



**Making Peace with  
the Earth  
Through  
Diversity, Mutuality,  
Non-Violence & Care**

**An Ecofeminist  
Manifesto**





**Seikatsu Club, Japan.** The members of the Seikatsu Club grow and consume their food through collective work with local producers. Employing this model, of consumers partnering with producers to grow food, means products are not grown for profit as commodities. The Seikatsu club instead chooses a “sustainable lifestyle” in coexistence with Nature, and, as far as humanly possible, aims for self-sufficiency and recirculation in Food, Energy, and Care.

Living means consuming. The choice of “what” and “how” to consume is directly linked to “what kind of future we want” and “what we will leave for the next generation”. All activities are conducted on the basis that the next generation is as important as the people who are alive today.

The Club is not limited to the food itself; efforts are also being made to improve the safety of and reduce the energy used to produce food containers and packaging materials, as well as items for daily use. They aim to solve the issues of everyday life through this co-creation model.

In Japan, the commercial distribution of genetically modified (GM) foods was approved in 1996. In the following year the Club made a deliberate decision to not to handle GM foods, based on three reasons, the lack of knowledge on the true safety of GMOs; the risks GMOs pose to biodiversity; and not wanting to allow big companies, such as Monsanto to control local food systems.

The Club then began monitoring raw ingredients, and working with producers to exclude GMOs from products. For example, a confectionery company replaced the cornstarch used in making candies with sweet potato starch, as it was unknown if the corn starch was from GMOs or not. The countermeasures implemented by the Club against GM ingredients in consumer materials have currently reached a level where only the issue of trace ingredients remains in a small number of consumer materials. This was made possible by working closely with producers.

What is unique about Seikatsu Club is that they work hand in hand with their local producers to come to a consensus as to what their local food system should look like. Working not only with organic farmers but also with conventional farmers to try to support them to become organic. As well as working to promote other sectors of the food system such as fisheries, and livestock farming. by raising the proportion of domestically produced raw materials and animal feed. With consumers and producers coming together in unity, the Seikatsu Club is enhancing food sovereignty, health, and the conservation of local environments through creating self-sufficient, and interdependent food economies.