

# THE GRUB HEAP KERNEL

read it and feed it... to your best worms

TOO COMMON TO COPYRIGHT

SATURDAY, APRIL 22, 2006 - VOL. CCXLVI NO. 101 - \*\*\*\*\$00.0 (late edition)

ALL WE DO IS THE DIGGING

*The Ingrown Outsource  
Ouch! It Hurts!*

## The Tears of the Generals

by Mindy Berman

Big problems. Bad decisions. Big babies. We've been hearing a lot of whimpering lately from General Motors, the largest vehicle manufacturing company in the world for 74 consecutive years, and the largest company of any kind based in the U.S. In 2002 they sold 15% of the world's cars and trucks. Long having taken advantage of cheap offshore labor and being one of the great spoilers of wages in the economy known as globalism, they now cry that their financial commitments to the unionized U.S. labor force are killing them.

They may be part of the creed of competition, but analysts agree that part of GM's problems stem from letting their many car brands blur and compete against each other, an unfortunate regression called "cannibalization." Add to that a distinct lack of tenacity in their many aborted attempts to get alternatively fueled vehicles up and running. The latest cause for blubbing was the 2004 blunder of redirecting resources from the development of efficient new sedans to an accelerated refurbishment of their light trucks and SUVs for introduction as 2007 models in early 2006. Now why didn't anybody guess, a year into the Iraq war that oil prices would rise? Maybe because GM, maker of Hummer, has lost perspective in the thick of their substantial business with the Defense Department. In their words:

"The GM Defense team meets the special tactical support requirements of military organizations throughout the world. Our team is committed to meeting the expectations of our government customers by providing durable vehicles that are backed by a global authorized dealer and service network."

Yes, the makers of Chevrolet and Saturn have a Defense Team. The Hummer is the most obvious clue on the streets at home.

Not so obvious to Gen X is the long involvement of mega food company General Mills in many Defense activities over the years. During WWII the General Mills Mechanical division offered their engineers and facilities to produce improved precision equipment like the hedgehog which guided missiles to moving targets like German submarines. General Mills' rival and now subsidiary, Pillsbury, developed dehydrated soups and novel packaging for troops in the field, technologies that dramatically changed what we find on supermarket shelves. It was during the war that both companies introduced the "first" ready-to-eat cereal, Wheaties and Cheerios, respectively.

GM also pioneered the sponsorship frontier of early television, creating shows like *The Lone Ranger* whose myth is never far from our sentiments, and the best cold war cartoon, *Rocky and Bullwinkle*. General Mills is still one of the biggest advertisers in America. You never know what they might be mobilizing: Play-Doh, Monet jewelry, Izod Lacoste sportswear, Eddie Bauer brands, Burger King,

Please turn to page 2, column 3

## What's Whose—

\* \* \* \* \*

### Sigh... Kraft Foods on a Bad Year: Still USA's No. 1, Global No. 2

And we're only counting their domestic brands!

Coffee—  
General Foods International  
Gevalia  
Maxim  
Maxwell House  
Sanka  
Seattle's Best Coffee\*  
Starbucks\*  
Tazo\*  
Torrefazione Italia\*  
Yuban  
Beverages—  
Country Time  
Crystal Light  
Kool-Aid  
Tang  
Capri Sun\*  
Country Time  
Crystal Light  
Fruit20  
Kool-Aid Bursts  
Tang  
Veryfine  
Kool-Aid Slushies Frozen Treats  
Bacon Convenient Meals  
Oscar Mayer Convenient Meals  
Louis Rich Convenient Meals  
Oscar Mayer Cold Cuts  
Louis Rich Cold Cuts  
Taco Bell\* Dinner Kits  
California Pizza Kitchen\* Frozen  
Pizza  
DiGiorno Frozen Pizza  
Jack's Frozen Pizza  
Tombstone Frozen Pizza  
Oscar Mayer Hot Dogs  
Lunchables Lunch Combinations  
Back to Nature Macaroni & Cheese  
Dinner  
It's Pasta Anytime Macaroni &  
Cheese Dinner  
Kraft Macaroni & Cheese Dinner  
Kraft Easy Mac Macaroni & Cheese  
Dinner  
Velveeta Macaroni & Cheese Din-  
ner  
Boca Meat Alternatives  
Tombstone Meat Snacks  
DiGiorno Pastas and Sauces  
Minute Rice  
Cheese Cubes  
Back to Nature cheeses  
Kraft cheeses  
Woody's Cold Pack Cheese  
Breakstone's Cottage Cheese  
Knudsen Cottage Cheese  
Light n' Lively Cottage Cheese  
Back to Nature Cream Cheese  
Philadelphia Cream Cheese  
Temp-tee Cream Cheese  
Kraft Grated Cheese  
Athenos Natural Cheese  
Churny Natural Cheese  
Cracker Barrel Natural Cheese  
DiGiorno Natural Cheese  
Handi-Snacks Natural Cheese  
Harvest Moon Natural Cheese  
Hoffman's Natural Cheese  
Kraft Natural Cheese  
Polly-O Natural Cheese  
Kraft Deluxe Process Cheese  
Loaves  
Old English Process Cheese Loaves  
Velveeta Process Cheese Loaves  
Cheez Whiz Process Cheese Sauce  
Back to Nature Process Cheese  
Slices  
Kraft Deli Deluxe Process Cheese  
Slices  
Kraft Free Singles Process Cheese  
Slices  
Kraft Singles Process Cheese Slices  
Kraft 2% Milk Singles Process  
Cheese Slices  
Velveeta Process Cheese Slices  
Easy Cheese Process Cheese Spread

Please turn to page 3, column 1

Nationally, 76 percent of all grain (wheat, corn and soy) produced is sold to four companies: Cargill, ADM, Continental Grain and Bunge. But wait, Cargill bought Continental in 1999. The price of its competitor was half of Cargill's earnings in 1998. In one year it could have bought two Continentals. Together they control 94 percent of the American soy market and 53 percent of the American corn market. Cargill is the largest privately-owned company in the country and has operations in over 70 nations, while its economic transactions extend to many more. GHK seeks to take a look at the invisible hand that guides this market. (no article inside. Privately owned companies are legally bound to report very little information.)

One observer estimates that between 50 and 75 percent of total net profit for large food retailers (supermarkets and discount superstores) comes from slotting allowances, advertising fees, display fees, presentation fees, pay-to-stay fees, and failure fees. For example, \$500,000 would place one sized jar of pickles at all four major grocery chains in a mid-sized city (first time fee). Fees can function as a mechanism of discrimination between large and small firms, and can drive small players out of business. Only powerful, well-known brands have leverage against grocery retailers. (no article inside. No one on the outside has time to do the research and no one on the inside wants to talk.)

Trends suggest that six or fewer global food retailers will evolve over the next decade. Most will likely be Euro-based transnational firms, such as Tesco (UK), Ahold (Netherlands), and Carrefour (FR). Wal-Mart, now the largest food retailer in the U.S. and the catalyst for much of the consolidation in Europe's retail sector will be the only major U.S. based global food-retailer. (we got bupkus. Relevant databases are proprietary and expensive.)

Ready-to-eat salads are a novel way to make a pricier "value-added" product out of lettuces. Modified atmosphere packaging (MAP) is the magic that makes these perishables stay fresh, green and bacteria-free weeks longer than low tech crates. Less oxygen and more carbon dioxide are the relevant modifications that consumers are grabbing off the shelves. We hear of only one test measuring the useable nutrients in these versus vegetables that have to be eaten before they wilt out here on planet earth. Results suggest a Dorian Gray effect: youth and beauty on the outside, decay where it matters. (no more information. This one is too new and lucrative to be cracked yet.)

## Water-Logged

For the flesh of  
the meekest bird,  
harrowing afterlife

by Youssef Royce

When we entered the era of the heart-healthy, boneless, skinless chicken breast, served in a bun at food courts, on white crockery at catered functions, or sliced as an optional on caesar salads, we may or may not have seen the connection to the advance of the chicken nugget. The bone? Surely they boil it for stock. The skin? Isn't that what they cut off now because we avoid fat? Do they just throw it away? Maybe it goes into pet food?

Not if there is an efficient industry in the background ever-ready to innovate toward adding value. The chicken nugget, sold in myriad branded forms, is not exactly the equivalent of a grandmother in the shtetl who knew what to do with every part of the bird. In the stainless steel hills of nuggetland, skin counts as meat, which you should remember when you see meat listed as a primary ingredient on a package: some brands use up to 80% skin for the meat content. Several other things may be added to whatever meat qualifies it as a chicken product:

Water is always plentiful and adds to the weight and bulk, but various polyphosphates and gums need to be included to hold it together. (Phosphates are pretty much agreed to be safe but their presence is a clue to a variety of adulterations you just might want to know about.) Soy is also plentiful, rivaling corn on our plains and in our government subsidy programs, but as a chicken extender it comes with emulsifiers and more gums to restore a meaty texture. Natural and artificial flavors, sweeteners and salts compensate for flavor. Voila: the only thing your five-year-old will eat this year. There is so much chicken being produced in the world that the raw materials cost almost nothing, even shipped to

Please turn to page 4, column 3



## INSIDE

Making over 'Ugly Americans.' Eat slower, listen more. U.S. employees and executives are getting new lessons in better behavior abroad. And what do they have planned for life at home?

Immigrants to the U.S., documented or not, are more likely to spend time with their families, finish school, work steadily and go to church. Maybe they run workshops for Ugly Americans.

Today's GHK reader survey is on eating attitudes. To grub is to learn.

April 22nd is still known as earth day in this part of the world. The Battleship Earth is heating up. We have decided to stay and fight.

*Going Broke to Make Dirt Pay*

## How is a cornfield...



... like an SUV?



...they both Suck (oil)

## Worms Don't Eat Oil—People Do

by Richard Bong

We all know that SUVs are gas hogs, and leaders in the race to roast the globe with carbon emissions. But those acres and acres of long green leaves? Don't they make their own fuel? And don't they soak up carbon dioxide in the process?

The way we do it in America where corn is king, each acre sucks fossil fuels equivalent to about 50 dollars worth of gasoline. Before chemical methods of agriculture were aggressively promoted, we let the sun provide the energy. Farmers obtained the other essential ingredient for all life on earth—nitrogen—by keeping their soil healthy. All usable nitrogen has to be "fixed" by soil microbes living on the roots of leguminous plants a.k.a. beans. A nitrogen-hungry plant like corn had to be rotated with bean varieties or planted along side them, as Native Americans still do.

But in 1909 a German chemist invented a usable synthetic nitrogen. Fritz Haber also invented the world's first chemical weapons, 'successfully' field tested in WWI, including Zyklon B gas, later used to murder Jews, homosexuals, gypsies and political dissidents in concentration camps. The U.S. Government made a lot of ammonium nitrate for chemical explosives during WWII, and still had munitions plants full of it in 1947. Who needs it? Bingo, fertilizer. The process Dr. Haber invented requires hydrogen gas (derived from natural gas, a nonrenewable fossil fuel) to be compressed in combination with gaseous nitrogen and a catalyst under enormous pressure. The pressure can only be achieved with exorbitant loads of electricity, requiring energy derived in most cases from coal or natural gas fired plants.

We had other leftovers from our favorite war: poisons for chemical

weapons. Save a nickel: market pesticides. They are made with fossil fuels too.

Both fertilizer and pesticides must be elaborately packaged and shipped, and then spread in fields with heavy gas burning machinery. Their packaging must be disposed of. Both classes of products are overused, undertested and wreak uncalculated havoc in the environment.

The hybrid corn we grow seems to be the ideal companion to synthetic fertilizer. It is a nitrogen guzzler (50% of all used in the U.S.) and we couldn't grow it without the stuff.

So what was the system we abandoned for this? Corn and other edible crops convert the energy of the sun into energy that can sustain humans and other beings. To do this, they need healthy soil, with living microbes that can "fix" plenty of nitrogen which is otherwise in a form unavailable to plants. The microbes need bean roots. There are thousands of kinds of beans that humans can eat, which happen to be extremely good for our systems. So farmers never grew too much corn at a time, rotating it with beans, to replenish the soil. The unused part of the plant was allowed to rot in the fields which also made fertilizer and improved soil structure. Parts of the plant could be fed to animals whose manure is another great source of fertilizer produced right on the farm without packaging or transportation, and whose meat can also be judiciously included in human diet. Whereas monocropping makes plants vulnerable to well-adapted pests, the system of crop rotation keeps them guessing. When the farmer knows what she's doing many of the enemies of megafarms can be controlled without chemicals. Except for labor and distributing the food

(Please Turn to Page 3, Column 2)



**cheek pouches**  
lunch'n snak paks

ours by birth      yours for a price

Partially hydrogenated vegetable oils are in almost every processed food.

Because they are like butter but much cheaper. Hydrogen gas is forced into oils —corn, cottonseed and soybean oil are cheapest —under high heat. This gives them butter-like consistency and a much longer shelf life. Crisco was the first and it gives you a good idea of the raw form. The process transmogrifies them into "trans fats" which stick to your vessel walls and keep the good kind of fat, which your body must have to survive, from getting metabolized in your system. So they just get stored as fat and your body craves more fatty foods trying to get what you need. So trans-fats are a fast track to fat, to just plain being fat and having the diseases and misery that come with being overweight. Not much of a party food. Trans-fats will make you fat. That's a promise.

Hubbly  
Bubbly  
Wells

the centralized source  
of all carbonation  
on the planet ✓

we float your world.  
you like it. ✓✓

**TRENT  
PROCESSING**

it depends on who you ask

people who understand you

**Elegant Concepts Studio**

because it's not about necessity

**The Spoils**  
Supper Club

buffet  
entertainment nightly  
international chef  
visit our heated patio

Banquet Styling  
for all occasions

**Mr. K's Illusion**

custom quality  
quality service  
up-to-date effects  
effective events

**BIT O' THERE**  
REGIONAL EATS

where it's been  
where it's going

Whiskers

**APRON SERVICE**

SANITARY  
LAUNDERED DAILY

the world is  
not flat  
so just stop  
with that

# GENERAL MALAISE

Continued From First Page

Red Lobster family restaurants, Cascadian Farm and Muir Glenn organic processed foods, Haagen-Dazs, Yo-plait, Guinness, green giants, doughboys, sugar frosted tigers, or something from their galaxy-wide franchise on all StarWars products, a cash-cow since 1977.

They are frequently spinning off or separating one subsidiary or another, lately to their advantage, as net earnings rose 18% in 2005. Imagine that your raise last year was close to 20%. Tears of joy. The General probably has some StarWars tissues to sell you.

The war in Iraq, however, is cause for real tears and some real generals have been shaking the caked salt from their eyes. In recent testimonies of regret, three have called for the resignation of General Rumsfeld. Just kidding. He only thinks he's a general. Our revolutionary government explicitly mandated a military that takes orders from civilians, elected by and for the people. George Washington turned in his uniform to be president. Two-hundred-plus years later the military is so enmeshed with the corporate world and the government conducting the military is so much more loyal to the corporate than to the collective, that it's hard to know if the failsafe is working. Can you have a military dictator who never reported for duty?

The decision to invade Iraq, wrote Lt. Gen. Gregory Newbold last month, "was done with a casualness and swagger that are the special province of those who have never had to execute these missions —or bury the results." General Newbold retired from service four months before the invasion, in part because of his opposition to the plan.

General Newbold's incriminating lacrimations echo the statements of Maj. Gen. Paul D. Eaton, who commanded the training of Iraqi security forces for a year after the so-called fall of Baghdad, and of Gen Anthony C. Zinni who previously led the military's Central Command over operations in the Middle East. They too called for Boss Rummy's ouster.

If you catch anything trickling from Rummy's notorious squint, send it to the lab. We're betting those would be tears of lubrication, which have a different chemical composition than tears flowing from emotion. Lubrication seems to be a real talent of the Secretary of Defense.

For a recent example, we note his well-oiled coupling with Gilead Sciences, the California biotech company that owns the rights to Tamiflu, currently the only remedy for dreaded Avian Flu. It is now the most sought after drug in the world, partly because Gilead won't license the patent to anyone else, for the reason that it is "too complex." It just so happens that Boss Rummy was Chairman of Gilead from 1997 until 2001 when he took office as Secretary of Defense. His personal stake in the balm in Gilead is worth between \$5 and \$25 million (what is the 20M range all about?). The Don usually exhibits a talent for lubrication with generals and other people in charge of things, much like his old friend Boss Cheney, whose former duchy Halliburton was the only firm capable of handling the Iraq contracts.

But it has been all friction between Vice Cheney and the General Accounting Office who tried to subpoena documents recording just who the vice president consulted to formulate U.S. energy policy. GAO was confident that friends from the energy business,

## Supermarket Steps

# Syntax of Spending

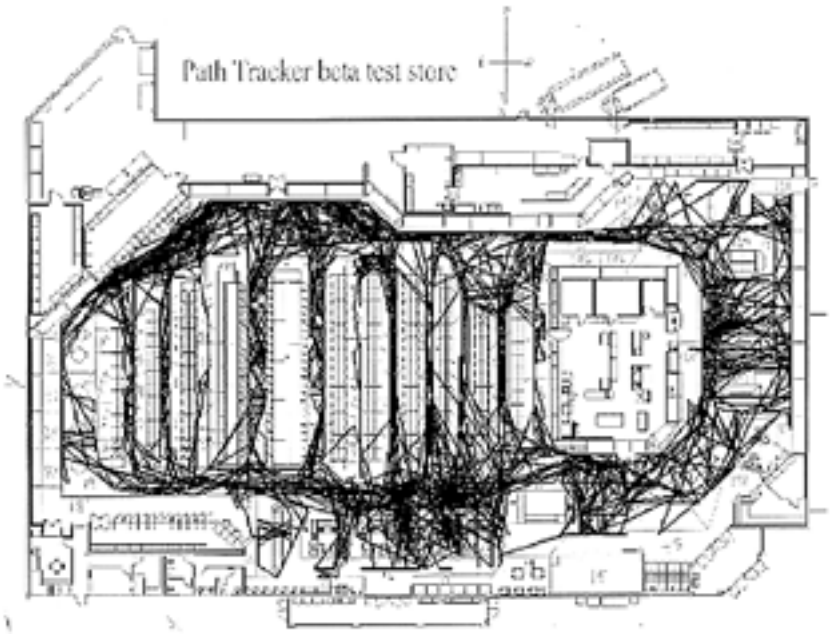


FIGURE 1: Layout of PathTracker® data from 20 customers

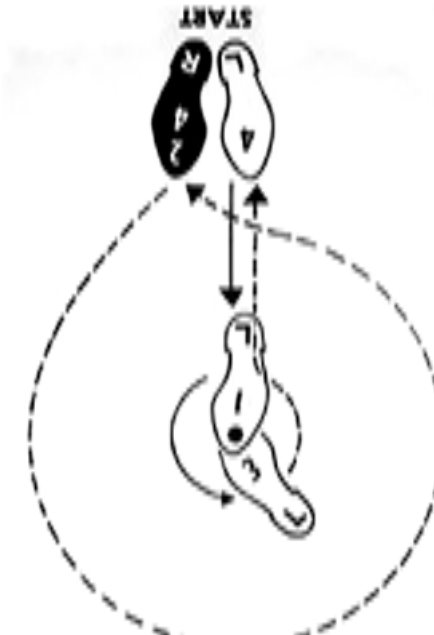
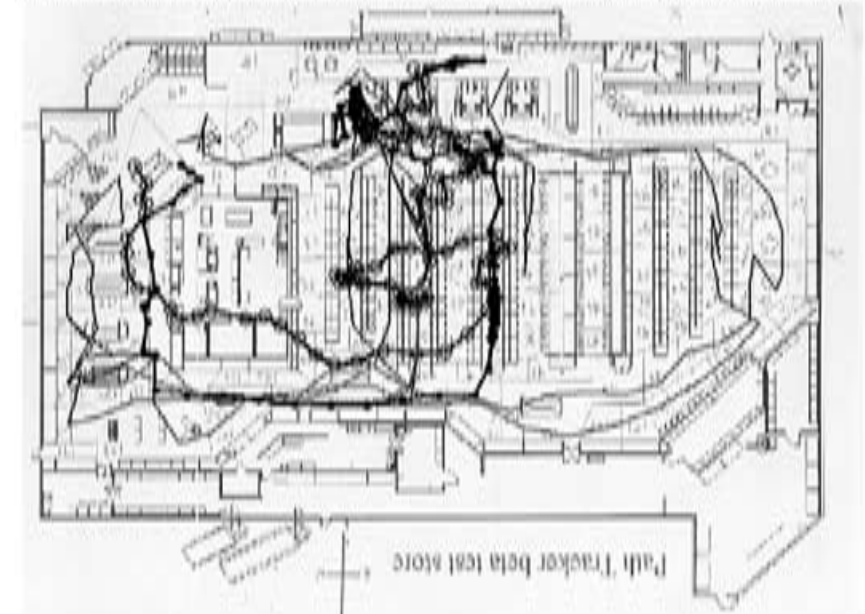


FIGURE 2: Illustration of our modified k-means clustering algorithm subject to spatial constraints



including Enron, were invited, but there were no regretful RSVPs logged from all those citizen and environmental organizations that no one saw coming in and out of the ViPers office. Cheney refused until the GAO sued him at which point he declared that one of his missions was to restore the privilege of privacy to the Office of the President. Tears again for the General AO, as they won their case only to be stymied again while Vice appeals the decision.

And where is the Surgeon General for crying out loud? Does anyone even know his or her name? With hormones in animal feed being linked to reproductive disorders, fluoride in drinking water being linked to bone cancer, the EPA finally admitting in hushed

tones that Teflon, Dupont's \$1 billion a year product is not safe for humans or the environment, now that it's found in food packaging, shampoo, fabric coatings, cookware, humans, wildlife and drinking water all over the country. With rocket fuel in California milk and lettuce, mercury in fish everywhere, benzene in soft drinks, and 50% of American children growing up to be disabled by obesity. With the highest percent ever of soldiers returning with post-traumatic stress disorder—you would think he would be organizing massive howling and wailing sessions outside of congress until something is done.

In fact, the Surgeon General is another professional shaped by the military. Vice Admiral Rich-

ard Carmona started out in the army, joined the Special Forces to do combat duty in Viet Nam, won medals, became a doctor, a practitioner, an educator and is now a general.

The Attorney General might be expected to wipe away a tear while writing some of his memos justifying torture, deportation for visa documentation glitches, years of detention for people charged with no crime, billion dollar investigations of people who are acquitted by juries. Or maybe he shed a tear when those briefs kept him from a Supreme Court nomination. We haven't seen the actual documents.

And for the general public? Tear gas if we tear up the streets in opposition. Real tears if we don't.

**LIFE (normalized overconsumption)**  
**TAKES**  
DETERMINATION

**LIFE TAKES**  
**SERIOUS DEBT!**

## Still living high off the brands, Kraft reassures sulky investors

Continued From First Page

Back to Nature Shredded Cheese  
Kraft Shredded Cheese  
Athenos Hummus  
Baker's Baking Chocolate  
Baker's Baking Coconut  
Calumet Baking Powder  
Bull's-Eye Barbecue Sauce  
CarbWell Barbecue Sauce  
Kraft Barbecue Sauce  
Postum Breakfast Beverage  
Post CarbWell Cereal Bars  
Post Honey Bunches of Oats Cereal Bars  
Shake 'n Bake Coating Mix  
Oven Fry Coating Mix  
Grey Poupon Condiments  
Kraft Condiments  
Sauceworks Condiments  
Kraft Dips  
Milk-Bone Dog Snacks  
Balance Energy Bars  
Balance CarbWell Energy Bars  
Kraft Pasta Salads  
Ever Fresh Fruit Preservatives  
Dream Whip Dry Packaged Desserts  
D-Zerta Dry Packaged Desserts  
Jell-O Dry Packaged Desserts  
Knox Gelatine Dry Packaged Desserts  
Minute Dry Packaged Desserts  
Cool Whip Frozen Whipped Topping  
Kraft Ice Cream Topping  
Jell-O puddings and parfaits Refrigerated Ready-to-Eat Desserts  
Handi-Snacks Refrigerated Ready-to-Eat Desserts  
Certo Pectin  
Sure-Jell Pectin  
Claussen Pickles  
Claussen Sauerkraut  
Honey Maid Pie Crusts  
Nilla Pie Crusts  
Oreo Pie Crusts  
Cream of Wheat Quick Cook Cereal  
Ready-to-Eat Cereals—  
Back to Nature  
Post  
Alpha-Bits  
Banana Nut Crunch  
Blueberry Morning  
CarbWell  
Cinna-Cluster Raisin Bran  
Cranberry Almond Crunch  
Frosted Shredded Wheat  
Fruit & Fibre  
Golden Crisp  
Grape-Nuts  
Great Grains  
Honey Bunches of Oats  
Honeycomb  
Natural Bran Flakes  
Oreo O's  
Pebbles\*  
Raisin Bran  
Shredded Wheat  
Shredded Wheat 'n Bran  
Spoon Size Shredded Wheat  
Toasties  
Waffle Crisp  
100% Bran  
Salad Dressings—  
Good Seasons  
Kraft  
Kraft CarbWell  
Seven Seas  
Breakstone's Sour Cream  
Knudsen Sour Cream  
Kraft Mayo Spoonable Dressing  
Miracle Whip Spoonable Dressing  
A. 1. Steak Sauce, Marinade and Worcestershire  
A. 1. CarbWell Steak Sauce, Marinade and Worcestershire  
Stove Top Stuffing Mix  
Cookies—  
Back to Nature  
Barnum's Animals  
Biscos  
Café Creme  
Cameo  
Chips Ahoy!  
Dad's  
Famous Chocolate Wafers  
Family Favorites  
Old Fashioned  
Ginger Snaps  
Lorna Doone  
Mallomars  
Marshmallow Twirls  
National Arrowroot  
Newtons  
Nilla

Nutter Butter  
Oreo  
Pecan Passion  
Pecanz  
Pinwheels  
SnackWell's  
SnackWell's CarbWell  
Social Tea  
Stella D'oro  
Teddy Grahams  
Wild Thornberry's\*  
Crackers—  
Air Crisps  
Back to Nature  
Better Cheddars  
Cheese Nips  
Crown Pilot  
Doo Dad  
Flavor Crisps  
Harvest Crisps  
Honey Maid  
Nabisco Grahams  
Nabs  
Premium  
Ritz  
Royal Lunch  
SnackWell's  
Stoned Wheat Thins  
Triscuit  
Uneeda  
Wheatworth  
Wheat Thins  
Zwieback  
Comet Cups Ice Cream Cones  
Handi-Snacks Packaged Food Combinations  
Lunchables Packaged Food Combinations  
Honey Maid Snack Bars  
Newtons Snack Bars

## Robbing The Pumps To Pave The Plains

Continued From First Page

to people who don't live where it's grown, this system is about as energy savvy as anyone has ever designed. Until very recently, this formed the logic of how most of the world understood and practiced farming.

It's highly efficient and we could be putting our ingenuity to the purpose of making it even more so without damaging our resources. Good soil is not only a matter of chemistry but of structure as well, a porous, randomly honeycombed structure with good "loft." Synthetic inputs destroy the many life forms that collectively engineer that strata, and heavy machinery is like a bulldozer from the planet of the giants. What was the problem chemical supplements and mechanization were going to solve? And what kinds of troubles have those solutions set loose on our world?

The multiplying problems of industrial agriculture become more clear by the day. Fungicides, herbicides, insecticides are producing novel pathologies in the environment and human beings. Soil erosion. Nitrogen runoff killing ecosystems. Wars for oil trade and labor. Hunger in the reach of abundance. Over population.

Here we come to the biggest irony of all. We are told, whenever it seems strategic to remind us, that the population bomb is ticking, but few realize how much it too is connected to the bomb technology of WWII. The supernatural productivity of corn (and soy and wheat but especially corn) would never have been possible without nitrogen inputs. And without that level of production, world population could not have grown anywhere near the rate it has in the last half century. Analysts estimate that two fifths of today's global population are here thanks to the use of commercial nitrogen. The algorithm of reproduction would not have advanced at such a pace. We have expanded according to our resources. We have marketed those resources --and technologies-- like a successful capitalist empire should.

Now, what was the problem?

Turning surplus weapons materials into a peacetime industry? Beating swords into plowshares? Growing a supereconomy? Until we develop realistic methods to measure "externalities" we can't really evaluate the success of the economy we are enforcing the world over.

Externalities are a very important

Planters CarbWell Snack Bars  
SnackWell's CarbWell Snack Bars  
Corn Nuts Snack Nuts  
PB Crisps Snack Nuts  
Planters Snack Nuts  
Jet-Puffed (confectionary)  
Kraft Caramels  
Terry's (confectionary)  
Toblerone (confectionary)

\*Breyers is a registered trademark owned and licensed by Unilever, N.V.

\*Capri Sun is a registered trademark of Rudolf Wild GmbH & Co. KG, used under license.

\*California Pizza Kitchen is a trademark owned and licensed by California Pizza Kitchen, Inc.

\*Pebbles is a registered trademark of Hanna-Barbera Productions, Inc. Licensed by Hanna-Barbera Productions, Inc.

\*Starbucks is a registered trademark of Starbucks U.S. Brands Corporation.

\*Nickelodeon and all related titles, characters and logos are trademarks owned and licensed by Viacom International Inc. All rights reserved.

\*Taco Bell is a registered trademark owned and licensed by Taco Bell Corp.

\*Tazo is a wholly owned subsidiary of Starbucks Corporation.

\*Seattle's Best Coffee and Torrefazio Italia are registered trademarks of Starbucks Corporation.

part of our capitalist economy. As critical to its functioning as the myth of the invisible hand, just as invisible, but a lot more real. Externalities refers to all the costs of producing something that are not calculated on the balance sheets we customarily use to appraise the cost efficiency of a method. In this case there would be the sump of fossil fuels enabling this crop, but also the uncalculable costs in pervasive environmental damage, healthcare expenses for the cumulative effects of poisons in humans who work in the fields, drink the water in the drainage footprint, including the waste streams from chemical factories, breathe the air, are not offered a more varied diet. How far should we go? These tons of corn can't possibly be consumed at home so ADM and CARGIL having bought the commodity at subsidized rates "dumps" it on an economy like Mexico's for prices cheaper than Mexican farmers can grow it. Mexicans are out of work; many go north seeking employment in the land of plenty; land of plenty goes into spasms over controlling borders and politicians call for more spending on immigration police and maybe even a border long wall.

Why is the corn so cheap that it is now in every processed food and in the feed of animals like cows whose stomachs were designed for grass? One very internal external in the weave of the corn empire is the line of government subsidies that reward this kind of farming over all others. Not only in supports to farmers and ultimately to commodity exporters like ADM, Cargill and ConAgra, but also in funding the legitimating crop-science and extension programs, the necessary infrastructure of roads, waterways and ports, and the trade agreements that turn it into leverage against weaker nations.

Corn derived ethanol is the latest fix for our oil addiction. If we spend more than a calorie of oil to make a calorie of corn...where will we get the oil to make the corn to replace the oil that will keep us from noticing that anything has changed in the world, so that all this can just go on and on and on?

how many saints  
can remember  
a house that was built  
before they can  
remember

ten saints can

## The Continuing Failure to Adapt

Industrial Agriculture bewitches new markets despite clear need for New Ideas



At a South American agribusiness fair, a Swiss engineer stands in front of his latest maximum-impact prototype for sowing and spraying. In an interview with GHK he explained that it combines European design with American power. Farms in the Southern Cone are transitioning to North American-style soil compaction and erosion, toxic overload, loss of small farms to concentrated megafarms, and the overproduction that leads to depressed commodity prices.

One of our readers wants to know: How is an Ag Expo like an Art Fair? Both are very edifying experiences. They offer a glimpse through the smoggy myths that obscure two beloved human endeavors, farming and art-making. One sees the financial infrastructure that dominates the spheres that define food production and professionalized creativity.

An art fair presents the most marketable products of art stars clogging booths, crammed into the all-purpose commercial exhibition shells of major cities. The indifferent, space-oppulent presentation silence of galleries is traded for the tinny intensity of a casino. An ag fair tanks the cozy image of the homespun farmer used to push Monsanto goods. The scene is more of Nascar operation meets chemical industry: exhibits of outsized trucks and other high tech vehicles, tire companies, seed and input systems, and all the major banks, since you can't lead the pack without loans.

### 100 Mile Diet

## Getting better gastro-mileage requires total system makeover

compiled by Glenda Montana

Jet fuel? No thanks. It's not on my diet.

By now most people are thoroughly confused if not cynical about what to eat. Want to be healthy? loose weight? Should you eat organic? Wait but shouldn't that be local?

Canadians Alisa Smith and J.B. MacKinnon were especially distressed by figures on how far the average supermarket item has traveled to get there: between 1300 and 1500 miles. They confronted the confusion in true grubber's fashion: by conducting a revealing experiment. For a year starting on March 21, 2005 they would eat nothing that wasn't produced within a 100 mile radius of their home in British Columbia.

The following is adapted from installment 1 of their series published in the online journal: *The Tye. ca*

**A simple plan.** It was not enough for food to be locally produced (as in bread made by local bakers.) No. Every single ingredient had to come from the earth in our magic 100-mile circle. Our only "out" was that we were allowed to eat occasionally in restaurants or at friends' houses as we always had, so that we did not have to be social outcasts for a year. And, if we happened to travel elsewhere, we could bring home foods grown within a hundred miles of that new place.

**Good conscience is expensive.** Immediately there were problems. First was the expense. We used to eat a nearly vegan diet at home-our dwindling bank accounts emphasized how much cheaper beans, rice and tofu are than wild salmon, oysters and organic boutique cheeses.

**Does this ethic make my butt look big?** Then, we wasted away. We were unable to find any locally grown grains-no more bread, pasta, or rice. The only starch left to us was the potato. Between us, we lost about 15 pounds in six weeks. While I appreciated the beauty and creativity of James' turnip sandwich, with big slabs of roasted turnip as the "bread," this innovation did little to stave off the constant hunger. James' jeans hung down his butt like a skater boy. He told me I had no butt left at all.

**Against the grain.** At the end of these desperate six weeks, we loosened our rules to include locally milled flour. Anita's, the one local company we found, said they got their organic grains from the Peace district and from Saskatchewan. We decided this would have to do. We had phoned a couple of local organic farmers who, on the Certified Organ-

ic Associations of BC website, listed wheat among their products, but one said he no longer did it, and the other never returned our call. Surely, 100 years ago, farmers grew wheat in the Fraser Valley to supply local needs, but the global market system is a disincentive to such small-scale production. There's no competing with the huge agri-businesses that have cloaked the Canadian prairies with grain.

**Seasonal deprivations.** Then there was a lack of variety. From March 21 until the farmers' markets started in mid-May, the only locally grown vegetables available were humble fare like kale, cabbage, turnip, rutabaga, parsnip and leeks. By late April, even these ran out in our West Side neighbourhood stores-Capers, IGA, Safeway, New Apple, and the Granville Island market-and only U.S.-grown versions were available. For a couple of weeks we wondered if it would be possible to go on with this crazy diet. We could walk into, say, an IGA and look down all those glittering aisles, and there was not a single thing we could buy.

On a late-April visit to Victoria I checked out a Thrifty's supermarket. They had a local organic salad mix. I bought a huge bag to bring home-at \$17.99 a pound. While we are grateful to have a Capers near our home, we were frustrated that, for about two weeks after local lettuces were for sale at the Trout Lake farmer's market, Capers continued to sell only organic greens from California.

**Seasonal pleasures.** Now that the farmers' markets are in full swing, we are perfectly content with the Hundred-Mile Diet. But the markets end

in September. What to do from then until next March? My thoughts turn to preserves, and the sugar question.

"Couldn't we use honey?" James says as we survey our 26 pounds of fresh-picked strawberries.

"I don't think it will 'jam' with just honey," I say. "And you need so much sugar-I can't imagine what that much honey would cost."

The strawberry lady tells us that the Cameron family sells honey up the road. The bee lady, Gail Cameron, walks out of her bungalow when she hears the crunch of our tires on the driveway. This is the first honey of the season, blueberry, and she gives us a sample on a popsicle stick. It is the sweetest, most delicious honey I've ever had. A kilogram costs \$11. (A kg of sugar costs \$2.59.)

At home I heat a few saucepots of strawberries until they release their own juices, and grudgingly add one cup of precious honey, to make a grand total of two large jars of preserves. I was right, they don't "jam," but we do end up with a tasty sauce. We pray for good bulk rates when summer sunshine gets the bees making more honey, but we suspect that honey is out of our reach as a means of preserving a winter's worth of fruit. But there is détente for now on the sugar question-at least until blueberry season next month.

Does this mean that more local is untenable? NO! It only starts to clarify what needs to change in our production and distribution system --and, let's face it, maybe in our habits too. The experiment is admirable but we don't have to aim for purity. Trade in some products is just plain friendly.

Barbara Lee

# Protest Singles

take it from Barbara Lee:  
"the best way to eat singles is together  
— with anyone you can"

the ones you always wish you'd bought

worms are the new pink  
worms are already pink  
worms are the new black  
green is the new black  
all green is eventually black  
if you let it rot in decent  
aerobic conditions  
green is the new pink  
dirt is the new pink  
dirt is the new pink

YOU'VE SEEN  
THE AD  
NOW TAKE  
THE COURSE

## Prepping chicken with hi-tech ingredyents

(continued from first page)

the U.S. or Europe from Brazil or Thailand.

Of course there are honorable producers of nuggets who make something like "whole-meat" nuggets, calculating how much of a whole chicken is white meat, dark meat, skin, organs and making nugget mix accordingly.

The gourmet nuggets aside, no real heartbreaker here; we knew it was a highly processed food. But how about those whole breasts that are so ubiquitous? The lucrative innovations of nugget land have not been lost on them, for in the white breast of even those carcasses left a little integrity, some of the same secrets reside.

However, it is a little more trouble to get them in there. Routinely, the frozen chicken parts are shipped from countries that produce them most cheaply, have been salted because tariffs in many countries are lower for salted meats (less of a threat to local producers who have the mar-

ket for fresh meats). Even if they have not been salted they benefit by a desalination process of being tumbled with water in machines like giant cement-mixers.

Absorbing water, they bulk up. Significant when tons are sold by the pound, but as we learned with nuggets, additives are required to keep them from leaking before they hit the griddle. The tumbling industry was such a happy breakthrough for chicken peddlers that a machine with dozens of needles has been invented to inject chicken parts with liquid plumpers and additives. It is then refrozen and shipped for restaurant and service industry meals or further processing.

In 1997 a British restaurateur reported a batch of chicken he couldn't get to cook properly. Tests showed that the meat contained 30% water, almost twice the usual amount. Inspectors couldn't figure out how processors could get that much water to stay in the meat. Further tests

in those samples and others began revealing pork DNA in the chicken. An impossibly arduous and twisting investigation uncovered that several plants in Holland were injecting chicken with hydrolyzed animal protein which apparently has unmatched capacity to bind water in meat.

Extracted at high temperatures or by chemical hydrolysis from old animals or 'useless' skin, hide, bone, ligaments and feathers, hydrolyzed proteins have homes in other industries. Just as collagen implants do for aspiring pouters, they make flesh, living or dead, swell and retain moisture. Presumably the cosmetics industry is pickier about what part of the animal they start with. Boiled skin and hooves, the oldest known glue in history, is also the classiest ground for fine oil paintings.

But even if one is a fan of jello, it's nice to know what's in the chicken. (Word is, a strangely spongy texture should cause concern.) It has been revealed that

the practice is widespread in the very secretive global net of parts, technologies and markets that feeds us. Waste from one continent turned to protein powder in another, injected into chicken and other meats (like ham) somewhere else. Chicken with hidden pork is marketed as halal and sold to Islamic restaurants. Hindus may be eating chicken laced with beef offal.

Undercover diggers heard industry people bragging that the method breaks down the proteins to such a degree that only the most sensitive, costly tests can detect it. These are not the tests routinely used by underfunded agencies.

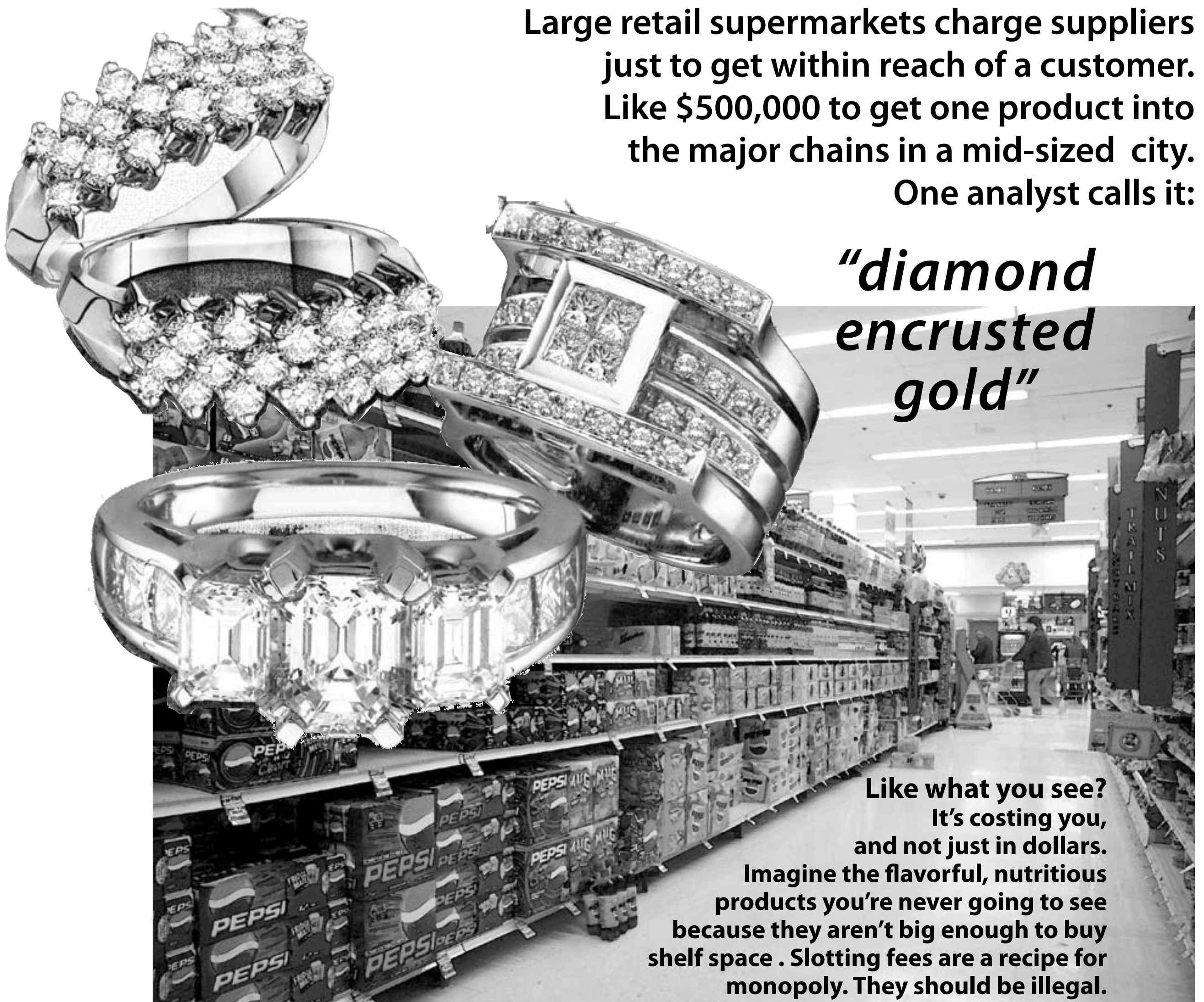
This couldn't happen without the shell game mechanics of transnational sourcing and processing, currently impossible to trace and supervise. If spongy chicken doesn't do it for you, find a local farmer and see your chicken's passage from life to death to your kitchen for yourself. They are out there.

# can you see the real asset on these shelves?

It's the shelf space itself.  
Large retail supermarkets charge suppliers  
just to get within reach of a customer.  
Like \$500,000 to get one product into  
the major chains in a mid-sized city.  
One analyst calls it:

*"diamond  
encrusted  
gold"*

Like what you see?  
It's costing you,  
and not just in dollars.  
Imagine the flavorful, nutritious  
products you're never going to see  
because they aren't big enough to buy  
shelf space. Slotting fees are a recipe for  
monopoly. They should be illegal.



CONSUME S  
LEES S  
PRODUCE LESS  
CREATE  
MORE WAYS  
TO CONSUME  
LESS



## Reader Survey

Please circle one or more of the possible answers listed.

### Food is not interesting because

1. it's banal
2. it's everywhere
3. it's a necessity
4. you can't wear it
5. you can't listen to it
6. it doesn't last
7. most of it is cheap
8. it was always women's work
9. it's the work of women, servants, immigrants, low-paid professionals or elitist professionals.

### I don't like to talk about food because

1. people are so neurotic about it
2. people are so militant about it
3. people just want to guilt-trip you
4. talking about stuff always ruins it
5. I've had some bad experiences with people stealing my ideas
6. what's there to say?

### Farmers are

1. honest
2. good people but boring
3. poor
4. independent
5. the heart and soul of America
6. scammers getting government hand-outs
7. mostly in other countries
8. don't know any

### I eat

1. for pleasure
2. for health
3. whatever's available
4. pretty much the way my family did when I was a kid
5. about half of the time the way my family did when I was a kid
6. completely differently from the way I was raised to eat
7. very differently than I would if I had more (circle one or both:) money / time
8. exactly what I want to eat

### When people give me advice about eating

1. I am eager to listen
2. I think they have a lot of nerve

### The food business is

1. sleazy
2. low-paying
3. for students and artists
4. for people with families and mortgages
5. not something I really think about

DRIVE  
AND  
BUY

DRIVE  
AND  
BUY

DRIVE  
AND  
BUY

DRIVE  
AND  
BUY

DRIVE  
AND  
BUY

just do it

DRIVE  
AND  
BUY

DRIVE  
AND  
BUY

DRIVE  
AND

## Late Breaking News from the Archives—

# Adapting Agriculture to the Needs of Industry, Markets, and Capital Accumulation

Did you ever wonder why so few Americans farm?

by Gerry Rickter

"An Adaptive Approach to Agriculture" is the name of a 1962 report on national farm policy delivered to the U.S. government by the Research and Policy Committee of the Committee for Economic Development.

The following excerpts provide a historical perspective to the policy direction the federal government took in the 1960s to use the mechanism of low farm commodity prices to begin the exodus of millions of family farmers from the land and consolidate a minimal food-producing labor force onto larger and larger enterprises. The policy was very successful from the Committee's perspective. From 1962 to the end of 1966, the number of farm workers decreased by 34.1% -- from 5,259,000 persons to 3,465,000 persons -- That's almost half a million per year. In 1962, the farm labor force was 7.8% of the civilian non-farm labor force. In 1966, it was 4.6%. [Source: Economic Report of the President, 1967, pages 236-237] However, low commodity prices not only caused an exodus from the land, they also served to initiate America's slide into unserviceable trillions of dollars of public and private debt.

[from pages 11-12:]

The adaptive approach utilizes positive government action to facilitate and promote the movement of labor and capital where they will be most productive and will earn the most income. Essentially this approach seeks to achieve what the laissez-faire approach would ordinarily expect to achieve, but to do it more quickly .... The adaptive approach calls for action by government working with the free market, not against it. It seeks to achieve the results of the free market more quickly and easily .....

[from page 19:]

Although the exodus from agriculture in the past decade or longer has been large by almost any standards, it has not been large enough ... (there has been) a persistent excess of resources, particularly labor, in agriculture ....

[from page 25-26:]

The adaptive alternative is a program to permit and induce a large, rapid movement of resources, notably labor, out of agriculture.

This is the approach we recommend. In our opinion, it is the only approach that offers a solution from the standpoint either of the agricultural or of the non-agricultural community. If we choose the adaptive course recommended, we must pursue it in a large scale, vigorous, thorough-going way. Small steps will not do .... the program we suggested contemplates that a major part of the required adjustment in agriculture would take place over a five year period. We recommend steps to supplement, on a diminishing scale, the incomes that farmers would earn in free markets during that period ...

We believe that the transition can be effected in a five year period if the program recommended is pursued with vigor ....

[from page 32:]

Attracting excess resources from use in farm production. This is the heart of the matter in agricultural adjustment. Excess resources in use in the production of farm goods is the farm problem. Everything else suggested here is for the purpose of facilitating the fundamental transaction -- withdrawal of excess resources from agricultural production ...

[from page 42-43-44:]

Therefore, it is recommended that the price supports for wheat, cotton, rice, feed grains, and related crops now under price supports be reduced immediately to the prices that could be expected to balance output and use after the transaction period ... The lower price levels would discourage further commitment of new productive resources to those crops ... The adjusted price would be, for cotton about 22-cents per pound, for rice about \$3 per hundredweight, for wheat about \$1.35 per bushel, and for feed grains, the equivalent of about \$1 a bushel for corn ...

new resources (especially people) should be discouraged from entering agriculture ....

[from page 59:]

As we emphasized in the early portions of this statement, it is the very heart of the farm problem that a massive adjustment needs to be made in the human resources now committed to agricultural production. Small adjustments in the farm labor force will not suffice. What we have in mind in our program is a reduction of the farm labor force on the order of one-third in a period of not more than five years.

It would thereby contribute to the basic goal of a net reduction of the resources -- human and other -- now employed in farming. This is a high, but not impractical, goal. If the farm labor force were to be, five years hence, no more than two-thirds as large as its present size of approximately 5.5-millions, the program would involve moving off the farm about two million of the present farm labor force, plus an equal number to a large part of the new entrants who would otherwise join the farm labor force in the five years. The total number of workers leaving farming in the five years would amount to 3-4% of the present non-farm civilian labor force of some 65 millions.



King Ranch Inc. in Texas develops grasses for cattle feed. Early in the 20th century they developed the Santa Gertrudis, the first American breed of beef cattle which is not the most prevalent cattle breed in Australia.

This would be some 400,000 to 500,000 persons a year.

**The programs we are suggesting would result in fewer workers in agriculture, working a smaller number of farms of greater average size and receiving substantially higher income per worker.**

More details on the Committee for Economic Development report, "An Adaptive Approach to Agriculture" Library of Congress Catalog Number 62-191-45 477 Madison Avenue, New York, N.Y. 10022 First printing: July 1962

The report offers a description of the CED and its methods, including these assurances:

"All research is to be thoroughly objective in character, and the approach in each instance is to be from the standpoint of the general welfare and not from that of any special political or economic group.

The Research and Policy Committee is composed of 50 Trustees from among the 200 businessmen and educators who comprise the Committee for Economic Development. It is aided by a Research Advisory Board of leading economists, a small permanent Research Staff, and by advisers chosen for their competence in the field being considered."

In 1962 the Chairman of the CED was Theodore O. Yntema, President of the Ford Motor Company.. Other members were the directors of the companies listed below, a few of which were grain or food processing companies. Only one of the board members was actually in agriculture, the owner of the largest ranch in Texas, King Ranch. King Ranch is still privately owned and currently runs substantial oil production facilities as well as ranching and farming operations all over the world. It is the largest producer of orange juice in the U.S. Almost all of these companies are

still in operation today and most have expanded substantially. Federated Department Stores, Inc. Scott Paper Company Sears, Roebuck and Co. Northwest Bancorporation Skidmore, Owings & Merrill General Motors Corporation Book-of-the-Month Club, Inc. Encyclopaedia Britannica, Inc. Johnson & Johnson McKinsey & Company, Inc. Thomas Strahan Co. Brenton Companies, Inc. Cabot Corporation (chemicals) American Electric Power Co., Inc. John Hancock Mutual Life Ins. Co. American Can Company Standard Oil Company (New Jersey) The Pennsylvania Railroad Company Merck & Co., Inc. (management consulting firm) The Ford Foundation Aluminium Limited Tumer Construction Company Eastman Kodak Company Pitney-Bowes, Inc. Koppers Company, Inc. (carbon materials and construction materials) Connecticut General Life Insurance Co. H. J. Heinz Company International Business Machines Corp. Continental, Inc. Sears, Roebuck and Co. AT&T Co. King Ranch, Inc. Crown Zellerbach Corp. (paper) Brenton Companies, Inc. Valley National Bank Jewel Tea Co., Inc. The Title Guaranty Company Geo. A. Hormel & Co. Simonds-Shields-Theis Grain Co. Advisors included researchers from the economics departments and business schools of Harvard, Yale, MIT, Northwestern, University of Chicago.

From 1995 through 2004 King Ranch Inc received U.S. government subsidies totaling \$6,601,636.25. See Environmental Working Group's Farm Subsidy Database: www.ewg.org

Mommy, where does food come from?

THE PARTITION SCHOOL  
Your children. Our future.  
Let's be partners.

It happens to all of us. Children ask innocent questions that are embarrassing, socially awkward, difficult for most of us to answer. Let our program introduce your child to the facts of life in a fun, caring environment that helps your child learn the truth in a life affirming approach. While we stress etiquette you can trust, we let them know it's nothing to be ashamed of. We all have to eat!

"What are people for?"

\* \* \*

## Let Them Die

### The grim reaper can take what they sowed

**Medical feed additives suffer overdose.** The Union of Concerned Scientists estimate that 70 percent of the antibiotics used in the US is for feed additive for chicken, hogs and cattle, not for illness but to promote fater growth and to compensate for the stresses of confinement operations. A growing body of scientific evidence shows that routine feeding of antibiotics to farm animals promotes development of antibiotic-resistant bacteria that can be transferred to people, making it harder to treat bacterial infections in humans. As of the end of 2005, the EU required that antibiotic growth promoters be withdrawn from sales in the EU. Certain restaurant chains like McDonald's have announced policies to prohibit routine use of "important" human antibiotics by their poultry suppliers.



If corporations are treated as individuals before the law and if individuals in our country are subject to capital punishment, why aren't corporations subject to capital punishment? Why are corporations who recklessly destroy lives on a routine basis, some taken by immediate disaster, others by slow deaths, able to live on and on and on? If individuals must be held responsible for their mistakes with the ultimate punishment, why are corporations spared? Why is Monsanto still alive? Why is Union Carbide, after the Bhopal disaster, now nestled under the skirts of Dow?

one two three four  
ane there is no more  
amor  
amor a door a floor  
a floor a door  
good bye

## The Dead Zone

Is that New Jersey?



Run-off from the bread basket and the corn belt (need to loosen that a notch?) is a little too full of American ingenuity. The stew of nitrogen super food for super surplus exports and the arsenal of toxins to carpet bomb bugs, fungi, weevils, borers, beetles and grubs is too rich for marine wildlife. So imagine an area the size of New Jersey and now fill it with water and not a single living thing. This is only one of the good Gulf's lethal problems; the coasts of Texas and Louisiana are havens for some of the biggest, most sloppy and toxic chemical, plastics and petroleum plants in the world. Katrina was bad and the abandoned people of New Orleans deserved all the attention they got and more. Just as they were abandoned by the system a long time ago, the workers and fishers and small farmers of the entire gulf region are struggling in an information and representation dead zone.

FARMS

Statistically Significant  
U.S. Farmer  
Vaporizes

No longer needed by U.S. consumers who can import food from poorer countries cheaper than we can produce it. Economist Steven Blank explains that if our land is more valuable for purposes other than food production, we should use it for those purposes. Farmers make too little money to hold onto their land when it's wanted by recreational and sport enthusiasts or urban and even strip mall sprawlers.

when this you see  
you are all to me  
me which is you  
you who are true  
true to be you

According to the census bureau, U.S. citizens reporting their profession as "farmer" has fallen below 1%, no longer enough to register as an existential category. A farm is defined as an establishment that produces and sells more than \$1000.00 worth of farm products in a year, which includes government subsidies.

There are about 2.1 million farms in the U.S. Less than half that many people, 960,000, claim their profession as farming.

More than 75% of U.S. farms gross less than \$50,000 per year.

Forty percent of farms are classified as "residential/lifestyle farms", or farms whose operators report a major occupation other than farming, but are not counted as "limited resource farms" (the poorest, smallest farms).

One statistic that seems unignorable is that we have more prisoners than farmers. It does seem significant that a country the size of the U.S. has more people incarcerated than producing food, and that it produces so much food that it dumps cheap food on other economies. The farmers are aging and their children are looking for more viable occupations. Maybe we could just set our prison population to work growing food and still have enough to ruin other economies.

## Worms Don't Eat People — People Eat People

by Davi Hammonds

Worms actually eat the bacteria that break down decaying organic matter. Well, actually there are many kinds of worms. *Eisenia fetida*, those commonly used in vermiculture are often said to eat all kinds of vegetable matter, but worm composters will notice that the wigglers don't start eating until the scraps are rotting. Some nematodes do eat roots and other living or dying plants, and some eat the bacteria that eat plants and animals.

Do people really eat people? GBK asked food economist Hanna Mindietta. First, she was concerned that we know the difference between worms, maggots, caterpillars, and grubs. Maggots are the larval stage in the life cycle of flies; caterpillars are the larval stage of moths and butterflies, and grubs become beetles. Worms, are more like us (without airplanes) in that they never become winged creatures; they just eat dirt and die.

Each of these taxons have thousands of varieties, some beneficial and some not.

For instance, MDT or maggot debridement (cleaning) therapy, is the medical use of live maggots for cleaning non-healing wounds, but only the larvae of the beneficial blow fly should be used.

Medicinal maggots have three actions: 1) they debride (clean) wounds by dissolving the dead (necrotic), infected tissue; 2) they disinfect the wound, by killing bacteria; and 3) they stimulate wound healing.

Maggots have been known for centuries to save lives by healing wounds. Military surgeons especially have noted that soldiers whose wounds became infested with maggots did better --- and had a much lower mortality rate --- than did soldiers with similar wounds not infested. MDT was successfully and routinely performed by thousands of physicians until the mid-1940's, when its use was supplanted by the new antibiotics and surgical techniques that came out of World War II. Maggot therapy was occasionally used during the 1970's and 1980's, when antibiotics, surgery, and other modalities of modern medicine failed. In 1989, physicians at the Veterans Affairs Medical Center in Long Beach, CA, and at the University of California, Irvine, reasoned that if maggot therapy was effective enough to treat patients who otherwise would have lost limbs, despite modern surgical and antibiotic treatment, then we should

be using maggot therapy *before* the wounds progress that far, and not only as a last resort.

Clinical studies began in 1989 at the Veterans Affairs Medical Center and the University of California. Results demonstrated that maggot therapy was more effective and efficient at debriding many types of infected and gangrenous wounds than the commonly prescribed treatments in the control groups.

By the way, maggots also weigh in with legal information, and are used to help solve crimes, because their age of development can be an indicator of the time of death (the "post mortem interval"); the presence of maggots or other insects on a body (live or dead) can also provide information about the location and/or circumstances of a crime. The study of maggots and other insects in this role is called Forensic Entomology.

Maggots eat flesh, living or dead, and since they don't know when to stop, the medically useful ones have to be washed out with a sterile fluid. The British Army manual recommends flushing the wound with a fresh stream of urine when clean, red blood and flesh begin to show, which in most cases is before the flies mature and take off. Presumably, hospitals use another fluid to flush the physician insects.

Grubs also come in thousands of species, many of which harm roots of plants where they take up residence. They also get a bad rep for the leaf eating beetles some of them will become in their next life. Shoppers in hardware stores will see and smell aisles of turf-saving grub-killing chemicals. Unfortunately, these are only effective at precise times in the life cycle of a lawn chawing grub and most of what is applied is gratuitous poison on the green where children and dogs like to play.

Even though we all know what a caterpillar is, the example of the silkworm attests to the confusion of the wormy ilk, as the silkworm is not a worm at all, but the caterpillar of the *Bombyx mori* moth.

Worms live in the ground burrowing. In this sense anyway, they grub, even though they are not grubs. To grub is to dig. Many animals that humans can observe dig for grubs -- pigs, moles, dogs, for example -- so the specific object became the generalized verb. Worm burrowing is crucial to earth first of all because it structures the soil so that water is absorbed and available to plants and microbes, and so that roots expand easily in the rhizosphere. They make soil soft

and crumbly. They give it the indispensable loft, so that the complex and diverse population within can breathe.

But worms moving soil out of their way aren't on the road to nowhere. All manner of dead and decaying organic matter passes through them as they move. And their bodies transform it into food for plants and microscopic creatures. This is the food processor you can thank for all the best things you have eaten. For anything you've ever eaten. They don't do it alone but neither does any other part of the system.

If worms do eat people by any stretch of the concept, they won't do it until you are in the ground. And only if you aren't in the customary overbuilt coffin most people use today, seemingly designed to keep dead people inaccessible to worms, maggots, and other transformers of the organic. And they won't eat you if you are burnt to a crisp. Worms don't eat ashes; all the juicy bits are gone, so don't bother putting ashes in your worm bin either.

Most humans don't eat dead people; we do, however, eat live people. Or rather, we eat up thousands of people's lives at a gulp. Our table is groaning with the uncompensated youth, self-determination, health, nutrition, time, energy and futures of thousands of people we don't know. In a trance we are gorging on the futures of many more.

The terrible truth that probably has everyone so numbed and indifferent is that there really is a connection between our prosperity and the lion's share of disadvantage heaped mostly on other parts of the world. There is nothing random about the patterns of distribution that organize our world. Once you start following a few seemingly disparate lines you find so many intersections and segmented territories fitting together, there is almost an aesthetic pleasure in ordering it. Or maybe it's the pleasure readers of crime novels and those huge tomes of international intrigue are after.

The thing about digging is that you don't want to stay in the dark too long. We aren't well adapted to dark places, can't process nutrients well without light, have accidents, get depressed. We start thinking the world is all in the throw of a flashlight or a screen. While you dig up the dirt on a system that turns many of us into cannibals of the living, make sure you get out into the street regularly, especially with other grubbers, where you can share the light and make new plans.

what is the deal with all the zombies?



**NIOSH ALERT**

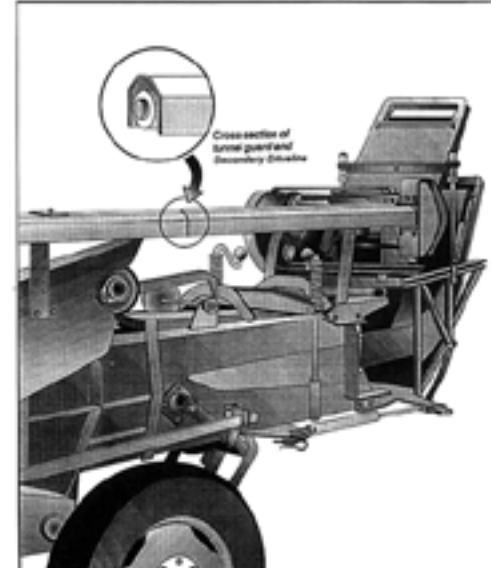
**WARNING!**

**Preventing Scalping and Other Severe Injuries from Farm Machinery**

Many farm workers are injured or killed each year when their hair, clothing, or body parts become entangled around rotating drivelines or shafts driven by power take-offs (PTOs). Entanglement in farm machinery can result in scalping, amputations, and death. Take the following steps to protect yourself and others when working near PTO-driven farm machinery:

- Identify all PTO-driven equipment components (such as drivelines, drive chains, or gears) on all farm machinery.
- Examine all PTO-driven farm machinery for U-shaped tunnel guards and replace them with retrofit guards recommended by the manufacturer or dealer.
- Always disengage the PTO and turn off the tractor ignition before leaving the tractor seat and approaching the driveline.
- Do not perform maintenance or adjustments until both the driveline and the machinery have completely stopped moving.
- Warn anyone who might come near an operating PTO about the entanglement hazard.
- Instruct all farm family children and untrained adolescents never to approach, operate, or perform maintenance on PTO-driven farm machinery.
- Follow the manufacturer's instructions whenever maintenance or adjustments are performed on any farm machinery.
- Do not wear loose-fitting clothing or jewelry near operating farm machinery.

- Tie back or otherwise secure loose hair, but be aware that even short or tied-back hair may become entangled in moving equipment.
- Maintain machine guarding according to the manufacturer's most current specifications and OSHA regulations [29 CFR 1928.57] (see NIOSH Alert: Request for Assistance in Preventing Scalping and Other Severe Injuries from Farm Machinery).
- Check periodically with manufacturers, dealers, and county extension agents for updated information about retrofit guards for PTOs.



Hay baler equipped with U-shaped tunnel guard.

Please tear out and post. Distribute copies to workers.

## REVIEW &amp; OUTLOOK

Nature: the RemakeTeaming with Worms

At least 15% of what goes to landfills is organic but it won't even get to rot properly in the anaerobic conditions there. It could be turned into top grade life giving soil.

And worms are the way how.

They eat organic garbage and return castings or vermi-compost. This is a fascinating, and easy way to recycle your organic kitchen waste. Worm composting requires very little work, produces no offensive odors, and helps plants to thrive. Composting with worms helps to reduce landfill

waste, improves the fertility and water-holding capacity of your garden soil and benefits the environment by recycling valuable organic materials and nutrients. Don't have a garden? Worm castings are one of the best gifts you could give to a gardener you know, a neighbor, a community garden or urban agriculture project.

The Bin

Your bins need to be only 8-16 inches deep, since compost worms are surface feeders. You can build your own bins, or use a washtub, dishpan, shipping crate, plastic storage bins, or a commercially available worm bin. Just be sure the bin has a lid to keep out flies and rodents, and holes in the bottom (1/4 inch or smaller for ventilation and drainage. A rule of thumb for bin size is 2 square feet of surface area per person, or 1 square foot of surface area per pound of food wastes per week.

The Barrio

Because worms like moderate temperatures (between 55F and 75F), place your bin in any location where it will not freeze or overheat. Some good choices: Kitchen corner Patio Garage Outside back door Basement Laundry room

The Bed

The compost worm's natural habitat is in piles of fallen leaves or manure above the soil surface. These materials can be used for bedding, but sometimes they contain centipedes and other organisms

that might eat your worms. Black and white newspaper is the most readily available and easy-to-use material. Avoid color inks. Tear it into strips about 1-inch wide and moisten so it is as damp as a wrung-out sponge. Peat moss can be used to lighten the bedding and to absorb excess moisture. A couple of handfuls of well crushed eggshells every month or so are good for providing grit and calcium. Fill your bin with moistened bedding, toss in a few handfuls of soil, and you are ready to add the worms and food. Eventually, the bedding will be eaten by the worms along with the food.

The Best

The best kind of worms for composting are red worms, or red wigglers. They often are found in old compost piles, but are different from earthworms you normally find in the ground. Their scientific names are *Eisenia foetida* and *Lumbricus rubellus*. The worms have a big appetite, reproduce quickly, and thrive in confinement. They eat more than their own weight in food every day. Common earthworms and night crawlers do not survive well in bins, since they

normally live deeper under the soil surface. When purchasing red worms, 1 pound is all you need to get started. You can purchase red worms at some gardening centers, fishing supply stores, and mail-order outlets. The internet has a thriving vermiculture culture.

The Bread

Worms like to eat many of the food remains that we usually throw away: stale bread, apple cores, lettuce trimmings, coffee grounds, and non-greasy leftovers. Here are some basic do's and don'ts. Do feed Vegetable scraps Fruit peelings Bread & grains Tea bags Non-greasy leftovers Coffee grounds (and filters) Well crushed eggshells Don't feed Meat Bones Dairy Products Rubber bands Twigs and branches Dog and cat feces Greasy foods Begin feeding your worms only a little at a time. As they multiply, you can add larger quantities of food wastes. Bury the wastes into the bedding regularly, rotating around the bin as you go. When you return to the first spot, most of the food you buried there should have been eaten. If not, don't worry; just feed the worms less for a while.

Vital SignsWorkers in the American Womb Deserve a Healthy Birth into Citizenship

by Marionette Beecraft

I call it right to life. Today the higher form is called citizenship. Not just any brand, citizenship in the Triad—namely, the USA, the EU and Netherlands, Canada, Japan and Australia. No one deserves it, but some have it and some don't, just like a healthy birth, which for some reason has a higher rate among the wealthier people in the wealthier nations (again, it's called the Triad).

The rights accruing to citizenship in one nation or another are grossly unequal (try getting around this world with a Palestinian passport, or one from Congo, Somalia, Mexico, Columbia, Thailand), and under the rules of capital-driven globalization this is increasingly the site of struggle. So of course borders, migration, asylum-seeking are all subject to increasingly brutal measures.

The market is supposed to sort and solve all social problems. But who gets to be part of the market? Anyone with a dollar or a euro or a yuan, a rupee, etc. But the other side of the market is productivity, the role of the seller. As we know, the only thing most of us have to sell is our labor. But what determines the conditions of that sale? Here we see the rights of citizenship playing a greater and greater role. The price you can get for your labor, and the access you have to a labor market fundamentally depends on your citizenship.

As capital becomes more flexible, the state administers a compensating rigidity in order to govern the human dimension of wealth production and concentration,

specifically that part of the labor pool that needs to be kept dammed in large reserves and managed through precise valves. With the demise of factory discipline in affluent liberal democracies and with the porosity of borders to the movement of goods and capital, the job of the state becomes more focused on two aspects of one function: guarding the localization of capital accumulation—keeping it in the reach of only a few; and enforcing the borders that distribute labor.

But in liberal democracies, the ideology of equality, human rights and humane governance potentially pose conflicts over the imbalance of citizenship in the world. This sets a stage in which loyalty to the nation, and its opposite, sedition, are ripe for reinvestment. The division between *kinds* of people has to be established on grounds that can justify the devastating forms of exclusion that distribute the privileges of differential citizenship. Hence criminalization of the status of non-citizens or "illegal" immigrants extends to those crossing borders to escape life-threatening conditions, whether those conditions result from the economic wreckage caused by neoliberal policies, trade agreements, and global debt servicing; or from the terror of civil wars and dictators.

The production of a new judicial atmosphere after the terrorist attacks of 9/11 has facilitated widescale intensification of prosecution and deportation for minor visa and immigration violations. An almost total confusion of the issues of terrorism and labor-driven immigration is rampant and virulent. Just this morning we heard a radio host justifying Bush's illegal wiretapping, declaring that if al-Qaeda is here talking on the phones this speaker wants the government listening because we can be sure they [al-Qaeda] aren't just here for jobs Americans don't want to do, but they also have the bombs Americans don't want.

The confusion about who does and doesn't want to harm us is out of control. If Americans want to criminalize people who make food and services so cheap in our country we should criminalize the consumption of such goods and services.

If I were tickled by the rub of love,  
A rooking girl who stole me for her side,  
Broke through her straws, breaking my bandaged string,  
If the red tickle as the cattle calve  
Still set to scratch a laughter from my lung,  
I would not fear the apple nor the flood  
Nor the bad blood of spring.

Shall it be male or female? say the fingers  
That chalk the walls with green girls and their men.  
I would not fear the muscling-in of love  
If I were tickled by the urchin hungers  
Rehearsing heat upon a raw-edged nerve.  
I would not fear the devil in the loin  
Nor the outspoken grave.

If I were tickled by the lovers' rub  
That wipes away nor crow's-foot nor the lock  
Of sick old manhood on the fallen jaws,  
Time and the crabs and the sweethearting crib  
Would leave me cold as butter for the flies,  
The sea of scums could drown me as it broke  
Dead on the sweethearts' toes.

This world is half the devil's and my own,  
Daft with the drug that's smoking in a girl  
And curling round the bud that forks her eye.  
An old man's shank one-marrowed with my bone,  
And all the herrings smelling in the sea,  
I sit and watch the worm beneath my nail  
Wearing the quick away.

And that's the rub, the only rub that tickles.  
The knobbly ape that swings along his sex  
From damp love-darkness and the nurse's twist  
Can ever raise the midnight of a chuckle,  
Nor when he finds a beauty in the breast  
Of lover, mother, lovers, or his six  
Feet in the rubbing dust.

Hatching Hair

THE GRUB HEAP KERNEL  
*feed it and reap*

August Watts  
Publisher

Managing Editor: August Watts Art Director: August Watts Advertising: August Watts Brand and Research: August Watts Research Team: August Watts Editor of the Editorial Page: August Watts Promotion: 6010 Circulation: 6010 & August Watts Special Programs: 6010 proofreading: August Watts

Contributors

(gratefully studied but not asked, publicly acknowledged but not paid) Charles Benbrook, Gilles Deleuze, A. Grant, R. Gribenas, Felix Guattari, Dr. William D. Heffernan (on supermarkets), Dr. Mary Hendrickson, B. Holmes, John a photographer and

museum guard, F. Kafka, Felicity Lawrence (on chicken), Richard Manning, J. Montgomery, M. Pskowski, Dr. Ronald A. Sherman, Eric Smith (SUV photo), Gertrude Stein, Dylan Thomas, 6010 (great ideas and energy)

Acme Worm Farm, Environmental Working Group, ETC Group, Food First, Harper's magazine, MakeTrade-Fair.Com, The Wall Street Journal, Institute for Agriculture and Trade Policy, Wikipedia, The New York Times, Democracy Now!, the world wide web

Thanks: M. Grabner, M. Pskowski, 6010, Des Plaines Publishing Co. one of the best companies ever, The Suburban www.publicamateur.org www.clairepentecost.org







“Sometimes I’m ashamed of my century  
for being so entertaining.”  
[wouldn’t that be my country?]

“Warhol: utopia and transcendence  
through repetition — repetition delivers  
...” what ? protection? immunity?  
security? Distance.

Hobbs wrote, “Repetition changes  
nothing in the object repeated but does  
change something in the mind which  
contemplates it.”

What is the object that can be repeated  
without changing?

Found repetition is always a variation.  
Plant life. Leaves on a tree. Waves. Snow.  
Each beetle. Each mouse. Things people  
make. Human speech. Human voices.

The final achievement of mass produc-  
tion is a repetition without difference.  
A repetition without difference. A rep-  
etition without difference. A repetition  
without difference.

Relief of the pathogenic monotony thus  
created drives a craving for incessant  
stimulation at the level of basic affect  
(often considered entertainment). Inces-  
sant stimulation at the level of basic  
affect appears to restrict the capacity to  
experience a broader sensorium.

There was a period in that century, and  
well beyond that country, in which many  
artists refused to entertain. Most people  
thought that art was boring. Is that a  
period now? Period?