



Using Genetically Engineered Microbes for Synthetic Food, Medicine, Chemicals and Fuel

Timeline of the Efforts to Replace Dairy Farms with SynBio "Milk" Proteins Goes Back to 1894!

Alexis Baden-Mayer, Political Director of the Organic Consumers Association:

"The most powerful World Economic Forum company in food and agriculture is Monsanto (now Bayer). It has long been implementing a controlled demolition of the profession of farming in favor of a single, high-tech system that can be controlled on a global scale.

When Bayer ran Auschwitz "for Hitler" as I.G. Farben's largest factory, one of its products was "butter" made from coal. This is what U-boat sailors subsisted on.

Currently, their favorite synthetic food production model is the genetic engineering of microbes like yeast, fungi and E. coli to produce small molecules (proteins and nutrients) for highly processed Frankenfoods like "non-animal" whey and egg protein."

Read more: <https://orgcns.org/49NZwEk>

TAKE ACTION! Tell Your State Lawmakers: Ban SynBio Food!
<https://orgcns.org/bansynbio>

Caught Red-Handed: Organic Certifiers Freaking Out

By Mark Kastel, OrganicEye:

"CCOF, the largest certifier in the United States, has been targeted by OrganicEye for approving numerous industrial-scale hydroponic (soilless) production facilities, like the international berry giant, Driscoll's, despite the requirement for soil stewardship clearly stated in the Organic Foods Production Act (OFPA) passed by Congress in 1990. CCOF also certifies numerous dubious factory livestock operations (CAFOs). Additionally, OrganicEye's research has exposed the potential conflicts of interest created by the generous donations CCOF receives (totaling hundreds of thousands of dollars) from the agribusinesses they are hired to certify."

Read more: <https://orgcns.org/490iEII>

Fish Leather Is Incredibly Strong and Beautiful. Can Makers 'Scale Up'?

Brendan Jones writes for The Tyee:

"Fish leather artist June Pardue began her journey into the craft not knowing where to start...'One day a guy from Mississippi noticed me fumbling around. He kindly waited until everyone had left. Then he said, 'Do you want me to share my grandpappy's recipe for tanning snake skins?'

His cocktail of alcohol and glycerin allowed her to soften the skins — as tourists looked on — for future use in clothing and bags. This worked fine until she began to grow uncomfortable dumping toxins down the drain. Now she uses plant-based tannins like those found in willow branches after the season's first snowmelt. She harvests the branches gingerly, allowing the trees to survive for the next generation of fish tanners."

Read more: <https://orgcns.org/3SXX6fF>

Chemical That May Cause Infertility Found in Cheerios, Quaker Oats

By Cara Lynn Shultz, People:

"A chemical that's banned for use on edible plants in the United States has been found in Cheerios and Quaker Oats — and 80% of Americans have been exposed to it, according to a new study in Journal of Exposure Science & Environmental Epidemiology and shared on Nature.

Chlormequat is a chloride salt, according to the National Library of Medicine, and is 'registered for use on ornamental plants grown in greenhouses and nurseries.'

However, it's approved for use on edible plants in other countries — and in 2018, the Environmental Protection Agency allowed the importation of plants that had been treated with the chemical, the Environmental Working Group reports."

Read more: <https://orgcns.org/3OXGjs8>

Making the Best Sauerkraut on Earth in Four Simple Steps: Chop, Salt, Pack, Wait

The following excerpt is from The Art of Fermentation by Sandor Ellix Katz.

"Make your own delicious, healthy, probiotic sauerkraut! Four easy steps are all you need to turn fresh garden veggies into a long-lasting, tangy, pungent condiment...The English language does not have its own word for fermented vegetables. It would not be inaccurate to describe fermented vegetables as "pickled," but pickling covers much ground beyond fermentation.

Pickles are anything preserved by acidity. Most contemporary pickles are not fermented at all; instead they rely upon highly acidic vinegar (a product of fermentation), usually heated in order to sterilize vegetables, preserving them by destroying rather than cultivating microorganisms."

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

Possibility of Wildlife-to-Human Crossover Heightens Concern About Chronic Wasting Disease

By Jim Robbins, KFF Health News:

"Each fall, millions of hunters across North America... are not just on the front lines of an American tradition. Infectious disease researchers say they are also on the front lines of what could be a serious threat to public health: chronic wasting disease...Animal disease scientists are alarmed about the rapid spread of CWD in deer. Recent research shows that the barrier to a spillover into humans is less formidable than previously believed and that the prions causing the disease may be evolving to become more able to infect humans."

Read more: <https://orgcns.org/49ybIJO>

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