

Works in Progress

Volume 29, No. 10

Serving the Olympia community and the cause of social justice since 1990.

April 2019

Green Cove Park Will Olympia’s planners act to “protect and enhance quality of life, sustainability and safety” as their mission says?

Esther Kronenberg

“To labor to heal the earth with no direct compensation is the great work of our generation, based on morality, law, and treaty. There is nothing more infuriating and humiliating than were our efforts to be undermined by the very governments obligated to support and protect our work.” *Paul Cereghino*

For the sixth time, the City of Olympia is considering an application to build 181 houses at the old Sundberg Mine site on Cooper Pt. Rd NW between 20th and 28th Ave, just two years since the last proposal. In its present incarnation as “Green Cove Park,” the proposed development is attracting opposition from neighbors concerned with traffic and schools, but the issue goes deeper than these concerns—at least 30 feet deeper to the waste pits that have been documented by the developer’s own geo-technical review.

The question everyone wants answered is what is in these pits, buried under compacted soil, and what effect the contents have on surrounding wells, groundwater aquifers and the Green Cove Creek Basin. So far, no one—not the City, the County, or the Department of Ecology—has conducted testing sufficient to answer those questions. The results of such tests could be devastating.

A history of flouting the law

An inspection of 300 Department of Natural Resources (DNR) documents obtained through a Public Disclosure Request reveals that the site has been in violation of state law continually since at least 1984. Neighbors have complained to the City and County for more than 20 years about illegal dumping at the site. The list of violations repeats over many years—lack of boundary markers, mining outside of and deeper than the permitted

boundaries, inadequate setbacks, imported unknown fill on-site that cannot be used for reclamation, stormwa-



This is an aerial view of the Sundberg mine at the time it received a permit in 1972. The permit was cancelled in 1978 because of illegal mining. Note logs from Weyerhaeuser stacked in several areas on the right side of the photo. The kidney shaped area lying north/south and parallel to Cooper Pt Rd is the mine excavation itself --now depleted and the area considered a wetland.

ter ditches outside the permitted area, the likely piercing of perched aquifers, large amounts of woody debris, and the absence of any reclamation activity or re-vegetation.

Wood waste, contrary to what one might believe, is neither biodegradable nor harmless.

A failure of enforcement duties

Despite continuous warnings from DNR that the site was out of compliance and should either be expanded to reflect the actual mining operation or be reclaimed, nothing was ever done. State law explicitly requires that reclamation of mine sites be completed not more than two years after completion or abandonment. DNR never took enforcement action despite the fact that the law allows the Department to reclaim such mines at owner’s expense. One DNR staffer lamented in 1998 “... have been trying to convince Ted [Sundberg] for several years to reclaim, but this site is his hobby.”

A long-standing dumping ground for wood waste

The Sundberg property also served

purposes other than mining. It was widely known in the area as the log yard for the Port of Olympia, though there is no record of this because this use was never permitted. However, a July, 1972 DNR document noted that County staff had told DNR there was “no need for a limited use permit for log yard or gravel operation as both were existing uses at the time Interim Zoning was adopted.” Aerial photos from 1972 show large piles of logs stored east of the mine site. DNR acknowledges that the site served as a log dump from 1983-1987. Inspections from 1984, 1988, 1989, 1993, 1997, and 1998 note large amounts of woody debris that DNR staff explicitly state should not be buried; debris that would need to be removed before reclamation could occur. As late as 2014 when the property was in the hands of current owner, Jerry Mahan, DNR staff reported, “I witnessed illegal dumping of wood waste occurring while on site... Dumping is also occurring in front of the access gate.”

Wood waste, contrary to what one might believe, is neither biodegradable nor harmless. Large pits full of rotting organic matter present a potential danger of methane gas infiltrating homes and roads. This opens the City to liability when streets crack and degrade and when homeowners experience toxic, possibly explosive vapors and foundation damage to their homes.

► **Green Cove**, continued on page 8

How the people of Thurston County support local food, local farming and local heritage

Loretta Seppanan

Local entities like Slow Food Greater Olympia, the Community Farm Land Trust, regional tribes, and the dozen nearby seasonal or year-round farmers markets all affirm that we live in a community that treasures its thriving small farms. We are a community that likes its local food.

Slow Food Greater Olympia members make up an energetic local chapter of an international organization that focuses on foods and farms unique to each area. The group’s draft statement of beliefs, its manifesto, declares that local food “is not only more deli-

cious but supports our local food system, helping ensure that our region is self-sufficient.” I would add that sustainable local agriculture production on the farms that produce that food serves also to preserve our rich soils and helps them to capture carbon in a way that mitigates the impact of climate change.

Late winter, as I write this piece, I am challenged to “eat local.” My own garden is providing celeriac, leeks, mâche (corn salad, lambs lettuce) and curly parsley, but little else. The farm fields lack the fall’s abundance. With our recent extended cold spell I can’t even

► **Local food**, continued on page 13

Works In Progress

Works in Progress (WIP) is a community newspaper based in Olympia, Washington and published monthly. The paper was established by the Thurston County Rainbow Coalition which published the first issue in May 1990.

Our mission. The aim of WIP is to confront injustice and encourage a participatory democracy based on justice in the economic, political, environmental and social realms and across classes, races and genders.

How WIP is produced. WIP depends on a volunteer managing editor, supported by the Publishing Committee, to see to the accomplishment of nearly all organizational, administrative and editorial tasks.

How WIP is supported. First and foremost, WIP depends for survival on the contributions and participation of writers, activists, students, organizers, and other members of the community, broadly defined. We also receive support from the Workers' Defense Fund whose purpose is to strengthen organizations that engage in struggle against the powerful for the empowerment of the powerless.

Guidelines for writing for WIP. Our priority is to focus on stories that are ignored or misrepresented in the mainstream media, especially those that relate directly to our mission.

To this end, we seek well-researched news stories, serious analyses of issues confronting our communities and accounts of personal experiences or reflections by local writers. We also consider poetry, graphics, cartoons and articles that challenge the boundaries of conventional journalism.

Submitting your writing: Send an email to olywip@gmail.com with the word SUBMISSION on the subject line. Attach your submission as a word document. Include your name, a brief bio and contact information. WIP volunteer editors will contact you if there is significant editing needed. Send pictures etc as attachments. Pictures should be high resolution with dimensions in relation to the content. Generally 300 pixels is one inch.

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Workers in Progress

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Contact WIP. Online at olywip@gmail.com or via snail mail to: *Works in Progress*, P.O. Box 295, Olympia, WA 98507.

Website: www.olywip.org

Submission deadline next issue

Sunday, April 21

olywip@gmail.com

Proofreading Meeting

Sunday, April 28

Buck's Fifth Avenue, upstairs

On the cover:

This month's cover is by Asa Benson-Core. The artist's intent was to represent the way food is such a dominating part of our lives, from start to finish whether we are aware of it or not. The illustration also shows that the aim of all the production, processing, packaging—is fundamentally to get us to put things into our mouths. See more of Asa's work at [asaonthemoon](#) on Instagram.

We want to hear from you, dear readers!

WIP comes to you as a labor of love from our volunteers, with support from our advertisers and subscribers. We'd like to know what more we can do to make you grab a few copies of the paper to share with your friends.

Our mission is to confront injustice and encourage a participatory democracy based on justice in the economic, political, environmental, and social realms, across classes, races and genders. We do this by producing and distributing about 3000 copies of this paper every month with an electronic copy at www.olywip.org. Accomplishing our mission is a tall order for a volunteer paper, and we need feedback from all of you to maintain our mission.

What do you like about the paper? Any recent issue you especially liked? Format? Graphics?

How can we improve? Length of articles? Local vs regional and national articles? Diverse focus?

Please send your suggestions and contributions to olywip@gmail.com or to WIP, PO Box 295, Olympia, WA, 98507.

Want to lend a hand? WIP is always looking for writers committed to the goals of the paper. We can help you edit your work if you send it in before the deadline, which is typically the Sunday before the last Sunday of the month. As you can tell from the articles in this paper, we publish a range of articles: well-researched news stories, serious analyses of issues confronting our communities, and accounts of personal experiences or reflections. We are also in search of graphics, photos, cartoons, and poems that are consistent with our mission. Contact us through our email (olywip@gmail.org) or regular mail (see above) and we'll get right back to you.

Theme for this issue

For April, we invited articles on food: production, consumption, transformation. Inside this issue, you'll see that writers chose to address the topic of food in many ways: efforts to support local food systems, food security in the face of climate change, the role that our public ports play in developing sustainable food systems, the role of fish not only as a food source but also in sustaining our ecosystems, and the Student/Farmworker Alliance effort

to get Wendy's to sign on to the Fair Food Program . As always, this issue expands beyond the topic to include pressing current local issues (the attempted rezoned of Green Cove, the challenge of persuading coop shoppers to use less plastic) and national and international ones (Venezuela, Palestine).

Theme for May

May 1 is recognized as International Workers Day in countries around the world. May 1, 1886 was designated by the Federation of Organized Trades and Labor Unions as the day when the eight-hour work day would become standard. In preparation for that day, US labor unions prepared for a general strike, and on Saturday May 1, 1886, hundreds of thousands of workers went on strike. The infamous Haymarket affair was an outgrowth of this organizing effort. On May 4, a peaceful labor demonstration took place in Haymarket Square in Chicago, supporting the eight-hour work day and protesting the killing of several workers the previous day. Someone threw a dynamite bomb at the police as the crowd was dispersing. Gunfire ensued. Eight anarchists were charged and convicted of conspiracy. Four were hanged on November 11, 1887. In 1893, the new governor of Illinois pardoned the remaining defendants and criticized the trial.

We were recently reminded of the power of labor unions when the Pilots and Flight Attendants Unions stopped Trump's government shutdown, and of the power of workers to organize themselves when teachers in West Virginia struck to defend public education. We need a defiant, fighting labor movement if we hope to turn things around. This means understanding the evolution of our work and the continuing transformation of the economy to serve the rulers. We welcome well-researched news reporting, analyses of local, national or international events, and narratives and reflections on your experiences of work that shed light on the nature and practice of work in our time.

Upcoming themes:

June: Housing and homelessness

July: Community



Then this happened...

Remember Harry Branch's article last September about the fact that no one could argue for daylighting Moxlie Creek because they were not personally injured by the destruction of the creek—even though the creek couldn't defend itself? In a special election recently, residents of Toledo, Ohio, adopted a bill of rights for a lake. A ballot measure will amend the city's charter to establish that Lake Erie has the right to “exist, flourish, and naturally evolve,” giving legal rights to the source of drinking water for 11 million people. Toldeo's move makes it the first municipality in the country to adopt a “rights-of-nature” law over an ecosystem. The action is already being challenged in court, but if it stands, it will allow citizens to sue polluters on the Great Lake's behalf

without having to demonstrate injury to a human. (Thanks to City Lab)



In the December 2018 WIP we reported that the city officials in Aberdeen had fenced in and locked up homeless folks living along the Chehalis River. First, a judge made the city open up the fence as a result of a lawsuit by Rev. Sarah Monroe. Now, the judge has awarded Monroe and two homeless advocates \$18,000 in a judgment against the city. The money will be used for homeless services—but naturally it's the city's insurer, not the city officials who took the actions, who will provide the funds. (Thanks to Paul Peck for this.)

Special events

Open house at the Walk & Roll Youth Center

April 4, 3-7 pm.

Learn about programs, activities and classes at this new venue, dedicated to promoting safe biking as a way to get around.

Olympia Food Co-Op Conversation on Beer and Wine

April 6, 1-4 pm. 222 Columbia St., NW.

Ask questions, offer thoughts, learn about options as the Co-Op considers whether to add beer and wine and other low alcohol products to its shelves.

YWCA Community Open House

Sun., April 7, 10:30 – 12:30.

YWCA at 220 Union Ave SE.

Olympia

Discuss details of the transition of the YWCA's “Other Bank” to a new home at the Thurston County Food Bank, beginning June 26. Another opportunity for discussion will be Thursday, May 2 from 5-7.

Youth Climate Action Day

April 11, 10-3 pm.Rally on capital steps at 1, Talk to legislators, 2-3 pm.

Meet peers and hit up legislators to act on climate change. Meet-up and workshop at 10, Register at bit.ly/youthclimate-wa.

Presentation on Naki Stevens' trip to migrant shelters in Tijuana

Sat., April 13, 5:30 - 7 pm,

Olympia Friends Meeting House, 3201 Boston Harbor Rd NE Olympia, WA 98506.

Program and photographs revealing conditions at migrant shelters, on behalf of Olympia Friends meeting in February. Light refreshments.

Longhouse Carving Studio Opening Celebration

Sat., April 13, 1-5pm.

Longhouse Educational and Cultural Center. The Evergreen State College.

Join with others in celebrating the new 2000 ft carving studio.

Earth Day Market Ride

April 20, 10-2 pm.

Ride your bicycle to various gathering points around the city and ride together to Heritage Park for coffee & treats, group photo, prize drawing. Then on to the Farmer's Market. For more info www.facebook.com/bicycle/commute/challance.

Bicycle Commuting basics class

April 23, 5:30-7:30. Walk and Roll Youth Education Center, 215 N. Washington St., across from the Transit Center.

Hands on workshop and class for people who want to get more comfortable as bicycle riders.

PHILADANCO!

Thur., April 25, 7:30 – 8:30 pm.

Minneart Center, South Puget Sound Community College.

Dance concert in partnership with Ballet Northwest. Electrifying performance that contributes to the preservation of African-American traditions in dance.

YWCA Racial Justice Summit

April 27 and 28, 10-4. South Puget Sound Community College.

More details at ywcaofolympia.org.

For a fuller listing of events of April events, go to LocalMotive.org. For some events posted to WIP after the deadline, check out the WIP Facebook page.

Rescuing food is rewarding

Thurston Food Rescue

At the crack of dawn

On a chilly Friday morning in March, before the sun rises, activity begins to stir at Thurston County Food Bank's Client Services Center in downtown Olympia. Staff drivers depart the Center at 6 am to begin their Food Rescue routes, collecting donated food from local businesses. Volunteers begin to trickle in by 7:30. Families in need begin to arrive shortly thereafter. Volunteer Coordinator Jen Butti warmly greets volunteers and gives the day's instructions. "Running just one shift at the Food Bank takes 35 to 40 volunteers," states Butti. "We couldn't possibly process all the donations and provide services to so many households if it weren't for their help."

A fresh food bounty

By 8:00, the Center is bustling with activity—volunteers jump into the morning's work: they stock shelves, refrigerators, and freezers with all the types of food normally seen at a supermarket. Canned or boxed items are readily available on the Center's shelves, but, contrary to what one might expect at a food bank, the large majority of the space and volunteer labor is dedicated to sorting and stocking fresh and frozen foods.

The availability and abundance of fresh food at TCFB is due to a community partnership around Food Rescue in Thurston County, which over the past eight years has involved a great deal of dedication, planning, and funding from many organizations. In 2012, The Washington State Department of Ecology and Thurston County Solid Waste launched an initiative that gave non-profit organizations an opportunity to apply for funding to purchase supplies

and equipment, or to make renovations that would make it possible for them to prevent good food from ending up in the landfill.

A fruitful collaboration brought more options

This initiative created an opportunity for the Thurston community to proactively work toward two related goals: keeping good food from going into the landfill, and preventing families from finding themselves without enough nutritious food to eat. Through this grant, Thurston County Food Bank (TCFB) was able to remodel an unusable area of its building and install a certified food re-pack kitchen and professional foodser-

vice equipment. TCFB was also able to purchase a refrigerated van to pick up surplus food from new donors, which, due to the new kitchen, could now include restaurants and caterers instead

The pleasure of seeing good food put to good use

Carol Vannerson, a longtime volun-

teer, uses a pallet jack to pull a large

pallet of rescued produce into a sorting area near the back of the building.

Bulk bags of rice and seasoned meat from Chipotle are transformed into burritos, with the help of donated cheese and salsa.

good food. They love knowing that it will go to good use, helping people in need."

It's a rescue restaurant!

In the back of the building, even more activities take place. Volunteers work away in the Food Rescue kitchen, where they re-pack unserved, surplus foods from restaurants, caterers, and school districts. Bulk bags of rice and seasoned meat from Chipotle are

transformed into burritos, with the help of donated cheese and salsa. Trays of burgers, pizza, and potatoes from schools in the Olympia, North Thurston, and Tumwater School districts are re-packed into family-size portions. Volunteers transport these attractively re-packed

meal items out to the shopping floor, where they are stocked into Food Rescue coolers for clients to choose from.

It's still early when the doors open

This flurry of stocking, organizing, and re-packing goes on for just a couple of short hours, until the center is ready to open for service. Clients go through a quick and easy check-in process at the front office (no income guidelines or other qualifications are required to access TCFB services). They are then ready to "shop." As clients move through the center, they are greeted by friendly volunteers, and have the opportunity to select their own groceries along the way—options include frozen meat or vegetarian protein items, shelf stable goods, breads and pastries, dairy and deli items, and a bounty of fresh produce. When clients complete their food bank visit and walk out the door with their shopping cart, it is overflowing with good food.

Thurston Food Rescue is a coalition made up of feeding programs throughout Thurston County. In 2018, Thurston County Food Bank rescued 2.2 million pounds of wholesome food and redirected it to families in need. If you would like to help rescue food at the Thurston County Food Bank or at another organization associated with Thurston Food Rescue, visit—www.thurstonfoodrescue.com. Rescuing food from feeding landfills to feeding people is fun, easy, and rewarding.



Photo by Peter Epperson

HAPPILY HELPING YOUR GARDEN GROW

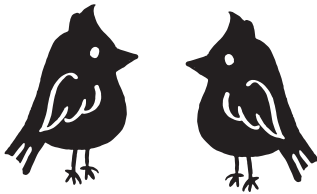
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store: 8am-9pm daily www.olympiafood.coop
westside garden center: 10am-6pm daily

EASTSIDE STORE & DELI
3111 Pacific Ave SE
Olympia, WA 98501
360.956.3870

WESTSIDE STORE & GARDEN CENTER
921 Rogers St. NW
Olympia, WA 98502
360.754.7666



Mexican bird feeders

The pinyon jay (*Gymnorhinus cyanocephalus*) takes its name from the tree, and pinyon nuts form an important part of its diet. It is very important for regeneration of pinyon woods, as it stores large numbers of the seeds in the ground for later use, and excess seeds not used are in an ideal position to grow into new trees. The Mexican jay is also important for the dispersal of some pinyon species, as, less often, is the Clark's jay.

The Olympia Observer's person-about-nature, Angel Messinger, relates what she observed in 2015, while bird watching in Baja Califor-

nia: Most fascinating to see are the results derived from the Mexican jay watching Mexicans preparing meals over millennia. The jay began to mimic the human's food-making process which evolved into learning how to actually prepare a tiny tortilla and then inserting the pinyon (or pine nuts) into it, the wrapping so tightly achieved that they can easily peck a small section at a time and dine more leisurely. Stories about the bird making 'sauce' by dropping overripe tomatoes on it from great heights is sheer nonsense and has in fact, never been observed.

— Aristides Pappidas

Up close and personal with fish at Grays Harbor College

Rachel Updgrove

Fish matter! Not only because people depend on fish for jobs, but because plants and trees and marine animals depend on nutrients from fish to live. Fish feed on the insects that populate our lakes and streams, playing a critical role in maintaining insect populations. Fish store nutrients in their tissues; when they die and decompose, those nutrients get transported to trees and plants and to aquatic animals. Few people realize what a vital role fish play within the ecosystems of our stream nutrient cycles.

Over many years, however, streams in our region have been degraded by extensive logging, pollution, overfishing and urbanization. These alterations have led to a decline in fish populations and water quality. We are already seeing the effects that decreasing fish populations are having on our orca whale populations.

However, all is not lost. Hatcheries have sprung up all over Washington State. Unlike farmed fish, hatcheries release their fish into rivers and lakes where they mix with wild salmon. Through their work, hatcheries supply us with fish to eat, replace endangered species, provide opportunities for research on fish disease, and help restore degraded habitats. Fish from hatcheries today make up approximately 85 percent of the fish we eat including salmon.



Unlike farmed fish, hatcheries release their fish into rivers and lakes where they mix with wild salmon.

Grays Harbor College Fish Lab
In 2015 students, staff and community volunteers spent many hours revitalizing the abandoned John M. Smith Aquaculture Center (also known as the Fish Lab) at Grays Harbor College. Biologist Dr. Amanda Gunn, who is a major driver behind the Fish Lab revitalization, saw her very first salmon the summer before the lab started:

"I tried to play [the salmon] off, but on the inside it was the largest fish I had ever seen outside an aquarium and it had teeth! I'm pretty sure the guys at the Lake Aberdeen Hatch-

ery could see right through me, but they were amazing. They answered all my questions and showed tremendous support, especially that first year. We could not have built the Fish Lab without them."

The Fish Lab at GHC is now a thriving hatchery. In addition to raising fish, the goals of the Fish Lab are to provide education to students and community members, complete stream monitoring, and provide resource management. The 5,000 coho, 10,000 chum and 1,000 trout it's raising are slated for release into Lake Sylvia for a children's fishing derby.



The Fish Lab has a gravity-fed water supply from Lake Swanson in Aberdeen. Students and community volunteers monitor this water system by analyzing the water chemistry and temperature, removing invasive species, and cleaning garbage from the lake and stream system. By removing pollutants and maintaining the water system, Fish Labbers insure the health of the fish stock as well as strengthening the surrounding environment. Fish Labbers have planted trees along culverts throughout the community, helping to reduce sedimentation and provide cover, hiding places, and shade for fish runs.

The GHC Fish Lab plays an important academic role as well, providing first-hand research opportunities for students in Grays Harbor. Dr. Gunn shared the story of one student:

"Another instructor brought a 16-year-old girl to the lab. She was shy and nervous, but wanted to try some extracurricular science stuff. She wasn't much into fish, though. I put together a project for her that dealt with a bioinformatics approach to epitope development,

based on creating vaccines for salmon. That was about three years ago. Today she's a sophomore at Harvard University where she has continued to be involved in research."

How can you connect with the GHC Fish Lab?

The GHC Fish Lab welcomes volunteers of all ages. Meeting days are Mondays and Wednesdays at 3 pm, and Saturdays at 8 am whenever the college is in session. If fish really aren't your thing, the staff at the lab will find something that interests you. The youngest volunteer at the lab is 2 years old—proving we can get involved at any age.

A couple of upcoming events offer a great way to find out more about the Fish Lab. On April 13, volunteers will be planting around Lake Swano on the Grays Harbor College campus. On April 20, volunteers will meet at Fry Creek to clean garbage along the stream, helping to improve the Chehalis River water basin. The best way to get more information or to stay connected to Fish Lab events is through the Facebook page: www.facebook.com/Washingtoncoho, or by emailing the Fish Lab at Fishlab@ghc.edu.

Rachel Updgrove is currently working at the Fish Lab as the Hatchery Technician. She earned a B.S. degree from Western Washington University.

2019 Beach Naturalist Training

The Estuarium's 2019 Meet the Beach program is drawing near, and we are eager to recruit new Beach Naturalists! Starting in early April, join us at the Estuarium in downtown Olympia for marine resource training, lead by amazing local experts. Our free training helps beachgoers in the Puget Sound identify the plants and animals in our extraordinary and unique estuaries. Get your hands dirty on the beach, turning over rocks and wading through low tide as you share your passion for the Puget Sound exploring intertidal life!

To become an Estuarium Beach Naturalist, please visit sseacenter.org/MTBtraining to submit a volunteer form and background check. All aspiring Beach Naturalists must attend one General Orientation in addition to three Beach Naturalist training sessions (two held at the Estuarium, and one on the beach). All training is free and requires no previous knowledge about the Puget Sound or marine biology.

- General Orientation**
Wednesday, April 10, 6:00–7:00 PM, Estuarium (Required for new volunteers)
- Beach Naturalist Training Schedule**
Wednesday, April 10, 7:00–8:00 PM, Estuarium (Required for new volunteers)
- Wednesday, April 10, 8:00–9:00 PM, Estuarium
- Saturday, April 27, 1:00–3:00 PM, Burfoot Park
- Thursday, May 2, 6:00–9:00 PM, Estuarium
- Wednesday, May 8, 6:00–9:00 PM, Estuarium
- Saturday, May 18, 11:00–1:00 PM, Tolmie State Park

The Puget Sound Estuarium's mission is to foster learning opportunities that inspire people of all ages to connect with, protect, and enjoy the unique estuary environment of South Puget Sound. Our motto is to "Explore · Connect · Inspire!" Our programs include: Estuarium, Meet the Beach, K-12 Education, Pier Peer, and Connecting the Community. We create opportunities for the public to learn about estuaries, geology, natural and cultural history, marine life, and human impact on the Puget Sound.

For more information: Elisa McGee
(360)292-2988
Elisa@SSEAcener.org



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Growing hope at Harbor Roots Farm

Rachel McKee and
Aaron Scott

"Where justice is denied, where poverty is enforced, where ignorance prevails, and where any one class is made to feel that society is an organized conspiracy to oppress, rob and degrade them, neither persons nor property will be safe."- Frederick Douglass

Harbor Roots is a program with a bold vision: living wage jobs for people in poverty, with wrap around support and ultimately a sustainable economic solution to the persistent poverty that is a growing epidemic in Grays Harbor County.

"Our goal is to give back to our community in as many ways as we can. We contribute by donating produce to people in need in the community, being there with physical and emotional support on a daily basis, bringing blankets to the cold, or just a smile and hello. As a farm, this year Har-

bor Roots' main goal is to bring fresh, chemical-free produce to our community and as a people our goal is to brighten up the community," says James Petersen, farm apprentice.

Food is central to rebuilding a healthy economy

Chaplains on the Harbor, founded by Reverend Sarah Monroe in 2013, is dedicated to building the power of poor people in Grays Harbor. Harbor Roots is one of the Chaplains' projects—a chemical-free farm just outside of Elma—that is dedicated to pastoring, organizing, and empowering the leadership of poor people in Grays Harbor County.

About one in sixteen people in Aberdeen is homeless and 46% of Grays Harbor County residents are on public assistance. As of 2017 people in Grays Harbor County used the state basic food program at the third-highest rate in Washington State. Since Chaplains on the Harbor began, food has been central to our

ability to gather people together, build trust, build relationships, and organize

CSAs are a powerful way for community members to support local farms and get sustainable food in return.

among the poorest people in Grays Harbor County. Harbor Roots Farm is the natural expansion and deepening of this work.

What "wrap around" means for participants

One aim of Chaplains on the Harbor and Harbor Roots is to build regenerative community ownership through community-led social enterprise and job creation. Toward this aim Harbor Roots provides paid apprenticeships for formerly-incarcerated millennials in recovery from addiction and homelessness. Our supportive employment program offers valuable post-incarceration work experience, community

organizing opportunities, good references, and support for navigating legal, medical, and social services. This means that in addition to growing food, apprentices also speak and teach in the wider community on their personal experiences and their analysis of issues like police brutality, encampment sweeps, the criminalization of poverty, and the opioid epidemic. In addition to selling shares of fresh naturally-grown produce to those who can afford to buy them, Harbor Roots also donates shares back to local low-income people.

Reaching out and giving back

Levi Hunt, another farm apprentice, shares, "I'm 26 years old. I currently reside in Aberdeen. I connected with Rev. Sarah while I was homeless on the streets and she would come to Tent City and bring items needed for cold weather and survival. When I left Grays Harbor to get clean she invited me to go to a Homeboy Industries gathering in LA and my life took off from there. What I hope for this year is to grow our CSA farm bigger and better than the previous year. This is my first year with Chaplains and I'm blessed to be able to give back to my community, a community that I once robbed and stole from."

Through the Poor People's Campaign Chris Olive, a third farm apprentice, had the chance to testify last summer before a US Senate hearing hosted by Sen. Elizabeth Warren's office. Chris says, "I'm 34 years old and was raised in Westport Washington. I'm a veteran of the US Air Force and a recovering opiate/heroin addict. I found Chaplains on the Harbor (COH) through staying at their church's cold weather shelter in Westport while I was homeless. I reconnected with COH after graduating inpatient treatment. I volunteered to help out with what they were doing because I think it's very important work and not enough people are doing it. I work with COH now and I feel that it is helping our community and the world in general. If we can change even one person's mind about homelessness and addiction issues, then it's all worth the effort."

A farm with no hidden labels

Though Harbor Roots is not certified organic, we hold all of the values of an organic organization. We believe that everyone deserves access to good local food, with no hidden labels. This means that we only use all-natural, chemical-free, and organic products in our farming. 2018 marked the start of Harbor Roots Farm on a three acre plot of land up the Wynoochee River. Under the lead of Hannah Jones, Harbor Roots grew a variety of salad greens, squash, tomatoes, peppers, and potatoes—ending up with twenty-five weekly produce shares sold.

Fill your pantry by supporting this multifaceted farm program

This season we have a new farm manager, Rachel McKee, plus a larger, more fertile plot of land and many new varieties of produce. For 2019 we plan to grow more crops and are looking for ways to get them out into the community. For instance, we hope to sell more of our produce through our CSA program (community-supported agriculture). CSAs are a powerful way for community members to support local farms and get sustainable food in return. Members of our CSA program prepay to receive five months of seasonal vegetables from our farm, picked fresh and delivered weekly. If you're interested in buying a share or simply want more information, call Rachel McKee at 360-644-2377. You can also call our office at 360-637-9962 or email us at harborrootsfarm@gmail.com

Rachel McKee is the Harbor Roots farm manager and Aaron Scott is an organizer with the project.

Bulk and plastics at the Olympia Food Co-Op Here today, gone tomorrow?

Desdra Dawning

It may surprise many people that sales in the Bulk Departments at both of Olympia's Food Co-ops have been in steady decline for many years. Many of the goods that are in bulk can also be purchased packaged —often in plastic—in the aisles. Whatever the reason, the drop in bulk sales has consequences for the planet and may also have consequences for Co-op shoppers.

When we opt for goods individually packaged in plastic, we join the rest of the developed and developing world in contributing to the islands of plastic now floating in our oceans. We have come to rely on this petroleum-based material in almost every aspect of our lives. The downsides from this reliance affect us both environmentally and economically. We are trashing our planet.

Oceans of plastic

Worldwide, 13,000-15,000 pieces of plastic are dumped into our oceans every day. At least 2/3 of the world's fish stocks suffer from plastic ingestion.

100,000 marine creatures die each year from plastic entanglement.

One million sea birds die each year from plastic ingestion. (Learn more about what is being found in the stomachs of dead albatross at oceanrangers.org)

Plastic is forever

A plastic bottle can last 450 years in the marine environment, slowly fragmenting into smaller and smaller pieces—eventually to microscopic—but never truly going away.

The Great Pacific Garbage Patch, twice the size of France (or Texas), off the coast of California, is a swirling soup of plastic in many sizes, being created by ocean currents (see sas.org.uk for more information).

An invasion of plastic

Plastic is literally at our fingertips all day long: Plastic keyboard. Computer monitor. Mouse. Ballpoint pen. Toilet seat. Steering wheel. Beads in facial scrubs and toothpaste. And on and on, and much of this makes its way to our landfills and oceans (for more, see ecowatch.com).

Turning away from the plastic threat

Deep ecology proponents would have us go to the root of this human issue by asking us to find our way back to our love for the natural world, for our planet, for Gaia. Ultimately, this perspective on our human lives could well save us from possible extinction. In the meantime, however, there are some immediate ways we can walk more lightly.

The Staff Collective at the Olympia Food Co-op takes this challenge seriously, and has chosen to focus on how store operations can contribute to a more sustainable world as a primary theme for this coming year. There are numerous ways to address this issue, but in terms of plastic use at the Co-op, we opt to encourage our members to shop in the Bulk Department as much and as often as possible. We can reuse our own containers—preferably glass and biodegradable bags—repeatedly. By doing so, we contribute to the move away from insidious packaging materials.

How much time do we have?

It is possible that time, or more precisely lack of it, has become one impediment to purchasing in bulk. It takes more time to shop in the bulk aisles. After a long day of work, with daylight hours short and hungry children to feed, or even just needing to feed ourselves, taking the time to bring in containers, or find recycled ones in the store, weigh their tares, scoop-out or pour-in product, write down PLUs and take them to the register, might be just too much.

To counteract this, one staff member at the Eastside Bulk has found that if she packages some of the more snacky items, they fly off the shelves—symptom of a trend in member shopping happening at other co-ops. "Grab and Go" is becoming more and more popular. Yet we want to do our part to lessen our footprints on the planet, yes? We also appreciate the money we save by bulk shopping. What a dilemma!

Buying bulk means more than just avoiding plastic

An even more pressing concern is that with bulk sales dropping so drastically compared to other departments, a bulk reset may be needed in our stores. In order to move bulk product at the Co-op in a timely manner, and to help mitigate the financial loss caused when fewer of us buy in bulk, there may be a reduction in the kinds of commodities offered. Adjustments will be made for items that do not move well.

Our bulk managers are constantly working to keep a variety of staples in stock, at the best price and quality



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Brief observations on food in an age of opulence and scarcity

Enrique Quintero

Ask not what you can do for your country.
Ask what's for lunch—Orson Welles

An early introduction to food geopolitics

My first lesson in political economy came at an early age. Granted, it wasn't given by an economist and it did not take place in a university lecture hall. It was given by my grandmother while we were at the dinner table and I was a young boy growing up in South America before magical realism became less real and less magical. Her delivery was friendly, but the message contained an ominous element: "Eat all your food because there are thousands of little kids like you starving to death in the United States."

Why she chose the US as an indicator of her socio-gastronomic advice is hard to know. Was it political irony wrapped in the cold war discourse of her generation? I doubt it. From what I remember, she was never sympathetic to the Russian or the Cuban revolution. For her, the Soviets were "all atheists" (a mortal sin in accordance to her Catholic views), and the Cubans needed a "long overdue haircut" (a capital sin according to her aesthetic views on Latin masculinity).

At the time, of course, I did not quite assimilate the geopolitical implications in her remarks, except that in the US, where everybody seemed wealthy and healthy and white (based on the empirical evidence provided by my occasional glances at my mother's Sears catalog), somehow kids my age were starving to death. That realization also led to guilt, because my aversion to the vegetables and soups I was being urged to consume became linked to my knowledge of other children's hunger.

Time basically proved my grandmother right. Today, in a world with historically unprecedented levels of wealth, food is wasted while others don't eat. According to a national analysis by the Children's Defense Fund in 2018, over 12.8 million American children live in poverty, and nearly half (46.3 percent) of all poor children under 5 live in extreme poverty. Poverty among children is not exclusive to the US but wide spread around the globe. The World Bank Group conducted a study in 2016 indicating that nearly 385 million children in the world live in extreme poverty. Needless to say, food quality and availability are factored in the poverty indexes. The problem in this case is not food but lack of it.

Swallowing: the big divider

Some argue that there are two different ways to look at food—one is cultural and the other is physiological. In "The Value of Qualitative Research in Nutrition," Patricia Crotty argues that the swallowing act is divided into "two cultures"—the post swallowing world of biology, biochemistry, and physiology, and the pre-swallowing world, which includes culture, behavior, and society. Given my professional qualifications as the writer of this article, I give no attention to the post-swallowing physiology of food. Instead, I limit myself to some brief considerations of the social signification and the cultural-political unconscious of food.

Food, labor, nature and the making of humanity

Historically, in order to survive, humans interacted with nature, first in rudimentary hunter-gatherer scenarios and later, with the advent of agriculture, industry, and development of technology, this interaction took the

form of more complex models of production, distribution, and consumption.

Within this set of interactions with nature we became what we are now, including our particular forms of social organization. These forms or modes of production determine how economic goods are produced, who owns the means of production and distribution, how goods are finally consumed, and who the main beneficiaries are of this process.

In other words, in human efforts to survive, we interacted with nature, we changed nature, but nature also changed us, since we are both nature and culture. As Marx put it in his Economic and Philosophical Manuscripts of 1844: "Nature is man's inorganic body...and he must maintain a continuing dialogue with it if he is not to die. To say that man's physical and mental life is linked to nature simply means that nature is linked to itself, for man is a part of nature."

Food as identity: tortilla Española? Really?

Many agree that food constitutes a marker of identity, either national or regional. Food is also linked to class and ethnicity. There is an unending list of food considered to be the "gastronomic face of nations." These foods transport us to familiar places of language and social surroundings. They remind us of who we are via the evocative powers of flavor and perhaps the most powerful of all the senses, smell. Allow me to mention a few national dishes:

- England:** roast beef and yorkshire pudding
- China:** dumplings
- USA:** apple pie
- Jamaica:** ackee and saltfish
- Korea:** bulgogi
- Canada:** poutine
- Poland:** bigos
- Thailand:** pad-thai
- France:** pot -au-feu

While national identification with food is strong and vibrant, as demonstrated by the large variety of ethnic restaurants in our cities, nonetheless, given the long history of trade among peoples and nations and the current globalization of the market, food items can also reveal some incongruencies in nationalistic food claims. For example, we tend to associate "tortilla Española" with Spain, "pizza" with Italy, and "apple pie" with the US, but closer examination of the origins of the ingredients needed for these foods exposes contradictions present in these national contentions. Neither potatoes, tomatoes, nor apples originated in any of those countries. Respectively, these foods come from the Andean region, central and Andean South America, and Central Asia. In fact, scrutiny of the above list of "national" dishes would show the true cosmopolitan character of food. The expression "food brings people together" makes lots of sense in this context.

Gastronomic diplomacy

It is customary among heads of state and diplomats to conclude their negotiations with a ceremonial banquet. A notorious example of this ritual was provided by Donald Trump and Kim Jong-un in Vietnam. They started with dinner and mutual praise, followed a few hours later by an end to their bromance when they simultaneously pulled out of a planned formal lunch the next day. Another significant example of gastronomic diplomacy comes from Thailand, which a few years ago launched the Global Thai

Restaurant Company Ltd. plan. This was designed to augment the presence of Thai restaurants around the world, increase consumption of Thai exports, and bolster tourism. According to Mylles Karp writing in Munchies, this resulted in over 5,342 Thai restaurants in the United States, while there are only 300,000 Thai-Americans. Similar government-sponsored culinary diplomacy has been launched by South Korea, Malaysia, Peru, and the United States.

Food as commodity in history

The landing of Columbus in America was a financial enterprise backed by Iberian-Judeo capital looking to ensure an alternative route for procuring Asian spices for Europe. Upon his return to Spain — besides gold, which turn out to be the main goal from then on — Columbus brought allspice, vanilla, and red peppers; along with regional crops such as cacao, maize, potatoes, tomatoes, capsicum, cassava, pumpkins and groundnuts; as well as tropical fruits like pineapple, avocado, guava and papaya. As the colonization process expanded, so did dependence on forced indigenous labor. The further expansion of capitalism incorporated production of sugar with the concomitant establishment of the infamous Triangular Trade. This trade depended on violent extraction of free individuals from Africa to turn them into slaves for sugar plantations in the Caribbean. Sugar thus produced was sent to New England to be converted into rum for sale in Europe and the rest of the world. Today, it seems fair to say that there is no food product that is not part of the commodification of the world in which we live.

The obese society

According to the Centers for Disease Control and Prevention, 39.8% of adults in the US are obese, about 93.3 million adults in 2015–2016. When considering its negative health effects such as heart disease, stroke, diabe-

tes and certain type of cancers, obesity belongs to the post—swallowed act of the food equation; but it's also the result of pernicious eating habits encouraged by the food industry in the pre-swallowed stage in order to increase profits.


According to Statista, advertisements attempting to persuade consumers to buy products within the grocery store industry alone generate over 190 billion US dollars annually. According to the same source:


"In the third quarter of 2017, Burger King accounted for the highest number of ad occurrences among the leading food-related brands on TV in the US. Adverts for the fast food chain ran over 26,000 times on American television in that year and were closely followed by Domino's Pizza and Little Caesar's, each with over 24 thousand TV ad occurrences. MacDonald's is the leading restaurant in terms of advertising spending in the US followed by Subway and Taco Bell, and is also the fourth most advertised brand in the country. Apart from TV, radio, or magazine ads, internet games, promotional packaging, giveaways, and corporate sponsorships and donations to schools are also some common avenues for food advertising in the US that are predominantly targeting kids and adolescents."

What can we make of these observations?


Along with Roland Barthes, one could say that the foregoing observations refer to a larger set of themes and situations; that they refer to the social environment of the world and the nation, signified by food. Ideally, these observations lead the reader to continue to resist swallowing the ideology of large-scale advertisement that tells us how to think about and how to consume food. We might instead choose to look at food as a function of social relations closely connected to history and geography, which in turn expresses relations of domination and alienation among us as human beings. Food, from this perspective, primarily serves as "food for thought" because, as my grandmother would have said, "there are millions of people starving to death in the world."

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Could vegetable processing facilities and grain storage open new markets and save farmland in south Puget Sound and Southwest Washington?

Stephen Bramwell

When farmers lose buyers, whether a farmers' market customer, local processing facility, or grain mill, it becomes that much more difficult to make a living by farming. Our region's farmers reflected this reality in 2017 when they identified gaps in the food system infrastructure such as food processing facilities, storage including dry refrigerated and frozen space, grain handling and milling capacity, and an aggregation point for distribution and collective marketing. Asked why these needs exist, farmers pointed to a need to expand or sustain high-value markets for agricultural products, and in some cases to create a market of any kind.

The history leading to this situation involves a combination of factors. These include development pressures, increases in the number of smaller farms competing for limited direct-to-consumer markets, consolidation and resultant stagnation of wholesale markets, ebbs and flows of foreign purchasing and production, competition from more expansive agricultural regions, and processing infrastructure that has followed production to these regions.

It is also difficult to make absolute claims when working to address this problem. How badly do farmers need market support? What infrastructure if any is needed? Will it be profitable? If it is available, will it be used? Who showed up to the meeting to say so?

As a result, no single effort (infrastructure or otherwise) is likely to be a panacea for farm profitability. Nevertheless, a few regional collaborations are paving the way (or rather, opening the furrows) for a variety of agricultural infrastructure projects that could create important market opportunities for the region's growers.

Shifts in farmland acreage and water rights

Understanding regional farmland loss is critical to building support for substantive investment in agriculture and market development. Looking at farmland acreage and water rights over the last several decades shows that large acreages are being lost while small acreages are buoying new smaller-scale operations. The region is never likely to lose diversified small farms serving urban and peri-urban markets, but large and continuous expanses of farmland, many with long-held water rights that are attractive to developers, face a very uncertain future.

In Thurston and Lewis Counties, farm acreage has diminished substantially since the 1950s. The 2012 Census

of Agriculture reported 76,000 and 132,839 acres of farmland in Thurston and Lewis Counties respectively. Compare this to the 1950 county agriculture census with acreage well over double the current amounts: 170,640 acres in Thurston and 304,253 in Lewis. Taking a more recent span, farm acreage since 1978 decreased modestly in Lewis but increased modestly in Thurston County.

Looking deeper, from 1978 to 2012, average farm size decreased from rough-

ly 110 to 70 acres (averaging across both counties) while the number of farms increased from 618 to 1,336 in Thurston Co, and from 1,136 to 1,647 in Lewis Co. Evidently, small farms have proliferated, as over half of these farms gross under \$2,500 per year, and 93 percent qualify as "small" according to the USDA (gross sales under \$50 thousand).

An examination of recent water rights transfers reveals the troubling fact that most have been between long-time agricultural family holdings and well-known developers, according to Thurston County.

What happens when infrastructure disappears
The role of infrastructure in farm viability and farmland loss dynamics comes clear when infrastructure disappears. In 2018, the last vegetable processing facility (operating out of Chehalis, WA) stopped buying crops from farmers in the region. That was National Frozen Foods, and it eliminated a market for approximately one to two thousand acres of vegetables, mostly in Lewis and Grays Harbor Counties.

The loss of processing crops, combined with low milk prices that effectively eliminated a market for feed crops recently, has some farmers in the region focused on a basic but difficult question: 'What next?'

To get a local perspective, I spoke with Brian Thompson, a long-time farmer in the region, about crop production trends and agriculture infrastructure. He was not sanguine about the health of the farming industry. He had witnessed a good portion of the loss of 270,000 acres of farmland in Thurston and Lewis Counties since 1950, with a parallel loss of grain markets, grain mills and other processing facilities. Thompson noted that crop production is dominated by hay and forage which he said was about the only remaining large-scale reliable crop, given low grain prices and no vegetable-processing buyers.

A new large-scale grain-handling facility?

Thompson is among several farmers in Lewis and Grays Harbor Counties, including Jay Gordon and Dave Fenn, who have enlisted the Northeast Ag Business Center, WSU Extension, Economic Development Councils in Thurston and Lewis Counties, and the Ports of Chehalis and Olympia, to evaluate the opportunity for a large-scale grain handling facility at the Port of Chehalis. The effort recently garnered support from Distressed Counties Funds from Lewis County, but was not included in the latest capital budget request to the state legislature. The facility, if built, could serve local specialty markets such as craft malting, brewing and distilling, serve larger feed markets North and a large-scale malting market out of Vancouver, WA, and provide organic and conventional grains for dairies.

Or value-added fruits and vegetable processing?

Complimenting grain market development, another infrastructure effort that has received attention in the last year involves a group of farmers working with several organizations, including

the South Sound Food System Network, Olympia Farmers Market, Enterprise for Equity, and WSU Extension.

This group conducted several market assessments in 2018 to evaluate market potential for organic, value-added frozen vegetables and fruit. The team found, among other results, that shoppers at the Olympia Farmers' market were interested in purchasing locally processed frozen vegetable and fruit products, with most (47 percent) motivated to buy local in order to support the economic viability of local farmers.

Other parts of the market assessment effort looked at the potential for institutional sales of locally grown and processed vegetables (such as to hospitals, schools and correctional facilities), and sales through vegetable-box subscription programs. Contacts at state cafeterias (such as the Department of Ecology), oddly, proved difficult to cultivate despite what would seem to be thousands of employees willing to support the region's farmers.

Successful models in other states

A frozen processing facility, if built, would emulate successful efforts in other regions of the country, such as the Franklin County Community Development Corporation operating out of Greenfield, MA, Farm Bridge operating out of Kingston, NY, and the Mission Mountain Enterprise Food Center operating out of Ronan, MT. Each of these facilities aggregates fresh product from farmers, maintains numerous market accounts that are often too big for any one farm, adds value through processing, and in some instances processes for farmers to sell back through their own high-value market channels.

Another infrastructure effort of regional interest in Southwest Washington is an agricultural business park envisioned for Tenino, WA. This effort, led by the Thurston Economic Development Council, has received funding from a variety of sources for master planning, including the state legislative capital budget, and the United States Department of Agriculture Rural Development Program, among others. This facility is envisioned for established businesses, such as food processors and manufacturers, who could provide a market for farmers.

The benefit of coalitions and partnerships

Whatever the infrastructure initiative, regional partnerships among multiple organizations, operating in one or several counties, and involving a combination of agriculture and economic development partners may be the best strategy to yield market opportunities.

Indeed, examples from elsewhere are proving this. A coalition of partners working in Skagit County over recent years assisted the development of a new craft malting operation (Skagit Valley Malting), a craft milling enterprise (Cairnspring Mill), an educational program (Skagit Valley Brewing Academy run by Skagit Valley College), and an internationally-known grain-based research initiative (The Bread Lab run by Washington State University).

This partnership effectively provided potato and other crop growers with critical rotation crops, in this case wheat, barley and other grains. Involvement from the Port of Skagit provided seed financing and attracted private capital. And farmers have benefited on the one hand from markets

► **Processing**, continued on page 13.



The "Clipper" was photographed in January 2018 at the Cascadia Grain Conference Field Day. Photo by Swaying Trees Photography.

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Green Cove

from page 1

A likelihood of contamination

If much of the wood waste on site originated at the Port of Olympia or other nearby industrial sites on Budd Inlet, it would likely have been wood pressure-treated with creosote or other toxic preservative chemicals. For example, the Cascade Pole Company, which operated a wood-treatment facility on property leased from the Port of Olympia from 1957 to 1986, left a legacy of dioxin contamination the Port is still working to clean up. Where else did that toxic waste go? The Sundberg mine is a short 4-minute drive to the largest toxic waste site in South Sound. The Budd Inlet cleanup program identified 11 sites where “...contamination came from historical industrial practices that preceded modern environmental laws.” DNR reported large amounts of waste and woody debris being dumped in 1984 and later. In addition, credible eyewitness accounts from long-term neighbors report truckloads of waste entering the site over many years. Even the 2015 geotechnical report submitted by the developer describes test pits full of woody debris, organic-laced fill, garbage, gravel and sand that terminate at a depth of 8 feet due to large logs. Based on the contours of the test pits, the amount of waste buried could be estimated to be as much as 325,000 tons.

An inexplicable clean bill of health

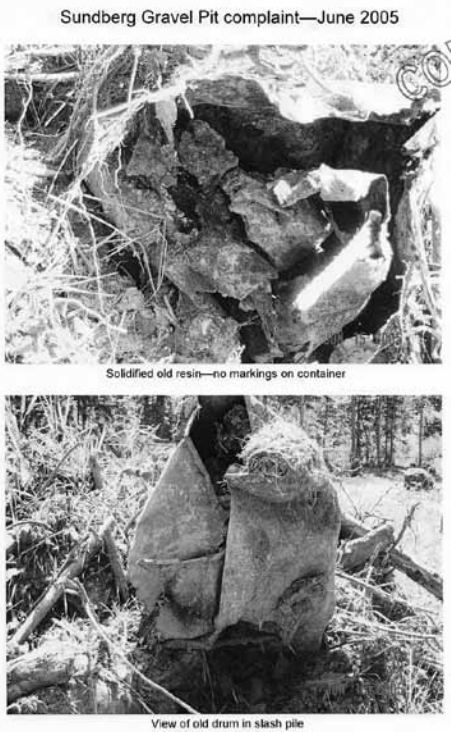
Considering that the largest cost for owners stuck with remediation of toxic sites is offsite disposal of toxic materials, a reasonable person would conclude that development of this site poses “significant risk of adverse environmental impact.” Incredibly, the Department of Ecology (ECY) has apparently concluded that only innocuous construction debris is in the backfill. ECY declared the site closed—based on 4 investigations paid for by the developer that merely skimmed the surface of a large body of fill material. ECY’s sole action was to verify the removal of an underground storage tank. They did not address any concerns raised about unregulated disposal. An aquifer threatened

Besides the obvious dangers to anyone living on top of an unpermitted and unregulated potentially toxic landfill, there is another critical aspect to this proposal. The site sits on top of an extreme aquifer recharge area, as delineated in the 1998 Green Cove Basin Comprehensive Plan adopted by the City and County.

Stormwater runoff from the Sundberg site empties into Budd Inlet through Butler Creek, and into Eld Inlet through Green Cove Creek. Contamination of the aquifer at this site will affect the groundwater for miles around, threatening people’s wells and City wells in the area.

Jim Elliott (recently deceased), whose family homesteaded the property before selling it to Sundberg in 1938, tried for decades to get City, County

The runoff, polluted with nutrients, toxins and road waste, is proposed to be discharged to retention ponds and wetlands.



and State agencies to clean up the site. He was well aware of the continuity of the hydrology underlying the area when pumps for a new development in the City caused his well to run dry.

A violation of Federal and tribal requirements

Because the runoff enters Federally protected waters, it also violates tribal treaty rights and Federal law that requires the responsible jurisdiction to conduct thorough testing for toxicity on the development site with an analysis of sediment runoff before any soil can be disturbed. A jurisdiction that violates this law may risk revocation of all Federal funding.

A flawed plan for handling runoff

The proposed stormwater manage-

ment plan for the development also threatens the viability of the Green Cove Basin ecosystem. The runoff, polluted with nutrients, toxins and road waste, is proposed to be discharged to retention ponds and wetlands, and then into Green Cove Creek. The Green Cove Creek Plan states “the top priority that emerged during the planning process was reducing future stormwater runoff to Green Cove Creek,” in recognition of the serious impacts this would cause.

It would destabilize the stream channel and threaten critical habitat for the Endangered Species Act-listed Puget Sound Steelhead salmon. It would carry more pollutants into Green Cove Creek to endanger shellfish and the Olympic mudminnow, a state-sensitive species that has been found within 1000 feet of the site. It would cause flooding problems for some property owners around the creek and wetlands. In addition, habitat in other areas of the Green Cove Creek may begin to degrade.

Another difference between this development and others in the area is that it is at the headwaters of the last remaining undeveloped area of the Green Cove Creek watershed within the City of Olympia Urban Growth Area. The tributary that would take the brunt of the runoff from the development enters the creek directly as the creek enters a ravine. This would have a greater impact on stream conditions compared to other developments in the watershed; these are buffered by large wetland complexes at Grass Lake and along Kaiser Road. The plan also fails to account for climate change with its potential for increased frequency and intensity of rainfall in the context of longer droughts.

A clear signal that community watershed planning can be overturned

Paul Cereghino, a restoration ecologist volunteering in the watershed, studied the proposal and submitted comments to the City describing the danger of its implementation. “Should these plans for aggressive high-density development continue it would provide a clear signal. City leadership would plainly indicate that the for-profit ventures of Mr. Jerry Mahan of Puyallup have privileges that trump 20 years of community-based watershed planning. City leadership would signal that they have no concern about the risk of building a residential neighborhood on an illegal dump site located 4 min-

utes from a toxic cleanup, with no further investigation.”

Esther Kronenberg is a member of the League of Women Voters and writes often on water issues.

Learn more and weigh in on the fate of Green Cove

The current Green Cove proposal is being reviewed by the staff at the City and County as well as other agency and tribal staff. Two major points need to be addressed and investigated by the City and ECY.

1. Sampling needs to be done in the soil, groundwater and sediment for wood treatment wastes and herbicides. Superficial sampling is not sufficient because the waste has been buried. The sampling must be done by an unbiased party, as the developer has not responded appropriately to previous regulatory directives.
2. Shifts to the Green Cove Creek and Basin have not been properly evaluated to gauge the effects on the Green Cove ecosystem and of runoff to Budd and Eld Inlets.

Comments and inquiries regarding this proposal should be directed to Cari Hornbein and Tim Smith, at the City of Olympia Community Planning & Development - (360) 753-8048 chornbei@ci.olympia.wa.us, and tsmith@ci.olympia.wa.us, Contact Olympia City Council members at citycouncil@ci.olympia.wa.us

To contact the Director of the SW Region, Department of Ecology: sally.toteff@ecy.wa.gov (360)407-6300. For more information <http://olympiawa.gov/news-and-faq-s/construction-news/green-cove-park> https://salishsearestoration.org/wiki/Welcome_to_Salish_Sea_Restoration <https://janineslittlehollywood.blogspot.com/2016/08/former-sundberg-mining-pit-proposed-for.html>

To contribute your skills to the Green Cove Defense Project, please email wekrone@gmail.com

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Willie Nelson and friends list some programs worth paying for in the 2018 Farm Bill

The 2008 Farm Bill ushered in a suite of programs that support the development of local and regional food systems, market diversification opportunities for farmers, healthy food access initiatives and other innovative programs that seize upon the great potential of food to bolster local economies, create jobs and deepen the connection between farmers and eaters.

Our hope for this Farm Bill was continued support for these programs and an expansion of access to healthy food for all Americans. By and large, this was a bright spot in the bill, which is no small feat given how hard our communities have had to fight to make the case that local food systems represent worthy investments in rural economies, public health, job creation and farmer livelihoods. Farm Aid celebrates the great power of food to connect people and grow strong communities, as well as the farmers and ranchers at the root of our food system.

What we found to like

We love LAMP. A number of scrappy programs that spurred local and regional food systems over the last decade have consistently been fighting for funding. This farm bill combines two of our favorites – the Value-Added Producer Grant (VAPG) program and Farmers Market and Local Food Promotion Program (FMLFPP) – into a new program called the Local Agriculture Market Program (LAMP). The Farm Bill provides these programs



Art by Asa Benson-Core

Rural matters. The 2018 Farm Bill overturns the outrageous decision made last year by Secretary of Agriculture Sonny Perdue to eliminate the position of an Undersecretary for Rural Development. The bill now mandates this position's existence.

Urban matters, too. The 2018 Farm Bill establishes a new "Office of Urban Agriculture and Innovative Forms of Production" with \$25 million per year in appropriations authority, a 15-member advisory committee and competitive grants authority. It instructs the creation of 10 pilot Urban and Suburban County Committees and creates a community compost and reducing food waste pilot. The bill also includes \$10 million annually in mandatory funding for research grants in urban agriculture.

'Let food be thy medicine.' This bill reauthorizes the Food Insecurity Nutrition Incentives Program and renamed it the Gus Schumacher Nutrition Incentive Program (named after a hero of ours who worked tirelessly to ensure that everyone has access to good food). The program will receive \$250 million over 5 years and includes a produce prescription program.

Big and bloated farm programs

"The farm bill and trade policies are geared around the idea that farmers should get big or get out and depend on export markets to make their ends meet," Karen Hansen-Kuhn, Director of Trade and Global Governance, Progressive Institute for Agriculture and Trade Policy

Stabilizing farms and food supply

The first Farm Bill emerged during the Great Depression as an effort to provide fair prices for both consumers and farmers, access to quality food, and protection for natural resources. Congress added the food stamp program into the Farm Bill in the 1960s, which increased support for continuing the law among would-be critics of farm subsidies.

Farm programs redirected to fill corporate coffers

Fast forward a few decades during which the subsidies morphed into forms that defy comprehension and fill the bank accounts of landowners who are not farmers, of farms that don't need them, and underwrite the production of commodities rather than food. The Farm Bill's farm programs are now entirely dominated by six crops: corn, wheat, soybeans, cotton, rice, and peanuts, which receive more than 90 percent of its subsidies.

Another farm bill another subsidy

In recent years, crop insurance has also grown into a lucrative subsidy for

corporate "farmers." Insurance companies receive direct subsidies for administration, plus inflated profits from the high premiums they charge. As for farmers, the USDA pays 62 percent of their premiums, on average. Large-scale farmers actually make money on this so-called insurance, receiving more in claims than they pay in premiums. (The Congressional Budget Office found that farmers received \$65 billion more in claims than they paid in premiums since 2000.)

Corporate players remain in the driver's seat

Periodic talk about the need to clean up the Farm Bill has never produced any improvements. Reforms adopted in 1996 were reversed a few years later. In 2014 another overhaul added more subsidies and higher costs. The policies embedded in the bill continue to promote overproduction, inflate the price of land, and contribute to environmental destruction.

A different vision is available

There could be a different Farm Bill that reflects the needs of farmers rather than the power of corporate farms and their legions of lobbyists. That kind of Farm Bill would include programs that provide aid to small- and medium-sized farms, increases access to locally grown food, and promotes environmental stability. In fact Rep. Earl Blumenthal (D, OR) introduced a comprehensive reform of the Farm Bill in November 2017. The extensive set of provisions in the Food and Farm Act came out of a multi-year effort with a lot of stakeholders—you can read highlights of the proposal at blumentauer.house.gov/files/food-and-farm-act.

Information in this article came from articles online in The New Republic, The Cato Institute and The American Farm Bureau Foundation.

A better SNAP. The bill extends funding for the Supplemental Nutrition Assistance Program (SNAP, formerly called 'food stamps') without the rigid and bureaucratic work requirements initially placed in the House version of the bill. Those provisions would have deepened hunger and poverty for vulnerable Americans, including children and families. The bill also instructs USDA to allow farmers markets to operate an individual EBT device for accepting SNAP benefits at more than one location.

What we found disappointing

Farm to school. The 2018 Farm Bill fails to provide additional mandatory funding for the USDA Farm to School Grant Program and does not provide for the regulatory flexibility that would allow school food authorities to procure local and regional food and farm products.


Where's the money? This bill reduces mandatory funding for the Community Food Projects grant program by \$4 million and does not provide mandatory funding for the Food Safety Outreach Program.

What we found unconscionable:

Boondoggle for the big guys: The 2018 Farm Bill widens loopholes for wealthy mega-farms to exploit commodity and crop insurance subsidies, allowing nieces, nephews, and cousins who may have never worked on the farm to receive taxpayer-funded subsidies. This will continue to drive consolidation in the farm sector, allowing the biggest farms to keep growing and gobble up smaller and midsize operations that are so critical to the wellbeing of rural communities.

Farm Aid is a nonprofit organization whose mission is to keep family farmers on the land. Willie Nelson, Neil Young and John Mellencamp organized the first Farm Aid concert in 1985 to raise awareness about the loss of family farms and to raise funds to keep farm families on the land. Farm Aid has raised more than \$53 million to promote a strong and resilient family farm system of agriculture.

This article is excerpted with permission from the Farm Aid blog at www.farmaid.org



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Direct action or bust: Courts and politicians won't beat the border

Bobby Karleton

In the immediate aftermath of Trump's national emergency declaration, condemnations and legal challenges have issued from numerous sources. The declaration circumvents the need for congressional authorization to obtain partial, initial funding for the construction of a southern border wall. The State of California led a coalition of 16 states in filing a lawsuit against the Trump Administration in an effort to "protect their residents, natural resources and economic interests." This came on the heels of a lawsuit filed by Public Citizen, representing Texan landowners living along sections of the proposed wall, and an environmental group alleging property rights violations, as well as another suit jointly issued by Animal Legal Defense Fund, Center for Biological Diversity and Defenders of Wildlife. The American Civil Liberties Union (ACLU), Protect Democracy and the Niskanen Center will also issue a legal challenge.

Not so fast

Although legal analysts initially advanced claims that Trump's declaration rested on weak legal ground, just days later mainstream media outlets, from *The Guardian* to *The New York Times*, warned that courts might uphold the declaration. Legal experts indicated that courts would be unlikely to second-guess the President on what constitutes a national emergency.

Neither the legal nor the political approach

Many of the states participating in the California-led coalition might experience difficulty proving solid standing, especially those not on the southern border. Moreover, if Trump were to apply funds incrementally, starting with the \$1.4 billion approved by Congress, the suits could be dismissed on the basis that they don't address questions of imminent nature. The approach offered by politicians has already been stopped by a Trump veto.

Democrat or Republican - it's the same basic problem

The failure of the Congressional strategy and the likely failure of the legal approach notwithstanding, their fundamental flaw is that they presume that the Democratic Party's proposal on border security is a viable alternative to Trump's wall. Far from a humane lesser-evil, the "smart wall" or "techno wall" could signal even greater danger to migrants attempting to cross the border.

Beyond funding to construct 55 miles of border fencing, the current border spending package allocates \$400 million in no-strings attached funds for "border security technology and procurement." The application of heightened security technology could allow for increases in aerial surveillance such as drone usage, biometric screening practices like facial recognition and DNA collection or widespread use

of automatic license plate readers.

The differences between "Trump's wall" and the "smart wall" are superficial, not substantial. Neither will succeed in halting unauthorized migration entirely, but both will force migrants onto increasingly dangerous desert routes, endangering human life on new scales. The alternate schemes of militarization and criminalization will continue to ensure a supply of precarious migrant labor to US capital, and both proposals will help satisfy the ruling economic and political classes' need to identify and vilify a scapegoat through xenophobic methods. That the deportation machine and border regime remain bipartisan projects is hardly shocking—the title of deporter-in-chief still belongs to Barack Obama, not Donald Trump.

Educate, support, disrupt: only we can beat borders

Legal and congressional challenges pose no solutions and offer no alternatives to the human crisis the border and deportation infrastructures entail. Only grassroots exercises in collective struggle, mutual aid and direct action can confront any border wall, free immigrant prisoners from detention centers and secure freedom of movement for all people.

Popular education and mutual aid

Many grassroots legal defense groups, immigrant rights organizations and workers centers already engage in important educational work—ensuring that undocumented migrants are aware of their legal rights if confronted by ICE or Border Patrol agents. Anti-authoritarian leftists should advance these efforts to disseminate know-your-rights information widely. Energy

should also be contributed to popular education endeavors. Community meetings, workshops, etc. could tackle a range of issues, from legal defense and analyses of the causes of migration to discussions regarding strategy and tactics in migrant justice struggles. Anti-authoritarian leftists can offer deeper analytical clarity on questions pertaining to the political economy of migration and racism than their liberal and advocacy-centric counterparts.

Efforts to extend material solidarity are gaining in strength. Supply drives for the recent migrant caravans have blossomed and militants have converged in Tijuana and San Diego to bolster the emerging legal aid, medical and housing infrastructures to support and sustain the caravans. Caravan support fits neatly with other direct support projects migrant justice organizations have long undertaken, from prisoner letter writing, to coordinating ride-shares for undocumented people to attend ICE hearings or relatives of detainees to visit loved ones, to other material assistance projects.

Direct action will get the goods

We too must assume the offensive. ICE and Border Patrol will cease to operate when their functions are sufficiently inhibited through disruption and direct action. The Occupy ICE and Abolish ICE movements that erupted in the summer of 2018 popularized important direct-action tactics, namely that of occupations and blockades, whether on the official property of ICE facilities or in their general vicinity. These have complemented and contributed to the existing tactical repertoires utilized by more militant sections of the migrant solidarity movement. Combined with anti-raid, rapid response mobilizations, deportation blockades at airports, no border encampments and Border Patrol checkpoint disruptions, these direct interruptions of deportation and border infrastructures will prove paramount.

Even if operating outside the proximity of direct infrastructure like ICE Field Offices or detention centers, militants and organizers can still target supporting or indirect infrastructure. Grappling with the strategic dilemma of an absence of ICE property in Olympia, Washington in the summer of 2018, demonstrations at the personal residence of ICE agents were organized. Faced again with this enduring dilemma during the recent #BlockTheWall days of action, Olympia activists shut down three banks issuing debt-financing to ICE detention center contractors, GEO Group and CoreCivic.

Whether "Trump's wall" or the Demo-

crats' "smart" wall, heightened border militarization will be facilitated through credit provided by large financial institutions. It will hinge on partnerships and contracts with the private sector, notably in the construction, security and technology industries. If neither direct nor indirect infrastructures can be identified, street protest shouldn't be discounted. Street mobilizations, when replicated on regional and national scales, wield significant disruptive potential by halting transportation and commercial circulation.

Beyond merely executing direct action, effectiveness is predicated on coordination across wide geographical scales. Militants should explore and heed the strategic insights outlined by Radical Education Department in Anarchism and Revolutionary Strategy: Insurrectionary Councillism and in the introduction to Rebellion and Possibility: Voices in the Anti-ICE Struggle Volume 1. Their strategy proposals call for combative social movements to "combine, intensify and federate" through expanded tactical repertoires and the formation of direct action councils federated on a regional or national basis. Coordinated and widespread direct action will be key in the struggle to abolish ICE and secure a world without deportation and borders.

Bobby Karelton is the penname of an Olympia activist. Notes to sources for this article csn be found at our website with the article at www.olywip.org.

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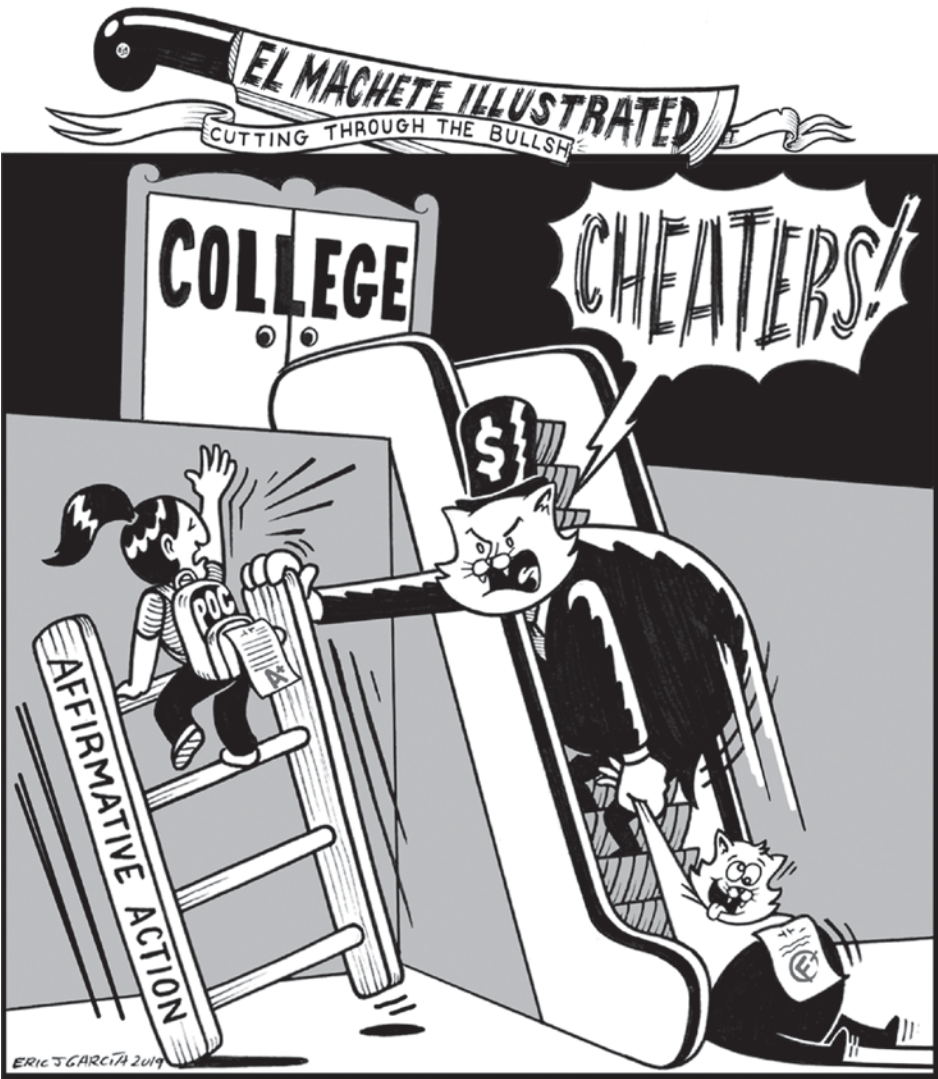
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Understand Venezuela. Protect its sovereignty.

The April 2019 interview on “Glen’s Parallax Perspectives” series provides fresh information and insights into the crisis in Venezuela. Venezuela is a sovereign nation —a real democracy —on the northern coast of South America. Increasingly in recent years, the US government has been causing a crisis there.

The US government and mainstream media have grossly misrepresented what caused the crisis and how to solve it. The people of the United States have the right —and the responsibility —to understand and shape our foreign policy.

Glen Anderson interviewed Dr. Larry Mosqueda, who taught Political Science and Political Economy for more than 40 years, and who also has 40 years of experience as a human rights and solidarity activist. Larry has served as an international election observer many times. He traveled to Venezuela in 2012 and has been closely monitoring the realities—including US interventions —both before and after that trip.

We conducted this interview on Thursday March 14, 2019. Even if the news has changed by the time you watch this interview, the information we shared during the hour will help you understand the background and the context—and help you take positive actions to solve the problems.

We explained the US’s very long history of acting like a colonizing power over much of Latin America, including repeated abuses by US businesses, politicians, and military.

Venezuela has more proven oil reserves than any nation on earth. Trump and his national security advisor John Bolton have admitted that they want Venezuela’s oil.

Venezuela’s elections have been free and fair. President Hugo Chavez significantly improved the people’s nutrition, health, education, housing and political engagement from 1999

until he died in 2013. But the US did not like his “socialist” policies, so the US sponsored a coup in 2002. Overwhelming public support for Chavez brought him back in just 47 hours. His successor, Nicolás Maduro, was re-elected in 2018 and has tried to continue Chavez’s progress, but the US has been imposing serious economic sanctions, especially during Trump’s rule.

The Trump administration’s brutal economic sanctions have caused horrible problems, but US politicians and mainstream media are blaming Maduro instead of admitting that the US caused the problems. The Trump administration recruited a Venezuelan politician to proclaim himself the new president, in blatant violation of Venezuela’s constitution. Trump is also threatening US military violence in order to accomplish the coup that his top advisors are plotting. Most US politicians and mainstream news media accept at face value Trump’s propaganda about the crisis in Venezuela.

Venezuela is a sovereign nation that has had a well-functioning democracy except when the US interferes. Our interview lays out the facts in understandable way and proposes some solutions to the crisis.

Watch powerfully insightful and important TV programs through your computer or on TCTV
Everyone everywhere can watch this interview and read a summary—through the “TV Programs” part of my blog, www.parallaxperspectives.org. Each program is also posted to one or more categories listed on the blog – in this case to “Latin America.” Cable TV subscribers in Thurston County can watch this interview on Thurston Community Television (TCTV): Mondays at 1:30 pm, Wednesdays at 5:00 pm, and Thursdays at 9:00 pm. **Questions?** Contact Glen Anderson at (360) 491-9093 glenanderson@integra.net

A Playback Theatre performance

This is Me!

Featuring The Thunders and in collaboration with People First of Thurston County

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Each month we invite a guest artist(s), community organization, arts program or social service agency to be a part of our performance. Through this collaboration we acknowledge and honor the work individuals and organizations do in our community.

This month we feature **the Thunders** and collaborate with **People First of Thurston County** whose mission is to empower adults with developmental disabilities to become involved in their community and to impact service systems.

Playback Theatre is a spontaneous collaboration between performers and audience. People tell moments from their lives, then watch them re-created with movement, music and dialogue.

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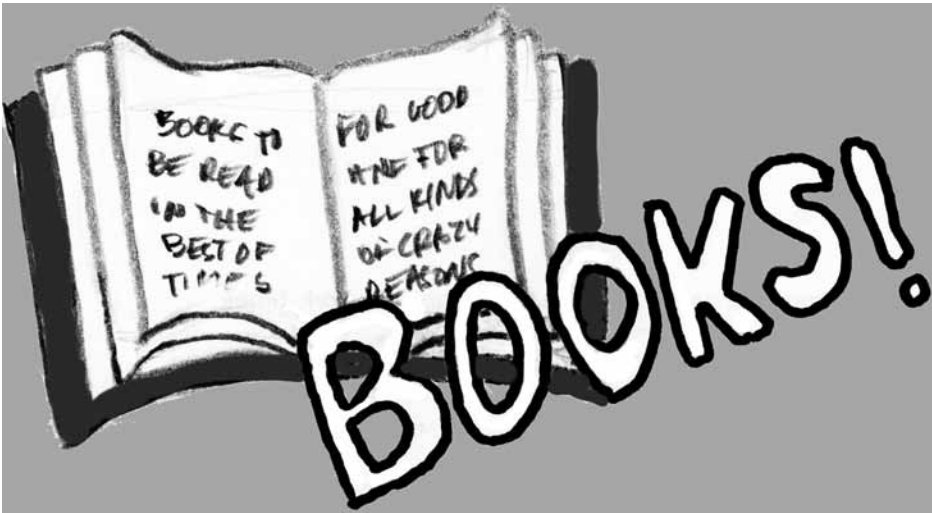
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Reluctant Soldier, Uneasy Veteran – A Year in Vietnam and Beyond by Mark Fleming

Bob Zeigler

Mark Fleming's book is about his experiences in the Army in Vietnam. It displays the waste and costs of war that he saw in Vietnam. It describes his own learned aggressiveness, fears and violent desires that discomfited him and inspired him to work with Vets for Peace. He also re-visits post-war Vietnam and tries to assist with needs of veterans of that and recent wars. He demonstrates a responsibility on being a part of that even though a critic of the war.

This war involvement still leaves him uneasy. His book shows the subtle but very real cost of war on even one of the lucky ones, like Mark. One serious effect of war is suicide of returning vets. The number of suicides is three times the number of our soldiers killed in the Vietnam War.

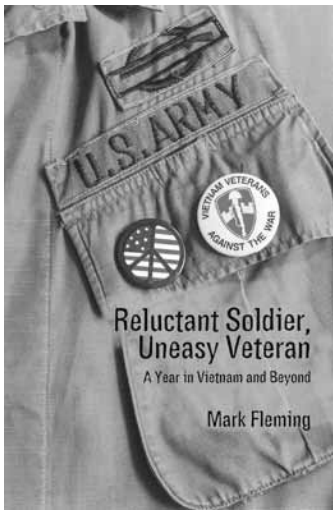
He makes clear that there are many casualties of war. *Reluctant Soldier – Uneasy Veteran* is an important book for parents who might be thinking about encouraging their children to join the military or for young people considering joining the service.

It is a good read: a 112 page narrative of Mark's time in the Army and as an infantry soldier and clerk in Vietnam. It also covers his efforts to heal soldiers and the country since that war. This is followed by blog posts, poems and short stories Mark has written about his experiences there.

Aeschulus is credited with the original quote: "In war, truth is the first casualty." We have certainly seen that to be the case in Vietnam and our wars in the last 50 years.

As is the case with any superpower, there are serious moral questions about what the military arm of that power is doing. What logic and mechanisms does the country incorporate to get its citizenry to participate and support even very unjust domination efforts. That is why Mark's book is such an important read, as our nation may be headed into more military conflicts in Venezuela and Iraq or Korea—as well as unending war in the Middle East.

Mark Fleming's book, *Reluctant Soldier, Uneasy Veteran, A Year in Vietnam and Beyond* is available for \$17.95 at Orca Books and Browsers Bookshop in Olympia, or from Mark Fleming at rezdog02@hotmail.com.



A Fair Food Campaign is remaking agricultural labor by signing up food retailers

Coalition of Immokalee Workers

The Coalition of Immokalee Workers (CIW) is a worker-based human rights organization internationally recognized for its achievements in fighting human trafficking and gender-based violence at work. The CIW is also recognized for pioneering the design and development of the Worker-driven Social Responsibility paradigm, a worker-led, market-enforced approach to the protection of human rights in corporate supply chains.

Organizing that encompasses the whole community

Built on a foundation of farmworker community organizing starting in 1993, and reinforced with the creation of a national consumer network since 2000, CIW's work has steadily grown over more than twenty years to encompass three broad and overlapping spheres:

The CIW's national Campaign for Fair Food educates consumers on the issue of farm labor exploitation—its causes and solutions—and forges alliances between farmworkers and consumers in an effort to enlist the market power of major corporate buyers to help end that exploitation. Since 2001, farmworkers have partnered with people of faith, students and young people, and communities all over the country to win respect for workers from some of the largest corporations in the world.

Transforming the environment for workers and growers

The Campaign has combined creative, on-the-ground actions with cutting edge online organizing to win Fair Food Agreements with fourteen multi-billion dollar food retailers including Walmart, Ahold USA, McDonald's, Subway, and Compass Group, establishing more humane farm labor standards and fairer wages for farmworkers in their tomato suppliers' operations.

Alongside farmworkers and 90% of tomato growers, participating buyers are a key part of the Fair Food Program (FFP). Through the Program, these buyers support a wage increase through paying an additional penny per pound and require a human-rights-based Code of Conduct to be implemented on the farms that grow their tomatoes. Not only does the FFP make a substantial difference for workers' wages, but it transforms the labor environment in Florida's fields into a workplace rooted in mutual respect and basic dignity for farmworkers.



Wendy's is the only big fast-food holdout

With the four largest fast-food companies (McDonald's, Yum! Brands, Burger King, and Subway) and three largest food service providers (Compass Group, Aramark, and Sodexo) having signed Fair Food agreements with the CIW, the focus now falls squarely on the \$550 billion supermarket industry and the final major players of the fast food industry. In addition to Whole Foods and Trader Joe's, who respectively joined the Program in 2008 and 2012, the CIW signed agreements with Walmart (2014), The Fresh Market (2015) and Ahold USA (2015). It's time now for the country's other major grocery chains and final fast food holdouts to step up and bring their considerable purchasing power to the plate.

Of the five largest fast food corporations in the country—McDonald's, Subway, Burger King, Taco Bell (Yum! Brands), and Wendy's—Wendy's stands alone as the only one who has refused to join the Fair Food Program and respect the rights and dignity of farmworkers in its supply chain. The article below suggests how that might change.

University of Michigan boots Wendy's

Coalition of Immokalee Workers

[Feb., 2019] After years of building their case to kick Wendy's off campus, students at the University of Michigan (UM) have won their battle to "Boot the Braids" until the fast-food giant joins the Fair Food Program. The move turned a planned demonstration on the UM campus into a celebration, and sent an unmistakable message to the administrations at other schools where students are demanding that Wendy's put human rights on the menu, or take its business elsewhere.

With the Coalition of Immokalee Workers (CIW) human rights tour just weeks away, a dramatic wave of support for the Fair Food Program

surged across the UM community this past month, marked by skyrocketing support for a student petition, overwhelming backing from the Student Government for a strongly-worded resolution, and a powerful statement, quoted above, from the Michigan Union Board of Representatives (which, as it happens, plays a key role in choosing vendors for the university's massive student union). Even the city of Ann Arbor got in on the action with an unequivocal resolution by the City Council.

Kimberly Daley, a postdoctoral fellow in the School of Public Health at the University of Michigan and member of the Washtenaw Solidarity with

► Wendy's, continued on page 14

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LETTERS & POLITICS with Mitch Jeserich

PROJECT CENSORED The News That Didn't Make The News

Local food

From page 1

count on finding kale and collards, usual centerpieces of winter meals, at the Olympia Farmers Market. So this time of year I often prepare potato leek soup or a mix of roasted carrots, garlic, squash, and potatoes. I turn to bean dishes of every sort, shellfish and cabbage/carrot slaw for my late winter local food meals.

Native tribes and native foods

I appreciate the regional tribes for their contributions to my “eat local” late winter meals and the local farmers who grow what doesn't fit in my backyard garden.

To the Makah Nation I give appreciation for the Ozette potatoes featured in my hearty winter dinners. I find the Ozette easy to grow in nearly any part of my yard and the flavor fits my recipe choices at this time of year. The ease in growing Ozette potatoes comes from its history. Grown here for more than two hundred years, this potato is well adapted to our cool and wet early summers and dry August growing conditions. Tribal accounts suggest that the potato arrived here on Spanish ships as they sailed from South America to Neah Bay more than two centuries ago. In late winter, I am grateful for the long history of stewardship of this potato grown and eaten

by Makah tribal members these past centuries.

Inchelium Red garlic provides a softly robust addition to my winter meals. Like the Ozette potato, this garlic has a Washington tribal heritage. It was

Our Community Farm Land Trust is a textbook model of how a small local non-profit with a cutting-edge mission and strategy can persist and endure

grown on the Colville Indian Reservation, before being widely introduced to garlic lovers everywhere. Both the garlic and the potato are grown by our local farmers who bring them to market in September. They store reasonably well even without a root cellar, thus they are fit for late winter meals.

The Squaxin and Nisqually tribes have managed the shellfish beds for centuries. Today, the tribes and other numerous small and large scale shellfish farmers grow the clams, oyster and mussels that are ideal for late winter “local food” meals.



The CFLT owns farmland that is leased to farmers for the long-term (Scatter Creek Farm and Conservancy - home to Kirsop Farm, and a portion of the Garden Raised Bounty (GRuB) farm on the west side of Olympia). CFLT also holds an agricultural conservation easement to protect historic Oyster Bay Farm. Many in the community enjoy food produced from CFLT farmlands by purchasing Kirsop Farm's meats, eggs or vegetables; GRuB vegetables; and eggs or meat from Oyster Bay Farm.

In addition to saving farmland, CFLT is working with Stephen Bramwell, the Thurston County WSU Extension Director and Agriculture Faculty. The current joint work is a regional project to revive local grain production, processing and storage. Farmers need the opportunity to share their knowledge related to small-scale grain equipment and growing practices. Each January, the land trust hosts a Grain Equipment Field Day to bring the farmers together.

The CFLT also provides storage space for an historic but fully functional Clipper Super 47B Seed Cleaner shared and used throughout the year by several local farms for grain cleaning. It is centrally located and just the right size to meet a variety of cleaning needs. Kirsop Farm, for example, uses the Clipper to clean farm-grown grains they feed to hens and meat chickens. That means even the animal feed is locally grown when we eat the eggs and meat. Thurston County WSU Extension uses the clipper to clean grains from local farmers destined to the WSU taste-testing labs and eventually to the brewers and distillers seeking flavors of the grains grown in our watershed.

Because we are a community that likes its local farms and its local food, we take on the challenge to eat local in late winter. Thanks to farmers, tribes and local food and farm supporters for keeping our food local.

Community Farm Land Trust saves and supports local farms

For its support of our local farmers, I extend appreciation to the Community Farm Land Trust (CFLT), more formally known as South of the Sound Community Farm Land Trust. I support that organization with my volunteer time. As a donor I fully embrace its mission: to save farms and keep small farms flourishing. The organization's founders were visionaries. They saw the potential for new ways to preserve farmland. Through their patience and persistence, CFLT members built partnerships and coalitions even when projects met with resistance or failure. Indeed the CFLT is a textbook model of how a small local non-profit with a cutting-edge mission and strategy can persist and endure. It is one of very few successful national models of how the community land trust model can support the viability of local farmers in spite of the pressures of rising local land values.

To learn more

Check out Slow Food Greater Olympia activities at <http://www.slowfoodolympia.org/>. The Ozette Potato and Inchelium Garlic are heritage foods on the Slow Food USA Ark of Taste. More information is available at <https://www.slowfoodusa.org/ark-of-taste-in-the-usa>

The Community Farm Land Trust is at <https://www.communityfarmlandtrust.org/>. In May, be on the lookout for the 2019 Direct Sales Farm Map prepared by the CFLT and featuring 60 or more local farms that sell direct to all of us.

Find information on the agricultural related research and projects of Thurston WSU Extension at <https://extension.wsu.edu/thurston/agriculture/>.

Loretta Seppanen currently serves on the Board of Directors of the South of the Sound Community Farm Land Trust and Slow Food Greater Olympia. She is an advocate for small farms and local food.

Drink in the grains of our territory

This summer, on August 17, the Tumwater Brewfest will give all of us an opportunity to drink in the grains grown on our soils. Several local brewers will be serving up beer from those WSU barley trials. I'll see you there as we toast the flavors of beers direct from our rich local soils.

Processing

From page 7

for malting barley and milling grains, while on the other hand the increased public awareness that generates additional marketing opportunities.

A new coalition in SW Washington holds promise for a vigorous regional food system

Taking a page from this team-building playbook, a broad-based coalition recently took root in southwest Washington. Three partners including the Port of Chehalis, Thurston EDC, and WSU Thurston County Extension initiated a regional letter of understanding, with the aim to increase cooperation and develop a strategic vision for regional investment in agricultural infrastructure. Such an effort could improve funding opportunities at the state or in other funding initiatives, while creating a sense of buy-in and taking advantage of complimentary needs.

To date, twenty-one regional organizations and jurisdictions have signed on to the letter of intent to collaborate on infrastructure investment. Signatories include two county governments, two Ports, two cities, two regional colleges, the Washington State Dairy Federation and several other partners. Going forward, the success of regional infrastructure development work is yet to be seen.

However, a broad-based coalition is unlikely to be deterred by inevitable set-backs and missed funding opportunities, such as the capital budget request for the grain facility. After all, the need will not disappear.

What's more, saving farmland and creating jobs is of more than academic interest to communities throughout Southwestern Washington. For many, these are neighbors, friends, employers, and community leaders. And in an era of increased interest in food access, nutrition and food security, the environment is conducive for building support for vigorous regional food systems.

Stephen Bramwell is the WSU Thurston County Extension Director.

Bulk and plastic

From page 5

possible, while also working to maintain more interesting variety. But ultimately we make the decisions necessary for the Co-op to function in a financially sustainable manner.

In the end, toward what end

In the end, each of us must examine our own shopping habits and determine how best we can do our part in controlling the flow of plastics into our world. Whether you shop at the Olympia Food Co-op, or at any of the many markets that now supply us with organic, and sometimes local, products, it's vitally important to be aware of how much plastic we bring home in our shopping bags. There are ways to minimize our contribution of plastics to the landfill that can help end the trashing of our planet -- bulk purchasing in reusable containers is certainly one of them.

Desdra Dawning is a member of the board of the Olympia Food Co-op with a degree in creative writing Her work appears in the Co-op Newsletter and has also been published in Works in Progress.

Reluctant Soldier, Uneasy Veteran

recounts the frustrations, anger and boredom of serving in a widely unpopular war as America lurched for a face-saving exit to an intractable war. Reading these pages offers the reader the details of life on patrol, bonds shared by soldiers in combat and the isolated world of the US military in Vietnam. Equally important, this personal memoir shows that the experience of war continues long after the weapons fall silent.

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Wendy's

From page 12

Farmworkers group that has taken the lead on the Boot the Braids Campaign, sums up the sentiment on campus in the wake of this momentous decision, with a statement on behalf of the student movement there:

“As influential public institutions, our universities have a responsibility to maintain a clear and unwavering moral standard in their business relationships. Wendy's, as the sole fast-food company that has yet to join the Fair Food Program, has refused to meet that standard. Instead of cheap “4 for \$4” meals, as students, we need to see human rights on the menu. Until then, students, university officials and local leaders alike in Ann Arbor have declared that Wendy's is not welcome on our campus.”

Michiganders have made one thing abundantly clear: Wendy's has worn out its welcome in Ann Arbor, and will most certainly not be invited back until it cleans up its act and joins the Fair Food Program like the rest of the fast-food industry giants. Now the attention of the Fair Food Nation turns to the other universities on the tour—principal among them UM's key rival just a few hours away, Ohio State University—contemplating whether to continue doing business with a company as deeply compromised as Wendy's.

How we got here...

The exciting news at the University of Michigan unfolded over the course of a dramatic two weeks, but it was the culmination of more than four years of hard organizing work by students like Kim and community members with Washtenaw Solidarity with Farmworkers.

The pressure on UM to end its business relationship with Wendy's started to build in late 2017, with the release of a report—commissioned by UM's own Advisory Committee on Labor Standards and Human Rights—that aimed to accomplish the following mission:

“Identify the labor standards and human rights issues within these two categories; identify external partners to assist the university; contact universities who share similar perspectives and are willing to work with UM; and, present feasible pathways for improving labor standards in these two categories that outlines necessary tasks and cost.”

The study's conclusion? “The Fair Food Program is the most comprehensive social responsibility program in the US” and the best thing that the University of Michigan could do in order to improve labor standards would be to “become a signatory to the Fair Food Program.”

Following the study's publication, UM students continued organizing a growing campus movement calling on the University administration to honor the Advisory Committee's conclusions and stand behind the Fair Food Program. And the movement didn't confine itself to the four corners of the campus, as student leaders began calling on the broader community of Ann Arbor to join them in boycotting the final fast food holdout.

Finally, on the first of February, news broke of the campaign's long-awaited success. In an article on UM's news hub, mlive.com, the announcement came that Wendy's would indeed not be returning to campus.

To start or join a Boot the Braids campaign on your campus until Wendy's joins the Fair Food Campaign; or to help in your community, contact the Student/Farmworker Alliance or <http://www.boycott-wendys.org> for more information.



To stop gentrification, support homeless rights

Dear Editor,

In the past two months, the City of Olympia has conducted sweeps of most of downtown Olympia's homeless encampments. Some dislocated residents moved to the city-sanctioned camp but many were forced to the pe-rieries of downtown or other parts

of Olympia, far from vital services and resources. Immediately following the eviction of the Smart Lot camp, Olympia Police Dept. officers have reportedly intensified efforts to intimidate and harass homeless people on sidewalks in an apparent attempt to expel them from downtown.

These aggressive anti-homeless practices create the conditions in which gentrification can proceed. In an era of real estate sector dominance, city governments everywhere (Olympia included) are compelled to stimulate gentrification to ensure economic stability and secure sources of municipal revenue, displacing working-class people in the process. Removing homeless people and policing the behaviors they exhibit in public spaces makes urban cores more attractive to high-end real estate and commercial investors, precipitating the rental and price increases that characterize gentrification.

Millions of Americans (including many Olympians) are a mere one or two paychecks away from experiencing homelessness and millions more are at risk of displacement if gentrification continues unabated. Whether homeowner, renter or unhoused, to guarantee a livable Olympia for all, a city for ordinary people and not a playground for the rich, we must extend solidarity and support to our homeless neighbors who are time and again gentrification's first victims.

Robert Gorrill

Community-Assisted Resources for Equity CARE Fund Report: 2017-2018

The CARE Fund provides limited financial assistance to indigent Thurston County residents to help close their court cases or get their suspended drivers' licenses back. We also support other urgent needs, such as short-term housing, transportation, education and medical costs for those with cases in the court system. The maximum amount of assistance we offer is \$500.

As Brenda BigEagle, Mitigation Specialist, Thurston County Public Defense, puts it: “The CARE Fund has been an essential asset to the Thurston County Public Defense office in supporting vulnerable people in our community—those who suffer from mental illness, substance abuse and homelessness. The Fund understands how an arrest can have serious collateral consequences. They have prevented our clients from having to sleep on the street after release from jail, allowing them time to find employment and get signed up for services. The Fund has provided our clients with much-needed free monthly bus passes and enabled many people to get their driver's licenses reinstated.”

How the fund operates

The Fund accepts client referrals from public defenders, jail staff, social ser-

vice agencies, and the courts. Fund managers review applications and make payment directly to agencies to which the debt is owed. Last year, the CARE fund distributed \$13,053.67 from pledges, grants, and individual donations to 150 people, up from 94



people in 2016-17. The primary uses of funds were for providing support for license reinstatement, housing, and bus passes. Court fees and other forms of transportation were also types of expenses supported by the fund.

Comments from three recipients:

Recently I received financial assistance from your program in order to help get my driver's license back. At the time I was unable to act on this situation on my own. The CARE team was more than kind and willing to assist. I am grateful that your mission of cooperation and understanding helped me obtain my peace. -SH

I would like to thank you for the assistance in paying my renewal fee to get my license back. I have a terminal genetic disorder which requires I get my blood drawn weekly. The ability to drive to my doctors' appointments and labs and to do my other chores has greatly improved my day-to-day life. — YM

Thank you for purchasing my bus ticket to be able to make it to my son's re-sentencing hearing on October 1, 2018. It means the world to me. I wish there were more people like you in this world. It would make this world a better place if there was. — VS

Interfaith Works is the Fund's fiscal manager. Here's how to donate:

By check: make check payable to Interfaith Works. Indicate CARE Fund in Memo line. Mail to Interfaith Works P.O. Box 1221 Olympia, WA 98507.

By credit card: Go to interfaith-works.org/care-fund. On right side of page, enter CARE Fund in “Note.” Then continue as usual.

By Bill Pay/EFT: (for ongoing monthly or quarterly donations):Specify Interfaith Works and that you are designating the donation for CARE Fund.

Community-Assisted Resources for Equity • 360-915-9035 • community-carefund@gmail.com

Fund managers: Maureen Hill, Wendy Tanowitz (governor), Rob Mead (governor), Steve Tilley



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A fine white powder

sugar is a fine white powder
let me say that a little louder
sugar is a fine white powder
and just like crack and smack
it's all wrapped up in money and power
coke comes from leaves
and opium from flowers
but the granddaddy
of the fine white powders
is made from beets and cane
people hear the word, "drugs,"
they usually think of gangs
they think of cold-blooded killers
with Latin last names
selling PCP, LSD, and Mary Jane
or moving meth, ecstasy, and crack cocaine
people hear the word, "drugs,"
they think suffering and pain
they think shackles, jails, and chains
they think blood money, backstabbing
and innocents slain
yet there is no such stigma
attached to sugar cane
yea – there ain't no shame, affixed to this fix
so even little kids get lit
taking rips (sniffs) off Pixie Stix
and no one sees a problem with this
because this is a fix that we all crave
and we are not ashamed
although we know it was built
on the backs of black slaves
so come on ya'll—help me make this louder
sugar is a fine white powder
and it's story is the same

as what's shot in the veins
or shot up the nose
to get straight in the brain
i'm talking shackles, jails and chains
i'm talking blood money, backstabbing,
and innocents slain
i'm talking headless and dismembered remains
little kids and women bagging up product,
counting out change
and the killers deranged who run the whole
game
and who teach kids to kill for material gain
and the saddest thing about it is
all these facts are already in your brain
they've just been sanitized, like bloodstains
washed down shower drains
so only the cold, boring facts remain
you sat in little rows, frustrated but well-trained
and normalized this shit with the phrase
"triangle trade"—"sugar, for rum, for slaves"
Europeans ruled the waves
and got money and power
off little grains of white powder

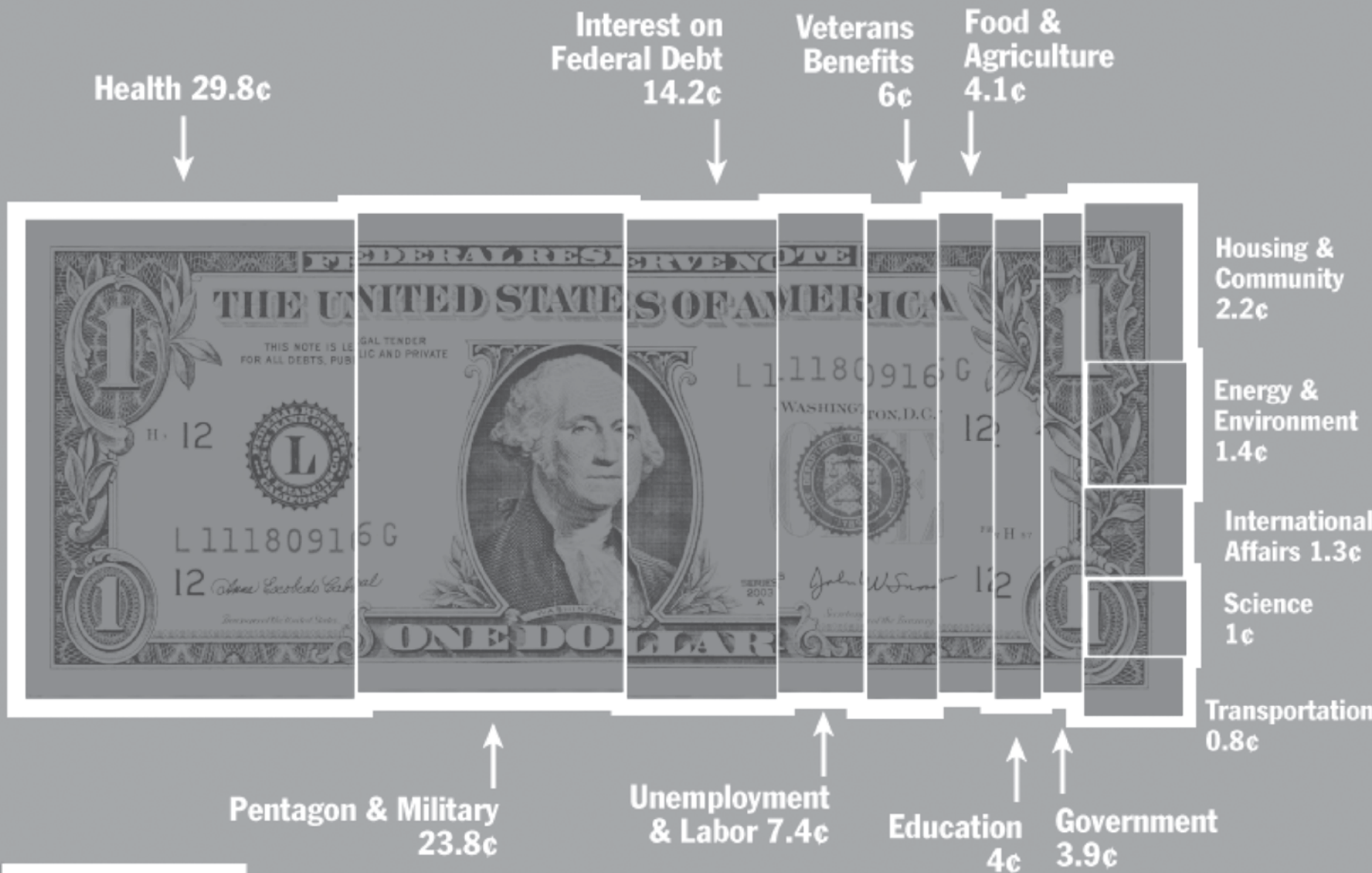
so come on ya'll
help me make this louder
sugar is a fine white powder
none of this history is shrouded in mystery
when the Fathers sat and authored history
they wrote it as a toast
to those who could rip the most
from Africa's coast, and put 'em to the yoke
on plantations of white powder
to fund the guns of white power

the foundation of our nation—
the independence declaration
was signed by kingpins who ran
drug plantations
so fast forward just a few generations
to the days when radio stations
sing the praises of criminal organizations
and the biggest drug dealers
are legally chartered corporations
and on both sides of the law—it's all about
location, location, location
it doesn't matter if the people
who pack gats are called cops
and the battles are fought in courts
over endcaps, instead of blocks
it's still cash crops to define the line
between the haves, and the have nots
so come on ya'll—help me make this louder
sugar is a fine white powder
now spread that shit
because knowledge is power

—Jordan Bubin

Jordan Bubin is a slam poet and teacher. You can listen to a Brief History of Coca Cola and its role in cocaine use at http://youtu.be/NYKAsu_sxG0?a via @YouTube, More poems are at naughtyamouse.com.

Where Your 2017 Tax Dollar Went



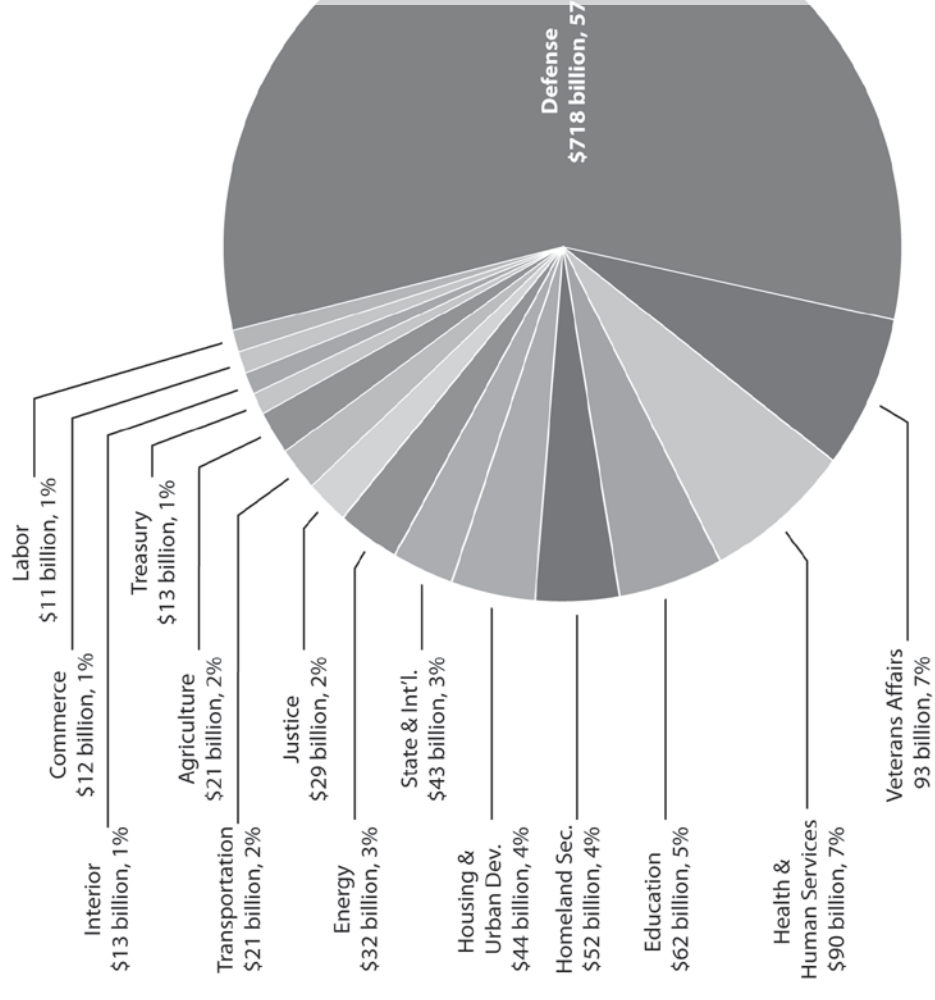
Trump says give 62 cents of each 2020 budget dollar to the military

With his new budget, Donald Trump proposes to take more than \$1 trillion in taxpayer money and disperse fully \$750 billion to the military. Out of every taxpayer dollar, in other words, 62 cents go to the military and our militarized Department of Homeland Security (Veterans' benefits take another seven cents). That leaves just 31 cents for all the rest: education, job training, community economic development, housing, safe drinking water and clean air, health and science research, and the prevention of war through diplomacy and humanitarian aid.

The budget also cuts billions from non-discretionary anti-poverty programs. Medicaid and food stamps would be cut and disfigured beyond recognition.

At every turn, the Trump budget finds vast billions for militarization, while it cuts much smaller poverty and other programs, claiming the goal is to save money. It includes \$164 billion in war funding, but it cuts \$4.7 billion in economic development and food assistance to other nations. It finds \$14 billion for a vanity project military branch called the space force, while it cuts \$1.2 billion for a program that's built and preserved more than one million affordable homes.

Trump FY 2020 Discretionary Budget Request: \$1.3 Trillion, by Department



Works In Progress

This issue: Food, production & consumption

