Will Your Congressperson Ban “Gain-of-Function” Bioweapons Research?

By Eurasia Review:

“During the cold winter months you may spend more time inside than out. And you may do more cleaning, especially because it’s also the flu and Covid season.

But before you reach for that spray cleaner, you should know that ingredients in many household cleaning products don’t just kill germs, they may also harm your health.

And a new bill in Congress may mean that simply checking product labels and company websites soon won’t be enough to avoid toxic ingredients.

In October 2023, a bill was introduced in Congress on behalf of leading household cleaning product manufacturers – including Reckitt, the manufacturer of Lysol – that would deny Americans the right to know what the toxic chemicals are in their cleaning products.”

Read more: https://orgcns.org/49GU32c

Companies Fight To Keep Consumers in the Dark About Chemicals in Cleaners

By Iris Myers (EWG):

“To protect against man-made pandemics” the U.S. House of Representatives included language in one of its appropriations bills that “prohibits any funding from going to EcoHealth Alliance, the Wuhan Institute of Virology, or any lab located in Russia or China. The bill also prohibits funding from being used for any gain-of-function research, which was being used on bat coronavirus prior to the COVID pandemic.”

Congress recessed for the holidays before it finished its work. Tell your Congressperson to take action before the 2024 elections!

TAKEN ACTION: Tell Congress to ban “gain-of-function” bioweapons research! https://orgcns.org/3Stf5M7

Microplastics from BioSolids (Marketed as Natural Fertilizer) Can Carry Dangerous Pollutants Into the Air

By Eurasia Review:

“According to estimates by the U.S. Environmental Protection Agency, over 2 million dry metric tons of biosolids — roughly half of the total amount collected by wastewater treatment plants — are applied to land each year. As a result, microplastics in these biosolids have the chance to reenter the environment. Because the plastics could carry other pollutants from the wastewater they originated from, they can be potentially dangerous when inhaled. So, Sanjay Mohanty and colleagues wanted to investigate how wind could pick up and transport microplastic particles from biosolid-treated agricultural fields.”

Read more: https://orgcns.org/3wrE5uC

Will Your Congressperson Ban Bioweapons Research?

Why Is Bayer Taking Glyphosate off the U.S Consumer Market?

Stacy Malkan, U.S. Right to Know: “Monsanto owner Bayer AG said it would remove glyphosate-based herbicides from the U.S. consumer market by 2023 due to litigation. More than 100,000 people are suing Bayer alleging they developed non-Hodgkin lymphoma from exposure to the company’s glyphosate herbicides, such as Roundup. We are posting documents released via discovery on our Monsanto Papers page.

Glyphosate will still be used in large quantities in agriculture in the U.S. Reformulated versions of Roundup brand herbicides without glyphosate will also remain on the market, but may contain other chemicals of concern. For example, one of the active ingredients in “Roundup for Lawns” is dicamba, a chemical that can damage non-target plants and crops.

What health problems are linked to glyphosate exposure? Cancer.”

Read more: https://orgcns.org/4bPEDnK

Salt, Microbes, Acid and Heat in Food Preservation

By American Society for Microbiology: “In an era of grocery stores and home refrigerators, it is easy to lose sight of the fact that, for most of history, people have been bound by the seasonality of food. This reality has long presented humanity with a conundrum: how to keep eating after the harvest is over?

Methods of food preservation to address lean seasons throughout history have taken fascinating twists according to region and culture. There are the much beloved stinky cheeses of France, the tart sauerkraut of Germany (which actually originated in China), miso paste in Japan, salted fish in Iceland and the cured meats of multiple cultures stretching into ancient history, to name just a few. Some methods of preservation have sought to minimize microbe involvement by making foods hostile to microbial settlement, while others have embraced microbial life to make many of the specialties we know and love today.”

Read more: https://orgcns.org/3I9Y97e