

CANADIAN CHEFS CONGRESS STATEMENT ON THE ENVIRONMENT 2008

We the undersigned are attendees at the Canadian Chefs Congress at Eigensinn Farm, held September 21 & 22, 2008 in Singhampton Ontario. The Congress connects chefs with a passion for Canadian Food culture to our land, in solidarity with farmers, fishers, gardeners, foragers and all artisanal food producers.

We chefs are committed to reconnecting people with the beauty and productivity of our fields, forests and streams. Development and nature can co-exist, but only within a framework that truly appreciates the value of wetlands, forests, sustainable agriculture, aqua culture and the direct role chefs and producers can play as stewards and ambassadors of nature. This natural capital is worth billions of dollars to Canadians, including benefits such as storage of floodwaters by wetlands, air pollution absorption, climate regulation, pollination of crops and water filtration, resulting in clean air and water and safe and abundant local food sources.

Ontario's Greenbelt shows us we accommodate many needs that do not destroy the natural beauty that has been written into the land for us.

1. Be it resolved that with this statement we ask governments from across Canada to follow Ontario's example of the Greenbelt to create protected landscapes that promote biodiversity, agriculture, tourism and distinct Canadian Culinary Cultural identity; and,
2. Be it resolved that in acknowledgment of the spectacular countryside around Eigensinn Farm, we also call on the Grey County and the Government of Ontario to expand its Greenbelt to protect the prime agricultural and natural heritage areas of the Niagara Escarpment and Nottawasaga Watershed that are excluded from the Niagara Escarpment Plan.

