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## INSTITUTE NEWS

### USDA Dedicates New Henry A. Wallace Room

With an agency ceremony and keynote lecture by former Senator George McGovern, the USDA on September 29 dedicated the Henry A. Wallace Room in the USDA's headquarters in Washington, D.C. At the dedication, USDA Secretary Dan Glickman said in praise of Wallace, the 11th Secretary of Agriculture, "Nearly every challenge we face is one that he envisioned. Practically everything we do and care about at USDA is an outgrowth of something first begun or first imagined by Henry Wallace. Long before sustainability was a buzzword, he understood that agricultural productivity had to be balanced by a responsibility to the land."

Even as Wallace championed science and technology, Glickman said, "he also understood their pitfalls. He understood that increased efficiency could render farmers increasingly obsolete. He understood the dangers of agricultural consolidation, the trend toward fewer and larger farm operations."

In his keynote speech, Senator McGovern called Wallace "a remarkable thinker and 'doer,' a Renaissance man whose broad talents and significant accomplishments covered the realms of art, science, economics, politics, and the human spirit." When he became Secretary of Agriculture, Wallace "put his keen mind to work on crafting the most innovative package of government farm programs ever....His ingenious ap-

proach worked. It is a prime reason that Henry A. Wallace is acknowledged as among the most important agricultural leaders of this century."

If Wallace were here today, the Senator suggested he might want to relay these messages: "Do not blame science....Seek policy solutions that target the plight of farmers under stress....Be flexible; seek adaptations; embrace change....Integrate natural resource conservation with agricultural adjustment...Pursue technological advance for the public good."

Glickman ended the ceremony by saying, "Here's to hoping that his genius is with us every time we set foot in that room...and in everything we do at the Department of Agriculture."

### Berkeley Schools to Offer Organic Food to Students

The Berkeley Board of Education has voted to become the first school system in the country to offer a full menu of organic food to its students. It will serve organic food in main dishes and after-school snacks, and will remove irradiated and genetically altered foods from the menu, according to the Associated Press. School officials hope eventually to have an all-natural menu, including milk from cows that have not been injected with the bovine growth hormone (BGH). In developing the plan, School Superintendent Jack McLaugh-

lin said he wanted to improve both school lunches and student health. "The new menu is intended to emphasize healthy eating habits and teach students where their food comes from," the AP story said.

Under the new policy, schools will have gardens and will incorporate eating, gardening, and nutrition into the curriculum. Every school will have its own organic vegetable garden tended by the students to teach them about agriculture and ecology, and to provide up to 25 percent of the organic produce needed. What the

district can't grow, it will buy from local organic farmers.

"School officials believe that adding organic items should not cost too much more than buying the old standbys," according to *The San Francisco Chronicle*. The organic foods will be phased in with the traditional cafeteria choices as grant money comes in to pay organic farmers. The USDA provided grant funds to the Center for Ecoliteracy, a non-profit organization, to help start the gardens and establish a food policy for the Berkeley school district.