



America's Voice for Safe Food

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S.T.O.P. to get \$5K Marler Clark Match

S.T.O.P. Member's voices were heard by Congress when the food safety bill passed. Seattle based attorney, Bill Marler, generously offered to reward their and your efforts. Mr. Marler announced his firm would be matching every gift made to S.T.O.P. up to \$5,000. We are thrilled to report that this week we surpassed the \$5,000 mark. Thank you to everyone who contributed and to Marler Clark for their generous matching gift.

Still Room at Our Networking

Message From The Chief Executive Officer



The winter is nearing its end. Warmer weather teases us with a few nice days here and there, and staff members at S.T.O.P. are keeping pace, regardless of the weather, focusing with enthusiasm on our 2011 goals. S.T.O.P. will launch its new website in the next few weeks. We can't wait to share it with you, and a surprise beyond that will be unveiled concurrently. Stay tuned; I am quite sure that you will be pleased. Additional educational and informational webinars are in place for 2011. Be sure to check out the dates, times and topics on our website. More presentations and exhibits at national conferences are part of this year's plan, as we engage new audiences and increase awareness of the mission at hand. A commitment stands firm to raise more money in new ways in order to sustain our work and to further S.T.O.P.'s efforts. Exciting milestones will be met. I am happy to report that we are seeing evidence of our progress, even now.

S.T.O.P.'s staff and volunteer members came together in 2010 to share their stories, and advocate for the new food safety bill. As a result of your commitment, the new Food Safety Modernization Act was signed into law by President Obama on January 4, 2011. You are "America's Voice for Safe Food", be proud!

S.T.O.P. is dedicated to the prevention of illness and death from foodborne pathogens by, advocating for sound public policy, building public awareness and assisting those impacted by foodborne illness. Our success is possible due to the involvement of S.T.O.P. members, volunteers, donors and staff members. Thank you; please know that you have made a difference!

It is with continued support, allegiance and resources that we will continue to make progress and improve the safety of our food!

All the best to each of you in 2011 and beyond.

Best regards,

Deirdre Schlunegger

Event!

Date:

Thursday March, 3rd
6:30-10:00PM

Location:

Dillinger's Bar
2470 N. Lincoln Ave.
Chicago, IL 60614

Price:

\$25 gets you food, mixed drinks, beer and a donation to S.T.O.P.! There will also be live music.

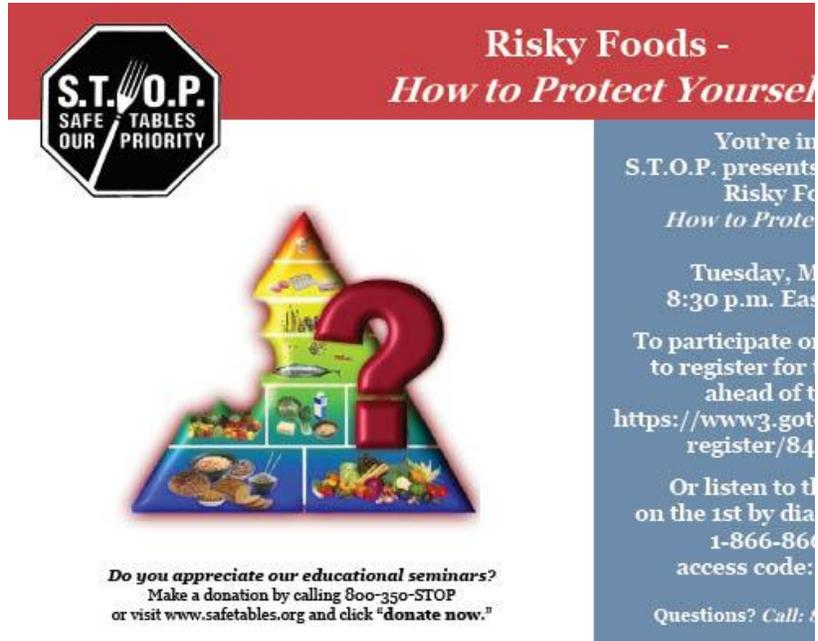
RSVP:

<http://stop.ticketleap.com/stop-networking-event/>

Please email Gail with questions at:
GStephens@SafeTables.org

Deirdre Schlunegger

S.T.O.P.'s Next Webinar - Tuesday March 1st "Risky Foods; How to Protect Yourself"



**Risky Foods -
How to Protect Yourself**

You're invited!
S.T.O.P. presents
Risky Foods
How to Protect Yourself

Tuesday, March 1st
8:30 p.m. Eastern Time

To participate online,
to register for the webinar
ahead of time, visit
<https://www3.gotomeeting.com/join/123456789/register/84>

Or listen to the recording
on the 1st by dialing
1-866-866-8666
access code: 123456789

Questions? Call: 800-350-STOP

*Do you appreciate our educational seminars?
Make a donation by calling 800-350-STOP
or visit www.safetables.org and click "donate now."*

Advocates Honored in DC



After the Food Safety Modernization Act was signed into law in January, several advocates were honored by the Make Our Food Safe Coalition. S.T.O.P. would like to thank The Pew Charitable Trusts for making this possible.

S.T.O.P. Announces 2011 Webinar Schedule

May 3, 2011

Topic: [Do you want antibiotics](#)

S.T.O.P.
3759 N. Ravenswood,
Suite 224
Chicago, IL 60613
www.safetables.org

Our panelists will include:

* **Colette Dziadul**, a S.T.O.P. member who's daughter contracted *Salmonella* from eating cantaloupe.

* **Michael Batz, MS** Assistant Director for Food Safety Programs, Emerging Pathogens Institute, University of Florida

* **Douglas Powell, PhD**, Professor, Food Safety, Department of Diagnostic Medicine / Pathobiology, Kansas State University

If participating by phone, submit your questions prior to the 1st by calling 800-350-STOP.

Submit questions online during the webinar by participating via live chat.

with that? Hint, you're probably already getting them.

July 14, 2011

Topic: Unregulated Pathogens – E. coli, the non-O157s

September 8, 2011 – **FOOD SAFETY MONTH!!!**

Topic: It's Back to School Time; What is in your child's lunch? School Lunch Safety

November 1, 2011

Topic: Raw Milk - a Raw Deal

January 3, 2012

Topic: The Fragmented Food System - Meat or Veggie Lovers Pizza; what's the difference?

S.T.O.P.'s Partnership with Keep Antibiotics Working:

Strengthening Our Bonds, Broadening Our Reach

S.T.O.P. is a long time participant with KAW - Keep Antibiotics Working: The Campaign to End Antibiotic Overuse - and recently recommitted to this cause by agreeing to join its Executive Committee that will help guide and direct KAW's future work. The participating groups in KAW are comprised of concerned health, consumer, agricultural, environmental, humane and other advocacy groups with more than eleven million members, all working together to reduce the growing public health threat of antibiotic resistance with the primary goal being the end of the overuse and misuse of antibiotics in animal agriculture.

The majority of antibiotics given to animals on the farm are fed to them through their feed. This diet, inclusive of antibiotics, destroys bacteria the animals immune system would usually expend energy on fighting off, thus allowing the animals' metabolic energy to be focused more keenly on "efficient" growth. This non-therapeutic use in animals has human consequences.

Did you know that antibiotic use in animal agriculture has been definitively linked to bacterial infections resistant to antibiotics in people? Experts have long known that antibiotics overprescribed by doctors and frequently mis-requested by their patients have diminished the capacity of many antibiotics to cure bacterial infections. More recently evidence has been mounting that the antibiotics commonly used in farm animal production are also reversing the role of important antibiotics to treat infections in people.

This "efficient" practice is cause for concern. Researchers continue to find evidence that the use of antibiotics in farm animal production has led to an increase in antibiotic resistant foodborne illnesses from *campylobacter* and *salmonella*. Health experts have called the rise in antibiotic resistance a *public health crisis*. Everyone is at risk from antibiotic-resistant infections, but children, seniors, and people with weakened immune systems are particularly vulnerable. Antibiotic resistance results in infections that are difficult, or impossible, to treat in humans. Resistant bacteria *can evolve* even after careful use of antibiotics. However, the overuse and misuse of antibiotics in farm animal production fast-tracks the proliferation of resistant bacteria, thus encouraging the end of an era where antibiotics are as effective as they are now in bacterial infection treatments. Antibiotic-resistant bacteria that are commonly transmitted from food animals to people are associated with more infections, longer and more severe illnesses, more hospital visits and increased death.

Since its early inception, S.T.O.P. has been committed to preventing illness and death from foodborne pathogens, *including antibiotic resistant ones*. S.T.O.P. believes that everyone deserves safe food, and that includes food that isn't contaminated with antibiotic resistant bacteria.

S.T.O.P. Recognizes Dana Dziadul



Dana with S.T.O.P. President Nancy Donley

Dana was only 3 when she was stricken with *Salmonella*. Now 13, Dana has become quite the safe food advocate. She's traveled to Washington, DC on several occasions and has done numerous TV and print interviews. You can hear

Dana's story on our upcoming Webinar on March 1st.

Do You Value S.T.O.P.'s Work?

Please take action now.

Make a donation in any amount and help make food in this country safer.

[Donate Now](#)

