

# In Season

The weekly summer newsletter from Growers of Organic Food Yukon

### From the Editor

Food is a pretty hot topic these days, and more and more the conversations I hear are around food that is 'good' in every way - not only delicious and nutritious but grown, harvested and processed in ways that are respectful of our environment, each other and the plants and animals themselves. And made available to everyone. After attending the Potluck Co-Op's AGM last night and reading this week's dispatch from Kate Mechan, I feel pretty good about being part of Yukon's growing food community.

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### Did you know?

Less than 2% of the food sold in the Yukon is grown in-territory. Thanks for supporting your farmers and local food security!

## Food for All Kate Mechan

Hunger, nutrition and equal access to food have been an ongoing area of advocacy and action for the Yukon Anti Poverty Coalition. The Whitehorse Food Bank was made possible in 2007 through a collaboration of Coalition members and concerned citizens.

Food security continues to be an urgent topic for Yukon both in terms of emergency food provision and the need for a long-term strategy to address food insecurity and sovereignty across Yukon.

In response, the Yukon Anti Poverty Coalition began facilitating Let's Talk About Food Security forums in 2012. These forums have evolved into the Food Network Yukon and are an opportunity for stakeholder groups and concerned citizens to network and exchange knowledge around food and food security. There is representation from YG, City of Whitehorse, NGO's, food retailers, food producers and food activists around the circle. The continuation of these forums has been made possible through the support of the Arctic Institute for Community Based Research.

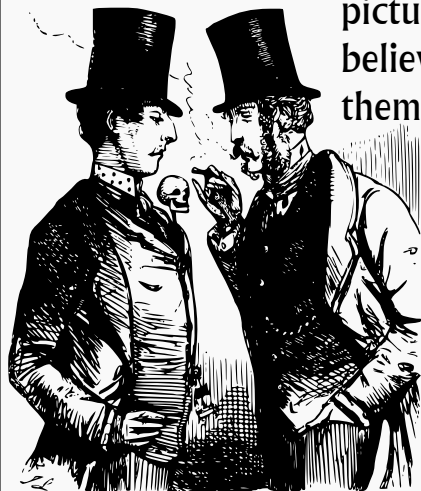
Next meeting: Monday, July 6th from 12noon to 2pm at L'Association FrancoYukonnaise on Strickland. Lunch is included.

To join this network and receive information about food security events and future forums, please contact Kate Mechan at [yapcprojects@gmail.com](mailto:yapcprojects@gmail.com)



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or in the flesh at the Fireweed Farmer's Market every Thursday!





That's right old boy, dirty pictures. And furthermore I do believe they intend to publish them!



2015  
International  
Year of Soils

The Canadian Organic Grower is after photos of soil from across the country to celebrate 2015 as the International Year of Soils. Photos along with the photographer's name will appear in the Fall 2015 issue of COG. Send photos to [outreach@cog.ca](mailto:outreach@cog.ca)

## RECIPE OF THE WEEK

### Zucchini Pizza

The cob pizza oven is a thing to aspire to, but in the meantime most of us get as far as the BBQ for summer outdoor cooking. Here is an attempt to combine the two.

#### Ingredients

1 large zucchini (let it get really fat, pick it just before it starts to hollow out)  
6 garlic scapes, minced (or sub 2 cloves garlic)  
any fresh herbs you fancy, chopped  
hard cheese, such as pecorino, grated  
olive oil  
sea salt  
black pepper

#### Method

Preheat BBQ. Slice zucchini into 3/4" thick rounds. Brush with mixture of olive oil and garlic, then sprinkle with herbs, cheese, salt and pepper. Of course you can always add any other toppings, just be aware you won't be cooking as long as a normal pizza. Place rounds on the grill (on a tray if your grill has wide gaps) and BBQ until the cheese is melted and the zucchini begins to brown.

