



Canadian Association for Food Studies

Issue 15: Winter 2014 Newsletter

Greetings CAFS members:

I'm delighted to be sharing yet another newsletter brimming with exciting updates about recent food studies events, publications, collaborations, and other initiatives. The creativity and energy of the food studies community in Canada appears to be growing by leaps and bounds. Although we only have a conference once a year, this newsletter is a great opportunity to re-ignite my excitement about the national (and international) connections of this community. Please read on to learn more about our 2014 conference and keynote speaker; the call for nominations for the CAFS Board; the call for submissions for our new journal, CFS/RCEA, and much more. And best wishes and bon appetite for the holiday season!

Steffanie Scott, CAFS President
University of Waterloo



ABOVE: STEFFANIE ANALYZING THE HARVEST FROM A NEW CROP (OF POTATOES) WITH THE HELP OF HER SON.



Call for Submissions & Upcoming Events

Upcoming CAFS / ACÉA Assembly 2014

CAFS will be holding its ninth annual assembly May 23th to 27th at Brock University in St. Catharine's Ontario. We have two exciting updates to share on behalf of the 2014 Assembly Organizing Committee: the release of our CFP and the announcement of our keynote speaker!

The Call for Papers for this year's assembly has now been released and can be found at www.foodstudies.ca along with submission templates. We encourage submissions from all stages of research that relate to this year's theme: "Borders without Boundaries: Exploring Collaboration in Food Studies". We are accepting submissions in a range of formats, including thematic paper session proposals interactive session proposals (due January 5th, 2013), pecha kucha presentation proposals, individual paper presentation proposals (due January 12th, 2014), and exploration gallery proposals (due March 15th, 2014). Please send all submissions electronically to assembly@foodstudies.ca.

Last but not least, we are very excited to announce our keynote speaker for the 2014 assembly, Dr. Kathleen LeBesco! Dr. LeBesco has written extensively on food and popular culture, fat activism, disability and representation, working class identity, and queer politics. She is the author of *Revolting Bodies? The Struggle to Redefine Fat Identity*, co-author of *Culinary Capital*, and co-editor of *Bodies Out of Bounds? Fatness and Transgression; Edible Ideologies: Representing Food and Meaning; and The Drag King Anthology*. She is currently Associate Dean for Academic Affairs at Marymount Manhattan College in New York. Dr. LeBesco's address, "Food, Fat, Morality and Mortality: Collaborating Toward Justice", will explore historical antagonisms between scholars and activists working for healthy, sustainable food systems and critical obesity scholars and activists.

Visit her website: <http://www.mmm.edu/live/profiles/133-kathleen-lebesco>

Lisa Ohberg and Maria Nunes
Co-chairs, CAFS / ACÉA 2014 Assembly Organizing Committee

CAFS / ACÉA Call for Nominations

We are currently requesting nominations for the Canadian Association for Food Studies (CAFS/ ACÉA) Board of Directors. The Board guides work on the general activities of CAFS, the annual assembly, annual awards, the newsletter and our new journal, Canadian Food Studies. The Board of Directors is composed of a president, 2 vice-presidents, the secretary/treasurer and 5 members at large who come from diverse regions of the country and backgrounds. Responsibilities include participation in bi-monthly teleconferences, participating in working committees and supporting the ongoing work of CAFS.

Board members with expiring terms as of May 2014:

PRESIDENT: Steffanie Scott
VICE PRESIDENT 1: Rachel Engler-Stringer
VICE PRESIDENT 2: David Szanto
MEMBER AT LARGE: Jennifer Clapp
MEMBER AT LARGE: Annette Desmarais
MEMBER AT LARGE: Martha McMahon
MEMBER AT LARGE: Aleck Ostry
Food Secure Canada Liaison: Rebecca Schiff

Positions continuing until May 2015:

SECRETARY/TREASURER: Charles Z. Levkoe
STUDENT REP: Tammara Soma
MEMBER AT LARGE: Mary Beckie

Interested members are welcome to self-nominate or nominate another individual; please submit a brief bio by January 31, 2014. E-elections will take

place in March 2014. Please send all nominations to Mary Beckie: mary.beckie@ualberta.ca. For more information about CAFS please see our website at www.foodstudies.ca.

Canadian Food Studies Journal/La Revue canadienne des études sur l'alimentation

CFS/RCÉA is the open-access, online journal of the Canadian Association for Food Studies. The journal's peer-reviewed articles and commentaries, as well as visuals and voices from the field, collectively illuminate multiple dimensions of the Canadian foodscape. As diverse and entangled as the subject of food itself, CFS/RCÉA provides a critical resource to those interested in the myriad ways in which humans, food, and the natural and built environments come to construct one another. Readers will discover not only historical and contemporary perspectives, but also a sense of the emergent transformations and rich complexities that are expressed through food in Canadian lives, livelihoods, art and politics. Overall, CFS/RCÉA serves as a point of crossings and connections between food communities, resulting in partnerships that challenge disciplinary boundaries and inspire new frontiers of thinking.

Because the range of food-related practice, research, and writing across Canada is so broad—both in geographic scope as well as subject matter—CFS/RCÉA considers submissions within many different themes and categories. Some of those themes are

represented below, while the formats that are accepted can be found in our Author Guidelines. Our aim is to build a body of voices and material that represents the community, academic, and individual contexts of food studies, with the potential of integrating ideas on transgression, emergence, and transformation.

We are currently accepting submissions. Issue #2 will be published in mid-June 2014. For information on how to submit, visit <http://canadianfoodstudies.uwaterloo.ca/index.php/cfs/about/submissions#onlineSubmissions>

CuiZine Call for Papers

Thrifty Foodways: from frugality to freeganism
Thrift is ... a virtue, a sign of avarice, a choice, or a necessity. Much depends on context. CuiZine: The Journal of Food Cultures invites critical and/or creative submissions on the history, the aesthetics, the parameters, and the implications, of thrift as it relates to food production, procurement, preparation, and consumption.

Write to us about the history of coupons, the logistics of bulk buying, the hazards and rewards of dumpster-diving, the merits of budget-balancing, or the economic and environmental consequences of each of these practices. Creative pieces, interviews, and articles on related topics are also welcome. Please send 250-word abstracts along with a short CV to cuiwine.info@mcgill.ca by 15 January 2014.



Launch of the Laurier Centre for Sustainable Food Systems

Wilfrid Laurier University has launched a world-class research centre linking two of the most pressing issues of our time — sustainability and food. Centre for Sustainable Food Systems at Laurier is directed by CAFS’ past president Alison Blay-Palmer, a widely-published geographer, who leads several major research projects on sustainable food. Irena Knezevic, with expertise in food security, communication studies and community-based research, joins the centre as its first coordinator.

The Centre for Sustainable Food Systems will address interconnected environmental, social and economic challenges facing the global food system. The vision for the Centre is to conduct research that is both grounded in practice and theoretically informed, and to disseminate this co-generated knowledge through local, national and global networks to advance opportunities for and educate about more sustainable food systems.

The Centre brings together researchers from across Laurier community including Geography and Environmental

Studies, Psychology, Biology, Global Studies, Religion and Culture as well as the School of Business and Economics. It will also provide an institutional home for the Nourishing Communities Research Group

whose work on local sustainable food has recently been recognized as one of Canada’s most influential research partnerships –the partnership was one of the finalists for the 2013 SSHRC Impact Partnership Award in recognition of their research leadership.

The official launch of the Centre took place on November 14th, 2013 at the Balsillie School of International Affairs in Waterloo. The launch included a keynote address by Bryan Gilvesy (Y U Ranch) and a panel discussion featuring Simon Dalby, Karen Landman, Theresa Schumilas, Av Singh and Randy Whitteker.

“We are excited about the opportunity for the centre to engage in community driven research and to share that work with Ontario, Canadian and international communities” stated Dr. Blay-Palmer at the launch.



ABOVE: KEYNOTE SPEAKER BRIAN GILVESY FOR THE LAUNCH OF THE LAURIER CENTRE FOR SUSTAINABLE FOOD SYSTEMS.

Meal Exchange Webinar

Looking for ways to integrate food studies into coursework? The Campus Food Systems Project, a joint project between Meal Exchange and Sierra Youth Coalition, can help! This October, we ran a webinar that explored how to create, support and integrate student learning into food systems change on campus and in communities. Speakers Lillith Wyatt, McGill's Sustainability Officer and Brent Mansfield, UBC's SEEDs Project Coordinator, shared the how-to's of their experiences and successes in using curriculum to support sustainable food systems with a diverse audience of students, faculty, and community partners from across the country. The Campus Food Systems Project has seen a variety of benefits emerge from the integration of questions about a campus' local food system into post-secondary curriculum (undergraduate and graduate) - from the creation of positive student experiences to support for local supply chains. To learn more about how course work and projects can support healthy and connected food systems, visit www.studentfood.ca, and/or contact national@studentfood.ca



ABOVE: EXECUTIVE DIRECTOR DEBBIE FIELD SPEAKING AT THE BOOK LAUNCH EVENT HOSTED BY FOODSHARE.



Food Share Book Launch

On October 16th, FoodShare generously hosted a book launch and panel discussion at their facilities in Toronto. The occasion was the launch of [Wayne Robert's No-Nonsense Guide to World Food](#) (Between the Lines) and Anthony Winson's [The Industrial Diet: The Degradation of Food and the Struggle for Healthy Eating](#) (UBCPress). Jeffrey Westman, Executive Director of California's transformational Marin Organic, an organization featured in the Winson book, also participated in the event via skype. The event produced a wide-ranging discussion around contemporary food issues as the audience engaged the panel composed of Roberts, Winson and Debbie Field representing FoodShare. The evening was topped off with some excellent food and brisk sales at the authors' book signing table.

MEAL EXCHANGE
Hunger Problem. Student Solution.



Recent & Upcoming Publications

Upcoming Book: Collaborative book project on Food Studies

Building on the momentum generated at the “Emerging Perspectives in Food Studies” pre-conference at CAFS 2013, we are making headway on a CAFS supported edited book project. Over forty researchers from across Canada and beyond are in the process of preparing manuscripts for consideration in the book. We are organizing a follow-up pre-conference at CAFS 2014 in St. Catharines where each manuscript will be presented and receive feedback as a part of an interactive and collaborative writing and publishing process. The sessions in St. Catharines will also provide opportunities for integration across chapters and through four major themes. Over the next two months, senior food studies scholars will provide feedback on the manuscripts and prepare reflective commentaries on each of the themed sections of the book. We are also organizing a number of sessions during the main CAFS conference where we will explore how Food Studies is situated to transgress the boundaries between the arts/humanities and the social sciences and between universities and communities. We welcome any feedback, questions or suggestions at: emergence@foodstudies.ca.

CuiZine 4.2 Cookbook narratives from within the covers and between the lines

Under scrutiny in this eighth issue of CuiZine is the cookbook, in its various guises and incarnations. Whether it takes the form of a handmade family recipe compilation, a local community recipe book, celebratory cookbooks produced for Canada’s centennial, or 17th century English cookery books, each is carefully perused, poked, prodded, and in some cases, used as a guide to kitchen practice. These texts, as our contributors propose, contain narratives



about recipe networks, cooking techniques, regional preferences and practices, as well as signposts about the way in social, cultural, and gender norms are in constant negotiation. We invite you to crack open this issue’s spine, take note of its aesthetic, examine the food stains within, and perhaps, should you feel so inclined, add an annotation or two of your own.

Journal Article

Bedore, M. (forthcoming). The convening power of food as growth machine politics: A study of food policymaking and partnership formation in Baltimore. *Urban Studies*.

Why do some partnerships form successfully while others fail? Much has been written about the conditions for successful partnership formation, however the qualities of the policy issue itself have rarely been central to this debate. Drawing on qualitative research about a food policymaking initiative in Baltimore, Maryland, this article explores the ‘convening power’ of food as a policy topic, and the relationship between civic capital and the politics of urban growth in horizontal partnerships. Drawing from Nelles’ framework for inter-municipal

cooperation and Logan and Molotch's urban growth machine model, the article presents a set of conditions for successful partnership formation that elaborates on the underlying urban growth consensus that drives civic capital in the city. Baltimore's food policy efforts suggest that a policy issue may show greater 'partnerability' when an initiative can generate both exchange and use value, thereby appealing widely to the local growth coalition and other stakeholders.

Journal Article

Pant, L. (forthcoming). Critical Systems of Learning and Innovation Competence for Addressing Complexity in Transformations to Agricultural Sustainability. *Agroecology and Sustainable Food Systems*.

Technological innovation is necessary but not sufficient to achieve food security. This paper uses interlinked social, ecological and technical systems theory to investigate why agricultural biodiversity-rich developing countries fail to utilize agro-ecological competence, particularly natural resource-based competitive advantage, to achieve food security despite substantial investments in technological competence development. Empirical study involves a critical examination of two food security strategies: improving subsistence agriculture to contribute to Nepal's national food security strategies, and promoting high value agriculture integrating Indian farmers into global commodity supply chains. Findings from these countries at very different stages of economic agricultural development suggest that low and middle-income countries, irrespective of their economic growth, cannot succeed unless technological competences are complemented by critical systems of learning competence.

Journal Article

Runnels, V., Kristjansson, E., Andrew, C. (2013). Food for All: Reflecting on How Theory Helped with Public Participation in the Development of Local Food Policy. *Food Studies: An Interdisciplinary Journal*.

"Food for All", a community-based funded research study, was designed to develop local food policy in

Ottawa, Ontario. Guided by a theoretical framework, the food policy was developed directly from the public's food needs, concerns and interests, and extensive participation. More than 300 Ottawa residents participated in searches and reviews of the literature; interactive evidence-based learning sessions; development and pilot-testing of a community food assessment toolkit; kitchen table talks; values determination and priority setting discussions; and sessions devoted to policy-writing to directly shape 14 food action plans. This paper describes the justification for public participation, and reflects on the role of theory. Public participation was necessary for realizing the development of locally relevant food policy, with theory providing the basis for the mindful utilization of different sets of expertise, skills and knowledge, helping to ensure a fit for the local context and the development of local food policy.

Journal Article

Scott, S., Si, Z., Shumilas, T., Chen, A. (2013). Contradictions in state- and civil society-driven developments in China's ecological agriculture sector. *Food Policy*. <http://www.sciencedirect.com/science/article/pii/S0306919213001061#>

Considering certified organic production as OEzero¹ (including the absence of genetically modified seeds and feed, and synthetic pesticides and fertilizers as inputs), we outline how, since the 1990s, China has developed a unique system of progressively stringent food quality production standards purported path to zero ecological impact and zero food safety risk. We describe the structures and institutions that perform these standards and their inclusion in, and impacts on, China's agricultural sector, which is characterized by a polarization between widespread smallholder production and emerging consolidated entrepreneurial farm enterprises branded as ecological. Based on 95 key informant interviews conducted between 2010 and 2012, we discuss the contradictions within state- and civil society-led paths to zero. We argue that the government's commitment to ecological agriculture is superficial. Due in part to the context of a state-driven yet market-oriented economy with limited civil society involvement, the system of extensive standards has not been clearly communicated to Chinese consumers. Nor has it garnered public trust in the food system,

as evidenced by a rapidly expanding alternative¹ food sector, including community supported agriculture (CSA) ventures and home delivery schemes, many of which are based on producers and consumers negotiating trust rather than relying on the quality assurance of certification. But consumers are motivated by seeking zero food safety risk, and show limited concern about environmental protection or farmer livelihoods. Some exceptions are patrons of values-oriented CSAs, farmers¹ markets, and buying clubs, which point to interesting trajectories for the future of China's food system.

Journal Article

Bush, S., Belton, B., Hall, D., Vandergeest, P., Murray, F., Ponte, S., Oosterveer, P., Islam, M., Mol, A., Hatanaka, M., Kruissen, F., Ha, T., Little, D., Kusumawati, R. (2013). Global Food Supply: Certify Sustainable Aquaculture? *Science* 341: 1067-1068. <http://www.sciencemag.org/content/341/6150/1067>

Aquaculture, the farming of aquatic organisms, provides close to 50% of the world's supply of seafood, with a value of U.S. \$125 billion. It makes up 13% of the world's animal-source protein (excluding eggs and dairy) and employs an estimated 24 million people (1). With capture (i.e., wild) fisheries production stagnating, aquaculture may help close the forecast global deficit in fish protein by 2020 (2). This so-called "blue revolution" requires addressing a range of environmental and social problems, including water pollution, degradation of ecosystems, and violation of labor standards.

Certification is contributing to sustainable production, but it also has serious limits. Therefore it should be seen as one approach among

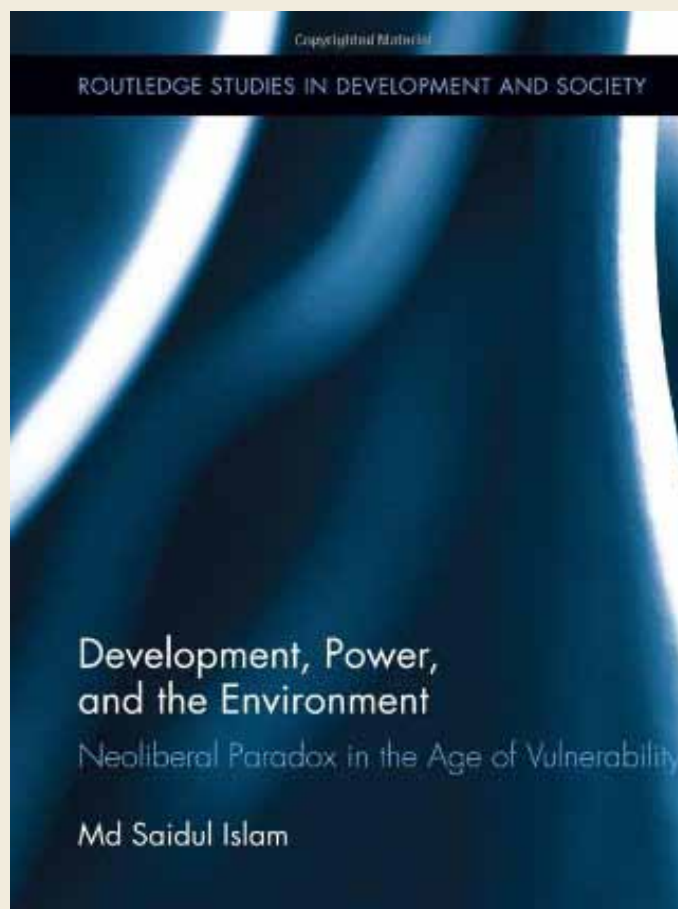
many for steering aquaculture toward sustainability. Following this publication, Nanyang Technological University (NTU) made a feature on this project, which can be found here: http://www.hss.ntu.edu.sg/Documents/Science_Publishes_NTU_Co-authored_Policy_Paper_Sustainable_Aquaculture_web_article.pdf

Book

Islam, M. (2013). *Development, Power and the Environment: Neoliberal Paradox in the Age of Vulnerability*. New York: Routledge

Unmasking the neoliberal paradox, this book provides a robust conceptual and theoretical synthesis of development, power and the environment. With seven case studies on global challenges such as under-development, food regime, climate change, dam building, identity politics, and security vulnerability, the book offers a new framework of a "double-risk" society for the Global South.

With apparent ecological and social limits to neoliberal globalization and development, the current levels of consumption are unsustainable, inequitable, and inaccessible to the majority of humans. Power has a great role to play in this global trajectory. Though power is one of most pervasive phenomena of human society, it is probably one of the least understood concepts. The growth of transnational corporations, the dominance of world-wide financial and political institutions, and the extensive influence of media that are nearly monopolized



by corporate interests are key factors shaping our global society today. In the growing concentration of power in few hands, what is apparent is a non-apparent nature of power. Understanding the interplay of power in the discourse of development is a crucial matter at a time when our planet is in peril — both environmentally and socially. This book addresses this current crucial need.

Book

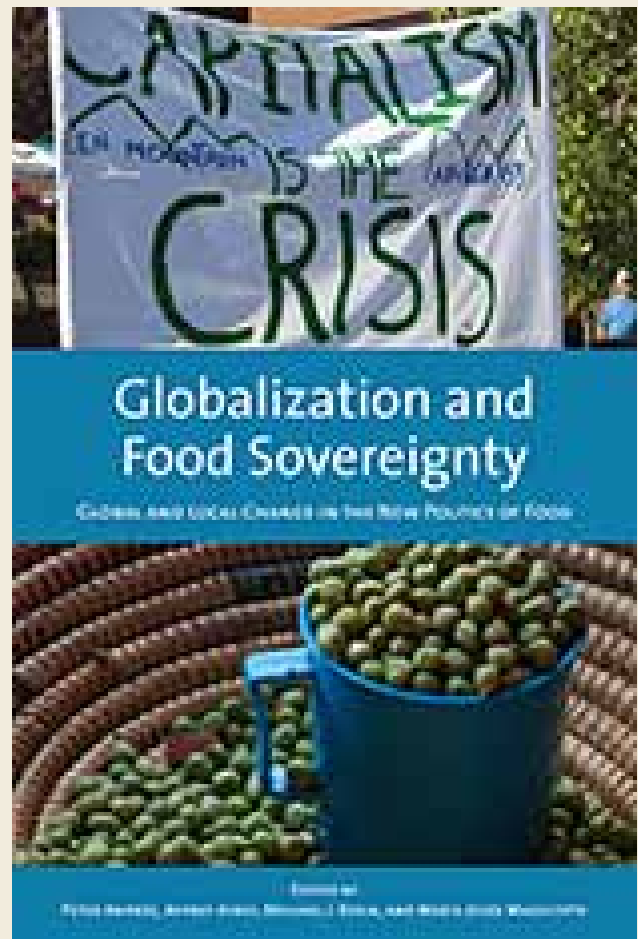
Islam, M. (Spring 2014). *Confronting the Blue Revolution: Industrial Aquaculture and Sustainability in the Global South*. Toronto: The University of Toronto Press.

Like the Green Revolution of the 1960s, a “Blue Revolution” has taken place in global aquaculture. Geared towards quenching the appetite of privileged consumers in the global North, it has come at a high price for the South: ecological devastation, displacement of rural subsistence farmers, and labour exploitation. The uncomfortable truth is that food security for affluent consumers depends on a foundation of social and ecological devastation in the producing countries. In *Confronting the Blue Revolution*, Md Saidul Islam uses the shrimp farming industry in Bangladesh and across the global South to show the social and environmental impact of industrialized aquaculture. The book pushes us to reconsider our attitudes to consumption patterns in the developed world, neoliberal environmental governance, and the question of sustainability.

Md Shahidul Islam is an assistant professor in the Division of Sociology at Nanyang Technological University, Singapore.

Book

Edited by Andrée, P., Ayres, J., Bosia, M., and Massicotte, M. (2014) *Globalization and Food Sovereignty: Global and local change in the new politics of food*. Studies in Comparative Political Economy and Public Policy. University of Toronto Press, Scholarly Publishing Division.



In recent years, food sovereignty has emerged as a way of contesting corporate control of agricultural markets in pursuit of a more democratic, decentralized food system. The concept unites individuals, communities, civil society organizations, and even states in opposition to globalizing food regimes.

This collection examines expressions of food sovereignty ranging from the direct action tactics of La Via Campesina in Brazil to the consumer activism of the Slow Food movement and the negotiating stances of states from the global South at WTO negotiations. With each case, the contributors explore how claiming food sovereignty allows individuals to challenge the power of global agribusiness and reject neoliberal market economics.

With perspectives drawn from Europe, the Americas, Asia, Africa, and Australia, *Globalization and Food Sovereignty* is the first comparative collection to focus on food sovereignty activism worldwide.

Project SOIL: Shared Opportunities on Institutional Lands

By: Dr. Phil Mount

In September of this year a team of researchers led by Dr. Phil Mount (Wilfrid Laurier University / My Sustainable Canada) commenced work on a feasibility study of on-site institutional food production in Ontario. Funded by the New Directions programme of the Ontario Ministry of Agriculture and Food / Ministry of Rural Affairs, the project will look at the viability of growing food on-site, at (mostly) public institutions, through collaborative arrangements with local food producers. His research team includes Irena Knezevic (Centre for Sustainable Food Systems at Laurier), Brendan Wylie-Toal (My Sustainable Canada), Linda Varangu (Canadian Coalition for Green Health Care), Alison Blay-Palmer (Centre for Sustainable Food Systems at Laurier), and Karen Landman (University of Guelph).

The project builds on emerging production and land tenure models that represent novel economic opportunities that could contribute to community food production, health and well-being. For example, intensive, small-scale food production operations (e.g. small plot intensive (SPIN) farming) have been shown to generate relatively large volumes and profits per square metre. The feasibility of such approaches will be explored through several phases over three years. The first phase of this work, now underway, involves developing case studies that explore existing initiatives. For example, project

partner Lakehead Psychiatric Hospital in Thunder Bay donated one acre of land to a social-purpose business, GreenWerks, that now grows some 2,000 lbs of produce for the hospital, local markets, and food bank. GreenWerks garden has become a site of food production, job creation and skill training.

Informed by the case studies the team will then survey public institutions to identify capacity to support food production and interview institutional key informants to understand existing opportunities and constraints. This will be augmented by cost/revenue assessments and in-depth institutional site analyses to explore food production models and cooperative opportunities with existing local food networks. Finally, three pilot projects will be supported to test economic and institutional viability of production models. The pilots will take place with the help of partners Hôpital Glengarry Memorial Hospital, Homewood Health Centre, and Centre Wellington District High School



– at the Food School Farm. A project website is being developed at <http://projectsoil.ca/>
For more information contact Phil Mount at **phil.mount.foodsystemsresearch@gmail.com**

Diverse and Resilient: Ontario's Organic Food System

By: Theresa Shumilus

Working with the Organic Council of Ontario (OCO), and with funding from the OMAF New Directions program, we have completed a broad characterization of Ontario's organic food system. Between 2011 and 2013, I worked with 6 research assistants in different parts of Ontario to conduct over 100 in-depth interviews and 5 focus groups with diverse organic and ecological stakeholders across the province. Information from these interviews was supplemented with a series of surveys on Ontario's mainstream and alternative organic markets including: a third party survey distributed to 500 organic stakeholders, an audit of organic (certified and non-certified) vendors at farmers markets and on-farm markets, a survey of community supported agriculture farmers and an

analysis of production data obtained from organic certification bodies operating in Ontario alongside data from the Census of Agriculture.

To date, this work has been summarized in a series of factsheets written for organic and ecological sector stakeholders. Submissions for peer-reviewed articles are forthcoming. Meanwhile, the following fact-sheet style reports can be found at: <http://www.organiccouncil.ca/organic-sector-research>. (If there is something specific you are curious about, I welcome your questions. There is, as you can imagine, a great deal of data that has not yet been analyzed and published.)

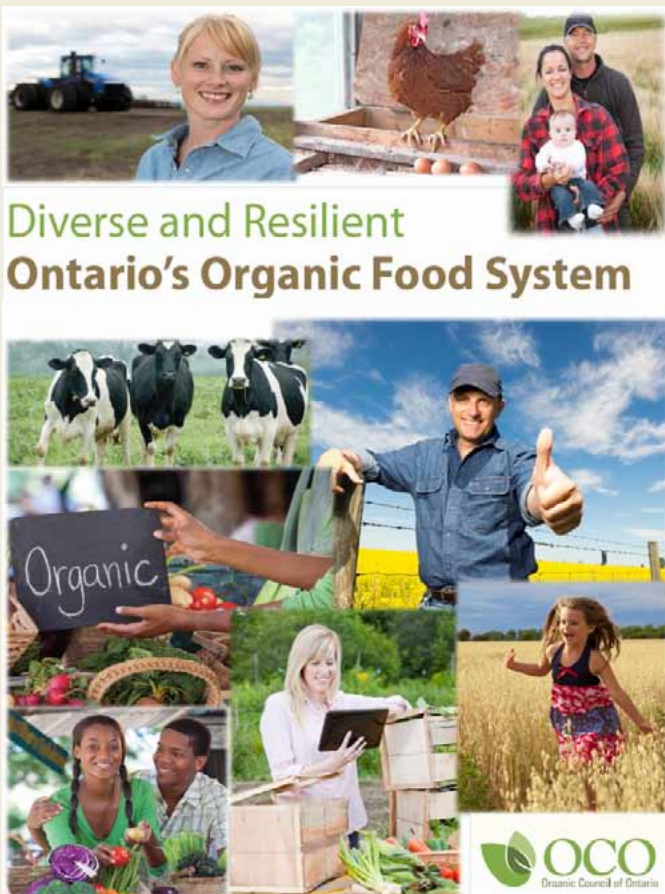
Being Successful in Ontario's Organic Sector: This report pegs Ontario's organic market at over \$1 billion per year (38% of the national organic market) and describes how the organic sector in the province continues to be poised for economic growth as all stakeholder groups express interest in expanding and diversifying products and marketing channels. Differently scaled firms and farms experience different types of challenges. Interestingly, we also found enthusiasm in the sector for re-connecting where (local) and how (organic) food is produced and the historic separation between 'artisanal' and 'mainstream' markets seems to be blurring.

The Feeders Meet the Eaters: Direct Marketing in Ontario's Organic Sector. This report estimates the direct-to-consumer organic market in the province to be upwards of \$192.3 M (17% of the Ontario organic retail market) and gives a detailed description of Ontario's CSAs, on-farm organic markets and organic vendors at farmers markets.

Organic Production in Ontario: This report takes a closer look at Ontario's certified organic producers, the crops they produce and the land they manage.

Organic Certification in Ontario: This factsheet characterizes organic certification in Ontario (who certifies and who doesn't, for how long, depth of commitment to certified organic etc.)

Location, Location, Location: This report describes the uneven geography of organic production in Ontario.



Growing Ontario's Diverse Organic Sector: Information Sources and Needs: This report summarizes the ways that different organic stakeholders get information now, what new kinds of information would help them realize their goals and what kinds of information they are willing to share with others.

For more information please contact:
Theresa Schumilas,
Principal Investigator, Organic Council of Ontario
Doctoral Candidate, University of Waterloo
tschumilas@rogers.com

Improving Campus-Community Research

Community First: Impacts of Community Engagement
By: Peter Andre and Cathleen Kneen

Community First: Impacts of Community Engagement is a 7-year project, funded by the Social Sciences and Humanities Research Council of Canada (SSHRC). One of its five areas of focus, called "Hubs", is Community Food Security, co-chaired by Peter Andr ee (Carleton University) and Cathleen Kneen (Food Secure Canada). The Canadian Association for Food Studies is also a core partner.

For the first 4 years, the Community Food Security Hub will work with a small number of pilot projects across Canada where a community-based group and university-based researchers have been working together. The goal is to help these groups evaluate their own collaborations and link them together in an on-going conversation about the best ways to design and implement "community-campus engagement" – from the perspectives of both partners, but with emphasis on community capacity to work towards sustainable and just food systems. Starting in year 5, the focus will switch towards critical policy analysis to work towards these goals.

The pilot projects for 2013-14 are:

A collaboration between the University of Regina Community Research Unit, Regina- Qu'Appelle Health Region, and REACH, Regina Education and Action on Child Hunger. They are undertaking a participatory, community-led community food assessment while

evaluating their own partnership in the process.

A collaboration between and the University of BC Critical Research in Health and Healthcare Inequities (CRiHHI) and L.I.N.C. (Long-Term Inmates Now In the Community) Society. They will do a developmental evaluation of Emma's Acres, an urban agriculture social enterprise in Mission, BC, initiated by L.I.N.C., which provides long-term and chronic offenders with the opportunity to develop farming and marketing skills.

A university-community partnership with the University of Guelph's Institute for Community Engaged Scholarship / Research Shop (The Research Shop) and the Guelph & Wellington Task Force for Poverty Elimination's Seed Community Food Hub Committee (The Seed). This is part of an evolving, multi-year partnership, taking as a case study the Research Shop's collaborative work on community food security in Guelph-Wellington to date; and hosting a workshop designed to mobilize the knowledge gained as the existing collaboration with The Seed developed.

A community-university partnership between Santropol Roulant and McGill University, elevating the Edible Campus garden project from a showcase to a live classroom. Innovative research activities and dissemination actions will use the Edible Campus as a unique experimental classroom that will push the boundaries of organic urban agricultural practices.

A joint project to extend the research and practice partnership between the Planning for Change course at the University of Toronto, Sustain Ontario: The Alliance for Healthy Food and Farming (Sustain Ontario), and Food Secure Canada (FSC), with a graduate service-learning course that will deepen the evidence base for the People's Food Policy, Through the partnership, it will also help move food policy discussions forward at the provincial and federal levels.

All the projects seek to articulate a model for community-university partnerships that can be replicated and/or shared with others. We are eager to hear more about their work at the CAFS Conference in May. For more details: <http://www6.carleton.ca/communityfirst/>

Using Spatial Analysis as a Tool for Predicting Risk of Household Food Insecurity

Activating Change Together for Community Food Security

By: Patty Williams

Activating Change Together for Community Food Security (ACT for CFS) is a 5-year, SSHRC-funded Community University Research Alliance (CURA) based out of Mount Saint Vincent University. The project uses a participatory action research approach which aims to understand and help to enhance community food security for all Nova Scotians. One component of the overall mixed methods research worked with organizations in four Nova Scotian communities to understand different dimensions of community food security by collecting data about the number, location, and range of food outlets in their community.. This data was combined with existing demographic data to develop a model for helping to predict household food insecurity through a partnership with the Spatial Analysis for Health Knowledge (SILK) Lab at Dalhousie University.

There are three main steps in this spatial analysis. First, by mapping the food outlet data collected (convenience stores, markets/specialty stores, and grocery stores) we were able to identify how physical access to food varies geographically within communities, and where access to food is severely limited. Second, by combining and mapping a range of community characteristics that relate to food insecurity and social determinants of health, such as education and household income levels (to name a few), we could evaluate how socioeconomic circumstances varied within communities. Third, by integrating food accessibility and socioeconomic status measures, we were able to develop a map showing how food insecurity risk might vary within a community. Food insecurity risk maps, along with results from other components of the research can

serve as tools for discussing and understanding community food insecurity as well as a basis for identifying opportunities for improving community food security in Nova Scotia and beyond.

Conversations with community members involved in the data collection included a discussion about spatial thinking, the interpretation of the maps, and ideas about how to share the maps. ACT for CFS team members will be able to use the maps along with a rich body of other research results to stimulate ongoing discussion about factors impacting community food security and help nurture community food security through action and policy change into the future. For information about the ACT for CFS project and to learn more about the case communities please visit our website: <http://foodarc.ca/actforcfs/> . For more information about the SILK Lab please visit: <http://www.silk-lab.org/>

A complex adaptive systems approach to a wicked problem for the local food movement.

By: Mirella Stroink and Connie Nelson

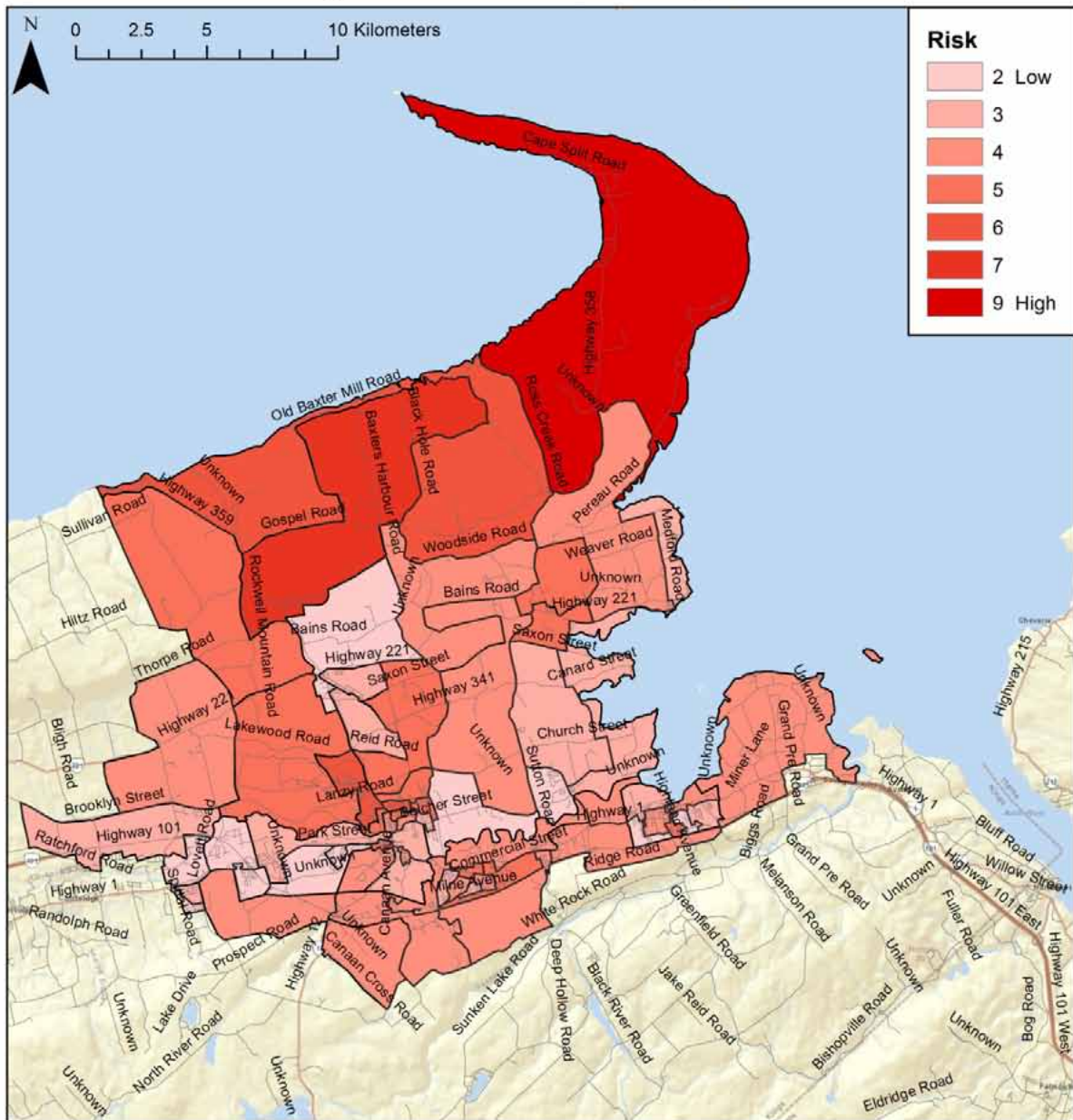
Over the last six years, we (Stroink M.L. & Nelson, C.H.) have been researching the dynamics of the local food system that is emerging in northern Ontario. Recently, we have utilized the theoretical lens of complex adaptive systems (CAS) theory as a suitable framework to explore the tension between enhancing vulnerable people's access to local nutritional food and ensuring viable incomes for local farmers. By conceiving of this tension as a wicked problem and employing complex adaptive systems theory, we create space in which community members, including both vulnerable people and farmers, are empowered to share existing knowledge and develop new knowledge as they innovate potential solutions and discuss constructive change.



Community University
Research Alliance

**Activating Change Together
for Community Food Security**

Kings Food Insecurity Risk



Dissemination Area Boundaries

Created by: Caroline McNamee, SILK Lab, Dalhousie University, 2013

- Data sources: 1) Statistics Canada, [computer file]. Dissemination Area Digital Boundary File, 2006 Census. Ottawa: Statistics Canada, 2006.
 2) ESRI. World Street Map [online basemaps]. Esri, DeLorme, NAVTEQ, USGS, Intermap, Incentiv P Corp, NRCAN.
 3) TomTom. [computer file]. Tele Atlas MultiNet 2010.3. Amsterdam: TomTom, 2010.
 4) Matheson et al. "Development of the Canadian Marginalization Index: a new tool for the study of inequality." Canadian Journal of Public Health, 2012;103(Suppl. 2):S12-S16.
 5) Food outlet data collected in summer 2013 by Kids Action Program & local partners

ABOVE: USING SPATIAL ANALYSIS AS A TOOL FOR PREDICTING RISK: MAP SHOWING ESTIMATED RELATIVE RISK OF HOUSEHOLD FOOD INSECURITY BASED ON FOOD OUTLET ACCESSIBILITY AND FACTORS CONTRIBUTING TO SOCIOECONOMIC STATUS. DARKER RED INDICATES HIGHER POSSIBLE RISK.

We introduce this space as a dialogue driven, shared journey through four features of the back loop of the adaptive cycle. Drawing on this theoretical foundation as well as Block's (2010) structure for creating a community of belonging, we hosted two one-half daylong events for 45 community members, including farmers, vulnerable people, government representatives, and public agencies. Through a focus on ownership and a progression toward commitment, participants were brought into an active and engaged mindset that encouraged participation and may help bring ideas into action. This bottom-up, emergent approach to developing new systems patterns may ultimately transform the domain of the problem and present viable alternative futures, which then may be adapted to the local reality and enhance community well being.

We appreciate the opportunity through CAFS newsletter to reach out to others who may be interested in researching the emergence of a local food system from a complexity perspective.

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CAFS / ACÉA Newsletter Team

Thanks to everyone that made contributions to the Winter 2014 edition. The CAFS / ACÉA newsletter is published three times annually- we look forward to more great content from the food studies community for the Spring 2014 issue. Please send any comments, questions, concerns or future submissions to newsletter@foodstudies.ca.

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