

July-August 2000

*Your quarterly update on happenings at CIELAP!*

**Here are the latest releases by CIELAP:**

## **Reports**

[Ontario: Open for Toxics](#) : Hazardous waste disposal becomes a growth industry in Ontario (English Version) June 2000.

[Las Caras Múltiples de la Minería](#): Políticas Y Leyes Ambientales Que Rigen la Minería en Canadá (Spanish Version) June 2000.

[The 'New Public Management' Comes to Ontario](#) : A study of Ontario's Technical Standards and Safety Authority and the impacts of putting public safety in private hands, June 2000.

## **Other Releases**

[Institute Releases Study of Privatization of Public Safety Regulation in Ontario.](#) June 20, 2000.

[Environment Ministers Respond to Demands of Public. NAFTA partners agree to end secret negotiations and open doors to greater public participation on environment matters.](#) June 13, 2000.

[NGOs Call Stakes High at Environmental Ministerial.](#) June 12, 2000.

[Joint Statement on Articles 14-15. Seventh Regular Council Session of the CEC.](#) June 12, 2000.

[The Walkerton E. Coli Outbreak. What needs to be done to prevent another disaster.](#) June 7, 2000.

[Why the Proposed Canada-Wide Standards Fail to Protect Health and Environment: Analysis from CIELAP.](#) June 5, 2000

## **To be released soon!**

NPRI Citizen's Guide (August, 2000)

Ontario's Environment and Common Sense Revolution: Fifth Year Report (September, 2000)

## **Staff News**

Mark Winfield, CIELAP's Director of Research, is taking one-year secondment with the federal Office of the Commissioner for Environment and Sustainable Development to work on Great Lakes issues, beginning September 5. We, at CIELAP, wish him all the best!

Romila Verma, Project Officer, is going on maternity leave from August 15, 2000. We wish her well.

## **Summer Interns**

CIELAP welcomed three interns for the summer.

Andrea Isaac is a student from York University studying public Policy and Administration. As a Research Assistant, Andrea has assisted in the preparation of one of CIELAP's major publications, Ontario's Environment and Common Sense Revolution: Fifth Year Report. Other tasks she has been involved with include assisting with CIELAP's upcoming 30th Anniversary Event, and the forthcoming Annual Report.

Armelle Guignier is an environmental law student in France. She is preparing a discussion paper on the precautionary principle and biotechnology in Europe, in order to better understand how this approach can be applied in Canada.

Nathalie Elbez, also from France, did research on hazardous waste management and hazardous waste transboundary shipment between Canada, Mexico and the United States. She also helped CIELAP communicate with the francophone media.

Feature Article

### **One Day in the Field...**

*By Nathalie Elbez and Armelle Guignier (interns at CIELAP).*

July 26 2000, CIELAP staff participated in a one-day visit organized by World Wildlife Fund to a cooperative and two organic farms in Bruce county, Ontario. The purpose was to gain a better understanding of the alternative method to conventional agriculture.

We met people highly committed to sustainable farming process leading to a better environment. This tour allowed us to grasp the comprehensive process of organic farming ranging from the production of eggs and dairy products to the process and market stages.

We first visited Ontario Organic Farmer's Cooperative, which has been providing marketing solutions to organic products from 150 farms for over ten years. Emphasizing the fact those organic products is not a niche market anymore, this cooperative proves to be a success.

After this insight on the market stage it was worthwhile to see how it works at the production stage. Gerard Poechman operates the Poechman Family Farm near Walkerton, Ontario and advocated self-sufficiency, small size farms and permaculture as the key elements to achieve sustainability. In a pesticide-free environment, this egg farm not only produces and mills its own feed grain to provide the hen's food but also uses the cattle manure as a natural fertilizer for the crops.

Few miles away a dairy farm run by the Andres family deals entirely with its own manure in an ecologically sound way. The solid manure is used to fertilize the crops whereas the liquid one is carefully stored in tanks and treated through micro aeration cutting down the methane release.

Of course in order to draw a good comparison between organic food and traditional one we were invited to taste the variety of products! This visit was an original approach to organic farming

in terms of understanding issues this sector has to cope with.

## A Volunteer's Experience with CIELAP

*By Nathalie Elbez (France)*

After a degree in Political Science in France I decided to come to Canada to study Environmental Studies at the University of Waterloo for one year. This year was one of the best experiences I have ever had. Once university was done I was really interested in doing an internship in an organization dealing with environmental issues. CIELAP appeared to be the perfect place to volunteer.

Throughout this month I did research on hazardous waste management and hazardous waste transboundary shipments between Canada, Mexico and the United States. I also helped CIELAP communicate with the francophone media, which was really exciting. This first experience in a NGO opens up new horizons for my future career.

Moreover I met nice people and had a great time here.

Events and Happenings!

### **CIELAP's 30th Anniversary Celebration**

CIELAP'S 30th Anniversary Fundraising Dinner is on Thursday, October 26, 2000 from 6-10 pm, University of Toronto's Wetmore Hall.

### **Boat Cruise Pictures**

CIELAP's Boat Cruise "THE WINDS OF JUNE" was a four hour funathon! With approximately 58 people on board the 30 metre, three masted schooner, the Challenge, we enjoyed good food, music, outstanding scenery and company of fellow environmentalists!

### **A Farewell Picnic**

Away from the noise of the city, CIELAP enjoyed a sunny afternoon on Toronto Islands. The best way to say goodbye to their two interns from France was to let them introduce the staff to some "cuisine francaise". The quiche and wine added to an easy-going atmosphere.

What a nice end to those mutual and beneficial experiences!

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