

L'Association
canadienne des études
sur l'alimentation

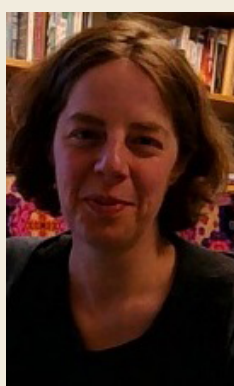


Canadian
Association for
Food Studies

Issue 22: Winter 2017 Newsletter

Volume 22: Infolettre de l'hiver 2017

Greetings CAFS members,



Source: Rebecca Schiff

I'm delighted to introduce our Winter newsletter. This edition is full of information about new articles, books, other publications, food studies events, projects, and other initiatives. It truly highlights some of the remarkable work taking place in the Canadian food studies community. Over the past several months the CAFS board has been diligently working to support our food studies community and the growth of our journal Canadian Food Studies. I greatly appreciate feedback and suggestions from members about the growth and direction of the Association. I continue as always 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.

I am particularly looking forward to our 12th annual conference! The 2017 CAFS' Assembly, Food in Canada and Beyond: Communities, Collaboration, Complexity, will be held from May 27 – 30 at Ryerson University in Toronto. Please read on to learn more about our 2017 conference and call for proposals.

I hope that 2017 proves fruitful in your food studies endeavours and best wishes for a peaceful holiday season.

Rebecca Schiff
CAFS President
Lakehead University
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Recent & upcoming publications Publications récentes et à venir

Recent & upcoming books / Livres parus récemment

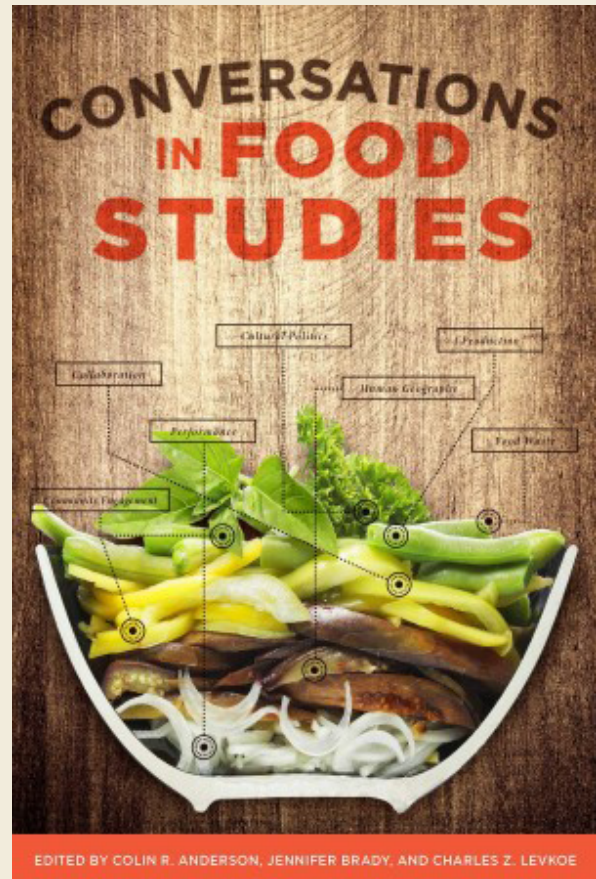
Anderson, C., Brady, J., and Levkoe, C. (eds.) (2016). *Conversations in Food Studies*. Winnipeg: University of Manitoba Press.

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 meaning of milk, to the bring-your-own-wine movement, to urban household waste, are the product of collaborating teams of interdisciplinary 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 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.

Mundler P., Rouchier J. (eds). (2016). *Alimentation et proximités : Jeux d'acteurs et territoires*. Dijon: Educagri Éditions, coll. Transversales

Depuis quelques années, les pouvoirs publics s'efforcent d'encourager la consommation alimentaire locale. De leur côté, les acteurs – agriculteurs, transformateurs et même distributeurs – tentent de valoriser, selon diverses perspectives, un rapprochement avec leurs clients.

Toutes ces initiatives ont en commun de valoriser la proximité. La proximité est un concept à la fois relationnel et spatial qui concerne ce qui éloigne ou rapproche des individus (ou des collectifs) dans la façon dont ils traitent une question commune. La proximité géographique se traduit en distance, pondérée par un temps de déplacement. La proximité relationnelle exprime à la fois des interactions entre les acteurs et des valeurs partagées. Les proximités géographique et relationnelle sont interdépendantes et peuvent se compléter, voire se compenser mutuellement.



Source: University of Manitoba Press

C'est le cas, par exemple, lorsque des agriculteurs s'organisent pour mutualiser des transports. À travers diverses études de cas, cet ouvrage éclaire les liens entre proximités et montre qu'analyser la plus ou moins grande distance spatiale et relationnelle entre les acteurs permet de mieux comprendre le fonctionnement des circuits de commercialisation alimentaire. Plusieurs questions sont abordées : celle des indicateurs permettant de mieux rendre compte des différents bénéfices supposés d'une relocalisation de l'alimentation ; celle des innovations socio-économiques, qu'elles s'appliquent à l'organisation, à la logistique ou à la distribution ; celle du rôle que jouent les intermédiaires, souvent ignorés dans les circuits courts alimentaires ; celle des politiques publiques également, que celles-ci soient nationales ou locales. En explorant la polysémie de la proximité, l'ouvrage ajoute aux critères

matériels habituellement convoqués – distance et nombre d'intermédiaires – la qualification des relations entre acteurs de l'alimentation, leur rapprochement cognitif, la diversité des projets et des intérêts, mais aussi le territoire, dans une évaluation plus générale des impacts sociaux et économiques de l'émergence de ces circuits.

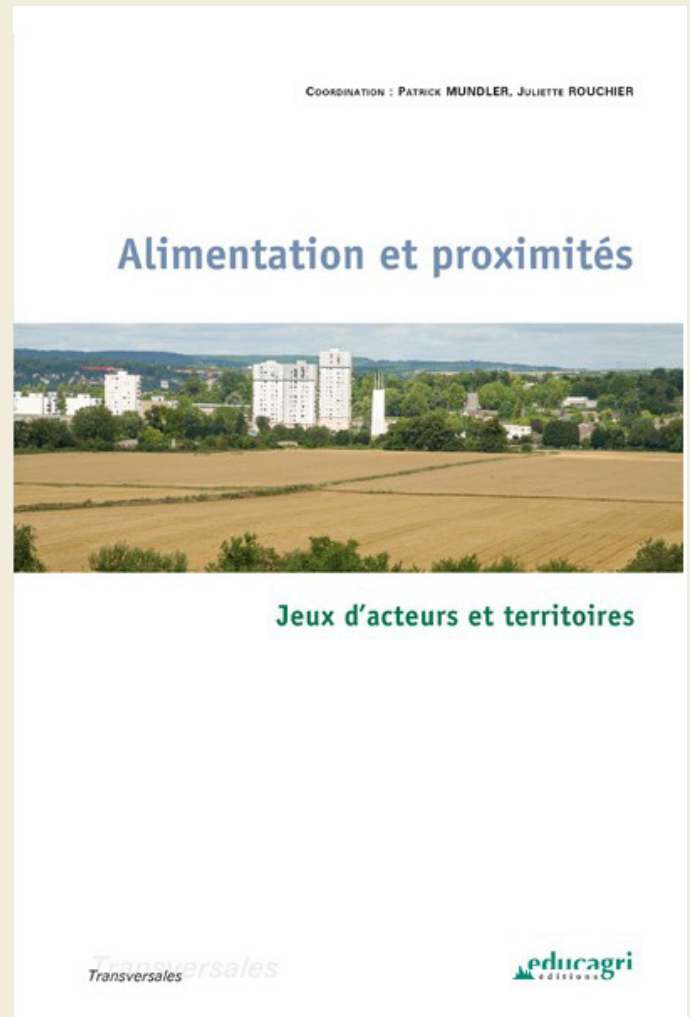
Quatre axes principaux permettent de structurer ces recherches : les modes de gouvernance et leur dynamique, le rapport parfois ambigu au territoire, la valeur des liens de proximité, les jeux d'acteurs et la place des intermédiaires ou des structures marchandes déjà présentes. Analysant diverses initiatives, elles apportent des éclairages concrets, qui offrent une perspective pluridisciplinaire, mêlant des regards géographiques, sociologiques et économiques sur les relations entre alimentation et proximités, mais également une diversité géographique, croisant des études de cas en France, en Italie, au Québec et au Chili.

Entre mondialisation et dématérialisation des échanges, la proximité est aujourd'hui revenue sur le devant de la scène, comme si global et local restaient liés par des interactions dynamiques qui les renforcent mutuellement. Parée de nombreuses vertus dans différents domaines (services, justice, police, ...), la proximité concerne aussi l'alimentation. C'est tout l'objet de ce livre qui propose une analyse approfondie de ces questions.

Journal articles / Articles dans des revues

Laforge, J.M.L., Anderson, C.R. & McLachlan, S.M. (2016). **Governments, Grassroots, and the Struggle for Local Food Systems: Containing, Coopting, Contesting and Collaborating. *Agriculture and Human Values* (published online first). doi:10.1007/s10460-016-9765-5**

Local sustainable food systems have captured the popular imagination as a progressive, if not radical, pillar of a sustainable food future. Yet these grassroots innovations are embedded in a dominant food regime that reflects productivist, industrial, and neoliberal policies and institutions. Understanding the relationship between these emerging grassroots efforts and the dominant food regime is of central importance in any transition to a more sustainable food system. In this study, we examine the encounters of direct farm marketers with food safety regulations and other government policies and the role of this interface in shaping the potential of local food in a wider transition to sustainable agri-food systems. This mixed methods research involved interview and survey data with farmers and ranchers in both the USA and Canada and an in-depth case study in the province of Manitoba. We identified four distinct types of interactions between



Source: Educagri Éditions

government and farmers: containing, coopting, contesting, and collaborating. The inconsistent enforcement of food safety regulations is found to contain progressive efforts to change food systems. While government support programs for local food were helpful in some regards, they were often considered to be inadequate or inappropriate and thus served to coopt discourse and practice by primarily supporting initiatives that conform to more mainstream approaches. Farmers and other grassroots actors contested these food safety regulations and inadequate government support programs through both individual and collective action. Finally, farmers found ways to collaborate with governments to work towards mutually defined solutions. While containing and coopting reflect technologies of governmentality that reinforce the status quo, both collaborating and contesting reflect opportunities to affect or even transform the dominant regime by engaging in alternative economic activities as part of the 'politics of possibility'. Developing a better understanding of the nature of these interactions will help grassroots movements to create effective strategies for achieving more sustainable and just food systems.

Journal issue / Numéro de revue

Anthropology of Food: “Food culture and territories”/ “Cultures alimentaires et territoires”

Le dernier numéro de la revue en ligne *Anthropology of Food* vient de paraître et a pour thème “Cultures alimentaires et territoires”/”Food culture and territories” avec des articles en français et en anglais. Pour le sommaire des articles, [cliquer ici](#).



Research updates & Reports Projets & Rapports de recherche

Updates from the **FLEdGE Research Project**

By: FLEdGE Research Partnership

The Food: Locally Embedded, Globally Engaged (FLEdGE) project is a 5-year SSHRC-funded Partnership based at Wilfrid Laurier University’s Centre for Sustainable Food Systems. The partnership includes seven Canadian research nodes: Northwest Territories, Alberta/ British Columbia, northern Ontario, southern Ontario, eastern Ontario, Quebec and Atlantic Canada. There are also three working groups: Agro-ecology, Innovative Governance and City-Region Food Systems-Metrics (CRFS-Metrics). The Alberta node is led by Mary Beckie at the University of Alberta with Kent Mullinix at Kwantlen. In Quebec, the project leads are Laurette Dubé and Nii Addy. Irena Knezevic at Carleton heads up the Atlantic node and also supports Peter Andrée and Trish Ballamingie in their roles as eastern Ontario leads. Charles Levkoe, Connie Nelson, Rebecca Schiff and Mirella Stroink at Lakehead guide the northern Ontario work. All of the universities receive guidance from and support community-based research.

1. The City-Region Food Systems/Metrics Working Group Meeting

The group has been meeting by conference call since the fall of 2015 and includes experts from the Sustainable Places Research Institute at Cardiff University, Toronto Food Policy Council, Toronto Public Health, University of Toronto, Lakehead University, Carleton University, Middlebury College, Iowa State University, Chaire UNESCO en alimentation globale, the United Nations Food and Agriculture Organization City-Region Food System Project, Economia e Sostenibilità (ESTà), and RUAf. The first face-to-face meeting of its members took place in Waterloo in June of this year. This meeting facilitated knowledge sharing, the identification of potential



FLEdGE
Food: Locally Embedded, Globally Engaged

collaborative and comparative opportunities between the various projects, as well as knowledge mobilization opportunities.

2. Mapping Nova Scotia’s Seed Collections Systems Report

The seed collections system in Nova Scotia includes people from a wide variety of backgrounds and skill-sets working toward a similar goal. Data from nine interviews with individuals prominently involved with the seed network in Nova Scotia provide insights into the roles of various seed organizations including seed libraries, seed banks, gene banks, and seed companies. The project explores various aspects of their form and function, including their audiences, purposes, and their interactions, and barriers to interactions with each other.

3. Considerations for Seed Security & Biodiversity Conservation in Newfoundland Report

This research explores and assesses various perspectives on seed security issues and is meant to inform the creation of an action plan for seed security work in Newfoundland in coming years. Drawing on ten interviews with individuals actively involved with seed saving and conservation, the report describes recent seed security efforts on the island and the current needs and assets. The full research report is available [online](#).

4. 2014 Food Hub Results

Our work on trying to understand the food hub landscape continues. We are happy to share [online](#) our first round of case studies and seven infographics:

- 1) Defining and Valuing Local Food
- 2) Food Hubs Add Value for Producers and Community
- 3) Expansion Opportunities for Food Hubs
- 4) Sales and Funding Sources for Food Hubs
- 5) Expansion Opportunities for Producers
- 6) Expansion Opportunities for Processors and Distributors
- 7) How to Increase Local Sales

Ryerson-Vietnam food security collaboration promotes knowledge exchange on two different continents

By: Melody Mendonca

Project team members at Ryerson University in Canada and the National Institute of Nutrition (NIN) in Vietnam had a busy Fall, participating in knowledge exchange events in Canada and Kenya to share the food systems scale-up model they developed to promote food security in northern Vietnam.

During the Food Secure Assembly Conference held at Ryerson University in Toronto from October 13 to 16, 2016, the food systems model developed by Ryerson University and NIN to scale up production of fortified complimentary foods for children was presented as one of multiple case stories highlighting Canada's contribution to global food security. Dr. Cecilia Rocha the principal investigator from Ryerson presented while project members from Ryerson

and NIN were on hand to answer questions from delegates. Under the management of NIN and NINFood, a business subsidiary of NIN, the project will scale up the production of region-specific fortified complementary foods through the use of local crops processed in decentralized facilities that will directly benefit the local economy, specifically by purchasing the raw materials from local small-holder women farmers. A travel grant from the Canadian Home Economics Foundation also supported the participation of the principal investigator from NIN, Dr. Nguyen Do Huy, during the 3 days of knowledge exchange with delegates from across Canada.

The Integrated Nutrition Conference focusing on Responding with the Private Sector for Greater Nutrition Impact in Nairobi, Kenya from November 14 to 16, 2016 provided a platform to highlight the project's unique public-private collaborations through its Food Systems and market driven approaches.

Dr. Yvonne Yuan from Ryerson and Le Van Chi from NINFood presented on setting up small-scale food processing facilities in the northern provinces of Lao Cai and Ha Giang. The factories will be run by local private businesses through a licensing franchise model created by NINFood. They also highlighted the micronutrient-fortified complementary food products developed and tested by NINFood to enhance infant and young child feeding practices. The main consumer markets for these fortified foods will be women with children, health service providers (e.g. Vietnam's Ministry of Health, local and district health service providers, and Little Sun nutrition counselling centers), and international health organizations, such as UNICEF and Save the Children, as well as family-owned convenience stores in the regions. It is expected that the success of the health interventions will eventually reduce the market for therapeutic foods in cases of chronic and acute malnutrition.

This project is funded by a 2 year grant from the Canadian International Food Security Research Fund (CIFS RF), a program of the International Development Research Centre (IDRC) and Global Affairs Canada.

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



Source: Melody Mendonca



Announcements & Upcoming events Annonces & Événements à venir

Calls for proposals / Appels à contributions

Food in Canada and Beyond: Communities, Collaboration, Complexity. 12th Annual Assembly of the Canadian Association of Food Studies



Canada has immense food-systems resources and capabilities. Endowed with natural capital, informed by indigenous peoples and waves of immigrants, Canadian food systems continue to evolve in response to domestic and global challenges, such as food security, health and nutrition, food safety, climate change, and environmental degradation. Such evolutions contribute to shaping Canadian identities.

The 2017 conference invites a variety of submissions that examine how community, collaboration and complexity shape Canadian identities and Canada's food systems and food movements. We are especially interested in submissions that examine food and its relationships with health, the environment, the arts and humanities, gender, indigenous peoples, education, security, public policy as well as how the roles of civil society, government, and business have an impact on food systems in Canada and the global context. Consistent with CAFS' interests and mandate to promote multidisciplinary and interdisciplinary scholarship across multiple facets of food systems, we welcome a diverse array of submissions.

Presentation types:

- Standard Fare
- Themed Panels
- Pedagogy Matters
- Pecha Kucha
- Cookbook & Poster Displays

Submission areas may include, but are not limited to:

- food systems: local and global, past and present
- culture and cultural studies
- discipline-specific and interdisciplinary research
- art, design, and technology
- ethics, philosophy, and values
- food access, security, and sovereignty

- migration, immigration, diaspora and transnational community studies
- cultural, agricultural, and culinary preservation and innovation
- governance, policy, and rights
- pedagogy, food education, and/or experiential learning
- labour in the food system, production, consumption
- energy and agriculture
- health: opportunities, problems, paradigms, and professions
- business and management

For details and deadlines (the earliest one is January 15, 2017), please refer to guidelines available [online](#).

L'alimentation au Canada et ailleurs : Collectivités, collaboration, complexité. 12^{ième} assemblée annuelle de l'Association Canadienne des études sur l'alimentation

Le Canada possède d'immenses ressources et possibilités en agriculture et en alimentation. Dotés d'un capital naturel, influencés par les peuples autochtones et les vagues d'immigrants, les systèmes alimentaires canadiens continuent d'évoluer en réponse aux problèmes nationaux et internationaux tels la sécurité alimentaire, les changements climatiques, la dégradation de l'environnement, etc. De telles modifications contribuent à façonner les identités canadiennes.

La conférence de 2017 lance un appel à une diversité de propositions qui étudient comment la collectivité, la collaboration et la complexité façonnent les identités canadiennes, les systèmes alimentaires et les mouvements alimentaires au Canada. Nous nous intéressons particulièrement aux propositions qui traitent de l'alimentation et de ses rapports à la santé, à l'environnement, aux arts et aux sciences humaines, au

genre, aux peuples autochtones, à l'éducation, à la sécurité, aux politiques publiques et de l'impact des rôles de la société civile, du gouvernement et du commerce sur les systèmes alimentaires au Canada et dans un contexte international. Nous vous invitons à soumettre un large éventail de propositions, conformément aux champs d'intérêt et au mandat de l'ACÉA pour la promotion d'études multidisciplinaires et interdisciplinaires à travers les multiples facettes des systèmes alimentaires.

Types de présentation:

- Ordinaire: présentations théoriques et pratiques
- Panels à thème : « Devine qui vient dîner »
- La pédagogie est importante!
- Pecha Kucha
- Exposition de livres de recettes et d'affiches

Les propositions peuvent, notamment, comprendre les sujets suivants :

- les systèmes alimentaires : locaux et internationaux, passés et actuels
- la culture et les études culturelles
- la recherche spécifique à une discipline ou interdisciplinaire
- l'art, le design et la technologie
- l'éthique, la philosophie et les valeurs
- l'accessibilité, la sécurité et la souveraineté alimentaire
- la migration, l'immigration, la diaspora et les études communautaires transnationales
- la sauvegarde culturelle, agricole et culinaire et l'innovation
- la gouvernance, les politiques et les droits
- la pédagogie, l'éducation alimentaire et l'apprentissage par l'expérience
- la force de travail dans le système alimentaire, la production et la consommation
- l'énergie et l'agriculture
- la santé : possibilités, problèmes, paradigmes et professions.
- Affaires et gestion

Pour tous les détails et les dates butoirs, merci de vous référer au guide des appels de communications disponible [en ligne](#).

Feminist Food Studies: Exploring Intersectionality Edited Collection Call for Abstracts

F*eminist Food Studies: Exploring Intersectionality* aims to pull together current scholarship that engages with

intersectionality, as theoretical approach, epistemology, methodology, or method, in the emergent area of feminist food studies.

We seek to address questions such as: how might a feminist, intersectional framework enhance, enliven, and advance food studies? How might feminist intersectionality inform the movement for food justice in ways that bring to light the complexities of doing this work locally, nationally, and internationally? What might feminist, intersectional analyses of food systems and food practices, bring to the mainstream food studies table? How do feminist food studies scholars differ in their pedagogical, methodological, and epistemological approaches from traditional or mainstream food studies around the world? What work has already been accomplished by feminist food scholars globally? What areas have yet to be addressed? In what innovative, creative, and radical directions might feminist food studies lead the scholarship of food, eating, and the body in the future? *Feminist Food Studies: Exploring Intersectionality*, will feature papers that highlight current empirical research and feminist theorizing using an intersectional lens in the emergent area of feminist food studies.

Deadline for proposals: February 28, 2017

Deadline for full papers: June 30, 2017

Anticipated Publication: 2018

Please submit abstracts to: feministfoodstudies@gmail.com

CuiZine: the Journal of Canadian Food Cultures Call for Papers / Appel à textes

C*uiZine: the Journal of Canadian Food Cultures* is looking for research, creative and review contributions for 2017. Specifically, the journal is preparing two thematic issues: one that will investigate the relationships between food (in a broad sense) and social media (all platforms and applications), and another issue that will seek to showcase content from the Canadian Prairies (specific attention and/or emphasis given to work that pertains to Alberta, Saskatchewan, and Manitoba). We are also looking to receive original work that looks at Indigenous (First Nations, Inuit and Métis) foodways in Canada on an on-going basis. Please note that we accept contributions in English and in French and provide in-house translation for all article abstracts and author biographies. Please contact: cuisine@ustboniface.ca or rdesjardins@ustboniface.ca



CuiZine : la revue des cultures culinaires canadiennes est à la recherche de soumissions sous forme d'articles de fond, de contenus créatifs et de comptes rendus critiques pour 2017. Plus particulièrement, nous aimerions créer deux numéros thématiques, l'un portant sur le lien entre la nourriture, l'alimentation et les médias sociaux (toutes plateformes et applications confondues), et l'autre portant sur les cultures culinaires canadiennes issues des provinces des Prairies (Alberta, Saskatchewan et le Manitoba). De plus, nous sommes toujours à la recherche de contenus mettant en relief les cultures culinaires autochtones (Premières Nations, Inuit et Métis) au Canada. À noter que nous acceptons des soumissions en anglais et en français. Nous traduisons aussi tous les résumés et biographies d'auteurs. Pour de plus amples informations, contacter: cuisine@ustboniface.ca ou rdesjardins@ustboniface.ca

Announcements / Annonces

George Brown College Releases **First Honours Bachelor of Commerce (Culinary Management) Degree in Canada**

The culinary industry is continually growing. With this growth there is a need for professionals who can marry detailed gastronomic knowledge, advanced management skills, and the level of business acumen required to work in modern Canadian kitchens. To this end, George Brown College's Honours Bachelor of Commerce (Culinary Management) Degree offers the first four-year commerce degree in the culinary field in Ontario.

The Bachelor of Commerce (Culinary Management) meets industry demand by preparing students with the depth and breadth of knowledge commensurate with an honours level, undergraduate commerce degree specializing in culinary management. Combining commerce, food studies, and externship experiences, the degree prepares graduates for kitchen, operations-management, or development positions. Throughout the degree, students will gain an understanding of eight key areas:

- Culinary Proficiency
- Culinary Theory
- Accounting and Finance
- Marketing and Communications
- Human Resources and Risk Management
- Specialized Business
- Research
- General Knowledge (Liberal Studies)

For more information, please contact the program coordinator Dr. Mark Holmes, at Mark.Holmes@georgebrown.ca.

Conservatoire culinaire de Québec : la cuisine, un langage qui permet de raconter sa propre histoire

Installé au 4^e étage de l'École des métiers de la restauration et du tourisme de Montréal, le Conservatoire culinaire du Québec est un lieu de préservation et de promotion du patrimoine culinaire par la mise en place d'une collection de livres de cuisine, de dépliants et de menus, publiés sur plus d'un siècle et demi. Il est logé dans ce magnifique bâtiment victorien construit en 1887 dont l'aménagement allie le côté pratique à l'esthétisme de cette nouvelle école de cuisine de la CSDM. Réunir en un lieu de travail 150 ans d'histoire culinaire (1840-1990) à travers ces livres, des plus modestes aux plus raffinés, qui ont inspiré mères et grand-mères, et qui ont constitué le matériel de travail des cuisiniers de restaurants, d'hôtels ou de clubs gastronomiques, au Canada-français, tel est le défi du Conservatoire Culinaire.

Le conservatoire est ouvert à tous, du mardi au vendredi de 11 h à 18 h.

Pour informations complémentaires, contacter:
Luna Bégin, responsable du Conservatoire culinaire du Québec. 514- 350-8049 poste 6444

Source: Luna Bégin

Upcoming event / Événement à venir

Food in Canada and Beyond: Communities, Collaboration, Complexity.

Ryerson University, Toronto, Ontario

The Canadian Association for Food Studies (CAFS) will host its twelfth annual assembly at Ryerson University in Toronto, Ontario, May 27–30, 2017, in conjunction with the Congress of the Humanities and Social Sciences.

Pre-conference*: May 27, 2017

Conference: May 28-30, 2017

Visit [CAFS' website](#) for more information

* CAFS will host a full-day pre-conference open to all students, postdocs, and emerging researchers. Participants in the 2017 pre-conference may engage in a series of peer networking activities, interactive workshops, and participatory discussions. An evening social at a local venue will follow the pre-conference. More information on the pre-conference program, submissions, registrations and activities will soon be available through the CAFS website and sent via e-mail.

L'alimentation au Canada et ailleurs : collectivités, collaboration et complexité.

Université Ryerson, Toronto, Ontario

L'Association canadienne des études sur l'alimentation (ACÉA) tiendra sa douzième assemblée annuelle à l'Université Ryerson de Toronto, en Ontario. L'assemblée se tiendra du 27 au 30 mai 2017, conjointement au congrès de la fédération des sciences humaines.

Pré-conférence *: 27 mai 2017

Congrès: 28-30 mai 2017

Visitez le [site web de l'Association](#) pour plus de détails.

* L'ACÉA accueillera de nouveau une préconférence d'une journée, ouverte à tous les étudiants et étudiantes, post-doctorants et nouveaux chercheurs. Les personnes participant à la préconférence 2017 peuvent concourir à une série d'activités de réseautage entre pairs. Une soirée dans un lieu avoisinant suivra la préconférence. De plus amples informations sur le programme de la préconférence, les propositions, les inscriptions et les activités seront bientôt disponibles sur le site Web de l'ACÉA et envoyées par courriel.



Closing Remarks En conclusion

CAFS/ACÉA NEWSLETTER TEAM

Thanks to everyone that made contributions to the Winter 2017 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 2017 issue.

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

Merci 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-éditeur ou co-éditrice, traducteur ou traductrice, écrivez-nous! Veuillez également nous faire parvenir vos commentaires, questions, inquiétudes ou prochaines contributions à l'adresse suivante: newsletter@foodstudies.ca. Rejoignez-nous sur la [page Facebook de l'ACÉA](#) et suivez l'Association sur [Twitter!](#) Joyeuses Fêtes à tous et toutes!

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