom Exposition](#) September 6-8 in Santa Rosa!

Save the Date! *Gaining Ground* in Ashland

Tuesday, October 25 at 7pm at the VARSITY THEATER in Ashland

[Gaining Ground](#) is a new film about Growing Food, Empowering Communities, and Changing Lives will energize and inspire you, and remind us all why we do what we do. The film interweaves the journeys of rural farmers and inner city food activists making extraordinary changes to feed their local communities healthy sustainably grown food.

The screening will be followed by a Q and A with the filmmakers and some of the people featured in the film. We wish to express our heartfelt gratitude to the filmmakers Elaine Velazquez and Barbara Bernstein, who have been creating award-winning film and radio documentaries for over thirty-five years, for donating the proceeds from the showing of this film in Ashland to Our Family Farms!

Welcome to Our Newest Business Members!

Thanks to Willow-Witt Ranch and AnimalKind Holistic Veterinary Clinic for becoming an Our Family Farms business supporter. Show your support and [become a member](#) today!

Historic **Willow-Witt Ranch**, located in a magical hidden valley just 12 miles above Ashland, brims with wildlife, birds, forests, and a thriving farm committed to land preservation and sustainable agriculture. Using only organic inputs and no antibiotics or hormones the diversified ranch produces goats for milk, meat and backpacking, Berkshire pork, stewing chickens, eggs, compost, and select vegetables. The ranch features a raw-milk herd share, an on-line market, a meat CSA, a farm stand and the chance to stay on a working farm in their Farmhouse Studio, Meadow House (a 3BR/2Ba house) or campground with tent cabins and tent sites. Their meats, sausages, eggs and vegetables are available at the Ashland Growers & Crafters Markets, on-farm, through their on-line store and at select local restaurants.





Located in historic downtown Jacksonville, Oregon, **Animalkind Holistic Veterinary Clinic** provides complementary, natural healing therapies for the animals in your care. Dr. Jeffrey Judkins relocated to the Rogue Valley from Portland, Oregon in search of sun, a slower pace and an acre of land for his dogs to run on. “Dr. J” got his veterinary degree from Louisiana State University in 1984, and has practiced in Austin, Texas, and Fairbanks, Alaska, before establishing Hawthorne Veterinary Clinic, the first holistic veterinary hospital in Portland in 1995. Now he brings his unique style of holistic, complementary veterinary medicine to Southern Oregon.

Often people seek out alternative treatments for their animals because the conventional allopathic approach has been unrewarding or has offered few appealing options, especially with chronic diseases, immune-mediated diseases and cancer. Dr. Judkins uses a blend of herbal and nutritional medicine with acupuncture and homeopathy to treat disease states from their energetic root causes, which enables deeper levels of true healing to be achieved.

Thank You For Your Support!

Our Family Farms

<http://www.ourfamilyfarms.org/>