

WARNING!

This zine contains critical perspectives that may cause you to question the status quo. Listening to Soundsystem Music may cause spontaneous dancing, build community, and encourage a general rejection of the mainstream. Please be advised.



Strength in Numbers – Respect in the Collective

*Created without AI by the JTF Collective
in Mi'kma'ki / Kjiptuk / Halifax*



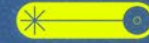
ACAB

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FREE



SEEDS INSIDE!

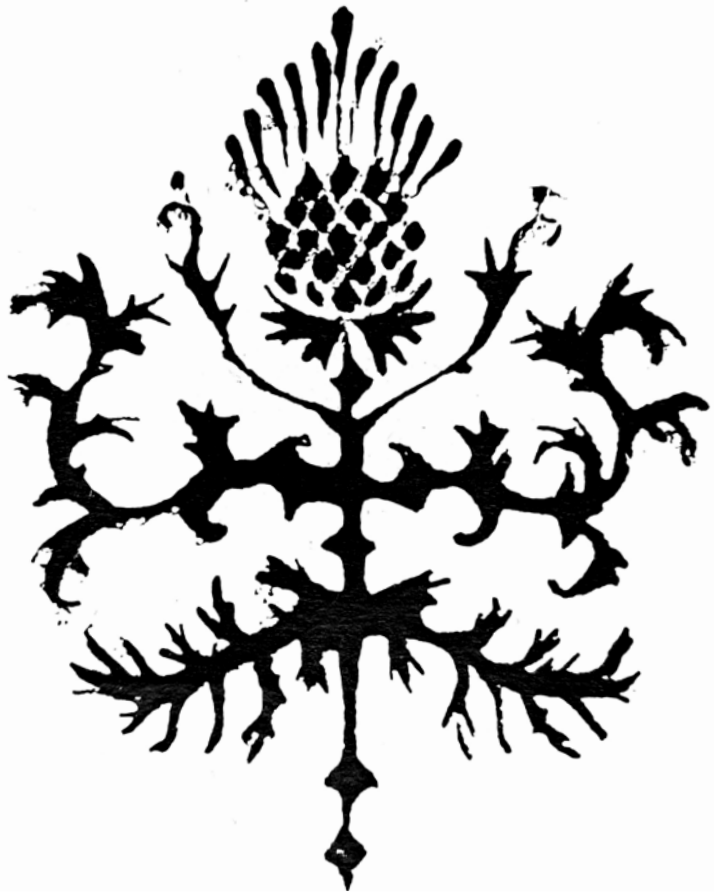
APRIL 2026

Jump THE Fence



COMPOST THE RICH





***We dance into the sunshine
Shedding winters skin***

***but the world keeps turning
and the horrors keep burning***

***layer your compost
turn it by hand***

***Transform it into fertile soil
& grow abundance to share***

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Jump the Fence is based in K’jibuktuk (Halifax) in Mi’kma’ki on the east-coast of so-called Canada. This land falls under the Treaties of Peace and Friendship, treaties which, to current day, have not been honoured by our colonial governments.

We ask all who co-create these spaces with us, to sit with the knowledge that we gather on stolen land. May the dance floor be a catalyst for decolonial action in our daily lives, whether at home or at work or in community.

We ask you to join us in saying wela’lin – thank you – to the Mi’kmaw land and water protectors and elders who were stewards of this place long before colonization. To this day, they illuminate the path forward for all who take the time to listen.

Wela’lin

Translation: Thank you

Meanings: thank you, I do well by you

Further education:

*The Language of this Land, Mi’kma’ki
by Trudy Sable and Bernie Frances*

THE WORLD IS BURNING!

Daylight hours are increasing, the snow has finally melted and we can see the earth again. The sun emerges and we feel warmth on our skin, the rain has started to wake up the land.

All the while, the rich and powerful wage a war against life itself. The contrast is staggering.

They bomb schools full of kids, while taking away the rights of bodily autonomy in order to "protect the children". They sink more and more tax money into AI and weapons and extractive technologies that only serve to make them wealthier, while blaming immigrants and the poor for the lack of public resources they created.

We will not submit to a war hungry class of elites who are hell bent on destroying everything in their path. There is no humanity in people who nonchalantly discuss the death of entire cultures, while sipping scotch on their leather sofas. There is no space for billionaires in the world we wish to create. Therefore, there is only one thing to do:

COMPOST THE RICH!

We will transform that which only knows how to horde and harm. Turn it into fertile soil from which a new world will sprout.

We will plant flowers to gift to our lovers, friends, and neighbours. We will grow gardens on the lawns of their mansions and share the food with our community. We will watch as roots crack concrete, and as vines disintegrate walls. When the fires of their wars have burned to ash, the tips of crocuses will poke their noses through the dust. We have gone through their Winter, let us now embrace our Spring.

**ONE DAY SOON
WE WILL DANCE ON THE BONES
OF THEIR DECAYING EMPIRE**

- JTF Collective

Thank you to the contributors for sharing their stories with us and for their work creating spaces for collective liberation for those on the margins. These events and reclaims of space are as vital, necessary, and important today as they have ever been.



photo by Caleb Latreille



WHAT DO WE MEAN BY EAT THE RICH?

Contributed by: earthtone

EAT THE RICH is a saying that comes from the French Revolution era coined by Jean-Jacques Rousseau, an 18th century composer and philosopher and the author of *Discourse on Inequality*, who said:

“when the people shall have nothing more to eat, they will eat the rich”.

The French Revolution showed the world that when inequality hits a breaking point, and food becomes scarce, those responsible at the top lose their heads. What does this have to do with the time we are currently in, or with dance music, raving, and sound system culture? Buckle up, let's go for a ride.

In ancient Greece (yeah, the place where the idea of the polis and of democracy comes from) only the wealthy paid tax. The state coffer was maintained through Liturgies provided by the wealthy citizens for public works and Eisphora, special and enormous taxes that the most wealthy citizens competed for the honour of paying. It was an honour to be successful enough to pay taxes.

Today, the wealthiest few compete to pay as little tax as possible with schemes within schemes and off-shore havens allowing the wealthiest corporations to pay a 0% effective tax rate and the wealthiest individuals behind those corporations pay less by percent than most middle class workers. The distance between the Greek elites paying the Eisphora and Galen Weston is the gap within which the marginalized today fall. Those hoarded dollars are responsible for the decay we see in society, in our infrastructure, in the unhoused and uncared for neighbours struggling for survival while the Westons rake in windfall profit after windfall profit through pandemics, war, manufactured crises, and unethical practices like surveillance pricing and literally criminally fixing the price of bread.

In 2019 there were about 30 billionaires in Canada. Today there are nearly 80. It takes 11.5 days to count to 1 million. It takes 35 years to count to 1 billion. Fuck billionaires. Fuck hustle culture and the elevation of wealth as status. No billionaires, no trillionaires, pay your dues or lose your head. Period.

Generosity literally costs nothing. Dolly Parton is a celebrity, a star, and a capitalist who has used her name and her music to earn millions. But her net worth is a fraction of what it could be if she hoarded it for wealth and power. Instead she routinely gives her money away, one less billionaire because she literally

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gives it away. I can't imagine any reality in which Dolly

doesn't live exactly the way she wants to, enabled by her still enormous wealth. If you can have anything and everything you want as a millionaire... why do we have / need billionaires? Like what exactly do you get with that wealth beyond imagining?

Jeffery Epstein knew. When wealth is so abundant that you are completely detached from survival and need, it can only become a quest for power. Power can look like a lot of things - control, domination, and the ability to do things reserved only for those with the power. From the limited release of the Epstein files, we can tell that those billionaires were part of a cabal who participated in the most disgusting and despicable amoral acts imaginable because what else do you do when you have that much wealth and power? How do you separate yourself from the common plebs? What can your enormous wealth buy when you have everything?

If absolute power corrupts absolutely, then maybe absolute power shouldn't fucking exist.

Now we have Epstein's right-hand, the Cheeto-in-Chief, a pinnacle of male privilege, incompetence manifest, as the "leader of the free world". Is it any surprise when a billionaire criminal rapist is the President, an online rape academy thrives?

So if wealth just lets you consume more, or grants the ability to step outside moral bounds, where do we find an alternative? Certainly it doesn't come from money. It can't be bought. It emerges from scarcity, from the cultural margins, deprived of the motivations of the wealthy elite it is born of our humanity, our need for community, literally a product of the polis, the people. Political.



Envious of our authenticity, these corporate vultures can only prey on the carcass of culture they pay to obtain. Jealous of the joy wrung from the dark places where penniless people revel in their existence, they take our culture, they take our parties, they take our joy and repackage it, sell it back to us on the rocks. Superstruct and KKR purchasing Boiler Room is only the most obvious facet of this, but in every city in North America, corporate vultures calling themselves “promoters” pour their efforts into creating a crude facsimile of Rave culture of the 90s and early 2000s in order to control, harvest, and exploit.

Just like the AI LLMs they pour their ill-begotten profits into, they can't create anything real, or new, they can only hack up what has been before and create increasingly extravagant Frankenstein's monsters to parade in front of the crowds who themselves drown in liquor and ozempic, posing for the gram, disassociating in the very places and spaces that once provided grounding and embodied experience and collective connection to community.

What is the underground to do?

Maybe we got so concerned with paying people, valuing their time, their art, their contributions... that we actually bought into the capitalist agenda. Maybe we don't need to make money from our art, maybe it actually corrupts the process. It's OK to take a stance and say people shouldn't struggle to live, living wages for all. This instead of requiring every artist to create a corporate copy of themselves and to pander to the patrons who will pay to consume their art and eventually cast them aside. I'm not saying people shouldn't mark art their work, or get paid for their work, I'm saying maybe we need to rethink how we value art and if needs are met, to ask whether there are other forms of compensation - community care, gathering, shared experience, giving. These things too have worth.

Not a single Canadian billionaire has been charged for participating in the KPMG Isle of Man tax shelter scheme. The company continues to “manage wealth” with impunity despite their criminal actions. And we're going to make art for those assholes? No thanks.

Trump, Carney, Houston. It's all related, a boys club of austerity champions who cut public programs and public funding, while cutting taxes for their wealthy overlords (donors) and increasing military spending. None of them will lift us from this despair, that is the work of artists, community, and the polis. The only “bootstrapping” we should support is the work of the Luigi Mangiones and the Chamel Abdulkarim's of the world. Class heros.

5 ***Make billionaires afraid again!***

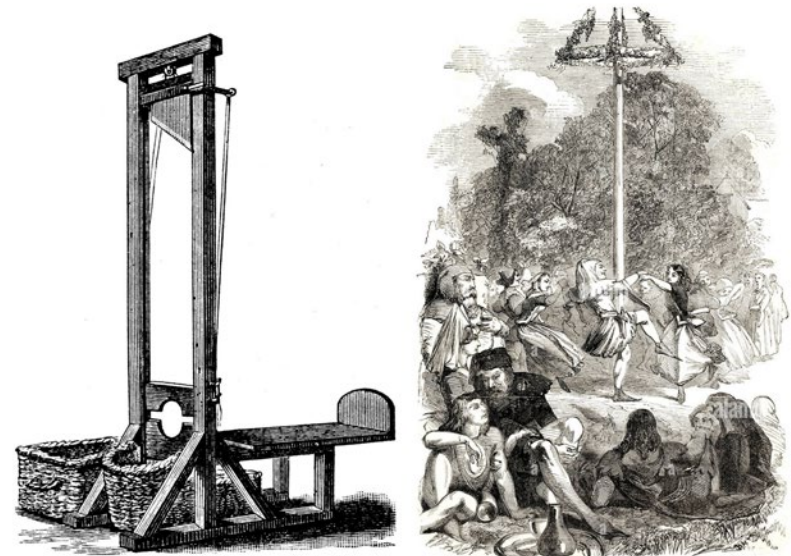
The whole fucking world is a tragedy of the commons with our existence as a human species on the line for their short term gains. We watch the world burn, so what, a bunch of rapists can get their kicks? At our expense? At the expense of our kids?

We are all Gaza. We are all Sudan. We are all Congo. These struggles are intrinsically linked. The Israeli's illegal war perpetrated against Iran through the US bases in GCC proxy states connects the dots from the petro dollar, to American world hegemony, the rise of AI, the Ukraine war, and the billionaires literally funding all sides of the conflicts in order to further line their pockets already full to bursting with profit exploited and expropriated from us - the proleteriate.

Frantz Fanon wrote in *The Wretched of the Earth* about the impact colonization has on the colonized mind. The existential threat of AI is another wave of colonization, a form of neo-colonialism in which the mind is the new frontier to which we apply the Doctrine of Discovery. There is no more urgent time for us to rise up. To see beyond the bread and circuses. We may not get another chance like this in our lifetime.

When we say eat the rich, compost the rich, we mean there is wealth concentration on our planet that SHOULD NOT EXIST. The only way to correct this inequity is to tax billionaires until they literally don't exist. To compost their dragons' hoards into mulch to feed the starving children in Gaza. It is the only moral way forward.

So, let us eat the rich and dance on their graves.



WALLY - GUILLOTINE EP

Joining us this month from Montreal...

For the past 5 years I've been working on composing a collection of tracks as an outlet to speak out against the injustice I see surrounding us. I decided to step outside of conventions of dj'able music and let my emotions and a wide array of musical influences guide me through this process.

What came out of it is 5 tracks that no label I can think of will ever pick up. 5 tracks that are deeply political, infused with all of the rage and disgust for a system that aims to erase our humanity.

But this EP is also a love letter to the people part of grassroots movements that create spaces where we can experience the freedom of being our true selves.

After a lot of reflection, I've decided to finalize these songs and package them together to give away to you all. You won't find this music on Spotify, it's not for sale on beatport, no one is doing tik tok dances to Blood on the Leaves... This release is for those who have supported me and the teams I work with.

No AI was used to generate anything, and it exists outside "the algorithm". If you like the tunes, play them loud... loud enough to reach the billionaire class, the transphobes, the warmongers, the corrupt cops, the lying politicians.

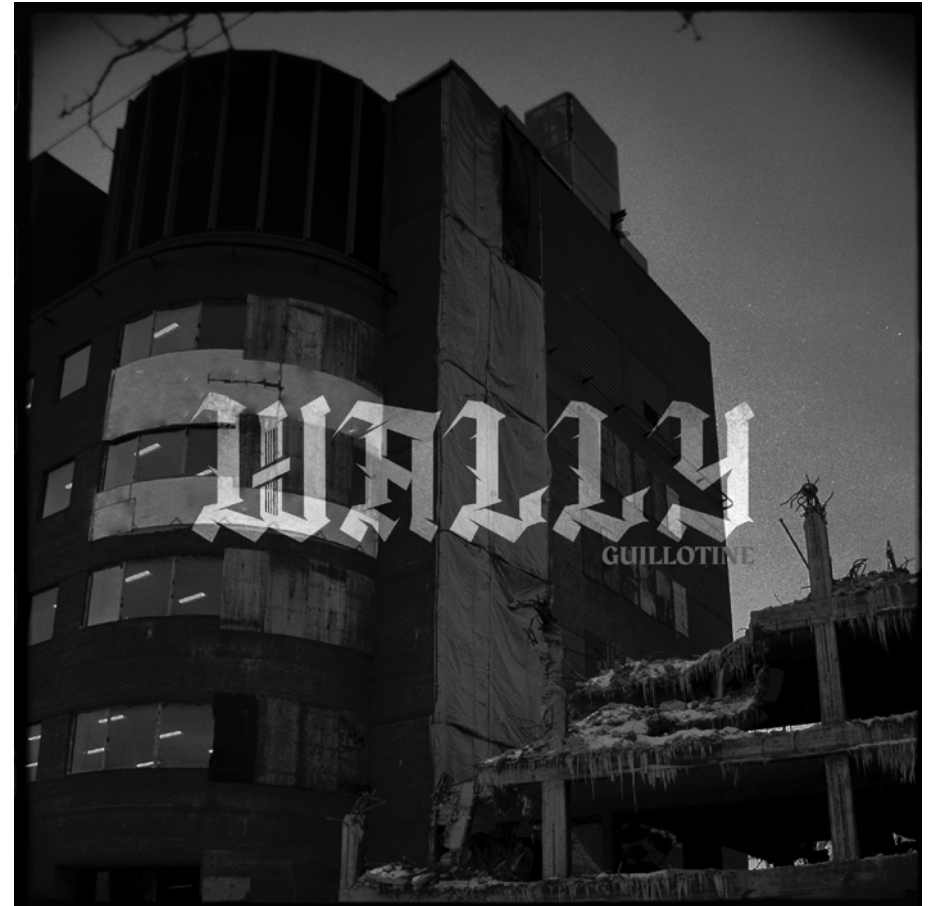
Love,
Wally



WALLY - GUILLOTINE EP

1. Blood on the Leaves
2. Crocodile Tears
3. Guillotine
4. Replicate
5. War Drums (feat. Regimental & FlowHer)

Scan here to listen to and download all 5 tracks!!!



GUILLOTINE

You've got to cut off the head
Leave the cake steal the bread
Make sure to paint the town red
And fill their hearts with dread

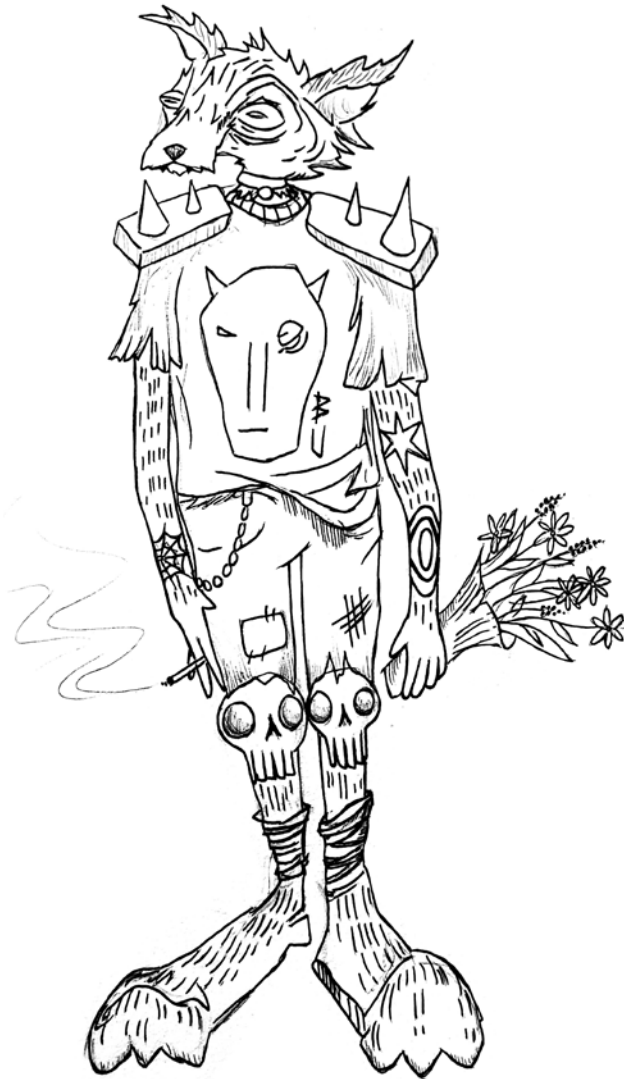
Cuz you keep building those towers
up higher
But you can't outrun the rise of
the fire
Your lust for money has fueled
our ire
Brick by brick we will crush
the empire

The crown is reckless
The crowd is restless
Tear down this monarchy
Disguised as democracy

Rag bottle gasoline
Molotov kerosene
Kill a king kill a queen
Break your bonds guillotine

You've been eating all we own
Don't be surprised if we slit
your throat
And if you swallow our future
Knives out, we'll gut you to
the bone





Boxing with reflections

Bowing out of fights

Owing money arbitrary

With your friends, it be alright

But Sewing seeds is adversary

When their job's to scorch the earth

My heart goes in to tunnel vision;

If I dwell upon the hurt

Burning far more out of turn

So as the ashes settle

I will not sweep them in the urn

Lay soil as a rebel

Mix my bones to mulch

My heart to keep the bulb warm

I know that It's not much

But it's all that I can hope for

scorn-less seeds are sewn for none

Blood is full of water, to the roots I let it run

We Must Live as more then fodder

Mud so made the life of us, so sewn the dirt on offer and as I
wish the stars so shone

too seed the sky its author

- Cal (They/She)

CURRY FOR THE ANTI-IMPERIALIST

Contributed by: earthtone

Cooking is like DJing, the right recipe is a blend. A consummate double drop of flavours and traditions that nourishes body and soul. Cooking is magic, literally a technology that unlocked our intelligence by transforming scarcity into abundance, handed down through generations by our mothers and grandmothers.

Recipes transcend borders and ethnicities, food is a universal human reality. But it is not free from the impacts of patriarchy, imperialism, capitalism, and white supremacy. Curry exists as a messy anglo-Indian product of the colonization of the people and the culture of food in India by Europeans.

This is a recipe I learned by making it, by growing up South Asian and eating it, by tasting the my Goan Grandmom's and my Dad's versions, and by finding my own way with it.

GARAM MASALA – THE SPICE MUST FLOW

Make your own. It's not that hard, and it's worth it. This is how I make mine. Roll up your fucking sleeves. Go to an Indian grocer and buy the following whole spices: (*in proportion from most to least*)

Black Peppercorns, Coriander Seed, Cumin, Cinnamon, Clove, Anise Seed, Mustard Seed, Poppy Seed, Bay Leaves, and Red Chili.

Roast the spices in a cast iron pan until your eyes water and the seeds are popping. Leave it to cool and then put it in a mortar and pestle and grind it by hand until you're aching and sweaty. Run it through a sieve to separate any husks or fibres.



Congratulations, you just made the thing the entire goddamn East India Company was created to exploit for profit (because yes, British food was that fucking bad). All of which came at the cost of millions of South-Asian lives – not to mention the East **11** India Company's role in the global African slave trade.

Relish in your ability, smell the pungent aroma, think of the ancestors who brought these flavours into our human vocabulary. Think on the long and complicated history that has brought it here, to you. Food has a lineage, has power. Feel it.

Chicken Curry

1 kg chicken
2 large white onion
4 cloves garlic
1 large nub of fresh ginger
2 large tomatoes
garam masala
turmeric
salt
lemon juice
ghee or oil
fresh cilantro



Chop the chicken into pieces to your preference, mix with 1 tablespoon of garam masala and 1 tablespoon of lemon juice, cover and marinate for 2-3 hours.

Heat a large pan to smoking hot, add 1 tablespoon of oil or ghee and add the onions. Cook them hot until they are browning, add minced garlic and ginger and stir for a minute. Remove the pan from the heat and add 1-2 tablespoons garam masala, salt to taste, 1 teaspoon ground turmeric, and stir. The spices should be aromatic and coating the onion and tomato. Remove the contents of the pan to a blender and puree until smooth, then return it to the pan and slowly bring back to a simmer.

When the gravy is simmering and oil comes to the surface, add the chicken and continue to cook on medium-low heat stirring occasionally. When chicken is cooked, reduce heat to minimum and add chopped fresh cilantro and prepare the rice. Serve when ready.

Basmati Rice

2 cups long grain Basmati rice
4 cups water
1 tablespoon ghee or oil
1 bay leaf

Heat a pan until hot, add the oil and then the bay leaves and rice. Stir until the grains are coated but not burning, add the water and bring to a boil. Reduce heat and cover for 20 minutes, then turn it off and let sit for 10 minutes.

** Best served with papadam, chapati, raita, mango salad, and brinjal **



photo by @jessjudge.photo
Jump the Fence Collective @2037 Gottingen
with guest RHOMBI of Rival Sound System

Kitchen Herbs Against Capitalism

Contributed by: Korvidae

Every morning we wake up, we are bombarded with more information that activates our nervous systems. The ruling class commits genocide without reprieve. AND.. we are expected to go to work to make a measly wage that hardly pays for our survival. It can feel pretty fucked up and overwhelming most of the time, and it may just feel easier to become complacent. But don't do it!

I often turn to plants in these times of despair. It can feel like capitalism is insurmountable, and the weight of it all too much to bear. But i believe we can bear it, we can hold it all. Especially with a little help from our friends (human and plant!)

I don't like to think of herbs as allies to make me better operate in capitalism. I look for their support in helping me be a full human despite the weight of trying to exist in this world. For example, Rosemary supports my cognition, and helps reduce sluggishness. I don't use it as a tool to make me a 'better worker', I use it to reduce the impacts of having to slog away at a day job. It supports me in having the energy and motivation to create art, get involved in community, cause a ruckus, and stir up some shit. That's what I ask them for support with.

Also..

I have been partying for over 15 years now, and my body just doesn't bounce back after an all night rave the way it used to! Taking care of our bodies is also an important part of rave culture. You want to keep dancing for another 20 years? Take care of your self. These are herbs that are in every grocery store everywhere. Also, many of these are pretty easy to grow and make awesome window plants.

Rosemary - helps to stimulate the nervous system to reduce sluggishness, fatigue, and depression. Increases blood flow to the brain, improving mental clarity and concentration. Got brain fog? This guy is your new friend. It can also help stimulate appetite and enhance digestion for those sluggish stomach days.

How to take: Rosemary Honey is **chefs kiss**. Just infuse rosemary in honey for 6 weeks. Fresh leaves are best! You can also just add it too food, but maybe add a little more than usual, and add it in at the end so it doesn't overcook!

Thyme - Anti viral and anti-microbial. Can support with respiratory congestion.

How to take: Steam for respiratory congestion - heat up some water, throw some thyme in there, put a towel over your head, and breathe it in. Careful that it's not too hot, the steam can burn!

Peppermint: aids in digestion, relieves gas, settles the stomach. Because you know what fucks with your digestion? Stress. Your digestion isn't at it's best if you are more consistently in your sympathetic nervous system (fight or flight). And who the hell isn't these days?

How to take: peppermint tea bb. You know what's the best though? Fresh peppermint leaves you just picked off your cute peppermint that grows in a pot in your garden or on your windowsill.

Garlic: is an overall good buddy to have on hand. It is a powerful immune stimulant. And you know what kills your immune system? Burning the candle at both ends.

How to take: eat it. All the time. Garlic breath is the new hot thing. I love to put a bunch of cloves in honey, and let them sit for a few weeks. Then you pop them in your mouth like a sweet & spicy candy.

The reality is that the cure for what ails us is the abolishment of capitalism. But, while we work towards that, we can lean on our sweet kitchen herbs for a little extra support.



** I am not a clinical herbalist, I am just a herb nerd who wants to share the little bit that I know. If you want to know more about herbs in general, find yourself a herb course! If you want to learn more about how herbs can support your specific self, find yourself a herbalist! There are also probably lots of books on herbs at your local library! Herbs are often pretty safe, but like any sort of medicine, they can be contraindicated with other prescription medications or more severe illnesses. So, be careful, start with a low dose, and if anything feels off, then stop! Capitalism, patriarchy, colonialism - all these systems have encouraged us to disconnect from our bodies. Learning how to tune back in is its own rebellious act. Once we begin to listen, we are the ones who truly know ourselves best! **

Fundraising for Common Roots Urban Farm!

This month we are supporting growth in our community by fundraising for CRUF together! Your donations for the JTF Zines and PWYC donations at the door will all go towards this vibrant community project with locations in Dartmouth and Halifax!

Common Roots Urban Farm was a seed planted in 2012 that has grown into two thriving urban farm sites: one in Kjiptuk and one in Punamu'kwati'jk. Today, the farms are living breathing places where gardening helps deepen connections between each other, the food we eat, and the land we share.

Across about an acre there are common gardens anyone can harvest from, teaching gardens that grow thousands of pounds of food for donation, and 240 community plots, most tended by refugees and newcomers to so-called Canada. Through all it does, CRUF works to increase access to fresh, culturally relevant food while creating welcoming spaces for belonging and mutual care.

The communities that surround the farms have also become spaces that practice how the wider world could be: where produce is free and plentiful, where people support each other in big and small ways, and where food, flowers and medicine are grown instead of grass.

CRUF is also just one part of a network of neighbours sowing care close to home. To see what else is growing in the cracks, have a look at @Community Garden Kjiptuk, Community Garden Network (CGN.HRM@protonmail.com), or plant one yourself. If you want to go far, grow together.

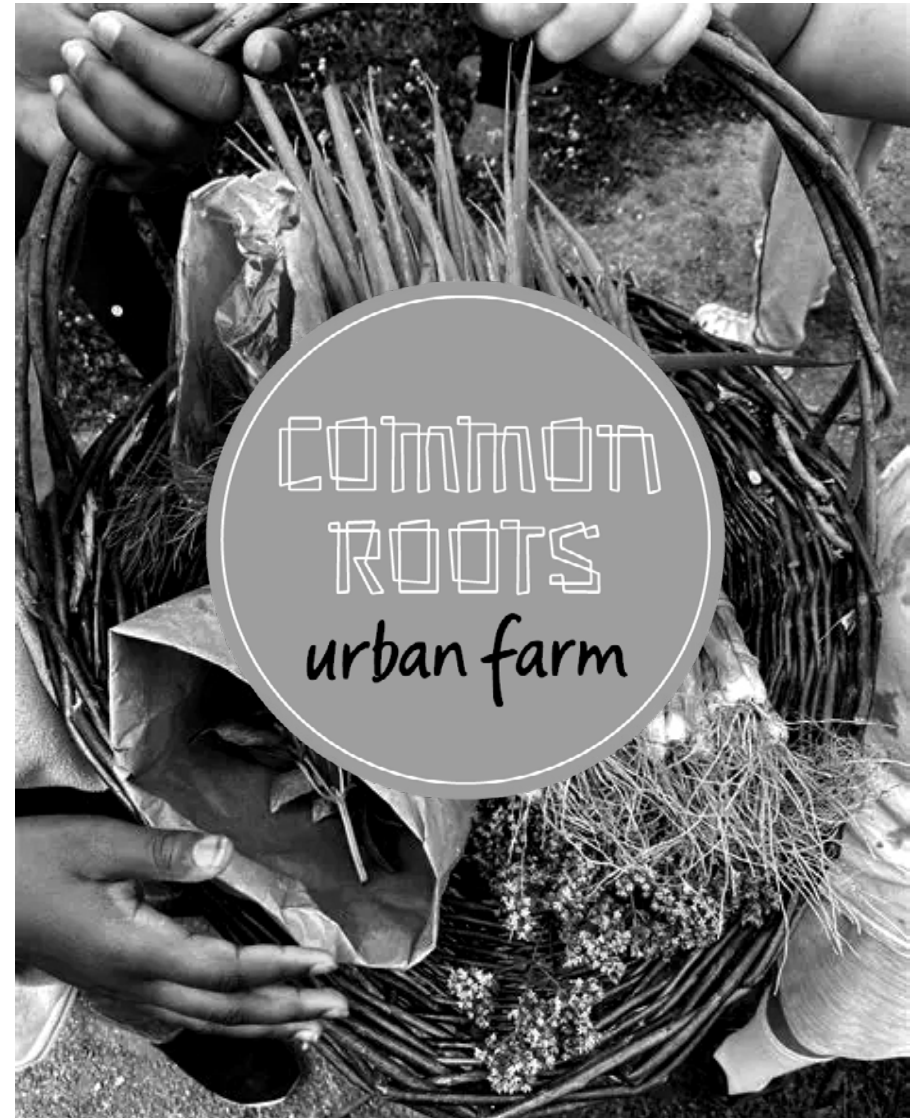


Read more about CRUF here!

1. The BiHi Park Farm

2. The Woodside Farm

***Community Plots, Common Plots,
Teaching Gardens and more!***



THERE IS A REASON

AFTER
ALL

THAT

SOME

PEOPLE

WISH

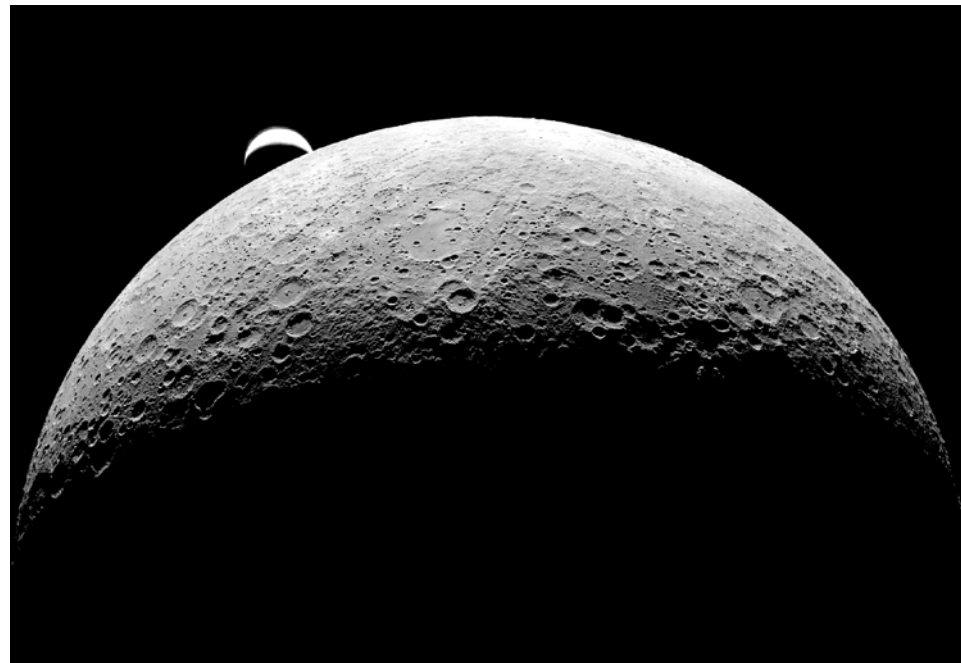
TO

COLONIZE THE

MOON,

& OTHERS DANCE BEFORE IT AS AN
ANCIENT FRIEND - JAMES BALDWIN

Art by @ab0liiiiish_



photos by NASA

RESOURCES

How To Dig For Tunes

TO GET MUSIC FOR FREE (NO \$)

Let's face it - in this economy times are tight. Most DJ fees barely cover their costs let alone their time. If you do it for the love of it, then money isn't really the barrier to finding tunes. It does take time though and the motivation to dig or to learn. Here are some serious and some not so serious ideas.

Befriend Producers:

Often you can connect directly with artists making the music you love. If you're honest that you love their music and want to play it out, many will send you tunes. Be genuine, don't expect anything and treasure the unique tunes you gather from the relationships you've built. These are part of what make your collection special.

Become a producer:

This one seems self explanatory. Some people are producers who have to DJ to get their music out there, others are DJs who end up producing. Some people are just producers or just DJs. It's all good but if you wanna make music, do it! It's probably easy right?

Find random USBs after shows:

But seriously this happens more than you'd expect. Not a solid approach to bank on but if it falls in your lap, might as well check it out.

Comb Soundcloud for bootlegs:

Do this. Find your favourite tunes that the industry prohibits people from selling because of copyright. There are so many high quality bootlegs out there for free download waiting for you to find them.

Find \$0 minimum bandcamp tunes:

So many amazing producers have \$0 minimums on Bandcamp (*cough* Neekeetone *cough*). All it takes is time, start digging!

Soulseek:

Let's be real, "stealing" music isn't really a thing when the industry already stole it from artists. If you can't afford to hit the artist up on Bandcamp Fridays, I'm not judging. The culture is about getting the music on the speakers for the people. Nobody quibbled about royalties on a dup plate. If you can, get lossless.

TO PAY FOR MUSIC

It's often easiest to pile all the tunes that have been on your radar into a shopping cart and check it out all at once before a show. Some services pay artists better than others. Other times you might find the only way to get a lossless version of a track is to buy it. Here are some places to go.

Best:

Bandcamp (and Bandcamp Fridays) - As far as DL sites go, pays artists best, especially on Bandcamp Fridays.

Buy exclusive USBs from artists - Hard to predict when they'll be available but follow your favourite producers and labels on socials or check their online stores to see if they offer any.

Patreon exclusives - So many talented producers have Patreons you can join for a month or longer and access their exclusive downloads. Sometimes they can be paywalled at a higher rate but the money all goes to the artist and these dubs and bootlegs and unreleased tunes are hard to come by otherwise.

OK:

Juno UK - Especially useful for older / back catalogue tunes.

Beatport - Convenient, you can download past purchases if you ever have data loss. Pays artists OK for downloads, not as good as Bandcamp but has a LOT of electronic music in one place.

Pro Studio Masters (non electronic music) - When you want a lossless tune that isn't electronic music (ie. not meant to be mixed by DJs) this is a good bet.

Apple music - Same as Pro Studio Masters, handy in a pinch but the proprietary file types can be a turn off. Just give me the damn WAV for fuck sake.

Worst:

STREAMING - FOR DJING? DON'T FUCKING DO THIS, GO COLLECT YOUR MUSIC!!! HARVEST IT FROM THE BOWELS OF THE INTERNET AS IS TRADITION - ALL STREAMING PLATFORMS PAY ARTISTS SHIT, YOU'RE BETTER OFF STEALING IT, FOR REAL, GO DOWNLOAD SOULSEEK.

Seed and Spark Book Co-operative

Seed & Spark Book Co-op is an emerging bookstore co-operative building futures of collective freedom in Kijipuktuk, Mi'kma'ki. We distribute anti-capitalist, anti-colonial, anti-racist, and queer books and zines with topics ranging from prison abolition, Indigenous sovereignty, and anarchic social movements. We focus on sourcing books and zines that are not available in Mi'kma'ki.



Jump the Fence is in part what it is because of the folks from Seed and Spark setting up their table and bringing literature, zines, politics, and their beautiful selves to this community event we dreamed up. Seed and Spark has been a part of every Issue of Volume 01 of Jump the Fence.

We invite you to revisit their generous contributions to our past issues as you seek to learn and unlearn. You can find all our zines online by subscribing to our mailing list or pick up physical copies of any of our issues at our events!

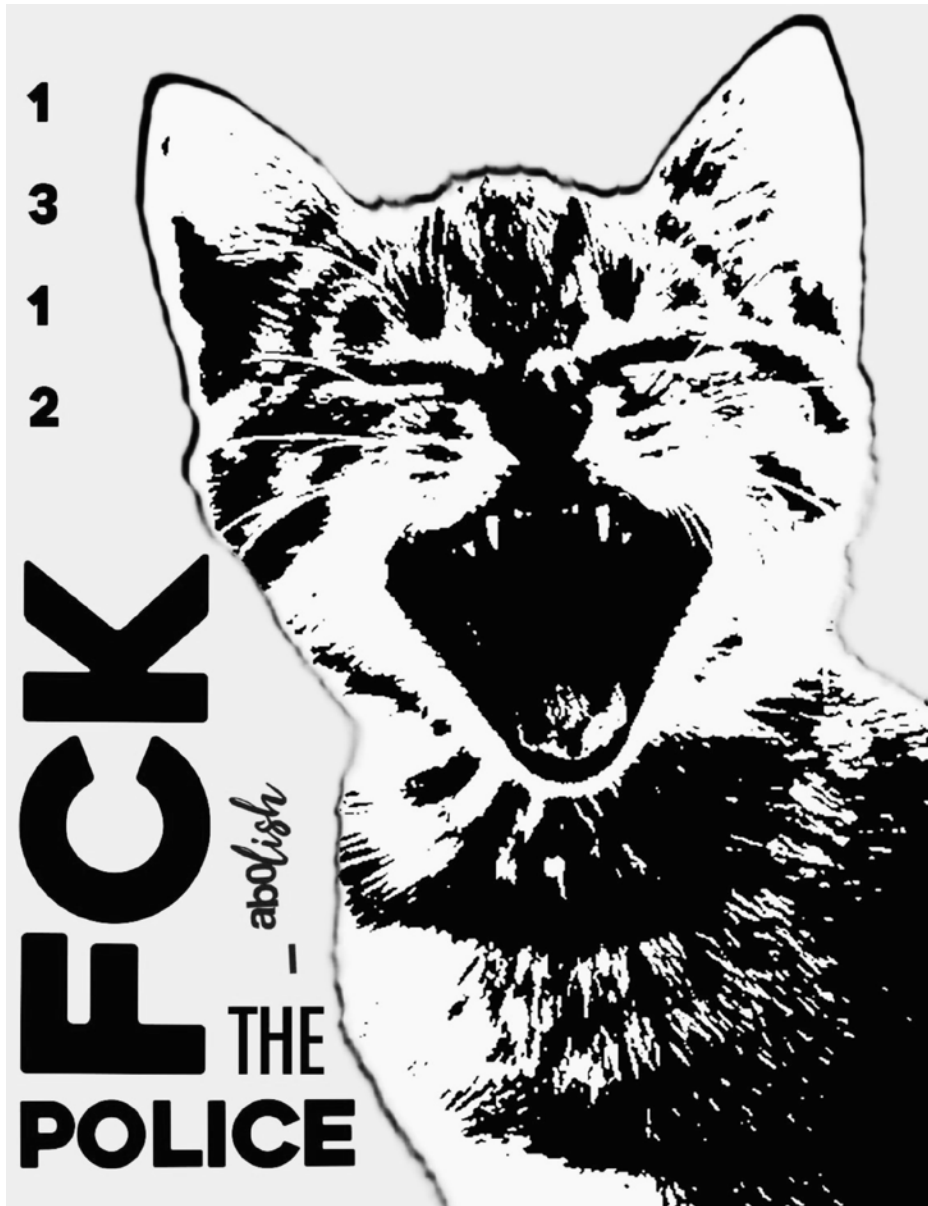
Vol. 01 - Iss. 01: On the Theme of Harm Reduction (pg. 8)
Podcasts, Books, Zines and Films

Vol. 01 - Iss. 02: Solildarity with Palestine from Turtle Island to the West Bank (pg. 13-14)
Podcasts, Books, Zines and Films

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Podcasts, Books, and Zines

Vol. 01 - Iss. 04: A Brief Incomplete History of Rebellion (pg. 17-19)





Art by @ab0liiiiish_

**THESE TRYING TIMES DEMAND
ABOLITION.**

"Abolition requires conflict capacity.

Avoidance can feel like "safety" but it is costing us depth, trust, & possibility. It's costing us the kinds of relationships our movements actually need.

We need relationships that can hold the weight of abolition.

We can't be abolitionist & conflict avoidant."

- @eroticsofliberation

State of the World – A Rant

Contributed by: Keeps

War is something that affects us all in many ways. Whether the consequences are visible through death and destruction, or invisible through the rising cost of living. We all dislike it, yet the ruling elite decide when we die “for our country” while they hide and cower in fear, oftentimes fleeing their own country in search of safety. According to Sun Tzu a General must have the following qualities; Wisdom, Trustworthiness, Compassion, Courage, Discipline. Our modern leaders lack all of these traits. ‘All warfare is based on deception’ –Sun Tzu (Art of War). The ruling elite are constantly lying to our faces on a daily basis. They start wars in a far away land to distract us from what happens locally. To distract us from the record breaking profits corporations are having. They are participating in the propaganda of capitalism. Advertising is capitalist propaganda.

Most people think they are too smart for propaganda to work. In reality, propaganda doesn't rely on lack of intelligence, it relies on you being too tired to care. All countries push their own propaganda however, we can use the US as an easy case study. Recently, I watched the official white house account post on X a video where they montaged wii sports gaming clips with footage of bombing targets. This is their attempt to normalise war and garner support. Finding the video funny, sharing it to friends in outrage, or even me mentioning said video right now assists the propaganda.

Hate the rich and hate war? Welcome to counterculture. Education is the greatest battle in any movement. Education on what we stand for and, how can we achieve our goals. The Allegory of the Cave by Socrates teaches that being exposed to new ideas, no matter how great, can be painful if not adequately prepared. Our brains are programmed to choose a painful hell over an unfamiliar heaven. Having your mind grow must be a conscious effort. Stupidity is and always has been a choice. A choice to remain ignorant of the world, to not question and teem with curiosity.

Curiosity leads us to how did the rich get so damn rich? It is simple really, in order to grow in capitalism you need to exploit one of two things; people or the environment (usually both). Capitalism requires infinite growth in a closed system. Biology calls that cancer.

How can we remove this cancer from our lives? Well just like in biology you must starve it from nutrients. Capitalism requires labour which can easily be withheld through protest. Additionally if we wish to get two birds stoned at once we can protest for

better taxation of the rich. In the 1960s the US had effective tax rates as high as 91% on incomes over \$400,000. Ronald Reagan was famous for his “Reaganomics” also known as Trickle Down Economics. The only trickle down we (the working class) got was a golden shower from the rich. Reagan's economic policy cut tax rates down to as low as 28%.

Outside of protesting for taxation change what else can someone do to compost the rich? Well its simple; spend less, consume less, interact more with your community. Participating in mutual aid is an easy one, just as you are doing by participating in Jump The Fence. By attending the events, donating, and bringing other members of the community out we are actively participating in counterculture.

Counterculture has been the cornerstone for driving change and the rich elite's greatest enemy. It has been suppressed by the elites through propaganda, illegal secret programs by the CIA and FBI, and abusive local police. ACAB



Further reading: US historical tax rates Trickle down economics COINTELPRO US involvement in regime change NWMP and Dominion Police origins

THE PEOPLE'S LASAGNA

Contributed by: chillier

Ingredients:

Bechamel

1/2 Cup Margarine
1/2 Cup Flour
4 cups Oat Milk
1 Red Onion (peeled, sliced into quarters)
1 Bay Leaf
Pinch nutmeg
1 tsp sea salt
1 tsb black pepper
1 Cup Vegan cheese
2 tbs Nutritional Yeast

Ragu

2 Tbsp Olive Oil
1 Red Onion
4 Garlic Cloves
4-5 Sticks Celery (finely sliced)
2 Zucchini
Vegan Mince or Sausage
2 500ml Cans chopped tomatoes
3-4 tbsp tomato paste
1.5 tbsp Italian blend
1-2 tbsp balsamic vinegar
1.5-2 tsp sea salt
2 tsp black pepper

Full pack of lasagna noodles

Directions:

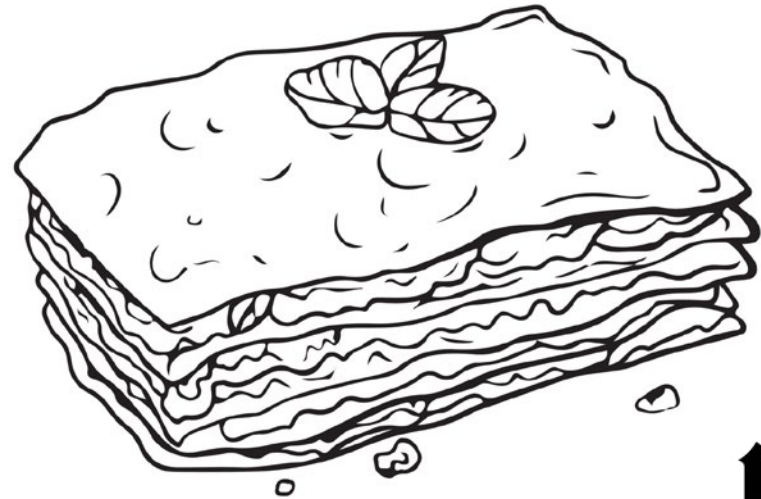
Medium saucepan – add oat milk, onion, bay leaf, nutmeg and seasons. Low heat stir every once in awhile.

In a large saucepan heat oil over medium heat, add onion, garlic and celery. Throw in some salt and sweat for 5 mins. Add zucchini and herbs. Cook for 5 minutes. Add vegan mince/sausage cook for another 2-3 minutes. Deglaze pan with balsamic. Add tomatoes. Stir in tomato paste then cover and cook for 15.

Melt margarine over low heat in another saucepan. Slowly stir in flour and cook until it's a paste. Remove onions and bayleaf and whisk in infused milk. Add vegan cheese and nutritional yeast. Bechamel should be thick at this point.

Preheat oven to 375. Layer lasagna in dish – ragu, béchamel, lasagna sheets. Ending with béchamel on top.

Cook for 45-50 mins.



pk



“Understanding where the music came from gives you a deeper connection to it.

Because this culture was never just about content.

It was about
sound
space
and people.

The roots of this music from from
sound systems
community
and shared experience.

Built in dark rooms
with heavy bass
and people moving together.

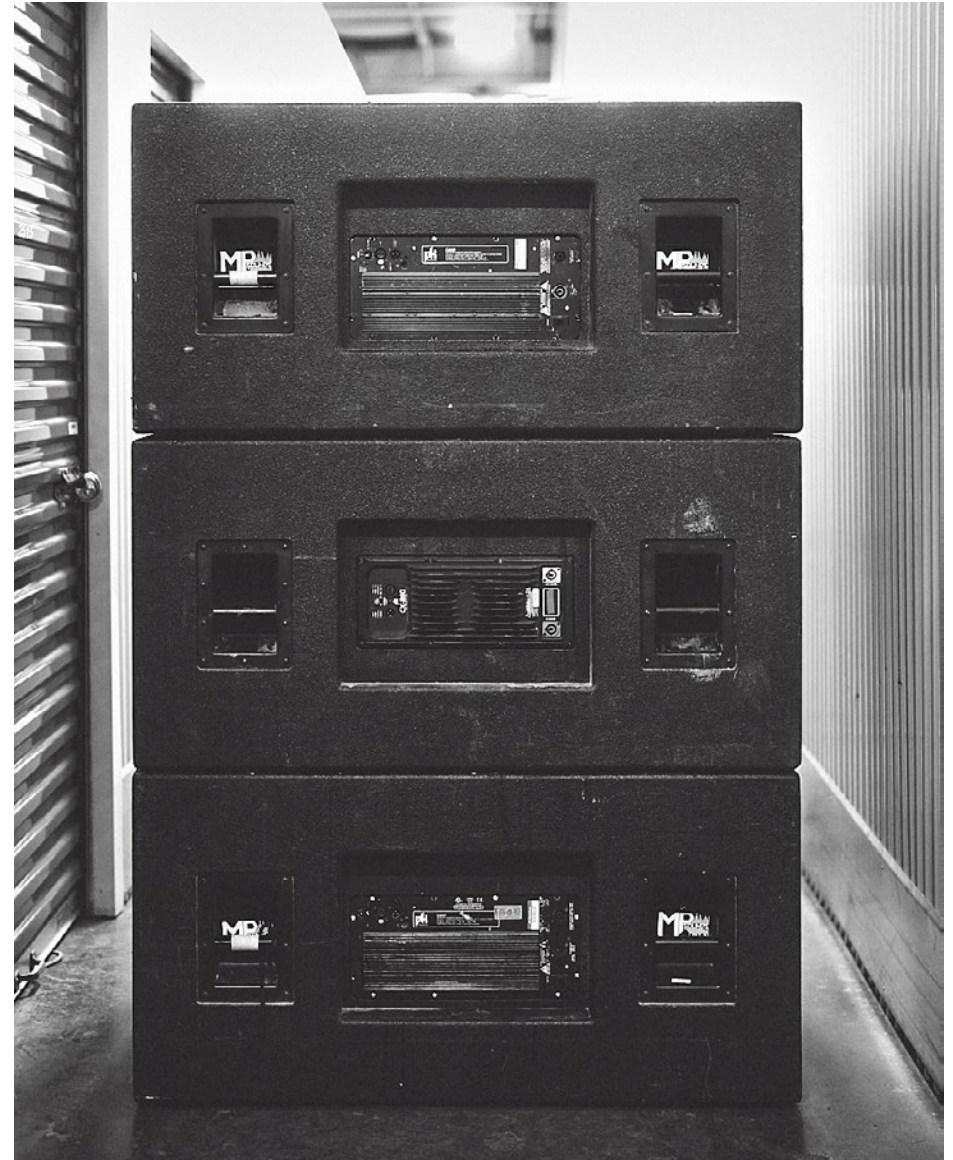
Today the conversation around DJing often
revolves around
algorithms
content
and going viral.

If we understand the roots of this culture
and respect where it came from

*what kind of scene
can we build for the future?*

One built on
community
sound systems
and real connection?”

@hypho.mnk on IG



rooting ourselves in decolonial, land-based culture against ecocide

Contributed by: iona wick

Many of us living under the North American colonies struggle to feel a sense of connection to land. This is, of course, by design, as these false nations have asserted themselves through generations of ecocide, genocide, and manufacturing a monoculture of white supremacy. The colonizers first enclosed the commons of Turtle Island by eradicating the native buffalo, amongst other atrocities, systematically depriving Indigenous populations of their lifeways as means of destroying their languages, rituals, and cultures. Whoever survived was forcibly conscripted to a feudal existence of backbreaking labour and cramped or non-existent housing, fueling the wealth accumulation of an unlabouring elite. Under the current empire of Carney, Weston, and Irving, we are left without any time or space to know the land, let alone defend it.

In our alienation from nature, the very thing that literally sustains us, we must first recognize that ecocide and genocide are the double-pronged strategy that define colonial nation-states. Colonizers are continuously expanding their borders across human bodies. What they cannot reach, they will bomb until it is uninhabited and unliveable, using weapons made of minerals they have torn relentlessly from other colonized lands. The Israeli government, ever the studious colonizer, has made Palestinian olive groves a prime target, attacking and occupying, if not outright razing them. Their hope is that their endless campaign of carpet bombing will sever the Palestinians from life, from dignity, and from the trees that have subsisted them and their ancestors, that have shaped the songs, poems, dances, clothes, feasts, and rituals that define Palestinian culture. The destruction of olive trees is not an incidental casualty—it is counter-insurgency.

To recognize the importance of the Palestinian is to recognize that our movements for ecological restoration, human rights, and decolonial futures require a fierce hostility to state militarism as well as a land-rooted culture deep and strong enough to outlast the arrogant colonial will. Many Palestinians have been martyred for these beliefs, and have armed themselves to bravely protect their culture and people from extinction. In solidarity with the people of Palestine, Rojava, Sudan, the Congo, Mi'kma'ki, Turtle Island and beyond, we must ask ourselves, what culture are we rooted in? What does that culture tell us about entities that destroy the land that subsists us? What do we do when we see (and perhaps benefit from) the destruction of Indigenous communities around the world? What do we do when our Indigenous

neighbours cannot even assert their basic autonomy over housing, medicines, education, ceremony, and commerce under the fragile ego of colonial despots?

For the diasporic people of North America, we must remember that we hold seeds of a rooted, land-based culture. By committing to a spiritual, material connection to the land, we are more readily armed against the colonizer that seeks to deprive us of ecologically holistic lifeways. All of our ancestral cultures first emerged from deep, intimate relationships with the forests and waters of their survival. For millenia our ancestors trained their senses to seasonal patterns, learning when, where, and what they could give and take to subsist their community. This knowledge is preserved in the form of culture: the language and rituals that hold the stories of how the land provides for us, resisting the landless monoculture of racialized capitalistic patriarchy.

So, my fellow decolonizers, what is the culture that roots you? Perhaps your culture comes from your ancestors, blood or chosen, from stories, spells, or wisdom that have descended through your matriarchs. Perhaps your culture is inspired by queer or disabled communities that have shown you the lifesaving value of mutual aid. Perhaps your culture dreams of a life amongst your favourite forests and lakes. Whatever your culture is, just promise me you won't underestimate that any meaningful revolution needs you to be rooted in land and all future ancestors.



Red Lentil Dahl

Contributed by: Harmsworth

INGREDIENTS

- * 2 Tbsp COCONUT OIL
- * 2 ONIONS M/L DICED
- * 2 tsp TURMERIC
- * 6 CLOVES OF GARLIC – MINCED
- * 1 tsp GROUND CUMIN
- * 2 INCH PIECE GINGER GRATED
- * 2 CUPS RED LENTILS
- * 5 CUPS WATER
- * 2 tsp SEA SALT
- * 1/2 tsp GROUND PEPPER
- * 1/2 CUP CHOPPED CILANTRO * OPTIONAL*
- * 1 Tbsp WHOLE GARAM MASALA BLEND *OPTIONAL*
- * 1-2 DRIED CHILLIE PEPPERS *OPTIONAL*

Step 1 – in a small bowl mix turmeric, cumin, garlic, ginger, sea salt, ground pepper. If you choose to add whole garam masala and dried whole chillies peppers put them in this bowl as well and then set aside

Step two – in a large pot melt coconut oil over medium heat until liquid then add onions and cook until they are transparent and begin to Brown – stirring continuously

Step three – once onions are ready add in the bowl of spices and aromatics to the pot that you set aside earlier. Cook them with the onions for about one minute stirring continuously.

Step four – add lentils and water to the pot and bring to a boil over medium heat starring occasionally.

Step five – once the dahl reaches a boil, turn it down to low heat and leave it to simmer for 25 to 30 minutes or until lentils are soft and water has been absorbed.

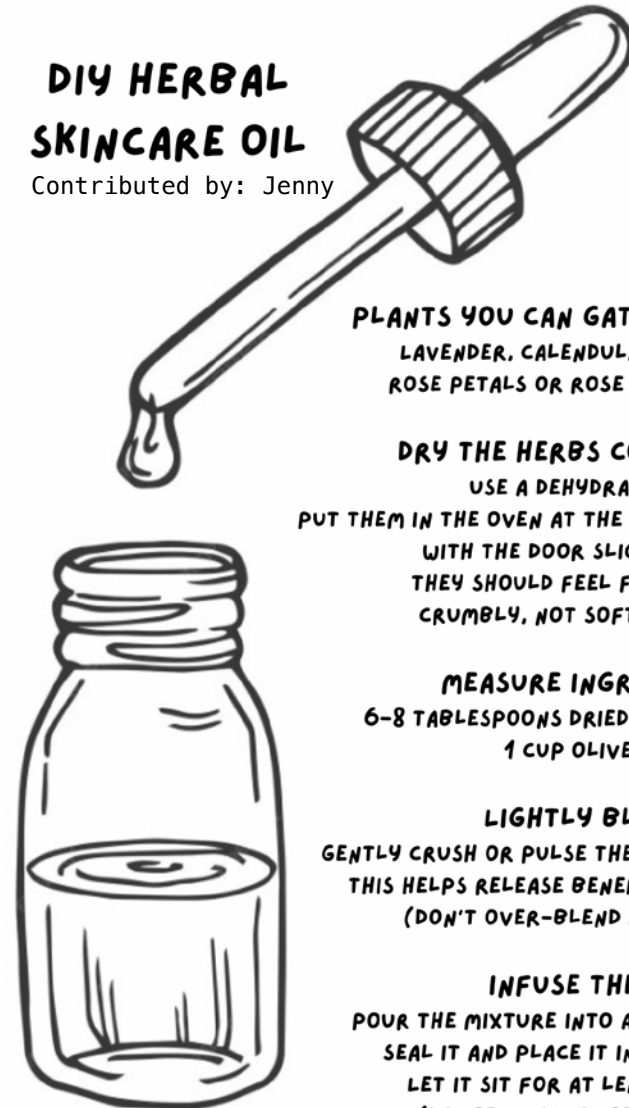
Step six – stirring cilantro before serving if you choose to include it.

Serve on a bed of basmati rice!

Recipe serves 6 to 8 people

DIY HERBAL SKINCARE OIL

Contributed by: Jenny



PLANTS YOU CAN GATHER & GROW:

LAVENDER, CALENDULA, CHAMOMILE
ROSE PETALS OR ROSE HIPS & NETTLE

DRY THE HERBS COMPLETELY:

USE A DEHYDRATOR OR
PUT THEM IN THE OVEN AT THE LOWEST TEMPERATURE
WITH THE DOOR SLIGHTLY OPEN
THEY SHOULD FEEL FULLY DRY &
CRUMBLY, NOT SOFT & SQUISHY

MEASURE INGREDIENTS:

6-8 TABLESPOONS DRIED HERBS/FLOWERS
1 CUP OLIVE OIL

LIGHTLY BLEND:

GENTLY CRUSH OR PULSE THE HERBS WITH THE OIL
THIS HELPS RELEASE BENEFICIAL COMPOUNDS
(DON'T OVER-BLEND INTO POWDER)

INFUSE THE OIL:

POUR THE MIXTURE INTO A CLEAN GLASS JAR
SEAL IT AND PLACE IT IN A SUNNY SPOT
LET IT SIT FOR AT LEAST 6 WEEKS
(LONGER = STRONGER INFUSION)

FINISH & STORE:

STRAIN OUT THE PLANT MATERIAL USING A FINE STRAINER
POUR THE INFUSED OIL INTO A CLEAN BOTTLE & ENJOY!

Nettles

Contributed by: Korvidae

The best part about spring – STINGING NETTLES!

If you have only experienced the sting, and not the sustenance, you may be confused. But I assure you, nettles are a gift to our depleted bodies when we emerge from our winter cocoon.

Nettle is extremely nutritive, high in iron, vitamins, and minerals. You can drink it as a tea, add it to broth, infuse it in vinegar to sip or add to dressings, or just cook it up and eat it!

Tips:

- While harvesting nettle, be sure to wear gloves, a long sleeve shirt, and pants!
- If you plant nettle in your garden, it can take over! Possibly plant it in a pot or raised bed where it won't spread profusely. But even then, be aware of flying seeds. Or, you can rogue plant it in a ditch or gully. They love a damp spot, but honestly I have seen them grow almost anywhere. My three favourite 'wild' nettle patches are:
 1. In a shady hollow at my friends farm
 2. In a field of an old abandoned farm
 3. In a ditch at the end of a dead end road in town.
 4. Nettle will sprout a second time if you cut it all before it goes to seed the first time.
- Nettle needs to be cooked fully before it can be eaten; this neutralizes the sting! You can add it to eggs, stirfrys, soups, etc. Or you can blanch it quickly in hot water before adding it to smoothies or.. pesto!



Nettle Pesto Recipe

Nettles – many handfuls
Basil – a handful or two
Garlic – a couple cloves
Seeds (pumpkin, sunflower, pine nuts)
Lemon – 1 or so
Olive Oil – some
(you can add a hard cheese if you aren't DF like me. But it's pretty good without it!)

You will need to blanch the nettle before adding it into the food processor. Using tongs or wearing gloves, add the leaves to boiling water, and allow to simmer for 90 seconds. Remove the leaves quickly, and place them in a bowl or pot of ice water to stop the cooking. Then they are ready to add to the blender or food processor with everything else.

I rarely measure things.. so the above amounts are just a guess. Maybe you like yours more oily? Maybe you like yours more garlicky? You get to choose. Taste it as you go along and add as needed.

I tend to make a big batch and then freeze a bunch of it. I will use a cupcake tin, or ice tray, and freeze it in little pucks. Once it's frozen; pop them out, toss them in a bag, and you have pesto handy whenever you would like!

SAUERKRAUT FOR THE ANTI-CAPITALIST

Contributed by: earthtone

Fermenting food is deeply human. Part potion making, part ecology, wildly organic, and yet incredibly practical. Salt and inexpensive vegetables become super food, literally an ecosystem in a jar that has evolved alongside us to provide living culture to our bodies. Capitalist efficiency and mass production replaced them with vinegar pickles, cooked, dead foods providing shelf-stable alternatives to traditional living ferments - all so they can make money of something that is literally cheap as dirt. Fermentation is about scarcity and survival. Fermentation is punk.

Pickles of Resistance:

Sea Salt
Cabbage
Carrots



Wash the cabbage and peel the carrots. Quarter the cabbage and cut everything thinly into narrow strips and combine in a bowl, setting aside one whole cabbage leaf for later. Use a kitchen scale to weigh the vegetables and then measure 3% of the vegetable weight in salt.

Combine the vegetables and the salt, squeezing and massaging the salt into the cabbage until it wilts and moisture begins coming out of it. It should *scrunch* in a satisfying way.

Pack into mason jars tightly and cut a small circle out of the remaining leaf you set aside and place it on top of the packed vegetables. Add cold clean water if needed until the resulting brine covers the cabbage completely. Place a clean rock on top of the leaf to weigh it down but do not seal the jar with a lid.

Leave the jars on the counter for a week or two, taste it after a week. It should be sour, crunchy, sweet, salty, and delicious. Once you're happy with the taste, remove the rock and the top piece of leaf, seal the jar and put it in the fridge. Enjoy!

Additional reading: Wild Fermentation - Sandor Ellix Katz



***Each Wednesday before Jump the Fence,
we gather, we eat, we make, we create.***

***And then we come with full bellies and hearts,
to share our creation with you.***



*Planting seeds of sedition, connecting to the roots of the culture,
growing something authentic, together. Jump the Fence.
photo by Caleb Latreille*

WHAT COMES NEXT?

Get updates and hear about our events first! Let us know if you want to contribute to the collective!

Join the mailing list by sending an email to:

jumpthefencecollective@gmail.com

Based in Kjiptuk / Halifax

Volume 01

~~Oct 17th 2025 Vol. 01 Iss. 01 + event at 2037 Gottingen~~
~~Nov 28th 2025 Vol. 01 Iss. 02 + event at 2037 Gottingen~~
~~Dec 19th 2025 Vol. 01 Iss. 03 + event at 2037 Gottingen~~
~~Mar 20th 2026 Vol. 01 Iss. 04 + event at 2037 Gottingen~~

Apr 24th 2026 Vol. 01 - Iss. 05 + event at 2037 Gottingen

Next month...

OUTDOOR SHOW - HALIFAX COMMONS SKATE PARK - MAY 23rd 2026

Volume 01 - Issue 06 - FINAL ISSUE OF VOLUME 01!!!

THIS MACHINE
KILLS
FASCISTS



Read about Jump the
Fence in the Ecology
Action Centre's Spring
2026 Newsletter!

"Anarch(ism)y on the
Dancefloor"

By: Isabel Atwell and
Lenka Tomlinson

POLICY OF RESPECT

We promote a culture of consent. Respect people's bodies, boundaries, and choice. Unwanted attention will not be tolerated.

Drug and alcohol use is at the discretion of the individual. Do not pressure anyone into consumption.

The collective is: Anti-fascist, anti-racist, anti-capitalist, and pro Land Back. No discrimination of any kind will be tolerated.

Queer and Trans inclusive, respect people's pronouns. Period.

The space we make together is scared. If someone is making you uncomfortable, please tell one of the organizers.

We support each other when needed. We hold each other accountable when needed.

Resist.

&

Respect one another.

ACKNOWLEDGMENTS

Music performances by:

JTF collective (Chillier, korvidae, Harmsworth and earthtone)

with guests:

Wally (Dark Room Mtl, Bassix, Hard Steppers)

Sister Ric

Sound System: PK Soundsystem by BlackBox SoundCrü
(Big up the sound crew!!)

Cover art by: Harmsworth Design

Art / Zine Contributions by:

Spiral.Sparrow, Jess Judge Photography, Caleb Latreille Photography, korvidae, chillier, harmsworth, earthtone, Common Roots Urban Farm, Seed and Spark, Jenny, Cal, ab0liiish_, iona wick, Keeps, Wally