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Fifty Mayors From Around World Sign Environmental Accord

Mayors from the world's cities convened in the capacious rotunda room of San Francisco City Hall on Sunday to sign a set of 21 urban environmental accords, marking the end of the U.N. World Environment Day conference.

San Francisco Mayor Gavin Newsom characterized the accords as a collective dream that pointed the way to a cleaner, greener future for the planet's cities.

"The challenge is to take these (accords) and manifest them," Newsom said. "My expectation is that this is the beginning of our work together. We hold ourselves accountable."

The signatories pledged to improve the environment of their cities in seven broad areas: energy, waste reduction, urban design, urban nature, transportation, environmental health and water.

The U.N. conference was designed to address cascading environmental crises facing Earth's urban areas -- foul air, inadequate and polluted water, traffic gridlock, rampant development, unreliable and unsustainable energy supplies, and toxic emissions.

"Cities now cover 2 percent of the world's surface, but they accommodate 50 percent of the world's population and consume 75 percent of its resources," said David Cadman, the deputy mayor of Vancouver, British Columbia, and the North American regional chairman for the International Council for Local Environmental Initiatives.

"As cities become more and more congested, the people in those cities will suffer accordingly," Cadman said.

Alfonso Alonso, the mayor of Vitoria-Gasteiz, Spain, said the world's mayors have an obligation to push for strong environmental reform.

"We have to change, and we have to change now," Alonso said. "Planetary change is happening right now, with very serious consequences to our way of life."

Fifty of the 68 mayors attending the conference signed the accords. Addressing the 18 who didn't sign, Santa Monica Mayor Pam O'Connor said the issue generally was more of protocol than rejection of progressive environmental principles.

"City governments are arranged differently," O'Connor said. "Some mayors may have needed ratification from their city councils, and therefore couldn't sign. There may have been some matters involving language or cross-cultural differences. A few may just be opposed."

But O'Connor said the conference was an unqualified success, regardless of who did or didn't sign. "They were all part of the dialogue," she said. "We all exchanged ideas."

The mayors agreed that they all must deal with significant environmental degradation.

"I've talked to the other mayors here, and the challenges we face are similar," said Ajith Mannapperuma, the mayor of Gampaha, Sri Lanka. "For some of our problems, we can use local funds. But for others, as a developing country, we may need international help."

Past international accords have produced little in the way of substantive impacts.

The Kyoto Protocol of 1997 to reduce global greenhouse gas emissions has not yet been implemented; the United States is one of the countries that has not ratified the agreement.

And the much ballyhooed Rio de Janeiro
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June 14-16, 2005

Harvest Blend Regular

- Celery
- Baby Carrots
- Yellow Corn
- Green Chard
- Spinach
- Yellow Ginger
- Green Onions
- Grape Tomatoes
- Haas Avocado
- Strawberries
- Fuji Apples
- Valencia Oranges
- Bananas
- Tommy Atkins Mango

See the web site for details on our other options. Produce bag contents are subject to change based on availability.

You Don't Say

"A man who was fond of wine was offered some grapes at dessert after dinner. 'Much obliged,' said he, pushing the plate aside; 'I am not accustomed to take my wine in pills.'"

- Jean-Anthelme Brillat-Savarin (1755-1826), *The Physiology of Taste*

Organic Poultry Available Now

Due to extremely popular demand, we're now offering organic chicken and turkey.

Because this will be special ordered, you will need to place any poultry orders by Friday at 9 am, *the week before delivery*, to ensure you receive your chicken.

Chicken legs are available in 10# bags, and whole chickens and turkeys are also available, averaging four pounds each.

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U.N. Conference on Environment and Development produced virtually nothing in the way of worldwide environmental reform.

But the mayors said their conference -- an annual event in its third decade, but the first in the United States -- might actually make a difference, simply because it focuses on the local rather than the global. "If we're going to meet these (urban) environmental challenges, it will be at a very local level," Cadman said. "We (as mayors and community residents) can do tremendous good."

Besides, Cadman said, ambitious goals set by international conferences sometimes exert their influences only years after they were declared.

"If you look at the Universal Declaration of Human Rights, progress occurred over a period of 50 years," he said. "International accords sometimes work slowly."

Ross Mirkarimi, a San Francisco supervisor, said that while the accords are admirable, follow-through is essential. "These conferences are meant to be demonstrations of good will, and that's fine," Mirkarimi said, "but the critical point is to have a legislative component that obligates all these well-intentioned mayors to fulfill the promises of this seminal event."

Some observers said they also are concerned that the conference didn't adequately address the most numerous inhabitants of the world's megalopolis -- the poor and nonwhite.

Van Jones, the executive director of the Ella Baker Center for Human Rights in Oakland, said, "The glass here is half full because for the first time, we had mayors coordinating a response to the urban environmental crisis. But we had hoped the accords would acknowledge that when you're talking about the world's biggest cities, you're talking about poor people and people of color. The glass is half empty because they didn't do that."

Recipes

TBL Panzanella

- 4 cups French bread cut into 1-inch cubes and dried overnight
- 6 slices bacon, cooked, chopped, drippings reserved
- 4 cups halved grape tomatoes
- 2 tbsp oil, for searing
- 2 cups chopped romaine lettuce
- 1/4 cup red wine vinegar
- 1/4 tsp salt
- 1/4 tsp pepper
- 3 tbsp olive oil
- 1 tbsp mint
- 1 tbsp basil

Toss bread cubes in the bacon drippings. Sear half of the halved grape tomatoes in oil, cut side down, until caramelized about 5 minutes, set aside.

Combine red wine vinegar, salt and pepper in a bowl, slowly whisk in olive oil in a thin stream until emulsified.

Combine the rest of the tomatoes, bread, bacon, and lettuce and dress with vinaigrette, toss well, garnish with mint and basil and serve.



Vlad's Garlicky Greens

- 5 cloves garlic, peeled, plus 2 cloves, one sliced, one minced
- Enough olive oil to cover the bottom of a wide sauté pan
- 1 bunch chard, roughly shredded
- Salt and freshly ground black pepper

Place sauté pan over medium heat and then lightly crush 5 garlic cloves. When the pan is hot, add just enough oil to cover the bottom of the pan and add the garlic. Cook, stirring frequently until golden brown (3 to 5 minutes). Remove from the oil. At this point, the greens can be quickly sautéed for a mild garlic flavor.

If you're looking for something a little stronger, thinly sliver 1 clove and add it to the pan stirring constantly. Once the slivers turn golden, add the greens and toss to coat with the hot oil. Season with salt and pepper as soon as the greens start to wilt and plate immediately.

If you're looking for even more garlic flavor, finely mince a clove of garlic and toss it into the greens during the last 30 seconds of cooking and toss the greens to distribute. Keep the pan and the greens moving constantly, if you can.

Serve as a side dish or toss with pasta and serve as a main course.

Rachael's Chard and Raisins

- 1 bunch chard
- 1 1/2 tbsp olive oil
- 2 slices pancetta or bacon, chopped
- 1 small yellow skinned onion, chopped
- 1/4 cup golden raisins
- 14 ounces chicken stock or broth
- Coarse salt
- 1/8 teaspoon nutmeg

Heat a large skillet over medium high heat. Coarsely chop the greens of clean red chard.

Add oil, pancetta, and chopped onion to the pan and cook 2 or 3 minutes until onions begin to soften and pancetta is lightly browned.

Add chopped chard to pan in large bunches, adding remaining chard as the greens wilt.

Sprinkle in raisins, pour in broth and season with salt and nutmeg. Bring liquid to a boil, reduce heat and simmer greens 10 to 15 minutes until greens are no longer bitter and you are ready to serve. Raisins will plump as the dish cooks through.

