



Saturday June 1				
9:30 – 17:30	Student, Post-doc and Emerging Researchers Preconference (MacLaurin D110- located inside the Ring, facing the Quad)		Tour of the Cowichan Valley	
19:00-20:30	Film Screening: <i>Feeding Nine Billion</i> ; <i>All Around the Table</i> ; and <i>Seeds Grow More Than Food</i> with Wayne Roberts (Continuing Studies 118)			
Sunday June 2				
9:00 - 10:30	Self-guided field trips			
10:30 - 12:00	Plenary session: Engaging Diverse Voices in Food Studies Herb Barbolet, Linda Geggie, Hannah Wittman, & Nancy Turner (Elliot 168- located across campus next to the library)			
12:00 – 13:00	Brown Bag Lunch: Responses to National Food Strategy Processes - A Dialogue. With Abra Brynne, Cathleen Kneen, and Kathleen Gibson (MacLaurin B037)			
13:00 – 14:30	1A Distancing and the Political Economy of the Global Food System (Clapp & Martin, Friedmann, Burnett & Murphy, Rideout; Chair: Wittman) (Continuing Studies 114)	1B Testing the Boundaries of Food Localization: Ecological Production, Viable Farm Incomes and Accessibility (Boulianne, Nelson & Stroink, Stahlbrand, Pilson; Chair: Mount) (Continuing Studies 116)	1C Frontiers of Food Culture: Embodiment, Cuisine, and Technology (Szanto, Trieu, Murton; Chair: Lowitt) (Continuing Studies 118)	1D New Frontiers of Food: Initiatives in Local Food Production (Horst, Geggie, Cameron, Jarosz; Chair: Engler-Stringer) (Continuing Studies 119)
14:30 – 15:00	BREAK (in Exploration Gallery)			
15:00 – 16:30	2A Food and the Social Economy (Sumner, Classens, Beckie, McMurtry; Chair: Sumner) (Continuing Studies 114)	2B Agriculture on the Edge: Blurring the Town-Country Divide Through Regional Food Systems (Newman, Mullinix, Friedmann, Dennis; Chair: Wittman) (Continuing Studies 116)	2C Access to Food and Food Skills (Frank, Engler-Stringer, Desjardins, Liu; Chair: Chapman) (Continuing Studies 118)	2D Food Networks and Collaborative Dialogue (Turner, Mundel, Jones; Topley Chair: Burnett) (Continuing Studies 119)

Note: all sessions take place at University of Victoria

**Exploration Gallery**- runs throughout conference in the Continuing Studies Building room 101A



16:30-18:30	Panel: Indigenous Food Sovereignty Issues on the Land and in the Water in This Region Called "BC." Co-hosted by BC Food Systems Network and CF:ICE (Elliot 162)				
18:30	Reception, Book Launch and Award Presentations in Exploration Gallery				
20:30 - TBD	Social evening at Bard & Banker (Located downtown at 1022 Government Street)				
Monday June 3					
9:00 – 11:30	Field trips: Mason Street City Farm, The Haliburton Farm, The Garden Path, and Fruit Trees and More				
11:30 – 13:00	Brown Bag Lunch: Emerging Perspectives on Food Security- Local and Global Dimensions. With Jennifer Clapp, Stuart Clark, Hannah Wittman, Mustafa Koc, & Sophia Murphy (Fraser 159- located outside the Ring, next to parking lots 4 & 8)				
13:00-14:30	3A The Right to Food (Berger Richardson, Lopez, Howard-Hassmann, Muldavin; Chair: Burnett) (Continuing Studies 140)	3B Building Resilient Food Systems through Participatory Farmer-led Agricultural Research (Teshome, Tsegaye, Jimenez, Lambert; Chair: Roberts) (Continuing Studies 142)	3C Progressive Pedagogies for Transformative, Sustainable and Just Agri-Food Systems (Beckie, Berezan, McLachlan, Rojas; Chairs: Anderson & LaForge) (Continuing Studies 143)	3D Food and Gender (Brady, Wiebe, Mason & Parkins, Overend; Chair: Engler-Stringer) (Continuing Studies 145)	3E New Concepts Pecha Kuchas (Besanger & Reid, Levkoe, Kahane, McGregor, Knezevic, Walsh, Gregory, Mount; Chair: Szanto) (Continuing Studies 146)
14:30-15:00	Break (in Exploration Gallery)				
15:00-16:30	4A The Frontlines of Food Security and Livelihood (Teucher; Behjat Chair: Levkoe) (Continuing Studies 140)	4B Diet for a Shrinking Planet: Harmonization or Diversity in the Diffusion of Global Food Standards? (McMahon, Smythe; Chair: Brynne) (Continuing Studies 142)	4C The Think & Eat Green @ School Project (Rojas, Orrego, Mayer-Smith, Black; Chair: Rojas) (Continuing Studies 143)	4D Indigenous and Rural Food Systems (Lowitt, Braun, Soto; Chair: Desmarais) (Continuing Studies 145)	4E Methodologies Pecha Kuchas (Cabell, Colson, Winson, O'Neill, Schofield, Vermillion, Szabo; Chair: Trenouth) (Continuing Studies 146)
17:00-18:00	Keynote Address: Patricia Allen "Dancing With (Not Around) the Elephants in the Room: Building Sustainable and Equitable Food Systems For All" (MacLaurin D288)				



Tuesday June 4					
9:00-10:30	5A Cooperatives, Local Food and the Diverse Economy- Joint session with Canadian Association for Studies in Cooperation (Massicotte, Beitcher, Lake; Floroff; Chair: Knezevic) (Continuing Studies 122)	5B Measuring and Monitoring Food Systems (CoDyre, Moreau, Spiegelaar, Bruce Chair: Beckie) (Continuing Studies 134)	5C Reflections from the Community First: Impacts of Community Engagement Project (Martin, Scott, Koc, Nelson & Stroink; Chairs: Andree & Kneen) (Continuing Studies 136)	5D Contested Spaces, Contested Tastes: Politics of Food (Burnett, Sule, Joseph Chair: Desjardins) (Continuing Studies 138)	
10:30-11:00	BREAK (in Exploration Gallery)				
11:00 – 12:30	6A Evolution and Change in Agriculture and Food Cooperatives- Joint session with Canadian Association for Studies in Cooperation (Gertler, Guillotte, Gerstenberger; Chair: Mount) (David Strong C103- located across the Ring Road from the Continuing Studies Building)	6B Food Policy in Cities: Applying Food Systems Thinking for Integrated Approaches to Food Policy (Bays, Friedmann, Desjardins, Mansfield; Chair: Scott) (Continuing Studies 134)	6C Food Praxis: Interdisciplinary Approaches to Linking Theory and Practice in Food Studies (Salverda, Picotte, Bunn, Hamilton; Chair: Green) (Continuing Studies 136)	6D Revisiting the Agrarian Question (Filion, Hallee, Wang, Cadieux; Chair: Levkoe) (Continuing Studies 138)	6E Food Governance and Regulation (Miewald, Clark, Lee, Gibson; Chair: Sule) (Continuing Studies 122)
12:30 – 14:00	Brown Bag Lunch: Cooperatives and the Future of Food. With Abra Brynne, Nicole Jahraus, Sean McHugh and Robin Tunnicliffe (David Strong C103)				
14:00 – 15:30	CAFS AGM – all invited (Cornett A121- located inside the Ring, facing the Quad)				
15:30 – 15:45	BREAK (in Exploration Gallery)				
15:45 – 17:30	Panel: Teaching Food Studies - Adventures in Pedagogy from an Emerging Field Newman, Szanto, Johnston & Stowe (Cornett A121)				



**See the final pages of the program for:**

- panelist and keynote bios
- paper abstracts
- University of Victoria campus map- also available online:  
<http://www.uvic.ca/search/browse/maps.php>
- banquet menu and directions to CANOE Brewpub

**Acknowledgements:**

*Grateful acknowledgement is made to the Canadian Federation for the Humanities and Social Sciences, for support of the “Food, Agriculture, and Cooperatives” sessions and the keynote address by Patricia Allen, “Dancing with - not around - the elephants in the room: building sustainable equitable food systems for all.”*

*We also gratefully acknowledge Marjorie MacDonald, CIHR/PHAC Applied Public Health Chair, University of Victoria; Think&EatGreen@School Community University Research Alliance Project; and Activating Change Together for Community Food Security Community University Research Alliance@ FoodARC for support of the Student, Post-Doc and Emerging Researchers Preconference*



## Canadian Association for Food Studies 2013 Assembly – Program

### Saturday June 1

9:00 am — A full-day pre-conference open to all students, postdocs and emerging researchers. See detailed schedule below.

9:00 – 10:00	Group Plenary: Greetings and overview of the day Introductions Division of streams (MacLaurin Room D110)	
	Stream 1 (MacLaurin Room D111)	Stream 2 (MacLaurin Room D114)
10:00 – 11:00	Facilitated Session A: Fostering mutually supportive advisor/student relationships ( <a href="#">Stephane McLachlan</a> , University of Manitoba)	Overview and timeline for publication sharing and connecting our work
11:00 - 12:00	Facilitated Session B: Teaching, learning and doing food studies ( <a href="#">Steffanie Scott</a> , University of Waterloo and <a href="#">Lenore Newman</a> , University of the Fraser Valley)	
12:00 – 13:00	Lunch	
13:00 – 14:00	Facilitated Session C: Interdisciplinarity and diversity within food related research ( <a href="#">Aleck Ostry</a> , University of Victoria)	Facilitated workshops on collaborative research ( <a href="#">Patricia Allen</a> , Mayhurst University)
14:00 – 15:00	Facilitated Session D: The impact of research beyond the academy (Bruce Wallace, Post-Doctoral Fellow with the <a href="#">Equity Lens in Public Health</a> , University of Victoria)	Facilitated workshops on collaborative publishing ( <a href="#">Hannah Wittman</a> , UBC and <a href="#">Annette Desmarais</a> , University of Regina)
15:30 -17:30		Break Breakout groups to discuss proposals and publication theme (Transgressions/Border Crossing)
18:00	Dinner/Pub Night ( <a href="http://smugglerscovepub.com">http://smugglerscovepub.com</a> )	



11:00 Tour of the Cowichan Valley

Explore the south Cowichan Valley, where good food, delicious drinks, succulent seafood and stunning scenery have attracted visitors and captivated locals for millennia. We'll start the tour with a local lunch at the Cowichan campus of Vancouver Island University, take a drive through historical Providence Farm and then visit Cowichan Bay, the first Citta Slow (Slow City) designation in Canada. Finally, we'll have a tasting tour of Merridale Ciderworks, which produces traditional English ciders, distilled apple brandies, full-fruit vodkas, and cider-risen baking in their traditional brick ovens. We will return to UVic at 5:00 pm.

17:00 Screening of three short documentaries, including *Feeding Nine Billion*, *All Around the Table*, and *Seeds Grow More Than Food*.

*Feeding Nine Billion* produced by Evan Fraser at the University of Guelph looks at the challenges and opportunities for feeding a growing world population. Many experts are worried that the 21st century will be a hungry one. Population growth and changing diets mean that our demand for food is rising fast. Climate change, dwindling water supplies, and high energy prices are set to make food harder, and more expensive to produce. The purpose of this video is to try and look at these issues to better understand them and explore how, and under what conditions, scientific advances, local food systems, and better distribution can and should play a role in feeding nine billion people.

*All Around the Table* produced by the Newfoundland and Labrador Food Security Network features interviews with seniors from the island of Newfoundland sharing their personal food stories and traditional ways of growing, preparing, and preserving food that still make sense today.

*Seeds Grow More Than Food* produced by USC Canada features Wayne Roberts' work with farmers in Honduras as part of USC Canada's Honduras program. Wayne Roberts will be available after the film to answer questions.

## Sunday June 2

9:00 Self-guided field trips

*Walk through Fernwood* This walking tour highlights remarkable heritage homes and sites of historic interest in Fernwood, an area rich in urban agriculture. The route is circular and can be walked in an hour at a leisurely pace, with suggestions for side-trips to nearby heritage locations. Download the walking brochure by the Victoria Heritage Foundation at:

<http://www.victoriaheritagefoundation.ca/fernwood.html>

*UVic Campus Community Garden* Meet Wanda Martin and garden members for a tour and an opportunity to get your hands dirty. From the Continuing Studies Building, take Gabriola Road past the Artificial Turf Hockey Field and construction site to McKenzie Ave, then walk left along the sidewalk for 5 minutes to find the garden. We are just past the building and next to Wallace Field.



Bring your garden gloves and you can help with planting, trimming and in a vertical garden project using repurposed bicycle tires! The University of Victoria's Campus Community Garden is a collaborative project between students, faculty and staff promoting local, organic food production, education and community building. We acknowledge the unceded Lekwungen and Coast Salish territory upon which our garden is establish and strive to be a place where Indigenous knowledge and voices be respected and supported. We will put the herbal tea on, so bring your own mug! See flyer at the end of the program for more details.

*Run Around UVic* has a great network of running trails. Download the map and hit the trail! Download the jogging map at: <http://www.uvic.ca/home/about/campus-info/maps/maps/Jogging-map.pdf>

10:30 Plenary Session with panelists Herb Barbolet, Linda Geggie, Nancy Turner, & Hannah Wittman  
*Engaging Diverse Voices in Food Studies: As food studies research gains momentum, it is important to reflect on the voices in that work and the range of possible directions for engaging diversely located people and places.*

12:00 Brown Bag Lunch: *Responses to National Food Strategy Processes - A Dialogue*  
With Abra Brynne, Cathleen Kneen, & Kathleen Gibson

13:00 **Session 1A: Distancing and the Political Economy of the Global Food System** (Chair: Hannah Wittman, University of British Columbia)

*The financialization of agriculture, food and food security*

Jennifer Clapp, University of Waterloo [jclapp@uwaterloo.ca](mailto:jclapp@uwaterloo.ca); Sarah Martin, University of Waterloo [s29marti@uwaterloo.ca](mailto:s29marti@uwaterloo.ca)

*Urban foodsheds: Thinking about scale and diverse trajectories in food regime perspective*

Harriet Friedmann, Professor, University of Toronto, [harriet.friedmann@utoronto.ca](mailto:harriet.friedmann@utoronto.ca)

*Finding space for international trade in food sovereignty*

Kim Burnett, University of Waterloo [kimberly.burnett@rogers.com](mailto:kimberly.burnett@rogers.com); Sophia Murphy, Institute for Agriculture and Trade Policy [sophia.iatp@gmail.com](mailto:sophia.iatp@gmail.com)

*Distancing and resistance in the global food system*

Karen Rideout, [klrideout@gmail.com](mailto:klrideout@gmail.com)

**Session 1B: Testing the Boundaries of Food Localization** (Chair: Phil Mount, Wilfrid Laurier University)

*Local food provisioning in the Quebec City Metropolitan Area: a socio-spatial perspective*

Manon Boulianne, Université Laval [Manon.Boulianne@ant.ulaval.ca](mailto:Manon.Boulianne@ant.ulaval.ca)



*Community-based solutions to repair the local food disconnect*

Connie Nelson, Lakehead University cnelson@lakeheadu.ca; Mirella Stroink, Lakehead University mstroink@lakeheadu.ca

*Markham's local sustainable food procurement experiment*

Lori Stahlbrand, Wilfrid Laurier University loris@web.ca

*Best Practices in tackling housing insecurity and food access*

Julie Pilson, Carleton University, julie\_pilson@carleton.ca; Patricia Ballamingie  
Carleton University Patricia\_Ballamingie@carleton.ca; Peter Andrée, Carleton University  
Peter\_Andree@carleton.ca

**Session 1C: Frontiers of Food Culture: Embodiment, Cuisine, and Technology** (Chair: Kristen Lowitt, Memorial University)

*What's that in your mouth? The performativity of taste*

David Szanto, Concordia University dszanto@iceboxstudio.com

*Eating Canada: An exploration of Canadian food culture in online and offline food communities*

Jennifer Trieu, Trinity College trieuj@tcd.ie

*The severing of bodies from environments in the early global food system*

James Murton, Nipissing University jmurton@nipissingu.ca

**Session 1D: New Frontiers of Food: Initiatives in Local Food Production** (Chair: Rachel Engler-Stringer, University of Saskatchewan)

*Pushing the edge of poststructural and radical food systems planning in the Pacific Northwest U.S.*

Megan Horst, University of Washington horstm@u.washington.edu

*Farmland trusts, agriculture parks, and incubator farms: Pathways forward for regional land use policy to address farmland conservation and access*

Linda Geggie, Capital Region Food and Agriculture Initiatives Roundtable lgeggie@telus.net

*Esculent heart of steel: Local food retail and community development in Sault Ste. Marie, Ontario*

Nairne Cameron, Algoma University nairne.cameron@algonau.ca

*Aspirations and actualities of urban food justice movements*

Lucy Jarosz, University of Washington jarosz@uw.edu

14:30 Break

15:00 **Session 2A: Food and the Social Economy** (Chair: Jennifer Sumner, University of Toronto)

*Food and the social economy*

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





*The social economy in the fields: Co-ops, the commodification of nature and Polanyi's double movement*

Michael Classens, York University michael.classens@gmail.com

*Local food systems and the social economy: Future roles for farmers' markets*

Mary Beckie, University of Alberta mbeckie@ualberta.ca

*Co-operative food systems: The social economy as the history and future of sustainable food systems*

JJ McMurtry jmcmurtr@yorku.ca

**Session 2B: Agriculture on the Edge** (Chair: Hannah Wittman, University of British Columbia)

*Welcome to agriburbia: The growing importance of agriculture in the peri-urban fringe*

Lenore Newman, University of the Fraser Valley lenore.newman@ufv.ca

*Integrated strategies to regionalize the food system in southwest British Columbia and the Yukon for meaningful community, economy and environment enhancement*

Kent Mullinix, Kwantlen Polytechnic University kent.mullinix@kwantlen.ca

*The Southern Ontario foodshed: Complex trajectories of a highly urbanized farming region*

Harriet Friedmann, University of Toronto harriet.friedmann@utoronto.ca

*Beyond the market: accessing farmland for regional food systems on public land, private trusts, and community farms*

Jessica Dennis, University of British Columbia dennis.jess.dennis@gmail.com; Hannah Wittman, University of British Columbia

**Session 2C: Access to Food and Food Skills** (Chair: Gwen Chapman, University of British Columbia)

*When it is all balancing on one bottle: Formula feeding and household food insecurity*

Lesley Frank, Acadia University lesley.frank@acadiau.ca

*Geographical inequalities in children's access to healthy and less-healthy food sources*

Rachel Engler-Stringer, University of Saskatchewan rachel.engler-stringer@usask.ca; Nazeem Muhajarine; Tayyab Shah; Scott Bell

*Making something out of nothing: The multiple meanings of food skills among youth in Ontario*

Ellen Desjardins, University of Waterloo desj2665@mylaurier.ca

*Food and health practices among Chinese Ontarians living with heart disease or stroke*

Lichun Willa Liu, University of Lethbridge willa.liu@uleth.ca

**Session 2D: Food Networks and Collaborative Dialogue** (Chair: Katherine Burnett, University of Victoria)

*Community dialogue on food and justice: Who is at the table?*

Jen Turner, Portland State University jeturner@pdx.edu



*BC's food movement and the health establishment: Fruitful collaboration or uneasy alliance?*  
Erika Mundel, University of British Columbia erika.mundel@gmail.com

*Growing together: The changing role of private actors in public international agricultural research*  
Jennifer Jones, University of Waterloo j4jones@uwaterloo.ca

*The scope of foodscape: Food literacy within Greater Victoria, BC*  
Aaren Topley, University of Victoria atopley@uvic.ca

16:30 Panel: Indigenous Food Sovereignty Issues on the Land and in the Water in This Region Called "BC."  
Co-hosted by BC Food Systems Network and CF:ICE.

18:30 CAFS reception, including presentation of Student Paper Award and Award for Excellent in Public Service presentation and book launch

CAFS Student Paper Award presented to Sarah Berger Richardson, National Judicial Institute; Canada Agricultural Review Tribunal, "Large-scale land acquisitions: Reconciling international investment law with the human right to food"

Award for Excellence in Public Service presented to Ellen Desjardins In recognition of an outstanding contribution towards public service in building a sustainable food system

Book launch: *Growing Resistance* by Emily Eaton

20:30 Social evening at Bard and Banker. Bard and Banker is located downtown at 1022 Government Street. <http://www.bardandbanker.com>

## Monday June 3

9:00 Field trips: Mason Street City Farm, The Haliburton Farm, The Garden Path, and Fruit Trees and More (Registration for field trips is on a first-come, first-served basis; send an email to [cafsadmin@foodstudeis.ca](mailto:cafsadmin@foodstudeis.ca) indicating your selection to reserve a space. Deadline: May 17)

*Mason Street City Farm* is a quarter acre market farm nestled into the heart of North Park neighbourhood. Located just three blocks from City Hall, and tucked in between condos, grocery stores, and the local elementary school is a highly productive and accessible urban farm. This quarter acre of land nestled in the heart of downtown has been in cultivation for over 20 years and currently provides food to local restaurants and members of the community. Angela Moran runs the Fernwood farm where her flock of chickens is cooperatively managed by a group of neighbours: this "chicken share" allows them all a hand in caring for the birds and a share of the eggs they produce. They are building Victoria's first Greenhouse Aquaponic system. The little city farm business is a viable enterprise and livelihood and reconnects people in the city with food production. For more details visit: <https://www.facebook.com/pages/Mason-Street-City-Farm/134019716662524>



*Haliburton Farm* is a multi-functional farm where the land is held "in trust" for community rather than owned privately. A community group governs the land use agreements, and agricultural uses of the land are shared by a community of farmers. The primary focus of a community farm is growing pure food, using sustainable agricultural practices. Join Linda Geggie on the tour as she explains how Haliburton and Northbrook Farms are participating as incubator farms for the creation of new farm businesses by providing participants with land, equipment and infrastructure at an affordable price. For more details visit: <http://haliburtonfarm.org>

*The Garden Path* is home to 'Seeds of Victoria', certified organic seeds collected from the beautiful gardens around the Centre. It is owned and operated by Carolyn Herriot, author of *A Year on the Garden Path* and *Zero Mile Diet: A year round guide to growing organic food*. From 1990 to 2006 she has operated a plant nursery and now has a display garden advocating for organic gardening, greater food self-sufficiency and seed saving. For more details visit: <http://www.earthfuture.com/gardenpath/>

*Fruit Trees and More* is owned and operated by Bob and Verna Duncan who have over 30 years of experience growing tree fruits on Vancouver Island. They operate a demonstration orchard near Sidney. Bob and Verna specialize in temperate, warm temperate, Mediterranean and hardy subtropical fruit trees. The demonstration orchard includes over 400 varieties of tree fruits including over 30 varieties of citrus. Other types of fruit trees grown include apples, pears, plums, peaches, apricots, nectarines, cherries, quince, medlar, kiwis, pineapple guavas, figs, pomegranates, loquats, persimmons, olives, jujube, avocado, passionfruit, pawpaw, white sapote. The orchard is used as a teaching tool to demonstrate various training systems and cultural techniques. They also sell products such as marmalade made from their OWN oranges, jam from their own produce, lemon bars, and apple juice. For more details visit: <http://www.fruittreesandmore.com>

11:30 Brown Bag Lunch: *Emerging Perspectives on Food Security- Local and Global Dimensions*. With Jennifer Clapp, Stuart Clark, Hannah Wittman, Mustafa Koc, & Sophia Murphy

13:00 **Session 3A: The Right to Food** (Chair: Katherine Burnett, University of Victoria)

*Large-Scale land acquisitions: Reconciling international investment law with the human right to food*  
Sarah Berger Richardson, National Judicial Institute and Canada Agricultural Review Tribunal  
[sarah.berger.richardson@gmail.com](mailto:sarah.berger.richardson@gmail.com)

*The sociological thingness of the human right to food*  
Jose Julian Lopez, University of Ottawa [jlopez@uottawa.ca](mailto:jlopez@uottawa.ca)

*Hugo Chávez' Venezuela: The human right to food vs. food security*  
Rhoda Howard-Hassmann, University of Waterloo [hassmann@wlu.ca](mailto:hassmann@wlu.ca)



*Agrarian change and food security in the hinterlands: Land use and environmental policies in the Eastern Himalaya of China*

Joshua Muldavin, Sarah Lawrence College muldavin@sarahlawrence.edu

**Session 3B: Building Resilient Food Systems through Participatory Farmer-led Agricultural Research** (Chair: Wayne Roberts)

*Lessons learned from participatory varietal selection and participatory plant breeding through 20 years of practice*

Awegechew Teshome, USC Canada ateshome@usc-canada.org; Dana Stefov, Jane Rabinowicz and Sarah Paule Dalle, USC Canada

*Restoration of secure seed supply systems through farmer-Led participatory varietal selection In situ*

Bayush Tsegaye, Ethio-Organic Seed Action bayusht5@yahoo.com; Regassa Feyissa, Ethio-Organic Seed Action eosa1@ethionet.et; Sarah Paule Dalle, USC Canada; and Awegechew Teshome, USC Canada

*Utilizing participatory plant breeding to support livelihood security and climate change resilience in Honduras*

José Jimenez, FIPAH; Fredy Sierra, FIPAH; Carlos Avila, FIPAH; Marvin Gómez, FIPAH, Omar Gallardo, FIPAH; Sally Humphries, University of Guelph shumphri@uoguelph.ca; Dana Stefov, USC Canada; Awegechew Teshome, USC Canada

*Participatory plant breeding and seed production research: Emerging trends in support of organic production in Canada*

Emile Lambert, Lambert Farm; Jane Rabinowicz, USC Canadajane@usc-canada.org; Martin Enta, University of Manitoba; Awegechew Teshome, USC Canada

**Session 3C: Progressive Pedagogies for Transformative, Sustainable and Just Agri-Food Systems** (Chairs: Colin Anderson, University of Manitoba & Julia LaForge, University of Manitoba)

*Experiential and transformative learning in Cuba's urban agriculture and permaculture movements*  
Mary Beckie, University of Alberta, mbeckie@ualberta.ca

*Engaging 'Head, Heart and Hands' through permaculture education*

Ron Berezan, The Urban Farmer, theurbanfarmer@shaw.ca

*Activism 101: Learning and working for environmental and food justice in Winnipeg, Manitoba*

Stéphane McLachlan, University of Manitoba, mclachla@cc.umanitoba.ca

*Ecology of knowledge: Land, food and community at the University of British Columbia*

Alejandro Rojas, University of British Columbia, alejandro.rojas@ubc.ca



**Session 3D: Food and Gender** (Chair: Rachel Engler-Stringer, University of Saskatchewan)

*“Officially a vegan now”: On meat and renaissance masculinity in pro-football*  
Jennifer Brady, Queen’s University jenniferleebrady@gmail.com

*Pudding and Power*

Nettie Wiebe, University of Saskatchewan nettie.wiebe@usask.ca

*Intersections of gender, household resources and food consumption in rural Tanzania*

John Parkins, University of Alberta jparkins@ualberta.ca; Ryan Mason, University of Alberta, rfmason@ualberta.ca

*Cancer and dairy consumption: Media, femininity and the epistemics of information*

Alissa Overend, McEwan University overenda@macewan.ca

**Session 3E: New Concepts Pecha Kuchas** (Chair: David Szanto, Concordia University)

*Public produce*

Kenda Besanger, Concordia University kendra.besanger@gmail.com; Robin Reid

*Transforming our food system: Opportunities and challenges for provincial-level mobilization*

Charles Levkoe, University of Toronto Charles.levkoe@utoronto.ca

*Involving citizens in urban food policy making: some pointers*

David Kahane, University of Alberta david.kahane@ualberta.ca

*Procurement: It's on your mind*

Forrest McGregor, Child Nutrition Council of Manitoba, Manitoba Alternative Food Research Alliance, The University of Manitoba

*Under the (dinner) table: Nova Scotia's informal food economy*

Irena Knezevic, Mt. Saint Vincent University irena.knezevic@msvu.ca

*Housing and still hungry: Food security for Individuals living in supportive housing on Vancouver island*

Judy Walsh, University of Victoria judy@nahs.ca

*Mapping hunger in Prince Edward Island*

Julia Gregory, Concordia University julia.a.gregory@gmail.com

*Reality programming: Mapping community food systems with purpose*

Phil Mount, Wilfrid Laurier University

14:30 Break



15:00 **Session 4A: The Frontlines of Food Security and Livelihood** (Chair: Charles Levkoe, University of Toronto)

*Preserving food security: Food transitions among Malaysia's Indigenous Peoples*

Ulrich Treucher, University of Saskatchewan ulrich.teucher@usask.ca

*Investigating alternative methodologies in identifying food deserts in urban settings*

Amirmohsen Behjat, University of Victoria ambehjat@uvic.ca

**Session 4B: Diet for a Shrinking Planet: Harmonization or Diversity in the Diffusion of Global Food Standards?** (Chair: Abra Brynne, Food Secure Canada)

*Stamping out disease or resilient food systems: competing frames of agri-food security*

Martha McMahon, University of Victoria mcmahon@uvic.ca

*The politics of diffusion: Food standards, meat and international trade*

Elizabeth Smythe, elizabeth.smythe@concordia.ab.ca

**Session 4C: The Think & Eat Green @ School Project** (Chair: Alejandro Rojas, University of British Columbia)

*Think&EatGreen@School: Probing a model of inter-organizational collaboration and community engagement for healthy food, experiential learning and sustainability education*

Alejandro Rojas, University of British Columbia arojas@mail.ubc.ca; Brent Mansfield, University of British Columbia brentmansfield@gmail.com

*Two models for community-university engagement in the Think&EatGreen@School Project:*

*University led community-based experiential learning and 'bottom-up' school-generated projects*

Elena Orrego, University of British Columbia. melena1@mail.ubc.ca; Will Valley, University of British Columbia wcvall@mail.ubc.ca

*The experience of collaborative teacher-researchers inquiry group within Think&EatGreen@School*

Jolie-Mayers-Smith, University of British Columbia jolie.mayer-smith@ubc.ca; Chessa Adsit-Morris, University of British Columbia cadsit@gmail.com

*Think&EatGreen@School school food environmental assessment and individual eating assessment in Vancouver public schools*

Jennifer Black, University of British Columbia j.black@ubc.ca; Gwen Chapman, University of British Columbia gwen.chapman@ubc.ca; Joshua Edwards, University of British Columbia jbedward@alumni.ubc.ca; Naseam Ahmadi University of British Columbia naseam@gmail.com; Teya Stephens, University of British Columbia teya\_stephens@hotmail.com



**Session 4D: Indigenous and Rural Food Systems** (Chair: Annette Desmarais, University of Regina)

*Grown, harvested, and hunted: The role of self-provisioning in the food acquisition strategies of households on Newfoundland's west coast*

Kristen Lowitt, Memorial University of Newfoundland klowitt@mun.ca

*Pickles, beets, and bread: Examining the links between traditional food knowledge, Social practices, and transformative learning in a rural Canadian community*

Jennifer Braun, University of Alberta jabraun@ualberta.ca

*Placing First Nations fisheries within discussions of food security and sovereignty*

Cristina Soto, Soto Environmental Consulting cgsoto17@gmail.com

**Session 4E: Methodologies Pecha Kuchas** (Chair: Lani Trenouth, Wageningen University)

*Mediating dialogue between community and nature: contributions from the lived experience of community-based, ecological farmers*

Rebecca Cabell, Dalhousie University rebecca.cabell@northwestel.net

*Applying student research to Improving our campus food systems*

Caitlin Colson, Student Food Network caitlin@mealexchange.com; Sarah Archibald

*People choose what they eat, or do they?: A dietary regime approach*

Tony Winson, University of Guelph twinson@uoguelph.ca

*The edible woman?*

Kristie O'Neill, University of Toronto kristie.oneill@mail.utoronto.ca

*Food literacy: A multidisciplinary approach to educating Inner-city students*

Eric Schofield, University of British Columbia ecschofield@gmail.com

*Shifting the rock – creating a new paradigm for Extension community food system education*

Karen Vermillion, University of Washington Extension Menominee County/Nation;

karen.vermillion@ces.uwex.edu; Erin Peot; Steve Brachman

*Innovative food service models & practices on Canadian university campuses*

Michelle Szabo, Ryerson University szabom.york@gmail.com; Mustafa Koc

17:00 Keynote Address: Patricia Allen

*"Dancing With - Not Around - the Elephants in the Room: Building Sustainable and Equitable Food Systems for All."* (This address is made possible with the support of the Canadian Federation for the Humanities and Social Sciences.)

19:00 Banquet at CANOE Brewpub. CANOE Brewpub is located at 450 Swift Street, which is off Store Street, on the waterfront, behind Chintz and Company.



## Tuesday June 4

9:00 **Session 5A: Cooperatives, Local Food and the Diverse Economy** (Chair: Irena Knezevic, Mount Saint Vincent University)

*Exploring the multiple forms of cooperation and food cooperatives through the everyday practices of the Brazilian Landless Rural Workers Movement (MST)*  
Marie-Josée Massicotte, University of Ottawa

*Community currencies: A tool for strengthening cooperative development*  
Mike Beitcher Mike.Beitcher@rhd.org

*Exploring the role of co-operatives in the local food movement in Cape Breton*  
Alicia Lake, Cape Breton University

*Connecting campuses with local, sustainable food*  
Alli Floroff alli.floroff@gmail.com

**Session 5B: Measuring and Monitoring Food Systems** (Chair: Mary Beckie, University of Alberta)

*How much do food gardens produce?*  
Michael CoDyre, University of Guelph mcodyre@uoguelph.ca

*Repacking for food system resilience? How to measure and monitor along our way.*  
Tara Moreau, Grow Moreau Consulting; SPEC, Vice-President and Food Chair  
taramoreau@gmail.com

*Adapting to climate change: The potential use of agroforestry community gardens as a sustainable import-substitution strategy for enhancing food security in Subarctic Ontario, Canada*  
Nicole Spiegelaar, University of Waterloo nicolespieg@gmail.com

*Measuring sustainability through city and regional food systems assessments*  
Brittany Bruce, University of Waterloo b2bruce@uwaterloo.ca

**Session 5C: Reflections from the Community First: Impacts of Community Engagement Project**  
(Chairs: Cathleen Kneen, Food Secure Canada & Peter Andree, Carleton University)

*Cross-cultural food networks: Building and maintaining Inclusive food security networks to support indigenous and non-Indigenous communities*  
Wanda Martin, BC Food Systems Network

*Comparing models of community university collaboration in Waterloo Region*  
Steffanie Scott, University of Waterloo; Katherine Pigott, Waterloo Region Public Health

*Ryerson University and Meal Exchange: A campus-community collaboration*  
Mustafa Koc, Centre for Studies in Food Security and Caitlin Coulson, Meal Exchange





*Food Security Research Network*

Connie Nelson, Lakehead University; Mirella Stroink, Lakehead University in collaboration with C. Shahi and M. Richardson

**Session 5D: Contested Spaces, Contested Tastes: Politics of Food** (Chair: Ellen Desjardins, University of Waterloo)

*Urban food security and the politics of responsibility: Discursive responses to food insecurity in Metro Vancouver*

Katherine Burnett, University of Victoria [vburnettk@uvic.ca](mailto:vburnettk@uvic.ca)

*Official truce? Certified organic as the ecological modernization of conventional agriculture in Canada*

Charles Sule, Ryerson University [csule@ryerson.ca](mailto:csule@ryerson.ca)

*Liquid landscapes in a moral morass*

Hugh Joseph, Tufts University

10:30 Break

11:00 **Session 6A: Evolution and Change in Agriculture and Food Cooperatives** (Chair: Phil Mount, Wilfrid Laurier University)

*Cutting edge or Cutting table: Co-operative futures in food and agriculture*

Michael Gertler, University of Saskatchewan [michael.gertler@usask.ca](mailto:michael.gertler@usask.ca)

*Agricultural cooperative rationales in comparison: perspectives from Canada, France and Hungary*

Claude-André Guillotte, University of Sherbrooke [Claude-Andre.Guillotte@USherbrooke.ca](mailto:Claude-Andre.Guillotte@USherbrooke.ca) in collaboration with Pr. Zsuzsana Kispal-Vitai, University of Pécs; Yann Régnaud, Université de Bretagne-Occidentale; Klara Kövesi, ENSTA-Bretagne; and Claude-André Guillotte University of Sherbrooke.

*The industrial food complex: Cooperative solutions in a global marketplace - Stories of three cooperative responses*

Karl Gerstenberger

**Session 6B: Food Policy in Cities: Applying Food Systems Thinking for Integrated Approaches to Food Policy** (Chair: Steffanie Scott, University of Waterloo)

*Food policy in Canadian cities: Applying food systems thinking for integrated approaches to food policy*

Joanne Bays [joannebays@gmail.com](mailto:joannebays@gmail.com)

*Urban regions as political terrains: The Toronto Food Policy Council and the Toronto Food Strategy*

Harriet Friedmann, [harriet.friedmann@utoronto.ca](mailto:harriet.friedmann@utoronto.ca)



*Applying food systems thinking for integrated approaches to food policy in Waterloo Region*  
Ellen Desjardins, desj2665@mylaurier.ca; Steffanie Scott; Krista Long

*Food policy in Vancouver: Food systems thinking in the development and implementation of the Vancouver Food Strategy*  
Brent Mansfield brentmansfield@gmail.com

**Session 6C: Food Praxis: Interdisciplinary Approaches to Linking Theory and Practice in Food Studies** (Chair: Arthur Green, Okanagan College)

Panelists: Menno Salverda, University of British Columbia Okanagan; Heather Picotte, University of British Columbia Okanagan; Robyn Bunn, University of British Columbia Okanagan; Casey Hamilton, Community Integrated Health Services, Interior Health and Central Okanagan Food Policy Council

This session invites participants to examine the challenges and opportunities of using experiential learning strategies for building student knowledge of food system issues. The study of food systems often transforms participants' lives, in the sense that it creates awareness of mutual interdependence and enables shifts in "seeing" food systems. It leads students and educators on a journey that challenges core assumptions about humans' relationships with other humans and with the environment. In this session we explore interdisciplinary, pedagogic approaches to facilitating this transformative process. Specifically, we examine how experiential learning may catalyse links between critical thinking in the classroom and applied skills for confronting food system issues. Participants in this session will be involved in a dialogic process aimed at identifying successful learning and teaching strategies as we explore questions such as: What interactive learning and teaching methods work for teaching food systems? In what way does experiential learning contribute to critical thinking and relevant knowledge in contrast with more conventional perhaps lecture style teaching / learning methods? How does experiential learning inspire not just critical thinking but critical action by students around food choices? What are the unique ethical challenges of working with experiential learning in the context of food systems issues and different types of academic institutions? How do we involve community actors in the learning process? What type of events, activities, organizations, and processes can bridge theory and practice? What are learning outcomes and skill sets that need to be emphasized at different levels of learning? What sort of timeframe and follow through does experiential learning need to be a success? While at this conference the theme of critical thinking in food systems is central, this panel will focus more specifically on the experience of experiential learning in the Okanagan area in a range of contexts.

**Session 6D: Revisiting the Agrarian Question** (Chair: Charles Levkoe, University of Toronto)

*The agrarian question revisited in the light of neoliberal globalization*  
Jean-Pascal L. Hallée, University of Quebec in Montreal jp.hallee@hotmail.com



*Enclosures of the land to enclosures of the mind: the logic of improvement from agrarian capitalism to intellectual property rights*

Jean-François Filion, University of Quebec in Montreal filion.jean-francois@uqam.ca

*On the myth of agrarian productivity*

Stéphanie Wang, University of Quebec in Montreal wang.stephaniekp@gmail.com

*Mapping knowledge terrains with food games: Cultivating dialogue between contrasting models of food system improvement*

Valentine Cadieux, University of Minnesota cadieux@umn.edu

**Session 6E: Food Governance and Regulation** (Chair: Charles Sule, Ryerson University)

*Unintended consequences of food safety regulations on community food security: Small-scale meat processing in British Columbia*

Christiana Miewald, Simon Fraser University cmiewald@sfu.ca

*Governance and innovation in the global food system: Assessing the potential of DNA barcoding in species authentication of fish products*

Lisa Clark, University of Saskatchewan lisa.clark@usask.ca

*Transparency in federal policy-making: The case of biotechnology in animals Intended for human consumption*

Heather Lee, University of Waterloo 2heatherlee@gmail.com

*The critical role of food infrastructure: Lessons from BC's Meat Inspection Regulation*

Kathleen Gibson, gbhgroup@shaw.ca

12:30 **Brown Bag Lunch: Food, Agriculture, and Cooperatives**

Over the past decade, there has been a substantial growth in agriculture and food enterprise that respond to the demand for sustainable, local and fair food. This focus on food sovereignty, citizenship, and democracy has spurred on the third wave of food co-op organizing across North America. In principle, co-operatives represent an apt organizational model to pursue the business, environment and community-oriented goals of the alternative food movement. This session will draw from the collective experience of four grassroots panelists to explore the role of co-operatives in enabling a sustainable, democratic and just food systems and to imagine a future where co-operation forms the basis of our food economies. Panelists include Abra Brynne, Kootenay Co-op in Nelson, BC, and the Local Sustainable Food Network Coordinator for Food Secure Canada (abra@foodsecurecanada.org); Nicole Jahraus, UBC Sprouts Student Cooperative (nicole.jarhaus@gmail.com); Sean McHugh, the Canadian Fair Trade Network (sean@cftn.ca); and Robin Tunnicliffe, Saanich Organics (robintunnicliffe@hotmail.com). Moderated by: Colin Anderson, University of Manitoba (c\_anderson@umanitoba.ca) and Hannah Renglich, Ontario Local Organic Food Network (HRenglich@onfc.ca)



14:00 CAFS AGM – all invited

15:30 Break

15:45 Panel: *Teaching Food studies- Adventures in Pedagogy from an Emerging Field*. With Lenore Newman, David Szanto, Dawn Johnson & Lisa Stowe.

Food studies is a rapidly expanding field, and food courses are becoming popular on most campuses. For the food researcher, this building wave of interest has led to greatly increased student interest, and we face the challenge of teaching in a field that has less established pedagogy than older, more standardized fields. In this session several practitioners will present short descriptions of various "adventures in food pedagogy". We will then engage in an open discussion as we address the question of how to teach food studies. Each presentation will be 15 minutes, followed by an open discussion.

## Panelist Biographies

### Keynote Speaker

**Dr. Patricia Allen** is internationally respected for her work on food system localization and food justice. Her research focuses on the political-economic structures that constrain or enable social equity in building sustainable food systems. Her publications range from original theoretical work through empirical investigation and policy analysis. Dr. Allen draws on diverse approaches to food-system sustainability, gender and labor inequity in food systems, and, alternative agrifood institutions. Her edited collection *Food for the Future: Conditions and Contradictions of Sustainability* (1993) was one of the first books to call attention to social justice issues in sustainable food systems. Her more recent *Together at the Table: Sustainability and Sustainance in the American Agrifood System* (2004) reviews the history of the American food movement and reflects on the theoretical and practical issues involved in building an equitable and environmentally sound food system. She is presently Chair of the Department of Food Systems & Society at Marylhurst University and Vice-President of the Agriculture and Human Values Society. She is the former Director of the Center for Agroecology and Sustainable Food Systems at the University of California, Santa Cruz.

### Plenary Session

**Herb Barbolet** is an Associate with both the Centre for Sustainable Community Development and the Dialogue Centre at Simon Fraser University and a Research Associate with the Canadian Centre for Policy Alternatives. He founded and for 10 years was Executive Director of FarmFolk, CityFolk. He was an organic farmer, and was on CBC Almanac Food Panel for 13 years. Herb helped create the Vancouver Food Policy Council and was a member for 7 years. He still works with the VFPC and Village Vancouver/Transition Towns to envision and create a just, sustainable and resilient food future. He is a member of Health Canada's Food Expert Advisory Committee. Among many publications he co-authored *Every Bite Counts: Climate Justice and BC's Food System* and *How Food Secure is Vancouver?*



**Linda Geggie** is the Coordinator of the Capital Region Food and Agriculture Initiatives Roundtable (CRFAIR), which works on behalf of 28 Food and Farm Organizations to facilitate education, information sharing and collaborative work in the region. CRFAIR has led considerable work in the region on food policy and planning issues with Municipal Governments, and Regional District, including the creation of a Regional Food Charter and the first steps towards creating a Regional Food Strategy. Linda also sits as a member of the Peninsula Agriculture Commission and works with the University of Victoria's Office of Community Based Research as the Community Research Fellow on Food and Sustainability. She is the founder and current Board member of LifeCycles, a community based organization developed in 1994 to cultivate awareness and initiate action around food, health and urban sustainability. LifeCycles operates projects such as Growing Schools, the Fruit Tree Project, and acts as the hub for Urban Agriculture in the City of Victoria.

**Nancy Turner** is an ethnobotanist, Distinguished Professor and Hakai Professor in Ethnoecology in the School of Environmental Studies at the University of Victoria. She has worked with First Nations' elders and cultural specialists in northwestern North America for over 40 years, documenting and promoting their traditional knowledge of plants and habitats. She has authored or co-authored over 20 books and over 125 book chapters and papers. Her awards include membership in the Order of British Columbia (1999) and the Order of Canada (2009).

**Hannah Wittman** holds a M.S. and Ph.D. in Development Sociology from Cornell University and is an Associate Professor in the Faculty of Land and Food Systems and the Institute for Resources, Environment and Sustainability (IRES) at the University of British Columbia. She conducts collaborative and participatory action research with peasant organizations and farming networks in Brazil, Guatemala and Canada. Current research projects examine the ways that the rights to produce and consume food are contested and transformed through struggles for agrarian reform, food sovereignty, sustainable local food systems and agrarian citizenship. Her work has appeared in a wide range of journals including the Journal of Rural Studies; Rural Sociology; Agriculture and Human Values; Journal of Peasant Studies, the Canadian Journal of Development Studies; Land Degradation and Development; and Human Organization. She also co-edited Environment and Citizenship in Latin America: Natures, Subjects, Struggles (Berghahn, 2012); Food Sovereignty: Reconnecting Food, Nature and Community (Fernwood, 2010) and Food Sovereignty in Canada: Creating Just and Sustainable Food Systems (Fernwood, 2011).



## Abstracts

### **Session 1A: Distancing and the Political Economy of the Global Food System**

#### *The financialization of agriculture, food and food security*

Jennifer Clapp, University of Waterloo [jclapp@uwaterloo.ca](mailto:jclapp@uwaterloo.ca); Sarah Martin, University of Waterloo [s29marti@uwaterloo.ca](mailto:s29marti@uwaterloo.ca)

Financialization is characterized by calculation and abstraction which can render it inaccessible. These tendencies are reinforced by much of the literature which portrays finance in conflict with, or disembedded from the “real economy” - as something that is beyond our reach. Alternatively, the materiality of food is rarely questioned by agrifood scholars. This paper brings agrifood studies and finance literature into conversation by focusing on the financialization of the food sector. In particular, it looks at the changing role of agricultural commodity exchanges and how they are being put to work in new ways by longstanding actors such as grain corporations, and by new players such as international organizations in the name of food security. The paper argues that finance is not out of hand, but instead woven in and out of the food system. By focusing on the role of agricultural commodity exchanges we highlight how the growing influence of finance is reshaping food and agriculture.

#### *Urban foodsheds: Thinking about scale and diverse trajectories in food regime perspective*

Harriet Friedmann, Professor, University of Toronto, [harriet.friedmann@utoronto.ca](mailto:harriet.friedmann@utoronto.ca)

This paper examines the multiple scales of production and markets, what the French call diversity or the co-existence of different systems using the “foodshed” as a critical and hopeful approach to understanding and rescaling food systems. In addition, a food regime framing will help to illustrate the tensions and possibilities of the present time.

#### *Finding space for international trade in food sovereignty*

Kim Burnett, University of Waterloo [kimberly.burnett@rogers.com](mailto:kimberly.burnett@rogers.com); Sophia Murphy, Institute for Agriculture and Trade Policy [sophia.iatp@gmail.com](mailto:sophia.iatp@gmail.com)

Trade is important to the realization of food security and to the livelihoods of small-scale producers yet remains under-explored in the food sovereignty discourse. Our paper looks at such questions as: How might food sovereignty integrate trade? How do small export producers relate to food sovereignty? How might rules be negotiated to ensure sovereignty is not compromised and yet other countries' needs are respected? What are the implications of deadlocked WTO negotiations for this? Can trade rules be reformed along more “food sovereign” lines? What alternative spaces are there in which to agree on international trade rules? We begin with a detailed overview of food sovereignty perspectives on trade and their evolution – proponents’ resistance to commodity trade, their views on smallholder trade, and their visions for the role trade could play. We then examine how this relates to the existing trade regime, and how trade relates to food security and rural livelihoods.

#### *Distancing and resistance in the global food system*

Karen Rideout, [klrideout@gmail.com](mailto:klrideout@gmail.com)

Distancing is closely related to processes of industrialization and commodification in the food system. While these processes “happen” in the economic and political realms, they play out in the lives of individuals. The causes and consequence of distancing proceed through a series of cyclical processes that reinforce distancing



and disconnection in the food system. This paper is about individuals who are trying to resist distancing in the ways they produce, consume, or work with food. It addresses how they view distancing as a constraint to reflexive actions and, in particular, some of the ways policy supports the processes of distancing. Based on interviews with individuals in India and Canada, the paper argues that the political economy of distancing obscures the ability to recognize real value in food. A lack of such recognition inflates the challenges of being connected, informed, and engaged in reflexive food system actions.

### **Session 1B: Testing the Boundaries of Food Localization**

#### *Local food provisioning in the Quebec City Metropolitan Area: a socio-spatial perspective*

Manon Boulianne, Université Laval [Manon.Boulianne@ant.ulaval.ca](mailto:Manon.Boulianne@ant.ulaval.ca)

Since the emergence of CSA in the middle of the 1990's, different types of private, cooperative or non-for-profit initiatives have been created in Quebec in order to improve citizens' access to « locally » produced food and/or to develop niche markets for rural producers. Economic accessibility is an issue, although prices are not always higher in these kinds of markets. Besides, places where local food can be acquired are not distributed evenly between urban, suburban and rural areas and between seasons. Their physical access depends on their localization, of course, but also on households' mobility and daily trajectories, which should be taken into account when discussing ways of scaling up local food initiatives. In order to present and discuss this socio-spatial approach, the paper will use data from a current research project which examines localization and accessibility to local food in the Quebec City Metropolitan Area.

#### *Community-based solutions to repair the local food disconnect*

Connie Nelson, Lakehead University [cnelson@lakeheadu.ca](mailto:cnelson@lakeheadu.ca); Mirella Stroink, Lakehead University [mstroink@lakeheadu.ca](mailto:mstroink@lakeheadu.ca)

In Northern Ontario, there is a growing disconnect between ensuring local producers receive a viable income without having to work off farm jobs, and providing accessibility and availability of local foods to vulnerable people (Stroink and Nelson, Forthcoming. Local Environment). As the local food system scales up and out, only niche producers and processors have flourished, marketing to people who can afford to pay the necessary prices that accompany small-scale production. The big challenge for the local food movement in Northern communities is to ensure that vulnerable populations have both financial and physical access to local food, while delivering prices that reflect the value produced by community-scaled production and processing. Community-based solutions will be a critical component of the process to resolve these challenges. This paper discusses ideas which emerged from community meetings, bringing together diverse voices in conversation to repair the disconnect.

#### *Markham's local sustainable food procurement experiment*

Lori Stahlbrand, Wilfrid Laurier University [loris@web.ca](mailto:loris@web.ca)

As advocates have become more deliberate about scaling up local and sustainable food systems, there is increasing recognition that broader public sector institutions can wield enormous purchasing power to support significant food system change (Morgan and Sonnino 2008; Friedmann 2007; Roberts 2008). This paper provides a case study of Markham, Ontario, a progressive municipality that wanted to support local farmers who use sustainable practices, but was concerned about how to pay for it. Markham came up with a plan that reconciled the two, and became the first municipality in North America to implement a "Certified Local Sustainable" food procurement program. It explores the role of certification in implementation, and





the support provided by an external and independent NGO, through reflection on the author's role as founder and past President of Local Food Plus, the NGO which worked with the Town of Markham to implement its food procurement strategy. It concludes with an assessment of the Markham model's potential for being replicated in other jurisdictions.

*Best Practices in tackling housing insecurity and food access*

Julie Pilson, Carleton University, [julie\\_pilson@carleton.ca](mailto:julie_pilson@carleton.ca); Patricia Ballamingie  
Carleton University [Patricia\\_Ballamingie@carleton.ca](mailto:Patricia_Ballamingie@carleton.ca); Peter Andrée, Carleton University  
[Peter\\_Andree@carleton.ca](mailto:Peter_Andree@carleton.ca)

This research presents preliminary results from the Eastern Ontario node of the *Nourishing Ontario: Sustainable Local Food Systems Research Group*. Nourishing Ontario is a research network comprised of academics and community food organizations with the shared goal of building a more sustainable regional food system. This paper will address the interconnected issues of housing insecurity and food access. It begins with a scan of the ways in which food access considerations can be integrated into both new and existing housing, with a focus on social housing. Best practices will be gleaned from across North America, and then assessed for their existing or potential implementation in Eastern Ontario. This research aims to conceptualize housing and food access in a more seamless, integrated way. This will include examining the role of government in fulfilling these interdependent (yet often separate) mandates, identifying potential barriers, and helping to diffuse best practices throughout the region.

**Session 1C: Frontiers of Food Culture: Embodiment, Cuisine, and Technology**

*What's that in your mouth? The performativity of taste*

David Szanto, Concordia University [dszanto@iceboxstudio.com](mailto:dszanto@iceboxstudio.com)

While taste is generally framed as an experience that takes place on the tongue, the sensory perception of food or drink in the mouth may better be considered as multi-modal, multi-sited, and emergent, contingent as much on temporal and spatial relations as it is caused by physio-chemical stimuli. In this paper, I follow Richard Schechner's notion of the "co-authored performance" and Jane Bennett's "vital materiality" of non-human things in order to reframe what is conventionally called tasting. Based on research-creation work conducted during two iterations of the performative sensory environment "Displace (Mediations of Sensation)", a collaborative art-and-anthropology project installed in Montreal and The Hague in 2011 and 2012, I propose "gustation" as the ecology of perceptions that take place when edible matter approaches and enters the mouth. By exploring gustation as a performance of assembled material-discursive agencies—including cultural heritage, the built environment, social interaction, food materiality, human physiology, and the combinatory effects of the sensorium—my aim is to destabilize the fixity of standard definitions and create opportunities for new interpretations of other food-based conventions at the extended sociopolitical scale

*Eating Canada: An exploration of Canadian food culture in online and offline food communities*

Jennifer Trieu, Trinity College [trieuj@tcd.ie](mailto:trieuj@tcd.ie)

This paper explores the boundaries between online and offline Canadian food communities and how these interconnected communities inform and complicate notions of distinctly Canadian culinary traditions. Specifically, this paper addresses how the various mediums in which food writing takes place—in cookbooks,





travel magazines, social networking sites and food blogs, to name a few—have narrowed gaps in knowledge between food professionals and amateur cooks and also transformed how food is discussed, prepared and ultimately, consumed in communities across Canada. The myriad of food choices and an ever-expanding range of opinions regarding cuisine, recipes and restaurants presented in both online and offline mediums, have changed how Canadian consumers and culinary tourists in Canada experience food. The blurred boundaries between both food communities prompt discussions concerning not only how Canadian food standards are established through these mediums but also how ‘authenticity’ becomes defined in multicultural food environments throughout Canada; both these issues will frame the focus of this paper.

*The severing of bodies from environments in the early global food system*

James Murton, Nipissing University [jmurton@nipissingu.ca](mailto:jmurton@nipissingu.ca)

Around the turn of the last century, nutrition science increasingly pictured the body as something which could be made healthy through the ingestion, not of food, but of a proper set of nutrients. In doing so it remade a 19th century conception of the healthy body as one in sync with its environment. In this paper I will follow the body through the early global food system, riding on the back of an early global food – Nova Scotian apples. In doing so I will explore the results for our understanding of food systems of bringing approaches from environmental history together with the history of nutrition science and the multidisciplinary, social scientific study of the body. Conceiving of food as a set of nutrients able to nourish any body made the consumption of faraway foods thinkable. But what were the effects on human and environmental health of the severing of relationships between food, bodies and environments? Apples (and fruit generally), are an especially interesting case, because unlike earlier global food commodities (sugar, salt cod, wheat), they were meant to arrive in homes and be consumed in an unprocessed form, to appear as if they had just come off the tree. Achieving this goal required an increasingly intense application of industrial technology and state management, in a process that changed the relationships around this particular food in both producing and consuming places. So: how did the establishment of global food change the forces acting on the body? How did it change the way the body and the natural environment was constructed and understood? This paper is derived from an ongoing research project examining the Canadian apple as an early global food, based on government and corporate records, memoirs, and interviews.

**Session 1D: New Frontiers of Food: Initiatives in Local Food Production**

*Pushing the edge of poststructural and radical food systems planning in the Pacific Northwest U.S.*

Megan Horst, University of Washington [horstm@u.washington.edu](mailto:horstm@u.washington.edu)

Starting with the broad question “How can urban planners support the the development of alternatives to a capital dominated state?”, the author focuses specifically on how food systems planners can resist the ideology of neoliberalism, embrace complexity and agonism, and promote ecosystem characteristics that foster food system sustainability. The article draws from poststructural and radical planning theorists, particularly Gunder, Hillier, and Purcell, as well as broader critical and political theorists including Foucault, Lacan, Žižek, Deleue & Guattari, and Holland. Linkages are also made to emerging food systems theory, based on work by Koc & Dahlberg, McRae, Sonnino, and Feegan. Using this theoretical framing, the author evaluates recent food systems planning, drawing on specific examples from the Pacific Northwest region of the United States including a regional foodshed analysis and work by a regional food policy council.



The author both cautions against problematic tendencies and identifies promising poststructural and radical strategies in food systems work.

*Farmland trusts, agriculture parks, and incubator farms: Pathways forward for regional land use policy to address farmland conservation and access*

Linda Geggie, Capital Region Food and Agriculture Initiatives Roundtable lgeggie@telus.net

The purpose of this policy discussion paper series is to look at policy options for local governments to address farmland affordability and conservation, major barriers to sustaining local food production in areas where development pressure in per-urban areas impacts the value and use of farmland. The policy series was developed through collaboration between the Environmental Law Center at the University of Victoria, the Capital Region Food and Agriculture Initiatives Roundtable (CRFAIR) and the Food Policy Working Group. It looks at the role of local government in planning and policy development, with a focus on the Regional Sustainability Plan and how strategies such as the development of a Farmland Trust, Agriculture Parks, and Incubator Farms can provide a long term solution to ensuring that we have farmland and that is accessible to farmers to grow food locally into the future.

*Esculent heart of steel: Local food retail and community development in Sault Ste. Marie, Ontario*

Nairne Cameron, Algoma University nairne.cameron@algomau.ca

Set in the context of the historically steel-making Northern Ontario city of Sault Ste. Marie, this paper examines the approximate volumes and types of locally grown food purchased by restaurants and food retailers. Results from 49 businesses indicate a concentration in the city's downtown of retailers procuring local food. In recent years, the city core has experienced some retail vacancies, along with housing some vulnerable populations, while newer retail developments have emerged north of the downtown. The paper explores relationships between local food retail and urban and community development in the wider Algoma District.

*Aspirations and actualities of urban food justice movements*

Lucy Jarosz, University of Washington jarosz@uw.edu

Urban agriculture and urban gardening are socio-technical interventions deployed by city governments and nongovernmental organizations to address a diversity of social and environmental challenges. This paper focuses upon how these interventions address food justice in a time of increasing poverty and social and economic inequality. How do we understand the urban political ecologies of these interventions? To what extent do these interventions signal a post-capitalist politics of food? What motivates people participating in urban food production to give away the food they grow? Based upon participant observation and interviews with farmers, gardeners, food bank employees and directors and community kitchen ches, this paper examines the discursive and material aspirations and actualities of urban food justice in two North American cities.

**Session 2A: Food and the Social Economy**

*Food and the social economy*

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

The social economy has been defined as economic activity neither controlled directly by the state nor by the profit logic of the market – activity that prioritizes the social well-being of communities and marginalized individuals over partisan political directives or individual gain (McMurtry, 2010). Food production and



consumption have long been associated with the social economy, from the earliest food co-ops formed over 150 years ago and the soup kitchens of the Great Depression to current non-profits such as FoodShare and The Stop and social enterprises such as Lemon & Allspice Cookery and The Coffee Shed. Like other forms of the social economy, these food-related institutions not only help to address what Polanyi (2001) called the great and permanent evils of a market economy, but also model a working alternative. In this way, these social-economy institutions actively contribute to food security – one of the prerequisites of a sustainable food system (Sumner 2010).

*The social economy in the fields: Co-ops, the commodification of nature and Polanyi's double movement*  
Michael Classens, York University michael.classens@gmail.com

In as much as the trajectory of agriculture can be understood as ongoing attempts by capital to fully rationalize and commodify nature, this history can be framed conceptually as an example of Karl Polanyi's incisive double movement thesis (Polanyi, 2001 [1944]). On the one hand, capital seems to be continually finding new avenues of accumulation through agriculture (Kloppenborg, 2004; Prudham, 2007), while on the other, characteristics of biophysical nature continue to provide countervailing forces protecting against the total subsumption of agriculture to capital (Mann, 1990; Mann and Dickinson, 1978; Prudham, 2005). Through a case study of agriculture in the Holland Marsh, this paper theorizes the social economy as integral to the protective forces interrupting the purchase capital has on agriculture. I draw on political ecology scholarship to demonstrate the ways in which worker co-ops and particular aspects of bio-physical nature (for example, the non-identity between labour time and production time) co-constitute socio-natural Polanyian protective forces.

*Local food systems and the social economy: Future roles for farmers' markets*  
Mary Beckie, University of Alberta mbeckie@ualberta.ca

As grassroots, nonprofit organizations, many farmers' markets serve as strategic venues that not only link producers and consumers of local food, but also fulfill multiple social, economic, and environmental objectives. This paper will describe a study carried out to examine the potential of farmers' markets in western Canada to play a catalytic role in linking local food systems to the social economy. The study engaged a diverse set of stakeholders from Alberta and British Columbia in a process of knowledge building that can contribute to strategies for scaling up alternative and local food systems. Future research is needed to further explore synergies between the principles and practices of the social economy and community investment in scaling up the physical infrastructure of local food marketing and distribution, as part of the ongoing effort to develop a more sustainable and socially just food system.

*Co-operative food systems: The social economy as the history and future of sustainable food systems*  
JJ McMurtry jmcmurtr@yorku.ca

There is a growing awareness in both popular and academic consciousness that the corporatization and centralization of food production, distribution, and consumption has had negative social and health impacts. What is less recognized is that the process of centralization and commodification of food has a longer history stretching back to the origins of capitalism and, perhaps more saliently to our current context, has already engendered a successful and global alternative in the co-operative agricultural movement. This paper looks at the co-operative movement in agriculture as the corporate monoculture's "unheralded other", but also



examines how this movement has been partially and unwillingly co-opted through “free trade” agreements and complex value and commodity chains which distance the producer from consumers and communities. Finally, the paper concludes with an examination of how the co-operative can again fill the role of re-embedding food production in communities and nature looking at the examples of domestic and international Fair Trade and local food co-operatives of consumers and producers.

### **Session 2B: Agriculture on the Edge**

*Welcome to agriburbia: The growing importance of agriculture in the peri-urban fringe*

Lenore Newman, University of the Fraser Valley [Lenore.newman@ufv.ca](mailto:Lenore.newman@ufv.ca)

As cities continue to expand, the peri-urban fringe has grown increasingly complex. Amid residential development, edge cities, and industrial zones, small lot farming has retained a sometimes tenuous foothold in such regions. The local food movement has given new life to these farms, creating regions of agriburbia; a peri-urban form in which agriculture plays a significant role (Sandul, 2009). This presentation discusses agriburban development surrounding Vancouver, including a look at the role of the Agricultural Land Reserve, and an examination of mixed use development at the Yarrow Ecovillage. These quickly evolving landscapes are considered in terms of spatiality and the evolving role of urban mega-regions in the global context.

*Integrated strategies to regionalize the food system in southwest British Columbia and the Yukon for meaningful community, economy and environment enhancement*

Kent Mullinix, Kwantlen Polytechnic University [kent.mullinix@kwantlen.ca](mailto:kent.mullinix@kwantlen.ca)

Arguments such as local vs. global and organic vs. conventional now largely relegate food systems deliberation to opposing entrenched dogmas. This paper seeks to define and develop policies for agriculture and food systems that are appropriate for one’s “life place”. How can a food system effectively connect people to each other and the means of their sustenance, contribute vital community and robust regional economies, and underpin environmental stewardship and sustainable human enterprise? In this presentation integrated research, education and community development initiatives to regionalize the food system in southwest British Columbia and the Yukon and address the question posed above, will be discussed.

*The Southern Ontario foodshed: Complex trajectories of a highly urbanized farming region*

Harriet Friedmann, University of Toronto [harriet.friedmann@utoronto.ca](mailto:harriet.friedmann@utoronto.ca)

Foodshed is an idea that captures the tension between what exists in a region and the possibilities of the ecosystem and people. Now that most of the world's populations lives in cities, often situated in the best farmland which those cities then convert to other uses, foodsheds have to be understood as urban regions. Based on structured conversations and interviews with members of the community of food practice in Southern Ontario, this paper examines links, tensions and opportunities for foodshed transition. Foodshed activists engage in the reframing of agriculture, ecological farming, and food security, and make strategic connections to urban health-initiatives to link previously independent rural and urban threads of foodshed change into a more focused, collaborative community of food practice.

*Beyond the market: accessing farmland for regional food systems on public land, private trusts, and community farms*



Jessica Dennis, University of British Columbia [dennis.jess.dennis@gmail.com](mailto:dennis.jess.dennis@gmail.com); Hannah Wittman, University of British Columbia

Community farms – or systems of collaborative, cooperative, and non-market land tenure --are increasingly emerging in response to the rising interest in local and regional food systems, especially in peri-urban markets where farmland access through the market is cost-prohibitive for new and transitional farmers. This paper reports on a study conducted through the Community Farms Program of BC, identifying a diverse range of pathways to farmland access in British Columbia. The paper analyzes both the tensions that regional food system have with a speculative land market as well as the challenges of institutionalizing alternative or grassroots land tenure models.

### **Session 2C: Access to Food and Food Skills**

*When it is all balancing on one bottle: Formula feeding and household food insecurity*

Lesley Frank, Acadia University [lesley.frank@acadiau.ca](mailto:lesley.frank@acadiau.ca)

This paper reports on one aspect of a sociological study about the relationship between infant feeding and food insecurity. It draws from 20 semi-structured interviews with Nova Scotian mothers living in low-income circumstances to describe experiences of formula feeding within food insecure homes. At times, formula feeding was experienced as secure nutrition in contrast to perceptions of poor milk quantity and quality in the breast. More prevalent, non-affordability of formula led to inter-household variations of food deprivation. When formula was the priority food purchase in the household, infants were the most food secure while the food intake of other family members was negatively affected. In contrast, infants in families that routinely relied on food charity were the most vulnerable when formula was difficult to obtain through charity routes. Mothers' stories revealed a lack of support for breastfeeding and formula feeding in poverty circumstances. Ultimately this research highlights a need for a harm-reduction approach to infant feeding that would focus on how to make breastfeeding possible and how to support mothers when it is not.

*Geographical inequalities in children's access to healthy and less-healthy food sources*

Rachel Engler-Stringer, University of Saskatchewan [rachel.engler-stringer@usask.ca](mailto:rachel.engler-stringer@usask.ca); Nazeem Muhajarine; Tayyab Shah; Scott Bell

Rising rates of obesity in adults and children and the resulting health costs have led to a search for environmental factors that are contributing to this phenomenon. A better understanding of the food environments that exist for families, and their links to diet and obesity, will aid in the development of evidence-based policy and practice. In this research, we measured access to healthy (i.e. grocery store) and less-healthy (i.e. convenience store and fast food restaurant) food sources for children at school and in residential neighborhoods in the mid-sized Canadian city of Saskatoon, Saskatchewan. Using network street distances from elementary schools and centroids of the smallest geographical enumeration units (i.e. dissemination blocks) to nearest healthy and less-healthy food outlets, a comparative index for availability of food outlets at the neighborhood level was developed to identify areas of the city where healthy food access is of particular concern. Further, we examined the association between the accessibility of these food outlets and socioeconomic status (SES) of neighborhoods. The results show differential access to less healthy food outlets for schools and some neighborhoods. The methods we have developed for this study enable a more nuanced analysis of the geographical presence of healthy versus unhealthy food sources around schools and in neighborhoods than has generally been conducted in the literature to date. The



results of this study complement and enhance our Nutrition Environment Measures Survey for Stores and Restaurants data that characterizes the food environment for families with children in Saskatoon.

*Making something out of nothing: The multiple meanings of food skills among youth in Ontario*

Ellen Desjardins, University of Waterloo desj2665@mylaurier.ca

For most people, a key difference between being in control of what they eat and being at the mercy of whatever ready-made food is available to them resides in their ability to prepare food at home. Yet, the importance of cooking skills has, over the past half century in this country, shifted from a woman's role to one of general insignificance due to the ubiquity and marketing of industrially-processed convenience food. Food de-skilling has reached a point where it is assumed that the younger generation no longer knows how to manage in a kitchen. What is the actual experience of young people with buying and preparing food, and their perceived value of food and food skills? What do they want to learn and how? An ethnographic study in Ontario addressed these questions, to inform effective programming in public health. Analysis of 85 interviews with a diverse group of youth provided candid, varied and surprising insights into their meanings of food skills at the current time.

*Food and health practices among Chinese Ontarians living with heart disease or stroke*

Lichun Willa Liu, University of Lethbridge willa.liu@uleth.ca

This paper examines food-related health practices among Chinese Ontarians living with heart disease or stroke and their family caregivers. Funded by the Heart and Stroke Foundation of Canada (2012), this paper draws on data from focus groups (n=9) and face-to-face /phone individual interviews (n=8), which involved 26 survivors with cardiovascular diseases and 29 caregivers. By taking a gender-based, lifelong learning approach, this paper found that healthy food and eating practices play an important role in self-care and self-management of heart diseases and that healthy ethnic food beliefs and practices should be encouraged and promoted in community-based educational programs. This paper argues that integration and coordination of community services and programs are needed in order to improve accessibility to mainstream health information and ethnically friendly health care services among new immigrant seniors living with heart diseases or stroke.

**Session 2D: Food Networks and Collaborative Dialogue**

*Community dialogue on food and justice: Who is at the table?*

Jen Turner, Portland State University jeturner@pdx.edu

While Portland, Oregon's sustainable food movement wins accolades for explicitly situating itself in opposition to the industrialized global agri-food system, it often fails to address race- and class-based oppression that is reproduced within the alternative agri-food movement. This paper focuses on a participatory action research project involving a series of community workshops that address issues of race and class in Portland's sustainable food movement, with the intention of facilitating dialogue between food systems and social justice stakeholder groups. Following sessions on anti-oppression, participants will co-create desired outcomes and visions for the project's 'afterlife.' We hypothesize that by bringing diverse groups to the same table, they may find new ways to communicate, learn, identify common goals and best practices, and potentially network, collaborate and/or co-produce transformative anti-oppressions





strategies that may be integrated into the alternative agri-food movement. This paper examines the workshop series itself, and the efficacy of this model in forging relationships among varied stakeholders, as well as opportunities and challenges in focusing an anti-oppression lens on the mainstream narratives of food justice.

*BC's food movement and the health establishment: Fruitful collaboration or uneasy alliance?*

Erika Mundel, University of British Columbia erika.mundel@gmail.com

Health is becoming an important conceptual resource and institutional player in the food movement--a growing influence meriting closer examination. This paper reports on a study carried out in British Columbia (BC) on two food security programs in public health which intersect with the food movement. Findings suggest that implications of Health's involvement in the food movement are mixed. Health supplies consistent and flexible funds to grassroots organizations, supporting ongoing movement building activities. Health also provides paid staff time, and potential access to government, to the movement. Within Health, however, food security remains marginal and supportive insiders and grassroots fundees are pressured to frame their work according to narrower outcomes--such as dollars saved, disease prevented--than the movement as a whole is oriented towards. Thus despite clear benefits to the food movement, the persistent biomedical and neoliberal orientation of the Health institution creates potential risks if Health begins too strongly to determine movement direction.

*Growing together: The changing role of private actors in public international agricultural research*

Jennifer Jones, University of Waterloo j4jones@uwaterloo.ca

With global food shortages affecting millions of people around the world, and as smallholder farmers face rising costs and more difficult growing conditions, international public agricultural research centers attempt to improve the lives of those dealing with hunger and poverty in developing countries, by looking for ways to increase food production with fewer resources. In recent years, however, these public research centers have been engaging more closely with private sector actors, who have long been viewed as less interested in solving problems of hunger and malnutrition than in company profits and in their products' market value. This paper examines why centers of the Consultative Group on International Agricultural Research (CGIAR) have been actively pursuing relationships with multinational corporations, drawing from theories of corporate power and public-private partnerships to consider the historical significance and governance implications of these changing relationships.

*The scope of foodscape: Food literacy within Greater Victoria, BC*

Aaren Topley

University of Victoria atopley@uvic.ca

The purpose of this paper is to present an overview of the current food literacy landscape within Greater Victoria, British Columbia, Canada. In 2012, Victoria's inter-professional Food Literacy Working Group was established comprising of six professionals including two community dietitians, an aboriginal nutritionist, a community kitchen coordinator, CR-FAIR's coordinator, and a health and society researcher. This group came together with a shared interest in food skills and coordination around food programs. An environmental scan of food literacy initiatives was performed to determine the breadth of these initiatives and the populations currently being served in the region. The final result of the paper presents the



environmental scan results with the intent of advancing the coordination of food literacy programs in the Greater Victoria region.

### **Session 3A: The Right to Food**

*Large-Scale land acquisitions: Reconciling international investment law with the human right to food*

Sarah Berger Richardson, National Judicial Institute; Canada Agricultural Review Tribunal

sarah.berger.richardson@gmail.com

Against the backdrop of recent global food and financial crises, increasing attention is being paid to the impact of large-scale land acquisitions and leases (LSLA) on agricultural production in lower-income countries. Critics call them “land grabs”, but others suggest they are necessary after decades of chronic underinvestment in agriculture. This paper seeks to analyse how LSLAs can be more effectively regulated to respect to the human right to food. In light of the limitations of voluntary mechanisms to improve responsible investment, a universal strengthening of the justiciability of the right to food can encourage land-providing countries to negotiate more balanced agreements. In addition, mechanisms are needed to ensure land-providing countries can respond to food crises through the regulation of investors’ activities. This is where international investment law and arbitration tribunals can play a significant role establishing a jurisprudence that balances investor’s rights with government obligations to protect the right to food.

*The sociological thingness of the human right to food*

Jose Julian Lopez, University of Ottawa jlopez@uottawa.ca

The language of human rights has become one of the most important normative and political idioms of our time. Along with the struggle for democracy, the quest for human rights resonates with a striking number of societal and political projects; indeed, for some, it is the uncontested emancipatory project of a globalized world. How does the human right to food fit in said project? Due to human rights’ ineradicable normative nature, the question of the human right to food has to date overwhelmingly been addressed in a normative register. This paper takes a different tack. Rather than assume that human rights exist as a ready-made object of sociological analysis it is argued that the sociological thingness of human rights needs to be elucidated. This requires a sociological, rather than a normative, account of the origin of human rights, drawing attention to the type of conceptual and theoretical work that is required to make human rights an object of sociological analysis. What kinds of social things are human rights? What can they do? The proposed model draws on a cultural political economy approach and is empirically fleshed out through a sociological and historical account of the emergence of the human right to food.

*Hugo Chávez’ Venezuela: The human right to food vs. food security*

Rhoda Howard-Hassmann, University of Waterloo hassmann@wlu.ca

As defined in the International Covenant on Economic, Social and Cultural Rights, the human right to food is the individual’s right to be free from hunger and to enjoy adequate nutrition. Food security is not as formally defined, but implies long-run security of the national food supply. President Hugo Chávez of Venezuela (1999-2013) embarked upon radical populist measures intended to better the lives of his country’s poor. In so doing, he arbitrarily deprived some food producers of their land and imposed arbitrary price controls on commercial food suppliers. He plundered the resources of the state petroleum company in order to supply





short-term needs, including food. He also imposed controls on the free press and undermined the rule of law, so that opponents of his policies found it difficult to make their criticisms known. Finally, he used state resources in an arbitrary fashion to reward his supporters. This proposal hypothesizes that while Chávez may have fulfilled the short-term human right to food for a portion of Venezuela's population, he did so at the risk of Venezuela's long-term food security. Arbitrary deprivation of property drove some food producers out of business, forcing Venezuela to rely more on food imports. Arbitrary price controls also forced some food distributors out of business. Use of funds earned by sale of oil for short-term purposes undermined the possibility of creating a sovereign wealth fund that could be saved for future emergencies, including food emergencies. This paper is part of a larger study of state-induced famine and state food crimes: other cases are North Korea, Zimbabwe, Israel/Palestine, and Canada. The author is a scholar of international human rights who has also published on the differences between human rights and human security. The paper fits the conference topics of politics and policy, and food insecurity and hunger.

*Agrarian change and food security in the hinterlands: Land use and environmental policies in the Eastern Himalaya of China*

Joshua Muldavin, Sarah Lawrence College [muldavin@sarahlawrence.edu](mailto:muldavin@sarahlawrence.edu)

The "new" global food crisis is largely framed in broad technological terms that fail to acknowledge the highly differentiated contexts of food (in)security around the world. Analyzing the complex interrelationships that result in changes in land use and access to resources is therefore important to integrate in ongoing assessments of both the problems of global food insecurity and potential solutions. This paper examines empirical evidence of the impact of China's land use and environmental policies upon the food security of remote upland farming communities in the eastern Himalayas. The case studies are from an NSF-funded comparative analysis of an international project in Baoshan County, Yunnan Province, China, and similar projects in the West Garo Hills of northeastern India. The analysis provides insights for the discourse on global food security, as well as potential pathways for policy reforms at all scales.

**Session 3B: Building Resilient Food Systems through Participatory Farmer-led Agricultural Research**

*Lessons learned from participatory varietal selection and participatory plant breeding through 20 years of practice*

Awegechew Teshome, USC Canada [ateshome@usc-canada.org](mailto:ateshome@usc-canada.org); Dana Stefov, Jane Rabinowicz and Sarah Paule Dalle, USC Canada

The Seeds of Survival program of USC Canada has supported participatory, farmer-led research to strengthen seed and food systems in Asia, Latin America and Africa for over twenty years, and has recently launched a new initiative in Canada. Participatory Varietal Selection (PVS) and Participatory Plant Breeding (PPB) are approaches used to develop dynamic crop varieties to increase production while maintaining genetic diversity needed for resilient agricultural systems. PVS/PPB helps conserve and extend diversity within the agricultural landscape, affirm farmers' rights and food sovereignty, improve the technical expertise of farmer-breeders, develop adaptable specialty varieties for niche markets and restore secure seed supply systems to those affected by climate extremes. In this thematic session, the conceptual basis, practice and lessons learned from PVS/PPB experiences in Ethiopia, Honduras and Canada will be examined and the perspectives for building a stronger food and seed system in Canada discussed.



*Restoration of secure seed supply systems through farmer-Led participatory varietal selection In situ*

Bayush Tsegaye, Ethio-Organic Seed Action bayusht5@yahoo.com; Regassa Feyissa, Ethio-Organic Seed Action eosa1@ethionet.et, Sarah Paule Dalle, USC CANada and Awegechew Teshome, USC Canada  
The Seeds of Survival Program of USC Canada in Ethiopia uses Participatory Varietal Selection (PVS) as a tool for restoring threatened on-farm diversity in areas affected by climate extremes and imposition of high input technologies. A range of key crops (wheat, sorghum, maize, tef and chick pea) along with companion legumes, oil crops and vegetables are rescued through restoration, reintroduction, seed multiplication, production and conservation. PVS allows farmers to increase diversity by testing varieties in different agroecological conditions to identify those that respond to their own needs and priorities, including resilience to climate extremes. Adaptable varieties selected through PVS stay faithfully within the dynamic production system through seasonal saving, replanting and exchanges among participating farming communities. Farmer-managed community seed banks also play a pivotal role in promoting wider dissemination of seed varieties developed through PVS. This work has contributed significantly to strengthening seed, food and livelihood security of participating communities.

*Utilizing participatory plant breeding to support livelihood security and climate change resilience in Honduras*

José Jimenez' FIPAH; Fredy Sierra, FIPAH; Carlos Avila, FIPAH; Marvin Gómez, FIPAH, Omar Gallardo, FIPAH; Sally Humphries, University of Guelph shumphri@uoguelph.ca; Dana Stefov, USC Canada; Awegechew Teshome, USC Canada

Honduran farmers and scientists through partnership with USC Canada's Seeds of Survival program work on Participatory Plant Breeding (PPB) developing productive, marketable and nutritious varieties of maize and phaseolus beans adapted to climate extremes in the hilly agricultural landscape of Honduras. Farmers are actively involved in all aspects of the breeding cycle from parental selection to the final stages of varietal development, production, ownership and diffusion of seed materials across the agricultural landscape of participating farming communities. The newly developed varieties are tested across variable seasons and agricultural landscapes allowing farmers to capture novel traits resilient to climate extremes, as well as to test for broad cultural acceptance under different socio-economic conditions. The PPB work has improved the technical expertise of farmer breeders by affirming local people's right and control over the crop genetic resources they cultivate as sources of seed, food and livelihood security.

*Participatory plant breeding and seed production research: Emerging trends in support of organic production in Canada*

Emile Lambert, Lambert Farm; Jane Rabinowicz, USC Canadajane@usc-canada.org; Martin Enta, University of Manitoba; Awegechew Teshome, USC Canada

The Seeds of Survival Program of USC Canada supports a faithful collaboration of farmer-scientist and other end users through Participatory Plant Breeding (PPB) with the aim of producing crops and crop varieties responsive to organic agricultural systems and adapted to the changing agroclimatic conditions on which the crops are cultivated. Unlike in other USC partner countries of Africa, Latin America and Asia, PPB is a new approach to plant breeding in Canada in which participating scientists seek to support organic farmers' own systems of breeding, varietal selections and seed production and maintenance on-farm. PPB programs are already started in Alberta, Ontario and Quebec provinces working on maize, oats and wheat. The PPB work



is envisioned to develop dynamic and adaptable seeds and seed varieties that can stay within the organic production systems to increase production while maintaining diversity for livelihood and environmental security.

### **Session 3C: Progressive Pedagogies for Transformative, Sustainable and Just Agri-Food Systems**

Experiential and transformative learning in Cuba's urban agriculture and permaculture movements

Mary Beckie, University of Alberta, mbeckie@ualberta.ca

For the past 3 years, we have coordinated a 7 week experiential learning and study abroad course on sustainable urban agriculture and permaculture in Cuba for Canadian participants. This immersion into these movements is made possible through a partnership with the Antonio Nunez Jimenez Foundation for Nature and Humanity (FANJ). The emphasis of this program is on collaborative knowledge building and exchange, as Canadian participants and Cuban practitioners work and learn together. We will provide a brief summary of research results examining the process of participant engagement and transformative learning, and the impacts on individual's perceptions and actions as relates to the development of more sustainable and just agri-food systems.

#### *Engaging 'Head, Heart and Hands' through permaculture education*

Ron Berezan, The Urban Farmer, theurbanfarmer@shaw.ca

In just over 30 years, permaculture has grown beyond its Australian roots into a flourishing global movement. As an educational model it is deeply rooted in "place" where local learners soon become teachers. Permaculture education engages "head, heart, and hands" in the re-visioning of how humans can reweave themselves into local eco-systems while meeting their essential needs. What lessons can experiential and transformative learning educators draw from this unique and growing movement?

#### *Activism 101: Learning and working for environmental and food justice in Winnipeg, Manitoba*

Stéphane McLachlan, University of Manitoba, mclachla@cc.umanitoba.ca

Declines in public funding have prompted North American universities to turn to the private sector for support. This has implications for the role of universities as sites for public knowledge, as sites of critical and progressive learning, and as sites for promoting change. The goal of this course is to better understand thinking that underlies social movements and activism, to promote and develop activist skills, and to work for tangible social and political change in and outside the classroom. This course is grounded in critical pedagogy, experiential learning, and community learning. Offered in various inner city neighbourhoods, the class is made up of core (university) students and community participants who define the intent and content of the course together. Both groups host guest speakers and work on campaign assignments over the semester. Additional tools include walking tours, street theatre, video and podcasting, and journaling. Any grading is based on self-evaluation and reflects commitment, critical reflection, and any real-world impact of course outcomes.

#### *Ecology of knowledge: Land, food and community at the University of British Columbia*

Alejandro Rojas, University of British Columbia, alejandro.rojas@ubc.ca



The objective of the Land, Food and Community series is achieved through a pedagogical approach and learning environment that we call the “Ecology of Knowledge.” The “Ecology of Knowledge” is a theory that helps people to understand “how we know what we know.” “Ecology of Knowledge” refers to how knowledge is created, and re-created, in the many diverse contexts in which it emerges. It also examines how knowledge is produced, distributed, and shared. In the LFC series we foster a learning environment that values diversity, encourages excellent oral and written communications skills, and cultivates the ability to work creatively and cooperatively in team settings. Course instructors and teaching assistants are viewed as resource people who participate in a “community of learners” with you and your classmates.”

### **Session 3D: Food and Gender**

*“Officially a vegan now”*: On meat and renaissance masculinity in pro-football

Jennifer Brady, Queen’s University [jenniferleebrady@gmail.com](mailto:jenniferleebrady@gmail.com)

In July of 2012 Arian Foster, a running back for the Houston Texans, announced via Twitter that he is “officially a vegan now.” Foster’s announcement precipitated a torrent of public attention in social and popular sports media by sportswriters, fans, teammates, and coaches who debated the impact that his new diet may have on his on-field performance. Despite the explicit concern with Foster’s performance, at the heart of the debate lie implicit anxieties about modern masculinity and its coherence with ideological notions of race, (hetero)sexuality, nationalism, and desire. Prevailing notions of masculinity are connected with particular food practices such as indulging in large portions and disregarding health information, but perhaps none is as significant as eating meat, particularly red meat. The food studies literature has been critiqued for overlooking gender, particularly masculinity (Avakian and Haber, 2005; Julier, and Lindenfield, 2005). Thus far, masculinity exists at the edge of food studies and scholarship in this area presents important connections to the 2013 CAFS conference theme. This presentation seeks to expand the small pool of work that has sought to highlight the importance of food and gender as co-constituting practices. We suggest that the media coverage serves to rationalize Foster’s choice to go vegan in ways that lessen the threat to prevailing notions of masculinity and does so by developing a revised script of masculinity that we call renaissance masculinity.

### *Pudding and Power*

Nettie Weibe, University of Saskatchewan [nettie.weibe@usask.ca](mailto:nettie.weibe@usask.ca)

Women have traditionally been key transmitters of food cultures, given their roles in the production and preparation of food. The struggle for women’s economic and social equality in industrial economies exposed the unpaid and undervalued work of food preparation as exploitative, marginalizing kitchens as sites of oppression for women. Concurrently, the industrialization of farming devalued raw food production. High investments and the ongoing struggles for control over food production resources and agricultural markets signal a change in this trend. This, along with an increasing recognition that losses of biological and cultural diversity are endangering food systems, points to the growing economic, ecological and political importance of food and the power of those who create menus and prepare meals. Exploring the links between food, culture and power through the lens of a feminist, farmer, activist and cook, I will argue that kitchens are poised to become critical sites of power and resistance for women.



*Intersections of gender, household resources and food consumption in rural Tanzania*

John Parkins, University of Alberta [jparkins@ualberta.ca](mailto:jparkins@ualberta.ca); Ryan Mason, University of Alberta, [rfmason@ualberta.ca](mailto:rfmason@ualberta.ca)

Recent survey research (n=552) in rural Tanzania indicates a lack of access to food as an everyday reality for many small-holder farmers; with more than fifty percent of respondents reported a degree of food insecurity. This paper examines the intersections between gender and household resource ownership with a focus on two specific variables: (1) a food consumption score (items consumed in the household over a seven day period), and (2) a household food scarcity perception score (based on meals over the last 30 days). Research indicates that control of productive resources by women is not associated with higher levels of household food consumption. Women with control of resources are typically in situations with few adults to share household burdens and this social context appears to be a significant factor in household food security. When heterogeneous household structure is taken into account, a more common story of inequality begins to emerge. Findings also indicate that food consumption and food scarcity depend more on total household resources (livestock, finances, land) than on gendered control of these resources.

*Cancer and dairy consumption: Media, femininity and the epistemics of information*

Alissa Overend, McEwan University [overenda@macewan.ca](mailto:overenda@macewan.ca)

One need not look far for books, websites, television talk shows, commercials, movies and government documents laden with advice, opinions, recipes, and testimonials regarding supposedly cancer-producing, and cancer-fighting, foods. While there are many potential food culprits in question—meat, sugar, fats, artificial flavours and preservatives—arguably none is more controversial, at least in Western contexts, as dairy. Inundated between the supposed benefits of ‘got milk’, and the presumed controversies of ‘not milk’, it is increasingly consumers who are left to siphon through “babble of voices” that speak to cancer and dairy options (Tulloch & Lupton, 2002, p. 365) in an attempt to decipher “who [or what] can we trust” (Tulloch & Lupton, 2002, p. 364). According to consumer-available information, dairy consumption on the one hand reduces one’s risk of cancer, and on the other hand, it increases it. While there are many facets of this seeming impasse I find both compelling and troubling, what I focus on in this paper is how this contradictory message comes to be produced—and ultimately consumed—in and through the use and representation of dominant tropes of femininity. I use the term consumption in its double meaning: both to refer to the food and dairy products we come to buy, and also to refer to the food and dairy products (and the discourses infused within them) that we come to literally ingest and swallow. Following the most recent work of feminist philosopher Knorr-Cetina (2010), I use what she frames as the “epistemics of information” to critically examine the forms in and through which knowledge comes to be consumed, and the processes in and through which singular truths concerning information (here, dairy information) come to be, as she states, “creatively destroyed” (p. 171). Looking specifically at the use and representation of femininity in the ‘got’ versus ‘not’ dairy debate, I analyze two case studies: the recent ‘get enough’ milk ad campaign, and a clip from the 2011 documentary *Forks over Knives*.

**Session 3E: New Concepts Pecha Kuchas**

*Public produce*

Kenda Besanger, Concordia University [kendra.besanger@gmail.com](mailto:kendra.besanger@gmail.com); Robin Reid



Kamloops sits in the heart of the interior of British Columbia and has a long history of local food production. In recent years, community garden plots have multiplied; the farmers' market continues to grow and diversify; and food security related initiatives are gaining momentum. In March 2011, community members collaborated to create Kamloops' first ever public, edible garden space: the Kamloops Public Produce Project. Although it was intended as a temporary demonstration garden, meant to exhibit the viability of public produce in the downtown core, the project is now entering its third season. Our presentation will discuss the progression of the Kamloops Public Produce Project from 2011 to present. We hope to generate a dialogue about the capacity of public produce gardens to interrupt mainstream notions of private and public land use. We suggest that public produce gardens contribute to food security while transforming the urban landscape into a more public, accessible, and healthy space.

*Transforming our food system: Opportunities and challenges for provincial-level mobilization*

Charles Levkoe, University of Toronto [Charles.levkoe@utoronto.ca](mailto:Charles.levkoe@utoronto.ca)

Local food initiatives are increasingly becoming connected through networks that espouse a broader commitment to food system transformation. At the heart of these efforts is a group of provincial-level, alliance-based organizations that are actively creating spaces to foster and support social mobilization. These organizations have emerged throughout Canada and their challenge is to find ways to foster collaboration among diverse initiatives across sectors, scales and geographies and with different visions and goals. This presentation explores these provincial networking organizations and their role in the emerging movement to transform the food system in Canada.

*Involving citizens in urban food policy making: some pointers*

David Kahane, University of Alberta [david.kahane@ualberta.ca](mailto:david.kahane@ualberta.ca)

As urban food and agriculture issues gain prominence with municipal governments, some are turning to innovative forms of citizen involvement like citizen juries, citizen panels, and citizen representation on food advisory boards. I'll note some principles that should guide this kind of citizen involvement, and some related ways of going wrong. Using the example of the Edmonton Citizen Panels on the Citywide Food and Agriculture Policy I'll focus on how recommendations from citizen bodies get linked to actual decision making, sharing our city's experience in this regard, and pointing to some lessons learned.

*Procurement: It's on your mind*

Forrest McGregor, Child Nutrition Council of Manitoba, Manitoba Alternative Food Research Alliance, The University of Manitoba

For those of us who spend our days immersed in food studies, it can be frustrating to hear excuses from others for not using more sustainable food systems, or even to hear that they haven't thought of it at all. However, not everyone spends the day thinking about where food comes from and why. In addition, the system is not set up for helping people find their way as well as we might hope. Based on retail environmental assessments, and research with school nourishment programs into food procurement practices, this session is a journey back through the most everyday barriers to alternative food systems, and the different types of consumers whom they affect.

*Under the (dinner) table: Nova Scotia's informal food economy*

Irena Knezevic, Mt. Saint Vincent University [irena.knezevic@msvu.ca](mailto:irena.knezevic@msvu.ca)





Economists, development practitioners, and social scientists often recognize the financial and social significance of informal economy, but its informality can make the sector challenging to study. In the world of food, the informal sector encompasses a range of activities, including backyard gardens, informal food exchange among neighbours, and non-commercial hunting, fishing, and gathering. The role that these activities play in the contemporary food system can be quite revealing of the fractures and fissures of the formal system. This presentation will highlight some preliminary findings from a qualitative study of informal food economy in Nova Scotia.

*Housing and still hungry: Food security for Individuals living in supportive housing on Vancouver island*

Judy Walsh, University of Victoria [judy@nahs.ca](mailto:judy@nahs.ca)

Nutrition and safe housing are key components to the health and well-being of tenants living in social housing. This presentation will provide an overview of a community-based research study looking at the factors affecting food security for tenants in housing projects in Nanaimo and Port Alberni, British Columbia. The study will examine the factors of not only income management, but food access, food availability, and food use. The study will also look at the relationship between the level of food security and the health of the tenants in an urban versus a rural setting. Finally, the study will be examining which barriers have the greatest effect on food security for tenants. The goal of the study is provide new knowledge to assist policymakers in understanding the importance of food security for individual tenants. The ultimate result would be that future housing projects would have food security programs build in as an on-going support service.

*Mapping hunger in Prince Edward Island*

Julia Gregory, Concordia University [julia.a.gregory@gmail.com](mailto:julia.a.gregory@gmail.com)

Prince Edward Island is often associated with picturesque, rolling farmlands – it has the highest proportion of land cleared for agriculture of all Canadian provinces, as well as the highest proportion of rural residents. It also experiences the highest rates of food insecurity, and steep recent increases in food bank use. Like many rural regions, it is not an edible landscape for the locals as much of the farmland is owned by large-scale producers, and its harvests are exported. To shed light on PEI's food paradox, this presentation will summarize some perspectives on various dimensions of hunger and food-insecurity on PEI, as they have emerged through interviews with a range of individuals currently working in food-insecurity related agencies. Who are most vulnerable to hunger and food insecurity, and why? What is distinct between rural and urban experiences of hunger in this under-examined region? How might maps help examine/express these issues?

*Reality programming: Mapping community food systems with purpose*

Phil Mount, Wilfrid Laurier University

As a theoretical tool, food systems concept maps have the power to engage the audience in a way that the written word cannot. Much like "The Force", this power wisely used it must be. Given the opportunity for reflection, it is possible to incorporate within food system maps critical concepts including: the roles of individual vs. collective actors; funding sources; the influence of public, private, cooperative and civil society organizations; and even the power imbalances that drive system development. It is a challenge to map these



same systems in a live setting, with a broad cross-section of regional food system players, and include the opportunity for critical reflection. This pecha-kucha will briefly describe these interactive experiences, and lay out a framework for 'live' system mapping. Audience members will be tasked with evaluating and improving this framework, to provide an accessible yet theoretically robust model for live food system mapping.

#### **Session 4A: The Frontlines of Food Security and Livelihood**

*Preserving food security: Food transitions among Malaysia's Indigenous Peoples*

Ulrich Treucher, University of Saskatchewan [ulrich.treucher@usask.ca](mailto:ulrich.treucher@usask.ca)

Food Security is facing a global crisis: our world population continues to grow at an exponential rate; we are losing biodiversity almost as fast; and the sources of our nutrition come from an ever decreasing number of species. Arguably, one of the most important sources of plant knowledge is in the minds, memories, and backyards of indigenous peoples. This knowledge includes cultural plant knowledges, social practices, and sacred rituals. However, in newly industrializing countries such as Malaysia there is the imminent danger that indigenous peoples are losing the entirety of this knowledge, due to the economic pressures, agricultural globalization, and dislocation from their traditional lands. The work presented here attempts a knowledge translation between different cultural knowledge systems, as well as the documentation of ethnobotanical and dietary knowledge, through the use of decolonizing, hermeneutical interviews.

*Investigating alternative methodologies in identifying food deserts in urban settings*

Amirmohsen Behjat, University of Victoria [ambehjat@uvic.ca](mailto:ambehjat@uvic.ca)

While food deserts in urban places have been fairly well studied in North America and Europe, there is little consensus on the best conceptual and operational definition for food deserts. In most of these studies researchers concentrate on mainstream grocery stores and supermarkets as the only sources of healthy and affordable food options for measuring food availability and utilize Circular buffer technique to measure food accessibility especially in cities with diverse ethnic population. The purpose of this study is to expand this usual approach to food desert studies by investigating the inclusion of ethnic food stores and specialty stores as sources of healthy food options and using Network Analysis technique in a multi-ethnic Toronto neighbourhood. The Englemount-Lawrence neighbourhood was selected for this study as it has been identified as a food desert in previous studies in Toronto. An in-store survey was conducted in order to identify ethnic and specialty stores which supply healthy and affordable food options based on U.S. Department of Agriculture dietary guidelines. Using Geographic Information System (GIS) analysis, all qualified ethnic food stores in the study area were geocoded into a neighbourhood map and a Network buffer of 1000m was drawn around each. We found out that ethnic food stores supplying healthy and culturally-accepted food options are evenly dispersed across the Englemount-Lawrence neighbourhood. We conclude that, unlike in previous studies, this neighbourhood is not a food desert. Furthermore, failure to use a more comprehensive set of food desert elements in neighbourhood studies can significantly alter the results in the study area and hence mislead food planners and policymakers in decision-making.





#### **Session 4B: Diet for a Shrinking Planet: Harmonization or Diversity in the Diffusion of Global Food Standards?**

*Stamping out disease or resilient food systems: competing frames of agri-food security*

Martha McMahon, University of Victoria [mcmahon@uvic.ca](mailto:mcmahon@uvic.ca)

On May 3, 2012 Canada's chief Vet Officer publicly responded to a controversy over the regulatory authority's response to the possibility of a case of Scrapies on an Ontario farm. He emphasized that "scrapies is internationally recognized as a serious disease that demands science-based control measures." The farm in question is part of emerging alternative agro-ecological agri-food networks. The deployment of rhetorics of animal disease as part of the technologies of scientific knowledge needs to be interrogated and the issues behind the controversy cannot be resolved by testing a sheep. The paper will focus on the administrative functions of techno-science in disciplining farmers and farm animals, organizing and producing markets, and on the implications for the possibility of developing a more agro-ecological agri-food system.

*The politics of diffusion: Food standards, meat and international trade*

Elizabeth Smythe, [elizabeth.smythe@concordia.ab.ca](mailto:elizabeth.smythe@concordia.ab.ca)

This paper examines efforts to develop and diffuse food standards globally to facilitate harmonization of regulations in the name of trade facilitation and globalization and why despite such standards being championed by powerful actors or interests some standards or practices do not get diffused easily and resistance develops. The paper uses case studies of international standard setting at the Codex Alimentarius for livestock food production (meat and dairy) including feed, veterinary drugs and other issues involved in the production of meats such as pork and beef. It examines who the key actors are seeking to influence these standards and why some standards have been the subject of much contention and conflict at the Codex often resulting in trade disputes at the World Trade Organization (WTO).

#### **Session 4C: The Think & Eat Green @ School Project**

*Think&EatGreen@School: Probing a model of inter-organizational collaboration and community engagement for healthy food, experiential learning and sustainability education*

Alejandro Rojas, University of British Columbia [arojas@mail.ubc.ca](mailto:arojas@mail.ubc.ca); Brent Mansfield, University of British Columbia [brentmansfield@gmail.com](mailto:brentmansfield@gmail.com)

By working closely with Community Partners from local government and community-based organizations and from school communities (authorities, teachers, parents, and youth) the Think&EatGreen@School Project aims to reconnect participants with the sources of their food and create opportunities for them to experientially learn the full cycle of a food system - from production to preparation, sharing and consumption to (sustainable) end disposal of food "waste." The project also explores how food policies, food practices, and food learning within complex institutions can contribute to a relative re-localization of the regional food system. We are probing a so far successful model of inter-organizational collaboration and community engagement that transforms both university and community partners and is having positive impacts on the school food systems. This presentation examines the complexities and reports emerging learnings from interdisciplinary and inter-organizational action-research.



*Two models for community-university engagement in the Think&EatGreen@School Project: University led community-based experiential learning and 'bottom-up' school-generated projects*

Elena Orrego, University of British Columbia. melena1@mail.ubc.ca; Will Valley, University of British Columbia wcvall@mail.ubc.ca

This presentation will describe two complementary approaches the Think&EatGreen@School project has used to engage with Vancouver school communities. Through Community-Based Experiential Learning projects, 1,350 UBC students enrolled in large courses have worked in Vancouver schools over the last 2.5 years to design and implement projects addressing food production in school food gardens, food preparation and sharing, composting and integration of the whole food cycle into experiential learning activities. Using a second model of engagement, Think&EatGreen@School has also provided schools with small seed grants to implement 'bottom-up' food projects generated by the schools. Examples of both approaches will be described in this presentation.

*The experience of collaborative teacher-researchers inquiry group within Think&EatGreen@School*

Jolie-Mayers-Smith, University of British Columbia jolie.mayer-smith@ubc.ca; Chessa Adsit-Morris, University of British Columbia Chessa Adsit-Morris cadsit@gmail.com

A Teacher Collaborative Inquiry Group was established in September 2011 in one Vancouver elementary school. This initiative was undertaken as a pilot project to research a central concern for Think&EatGreen@School: What are the best methods for increasing food and sustainability literacy amongst schoolteachers and students? The inquiry process involves a group of UBC faculty and graduate students meeting with elementary school teachers to facilitate and study how to support teachers in integrating the theme of food, health and environment in their practices across the curriculum. After a year of collaborative inquiry a genuine community of learners has been formed and the school is providing inspirational learning about the transition to learning environments that reconnect participants with the sources of their food through garden-based learning and creation of opportunities for students to experientially learn the full cycle of a food system.

*Think&EatGreen@School school food environmental assessment and individual eating assessment in Vancouver public schools*

Jennifer Black, University of British Columbia j.black@ubc.ca; Gwen Chapman, University of British Columbia gwen.chapman@ubc.ca; Joshua Edwards, University of British Columbia; jbedward@alumni.ubc.ca; Naseam Ahmadi University of British Columbia naseam@gmail.com; Teya Stephens University of British Columbia teya\_stephens@hotmail.com

Two monitoring tools have been developed to inform the collaborative work of the Think&EatGreen@School project. The School Food Environment Assessment Tools (SFEAT) document food-related activities, policies and initiatives underway in Vancouver schools and help identify where future efforts could be focused. The six key areas examined are: 1. Gardens and places where food is growing. 2. Composting programs. 3. Availability of healthy food. 4. Availability of environmentally sustainable food. 5. Integration of food-related activities into the classroom and teaching activities. 6. Development of links between food-related initiatives with the surrounding community. In addition, the web-based Individual Eating Assessment Tool (I-EAT) was developed to examine what and where students in Vancouver schools eat and how



students' food choices are influenced by their school food environments. Findings from both tools will be presented and discussed.

#### **4D: Indigenous and Rural Food Systems**

*Grown, harvested, and hunted: The role of self-provisioning in the food acquisition strategies of households on Newfoundland's west coast*

Kristen Lowitt, Memorial University of Newfoundland [klowitt@mun.ca](mailto:klowitt@mun.ca)

Self-provisioning remains a vital part of rural life. And yet, research understanding the role that self-provisioning and wild foods play in food security is very limited. This paper examines the role of self-provisioning in the food acquisition strategies of households in the Bonne Bay region on Newfoundland's west coast. This region has a long history in food self-sufficiency in which fishing, gardening, and hunting were combined in a seasonal round of activities. Drawing on qualitative interviews with households in the Bonne Bay region, this paper examines the reasons that households participate in these activities today; enabling and constraining factors for their participation; and the role of informal economic networks in facilitating the distribution of self-provisioned and other locally-harvested and grown foods. This paper argues for a greater consideration of the role of informal economic activities in contributing to food security and household livelihood strategies in rural regions.

*Pickles, beets, and bread: Examining the links between traditional food knowledge, Social practices, and transformative learning in a rural Canadian community*

Jennifer Braun, University of Alberta [jabraun@ualberta.ca](mailto:jabraun@ualberta.ca)

The trends of rural depopulation, increased reliance on imported and fast food, and general food deskilling raise many questions about the future of food and the communities that produce this food. In response, there is a growing call for 'food from somewhere' which emphasize the multi-faceted roles of traditional, local food knowledge – its cultural, emotional, spiritual, and biological components- and the importance of meaning, memory and place in the production and consumption of certain foods. This qualitative research examined the relationship between traditional food knowledge, socio-cultural practices, and transformative learning among 15 women and their children in a rural Albertan community. This study identified ways in which social practices surrounding food (including skills, cultural and ethnic traditions) were formed, practiced and passed on (or not) among families and the community, and explored the extent to which traditional food knowledge can contribute to sustainable food systems and stronger, healthier, more resilient communities.

*Placing First Nations fisheries within discussions of food security and sovereignty*

Cristina Soto, Soto Environmental Consulting [cgsoto17@gmail.com](mailto:cgsoto17@gmail.com)

This talk addresses a key gap in the literature on food security and sovereignty: attention to Indigenous peoples or First Nations' food sovereignty in relation to fisheries. We will review and articulate literatures which currently exist within silos of fields of study, government or other agencies, cultures and histories. We first provide an overview of trends in the conceptualization of food security and sovereignty and note the prevalence of focus on agriculture. We then briefly summarize key points within the literature on indigenous food security and sovereignty. In turning to marine and coastal environments and fishing, the constraints



placed on First Nations by the colonial construct of food fishing are considered. Current approaches to food sovereignty are illustrated by Bear River First Nation in Nova Scotia and Coastal BC First Nations. First Nations' culture, particularly worldview and values that guide life and interaction with the natural world, is considered key for framing authentically sustainable policy approaches to fisheries sovereignty.

#### **Session 4E: Methodologies Pecha Kuchas**

*Mediating dialogue between community and nature: contributions from the lived experience of community-based, ecological farmers*

Rebecca Cabell, Dalhousie University [rebecca.cabell@northwestel.net](mailto:rebecca.cabell@northwestel.net)

Urban dwellers are increasingly insulated from direct exposure to and experience of the natural world and yet, all human activity takes place in and impacts the natural environment. Community-based, ecological farmers have the experience of being embedded in natural ecosystems as well as participating in the social ecosystems that make up communities. As such, they serve as a link between community members and natural ecosystems. In dialogue with nature, farmers are shaped by their intimate acquaintance with farms' natural ecosystems and their experience of dependence on the natural environment for the necessities of life. From this arise transactional experiences of being inseparable from the natural environment and humility in accepting the limitations imposed by natural ecosystems. Farmers' sharing of these experiences provides community members with exposure to the characteristics of being occupied in dialogue with the natural world, with implications for re-localization of food systems and environmental conservation efforts.

*Applying student research to Improving our campus food systems*

Caitlin Colson, Student Food Network [caitlin@mealexchange.com](mailto:caitlin@mealexchange.com); Sarah Archibald

The Campus Food Systems Project (run in partnership with Sierra Youth Coalition and Meal Exchange) is building the student movement to get more local, sustainable food onto university campuses in Canada. We're working with students on nine pilot campuses across the country to facilitate multi-stakeholder organization, community connections, and applied student research to improve the food systems on their campuses and in their regions. Our presentation will focus on the role of applied student research and faculty connections in ensuring the success and succession of projects for food systems' change. We'll profile the unique ways in which student coordinators are innovating and uncovering key research questions, and the ways in which existing undergraduate and graduate courses are being tied into the goals of more local, sustainable food on Canadian campuses. We hope that our presentation will inspire more food researchers, course instructors, and T.A.s to direct their work to improving and innovating their own campus food systems.

*People choose what they eat, or do they?: A dietary regime approach*

Tony Winson, University of Guelph [twinson@uoguelph.ca](mailto:twinson@uoguelph.ca)

This presentation considers the powerful influences on human diets since Neolithic times, but with an emphasis on the era of industrial food. With a blend of verbal concepts and visual images it attempts to convey an interpretation of the dietary trajectory of the last century or so and the essence of contemporary dietary contradictions. This latter could be described as a ripening tension between the structures and actors promoting the globalization of unsustainably produced and nutritionally degraded edible commodities, and an expanding constellation of forces resisting this dietary juggernaut and intent on promoting diets that are



good for people and the planet. The presentation asks whether viable solutions are to be had from within the present (undeniably resilient) economic system, and if not, what then?

*The edible woman?*

Kristie O'Neill, University of Toronto [kristie.oneill@mail.utoronto.ca](mailto:kristie.oneill@mail.utoronto.ca)

Although it is known that women have been primarily responsible for making household food choices and performing other food-related activities (Cairns et al 2010; Avakian and Haber 2005; DeVault 1991), the multiple and conflicting appeals made to women about different food choices warrant further attention. Scholars have described some of the challenges consumers face when attempting to make “good” food choices in light of competing pressures surrounding food purchases, such as balancing budgetary constraints against health, taste, environmental, labour, and animal welfare standards (Goode 2012; Johnston and Cairns 2012). Yet how particular foods are promoted to women by way of beauty standards in different historical contexts needs focus. In this respect, this Pecha Kucha presentation seeks to illustrate the relation and tensions between beauty ideals and foods, providing a socio-historical overview of the way that beauty and food have been linked in popular women’s magazines.

*Food literacy: A multidisciplinary approach to educating Inner-city students*

Eric Schofield, University of British Columbia [ecschofield@gmail.com](mailto:ecschofield@gmail.com)

During the summer of 2012 I offered a course titled “Food literacy: A hands-on (and appetizing) course on thinking critically about food” to nine students at Britannia Secondary School in Vancouver. The purpose of this project was to develop curriculum for a course that covers both Foods and Nutrition and Human Geography. This multidisciplinary approach empowered the students to engage in both the practical and theoretical approaches to food. Home economics, and specifically Foods and Nutrition, has immense potential to discuss topics that are found throughout other faculties. This was done through a hands-on foods course, based on a framework of human geography, and discussed through a lens of media literacy. This course holds the potential to engage students who are often labelled at-risk, and who commonly populate alternative and/or inner city schools. I intend to discuss this process at the conference through the Pecha Kucha style presentation.

*Shifting the rock – creating a new paradigm for Extension community food system education*

Karen Vermillion, University of Washington Extension Menominee County/Nation;

[karen.vermillion@ces.uwex.edu](mailto:karen.vermillion@ces.uwex.edu); Erin Peot; Steve Brachman

Historically, Cooperative Extension has used a production agriculture model which did not focus on community needs for local foods. Recently, the University of Wisconsin - Extension community food systems team was developed to create a new paradigm around a cross-programmatic, place-based initiative to address community food systems. The Community Food Systems Team supports and enhances Cooperative Extension’s research mission and capacity to work with communities in an integrated, systemic, and coordinated manner, spanning across all program areas within Extension as well as with external stakeholders. As an example of this effort, the Menominee County/Nation Community Development Educator has developed a collaborative, comprehensive program featuring community gardening, hoop houses, a cob oven, rain barrels, vermiculture and orchard initiatives. This effort demonstrates inclusive, equitable food systems work that builds upon the resources of the



Menominee Nation while harvesting University expertise.

*Innovative food service models & practices on Canadian university campuses*

Michelle Szabo, Ryerson University szabom.york@gmail.com; Mustafa Koc

When Ryerson University's contract with its multinational food service provider, Aramark, was set to expire in early 2013, students put pressure on administration to consider alternatives to the university's existing food service model. In response, the university sponsored a brief research project comparing campus food service models across Canada and highlighting innovations in terms of health, social justice and sustainability. This paper is a brief overview of key findings of this research. We highlight both small innovations (such as when universities collaborate with food service providers like Aramark to increase local food procurement) and large changes (such as when universities take over campus food operations from a food service corporation and move to a "self-operated" model).

**Session 5A: Cooperatives, Local Food and the Diverse Economy**

*Exploring the multiple forms of cooperation and food cooperatives through the everyday practices of the Brazilian Landless Rural Workers Movement (MST)*

Marie-Josée Massicotte, University of Ottawa Marie-Josée.Massicotte@uottawa.ca

Based on extensive field research and building on the work of Boaventura de Sousa Santos (2006; 2010) and J.K. Gibson-Graham (2006), this paper focuses on the successful experiences of two food cooperatives of the MST in the southern part of Brazil. These coops exemplified collective searches for better living and working conditions that rely on alternative economies and cooperation, and that explicitly challenge the dominant model of agriculture. It seeks to explore and to make visible 1) those emerging and positive experiences to better understand the ways in which social change is actually happening in specific cultural, political and socio-economic contexts; 2) some key obstacles that they face; 3) the extent to which they create and promote alternative forms of production, social reproduction and knowledges that could nurture greater autonomy, self-determination, and democratic participation.

*Community currencies: A tool for strengthening cooperative development*

Mike Beitcher

The recent surge in collective agricultural action stems from a growing desire for increased economic independence from a global industrial system that promotes waste, unsustainable levels of consumption and disenfranchisement among common citizens. One of the most effective ways to initiate and maintain these networks is the use of alternative, local currencies. Non-interest bearing, complementary currencies offer members of these collective food networks an opportunity to incentivize and encourage economic cooperation through the use of a commonly accepted method of exchange. Local currencies facilitate trade between individuals and businesses on multiple levels, and this type of cooperation enables the creation stable economic enclaves where issues of debt and liability are replaced by a sense of community engagement and collaboration. Civic agriculture networks should look to alternative currencies as a means of improving and expanding their pool of resources while simultaneously building trust and confidence in the system among their members.





### *Exploring the role of co-operatives in the local food movement in Cape Breton*

Alicia Lake, Cape Breton University [Alicia\\_Lake@cbu.ca](mailto:Alicia_Lake@cbu.ca)

For decades, consumer co-operatives have played an important role in the food system by increasing the availability of healthy affordable food to members, and strengthening linkages with producers. A new role for co-op food stores is emerging as concerns over the global food supply have prompted consumers to demand locally sourced food. This interest in the local also offers an opportunity for community economic development in Cape Breton, a depleted community struggling with economic revitalization. This research project will explore the potential for co-operatives to respond to the local food movement using Cape Breton as a test case. Specifically, this research will explore the policies and practices that co-op food stores use to procure local food using qualitative data from interviews with the managers and board members of co-operative food stores. The goal of this research is to identify opportunities to strengthen the local food economy in Cape Breton by determining the positive practices as well as the barriers to cooperation between local producers and local food co-operatives.

### *Connecting campuses with local, sustainable food*

Alli Floroff

While health, environmental, sustainability and social issues are prominent in university culture, they are not often reflected in university operations, notably in their food services (Friedmann, 2007). These are often embedded in co-operative businesses structures, making them natural allies of institutions looking to reform their campus food systems. York University's Green Campus Co-op (GCC) was formed to bridge this gap and ensure that increase campus accessibility to sustainable goods and creating experiential education opportunities through the creation and incubation of sustainable student-run businesses. To this end, the GCC is working to mobilize a local, sustainable food distribution chain, linking up Ontario university-based student-run businesses with relevant producers and distributors such as the Ontario Natural Food Co-op and the Local Organic Food Co-op Network. Through the use of surveys, interviewing, and literary reviews, the GCC is striving to acquire a holistic understanding of these stakeholders including identifying challenges and opportunities for networking and collaboration. This research will also extend similar initiatives throughout North America to glean information and answer the question: what are the best practices for mobilizing a local, sustainable food distribution chain within the university institution?

### **Session 5B: Measuring and Monitoring Food Systems**

#### *How much do food gardens produce?*

Michael CoDyre, University of Guelph [mcodyre@uoguelph.ca](mailto:mcodyre@uoguelph.ca)

Food security is one of the great challenges that our generation is going to have to solve. Some propose that urban agriculture will lead to increasing levels of food security. What has not been developed is a solid understanding of how much food is being produced and what the input costs of that production are, including land, labour and capital. This analysis is based on data drawn from the City of Guelph; a mid-sized Southern Ontario city using mixed methods of 50 garden diaries and 43 semi-structured interviews. The purpose of this presentation is to report preliminary findings that quantified urban gardening yields in terms of kg/m<sup>2</sup> but also input costs (land, labour and capital). Yields ranged from 0.08kg/m<sup>2</sup> to 5.18kg/m<sup>2</sup> but the





average was only 1.43kg/m<sup>2</sup> in private gardens; however, a collective church group was able to achieve 21.15kg/m<sup>2</sup>, indicating a skills gap between individual knowledge and collective knowledge.

*Repacking for food system resilience? How to measure and monitor along our way.*

Tara Moreau, Grow Moreau Consulting; SPEC, Vice-President and Food Chair [taramoreau@gmail.com](mailto:taramoreau@gmail.com)

Exploring the threats to our current food system quickly reveals many foreseeable issues related to climate change, food security, energy, waste and water. Addressing potential threats individually while newsworthy and needed in some instances, does not provide us with a holistic or directive framework for transformative change. If our vision is to create a sustainable food system that is resilient to expected and unexpected impacts then we must accept that this vision means many things to many people. This diversity of views presents a significant challenge for the monitoring and evaluation of any sustainable food transition strategy. Using two innovative food system sustainability assessment frameworks as our guidebooks, we will compare and contrast how the frameworks conceptualize sustainable food systems and how issues related to data availability, data aggregation and analysis boundaries were addressed. The two frameworks are the Sustainability Assessment of Food and Agriculture Systems (SAFA) developed by the UN-Food and Agriculture Organization and the Bioregional Food System Design and Planning methodology developed by the Institute for Sustainable Horticulture at Kwantlen Polytechnic University, British Columbia. The similarities and differences between the two food system assessment approaches will be examined and discussed.

*Adapting to climate change: The potential use of agroforestry community gardens as a sustainable import-substitution strategy for enhancing food security in Subarctic Ontario, Canada*

Nicole Spiegelaar, University of Waterloo [nicolespieg@gmail.com](mailto:nicolespieg@gmail.com)

The high prevalence of food insecurity experienced by northern First Nations partially results from dependence on an expensive import-based food system that typically lacks nutritional quality and further displaces traditional food systems. In the present study, the feasibility of import substitution by Agroforestry Community Gardens (AFCGs) as socio-ecologically and culturally sustainable means of enhancing food security was explored through a case study of Fort Albany First Nation in subarctic Ontario, Canada. Agroforestry is a diverse tree-crop agricultural system that has enhanced food security in the tropics and subtropics, as low input systems with high yields of diverse food and material products. In our study, climate change is seen as an opportunity to increase yields of fruits and vegetables and/or introduce novel vegetables for consumption to northern Canada. Three study sites were selected for agroforestry research: two *Salix* spp. (willow)-dominated AFCG test plots in the area previously cultivated by 20th century Euro-Canadian Missionaries; and one “no tree” garden control test plot in the previously cultivated area. Soil elements and other physical properties were determined using standard methods. Initial soil and vegetative analysis revealed a high capacity for all sites to support mixed produce with noted modifications, as well as potential competitive and beneficial willow-crop interactions. It is anticipated that inclusion of willow trees will enhance the long-term productive capacity of the AFCG test plots, as part of an import substitution strategy to enhance food security in remote communities. Contrary to Missionary strategies, it is imperative that the AFCGs complement traditional foods. As an adaptable and dynamic system, AFCGs have potential to act as a more reliable local food system and a refuge for culturally significant plants in high-latitude First



Nation socio-ecological systems, which are particularly vulnerable to rapid cultural, climatic and ecological change.

*Measuring sustainability through city and regional food systems assessments*

Brittany Bruce, University of Waterloo b2bruce@uwaterloo.ca

Food system assessments are a relatively new phenomenon, and have become a popular tool to understand, in a holistic manner, a chosen food environment. Little is known about what these assessments measure, and how they measure it, particularly in relation to measurements of sustainability. Existing food system assessments have given little attention to incorporating environmental dimensions into the more traditional social, and economic concerns of contemporary food systems. Using eight food system assessments from several states and city-regions in Canada and the United States, the objective of this paper is to determine the extent to which the principles of sustainability have been utilized in measuring food systems. Analysis reveals that the chosen assessments focused on quantitative measurements of food access and consumption. Social aspects of these food systems were measured most often, at 35%. Environmental and economic aspects were measured least often, at 24%, and 26% respectively. In order to progress towards food system sustainability, food system assessments should focus more effort on creating and applying environmental indicators.

**Session 5C: Reflections from the Community First: Impacts of Community Engagement Project**

*Cross-cultural food networks: Building and maintaining Inclusive food security networks to support indigenous and non-Indigenous communities*

Wanda Martin, BC Food Systems Network

This project seeks to uncover the factors which have enabled cross-cultural dialogues and outline promising practices in community collaboration based on mutual respect in the context of food systems organizing in BC. We anticipate an end product that analyzes the successes and challenges of building cross-cultural relationships around the unifying need for adequate, just, healthy, culturally-appropriate food. This analysis will provide a useful starting place for academics, activists and communities to frame activities that begin to heal the history and build bridges between communities.

*Comparing models of community university collaboration in Waterloo Region*

Steffanie Scott, University of Waterloo; Katherine Pigott, Waterloo Region Public Health

This project evaluates two models of community university collaboration in Waterloo Region: The first model – at the University of Waterloo’s Faculty of Environment – exemplifies a community university collaboration in which an academic department within a university acts as the hub or the primary sponsor of the community university collaboration. The second model involves a different hub for community university collaboration – through the Region of Waterloo Public Health’s Healthy Eating Active Communities Team. Part of this interdisciplinary team’s mandate is to advance the creation of a healthy community food system in Waterloo Region as a means to comply with the chronic disease prevention requirements of the Ontario Public Health Standards. These models have evolved in an ad-hoc fashion in the context of community-based action towards the development of a healthy community food system in



Waterloo Region. Our evaluation, based on document review, key informant interview and focus groups, allows for reflection about how they might be improved.

*Ryerson University and Meal Exchange: A campus-community collaboration*

Mustafa Koc, Centre for Studies in Food Security and Caitlin Coulson, Meal Exchange

The focus of this project is capacity building and knowledge mobilization of the future of the community food security workforce, looking at models of successful food projects on campuses across Canada (approximately five in all). Our research questions will aim to determine elements that make campus food projects successful – across campuses, and across project types. Building on our collective experience in organizing national and international conferences and seminars, we will develop a training program for students and community organizers working on food security to learn how to use new media (podcasting, webinars) effectively for dissemination of knowledge to more people. This will include an online web-space to help display the data in an engaging and user-friendly way that will encourage emerging projects to track their progress and will enable emerging projects to learn from key milestones, barriers, and successes of other campus food projects. The partners in co-operation with the School of Continuing Education at Ryerson University will also develop curriculum for workshops on food security to build capacity for the next generation of community food security leaders.

*Food Security Research Network*

Connie Nelson, Lakehead University; Mirella Stroink in collaboration with C. Shahi and M. Richardson

Our presentation can raise awareness of how the Contextual Fluidity community-university partnership model links community partners, students, and researchers in the co-evolution of knowledge for social impact in food security. The process of developing a new local food system is driven not by organizational charts, but by the core principles of the Contextual Fluidity partnership model – fostering vision, building webs of networks, employing strange attractors, and being context-based and fluid in approach. We begin from the assumption that all active participants are ‘in community’. We draw on several case examples carried out in Year 1 of the CFICE program: an ‘in community’ project to examine the workforce impact of agriculture with North Superior Workforce Planning Board, and the Northwest Training and Adjustment Board throughout all three northwest districts (Kenora, Rainy River and Thunder Bay); and a community gathering in March 2013 to explore how the Thunder Bay region can enhance the accessibility and availability of nutritional local foods and provide local farmers and processors with a viable income. This presentation explores how our innovative approach to community-engaged scholarship is a catalyst for strengthening community resilience by building relationships between university and community. This approach to community-engaged scholarship seeks to address local community concerns and create spaces for participants to develop strategies for action around local food systems. Based on a complexity-inspired model, these partnerships facilitate the emergence of new knowledge in the transformative process of retooling the production, processing, marketing and distribution of food to a locally based system.

**Session 5D: Contested Spaces, Contested Tastes: Politics of Food**

*Urban food security and the politics of responsibility: Discursive responses to food insecurity in Metro Vancouver*

Katherine Burnett, University of Victoria [vburnettk@uvic.ca](mailto:vburnettk@uvic.ca)



The Metro Vancouver area of British Columbia has been named the most unaffordable place in North America. Activists and policymakers consider income inequality and the high cost of living to be important factors contributing to individual and household food insecurity; however, there is disagreement over the appropriate responses to food insecurity. Based on interviews and an analysis of discourses found in primary documents from organisations involved in food security activities in Metro Vancouver, this paper demonstrates that actors deploy discourses that differ depending on how they position authority, legitimacy, and hierarchy to promote divergent responses to individual and household food insecurity. The site of responsibility for food security has generated significant debate between and within state apparatus and social movements, and discursive responses seek to normalise favoured sites. Further, a fundamental division in the discourses around food security in Metro Vancouver regards the role of the state and that of non-state actors in the community; specifically, whether the state is positioned as the legitimate authority in a hierarchical system, or simply as one actor among many.

*Official truce? Certified organic as the ecological modernization of conventional agriculture in Canada*

Charles Sule, Ryerson University csule@ryerson.ca

In *Food Wars*, Lang and Heasman (2004) parse the membership of the global agrifood network as falling into one of three paradigms: the currently dominant, chemically-dependant Productionist [PP] paradigm; which begets successors, the biotechnological Life Sciences Integrated paradigm; and, alternatively, the agroecological Ecologically Integrated paradigm [EIP]. In Canada, whether or not the EIP is officially destined to become a chemical-free PP variant is tested through critical discourse analysis of the 2009 Canadian Organic Standard [COS] (CGSB, 2012); other possibilities provide counterpoint. Canada had over 40 years experience with organic methods directly under the auspices of farmers or their advocacy groups. Presently, the COS is devised by different stakeholders, including farmer groups among many others, possibly reflecting varied interests. Results indicate the COS is coherent with expectations supporting ecological modernization theory (Spaargaren & Mol, 1992) applied to the PP and that, in Canada, the regulated EIP is a manifestation of “business-as-usual.”

*Liquid landscapes in a moral morass*

Hugh Joseph, Tufts University

Two battlefronts currently embody the dilemmas over what we should be drinking. Obesity concerns are pushing drives to tax soda, control serving sizes, and otherwise restrict access and demand. So consumers are changing over to bottled water. In tandem, we see growing initiatives to ban or limit bottled water, largely to decrease container waste. What’s a thirsty person to do? This paper reviews some of the contradictions and limitations of both strategies, and contends that these debates should be framed in terms of all beverage consumption, not pitting one against the other. Perhaps, to paraphrase Pollan’s simplistic dietary dictum, we should “Drink water. Not too little. Mostly tap.” But is this an effective response to such a complex problem? Within a \$50+ billion industry, solutions are never that simple. A broader and more systemic analysis can yield better policy and outcomes than current limited efforts that will have limited impact.



## **Session 6A: Evolution and Change in Agriculture and Food Cooperatives**

### *Cutting Edge or Cutting Table: Co-operative Futures in Food and Agriculture*

Michael Gertler, University of Saskatchewan

With a focus on the Canadian context (and an eye to international examples), the paper reviews modes and pathways by which co-operatives have entered the field and claimed market share, both in agriculture and the food sector. Contemporary threats to co-operative coherence, reputation, and financial survival are examined. The paper appraises the prospects for co-operative enterprise in the context of ‘cutting-edge’ technologies and business arrangements, and considers the implications of conflicting internal and external pressures on supply, marketing, processing, and retailing co-ops. Attention is directed to the consequences of agricultural biotechnologies and agricultural restructuring, consumer movements and changing demographics, environmental politics and ecological crises, neoliberal policies and retail revolutions—both as generators of risk and as impetus for renewed support for co-operative alternatives. In conclusion, potential sources of co-operative advantage and sustainability are analysed in light of leading-edge examples of co-operative innovation.

### *Agricultural cooperative rationales in comparison: perspectives from Canada, France and Hungary*

Claude-André Guillotte, University of Sherbrooke in collaboration with Pr. Zsuzsana Kispal-Vitai, University of Pécs; Yann Régnard, Université de Bretagne-Occidentale; Klara Kövesi, ENSTA-Bretagne; and Claude-André Guillotte University of Sherbrooke.

The viability of cooperatives is a disputed issue. This organizational form is treated with attention in agricultural economics. The authors examine why agricultural producers choose cooperatives as a particular organizational arrangement and investigate those efficiency problems that claim that cooperatives are less efficient than investor owned firms. The research also assesses whether cooperatives are bound to transform to investor owned firms after achieving a certain size. A comparative cross-country study was realized in France, Hungary and Canada. Results show that the “cooperative advantage” has more than one form and that cultural values in the institutional environment play a significant role. Preliminary results demonstrate that these values sustain the chosen structure even in face of operational difficulties, and therefore challenge generally accepted economic ideas.

### *The industrial food complex: Cooperative solutions in a global marketplace - Stories of three cooperative responses*

Karl Gerstenberger karlgerstenberger@gmail.com

Are there problems with globalized industrial food from the standpoints of human health, food security, economic viability, and environmental sustainability? If the answer is no, then there’s nothing more to say. Agricultural production is at all time highs; land use is far from maximized so the optimistic outlook is that the world’s problems will be solvable along the present course of our global industrial food supply. If human health issues with increasingly processed foods are manageable and obesity and heart disease can be controlled, again, nothing more to say. If starvation is a problem that is greatly solved and development efforts just need to be extended, than again there’s nothing more to say. Do increasingly concentrated controls of world seed supply, pesticide, feed, and water rights represent an improvement in efficiency without any apparent downside? These are obviously loaded questions, but most people on the planet are



not empowered to do anything about them and the answers are left to the dominant system that relies on fast movements of capital and maximum profit extraction models. This paper will engage in telling the stories and contrasting cooperative responses to the pressures of globalization on world food supply as they come to bear in local, national and global markets. Land O' Lakes, Organic Valley, and Seward Coop are explored as three different levels of cooperative engagement on the topic of food ethics, and food security.

### **Session 6B: Food Policy in Cities: Applying Food Systems Thinking for Integrated Approaches to Food Policy**

*Food policy in Canadian cities: Applying food systems thinking for integrated approaches to food policy*

Joanne Bays joannebays@gmail.com

At a time when the majority of world's population live in urban areas, the role of cities in addressing food system vulnerabilities is vital. Municipalities have increasingly become actors and innovators in the Canadian food system, taking a systems approach to the food system in response to a complex array of food systems issues. The need to think systemically about the role of food in cities is critical as issues cannot be understood in isolation, as they are interconnected and interdependent. This session will examine food policy in cities from the perspective of several Canadian municipalities that have begun to attempt to take a more multi-functional and citizen-involved approach to address the full spectrum of urban food system issues including food production, processing, distribution, access and food waste management, with the intention of aiming to increase social, economic, environmental and health outcomes. The Toronto Food Strategy called this approach 'food systems thinking', "a way of seeing the bigger picture, of developing solutions to food problems by seeing and leveraging their connections to other health, social, economic, and environmental issues." The session will explore issues of how cities across Canada are attempting to apply food systems thinking to develop and implement more integrated food policies.

*Urban regions as political terrains: The Toronto Food Policy Council and the Toronto Food Strategy*

Harriet Friedmann, harriet.friedmann@utoronto.ca

The Toronto Food Policy Council plays a central role within and across the boundaries of Toronto Public Health, elected Councillors, other municipal departments, and civil society, which has rotating members of Council. Using E.O. Wright's concepts of "real utopias," I will focus on the Toronto Food Strategy as a process of "interstitial" and "symbiotic" change. The focus of the strategy is territorial as well as institutional. What does this mean for the role of the TFPC in wider social changes, such as new links between city and countryside, new policies that cross the lines of inherited jurisdictions, and new relations between citizens and public policy? How does a "community of practice" work within and outside municipal government?

*Applying food systems thinking for integrated approaches to food policy in Waterloo Region*

Ellen Desjardins, desj2665@mylaurier.ca; Steffanie Scott; Krista Long

In this presentation, we highlight arguments from the MacRae/Donahue report by demonstrating how initiatives in Waterloo Region reflect and foster food systems thinking. Effective food systems thinking in this Region has come about through initiatives at three levels: the recent establishment of a food charter (which offers guiding principles and ideals); policies (the regional official plan, and associated official plans of the





three cities and four rural townships); and a strategy and initiatives to implement these policies and ideals. A major role for the Waterloo Region Food System Roundtable has been to move forward on the newly integrated food policies in the Regional Official Plan, in part through the role of a consultant who has been engaged in stakeholder consultations to develop a strategy to facilitate implementation of these policies. In addition, the Roundtable has spearheaded the development of a food charter and has facilitated a process of soliciting public input from key stakeholders. Out of this, the Roundtable is also developing a food strategy and plans for promoting the local food economy. These activities illustrate how enacting food systems thinking requires collaboration, adaptive governance, citizen engagement and participation in policy making.

*Food policy in Vancouver: Food systems thinking in the development and implementation of the Vancouver Food Strategy*

Brent Mansfield [brentmansfield@gmail.com](mailto:brentmansfield@gmail.com)

In this presentation I will explore the development of food policy in the City of Vancouver from the adoption of a formal mandate in 2003 to the adoption of the Vancouver Food Strategy in early 2013. I will use the concept of food systems thinking, developed in the MacRae & Donahue report and elsewhere, to look at the past 10 years of growth in institutional and community capacity to engage in the development and implementation of a more integrated approach to food policy across the City of Vancouver and its partners. I will focus on emerging roles of cities in changing modes of food systems governance and how I see this unfolding in Vancouver.

### **Session 6C: Food Praxis: Interdisciplinary Approaches to Linking Theory and Practice in Food Studies**

Panelists: Menno Salverda, University of British Columbia Okanagan; Heather Picotte, University of British Columbia Okanagan; Robyn Bunn, University of British Columbia Okanagan; Casey Hamilton, Community Integrated Health Services, Interior Health and Central Okanagan Food Policy Council

This session invites participants to examine the challenges and opportunities of using experiential learning strategies for building student knowledge of food system issues. The study of food systems often transforms participants' lives, in the sense that it creates awareness of mutual interdependence and enables shifts in "seeing" food systems. It leads students and educators on a journey that challenges core assumptions about humans' relationships with other humans and with the environment. In this session we explore interdisciplinary, pedagogic approaches to facilitating this transformative process. Specifically, we examine how experiential learning may catalyse links between critical thinking in the classroom and applied skills for confronting food system issues. Participants in this session will be involved in a dialogic process aimed at identifying successful learning and teaching strategies as we explore questions such as: What interactive learning and teaching methods work for teaching food systems? In what way does experiential learning contribute to critical thinking and relevant knowledge in contrast with more conventional perhaps lecture style teaching / learning methods? How does experiential learning inspire not just critical thinking but critical action by students around food choices? What are the unique ethical challenges of working with experiential learning in the context of food systems issues and different types of academic institutions? How do we involve community actors in the learning process? What type of events, activities, organizations, and





processes can bridge theory and practice? What are learning outcomes and skill sets that need to be emphasized at different levels of learning? What sort of timeframe and follow through does experiential learning need to be a success? While at this conference the theme of critical thinking in food systems is central, this panel will focus more specifically on the experience of experiential learning in the Okanagan area in a range of contexts.

### **Session 6D: Revisiting the Agrarian Question**

*The agrarian question revisited in the light of neoliberal globalization*

Jean-Pascal L. Hallée, University of Quebec in Montreal [jp.hallee@hotmail.com](mailto:jp.hallee@hotmail.com)

This article addresses the theme of the "revisited agrarian question". Revisited in the sense that in recent years, a body of academic work in development studies attempts to problematize the role and future of peasants in a context of globalization, and more specifically, neoliberal policies. The debate presented here is based on the synthesis of A. Haroon Akram-Lhodi and Cristobal Kay in *Peasants and Globalization: Political economy, rural transformation and the agrarian question* (2010). The article discusses the three types of "agrarian question" presented by Henry Bernstein, Farshad Araghi and Philip McMichael. Indeed, these authors measure differently the balance- both locally, nationally and internationally- of the relationship between capital, labour and food. Finally, we will comment on the relevance of these ideal types to understand the role of the peasantry in the contemporary capitalist system.

*Enclosures of the land to enclosures of the mind: the logic of improvement from agrarian capitalism to intellectual property rights*

Jean-François Filion, University of Quebec in Montreal [filion.jean-francois@uqam.ca](mailto:filion.jean-francois@uqam.ca)

Drawing from Ellen Meiksins Wood's theory of the emergence of capitalism in the enclosures movement of the 16<sup>th</sup> through 18<sup>th</sup> centuries in England's countryside, this paper highlights how the logic of improvement has been used, since the earliest stages of agrarian capitalism, to legitimate the development of private ownership by denying the rights of peasants to the means of subsistence. Genetically modified organisms are new forms of enclosures that bring private property rights to the realm of fundamental living forms such as seeds and genes. This paper also presents the open source and copyleft models of software ownership and explores whether they could be used to subvert intellectual property rights.

*On the myth of agrarian productivity*

Stéphanie Wang, University of Quebec in Montreal [wang.stephaniekp@gmail.com](mailto:wang.stephaniekp@gmail.com)

Feed the growing world population and fight hunger are two central arguments used in Monsanto's discourse to legitimize the ever increasing need for enhanced global agricultural productivity. This paper explores how international institutions, governments as well as farmers' unions adhering to these arguments tend to accept more easily biotechnologies and genetically modified organisms as beneficial technologies increasing productivity while being less polluting. Such imperative to agricultural productivity is even more accentuated in a context of climate uncertainty. But this article argues that small-scale diversified farms have proven equally if not more productive than large-scale farms, and this since the English enclosures movement. The International peasant movement *La Via Campesina* strongly opposes the technical rationality of the industrial and technoscientific farming models, and rather defends agroecology and food sovereignty, i.e the recovery of peasant political power on the means of subsistence.



*Mapping knowledge terrains with food games: Cultivating dialogue between contrasting models of food system improvement*

Valentine Cadieux, University of Minnesota [cadieux@umn.edu](mailto:cadieux@umn.edu)

This presentation analyzes and interprets way that competing theories of change play out in food system activism, particularly as actors with contrasting models of food systems attempt to reconcile different understandings and representations of food regimes -- via public art and social science projects. Many critiques of existing food systems make claims that seek to decenter the legitimacy and credibility of food regimes that critics see as unsustainable or unjust. Through coalitional collaborative governance models (such as food policy councils and food planning initiatives), assemblages of actors interested in food governance reform represent their aspirations in terms of attempts to redevelop the relational networks that constitute the food system. Describing a series of public and collaborative socially engaged art-and-science-informed efforts I have made to map the epistemological terrains of different people's attempts to reconsider and reimagine the food system, I present some thoughts on the way that people struggle to engage with the material and relational implications of their food improvement efforts. I focus particularly on difficulties that arise when diagnosis of food system problems leads people to critique dominant power structures they feel underprepared to change. I also consider the sometimes tense encounter between people assembling aspirational systemic food plans and existing food regimes, with attention to different ways that these tensions are managed and conceptualized by the different actors involved. I use insights about epistemologies and methods from the intersection of feminist political ecology, cultural landscape studies, and critical pedagogy to investigate the way theories of food activism — ways of assessing food as "good" — are translated into actions, performances, and identities, and into the ecologies of food systems themselves. Understanding more explicitly the social life of theories of food system change may help further develop publicly accessible critical frameworks for discussing the conditions of possibility for mobilizing analyses of food. I build my argument out of engagement over the past four years with a multi-layered and scaled research site in the U.S. upper Midwest, involving a series of facilitated conversations and participant observations at a land grant university around the explicit topic of how to conceptualize food systems (particularly at the intersection of 'feeding the world' discourses and discourses critical of mainstream agri-food, including food justice, food security, food sovereignty, local food governance, and global agri-food aid strands), and including a partnership of that university with a public food system planning initiative organized largely by people critical of mainstream agri-food and attempting to muster new governance regimes to better align producer and consumer needs in the region.

**Session 6E: Food Governance and Regulation**

*Unintended consequences of food safety regulations on community food security: Small-scale meat processing in British Columbia*

Christiana Miewald, Simon Fraser University [cmiewald@sfu.ca](mailto:cmiewald@sfu.ca)

In 2004, as a response to the discovery of Bovine Spongiform Encephalopathy (BSE) in Canadian cattle and other food scares, the Province of British Columbia developed a comprehensive set of meat inspection regulations (MIR), increasing the requirements for food safety infrastructure. The effect of these regulations on remote and rural meat producers and community food security was significant. Through a series of



interviews with farmers and policy-makers, we highlight some of the unintended consequences of stringent meat safety regulations for farmers in rural and remote communities in BC. These include the loss of meat production and processing capacities as well as the erosion of local food practices and traditions through the criminalization of farm-gate sales. Despite these regulations, farmers continued to challenge both the regulations as well as the implications of the MIR on enhanced food safety. We suggest that food safety regulations intended to protect consumer health may result in negative effects for community food security and that these consequences should be accounted for when developing food policy.

*Governance and innovation in the global food system: Assessing the potential of DNA barcoding in species authentication of fish products*

Lisa Clark, University of Saskatchewan [lisa.clark@usask.ca](mailto:lisa.clark@usask.ca)

Over the last 15 years global supply and demand for fish products has expanded. While multi-level regulatory frameworks monitor, control and provide surveillance of fish products circulating in the global food system, instances of mislabeling and substitution continue to be reported. Potential health and safety risks of mislabeled fish and the erosion of market integrity caused by species substitution are identified by critics as issue areas in need of regulatory attention. DNA barcoding techniques are championed by the scientific community as superior to current testing methods in reducing risk and uncertainty in the marketplace for fish. This paper identifies the challenges and implications for technological innovation in the global trade of fish as countries like the United States and Canada begin to institutionalize DNA barcoding technology into their food safety surveillance systems. Taking a political economy approach, it examines barriers and opportunities for innovation in three components of the current governance system for global trade in fish: regulatory institutions, the application of standards throughout the value chain, and the research communities advocating DNA barcoding to reduce uncertainties and risks in the food system.

*Transparency in federal policy-making: The case of biotechnology in animals Intended for human consumption*

Heather Lee, University of Waterloo [2heatherlee@gmail.com](mailto:2heatherlee@gmail.com)

This paper identifies issues specific to animals produced through modern biotechnology and the transparency of the Canadian Federal Government's decision-making processes and institutions to approve these genetically engineered animals for human consumption. The Government is currently assessing an application to approve the Enviropig™ yet as of January 2013 the Government has not determined whether, and how, to approve genetically engineered animals for human consumption. The paper views transparency through the lens of food democracy to go beyond transparency's formal institutional definition and to include considerations such as inclusiveness and empowerment of stakeholders. It explores barriers as well as opportunities for fostering federal transparency with respect to policy and regulatory decisions regarding human consumption of genetically engineered animals. Through an analysis of primary and secondary data this paper provides a timely study of the transparency of the Canadian Government's processes to make decisions that could revolutionize food systems globally and nationally.



*The critical role of food infrastructure: Lessons from BC's Meat Inspection Regulation*

Kathleen Gibson, gbhgroup@shaw.ca

While focused on food safety, BC's 2004 Meat Inspection Regulation (MIR) had a significant impact on food security province-wide. The story of the MIR's controversial evolution explores the limits of food safety policy for policymakers, industry participants, and the public. With a background in sustainable food systems policy development and implementation, the author worked from 2005-2012 on the MIR and related policies through a food processors' association, in collaboration with the Province. Her team worked with hundreds of licensing proponents and, on their behalf, with over a dozen government agencies, aiming to make the regulatory universe navigable and workable. Amendments made to the MIR in 2009-10 in favour of small-scale livestock processing are unique in the developed world. This paper outlines lessons learned from a complex systems and adaptive management perspective and suggests some models for understanding, developing and implementing public policy that can support sustainable food systems.



**Panel: Teaching Food studies- Adventures in Pedagogy from an Emerging Field.** With Lenore Newman, David Szanto, Johnson & Stowe

Lenore Newman, University of the Fraser Valley [Lenore.newman@ufv.ca](mailto:Lenore.newman@ufv.ca)

*That indescribable taste.*

In *Exotic Appetites* Lisa Heldke does an excellent job of exposing the paradox of food adventurism; a culinary moment, no matter how simple, involves both the eaten and the eater, and an outsider can thus never have a completely "authentic" food experience. The same challenge confronts the teacher of food studies; cuisine is ethereal, ever changing, involves taste and smell (not easy to capture in the classroom) and attempts to engage students who have in many cases a very limited experience of food. I discuss some of the techniques I use to introduce students to new aspects of cuisine using multimedia techniques and tastings, and how I navigate the fine line of broadening a student's horizons versus breaking food regulations and risking foodborne illness.

David Szanto, Concordia University [dszanto@iceboxstudio.com](mailto:dszanto@iceboxstudio.com)

The study of food-related subjects offers wide-ranging opportunities for experimenting with course design, cross-disciplinary models, and teaching/learning/evaluation methods. But experimentation invariably involves systemic resistances, from both human stakeholders as well as contextual constructs. This presentation will detail some of those resisters (students, colleagues, administrators, institutions of theory and practice) and the accommodations that I have made while developing and teaching food courses at Concordia University and l'Université du Québec à Montréal, as well as the University of Gastronomic Sciences in Italy. This dialectic of pushback and improvisation, and of crossing cultures both foodish and pedagogic, has led to a variety of approaches that at least one colleague has termed "antidisciplinary," but which I believe offer a way to more fully engage the mind, the body, and the emotions in the co-authored production of scholarly food knowledge.

Dawn Johnston and Lisa Stowe, University of Calgary

This presentation will explore the educational objectives of a University of Calgary short term travel study program (Food Culture in Spain). A combination of secondary research and primary data collected through in-depth interviews with former program participants, as well as student reflective essays written in the field, show that the sensory experience with food is an important pedagogical tool. Focusing on questions of intentionality, sensory learning, and the meaning of authenticity, we explore the complications inherent in a formal education program built around culinary tourism. We argue that by the end of the three-week program in Spain, students identify as informed culinary tourists who recognize the complexity of authenticity and understand how sensory experiences can inspire and motivate both a bodily and an intellectual understanding of food and their relationship with it.



## **Banquet**

June 3, CANOE Brewpub

To purchase a ticket, email [cafsadmin@foodstudies.ca](mailto:cafsadmin@foodstudies.ca) Deadline: May 17

Located in the emerging Design District of Victoria, BC. CANOE features waterfront patios and the best western exposure along Victoria's Inner Harbour. The soaring timber frame and rustic brick architecture at CANOE creates a vibrant atmosphere. They offer great handcrafted beer and a diverse award-winning wine list. [www.canoebrewpub.com](http://www.canoebrewpub.com)

### Menu

#### *Starter:*

SIMPLE GREEN SALAD

pickled fennel, little tomatoes toasted seeds, sea cider vinaigrette

#### *Main:*

BUCATINI Pasta

Roasted tomatoes, grilled broccolini, calabrian chilies, olives, lemon zest, arugula, aged parmesan

#### *Dessert:*

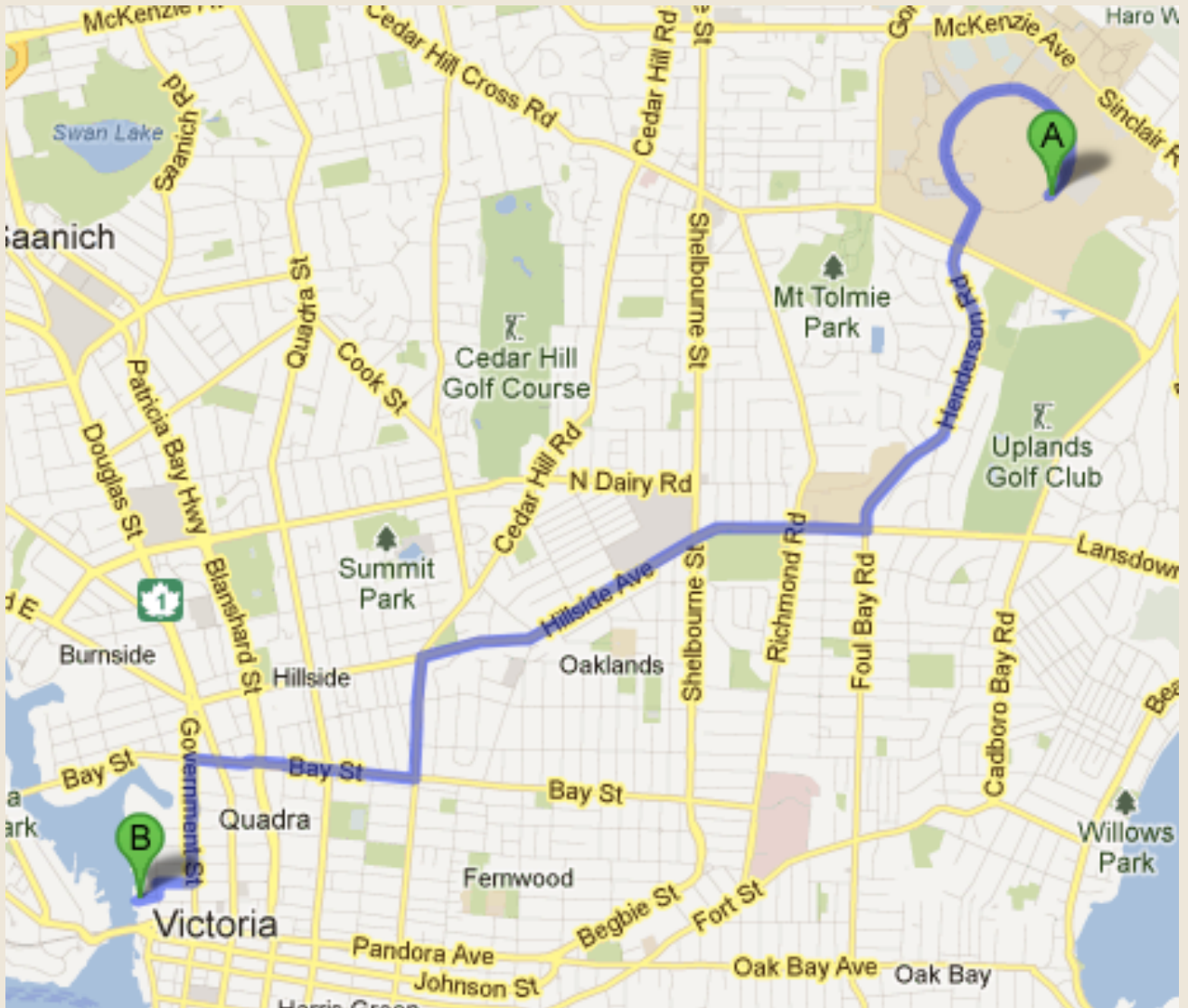
BROWN ALE CHOCOLATE CAKE cherry compote, caramel, almond brittle, maldon salt

### Directions:

CANOE Brewpub is located at 450 Swift Street, which is off Store Street, on the waterfront, behind Chintz and Company. Take the #14 bus to Douglas Street at Fisgard, Walk two block down Fisgard, past Government Street and turn right on Store Street. Swift Street is the first left and the Pub is just at the bottom of the street, on the water. See following page for a map.



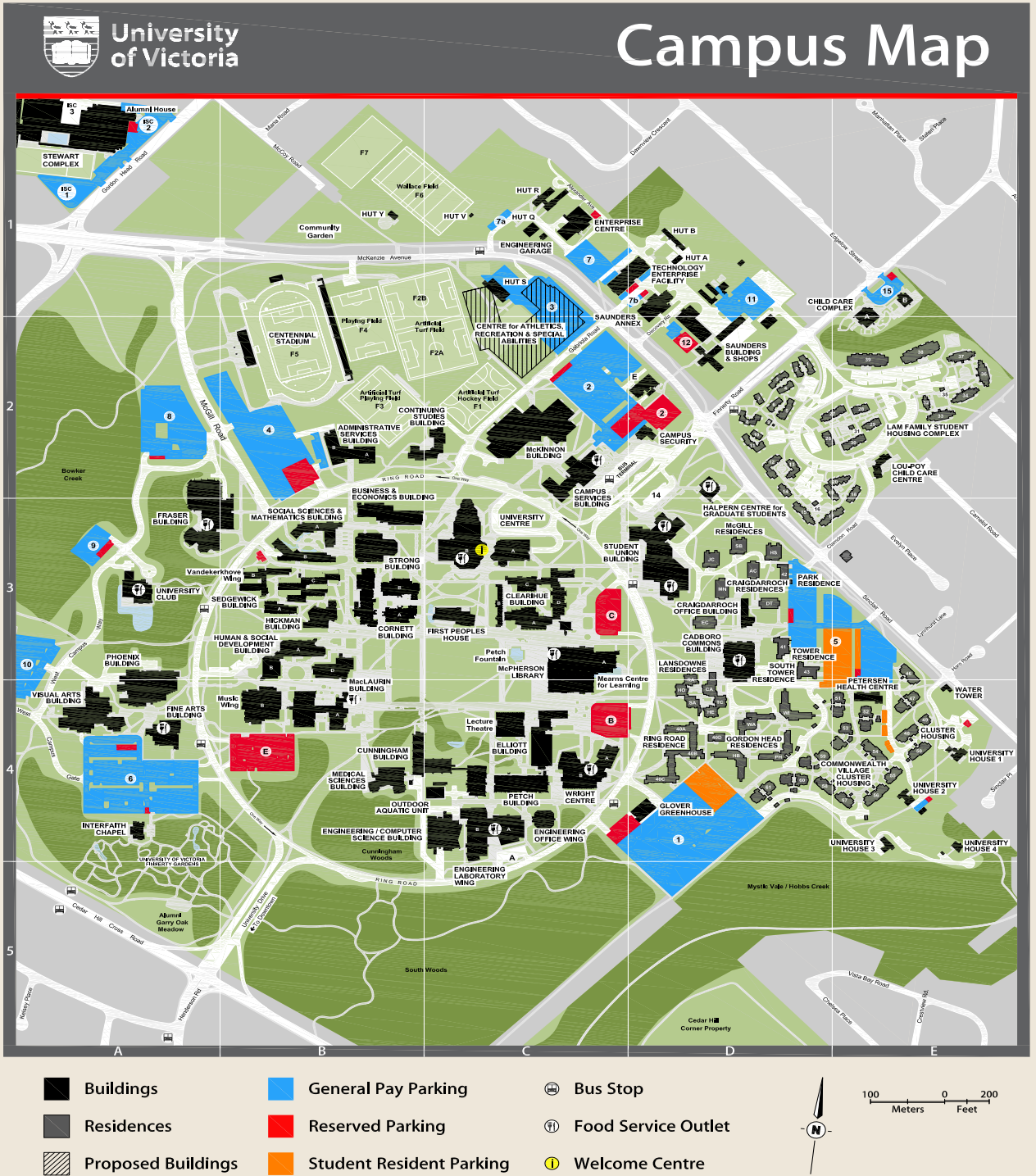
## Map to CANOE Brewpub







# Campus Map





## Self-Guided Community Garden Tour

# UVic Campus Community Garden Bicycle wheel dome

Welcome CAFS!

You are invited to visit the garden and participate in exciting dome-building activities.

We're on McKenzie Ave. across from the sports fields.

See you there!



June 2nd, 2013  
9-10:30am