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Inside C2

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Make Today Different

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Automakers scramble to decode new U.S. EV tax credits

WASHINGTON, Aug 12 (Reuters) - U.S. automakers and dealers are scrambling to figure out if they can still offer \$7,500 tax credits to would-be buyers of electric vehicles (EVs), as Congress prepares for final votes today on a bill that includes a top-to-bottom overhaul of Washington's clean vehicle policies.

Under the \$430 billion climate, health care and tax bill that the House of Representatives is set to vote on Friday, rules governing the current \$7,500 EV tax credit aimed at persuading consumers to buy the vehicles would be replaced by incentives designed to bring more battery and EV manufacturing into the United States.

Manufacturers, dealers and consumers do not have answers to many basic questions about how the new rules will affect the way clean vehicles aimed at consumers - including fully electric and hybrid models - will be bought, sold and built, automakers, consultants and lobbyists said.

However, industry executives were more positive about proposed incentives of up to \$40,000 per vehicle for larger commercial electric vehicles, such as Tesla Inc's (TSLA.O) Semi or electric commercial vans developed by several manufacturers.

The provisions in the Inflation Reduction Act are "a powerful tail wind in the commercial space," said RJ Scaringe, chief executive of Rivian which has an agreement to deliver up to 100,000 large vans to shareholder Amazon.com Inc (AMZN.O).

The legislation brings "a significant change in value chain requirements, in a very short period of time, that affects an industry where supply chain development ... is measured in years," said John Loehr, a managing director with consulting firm AlixPartners.

NO LONGER ELIGIBLE

The most immediate effect of the Inflation Reduction Act would be a ban on tax credits for vehicles assembled outside North America. That would mean about 70% of the 72 current EV and plug-in hybrids on the U.S. market would no longer be eligible, said the Alliance for Automotive Innovation, which warned the change "will surprise and disappoint customers in the market for a new vehicle" and "jeopardize" EV sales goals.

However, U.S. Transportation Secretary Pete Buttigieg told Reuters in an interview this week: "This is ... going to be a very important long-term transformational policy to accelerate the EV revolution and to make sure it is a 'Made in America' EV revolution."

"Industry is capable of sometimes more than they will at first see," Buttigieg added.



The Biden administration must still write and finalize implementing regulations to handle some of the complex questions raised by the quick rewrite of the tax credit.

New restrictions on battery sourcing and critical minerals, along with price caps and income caps, take effect on Jan. 1, which will potentially make all current EVs ineligible for the full \$7,500 credit.

A Congressional Budget Office forecast estimated as few as 11,000 EVs may qualify for the tax credit in 2023. [read more](#)

The domestic content requirements ratchet up over the next six years.

Volvo Car North America said just one of its models that currently qualify for EV tax credits will still qualify after the bill is signed. The only one in the short term that will qualify is the S60 Recharge, that is assembled in South Carolina, and even that may not qualify after Jan. 1.

Several automakers, including startups Rivian and Fisker, this week began urging would-be customers to get off the fence and commit to buying vehicles before the current rules are replaced.

BINDING CONTRACT

The bill does allow consumers to still get the credit

if they buy before Biden signs the bill into law, but must have a "written binding contract" to purchase.

Rivian encouraged would-be buyers in a letter to make \$100 of their deposits non-refundable in order to qualify for the credit. Rivian executives said Thursday customers are ordering R1 trucks and SUVs with average prices of \$93,000 - well above the cut-offs in the proposal before the House.

"We cannot guarantee that the IRS (Internal Revenue Service) will approve tax credit eligibility as we interpret the terms of the Inflation Reduction Act," Rivian cautioned in its letter.

Mercedes-Benz said it is "reviewing the proposal in anticipation of the new provisions becoming final in the coming week."

European Union and South Korean government officials on Thursday said they were concerned the domestic content and manufacturing requirements in the Inflation Reduction Act could violate World Trade Organization rules. [read more](#)

U.S. electric vehicle market leader Tesla and General Motors Co (GM.N) already sell their EVs without a federal tax credit, because they hit the 200,000 vehicle cap under the current law.

Tesla and GM may not become eligible to offer tax credits under the new law until Jan. 1. And even then,

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Amazon pauses work on six new U.S. office buildings to weigh hybrid work needs



July 15 (Reuters) - Amazon.com Inc (AMZN.O) is pausing the construction of six new office buildings in Bellevue and Nashville to reevaluate the designs to suit hybrid work, the tech giant said on Friday.

The pausing and delay of construction will not affect Amazon's hiring plans, a company spokesperson said, reiterating the firm's proposal to create 25,000 jobs in Bellevue and another 5,000 in Nashville.

"The pandemic has significantly changed the way people work ... Our offices are long-term investments and we want to make sure that we design them in a way that meets our employees' needs in the future," said John Schoettler, vice president of Global Real Estate and Facilities at Amazon.

Separately, Bloomberg News reported on

Friday that Facebook parent Meta Platforms (META.O) and Amazon have pulled back on their office expansion plans in New York City. (<https://bit.ly/3PvFMeD>)

Meta has decided not to take an additional 300,000 square feet of space at 770 Broadway, a building near Astor Place where it is already located and Amazon has cut down the amount of space it intended to lease from JPMorgan Chase & Co at Hudson Yards, the report said.
Cómo proteger tu motor después de 75,000 millas.
Maximiza la vida del motor con el aceite de motor Valvoline High Mileage y protégelo del calor, el desgaste, la fricción y los depósitos.
Aprende más.

"There are often a number of reasons why we wouldn't proceed with a particular deal, including office utilization. The past few years have brought new possibilities around the

ways we connect and work," a Meta spokesperson told Reuters without confirming or denying the report.
"We remain firmly committed to New York and look forward to opening the Farley in the coming months," the spokesperson added.

Amazon declined to comment on the report.
"Case investigation, contact tracing, isolation at home will be your best bets," said Rosamund Lewis, WHO head of the smallpox secretariat which is part of the WHO Emergencies Programme.

Oil rises 2% as no immediate Saudi output boost expected

NEW YORK, July 15 (Reuters) - Oil gained 2.5% on Friday after a U.S. official told Reuters that an immediate Saudi oil output boost was not expected, and as investors question whether OPEC has the room to significantly ramp up crude production.
The comment during U.S. President Joe Biden's Middle East visit comes at a time when spare capacity at members of the Organization of the Petroleum Exporting Countries (OPEC) is running low.
"Part of the support is that everybody and their brother who digs down into the Saudi situation see that they don't have a lot of capacity left," said

John Kilduff, partner at Again Capital LLC in New York.
Brent crude futures settled at \$101.16 a barrel, rising \$2.06, or 2.1%, while West Texas Intermediate crude settled at \$97.59 a barrel, gaining \$1.81, or 1.9%.
Both benchmarks saw their biggest weekly percentage drops in about a month, largely on fears earlier in the week that a nearing recession would chop away at demand. Brent lost 5.5% in its third weekly drop, while WTI was down 6.9% in its second weekly decline.
Biden, prompted by energy and security interests, arrived in Jeddah on Friday and had been expected to call for Saudi

Editor's Choice



A man reacts as rescuers work to remove the dead body of a woman from the debris at the Central House of Culture, after a military strike hit a building, as Russia's invasion of Ukraine continues, in Chuhuiv, in Kharkiv region, Ukraine. REUTERS/Nacho Doce



Pope Francis meets with First Nations, Metis and Inuit indigenous communities in Maskwacis, Alberta, Canada. REUTERS/Guglielmo Mangiapane



U.S. basketball player Brittney Griner, who was detained at Moscow's Sheremetyevo airport and later charged with illegal possession of cannabis, is escorted before a court hearing in Khimki outside Moscow, Russia. REUTERS/Evgenia Novozhenina/Pool



Israeli forces blow up the house of assailant Palestinian militant Yahya Mari, in Qarawat Bani Hassan in the Israeli-occupied West Bank. REUTERS/Mohamad Torokman



Children surf in the Mediterranean sea during a summer surf camp, at the city of Ashkelon. REUTERS/Amir Cohen



Activists protest in the Indiana Statehouse during a special session debating on banning abortion in Indianapolis, Indiana. REUTERS/Cheney Orr

Coffee, Wine, And Wheat Varieties Are
Among The Foods We Could Lose Forever

The Extinction Crisis That
No One Is Talking About



Tractors harvest a monoculture of soybeans in Mato Grosso, Brazil. (Getty Images/iStockphoto)

Key Point
Supply chain challenges and inflation spikes in the midst of the Covid-19 pandemic have now been joined by growing and documented concerns for the potential extinction of endangered foods and the lack of food choices along with the diversity of foods as well as the nutritional values they represent that are in serious danger of disappearing from the global marketplace. Scientific observers are now saying it is time to act and make efforts to bring diversity back into the food system while being motivated by the health of society.

Compiled And Edited By John T. Robbins, Southern Daily Editor

Your morning coffee is in a perilous state. There are just two species of coffee plants on which the entire multibillion-dollar industry is based: One of them is considered poor-tasting, and the other, which you’re likely familiar with, is threatened by climate change and a deadly fungal disease. Thankfully, there’s another kind of coffee out there, known as *stenophylla*. It has a higher heat tolerance, greater resistance to certain fungal pathogens, and it tastes great. There’s just one problem: It’s incredibly rare, and until recently, scientists believed it was extinct. *Stenophylla* is just one of dozens of important foods that are threatened with extinction, according to Dan Saladino, a BBC journalist and author of the new book, “Eating to Extinction: The World’s Rarest Foods and Why We Need to Save Them.” While grocery stores may seem as abundant as ever, Saladino argues that the diversity of food is actually in decline. Of the hundreds of thousands of wheat varieties that farmers once cultivated, for example, only a handful are now farmed on a large scale, he told Vox. As we grow and harvest fewer varieties of plants

and animals, the foods you can buy in the grocery store may become less nutritious and flavorful, and — as the current state of coffee demonstrates — the global food system could become less resilient. That’s why it’s so crucial to lift up communities that are protecting foods from disappearing, Saladino told Vox in an interview about his new book. The important conversation that followers was held between author Dan Saladino and Vox. com interviewer Benji Jones and pinpoints the food diversity challenges that face us all. **Grocery stores may be stocked, but the variety of food is in decline**



Benji Jones

You write that a lot of foods, such as varieties of coffee and wheat, are going extinct. Yet when I walk into the grocery store it seems like there’s more variety than ever.

Dan Saladino
Whether it’s cotton candy grapes or certain varieties of avocado, there’s a degree of uniformity. And while you’ll see this abundance — consider bread, and the wheat it’s made of — it’s extremely narrow in terms of its genetics. In this amazing place in the Arctic called Svalbard, there’s a seed vault buried deep under the ice, down a tunnel, in which there are more than 200,000 different unique samples of wheat. That’s the kind of diversity that’s hidden from us. A farmer today in the UK might get a recommended list of wheat varieties to grow — dictated largely by the food industry and millers and bakers — of fewer than 10 kinds. You can take all of the world’s staple crops, including maize [also known as corn] and rice, and you’ll see the same thing. In seed banks around the world, there are tens to hundreds of thousands of varieties, yet in the food system that we experience, it’s an extremely small number.

Benji Jones
Why should the average grocery shopper care about losing these rare varieties of food?

Dan Saladino
Endangered foods give us options in a future with many challenges — feeding a growing population, reducing emissions, and finding fresh water, for example.

Take a type of maize tucked away in a mountain village in southern Mexico, very close to where maize was first domesticated thousands of years ago. Botanists arrived in the late 1970s and saw this 16-foot-tall stock of maize. It shouldn’t have been growing there because the soil was so poor.

Not only was it so tall, but it also has these aerial roots that were dripping with mucus, like something out of a science fiction film. Just three years ago, a scientist figured out that the mucus is an interplay between sugars and microbes that’s actually feeding the plant from the air. That hadn’t been seen before in cereal crops.



A type of maize that grows in the Sierra Mixe region of Oaxaca, Mexico. It has aerial roots coated in mucus that help the plant

pull nutrients out of the air. (Photo/Allen Van Deynze et. al/PLOS Biology)

Why should we care? If we understand how this plant works, could we potentially use it to reduce our use of fertilizer globally? We know there is a way in which some plants are feeding themselves. We need to give thanks to the Indigenous people who have looked after this maize for centuries, if not thousands of years.

Benji Jones
A wider variety of crops also makes our food system more resilient to threats like disease and climate change, right?

Dan Saladino
That’s another really important lesson. I traveled to eastern Turkey to get as close as I could to the Fertile Crescent, where wheat was first domesticated. I found farmers who had saved a type of emmer wheat that had been growing for 8,000 to 9,000 years. It’s been growing in high altitudes where it’s damp. If you put a modern wheat variety in that environment, fungal diseases would ruin the crop. And so what they have in Turkey is a precious genetic resource that has forms of resistance, such as to fungal pathogens.



A field of kavilca, or emmer, wheat. (Dan Saladino)

You can also find those principles of disease resilience among ancient varieties of rice and maize — really, in all of the crops. Over thousands of years, our ancestors created these adaptations through farming under different conditions.

What we’ve done since is create these incredibly high-performance plants that need specific conditions to grow, and a lot of inputs, like fertilizer. Each wheat or maize plant is almost a clone, whereas in traditional farming, there’s a huge amount of genetic diversity in the field. If you get a bad summer or too much or too little rain, some of those traditional varieties are still going to bear grains because there is diversity within the crops.

You can breed out bitterness, but you might lose deliciousness

Benji Jones
Is there a flavor extinction happening as well?

Dan Saladino
Absolutely. I tell the story of a type of wild citrus from northern India called *memang narang*. It has a cultural, culinary, and medicinal function, but the striking thing is how bitter these fruits are. The people who live here place huge value

on bitterness, a flavor that’s disappearing from most of our palates. Fruit breeders, over centuries, have been ingenious at giving us something that we love: sweetness. They have bred out the bitterness.

When you realize that the bitter taste comes from compounds that help plants protect themselves from pests, then you understand why it might be beneficial to retain that flavor. We’ve taken the beneficial bitter compounds out, and we’ve cloaked plants in pesticides and other chemicals to protect them.



A type of rare coffee, *Coffea stenophylla*. (Getty Images)

Another example comes from coffee. We live in a world where we can enjoy a lot of different types of arabica coffee. There’s *robusta* as well. But these are just two of more than a hundred different types of coffee around the world. Historically, there were cultures in parts of Africa that had more distinctive types of coffee, including one called *stenophylla* that was prized in parts of East Africa up until the 1960s, when it pretty much went extinct because farming systems changed. It has greater disease resistance than arabica. And arabica is under pressure now because of climate change — it’s an extremely delicate plant. *Stenophylla* offers the benefit of disease resistance, and it’s an amazing-tasting coffee.

Coffee as we know it is in danger. Can we breed a better cup?

Benji Jones
Another example that helps explain the decline of flavor comes from a region of France, home to the *Salers* cow. It really shows the connection between biodiversity and flavor, right?

Dan Saladino
“*Salers*” is a place, a breed of cow, and a cheese. Farmers would take their cattle in the spring and summer to [mountain] places where the pasture is richest, often ending up in remote places. It was a monastic experience; they were up there living a solitary life. At the end of the summer, the cheese would end up back down in the village. It’s this mind-blowing process that highlights the power of cheese: The pasture captures the energy of the sun, the animals convert the pasture into milk and cheese, and the villagers then eat the cheese during the winter when other foods are running out.

(Article Continues Below)

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(Article Continues From Above)

Coffee, Wine, And Wheat Varieties Are
Among The Foods We Could Lose Forever

The Extinction Crisis That
No One Is Talking About

Compiled And Edited By John T. Robbins, Southern Daily Editor

Dan Saladino

The remarkable thing is that the pasture is so rich in microbes that these farmers don’t even need a starter culture to coagulate the milk and turn it into cheese. As soon as the milk hits these wooden barrels, it’s inoculated with microbes. For a modern health inspector, it would be a nightmare to watch.

We’ve been talking about the endangered genetics of crops and endangered tastes. Here, we’re talking about endangered microbes that are not only missing from the cheese making process, but also from our gut microbiomes.



A breed of cattle called *Salers* in the Cantal region of France. (Photo/Andia/Universal Images Group via Getty Images)

Benji Jones
You also explain that when these cows have access to a wide diversity of plants in the pasture, their milk and cheese end up tasting richer. That’s because different grasses have different types of defense chemicals called terpenes, which can translate to flavor in the milk.

Dan Saladino
Terpenes can be found in milk from rich pastures, but not in cheese made from cattle that have been fed on grains. We’re only beginning to understand the connections between biodiversity and our food and our health and our flavors.

Benji Jones
You traveled the world sampling all of these foods with unique flavors. What were some that stood out?



Dan Saladino
Skerpikjøt is this food from the Faroe Islands. There’s not enough sunlight or firewood there to produce salt to preserve food. People instead built these huts that have gaps that allow the sea air in. They raise sheep and hang the meat in these huts, which gets bathed by the salty air and slowly fermented and preserved. It doesn’t look like food. It’s covered in mold. It needs to be washed. It’s almost as if this sheep meat is gently rotting away in these huts, but actually, the conditions are exactly right so it doesn’t rot or become too funky. It becomes this wonderful preserved meat.

Benji Jones
You also have an incredible chapter about a type of wine in the country Georgia, which you explain is where some of the world’s first — or the first — winemakers were practicing their craft.

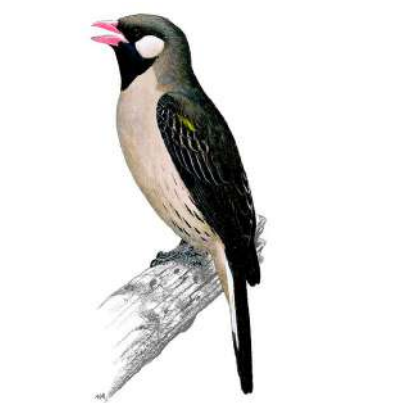
Dan Saladino
Georgia is the most likely country in which grapes were domesticated and the first winemakers were practicing their craft. They have a technology that predates the barrel by thousands of years — the *qvevri*. These are terracotta vessels that you bury underground with whole branches of grapes with skin and pips [seeds] inside. Many people think France and Italy and Spain and California are great wine-producing regions. Here is a place where the relationship with wine just goes up another level. There is a reverence and spiritual dimension to wine drinking.



A workshop where Georgian *qvevris* are being made. (Photo/Dan Saladino) Our relationship with food mirrors our relationship with nature

Benji Jones
In your book, you talk about how losing certain foods isn’t just about losing resilience, flavor, and culture, but also about our changing relationship with nature. You explain that some groups, like the Hadza people of Tanzania, are deeply connected to their environment through food — and by losing certain foods, we may be losing these connections.

Dan Saladino
The Hadza story brilliantly sums that up. I followed some of these hunter-gatherers out within a landscape of baobab trees. In those trees, some of which are a thousand years old, you can find bees’ nests and one of the greatest prizes the Hadza can find: honey. It’s an extremely important food — and their favorite food — but it’s hard for them to find the hives high up in the trees. The Hadza whistle, and after a period of time, if they’re lucky, a very humble-looking bird will fly down. The bird will start a “conversation” with the hunter-gatherers and lead them to a tree with honey. The bird knows where the honey is, whereas the hunter-gatherers have the fire and the smoke to get rid of the bees, which are a risk for the bird. The Hadza can go up, extract the honey, and then leave something behind for the birds.



An illustration of a greater hon-

eyguide. (Photo/Brown Bear/Windmill Books/Universal Images Group via Getty Images.)

Toward the end of the Hadza visit, we went to a mud and brick hut, and inside there were cans and cans of soda. This was a source of sugar and energy that could mean that they no longer use that skill to find honey within our lifetimes — something so fundamentally important to human history could disappear.

Benji Jones
Do we run the risk of glorifying some of these older cultures? Don’t some of these groups want soda — or access to health care, or other benefits that come with Western or modern life?

Dan Saladino
There’s story after story of another culture coming in and imposing its food and



A man dries a rare, prized type of Venezuelan cacao called *criollo*. (Photo/Dan Saladino)

This also needs to be dealt with on a much larger scale. I was inspired by stories of cities, such as Copenhagen, where schools use diversity as a criterion for the contracts they’re issuing to farmers: Don’t just give me the cheapest apples — give me a choice of apples, and we will reward you. That’s also happening in Brazil. Over the last few decades, they’ve had a policy that requires schools to source 30 percent of ingredients from local family farms.

These levers do exist for governments to make a big, significant change. I also think we have the most selfish reasons to embrace diversity — our own health. We know what’s happening in many parts of the world, in terms of type 2 diabetes, cancers, and other diseases that have a food dimension. Perhaps we will be motivated by health to try and bring diversity back into the food system. The science says we need to. (Courtesy vox.com)