



## Issue 21: Spring-Summer 2016 Newsletter

---

### Volume 21: Infolettre Printemps-Été 2016

Greetings CAFS members,

I am so honoured to begin my role as the next CAFS President. I am also incredibly pleased to introduce our newly elected Board members

**Vice President 1:** Wanda Martin

**Vice President 2:** Irena Knezevic

**Secretary:** Gerardo Otero

**Members at large:** Ryan Whibbs; Mary Beckie; Lenore Newman; André Magnan; Kristen Lowitt; Jennifer Brady; Jennifer Braun

I'd like to thank the outgoing board members for all their hard work with CAFS in the past year. A warm thank-you also to Rachel Engler-Stringer for all of her work as CAFS President during her 2014-2016 term.

I am looking forward over the next two years to working with the new Board and with the Canadian Food Studies community to further our work together. My background is in sustainable development, community health, and social justice and I work in the Department of Health Sciences at Lakehead University in Thunder Bay, Ontario. Much of my work for the past 15 years has been enthusiastically engaged with food studies in the broadest sense. Over the next two years, I aim to support the board and CAFS members in continuing to find innovative ways of working and learning together.

I was so pleased to attend Scarborough Fare, our conference in June 2016 held in partnership with the Association for the Study of Food and Society and the Agriculture, Food, and Human Values Society. The conference was a great success and culmination of many years of work to deepen our connections across Canada, with our colleagues in the United States, and internationally. For all of you who contributed to the meeting's success, I want to thank you! As always our annual conference and general meeting were a source of inspiration, bringing together a diversity of perspectives on and approaches to food studies. It is always

fulfilling to come away with new ideas and ways of thinking about food studies to infuse my own work and support the growth and impact of CAFS and collective work across the country.

Recently we held the very first planning meeting for next year's conference, which will be held at Ryerson University in 2017. There is still plenty of room to get involved if that is something you would like to do. Please email us at [cafsadmin@arts.ryerson.ca](mailto:cafsadmin@arts.ryerson.ca) or email me personally at [rschiff@lakeheadu.ca](mailto:rschiff@lakeheadu.ca) if you'd like to contribute. I also want to extend an invitation to all members to contact me if you have ideas about how CAFS can better serve the Canadian Food Studies community.

This newsletter is full of diverse news about food studies activities across the country including research updates, events, and publications. Our newsletter team looks forward to future issues and we hope that these issues will help all of you to feel more connected with food studies activities across the country.

Thank you,  
Rebecca Schiff, CAFS President  
Lakehead University

#### IN THIS ISSUE / DANS CE NUMÉRO

RECENT & UPCOMING PUBLICATIONS PUBLICATIONS RÉCENTES & À VENIR	2
RESEARCH UPDATES & REPORTS PROJETS & RAPPORTS DE RECHERCHE	4
ANNONCEMENTS & EVENTS ANNONCES & ÉVÉNEMENTS	10
CONCLUDING REMARKS EN CONCLUSION	11



## Recent & Upcoming Publications Publications récentes & à venir

### Recent Books / Livres parus récemment

Magnan, A. (2016) *When Wheat Was King: The Rise and Fall of the Canada-UK Grain Trade*. Vancouver: UBC Press. 216 p.

Over the course of a century, the Canadian Prairies went from being the breadbasket of the world to but one of many grain-growing regions in a vast global agri-food system. *When Wheat Was King* traces the causes and consequences of this evolution, from the first transatlantic shipments of wheat to the controversial dismantling of the Canadian Wheat Board.

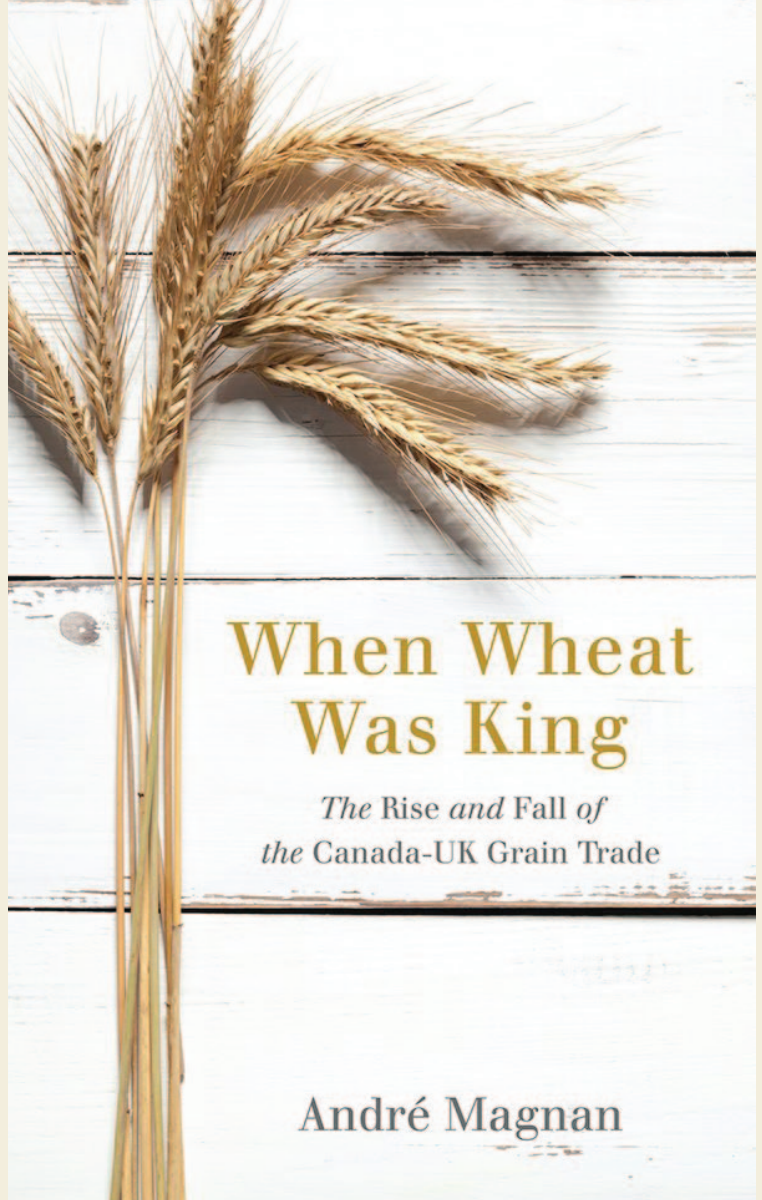
The story begins with the early struggles of prairie farmers confronting forces outside their control -- world prices, unpredictable weather, powerful banks, and the emergence of a global grain trade. Canadian governments responded with the creation of a central system for grain pooling, quality control, and collective marketing that linked the Prairies to the world market. In the postwar period, US priorities shaped a new food regime, and in the years that followed, the wheat trade faced the liberalization of global markets and the consolidation of corporate power.

This ambitious look at how farmers, consumers, the state, and markets coalesced in the production, distribution, and consumption of food in the Canadian-UK grain trade offers keen insights into how regional and international politics influence agriculture and food industries and policies in Canada, the UK, and around the globe.

### Upcoming Publications / À paraître

Levkoe, C., Anderson, C., & Brady, J. (Eds.) (Forthcoming, November 2016). *Conversations in Food Studies*. Winnipeg: University of Manitoba Press. 312 p. Foreword by Mustafa Koç

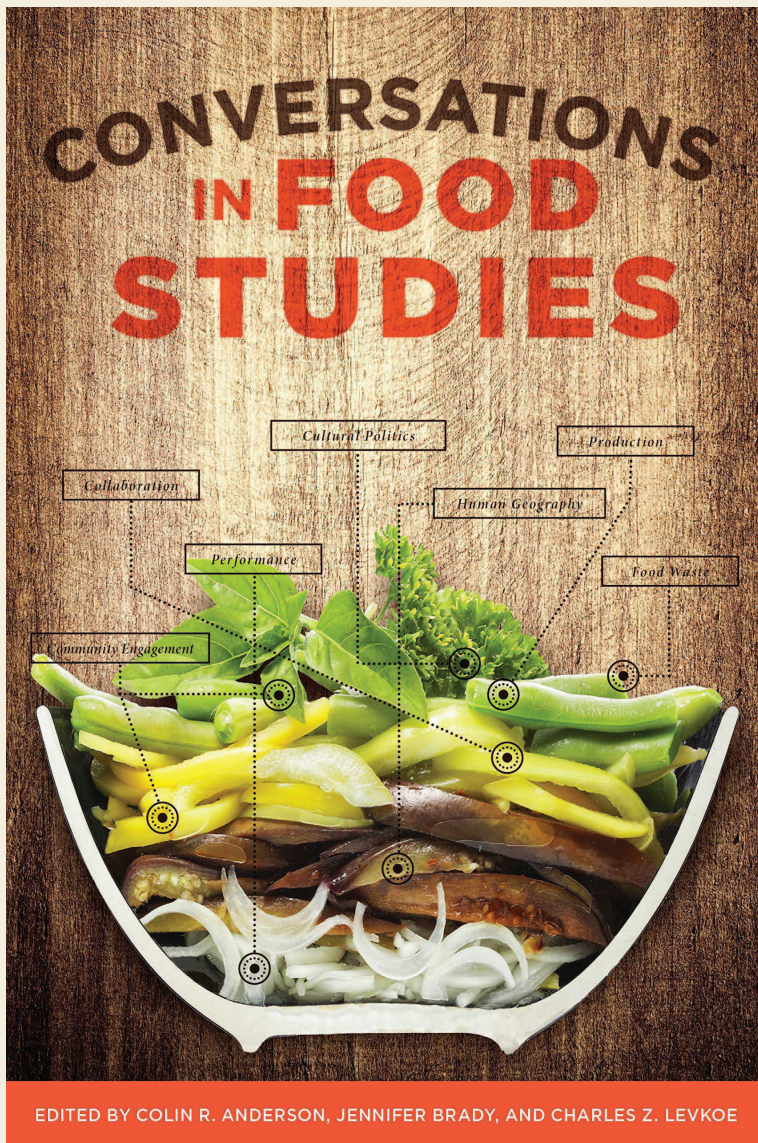
Few things are as important as the food we eat. *Conversations in Food Studies* demonstrates the value of interdisciplinary research through the cross-pollination of disciplinary, epistemological, and methodological perspectives. Widely diverse essays, ranging from the



Source: UBC Press

meaning of milk, to the bring-your-own-wine movement, to urban household waste, are the product of collaborating teams of inter-disciplinary authors. Readers are invited to engage and reflect on the theories and practices underlying some of the most important issues facing the emerging field of food studies today.

*Conversations in Food Studies* brings to the table thirteen original contributions organized around the themes of



Source: University of Manitoba Press

## Journal Articles / Articles

Desmarais, A. A., Qualman, D., Magnan, A., & Wiebe, N. (2016). [Investor ownership or social investment? Changing farmland ownership in Saskatchewan, Canada.](#) *Agriculture and Human Values*, 1-18.

There is growing recognition that land grabbing is a global phenomenon. In Canada, investors are particularly interested in Saskatchewan, the province where 40 % of country's agricultural land is situated. This article examines how the changing political, economic, and legal context under neoliberalism has shaped patterns of farmland ownership in Saskatchewan, between 2002 and 2014. Our research indicates that over this time, the amount of farmland owned by investors increased 16-fold. Also, the concentration of farmland ownership is on the rise, with the share of farmland owned by the largest four private owners increasing six-fold. Our methodology addresses some of the criticisms raised in the land grabbing literature. By using land titles data, we identified farmland investors and determined very precisely their landholdings thus allowing us to provide a fine-grained analysis of the actual patterns of farmland ownership. Although the article analyzes changes to farmland ownership in a specific historical, cultural and legislative context, it serves as the basis for a broader discussion of the values and priorities that land ownership policies reflect. Namely, we contrast an 'open for business' approach that prioritizes financial investment to

representation, governance, disciplinary boundaries, and, finally, learning through food.

This collection offers an important and groundbreaking approach to food studies as it examines and reworks the boundaries that have traditionally structured the academy and that underlie much of food studies literature.

Contributors: Colin R. Anderson, Mary A. Beckie, Eva A. Bogdan, Mark Bomford, Jennifer Brady, Jennifer A. Braun, Samara Brock, Robyn Bunn, Kirsten Valentine Cadieux, Chantal Clément, Anaïs Detolle, Arthur 'Gill' Green, Ankit Gupta, Robert Jennings, Josée Johnston, Emily Huddart Kennedy, Ahmed Khan, Mustafa Koç, Keith Lee, Charles Z. Levkoe, Kristen Lowitt, Wanda Martin, Victoria Millious, Phil Mount, Erika Mundel, Alan Nash, Serhiy Polyakov, Karen Rideout, Steffanie Scott, Tammara Soma, Cathryn Sprague, Jennifer Sumner, David Szanto, Lani Trenouth, Penny Van Esterik, Matt Ventresca, Cassie Wever, Carmen Wong, Konstantinos Zougris

one based on a land sovereignty approach that prioritizes social investment. The latter has greater potential if the aim is ecological sustainability and food sovereignty.

Techoueyres, I. & Précigout, F., eds. (2016) [Les conditions de la recherche en sciences humaines et sociales dans le domaine de l'alimentation : Enjeux, contraintes, limites, enseignements | Research / ethics environment in social and human food sciences : debates, constraints, limits and lessons.](#) *Anthropology of food*, 10.

Le journal d'accès public et en ligne *Anthropology of Food* publie dans 4 langues (en français, en anglais, en espagnol et en portugais). Ce numéro dirigé par Isabelle Techoueyres et Frédéric Précigout comprend des articles sur diverses thématiques reliées à la production et à la mobilisation des connaissances, ainsi que des interviews menés auprès de Martin Caraher, d'Anne Murcott et de Jean-Pierre Corbeau. [Pour en savoir plus.](#)

*Anthropology of food* is an open-access, online and multilingual academic journal (French, English, Spanish and Portuguese). This 10th issue is edited by Isabelle Techoueyres and Frédéric Précigout. It includes articles on topics related to knowledge production and mobilisation, as well as interviews with Martin Caraher, Anne Murcott and Jean-Pierre Corbeau. [Find more information about the journal here.](#)

Nelson P., Beckie M. & Krogman N. T. (Forthcoming, Fall 2016) *The “Locavore” chef in Alberta: A Situated Social Practice Analysis.* *Food, Culture and Society.*

A sub-culture of “locavore” chefs is playing a critical but under-examined role in addressing concerns about the conventional, industrialized food system by re-localizing the sourcing, processing and preparation of food, and by offering their customers the opportunity to experience and contribute to a growing local food movement. In this paper we present insights from a study that utilized qualitative in-depth interviews to investigate the culinary practices of twenty-three, local food-promoting chefs in Alberta,

Canada. Using a social practice theory framework, these chefs’ culinary practices were examined based on what material conditions they encountered, how they employed particular skills and competencies and why they decided to become “locavores.” This study reveals that although issues of product accessibility, distribution, cost, and consistency of quality and volume are constraining factors, chefs’ ability to innovate and reskill, to foster supportive relationships with farmers and consumers, and their commitment to alternative values are keys to their success in niche “local” markets.

## News Article/Article de presse

Clapp, J. (2016). [Monsanto, Dow, Syngenta: Rush for mega-mergers puts food security at risk.](#) *The Guardian.*

“Recent deals in the global agrochemical and seed industry, driven by financial motivations, are a threat to farmers, prices and the environment.”

Read the full article [here.](#)



## Research Updates & Reports Projets & Rapports de recherche



### The [Hungry Cities Partnership](#) By: Zhenzhong Si

The Hungry Cities Partnership is a research project that focuses on food security as an indicator of a successful inclusive growth strategy and on the growth potential of the food sector of the informal economy.

It is funded by the International Partnerships for Sustainable Development (IPaSS) program of the International Development Research Centre (IDRC) and the Social Sciences and Humanities Research Council of Canada (SSHRC). Key researchers leading this project are Prof. Jonathan Crush (CIGI Chair in Global Migration and Development at Balsillie School of International Affairs), Prof. Edgar Pieterse (Director of African Centers for Cities), and Prof. Bruce Frayne (International Development Program Director at University of Waterloo).

The overall goal of the Partnership is the promotion of inclusive growth in the food sector of cities of the South through an enabling policy environment and support for entrepreneurship and decent employment in the informal economy.

The project objectives include the following:

- (a) to generate a significant body of comparative, interdisciplinary knowledge on the organization, structure and potential for inclusive growth in the formal and informal food economy and implications for food security in cities of the Global South;
- (b) to examine the implications of formal and informal competition for entrepreneurship, innovation, job creation and inclusive growth in the urban food economy, with particular reference to women and youth;
- (c) to assess national, regional and municipal policies that enable or constrain enterprise development, entrepreneurship and innovation in the informal economy;
- (d) to build the institutional capacity of research organisations and networks in Africa, Asia and the Caribbean to plan and conduct collaborative, inter-regional



Source: Zhenzhong Si

policy-oriented research on inclusive growth and urban food systems;  
 (e) to mentor and train graduate students and post-doctoral researchers in Canada and in partner countries to conduct rigorous, high-quality, impactful research on urban food security and inclusive growth.

The Hungry Cities Partnership will provide a global perspective on these critical issues through collaboration between researchers at five Canadian universities (WLU, UW, Western, Guelph and Carleton) and their counterparts in seven cities and countries in Africa, the Caribbean and Asia (Nanjing in China, Bangalore in India, Kingston in Jamaica, Nairobi in Kenya, Mexico City in Mexico, Maputo in Mozambique and Cape Town in South Africa).

Since the start of the project up to July 2016, the Hungry Cities Partnership had conducted city wide household surveys of food security in the seven cities and generated a series of reports and papers. It recently held a plenary workshop in

Waterloo, Canada. The Hungry Cities Partnership website was officially launched on July 18, 2016. In the coming year, the project will focus on small and micro food retailers, youth entrepreneurship in the food sector, and policies that shape informal food economy.

For more information, contact Maria Salamone ([msal-amone@balsillieschool.ca](mailto:msal-amone@balsillieschool.ca)) or visit our [website](#).



Source: Zhenzhong Si

**Food Systems for Food Security in Vietnam research project launched at the National Institute of Nutrition in Hanoi**

**By: Melody Mendonca**

This past April, Ryerson University and the National Institute of Nutrition (NIN), a branch of the Ministry of Health in Vietnam, launched its Food Systems for Food Security in Vietnam. Titled “Scaling up local production of fortified foods: A strategy to promote food security among women subsistence farmers in Vietnam”, the project is funded by a 2 year grant from the Canadian International Food Security Fund (CIFSRF), a program of the International Development Research Centre (IDRC) and Global Affairs Canada. The research team will apply and test a food systems approach to scale-up production of fortified complementary foods for daily child feeding in three northern rural provinces in Vietnam where malnutrition is highly prevalent - Lao Cai, Lai Chau and Ha Giang.

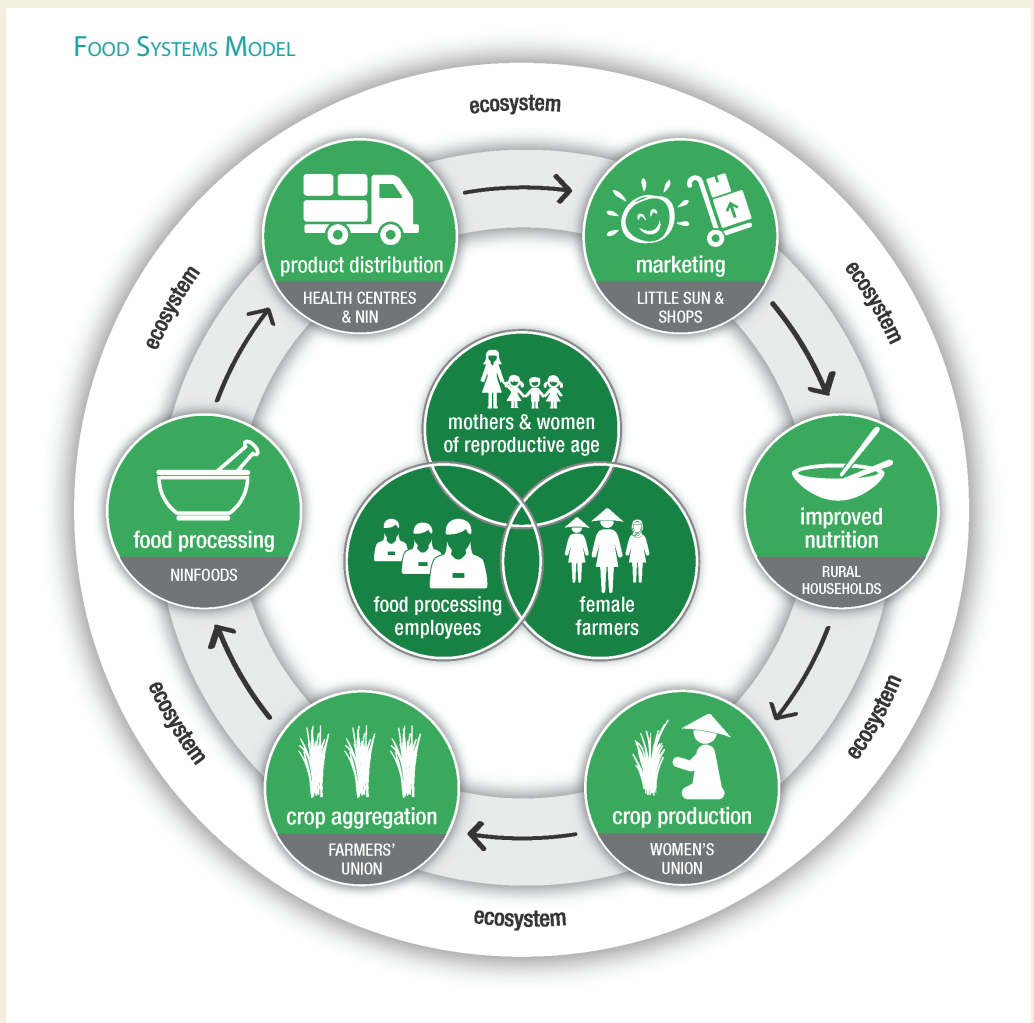
The ultimate goal of the project is to reduce levels of food insecurity and chronic malnutrition, particularly in women and children, by increasing the availability of fortified complementary foods for children and providing a higher and more stable source of income for small-scale women farmers. It will be achieved by setting up small-scale facilities that manufacture complementary fortified foods and procure crops from local women farmers.

The project is estimated to reach 15,000 of the country’s most malnourished children, and provide counselling to 1500 mothers on infant and young child feeding practices. NINFOODS, a business subsidiary of NIN, has formulated a nutrient rich complementary food and will adapt it to local preferences and crop availability. NINFOODS specializes in manufacturing and distributing fortified foods, including a high-energy bar used to help treat severe acute malnutrition among children and adults. The final product will be distributed through a supply chain that includes public health providers, nutrition counselling centers and local commercial outlets.

The research team will also test this market-driven approach and develop a scale-up model that will provide a sustainable means of generating a more stable source of income for small-scale female farmers, create new jobs in the regions through operationalization of the small-scale food processing plants, contribute to improved food security, support local economic growth and reduce the reliance on imported fortified foods.

Over the last two decades the Vietnamese government successfully reduced levels of malnutrition and food insecurity from about 45% to 11% (as of 2015). They achieved such reductions by demonstrating a strong local vision, ownership and implementation of a national poverty reduction strategy. Through the project, researchers from NIN and Ryerson University will also apply their expertise and research findings to develop an evidence-based model to inform nutrition and food security policies such as a National Nutrition Strategy for Vietnam.

For more information please contact Cecilia Rocha ([crocha@ryerson.ca](mailto:crocha@ryerson.ca)) or visit the project’s [website](#).



Source: Melody Mendonca

**Announcing a new SSHRC-funded research project:  
“Cultivating pathways to ecological agriculture: Rural-urban interfaces and regional dynamics in the agri-food sector in Nanjing, China”**

**By: Steffanie Scott**

China has seen significant strides in ‘greening’ food production, as evidenced by the emergence of food quality certifications for organic and ‘green’ food, ‘sustainable intensification’ production practices, agri-eco-tourism, and new channels for safe and ecologically produced foods to be supplied to urban consumers—including farmers’ markets, community-supported agriculture (CSA) farms, and online farm sales. This sector is developing fast, given strong demand for ‘clean and green food’ both domestically and abroad, and strong state support for ‘sustainable agriculture’. In 2013 China ranked fourth in the world in certified organic acreage, had the fourth largest market for organic food, and was a leading producer of certified organic cereal grains, oilseeds, vegetables, and fruit. Ecological farms in China vary significantly in size, land ownership, organizational structures, management strategies, and ecological values.

The Chinese state plays an important role in creating relevant policies to support the transition to ecological agriculture. Fostering sustainable agriculture development appears in official documents (e.g., the call for ‘ecological civilization’, ‘circular agriculture’, and protection of agricultural land). Ecological agriculture has been part of various agendas as an instrument for achieving sustainable development goals. Meanwhile, the Chinese government, especially local-level government, has been proactive in developing ecological agriculture in multiple ways.

Yet, there are conflicting goals and visions—from the state, the private sector, community-based organizations, and social enterprises—for developing a more ecologically sound food system. Bringing these contrasting initiatives into clearer perspective can be valuable for informing academic and public debates about how to achieve these goals. The goal of this research is to analyze and assess new directions in the agri-food sector around the city of Nanjing, with the aim to support state- and community-based initiatives for stronger sustainability outcomes.

China offers a globally significant setting in which to examine these strategies, and the scalability of the eco-economy, for three reasons: (1) the extent of environmental degradation facing China’s agri-food sector; (2) the fast pace of ‘bio-economy’ developments in the private sector, many of which receive strong state support; (3) the recent but rapid emergence of ‘eco-economy’ alternatives, inspired by initia-

tives internationally but with distinct endogenous characteristics. This analysis will reveal the dominant sustainability framings that are informing rural and agri-food developments in a specific regional context. Through a combination of surveys and semi-structured interviews, this five-year study will highlight interactions between these two agri-food economies and offer insights into the future of rural spaces and rural-urban relations.

For more information, contact Steffanie Scott [sdscott@uwaterloo.ca](mailto:sdscott@uwaterloo.ca), Associate Professor in the Department of Geography and Environmental Management at the University of Waterloo. Also see our [project website](#), and consider joining our LinkedIn group, China’s Changing Food System.

**Food, Unincorporated.**

**By: Theresa Schumilas**

Sometimes the best way to fix a system is to build a new one. That’s what is happening as small scale ecological farms and food artisans everywhere are swapping their pitch forks for keyboards and smart phones to help launch and test a new on-line platform that promises to “move the food movement” around the world.

Open Food Network (OFN) is a non-proprietary, open-source, online platform. Using a set of intuitive and flexible tools, this multi-purpose software serves as a directory, communication hub and logistics platform that enables relationships among farmers, consumers, food hubs and other food enterprises.

On one hand, it is an on-line marketplace. At local scales, it helps eaters find, buy, and learn about sustainable food, and helps producers and food hubs with supply chain logistics. However, the platform is more than a set of marketing tools and differs from other proprietary e-commerce platforms in important ways. OFN is a space that helps isolated sustainable food projects link, learn, and build peer-to-peer networks across



scales in order to grow and strengthen a global resilient food movement. Under the oversight of a global foundation (Open Food Network), a community of coders, developers, producers, food hubs and others are working to continually improve the platform and proliferate its use.

As part of my postdoctoral action research at the Laurier Centre for Sustainable Food Systems, I have been working to create the Canadian instance of Open Food Network (OFN-CAN). In researching the global deployment of OFN, several research themes are taking shape:

1. How might emerging digital economies and information and communication technologies (ICT's), like OFN, open up new possibilities for scaling up and linking together isolated grassroots food innovation in order to help transform food systems in more sustainable directions? To this end, I am looking for partners to jointly organize a series of 'sustainable food hackathons' that bring techies and foodies into shared space (virtual and terrestrial) to develop a conceptual framework for understanding and supporting ICT use in food system transformation.
2. How are food networks, like OFN, drawing on commons-based peer production and distributed governance to evoke new forms of protest and resistance? Drawing on participatory action research in several

food-related cyberspaces, I am documenting how a new 'cyber-left' food hacker movement is experimenting with different forms of food system-related resistance.

3. Finally, and to avoid an overly techno-euphoric perspective, I am working to formulate a constructive criticism of the 'food and tech landscape'. How are food and tech startups appropriating the language of solidarity, sharing, and progressive politics? What possibilities exist in this increasingly consolidated and undemocratic landscape for food system transformation?

**To stay in the loop:**

You can check out the early stage on-line market place for OFN-CAN. Research findings and OFN-CAN updates will be posted on the FLEdGE research site. You can also follow OFN-CAN's facebook page and twitter feed. You can follow the cyber discussion 'behind' the OFN scenes at the Open Food Network Community discourse site. Here you will find discussion threads related to coding/developing, governance, business models and more. I am trying to engage other OFN researchers in a 'research' thread. There is a second discourse site for sharing sustainable food system resources. Right now this sharing is global, but will likely have a country-specific option soon to better-engage at diverse scales.

Or - you can always just email me - [tschumilas@rogers.com](mailto:tschumilas@rogers.com)







# Upcoming Events & Announcements Événements à venir & annonces

## Upcoming events / Événements à venir

### Montréal, métropole active et nourricière : Forum sur le système alimentaire montréalais (SAM) 2016

Montréal, 4-5 octobre 2016

Cette 2e édition du Forum sur le système alimentaire montréalais (SAM) rassemblera chercheurs et praticiens s'intéressant au développement durable et équitable du système alimentaire de la grande région de Montréal. Cet événement permettra de discuter du rôle de la recherche dans une démarche d'action publique et de mobilisation des connaissances en alimentation, en plus de mettre en valeur les projets menés en diverses institutions dans le cadre du Plan d'action 2014-2016 du SAM. Pour de plus amples renseignements, contacter Joëlle Rondeau ([joelle.rondeau@ucs.inrs.ca](mailto:joelle.rondeau@ucs.inrs.ca)).

### L'aliment(ation): entre territoire et santé Université Laval, 6-7 octobre 2016.

Ce 2e colloque international de la Chaire de recherche en droit sur la diversité et la sécurité alimentaires (Chaire DDSA) est coorganisé avec Alliance santé Québec et sera l'occasion de réfléchir de manière cohérente aux différents rapports qu'entretiennent alimentation et territoire au regard d'une conception holistique de la santé et du bien-être.

### Ecological Farm Internship Workshop : Models, Experiences & Justice Toronto, October 13, 2016

This workshop brings together farmers, interns, food and agriculture activists, researchers and legal experts to participate in an interactive discussion about the

opportunities and challenges associated with emergent forms of farm work and training. The goal is to assess the possible trajectories that the issue may take while examining what 'just food labour' might mean for interns, farm workers, farmers and for those advocating for socially just and ecologically sustainable agriculture and food systems. We invite you to join us to examine these themes from a series of different vantage points that cut across organizations, geographical spaces and positions in the food system. For more information and to RSVP by September 20th: [www.foodandlabour.ca](http://www.foodandlabour.ca)

### Resetting the Table, Food Secure Canada 9th National Assembly.

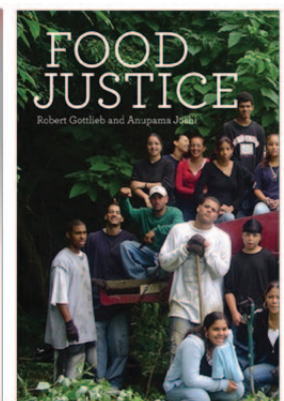
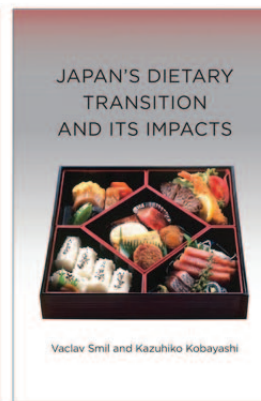
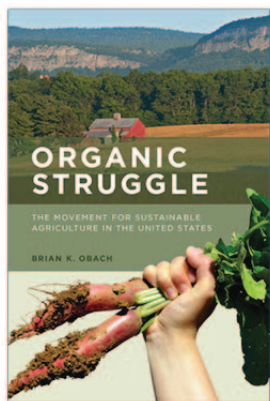
October 13-16, 2016, Toronto, Ontario

Resetting the Table, Food Secure Canada's 9th Assembly, promises to be our most exciting, diverse and largest yet. Whether you are a chef, a farmer, a student, a community health organizer, a policy maker, an activist or a business person, *Resetting the Table* will have a place for you. Please check our [website](#) for more information and to register.



## Food Studies at The MIT Press

30% off these and other titles for CAFS members at [mitpress.mit.edu/food-studies](http://mitpress.mit.edu/food-studies) with discount code **MCAFS30**



## Calls for Papers / Appels à textes

### **CuiZine: the Journal of Canadian Food Cultures**

welcomes year-round submissions, including research articles, creative work which can involve multimedia, book reviews and more. The journal features primarily Canadian content, but is open to publishing international content as well. Authors can be from Canada or abroad. Published content is open-access, abstracts are published in both official languages (translation is provided and free of charge), and authors are not required to pay a fee to submit. For more information, please email [cuisine@ustboniface.ca](mailto:cuisine@ustboniface.ca).

**Cuizine : la revue des cultures culinaires au Canada** est à la recherche de soumissions à longueur d'année. Vous pouvez soumettre, entre autres, des articles de fond, des textes de nature créative y compris des œuvres multimédias ou des résumés critiques. La revue met l'accent sur les contenus canadiens, mais diffuse également des contenus internationaux. Les auteurs peuvent être du Canada ou de l'étranger. Les contenus sont diffusés en libre accès, les résumés d'articles sont publiés dans les deux langues officielles (et ce, sans frais aux auteurs, la traduction étant assurée par la revue), et les auteurs ne sont pas tenus de payer des frais liés à la publication. Pour de plus amples renseignements, veuillez nous joindre par courriel [cuisine@ustboniface.ca](mailto:cuisine@ustboniface.ca).

### **Agriculture and Human Values Symposium: Critical Adult Education for Food Sovereignty, Agroecology and Sustainable Food Systems. Guest editors: Colin R. Anderson, Rosa Binimelis, Michel Pimbert, Marta G. Rivera-Ferre**

This symposium in Agriculture and Human Values will explore the intersection between critical adult education, radical food movements and social transformation. World over, there is a growing food movement made up of farmers, indigenous peoples, fisherfolk, peasants, pastoralist and peoples that are contesting the way that food is grown, distributed, and consumed. Radical approaches to food system change are being taken up by actors in social movements using the frameworks of agroecology, food justice and food sovereignty. These are rooted in strategies and actions at multiple scales that seek to transform society in pursuit of social justice, ecological sustainability and emancipation. Critical adult education can form a central component in strategies for social transformation but are an under-researched dynamic in radical food movements.

For more information and to submit an abstract: [www.peoplesknowledge.org/criticalpedagogy/](http://www.peoplesknowledge.org/criticalpedagogy/)



## Closing Remarks En conclusion

### CAFS/ACÉA NEWSLETTER TEAM

**T**hanks to everyone that made contributions to the Fall 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 Spring/Summer 2016 issue.

If you are interested in getting involved and offering support as an editor or translator on the newsletter team, email us! Please also send any comments, questions, concerns or future submissions to [newsletter@foodstudies.ca](mailto:newsletter@foodstudies.ca), join the [CAFS Facebook](#) page and follow CAFS on [Twitter](#)!

**Editor/Éditrice: Newsletter Advisors for this issue/**

Joëlle Rondeau **Réviseurs de ce numéro :**

Irena Knezevic

André Magnan

Kristen Lowitt

**M**erci à tous ceux et celles qui ont répondu à l'appel à contribution pour ce numéro de l'infolettre de l'ACÉA. Cette infolettre paraît à fréquence trimestrielle. Il nous tarde déjà de lire les soumissions de textes de la communauté des études sur l'alimentation en vue de nos prochaines parutions.

Si vous êtes intéressés à vous impliquer dans le travail éditorial de l'infolettre, en tant que co-éditeuse ou co-éditeur, traducteur ou traductrice, écrivez-nous! Veuillez également nous faire parvenir vos commentaires, questions, inquiétudes ou prochaines contributions à l'adresse suivante: [newsletter@foodstudies.ca](mailto:newsletter@foodstudies.ca).

Rejoignez-nous sur la [page Facebook de l'ACÉA](#) et suivez l'Association sur [Twitter](#)!