

In the middle of an shockingly cold week, we are thinking about climate change. This week in the zine we have information about La Via Campesina's day of action for climate justice, from Aiden; plus a reportback from Cristina's trip to the De la Huerta a la Boca food sovereirnty gathering in Oaxaca last month.

We are doing a speicial bake-day next Monday, where we are opening up the orders to other folks - so tell your friends! We are already planning to bake most of the same items for you, but let us know if you have any special requests!

La Via Campesina and Climate Justice

by Aiden Graham

La Via Campesina is an international movement of small farmers and peasants with 300 million members worldwide. This past Tuesday, December 7th LVC called for an international day of action to coincide with the UN-sponsored COP 17 climate talks taking place in Cancún, Mexico. By their estimation the event was a rousing success. In concert with actions around the world LVC held a press conference at the site of UN negotiations protesting the UN process which has shut out civil society participation. They held up grassroots solutions, such as their slogan "Small Farmers Cool the Planet," and called for a democratic and transparent process to develop real and effective solutions to climate change.

After the press conference several organizations joined LVC in a march which was blocked by a wall of police just short of the airport where several world leaders were arriving for the UN talks. Immediately following there was an Assembly of Social Movements as a continuation of the parallel process to the UN talks that

has developed over the last several years. This alternative process utilizes a bottom-up approach to finding solutions that mitigate climate change and work towards climate justice, rather than transferring this burden to countries in the global south least responsible for the carbon emissions threatening our planet.

This past spring the Bolivian plurinational government brought together 30,000 people from around the world for a People's World Conference on Climate Change. The result was the Cochabamba People's Agreement, which outlines these solutions coming up from the grassroots. Bolivia and the other governments of the Bolivarian Alliance for the Americas (ALBA) are working with the social movements to project these solutions, but they're being left out of the official negotiations. Instead as expected, rich nations ratified an accord that was crafted in Copenhagen last winter by a small group behind closed doors.

In the belly of the beast of US imperialism it is

our responsibility to project the solutions arising from the social movements of the global south and to challenge the role of the US in blockading real progress within the UN framework.

To find out more about LVC go to: http://viacampesina.org/

To read the Cochabamba People's Agreement and find out more about Bolivia's role in climate talks check out:

http://pwccc.wordpress.com/

Grassroots Global Justice, an alliance of basebuilding organizations led by working class people of color in the United States, took a delegation to Cancún. To find out more about their work visit:

http://grassrootsclimatesolutions.net/

Aiden Graham is a member of Freedom Road Socialist Organization living in Durham, North Carolina. He's especially interested in zombie flicks, vegan cooking, and mass organizing rooted in the multinational working class. This year he hopes to learn more about farming and workers' cooperatives.

(15%), Organic raisins (11%), Orange county honey (7%), Vegetable oil (5%), Baking powder, Apple cider vinegar, salt



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Epazote, Juventud and Food Sovereignty

by Cristina Rivera Chapman

De la Huerta a la Boca (From the garden to the mouth) gathered a group of 40 from across North America in Oaxaca City Mex last month.

We came together to share stories, skills and with a goal of building and strengthening networks between food sovereignty groups in N.A. Beyond feeling so very blessed to be asked to attend, I arrived wondering whether a network that spans 1000s of miles, multiple languages and a spectrum of technology can be held in a meaningful way beyond the gathering. . . Still thinking about that. The gathering itself was 4 days of workshops and dialogs from food policy to worm compost. The hands on stuff that struck me the most is:

- 1. EPAZOTE IS AH-MAZING. So I had used it as an herb and as a stomach tonic AND I learned about how to make organic insecticidal sprays and soaks that seems to work on just about any pest. AW YEAH!!
- 2. Red Wigglers (the awesome worms for ver-

micomposting) are RILLY RILLY good nutritional supplements for chickens. It's seems pretty logical, but I never thought to grow them as chicken feed.

In terms of broader stuff, this wicked amazing farmer and organizer from Yacochi, Fausto Jiménez Perez, totally nailed a key issue in our work. Fausto works with a group called Perspectiva Juventud, in order to engage youth with their indigenous culture and agriculture. For Fausto issues of Food Sovereignty are compounded by an education system that puts no value on farming, on indigenous culture. Food Policy change and Education Policy change must go hand in hand or any successes we reach will not survive the next generation. THE END.



What We Baked This Week:

Half Wheat Sourdough (840g/loaf)

Water (36%), OG ww flour (30%), OG white flour (30%), veg oil (3%), NC Honey (1%), Salt

Whole Wheat Sandwich (840g/loaf)

OG whole wheat flour (57%), Water (35%), Vegetable oil (4%), NC Honey (2%), Fair-Trade Molasses, Salt, Yeast

Gluten Free Bread (750g/loaf)

Water (41%), OG brown rice flour (15%), Whole-grain millet flour (11%), Potato starch (10%), Corn starch (9%), Tapioca flour (7%), NC honey (5%), canola oil, yeast, salt, xanthan gum

Sprouted Grain Bread (764g/loaf)

Water (43%), Organic whole wheat flour (42%), Sprouted grains: rye berries (5%), Wheat berries (5%), Lentils (3%), Quinoa, Barley. Salt.

Oat-Raisin Muffins (448g/half-dozen)

Organic whole-wheat pastry flour (31%), Pecan milk (29%: NC pecans, water), Organic oats