



Phthalates: High Risks Even at Low Levels

Agriculture Could Save the Climate

Have you seen the documentaries Kiss the Ground and Common Ground? If so, you know the power of the carbon cycle and how regenerative organic agriculture has the potential to reverse climate change by drawing down and trapping greenhouse gas emissions in the soil. Congress spends about \$100 billion every year on food and farming. Shouldn't it do something to help farmers save the climate? In fact, it already did, back in 2008, when it created the Conservation Stewardship Program.

The Conservation Stewardship Program is a comprehensive suite of financial incentives and technical assistance to help farmers continuously improve and increase their "climate-smart" agriculture practices.

So why isn't every farmer enrolled in the Conservation Stewardship Program? Congress has been stingy about funding it. Three-fourths of farmers who want to join get turned away each year.

TAKE ACTION! Tell Congress to Fully Fund the Conservation Stewardship Program—and Get It Right!

<https://orgcns.org/3tTuJC4>

Practical Preppers: How to Be Ready for Anything (Without the Panic)

Author: Kris Bordessa, National Geographic author/certified master food preserver: "I tend to be less "Doomsday prepper" and more interested in living a more self-reliant lifestyle in which we count on ourselves instead of depending so much on others. It's a different kind of emergency preparedness, but one that fits our lifestyle. I suppose you might consider us practical preppers.

Unless we are under siege of war, I don't see a lot of items just disappearing. But they surely [will be] more and more expensive to buy or maintain. There will come a point where you find you cannot afford them, and thus cannot afford to live here. Sadly many people have already reached that point and moved to the mainland. But those people are only putting off total bankruptcy by living some place where it is cheaper rather than learning to be more self-sufficient. Being dependent upon things like propane, lamp oil, generators and gasoline, canned goods and imported food, power tools, etc. is inviting downfall. In my opinion, it would be wise [to] gradually wean oneself from such dependency."

Read more: <https://orgcns.org/3ua2uE8>

Burn After Wearing

Julia Shipley & Muriel Alarcón, Grist

"The mound of discarded fabric in the middle of the Atacama weighed an estimated 11,000 to 59,000 tons, equivalent to one or two times the Brooklyn Bridge...The fact that we have a desert, the fact that there's a place to receive this, doesn't mean that the place has to become the dump of the world," she said. Since then, Gajardo's conviction to never design clothes from virgin materials has deepened."

Read more: <https://orgcns.org/3ueY9PW>

The Plastic Chemicals Hiding in Your Food

By Lauren F. Friedman

"By the time you open a container of yogurt, the food has taken a long journey to reach your spoon. You may have some idea of that journey: From cow to processing to packaging to store shelves. But at each step, there is a chance for a little something extra to sneak in, a stowaway of sorts that shouldn't be there.

That unexpected ingredient is something called a plasticizer: a chemical used to make plastic more flexible and durable. Today, plasticizers—the most common of which are called phthalates—show up inside almost all of us, right along with other chemicals found in plastic, including bisphenols such as BPA. These have been linked to a long list of health concerns, even at very low levels.

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

TAKE ACTION: Tell Your State Legislators to Ban Toxic PFAS

<https://orgcns.org/3pmZIZF>

The Case for (Better) Meat: Sacred Cow

by Diana Rodgers (Author), Robb Wolf (Author)

"At our grocery stores and dinner tables, even the most thoughtful consumers are overwhelmed by the number of considerations to weigh when choosing what to eat—especially when it comes to meat. Guided by the noble principle of least harm, many responsible citizens resolve the ethical, environmental and nutritional conundrum by quitting meat entirely. But can a healthy, sustainable and conscientious food system exist without animals?

Sacred Cow probes the fundamental moral, environmental and nutritional quandaries we face in raising and eating animals. In this film project, we focus our lens on the largest and perhaps most maligned of farmed animals, the cow."

Read more: <https://orgcns.org/3Sityf2>

'Tip of the Iceberg': At Least 309 Infections and 16 Escaped Pathogens Linked to Lab Accidents

By Brenda Baletti Ph.D. The Defender,

"Between 2000 and 2021 at least 16 pathogens reportedly escaped from research laboratories, according to a new study published in The Lancet Microbe — but the study authors said their findings may "only represent the tip of the iceberg" in terms of numbers due to a lack of standard reporting requirements.

A team of researchers surveyed peer-reviewed articles and online reports in English, Chinese and German, looking for all indications that a pathogen accidentally "escaped" from a lab or that an infection was determined to be "laboratory-acquired" during the study period.

The vast majority of infections occurred as an outcome of "procedural errors," breaches of biosafety or risk mitigation procedures, which included using the wrong personal protective equipment, having inadequate training or mishandling samples."

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