

L'Association
canadienne des études
sur l'alimentation



Canadian
Association for
Food Studies

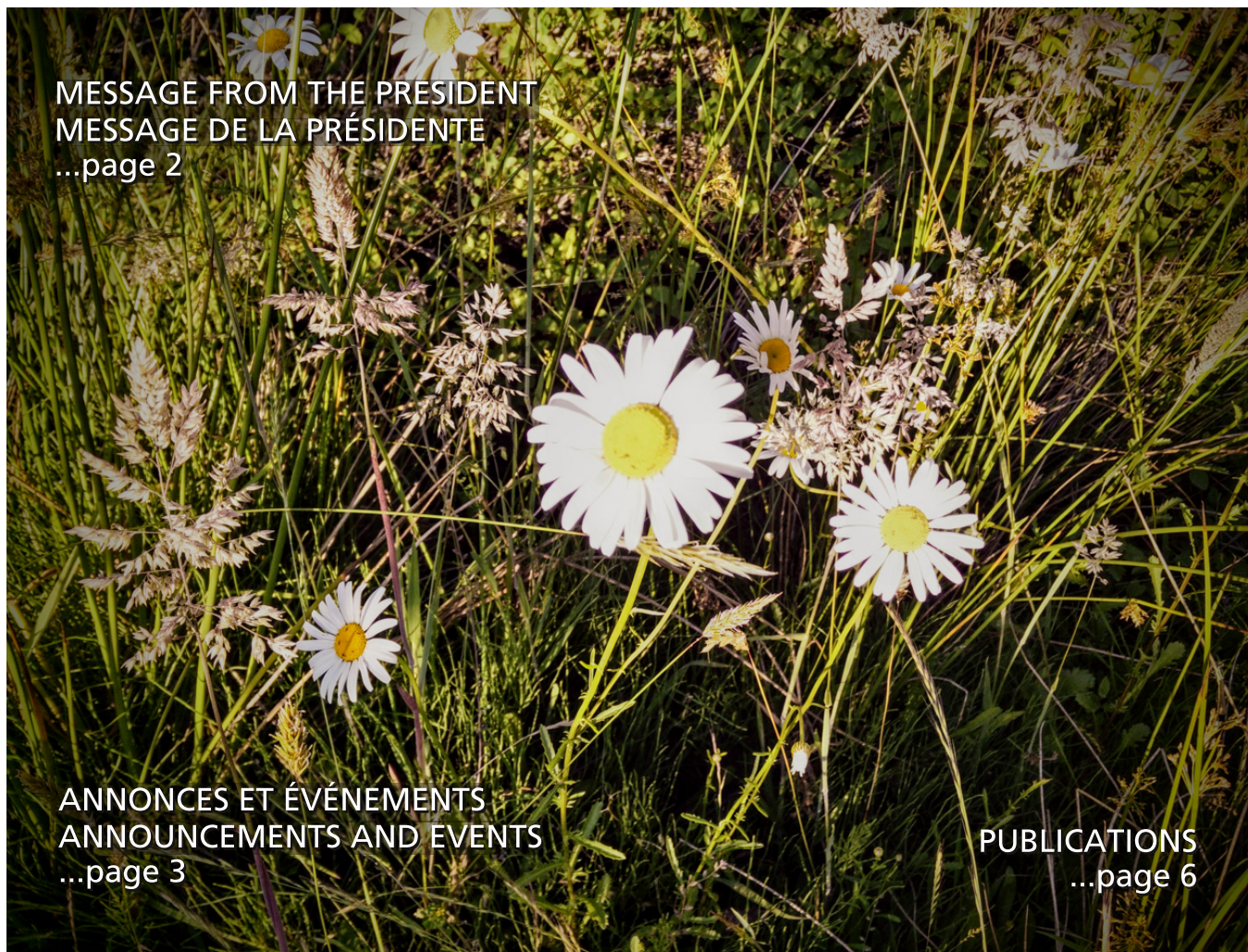
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Dear fellow CAFS members,

Spring is here! A wonderful sign that it's nearly that time of year again, when we gather for our annual assembly. The CAFS conference committees have been busy planning and organizing this year's conference. I am looking forward to our Annual General Meeting, learning about all of the diverse and exciting work of our members, and welcoming new board members.

I have an important thanks to share with you. As many of you know, I have been on parental leave for nearly one year and, although keeping up with my CAFS duties, I have benefited from the incredible support and leadership of the CAFS executive. I want to send a special thanks to Wanda Martin, Kristen Lowitt, and Irena Knezevic, who have provided particularly key support during this time.

As part of our preparations for the 2018 Assembly in Regina, the CAFS executive is looking for members to be involved in conference planning for our 2019 Assembly in Vancouver. Planning committee members from across the country are incredibly valuable to this process. If you are interested in joining a dynamic team of CAFS

members to plan the 2019 conference, please email me at rschiff@lakeheadu.ca or incoming CAFS president Jennifer Brady at jenniferleebrady@gmail.com.



This newsletter is again a reminder to me of the exciting and innovative work of the CAFS membership. It is full of information about publications, research, events and other news. I hope that you find this useful for your work and connections with the broader food studies community across Canada. This will be my last newsletter

as CAFS president and, while I will dearly miss this work, I am delighted with the announcement of our new board, who I am confident will provide outstanding leadership for the association. We owe much gratitude to outgoing board

members Wanda Martin, Irena Knezevic, Lenore Newman, Kristen Lowitt, Ryan Whibbs, and Amanda Wilson for their dedication and support to the CAFS team.

Please contact me if you have ideas about how CAFS can better serve the Canadian food studies community and if you want to make a contribution to our work. I invite you to read and share this newsletter with colleagues, and perhaps inspire them to join our ranks and make CAFS ever more diverse!

Rebecca Schiff
Lakehead University

MESSAGE FROM THE PRESIDENT



MESSAGE DE LA PRÉSIDENTE

Call for Social Media Volunteers!

Are you a CAFS member and social-media savvy? We are looking for enthusiastic social media users to help us run our Twitter, Facebook, and Instagram accounts. If you are interested, please get in touch with Caitlin Scott at cafsadmin@foodstudies.ca.



British Columbia and Alberta Food Policy Database

In collaboration with researchers at the University of Alberta, the Institute for Sustainable Food Systems at Kwantlen Polytechnic University

have developed a searchable, online database of local government food system policy in British Columbia and Alberta. The resource includes more than 2,000 policy references (compiled from Official Community Plans, Bylaws, Food Strategies, etc.) from over 90 local

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and First Nation governments. It serves planners, policy makers, and community advocates as a centralized resource for researching precedents

and advancing food system planning in their regions. The BC data is currently available and the AB data is expected to be available by June 1, 2018.

<https://www.kpu.ca/isfs/foodpolicydatabase>

FLEdGE: Food, Locally Embedded, Globally Engaged

FLEdGE is a SSHRC-funded partnership project that focuses on building sustainable food systems through community-based research initiatives. Our work examines how sustainable food systems can address the major challenges of food access, environmental degradation, economic instability, and unhealthy diets. At the project's halfway mark, our researchers and partners are working on a wide range of sustainable food system initiatives in seven national research nodes and three international working groups. Here are some highlights:

Getting Poetic:

Faris Ahmed's Fractured Food Systems Blues

FLEdGE honours poetry month with a hybrid audio

work by USC Canada's Faris Ahmed. Part spoken word, part book review, "Fractured Food Systems Blues" is a response to the book *Nourishing Communities: From Fractured Food Systems to Transformative Pathways* (Springer 2017). Faris performed the poem in his home studio, laying down the bass track himself. Tommy Wall (an incoming graduate student in Carleton University's Communication Studies program) interviewed Faris and produced and edited this piece. You can find the spoken word recording, the interview with Faris, and the link to the [YouTube audio](#) on the [FLEdGE website](#).



Going Digital

Theresa Schumilas, co-lead of the FLEdGE Southern Ontario research node, has launched a new blog, [Tweeters & Eaters, Hackers & Snackers: Digitally-Enabled Inspiration for the Food Movement](#), to share hopeful stories of people who disrupt the relationship between food and technology by working to transform unsustainable food systems using new digital platforms and tools. Theresa's work with Open Food Network Canada has also been featured in two reports on Food and Tech Sovereignty on the FLEdGE website. *Tweeters & Eaters, Hackers & Snackers* will be published throughout the year on the FLEdGE blog.



Putting Pen to Page

Work has begun on two edited volumes to be featured in the Routledge Studies in Food, Society and Environment series. *Civil Society and Social Movements in Food System Governance*, co-edited by Peter Andrée, Jill Clark, Charles Levkoe, and Kristen Lowitt, is due out

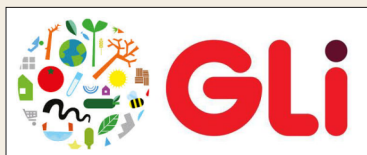
in late 2018. The book examines and compares a variety of context-specific governance innovations in food systems that are intended to support healthy, equitable, and sustainable food systems for all. *Sustainable Food System Assessment: Lessons from Global Practice*, coedited by Alison Blay-Palmer, Damien Conaré, Ken Meter, and Amanda Di Battista, is due out in early 2019. This volume will build on ongoing sustainable food system work across the globe, presenting new approaches to sustainable food system assessment at multiple scales in both the Global South and North. Information about these publications will be shared via the CAFS listserv and FLEdGE social media outlets as it becomes available.

For more, see [FLEdGE's Resources & Results feature](#), with more than twenty-five sustainable food system resources, including case studies, research reports, digital stories and webinars, and online tools for food system practitioners.

Gustolab International

There is still time to apply to the new fall program of academic internships! Gustolab International is a pioneer in using the Italian landscape as a natural laboratory, providing students with an immersive and experiential learning environment. The integration of coursework, fieldwork, and projects affords participants with a unique perspective for engaging with the country and its food. The fall program allows students to travel from north to south, building their skills and networks by working with important Italian food producers and

organizations in the food and sustainability sectors. For more information, contact us as soon as possible at info@gustolab.com.



MOOC on Mediterranean Food Systems

The free SDG Academy MOOC (massive online open course), “Sustainable food systems: a Mediterranean perspective,” has been launched and during its first two days over 500 students have enrolled. The course is on-demand and self-paced. It is coordinated by Professor Alessio Cavicchi (University of Macerata) with the participation of many distinguished lecturers. Gustolab International Director Sonia Massari provided the module, “New professional profiles in a Mediterranean context.” The syllabus includes a prologue by Professor Jeffrey Sachs. [Enroll here.](#)

Ten-Day Italian Study Tour on Food Systems and Sustainability, June–July 2018

International study tours provide a unique opportunity to bridge the gaps within different global contexts, supplying direct experience and insights into a variety of business topics and combining classroom learning, industry and public-sector engagement, and practical experience (farming and food production). This tour is for those who want to explore educational, networking, and business opportunities, or simply update their knowledge about Italian food culture and food systems. It is a short and intense program open to professors, students, scholars, farmers, professionals, and entrepreneurs. (Families are welcome!) It is particularly

recommended for those interested in research on food systems and sustainability in Italy and/or the Mediterranean region, or for faculty who want to design and manage a study-abroad program in Italy. Places are limited. For more information about dates and costs, email info@gustolab.com.



PLACE-BASED FOOD SYSTEMS

Making the Case, Making it Happen

Metro Vancouver, August 9–10, 2018

This two-day conference will draw together academics and community leaders to share the latest research and actions on building capacity for and empowering, place-based food systems. Participants will leave fortified with knowledge and understanding of the latest and best work making the case for place-based food systems, as well as innovative practices putting place-based food systems into action. The event aims to give participants an empowering vision of the critical role that place-based food systems can and will play in achieving our sustainable economic, ecological, and societal futures, as well as a revitalized dedication to strategic, collaborative, and forceful strategies moving forward. Call for presentations and papers is now open! Go to [the conference website](#) for submission and registration details. Early registration closes May 7th.

Conference proceedings will be published in a special issue of the Journal of Agriculture, Food Systems, and Community Development (JAFSCD).

The keynote speakers for the Place-Based Food Systems 2018 conference include:

Dr. Wes Jackson, The Land Institute, Salina, KS
Dr. Charlotte Coté, University of Washington, WA
Dr. Eric Holt-Giménez, Food First, Oakland, CA
Dr. Molly Anderson, Middlebury College, VT
Dr. William Rees, University of British Columbia, BC
Ms. Pauline Terbasket, Okanagan Nation Alliance, BC
Ms. Kimberley Hodgson, Cultivating Healthy Places, BC
Dr. Gail Feenstra, UC Davis, CA
Dr. John Ikerd, Professor Emeritus, Univ. of Missouri, MO

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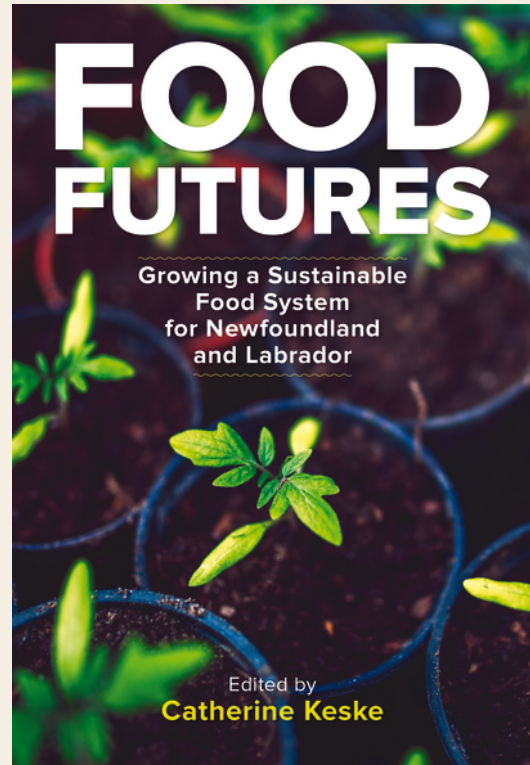
Food Futures: Growing a Sustainable Food System for Newfoundland and Labrador

Catherine Keske (ed.)

Over the centuries, people living in Newfoundland and Labrador have demonstrated remarkable resourcefulness in order to reap the bounty of both sea and land. However, despite renewed interest in traditional Newfoundland and Labrador cuisine, the reality is that many cannot attain healthy and affordable food. *Food Futures* contributes to the Canadian food studies literature by exploring the origins, present day complexities, and future of the Newfoundland and Labrador food system. This interdisciplinary collection draws from the research of twenty-four scholars in disciplines ranging from anthropology to biology. Collectively, the authors offer a vision for a sustainable

food system that meets the dual goals of achieving food security and food sovereignty for all.

We are pleased to have the opportunity to launch *Food Futures* at the 2018 CAFS conference. A number of CAFS members, including Rebecca Schiff and Kristen Lowitt, are among the contributing authors. Several public events around Atlantic Canada this spring and summer will feature the book, including one at the St. John's Farmer's Market. Contributions include original research in gardening and home food production, sustainable aquaculture and fisheries management, apiculture, and berry production. *Food Futures* is now [available from ISER Books](#).



Montreal Digital Food Cards: the YUL Forage Google Map

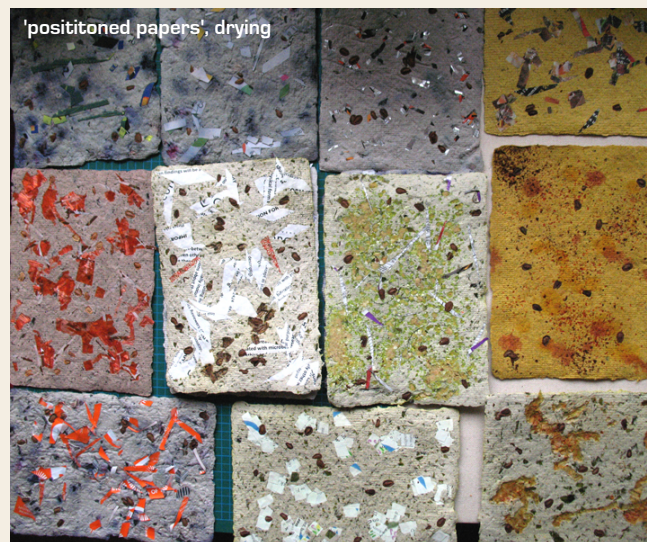
Natalie Doonan, David Szanto, Pamela Tudge

As a food procurement tactic that hacks the industrial farming-processing-supermarket complex, foraging for wild plants implicates its own set of eco-power structures. For the *Designing Recipes for Digital Food Lifestyles* workshop at CHI 2018, the authors conducted a milkweed-seed papermaking workshop that itself hacked the conventions of foraging. Twenty-three sheets of homemade paper were produced, each linked thematically to food scholar-artist Markéta Dolejšová's "Food Tarot cards," developed within the 2017 speculative design project, the *Parlor of Food Futures*.

The paper was made from locally sourced food packaging waste, material from montréalais examples of the Food Tarot themes, and foraged/purchased milkweed seeds. (Though sometimes considered a noxious species, milkweed is critical to the lifecycles of several pollinators, in particular the Monarch butterfly. [Widespread efforts](#) are now underway to spread milkweed in responsible ways, supporting local ecosystems and broader ecological resilience.) Workshop participants were invited to take the seed-embedded papers to their home places and plant them, implicating themselves as eco-citizens and supporters of pollination activism. (Guidance was provided to avoid the introduction of milkweed as an invasive species.)

From the geodata associated with the sources of seeds and waste materials, as well as the travel routes of the

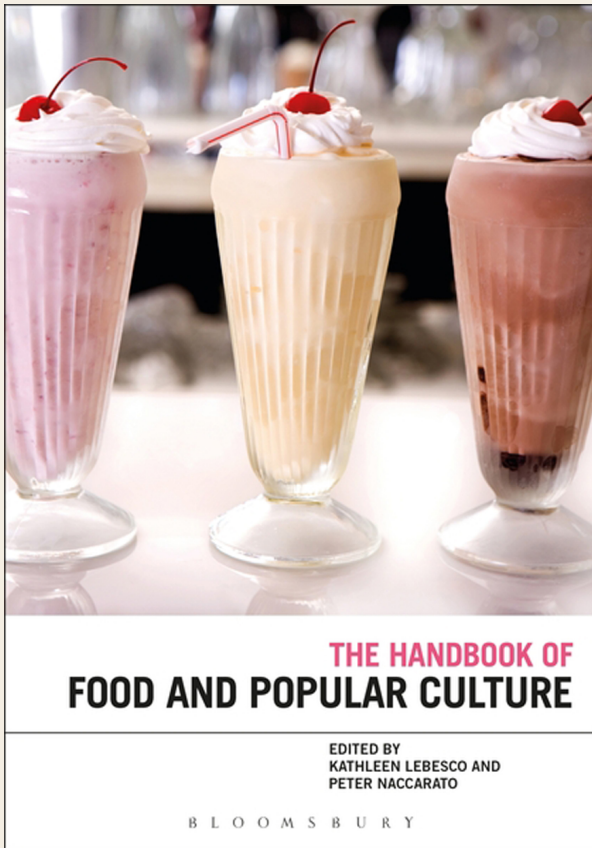
artists and their agents, the [YUL Forage Google Map](#) was produced. This interactive online map traces out the network of actors and movements that were linked in the making of these twenty-three sheets of 'positioned paper.' The map is intended as a visualization of multispecies entanglement and of our often-ignored corridors of migration. It also serves as a reminder of the more-than-human processes implicated within eater-eaten interactions.



The Bloomsbury Handbook of Food and Popular Culture

Kathleen Lebesco & Peter Naccarato (eds.)

The influence of food has grown rapidly, becoming more and more intertwined with popular culture in recent decades. [The Bloomsbury Handbook of Food and Popular Culture](#) offers an overview of this growing set of



intersections. The volume brings together over twenty original chapters by international authors, including Josée Johnston, Kate Cairns, and Merin Oleschuk, Irina Mihalache, Jessica Mudry, Lori Stahlbrand and Wayne Roberts, and David Szanto. Framed by the editors' contextualizing introduction, the book is divided into four parts: Media and Communication, including film, television, print media, the Internet, and emerging media; Material Cultures of Eating, including eating across the lifespan, home cooking, food retail, restaurants, and street food; Aesthetics of Food,

including urban landscapes, museums, visual and performance arts; and Socio-Political Considerations, including popular discourses around food science, waste, nutrition, ethical eating, and food advocacy. A highly interdisciplinary resource, this book links multiple emerging themes with existing social sciences and humanities research, forming a useful set of articulations among disciplines and areas of practice.

ARTICLES

Kepkiewicz, Lauren and Bryan Dale (2018). "Keeping 'our' Land: Property, Agriculture and Tensions between Indigenous and Settler Visions of Food Sovereignty in Canada." *The Journal of Peasant Studies*. 1–20.

doi: [10.1080/03066150.2018.1439929](https://doi.org/10.1080/03066150.2018.1439929)

This paper situates literature on food sovereignty and land reforms in relation to academic and popular writings about land issues in Canada. We argue that settler Canadian food sovereignty scholarship and activism has yet to sufficiently grapple with the implications of private property ownership in relation to ongoing processes of settler colonialism. We also argue that efforts to advance ecologically sustainable farming practices in Canada need to confront private property ownership in terms of its contribution to both capitalist and colonial violence.

Keywords: food sovereignty; land reform; Indigenous food systems; settler colonialism; agriculture; landownership; capitalism

Cairns, Kate and Josée Johnston (2018). "On (not) knowing where your food comes from: Meat, mothering and ethical eating." *Agriculture and Human Values*. Published online Jan. 24, 2018. doi: [10.1007/s10460-018-9849-5](https://doi.org/10.1007/s10460-018-9849-5)

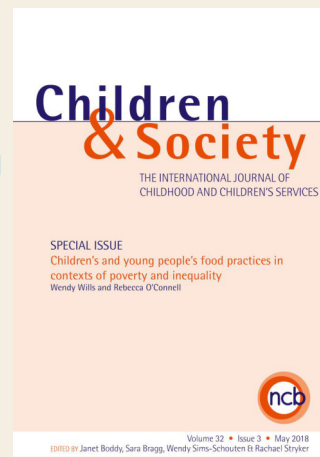
Knowledge is a presumed motivator for changed consumption practices in ethical eating discourse: the consumer learns more about where their food comes from and makes different consumption choices. Despite intuitive appeal, scholars are beginning to illuminate the limits of knowledge-focused praxis for ethical eating. In this paper, we draw from qualitative interviews and focus groups with Toronto mothers to explore the role of knowledge in conceptions of ethical foodwork. While the goal of educating children about their food has become central to Canadian and American discourses of "good" mothering, we identify a paradoxical maternal expectation surrounding meat consumption: (1) to raise informed child consumers who know where their food comes from, and (2) to protect children from the harsh realities of animal slaughter. Rather than revealing the story behind the meat on a child's plate, mothers seek to shield children from knowledge of meat production. Our analysis of the child consumer contributes to ethical eating scholarship and illuminates a larger paradox surrounding knowledge of meat in an industrialized food system. In the practice of feeding children, mothers confront the visceral discomforts of meat consumption; their reactions speak to discordant feelings involved with eating meat in a setting far-removed from the lives and deaths of animals. Ultimately, the paper illustrates the limits of consumer-focused strategies for food-system

change that call on individual mothers to educate young consumers and protect childhood innocence, all while getting ethically-sourced meals on the table.

Cairns, Kate (2018). "Relational foodwork: Young people and food insecurity." *Children & Society* 32: 174–84.

This paper explores the interdependency of food relations through young people's accounts of food insecurity. Drawing on ethnographic research with a youth urban agriculture program in Camden, New Jersey (USA), I show how young people articulate experiences of food insecurity through the lens of maternal foodwork, describing efforts to support mothers who are struggling to provide in the context of poverty. As these teens articulate efforts to share foodwork with mothers, they not only challenge common conceptions of generational feeding relations but also reveal the inadequacy of individualizing approaches to the autonomous food consumer.

The article is part of a special issue of *Children & Society*, "Children's and Young People's Food Practices in Contexts of Poverty and Inequality," edited by Wendy Wills and Rebecca O'Connell.





Whittall, Edward (2018). "Taste, Performed: M. Clavel and the Live Feed." *Performance Research* 22:7, 44–47.

doi: [10.1080/13528165.2017.1353191](https://doi.org/10.1080/13528165.2017.1353191)

Taste is often construed as being intensely interior, a performative sensation that defies representation. But what happens when taste itself is put on display through performance? "Taste, Performed" examines an installation at a recent exhibit at the Musée des Arts Contemporains in Montreal, called "Orchestrer la perte/Perpetual Demotion." A pick-and-pack robot, nicknamed M. Clavel, has been programmed to feed people in the museum. A patron steps forward, the robot "sees" them and lifts a spoonful of semi-fermented paste toward their mouths. Thinking through Erika Fischer-Lichte's transformative aesthetics of performance, the argument is made that, when performed, taste is neither purely representational nor solely performative. Instead, it is an intensely theatrical process and is itself transformed into a social phenomenon.

DE L'ÉQUIPE DE L'INFOLETTRE FROM THE NEWSLETTER TEAM

Merci à toutes celles et ceux qui ont contribué à ce numéro de l'infolettre. Bonne continuation de vos recherches et n'oubliez pas de nous envoyer vos nouvelles !

Thanks to everyone who contributed to this issue of the newsletter. Keep up your good work and keep these great submissions coming!

Send any comments, questions, or concerns to newsletter@foodstudies.ca. Like and follow us, too!



Vos commentaires, questions et soucis son bienvenus au newsletter@foodstudies.ca. Suivez-nous !

See you soon in Regina!
On se verra bientôt à Regina!

Manon Boulianne
Irena Knezevic
Kristen Lowitt
David Szanto

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