

L'Association
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sur l'alimentation



Canadian
Association for
Food Studies

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photo: Bryan Dale
(see page 7)

Dear CAFS Community,

Acknowledging that we are living in strange and worrisome times has become routine, a now-familiar expression of our shared unease and consternation with the challenges of balancing new work- and home-life norms. COVID-19 has upended so many aspects of our everyday lives and, as you are aware, vetoed this year's opportunity for the CAFS/ACÉA community and our supporters to gather at our annual conference. I am certain that we will all miss the opportunity to connect, share, and learn.

At the same time, it is important to highlight the ways in which difficult circumstances, such as those the current pandemic has thrust upon us, remind us of what is most important and bring into sharper focus the ways that the work our members are already doing is so vital to creating a more compassionate world. The work of the CAFS/ACÉA community is vital to advancing scholarly exploration and to engaging the public. Examples of this work abound. Our members have made timely contributions to public discourse on COVID-19 and its impact on food. The hyperlinks inserted here will take you to some of those contributions. This work highlights the [fragility](#) and inequities at [local](#) and [global](#) scales that are built in to our food [production](#) and [supply chain](#), [harvesting](#), [distribution](#), and governance [systems](#), and how these have a negative impact on health and nutrition, the environment, [labour](#), and [food security](#). In sum, this work highlights the need for and urgency of [transformative change](#)!

In thinking about this, what matters to me is acknowledging and extending thanks for the hard work, dedication, and vision that our members, supporters, and affiliates have contributed to our academic, advocacy/activist, and local communities over the last year.

MESSAGE FROM THE PRESIDENT

MESSAGE DE LA PRÉSIDENTE

First, I want to thank the [Black Canadian Studies Association](#) (BCSA) for leading the conversation about how we respond to adversity, specifically the need to cancel the Congress of Social Sciences and Humanities amidst COVID-19, which hosts the CAFS/ACÉA annual assembly, along with the annual meetings of several other academic associations, including BCSA. The BCSA was the first to [raise questions](#) about the proposal to move Congress online, and about

how decision making in difficult situations mustn't trample equity and justice. BCSA's leadership reminded me that, while CAFS/ACÉA must manage the current new normal, and find creative ways of gathering as a community while mitigating the environmental impact of conference travel and making the conference accessible to a wider audience, we have to do so mindfully, and in ways that bolster our core values.

Second, I want to thank [Kaitlyn Duthie](#) and [Vanessa Daether](#), the 2020 CAFS/ACÉA Assembly co-chairs, for their work to provide us with a lively, engaging, and well-organized program of conference sessions, local tours, social events, and keynote speakers. It is unfortunate that we will not have the opportunity to toast Kaitlyn and Vanessa in person, but please join me in thanking them for their hard work.



a mother-daughter dinner date:
Japanese take-out and Scrabble
in the back of the family car

Third, I want to thank the group of special people without whose vision we wouldn't be connected as a community in the first place. CAFS was founded by a group of dedicated scholars in 2005, and this year we turn fifteen! We have our [founding members](#) to thank for the vibrant community of which we are now fortunate to be members.

Finally, I wish to thank my fellow CAFS/ACÉA Board Members who have served over the last two years, during which time I have served as President of the Board. In June, my term will end and the members of your new Board will be confirmed. I am grateful to my fellow Board members for their support, collaboration, and service. I have learned a lot from their knowledge, experience, and expertise, and I am very thankful to have had the opportunity to serve the CAFS/ACÉA community in this role.

In closing, I wish to draw your attention to two important details. First is the call for everyone to [renew their CAFS/ACÉA memberships](#), which normally would happen when you register for Congress. Membership fees provide the revenue on which we depend for operating costs and to fund our journal, [Canadian Food Studies/La Revue canadienne des études sur l'alimentation](#). With the cancellation of the 2020 Assembly, we are asking you to renew your membership via the [CAFS/ACÉA website](#).

Second, the 2020 Annual General Meeting will be held online on June 1. Please register in advance, using the Zoom link sent out on the CAFS/ACÉA listserv. (You can also contact cafadmin@foodstudies.ca for more details.) Maintaining our connection as a community through membership and the AGM is vital to keeping ourselves and our work going through these trying but hopeful times.

With sincere thanks and to easier days ahead,
Jennifer Brady



Call for Submissions

[Canadian Food Studies](#) (CFS) welcomes submissions that reflect and extend the conversations of CAFS. The journal's peer-reviewed, open access articles and commentaries, as well as visuals and voices from the field, collectively illuminate multiple dimensions of the Canadian and international foodscape. As diverse and entangled as the subject of food itself, CFS provides a critical resource to those interested in the myriad ways that humans and the social, cultural, natural, and built environments construct one another. Overall, the journal serves as a point of crossings and connections between food communities, resulting in publications that challenge disciplinary boundaries and inspire new frontiers of thinking. [Visit the journal website](#) for more information and submission guidelines.

Appel à propositions

[La Revue canadienne des études sur l'alimentation](#) (RCÉA) accepte les propositions qui reflètent et prolongent les discussions de l'ACÉA. Les articles et les commentaires en libre accès de la revue révisée par des pairs, ainsi que les images et les voix du terrain, éclairent collectivement de multiples dimensions du paysage

alimentaire canadien et international. Aussi diversifiée et enchevêtrée que le thème de l'alimentation, la RCÉA apporte une ressource essentielle aux personnes qui s'intéressent aux innombrables façons qu'ont les humains et les environnements sociaux, culturels, naturels et construits de se façonner mutuellement. En général, la RCÉA sert de point de rencontre et de connexion entre les collectivités alimentaires, menant à des partenariats qui remettent en question les limites entre les disciplines et inspirent de nouvelles frontières de réflexion. Pour de plus amples renseignements sur la revue, ainsi que les directives et instructions pour la présentation de propositions, [visitez le site de la revue](#).

Food Matters and Materialities: Critical Understandings of Food Cultures

May 6 and 7, 2021
Carleton University, Ottawa

Call for Proposals

Food cultures are developed and enacted through a web of social and cultural relationships that produce food matters and knowledge, and food-related practices. Works emerging from critical food studies have demonstrated how uneven power relationships take form within these food cultures and create unfair and unequal relationships to and through food. These power relationships materialize in particular food matters, or materialities (as inspired by new materialism), and in the elaboration of a wide range of food-related practices, such as production and harvesting, circulation, preparation, control, and consumption.

Inspired by Stacy Alaimo and Susan J. Hekman's 2008 call for the consideration of materialities, we

contend that social sciences and humanities are crucial to think about and with food matters/materialities so as to engage with positivist sciences such as dietetics, medicine, biology and biochemistry, engineering, etc., all of which produce and address food-related issues and as such, participate in (trans)forming food matters and cultures.

We are interested in questioning the emergence of food matters/materialities and the heterogenous networks and power relationships they are embedded in and that they contribute to (re)producing. The [Food Matters and Materialities conference](#) theme revolves around "matters," to reflect our will to address how food matters/materialities emerge in and engage with particular food cultures.

The full call for proposals can be found on the website of the [Canadian Anthropology Society/La Société canadienne d'anthropologie](#). Abstracts of 300 to 500 words or queries can be submitted by June 10, 2020 to myriamdurocher@cunet.carleton.ca.

Full papers will be due by April 7, 2021, and we will undertake the preparation of a special issue to be published in *Food, Culture & Society*.



NEWS / NOUVELLES

Alison Blay-Palmer, the founding director of the [Laurier Centre for Sustainable Food Systems](#) and Principal Investigator of [FLEdGE](#), was recently appointed [UNESCO Chair on Food, Biodiversity, and Sustainability Studies](#), hosted by Wilfrid Laurier University and the Balsillie School of International Affairs.

The UNESCO Chair is a platform for change and partnership among a broad network of advisors, researchers, and community stakeholders. As a partnership, the Chair will examine sustainable food systems from biophysical, cultural, and economic points of view to enable transformative action. Using a food systems lens, the Chair will work towards biodiversity protection, enhanced community resilience in the face of climate change, increased opportunities for women and youth, improved food security, and enhanced community well-being. The Chair will promote education through new programmes and community-based intergenerational learning, and cultivate the interface between science and traditional knowledge.

Led in Canada by the Canadian Commission for UNESCO, the UNESCO Chairs program promotes international inter-university cooperation in key priority areas for the agency. The work of will be connected to the United Nations Sustainable Development Goals and will cooperate closely with existing UNESCO Chairs.

Follow the work of the UNESCO Chair on Twitter:

[@UNESCOchairFBSS](#)



Canning Pears — Still Life

This colored pencil drawing shows pears at two stages of readiness to eat. Pears need time and care, whether for eating fresh or when used in canning. When fresh pears are ready for canning, a careful process is used to cook and preserve them. When done properly, they make for a healthful and delicious dessert that is ready to eat at any time throughout the winter. These pears were locally grown in Ontario. My family and I canned them together in a large batch last fall.

Check out more of Tina's work on Instagram:
[@tinarae.artist](#)

RESEARCH UPDATE

On April 22, the University of Toronto advised Jayeeta (Jo) Sharma that she and her colleagues were successful in applying for a research grant under the *Scarborough and Toronto COVID-19 Action Initiative*. The initiative supports research that will provide near-term results (one to twelve months) with strong potential to have a positive impact on individuals, communities, and public health systems. Sharma's project, "Feeding our City, Pandemic & Beyond: Documenting Food System Experiences, Community Challenges & Local Resilience, Actions toward Sustainable Food Solutions," is motivated

by substantial problems that have emerged due to the pandemic. It intends to document community solutions and public policy initiatives that have responded to the crisis and that will serve as case studies of urban resilience and food systems innovation.



Project members include: Daniel Bender, Ken MacDonald, Jeffrey Pilcher, Bryan Dale, and Harriet Friedmann (all affiliated with the University of Toronto), as well as Sarah Elton (Ryerson University), Debbie Field (The Coalition for Healthy School Food), Rachel Engler-Stringer (University of Saskatchewan), and Rhonda Teitel-Payne (Toronto Urban Growers). The project team will explore experiences and proposed solutions in the context of Toronto, but which may be applicable for other cities in Canada, and beyond.

For more information please contact Dr. Jo Sharma:
jayeeta.sharma@utoronto.ca.



PROJECT LAUNCH

[Understanding Our Food Systems](#) is a participatory, community-engaged and action-focused project led by fourteen First Nation communities in Northwestern Ontario. The project is a partnership between the Indigenous Food Circle, the [Sustainable Food Lab at Lakehead University](#), and the Thunder Bay District Health Unit to support Indigenous food sovereignty and self-determination in Northwestern Ontario. In 2020, the project website was launched and includes information about the activities, outcomes, and a mini-documentary, titled "[Urban Access to Traditional Foods: Understanding Wild Game](#)."





Terada Honké

These photos were taken during fieldwork at Terada Honké, a natural saké brewery in Japan. It was in January—during the bustle of peak brewing season—that I worked alongside brewers, practiced as one of them, and learned their processes of fermentation firsthand. I remember the nape of my neck exposed to the cool air when I'd hover over tanks to smell their progress.

As I sit in front of a computer (in Montreal), many months later, I search my body for that catalogue of experience: the frigid well water, the bellows of steam, the tickle of effervescence, the laughter of conviviality...

— Maya Hey



PUBLICATIONS

Alliances for Agroecology: From Climate Change to Food System Change

Agroecological models have the potential to contribute to both the fight against climate change and a shift away from the dominant food system. In this article, I discuss the challenges that ecological farmers in Canada are facing in terms of scaling out agricultural systems that will help to reduce greenhouse gas emissions and sequester carbon. I draw on Gramscian theories to argue that alliance-building is required in order to advance a counter-hegemonic agroecology in Canada, with those alliances going beyond narrowly conceived class-based interests. I suggest that the challenges farmers are facing highlight the need for a just transition in agriculture, and that the social transformation that this would entail means that proponents of agroecology must consider the positionalities of environmentalists, scholars, farmers and farm workers, and Indigenous peoples across the country.

Dale, B. 2020. "Alliances for Agroecology: From Climate Change to Food System Change." *Agroecology and Sustainable Food Systems* 44(5): 629–652.

[view the article](#)

On the cover: In July 2015, Bryan Dale spent three weeks at a small-scale farm where goats grazed atop a hill overlooking the Saguenay River in La Baie, Quebec. It was one of over 30 farms he visited while conducting fieldwork for his doctoral project, Farming for System Change: The Politics of Food Sovereignty and Climate Change in Canada.



A tractor sits idle at an organic/biodynamic farm south of Montreal, Quebec, another of Bryan's fieldwork locations.

Integrated Food Systems Governance: Scaling Equitable and Transformative Food Projects through Activist-Scholar Engagement.

Community-based efforts to transform food systems involve a diverse range of actors and increasingly attempt to focus on public engagement in policy-making processes. These initiatives often emphasize opportunities for more participatory forms of engagement rooted in systems thinking, which recognizes the interconnections between environmental, social, and economic injustices. Similarly, food systems scholars are increasingly engaged in participatory action projects seeking to make productive linkages between academic research, policymakers, and community organizations in search of tangible food systems change. This collective essay, based on a roundtable discussion at the

2018 annual meeting of the American Association of Geographers (AAG) in New Orleans, describes integrated food governance processes currently underway—particularly those engaging anchoring institutions from civil society, government, and academia—to demonstrate both the promise and the challenges of networked governance efforts in pursuing more equitable food systems. In particular, we focus on how differing anchor institutions engage in translocal governance, coalition building, and adaptation. This research contributes to literature and practice on food systems governance, systems thinking, and anchoring institutions by proposing an analytical framework and providing a series of case studies of integrated governance initiatives for pursuing social and ecological justice in food systems.

Hammelman, C., Levkoe C.Z., Agyeman, J., Kharod, S., Moragues-Faus, A., Munoz, E., Oliva, J., and Wilson, A. 2020. "Integrated Food Systems Governance: Scaling Equitable and Transformative Food Projects through Activist-Scholar Engagement." *Journal of Agriculture, Food Systems and Community Development* 9(2), 1–16.

[view the article](#)



Serving Up Food Studies Online: Teaching About “Food from Somewhere” from Nowhere

Over the past decade, the popularity of food and food systems scholarship has led to an expansion of online food studies courses and programs. To date, much of the field has focused on examining the global concentration and integration of corporate food systems, often described as a “food from nowhere” regime. In contrast, the study of civil society organizations and social movements working towards more sustainable food systems, points to the desire to (re)build a “food from somewhere” regime. How do these ideas of de-spatialization and re-spatialization apply to teaching online food studies courses? In this reflective essay, five postsecondary instructors share their experiences with online teaching about food systems. Our collective reflection reveals a number of benefits for postsecondary institutions and instructors, students, and pedagogical approaches. We also share key concerns, such as engaging students and encouraging participation, constraints for developing personal connections and the additional time and energy required to prepare and deliver courses. Beyond these opportunities and tensions, we point to the need for instructors to consider the implications of teaching about “food from somewhere” from nowhere. We offer reflections to begin a much-needed conversation about the current state and the future of online food studies education.

Levkoe, C.Z., Knezevic, I., Appavoo, D., Moraes, A., Scott, S. 2020. “Serving Up Food Studies Online: Teaching About ‘Food from Somewhere’ from Nowhere.” *Food, Culture & Society* 23(3), 434–453.

[view the article](#)

Whose Land? Complicating settler understandings of land in Canada

This open access article examines how settler food activists are responding, or failing to respond, to Indigenous calls for settler peoples to change relationships to land in settler colonial contexts such as Canada. Interview conversations indicate a need for settler activists to center Indigenous land struggles, question settler farmer claims to land, challenge the Canadian state and private property regimes, and give land back to Indigenous nations. While some settlers are beginning to respond to Indigenous calls to change relationships with land, this article argues that broader settler food sovereignty movements in Canada have yet to adequately engage with these calls.

Kepkiewicz, Lauren. 2020. "Whose Land? Complicating settler understandings of land in Canada." *ACME: An International Journal for Critical Geographies* 19 (1), 245-69.

[view the article](#)

Confronting the Institutional, Interpersonal and Internalized Challenges of Performing Critical Public Scholarship

Over five years ago, I performed a version of this paper as a conversation between three versions of myself in a paper session at a CAFS conference to a bemused and receptive audience. Thanks to the CAFS community for being a part of the journey.

Universities are increasingly becoming self-referential, reflective of neoliberal values, and are abandoning commitments to the public interest. In response, there have been efforts to assert a "public scholarship" that



can contribute to the progressive transformation of society for social justice and sustainability. Yet the performance of public scholarship within the neoliberal and elitist university is ambiguous, fraught, and contested. I engage with Judith Butler's work to examine aca-

ademic professionalization as performativity and unpack the disciplinary systems that shape the possibilities to perform public scholarship. I present an autoethnographic script to critically analyze the contradictions, tensions and challenges of pursuing transformative research paradigm within the professional academy. My analysis discusses three relational mediums of performativity: Internal(ized) (selves), Interpersonal (relationships), and Institutional (institutions). Each medium reflects citations of pre-existing discourse manifested in materials, customs, texts, disciplinary procedures, and habits. The professional academy holds disciplinary power through these three mediums molding extractive, elitist, and ultimately unjust performativity. Performativity is iterative and thus these mediums are not fixed but constituted through their performance, and there are always possibilities for disruption, subversion, and thus transformation. These three mediums, and their intersections, are sites for critical self- and collective reflexivity and action.

Anderson, Colin Ray. 2020. "Confronting the Institutional, Interpersonal and Internalized Challenges of Performing Critical Public Scholarship." *ACME: An International Journal for Critical Geographies* 19 (1): 270–302.

[view the article](#)

“Food as Thy Medicine:” How ecovillages foster population and planetary health through regenerative food systems

in *Health in the Anthropocene* (U of T Press)

In October 2017, the International Panel of Experts on Sustainable Food Systems released its latest report, commissioned by The Global Alliance for the Future of Food, entitled *Unravelling the food-health nexus: Addressing practices, political economy, and power relations to build healthier food systems*. The report highlights the massive global human and environmental health impacts, and interrelated social and economic costs, that are systematically generated by the industrial food and farming model (i.e., chemical-intensive agriculture, concentrated livestock production, the mass production and marketing of ultra-processed foods, and deregulated global supply chains). As stated by lead author Cecilia Rocha, “food systems are making us sick.” In response, the report calls for food system transformation, in part, by bringing the positive impacts of alternative food systems to light.

Ecovillages—self-organized, participatory, residential communities that strive to build community and bioregional resilience in an era of climate change and the age of the Anthropocene—are actively experimenting with and modeling possibilities for food system transformation for planetary and population health. This chapter cycles through the ecovillage food system to identify

how ecovillages, through their food-related practices—growing, acquiring, eating, recycling—and also, through common strategies (e.g., permaculture, relocalization, re-skilling, cooperative business, communalism) seek to support sustainable/regenerative local food systems.

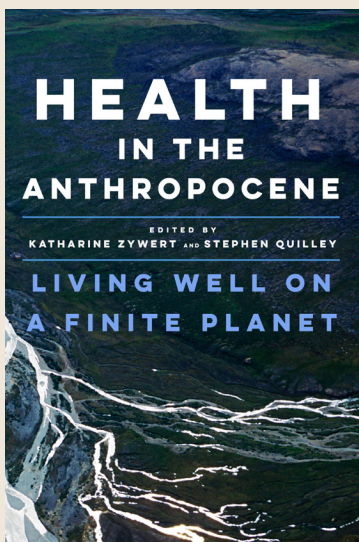
Mychajluk, L. 2020. “‘Food as Thy Medicine:’ How ecovillages foster population and planetary health through regenerative food systems.” in *Health in the Anthropocene: Living Well on a Finite Planet*. eds. Katharine Zywert and Stephen Quilley. Toronto: University of Toronto Press.

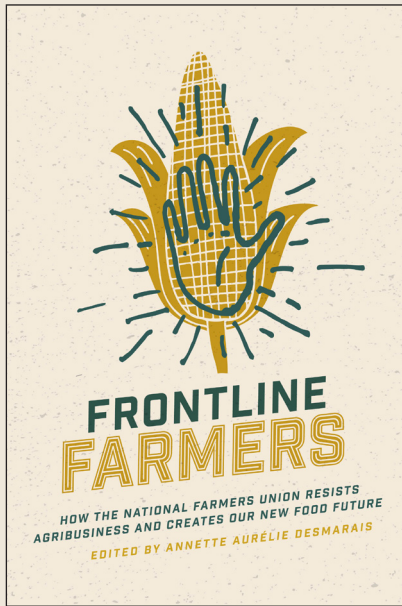
[view the book](#)

Frontline Farmers: How the National Farmers Union Resists Agribusiness and Creates our New Food Future

Frontline Farmers introduces readers to the National Farmers Union (NFU). In doing so, we learn much about the food and agriculture in Canada. For over 50 years, the NFU has been on the frontline of our food system. From fighting against transnational corporations that seek to control our food system by imposing genetically modified organisms into our food, to protecting seeds, maintaining orderly marketing, saving the prison farms, keeping the land out of the hands of corporations, farming ecologically and building food sovereignty, the NFU has been front and centre of farm and food activists.

By collecting the voices of NFU members, the book tells the stories of some of the key struggles of the progressive farm movement in Canada. *Frontline Farmers* reveals that the stakes for controlling our food have never been higher.





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!

Jennifer Brady | David Szanto



Contents: *Introduction: Recounting the Past, Counting on the Future* (Nettie Wiebe); *Krafting a Boycott* (Carla Fehr); *Stopping Monsanto: Coalition Building Against rBGH and GM Wheat* (Carla Fehr and Emily Eaton); *Protecting Seeds* (Terran Giacomini); *Organizing the Market: The Canadian Wheat Board* (André Magnan); *Farming Ecologically* (Bryan Dale); *Saving the Prison Farms* (Asha Nelson and Meghan Entz); *Owning the Island* (Naomi Beingessner); *Embracing Agrarian Feminism* (Carla Roppel); *Inspiring Re-generation of Farming* (Terran Giacomini); *Globalizing Solidarity: La Via Campesina and Food Sovereignty* (Asha Nelson and Annette Aurélie Desmarais); *Building Relationships: Indigenous-settler solidarity and the NFU* (Lauren Kepkiewicz and Terran Giacomini).

Desmarais, Annette Aurelie, ed. 2019. *Frontline Farmers*. Winnipeg (MB): Fernwood Publishing.

[view the book](#)



Whither thy juice, O fibrous scraps of root veg?
Does it flow elsewhere, into a dieter's veins, or through a cocktail strain?
Is it fermenting in a crock? Did it stain the chopping block?