

L'Association  
canadienne des études  
sur l'alimentation



Canadian  
Association for  
Food Studies

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## Dear CAFS Community,

Greetings from Halifax! As the incoming president of CAFS, I am delighted to share with you some of the 2018–19 Board of Directors' recent and up-coming activities. [The complete list of board members can be found on the CAFS website.](#) Get to know them!

A key strength of the Board is the diversity of disciplinary backgrounds represented by its members. Much like the CAFS community, we span a rich disciplinary breadth that is crucial to imagining a different, more just future, and to effecting the changes that will get us there.

In the spirit of drawing on and fostering disciplinary diversity in CAFS and the wider food studies community, we have two initiatives to share with you.

The first is planning for our 14th annual assembly, in conjunction with the Congress of Social Sciences and Humanities, which will be held from June 2 to 5, 2019 at the University of British Columbia, on the territory of the Musqueam, Squamish, and Tsleil-Waututh First Nations. Our assembly is already shaping up to be an exciting gathering, due largely to the hard work of our conference planning committee led by co-chairs Andrea Noriega (PhD candidate, Sociology and Anthropology, Carleton University) and Bryan Dale (PhD candidate, Geography and Planning, University of Toronto). The theme of Congress 2019 is "Circles of Conversation," from which we took inspiration for the CAFS theme, "Circles of Food." Given our commitment to inter-, multi-, and trans-disciplinary scholarship, activism, community development, and change-making, I encourage all CAFS members to reflect on the diversity of their own circles and how we

can continue to expand, enrich, and sustain the conversations within and among the various circles of which we are a part.

The second initiative I would like to share with you is an expanded communications strategy and membership drive. Food is an ever-growing area of scholarship and community-based work. The Board seeks to strengthen CAFS' roles in food studies leadership and in

providing a home base for community connections among scholars, activists, and food producers—those people working to deepen our understanding of food and to change the ways we produce, distribute, and consume food. Over the coming months we will be planning and implementing a communications strategy that we

hope will attract new members from across traditional disciplinary and epistemological boundaries. I encourage all of you to introduce your grad students, colleagues, and community-food-focused groups to CAFS. The more members we have, the stronger our networks!

The coming year is sure to bring many new challenges and concerns to the CAFS community. I am confident that the 2018–19 Board is well equipped to provide the on-going leadership and support that will benefit our members in meeting and responding to those challenges.

Thank you,  
Jennifer Brady



### MESSAGE FROM THE PRESIDENT

### MESSAGE DE LA PRÉSIDENTE

## Building an Integrated Food Policy for Canada

The latest issue of *Canadian Food Studies/La Revue canadienne des études sur l'alimentation* is now live on the journal website, including an introductory editorial from Peter Andree, Charles Levkoe, and Amanda Wilson. The editorial is framed as an open letter to the food policy community, and asserts that the federal government's development of a Food Policy for Canada will be just the beginning. Critically, many pressing questions remain about how the policy will be implemented and what mechanisms will be used to ensure its realization. This themed issue of CFS is intended to be a contribution to the crucial work ahead.

## Upcoming Food Talk at MIT

CAFS member Md. Saidul Islam will be giving a talk at the Food Systems Lab at MIT on December 4th, addressing the theme of climate change and food security in the Asia-Pacific region. This is one of three topic-based seminars given by Prof. Islam, who is a fall visiting scholar at MIT. In October and November, he discussed recent research on aquaculture and sustainable seafood, as well as food security solutions in Singapore. For more information, see [the event page on the MIT Food Systems Lab website](#).



Md. Saidul Islam

Dec. 4, 2018  
2:30–3:30 PM  
Building 66, Room 360  
MIT Campus  
25 Ames Street  
Cambridge, MA

## ANNONCES ET ÉVÉNEMENTS

## ANNOUNCEMENTS AND EVENTS

## Emerging trends in aquaculture value chains, special issue of *Aquaculture*

This special issue, edited by Simon Bush, Ben Belton, Md. Saidul Islam, and David Little, is a landmark publication, providing an overview of existing research on aquaculture value chains, as well as setting an agenda for future directions. Papers included in the issue contribute to an understanding of

how the social relations that structure value chain governance result in trade-offs between economic development, environmental reform and social equity in the aquaculture industry. How

are value chains structured? What goals are set for value chain governance? What firm and non-firm actors are involved in the design and implementation of value chain governance arrangements? What are the impacts of these arrangements on development, consumers and the environment?

Although increasing attention has been directed toward aquaculture value chains, the literature is highly dispersed, covering a wide range of issues related to the broad political economy of specific sub-sectors, most notably shrimp and salmon. A subset of these papers has focused on new sustainability governance arrangements such as eco and organic certification. Although these issues

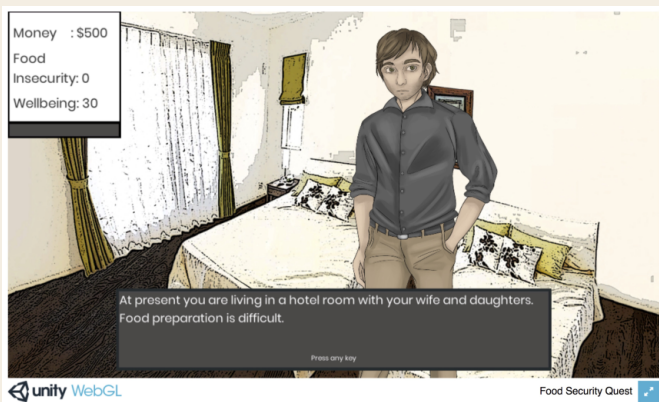


remain highly salient under the ongoing globalization of the aquaculture industry, a range of new questions are emerging. These cover areas including, but not limited to, the contribution of aquaculture to economic development, and the emergence of social concerns related to labour in the industry, alternative forms of private-led environmental reform. Also in need of closer attention is the transformation of value chains serving Southern domestic markets as part of wider food system transformation occurring in response to opportunities presented by urbanization and rising incomes.

## Digital Simulation Game: "The Food Security Quest"

Developed at Ryerson University with funds from e-Campus Ontario and the engagement of students, "The Food Security Quest" is an

open-source, open-access game, available free for use in your institutions or organizations. Another free online simulation game helps students understand the dynamics and economics of Canadian farming.



"The Family Farmer" is also available for free online, and is a great way to bring the realities of agricultural production home for learners and teachers alike! Check out both games today!

## Video Subversions from the Informal and Social Economy

In an effort to bring to life the value created by the people and initiatives making a difference in the social and informal economy, the Nourishing Communities Research Group has worked with community partners,

Nicole Bedford Films and Sheba Films to develop a stunning series of videos. More and more, food connects people who want to make their communities better places to live. Their work creates economic value, but as you will see in the videos, these community leaders are more interested in environmental and

social well-being. The Social Economy of Food video series shows what that looks like on the ground—and how these leaders are changing their communities.

The videos run the gamut of social and informal economy activities, from urban gleaning to seeding, harvesting, and educating about *manoomin* (wild rice) production. In "Hidden Harvest Ottawa has big dreams for a greener Ottawa. What are yours?" local policy makers are challenged to look at urban gleaning through a new lens—focused on the hidden benefits produced through waste diversion, social inclusion, and food security in their community. "Durham Integrated Growers 'DIG' Community Gardens and All Forms of Urban Agriculture" shows how a grassroots network can punch above its weight by harnessing the awesome



activities across Atlantic Canada, as well as the breadth of social and informal initiatives in northwestern Ontario. Each video has a unique tale to tell. Visit the [YouTube channel of the Laurier Centre for Sustainable Food Systems](#) and be prepared to spend some time—they're addictive!

### Food, Feminism, and Fermentation: Two Special Issues of *CuiZine*

These issues of *CuiZine: The Journal of Canadian Food Cultures* mark a unique endeavour, linking Université de Saint-Boniface, Concordia University, and McGill University. Scholars from across Canada and the US bring together the themes of food,

power of volunteer labour to facilitate new food production opportunities and develop new skills. The video "[Community Financing is Cultivating Local Food: FarmWorks shows the way](#)" shows how a community economic development investment fund (CEDIF) has translated funds from local investors into seed capital for over 90 food and farming enterprises across Nova Scotia. "[Black Duck Wild Rice: The Resurgence of Indigenous Food Sovereignty within the Kawartha Lakes Region](#)" delivers a powerful message on the impacts of colonialism, and the role of manoomin cultivation in community food security and sovereignty, as well as a call for reconcili-action.

The videos are complemented by case studies, and will feature in a set of articles to be published in upcoming issues of *Canadian Food Studies*. Also coming soon are videos on the diverse seed-saving communities and

feminism, fermentation (FFF) to examine transformation, collaboration, food production, disruption, continuity, and innovation. Contributors include academic researchers and artistic and creative contributors, including visual artists, photographers, and poets.



photo: Maya Hey

The idea for the *CuiZine* and FFF collaboration follows an inaugural conference held in 2017, titled “Leavening the Conversation,” which was held at the Institute for Gender, Sexuality, and Feminist Studies (IGSF) of McGill University. The three-day bilingual event was a success and the organizers Alexandra Ketchum (McGill) and Maya Hey (Concordia) hoped to recreate that success with the special issues of *CuiZine*.

## Historical Cooking Project launches “Works in Progress”

In honor of its upcoming five-year anniversary, the Historical Cooking Project is launching a new special series that encourages other scholars to share their less-developed projects. “Works in Progress” is a way for authors to expose a working text to an audience, pose questions to readers, receive feedback, and engage with food history in meaningful ways.

The Historical Cooking Project has consistently featured work of varying lengths and formats, originating from scholars, archivists, and researchers at various stages in their careers. This new series, however, will follow a pre-set format, in order to provide consistency for writers and readers. Posts must relate to food history or food studies. They must be written in English by scholars (grad students, professors, or independent researchers with an academic background), archivists, digital humanities and information studies professionals, or librarians.

Complete details and submission guidelines can be found on [the HCP website](#). Share your work, and the community can help it progress!

## NOUVELLES RECHERCHES RESEARCH UPDATES

### Enhancing Local Food in Northern Ontario

Researchers at the University of Guelph have recently completed a three-year study regarding the agricultural sector and access to locally produced fresh food in northern Ontario. This study, led by Dr. Wayne Caldwell and PhD candidate, Sara Epp, was supported by the Ontario Ministry of Agriculture, Food and Rural Affairs. The research focused on food production, the challenges farmers face in northern Ontario, and opportunities for enhancing the agricultural sector. Research activities, including various reports can be found [on the project website](#).

Our final report, *Facilitating the Agricultural and Local Food Sector in Northern Ontario: A Municipal Toolkit*, features a number of innovative agricultural endeavours across northern Ontario and provides guidance for northern municipalities seeking to support their local food sector. For additional information about this study, [please contact Sara Epp](#).

### Briser le cycle des dépendances aux pesticides: des enjeux de santé des populations, d’environnement, de sciences et de politiques publiques au cœur de l’éthique publique.

Cette recherche interdisciplinaire et intersectorielle du Collectif de recherche écosanté sur les pesticides, les politiques et les alternatives (CREPPA), en collaboration

avec l'Association pour la santé publique du Québec (ASPQ), sur les enjeux et les impacts des herbicides à base de glyphosate (HBG) (premiers pesticides au monde, au Canada et au Québec, symbolisés par le Roundup de Monsanto-Bayer), vise à mettre en évidence les acquis, déficiences et nouvelles exigences en matière d'expertise publique d'évaluation et d'encadrement des pesticides. En 2017, l'Europe, suite à 2 ans d'âpres batailles, marquées par l'opposition de 1,3 millions de citoyens et par le scandale des « Monsanto Papers » révélant de troublantes manipulations scientifiques et de sérieuses déficiences d'évaluation des pesticides, a limité à 5 ans l'autorisation du glyphosate, que la France veut interdire dans les 3 ans, alors que le Canada l'a prolongée pour 15 ans!

Comment expliquer que cet herbicide, breveté comme antibiotique, puis déclaré cancérigène probable par le Centre International sur le Cancer de l'OMS, ayant des effets documentés de perturbation endocrinienne, de chélation, de dégradation des sols et de la biodiversité, ait été autorisé jusqu'en 2032 au Canada ? D'autant plus que les formulations commerciales contiennent des substances jusqu'à 1000 fois plus toxiques que le seul glyphosate (Mesnage et al. 2014), que le POEA interdit en Europe depuis 2016 est autorisé à hauteur de 20% du poids de la formulation et que plus de 30% des aliments contiennent des résidus de glyphosate? Notre analyse des HBG en tant qu'objets carrefours au cœur des dispositifs d'évaluation, d'encadrement et de recherche, des enjeux d'environnement, de santé, d'éthique et de politiques alimentaires et agroindustrielles, vise à éclairer le débat public et la décision politique.

Chercheurs-es\* : Louise Vandelac (UQAM), Lise Parent (TELUQ), Patricia Monnier (McGill), André Comeau, Claude Emond (U. de Montréal), Pierre Auger MD et Laure Waridel (ONE) [\*Membres du CREPPA]  
Utilisateurs de connaissances : Lucie Granger et Yves Jalbert, ASPQ

## Agroecology Field School and Research Summit

From August 16 to 18, a number of CAFS members participated in the Agroecology Field School and Research Summit that took place in and around Ottawa. The three-day event was an excellent opportunity to discuss definitions of agroecology and to explore how it can be expanded within the Canadian context. While agroecology was originally established in the early part of the twentieth century as the application of ecological science to agriculture, in recent decades the concept has



Aabir Dey discusses seed field trials and the Bauta Family Initiative on Canadian Seed Security (Day 1 of the Summit at Greta's Organic Gardens; photo: Kath Clark, USC Canada)

also become associated with both sustainable on-farm practices and the social movements advocating for food sovereignty.

The first two days of the summit consisted of visits to agroecologically oriented farms in the Ottawa area and in Outaouais. Over 40 farmers, academics, activists, civil society representatives, and Indigenous leaders visited four diverse farms to learn about seed saving, organic vegetable production, and rotational grazing and other livestock rearing practices. Participants also engaged in horizontal knowledge sharing, a key pillar of agroecology, to discuss a wide range of topics—from agroforestry and soil health to land access and the politics of agrarian change. Participants also shared perspectives from their work in countries around the world, including Brazil, Cuba, and Nepal.

The third day of the summit was especially focused on the social-movement and political dimensions of agroecology, and approximately 150 people attended the gathering at the Just Food farm. Peter Rosset spoke via videoconference from Mexico about the work of La Via Campesina member organizations globally, and a dynamic panel of speakers concentrated on the potential links between agroecology and Indigenous food sovereignty in Canada.

The summit was supported by SSHRC, and hosted by the research group FLEdGE (Food: Locally Embedded, Globally Engaged) and other organizations such as Just Food and USC Canada. It was in fact the second such research summit to be held, and talks are already underway to organize another of these events given the incredibly positive feedback that organizers

received. CAFS members will also be continuing these discussions at the Food Secure Canada assembly, which is taking place November 1 to 4 in Montreal.

For more information, see [“The future of food is ready for harvest”](#) by Charles Levkoe and Faris Ahmed.

A full house listens to Byron Beardy of the Four Arrows Regional Health Authority discuss Indigenous food sovereignty (Day 3 of the Summit at Just Food Farm; photo: Kath Clark)





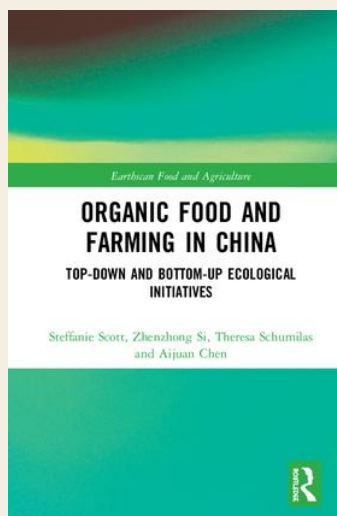
## U of Guelph Researches Eco-Labeled Food

Tony Winson, from the department of Sociology and Anthropology at the University of Guelph, and his research team have recently completed an on-site survey in several supermarkets and a downtown farmers' market in the Greater Toronto Area. The project deals with consumer awareness of and receptivity to eco-labeled seafood. The survey, part of a larger SSHRC-funded project, also explored consumer perceptions of barriers to expanding the market for sustainably sourced seafoods in Canada.

## PUBLICATIONS

### Organic Food and Farming in China: Top-down and Bottom-up Ecological Initiatives

Steffanie Scott, Zhenzhong Si, Theresa Schumilas, and Aijuan Chen are delighted to announce their new book, *Organic Food and Farming in China: Top-down and*



*Bottom-up Ecological Initiatives* (Routledge).

Despite reports of food safety and quality scandals, China has a rapidly expanding organic agriculture and food sector, and there is a revolution in ecological food and ethical eating in China's cities. This book shows how a set of social,



economic, cultural, and environmental conditions have converged to shape the development of a 'formal' organic sector, created by top-down state-developed standards and regulations, and an 'informal' organic sector, created by bottom-up grassroots struggles for safe, healthy, and sustainable food. This is generating a new civil movement focused on ecological agriculture and quality food.

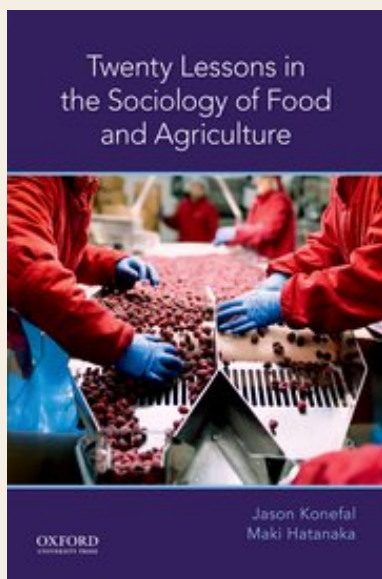
Organic movements and markets have typically emerged in industrialized food systems that are characterized by private land ownership, declining small farm sectors, consolidated farm to retail chains, predominance of supermarket retail, standards and laws to safeguard food safety, and an active civil society sector. The authors contrast this with the Chinese context, with its unique version of "capitalism with social characteristics," collective farmland ownership, and predominance of smallholder agriculture and emerging diverse marketing channels. China's experience also reflects a commitment to domestic food security, evolving food safety legislation, and a civil society with limited autonomy from a semi-authoritarian state that keeps shifting the terrain of what is permitted. The book will be of

interest to advanced students and researchers of agricultural and food systems and policy, as well as rural sociology and Chinese studies.

The writing team's LinkedIn group, [China's Changing Food System](#), hosts substantial coverage of food in China, with recent news, photos, and videos. For additional information, see [the team's research on China's ecological agriculture sector](#) and follow them on social media: [@Steffanie\\_Scott](#) [@SiChinaFood](#) [OrganicChina](#). To receive a 20% discount on the book, use code FLR40.

## Food, Diets and Industrialization

Just out from the Oxford University Press, [Twenty Lessons in the Sociology of Food and Agriculture](#) (edited by Jason Konefal and Maki Hatanaka) features a chapter by Anthony Winson and Jin Young, "Food, Diets, and Industrialization." The textbook is

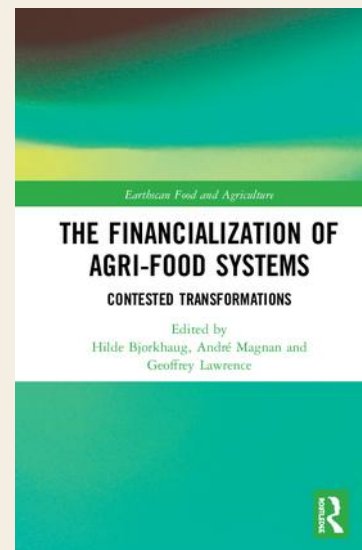


oriented to the American market and examines food and agriculture from a farm-to-fork perspective. It follows a "lessons" format, presenting cases on food and agriculture written by both established and up-and-coming scholars.

## The Financialization of Agri-Food Systems: Contested Transformations

This volume, edited by Hilde Bjorkhaug, André Magnan and Geoffrey Lawrence, and [recently published by Routledge](#), includes three chapters by Canadian authors on topics such as farmland, prairie agriculture, and the supply management

system. Financialization is the increased influence of financial actors and logics on social and economic life, and is one of the key drivers transforming food systems and rural economies around the world. This book explores the connection between financialization, food systems, and rural transformation by critically examining three issues: the concept of financialization and how food and farming is being financialized; the impacts of financialization in the food industry; and financialization in farming and forestry and the impacts this has on rural people and communities.



## ABSTRACTS RÉSUMÉS DE TEXTES

### *Spreading the Word and Sharing the Seed: Collaborating with #Milkweed*

“Ranging from dinners to edible gardens, from agricultural experiments to farmers’ protests, food has played a central role in public art projects since the 1960s. Artist Natalie Doonan’s current artwork for this issue incorporates many of the aforementioned aspects, such as social concern, environmental themes and activism through collaboration. Her work encourages the readers to plant milkweed seeds as a way to foster the survival of monarch butterflies, and also for harvesting and human consumption. Her work conceptually and literally promotes a more open-minded approach to food beyond the products found on supermarket shelves. Against monocropping and food waste alike, Doonan’s piece empowers human eaters while supporting the conservation of ecosystems that are essential to the survival of non-human species... Food art in the public



image: Natalie Doonan

sphere shows both a deconstructive and a constructive face, as exemplified by... Doonan’s invitation to participate in spreading seeds (and ideas) by using her foldable design, incorporated into the flaps of this very issue.”

—Silvia Bottinelli & Margherita d’Ayala Valva,  
guest editors, *Public Art Dialogue*

keywords: [@lethesensorium](#), social practice, foraging, more than human geographies, botanical illustration

Doonan, Natalie. 2018. “Spreading the Word and Sharing the Seed: Collaborating with Milkweed.”

*Public Art Dialogue*, May.

[free to view](#)

### **Wild Cuisine and Canadianness: Creeping Rootstalks and Subterranean Struggle**

Canada is commonly depicted as a rugged wilderness. Defining the characteristics of its food as wild is a contributing factor in this narrative. While there may be some truth to this image, there are also overlooked implications in perpetuating links between the notion of Canada as a nation, and the trope of wilderness as its defining feature. In this article, I draw on visual analysis as well as theory from sensory studies to complicate the concept of “wild” food at the root of discourse on Canadian cuisine. The focus of this analysis is a case study of wild berries on the northeastern coast of Québec, Canada. Throughout the article I quote from interviews that I conducted with Anglophone, Francophone, and Innu locals of Québec’s Lower North Shore. The intimate experiences of residents with the foods that grow in their home do not connect smoothly with representations of wilderness in promotional materials for wild berry products and tourism in the region. In fact, personal

accounts of picking, preparing, and eating wild berries complicate master narratives of wild Canadian cuisine, thus enriching this country's national food culture through complexity. These stories show that wilderness is not a state of purity but a fiction that obscures the multifaceted natural-cultural negotiations among humans, plants, animals, climate, and more in the making of what we call "wild."

keywords: Canadian cuisine, wilderness, wild foods, emplacement, place-branding, sensory ethnography

Doonan, Natalie. "Wild Cuisine and Canadianness: Creeping Rootstalks and Subterranean Struggle," *Gastronomica*, edited by Melissa L. Caldwell. Vol. 18(2). Berkeley: University of California Press. 2018: 14-27.

### ***Climate change and food (in)security: A critical intersection***

The issue of climate change has been gaining widespread attention and concern as it has the ability to directly and indirectly affect our standard of living and quality of life. It has often been postulated that changes in climate would have a vast effect on food production systems and that food security might be threatened due to increasing climate change. However, it seems that research on climate change and food in/security has often been one-sided; with climate change being identified as the cause of food insecurity and not how the systems in place to ensure food security have exacerbated the issue of climate change. This paper thus seeks to give a more balanced view and thus understanding of the complex relationship between climate change and food security by critically examining both systems.

Islam, Md. Saidul and Andrea Wong. 2017. "Climate change and food (in)security: A critical intersection." *Environments* 4 (38): 1-15.

### ***People, power, change: three pillars of a food sovereignty research praxis***

This article is situated within debates on the role of academics within food sovereignty movements. Drawing on insights from a collective autoethnography, we report on our experiences conducting three food sovereignty research projects in different contexts and at different scales. We suggest that the principles and practices of food sovereignty translate into a food sovereignty research praxis made up of three pillars. The article analyzes the extent to which we were able to embody these within our projects:

- people (humanizing research relationships)
- power (equalizing power relations)
- change (pursuing transformative orientations)

Levkoe, Charles Z., Josh Brem-Wilson, and Colin R. Anderson. 2018. "People, Power, Change: Three Pillars of a Food Sovereignty Research Praxis." *The Journal of Peasant Studies*. [available open access](#)

### ***Growing in the City: Expanding Opportunities for Urban Food Production in Victoria, Canada***

Growing in the City is a municipally led initiative developed to increase the amount of food grown within Victoria. A comprehensive strategy to update and expand policies and programs enabling urban food production was launched in 2016. This paper describes the project background, the nature and goals of the policy and program changes, and the implementation process and early outcomes. It focuses

on the specific initiatives that enable small-scale commercial urban food production, and on community programs that support urban food production in the public realm. These programs include community gardens, boulevard gardening, an inventory of city-owned land with community gardening potential, and a pilot program to plant food trees on city land. This paper explores if and how Growing in the City is achieving its goals to identify and discuss success factors, challenges and areas for improvement. The conclusion provides general observations and considerations for the ongoing integration of food systems into city planning.

The article is part of [a special issue of JAFSCD](#) on local government engagement in food systems work, edited by Samina Raja, Jill Clark, Kimberley Hodgson, and Julia Freedgood.

Lavallée-Picard, V. (2018). "Growing in the City: Expanding Opportunities for Urban Food Production in Victoria, Canada." *Journal of Agriculture, Food Systems, and Community Development*, 8(B), 157-173. <https://doi.org/10.5304/jafscd.2018.08B.005>

keywords: urban agriculture, community gardens, food production, food system planning, boulevard garden, food policy, land inventory

### ***Canada's missed opportunity to implement publicly funded school meal programs in the 1940s***

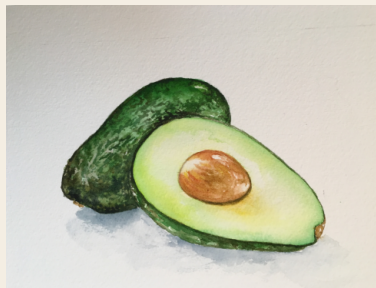
Unlike many other countries, Canada does not have a publicly funded school lunch program. Instead, parents are responsible for feeding their children during school hours, and charitable organizations attempt to fill gaps for children living in poverty. Canadian activists have

mounted a campaign for a federally funded school meal program to address numerous issues affecting children's health, including an 'obesity crisis.' Our examination of the historical record suggests contemporary school meal advocates are in a position similar to the early 1940s, when there was great public concern about a 'crisis of malnutrition' that was undermining the strength of the nation. There was widespread support for a federally funded school meal program as part of a social democratic vision for a 'social minimum' to support Canadians' well-being. However, the federal government adopted only one of many recommendations for a social minimum, the Family Allowance, which provided monthly cash payments

to families. The 1940s campaign for federally funded school meals fizzled because the federal government saw the Family Allowance as an adequate solution to the problem of child malnutrition and, in keeping with its liberal welfare state ideology, preferred to keep responsibility for

children's well-being with the family, not the state. In addition, the scientific consensus about the constitution of malnutrition shifted, an important pilot test studying school meals' nutritional benefits provided inconclusive results, and a key advocate died. The historical record supports Crenshaw's contention that demands for change that are outside the dominant ideology are rarely adopted.

Carbone, Sarah, Elaine Power, and Mary Rita Holland. 2018. "Canada's Missed Opportunity to Implement Publicly Funded School Meal Programs in the 1940s." *Critical Public Health*, September, 1–13. <https://doi.org/10.1080/09581596.2018.1524849>





This issue of the CAFS newsletter features watercolour art by Carleton PhD student Andrea Noriega. As an artist and scholar, she uses image and text to interrogate one another, including that most basic of questions, "What is food?" Her pieces offer subtle comments on the way we conceptualize food, how it comes to be within our frameworks of representation, often unbounded, decontextualized, and compartmentalized from its sources of origin. These watercolour illustrations are figured as "pronouncements of food," declarations about the ways things are understood as belonging—or not—within the concept of food, including the visual forms they must take to be afforded membership as food. For more, see Andrea's Instagram profile, [@watercolour613](https://www.instagram.com/watercolour613).

## 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](mailto:newsletter@foodstudies.ca). Like and follow us, too!

Vos commentaires, questions et soucis son bienvenus au [newsletter@foodstudies.ca](mailto:newsletter@foodstudies.ca). Suivez-nous !

Jennifer Brady  
André Magnan  
David Szanto

*This newsletter was designed using the open-source software Scribus.  
Cette infolettre a été conçu en utilisant le logiciel open-source Scribus.*

