



AP[®] Summer Institute
Exam Materials
2011 AP English Language and
Composition

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ENGLISH LANGUAGE AND COMPOSITION

SECTION II

Total time—2 hours

Question 1

(Suggested time—40 minutes. This question counts for one-third of the total essay section score.)

Locavores are people who have decided to eat locally grown or produced products as much as possible. With an eye to nutrition as well as sustainability (resource use that preserves the environment), the locavore movement has become widespread over the past decade.

Imagine that a community is considering organizing a locavore movement. Carefully read the following seven sources, including the introductory information for each source. Then synthesize information from at least three of the sources and incorporate it into a coherent, well-developed essay that identifies the key issues associated with the locavore movement and examines their implications for the community.

Make sure that your argument is central; use the sources to illustrate and support your reasoning. Avoid merely summarizing the sources. Indicate clearly which sources you are drawing from, whether through direct quotation, paraphrase, or summary. You may cite the sources as Source A, Source B, etc., or by using the descriptions in parentheses.

Source A (Maiser)

Source B (Smith and MacKinnon)

Source C (McWilliams)

Source D (chart)

Source E (Gogoi)

Source F (Roberts)

Source G (cartoon)

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Source A

Maiser, Jennifer. "10 Reasons to Eat Local Food." *Eat Local Challenge*. Eat Local Challenge, 8 Apr. 2006. Web. 16 Dec. 2009.

The following is an article from a group Weblog written by individuals who are interested in the benefits of eating food grown and produced locally.

Eating local means more for the local economy. According to a study by the New Economics Foundation in London, a dollar spent locally generates twice as much income for the local economy. When businesses are not owned locally, money leaves the community at every transaction.

Locally grown produce is fresher. While produce that is purchased in the supermarket or a big-box store has been in transit or cold-stored for days or weeks, produce that you purchase at your local farmer's market has often been picked within 24 hours of your purchase. This freshness not only affects the taste of your food, but the nutritional value which declines with time.

Local food just plain tastes better. Ever tried a tomato that was picked within 24 hours? 'Nuff said.

Locally grown fruits and vegetables have longer to ripen. Because the produce will be handled less, locally grown fruit does not have to be "rugged" or to stand up to the rigors of shipping. This means that you are going to be getting peaches so ripe that they fall apart as you eat them, figs that would have been smashed to bits if they were sold using traditional methods, and melons that were allowed to ripen until the last possible minute on the vine.

Eating local is better for air quality and pollution than eating organic. In a March 2005 study by the journal *Food Policy*, it was found that the miles that organic food often travels to our plate creates environmental damage that outweighs the benefit of buying organic.

Buying local food keeps us in touch with the seasons. By eating with the seasons, we are eating foods when they are at their peak taste, are the most abundant, and the least expensive.

Buying locally grown food is fodder for a wonderful story. Whether it's the farmer who brings local apples to market or the baker who makes local bread, knowing part of the story about your food is such a powerful part of enjoying a meal.

Eating local protects us from bio-terrorism. Food with less distance to travel from farm to plate has less susceptibility to harmful contamination.

Local food translates to more variety. When a farmer is producing food that will not travel a long distance, will have a shorter shelf life, and does not have a high-yield demand, the farmer is free to try small crops of various fruits and vegetables that would probably never make it to a large supermarket. Supermarkets are interested in selling "Name brand" fruit: Romaine Lettuce, Red Delicious Apples, Russet Potatoes. Local producers often play with their crops from year to year, trying out Little Gem Lettuce, Senshu Apples, and Chieftain Potatoes.

Supporting local providers supports responsible land development. When you buy local, you give those with local open space—farms and pastures—an economic reason to stay open and undeveloped.

Source B

Smith, Alisa, and J. B. MacKinnon. *Plenty: One Man, One Woman, and a Raucous Year of Eating Locally*. New York: Harmony, 2007. Print.

The following passage is excerpted from a book written by the creators of the 100-Mile Diet, an experiment in eating only foods grown and produced within a 100-mile radius.

Food begins to lose nutrition as soon as it is harvested. Fruit and vegetables that travel shorter distances are therefore likely to be closer to a maximum of nutrition. “Nowadays, we know a lot more about the naturally occurring substances in produce,” said [Cynthia] Sass. “It’s not just vitamins and minerals, but all these phytochemicals and really powerful disease-fighting substances, and we do know that when a food never really reaches its peak ripeness, the levels of these substances never get as high.” . . .

Yet when I called to confirm these facts with Marion Nestle, a professor and former chair of nutrition, food studies, and public health at New York University, she waved away the nutrition issue as a red herring. Yes, she said, our 100-mile diet—even in winter—was almost certainly more nutritious than what the average American was eating. That doesn’t mean it is *necessary* to eat locally in order to be healthy. In fact, a person making smart choices from the global megamart can easily meet all the body’s needs.

“There will be nutritional differences, but they’ll be marginal,” said Nestle. “I mean, that’s not really the issue. It *feels* like it’s the issue—obviously fresher foods that are grown on better soils are going to have more nutrients. But people are not nutrient-deprived. We’re just not nutrient-deprived.”

So would Marion Nestle, as a dietician, as one of America’s most important critics of dietary policy, advocate for local eating?

“Absolutely.”

Why? Because she loves the taste of fresh food, she said. She loves the mystery of years when the late corn is just utterly, incredibly good, and no one can say why: it just is. She likes having farmers around, and farms, and farmland.

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Source C

McWilliams, James E. "On My Mind: The Locavore Myth." *Forbes.com*. Forbes, 15 Jul. 2009. Web. 16 Dec. 2009.

The following is excerpted from an online opinion article in a business magazine.

Buy local, shrink the distance food travels, save the planet. The locavore movement has captured a lot of fans. To their credit, they are highlighting the problems with industrialized food. But a lot of them are making a big mistake. By focusing on transportation, they overlook other energy-hogging factors in food production.

Take lamb. A 2006 academic study (funded by the New Zealand government) discovered that it made more environmental sense for a Londoner to buy lamb shipped from New Zealand than to buy lamb raised in the U.K. This finding is counterintuitive—if you're only counting food miles. But New Zealand lamb is raised on pastures with a small carbon footprint, whereas most English lamb is produced under intensive factory-like conditions with a big carbon footprint. This disparity overwhelms domestic lamb's advantage in transportation energy.

New Zealand lamb is not exceptional. Take a close look at water usage, fertilizer types, processing methods and packaging techniques and you discover that factors other than shipping far outweigh the energy it takes to transport food. One analysis, by Rich Pirog of the Leopold Center for Sustainable Agriculture, showed that transportation accounts for only 11% of food's carbon footprint. A fourth of the energy required to produce food is expended in the consumer's kitchen. Still more energy is consumed per meal in a restaurant, since restaurants throw away most of their leftovers.

Locavores argue that buying local food supports an area's farmers and, in turn, strengthens the community. Fair enough. Left unacknowledged, however, is the fact that it also hurts farmers in other parts of the world. The U.K. buys most of its green beans from Kenya. While it's true that the beans almost always arrive in airplanes—the form of transportation that consumes the most energy—it's also true that a campaign to shame English consumers with small airplane stickers affixed to flown-in produce threatens the livelihood of 1.5 million sub-Saharan farmers.

Another chink in the locavores' armor involves the way food miles are calculated. To choose a locally grown apple over an apple trucked in from across the country might seem easy. But this decision ignores economies of scale. To take an extreme example, a shipper sending a truck with 2,000 apples over 2,000 miles would consume the same amount of fuel per apple as a local farmer who takes a pickup 50 miles to sell 50 apples at his stall at the green market. The critical measure here is not food miles but apples per gallon.

The one big problem with thinking beyond food miles is that it's hard to get the information you need. Ethically concerned consumers know very little about processing practices, water availability, packaging waste and fertilizer application. This is an opportunity for watchdog groups. They should make life-cycle carbon counts available to shoppers.

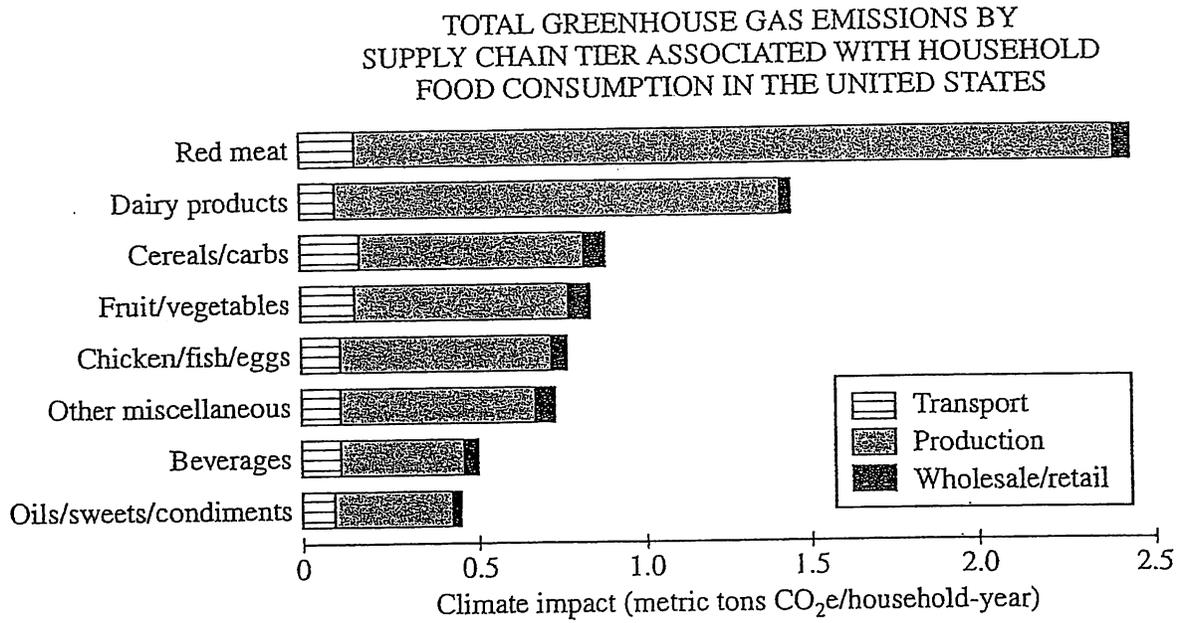
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Source D

Loder, Natasha, Elizabeth Finkel, Craig Meisner, and Pamela Ronald. "The Problem of What to Eat." *Conservation Magazine*. The Society for Conservation Biology, July-Sept. 2008. Web. 16 Dec. 2009.

The following chart is excerpted from an online article in an environmental magazine.



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Source E

Gogoi, Pallavi. "The Rise of the 'Locavore': How the Strengthening Local Food Movement in Towns Across the U.S. Is Reshaping Farms and Food Retailing." *Bloomberg Businessweek*. Bloomberg, 20 May 2008. Web. 17 Dec. 2009.

The following is excerpted from an online article in a business magazine.

The rise of farmers' markets—in city centers, college towns, and rural squares—is testament to a dramatic shift in American tastes. Consumers increasingly are seeking out the flavors of fresh, vine-ripened foods grown on local farms rather than those trucked to supermarkets from faraway lands. "This is not a fringe foodie culture," says [Anthony] Flaccavento. "These are ordinary, middle-income folks who have become really engaged in food and really care about where their food comes from."

It's a movement that is gradually reshaping the business of growing and supplying food to Americans. The local food movement has already accomplished something that almost no one would have thought possible a few years back: a revival of small farms. After declining for more than a century, the number of small farms has increased 20% in the past six years, to 1.2 million, according to the Agriculture Dept. . . .

The impact of "locavores" (as local-food proponents are known) even shows up in that Washington salute every five years to factory farming, the Farm Bill. The latest version passed both houses in Congress in early May and was sent on May 20 to President George W. Bush's desk for signing. Bush has threatened to veto the bill, but it passed with enough votes to sustain an override. Predictably, the overwhelming bulk of its \$290 billion would still go to powerful agribusiness interests in the form of subsidies for growing corn, soybeans, and cotton. But \$2.3 billion was set aside this year for specialty crops, such as the eggplants, strawberries, or salad greens that are grown by exactly these small, mostly organic farmers. That's a big bump-up from the \$100 million that was earmarked for such things in the previous legislation.

Small farmers will be able to get up to 75% of their organic certification costs reimbursed, and some of them can obtain crop insurance. There's money for research into organic foods, and to promote farmers' markets. Senator Tom Harkin (D-Iowa) said the bill "invests in the health and nutrition of American children . . . by expanding their access to farmer's markets and organic produce."

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Source F

Roberts, Paul. *The End of Food*. New York: Houghton Mifflin Harcourt, 2008. Print.

The following is excerpted from a book about the food industry.

[T]he move toward local food, for all its trendiness (the more adamant adherents, known as “localvores,” strive to buy products that have traveled the least “food miles”), highlights one of the problematic pieces of the modern food economy: the increasing reliance on foods shipped halfway round the world. Because long-distance food shipments promote profligate fuel use and the exploitation of cheap labor (which compensates for the profligate fuel use), shifting back to a more locally sourced food economy is often touted as a fairly straightforward way to cut externalities, restore some measure of equity between producers and consumers, and put the food economy on a more sustainable footing. “Such a shift would bring back diversity to land that has been all but destroyed by chemical-intensive mono-cropping, provide much-needed jobs at a local level, and help to rebuild community,” argues the UK-based International Society for Ecology and Culture, one of the leading lights in the localvore movement. “Moreover, it would allow farmers to make a decent living while giving consumers access to healthy, fresh food at affordable prices.”

While localvorism sounds superb in theory, it is proving quite difficult in practice. To begin with, there are dozens of different definitions as to what local is, with some advocates arguing for political boundaries (as in Texas-grown, for example), others using quasi-geographic terms like food sheds, and still others laying out somewhat arbitrarily drawn food circles with radii of 100 or 150 or 500 miles. Further, whereas some areas might find it fairly easy to eat locally (in Washington State, for example, I’m less than fifty miles from industrial quantities of fresh produce, corn, wheat, beef, and milk), people in other parts of the country and the world would have to look farther afield. And what counts as local? Does food need to be purchased directly from the producer? Does it still count when it’s distributed through a mass marketer, as with Wal-Mart’s Salute to America’s Farmer program, which is now periodically showcasing local growers?

The larger problem is that although decentralized food systems function well in decentralized societies—like the United States was a century ago, or like many developing nations still are—they’re a poor fit in modern urbanized societies. The same economic forces that helped food production become centralized and regionalized did the same thing to our population: in the United States, 80 percent of us live in large, densely populated urban areas, usually on the coast, and typically hundreds of miles, often thousands of miles, from the major centers of food production.

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Source G

Hallatt, Alex. "Arctic Circle." Comic strip. King Features Syndicate, Inc. 1 Sept. 2008. Web. 12 July 2009.

The following is a cartoon from an environmentally themed comic strip.



ARCTIC CIRCLE © 2008 MACNELLY. DISTRIBUTED BY KING FEATURES SYNDICATE

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AP[®] ENGLISH LANGUAGE AND COMPOSITION

2011 SCORING GUIDELINES

Question 1

General Directions: This scoring guide will be useful for most of the papers you read. If it seems inappropriate for a specific paper, ask your Table Leader for assistance. Always show your Table Leader books that seem to have no response or that contain responses that seem unrelated to the question. Do not assign a score of 0 or – without this consultation.

Your score should reflect your judgment of the paper's quality as a whole. Remember that students had only 15 minutes to read the sources and 40 minutes to write; the paper, therefore, is not a finished product and should not be judged by standards appropriate for an out-of-class assignment. Evaluate the paper as a draft, making certain to reward students for what they do well.

All papers, even those scored 8 or 9, may contain occasional lapses in analysis, prose style, or mechanics. Such features should enter into your holistic evaluation of a paper's overall quality. In no case should you score a paper with many distracting errors in grammar and mechanics higher than a 2.

9 Papers earning a score of 9 meet the criteria for 8 papers and, in addition, are especially sophisticated in their argument, thorough in development, or impressive in their control of language.

8 Effective

Papers earning a score of 8 **effectively** develop a position that identifies the key issues associated with the locavore movement and examines their implications for the community. They develop their position by **effectively synthesizing*** at least three of the sources. The evidence and explanations used are appropriate and convincing. Their prose demonstrates a consistent ability to control a wide range of the elements of effective writing but is not necessarily flawless.

7 Papers earning a score of 7 fit the description of 6 papers but provide more complete explanation, more thorough development, or a more mature prose style.

6 Adequate

Papers earning a score of 6 **adequately** develop a position that identifies the key issues associated with the locavore movement and examines their implications for the community. They develop their position by **adequately synthesizing** at least three of the sources. The evidence and explanations used are appropriate and sufficient. The language may contain lapses in diction or syntax, but generally the prose is clear.

5 Papers earning a score of 5 develop a position that identifies the key issues associated with the locavore movement and examines their implications for the community. They develop their position by synthesizing at least three sources, but how they use and explain sources is somewhat uneven, inconsistent, or limited. The writer's argument is generally clear, and the sources generally develop the writer's position, but the links between the sources and the argument may be strained. The writing may contain lapses in diction or syntax, but it usually conveys the writer's ideas adequately.

4 Inadequate

Papers earning a score of 4 **inadequately** develop a position that identifies the key issues associated with the locavore movement and examines their implications for the community. They develop their position by synthesizing at least two sources, but the evidence or explanations used may be inappropriate, insufficient, or less convincing. The sources may dominate the student's attempts at development, the link between the argument and the sources may be weak, or the student may misunderstand, misrepresent, or oversimplify the sources. The prose generally conveys the writer's ideas but may be less consistent in controlling the elements of effective writing.

3 Papers earning a score of 3 meet the criteria for the score of 4 but demonstrate less success in developing a position that identifies the key issues associated with the locavore movement and examines their implications for the community. They are less perceptive in their understanding of the sources, or their explanation or examples may be particularly limited or simplistic. The papers may show less maturity in control of writing.

2 Little Success

Papers earning a score of 2 demonstrate **little success** in developing a position that identifies the key issues associated with the locavore movement and examines their implications for the community. They may merely allude to knowledge gained from reading the sources rather than citing the sources themselves. These papers may misread the sources, fail to develop a position that evaluates, or substitute a simpler task by merely summarizing or categorizing the sources or by merely responding to the prompt tangentially with unrelated, inaccurate, or inappropriate explanation. The prose of 2 papers often demonstrates consistent weaknesses in writing, such as grammatical problems, a lack of development or organization, or a lack of control.

1 Papers earning a score of 1 meet the criteria for a score of 2 but are undeveloped, especially simplistic in their explanation, weak in their control of writing, or do not allude to or cite even one source.

- 0 Indicates an on-topic response that receives no credit, such as one that merely repeats the prompt.
- Indicates a blank response or one that is completely off topic.

* For the purposes of scoring, synthesis means referring to sources to develop a position and citing them accurately.

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Question 1 1 of 4

The locavore movement asks its followers to look to their roots by depending on locally grown foods for nutrition. In a different sense, the movement ~~looks~~^{mirrors} the primitive societies of hunters and gatherers, nomadic people who lived off what the land could offer them at a certain time in the year. It is interesting this movement has taken root, therefore, in a society like the USA, an extremely industrialized and urbanized country where almost any given citizen has the consumer power to buy food from far away places. The locavore movement is one chiefly targeted towards communities that have the ^{cap}ability to sustain themselves. ~~and that also~~ In an industrialized and consumer driven society like America, it does not make sense for communities to adopt locavorism because of the isolationist nature that can lead to divides among Americans as well as with the world.

~~A community~~ To adopt locavorism, a given family or broader organization must first determine how realistic it is for it to maintain the diet. Document F comments on how the difficulty encountered in defining "local" ~~in fact, by~~ And when that term has been determined for the locavores, they must see what is available to them. Document F hits on this point as well, commenting that "some areas might find it ^{fairly} easy to eat locally... people in other parts of the country and the world would have to look further afield." This is the case in source G's cartoon, where the environment limits the penguin's locavore conversion, and is analagous to many of the extreme settled

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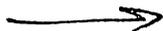
Question 1

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areas of the world that depend on ~~energy~~ nutrition imports to survive. In these areas, arguments for the taste of food, such as is apparent in ~~document~~ ^{Source B} are negligible. ~~The~~ ^{The} food and energetic value eclipse any luxuries like the unexplainably delicious taste of late corn. In the United States, there are also wide ~~in~~ climate spectrums, some that foster all sorts of produce and others that don't ~~not~~ support any at all. Locavorism is ~~an ethically pleasing priv~~ ^{a moral privilege available} only to the former.

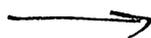
In addition to being a targeted and specialized movement, locavorism is, to an extent, isolationist. By building up community relations, locavores effectively break down contacts with foreign or just more distant people and economies (Source C). Especially in America, where humanitarian efforts garner widespread support, taking away potential earnings from oppressed people in other corners of the world seems counterintuitive—especially if these are the same people ~~we~~ ^{that} were originally being fundraised for. ~~While Source A argues for the economic benefits of putting~~ ~~the money back into the community by buying locally~~ ~~the business credibility of Source D shows~~ Within the borders of the country, ~~business~~ is depleted as well, with farms needing loans and government reimbursements, despite a revival in small farms (Source E). The diversity of food that is argued for in Source A is undermined by the principal of locavorism, which prevents access to foods only grown on the other side of the country. The farm growing wheat in Nebraska, ~~not~~ ⁱⁿ



major staple of that state's exports, will probably never make it to Florida, if locavorism were established in some community. By extension, ~~the~~ some state's economies, that are not too developed to begin with drop even more, and the resulting hostilities erupt in politics. The development of farming still faces some opposition in the government after all (Source E). The locavore movement is ~~an~~ a measure that undermines economics on broadscale levels, ^{developing them also} ^{only locally,} causing disunity among Americans and relations abroad.

Often seen as part of the "green" movement for environmental conservation, locavorism really has little impact on the continued sustainability of the environment. Air transport costs and other shipment methods are, of course, ~~energetically~~ ^{from a conservation journal,} and financially taxing, but Source D, ^{shows} that the production of food is really the largest expenditure. It doesn't matter where it is produced, the environmental effect will be almost the same. Most Americans live in densely populated metros (Source F) so their everyday activities like driving to work have a larger impact than buying imported supermarket food.

Locavorism is not a bad practice in theory or action. There are simply factors that make its ^{implementation} unfavorable with respect to aspects of American life. These include the living patterns of most Americans, and their relations with each other and abroad. The locavore movement is a privilege for only certain communities, ones that can sustain themselves



Question 4

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with diverse produce, and is not a good option for the broader spectrum of the world's society.

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Write in the box the number of the question you are answering on this page as it is designated in the exam.

1 4 of 3

Think global, act local. With this motto, the locavore movement sounds as appealing as a ~~steaming~~ ^{warm} fresh apple pie — baked with locally grown apples, of course — on a chilly winter's day. Who doesn't like to eat delicious, nutritious food and help the environment? However, when one looks past the delightful motto, the locavore movement actually ~~has just~~ is actually just as ~~harmful~~ — if not more ~~harmful~~ — harmful as eating cucumbers shipped from Madagascar. When considering the ~~size~~ ~~of~~ ~~the~~ ~~movement~~ global net ~~impact~~ ~~of~~ environmental and social impact of the locavore movement, it is clear that the harms usually outweigh the ~~size~~ benefits.

At a time when global warming is slowly changing from a myth to reality, and pollution in the cities has ~~spurred~~ spurred rapid development of lung diseases, people scrambling to find a way to save the earth find an answer in the locavore movement. "Locavores" extol the ~~benefits~~ environmental benefit since ~~the~~ goods are shipped from a local farm instead of "halfway across the world," which lessens fuel use (Source F). However, eating locally does not always reduce carbon emissions; ^{in fact any benefits would be minimal, as transportation is not a major factor in carbon emissions (Source B).} As Source C shows, it actually takes ~~more fuel and more~~ ~~more~~ just as much fuel — and thus, just as much pollution — to ship a small load from a ~~far~~ local farm as to ship a ~~large~~ large load from a farther location. In addition, the carbon footprint for ~~one~~ of these distanced farms is often smaller than they would be for a farm ~~in the~~ in a local area. ~~The~~ The United States is certainly no longer made up of rural communities. To buy local means to ignore farm conditions, ignore packaging techniques and simply accuse the distance food is shipped (Source C). ~~Instead of judging choosing groceries based on the distance~~ As source C continues, it is evident that buying "local" in an urban area, ~~is equivalent to buying~~

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from a factory-like farm is simply not what ~~you~~ ~~one~~ ~~should~~ would expect. Instead of choosing to buy groceries because they are grown in the state one lives in, people should buy groceries because the farm they are grown on is safe and environmentally friendly.

In addition, ~~the~~ the locavore movements harm communities around the world that depend on international trade for survival. Yes, local food could potentially taste better than food grown in Argentina... Yes, the economy is still

stagnated despite Obama's economic plans and buying local would help

struggling local farmers. ^(Source A) However, while we may still dream of a Jeffersonian ideal in which America is a land of farmers and yeomen, the simple truth is

that the United States has left that vision forever. ^{(Source E shows Small-scale Agriculture has long been a} dying industry in the United States; Perhaps, it is time to let it fade away. ^(Source C) Instead,

by ~~buying~~ buying from places ~~that~~ that are over-reliant on subsidies, we can help

the people who truly need help the most. By isolating ~~the~~ Americans from international agricultural industries, locavores could be threatening the livelihood of people who depend on international trade for a living (Source C). By refusing to buy

from them, we are eliminating their ~~only~~ only source of financial help — sub-

Saharan Africa ~~is not~~ is not nearly robust enough to provide jobs and help for its people. ~~It is important to remember that the globe~~ while it is

great to enjoy a locally grown meal, eating locally could harm the global community in ways that we did not intend. ^{The prosperity of one small community should be sacrificed for the survival of the global communities.}

Ultimately, the locavore movement, while appealing, does not effect any sort of meaningful change, but instead hurts ~~the~~ farmers around the world.

~~Perhaps if~~ However, ~~the~~ stubborn locavores who refuse to give up their goals should follow their motto literally by thinking globally, ~~and~~ eating locally —



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and growing food in personal gardens. Now that would truly be a local movement.

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1 C₁ of 3

There's nothing quite like the taste of a peach "so ripe that [it] fall[s] apart as you eat [it]" (source A).

Nothing quite like that delicious, melt-in-your-mouth ^{flavor} ~~quality~~ of fresh fruit. Anyone who has ever ~~eaten~~ ^{picked} a tomato fresh off the vine cannot deny this truth.

So is it any wonder why the locavore movement—a movement of people who are trying to eat as much locally grown food as possible—has gained such popularity over the past decade? Who wouldn't want to benefit

from the increased nutritional value of local food? Who wouldn't want to ~~and at the same time~~ help reduce environmental damage? While the locavore movement appears

excellent in theory, there are several "chinks" in its "armor" that make it impractical in reality (source C).

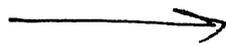
One of the ~~locavore~~ chief arguments ^{for} the locavore movement is that ~~locally grown~~ ^(source A) produce has a higher nutritional value. ~~For~~ ^{Regarding} health,

~~locavores~~ locavores would contend that eating fresh, local food is far more beneficial than ~~any~~

food ~~at~~ ^{from} a supermarket because "food begins to lose nutrition as soon as it is harvested" (source B).

However, this assertion has its share of flaws.

As ~~proven~~ emphasized by Marion Nestle, a professor of nutrition and public health at New York



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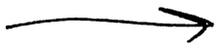
University, ~~proposition~~ it is not "necessary" to eat locally in order to be healthy" (source B). A person who makes smart choices at the supermarket can easily "meet all the body's needs" and benefit from the same levels of nutrition as someone who eats locally (source B).

Another significant ^{argument in favor of the locavore} ~~movement~~ ~~to eat locally~~ ~~is~~ movement is that "eating local is ^{locavore} better for air quality and pollution than eating organic" (source A). Locavores are campaigning to "save the planet" by ^{unfortunately,} reducing food transportation (source C). But ~~to~~

this ~~is~~ focus on transportation has caused them to overlook the ~~other~~ other major "energy-hogging" factor: ~~the~~ production (source C).

According to one analysis by the Leopold Center for Sustainable Agriculture, transportation ~~is~~ makes up a mere 11% of food's carbon footprint (source C). Food production, on the other hand, accounts for far more of the greenhouse gas emissions ~~caused by food~~ ^{(source C).}

In fact, a chart printed from an environmental magazine reveals that production is by far the leading cause of greenhouse gas ~~emissions~~ emissions from food ^{(source D).} Take red meat. The transport of red meat accounts for less than 0.25 metric tons



CO₂e/household-year whereas the production of red meat makes up almost 2.5 CO₂e/household-year (source D). This ~~gap~~ discrepancy makes the locavores argument much less viable.

Above all, the call for locally produced food is unrealistic in many ~~of~~ modern societies (source F). The ^{locavore} movement fits well in decentralized societies, but in urban cities such as New York City, Chicago, and Boston, eating locally is near impossible and therefore highly impractical (source F). So cherish those fresh peaches ^{whenever} you can.

~~cherish those fresh peaches whenever you can, but whenever you can.~~

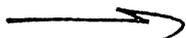
But when you can't, don't sweat it. ~~Food~~ Food from the supermarket won't kill you—or the environment!

#

1.) While the idea of striving to only eat locally grown food in order to help the environment may at first seem appealing; the reality is that ~~there~~ locavores do not strongly ^{reduce} ~~influence~~ the harmful ^{environmental} effects of food production and there are other, more effective, ways of contributing to the ^{reduction} ~~stop~~ of these negative effects ~~for~~ those who are committed to this cause ~~for~~.

It is not realistic to believe that by becoming a locavore, you are a part of a dramatic influence in saving our planet. Supporters of the locavore movement ~~think~~ ^{believe} that by eating locally you gain ^{more} nutrients ~~(compared to)~~ and ~~the~~ ~~omit~~ less greenhouse gases (compared to eating imported food). While these claims may be true, they are ~~only~~ minimal and no matter how many people join in ~~the~~ locavore ~~practices~~, our planet will still be in danger.

~~From~~ source B, an excerpt from a book about an experiment in eating locally, confirms that "There will be nutritional differences, but they'll be marginal... people are not nutrient-deprived." Therefore, gaining more nutrients is not a valid reason for becoming a locavore. Furthermore, source C points out a very important fact that supporters of the locavore movement tend

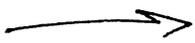


to overlook. McWilliams here explains that "a shipper sending a truck with 2,000 apples over 2,000 miles would consume the same amount of fuel per apple as a local farmer who takes a pickup 50 miles to sell 50 apples..."

~~This is~~ Large, but not local, farms and factories are most definitely able to produce more products than the average local farmer. Therefore, the larger producers transport more products ~~from~~ than local farmers and ^{fuel production from} transportation is likely to be approximately the same no matter where you get your food from.

As shown by graph D, a graph showing the total ~~greenhouse~~ ^{Greenhouse} gas emissions for different types of foods in terms of transportation, production, and wholesale/retail, production is where we create the most emissions.

Compared to production, the emissions made from transporting food is close to insignificant. I recognize that reducing our emissions of greenhouse gases in any way is a positive step in our fight against our world's environmental crisis, however, I find other solutions to be more effective. For example, the emissions from producing red meat alone is more than the transportation emissions ~~is~~ from dairy products, cereals, fruits/vegetables, chicken, fish, eggs, beverages, oils, sweets and condiments combined. By eating at a lower trophic level, (in other words, becoming a vegetarian)



Our world will be healthier ~~than~~ and more sustained than it would ever be by decreasing our transportation emissions from all types of food.

In addition to not being effective, locavores may actually be harming other local farmers ~~near~~ ~~to~~ ~~their~~ ^{away from} their own homes. By refusing to purchase foods imported from ~~the~~ ~~away~~ other countries, such as to the U.K. from Kenya, locavores "threaten the livelihood of 1.5 million sub-Saharan farmers." (McWilliams).

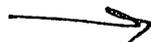
The costs ~~are~~ outweigh the benefits in the case of the locavore movement and the fight to reduce long-distance ^{food} imports. ~~Therefore~~ The minimal impact of reducing greenhouse gas emissions is not worth putting ^{approximately 1.5 million} people out of jobs ~~and~~ and disrupting the world trade economy. However, vegetarianism is a plausible and effective way to do what these locavores are attempting.

#

Today, we are dependent on the many "freshly" packed foods in our local stores, but it is really not "fresh." Locavores, are people who have decided to eat locally grown or produced products as much as possible. The movement has become widely spread over the past decades. Now our community should also be inspired to join the movement for a better and healthier system.

"Eating locally means more for the local economy." [Source A]. Maiser, stated that study by the New Economics foundation in London, buying food locally gives twice more income for the economy. How great would that be? For our economy to become or earn a much desire financial status, all we have to do is eat healthy. By becoming locavores, not only does it benefit us, but also the economy. Source E, agrees that we are helping the economy, "A movement that is gradually reshaping business of growing and supplying foods to Americans." Over time, many systems of being healthy and helping has come and go but the wide-spread movement has been around for the past decade and has continued/continuing to shape our lifestyle as well as our economies.

In contrast, Source C argues that "left unacknowledge.... the fact that it also hurts farmers in other parts of the world." This argument the lack of resources ~~within within~~ within its own government hurts itself, turning into a locavore is not sufficient to hurt other farmers or any other countries. In source f, we find that, there are dozens of different definitions of local, so there are also different definitions as to what a locavore is because it connects it to being local. Many can try this locavore movement, it's really our own definition and in return we don't hurt other countries, benefiting we help and as



Question #1

72

Write in the box the number of the question you are answering on this page as it is designated in the exam.

We will benefit from our local grounds. "That doesn't mean it is necessary to eat locally in order to be healthy" says Source B, in many cases is true but by being locavores and by joining the movement we step closer to the realm of both eating healthy while helping our growing economy.

Locavore movement has become a widespread movement that has also been around for decade. It is indeed a well-tested movement and also reliable. It helps build a healthier system for everyone to enjoy.

#

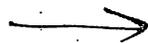
Write in the box the number of the question you are answering on this page as it is designated in the exam.

Question 1 W₁ of 2

Over the past few years there has been an uprising movement for the Locavores. Locavores are people who choose to eat food that is locally grown or produced products as much as possible. ~~Pleased to announce~~ As this movement is growing, unfortunately our community is considering organizing a locavore movement. ~~This movement is~~ is not necessary and ~~will cost money.~~

When being a locavore, yes you do get food that is normally more fresh and at their peak taste but it ~~isn't~~ is not necessary in order to eat healthy. Shrinking the distance that food travels may help the environment in some ways but it has its downfalls in others. Local farmers have increased 20% in the past six years, according to the Agriculture Dept. (Source E) But this affects farmers from other parts of the world.

Marion Nestle, a professor of ~~E~~ public health at New York University states that it is not necessary to eat locally in order to be healthy. "In fact, a person making smart choices from the global megamart can easily meet all the body's needs." M. Nestle



Question 1

W2

Write in the box the number of the question you are answering on this page as it is designated in the exam.

(Source B) People are not nutrient-deprived so it really is not necessary to eat foods that are grown on better soils and that are local.

Buying local food may support an area's farmers but hurts farmers in other parts of the world. (Source C) Many farmers ship their food to other parts of the world where that product is better and easier to grow. If everyone becomes locavores we won't be able to have all foods ~~there for~~ available because it may not be able to be grown in our community.

It is obvious that foods picked locally taste better and have a slight less of an effect on the environment, but it really is not necessary to buy local. You still get all the nutrients and vitamins from foods that are not local. Plus they still taste good. If our community were to start a locavore movement it would affect everyone because we would have to make more space for crops and farmers. Also farmers from around the world would also ~~be~~ have less customers.

#

Write in the box the number of the question you are answering on this page as it is designated in the exam.

1 H₁ of 2

Locavores are people who have decided to eat locally grown or produced products as much as possible. To make the previous sentence more understandable, locavores are people who eat or want to eat local food.

According to James E. McWilliams in Source C, the locavore movement has made a lot of fans. A lot of people really support the idea of this movement. "Buy local, shrink the distance food travels, save the planet," said McWilliams. Agreeing with McWilliams is Pallavi Gogoi from Source E. Gogoi said that consumers are increasingly seeking out the flavors of fresh, vine-ripened foods grown on local farms rather than trucked to supermarkets from far-away places.

Gogoi also mentioned the revival of small farms. He states that the number of small farms has increased 20% after declining for more than a century. In some people's opinion, the movement was started because of freshness of food and travel distance of food.

In Source F, Paul Roberts states "Because long-distance food shipments promote profligate fuel use and exploitation of cheap labor... more locally sourced food economy is often touted as a fairly straightforward way to cut externalities..." A lot of people agree that the travel distance of food should be ~~at least~~ in at least ~~at least~~ a 100-mile travel distance.

→

H₂ of 2

Write in the box the number of the question you are answering on this page as it is designated in the exam.

In an example used from Source C, McWilliams says that a shipper sends a truck with 2,000 apples over 2,000 miles would consumer the same amount of fuel per apple as a local farmer who ~~ships~~ ships 50 miles to sell 50 apples is ~~the~~ the critical measure of not food miles but apples per gallon. The decision to choose a locally grown apple over an apple trucked ignores economies of scale.

McWilliams (Source C) also ~~states~~ states that locavores argue that buying local food supports an area's farmers, strengthens the community. Gogoi agrees with this statement, "These are ordinary middle-income folks who have become really engaged in food and really care about where their food comes from."

The big reason in the movement is some's opinion is, the freshness of food, the travel distance of food and one way of strengthening communities. A lot agree with this decision. In ~~other~~ other people's opinion, more and more communities need to start growing and producing locally grown food, and become locavores.

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Write in the box the number of the question you are answering on this page as it is designated in the exam.

Q1 R_{1 of 1}

Out of rising concerns economically and nutritionally, locavorism seems to be a great idea, but the question remains whether it is truly better to restrain oneself from simply going out and buying produce from the nearest grocery store or supermarket, which with the help of a continuous increase in development, are usually not far at all. Becoming a locavore does have its drawbacks, which biased critics will gladly point out; but the benefits outweigh any possible risks or problems with being a locavore.

The top reasons which many have to become a locavore are that the food tastes better and that it aids the local economy. According to the New Economics Foundation, a dollar which is spent on local goods generates twice the income for the local economy (Majser). This is, of course, a positive point because the more local revenue which is made, the better the area's economy will be, and the better that the economy, the more money which can be set aside for schools, libraries, and community clubs. Whereas with commercially grown food we must worry about the possibility of harmful additives such as preservatives, with locally grown food we are able to get a range of crops, but the amount of chemicals which have been

A simple way to follow this diet is to do the 100-mile method, or close to it. All that has to be done is to buy food from local growers that are within a 100 mile radius. Clearly, this would be beneficial because since the food does not have

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Write in the box the number of the question you are answering on this page as it is designated in the exam.

1 Q₁ of 1

Becoming a locavore takes hard dedication. In order to become one, you really have to want it and go for it. First, you have to know what a locavore is. A locavore is someone who eats locally grown or produced products.

To begin your journey of becoming a locavore, you should focus on what you want to eat and stick with it. Also, you have to strive and go out of the ordinary to get where you want to be and not

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