

Canadian Association for Food Studies L'Association Canadienne des Études sur L'Alimentation



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APPEL DE COMMUNICATIONS

À la croisée des chemins, les études sur l'alimentation : devant une bifurcation?

SEPTIÈME ASSEMBLÉE GÉNÉRALE ANNUELLE DE

**L'ASSOCIATION CANADIENNE
DES ÉTUDES SUR L'ALIMENTATION**

DU 26 AU 28 MAI 2012

À L'UNIVERSITÉ WILFRID LAURIER ET À
L'UNIVERSITÉ DE WATERLOO, À WATERLOO, EN ONTARIO

Le thème de la conférence de l'ACEA en 2012, qui reflète celui du congrès de la Fédération canadienne des sciences humaines, est « *À la croisée des chemins, les études sur l'alimentation : devant une bifurcation?* » Notre objet d'étude exige l'interdisciplinarité et à la fois la séparation et la mise en commun des idées, des individus, des collectivités et des méthodes.

Ce carrefour représente l'endroit où nos études se croisent et se différencient à la fois, les moments où nous prenons des décisions sur le chemin à suivre, les collègues avec qui collaborer et les réalités que nous affrontons autour du changement en tant qu'individus et collectivités, dans les milieux universitaires et gouvernementaux, les organisations sociales et ailleurs. Ces réalités comprennent également le croisement dans le transport des aliments qui se fait à une beaucoup plus grande échelle : le déplacement des aliments, des produits, des personnes autour de la planète, l'enchevêtrement du commerce et de la culture, et les défis de la rationalisation de la mondialisation par rapport aux problèmes alimentaires régionaux et locaux.

A FORK
IN THE ROAD 
Crossroads for Food Studies

CALL FOR PAPERS

*Crossroads for Food Studies:
A Fork in the Road?*

SEVENTH ANNUAL GENERAL MEETING OF

**THE CANADIAN ASSOCIATION
FOR FOOD STUDIES**

MAY 26-28, 2012

AT WILFRID LAURIER UNIVERSITY
AND UNIVERSITY OF WATERLOO, WATERLOO (ON)

The 2012 CAFS conference theme, which reflects the broader Congress theme, is *Crossroads for Food Studies: A Fork in the Road?* Our subject matter requires the crossing of disciplines and both the coming together and moving apart of ideas, individuals, communities and methods.

This crossroads represents the place where our studies both intersect and diverge, the moments when we make decisions about directions to take and colleagues with whom to collaborate, and the realities we face around change as individuals and communities, within the institutions of academia, government, social organizations, and elsewhere.

Nous faisons appel aux propositions qui traitent de ces problématiques dans le cadre (mais non exclusivement) de la production alimentaire, de la consommation et du renouvellement des ressources, des paysages alimentaires régionaux et locaux, des rapports entre les pratiques urbaines et les milieux ruraux, ainsi que sur les recherches en développement communautaire, jusqu'à l'éducation interdisciplinaire et au croisement des arts, de la technologie et de l'alimentation.

Afin d'encourager l'interdisciplinarité et rendre compte de la grande variété de travaux d'importance réalisés dans le domaine, nous encourageons les membres du milieu universitaire et communautaire à soumettre leurs propositions pour l'une ou l'autre des formules suivantes :

- colloques thématiques
- communications individuelles
- présentations Pecha Kucha
- affichage dans la salle d'exposition

propositions de colloques thématique

Date butoir : 16 décembre 2011

propositions de communications individuelles et de présentations Pecha Kucha

Date butoir : 13 janvier 2012

propositions de affichage dans la salle d'exposition

Date butoir : 30 mars 2011

Pour plus d'information, veuillez consulter les sites

Web suivants :

L'Association canadienne des études sur

l'alimentation : www.foodstudies.ca

La Fédération canadienne des sciences humaines:

www.fedcan.ca

These realities also engage with the crossings of food that take place at a larger scale—the migrations of food, products and people around the planet, the entanglements of commerce and culture, and the challenges of rationalizing globalism with food issues both regional and local.

We invite submissions that deal with these questions, within (but not limited to) food production, consumption and renewal, regional and local foodscapes, relationships between urban practices and rural environments, as well as investigations from community development to interdisciplinary education to crossings of art, technology, and food.

To encourage interdisciplinarity, and to reflect the broad range of important work happening in this field, we encourage academics and community researchers to submit proposals for any of the following: (see the conference Call for Papers for descriptions of each)

- thematic sessions
- individual paper presentations
- pecha kucha-like presentations
- exploration gallery displays

Thematic Session Proposals

Submission deadline: December 16, 2011

Individual Paper and Pecha Kucha-like Proposals

Submission deadline: January 13, 2012

Exploration Gallery Display Proposals

Submission deadline: March 30, 2012

Further information is available at:

Canadian Association for Food Studies:

www.foodstudies.ca

Canadian Federation of the Humanities and Social

Sciences: www.fedcan.ca

Envoyez toutes propositions à

Send all submissions to

CafsAdmin@foodstudies.ca

Prix d'excellence en recherche dans le cadre des études sur l'alimentation

Ce prix vise la reconnaissance des membres de l'ACEA pour leur contribution éminente à la recherche ayant eu un impact important dans le domaine des études sur l'alimentation au cours des cinq dernières années.

Award for Excellence in Food Studies Research

The purpose of this award is to recognize CAFS members for outstanding research contributions in the past FIVE years that have had a significant impact in the field of Food Studies.

Pour une proposition de candidature, veuillez répondre aux exigences suivantes :

- une lettre de présentation du principal auteur d'une proposition de candidature décrivant les contributions du membre à d'importants secteurs de recherche pratique ou théorique et autres compétences pour le prix
- le CV à jour du candidat (facultatif)
- deux ou trois lettres d'appui
- jusqu'à trois exemplaires de la recherche du candidat (facultatifs)

Date butoir : 1er mars 2012

Envoyez toutes propositions à

To nominate a member, please submit the following:

- a cover letter from the principal nominator detailing the member's contributions to substantive areas of research, theory and other qualifications for the award
- the nominee's current CV (optional)
- two or three letters of support (at least one from a CAFS member)
- up to three samples of the nominee's research (optional)

Submission deadline: March 1, 2012

Send all submissions to

CafsAdmin@foodstudies.ca

Le prix du meilleur mémoire ou thèse aux étudiants en études sur l'alimentation

Lancé en 2011, ce prix a été créé pour souligner l'excellence en recherche et encourager la participation des étudiants de 1er cycle et des cycles supérieurs. Le prix comprend une somme de 200 \$, l'adhésion à l'ACEA pour une période d'un an, l'inscription gratuite au congrès et un billet pour assister à la réception du congrès de l'ACEA. Le récipiendaire du prix sera annoncé le 30 avril 2012.

Les directives pour les propositions de candidature sont les suivantes :

- L'auteur de l'article doit être un étudiant et la recherche doit porter sur l'une des nombreuses questions relatives à l'alimentation dans le cadre d'une discipline ou d'un projet transdisciplinaire.
- Les articles cosignés par deux étudiants sont également acceptés, si les deux s'entendent sur l'équivalence de leur contribution.
- Les candidats doivent également présenter un résumé pour le congrès de l'ACEA avant la date butoir.
- L'article peut avoir été rédigé dans le cadre d'un cours, d'un projet de recherche majeur, d'une thèse ou d'un examen récapitulatif.
- Les articles doivent comprendre entre 4 500 et 6 000 mots (sans compter la bibliographie).
- Les vidéos et autres supports non imprimés seront également examinés.

Dates butoirs : le 15 janvier 2012 (pour le résumé de l'article); le 1er mars 2012 (pour l'article final)

Student Paper Award in Food Studies

Launched in 2011, this award was created to recognize scholarly excellence and encourage participation by undergraduate and graduate students. The award includes a \$200 stipend, a one-year CAFS membership, complimentary conference registration, and a banquet ticket for the CAFS conference.

Notification of awards will be made by April 30, 2012.

The following are the guidelines for submission:

- The paper must be student-authored and on any of a wide variety of disciplinary or transdisciplinary food issues.
- Co-authored papers by two students are also permitted, if both students agree that they made comparable contributions to the paper.
- Applicants must also submit an abstract for the CAFS conference by the abstract deadline.
- The paper may have been written for a course, a major research project, or a thesis or comprehensive exam.
- Written papers should be between 4500 and 6000 words (excluding bibliography).
- Videos and other non-print formats will also be considered.

Submission deadline: January 15, 2012 (for paper abstract); March 1, 2012 (final paper)

Peer-Reviewed Papers

As the next step in the process of developing a food studies journal, in the spring of 2012 CAFS will provide a space for the publication of two peer-reviewed papers—one student authored—highlighting the theme of the CAFS 2012 conference, “Crossroads for Food Studies: A Fork in the Road?”

Authors are encouraged to submit unpublished work that explores the interdisciplinarity and interconnections in food studies, “the place where our studies both intersect and diverge, the moments when we make decisions about directions to take and colleagues with whom to collaborate, and the realities we face around change as individuals and communities, within the institutions of academia, government, social organizations, and elsewhere.

These realities also engage with the crossings of food that take place at a larger scale—the migrations of food, products, and people around the planet, the entanglements of commerce and culture, and the challenges of rationalizing globalism with food issues both regional and local.”

Authors must follow these guidelines:

- Student-authored papers must meet the guidelines for the student paper prize (see above);
- Papers should be between 4500 and 6000 words (excluding bibliography).

Submission deadline: January 15, 2012 (for paper abstract); March 1, 2012 (final paper)

Send all submissions to CafsAdmin@foodstudies.ca

Cathleen Kneen: An Optimistic Story

Mustafa Koc



At a recent retreat of Food Secure Canada (FSC), a civil society organization founded in 2005, we celebrated the contributions of Cathleen Kneen whose term as Chair is ending this year. At this event, I reflected on

the importance of written history as I noticed that, out of 30+ participants, only Cathleen and I remained of the original group that drafted the FSC constitution. As a tribute to Cathleen Kneen and in my role as a founder and previous chair of FSC and past-president of the Canadian Association for Food Studies I would like to contribute to this history.

The “beginnings” usually tend to be contested in history. This is especially true for networks or social movements. What could be the year zero of Canada’s food movement? How far do we need to go back to make sense of the latest wave of re-organizing? Perhaps to the foundation of the National Farmers Union in 1970, to People’s Food Commission of 1978-79, to the foundation of the Toronto Food Policy Council in 1991, or to the civil society meetings before and after the World Food Summit in 1996? All these events and others that were not listed here were crucial but for simplicity sake, I would like to focus on the post-World Food Summit era after 1996.

In 2001, a consultation conference in preparation for the World Food Summit Five Years Later event was held at Ryerson University. The event brought together over 150 civil society representatives from around Canada and consolidated the Canadian Food Security Network. A series of national conferences followed this event.

FSC was officially born at the Third National Food Security Assembly in Waterloo (Sept. 30-Oct. 2, 2005) and Cathleen was elected as our new chair at the Bridging the Borders Toward Food Security, joint conference of Food Secure Canada and Community Food Security Coalition (October 7-11, 2006) in Vancouver, BC.

Working with very limited resources, Cathleen led the fledgling alliance to focus on reincarnating the 30 year-old People's Food Commission (PFC), as the People's Food Policy Project (PFPP). The PFC had organized a series of hearings throughout Canada between 1978-79 to discuss the problems in the food system and identify people's wishes for a better system. The final report, the Land of Milk and Money, which was published in 1980 has been a very important historical document and a snap-shot of Canada's food system in advance of neo-liberal reforms.

The new PFPP relied mostly on volunteer's efforts and advances in communications technology to develop a policy document that reflected the demands and wishes of thousands of participants across the country. The PFPP has also been instrumental in shifting our focus from a food security discourse that has emphasized availability and accessibility of food to a food sovereignty discourse that questioned the conditions of how, by whom and where these conditions will be fulfilled. A recent collection of articles edited by Hannah Wittman, Annette Desmarais and Nettie Wiebe (2011) on food sovereignty in Canada also includes a chapter by Cathleen on this history of Food Secure Canada.

This was not an easy transition. Some of us were afraid it might shatter the fragile alliance within FSC. By locating PFPP outside FSC, Cathleen made this transition possible. After the successful PFPP-FSC joint conference in Montreal in November 2010, food sovereignty had been successfully crowned as the new dominant alternative food paradigm in Canada.

Social scientists who pay attention to the role of structures, institutions, and movements in history rightfully emphasize the significance of collectivities in history. But we often ignore the role of the individuals as catalysts. Cathleen Kneen was one of those history makers. She volunteered her time and spent many long hours in meetings, teleconferences, editing reports, and publishing Ram's Horn (an alternative newsletter that she publishes with her

partner Brewster). Cathleen is a monument of determination and perseverance.

While not an academic, Cathleen has also been a big supporter of CAFS always present at our annual general meetings, talking about the need for research partnerships between universities and community organizations, and involved in various successful SSHRC projects as a community partner. In fact, CAFS came out of a failed Community University Research Alliance (CURA) grant application that brought a number of university and community partners including Cathleen Kneen, as the chair of the BC-Food Systems Network at that time. At a follow-up meeting at Ryerson in 2005 we decided that we should turn this partnership into an association that would bring academic, community and public sector researchers committed in generating new knowledge that would respond to societal needs.

Patrick Kerans' recent book *A Pessimist's Hope: Food and the Ecological Crisis* reflect the accumulated wisdom and experience as one of the elders' of the food movement in Canada. Quoting American environmentalist Paul Hawken, Pat reminds us of Antonio Gramsci's saying that people committed to social change need the pessimism of mind and optimism of will: "If you look at the science about what is happening on earth and aren't pessimistic, you don't understand data. But if you meet the people who are working to restore this earth and the lives of the poor, and your aren't optimistic, you haven't got a pulse."

Cathleen Kneen makes us optimistic for our future!

References:

- Kerans, P. (2011) *A Pessimist's Hope: Food and the Ecological Crisis*. Ottawa: Baico Publishing Inc.
- Koc, M. and Rod MacRae (eds.) (2001), *Working Together: Civil Society Working for Food Security in Canada*. Toronto: Media Studies Working Group.
- Ram's Horn, A Monthly Journal of Food Systems Analysis ...and More! <http://ramshorn.ca>
- Wittman, H. Desmarais, A.A. and Wiebe, N. (2011) *Food Sovereignty in Canada: Creating Just and Sustainable Food Systems*. Halifax: Fernwood.

RESEARCH PROJECTS UPDATE



Manitoba Alternative Food Research Alliance

Growing Food Justice, the Manitoba way

This year our SSHRC-CURA funded Manitoba Alternative Food Research Alliance (MAFRA) supported its first round of community projects. Sixteen projects in all were funded across Northern, rural, and urban Manitoba. As the harvest of food has come in this fall, we have also been fortunate to receive a harvest of lessons learned and good news stories about food projects across Manitoba. Let us share some of these stories with you.



The rural 'Homegrown Leaders' project provided an amazing learning opportunity for 12 rural Manitoban youth. The youth participated in hands-on workshops, farm tours and had discussions about their experiences. They also helped to plan and lead a day camp for children, and made presentations regarding rural youth and the next generation of farmers to a University of Manitoba class learning about rural communities.

The coordinator of the project, Michelle Schram said "*I was hoping (the project) would raise some awareness with youth about food systems issues and give them an opportunity to be more engaged in their community.*" From their feedback it is clear that the youth learned a

lot. One of the participants commented: "Being a part of this program definitely made me respect small scale farmers and rural communities a lot more".



Another said "I have now made suggestions for my farm to change (based on)...things that I have learned." After the summer program, many of the youth took on new food related projects. One youth was inspired to get Berkshire pigs and to start raising pastured pork on his farm, and another wants to start a community garden in her rural town.

The Winnipeg inner city 'Community Gardens and Land Tenure' project has spent the summer and fall supporting food skills workshops and events such as berry picking, pumpkin canning and the extremely popular Inner City Community Garden Bike and Bus tour. Because of a community artist incorporating living, growing, plant based furniture into some of the community gardens, this year there were even more excited tour participants than normal.

The community gardens visited on the Community Garden Bike and Bus Tour are mostly on city owned land with insecure lease agreements. The long-term work to support these gardens involves achieving secure land tenure.



Thus, the 'Community Gardens and Land Tenure' project is researching the possibility of creating an urban land trust for community garden plots in Winnipeg.

Robyn Webb, coordinator of the project says "for a group who are predominantly interested in community gardens, it is good that we are now delving into the world of real estate and law." Although they are not yet sure —from a legal standpoint— if an urban community garden land trust is possible, they are learning more about engaging with the city on this issue, and have even gone so far as to begin looking into the possibility of changing the provincial Conservation Act to allow for a wider definition of conservation lands that would include community gardens.

The Food Justice Community Round Table, hosted by Turtle Lodge in Sagkeeng First Nation, brought together food-interested folks and Indigenous People from across Canada. Their aim was to bring information together with experiences and stories in one room, and have a discussion about food justice and how it can be supported in Indigenous communities in Canada. Many powerful stories were shared.

Elder Harvey Knight from Muskoday First Nation, Saskatchewan, who came to speak and share his

experience, commented that "*Part of the agricultural practices of Indigenous people has always been ceremony. People would do ceremony to honour the Spirit who takes care of the plant — prayers would be done for the protection of the plant. This was done with the understanding that when the time came, that plant would give the people life.*" This year at the Round Table the group came to a great understanding of Spirit. There are also plans to host another Round Table in the coming year to help create a vision that will lead to direct actions.

The first year of MAFRA funded projects has been really exciting and we are glad to be embarking on that process again. The MAFRA 2012 call for community proposals has gone out and applications are due on January 15th. As in the previous year, each of the three (urban, rural, and peri-urban) regions will be evaluated separately by adjudication committees dominated by community members. However, a fourth cross-regional category has been created in order to support projects that facilitate networking among these regions, networking that arguably fell between the cracks last year.

For more information about the call for proposals or MAFRA in general, please visit our website at www.localandjust.ca or contact the MAFRA Coordinator, Anna Weier, at weier@cc.umanitoba.ca



Vancouver K-12 schools are getting a leg up in food and sustainability issues thanks to the Think&EatGreen@School Project.

Launched in 2010, the Think&EatGreen@School Project is a five-year interdisciplinary study that explores innovative ways to teach students experientially about the impact of food choices on their health, on the planet's limited land and water resources, and on biodiversity.

"During our first and second years, over 800 UBC students worked on projects in 32 Vancouver public schools," said Alejandro Rojas, LFS Associate Professor

and principal investigator of the Think&EatGreen@School Project. "We intended to reduce the number but now we have ever-growing requests from schools to get involved in Think&EatGreen@School." Some of the school projects included:

a) "Lasagna" Gardening. This project consisted of creating or expanding a school garden by incorporating the principles of sheet composting. Students were responsible for helping to establish a small garden plot with school stakeholders through the process of *Lasagna Gardening*.

b) Vermicomposting. Students delivered a 30-minute presentation on the concept and process of vermicomposting to school stakeholders, and organized the construction and establishment of a vermicomposting system with them. Students also instructed school stakeholders on proper maintenance of the vermicomposting system.

c) SF-EAT, or School Food Environment Assessment Tool, was refined after its pilot-testing and transformed into SF-EAT for Elementary and Secondary schools. By administering the questions in the SF-EAT, to teachers and staff students created a snapshot of the current state of their school's food system, documenting the type of food available for consumption in the assigned school, and examined the strengths, areas for improvement, and stakeholder concerns about this food. The main difference in addition to refinement of the tool is that students returned to the school to present the data collected to ensure accuracy of the information.

Furthermore, the data from the SF-EAT will be systematized and analyzed by Think & Eat Green @ School CC, co-investigators, community partners and GRAs and devolved to the school communities.

d) I-EAT- This initiative looks to document the factors that influence food choices made by high-school students in Vancouver. This tool is being developed in an electronic format, and aims to appeal to and target a young audience. Currently, the items of this tool are being pilot-tested for refinement and validation.

e) Preparing and Sharing: Food in the Classroom. In this activity students developed and delivered a 40-minute session with school stakeholders (Administrators, teachers, and/or staff), focusing on preparing and sharing food in a classroom setting while following food safe techniques. In preparation for this, students consulted relevant stakeholders to determine the types of vegetables and fruits appropriate for this type of activity, as well as to assess the school kitchen(s) and/or classroom cooking equipment, to determine their feasibility and adequacy for food preparation. Students were required to incorporate elements of plant biology, historical and cultural connections, food safety, nutrition, food preparation skills, and/or issues of sustainability in their presentations, and to ask for feedback from the school stakeholder on the group's implementation of the activity.

For more information on the Think&EatGreen@School Project, please visit <http://www.thinkeatgreen.ca>

f) The Integrators: Capturing the Story of the LFS 250 Process. A group of students had the responsibility of capturing and presenting the experiences of their colleagues in LFS 250 as they moved through their Think & Eat Green @ School projects throughout the term. They attended a tutorial on basic technical skills for uses of digital media storytelling —offered through the Faculty of Land & Food Systems' Learning Centre— and determined the method of capturing their peers' experiences. They also created an action plan to convey the activities of the term.

The Think&EatGreen@School project also created an opportunity for public schools to become a "Think&EatGreen@School" school by submitting their own projects in the form of small grant applications of up to \$2,000 to implement food initiatives. Fourteen schools obtained the small grants and are collaborating with the Think&EatGreen@School team and UBC students, to implement them this academic year. These schools now have a formal diploma known as "Think&EatGreen@School".

In July, the Project also offered the First Summer Institute. Using the Land Food Systems Orchard Garden, the UBC Food Nutrition and Health Teaching Kitchen, and Agora —the student-run café in the Faculty's building— some 80 teachers, academics, chefs, restaurateurs, urban farmers and farmers planted, harvested, prepared, ate and celebrated amazing healthy, local and organic food, designed innovative curriculum and pedagogy and attended a dozen of specialized workshops covering the whole range of subjects involved in sustainable food systems, health and environment.

For a recent scholarly paper on Think&EatGreen@School see

Alejandro Rojas, Will Valley, Brent Mansfield, Elena Orrego, Gwen E. Chapman and Yael Harlap

Toward Food System Sustainability through School Food System Change: Think&EatGreen@School and the Making of a Community-University Research Alliance. *Sustainability*. **2011**, 3(5), 763-788; doi:10.3390/su3050763

(This article belongs to the Special Issue *Food Security and Environmental Sustainability*).



Community University
Research Alliance
**Activating Change Together
for Community Food Security**

Activating Change Together for Community Food Security

Putting Participatory Action Research into Practice

The Community-University Research Alliance (CURA) *Activating Change Together for Community Food Security* (ACT for CFS) is a participatory action research project that **aims to enhance** community food security (CFS) for all Nova Scotians. Rooted in lived experiences, real community needs and innovative solutions, the partners aim to amplify and broaden conversation, research, and action to strengthen capacity for policy change.



By involving communities that directly feel the effects of food insecurity at the very heart of its research process, ACT for CFS aims to build capacity to strengthen community food systems and make a strong link between policy and people's everyday experiences. At the end of the project, the relationships nourished, the new knowledge created, and our enhanced capacity will help create momentum that will contribute to healthier, more vibrant communities.

ACT for CFS is exploring different ways of putting participatory action research into practice to support shared power and responsibility and inclusive approaches, resulting in transparent and equitable decision-making.

Examples of these include:

- **Governance:** The project underwent an expansion of its governing body (the Program Coordination Committee) for this phase of the research, driven by a desire to include the diverse and relevant perspectives from our five Working Groups and additional representation from the community. This governance structure will be reviewed in two years, so we can reflect on what is most needed within the final years of activity.



- **Participatory Budgeting:** Often, budgets become "cookie-cutter" scenarios, with similar amounts allocated to different parts of the project; this doesn't always allow for funds to be used to support priorities. Working Groups and community groups involved in this phase of the research identified priorities, needs, and activities to support the creation of a proposed budget using participatory decision-making within each group. This information was converted into a global budget for final approval by the Program Coordination Committee, which includes representation from all who submitted budgets.
- **Innovative, Inclusive Communications:** An animation video (that is available online at <http://www.foodsecurityresearchcentre.ca/videos/>) of the ACT for CFS purpose, activities, and timeline was created. This is an example of the plain language, accessible, and graphic tools used to support conversations amongst team members and within communities when sharing information about the project.
- In addition, the work of our five Working Groups (Participatory CFS Assessments, Policy, Knowledge Mobilization, Education and Training, and Evaluation and Participatory Processes) is highly interconnected. Each Working Group offers

leadership in its particular area, but given the interconnected nature of the work, many conversations are iterative. For example, our Policy and Knowledge Mobilization Working Groups are both exploring the questions: "Given that our goal is policy change to build community food security in Nova Scotia, how do knowledge mobilization and policy change strategies connect? How do we ensure the work and learnings of each group informs the work of the other, as well as the broader whole?"

Co-led by Dr. Patty Williams at the Participatory Action Research and Training Centre on Food Security with Mount Saint Vincent University and Christine Johnson with the Nova Scotia Food Security Network (<http://nsfoodsecurity.org/>) and St. Francis Xavier University, this research is supported by the Social Sciences and Humanities Research Council.

For more information, please visit:

<http://www.foodsecurityresearchcentre.ca/ACTforCFS>

The Right to Food:

A Sociological Exploration

José Julián López

Department of Sociology and Anthropology
University of Ottawa

This SSHRC funded research program is concerned with addressing two broad questions: 1) What does it mean to study human rights sociologically? 2) What can an understanding of the emergence of the human right to food tell us about this right specifically and human rights more generally?

Notwithstanding the contemporary high profile of human rights, sociology has contributed little to the field. In part this is because contemporary human rights practice is highly juridified and structured by the normative discourses of activists and advocates. While the discourses that draw on human rights generally and the human right to food more concretely are normatively compelling, sociology is not a normative discipline. How then can it contribute to an understanding of human rights and the human right to food?

This research program is premised on the notion that sociology can contribute to an understanding and even to the efficacy of human rights by making them ordinary. By this, I mean developing human rights as an empirical object of analysis in a manner that evades the necessity of either taking them as self-evident, or reducing them to an imperialist or colonialist ruse, the two most frequent contemporary framings of human rights.

Making human rights ordinary requires that we treat them, as Anthony Woodiwiss argues, in Human Rights, "[as] simply a subset of a larger set of social relations that produce and enforce behavioural expectations, a subset distinguished by their legal form and their focus on the prevention of the abuse of power."

Consequently, conceptual and empirical work must focus on identifying and explaining the configuration of social, political, economic and cultural forces that enable human rights and the right to food more specifically to emerge in its different registers, that is to say, in the words of Somers and Roberts, as "normative moral aspiration", "codification and doctrine", and "mechanisms and institutions of enforcement."

Drawing on the surprisingly small but vibrant sociology of human rights literature, socio-legal studies, interdisciplinary approaches to human rights, and the political economy of food literature, the research program in the first instance, will be concerned with explaining the emergence and unfolding of the right to food. Framed through the theoretical construct of discursive formation, a corpus of documents produced in key international sites since the postwar will be generated and analysed with the tools of discourse analysis.

Particular emphasis will be put on identifying the historically contextualised social processes and social relations that enabled the right to food to germinate and flourish. It is hoped that this work will contribute to a better understanding of the potential and the limits of the right to food by drawing attention to the historical context and institutional ecology in which it has emerged and continues develop.

Community Food Project

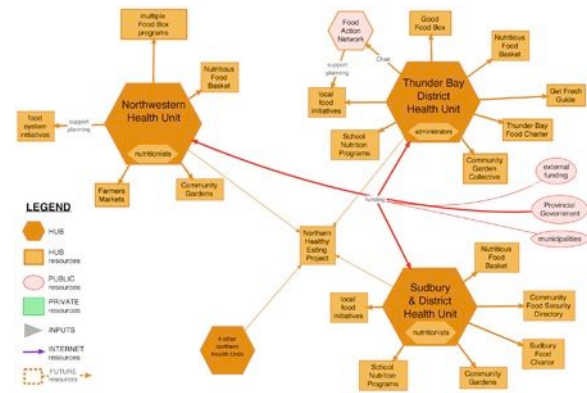
In 2009 Ontario imported over \$4.1 billion in food that could have been produced and/or processed in the province. While this observation does not account for differences in price, varieties, breeds or processing capacity, it points to the potential for more localized production and processing opportunities, particularly in the areas of meat, as well as increased fruit and vegetable production and processing.

Community food projects—including work on food hubs—provide ways to build new links and chains of values between Ontario producers, [and] consumers and institutions increasingly interested in accessing locally-produced foods.

Food hubs and other community food initiatives help to translate, integrate and mobilize knowledge from successful projects (e.g. 100km Foods, Cream Hill Whole Grains Ltd.) and policy insights and best practices (e.g. OMAFRA sponsored report on Models and Best Practices for Building Effective Local Food Systems in Ontario; Menu 2020: Ten Good Food Ideas for Ontario) about sustainable food communities from Ontario, Canada, the US and UK.

A goal of the project is to fill the knowledge gap about the emerging and existing community food projects in Ontario and elsewhere. This project helps in two ways. First, we conducted a scoping exercise to survey existing innovative initiatives in Ontario through a models and best practices report that identifies lessons learned. This report will build on existing OMAFRA resources (e.g. Models and best practices for local food in Ontario, Landman et al. 2009).

It includes: a survey of over 200 established and emerging initiatives across the province; case studies of 20 Ontario leaders; and a review of the international academic and grey literature of food hub success stories from other jurisdictions.



This report —available in January 2012— identifies characteristics of community food initiatives, including the roles they play within local food chains, and also provides detailed information about their development and operation.

In the next step, we will develop a toolkit that interested groups can use to scope out the potential for community food initiatives in their communities. We will test the applicability of the toolkit through three focus groups in the spring on 2012. Our goal is to add to rural community resilience and community well-being and to spread the knowledge.

For more information please contact Alison Blay-Palmer (alison.blaypalmer@gmail.com) or Karen Landman (klandman@uoguelph.ca).

The Foodshed Project

The FoodShed Project is a loose network of urban and rural initiatives working collaboratively to excavate, document, and link groups in Ontario' community of food practice toward a resilient agrifood system.

The project is for anyone who wants to gather others around a specific initiative related to the overall goals of researching, educating, animating, and networking local initiatives to transform the food system.

More information about The FoodShed Project and how to connect with one another to form constellations around shared passions and priorities is coming soon to the CAFS website.

Stay tuned!

Organizational Reports

The Ontario Public Service Urban Gardeners

Greening our Workforce

The Ontario Public Service Urban Gardeners (OUG) is a volunteer group focused on sustainable food practices and creating a greener work environment. The group strives to contribute to a greener future within the Ontario Public Service (OPS) and the broader community by raising awareness, developing skills and creating partnerships related to issues of food security, access to local food, and urban sustainability.

Founded in 2008 by provincial government employees mainly from the Ministry of Municipal Affairs and Housing (MMAH), the group now has a diverse inter-ministerial membership, comprised of volunteers seeking a deeper connection to food and how it is linked to their community.



In 2009, MMAH employees working at College Park (777 Bay Street) in downtown Toronto created a collective urban garden of herbs and vegetables in containers outside the back patio of the building. The success of this project convinced members, building owners, and local residents to negotiate the use of a barren strip of land snaking along the back of College Park to establish a permanent community garden.

The garden was planted in June 2010 and has now produced two successful seasons of vegetables and herbs, enjoyed by employees and local residents.

Since 2009, many new participants have joined, bringing innovative ideas, creativity and sustainable

gardening tips and practices. OUG has also made partnerships outside the OPS workforce by connecting with sustainable food agencies—including FoodShare and Sustain Ontario—and with students and faculty of Ryerson University's Centre for Studies in Food Security.



Hosting public events—such as an annual harvest, seeding competitions and taste-testing events—has helped spread awareness of the garden and spark involvement from OPS employees, local residents and other organizations.

The group also hosts educational and outreach activities, such as panel discussions on local food and urban agriculture, gardening workshops, Lunch 'n Learns for ministry staff, documentary screenings on sustainable food practices, and field trips to local farmers' markets.

Sharon Bower, an OPS employee and founding member of the College Park garden, finds that “the garden helps to bring together people sharing a common interest who might not have met or mingled otherwise. It's great to share one's passion with folks that would have remained strangers.”



Other sustainable and organic gardens have successfully bloomed throughout the OPS workforce. For example, Sandy Stadey —industrial officer at the Thunder Bay Correctional Centre— leads a successful gardening program for inmates comprised of over 20 gardens, a greenhouse and a healing forest with Aboriginal medicines. Through organic gardening, composting, horticultural therapy and Aboriginal ceremonies, the group connects with the surrounding community and contributes to their rehabilitation.

Another OPS volunteer-run food garden was started in 1996 by Don Mitchell from the Ministry of Environment. Located in Thunder Bay, the group's successful growing season produces an estimated 50 kg of food and \$250.00 of financial contributions annually to local food banks.

Growing interest and support from OPS employees and non-government partnerships will continue to

support the rise in sustainable food initiatives, making better use of the resources and nature surrounding our workplaces.



For more information on the OUG group and garden, please contact them at: sustainableoffice@ontario.ca.

Food Banks Canada



A summary of findings from Food Banks Canada's *HungerCount 2011* report

Food Bank Use Skyrockets by 26% Since 2008

In March 2011, 851,014 people received food from food banks in Canada. Fifteen months after the end of the 2008-09 recession, food bank use remained 26% higher than in the period leading up to the economic downturn. These facts send a clear message: the effects of the recession are still being felt across the country, and a nearly unprecedented number of people are unable to afford enough food for themselves and their families.

During the *HungerCount* survey period, 93,085 people made the difficult decision to ask for help for the first time from one of the more than 4,000 organizations participating in the study. Requests for help came, in every province and territory, from a wide range of individuals and families:

- 38% of those helped were children
- 4.4% were seniors over age 65, rising to 5.7% in rural areas
- 10% self-identified as First Nations, Métis or Inuit
- 11% were immigrants or refugees – increasing to 18.5% in large cities
- 1 in 5 households assisted reported income from current or recent employment

- 20% of households were receiving an old age or disability pension
- Half of households receiving food during the survey period were families with children

Food Banks Canada, in partnership with provincial associations, food banks, soup kitchens and other food programs, has collected data on the need for charitable food assistance annually since 1997. This wealth of information allows us to see that food bank use increases and decreases with the health of the economy – for example, the number of people helped by food banks decreased steadily during the economic boom of the mid-2000s, only to shoot up by 28% during the recession, and stay elevated in the current year.

The *HungerCount* also shows that while food bank use moves with the economy, there appears to be a stubborn limit to how low the need for assistance can fall. Food banks have been helping more than 700,000 separate individuals each month for the better part of a decade, through good economic times and bad – a fact of life that the majority of Canadians find unacceptable.

Low income, whether in the short or long term, is at the root of the persistent need for charitable food assistance in Canada.

The recommendations contained in the *HungerCount* report focus on the need for governments to provide adequate assistance to individuals and families during times of need, and on how we can better support people to become resilient citizens.

They include:

- Increasing federal and provincial support for affordable housing.
- Working to design an income support system of last resort that helps our most vulnerable citizens become self-sufficient.
- Ensuring that Canada’s most vulnerable seniors are not left to live in poverty.
- Improving Employment Insurance to better recognize and support Canadians in non-standard forms of employment.
- Prioritizing the need to drastically improve the labour market outcomes of disadvantaged workers.
- Investing in a system of high-quality, affordable, accessible early learning and child care.

For further information, and to access more our detailed policy proposals, please visit <http://www.foodbanksCanada.ca>.

Conference Board of Canada

Canadian Food Summit 2012

The Conference Board of Canada is holding their inaugural Canadian Food Summit 2012 on February 7-8, 2012 at the Metro Toronto Convention Centre.

Conference participants will hear from national and international experts, discuss and debate the latest on food issues and trends, and contribute to developing the Canadian Food Strategy that results in safe and healthy food and a sustainable and secure food system for our country.

The graphic for the Canadian Food Summit 2012 features the logos of the Centre for Food in Canada and The Conference Board of Canada. It lists the dates as Tuesday, February 7, and Wednesday, February 8, 2012, at the Metro Toronto Convention Centre in Toronto. A collage of speaker portraits is shown, including Gail E. Mason, Richard A. Healey, Helen Davidson, James Wilson, Mark Wilson, and Richard A. Swanson. The text invites attendees to join an outstanding lineup of Canadian and international experts to discuss the future of food in Canada. The website www.conferenceboard.ca/conf is provided. Sponsors include Loblaw, Saputo, IBM, Maple Leaf, and McCain. Other partners shown are the Government of Canada and the Department of Agriculture, Fisheries and Forestry.

The following speakers are confirmed for the program:

Galen G. Weston, Executive Chairman, Loblaw Companies Limited

Mark Bittman, New York Times Columnist, and Author of Food Matters, How to Cook Everything, and Cooking Solves Everything

Wayne D. Jones, Head, Agro-Food Trade and Markets Division, Organization for Economic Cooperation and Development, Paris, France

Michael H. McCain, President and Chief Executive Officer, Maple Leaf Foods Inc.

Bob Séguin, President, George Morris Centre

Sarah Church, Head of Food Policy, Department of Environment, Food and Rural Affairs, United Kingdom

Ralph Martin, Loblaw Chair in Sustainable Food Production, University of Guelph

James Withers, Chief Executive Officer, Scotland Food & Drink

John Knubley, Deputy Minister, Agriculture and Agri-Food Canada

Ron Bonnett, President, Canadian Federation of Agriculture

Fred Andersen, Vice-President, Viterra

Michael R. Bloom, Vice-President, Organizational Effectiveness and Learning, The Conference Board of Canada

David Butler-Jones, Chief Public Health Officer, Public Health Agency of Canada

Dino Dello Sbarba, President and Chief Operating Officer, Dairy Products Division (Canada) and by interim (Europe and Argentina), Saputo Dairy Products G.P.

Nick Saul, Executive Director, The Stop Community Food Centre

Gaëtan Lussier, Chair, Canadian Agri-Food Policy Institute (CAPI)

Michael Grant, Director of Research, Centre for Food in Canada, The Conference Board of Canada

Lorne Bozinoff, President, Forum Research

Richard Souness, General Manager, Food, Agricultural Productivity Division, Department of Agriculture, Fisheries and Forestry, Government of Australia

The latest Summit brochure and full list of speakers are available at: <http://www.conferenceboard.ca/conf/12-0018/default.aspx>

This event will address issues such as:

- balancing both the need for a secure domestic supply of food and a viable domestic industry, with the importance of seizing global growth opportunities;
- providing Canadians with food choices that are safe and healthy and also affordable;
- meeting the food demands of an increasingly diverse population; and
- reconciling industry standards and public regulation.

The Canadian Food Summit 2012 is not only important, it's different from every other forum about food.

This is not a one-way summit. The goal for everyone here is not only to chart the appropriate direction for Canada's food policies – it is also to put forth practical, detailed ideas in how to stay on course and capitalize on the full potential of Canada's food system..... and we want your input!

CAFS members will receive a special registration rate of \$495!

How to Register?

To register with our special rate of \$495, please enter our promotional code CAFS in the "other" section of the online registration form at

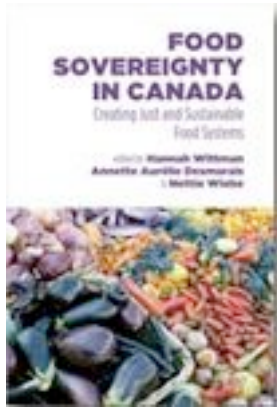
<http://www.conferenceboard.ca/conf/12-0018/register.aspx>

For more information, please contact Tracie Jones at jones@conferenceboard.ca or 613-526-3090 x 286.

Food Studies Publications:

CAFS Members

Food Sovereignty in Canada



Creating Just and Sustainable Food Systems

Edited by Hannah Wittman, Annette Aurélie Desmarais & Nettie Wiebe

Contemporary Canadian agricultural and food policies are contributing to the current global food crisis: the industrialized, high-input, export-driven agricultural production sector, coupled with concentrated corporate processing and retailing, are ecologically unsustainable, increasingly unaffordable, unhealthy and socially unjust. *Food Sovereignty in Canada* explores how communities all over the country are actively engaged in implementing alternative agricultural and food models within the framework of food sovereignty — taking control over food-producing resources, markets and agricultural policy.

This framework offers Canadian citizens, researchers and policymakers the opportunity to build alternative agricultural and food models that are less environmentally damaging and that keep farmers on the land while ensuring that those living in cities have access to healthy and safe food. Achieving food sovereignty requires conceptual and practical changes, but as the authors clearly demonstrate, the urgent work of building food sovereignty in Canada is well under way.

Just released, and following successful book launches November 23 (London, Ontario, at the National Farmer's Union National Convention) and November 24 (Toronto, hosted by Foodshare and the Toronto Food Policy Council).

Contents:

- Nurturing Food Sovereignty in Canada (Nettie Wiebe and Kevin Wipf)
- Advancing Agriculture by Destroying Farms? The State of Agriculture in Canada (Darrin Qualman)
- Getting to Food Sovereignty: Grassroots Perspectives from the National Farmers Union (Interviews with Terry Boehm and Hilary Moore, conducted by Naomi Beingessner)
- Transforming Agriculture: Women Farmers Define a Food Sovereignty Policy for Canada (Annette Aurélie Desmarais, Carla Roppel and Diane Martz)
- Food Secure Canada: Where Agriculture, Environment, Health, Food and Justice Intersect (Cathleen Kneen)
- Indigenous Food Sovereignty: A Model for Social Learning (Dawn Morrison)
- The Limits of Farmer-Control: Food Sovereignty and Conflicts over the Canadian Wheat Board (André Magnan)
- Community Nutrition Practice and Research: Integrating a Food Sovereignty Approach (Rachel Engler-Stringer)
- Growing Community: Community Gardens as a Local Practice of Food Sovereignty (Yolanda Hansen)
- Food Sovereignty in the Golden Horseshoe Region of Ontario (Harriet Friedmann)
- "Super, Natural": The Potential for Food Sovereignty in British Columbia (Hannah Wittman and Herb Barbolet)

Contact:

Hannah Wittman (hwittman@sfu.ca), Annette Desmarais (annette.desmarais@uregina.ca) or Nettie Wiebe (nwiebe@usask.ca) for details.

A Pessimist's Hope:

A PESSIMIST'S HOPE
Food and the Ecological Crisis



Patrick Kerans

Food and the Ecological Crisis

Patrick Kerans

Through a careful historical and systemic analysis of the contemporary food system, this book gives reasons for being pessimistic about our industrial society's ability to deal squarely with the ecological crisis. Though our everyday language runs hope and optimism together, this book argues they are very different ways to relate to the future: optimism/pessimism is grounded in an evidence-based analysis of present systemic trends and projects a probabilistic account of the future; hope, by contrast, is rooted in a re-imagining of the world and in the implicit promise that collaborators made to one another to work to change the world.

Part One of the book examines corporate biology, mainstream economics and political theory to give reasons for pessimism.

Part Two chronicles the resistance to globalization as an example of hope, then examines insights into hope of philosophers Gabriel Marcel and Charles Taylor to argue that hope – far from wishful thinking – has its own stamp of realism.

Review: In this timely and important book, Pat Kerans fulfills his role as an elder of the Canadian food movement, providing the insight, “teaching stories” and cogent analysis of the food system that challenge us to hope – and act.

– Cathleen Kneen, Chair, Food Secure Canada

To see more about the book or to buy it, visit www.pessimistshope.com

Contents:

Part I: Pessimism

Chapter 1: The Industrialized Food System: Productivity and Unsustainability • Chapter 2: Food and Biology • Chapter 3: The Market and Ecological Limits • Chapter 4: Social Inertia: Social Systems and the State • Chapter 5: Personal Inertia: The Luxury of Despair

Part II: Hope

Chapter 6: Resistance • Chapter 7: Lessons from Post-Soviet Cuba • Chapter 8 Hope and Experience • Chapter 9: Science and the Grounds of Hope • Chapter 10: We Give Each Other Hope

Food Security in Public Health and other Government Programs in British Columbia, Canada:

A Policy Analysis

Barb Seed has written a 10-page summary of her PhD dissertation. The summary is intended for BC stakeholders. The summary and the full dissertation are available at: www.bcfoodsecuritygateway.ca (see Food and Health: Research and Reports).

Or contact Barb at: barb_seed@yahoo.com

Abstract

Public Health has re-emerged as a driver of food security in British Columbia. Food security policy, programs and infrastructure have been integrated into

the Public Health sector and other areas of government, including the adoption of food security as a Core Public Health program. This policy analysis of the integration merges findings from forty-eight key informant interviews conducted with government, Civil Society, and food supply representatives involved in the initiatives, along with relevant documents and participant/direct observations. Findings were analyzed according to “contextual”, “diagnostic”, “evaluative” and “strategic” categories from the Ritchie and Spencer framework for applied policy research.

While Civil Society was the driver for food security in BC, Public Health was the driver for the integration of food security into the government. Public Health held most of the power, and often determined the agenda and the players involved. While many interviewees

heralded the accomplishments of the incorporation of food security into Public Health, stakeholders also acknowledged the relative insignificance of the food security agenda in relation to other “weightier”, competing agendas. Conflict between stakeholders over approaches to food insecurity/hunger existed, and it was only weakly included in the agenda.

Looking to consequences of the integration, food security increased in legitimacy within the Public Health sector over the research period. Interviewees described a clash of cultures between Public Health and Civil Society occurring partly as a result of Public Health’s limited food security mandate and inherent top down approach. Marginalization of the Civil Society voice at the provincial level was one of the negative consequences resulting from this integration.

A social policy movement toward a new political paradigm - “regulatory pluralism” - calls for greater

engagement of Civil Society, and for all sectors to work together toward common goals. This integration of food security into the government exemplifies an undertaking on the cutting edge in progress toward this reconfiguration.

Recommendations for stakeholders in furthering food security within the government were identified. These include the development of food security policy alternatives for current government agendas in BC, with a focus on health care funding, Aboriginal health and climate change.

Key Words: food security; food policy; public health; civil society; policy analysis

Barb’s PhD was completed in Food Policy from City University, UK, under the advisement of Dr. Tim Lang and Dr. Martin Caraher (City University), and Dr. Aleck Ostry (University of Victoria).

Growing Local Food: Scale and local food systems governance

Agriculture and Human Values

‘Online First’ August 20, 2011. 15 pages.
DOI: 10.1007/s10460-011-9331-0

Phil Mount

Abstract

“Scaling-up” is the next hurdle facing the local food movement. In order to effect broader systemic impacts, local food systems (LFS) will have to grow, and engage either more or larger consumers and producers. Encouraging the involvement of mid-sized farms looks to be an elegant solution, by broadening the accessibility of local food while providing alternative revenue streams for troubled family farms. Logistical, structural and regulatory barriers to increased scale in LFS are well known. Less is understood about the way in which scale developments affect the perception and legitimacy of LFS. This value-added opportunity begs the question: Is the value that adheres to local food scalable?

Many familiar with local food discourse might suggest that important pieces of added value within LFS are generated by the reconnection of producer and consumer, the direct exchange through which this occurs, and the shared goals and values that provide the basis for reconnection. However, these assertions are based on tenuous assumptions about how interactions within the direct exchange produce value, and how LFS are governed. An exploration of these assumptions shows that existing assumptions do not properly acknowledge the hybridity, diversity, and flexibility inherent in LFS.

A clear analysis of the potential of scale in LFS will depend on understanding both how value is determined within LFS, and the processes through which these systems are governed. Such an analysis shows that, while scaled-up LFS will be challenged to maintain legitimacy and an identity as “alternative”, the establishment of an open governance process – based on a “negotiation of accommodations” – is likely to enhance their viability.

This article is available online at
<http://www.springerlink.com/content/w21t2718w368157w/>

Food Studies Publications:

The New Decision-Makers in the Rural Landscape –

Who Are Non-Farm Rural Landowners?

Journal of Rural and Community Development
6, 1 (2011) 1–21.

Lee-Anne S. Milburn
University of Nevada, Las Vegas

Abstract

Rural areas are undergoing non-farm population growth as a result of various factors including changing lifestyle preferences, an aging population, and technological innovations which allow exurbanites to commute. This research investigated the rural non-farm landowner of Southern Ontario in order to describe their characteristics. It involved five preliminary focus groups with farm and non-farm landowners owning land in rural, urbanizing rural, and urbanized rural areas, and four final focus groups with non-farm rural landowners. The research also included a survey of 944 landowners in Southern Ontario.

This mix of quantitative and qualitative data collection was intended to support a minor level of prediction (what will happen in the future as a result of the impact of this group?); process (working with the group under study to develop solutions through a research partnership); and generalization (as much as possible through the combination of methods).

Study results suggest that the number and proportion of retirees and professionals in rural areas are increasing, and residents are more likely to live on or near their properties than in the past. Average property size has decreased, and education levels are increasing. Non-farm landowners should be considered separate and distinct from farmers, as they have different backgrounds, education levels relating to land use, and connections to the land. Policies and decisions relating to development and preservation need to treat these groups as having different priorities and perspectives on the issues.

These results provide information which will assist with the development of new initiatives, support the continuation of successful programs, and enable the tracking and assessment of new and continuing conservation and stewardship initiatives for non-farm rural landowners.

General Interest

Outside the Box:

*Why Our Children Need Real Food,
Not Food Products*

Jeannie Marshall

Random House of Canada 2012

A lively, cross-cultural look at the way packaged and fast foods are marketed to our kids—and a meditation on how our eating habits and our family lives are being changed in the process.

When Canadian journalist Jeannie Marshall moved to Rome with her husband, she delighted in Italy's famous culinary traditions. But when Marshall gave birth to a son, she began to see how that food culture was eroding, especially within young families. Like their North American counterparts, Italian children were eating sugary cereal in the morning and packaged, processed, salt- and fat-laden snacks later in the day. Busy Italian parents were rejecting local markets for *supermercati*, and introducing their toddlers to fast food restaurants only too happy to imprint their branding on the youngest of customers.

So Marshall set on a quest to discover why something that we can only call "kid food" is proliferating around the world. How did we develop our seemingly insatiable desire for packaged foods that are virtually devoid of nutrition? How can even a mighty food culture like Italy's change in just a generation? And why, when we should and often do know better, do we persist in filling our children's lunch boxes, and young bodies, with ingredients that can scarcely even be considered food?

Through discussions with food crusaders such as Alice Waters, with chefs in Italy, nutritionists, fresh food vendors and parents from all over, and with big food companies such as PepsiCo and Nestle, Marshall gets behind the issues of our children's failing nutrition and serves up a simple recipe for a return to real food.

Private agrifood governance: conclusions, observations and provocations

Agriculture and Human Values

'Online First' February 25, 2011. 9 pages.
DOI 10.1007/s10460-011-9309-y

Spencer Henson

Department of Food, Agricultural and Resource
Economics, University of Guelph

Abstract

This paper concludes the special issue of Agriculture and Human Values devoted to private governance of global agri-food systems.

Rather than aiming to summarize the findings of the various papers that make up the issue, it highlights a number of cross-cutting issues relating to the increasing role of private governance. Key issues that are discussed include the legitimacy of private governance of agri-food systems and the scope for trade-off between its various dimensions, private governance in a global context and the motivation for firms to engage in governance. Throughout, the major focus is on unresolved issues and on-going controversies with the intention of stimulating further research in this area.

Something's Rotten in Compost City

A Primer on the Politics of Food

Spring Gillard

Ebook 2011

Why in a world of plenty are people still going hungry? This is the central question posed by the author in *Something's Rotten in Compost City, A Primer on the Politics of Food*. The book takes a lighter look at food politics, drawing on the author's personal and often comical adventures, as well as inspiring stories and models from around the world.

A Visual Identity For CAFS

Trying to capture the breadth of practices and knowledge that CAFS comprises in a single graphic representation is no simple matter. However, like many food-related organizations that have come before it—from corporations to non-profits to producer networks—the Canadian Association for Food Studies has arrived at the point when it wants and needs to communicate itself visually, to express both what it stands for now and where it may be going in the future.

To this end, the CAFS visioning committee has initiated a visual identity development process with Concordia University's Department of Design and Computation Arts. Supervised by department chair Rhona Richman Kenneally, whose research investigates food in the built environment, and visual communications and typography professor Nathalie Dumont, undergraduate design student Catherine Vallières will spend the winter 2012 semester researching, experimenting, and developing a logo and set of graphic treatments that communicate the CAFS identity. The project will serve as a credited directed study course for Catherine, currently in her third year in design at Concordia.

To best capture the complex nature of CAFS, the four-month design process will engage with the organization's history and present realities, its stakeholders and community engagements, as well as potential directions yet to be taken, both by CAFS itself and food studies as a whole. Visioning and executive committee members will serve as the project's "client," with David Szanto, a PhD student in gastronomy at Concordia, serving as liaison. It is expected that a logo will be presented to the larger community during the annual CAFS conference at Congress 2012 in Waterloo, Ontario, from May 26 to 29. Further implementation of the visual identity will take place on an ongoing basis.

From the newsletter desk... We are happy to hear from you with questions or contributions for the next newsletter. If you would like to get in touch, please send an email to: cafadmin@foodstudies.ca
This newsletter was compiled, designed and edited by Phil Mount, with the special assistance of Jessica Penner, Kate Graves, Alison Blay-Palmer and Charles Levkoe.