

THE CULTIVATOR

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News From [The Cornucopia Institute](http://TheCornucopiaInstitute.org)

Dear {first_name_merged_here},
Thanks for recently adding your support to our organization. Below is the most recent news from The Cornucopia Institute. We will be releasing our next newsletter by the end of November - stay tuned!

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Aurora Dairy Again Accused of Organic Improprieties

The nation's largest organic dairy producer is once again facing allegations of improprieties. Aurora Dairy, based in Boulder, CO had previously been found in "willful" violation of multiple federal organic standards by USDA investigators in 2007, alerted to the practices by a Cornucopia complaint.

Cornucopia has requested an investigation, [through a formal complaint](#) filed with the USDA on August 30, into livestock practices employed at its High Plains Dairy -- one of five factory farms operated by the company. Aurora is allegedly primarily confining their dairy cows in giant barns and pens instead of grazing the animals on fresh forage as federal law mandates. Furthermore, when the cows are let outside they often only have access to substandard annual crops that wither in the desert-like heat, instead of more hardy perennials that stand up to continual grazing throughout the growing season.

"Here we have an industry where 1800 family farmers, and the reputable organic brands they supply, are continuing to have their economic survival imperiled by this \$100 million scofflaw that has been allowed to continue in operation," said Cornucopia's Mark A. Kastel. To see a



"Pasture" with Aurora's massive dairy barns in the background.

photo gallery of what the company describes as their model grass-based dairy, [click here](#)

More on Soy's Dirty Little Secret

When Cornucopia exposed the "dirty little secret" of the natural soyfoods industry -- its widespread use of the polluting solvent hexane -- we were overwhelmed with questions from organic consumers on how to avoid foods processed with this petrochemical toxin. Meanwhile, it became clear that manufacturers would likely continue using hexane-extracted soy protein, despite the availability of non-hexane versions, as long as they could get away with it -- meaning, as long as consumers are kept in the dark about their hexane use.

To assist consumers in making informed decisions, and nudge manufacturers toward switching to cleaner soy protein sources, we are developing two guides for consumers, a "Guide to Avoiding Hexane in Veggie Burgers" and a "Guide to Avoiding Hexane in Nutrition Bars." They should be out soon! And if you haven't yet, check out [Cornucopia's report on soyfoods](#) for a full discussion of the hexane issue.

Court Battle Continues Over Controversial [Almond Pasteurization Rule](#)



California almond farmers, that Cornucopia is working with, have appealed the decision by a federal court judge dismissing the raw almond pasteurization lawsuit. The notice of appeal was filed last month.

The judge who dismissed the case had ruled that farmers had no legal right -- or standing -- to even challenge the USDA's rule. That may change. In a separate but similar commodity case it was ruled that farmers do indeed have the right to contest market order regulations in federal court. The attorney

working on the almond appeal, John Vetne, was intimately involved in securing the successful ruling in July.

Cornucopia continues to coordinate legal strategy and fundraise for the beleaguered almond farmers, who have watched markets for their raw product disappear under a wave of untreated and unpasteurized imports flooding the U.S. Please stand with these organic and sustainable family farmers and support our legal fight so that farmers can have their concerns about the unwanted rule heard in court. You can [make a donation online](#). Please note in the message box that it's for the Almond Lawsuit.

New Federal Food Safety Rule May Harm Small, Local and Organic Fresh Market Produce Growers

Public hearings are scheduled around the country over the next few weeks on a new USDA food safety proposal for leafy green vegetables. A similar rule already in place in California has disadvantaged small-scale, diverse vegetable and organic farmers. Frequent point-of-harvest testing protocols, expensive record keeping, and destruction of wildlife and conservation improvements are some of the negative impacts of the rule.

Rather than address the root cause of the problem -- the mountains of manure on livestock factory farms that are not being responsibly managed -- food safety regulators seem to prefer an approach that requires the potential victims of bacterial contamination to ensure their crops are safe.

Cornucopia has prepared an action alert with more details and a roster of pending public hearings on the new federal rule proposal. [Click here](#) to learn more. We will shortly have more detailed fact sheets and information available on our web page as well.

Update on DHA/ARA Additives to Infant Formula

With the Freedom of Information Act as our favorite ally, Cornucopia continues to uncover more disturbing facts about the additives DHA omega-3 and ARA omega-6 oils. Derived from algae and fungus, DHA and ARA are additives that are new to the human food supply. **They are now found in nearly all infant formula sold in the United States**, and have been linked to adverse reactions such as diarrhea and vomiting.



Click [here](#) to read the full update from Cornucopia on this.

Because the FDA never tested these new additives, the agency hesitantly allowed them in infant formula with the caveat that formula makers should monitor their safety through "scientific studies and rigorous post-market surveillance," and report back to the FDA on a regular basis. We have discovered that formula manufacturers apparently dismissed this request outright, and have never submitted a single report to the FDA.

You can read the full report on DHA and ARA in infant formula, along with several other articles on the subject, [on our website](#).



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The Cornucopia Institute is a non-profit group based in Wisconsin and working on food and farm policy issues concerning sustainable and organic agriculture. We depend upon our members and readers like you for support. Please visit our website at <http://www.cornucopia.org/> for more detail about our activities and how you can become involved or email us at cultivate@cornucopia.org.

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