



**soil
solutions
quarterly
N° 4**

**"But what we're doing to our
soils, what we're doing to our
rangelands,
it will change the whole paradigm
of how we grow food on this
planet.
And implementing the microbes
back into this system is the key."**

— David C. Johnson, PhD
New Mexico State University

Fall is typically a time to celebrate the harvest and Nature's abundance. This year, however, our hearts have been made heavy by stories of hurricane devastation in Texas, Florida, Puerto Rico and the Caribbean Islands as well as wildfires in northern California. Our thoughts are with everyone impacted by these tragedies.

The sliver of silver lining is that rebuilding provides an opportunity to regenerate these landscapes in accordance with natural systems. Intentionally adopting regenerative, organic methods of growing wine, planting orchards and grazing sheep will allow the land to support above and below ground biodiversity, filter and store rainwater and sequester millions of tons of atmospheric carbon. This will not only help build resilience for the future, but will give us something to truly celebrate.

THE LATEST



Getting an appointment to interview Dan Barber for our *Chefs for Soil* film project felt a little bit like getting an audience with the pope; after all, this is the man Michael Pollan refers to as the “Poet of Soil.” On the morning of September 14, we took the Hudson Valley train to Blue Hill restaurant at Stone Barns Agricultural Center to set up our film equipment well in advance of our actual appointment. Barber, of course, spoke passionately – and poetically – about the fundamental importance of healthy soil to the chef. After our conversation, he graciously invited us to tour the property, join them at a lecture being given at their monthly Community Dinner, and then to stay for dinner at Blue Hill. It may have felt like a pilgrimage, but we were treated like royalty. Follow us on social media for updates on the release of *Chefs for Soil*.



We are honored that two of our short films were recently highlighted at “Zero Waste Festivals” in France and Canada. This is our third consecutive year of collaborating with leaders of the zero waste movement. This year the presenters selected [Soil: Our Climate Ally Underfoot](#) – our very first film featuring Rancher Richard King, and [On Building Community](#) – an interview with social change advocate Nikki Silvestri.

In preparation for the festivals we had the two short films captioned with French subtitles. They were shown hundreds of people in cities in northern and western France including Lille, Tours, Nantes, Rochefort, Rennes, and Paris.

Both films were also featured at the inaugural Zero Waste Festival in Montreal, attended by 6,700 participants.

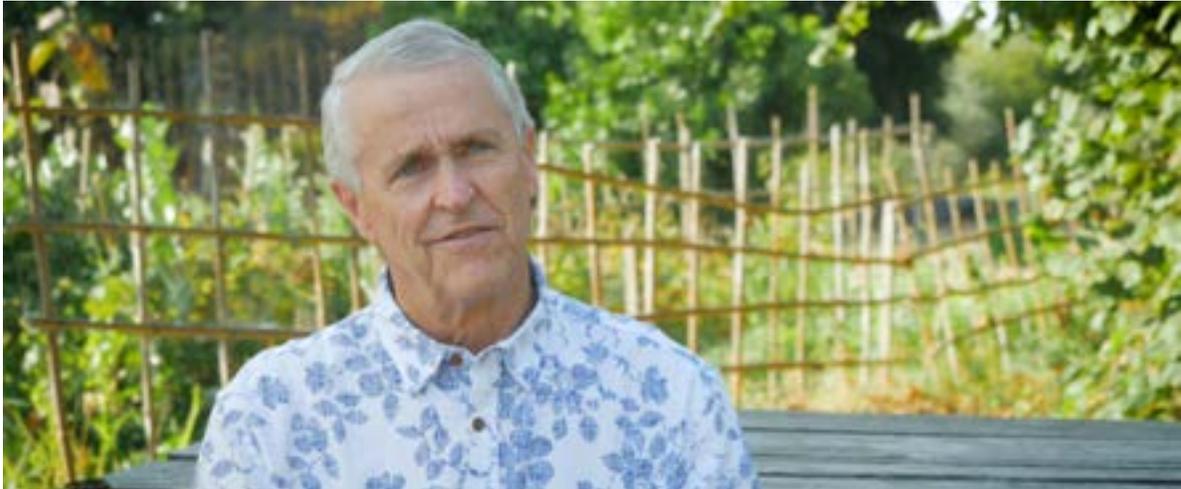
Audiences loved the fact that the films feature two people of different ages getting to the same place – protecting soil health! In every city and town this sparked discussions of what could be done at the local level to both reduce waste and improve soil health, a key part of this growing movement. The enthusiastic answer was “start composting.” Our films are meant to be shared like this, so please be in touch if you’d like to screen any of our films at your next event.



Speaking of well-known chefs, Soil Solution’s Diana Donlon was invited to speak at the sold out opening of [Anthony Bourdain’s new documentary *Wasted: The Story of Food Waste*](#) in Santa Monica on October 13th. The panel which also included Kristina von Hoffman, Climate Resolve and Chef Mary Sue Milliken, owner of Border Grill restaurants was moderated by Los Angeles Food Policy Director’s Clare Fox and discussion focused on actions audience members could take to curb residential food waste.

[Here’s a link to CFS’s hand out.](#)

DIG DEEPER



We recently had the pleasure of bringing Dr. David C. Johnson, a molecular biologist at New Mexico State University Las Cruces to speak at the third annual *Soil not Oil* conference in Richmond, California. Dr. Johnson's innovative research focuses on soil microbes as the primary drivers of soil regeneration and carbon sequestration. He and his wife, Hui-Chun Su Johnson, have developed a composting process that results in microbially diverse, fungal dominant compost.

Test plots using this fungal-rich compost have had exceptional results for both soil productivity and amount of soil carbon sequestered.

You can read more about Johnson's important work in these books: [The Soil Will Save Us](#) by Kristin Ohlson and [Water in Plain Sight: Hope for a Thirsty World](#) by Judith D. Schwartz.

[Watch the Video >>](#)

DIG DEEPER



[The Agriculture of Hope: an inspiring piece about a growing movement](#)

[It's official! CFS's Ashley Lukens, PhD, has been appointed to Hawaii's Carbon Farming Task Force.](#)



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