

L'Association  
canadienne des études  
sur l'alimentation



Canadian  
Association for  
Food Studies

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*multidisciplinary artist  
Julia Pileggi,  
artiste pluridisciplinaire*



## Dear CAFS Community,

Spring is upon us once again, and I am sure that, like me, many of you are looking forward to getting back into your garden, or at least benefiting from the arrival of gardening season. There is nothing like a ripe summer tomato!

For me, spring is a time of renewal and growth, when I look forward to the exciting things ahead. The time and hard work that many members have put into CAFS over the last year certainly gives us many things to be excited about! I would like to take this opportunity to focus on some of those things, and on the folks that have so kindly offered their time, energy, experiences, and creativity in making these exciting initiatives happen.

First, I would like to welcome the incoming Executive Director of Food Secure Canada, [Gisèle Yasmeen](#), and to thank Diana Bronson for her years of leadership as FSC's Executive Director since 2012. CAFS and FSC have had a special relationship since the beginnings of CAFS in 2005. We look forward to working with Gisèle and the FSC team in the years to come. Welcome Gisèle!

Second, I want to extend a heartfelt thank you to [Bryan Dale](#) and [Andrea Noriega](#), the CAFS 2019 conference co-chairs. Andrea and Bryan have worked tirelessly to bring us what is going to be a stimulating, energizing, and seamless conference. Be sure to attend

## MESSAGE FROM THE PRESIDENT



delicious things to come: tomatoes, Inca berries, and basil

the Annual General Meeting to hear details about some important developments regarding our association and our journal, *Canadian Food Studies/La Revue canadienne des études sur l'alimentation*. The AGM is also where you can have your voice heard regarding the matters presented by the CAFS Board, and about the operations of CAFS more generally.

## MESSAGE DE LA PRÉSIDENTE

Third, to our outgoing board members, [Margaret Bancercz](#), [Julia Laforge](#), and [Caitlin Scott](#), thank you for your service to the CAFS Board. Margaret served as the CAFS secretary and plans to finish up her PhD this summer. Julia was a member at large, and is now a postdoctoral fellow at Lakehead. Caitlin served as the CAFS treasurer and continues her PhD work at Waterloo. Let's all be sure to thank Margaret, Julia, and Caitlin for their service at the conference! You might also like to welcome our two incoming CAFS board members, Meredith Bessey and Amanda Wilson. [Amanda Wilson](#) is an Assistant Professor in the School of Social Innovation at Saint Paul University in Ottawa. Her research and teaching focus on the food movement and alternative food systems, as well as collective organizing and prefiguration. Amanda will be taking on the secretary role. [Meredith Bessey](#) is an MSc candidate in the Department of Applied Human Nutrition at Mount Saint Vincent University in Halifax. Her current research focuses on weight bias and discourses within dietetic education, and she also has broad interests in



Jennifer Brady

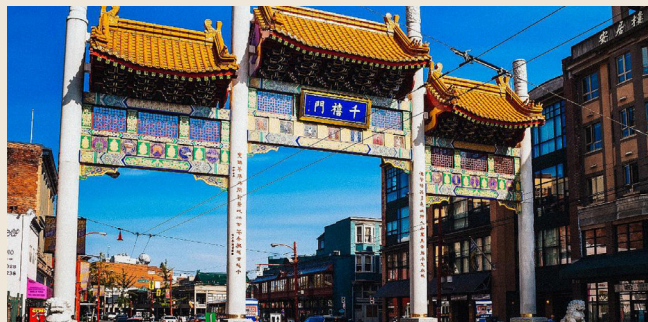
food insecurity and critical health studies. Meredith will be our new Treasurer.

Fourth, I would like to thank the CAFS board members and the members of *Canadian Food Studies/ La Revue canadienne des études sur l'alimentation* who worked together to prepare an outstanding application to the Social Sciences and Humanities Research Council's Aid to Scholarly Journals grant opportunity. I won't spoil the surprise here; read on for more about the outcome of the grant application.

Finally, I would like to thank all of you for making the field of food studies the lively, dynamic, and growing area of study, research, and change making that it is. I am grateful to be a member of such a supportive and vibrant community of scholarship and community change.

With that said, I will end with a request. My request is that each of us makes a point of ensuring our colleagues know about CAFS, about our journal, and about the welcoming, and innovative CAFS Assembly we hold each year. Engaging new members means that we can grow and support more of the wonderful work already being led by our members. Engaging new members, particularly in those fields that are not as often featured within food studies, namely the arts and humanities and the pure and applied sciences, also means that our collective potential to work across disciplinary silos grows. Working across disciplinary silos is key to addressing the complex challenges that face our world.

## 2019 CAFS Conference Promises to be a Rich Experience



As the organizers of the 14th annual CAFS Assembly, we're very excited about how the conference has taken shape. The program will be quite full, with a diverse range of panels, paper sessions, art installations, pecha kucha-style sessions, and more! In case you haven't seen [the new conference website](#), be sure to check it out. There you will find the full program, plus specific information about the [Exploration Gallery](#) and various events that will be taking place between June 2 and 5 in Vancouver. Here are some highlights we're looking forward to:

### *Field Trips*

We have three field trips planned during this year's conference. (1) On June 2 from 9:00 am to 3:30 pm, the *Land, Sea, and Lunch Tour of Richmond* will visit the Gulf of Georgia Cannery and the Sharing Farm. The tour will start at the seafood cannery and include a guest speaker

**congress 2019**  
**OF THE HUMANITIES AND SOCIAL SCIENCES**





from Farm Folk City Folk while at the Sharing Farm, as well as lunch. (2) On June 2 from 2:00 to 5:00 pm, the *Chinatown Walking Tour and Dumpling Tasting* will be hosted by the Hua Foundation. This history-based walking tour will shed light on the development of ethnocultural food systems in the Lower Mainland and explore themes of reconciliation, inclusion/segregation, food justice, and neighbourhood planning. It will be followed by a dumpling-making workshop! (3) Following the first day of regular conference programming, on June 3 from 5:00 to 6:30 pm, participants can go take the *UBC Farm Tour*, a guided visit of the on-campus, working certified organic farm and research, community, and teaching hub. Please be sure to register in advance on the conference website!



### ***Pre-Conference and Book Launch***

On June 2 from 8:00 am to 1:00 pm, the annual pre-conference will take place. This is an excellent opportunity for new and emerging scholars to meet other CAFS members and engage in interesting conversations that are seldom raised within the main conference. This year's pre-conference panels are entitled *The Future of Food Studies in Canada* and *Navigating the Interdisciplinarity of Food Studies*. Lunch will be provided as well! Also on June 2, starting at 6:00 pm, we will be holding a book launch and social at Mahoney & Sons, a restaurant and bar on campus. Three books that CAFS members have contributed to will be featured: *Civil Society and Social Movements in Food*

*System Governance; Critical Dietetics and Critical Nutrition Studies; and Organic Food and Farming in China: Top-down and Bottom-up Ecological Initiatives.*



### ***Indigenous 'Feast' and Programming***

We are also excited about the focus on Indigenous themes within this year's CAFS conference. For example, the banquet has been re-themed as a 'feast', a buffet by Salishan Catering, which is led by Denise Sparrow, a member of the Musqueam First Nation. In addition, our opening plenary panel will address *Decolonizing Food Systems Research and Relationships*, and will feature a conversation among Dawn Morrison, Tabitha Martens, Angela McIntyre, and Wilson Mendes. Finally, the conference will close with a keynote presentation by Charlotte Coté from the University of Washington. Dr. Coté, who is from the Tseshaht community on Vancouver Island, will be speaking about enacting food sovereignty within her family's territory, and their relationship to miḡaat (sockeye salmon) that run through the island's tsuma'as (Somass) River.

Sincere thanks to everyone who has helped us with the conference programming and logistics. We're looking forward to seeing many of you in Vancouver!

Andrea Noriega and Bryan Dale  
CAFS 2019 Conference Co-Chairs  
Any questions? [Contact us!](#)

## 2019 Student Paper Award

CAFS is pleased to announce that Karine Bernard is this year's recipient of the 2019 Student Paper Award. Her paper, "Culture, Language, and Identity Matter: Benefits of a Community Kitchen and a Community Garden Developed by and for the Francophone and Francophile Community of St. John's, Newfoundland," is a fascinating study of how local food projects have contributed to the vitality of a minority language community. Her study showed that growing and cooking food together provided valuable opportunities for francophones and francophiles to strengthen their attachment to the French language, to their community, and to one another.



Karine Bernard

The paper was recognized for its originality, its sophistication, and its contribution to studies of food, culture, and language. Dr. Bernard will officially receive her award at the upcoming CAFS Feast, on June 4, during the annual Assembly at UBC.

## 2019 Award for Excellence in Public Service

CAFS is proud to announce that Dr. Patty Williams, Director of the [Food Action Research Centre](#) (FoodARC) and Associate Professor in Applied Human Nutrition at Mount St. Vincent University, is the recipient of the 2019 Award for Excellence in Public Service. Dr. Williams has made

major contributions to the public interest through research, advocacy, and policy setting around food insecurity in Canada and beyond. Through FoodARC and the Nova Scotia Participatory Food Costing Project, Dr. Williams' work has produced the only comprehensive, province-wide data on the cost of a



Patty Williams

basic healthful diet in Nova Scotia. She has engaged a wide range of communities and has been indispensable in advocacy efforts to influence policy around poverty reduction, increasing income assistance rates, implementing a living wage, and the accessibility of healthful food. Moreover, Dr. Williams' work highlights the experiences of stigma, shame, and social exclusion, particularly for women living in poverty and struggling with food insecurity. Dr. Williams has also produced a body of scholarly literature that is renowned for the use of community-based participatory action research that focuses on knowledge-to-action projects to ignite social and policy change and centre the voices, experiences, and insights of those who experience food insecurity first hand. Her contributions to public service have also included a range of creative knowledge mobilization strategies that have engaged diverse audiences, and thereby broadened its reach in serving the public interest. The nomination was submitted by Jennifer Brady and Charles Levkoe, with letters of support from Valerie Tarasuk, Peter Andrée, Christine Johnston, and Mustafa Koç.

## NEWS – NOUVELLES

### Métis Settlements Life Skills Journey

*"I get to cook and eat, try different vegetables and fruits, and this is fun."*

Métis Settlements Life Skills Journey is a service and research partnership between Métis Settlements and the University of Alberta Faculty of Extension. The program centers on employing and training local settlement members to deliver life-skills summer camps to Métis youth aged 7 to 14. In 2018, a Cooking Skills and Food Safety module was added to the program to introduce basic food preparation, cooking, and safety skills in a fun, safe, and interactive manner. This fits within the program's mission of promoting healthful choices for individual and community well-being. Go to [the project website](#) for more information.



It takes all of us to build a more just, healthful, and sustainable food system.



By bringing actors together from across the food system and the country, Food Secure Canada strengthens relationships, fosters collaboration, and joins voices together for policy change. [In this new video](#), we talk to Diana Bronson, Paul Taylor, Éric Chaurette, Fernande Ouellet, Anita Abraham, and Treena Wasontio Delormier about what it takes for systems-wide transformation at the national level.

### Eat Think Vote

If you could speak to the next federal government, what are the food issues you would bring to the table?

Food Secure Canada is organizing its second edition of the [Eat Think Vote campaign](#), a series of events gathering community members across Canada to dialogue with federal candidates ahead of the upcoming federal election. The goal is to make sure that food is an election issue, and that the incoming government develops policy that encourages a food system that is healthful, sustainable, and just.

The previous edition of the campaign brought together 4461 academics, students, farmers, food sector workers, local food activists, and community members in events from coast to coast to coast. Join us this year by hosting or participating in an event.



To learn more, join us at the Eat Think Vote information session at the CAFS Assembly: June 4 from 12:00 to 1:30 pm, MCML 160, UBC.

## Laurier EnviroSeries: Focus on Pollinators

This spring and summer, the [Laurier Sustainability Office](#), in collaboration with the [Laurier Centre for Sustainable Food Systems](#), is hosting EnviroSeries 2019: Focus on Pollinators, with a different pollinator-focused event each month from March to June. In March, researchers from the University of Guelph and [Wildlife Preservation Canada](#) spoke to a sold-out group about bumblebee ecology and installed five bumblebee nest boxes at the Laurier Northdale campus.

The Northdale campus is the site of the burgeoning Laurier Food Forest with more than 75 fruit-bearing trees and shrubs, and a 14,000-square-foot urban micro-farm with users that include Laurier staff, KW Urban Harvesters, Young City Growers, the Patchwork Community Garden, and the Indigenous Student Centre. In 2017, as part of a [Sustainable Hawk Fund](#) project (one of the initiatives that makes Laurier one of Canada's "[Greenest Employers](#)"), an outdoor public space was created with armour-stone seating and a pagoda-covered picnic table.

The next EnviroSeries event was a two-part workshop supported by WWF-Canada's [Go Wild Community Grant](#), presented by TELUS. In April 2019 the introductory workshop provided information about permaculture and lasagna gardening. This was in preparation for part two of the workshop in May 2019—the hands-on installation of a 200-square-foot pollinator garden at the Northdale campus. This no-dig lasagna gardening technique, using primarily native plant species, is designed to help retain moisture and suppress weeds, while encouraging a diversity of wildlife to help co-create the garden space.

In May and June 2019, the Northdale campus will become home to a nine-foot-diameter pollinator spiral in the "Building for Bees" native bee habitat demonstration initiative. This project is funded by the Region of Waterloo Community Environmental Fund and is being constructed in collaboration with [Bee City Kitchener](#). The Northdale campus is an exciting and evolving outdoor space for demonstration, education, collaboration, and engagement. There are currently three tours planned for the site, including during the [Science Odyssey](#) on May 4, 2019. In the spirit of cohesion, collaboration, and inclusivity, creating the Northdale campus core team that will name the site is the next step in this exciting community initiative.



"Bumble" by Andrea Noriega

## Indigenous Food Circle's *Understanding Our Food Systems* Report Released



*Understanding Our Food Systems* was a collaborative project based in Northwestern Ontario with a goal to enhance and support Indigenous food sovereignty. The project was coordinated by the Indigenous Food Circle, a collaborative group of Indigenous-led and Indigenous-serving organizations in the Thunder Bay region that aims to support and promote Indigenous perspectives and experiences around food. Using food as a tool for reconciliation and resurgence, the Indigenous Food Circle creates the space to reclaim and weave Indigenous knowledges and experiences into food systems.

Together with the Thunder Bay District Health Unit and Lakehead University, the *Understanding Our Food Systems* project worked with fourteen road-accessible First Nations in Northwestern Ontario to develop and implement community food sovereignty visions and identify ways to improve food security. This involved community visits, a regional scan of available resources and the development of short-, medium-, and long-term activities determined and led by each of the First Nations communities. From January 22 to 24, a regional gathering was held in Thunder Bay that included an interactive workshop to prepare for implementation of the action plans and community food sovereignty visions. The gathering provided communities and supporting partners with a forum to learn and work together.

Through the *Understanding Our Food Systems* project, the participants took leadership in their communities, strengthened networks with other First Nations and allies across the region, and implemented short-term actions to improve their food systems. While there were many successes to report, the most important learning from the project was that food security for First Nations requires Indigenous food sovereignty.

You can read the full report on the [Lakehead University Sustainable Food Systems Lab website](#).





## Launch of the Canadian Association for Food Law and Policy

On April 1, 2019, the Canadian Association for Food Law and Policy (CAFLP) was launched. The CAFLP is a network of lawyers, legal academics, law students, and others working or studying in the broad field of food law and policy in Canada. We understand “food law and policy” to refer to the laws, regulations, policies, treaties, and judicial decisions, as well as Indigenous practices, traditions, and approaches, that govern the food and beverages we grow, raise, produce, harvest, process, transport, distribute, import, export, advertise, label, buy, sell, share, donate, cook, eat, drink, waste, and discard. It also captures interconnected issues such as health, workers’ rights, environment, social justice, political/economic/social marginalization, animal welfare, and democratic participation.

Through the CALFP, we seek to create space for legal scholarship, legal practice, and civil society organizations to embrace an interdisciplinary, multi-sectoral, and cross-jurisdictional approach to food system governance. Through annual conferences, continuing education, the production/sharing of resources and information, scholarship, and collaborative research networks, the CAFLP will stimulate dialogue and collaboration between academia, legal practice, and civil society. It will also provide support for students and promote awareness of food law and policy issues in Canada.

The CAFLP recently posted a call for abstracts for its upcoming conference, *From Microbes to Multinationals: The Many Scales of Food Law and Policy*, which will take place from November 7 to 9, 2019 at the University of Toronto’s Faculty of Law. This will be the fourth annual food law and policy conference in Canada and this year’s theme is the complex issue of scale in food system governance.

[See the CAFLP website](#) for more information, including membership and upcoming programming.



## Agroecology in China

[Steffanie Scott](#), from the University of Waterloo, received a SSHRC Partnership Development Grant this spring for “Using Agroecology to Advance Sustainable Development Goals in China: Pathways of Transition Towards a Sustainable Food System.” The grant aims to (1) connect agroecology with the SDGs in China’s specific socioeconomic contexts; (2) determine how and to what extent agroecology practices in local socioeconomic conditions contribute to the SDGs; (3) examine the challenges of implementing these practices; and (4) generate solutions adapted to local conditions. The project engages a network of leaders in agroecology research and practice within China, including collaborators at three prominent agricultural universities in China, and 10 partner organizations representing agriculture policy research centres, rural development and farmer advocates, organic certification bodies, IFOAM Asia, media, and the UN Food and Agriculture Organization’s China office.

The partnership will reveal how agroecology offers a novel space for mobilizing natural, financial, and human resources to meet complex and interconnected develop-

mental goals. It will shift the awareness and attitudes of Chinese government officials and researchers regarding the many development outcomes that can be achieved through widespread adoption of agroecological practices. Development practitioners in Canada and around the world will also gain from learning about China's experiences that we will be documenting—lessons that are particularly urgent in China, but also crucial elsewhere.

Steffanie Scott and her collaborators also held a conference on "Scaling out Agroecology Practices in China" at Nanjing University in China on April 27 and 28, 2019, attended by over 50 key researchers, social organization representatives, farmers, and other stakeholders. In addition to main presentations, the workshop also had three thematic discussion sessions on some critical questions related to the development of agroecology in China, including the following:

- › What are some ways to bridge the knowledge gap and enhance trust between different stakeholders engaged in agroecology, such as the lack of understandings between the state and civil society, natural scientists and social scientists, producers and consumers?
- › Is agroecology a viable solution to the crises facing smallholders in the modernizing food system?
- › How could we better engage smallholders in agroecology?
- › To what extent is the competition from big investors in organic/quality food retailing and production a threat to small-scale ecological farms?

These questions stimulated extensive and inspiring discussions and provided useful content for participants to reflect on their own work related to agroecology.

Follow the work of Steffanie Scott's research team on [their project website](#). You can also check out a new special issue of the [Canadian Journal of Development Studies on "China's Changing Food System,"](#) edited by Steffanie Scott, Zhenzhong Si, and Matt Gaudreau.

## Campus-level progress towards a just and sustainable food system

Meal Exchange, a national charity that invests in youth-led solutions for just and sustainable food systems, saw huge student-driven success towards good food for all on Canadian post-secondary campuses this 2018–19 school year. Through the [Students Feeding Change](#) project, over 100 campus and community stakeholders in Toronto and Thunder Bay came together for a multi-stage social innovation lab process that explored student food security, mapped the system that interacts with the issue, and identified innovative solutions. Over two semesters, [several initiatives were piloted](#) at the Ryerson and Lakehead campuses, showcasing a variety of innovative collaborations between students, campus, and community stakeholders in efforts to reduce student food insecurity.



This past academic year, Meal Exchange also launched the [Good Food Challenge](#), which uses the power of students to create campus food systems that are local, sustainable, socially just, and humane. In partnership with the [Real Food Challenge](#) in the United States, the Good Food Challenge offers campuses a

comprehensive standard for good food and supports users in tracking their progress. Students have been fundamental to launching this program, including conducting extensive food system research and campus audits, advising standards development, and campaigning for university commitments to good food.

Collectively, these projects exemplify the power of students and campus allies in achieving just and sustainable food systems. Both projects are currently being evaluated, with hopes of scaling to even more campuses across the country.

If you're a student looking to get involved in Meal Exchange's chapter network and innovative programs, join a community of passionate youth from across the country by attending the [2019 National Student Food Summit in Hamilton, Ontario](#) from August 15 to 18. If you work on a post-secondary campus and are interested in getting involved in these projects, connect with [merryn@mealexchange.com](mailto:merryn@mealexchange.com) (for Students Feeding Change) and [brittany@mealexchange.com](mailto:brittany@mealexchange.com) (for the Good Food Challenge).

## Canadian Food Studies is looking for Associate Editors

*Canadian Food Studies / La Revue canadienne des études sur l'alimentation* (CFS/RCÉA) is the open-access, online journal of the Canadian Association for Food Studies.

The journal's peer-reviewed articles and commentaries, as well as visuals and voices from the field, collectively illuminate multiple dimensions of the Canadian food-scape. CFS/RCÉA publishes approximately four issues per year. [For more information see the journal website.](#)

We are currently looking for Associate Editors to serve as members of the CFS/RCÉA Editorial Collective and act as the primary editorial decision makers, supported by the administrative staff.

CFS/RCÉA strives to recruit editors that reflect the range of food-related practice, research, and writing across Canada. We seek experts across all fields of study, publishing in English and/or French. These fields include, but are not limited to: Humanities (e.g., History, Literature, Philosophy, Visual Arts, Performing Arts); Natural/Applied Science (e.g., Biology, Ecology, Dietetics, Nutrition, Zoology); Social Science (Anthropology, Economics, Geography, Political Science, Sociology), and Interdisciplinary/Transdisciplinary fields (e.g., food studies, science and technology studies, systems theory, women's and gender studies, Indigenous studies, queer studies). Additionally, Associate Editors will be part of the Editorial Collective (which also includes the book review editor and the administrative staff) spanning the extant practices, methods, methodologies, epistemologies, and ontologies that comprise food studies in Canada. The Associate Editors will be determined by the CFS/RCÉA Governance Committee, which is comprised of members of the CFS/RCÉA board. Associate Editors will be appointed for a two-year term (renewable).

Canadian Food Studies



La Revue canadienne des  
études sur l'alimentation

L'Association canadienne des études sur l'alimentation  
Canadian Association for Food Studies



## ROLES AND RESPONSIBILITIES

- › conduct initial reviews of submitted articles that fall within the area of expertise for quality, fit, and suitability for peer review (approx. five per year)
- › take on responsibility for “shepherding” articles that fall into expertise and/or interest (includes supporting the selection of peer reviewers)
- › review content of peer reviews and make editorial decisions
- › communicate with authors pre- and post-peer review
- › collaborate with the Administrative Coordinator regarding the above tasks
- › ongoing email communications regarding manuscript evaluation
- › telephone/internet conference calls with the Editorial Collective (approx. every two months)

## QUALIFICATIONS

- › demonstrable knowledge and experience within food studies and within an area of specificity (as noted above)
- › PhD / DPhil (or equivalent) in a relevant discipline
- › knowledge and experience publishing and reviewing
- › excellent written communication skills
- › enthusiasm for research, publishing and editing, and working in a collaborative team

## PREFERRED SKILLS

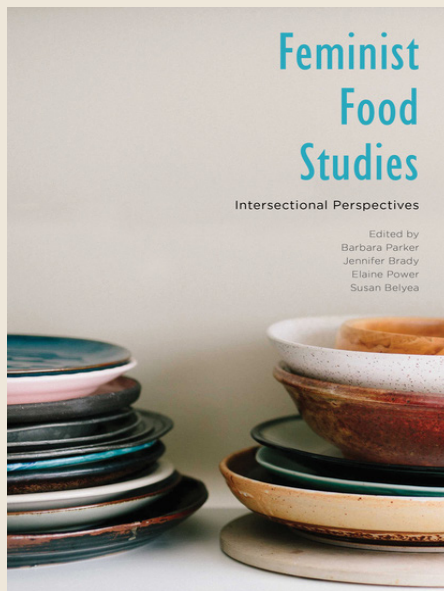
- › editorial & academic review experience, preferably with Open Journal Systems

Please send a CV and letter of interest expressing relevant experience and knowledge, and identifying your specific area of focus, to [Charles Levkoe](#).

## PUBLICATIONS

### *Strengthening a Transformative Agroecology Learning approach in Europe: Four Pillars*

Is there something distinctive about an agroecological approach to training and learning? How does such an approach function as part of the struggle for food sovereignty, or other social movements for social justice and sustainability? What examples are there of this in Europe? And how can these projects be supported and developed? [This new open access article addresses these questions.](#)



### *Feminist Food Studies: Intersectional Perspectives*

This expansive collection enriches the field of food studies with a feminist intersectional perspective, addressing the impacts that race, ethnicity, class, and nationality have on nutritional customs, habits, and perspectives. Throughout the text, international scholars explore three areas in feminist food studies: the socio-cultural, the corporeal, and the material. The textbook's chapters intersect as they examine how food is linked to hegemony, identity, and tradition, while contributors offer diverse perspectives that stem from

biology, museum studies, economics, popular culture, and history. This text's engaging writing style and timely subject-matter encourage student discussions and forward-looking analyses on the advancement of food studies. With a unique multidisciplinary and global perspective, this vital resource is well-suited to undergraduate students of food studies, nutrition, gender studies, sociology, and anthropology. The book is edited by Barbara Parker, Jennifer Brady, Elaine Power and Susan Belyea, and it will be coming out in August 2019. For more information, [see the Canadian Scholars website](#).

### *Anthropocene Crisis: Climate Change, Pollinators, and Food Security*

Marshman, J., Blay-Palmer, A., Landman, K. (2019). Anthropocene Crisis: Climate Change, Pollinators, and Food Security. *Environments*, 6, 22.

In this paper, we propose a new approach—understood as a whole-of-community approach—to address a dualistic and dysfunctional human/nature relationship. Of particular concern is the decline in health and numbers of the insects that pollinate an estimated 90 percent of the Earth's flora and an estimated 35 percent of global crop volume. Specifically, bees provide the majority of biotic pollination and play a critical role in food crop pollination. Multiple factors are contributing to this growing problem including a changing climate. In 2016, the International Commission on Stratigraphy agreed that the concept of the Anthropocene—the human epoch—is of sufficient scale to be considered part of the geological time scale. This indicates that these crises are not random or passive—they are largely the direct result of human activities. Despite decades of awareness of these socio-ecological issues, they continue to worsen.

In addition, the growing awareness of the critical role of pollinators is creating a new understanding of our interconnectedness with the “natural” world. We introduce the Bee City movement as a way to operationalize a whole-of-community approach. Individual action is critical, but addressing pollinator health in these forums legitimizes and provides an institutional space for otherwise fringe, or even marginalized, activities and more coherent spaces for habitat creation.

keywords: pollinators; Anthropocene; climate change; food security; community



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### *Civil Society and Social Movements in Food System Governance*

We are excited to announce the release of this open access collection exploring the governance of contemporary food systems and their ongoing transformation by social movements.

Drawing on case studies from Canada, the United States, Europe, and New Zealand, this edited collection showcases promising ways forward for civil society actors to engage in food system governance. The authors

address topics including: the variety of forms that governance engagement takes from multi-stakeholderism to co-governance to polycentrism/self-governance; the values and power dynamics that underpin these different types of governance processes; effective approaches for achieving desired values and goals; and the broader relationships and networks that may be activated to support change. The book emerges from research supported through the Food: Locally Embedded, Globally Engaged (FLEdGE) project.

[The full book is available for free download](#) and you can also follow our new blog series about the book on [the FLEdGE website](#).

## 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 !

Thanks to everyone who contributed to this issue of the newsletter. Keep up your good work!

Charles Levkoe | Rita Hansen Sterne | David Szanto



"Honeybee and Almonds" by Andrea Noriega. Almond farming takes a tremendous toll on honeybees, converting them into prisoners of production. Trapped within the confines of our human design, the honeybee is both venerated and neglected. This chronic tension exists almost invisibly, and is obfuscated by the focus of almonds as 'good' for human health.