

From: Thea Spaeth <thea@laplaza.org>
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To: ATR-Agricultural Workshops <agriculturalworkshops@usdoj.gov>
Subject: Comments

Do you know that in the Incas where potatoes come from there were something like +1,000 varieties and colors? Think of the nutritional value in red, purple, black, yellow potatoes. What about when "Johnny Apple seed" was purported to be crossing our great country? Hundreds of varieties of apples were once eaten, grown and loved by our grandparents.

Now however, just a few styles and shapes of both apples and potatoes are grown and eaten by most US Americans. This is because these few varieties are the ones that can be picked, packages, stored and shipped thousands of miles before the food gets to a store or a plate.

Think of what we have lost.

You could say that we have gained the ability to have better consistency in food and nutrition with our modern grocery stores and supply lines. I would agree that buying food in the winter in the mid-west in the 80's was slightly disappointing.

However, I would also argue that we are very creative people that can look at and solve problems in so many ways.

We have lost nutritional value in each food item, we have lost flavor of food varieties and we are at the mercy of few and few food suppliers and food varieties unless we individually grow our own. Farmers' Markets are growing -WHY? Because we like local fresh flavorful variety foods.

Every year medical research is telling us how if we eat well, if we eat colorfully (reds, blues, greens, yellows) we will be healthier. Diversified sources and varieties of food is the answer, we just have to be creative in how we get there!

If you think it, if you say it, you will make it so.

Thea Spaeth

, 87521-9605