



Canadian Association for Food Studies

Issue 18: Spring 2015 Newsletter

Greetings CAFS members,

Spring is here! I rode my bike to work this morning for the first time this year, and my little vegetable seedlings are growing nicely in their trays in my basement.

This season's newsletter is once again a diverse smattering of food studies publications, projects, and announcements. I am regularly taken aback at the wide-ranging topics of research and reflection that fit under the food studies tent. For example, in this newsletter the book and research article announcements we have for you come from the humanities, social sciences, and health sciences, and Mustafa Koç's review of Brewster Kneen's new autobiography is full of inspiration for the activist-academics among us.

Planning for this year's conference is well underway, and I want to express my gratitude to the program and local area planning committees for their extremely hard work in preparation for our meetings from May 30th to June 2nd. Registration is open. Dr. James Daschuk, from the University of Regina, who is one of my Saskatchewan Population Health and Evaluation Research Unit colleagues, and best-selling author of *Clearing The Plains: Disease, Politics of Starvation and the Loss of Aboriginal Life* (2013) is our main keynote speaker. He told me that he does not consider himself a food studies scholar exactly, but if you have read his book as I have, you know how central food studies is to the themes in his research. Dr. Alice Julier is our other keynote speaker. Her opening talk on the first day of the What If? Symposium is entitled *Critiquing Hegemony, Creating Food, Creating Justice: Cultivating an Activist Food Studies*. It will surely prove to inspire self-reflection and plant seeds for further discussion throughout this year's meeting.

At this year's Annual General Meeting we will discuss some long-term goals for the stability of our association, and I hope many of you will participate in that discussion. In addition, some exciting developments for our 2016 conference will be announced. I hope to see you there!

In other news, I am part of a group of researchers and practitioners from across the country who are planning the **Food Environments in Canada Symposium and Workshop**. Registration is open until early May, but spaces are limited, so if you are interested in attending, please register very soon.

Once again, it is a privilege to serve as your current president, and if there is anything you would like to discuss with me regarding the activities of our association, please don't hesitate to send me a message at rachel.engler-stringer@usask.ca

Thank you,
Rachel Engler-Stringer
CAFS President
University of Saskatchewan





CAFS Conference Updates

We hope you are planning to join us for our 10th annual assembly at the Congress of the Humanities and Social Sciences from May 31st to June 2nd, at the University of Ottawa. We have an exciting line up of events planned including 27 sessions! Our Exploration Gallery and the What If? Food Studies Symposium will run throughout the conference this year.

Visit <http://congress2015.ca/register> to register for the conference, and make sure to purchase banquet tickets and register for the pre-conference. The deadline to register for field trips is May 15th. Below are some other highlights to look forward to. Check out the conference section of our [website](#) for the full conference [program](#) as well as details on all of these events! The program is available on our website. To access abstracts and author information for sessions, simply follow the link in the title of each concurrent session on the main program webpage.

May 29th

- C2UExpo and CAFS conference Bridging Engagement dinner

May 30th

- [Edible Ottawa](#) Tour including a visit to [Ottawa's Farmer's Market](#), [Beau's Brewery](#), [St-Albert Cheese Coop](#), and [Jambican Studio Gardens](#)
- Pre-Conference for Emerging Researchers
- Evening Social

May 31st

- Opening Plenary: Capital Ideas: Feeding Debates, Minds and Bodies / Le Capital Des Idées: Nourrir le

Débat, l'Esprit, et le Corps

- What If? Food Studies Symposium Keynote: Critiquing Hegemony, Creating Food, Creating Justice: Cultivating an Activist Food Studies, Dr. Alice Julier
- Book Launch *Acquired Tastes: Why Families Eat the Way They Do* by Brenda L. Beagan, Gwen E. Chapman, Josée Johnston, Deborah McPhail, Elaine M. Power, and Helen Vallianatos (UBC Press)

June 1st

- Field Trips: Edible Ottawa, full-day tour; [The Central Experimental Farm](#), walking tour; How uOttawa Eats, tour of garden and food services
- Keynote Address: Food and Health on the Western Reserves: The Deep Roots of Indigenous Food Insecurity, Dr. James Daschuk
- Annual General Meeting and Networking Evening: all delegates welcome!

June 2nd

- Roundtable discussion and pay-what-you-can lunch collaboratively hosted by the Canadian Association for Studies in Co-Operation, and the Canadian Association for Food Studies, Nationally Networked, Locally Gr(own), and Federating for Food Sovereignty
- What If? Symposium Wrap Up Plenary
- Secteur agroalimentaire et politiques publiques : défis et enjeux pour une souveraineté alimentaire au Canada / The Agri-food Sector and Public Policy: Issues and Challenges for Food Sovereignty in Canada. Please note this event will be facilitated in French with simultaneous translation into English
- CAFS Banquet & Awards Ceremony

congress 2015

OF THE HUMANITIES AND SOCIAL SCIENCES



FIELD TRIPS
2015

COME SEE THE
BEST OF OTTAWA!



Canadian
Association for
Food Studies

To register, please email
CafsAdmin [at]
foodstudies.ca with the
subject line "field trip" and
indicate your full name, the
email address we can contact
you at, and the field trip(s)
you wish to register for. We
can only accept cash or
check.

Edible Ottawa Full Day Tour

May 30th, 2015
9:30 a.m. - 4:30 p.m.
Cost: \$30/ person

Explore some of the Ottawa region's "best of". We'll kick start the day at the Main Street Farmers market newly relocated on the grounds of the Canadian Museum of Nature, Canada's first national museum. Our next stop will be a stop at Beau's brewery in Vankleek Hill, makers of one of Ontario's finest organic craft beers. We will eat lunch at Beau's. But what's beer without cheese? Our last stop will be for a tasting tour at the St-Albert Cheese Coop, one of the oldest running cooperatives in Canada (since 1894). Our last stop will be Jambican Farms for a tour and talk. We will return to the University of Ottawa campus by 4:30 pm. Please bring money for lunch at Beau's and if you wish to pick up some local goods at the farmers market.

The Central Experimental Farm, Walking Tour

June 1st, 2015
8:15 - 11:00 a.m.
Cost: \$15/person

During this lively walking tour, author and historian Katharine Fletcher describes the original design and purpose of Ottawa's Central Experimental Farm, and how this has changed over the years. "The Farm" as local residents call this "natural" space, was created in 1886 to showcase Canada's then-leading role in agricultural research for the new federal Department of Agriculture. Eventually, a network of experimental farms were opened across the (then) Dominion.

How uOttawa Eats: Tour of Gardens and Food Services

June 1st, 2015
8:30 - 11:00 a.m.
Cost: \$5 /person

Join us for an inside look at the University of Ottawa's food services, and learn how uOttawa eats! This tour will feature a visit to the campus's main kitchen, a few restaurants, as well as its community gardens. You will also have the opportunity to meet and discuss with the newly appointed chef of uOttawa's 24/7 Dining Hall that will open in September 2015, as well as the campus's dietician and the Director of Food Services. Learn about topics including uOttawa's composting and recycling initiatives, food services' energy reduction strategies, and some of the major challenges and opportunities faced by trying to provide healthy eating options to a growing student population, with more food allergies and special diet needs, all while seeking to be more environmentally-friendly!

Food People Fair

June 1st, 2015
8:15 - 11:00 a.m.
Cost: \$10/person

Coming to Ottawa and interested in meeting food-related NGOs, small farmers, food activists? At a venue a few minutes away from the conference grounds, you will have an opportunity to meet with an array of Outaouais' finest food movers and shakers. Come have a coffee or tea and find out what is happening on the ground. Make connections. Build networks. Share information. Participants include Just Food, Canadian Organic Growers, USC-Canada, Hidden Harvest, Permaculture Ottawa and many others.

WWW.FOODSTUDIES.CA
CAFSADMIN[AT]FOODSTUDIES.CA

MAY
15th

LAST DAY TO REGISTER!
DON'T DELAY!



Recent & Upcoming Publications

Recent & Upcoming Books

Trojan Horse Aid

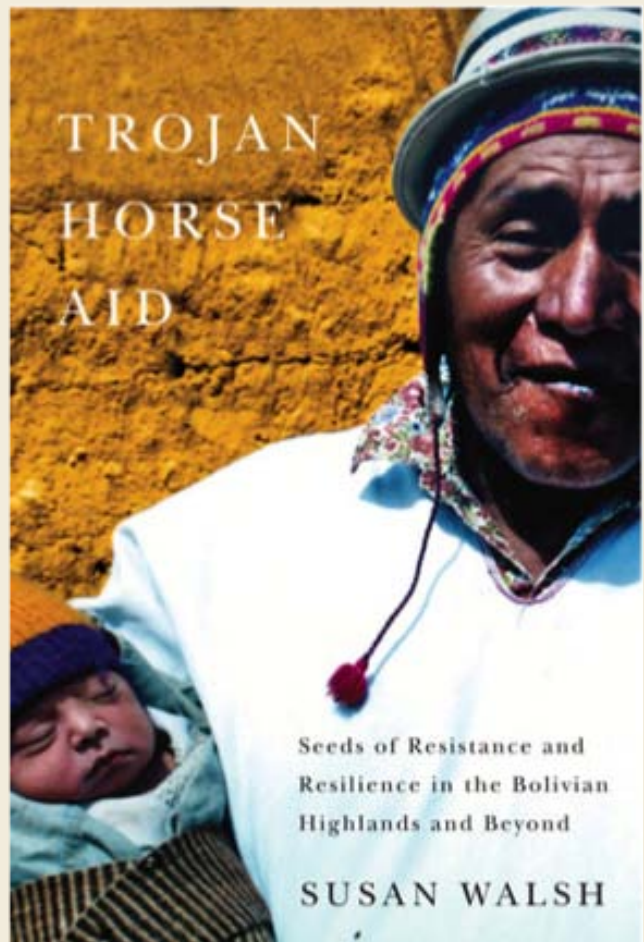
by Susan Walsh

McGill-Queen's University Press

In a compelling first-hand account of development assistance gone awry, *Trojan Horse Aid* is Susan Walsh's account of how national, international, and multilateral organizations failed the Jalq'a people in the Bolivian Andes during the early part of the millennium. Intent on assisting potato farmers, development organizations pushed for changes that ultimately served their own interests, paradoxically undermining local resilience and pushing farmers off their lands.

"This compassionate memoir is filled with insights into the daily and structural contradictions of the development business, with a clarity that can come only from the rarest of people—a thoughtful and reflective practitioner. From the Bolivian highlands, Susan has given us an even-handed, informed, and lucid critique of the development industry and all it touches, herself included. A must-read for anyone with ambitions of being practically involved in international development."

—Raj Patel, bestselling author of *Stuffed and Starved: The Hidden Battle for the World Food System*.



What's Cooking, Mom? Narratives about Food and Family, and Mothers and Food: Negotiating Foodways from Maternal Perspectives

edited by Florence Pasche Guignard & Tanya Cassidy
Demeter Press

This winter (2015-2016), [Demeter Press](#), an independent Canadian feminist press specializing in manuscripts about mothering, reproduction, sexuality and family, will publish two volumes of interest to food studies scholars. Both are edited by Florence Pasche Guignard (University of Toronto) and Tanya Cassidy (National University of Maynooth, Ireland and the University of Windsor). The first book, entitled *What's Cooking, Mom? Narratives about Food and Family* features diverse global and comparative cross-cultural narratives, including autoethnographies, that discuss the multiple strategies through which mothers manage



Image © Mindy Strike

feeding themselves and others. *Mothers and Food: Negotiating Foodways from Maternal Perspectives* is the title of the second multidisciplinary book, which examines the cultural representations and social interactions of the relationships between food and families, at the centre of which is the maternal role. Both volumes highlight the political, social, and cultural tensions in which contemporary mothers get entangled. Featuring contributions from Canadian and international scholars and activists, these collections substantially add to scholarship on gender and food by replacing ignored, often silenced, maternal voices at the centre of inquiries regarding food and families.

Please note that Demeter Press will offer a 40% discount for all purchases and pre-orders made by CAFS members when you enter the coupon code: MOTHERS. See [website](#) for details.

Food and Femininity

by Kate Cairns and Josée Johnston
Bloomsbury Publishing

Feminist food scholar Marjorie DeVault famously stated, “by feeding the family, a woman conducts herself as recognizably womanly” (1991: 118). In this book, we investigate the contemporary contours of this relationship. How are food and femininity connected today? Our interest in food includes the unpaid foodwork that goes on in the home (and sustains capitalist economies), as well as the ways that food is consumed to construct an identity. Food is about getting the daily meal on the table, but it is also about expressing creativity, seeking pleasure, connecting with others, nourishing (and controlling) the body, and enacting politics. Throughout the book, we explore how these food practices are gendered and show how food femininities emerge in the context of intersecting dynamics of race and class. Because food plays into so many aspects of women’s lives, we theorize food femininities as multiple and performative, laborious

and emotional, culturally articulated and embedded within material structures.

The book is organized around key sites in the performance of food femininities: shopping, mothering, health and body, politics, pleasure, and foodwork. Our goal is to make clear why food and femininity remain intricately connected topics that require open-minded kitchen table discussions as well as critical research. We propose that caring about food provides a starting point for engaging with key social struggles—struggles that involve gender but also capitalism, inequality, health, and sustainability. Overall, we seek to develop a feminist approach to food studies that builds from women’s food identities and experiences. See the [Bloomsbury website](#) for details.

Villes nourricières

published by Vivre en Ville

Last January, Vivre en Ville, an urban planning NGO based in Québec, launched a new book about sustainable local food systems. Titled *Villes nourricières*, the book calls for a better integration of food in the local government agenda and a better integration of public health, environment, land planning, and food policies.

Five major ingredients are combined to create proximity-based food systems: productive spaces, responsible businesses, better access to healthful food, increased local food demand, and optimized lifecycle. The book highlights many strategies, actions, and case studies to help communities build their own local food strategy.

More information about the book and the services offered by the organization can be found at <https://vivreenville.org/villes-nourricieres>



Acquired Tastes: Why Families Eat the Way They Do by Brenda Beagan, Gwen Chapman, Josée Johnston, Deborah McPhail, Elaine Power, and Helen Vallianatos UBC Press

Magazine articles, news items, and self-improvement books tell us that our daily food choices—whether we opt for steak or vegetarian, takeout or homemade, a TV dinner or a sit-down meal—serve as bold statements about who we are as individuals. *Acquired Tastes* makes the case that our food habits say more about where we come from and who we would like to be.

Eating preferences and habits never solely reflect personal tastes. Drawing on interviews with parents and teens from over one hundred families in urban and rural Canada, Brenda Beagan, Gwen Chapman, and colleagues show that age, gender, social class, ethnicity, health concerns, food availability, and political and moral concerns shape the meanings that families attach to food and their self-identities. These variables also influence how family members respond to social discourses on health, beauty, and the environment.

The intimate portraits of family eating habits that grace this book challenge existing beliefs about who determines what families eat (teens or adults), the role of cosmopolitanism in high- and low-income households, and the role that fat anxiety plays among teenage boys and girls. By doing so, they cast doubt on the assumptions that underlie many public health campaigns.

The book launch will take place this year at the 2015 CAFS conference in Ottawa, at the Book Launch event May 31st, 6 - 8 p.m

Recent & Upcoming Journal Articles

Black J., Velazquez C., Ahmadi N., Chapman G., Carten S., Edward, J., Shulhan S., Stephens T., Rojas A. (2015). Sustainability and public health nutrition at school:

assessing the integration of healthy and environmentally sustainable food initiatives in Vancouver schools. *Public Health Nutrition*. Mar 16:1-13.

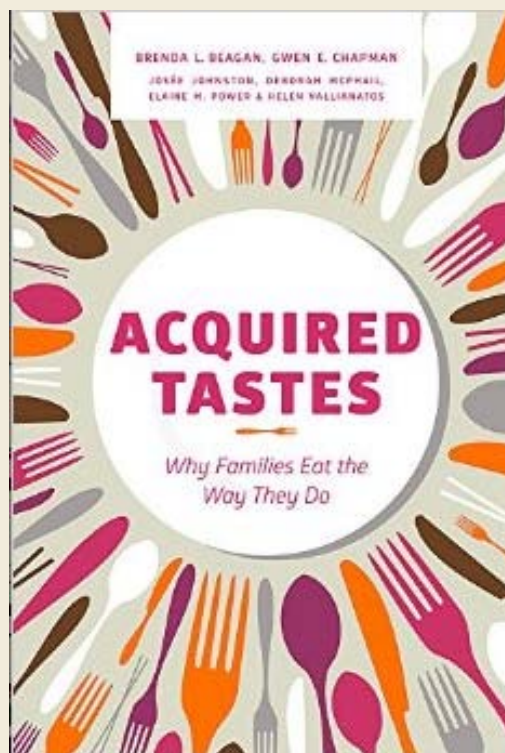
OBJECTIVE: To describe the development and application of the School Food Environment Assessment Tools and a novel scoring system to assess the integration of healthy and environmentally sustainable food initiatives in elementary and secondary schools.

DESIGN: The cross-sectional study included direct observations of physical food environments and interviews with key school personnel regarding food-related programmes and policies. A five-point scoring system was then developed to assess actions across six domains: (i) food gardens; (ii) composting systems; (iii) food preparation activities; (iv) food-related teaching and learning activities; and availability of (v) healthy food; and (vi) environmentally sustainable food.

SETTING: Vancouver, Canada.

SUBJECTS: A purposive sample of public schools (n 33) from all six sectors of the Vancouver Board of Education.

RESULTS: Schools scored highest in the areas of food garden and compost system development and use. Regular integration of food-related teaching and learning activities and hands-on food preparation experiences were also commonly reported. Most schools demonstrated rudimentary efforts to make healthy and environmentally sustainable food choices available, but in general scored lowest on these two domains. Moreover, no schools reported widespread initiatives fully supporting availability or integration of healthy or environmentally sustainable foods across campus.



CONCLUSIONS: More work is needed in all areas to fully integrate programmes and policies that support healthy, environmentally sustainable food systems in Vancouver schools. The assessment tools and proposed indicators offer a practical approach for researchers, policy makers and school stakeholders to assess school food system environments, identify priority areas for intervention and track relevant changes over time.

Author information: Black J., Velazquez C., Ahmadi N., Chapman G., Carten S., Edward J., Shulhan S., Stephens T., Rojas A. are from the Faculty of Land and Food Systems, Food Nutrition and Health, University of British Columbia, 2205 East Mall, Vancouver, BC V6T 1Z4, Canada. Carten S. is from the Vancouver Coastal Health Authority, Vancouver, BC, Canada.

Ahmadi N., Black J., Velazquez C., Chapman G., Veenstra G (2015). Associations between socio-economic status and school-day dietary intake in a sample of grade 5-8 students in Vancouver, Canada. *Public Health Nutrition*. Apr;18(5):764-73. Epub 2014 Aug 7.

OBJECTIVE: To examine associations between students' socio-economic status (SES) and school-day dietary intake, and the roles of parents and peers in shaping these associations.

DESIGN: A cross-sectional survey measured school-day intake of vegetables, whole grains, low-fat milk, packaged snack foods and sugar-sweetened beverages. Logistic regression models examined associations between SES (parental education and food insecurity status) and dietary outcomes during or en route to or from school, and examined whether peer modelling or parental norms potentially mediated the associations between SES and dietary outcomes.

SETTING: Twenty-six public schools in Vancouver, Canada in 2012.

SUBJECTS: Nine hundred and fifty students in grades 5-8.

RESULTS: Students whose parents completed some college, compared with those completing high school or less, were significantly more likely to consume vegetables daily (unadjusted OR=1.85; 95 % CI 1.06, 3.22) and students whose parents completed college or university were significantly less likely to consume sugar-sweetened beverages daily (unadjusted OR=0.67; 95 % CI 0.47, 0.94). Food secure students were also significantly less likely to consume sugar-sweetened beverages daily compared with food insecure students (unadjusted OR=0.52; 95 % CI 0.29, 0.92). Parental norms, but not peer modelling, emerged as a potential mediator of the association between SES and vegetable intake. SES was not significantly associated with the remaining dietary outcomes.

CONCLUSIONS: Higher SES was significantly associated with two of five school-day dietary outcomes and predicted higher likelihood of daily nutritious food choices at school. The present study suggests that there is room for improvement in school-day dietary quality for students from all SES backgrounds in Vancouver.

Author information:

Ahmadi N., Black J., Velazquez C., Chapman G., are from the Faculty of Land and Food Systems, University of British Columbia, 2205 East Mall, Vancouver, British Columbia, Canada V6T 1Z4. Veenstra G. Is from the Department of Sociology, University of British Columbia, Vancouver, Canada.

Cairns, Kate, and Josée Johnston. 2015. Choosing health: Embodied neoliberalism, postfeminism, and the “do-diet”. *Theory and Society*. Published online: 28 January 2015.

Feminist scholars have long demonstrated how women are constrained through dieting discourse. Today's scholars wrestle with similar themes, but confront a thornier question: how do we make sense of a food discourse that frames food choices through a lens of empowerment and health, rather than vanity and restriction? This article addresses this question, drawing from interviews and focus groups with women (N = 100), as well as health-focused food writing. These data allow us to document a postfeminist food discourse that we term the do-diet. The do-diet reframes dietary restrictions as positive choices, while maintaining an emphasis on body discipline, expert knowledge, and self-control. Our analysis demonstrates how the do-diet remediates a tension at the heart of neoliberal consumer culture: namely, the tension between embodying discipline through dietary control and expressing freedom through consumer choice. With respect to theory, our analysis demonstrates how the embodied dimensions of neoliberalism find gendered expression through postfeminism. We conclude that the do-diet heightens the challenge of developing feminist critiques of gendered body ideals and corporeal surveillance, as it promises a way of eating that is both morally responsible and personally empowering.

Cairns, Kate, Deborah McPhail, Claudyne Chevrier, and Jill Bucklaschuk. 2015. *The Family Behind the Farm: Race and the affective geographies of Manitoba pork production. Antipode. Published online: 13 March 2015.*

As increasing toxicity of Manitoba lakes garners public concern, the environmental impacts of pork producers have come under scrutiny. In this context, the Manitoba Pork Council launched the Family Behind the Farm, a series of advertisements and testimonials featuring pork producers and their families. We examine how this campaign operates affectively to distance the family farm from industrial pork production. Building upon geographical literature theorizing the relationship between race and affect, we argue that the campaign mobilizes pride in the family farm through heteronormative and racialized affects of intimacy, tradition, and intergenerational continuity. In the process, not only is pork production made innocent, but the family farm, and rural Manitoba itself, is reproduced as a white, heteronormative space

with an innocent past and secure future. By analyzing this specific case, the paper demonstrates the role of the heteronormative family in reproducing affective geographies of whiteness.

Book Review

Journey of an Unrepentant Socialist

by Brewster Kneen

Book review by Mustafa Koç

Department of Sociology, Ryerson University

Have you ever wondered what motivates people to conduct research, publish articles, or decide which journal in which to publish? If your answer is “to get my tenure,” or “to secure more research funding,” I would suggest reading Brewster Kneen's book, *Journey of an Unrepentant Socialist*. This is the theological and political autobiography of a public intellectual who deserves a special place in the annals of food politics and food policy in Canada.

Brewster and Cathleen Kneen are among the founding members of the Canadian Association for Food Studies and their contributions were celebrated with a lifetime achievement award in 2014. Even though I have known them for a long time, I learned a lot more about them and about their struggles through this book. This is what I wrote for the CAFS newsletter earlier:

“Brewster and Cathleen Kneen have had a tremendous impact on food organizing and scholarship in Canada, directly in their significant bodies of work and indirectly in the way they have inspired so many food activists and scholars. They have a little bit of everything that we can associate with what makes Canada unique: immigrant roots, diversity, caring for community, love of nature and fine beer. They have ‘a lot of’ one thing that distinguishes them from the most, however: it is their passion for social justice, a sustainable and just world, a healthy and safe food system. Brewster and Cathleen have been an inspiration to many of us in academia and civil society organizations with their admirable research contributions. *The Ram's Horn* that has passed its 300th issue has been the effort of a two person publishing house. Since 1980, month after month, *The Ram's Horn* provided its readers with fine analysis, critical thinking and hard to find facts seeking ways to reach a just and sustainable food system. What is so striking about

the work of Kneen is his clear-eyed analysis that is grounded in foundational values that place the good of communities (people and place) always at the centre. This perspective is complemented by their deep understanding of food systems at all scales, developed over years of farming, research, public speaking and community organizing across Canada and around the World. Brewster and Cathleen will always have a special place in the history of food movement in Canada for their hard work in community organizing, commitment to local democracy, fighting for social justice and commitment to research for public good. Among many other leadership roles, Brewster was involved in the early days of the Toronto Food Policy Council and Cathleen led the BC Food Systems Network and later Food Secure Canada. Their determination and dedication have made a difference for us all.”

Brewster is hard to put into a box. He grew up in Cleveland, Ohio, graduated from Cornell University, and signed up for the Naval Reserve Officers Training Corps in the U.S. He later studied at the Church of Scotland Seminary in Edinburgh and then the Theological Seminary in New York, followed up by the London School of Economics. He has SSHRC grants and several publications to his credit. He taught at York University in the 1990s. Yet he is not an academic.

Over the years, Brewster Kneen published several books, yet none of these were published by academic presses. Never mind the fact that all of them could be found in university libraries and were taught in university classrooms for years. Some may call Brewster an activist. Like many activists I know, he has been a pacifist, working for peace most of his life. Some of the proudest moments of my life as an émigré



sociologist in my new home were working with Brewster Kneen at the Toronto Food Policy Council during the 1990s and with Cathleen Kneen at Food Secure Canada during the first decade of the 21st century. I recently noticed a package of cheese in my local grocery store produced by a mainstream cheese maker. On the label it said: “Cracker Barrel Cheese is made with 100% Canadian Milk and contains: No antibiotics. No artificial preservatives. No artificial growth hormones.”

I remembered Brewster’s struggles at the Toronto Food Policy Council (TFPC) in the 1990s to stop introduction of RBGH, a genetically modified

bovine growth hormone. If Kraft Cheese can brag about no artificial hormones in Canadian milk, people like Brewster and members of the TFPC deserve an even bigger credit. Brewster talks about their struggles to stop the Spadina Expressway in Toronto, to stop the destruction of the tiny Holy Trinity Church (which still remains next to the Eaton’s Centre in Toronto), and to preserve the Ramsden Park in Toronto. These are little things nobody can take full credit for. But like many actions that occurred, from Nova Scotia to British Columbia, Brewster and Cathleen have left their mark.

Using an aboriginal metaphor, Brewster refers to “all my relations” as the source of his inspiration. I assume that includes all his relatives, his friends, his comrades, the mountains, the fields, cows, sheep, chicken and the bottles of beer that he shared with many over the years.

I take pride in telling others that I had the chance to know this exceptional couple and their struggles for social justice and for a better food system in Canada. I am pleased to be one of their relations. For those who experience an existential crisis, this is a book to feed your mind and spirits, even if you may not know much about the theology behind it.



Laurier Centre for Sustainable Food Systems blends fun and productivity at an international workshop

by Sharmalene Mendis-Millard

Dancing, yoga, singing—and of course delicious, sustainably sourced food—invigorated 25 community practitioners and academics who came together from January 20 to 22, 2015 for a participatory workshop at the Delta Waterloo in Ontario.

Led by Alison Blay-Palmer, Wilfrid Laurier University's Centre for Sustainable Food Systems hosted colleagues from Brazil, Kenya, Mexico, Canada's Northwest Territories and Vancouver, the European Union, and the United States to deepen understandings of each others' work and local issues, strengthen relationships, and collectively envision how to carry out a proposed multi-year project, entitled FEAST—Food: Engaging in Action for Sustainable Transformation.

The workshop, funded by the International Social Science Council (ISSC)



25 SCHOLARS AND COMMUNITY PRACTITIONERS ENJOY DISCUSSIONS, PRESENTATIONS, DANCING AND MUSIC DURING A WORKSHOP TO ENVISION HOW THEIR WORK ON SUSTAINABLE FOOD SYSTEMS CAN ADDRESS CLIMATE CHANGE, FOOD INSECURITY AND POVERTY ISSUES

Transformations to Sustainability Programme, helped partners identify how their activities fit within a framework of sustainable food systems to address issues of climate change, food insecurity, and poverty.

Participants appreciated the interesting group of people they were a part of, the collaborative and relationship-building spirit of the event, and hearing about on-the-ground projects in the different contexts within which people work. As well, they were pleased that chefs from the hotel and local restaurants made the extra effort to describe how they source sustainable and ethical foods and the challenges they sometimes face in doing so as they build their businesses.

This group hopes to help transform global food systems for socially just and ecologically restorative outcomes. With a song to close the workshop, Bertrand Rault from Mexico symbolized the group's feelings of gratitude and excitement for possibilities and a hopeful future.

REDTAC

by Observatory on Food Sovereignty

The Observatory on Food Sovereignty of the REDTAC (Transnational Dynamics and Collective Action Studies Network) is a research group affiliated with the University of Montreal. It was implemented in 2012 and operates thanks to a team of teachers and students interested in food sovereignty issues. The goal of the Observatory on Food Sovereignty is to pool various research agendas related to food sovereignty and agrarian issues. The Observatory is a place where interdisciplinary discussions about land reforms, food production technologies, land grabbing, and genetically modified organisms (GMO), to name a few, are encouraged and supported.

In Collaboration with InterPares and the Coalition for the Protection of African Genetic Heritage (COPAGEN), the Observatory just finished conducting a participatory study on the impacts of land grabbing on livelihood and food security in West Africa.

Financed by the International Development Research Centre (IDRC), this project made it possible to list land grabbing cases in nine countries of West Africa in order to evaluate their scope and nature (Burkina Faso, Guinea-Bissau, Guinea, Benin, Mali, Togo, Senegal, Niger and Ivory Coast).

The results of this study confirm that land grabbing is a phenomenon that is exponentially on the rise because of the policy of openness advocated by the governments of these countries. If the situation regarding land grabbing remains unchanged, West Africa will lose all of its forest heritage and its arable land, and will be exposed to collateral damages and threats. The study conducted in these nine countries has allowed us to highlight several cases where total of land grabbing is estimated at 7,765,261 hectares of land, which represents 6.4% of arable/agricultural land in these nine countries. The main goal of these land

acquisitions is to carry out agricultural (predominantly agro-industrial activities), mining and hotel and tourist projects. The impact assessment, as well as the documentary produced in Africa, will be presented during a workshop within the framework of the 2015 CAFS Conference. For more information on the project, please consult the [Observatory](#) website.

Seedmap.org: A wikiseedia for researchers on seeds, biodiversity and food

by Genevieve Grossenbacher

The face of farming is changing. Decades ago, the Green Revolution swept around the planet, as industrial economies in the global north provided mechanized and chemical farming methods that promised to feed the world. In the years since, however, many have come to realize that increased yields come with hidden social, economic, and ecological price tags. In response, a counterculture of sustainable farming has been growing, but one of the main challenges remains: knowledge exchange between grassroots-level groups.

That is precisely why USC Canada, in partnership with ETC Group, Hivos and Oxfam Novib, created seedmap.org, a unique collaborative online map that currently features over 400 case studies from around the world exploring where our food comes from, the challenges facing agriculture today and strategies to overcome them.

Launched in Fall 2013, Seedmap's newest feature, added this year, is a contribute function that allows researchers on the front lines of agroecology, climate



change adaptation, or seed conservation to share their latest findings with the world. An editorial and science advisory committee then vets these 200-word submissions before posting them. Once online, the case studies, which can include photographs and references to further reading, can be read and commented on by anyone in the public.

This open content-creation system has already garnered significant interest. “The platform is amazing as a way to broaden the discussion,” says Dr. Edith van Lammerts, PhD Senior Plant Breeding Researcher at Louis Bolk Institute who also acts as one of Europe’s regional editors for the platform. “The last thing we want as researchers is for our work to end up on a dusty bookshelf... this is a way for us to reach a much broader audience and to translate our research findings into more tangible types of outputs.”

Many submissions have already come in from all over the world, including Canada. One of the newest case studies focuses on root cellars in Elliston, Newfoundland—the self-declared “root cellar capital of the world.” In 2013, the root cellar, a way of preserving vegetables throughout the year in the years before electricity, was recognized as a “distinct cultural practice” by the Newfoundland Provincial Commemorations Project. Recently, the building of a root cellar has become a popular project—not

only for farmers, but also for homeowners seeking empowerment over their food systems.

You’re a researcher working on food and agriculture? Here is how you can get involved:

- Contribute a case study: Tell us about your latest findings, recent achievements, challenges, and how your work relates to the big picture. Go to map.seedmap.org, click ‘Contribute a Case Study’ in the navigation bar and fill out our online form.
- Join our editorial team: Contact us at seedmap@usc-canada.org to learn how.
- Join the conversation: Like us on [Facebook](#), follow us on [Twitter](#) or contact us to join our listserv to be in on the latest news. Learn more at Seedmap.org.

Community First Impacts of Community Engagement (CFICE): Community Food Security Hub (CFS) Research Update

by Lauren Kepkiewicz

As CFICE begins its fourth year, our priority is to reflect on the community-campus engagement experiences of our eleven demonstration projects and develop key action priorities for the second phase of the project (beginning April 2016). To this end, the CFS Hub has prepared a discussion paper that summarizes these reflections and proposals to circulate

COMMUNITY FIRST: IMPACTS OF COMMUNITY ENGAGEMENT

How can community-campus partnerships advance the field of community food security?

Community First: Impacts of Community Engagement (CFICE) aims to strengthen Canadian communities by asking how community-campus partnerships can maximize the value created for non-profit, community-based organizations.

The **Community Food Security Hub** of CFICE identifies best practices for both community engaged teaching and community-based research, and creates guidelines for emerging projects and partnerships in community food security.

To learn more, visit www.thecommunityfirst.org

Photo by Abra Brynn

FSC RAD Food Secure Canada Réseau pour une alimentation durable

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Conseil de recherches en sciences humaines du Canada

Canada

among our partners and other interested individuals. The primary goals of this paper are to reconnect with project partners from the first three years (2012-2015), to reflect on our learnings to date, and to engage project partners in the development of action priorities for Phase 2 of CFICE.

The discussion paper was developed through interviews conducted by the CFS Hub research team in early 2015. In these interviews community and campus partners shared reflections about their experiences with CFICE as well as the challenges and benefits of community-campus engagement.

The discussion paper also draws from the past three years of work with CFS Hub demonstration projects. The paper highlights initial proposals for action initiatives that would enable more effective community-campus engagement, address policy issues and support the goals of building more just and sustainable food systems. Three general proposals for action priorities include:

1. Addressing institutional changes that encourage community-campus engagement, such as reduced bureaucratic barriers, more accessible funding, and stronger incentives for faculty and students.
2. Developing and testing “community-first” tools for partnership building, such as a shared evaluation framework, mentorship models, and handbooks and training modules for students and faculty.
3. Studying and piloting community-based research brokerage models to support community-campus engagement at an institutional level. It is important that we hear from you about whether these proposed action priorities make

sense and what they might look like if implemented. Please attend our session (From Learning to Action: Reflecting on Three Years of Building Community-Campus Partnerships and Effecting Change) at the 2015 Canadian Association for Food Studies Assembly on Sunday May 31st, 2:45-4:15pm or email Charles Levkoe (clevkoe@wlu.ca) for a copy of the discussion paper and let us know what you think.

New report from Meal Exchange: Student leadership for local food on Ontario’s campuses, 2013-2015
by Sarah Archibald

Meal Exchange believes that post-secondary campuses are an ideal leverage point for building local food systems, and that student leaders have the power to drive this change.

The new report features stories from Meal Exchange’s work over the past 18 months with the University of Waterloo, McMaster University, Ryerson University, Trent University, and Carleton University. Highlights include:

- Over 3,000 students engaged in promoting local food on campus, through more than 60 student-led events and pilot projects
- 75 stakeholders involved, from campus chefs and faculty to national food service management
- Purchasing of local food promoted in five food service contracts with combined food budgets of more than \$50 million over five years

Students are leading the way in changing food culture on campuses. For more details, see the Meal Exchange report—Student Leadership for Local Food on Ontario’s campuses, 2013-2015.



First anniversary of the MARSUPIA project

by Mikael Akimowicz, Harry Cummings, and Karen Landman

Urban sprawl resulting from demographic growth and a demand for single-family housing affects near-urban farming both positively and negatively. On the one hand, farmers can more easily access urban markets to sell products, diversify on-farm activity, or find off-farm jobs, and thus diversify income sources. On the other, urbanization can generate conflict between farmers and non-farmers because of misunderstandings about agriculture, land market tensions characterized by land shortages, escalating land prices, and uncertainties for land-renting farmers coping with short-term verbal contracts. Nevertheless, near-urban farming can generate amenities such as maintained open-spaces, strengthened local communities, or the supply of fresh food to nearby urban markets.

In this context, Dr. Mikael Akimowicz, a post-doctoral fellow working with Dr. Harry Cummings and Dr. Karen Landman at the University of Guelph, is researching the impact of farmland policies on farm adaptation in near-urban areas. Funded by the Research Executive Agency of the European Commission, the MARSUPIA (Multifunctional AgRiculture for SUsustainable Peri-urban Areas) project aims at better understanding the impacts of farmland policies on peri-urban farmers' decision-making. Focusing on the landscape around the city of Toulouse, in southwestern France, and around the city of Toronto, Ontario, we take a comprehensive approach to understand farm investment decision-making.

We are currently interviewing farmers involved in various types of production in and outside of Ontario's Greenbelt in order to capture diverse cases. This comprehensive approach analyzes the accounts of farmers' personal experiences with

farming in a near-urban environment, farmers' mental maps about the factors influencing their investment decision-making, and household and farm structure information to better understand adaptation barriers and opportunities. First results will be presented at the 2015 CAFS meeting. The same methodology will be implemented in France to highlight different investment planning within the context of land access uncertainty.

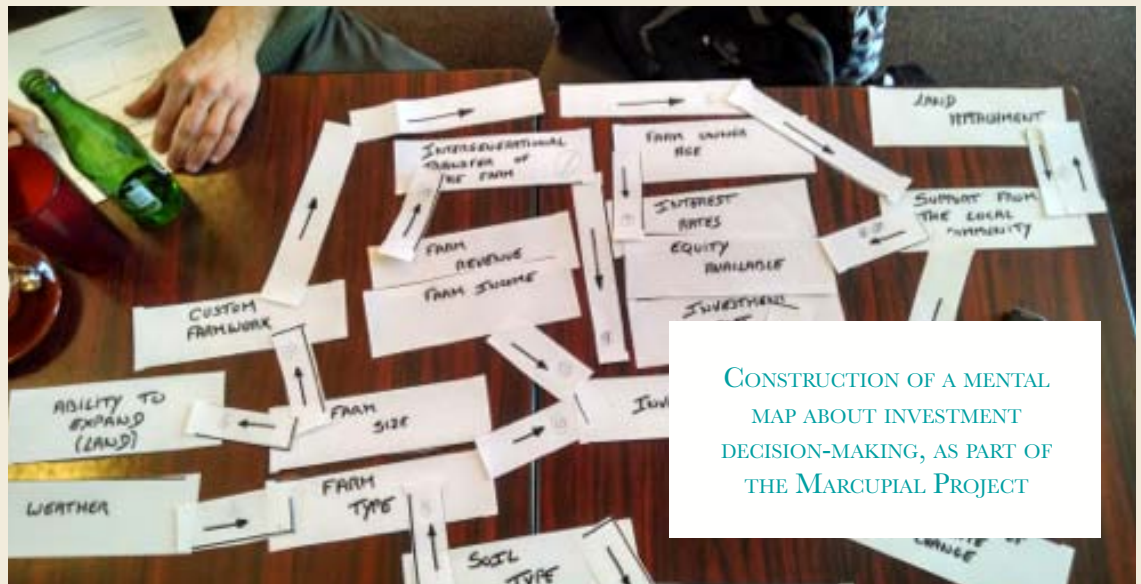
For more information, please contact Mikael Akimowicz at mikael@uoguelph.ca.

The research team would like to acknowledge the support of the Research Executive Agency of the European Union for the MARSUPIA project (Grant Marie Curie - IOF 622830).

Project Soil: Growing Public Food

by Phil Mount

Project SOIL is a feasibility study that explores the potential of on-site food production for public institutions through arrangements with local producers, particularly where access to farmland is limited and expensive. Funded by the Ontario Ministry of Agriculture, Food and Rural Affairs, we have produced four in-depth case studies of existing models with significant annual production. These case studies are now available on our [website](#): FoodShare's School Grown Market Gardens; the Ottawa Food Bank's Community Harvest food growing project at the Black Family Farm; McGill Feeding McGill; and the Kingston Prison Farms.



Over the past summer we also completed four pilot projects, where we took the first steps with a diverse set of partners at health care, social service and educational institutions across the province, and documented the results through Participatory Action Research projects at Homewood Health Centre (Victorian Garden project); Centre Wellington District High School (Food School Farm); Lakehead Psychiatric Hospital (GreenWerks Garden); and KW Habilitation (Our Farm).

This year we are completing a fifth pilot, at Hôpital Glengarry Memorial Hospital, where we will expand the Therapeutic Garden Project — adding an additional 900 square feet. After conducting interviews with institutional administrators and staff at educational and health care facilities across the province, we are in the process of selecting six for in-depth feasibility studies, in order to gauge the potential, identify possible barriers, build connections with local producers, and share resources so that on-site growing projects at these institutions have the best chance at viability over time.

For more information please visit our [website](#) or contact Phil Mount (pmount@wlu.ca) or Irena Knezevic (Irena.Knezevic@carleton.ca).

Le Laboratoire d'études interdisciplinaires sur l'alimentation (LEILA)/The Laboratory for the Interdisciplinary Study of Food (LISF)

by José López

Le Laboratoire d'études interdisciplinaires sur l'alimentation (LEILA)/The Laboratory for the Interdisciplinary Study of Food (LISF), informally known as “the foodlab,” was created in the spring of 2013 with funding and support from the Faculty of Social Sciences at the University of Ottawa. It grew out of a workshop series, Food for Thought. The workshops had been ongoing for two years, bringing together researchers and graduate students to discuss their on-going research projects from a number of disciplinary backgrounds such as Sociology and Anthropology, Political Studies, Development and Globalization, Social Work, Psychology, Nutrition Sciences, Human Kinetics, Biology and Geography.

Our goal in creating the foodlab has been to develop a common space for dialogue at a time when food

has taken center stage as an object of broader societal discussion and public policy, and to open up that space to the broader community. As a result our activities have expanded beyond formal academic events and workshops to include events with organizations such as Canadian Organic Growers (COG), USC-Canada, and Food Secure Canada as well as with local producers. Reading groups, documentary screenings followed by lively discussions are also on our menu. Last year we held our first annual, and bilingual conference titled “Imaginer des systèmes agroalimentaires justes et durables: acteurs, principes et approches.” This year the foodlab is actively engaged in helping organise the CAFS annual conference. In addition to these activities, the foodlab has also formed GRAPA—Groupe de réflexion et d'action pour une politique alimentaire—a group concerned with both understanding and documenting the food situation on campus, and contributing to improving it through education initiatives.

We believe that the foodlab has created a space for informed discussion, nourishing exchanges across languages (we endeavor to enable participants to express themselves in either French or English), substantive research areas, methodological approaches, disciplines, and communities of food activists. These activities allow us to deepen our understanding of the complexity of food as an object of study, an essential human need and a daily practice. In doing so we have touched on the following topics: globalization and market concentration of the food chain, alternative food production and environmental sustainability, health, obesity and (mal)nutrition, food, gender and human rights, land grabbing and food sovereignty, the role of small farmers, food aid and development, and food insecurity amongst Canadian populations, most notably indigenous peoples in urban and remote areas.

Our hope for the future is to continue seeding debates and discussion through a variety of activities, interdisciplinary research and initiatives to contribute to the broader social processes that might some day deliver a bountiful harvest of social justice and food sovereignty for all.

Visit our [webpage](#) and sign up for our mailing list at foodlab@uOttawa.ca. Like us as on [Facebook](#) and follow us on Twitter [@Lisf_Leila](#)



Announcements & Upcoming Events

Good Food Matters – Why Food is an Election Issue

This election year, you can count on Food Secure Canada and its networks to work hard at making food an election issue. Building on the amazing energy at our Assembly last November, we are getting ready to launch a national campaign advocating for a national food policy.

Across the country, we will be hosting Meals for Change with candidates from all political parties in as many ridings as possible to have conversations about food. We'll be telling politicians that we expect them to make a commitment to address the food insecurity affecting over four million Canadians, and particularly the urgent crisis in the North caused by high food prices. We'll also be saying that all kids in Canada should have access to healthy food at school, and that new farmers should get the support they need to grow the good local food that Canadians want to eat!

The bottom line is that we need a national food policy that will eliminate hunger, ensure healthful and safe food for all, and set us in the direction of a more sustainable food system. Our ambitious vision is outlined in [Resetting the Table: A People's Food Policy for Canada](#).

With a coordinated national campaign, we think the food movement can speak in a united voice. Want to join us and have your voice be heard? Go to the Food Secure Canada [membership page](#).

The Food Environments 2015 Symposium and Workshop

May 21-23, Saskatoon, SK

The goal of this symposium and methodological workshop is to bring together researchers, students, and practitioners to discuss completed and ongoing studies, with the distinct strengths and challenges of Canadian food environments research, and to strategize on how to move this research forward.

This is particularly important now in this emerging field, as Canadian food environments researchers are finding that data from the US, and to a lesser degree, the UK, are not always relevant to the Canadian context. Many researchers have voiced the need for more Canadian-specific discussions of food environments. This symposium and workshop will provide the time and place for these discussions to happen, leading to new collaborations and initiatives. We look forward to seeing you at the Food Environments in Canada: Symposium and Workshop May 21-23 in Saskatoon, SK. For more information, visit <http://www.foodenvironments2015.ca/>.

Upcoming 4th Annual Global Health Conference at the University of Saskatchewan

Global Health: Nourishing Equity

October 17

Rationale: The conference theme, Global Health: Nourishing Equity, is timely in light of a number of recent high-profile reports that have focused on the issue of inequity and its negative impacts on the well-being of populations around the world. OXFAM, a well-recognized international development agency, recently reported that 50% of the global wealth is held by 1% of the people. According to OXFAM, this widening inequality has profound negative impacts on the health and security of everyone, both poor and rich. TD Bank, one of Canada's biggest banks, also recently warned against the dangers of income inequality. Studies show that income disparities leads to worse health outcomes, especially for those with the least resources.

Our conference this year, organized jointly by the College of Medicine and the College of Nutrition & Pharmacy, will be held in conjunction with a United Nations display on world hunger that will be at the U of S campus in October. The conference will cover a range of health equity topics, and will also have a particular focus on equity as it relates to nutrition and food security/sovereignty.

Goals and Objectives: The overall goal of the conference is to engage students, faculty, and community groups in discourse around the critical issues of inequities and to inspire them to work collaboratively toward greater health equity and social justice, locally and globally.

The specific objectives are to:

- Raise awareness, provide information and share experiences on a range of equity issues, especially as they relate to food security and the impact these have on the health and well-being of populations everywhere.
- Engage in discussion and analysis of appropriate approaches, practices and policies that move us toward greater food security and health equity.
- Provide a forum where research and development initiatives that seek to address health inequities, in which U of S faculty and students are involved, can be shared.
- Make the connections and linkages between local and global food security and health equity.
- Facilitate networking opportunities among disciplines and between the University and the community.



Closing Remarks

CAFS/ACÉA Newsletter Team

Thanks to everyone that made contributions to the Spring 2015 edition. The CAFS/ACÉA newsletter is published three times annually. We look forward to more great content from the food studies community for the Summer 2015 issue.

Please send any comments, questions, concerns or future submissions to newsletter@foodstudies.ca. Please also join the [CAFS Facebook](#) page, or follow CAFS on [Twitter](#) and [Instagram](#)!

Newsletter Advisors for this issue:

Lisa Ohberg, Annette Desmarais & David Szanto

Editor:

Jenelle Regnier-Davies

