



CASCADE ECHOES

CALENDAR FOR NOVEMBER AND DECEMBER 2013

NOVEMBER

5 ELECTION DAY

7 FIRST THURSDAY LUNCHEON, Mylen Bohle, from the Central Oregon Ag Research Center (COARC), Oregon State University Extension Service. We will be learning about agriculture in Deschutes, Cooke, and Jefferson counties and answering questions about GMO crops and pesticide/herbicide use in central Oregon

At Black Bear Diner (1465 NE 3rd Street, Bend. 11:00 a.m. to 1:00 pm.

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14 Board Meeting, 10am

28 THANKSGIVING

DECEMBER

5 FIRST THURSDAY LUNCHEON, "Children at Risk", speaker TBA

At Black Bear Diner (1465 NE 3rd Street, Bend. 11:00 a.m. to 1:00 pm.

12 Board Meeting

15 HOLIDAY PARTY, See article inside. Personal invitations with details will be mailed separately

25 Christmas

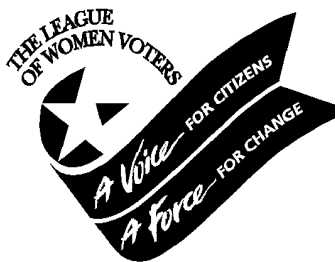
THE BOARD OF DIRECTORS 2012-2013

THE LEAGUE OF WOMEN VOTERS OF DESCHUTES COUNTY

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<i>Special Events</i>	Eve McFarland,.....	541-389-5682



League of Women Voters, a nonpartisan political organization encourages informed and active participation of citizens in government and influences public policy through education and advocacy



WEB SITES

Local

www.lwvdeschutes.org/index.htm

State

www.lwvor.org

National

www.lwv.org

Nationwide Election Information

www.VOTE411.org

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President's Message

Dear League Members,

Welcome to Fall. I think the colors have been especially brilliant this year. I hope you are enjoying them as I have been.

Now, we look forward to the busy holiday season. Holidays can be wrought with varying thoughts and images. Among them, excitement, angst, spiritual thoughtfulness, frustration, reminiscence, love, gratitude and joy. Never mind family politics!

I think it is important to be mindful of all faiths at this time of year.

This past month the League raised \$500 for the Deschutes Historical Society! The money will honor the memory of Bette Marie Baker and Mona Kirk.

Thanks to all the members who brought delicious appetizers and sweets to the UGB Forum! It was a great success and we filled the room.

On November 7th, the First Thursday Luncheon topic is about the OSU Agricultural Extension in conjunction with the League's local study.

The new "They Represent You" pamphlets have arrived and are being distributed. So much is going on. I cannot thank the Members of the Board enough for what you do and the guidance I am receiving. Welcome to this month's edition of Cascade Echoes magazine! Peace! Geri



Greetings from Membership:

We welcome new members
Carol and Will Cowin to our League.
And thanks you to returning members
Bonnie Armbruster
Diane Beathe
Dolores Ellis
Karen Forte
Peaches Rogers
Nancy and Conrad Ruel
Susan Woodward

Holiday Party and Silent Auction

The annual LWV of Deschutes County Christmas Party will be held on Sunday December 15, 2013 from 1pm to about 4pm at The Restaurant at Awbrey Glen, 2500 NW Awbrey Glen Drive, Bend.

The buffet meal of baked chicken breast with smoked ham and Mornay cheese sauce, plus salad, rice pilaf, desert and non-alcoholic drinks, will be served about 2pm.

There will be a "no host bar" where members may order alcoholic drinks at their pleasure. The price to members and their guests will be \$20 per person, including gratuity.

We will continue our tradition of having a "silent auction" consisting of items donated by members. Also, there will be a table for books contributed by members, to be sold for \$1.00 each. The location is lovely and will be decorated for the Christmas holiday. Invitations will be sent a few weeks prior to December 15.

First Thursday Luncheon Topic

Mylon Bohle will give us background about the OSU Extension Service and how it serves our agricultural community in Central Oregon. He will describe the different types of agriculture in Cook, Deschutes and Jefferson counties and answer questions we have about the use of GMO crops, pesticides, herbicides etc.

Luncheon Speaker

Mylon Bohle was born in Portland, Oregon and moved to SE Montana when he was about 2 years old. He grew up on a dryland farm and Ranch at Plevna (70 miles east of Miles City, which is 150 miles east from Billings). Mylen received B.S. Degrees in Ag Economics and Agronomy from Montana State University. He spent a few years farming, raising registered Yorkshire pigs, and worked for the Montana Farmer Stockman. He joined the Peace Corps and spent a couple of years in Tunisia (Arab Spring started there) working with small acreage farmers and then spent another year and a half doing Peace Corps training and working with Oregon State University on a USAID Dryland Cereal Extension project in Tunisia. He received an M.S. in Crop Science from Oregon State University. Mylen has been working as an Extension Agronomist for 24 years in Central Oregon with official responsibilities for Crook, Deschutes, and Jefferson Counties. He does a little bit of everything, but focuses on forage and cereals, as well as the grape growers in central Oregon.

First Thursday Free Lunch

Want a free lunch? Beginning on Nov. 7th at the First Thursday Luncheon we will have a drawing of the members present. The winner will receive a **free lunch**, either at that time or at the next First Thursday. So, be sure to come and put your name in for the drawing. Only members can participate. See, another reason to join the League! Help make democracy work and win a free lunch too.

Thank You

A big thank you goes out to the following members who did voter registration at Project Connect and /or the Library:

Marie Gibson	Dolores Ellis
Pat Gibson	Kim Smith
Geri Hauser	Don Hartsough
Laurel Sorlie	Dalyte Hartsough

Also, thanks to Terry Reynolds for making reminder calls to members about the forum on the Urban Growth Boundary. And, thanks to all of you who brought the wide bounty of delicious food for the forum.

Urban Growth Boundary Forum

The League of Women Voters of Deschutes County sponsored a public forum on October 15, 2013 at the downtown Bend Library, to discuss "Is the Urban Growth Boundary Strangling Bend?" The panel of five people consisted of members of the City of Bend Community Development Department, Damian Syrnyk, Senior Planner, Brian Rankin, Principal Planner, as well as Bruce White, Attorney and development spokesperson, Paul Dewey, Attorney and Executive Director of Landwatch, and Jim Clinton, Mayor of Bend.

It was a lively discussion of the public/political pressures and history of the process of establishing urban growth guidelines. It was especially useful to witness the civil and informative interaction among panel members and the stated interest of all parties to work together toward problem solving and establishing a common goal for growth in the Bend area.

Eve McFarland

MORE BACKGROUND FOR THE AGRICULTURE STUDY FOOD SAFETY: FREQUENTLY ASKED QUESTIONS

Special thanks to the Organic Farming Research Foundation for compiling this information Released by: National Sustainable Agriculture Coalition June 13, 2011

What is the Food Safety Act in general?

The Food and Drug Administration Food Safety Modernization Act (FSMA), also known as the Food Safety Act or S. 510, was signed into law on January 4, 2011. The Act amends the Federal Food, Drug, and Cosmetic Act with respect to safety of the food supply. The Act is aimed at helping the Food and Drug Administration (FDA) prevent food safety problems and it gives FDA new enforcement authorities and new tools for managing imported foods. In addition, it requires food facilities to identify potential food safety hazards and to develop and implement preventive control plans.

Among other things, the Act directs FDA to:

- Issue guidance for risk reduction;
- Establish fruit and vegetable harvesting standards;
- Collect fees related to re-inspections and recalls; and
- Develop food allergy guidelines for schools.

To enable faster detection and response to food safety problems, the Act requires FDA to:

- Inspect facilities and imported foods more frequently;
 - Establish a product tracing system; and
 - Alongside the Centers for Disease Control (CDC), improve data on food borne illnesses.
- FDA is also charged with improving the safety of imported foods by requiring importers to verify that food is produced in compliance with hazard analysis and product safety standards, and is not adulterated or misbranded.

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The Act authorizes FDA to require certification showing that an article of food imported or offered for import complies with food safety requirements, and FDA is instructed to enter into arrangements with foreign governments to facilitate the inspection of foreign facilities.

In addition, the Act authorizes appropriations for the Center for Food Safety and Applied Nutrition, the Center for Veterinary Medicine, and related field activities in the Office of Regulatory Affairs of FDA for Fiscal Years 2011 through 2015. The Act also establishes whistleblower protections for employees of entities involved in the manufacturing, processing, packing, transporting, distribution, reception, holding, or importation of food that provide information related to food safety violations.

What are the roles of the FDA and the U.S Department of Agriculture USDA) when it comes to food safety?

The FDA is part of the Department of Health and Human Services (HHS), and is responsible for the safety of roughly 80% of food in the United States, including fresh and fresh-cut produce. The Food Safety and Inspection Service (FSIS), part of USDA, is responsible for protecting the United States' commercial supply of meat (excluding game), poultry, and egg products against contamination. The FSMA focuses primarily on FDA and its role in preventing food safety problems, detecting and responding to potential problems, and improving the safety of imported foods. It thus does not impact the regulation of meat, poultry, or egg products. It does impact most everything else, including grains, oilseeds, dairy, and produce, though it has a particular focus on produce.

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How does the Food Safety Act affect small and midsize family farms?

The Act addresses small and midsize family farms through a variety of provisions, including:

- The FDA is given the authority to either exempt small farms engaged in low or no risk processing or co-mingling activities from new regulatory requirements, or FDA can modify particular regulatory requirements for such farming operations.
- FDA is instructed to provide sufficient regulatory flexibility for all sizes and types of facilities, including small businesses such as small food processing facilities co-located on farms.
- FDA is prohibited from requiring any farm to keep records beyond the first point of sale when the product leaves the farm, except in the case of farms that co-mingle products from multiple farms, in which case those farms must also keep records one step back (to their suppliers) as well as one step forward (to their buyers).
- Certain small and midsize family farms that primarily direct market to consumers may not have to register with FDA as food facilities. The Act mandates that, others, including very small farms and processors, and larger farms who primarily direct market to consumers, restaurants, or grocery stores in their region, will qualify for alternatives to the Hazards Analysis and Risk-Based Preventive Controls (HARPC) that other facilities will be required to develop and implement, and may also qualify for alternatives to the produce standards.
- USDA is authorized to run a food safety training, education, and outreach competitive grants program with an emphasis on small and mid-scale farms and small wholesalers and processors.

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What is a Hazard Analysis & Risk-Based Preventive Control (HARPC) plan?

The Act requires food facilities to develop and implement HARPC plans. According to the FDA a HARPC plan is similar to the Hazard Analysis and Critical Control Points (HACCP) plan. According to FDA, HACCP is a management system that was created to ensure that food safety hazards are controlled to prevent unsafe food from reaching the consumer. HACCP plans address food safety through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement, and handling to manufacturing, distribution, and consumption of the finished products¹. HACCP is designed for use in all segments of the food industry. Every segment is responsible for providing the conditions necessary to protect food while it is under that segment's control. This has traditionally been accomplished through the application of current Good Manufacturing Practices. These conditions and practices are now considered to be prerequisites to the development and implementation of effective HACCP plans.

**LEAGUE OF WOMEN VOTERS
OF DESCHUTES COUNTY**

**FIRST THURSDAY
LUNCHEON**

November 7, 2013

Mylen Bohle, from the Central Oregon
Ag Research Center (COARC),
Oregon State University Extension Service.

We will be learning about agriculture
in Deschutes, Cooke, and Jefferson counties
and answering questions about GMO crops
and pesticide/herbicide use in central Oregon

11:00 a.m. to 1:00 pm
at Black Bear Diner, on the corner of 3rd
and Olney Streets in Bend.

There is a separate dining room for our use.

There is no cost to hear the speakers;
however those wanting lunch should arrive
about 11:00 a.m. and order off the menu.

The speakers will begin at noon and allow time
for questions from the audience.

No reservations are needed.

This event is open to the general public.