

*The Mindshift Institute Presents*

# **Bioenergy in Soil, Food and Health**

## **--A New Perspective on Natural Organic Farming and Food**

**Joseph R. Heckman, PhD**  
**March 18, 2009 at 7:00 pm**  
**Forbes Library, Northampton, MA**



The food we eat, and the soil in which it grows, are more than the sum of their chemical constituents. There is a bioenergetic aspect to soil, food and living things that is not usually taken into account in natural organic farming practices. Bioenergy in agriculture, and in our own bodies, is the focus of tonight's fascinating talk.

**Joseph Heckman, PhD**, is a Professor of Soil Science at Rutgers University where he teaches courses in Soil Fertility, Organic Crop Production, and Agroecology. His current research focus is on sustaining soil fertility with nutrient cycling and composting. His extension programs are designed to support healthy plant and animal ecosystems with the goal of establishing sustainable communities and local nutritious food systems. Dr. Heckman has served as Associate Editor of *Journal of American Society of Horticulture Science*, and as Chair of the Council on History, Philosophy, and Sociology of Soil Science. Dr. Heckman is currently serving on the American Society Agronomy, Committee on Organic and Sustainable Agriculture. In 2008, Dr. Heckman hosted a seminar series on Raw Milk at Rutgers University.

In addition to being an agronomist, Dr. Heckman is a student of orgonomy, the medical-scientific work of Wilhelm Reich. Orgonomy is the study of a universal life energy, which Wilhelm Reich called orgone. Reich believed that investigation of orgone energy functions in soil, food, and farming would lead to advances in agriculture.

Dr. Heckman will compare and contrast traditional and conventional views of agriculture with his bioenergetic, orgonomic perspective to help us better understand why, for example, organic and non-organic foods may exhibit little difference in chemistry but result in functional differences in health for people and animals. He will also look at the impact of industrialized food processing technologies (e.g., pasteurization) on the bioenergetic charge of the foods we eat. For example, Reich demonstrated that the bioenergetic charge of raw milk was nearly twice that of pasteurized milk. There is much confusion and misinformation about food and health today. We hope you can join us for an enlightening and enlivening evening.