



## **The Dark History of Bayer During the Holocaust**

### **Mobay: Monsanto & Bayer's 1954 Hook-up**

By Alexis Baden-Mayer, Organic Consumers Association:

Bayer bought Monsanto and retired its infamous name in 2018. But did you know that they had merged before?

After World War II. In a company called Mobay.

What would a patriotic American company like Monsanto, an essential part of the top secret Manhattan Project, be doing with Bayer, a company that did most of its business during the war at Auschwitz? The answer lies in Monsanto's participation in Operation Paperclip, the infamous CIA ratline that funneled thousands of Nazi scientists into the U.S. government and American companies.

In service of Hitler's war machine, Bayer and its parent company I.G. Farben made huge investments in scientific breakthroughs that Monsanto was desperate to get its hands on—no matter that the expertise had been achieved using imprisoned Jews as slaves and test subjects."

Read more: <https://orgcns.org/3vhTjS6>

### **Regeneration Is Life, an Agroecological Paradigm To Overtake the Climate Crisis**

Navdanya International writes:

"There are two main paradigms of thinking of ourselves in the world and of our relationship with the Earth. We either think of ourselves as being separate from Nature or as being one and part of it. The industrial agriculture paradigm, which sees the world as a machine, has created devastation on the planet.

Fossil fuels, the lifeblood of the industrial paradigm, are used in almost every phase of the food chain from fossil-fuel-based pesticides or synthetic fertilizers, gas-guzzling farm equipment, and a fossil-fuel-based global processing, packaging, and transport system. The fertilizer industry is responsible for more than a fifth of total estimated greenhouse gas emissions from agriculture systems worldwide. Representing 2.4% of total worldwide emissions, of which 60% are generated after the products are applied to soils.

Read more: <https://orgcns.org/3tvuFgu>

### **Small Meat Processors Say USDA Measures Don't Address Industry's Root Problems**

John McCracken, Investigate Midwest:

Burdened with relatively higher operating costs than the largest meat processors, small meatpacking plants are struggling to survive — even with \$1 billion in federal grants available to them.

In an industry in which four companies — Tyson Foods, JBS, Smithfield and Marfrig — control most of the meat market, small slaughterhouses are struggling to compete. The Biden administration has tried to address the concentration, including offering grants to help small processors expand. But it's not enough for many small processors that face proportionately higher operating expenses than the industry giants, according to interviews with small processors and experts.

Read more: <https://orgcns.org/3RVMKhf>

### **Mexico Defends Their Corn, Saying No to GMOs as Glyphosate's Association with Cancer Burgeons**

Ernesto Hernández-López writes for Common Dreams:

"Mexico has been fighting this since the United States began a dispute over genetically modified (GMO) corn. In November, a trade panel made initial filings public. They reveal that the U.S. plays for agribusiness, which includes chemical and biotech companies.

Meanwhile, by banning GMO corn, Mexico secures supplies of an important daily staple and limits cancer risks from glyphosate. American positions appear oblivious to this.

This involves Mexico's Decree, announced in February. It bans GMO corn for human consumption, limited to corn in tortillas or masa (dough). In August, the U.S. invoked a panel under NAFTA 2.0, formally called the United States-Mexico-Canada Agreement (USMCA). Showing its hand, the U.S. is out to lunch on various fronts.

Read more: <https://orgcns.org/4az4YvY>

### **Fermentation 101 — How to Get Started with DIY Probiotics**

Kris Bordessa writes for Attainable Sustainable:

"Fermentation is the process used to create beer and wine. That's often what people think of when they hear the word. Those beverages are produced with yeast, though, as is this strawberry mead.

Lacto-fermentation is the process used when we make fermented vegetables, fruits, and even kombucha. Lactobacillus bacteria converts sugars into lactic acid...The lactobacillus organisms that develop when we ferment food preserves it, but it's also a boon to our digestive tract. Foods fermented in this way provide us with the probiotics that we've heard so much about in recent years."

Read more: <https://orgcns.org/3tDIDwG>

### **Food for People, Not Factory Farms or Frankenfood Factories!**

Alexis Baden-Mayer, Political Director at Organic Consumers Association reports:

"Non-animal whey protein" is made in a process very similar to the production of corn ethanol. Corn is grown, processed into sugar and then fed to a microorganism programmed to eat the sugar and secrete a protein. Then, the protein is chemically separated from the microbe, likely with toxins like hexane.

This an energy-intensive, hyper-industrial process that is grossly inefficient. To make a gallon of ethanol, it takes more than 26 pounds of corn!

100% grass-fed organic dairy doesn't require growing corn for cows. Well-managed pastures sequester more greenhouse gasses than the cows grazing it emit.

Real milk can be carbon negative. Industrially produced synbio milk will always have a carbon footprint.

TAKE ACTION: Ban New GMO Frankenfoods Made with Synthetic Biology (a.k.a. "Precision Fermentation")

<https://orgcns.org/bansynbio>

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