

note: all sessions and events take place at Wilfrid Laurier University in the Arts Building

FRIDAY MAY 25				
17:00 - 18:30	documentary screening: "Wanorazi Yumneze (Awakening Spirit)" with Stephane McLachlan [-1E1-]			
SATURDAY MAY 26				
9:00 - 10:30	self-guided field trips: St. Jacobs Farmers Market; Kitchener Market			
10:30 - 12:00	Plenary Session: Food Research in the Age of "Sustainability" [-1E1-] (Elisa Levi, Ralph Martin, Wally Seccombe, Jean-Charles Le Vallée)			
12:00 - 13:00	LUNCH			
13:00 - 14:30	1-A: Food Hubs in Ontario (Blay-Palmer et al.) [-2C3-]	1-B: Redirecting Resources (Lowitt, Rennie, Best, Rudolph) [-2C4-]	1-C: Food Culture (Howe, Davidson, Rohel, Pawlowska) [-2C16-]	1-D: Food as Commodity (Coyne, S. Martin, Koç, Schumilas) [-2C17-]
14:30 - 15:00	BREAK			
15:00 - 16:30	2-A: Feminist Food Studies (Power, Mackie, Brady) [-2C3-]	2-B: Innovation (Anderson, Bedore, Weier, J. Martin) [-2C4-]	2-C: Food and Learning (Campigotto, Wood, Warner) [-2C16-]	2-D: Methodologies Pecha Kuchas (Cadieux, Cappeliez, Feagan, Frank, Martin, Steffensen) [-2C17-]
16:30 - 16:45	BREAK			
16:45 - 18:00	Student/New Researcher Session [-room 2C16-]		Congress President's Reception	
18:30 - TBD	Reception, Book Launch, Student Paper Award [-Toyota Solarium-]			
SUNDAY MAY 27				
9:00 - 11:30	field trips: Barrie's Asparagus; Pfenning's Organic; the Little City Farm			
11:45 - 13:15	Brown-Bag Lunch Conversation: Food Studies Conundrums [-2C4-]			
13:15 - 13:30	BREAK			
13:30 - 15:00	3-A: Overcoming institutional and other systemic barriers to university-community partnerships in food justice research (McLachlan, Rojas, Williams) [-2C3-]	3-B: Body and Identity (Mudry, Millious, Szabo) [-2C4-]	3-C: Local Food (Sinclair-Waters, Connell, Hazen, Ross) [-2C16-]	3-D: Health and Safety (Mah, Fitzpatrick, Den Hoed, Novas) [-2C17-]
15:00 - 15:30	BREAK			
15:30 - 17:00	4-A: Exploring Foodways at the Crossroads of Tradition and Modernity (Tye, Sanchini, Fraser, Bethune) [-2C3-]	4-B: Leisure and Tourism (Herzog, Stewart, Sumner) [-2C4-]	4-C: Urban Food (Classens, Rakoff, Sobie) [-2C16-]	4-D: New Concepts Pecha Kuchas (Askew, CoDyre, Den Hoed, Donaher, Mount, Szanto) [-2C17-]
17:00 - 17:30	BREAK			
17:30 - 18:30	Panel Discussion: Interdisciplinarity in Food Studies [-1E1-] (Marney Isaac, Sean Smukler, Jennifer Clapp, Paul Finkelstein)			
18:30 - TBD	Free Evening			
MONDAY MAY 28				
9:00 - 10:30	5-A: Provincial Perspectives on Food Movement Networks: A Roundtable Discussion (Levkoe, Baker, Chapman, Epp-Koop, Nuaimy-Barker, Williams) [-2C3-]	5-B: Alternative Food Networks in Asia (Young, Scott, Chen) [-2C4-]	5-C: Rethinking Food Systems I (Thang, Hayhurst, Dorward, Moreau) [-2C16-]	5-D: Rethinking Food Systems II (Slater, Hashimoto, Ohberg, Sethuratnam) [-2C17-]
10:30 - 11:00	BREAK			
11:00 - 12:30	6-A: Migrant Farmworker Health in Canada (McLaughlin, Pysklywec, Hennebry, Cole) [-2C3-]	6-B: Methodologies (Andree, Johnston, Miles, Newman) [-2C4-]	6-C: International Perspectives (Bancerz, Chopra, Fan, Handa) [-2C16-]	6-D: Food Environments and Practices (Smythe, Rideout, Mikulak, Chapman) [-2C17-]
12:30 - 14:00	LUNCH			
14:00 - 15:30	CAFS Annual General Meeting [-1E1-]			
15:30 - 16:45	BREAK			
17:00 - 18:00	Keynote Address: Terry Marsden [-1E1-] "Solving the problems of food security and sustainability: the emerging place-making agenda"			
19:00 - TBD	CAFS Banquet [-Victoria Park Pavilion-]			

Canadian Association for Food Studies 2012 Conference — Program Highlights

Friday, May 25

17:00 Screening of “Wanorazi Yumneze (Awakening Spirit)” (room 1E1)

Saturday, May 26

10:30 Plenary Session: “Food Studies in the Age of ‘Sustainability’” (room 1E1)

16:45 Student and New Researcher Interactive Session: Sharing Experiences from the Front Line of Food Studies Research (room TBA)

18:30 Reception, Book Launch and Student Paper Award Presentation (Toyota Solarium)

all day *Exploration Gallery — runs throughout conference in the Toyota Solarium*

Sunday, May 27

9:00 Field trips to Barrie’s Asparagus Farm, Pfenning’s Organic, and the Little City Farm

11:45 Brown-Bag Lunch Conversation: Food Studies Conundrums (Toyota Solarium)

17:30 Panel Discussion: “Interdisciplinarity in Food Studies” (room 1E1)

all day *Exploration Gallery — runs throughout conference in the Toyota Solarium*

Monday, May 28

14:00 CAFS Annual General Meeting, including the launch of CAFS’ new website, plans for an online journal, and the presentation of CAFS new visual identity (room 1E1)

17:00 Keynote Address: Terry Marsden (room 1E1)

19:00 CAFS Banquet (Victoria Park Pavilion) and Presentation of Award for Excellence

all day *Exploration Gallery — runs throughout conference in the Toyota Solarium*

See the final pages of this program for:

- panelist bios
- paper abstracts
- Wilfrid Laurier campus map
- directions to Victoria Park
- banquet menu

Grateful acknowledgement is made to the University of Waterloo and Wilfrid Laurier University for their Cultural Events funding of the CAFS Exploration Gallery, and to the Canadian Federation for the Humanities and Social Sciences, for support of the session “Exploring Foodways at the Crossroads of Tradition and Modernity” and the keynote address by Terry Marsden, “Solving the Problems of Food Security and Sustainability: The Emerging Place-Making Agenda.”

Canadian Association for Food Studies 2012 Conference — Program

Friday, May 25

- 17:00 screening of “Wanorazi Yumneze (Awakening Spirit)” with Stephane McLachlan
This documentary highlights some of the impacts and resolve related to ongoing industrial development and injustice on traditional territories of First Nations in Alberta and Saskatchewan.
 View the trailer at: <http://vimeo.com/37900074>

Saturday, May 26

- 9:00 self-guided field trip to local farmers’ markets
 *St. Jacobs Farmers’ Market—www.stjacobs.com/farmers-market*
 Open from 7:00 am. 878 Weber Street North, Waterloo. Note that St. Jacobs is about 15 minutes away by car, and parking can be time-consuming. Be back in time for the plenary!
 *Kitchener Market—www.kitchenermarket.ca*
 Open from 7:00 am. 300 King Street East, Kitchener. Note that the Kitchener Market is about 20 minutes away on the #7 bus. Use your complimentary bus pass to get there!
- 10:30 plenary session with panelists Elisa Levi, The Circle on Philanthropy and Aboriginal Peoples in Canada; Ralph Martin, University of Guelph; Wally Seccombe, Everdale Organic Farm and Environmental Learning Centre; Jean-Charles Le Vallée, Conference Board of Canada (facilitated by Alison Blay-Palmer, Wilfrid Laurier University)
Food Research in the Age of “Sustainability”: As Food Studies research has gained momentum in recent years, it is time to reflect on the role of sustainability in that work, the meanings of the word and concept themselves, and the range of possible directions that may be ahead of us.
- 12:00 lunch
- 13:00 **session 1-A — Food Hubs in Ontario**
(chair: Alison Blay-Palmer, Wilfrid Laurier University)
 *Visualizing the structures and governance of AFNs in Ontario*
 Phil Mount, pmount@uoguelph.ca, University of Guelph; Peter Andree, pandree@connect.carleton.ca, Carleton University
 *Does the lens of neo-liberalism clarify the possibilities and limits of community food initiatives? The case of Eastern Ontario*
 Peter Andree; Patricia Ballamingie, Patricia_Ballamingie@carleton.ca, Carleton University; Brynne Sinclair-Waters, bswaters@connect.carleton.ca, Carleton University
 *Place-Based emergence of local food systems in Northern Ontario: A perspective from Complex Adaptive Systems Theory*
 Connie Nelson, connie@connielson.ca, Lakehead University; Mirella Stroink, Lakehead University; Lee-Ann Chevrette, lee-ann@foodsecurityresearch.ca, Food Security Research Network; Raili Roy, weaver@foodsecurityresearch.ca, Food Security Research Network
 *Participatory planning Opportunities for municipal food systems policy development*
 Karen Landman, klandman@uoguelph.ca, University of Guelph; Ryan Hayhurst, rhayhurs@uoguelph.ca, University of Guelph

- *Municipality as facilitator of food hubs: Community kitchens in Toronto*
Joel Fridman, j_fridman15@hotmail.com, University of Toronto; Lauren Baker, lbaker2@toronto.ca, Toronto Food Policy Council
- *The uneven geography of local food projects in SW Ontario*
Erin Nelson, University of Guelph; Irena Knezevic, irena.knezevic@msvu.ca, Mount Saint Vincent University; Karen Landman
- *Growing pains: Assessing the relationship between the nature, motivations and barriers to growth in Ontario's local food networks and hubs*
Phil Mount; Evan Fraser, frasere@uoguelph.ca, University of Guelph; Shelley Hazen, shazen@uoguelph.ca, University of Guelph; Tony Winson, twinson@uoguelph.ca, University of Guelph; Shawna Holmes, University of Guelph

session 1-B — Redirecting Resources

(chair: Kristen Lowitt, Memorial University of Newfoundland)

- *Investing in Sustainable Food for Nova Scotians*
Linda Best, lbest@ns.sympatico.ca, QEII Health Sciences Centre; FarmWorks Investment Co-operative Limited
[Co-authors: Edith Callaghan, edith.callaghan@acadiu.ca, Acadia University; Carol Harris, harrisce@uvic.ca, University of Victoria; FarmWorks Investment Co-operative Limited; Gordon Michael, Gordon.michael@smu.ca; St. Mary's University]
- *Results of a household seafood survey from the Bonne Bay region on Newfoundland's west coast*
Kristen Lowitt, klowitt@mun.ca, Memorial University of Newfoundland
- *Commercial Freshwater Fishing Bycatch; A Wasted Food Source.*
Dean Rennie, umrenni3@cc.umanitoba.ca, University of Manitoba
[Co-author: Gerald McKay, greyowl419@hotmail.com, Grand Rapids Fishermen's Co-op]
- *Close to the Land: Connecting Northern Indigenous Communities and Southern Farming Communities Through Food Sovereignty*
Karah Rae Rudolph, umrudolk@cc.umanitoba.ca, University of Manitoba
[Co-author: Stephane McLachlan, mclachla@cc.umanitoba.ca, University of Manitoba]

session 1-C — Food Culture

(chair: David Szanto, Concordia University)

- *Dishing Localities: Gustatory Becoming-Media*
Josh Davidson, jdavidso@alcor.concordia.ca, Concordia University
- *Let's Dig In! Adirondack Food Culture Through the Ages*
Lauren Howe, lhowe@hamilton.edu, Hamilton College
[Co-authors: Katrina Keay, Hamilton College; Morgan Osborn, Hamilton College]
- *Recipes of the Land: Local Knowledge, Food Security and World Heritage Site in Asatisiwipi First Nation*
Agnieszka Pawlowska, pawlowska.agnes@gmail.com, University of Manitoba
- *The Politics of Oralities: Paan Culture in the Global City*
Jaclyn Rohel, jackie.rohel@nyu.edu, New York University

session 1-D — Food as Commodity

(chair: Annette Desmarais, University of Regina)

- *Food/Waste: Circulating meaning, circulating meals*
Michelle Coyne, mcoyne@yorku.ca, York University
- *Is food insecurity destabilizing the Middle East and North Africa?*
Mustafa Koç, mkoc@soc.ryerson.ca, Ryerson University
- *Constructing 'Marketing Freedom': Commodity Exchanges and the Financialization of Agriculture*
Sarah J. Martin, sjmartin25@gmail.com, University of Waterloo
- *Ontario's Organic Sector: Politics in Place or Conventionalization?*
Theresa Schumilas, tschumilas@rogers.com, University of Waterloo
[Co-author: Steffanie Scott, sdscott@uwaterloo.ca, University of Waterloo]

14:30 break

15:00 **session 2-A — Feminist Food Studies**

(chair: Elaine Power, Queen's University)

..... *"Then there would be trouble": Parent's food practices in response to concern over their child's weight.*

Jennifer Brady, jenniferleebrady@gmail.com, Queen's University

[Co-authors: Catherine Mackie, catherine.mackie@queensu.ca, Queen's University; Elaine Power, power@queensu.ca, Queen's University]

..... *Lunch Monitors: Surveillance in the School Lunchroom*

Catherine Mackie, catherine.mackie@queensu.ca, Queen's University

[Co-authors: Jennifer Brady, jenniferleebrady@gmail.com, Queen's University; Elaine Power, power@queensu.ca, Queen's University]

..... *Why Food Studies Needs Feminism*

Elaine Power, power@queensu.ca, Queen's University

[Co-authors: Jennifer Brady, jenniferleebrady@gmail.com, Queen's University; Jacqui Gingras, jgingras@ryerson.ca, Ryerson University]

session 2-B — Innovation

(chair: Irena Knezevic, Mount Saint Vincent University)

..... *The Harvest Moon Local Food Initiative: Negotiating Difference in Regional Food Cooperative Development*

Colin Anderson, c_anderson@umanitoba.ca, University of Manitoba

..... *Learning from Baltimore's food policy initiatives to theorize urban policy innovation*

Melanie Bedore, mbedore@uottawa.ca, University of Ottawa

..... *Food Security and Facebook: The Role of Social Media in Supporting Food Security Practices*

Jennifer Martin, University of Western Ontario

..... *Decisions By and For Communities They Most Affect: A Regional Model of Democratic Funding and Decision Making Regarding Food Justice*

Anna Weier, weier@cc.umanitoba.ca, University of Manitoba

[Co-author: Stephane McLachlan, mclachla@cc.umanitoba.ca, University of Manitoba]

session 2-C — Food and Learning

(chair: Alison Blay-Palmer, Wilfrid Laurier University)

..... *Learning through Reflection: Toronto's local food landscape and Popular Education*

Rachelle Campigotto, rachellecampigotto@gmail.com, York University

..... *An Adult Education Approach to Promoting Sustainable Food and Food Citizenship*

Alan Warner, alan.warner@acadiau.ca, Acadia University

[Co-authors: Cate DeVreede, catetrueman@gmail.com, Lunenburg County Community Fund; Edith Callaghan, edith.callaghan@acadiau.ca, Acadia University]

..... *Common Ground: students, food, nutrition & urban planning*

Grant Wood, grant.wood@usask.ca, University of Saskatchewan

session 2-PK — Pecha Kucha Session: Methodologies

(chair: David Szanto, Concordia University)

..... *How people talk about food systems: Comparing academic and popular discourses to illustrate the social life of theories of change in the food system*

Valentine Cadieux, cadieux@umn.edu, University of Minnesota

..... *"Museum of the selves" – Exploring identity through food blogs*

Sarah Cappeliez, sarah.cappeliez@utoronto.ca, University of Toronto

..... *Regional Food Mapping: A Case Study of Brant County*

Robert Feagan, rfeagan@wlu.ca, Wilfrid Laurier University

..... *How I feed my baby: How infant feeding practice in poor households reveals a sociology of food security*

Lesley Frank, lesley.frank@unb.ca, University of New Brunswick

..... *Using Concept Mapping to Ease Tensions*

Wanda Martin, wmartin@uvic.ca, University of Victoria

..... *In Fire We Trust: Land-Based Risk Communication among First Peoples, Scientists, Government and Industry*

Tamara Steffensen, tj.steffensen@gmail.com, University of Manitoba

[Co-author: Stephane McLachlan, mclachla@cc.umanitoba.ca, University of Manitoba]

16:30 break

16:45 student and new researcher* interactive session: sharing experiences from the front line of food studies research

(chairs: Charles Levkoe, University of Toronto; Colin Anderson, University of Manitoba)

This session will be an interactive and engaging discussion about the diversity of approaches that have become central to the study of food and agriculture in Canada. Student researchers often play a lead role in carrying out research projects, which can involve time-intensive, emotionally challenging efforts that are also personally and intellectually rewarding experiences. *Note: While no one will be turned away from participating, this session is intended for undergraduate and graduate students, new professional researchers and postdoctoral researchers.

18:30 CAFS reception, including Student Paper Award presentation and book launches:

CAFS Student Paper Award presented to:

Jennifer Brady, Queen's University, "Cooking as Inquiry: A Method to Stir Up Prevailing Ways of Knowing Food, Body, and Identity"

Books launched:

Food, Jennifer Clapp

Hunger in the Balance: The New Politics of International Food Aid, Jennifer Clapp

A Pessimist's Hope: Food and the Ecological Crisis, Pat Kerans

Food Sovereignty in Canada: Creating Just and Sustainable Food Systems, ed. Annette Aurélie Desmarais (with Nettie Wiebe and Hannah Wittman)

Sunday, May 27

- 9:00 field trips (*Registration for field trips is on first-come, first-served basis; send an email to CafsAdmin@foodstudies.ca, indicating your selection, in order to reserve a space.*)
- *Barrie's Asparagus Farm (barriesasparagus.blogspot.ca)*
This unique asparagus-growing and processing operation is run by fourth-generation farmer, Tim Barrie. The tour explores asparagus growing at different stages—from flower to ready-to-harvest—rhubarb production, and some new arrivals on the farm: pastured pigs that graze and produce lean and ultra-flavourful meat. Also included: a discussion of how Barrie's process the asparagus for year-round consumption (by milling and dehydrating it into flour for products such as asparagus chips, soups and pasta), time for Q&A, and a visit to the farm store with many products from other local farms. [maximum 35 people: \$25 per person]
 - *Pfenning's Organic cool storage and farm shop (www.pfenningsorganic.com)*
More than 'just' an organic farm, Pfenning's operation includes a cool-storage processing/packing facility and a farm shop selling their own as well as other farms' products. This tour will get to the issues of the cool-chain in organic production, as well as the emerging reality of small-scale vertical integration. The storage facility will serve as a site for the discussion, while also showing the fascinating processes involved in quick-packing and storing fresh fruits and vegetables. A stop at the farm shop in St. Agatha is also planned. In their own words, Pfenning's is a "quality of life" business that takes a holistic approach to sustainability, in which they live organic beliefs in their daily lives and business practices. [maximum 30 people: \$25 per person]
 - *Urban Homestead Tour at Little City Farm (www.littlecityfarm.ca)*
What are the realities of a busy urban homestead? Little City Farm, just outside of downtown Kitchener, is a 1/3-acre property exploring what simple, hands-on, sustainable city living can look like. The tour includes greywater recycling, permaculture-inspired organic gardens, herbal healing, a straw-bale house addition, the passive solar greenhouse, and a taste of wood-fired bread from our outdoor cob oven, as well as a discussion of how they got started, challenges and successes, public outreach and education, and Q&A. Dress for the weather: this is an outdoor tour, rain or shine. [maximum 25 people; \$15 per person]
- 11:45 brown-bag lunch conversation: Conundrums (facilitated by David Szanto, Concordia University)
The field of Food Studies is often fraught with conundrums: how to rationalize 'good' with 'fair', 'innovative' with 'traditional', 'development' with 'ecology'? This facilitated group discussion aims at shining a light on the diversity of conundrums within food-related issues and at finding approaches to overcome or usefully engage with them in our work. Those attending are asked to bring (and share) an example of a conundrum they are facing, or have dealt with in the past.
- 13:15 break
- 13:30 **session 3-A — Overcoming Institutional and Other Systemic Barriers to University-Community Partnerships in Food Justice Research**
(chair: Patty Williams, Activating Change Together for Community Food Security)
- *Manitoba Alternative Food Research Alliance: Barriers and Opportunities on the Margins of Urban, Rural, and Northern Food Justice*
Stephane McLachlan, mclachla@cc.umanitoba.ca, University of Manitoba, Manitoba Alternative Food Research Alliance [Co-authors: Anna Weier, aweier@cc.umanitoba.ca, University of Manitoba; Colin Anderson, c_anderson@umanitoba.ca, University of Manitoba; Jacinta Wiebe, jacinta.wiebe@gmail.com, University of Manitoba (on behalf of MAFRA partners)]
 - *Think and Eat Green at School CURA*
Alejandro Rojas, Think&EatGreen@School
[Co-authors: Gwen Chapman, Elena Orrego, Bent Mansfield, Wil Valley, Jennifer Black, Cyprien Lomas, University of British Columbia, Think&EatGreen@School CURA Project]
 - *Activating Change Together for Community Food Security (ACT for CFS)*
Patty Williams, Activating Change Together for Community Food Security
[Co-authors: Satya Ramen, Christine Johnson and Irena Knezevic on behalf of ACT for CFS partners]

session 3-B — Body and Identity

(chair: David Szanto, Concordia University)

- *Knocking on Naturalism: The Currency of Breast Milk in a New Era*
Victoria Millious, victoria.millious@queensu.ca, Queen's University
- *Eating and embodying zero: the ontology of the edible nothing*
Jessica Mudry, jjmudry@gmail.com, Concordia University
- *"It's a nurturing thing": Why some men are moving into the domestic kitchen*
Michelle Szabo, szabom@yorku.ca, York University

session 3-C — Local Food

(chair: Ellen Desjardins, University of Waterloo)

- *Farmers Markets: In the Business of Bringing Vendors and Shoppers Together in a Unique Setting*
David J. Connell, connell@unbc.ca, University of Northern British Columbia
[Co-author: Christopher Hergesheimer, chrish@dccnet.com]
- *Exploring the links between proximity to markets and farm type in Ontario: a case study analysis of the impacts of globalization on farm management.*
Shelley Hazen, shazen@uoguelph.ca, University of Guelph
- *Regional economic development networks: Lessons from the local food system in Waterloo Region*
Scott Ross, s9ross@uwaterloo.ca, University of Waterloo
[Co-authors: Steffanie Scott, sdscott@uwaterloo.ca, University of Waterloo; Tara Vinodrai, tara.vinodrai@uwaterloo.ca, University of Waterloo; Riaz Nathu, rnathu@uwaterloo.ca, University of Waterloo; Emily Robson, erobson@uwaterloo.ca, University of Waterloo; Paul Parker, pparker@uwaterloo.ca, University of Waterloo]
- *Rethinking Eastern Ontario's Local Food Systems through a Feminist Political Economic Lens*
Brynne Sinclair-Waters, bswaters@connect.carleton.ca, Carleton University

session 3-D — Health and Safety

(chair: Wanda Martin, University of Victoria)

- *Exploring women's changed relationships with food during kidney disease*
Abbey Fitzpatrick, abbey.fitzpatrick@sunnybrook.ca, Sunnybrook Health Sciences Centre
[Co-authors: Tanya Lewis, tanya.lewis@sunnybrook.ca, Sunnybrook Health Sciences Centre; Courtney Bloch, cbloch@ryerson.ca, Ryerson University; Katherine Vandebussche, katherine.vandebussche@sunnybrook.ca, Sunnybrook Health Sciences Centre; Cathy Morley, catherine.morley@gmail.com, Acadia University; Jacqui Gingras, jgingras@ryerson.ca, Ryerson University]
- *The quality turn and the new public health regulation for food*
Catherine Mah, catherine.mah@utoronto.ca, University of Toronto
- *Sanitary markets: food safety regulations and the purification of the capitalist exchange of foodstuffs*
Carlos Novas, carlos_novas@carleton.ca, Carleton University
[Co-author: Michael Mopas, Carleton University]
- *Encouraging Kids to Eat More (Healthy Food): Child-targeted Food Marketing and the Question of Responsible Marketing*
Rebecca C. Den Hoed, rcarruth@ucalgary.ca, University of Calgary
[Co-author: Charlene Elliott, University of Calgary]

15:00 break

15:30 session 4-A — Exploring Foodways at the Crossroads of Tradition and Modernity

(chair: Ian Hayes, Memorial University of Newfoundland)

This session is made possible with the support of the Canadian Federation for the Humanities and Social Sciences.

- *Mom's Favorite Family Recipes: Exploring the Construction of "Tradition"*
Caitlin Bethune, cjb867@mun.ca, Memorial University of Newfoundland
- *Time-Honoured Tradition or Pantomimic Parody?: Diasporic Scottishness and the Custom of Piping in the Haggis*
Joy Fraser, jfraser3@gmu.edu, George Mason University
- *Pesce Fritto è Baccalà...et une Buche de Noël: An Italian – Québécois Christmas Feast*
Laura Sanchini, l.sanchini@mun.ca, Memorial University of Newfoundland

..... *From Boiled Dinner to Jiggs Dinner: Reflections on Changing Meanings of Newfoundland's "National Meal"*
Diane Tye, dtye@mun.ca, Memorial University of Newfoundland

session 4-B — Leisure and Tourism

(chair: Irena Knezevic, Mount Saint Vincent University)

..... *Perceptions of place, producers and products: Exploratory research of participant local farm tour experiences*

Carrie Herzog, chertzog@uoguelph.ca, University of Guelph

[Co-author: Tanya MacLaurin, tmaclaur@uoguelph.ca, University of Guelph]

..... *Cultivating a Farm Experience: Perceptions of Field Trips to Educational Farms*

Robyn Stewart, rbs247@cornell.edu, Cornell University

..... *Meeting at the Crossroads: Food, Leisure and Community*

Jennifer Sumner, jennifer.sumner@utoronto.ca, University of Toronto

[Co-author: Heather Mair, hmair@uwaterloo.ca, University of Waterloo]

session 4-C — Urban Food

(chair: Fiona Yeudall, Ryerson University)

..... *FoodShare Toronto's Good Food Markets: Forging socio-ecological alternatives to the conventional agro-food industry*

Michael Classens, michael.classens@gmail.com, FoodShare Toronto

..... *Farm to Hospital*

Fay Rakoff, rakoff@gmail.com, Ryerson University

..... *Aboriginal women's foodscapes: Creating a pathway to health equity*

Cheryl Sobie, umsobie@cc.umanitoba.ca, University of Manitoba

[Co-author: Jeffrey Masuda, jeff_masuda@umanitoba.ca, University of Manitoba]

session 4-PK — Pecha Kucha Session: New Concepts

(chair: David Szanto, Concordia University)

..... *Why does Canada not have an indigenous food based curriculum in its school system?*

Claire Askew, caskew@ryerson.ca, Ryerson University

..... *Urban Agriculture: Benefits and Barriers*

Michael CoDyre, mcodyre@uoguelph.ca, University of Guelph

..... *Hunting for "Food Voice" and "Food Citizenship" in Alberta*

Rebecca C. Den Hoed, rcarruth@ucalgary.ca, University of Calgary

..... *Is Local Produce More Expensive? Pricing in Local and Alternative Food Systems*

Evonne Donaher, edonaher@uwaterloo.ca, University of Waterloo

[Co-author: Jennifer Lynes, jklynes@uwaterloo.ca, University of Waterloo]

..... *Supply Management, of course*

Philip Mount, pmount@uoguelph.ca, University of Guelph

..... *Shut the Fork Up: Confronting Framings in Euro-Gastro Language and Meaning*

David Szanto, dszanto@iceboxstudio.com, Concordia University

17:00 break

17:30 round-table discussion with panelists Marney Isaac, University of Toronto; Sean Smukler, University of British Columbia; Jennifer Clapp, University of Waterloo; Paul Finkelstein, Stratford Northwestern Secondary School (facilitated by Charles Levkoe, University of Toronto)

Interdisciplinarity in Food Studies: How can disciplinary expertise best merge with perspectives and influences from other fields? Where are we running into issues around territoriality, communication disconnects, and institutional blockages? Alternately, what interdisciplinary efforts have been successful, and what synergies are most effective?

16:30 free evening

Monday, May 28

9:00 **session 5-A — Provincial Perspectives on Food Movement Networks: A Roundtable Discussion**
(chair: Charles Levkoe, University of Toronto)

[Co-authors: Lauren Baker, lbaker2@toronto.ca, Toronto Food Policy Council; Dayna Chapman, daynabellacoola@gmail.com, BC Food Systems Network, Bella Coola Valley Sustainable Agriculture Society; Stefan Epp-Koop, stefan@foodmattersmanitoba.ca, Food Matters Manitoba; Ravenna Nuaimy-Barker, ravenna@sustainontario.com, Sustain Ontario; Patty Williams, patty.williams@msvu.ca, Participatory Action Research and Training Center on Food Security, Mount Saint Vincent University]

session 5-B — Rethinking Alternative Agriculture through Experiences in East and Southeast Asia

(chair: Steffanie Scott, University of Waterloo)

..... *Connecting “Natural” foods and new green revolutions in Indonesia: indications of a corporate food regime?*

Mary M. Young, marouyou@rogers.com, York University

..... *Alternative food networks with Chinese characteristics*

Steffanie Scott, sdscott@uwaterloo.ca, University of Waterloo

[Co-authors: Theresa Schumilas; Aijuan Chen; Zhenzhong Si]

..... *Government as an alternative force in promoting ecological farming in China*

Aijuan Chen

session 5-C — Rethinking Food Systems I

(chair: Irena Knezevic, Mount Saint Vincent University)

..... *Enabling Sustainable Food Systems? Examining Agriculture’s Role in the Emerging Market for Carbon Offsets in Canada*

Ryan Hayhurst, rhayhurs@uoguelph.ca, University of Guelph

..... *Local Government Engagement in Agriculture Greenhouse Gas Mitigation*

Tara Moreau, taramoreau@gmail.com, University of British Columbia and Kwantlen Polytechnic

[Co-authors: Caitlin Dorward, Kwantlen Polytechnic University; Arthur Fallick, Kwantlen Polytechnic University; Kent Mullinix, Kwantlen Polytechnic University]

..... *Potentials of local scale, human intensive agriculture on small, underutilized agriculture tracts in British Columbia’s second largest city*

Caitlin Dorward, caitlin.dorward@kwantlen.ca, Kwantlen Polytechnic University

[Co-authors: Kent Mullinix, kent.mullinix@kwantlen.ca, Kwantlen Polytechnic University;

Marc Schutzbank, marc.schutzbank@gmail.com, Kwantlen Polytechnic University; Arthur Fallick, arthur.fallick@kwantlen.ca, Kwantlen Polytechnic University]

..... *Enabling Effective Policy Through Local Action: Exploring the Role of Champions and Coalitions*

Helen Thang, Helen_Thang@camh.net, Centre for Addiction and Mental Health

[Co-author: Catherine L. Mah, catherine.mah@utoronto.ca, University of Toronto]

session 5-D — Rethinking Food Systems II

(chair: Annette Desmarais, University of Regina)

..... *Utilizing a feminist geography lens to understand food insecurity for lone mothers in Hamilton, Ontario*

Yui Hashimoto, hashimy@mcmaster.ca, McMaster University

[Co-author: Allison M. Williams, awill@mcmaster.ca, McMaster University]

..... *What is Alternative about Alternative Food Systems? Preventing Value-Stripping*

Lisa Ohberg, lisa.ohberg@utoronto.ca, University of Toronto

..... *A New Generation of Farmers: Drivers of Alternative Food Systems*

Sri Sethuratnam, sethuras@uoguelph.ca, University of Guelph

..... *Sustainable livelihoods for food security in Canada: A conceptual framework for research, practice and policy.*

Joyce Slater, slater@cc.umanitoba.ca , University of Manitoba

[Co-author: Fiona Yeudall, fyeudall@ryerson.ca, Ryerson University]

10:30 break

11:00 sessions

session 6-A — Migrant Farmworker Health in Canada

(chair: Janet McLaughlin, Wilfrid Laurier University)

- *Bridging the Gap: Facilitating Improvements in Migrant Farmworker Health Care Access*
Donald Cole, donald.cole@utoronto.ca, University of Toronto
[Co-authors: Andres Furet, andresfuret@yahoo.com, Wilfrid Laurier University; Jenna Hennebry, jhennebry@wlu.ca, Wilfrid Laurier University; Janet McLaughlin, jmclaughlin@wlu.ca, Wilfrid Laurier University; Michael W. Pysklywec, mpysklywec@ohcow.on.ca, Occupational Health Clinics for Ontario Workers, McMaster University; Michelle Tew, mtew@ohcow.on.ca, Occupational Health Clinics for Ontario Workers; Ted Haines, hainest@mcmaster.ca, Occupational Health Clinics for Ontario Workers, McMaster University]
- *Migrant Workers in the Food System: An Overview of Issues and Trends*
Jenna Hennebry, jhennebry@wlu.ca, Wilfrid Laurier University
[Co-author: Janet McLaughlin, jmclaughlin@wlu.ca, Wilfrid Laurier University]
- *Protecting the Hands that Feed Us? Migrant Farm Worker Health Care and Compensation*
Janet McLaughlin, jmclaughlin@wlu.ca, Wilfrid Laurier University
[Co-authors: Jenna Hennebry, jhennebry@wlu.ca, Wilfrid Laurier University; Andres Furet, andresfuret@yahoo.com, Wilfrid Laurier University; Michael W. Pysklywec, mpysklywec@ohcow.on.ca, Occupational Health Clinics for Ontario Workers, McMaster University; Michelle Tew, mtew@ohcow.on.ca, Occupational Health Clinics for Ontario Workers; Ted Haines, hainest@mcmaster.ca, Occupational Health Clinics for Ontario Workers, McMaster University]
- *Health Issues of Migrant Farmworkers in Ontario: Perspectives from Five Years of Clinical Experience*
Michael W. Pysklywec, mpysklywec@ohcow.on.ca, Occupational Health Clinics for Ontario Workers, McMaster University
[Co-authors: Michelle Tew, mtew@ohcow.on.ca, Occupational Health Clinics for Ontario Workers; Ted Haines, hainest@mcmaster.ca, Occupational Health Clinics for Ontario Workers, McMaster University; Janet McLaughlin, jmclaughlin@wlu.ca, Wilfrid Laurier University]

session 6-B — Methodologies

(chair: David Szanto, Concordia University)

- *Participatory Research on Community Food Security in Nova Scotia: A methodology for achieving policy change?*
Peter Andree, pandree@connect.carleton.ca, Carleton University
[Co-authors: Patty Williams, Mount Saint Vincent University; Christine Johnson, St. Francis Xavier; Irena Knezevic, Mount Saint Vincent University]
- *Writing What We Eat: The University of Calgary's "Hamper Project"*
Dawn Johnston, debjohns@ucalgary.ca, University of Calgary; and Lisa Stowe, lstowe@ucalgary.ca, University of Calgary
- *Food Stories: Digesting Methodological Intersections and Limitations*
Jessica Miles, jmiles@uvic.ca, University of Victoria
- *Capturing taste: Emerging methodologies in place-based food studies research*
Lenore Newman, Lenore.Newman@ufv.ca, University of the Fraser Valley

session 6-C — International Perspectives

(chair: Irena Knezevic, Mount Saint Vincent University)

- *Exploring Venezuela's Food System*
Margaret Bancercz, bancercz@yorku.ca, York University
- *Democratizing Agricultural Biotechnology: The politics and policy of GM crops in India*
Taarini Chopra, tchopra@uwaterloo.ca, University of Waterloo
- *Apple production, pesticide usage, and labor cost in Northeastern US and North China – A comparative case study*
Weihong Fan, Weihong.Fan@stockton.edu, Richard Stockton College of New Jersey
[Co-authors: Raymond G. Mueller, Richard Stockton College of New Jersey; Weili Qiu, Beijing Normal University; Michael J. Hozik, Richard Stockton College of New Jersey]
- *New Canadians Old Recipes: Making Good on the Promise of a Good Life*
Aruna Handa, aruna@socialinnovation.ca, Centre for Social Innovation

**session 6-D — Food Environments and Practices
(chair: Phil Mount, University of Guelph)**

- *Healthfulness and sustainability of school food environments in Vancouver: Findings from School Food Environment Assessments*
Gwen Chapman, gwen.chapman@ubc.ca, University of British Columbia
[Co-authors: Jennifer Black, j.black@ubc.ca, University of British Columbia; Alejandro Rojas, alejandro.rojas@ubc.ca, University of British Columbia; Sarah Carten sarah.carten@vch.ca, Vancouver Coastal Health; Joshua Edward, jbedward@interchange.ubc.ca, University of British Columbia; Stephanie Shulhan, sshulhan@interchange.ubc.ca, University of British Columbia]
- *Leave No Debts Outstanding: Economic Rationalizations for Local Food*
Michael Mikulak, michaelmikulak@yahoo.ca, Wilfrid Laurier University
- *From corporate to connected – understanding distancing in the food system*
Karen Rideout, krideout@interchange.ubc.ca, University of British Columbia
- *The Global Food System, Local Food Movements and the Political Economy of Food Labeling*
Elizabeth Smythe, elizabeth.smythe@concordia.ab.ca, Concordia University College of Alberta
- 12:30 lunch
- 14:00 CAFS 2012 annual general meeting: All are welcome!
- 14:30 break
- 17:00 keynote address: Terry Marsden
*Solving the Problems of Food Security and Sustainability: The Emerging Place-Making Agenda
(This address is made possible with the support of the Canadian Federation for the Humanities and Social Sciences.)*
- 19:00 CAFS banquet at the Victoria Park Pavilion, including presentation of the Award for Excellence in Food Studies Research
Prepared by Gusto Catering of Waterloo, this 100-Mile Buffet features a bounteous spread of local produce. The all-vegetarian menu includes Asparagus Salad with Goat Cheese, Shredded Carrot and Pickled Carrot Salad with Smoked Chilies, Organic Bread with Spring Pea and Mint Pesto, Lentil and Herb–Stuffed Peppers, Mushroom Barlatto, and Apple and Rhubarb Crumble with Crème Anglaise. Local beer and wine will be available for purchase.
[Reserve banquet tickets online when registering for Congress or email cafsadmin@foodstudies.ca by May 20; \$50 per person; \$30 for students/retired/underwaged. See maps to Victoria Park at the end of this program.]

Panelist Biographies

KEYNOTE SPEAKER

Terry Marsden is internationally respected for his interdisciplinary work at the intersections of local and global food systems, alternative and conventional food chains, and rural-urban dynamics. An expert in the interdisciplinary fields of rural geography, rural sociology, environmental sociology, geography, and planning, his work ranges broadly: the socio-economic restructuring of agriculture; theorizations and empirical investigations of rural development; analysis of agri-food chains and networks; and critical commentaries in the emerging fields of environmental sociology and environmental planning. Dr. Marsden's empirical work extends across the UK, Europe, Brazil, the Caribbean, and now China. He is the Director of PLACE, the interdisciplinary Sustainable Places Research Institute at Cardiff University as well as the Dean of Graduate Studies.

PLENARY SESSION

Jean-Charles Le Vallée is a Senior Research Associate with the Conference Board of Canada's Centre for Food. He is currently working on the development of a national food strategy for Canada. A former World Bank economist, Jean-Charles has coordinated Canada's Food Security Bureau at Agriculture and Agri-Food Canada and managed the world's largest food security Internet community for the Development Gateway (with over 10,000 members in 126 countries). He has extensive teaching and research experience having worked for FAO, IFPRI, ITK, the World Food Prize, and numerous universities including Cornell, Laval, Michigan State, and Ryerson. A CAFS and Food Secure Canada co-founder, he is also the author of a book on food system resilience and is well published.

Elisa Levi holds a Master of Public Health from Lakehead University. She graduated from Ryerson University's School of Nutrition. Professionally, Elisa has spent most of her career in the area of community nutrition with a focus on improving food security in First Nations communities. As a consultant, she has facilitated community based training, and supported the advancement of knowledge and research in the area of public health. Elisa is also very passionate about increasing Indigenous Food Sovereignty as demonstrated through her volunteer commitments [Sustain Ontario, Aboriginal Nutrition Network, Food Secure Canada (past)]. Elisa currently works as the Executive Director of The Circle on Philanthropy and Aboriginal Peoples in Canada. Elisa is a proud member of the Chippewas of Nawash Unceded First Nation in Ontario.

Ralph Martin grew up on a beef and hog farm in Wallenstein, ON. He learned what is essential about agriculture from his grandfather, before he died when Ralph was seven. After 4-H, his formal education includes a B.A. and an M.Sc. in Biology from Carleton University and a Ph.D. in Plant Science from McGill University. His love of teaching grew unexpectedly when he began teaching at the Nova Scotia Agricultural College, in 1990, and realized how students teach him too. In 2001, he founded the Organic Agriculture Centre of Canada to coordinate university research and education pertaining to organic systems, across Canada. In 2011, he was appointed as Professor and the Loblaw Chair in Sustainable Food Production at OAC, University of Guelph.

Wally Secombe is a founding member and current chair of Everdale Farm and Environmental Learning Centre, a member of the Toronto Food Policy Council, and has active in the GrowTO initiative to scale up urban agriculture in Toronto. He served for fifteen years on the board of the Ontario Natural Food Co-op, as both its President and Treasurer, and was awarded its first lifetime achievement award. Author of award-winning books in family history and, more recently, a widely read policy piece "A Home-Grown Strategy for Ontario Agriculture".

INTERDISCIPLINARY PANEL

Jennifer Clapp is a Professor in the Environment and Resource Studies Department at the University of Waterloo. Her current research focuses on the interface of environmental sustainability and global food security. She has written widely on the global governance of food security, the political economy of food aid, agricultural trade politics, and corporate actors in global environmental and food politics. Her recent food related books include: *Hunger in the Balance: The New Politics of International Food Aid* (Cornell University Press, 2012), *Food (Polity, 2012)*, *The Global Food Crisis: Governance Challenges and Opportunities* (co-edited with Marc J. Cohen, WLU Press, 2009), and *Corporate Power in Global Agrifood Governance* (co-edited with Doris Fuchs, MIT Press, 2009).

Marney Isaac is an Assistant Professor at the University of Toronto, cross-appointed to Physical and Environmental Sciences and Social Sciences, and is graduate faculty in the Department of Geography. Her research program provides insight into agroecological principles, efficiency of nutrient cycles and optimization plant-soil interactions in agricultural landscapes. She examines mechanisms underlying plant performance strategies along abiotic gradients with particular attention on identifying and developing management techniques for conservation and resilience. Dr. Isaac also supervises a concurrent research program that investigates diffusion of agroecological information through agrarian networks.

Sean Smukler is an Assistant Professor, in Applied Biology & Soil Science and the Junior Chair, Agriculture and the Environment for the Faculty of Land and Food Systems at the University of British Columbia. Over the last three years Sean has worked with the Tropical Agriculture and Rural Environment Program at the Earth Institute at Columbia University to evaluate the environmental impacts of agricultural intensification in the Millennium Villages Project in Sub Saharan Africa and Haiti. His research currently focuses on quantifying biodiversity and ecosystem services in agricultural landscape across a wide range of agroecological and socioeconomic conditions. Sean received a PhD in Ecology from the University of California, Davis where he also did his undergraduate studies. He holds an MSc in Forest Soils from the University of Washington, Seattle.

Paul Finkelstein is a high school foods teacher, \$3 chef, writer for *Best Health Mag*, and host of a show called *Fink* that was once on TV. Father of three, husband to one. He believes strongly in food as a tool for change and has embraced this through Canadian and international culinary pilgrimages with youth across Canada and around the world. This Spring he and a group of students returned to Nunavut for a second northern food exchange. Paul has received both the Prime Minister's and the Premier's Awards for teaching excellence.

Abstracts

session 1-A — Food Hubs in Ontario

Visualizing the structures and governance of AFNs in Ontario — Phil Mount, pmount@uoguelph.ca, University of Guelph; Peter Andree, pandree@connect.carleton.ca, Carleton University

Does the lens of neo-liberalism clarify the possibilities and limits of community food initiatives? The case of Eastern Ontario — Peter Andree; Patricia Ballamingie, Patricia_Ballamingie@carleton.ca, Carleton University; Brynne Sinclair-Waters, bswaters@connect.carleton.ca, Carleton University

Place-Based emergence of local food systems in Northern Ontario: A perspective from Complex Adaptive Systems Theory — Connie Nelson, connie@connienelson.ca, Lakehead University; Mirella Stroink, Lakehead University; Lee-Ann Chevrette, lee-ann@foodsecurityresearch.ca, Food Security Research Network; Raili Roy, weaver@foodsecurityresearch.ca, Food Security Research Network

Participatory planning Opportunities for municipal food systems policy development — Karen Landman, klandman@uoguelph.ca, University of Guelph; Ryan Hayhurst, rhayhurs@uoguelph.ca, University of Guelph

Municipality as facilitator of food hubs: Community kitchens in Toronto — Joel Fridman, j_fridman15@hotmail.com, University of Toronto; Lauren Baker, lbaker2@toronto.ca, Toronto Food Policy Council

The uneven geography of local food projects in SW Ontario — Erin Nelson, University of Guelph; Irena Knezevic, irena.knezevic@msvu.ca, Mount Saint Vincent University; Karen Landman

Growing pains: Assessing the relationship between the nature, motivations and barriers to growth in Ontario's local food networks and hubs — Phil Mount; Evan Fraser, frasere@uoguelph.ca, University of Guelph; Shelley Hazen, shazen@uoguelph.ca, University of Guelph; Tony Winson, twinson@uoguelph.ca, University of Guelph; Shawna Holmes, University of Guelph

session 1-B — Redirecting Resources

Investing in Sustainable Food for Nova Scotians — Linda Best, lbest@ns.sympatico.ca, QEII Health Sciences Centre; FarmWorks Investment Co-operative Limited [Co-authors: Edith Callaghan, edith.callaghan@acadiou.ca, Acadia University; Carol Harris, harrisce@uvic.ca, University of Victoria; FarmWorks Investment Co-operative Limited; Gordon Michael, Gordon.michael@smu.ca; St. Mary's University]

The availability of locally produced food in Nova Scotia continues to decrease, presenting individuals and government agencies with economic, health, environmental, sovereignty and security challenges. Research describes the causes and outcomes of this decline, but less attention has been paid to identifying strategies to help reverse these trends. Evidence suggests that providing mechanisms for people to invest in their own community empowers people and supports local entrepreneurship and development. Farmworks Investment Co-operative was formed to provide Nova Scotians with the opportunity to invest in businesses that will increase viability, sustainability and the security of a healthy food supply. FarmWorks provides financing and mentoring for farmers, secondary processing and value-added products.

We believe this model of community investment and support for food-related development is transferable to other communities. We will present the case for local investment, explain how FarmWorks was developed and operates, and discuss plans for measuring progress into the future.

Results of a household seafood survey from the Bonne Bay region on Newfoundland's west coast — Kristen Lowitt, klowitt@mun.ca, Memorial University of Newfoundland

By contributing to local diets and livelihoods, fisheries are an important part of the food security of coastal regions. Focusing on the Bonne Bay region on Newfoundland's west coast, an anonymous survey was distributed to households to gather information about patterns in local seafood consumption. The survey asked questions about frequency and types of seafood eaten; ways of eating seafood; sources of seafood; and satisfaction with availability, affordability, and quality of seafood in the community. Results show that local people strongly prefer eating seafood from Newfoundland

and Labrador over imported seafood, and that local seafood is eaten most often in the summer. Local fish plants and networks of family and friends are the main ways households are accessing local seafood. However, results also show a decline in consumption of most major fish and shellfish species over the past five years. Some potential factors contributing to this declining are discussed. The paper concludes with recommendations for strengthening fisheries contribution to community food security in the Bonne Bay region.

Commercial Freshwater Fishing Bycatch; A Wasted Food Source — Dean Rennie, umrenni3@cc.umanitoba.ca, University of Manitoba [Co-author: Gerald McKay, greyowl419@hotmail.com, Grand Rapids Fishermen's Co-op]

Lake Winnipeg supports the second largest commercial inland fishery in North America harvesting an average of 6.2 million kilograms of fish annually. Bycatch, the unintended capture of non-target or lower valued species, is estimated to be close to one quarter of the total harvest of a commercial fishery; however, this data does not currently exist for Lake Winnipeg. This presentation discusses how this waste occurs and highlights an Indigenous community-driven, multi-stakeholder, pilot project aimed at utilizing this wasted resource and challenging the economically driven eco-certification of the fishery. The proposed pilot project's aim is to not only record instances of "bushing", but to utilize this valuable wasted food source. The pilot project would see fish, which would otherwise have been "bushed", delivered from Grand Rapids to Winnipeg Harvest, helping to improve the nutritional value of food products distributed to Manitobans that utilize the food bank system.

Close to the Land: Connecting Northern Indigenous Communities and Southern Farming Communities Through Food Sovereignty — Karlah Rae Rudolph, umrudolk@cc.umanitoba.ca, University of Manitoba [Co-author: Stephane McLachlan, mclachla@cc.umanitoba.ca, University of Manitoba]

A food crisis is occurring across the Northern reaches of the Prairie Provinces of Canada. Associated with the destruction of Indigenous food systems and the introduction of the Globalized Agri-Food System (GAFS), this crisis underlies wide-scale food insecurity and an epidemic of diet-related disease. This study examines the degree to which rural-settler and Indigenous food sovereignty initiatives can further their individual goals while strengthening their combined resistance to the GAFS through North-South collaborative networks, in which youth and youth-learning play a pivotal role. Insights derived from participant experiences with a youth-focused garden project in the South were complemented by individual interviews and focus group sessions with youth and adults in both locations. The outcomes of this action research indicate that North-South reciprocating networks may provide effective alternatives to the GAFS for both northern Indigenous and southern rural-settler communities. However, these intercultural alliances must be guided by Indigenous food sovereignty principles.

session 1-C — Food Culture

Dishing Localities: Gustatory Becoming-Media — Josh Davidson, jdavidso@alcor.concordia.ca, Concordia University
How do diverging sets of culinary practitioners in a particular locality conceive of and construct "place" in the dish of food? How does the latter co-evolve in dependence upon a highly-particular and unstable set of spatial-temporal conditions? Three disparate groups of "local" Montréal culinary practitioners are invited to perform these questions in the flesh. What ensues is a dual meditation: place in the dish and place of the dish. Is the form of the "local dish" a valuable study object merely due to its being-there—brimming as it is with a certain proximal imperative? Or does its value lie in precisely the opposite direction: its capacity to allow other things to be there—precisely the peripheral phenomena it seeks to exclude? Yet we resist dichotomies: the local dish signifies at the same time as it is consumed, whole. Borrowing from the conceptual toolbox of Josef Vogl (2007), we instead posit moments at which the local dish becomes media. As a becoming-media, the local dish undermines its own proximal imperative; in denaturalizing sense and anaesthetizing body, the local dish is cut from its roots: it becomes both global and self-referential at once.

Let's Dig In! Adirondack Food Culture Through the Ages: Lauren Howe, lhowe@hamilton.edu, Hamilton College [Co-authors: Katrina Keay, Hamilton College; Morgan Osborn, Hamilton College]

Many people can deduce that the name "Adirondack" is of Native American origin, but might be surprised to learn that it is in fact rooted in the earliest regional food culture. When the Algonquin tribe would run out of food, they occasionally resorted to eating the soft inside of white pine bark. The Iroquois ridiculed this practice and called them "Adirondack," a derogatory term that translates roughly to "bark eater" ("Adirondack Names"). Well before the formation of the Park, as early as the 1500s with the Native Americans, food began to emerge as part of the rich history of this region. This paper serves as a historical survey that traces changes in the local food culture through time.

Recipes of the Land: Local Knowledge, Food Security and World Heritage Site in Asatisiwipe First Nation — Agnieszka Pawlowska, pawlowska.agnes@gmail.com, University of Manitoba

This paper presentation will elaborate on sustainable community development at Asatisiwipe First Nation, which is taking charge of its future by working to gain designation of its ancestral trap-line territory as a UNESCO World Heritage Site. This fly-in community of northern Manitoba, along with neighbouring First Nations plan to use this international designation to assist their communities with meeting local needs. Asatisiwipe First Nation however, is the only community that has designated their 8000-km² traditional territory for permanent protection. The community maintains that protection of the land signifies a protection of the people. To the First Nation, this notion refers to an ecologically sustainable vision of community-controlled economic and political development; in effect a form of food security that is bound by cultural forms of food ethics such as sharing. As a hunting and trapping community, and through their own Asatisiwipe Lands Management Plan, the First Nation is striving to ensure that their members continue their traditions so that there will “always be food on the table”. This research paper therefore, promises to look at the notion of sustainable development and traditional ecological knowledge as a form of food security, Aboriginal self-determination and a continuance of culturally relevant land management practices.

Cette présentation montrera comment une petite communauté autochtone d'Asatisiwipe conçoit le développement économique sur leur territoire. La communauté prend charge de son avenir en nommant leur territoire ancestral pour un site du patrimoine mondial. Avec quatre d'autres communautés autochtones avoisinant, cette réserve au nord du Manitoba à comme objectif l'emploi de cette désignation internationale pour répondre aux besoins locaux. Pourtant, la Première nation d'Asatisiwipe est la seule communauté parmi les quatre, qui a désigné leur territoire traditionnel de 8000 km² sous la protection écologique permanente. Pour Asatisiwipe, la protection de leur écosystème signifie la survivance des peuples Anishinaabe dans la région. Cette vision écologique est aussi une manifestation du développement économique et politique dans la communauté. En effet, elle est une forme de sécurité alimentaire qui est guidée par les traditions culturelles telles que « le partage ». Tant que la chasse et la pêche communautaire continuent et tant que la terre est gérée par le « Plan de gestion du territoire d'Asatisiwipe », la Première nation reconnaît qu'il y aura « toujours de la nourriture sur la table ». Cette dissertation donc, examinera la notion du développement écologique aussi que les connaissances écologiques traditionnelles et comment les deux notions représentent la sécurité alimentaire, l'autodétermination et la continuation de pratiques traditionnelles à Asatisiwipe First Nation.

The Politics of Oralities: Paan Culture in the Global City — Jaclyn Rohel, jackie.rohel@nyu.edu, New York University
Paan, folded betel leaves that contain areca nuts, spices, fruit pastes and sometimes also tobacco, is widely consumed across South Asia for its stimulating properties, its capacity to aid digestion and its potential to cleanse the palate. As one forum of South Asian social life that facilitates local gathering and exchange, paan is also an object of disdain in India and in the West: authorities cite the combination of betel leaf, areca, tobacco and slaked lime paste as a public health threat and its red trace as a blight on the urban landscape. This project interrogates paan consumption as a distinctive forum of transnational public culture by examining how it is embedded in London (U.K.) and Toronto. Through a multisited study of local paan shops and a discourse analysis of global policy and design initiatives, this paper analyzes how transnational subjects construct and negotiate public food cultures in the global metropolis.

session 1-D — Food as Commodity

Food/Waste: Circulating meaning, circulating meals — Michelle Coyne, mcoyne@yorku.ca, York University
Food Not Bombs (FNB), active in North America since 1980, is a loosely formed activist network responding against hunger, military spending and food waste. Through the use of edible food that would otherwise be wasted, FNB utilizes direct, local action to protest global food inequalities. Taking the food commodity out of its expected cycle – store to dumpster to dump – allows the translation of waste back into food to become a critique against global capitalist structures that privilege profit over sustenance. Further, FNB redefines food waste value by removing the necessity of payment to prove edibility and quality. Food is instead something to be shared to build connection and construct a commonality uniquely available to those who share a meal. This paper will draw on my Toronto-based dissertation to discuss the circulation of meaning and identities through FNB work. By disrupting the circulation of food and waste, FNB activism illuminates the connections between food/waste and offers the potential to imagine food security beyond economic capabilities.

Is food insecurity destabilizing the Middle East and North Africa? — Mustafa Koç, mkoc@soc.ryerson.ca, Ryerson University

Some observers argue that the recent social unrest in the Middle East and North Africa was triggered by the food-price bubble. They suggest that protests may reflect not only long-standing political failings of governments, but also the sudden desperate straits of vulnerable populations. This paper argues that, while it is true that for poor countries and poor segments of the population even a small incremental increase in food prices make a significant difference, the most significant causes of food insecurity in the region have to do with long term environmental and socio economic conditions that are responsible for structural dependence on imported food, social inequalities and interventions such as wars and sanctions that disrupted local and regional sovereignty of people to provide their livelihoods. The paper argues that food security and political stability need to be seen as two sides of the same coin, as both cause and effect of each other. We need to be clear, however, that neither stability nor security (whether food security or other forms of security) should be seen as desirable societal objectives by themselves. Indeed stability and security can easily be excuses used by clientalist or totalitarian states. They may only be desirable when they provide conditions that enable states and civil society organizations to work effectively in delivering desired societal objectives such as peace, prosperity, sustainable livelihoods, social justice, and freedoms. After discussing the impacts of the recent food crisis, the paper elaborates on the long term social, economic, environmental and political causes of food insecurity in the Middle East and North Africa which have both global as well as regional causes and consequences.

Constructing 'Marketing Freedom': Commodity Exchanges and the Financialization of Agriculture — Sarah J. Martin, sjmartin25@gmail.com, University of Waterloo

Over the last thirty years the financialization of agriculture has been steadily deepening. Proponents of this shift argue that access to financial 'tools' provide capital for farmers to operate and risk management to protect themselves from price volatility. Alternatively, many social movements and scholars have argued that financialization is connected to deepening food insecurity and repeated food crises (Clapp 2011, Ghosh 2010, Friends of the Earth 2012). This paper explores one of the key sites financialization - agricultural commodity exchanges. Commodity exchanges are generally understood to be dependent on flows of information and specialized knowledge which may appear far removed from the materiality of food. However, agricultural commodity exchanges are not merely discursive but require dynamic material assemblages that extend far beyond the walls of a given exchange and may act in unforeseen ways. This paper traces the assemblages needed to construct agricultural commodity exchanges and examines how these assemblages produce and reproduce worlds with new actors, and new politics.

Ontario's Organic Sector: Politics in Place or Conventionalization? — Theresa Schumilas, tschumilas@rogers.com, University of Waterloo [Co-author: Steffanie Scott, sdscott@uwaterloo.ca, University of Waterloo]

Disturbing the trend of an increasingly industrialized agriculture, organic movements began throughout North America and Europe as alternatives to the dominant food system. Recently however, some scholars suggest that the boundary that divides alternative food markets from mainstream ones has blurred, and that the market-based logic of organic food systems, with the associated standards and premium pricing, has turned these former alternatives into extensions of neoliberal markets. In other words, the sector has been conventionalized (Guthman, 2009; Luetchford & Pratt, 2011). Others, however, argue that alternative economies maintain their "alternativeness" by building networks and more deliberative and grassroots forms of governance that are more resistant to mainstreaming (see Goodman, Dupuis and Goodman, 2012 for a recent synthesis). These scholars argue that the problem is not the weakening of standards, but the weakening of governance. Hence privileging civic processes or 'politics in place' can demonstrate new possibilities in the alternative food movement (Little, Maye, Ilbery, 2010). Using data collected as part of the Ontario Ministry of Agriculture and Rural Affairs New Directions program, this paper explores the construction of alternative organic food networks in Ontario. Drawing on interviews with 80 ecological and organic producers, handlers, and retailers in eight regions of the province, the paper explores the question of 'politics in place' versus conventionalization of the organic sector.

session 2-A — Feminist Food Studies

"Then there would be trouble": Parent's food practices in response to concern over their child's weight — Jennifer Brady, jenniferleebrady@gmail.com, Queen's University [Co-authors: Catherine Mackie, catherine.mackie@queensu.ca, Queen's University; Elaine Power, power@queensu.ca, Queen's University]

Amidst the furor over the so-called epidemic of childhood obesity, parents and caregivers, particularly women, have been targeted by social marketing communications that direct them to feed their families in particular ways. These

messages represent what Dorothy Smith calls “extra local knowledge” and typically reinforce dominant health discourse around food, eating, and body management as well as gendered patterns of food work. This paper will elaborate the first presentation by offering a feminist perspective of themes that emerged from a qualitative study that explored the food practices of low- and mid-income parents who have self-reported concerns about their child’s current or future weight. Issues that will be addressed include how parents reiterate and resist dominant health discourse in feeding their families. This paper also draws on Marjorie DeVault’s work to show that “thought work” is a classed as well as gendered phenomenon that is exaggerated for those of lower income.

Lunch Monitors: Surveillance in the School Lunchroom — Catherine Mackie, catherine.mackie@queensu.ca, Queen’s University [Co-authors: Jennifer Brady, jenniferleebrady@gmail.com, Queen’s University; Elaine Power, power@queensu.ca, Queen’s University]

This paper draws on research from the same qualitative study as the previous presentation, but focuses on children’s school lunches as a contested site of power and ideology. Examining various methods of food surveillance in the school lunchroom reveals the ways in which dominant health discourse has been institutionalized as a method of regulating the contents of children’s lunches, and by extension, regulating food practices in the home. As women continue to be responsible for the majority of foodwork, the impact of this increased surveillance is gendered. We see that it is primarily mothers negotiating the requirements of ‘appropriate’ lunches. This labour reinforces dominant cultural narratives that center women as reproducers of culture and values in the family, resulting in the moralization of food labour. In this analysis, attention will be paid to the ways in which patriarchy mobilizes gendered ideologies of the family to extract food-related labour from women as well as the strategies women use to resist the problematic consequences of this kind of surveillance. The degree to which women and their families are affected demonstrates the significance of class privilege in negotiating food surveillance.

Why Food Studies Needs Feminism — Elaine Power, power@queensu.ca, Queen’s University [Co-authors: Jennifer Brady, jenniferleebrady@gmail.com, Queen’s University; Jacqui Gingras, jgingras@ryerson.ca, Ryerson University]

Surprisingly, much of the literature in the relatively new field of food studies has neglected gender analysis. At the same time, feminists have largely avoided the “pink ghetto” of scholarship on food and food practices. In this session we explore the crossroads of feminist and food studies scholarship to consider the intimate spaces of women’s unpaid foodwork, the body, and the household. We ask ‘What happens to food studies when we look at it through a feminist lens?’ The goals of this paper are three-fold: (a) to provide context for the following three papers by reviewing literature that sits at the crossroads of feminist and food studies scholarship; (b) to highlight the need to further consider gender in the food studies literature; and (c) to deepen, strengthen, and politicize the emergent field of food studies by drawing lessons from feminism and related critical scholarly fields, and thus to analyze relations of power and understand social inequalities related to food, foodwork, and the body.

session 2-B — Innovation

The Harvest Moon Local Food Initiative: Negotiating Difference in Regional Food Cooperative Development — Colin Anderson, c_anderson@umanitoba.ca, University of Manitoba

Family farms in the Canadian Prairies are faced with a growing crisis. A cost-price squeeze has led to chronically low farm incomes that have been exacerbated by episodic stressors such as the BSE crisis. Recent consumer interest in quality, local and alternative food is generating new opportunities that some farmers are pursuing through cooperative regional food initiatives. This action-based research project documented the first four and a half years of the development of the Harvest Moon Local Food Initiative in Manitoba. Through this case study, we explore the often-obscured tensions, power dynamics and contradictions that arise from participants’ diverse needs, conflicting priorities and contrasting visions of ‘good food’ and ‘good farming’. These cyclical and evolving initiatives should be viewed as in-perfect works in progress and important incubators for innovative ideas, projects and partnerships.

Learning from Baltimore’s food policy initiatives to theorize urban policy innovation — Melanie Bedore, mbedore@uottawa.ca, University of Ottawa

This presentation offers early research findings of a SSHRC-funded post-doctoral project titled Food desert responses: Policy innovation and transfer from American to Canadian cities. American cities are finding innovative ways to address ‘wicked problems’ related to poor food access in economically-disadvantaged areas (also known as the ‘food desert’ problem). While scholarly interest in food deserts continues to grow, food is a yet-unrealized opportunity to understand

urban policy innovation. Baltimore, Maryland has compounding food-related challenges, including food deserts, adult and child obesity, food insecurity, poverty, and pockets of inner-city blight and disinvestment. Baltimore is a laboratory of innovative food policy, however, including its Food Policy Initiative, a paid Food Policy Director, a Food Policy Advisory Committee, a Virtual Supermarket Program, and much more. I draw from thirteen in-depth, targeted interviews to present a model of urban policy innovation, referencing frameworks such as multi-level collaborative governance and regional economic development theories.

Food Security and Facebook: The Role of Social Media in Supporting Food Security Practices — Jennifer Martin, University of Western Ontario

Between climate change, peak oil, and agricultural infrastructure, food security is a pressing issue. Increasingly, individuals are taking food security into their own hands by producing their own food, stockpiling supplies, or a combination of the two. However, these practices are not yet widespread, and individuals may find themselves relatively alone in their efforts to establish a measure of food security. As a result, food security advocates have engaged digital social media as a way to connect with others. This paper will examine how media such as blogs, forums, and social networking sites enable people who are interested in food security to communicate, share information, and support each other. In doing so, it will argue that although media allow concerned individuals to provide information on the necessity of and techniques associated with self-motivated food security, an equally important function is supporting and legitimating these practices.

Decisions By and For Communities They Most Affect: A Regional Model of Democratic Funding and Decision Making Regarding Food Justice — Anna Weier, weier@cc.umanitoba.ca, University of Manitoba [Co-author: Stephane McLachlan, mclachla@cc.umanitoba.ca, University of Manitoba]

Decision-making processes for funding community-based projects are often centrally located and made by people who have little if any contact with or insight into issues affecting the communities. The Manitoba Alternative Food Research Alliance (MAFRA) seeks to subvert this top-down process, by hosting regional (urban, rural and northern) grant decision-making committees. The decision-making process is flexible and iterative and designed to meet and reflect community priorities, and especially the concern that decisions regarding rural and Northern projects are normally dominated by urban groups. Each of these regional grant decision-making committees operates autonomously with regionally based participants. Each consists of a university researcher and student, but is otherwise dominated by community members and NGOs who are actively involved in food related projects. In our first (2011) call for proposals, 13 projects were funded and the process was generally seen as successful. However, it became apparent that none of the cross-regional proposals had been supported, and so a fourth cross-regional category was created for the 2012 call. This paper will describe and critically examine the granting process as well as the successes and failures in attempting a decentralized and community-located process for supporting projects that work towards food justice.

session 2-C — Food and Learning

Learning through Reflection: Toronto's local food landscape and Popular Education — Rachele Campigotto, rachelcampigotto@gmail.com, York University

In 2009-2010 the Anti-Poverty Community Organizing and Learning project (APCOL) collaborated with FoodShare Toronto to study the food justice activism. Seven active community members were recruited from low income areas of Toronto. The 'Food Activists,' facilitator students met weekly to develop education materials through a popular education process. These materials were created with the needs of the respective communities at the forefront and some were delivered at the community level. Food Activists also agreed to be interviewed at length about their personal experiences with poverty and navigating the local food system within Toronto. Both the interviews and the creative process provided a space for the Food Activist group to reflect on their personal journey, using food and poverty as a lens. Ultimately what emerged was a narrative of their struggles, actions and the way food was leveraged as a tool to organize and address inequity issues within Toronto's food landscape.

An Adult Education Approach to Promoting Sustainable Food and Food Citizenship — Alan Warner, alan.warner@acadiu.ca, Acadia University [Co-authors: Cate DeVreede, catetrueeman@gmail.com, Lunenburg County Community Fund; Edith Callaghan, edith.callaghan@acadiu.ca, Acadia University]

This paper presents an action research project that developed and assessed a community-based, adult education approach to promoting sustainable food and food citizenship. A critical aspect of food citizenship is values-based

awareness and reflection on one's role as a member of a community, society and planet. These concepts are operationalized through Great Meals for a Change, a program in which pairs of volunteer hosts across a community invite friends to a meal at their home featuring sustainable food. They also facilitate a set of educational activities that enable critical discussions on sustainable food issues. The premise is that meaningful, interactive experiences in a welcoming social context with personal relationships, enables critical reflection, role modeling and social norms to develop that facilitate food citizenship actions across social networks. Qualitative research findings are presented that explore what participants learned, how they were influenced, and which educational strategies produced change.

Common Ground: students, food, nutrition & urban planning — Grant Wood, grant.wood@usask.ca, University of Saskatchewan

Agriculture in Saskatchewan is extensive – large-scale farms, large machinery, vast fields, and almost half the cultivated farmland in Canada. To meet the interests of our diversifying student population, the College of Agriculture & Bioresources is thinking small, and as a result Urban Food Production, a second year degree course was recently introduced. This course brought together students from four disciplines to explore food and community, urban land use practices, plus the production and utilization of fruits and vegetables. Unique to this interdisciplinary course is the marriage of human nutrition, urban planning, and agricultural production. Agriculture is food. Human nutrition is food. Land is needed to produce food. Urban Food Production is the intersection of these disciplines as well as fruit and vegetable production, plus bee-keeping and urban livestock. This paper shares experience pertaining to the course development, challenges, successes, planned revisions, plus personal and community impact.

session 2-PK — Pecha Kucha Session: Methodologies

How people talk about food systems: Comparing academic and popular discourses to illustrate the social life of theories of change in the food system — Valentine Cadieux, cadieux@umn.edu, University of Minnesota

This presentation reviews the key themes of a food system review conducted by surveying participants in significant food events in the U.S. Upper Midwest about what they thought about the important components of the food system in interactive food system displays. The findings are interpreted in conversation with a review of key integrative theories of change related to food systems. Examining the intersections and differences between different perspectives on the food system and its most pressing areas in need of change (particularly between the perspectives of academics, alternative agriculture advocates, agroecology advocates in international development contexts, food justice advocates, and family farm supporters in the U.S. and Canada), we explore the implications of these intersections and differences for communicative practice aimed at improving food system advocacy dialogues.

"Museum of the selves" – Exploring identity through food blogs — Sarah Cappeliez, sarah.cappeliez@utoronto.ca, University of Toronto

In *Domestic Goods*, historian Joy Parr (1999) uses the idea of "museum of the self" (González 1995) to examine how household furnishings and domestic design represent and define memories and personal identities (Parr 1999: 181). In this session, I suggest using this concept of "museum of the self" to consider the food, and in particular, the culinary imagery represented in food blogs. The splashy and colourful photographs of dishes and foods in blogs suggest a fascination with the aesthetic aspect of food, as well as an interest in presenting a collection of personal "moments" and aspects of the self. I will use Gonzalez's concept as a starting point for the exploration of the food imagery in blogs, and for the discussion of the use of photography as a methodological tool in sociology that can help uncover aspects of identity and of what Bourdieu (1977) calls the habitus.

Regional Food Mapping: A Case Study of Brant County — Robert Feagan, rfeagan@wlu.ca, Wilfrid Laurier University
The mapping of regional food system providers has a (recent) history, with many instances of such food maps in southern Ontario emerging in the last decade. Borrowing from the Waterloo Buy Local! Buy Fresh! mapping template specifically, a committee of the Brant County Federation of Agriculture (BCFA) worked diligently to get its first Edition out into the hands of consumers as of Spring 2009. There was much fanfare and hope during this early period. A second Edition came out in 2010, with a few producer-additions, and a similar number of producer withdrawals from that version. At this time, a 3rd Edition is being contemplated, though there is uncertainty around this decision given waning in producer-interest, and the BCFA committee weighing the benefits and costs of further effort. This paper explores this 3-year period, drawing from interviews with Map participants at the beginning of the 1st Edition, and with those at the end of the 2nd Edition.

How I feed my baby: How infant feeding practice in poor households reveals a sociology of food security — Lesley Frank, lesley.frank@unb.ca, University of New Brunswick

This presentation presents a series of experiences of feeding infants in food insecure households with the use of quotations and photographs acquired throughout a qualitative case study of infant food security in Canada. Experiences range from food production through breastfeeding, human milk sharing, the use of commodified infant food, food acquisition through food charity, and food theft. Experiences are presented to illustrate a theoretical framework that can contribute to a sociology of food security - weaving together three sets of social relations - social practice, social conditions, and wider socio-cultural and political-economic systems.

Food-related Policies and Learning: A Review — Lichun Willa Liu, willaliu@hotmail.com, University of Toronto

This presentation examines literatures on food-related policies, especially policies on food security, food safety and food health in North America, especially in Canada. It will also examine food-related learning: who are the food learners, what they learn, how they learn and where they learn? What factors facilitate or hamper learning? I am particularly interested in examine food policies and food learning with respect to gender, class, race, ethnicity and immigration. The paper intends to explore through literature review how food-related policies and food-related learning have changed over the past two decades and what implications do they have for future food policies and learning.

Using Concept Mapping to Ease Tensions — Wanda Martin, wmartin@uvic.ca, University of Victoria

Tensions between those working in food security and those working in food safety in British Columbia surfaced due to policy changes that highlighted different perspectives on safe food production. I used Concept Mapping to explore those tensions. The objective was to solicit ideas from those working in these areas with regard to the best approaches for easing tensions and enhancing intersectoral collaboration. Concept Mapping is a participatory mixed methodology that can contribute to the exploration of reframing the relationship between those working in food security and those in food safety. It is a type of structured conceptualization that consists of six phases. This method enables a group to describe ideas in response to a focused question, which translates to maps for visual representation. I identified six clusters classifying the best ways to ease tensions. In this presentation, I will review the methodology, the clusters, and recommendations for improving relations.

In Fire We Trust: Land-Based Risk Communication among First Peoples, Scientists, Government and Industry — Tamara Steffensen, tj.steffensen@gmail.com, University of Manitoba [Co-author: Stephane McLachlan, mclachla@cc.umanitoba.ca, University of Manitoba]

Attempts at meaningful engagement between local experts in Aboriginal communities and other experts have left both parties frustrated, especially on issues surrounding wildlife and environmental health. In response to this, traditional hunters and harvesters from Alexis Nakota Sioux First Nation have prompted the use of land-based communication, such as fireside sharing circles, to help facilitate meaningful dialogues between communities, government, scientists and industry. By bringing together different knowledge holders to discuss these issues in this manner, there is an opportunity to demonstrate the community's connections to the land. Real and perceived threats to traditional foods and medicines do not just affect sources of food and recreation, but vital components of culture, tradition and spiritual well-being. Land-based communication offers the chance to build trust-based relationships, increase effective communication between groups with differing perspectives and clear up miscommunications and disinformation.

session 3-A — Overcoming Institutional and Other Systemic Barriers to University-Community Partnerships in Food Justice Research

Manitoba Alternative Food Research Alliance: Barriers and Opportunities on the Margins of Urban, Rural, and Northern Food Justice — Stephane McLachlan, mclachla@cc.umanitoba.ca, University of Manitoba, Manitoba Alternative Food Research Alliance [Co-authors: Anna Weier, aweier@cc.umanitoba.ca, University of Manitoba; Colin Anderson, c_anderson@umanitoba.ca, University of Manitoba; Jacinta Wiebe, jacinta.wiebe@gmail.com, University of Manitoba (on behalf of MAFRA partners)]

Our goal as MAFRA is to facilitate food justice in northern, rural, and urban Manitoba. Our first (2011) province-wide call for community projects resulted in over 40 proposals being submitted, and our support of 13 community projects with grants each ranging from \$1,500-\$7,000. Although these projects are an essential way of enacting our mandate as a CURA, they have generated their own challenges. Some of these challenges are cross-cultural, i.e. creating effective

linkages with Indigenous Peoples and New Canadians; spatial, i.e. bridging geographical barriers and distributing power amongst multi-regional stakeholders; communicative, i.e. a digital divide existing for many marginalized communities; procedural, i.e. navigating the differences in influence between and among researcher and community partners; and institutional, i.e. universities and governments undermining effective collaboration between academic researchers and communities that work towards food and social justice. We will discuss how each of these challenges represents an edge or a margin where two or more lifeworlds are interacting. By reimagining each edge as an opportunity for transformation, these emergent problems become an opportunity to affect lasting and positive change.

Think and Eat Green at School CURA — Alejandro Rojas, Think&EatGreen@School [Co-authors: Gwen Chapman, Elena Orrego, Bent Mansfield, Wil Valley, Jennifer Black, Cyprien Lomas, University of British Columbia, Think&EatGreen@School CURA Project]

The presentation extends our framework of Community Engaged Scholarship by documenting the richness of the first and a half year of the community-university research alliance (CURA) Think & Eat Green @ School project. Our CURA has moved from imagining and conceptualizing the possibility of this project to its practical implementation, particularly through the mobilization of a community of learners involved in the search for practical solutions to problems that can be addressed at the local level making experiential learning possible. We present here 1) successes, 2) challenges, and 3) the emergent learning from the project. Within the four semesters of 2010-2011 close to 800 UBC students were engaged with projects in 32 elementary and high schools within the City of Vancouver. We report on the first and a half year of our 5-year community-university research alliance (CURA) project, a period of setting the foundations to: 1) improve food at schools, 2) reduce schools' negative impacts on the environment and on the health of school communities, 3) transform curriculum content and ways of learning (pedagogy), and 4) attain an understanding of food as a grand connector between humans and nature, and a contributor to negative environmental impacts influencing climate change.

Activating Change Together for Community Food Security (ACT for CFS) — Patty Williams, Activating Change Together for Community Food Security [Co-authors: Satya Ramen, Christine Johnson and Irena Knezevic on behalf of ACT for CFS partners]

Community-based partners in Nova Scotia and elsewhere face enormous challenges including static and reduced funding situations and increased demand, constantly being asked to step into more and more work. Despite this, the role they play in research is absolutely critical, bringing deep commitment and innovative, dynamic, effective and meaningful approaches to research. Reporting and other institutional requirements create significant barriers. We will highlight examples of approaches we are currently testing in ACT for CFS to help us navigate these issues through participatory leadership and shared decision making with community partners. These include letters of agreement around transfer of funds to SSHRC non-eligible institutions that included translating confusing language and complexity with respect to accountability; a phased approach to governance and advances of money; development of a plain language tools such as a partnership agreement and educational tools for ethics; participatory budgeting processes and tools; and a commitment to chaordic organization, co-creating a new path, support and shared responsibility.

session 3-B — Body and Identity

Knocking on Naturalism: The Currency of Breast Milk in a New Era — Victoria Millious, Victoria.millious@queensu.ca, Queen's University

This paper examines the transition of breast milk from a nutritional option to a coveted biosubstance and social resource. I argue that its treatment as an elite, as opposed to normal, infant nourishment owes not only to the scientific community and maternal industry's investment in proving the superiority of its irreproducible composition, but also to the rhetoric of 'the natural'. Within lactivist or pro-breastfeeding discourse, breast milk gains currency through an invocation of 'the natural', a concept used here to designate a return to a pre-cultural human nature, to a biological, physiological, and organic nature, to a nature and a sense of naturalness informed by the sense of authenticity to which breast milk speaks. Drawing from philosophy, cultural studies and feminist visual analysis, I compare two recent breast milk campaigns and evaluate the wider social and ideological implications of breast milk's complex relationship with this contemporary and neoliberal brand of naturalism.

Cet essai analyse la transformation de la perception du lait maternel, passant d'un produit nutritif à une substance biologique en demande et une ressource sociale. Je soutiens l'idée que son traitement en tant que produit élitique, contrairement à son traitement en tant que substance nutritionnelle nécessaire à l'enfant, résulte non seulement des désirs de la communauté scientifique et de l'industrie maternelle à prouver la supériorité de ses composantes non-reproductibles, mais aussi à la rhétorique du « naturel ». À l'intérieur du discours supportant l'allaitement, la valeur du lait maternel s'accroît par une invocation du « naturel » ; un concept utilisé ici pour désigner un retour à un stade pré-culturel de la nature humaine, à une nature biologique, physiologique et organique, à une nature et un sens de la naturalité informé par le sens de l'authenticité auquel s'adresse le lait maternel. Prenant comme point de départ certaines études philosophiques et culturelles ainsi que certaines analyses visuelles féministes, j'offre une comparaison entre deux récentes campagnes sur l'allaitement et évalue les implications plus larges de la relation complexe entre le lait maternel et cette branche néolibérale et contemporaine du naturalisme.

Eating and embodying zero: the ontology of the edible nothing — Jessica Mudry, jjmudry@gmail.com, Concordia University

The packaged food landscape is littered with examples of foods that proclaim to have “no” or “zero” calories, or that proclaim to be “free” of many, presumed bad, components of food: fat, sodium, carbohydrate or sugars. In one case, a company has staked its market share by producing food with no calories. In this paper, I argue that these examples of “zero” are all attempts to encourage people to be the “zero” body. In and through this process of embodying zero, we can make zero the goal in ourselves. As such, we can then judge the foods we eat, the work we do, and the clothes we wear by their proximities to zero. The goal of this paper is to use discourse analysis to examine how “zero” is constituted in people through food packaging, policies, and how discourses of zero encourage people to moralize the adage “less is more.”

“It’s a nurturing thing”: *Why some men are moving into the domestic kitchen* — Michelle Szabo, szabom@yorku.ca, York University

While home cooking among men is becoming more common, feminist scholars approach this trend with little enthusiasm. More men may cook at home, studies show, but they cook as an occasional display of culinary artistry or masculine prowess, leaving women with the day-to-day responsibility for household nutritional health and well-being. However, these ideas are based on research with mainly white, heterosexual, married men, and men who have limited cooking responsibilities. This paper seeks to broaden our understanding of men’s home cooking by reporting on interviews, meal diaries and cooking observations with 30 involved male domestic cooks from diverse ethno-cultural backgrounds and living situations in Toronto. The author explores the meanings of, and motivations for, cooking among participants, and shows that approaches to cooking among men are more complex and varied than previously suggested. While several participants drew on traditionally “masculine” culinary tropes, a number also drew on “feminine” positionings in the kitchen – including taking significant responsibility for caring for others through food. Further, some participants saw not cooking (i.e. leaving cooking to others) as disadvantageous rather than a privilege. Findings are explored in relation to gender equity.

session 3-C — Local Food

Farmers Markets: In the Business of Bringing Vendors and Shoppers Together in a Unique Setting — David J. Connell, connell@unbc.ca, University of Northern British Columbia [Co-author: Christopher Hergesheimer, chrish@dccnet.com]

While the increasing demand for local food is creating opportunities for farmers it is also creating new challenges for farmers market managers and board members. Based on case studies of six farmers markets and follow-up strategic planning workshops we found that the “old way” of operating a market as a collection of vendors is hindering development. In our presentation we will discuss how market managers and board members responded to and gained insights from a “new way” of viewing their markets as a business entity that is separate from the interests of its vendors. This view is based on the idea that a farmers market is a business that ‘profits’ by bringing vendors and market shoppers together in a unique setting. We will discuss how adopting this business perspective has significant strategic implications for how farmers markets might develop policies that build upon their recent growth and development.

Exploring the links between proximity to markets and farm type in Ontario: a case study analysis of the impacts of globalization on farm management — Shelley Hazen, shazen@uoguelph.ca, University of Guelph

This study assessed the ways in which globalization influences farm management in Ontario and the implications this may have for sustainability. I selected 12 farms based on how they were exposed to global markets (determined by the distance from urban markets and whether the farm was oriented towards fresh or processed markets). Using interview and statistical census data, I explored how these farms differed in terms of ecological, economic and social indicators. Farms with a high exposure to globalization scored lower on ecological and social indicators but did better on economic criteria. Results show how contextual conditions influence management strategies and how farmers perceive that globalization presents both opportunities and constraints. Policy implications from this study include developing programs to reduce the environmental impact associated with food production and providing support for local economies in rural regions that are producing food for export markets.

Regional economic development networks: Lessons from the local food system in Waterloo Region — Scott Ross, s9ross@uwaterloo.ca, University of Waterloo [Co-authors: Steffanie Scott, sdscott@uwaterloo.ca, University of Waterloo; Tara Vinodrai, tara.vinodrai@uwaterloo.ca, University of Waterloo; Riaz Nathu, rnathu@uwaterloo.ca, University of Waterloo; Emily Robson, erobson@uwaterloo.ca, University of Waterloo; Paul Parker, pparker@uwaterloo.ca, University of Waterloo]

This presentation will highlight the findings of a case study focused on the regional governance models associated with emerging knowledge-intensive industries in Ontario, with particular emphasis placed on local food systems. Using evidence from key stakeholder interviews and the novel application of Social Network Analysis, the study examines the development and dynamics of the local food system in Waterloo Region. The findings reveal the important role played by agri-food organizational structures in knowledge transfer, the ramifications of regional and local identities for government support, the importance of regional food system coordination that includes both urban and rural communities, and the lack of connectedness of economic development practitioners with local private sector and civil society leaders. Recommendations are provided, with an emphasis on the networks of interaction between local civil society, private sector, and economic development actors; and the importance of regional coordination in local food system development.

Rethinking Eastern Ontario's Local Food Systems through a Feminist Political Economic Lens — Brynne Sinclair-Waters, bswaters@connect.carleton.ca, Carleton University

Both global industrial agricultural systems and local food systems are organized by gendered relationships. This paper draws on interviews with leaders in the local food movement in Eastern Ontario, as well as secondary literature about the motivations of those involved in local food initiatives in North America. It examines how these actors articulate feminist motivations, such as empathy and collective well-being, and to what extent the local food movement constructs economies based on these values. In response to critiques that the local food movement reproduces neoliberal rationalities, such as consumer choice, entrepreneurialism, and self-improvement, this paper illustrates how local food economies are often gendered in ways that challenge neoliberal and hegemonic rationalities by redefining success and creating a new bottom line — one based on care and cooperation. Only once acknowledged can these feminist values be celebrated and strengthened as the movement advances.

session 3-D — Health and Safety

Exploring women's changed relationships with food during kidney disease — Abbey Fitzpatrick, abbey.fitzpatrick@sunnybrook.ca, Sunnybrook Health Sciences Centre [Co-authors: Tanya Lewis, tanya.lewis@sunnybrook.ca, Sunnybrook Health Sciences Centre; Courtney Bloch, cbloch@ryerson.ca, Ryerson University; Katherine Vandenbussche, katherine.vandenbussche@sunnybrook.ca, Sunnybrook Health Sciences Centre; Cathy Morley, Catherine.morley@gmail.com, Acadia University; Jacqui Gingras, jgingras@ryerson.ca, Ryerson University]

The purpose of this project was to understand further the psycho-social implications of nutritional interventions among those with changed health status. In this qualitative pilot study, researchers explored female pre-dialysis patients' food selection, preparation, consumption and feeding experiences as a result of their changed health status. Through in-depth semi-structured interviews, we investigated how significant dietary intervention could potentially alter women's perceived identities and roles with eating and feeding responsibilities, and how these identities, roles and food experiences were renegotiated with the participants' usual eating companion. Participants' and companion's narratives were categorically coded and then situated within Morley's (2002) Eating and Feeding with Changed Health Status

framework, where shared categories were considered. Women often define themselves through various acts associated with food and nurturing. As the different dimensions of this identity becomes complicated or renegotiated through the course of chronic disease, women find their relationships with food, others and themselves significantly altered. Creating space for nutritional narratives in the patient-professional relationship context may carry the additional advantage of contributing to the healing process of women with chronic disease.

The quality turn and the new public health regulation for food — Catherine Mah, catherine.mah@utoronto.ca, University of Toronto

In the last five years, policymakers at various levels of government and across jurisdictions have become increasingly interested in applying public health policy instruments to improve population-level food consumption patterns, for example, through regulations on nutrition information disclosure when eating out, restrictions on marketing to youth, taxation on undesirable intakes, and subsidies for desirable ones. How can we understand the prominence of these instruments on policy agendas in governance terms? Drawing from conceptualizations of the quality turn in food supply governance, this paper will examine recent consumption-oriented interventions originating from public health actors and the implications for alternative food networks. How do they frame the relationship between individual and state, among citizens, and between citizens and other policy actors? Is the problem of improving food quality articulated in terms of individual preference and self-governance, or as an invitation to a more informed and collectivist participation in local networks for food?

Sanitary markets: food safety regulations and the purification of the capitalist exchange of foodstuffs — Carlos Novas, carlos_novas@carleton.ca, Carleton University [Co-author: Michael Mopas, Carleton University]

Ever since the passage of the UK Food Adulteration Act in 1860, regulatory authorities in a number of jurisdictions have been concerned with ensuring that the exchange of foodstuffs is not tainted by vendors who wish to increase their profits through adulterating the foods they sell. This paper is concerned with exploring the role that food safety regulations play in sanitizing or purifying the profit motive in relation to the capitalist exchange of foodstuffs. Rather than focusing on the range of bacterial or chemical entities that can contaminate the food supply, this paper focuses instead on how municipal and provincial food safety regulations work to ensure that the profit motive does not prejudice the safety of the food supply. This paper draws upon Bruno Latour's work on purification and Michel Callon's recent work on markets.

Encouraging Kids to Eat More (Healthy Food): Child-targeted Food Marketing and the Question of Responsible Marketing — Rebecca C. Den Hoed, rcarruth@ucalgary.ca, University of Calgary [Co-author: Charlene Elliott, University of Calgary]

Childhood obesity has sparked considerable interest in food marketing aimed at children. This is due to food marketing's contribution to childhood obesity through aggressive promotion of unhealthy foods to children, and its (largely untapped) potential to curb childhood obesity through more aggressive promotion of healthier foods to children. Oddly, despite their primary responsibility for contending with the influence of marketing on children, parents' attitudes toward child-targeted food marketing remain largely unexplored. This study maps Canadian parents' attitudes towards child-targeted supermarket foods and the marketing used to promote these foods to children. The study finds that many parents adopt one of two frameworks to characterize and evaluate child-targeted supermarket foods and food marketing: i.e., parents framed food marketing as either (1) unethical when used to promote unhealthy foods (or foods in general) to children; and/or (2) expedient when used to promote healthier foods to children. When examined closely, this tension in Canadian parents' attitudes raises several important questions about the long-term consequences of any model of "responsible" marketing to children that pursues improved child health promotion via more aggressive commercial food promotion—even of healthier foods.

session 4-A — Exploring Foodways at the Crossroads of Tradition and Modernity

Mom's Favorite Family Recipes: Exploring the Construction of "Tradition" — Caitlin Bethune, cjb867@mun.ca, Memorial University of Newfoundland

This paper examines a cookbook compiled, typed up, annotated, and informally published by my grandmother in 1993 as a Christmas present for her daughters. The presentation of cookbook as gift from mother to daughter is itself a well-established tradition (Theophano 2002); close study of my grandmother's cookbook reveals further issues of tradition within the recipes themselves. Not only did my grandmother choose to include recipes from her own mother figures (her mother and mother-in-law) and her many friends and acquaintances, but also – to a surprising degree – from other

cultures and from her own daughters. Analyzing my mother's copy of my grandmother's cookbook, and the networks expressed therein, exposes the innate slipperiness of tradition in the modern age.

Time-Honoured Tradition or Pantomimic Parody?: Diasporic Scottishness and the Custom of Piping in the Haggis — Joy Fraser, jfraser3@gmu.edu, George Mason University

In January 1930 a debate in the pages of the Scotsman newspaper called attention to the questionable propriety of "the increasing custom of making a ceremony of bringing in the haggis" at Robert Burns anniversary dinners and other public celebrations of Scottishness. Often referred to as piping in the haggis, this custom comprises a formal procession in which the dish is accompanied by a ceremonial escort including, at minimum, a bagpiper and a "haggis bearer." The practice appears to have originated among Scottish expatriates in North America in the decade following the Burns centenary celebrations of 1859, later spreading throughout the diaspora and eventually to Scotland. The growth of the custom reflects the emergence of a self-consciously global network of Burns Clubs and other Scottish societies during this period (Rigney 2011), exemplifying the increasing formularisation and "tartan-isation" (McGinn 2011) of the festivities hosted by such societies, especially among the diaspora. Debates about the custom's authenticity, in turn, illustrate the escalating contentiousness of the so-called "tartan-and-haggis" stereotype that these events helped to promote. The case of piping in the haggis thus highlights the complex interrelationship between the roles played by Scots at home and abroad in shaping, disseminating and contesting cultural representations of Scottishness.

Pesce Fritto è Baccala...et une Buche de Noël: An Italian – Québécois Christmas Feast — Laura Sanchini, l.sanchini@mun.ca, Memorial University of Newfoundland

This paper explores traditional and emerging Christmas food traditions in Québécois – Italian families, namely La Festa dei Sette Pesci (Feast of Seven Fishes) and Le Réveillon. The feast is a traditional Southern Italian Christmas Eve meal consisting of seven (or more) varieties of fish such as calamari (squid) and baccala (salt cod). In recent years, due to a growing interest in ethnic cuisine, the meal now often includes dishes such as sushi and luxurious seafood items such as lobster and scampi that had previously not been part of the tradition. Le Réveillon is a post-midnight mass tradition of rich Québécois food that features traditional items such as tourtière (meat pie) and buche de Noël (Christmas cake). I will explore how these two Catholic Christmas meals are celebrated and adapted to fit a contemporary context as a performance of ethnicity, community and tradition.

From Boiled Dinner to Jiggs Dinner: Reflections on Changing Meanings of Newfoundland's "National Meal" — Diane Tye, dtye@mun.ca, Memorial University of Newfoundland

The one-pot boiled dinner of salt meat, cabbage, potato, carrot and pease pudding is central to Newfoundland foodways. Referred to as both the island's national (Anderson 1962) and most traditional meal (Gray 1977), it is linked through early settlement to Irish and English versions of corned beef and cabbage. Once the basis of a weekly rotation of meals served in most homes, boiled dinner speaks of Newfoundland's historical past based in a subsistence economy and a diet based on salt meat and fish and root vegetables. Today the common name, "Jiggs Dinner," (credited to George McManus's 1913 comic strip "Bringing Up Father," that featured Jiggs whose favourite dinner was corned beef and cabbage) is one indication of popular culture and globalization influences. Now eaten on Sundays, holidays and other special occasions, boiled dinner remains deeply embedded in familial relations; for many contemporary Newfoundlanders, living on the island and away from it, this is the taste of home.

session 4-B — Leisure and Tourism

Perceptions of place, producers and products: Exploratory research of participant local farm tour experiences — Carrie Herzog, cherzog@uoguelph.ca, University of Guelph [Co-author: Tanya MacLaurin, tmaclaur@uoguelph.ca, University of Guelph]

This paper uses photo elicitation to investigate self-guided local farm tour experiences and the meanings participants attach to the rural area, the site of food production and the local food product. "Rural romps" are biannual agricultural farm tours organized by a local food initiative to allow participants to "experience a day in the countryside, meet local farmers, eat, learn about food and experience agriculture's bounty" (<http://www.guelphwellingtonlocalfood.ca/wellington-rural-romp>). In 2010 and 2011, tour participants were encouraged to submit photographs and accompanying descriptions under the categories of "food", "family" and "farm" for photo contests. Analysis of the photographs from three Rural romp events reveals aspects about participants' tour experiences and their perceptions of the place, producers and products.

Cultivating a Farm Experience: Perceptions of Field Trips to Educational Farms — Robyn Stewart, rbs247@cornell.edu, Cornell University

The growing distance of consumers from food sources increases the necessity of agricultural literacy. Educational farms provide authentic learning experiences, facilitating connections to land, food, one another, and abstract learning. Field trips introduce nonagricultural youth to farms and offer cognitive, social, and affective benefits. Grounded in field trip learning research and experiential, informal, and place-based education theory, we investigated benefits of educational farm field trips perceived by farm educators, classroom teachers, and students. Interviews with farm educators and with teachers visiting the farms with their classes explored goals and expectations surrounding these trips. Participating students answered questions about their experiences and learning. Inductive analysis identified themes and educational goals. Findings indicate that farm experience, local food, agricultural literacy, and curriculum connections are important factors in field trips to educational farms. Teachers and farm educators had similar goals for trips, with some differences. Students reported both cognitive and affective learning.

Meeting at the Crossroads: Food, Leisure and Community — Jennifer Sumner, jennifer.sumner@utoronto.ca, University of Toronto [Co-author: Heather Mair, hmair@uwaterloo.ca, University of Waterloo]

While disciplines struggle to maintain their boundaries in an increasingly open academic climate, interdisciplines have no such problem, ranging freely across the scholarly terrain to grapple with the problems we face today. As examples of the latter approach to inquiry, food studies and leisure studies both deal with questions of community – what it means, where it occurs, when it happens, how it can be nurtured, why it falls apart. These interdisciplines have been travelling on separate roads, but in this paper they will meet and travel together to not only inform and strengthen each other, but also address the potential of their interconnected role in building community. CSAs, food festivals, culinary tourism, food conferences and community gardens are areas where the meeting of food studies and leisure studies can foster new insights into building and strengthening community. The paper will look closely at some of these examples and highlight the opportunities presented by this new relationship.

session 4-C — Urban Food

FoodShare Toronto's Good Food Markets: Forging socio-ecological alternatives to the conventional agro-food industry — Michael Classens, michael.classens@gmail.com, FoodShare Toronto

FoodShare Toronto is among Canada's largest non-profit community food advocacy and program providers. The organization's Good Food Market (GFM) program supports the establishment of community-run fresh produce markets in socio-economically marginalized neighbourhoods across Toronto. This paper articulates the ways in which the GFM program comprises a socio-ecological challenge to the conventional food system. Drawing on a range of empirical sources, including interviews with staff, organizers, volunteers and patrons of the GFMs, I explore the ways in which these markets challenge key tendencies of the conventional agro-food industry and make explicit the ways in which they promote alternative patterns of production, distribution and consumption. I then move to a focus on the physical site of the GFMs, and drawing on the intersection of critical geographic and social movement scholarship, I theorize the GFMs as 'free spaces'. Here, I elaborate specifically the socio-ecological elements that warrant considering these fixed physical sites as important alternatives to the conventional food system. I conclude by discussing the practical and theoretical implications of understanding the GFMs as socio-ecological free spaces.

Farm to Hospital — Fay Rakoff, rakoff@gmail.com, Ryerson University

This paper examines motivations, challenges and solutions regarding various hospitals in North America and the European Union procuring more local, sustainably produced foods. A food origin audit was conducted for a 900 bed teaching hospital, in downtown Toronto, in 2011. Data was gathered by interviewing distributors, suppliers and, where possible, by drilling down to source farms. The audit indicated that only a small fraction of the ingredients was locally sourced, with most ingredients coming from other Canadian provinces, the US and South America. Interviews did reveal a tendency amongst hospital administrators and commercial food suppliers of increased awareness of the benefits of local, organics. Subsequently, a food satisfaction and consumption survey was designed for a 200 bed, southern Ontario, regional hospital. This survey aims to gather insights if locally grown, fresher ingredients will improve inpatient food satisfaction, thereby reducing wastage. Both audit and survey are backed by extensive literature reviews.

Aboriginal women's foodscapes: Creating a pathway to health equity — Cheryl Sobie, umsobie@cc.umanitoba.ca, University of Manitoba [Co-author: Jeffrey Masuda, jeff_masuda@umanitoba.ca, University of Manitoba]

This paper will report on the key findings from a mixed-method study that examined the concept of 'foodscapes' – that is, the social and physical geographies associated with experiences of food insecurity – in the context of low-income Aboriginal single mothers in Winnipeg. Using a combination of two one-hour semi-structured focus group interview sessions accompanied by observations of food provider sites in Winnipeg (N=10), the findings revealed multiple barriers women with a limited income encountered during their food journeys. Underlying the discriminatory foodscapes of Aboriginal women in Winnipeg is the reoccurring theme that their sense of dignity is adversely affected in multiple ways during their food journeys. The study informs near-future participatory research that aims to challenge predominant assumptions about food insecurity as experienced by low-income Aboriginal women in Winnipeg. Future steps include Diary Photograph and Diary Interview Methodology (DPDIM), Go-along interviews, and Mobile GPS/GIS spatial analysis. Our aim is to provide a means to better visualize the multi-layered geographies of foodscapes and food insecurity, including the intersecting dynamics of place, mobility, and dignity, as a means to illuminate pathways to health equity. The presentation will highlight preliminary results, focusing on the potential power and pitfalls of integrating spatial and experiential methods within a participatory research process.

session 4-PK — Pecha Kucha Session: New Concepts

Why does Canada not have an indigenous food based curriculum in its school system? — Claire Askew, caskew@ryerson.ca, Ryerson University

Knowledge about traditional indigenous food practices is threatened throughout Canada and in many other parts of the world. Colonization broadly impacted indigenous foods and health by reducing access to the land, reducing or causing the complete loss of species, and by destroying the people and their cultural knowledge. Cultural knowledge about the production, harvesting, processing and use of traditional foods has sustained indigenous peoples for thousands of years. Indigenous communities in B.C and elsewhere have begun initiatives to revitalize traditional diets. Education in schools has been identified as a key avenue to facilitate the transfer of traditional food knowledge. Yet curriculum to revive this knowledge is missing from most schools in Canada. More research is needed to explore the challenges to implementing indigenous traditional food knowledge curriculum into Canadian elementary, secondary, and post-secondary institutions, and to determine what supports would be useful in terms of educational policy to increase access and consumption of traditional foods by Indigenous people.

Exploring Dimensions of a Community Nutrition Peer Program in Kitchener, Ontario — Paula Bryk, paula.bryk@gmail.com, Wilfrid Laurier University

A peer-led community nutrition program was developed by the Region of Waterloo Public Health Department to teach food skills and nutrition knowledge to participants in Waterloo Region. Operating at 15 sites across the region, including 7 sites in Kitchener, Ontario, this programming aims to encourage healthy eating and healthy weights. A peer-led approach is utilized to educate and influence the behaviour of participants. While open to the general population, the program aims to target vulnerable populations by locating in community centres in lower socio-economic neighbourhoods. This research looks at the food purchasing and consumption patterns of the participants when they're at home, to determine if and to what extent the community nutrition programming positively influences the eating habits of participants. Attention is also paid to the role of each family member in influencing food decisions.

Urban Agriculture: Benefits and Barriers — Michael CoDyre, mcodyre@uoguelph.ca, University of Guelph

Given that food security is a pressing global issue, many propose urban agriculture as a solution. In the context of Canada, urban agriculture should enhance food security by improved access to the urban poor as well as reduce the negative environmental effects of urbanization. The purpose of this presentation is to demonstrate some possible implications of changing the scale of current urban agricultural practices in Canada. It will illustrate how urban agriculture on a larger scale could lead to increased food security, decreased food miles and the reduction of the environmental impacts of urbanization. It will also illustrate some limitations to urban agriculture, which include a lack of public enthusiasm and acceptance. This presentation will demonstrate the need for more empirical research and illustrate how the increased scale would impact society in terms of labour, capital and land use.

Hunting for “Food Voice” and “Food Citizenship” in Alberta — Rebecca C. Den Hoed, rcarruth@ucalgary.ca, University of Calgary

Modern-day hunters have not been studied widely in Canada and their voices are under-represented in Canadian food politics and policy. On occasions when modern-day hunters have been consulted about their hunting foodways, they tend to be consulted as members of indigenous and remote-rural communities. But what about the voices of other hunters, other hunting traditions and hunting communities? Why not consider a more comprehensive chorus of hunting food voices in Canada, and how these voices might speak to regional and national food politics and food policy? Hunting for food, after all, is not the exclusive purview of indigenous and remote rural communities. Hunting is – and has long been – integral to the food cultures of many Canadians and to many different conservation efforts, food security initiatives, and food movements. Yet the food voices and food politics of disparate and diverse Canadian hunters have largely been ignored, most notably in food studies. This paper address this gap in food studies by mapping the food voices of diverse hunters in Canada—whether indigenous, remote-rural, or otherwise—beginning with hunters in Alberta. Drawing on personal experience and interviews with food-hunters in the province, I begin to sound out the voices of food hunters – and, in some cases, the voices of animals and environments deeply implicated in food hunting. I also begin to consider how concepts such as “food voice” and “food citizenship” might be reconfigured by a study of food-hunting, specifically in ways that account for the “voices” of non-human actors implicated in food provisioning—actors who are often foregrounded in hunting activities.

Is Local Produce More Expensive? Pricing in Local and Alternative Food Systems — Jennifer Lynes, jklynnes@uwaterloo.ca, University of Waterloo [Co-author: Evonne Donaher, edonaher@uwaterloo.ca, University of Waterloo]

Localized food systems are increasingly recognized as an alternative that demonstrates environmental sustainability, provides social benefits, and supports resilient local economies. There are, however, barriers that limit the development of alternative systems, such as the perception that local food is more expensive. The purpose of the research is to explore alternative food systems in terms of their economic viability for consumers. With a view to explore food pricing patterns and determine if the perception of local food as costlier can be justified, the study presents an analysis of local, Ontario-grown, and non-local produce prices, also considering organic and alternative production labels. Pricing surveys were conducted at farmers’ markets, grocery chains, independent food stores, and buying clubs in the Region of Waterloo, Ontario study area from June to October 2010. This study sets the groundwork for further investigation of affordability and consumer perception in alternative food systems.

Supply Management, of course — Philip Mount, pmount@uoguelph.ca, University of Guelph

In the last six months, an all-out assault has been waged on supply management in the Canadian media. While most of the attacks have been produced by an echo chamber of the usual suspects – “free-market” think tanks and the restaurant industry – some surprising voices have joined the clamour. A small number of ‘local food’ producers, and their supporters, have seized the moment, raising concerns over the negative impacts of supply management. Their criticism focuses on the barriers raised by expensive quotas and limited exemptions in egg, poultry and dairy production. From their perspective, these barriers prevent small producers from achieving an adequate livelihood from direct sales of their products. Their critique has predictably been reinterpreted by the ideological opponents of supply management systems, and presented as yet another argument in favour of their dismantling. It’s time to pick a side, and the only side that makes sense – for supporters of local food – is supply management, of course.

Shut the Fork Up: Confronting Framings in Euro-Gastro Language and Meaning — David Szanto, dszanto@iceboxstudio.com, Concordia University

Words such as traditional, authentic, typical, and local often arise within the discourse of alternative foodways, that is, those that counter the dominant patterns of global/industrial food practices. Yet the origins of the meanings attributed to this language may be too closely associated with European history, geography, and society for it to be fully appropriate when addressing contemporary, North American, food issues. A number of food scholars have begun to reformulate definitions around such notions as quality and authenticity, but a great many assumptions about meaning likely still remain, embedding words with values that may not be relevant in places and contexts with varying cultural and linguistic evolutions. Can ‘local’ mean the same thing in Italy and Canada, when the geographies are so vastly different? When we discuss ‘tradition’ in a North American context, whose traditions do we mean? Those of the first peoples? Of colonizers? Of influential immigrants? While these words raise important questions in food scholarship, their uninterrogated use may perversely hide other questions of equal and perhaps underlying significance. This presentation

will begin to unpack certain discursive associations around commonly used food language in an attempt to open a broader dialogue about conventional meanings and assumptions.

session 5-A — Provincial Perspectives on Food Movement Networks: A Roundtable Discussion

[Co-authors: Lauren Baker, lbaker2@toronto.ca, Toronto Food Policy Council; Dayna Chapman, daynabellacoola@gmail.com, BC Food Systems Network, Bella Coola Valley Sustainable Agriculture Society; Stefan Epp-Koop, stefan@foodmattersmanitoba.ca, Food Matters Manitoba; Ravenna Nuaimy-Barker, ravenna@sustainontario.com, Sustain Ontario; Patty Williams, patty.williams@msvu.ca, Participatory Action Research and Training Center on Food Security, Mount Saint Vincent University]

Provincial organizations have emerged in almost every Canadian province with a mandate to work towards a food system that is socially just, ecologically sustainable, healthy, and democratic. While each organization has evolved to meet the specific needs within their region, all attempt to create space to encourage relationship building, support the work of local initiatives and to foster the broader goals of food sovereignty and community food security. Over the past two years, a collaborative research effort has explored the structure and constitution of food networks in British Columbia, Manitoba, Ontario and Nova Scotia. The initial findings suggest that these networks consist of a diverse and dynamic set of relations that cross sectors, jurisdictions and geographies. Each network brings together a wide array of individuals and organizations through regular gatherings along with common projects and events. Despite identification with the growing food movement, there is not a unified identity, a single target, or common strategy. This roundtable discussion will bring together leaders from four provincial food organizations to reflect on these findings and discuss the implications for current and future work.

session 5-B — Rethinking Alternative Agriculture through Experiences in East and Southeast Asia

Connecting “Natural” foods and new green revolutions in Indonesia: indications of a corporate food regime? — Mary M. Young, marouyou@rogers.com, York University

This paper will demonstrate that an understanding of alternative food and agricultural initiatives in a Southeast Asian context can contribute to the broadening of concepts frequently used in the academic literature to study global agro-food systems. My paper will examine whether recent trends in the production of the range of food commodities that are labeled as “natural”, “healthy” and “organic” in Indonesia can provide historical specificity to Philip McMichael and Harriet Friedmann’s framework of global food regimes. The concept of a global food regime characterizing certain historical periods has been applied to the post-WWII period. During this time, the global regime linked the North American and European agricultural sectors to the countries of the Global South through exports of western food commodities and through the transfer of green revolution technology to select countries through international development programs. This paper analyses how since the 1990s, the rising interest in “natural” and “organic” food production and marketing in Indonesia and Southeast Asia generally, indicates a significant departure from the previous paradigm that was based in green revolution farming methods. The paper questions whether these changes are indicative of a general shift in the Global South, which may support or challenge McMichael’s concept of an “emergent corporate food regime” (McMichael 2004) or Friedmann’s third food regime of “green capitalism”. The implications of the Indonesian example for providing more concrete understandings of an emergent food regime will be discussed.

Alternative food networks with Chinese characteristics — Steffanie Scott, sdscott@uwaterloo.ca, University of Waterloo
[Co-authors: Theresa Schumilas; Aijuan Chen; Zhenzhong Si]

In this session we are seeking to use the experiences of China and Southeast Asia to help us rethink concepts of alternative food networks. In this paper we ask whether ‘alternative’ food system or network even applies to China. We chart China’s path of development and ask what is alternative about the production-consumption relations of certified and non-certified natural, green, and organic food. Has the organic sector in China been ‘conventionalized’, particularly through the roles of government in propagating its development? Paradoxically, while globally ecological agriculture is emerging as an ‘alternative’ to (subvert) industrial agriculture, in China it is to a large extent a vehicle for agricultural modernization and neo-productivism, absent of any language of justice, food sovereignty, autonomy, empowerment, or fair trade. In this way, many ‘alternative’ agriculture practices in China might be more about alternative production practices (i.e., no chemicals) than about celebrating or supporting small-scale farmers and alternative retail outlets. And yet, we can also find alternative food networks in China that exemplify relations of trust, for example, in the emergence

of CSAs and informal food procurement networks. Finally, we discuss whether it would be more appropriate to move beyond the conventional-alternative dichotomy, and how we can draw on China's experience to argue this case.

Government as an alternative force in promoting ecological farming in China — Aijuan Chen

There is a huge debate regarding the driving forces of ecological modernization: the "environmental capacity" of states or the social and environmental movements. In the sector of ecological farming, unlike in many Western countries where the support has come from civil society, in China it is the government that has been a driving force over the past two decades. Rather than engaging directly in the sector of ecological farming, Chinese government plays important roles by creating and enforcing appropriate institutional arrangements including input and output markets, taxes, subsidies, property rights, certification and supervision systems, production structure, and trade. This research fills the gap of ecological modernization study, which often contains little detailed analysis of the forms of institutional adaptation or change that are required by addressing issues of government roles and institutional arrangements in promoting ecological farming in China. The challenges and limitations of strong government intervention are also investigated based on previous studies and data obtained on my seven-month fieldwork in China.

session 5-C — Rethinking Food Systems I

Enabling Sustainable Food Systems? Examining Agriculture's Role in the Emerging Market for Carbon Offsets in Canada — Ryan Hayhurst, rhayhurs@uoguelph.ca, University of Guelph

Land-based biological carbon sequestration is a critical component of any climate change mitigation strategy. Combined with other ecological service credits, offsets could also go a long way towards supporting climate change adaptation when landscapes are designed for ecological resilience and inclusive socio-economic systems. However, if strictly driven by accounting metrics that favour notions of verification and compliance for an international marketplace, products like capital intensive 'green' technology, monoculture afforestation and no-till agriculture will likely be favoured by regulators and as such could dominate the emerging marketplace, thus fostering perverse social, ecological and economic outcomes. This paper will deconstruct emerging land-based biological carbon sequestration schemes (aka carbon farming/credits/offsets) and put forward a comparative analysis through a sustainable food systems lens featuring regenerative, multifunctional and permacultural food/farming systems which offer a wider and more deeply rooted array of social, ecological and economic benefits when juxtaposed with conventional 'offset' products. Consideration for important hinges hindering the adoption of these currently unconventional food/farming systems will also be given.

Local Government Engagement in Agriculture Greenhouse Gas Mitigation — Tara Moreau, taramoreau@gmail.com, University of British Columbia and Kwantlen Polytechnic [Co-authors: Caitlin Dorward, Kwantlen Polytechnic University; Arthur Fallick, Kwantlen Polytechnic University; Kent Mullinix, Kwantlen Polytechnic University]

Climate change is considered one of the most significant challenges facing our species and immediate actions to mitigate (reduce and remove) greenhouse gases (GHGs) are necessary for every sector. Agriculture and the global food system are estimated to contribute to one-third of all anthropogenic GHGs. Ultimately, local communities are where climate change mitigation and adaptation strategies will be implemented. In Metro Vancouver (British Columbia, Canada), aggressive provincial climate policy legislates significant GHG reductions. However, agriculture emissions are not currently part of local government GHG inventories. The aim of this work is to highlight the role that local governments play in enabling emissions reductions within agriculture. Specifically, the relevant policy, planning and scientific information affecting mitigation of agriculture GHGs in Metro Vancouver is reviewed and recommended actions are discussed.

Potentials of local scale, human intensive agriculture on small, underutilized agriculture tracts in British Columbia's second largest city — Caitlin Dorward, caitlin.dorward@kwantlen.ca, Kwantlen Polytechnic University [Co-authors: Kent Mullinix, kent.mullinix@kwantlen.ca, Kwantlen Polytechnic University; Marc Schutzbank, marc.schutzbank@gmail.com, Kwantlen Polytechnic University; Arthur Fallick, arthur.fallick@kwantlen.ca, Kwantlen Polytechnic University]

Surrey, British Columbia, population 475,000, is B.C.'s second largest city with approximately 1/3 of its land base (21,469 acres) in the Agricultural Land Reserve. Approximately 7,500 acres of this land is highly fragmented (78% of parcels under 10 acres) and classified as underutilized or not utilized for agriculture. From the contemporary industrial perspective, this land is, for all practical purposes, lost to agriculture. We have assessed this acreage for its potential to contribute to small lot, human intensive, direct market agriculture. Our findings suggest that 3,800 acres of fragmented lands are potentially

available for production and if brought into agriculture could satisfy a significant amount of Surrey's demand for 29 selected fruit and vegetables and 3 animal products. Likewise, we estimate that this level of production could feasibly generate \$101 million in income for the local economy and create 1511 full time equivalent jobs. Methodologies, findings and scenarios will be presented.

Enabling Effective Policy Through Local Action: Exploring the Role of Champions and Coalitions — Helen Thang, Helen_Thang@camh.net, Centre for Addiction and Mental Health [Co-author: Catherine L. Mah, catherine.mah@utoronto.ca, University of Toronto]

Diverse actors from academic and professional disciplines have acknowledged that ensuring adequate access to enough healthy and culturally appropriate food requires more explicit and comprehensive policy approaches that support and enable the scaling-up of community-based action. Yet what are the factors that enable successful translation of community-based initiatives into concrete and effective policy? Reflecting on examples from population health areas such as tobacco control, this paper will provide insight into how the work of policy champions, coalitions, and other forms of local networked action has been able to meaningfully impact policy, particularly at the municipal level. In particular, this paper will address how the opportunities for public and stakeholder buy-in enabled by community-based initiatives, is a policy lever that cannot be underestimated.

session 5-D — Rethinking Food Systems II

Utilizing a feminist geography lens to understand food insecurity for lone mothers in Hamilton, Ontario — Yui Hashimoto, hashimy@mcmaster.ca, McMaster University [Co-author: Allison M. Williams, awill@mcmaster.ca, McMaster University]

Food—where we obtain it, how we obtain it, and so forth—is just one of myriad considerations in everyday life. Considerations about food can be particularly salient for single mothers, who face a set of challenges in supporting their families, including being the sole caregivers of their children. In examining a case study of Hamilton, Ontario, this research utilizes a feminist geography lens to understand the complexity of food insecurity for single mothers in two neighbourhoods characterized by a low socio-economic status. Feminist geography offers a unique perspective for understanding food insecurity with its philosophy of improving women's lives and its story-telling and meaning-making methods. This presentation will explore qualitative themes that include: the geographic and temporal extent to which mothers go to acquire food; the reliance on informal social networks; and, finally, the understanding that improving food security for single mothers requires structural change.

What is Alternative about Alternative Food Systems? Preventing Value-Stripping — Lisa Ohberg, lisa.ohberg@utoronto.ca, University of Toronto

Alternative food systems embed the social and environmental values externalized by the conventional food system. Many rely on price premiums awarded for value-embedded food to remain economically viable. This creates an incentive for rent-seeking entrants who are not committed to upholding these values to appropriate market share in the sector. Uncommitted producers practice 'minimum-adoption' of alternative values and produce food called alternative that is 'value-stripped' compared with the products of committed producers. The standards, certification & labeling nexus is an important tool for communicating value-embeddedness in the absence of direct relationships between producers and consumers, but is vulnerable to cooptation by conventional actors seeking to ease their entrance into lucrative alternative markets. In this paper I argue that alternative organizational models that circumvent conventional channels and wherever possible employ direct marketing have the potential to preserve the 'alternative' in alternative food movements by barring uncommitted entrants and preventing value-stripping.

A New Generation of Farmers: Drivers of Alternative Food Systems — Sri Sethuratnam, sethuras@uoguelph.ca, University of Guelph

The last decade has seen substantial growth in alternate food systems. Research and ground level work in this area has traditionally focused on production, access and the environmental / health benefits of food from these alternative systems. Much less thought has been given to who will be the next generation of farmers and where are they going to come from. This is a serious omission due to the rapidly aging farmer population in North America. This paper presents results from an initiative that is trying to find solutions to this problem – FarmStart, a charitable organization based in Guelph, Ontario. FarmStart's activities show how it is possible to help prospective farmers start economically viable, environmentally sustainable and locally oriented farm enterprises. This paper explores some of the barriers like access to land and support networks and also presents the opportunities and success of the concept.

Sustainable livelihoods for food security in Canada: A conceptual framework for research, practice and policy — Joyce Slater, slater@cc.umanitoba.ca, University of Manitoba [Co-author: Fiona Yeudall, fyeudall@ryerson.ca, Ryerson University]

There is a need to expand and integrate existing definitions of food security in a common framework through an exploration of their similarities and places of conflict. We propose that one way to move toward reconciling these is through a Sustainable Livelihood Framework (SLF) which allows for a more comprehensive analysis of the resources required to achieve food security. SLF has been utilized extensively in global southern settings, however expanding the framework to include northern settings is important because of their high rates of obesity and nutrition-related co-morbidities, and the globalized food system (including high proportions of ultra-processed foods) from which contemporary diets are constructed. SLF has the potential to be used in research and applied settings to assess a broad scope of antecedents for food security, identify deficits and potential interventions at multiple levels and in multiple settings, and explain the conditions and assets required for uptake.

session 6-A — Migrant Farmworker Health in Canada

Bridging the Gap: Facilitating Improvements in Migrant Farmworker Health Care Access — Donald Cole, donald.cole@utoronto.ca, University of Toronto [Co-authors: Andres Furet, andresfuret@yahoo.com, Wilfrid Laurier University; Jenna Hennebry, jhennebry@wlu.ca, Wilfrid Laurier University; Janet McLaughlin, jmclaughlin@wlu.ca, Wilfrid Laurier University; Michael W. Pysklywec, mpysklywec@ohcow.on.ca, Occupational Health Clinics for Ontario Workers, McMaster University; Michelle Tew, mtew@ohcow.on.ca, Occupational Health Clinics for Ontario Workers; Ted Haines, hainest@mcmaster.ca, Occupational Health Clinics for Ontario Workers, McMaster University]

Building on research of health and safety risks and health care access challenges (presented by others in this panel), our presentation focuses on a project which facilitated collaborative identification and implementation of strategies to increase migrant farmworkers' access to health care and workers' compensation services. This project developed printed (posters, pamphlets, packages) and on-line materials regarding migrant worker health. We then conducted educational sessions with health care providers in rural Ontario communities, which resulted in increases in participant knowledge and intentions to use the materials with the aim of improving access to services and improved responses to injury and illness at work. We also conducted surveys with health care providers regarding their views and treatment of migrant worker patients. Our presentation will discuss preliminary findings from survey results with providers, give an overview of the resource materials, and suggest strategies for improved access to health care services for migrant workers.

Migrant Workers in the Food System: An Overview of Issues and Trends — Jenna Hennebry, jhennebry@wlu.ca, Wilfrid Laurier University [Co-author: Janet McLaughlin, jmclaughlin@wlu.ca, Wilfrid Laurier University]

In the midst of substantial economic pressures and challenging employment circumstances, many agricultural producers operating in labour-intensive sectors have come to rely on a foreign migrant workforce. Approximately 30,000 migrant farmworkers come to work across Canada each year through two streams of the federal government's Temporary Foreign Worker Program. As employees who are "permanently temporary," debates persist about their right to unionize, immigrate or receive other rights. Farm work is among the most dangerous and difficult occupations in the country, and many workers experience health concerns. This presentation provides an overview of current issues facing migrant workers, setting the stage for the subsequent presentations in the panel, which will share findings from a series of projects and initiatives aimed at understanding and improving migrant farmworker health. We argue that ensuring migrant farmworker health is an essential, yet often overlooked, component to a safe, healthy and just local food system.

Protecting the Hands that Feed Us? Migrant Farm Worker Health Care and Compensation — Janet McLaughlin, jmclaughlin@wlu.ca, Wilfrid Laurier University

[Co-authors: Jenna Hennebry, jhennebry@wlu.ca, Wilfrid Laurier University; Andres Furet, andresfuret@yahoo.com, Wilfrid Laurier University; Michael W. Pysklywec, mpysklywec@ohcow.on.ca, Occupational Health Clinics for Ontario Workers, McMaster University; Michelle Tew, mtew@ohcow.on.ca, Occupational Health Clinics for Ontario Workers; Ted Haines, hainest@mcmaster.ca, Occupational Health Clinics for Ontario Workers, McMaster University]

With approximately 18,000 migrant farmworkers in Ontario annually – increasingly, the good things that grow in Ontario are picked by the hands of a migrant worker. Yet, how does the province fare in protecting their health? Presenting results from recent studies on migrant farmworker health in Ontario, this presentation examines the realities of health

care and compensation access for this growing transnational, yet precarious, population. Through a quantitative analysis of survey data, coupled with qualitative case studies profiling migrant workers facing a range of barriers, this research demonstrates the complex challenges encountered by workers attempting to negotiate their rights and protect their health across national borders, through a system designed for Ontarians.

Health Issues of Migrant Farmworkers in Ontario: Perspectives from Five Years of Clinical Experience — Michael W. Pysklywec, mpysklywec@ohcow.on.ca, Occupational Health Clinics for Ontario Workers, McMaster University [Co-authors: Michelle Tew, mtew@ohcow.on.ca, Occupational Health Clinics for Ontario Workers; Ted Haines, hainest@mcmaster.ca, Occupational Health Clinics for Ontario Workers, McMaster University; Janet McLaughlin, jmclaughlin@wlu.ca, Wilfrid Laurier University]

Migrant farmworkers are an important part of agricultural productivity in the province. However they are also a vulnerable group employed in a high risk industry, insinuating propensity to significant health issues. The Occupational Health Clinics for Ontario Workers (OHCOW) has been conducting health clinics for migrant farmworkers in Ontario for the past 5 years. Observational data from our clinics has implicated high proportions of musculoskeletal, ocular and skin disease relating to ergonomic risk and irritant exposures. Our research highlights the need for substantial improvements to health care accessibility and targeted prevention programs for high risk diseases. We further report on the results of a prevention program to address ocular health and safety in a cohort of these workers. Improving the health of migrant workers helps to maintain the important contributions these workers make to our food industry.

session 6-B — Methodologies

Participatory Research on Community Food Security in Nova Scotia: A methodology for achieving policy change? — Peter Andree, pandree@connect.carleton.ca, Carleton University [Co-authors: Patty Williams, Mount Saint Vincent University; Christine Johnson, St. Francis Xavier; Irena Knezevic, Mount Saint Vincent University]

This paper presents the rationale, and identifies some of the challenges associated with, the methodological framework currently informing the work of a large interdisciplinary and participatory (SSHRC-funded) research project in Nova Scotia, entitled “Activating Change Together for Community Food Security”. A methodological framework is the sum total of guiding principles, key concepts and specific methods that are used in a research project. Our framework includes a diverse set of concepts and approaches, captured by terms such as “Community Food Security Assessments”, “Political Economy Analysis”, “Knowledge Mobilization”, “Ways of Knowing”, “Outcome Mapping”, “Art of Hosting”, and more. These approaches are all developed within our overarching commitment to Participatory Action Research (PAR). PAR brings academic and popular forms of knowledge together to produce a more profound and nuanced understanding. Challenges of bringing these different ways of thinking and working together, especially in the context of a project that includes so many diverse organizations and working groups, are associated with maintaining a shared vision, working across “academic” and “practitioner” perspectives, remaining attuned to the perspectives of community members most affected by community food insecurity, and building links and synergies across various tracks of activity.

Writing What We Eat: The University of Calgary’s “Hamper Project” — Dawn Johnston, debjohns@ucalgary.ca, University of Calgary [Co-author: Lisa Stowe, lstowe@ucalgary.ca, University of Calgary]

During the 2011 Hunger Awareness Week, the University of Calgary’s Students’ Union invited several faculty members and student leaders to live on an emergency food hamper for one week and blog about their experiences. As instructors of a senior-level food culture course at the university we were eager to participate, seeing the experience as an opportunity to highlight the issue of food insecurity in the university community. As scholars, we had an intellectual understanding of the relationships between hunger, identity, and community, but as participants in this project, we were still taken aback by our (albeit heavily constructed) lived experience as food bank clients. Our experiences with planning, cooking, eating, and blogging, as well as our overwhelming sense of pre-occupation and social insecurity that week led to our development of this reflective paper, which incorporates personal narrative and theoretical reflection on hunger in the relatively rich environment of a Canadian university.

Food Stories: Digesting Methodological Intersections and Limitations — Jessica Miles, jmiles@uvic.ca, University of Victoria

As recent books like *Animal, Vegetable, Miracle* (Kingsolver, 2007) and *The 100-Mile Diet* (Smith & MacKinnon, 2007) attest, sharing personal food narratives has become a popular means of exploring who we are and who we would like to become. Tied up with experiences of identity, embodiment, and subjectivity, the stories we tell through food hold

material and symbolic significance and paint an intimate picture of the larger narrative of our lives. Despite increased interest in food's storied quality, the production, circulation, and consumption of food narratives remains under examined. Operating at the intersections of sociological analysis and narrative inquiry, my research addresses this silence by exploring the relationship between food narratives circulating in popular culture and everyday food practices. Reflecting on my experience crafting a dissertation project that examines food narratives across a range of sites, my paper highlights the possibilities and limitations that narrative inquiry presents for food studies.

Capturing taste: Emerging methodologies in place-based food studies research — Lenore Newman, Lenore.Newman@ufv.ca, University of the Fraser Valley

As food studies continues to grow in importance as a subject of research in spatial geography and other fields, the question of how to capture fundamentally ethereal qualities of food such as taste remains a challenge to researchers. This paper looks at using visual methodologies and the writing of food bloggers to reconstruct the tastes of urban thirdspaces. The author's ongoing work at Granville Island is used to provide examples of the potential and limitations of mixing methodologies in order to represent taste in a research context.

session 6-C — International Perspectives

Exploring Venezuela's Food System — Margaret Bancercz, bancercz@yorku.ca, York University

The Bolivarian Alliance for the Peoples of our America (ALBA) has created a strong counter-hegemonic force in Latin America. ALBA's members have committed to developing programs based on anti-neoliberal principles that inspire cooperation and solidarity between participating countries. Members have also acknowledged the injustice of the dominant food system and the importance of a sustainable and sovereign food structure in their country, taking an active approach to reforming the system's power relations. Venezuela has been one member that has been working to develop a just and equal food system based on ALBA'S principles as well as those of food sovereignty. This paper explores the structure of the Venezuelan food system, by drawing on many of its agricultural and food programs and policies as well as ALBA summits and agreements. It attempts to join these new developments in Venezuela's food system with the broader anti-neoliberal principles committed to in ALBA.

Democratizing Agricultural Biotechnology: The politics and policy of GM crops in India — Taarini Chopra, tchopra@uwaterloo.ca, University of Waterloo

Heated debate on the role of genetically modified (GM) crops in agriculture futures has been a defining trait of the technology's short commercial life. These discussions take on particular relevance in countries that have high biodiversity, high hunger levels, and where a majority of the population relies on small-scale agriculture for their livelihood. In this paper I analyse two policy decisions in India – the approval of Bt cotton in 2002 and the recent moratorium on Bt brinjal. I use this empirical context as a backdrop to understand the political economy forces that shaped the recently proposed regulatory framework for GMOs. I conclude with an outline of what a democratized debate around GMOs in India would look like, and assess whether either of these decisions, and the debates that accompanied them, can indeed be considered to have engaged with a sufficiently wide range of voices, in an inclusive and democratic process.

Apple production, pesticide usage, and labor cost in Northeastern US and North China – A comparative case study — Weihong Fan, Weihong.Fan@stockton.edu, Richard Stockton College of New Jersey [Co-authors: Raymond G. Mueller, Richard Stockton College of New Jersey; Weili Qiu, Beijing Normal University; Michael J. Hozik, Richard Stockton College of New Jersey]

Production and pest management practices on apple farms in the US (conventional and organic) and China are evaluated for their economic and environmental sustainability. The three types share similar environmental conditions and a tradition of apple production. All three types of farms are undergoing pressures to change because of either environmental or labor concerns. The conventional US farm has high yields but high pesticide usage; the organic US farm has considerably lower pesticide use but higher labor cost and lower yields; while the Chinese farm has even lower yields it has considerably higher labor needs. Environmental (pesticide use, water needs) and demographic factors (e.g. ageing rural population in China) are forcing all three farms to change practices. We see a great potential for much higher production on the Chinese apple farm if they redirect labor from bagging to an effort for increased production while still providing consumer protection.

New Canadians Old Recipes: Making Good on the Promise of a Good Life — Aruna Handa, aruna@socialinnovation.ca, Centre for Social Innovation

In this paper, I address the phenomenon of the erosion of the Healthy Immigrant Effect. When immigrants arrive in Canada, their health is markedly better than that of the settled Canadian population. The worrying fact, though, is that this health advantage disappears on average within five years. Why? The jury is still out but smart money is riding on diet. Safeguarding the food practices of New Canadians before they assimilate is both a national culinary priority and national health priority. I propose an archive of New Canadian recipes, in print, online and in video, this last format to honour the oral tradition that is the centuries old method of transmission of food knowledge. For decades, we have neglected to safeguard this knowledge and unfortunately, families are no better at preserving food knowledge than they are at preserving language of origin. Our culinary inheritance is key to a healthier population. We fail to honour it at our peril.

Dans cet article, j'aborde le phénomène de l'érosion de « l'effet de l'immigrant en santé ». Quand les immigrants arrivent au Canada, leur santé est nettement meilleure que celle de la population canadienne en général. Par contre, le fait inquiétant est que cet avantage santé disparaît en moyenne dans les cinq ans suivant leur arrivée. Pourquoi? Le débat sur cette question est encore ouvert, mais les meilleurs paris sont sur l'alimentation. Préserver les pratiques alimentaires des Nouveaux Canadiens avant qu'ils s'assimilent est une priorité culinaire nationale ainsi qu'une priorité de santé nationale. Je propose une archive de recettes des Nouveaux Canadiens, sur papier, en ligne et en vidéo, ce dernier format pour honorer la tradition orale qui est la plus vieille méthode de transmission des connaissances alimentaires. Depuis des décennies, nous avons négligé de préserver ces connaissances et malheureusement, les familles y sont nulles. Ces connaissances sont fondamentales pour une population en meilleure santé. Nous les négligeons à notre propre péril.

session 6-D — Food Environments and Practices

Healthfulness and sustainability of school food environments in Vancouver: Findings from School Food Environment Assessments — Gwen Chapman, gwen.chapman@ubc.ca, University of British Columbia [Co-authors: Jennifer Black, j.black@ubc.ca, University of British Columbia; Alejandro Rojas, alejandro.rojas@ubc.ca, University of British Columbia; Sarah Carten sarah.carten@vch.ca, Vancouver Coastal Health; Joshua Edward, jbedward@interchange.ubc.ca, University of British Columbia; Stephanie Shulhan, sshulhan@interchange.ubc.ca, University of British Columbia]

Think & Eat Green @ School is a Vancouver-based Community University Research Alliances (CURA) project aiming to help Vancouver schools build healthy, sustainable food systems. In the project's first year, School Food Environment Assessment Tools, "SF-EAT", were designed and pilot tested to evaluate food environments in elementary and secondary schools. The tools provide a structured format for interviews with key school stakeholders (including principals, teachers and food service workers) and audits of the physical environment and food availability inside and surrounding schools. In the fall of 2011, trained student researchers used the SF-EAT to assess 12 elementary schools. This presentation will describe findings of these assessments, including physical eating spaces, food access and availability, and policies and programs related to food, nutrition and food systems sustainability. Insight gained from these tools will inform Think&EatGreen@School action-research projects, policy recommendations and theoretical understandings about the connections between the school food environment and dietary practices.

Leave No Debts Outstanding: Economic Rationalizations for Local Food — Michael Mikulak, michaelmikulak@yahoo.ca, Wilfrid Laurier University

What do we owe nature? What is nature worth? Do we have a duty to the future? The sustainable food movement has used the metaphor of debt to discuss notions of oil dependence, intergenerational justice, class and gender politics, and health. Local food advocates often draw on economic language to frame the benefits of local eating in terms of stimulating urban renewal, reducing the cost of healthcare, promoting economic growth, and reducing individual and communal ecological/carbon debts. For Michael Pollan, the perfect meal is one that "leaves no debt outstanding," one which is fully paid for and doesn't externalize its environmental impact. Can a meal be fully paid for? Is this the language we should use? What consequences are there when we frame our environmental obligations and desires in economic language? The concept of debt, that we live in a state of imbalance and obligation which can be quantified, and presumably paid for through various acts of contrition, is a fascinating and fraught concept for food studies. My presentation will examine how the metaphor of debt has and is being used by local food movements. I will trace some key ideas surrounding debt and value in an attempt to consider how economic arguments in general, represent a key fork in the road for food studies. To what extent should we frame food in economic terms, and what are some of the consequences of the concept of debt as a way of understanding our obligation, duty, and relationship to nature?

From corporate to connected – understanding distancing in the food system — Karen Rideout,
krideout@interchange.ubc.ca , University of British Columbia

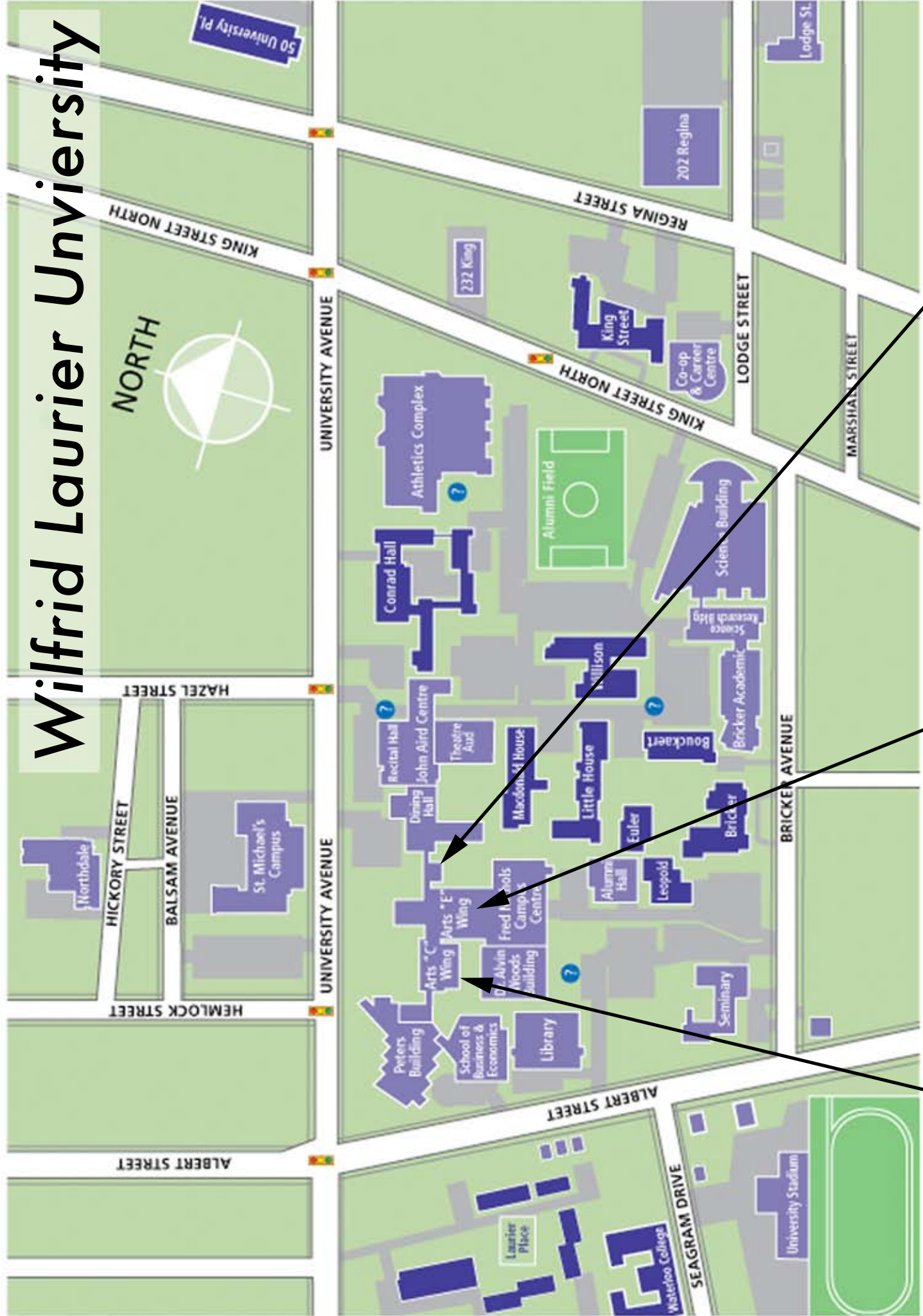
Using results from my doctoral research exploring distancing in the food systems of India and Canada, I will discuss how the related concepts of distancing and connection might be used to promote healthy eating. Observational and experiential data indicate that people engaged in food system issues tend to consume simple, varied, plant-based, whole foods diets – diets that are nutritionally, socially, and environmentally healthy by most definitions. To explore this relationship, I examined the motivations of people involved in connecting the production and consumption of food. Participants described values such as culture, social justice, a sense of the sacred, and personal relationships as motivations to engage in food system activism and as influences on personal food choices. I suggest that such values be considered determinants of healthy eating. These determinants are possible entry points for more people to consider healthier food choices and could inform innovative approaches to food policy.

The Global Food System, Local Food Movements and the Political Economy of Food Labeling — Elizabeth Smythe,
elizabeth.smythe@concordia.ab.ca, Concordia University College of Alberta

This paper examines movements to transform and re-localize the globalized corporate food regime by securing a right for food eaters (consumers) to know the provenance of food with a view to shrinking the distance between producers and consumers and creating community-based food systems. Using case studies of the political economy of food labeling in the United States, Canada, the European Union, Australia and New Zealand it shows how environmental, public health, consumer activists have joined with farmers and local food activists to challenge systems of national and international regulation (Codex Alimentarius and World Trade Organization) which limit the right of eaters to know the provenance of their food in the name of free trade even in regions deeply imbedded in the globalized food system. Despite their emphasis on individual consumer choice these struggles are re-framing the discourse and expanding knowledge about food and developing a model of an alternative food system.

Cette communication examine les mouvements de transformer et de relocaliser le régime alimentaire globalisé d'entreprise en obtenant un droit à la nourriture des mangeurs (consommateurs) de connaître la provenance des aliments, en vue de rétrécissement de la distance entre producteurs et consommateurs et de créer des systèmes alimentaires à base communautaire. En utilisant des études de cas de l'économie politique de l'étiquetage des produits alimentaires aux États-Unis, le Canada, l'Union européenne, Australie et Nouvelle-Zélande, il montre comment les écologistes, militants de la santé publique ont rejoint les consommateurs avec des agriculteurs et de militants alimentaires locales au défi les systèmes nationaux et internationaux (Codex Alimentarius et Organisation mondiale du commerce) qui limitent le droit des mangeurs de connaître la provenance de leurs aliments dans le nom du libre-échange, même dans les régions profondément ancrées dans le système alimentaire mondialisé. Malgré leur insistance sur le choix des consommateurs individuels ces luttes sont recadrer le discours et l'élargissement des connaissances sur les aliments et élaborer un modèle d'un système d'alimentation alternatives.

Wilfrid Laurier University

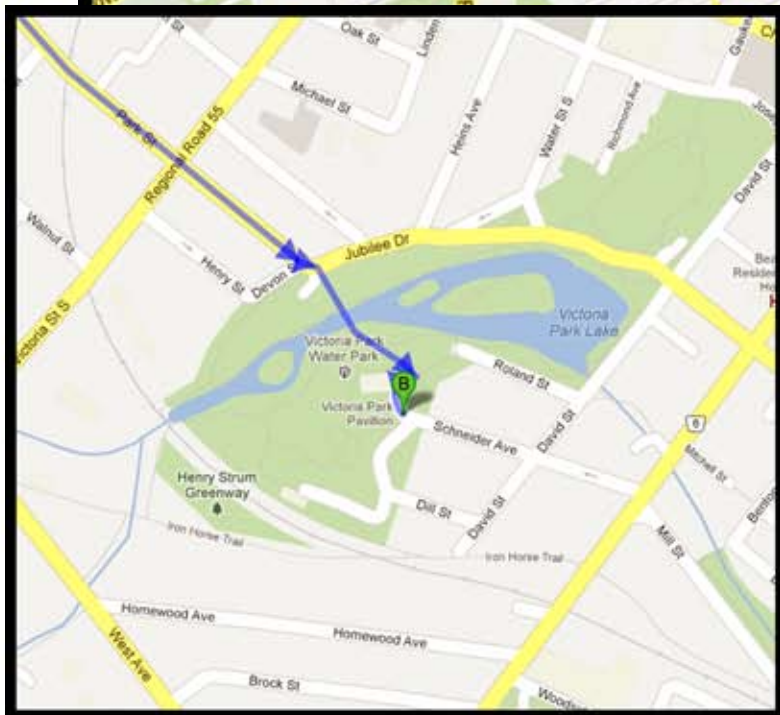
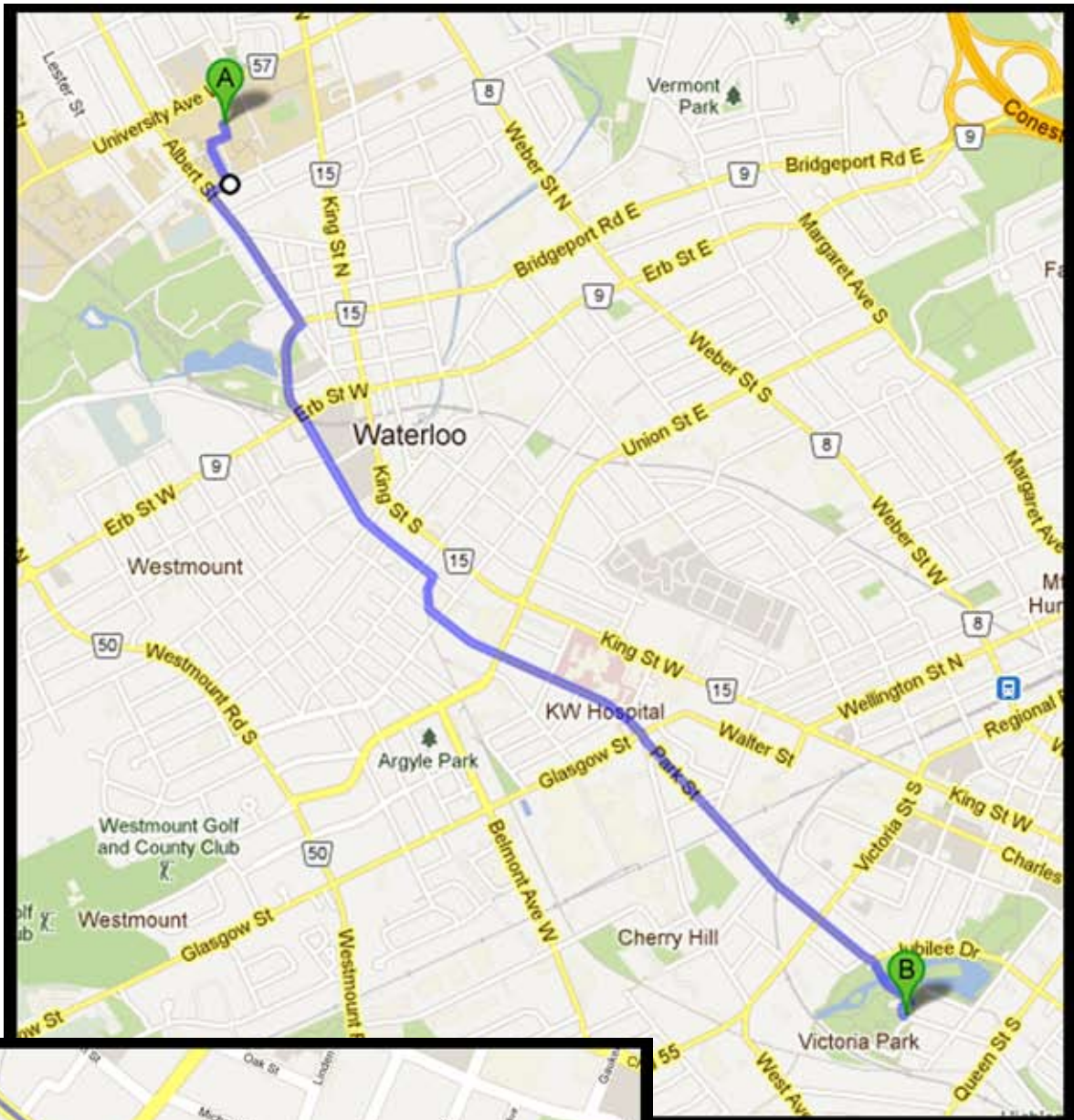


ARTS 'C' WING

ARTS 'E' WING

TOYOTA SOLARIUM

Wilfrid Laurier University to Victoria Park



~ 100 Mile Buffet Menu ~

May 28th, Victoria Park

~ Ontario Asparagus Salad with Crumbled Goats Cheese ~

~ Lemon Thyme Dressing ~

~ Ontario Hot House Green Salad ~

~ With Niagara White Wine Dressing ~

~ Shredded Cucumber & Pickled Carrot Salad ~

~ Finished With Smoked Chillies ~

~ Organic Bread with Spring Pea & Mint Pesto ~

~ Lentil Vegetable & Herb Stuffed Hot House Pepper ~

~ With Red Pepper Coulis ~

~ Mushroom Barlatto ~

~ Dessert ~

~ Apple & Rhubarb Crumble with Crème Anglaise ~

Gusto Catering Company, 665 Colby Drive #11, Waterloo, ON N2V 1C2 Office: 519 888 0634

www.gustocatering.ca info@gustocatering.ca

Copyright © 2011